

All menus served family sharing style or buffet as per your preference

Arabic tastes	OMR 20. 000
Indian flavors	OMR 20. 000
International menu #1	OMR 21. 000
International menu #2	OMR 22. 000
International menu #3	OMR 23. 000



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Arabic tastes

Cold mezze & salad

Hummus. Mutabal. Tabbouleh. Muhamarra. Okra bil zeit. Fattoush Moussaka bademjan, eggplant, tomato, onion, chickpeas Kashkeh bil jouz, labneh with walnut, herbs Selection of arabic flat bread

Pass around hot mezze

Falafel with tahini sauce Chicken shawarma wrap with garlic dip Makanek, pomegranate molasse

Served per guest

Oriental lentil soup, pita crouton, lemon wedge

Main course

Grilled salmon loin
Oven baked hammour, harra sauce
Arabic mix grill, shish tawook. Lamb kebab, lamb kofta
Chicken machboos
Omani lamb shuwa
Vegetables salona
Omani rice
Roasted potato, paprika

Dessert

Dates pudding
Luqaimat
Halawet el Jibn
Luban creme brulee
Katayef pistachio
Basbousa
Assorted baklava selections
Seasonal Fresh Fruits Skewers



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Indian flavors

Cold starter

Aloo chat, diced potatoes, chopped chili, chaat masala, tamarind sauce, herbs Sev puri, potato, onion, coriander green chutney, tamarind chutney Dahi bella, fried urad dal doughnut in yoghurt Kachumber salad, cucumber, onion, tomato, mint leaves Makai chat salad corns salad, vegetables, coriander leaves curry vinaigrette Chukandar gajar mooli salad, beetroot, carrot, radish, peanut, chili Tamarind chutney, mint chutney, mango chutney Freshly baked indian bread

Pass around hot starter

Vegetables pakora, mint sauce Chicken tikka skewer, mint yoghurt Lamb keema pav, green peas, brioche bun

Served per guest

Lamb shorbah, aromatic spices, fresh coriander

Main course

Prawn moilee, kerala style prawn coconut curry, curry leaves
Tandoori salmon, yoghurt, aromatic spices
Amritsari macchi, besan flour, caraway seeds, spices
Chicken biryani, saffron rice, cashew nut, kewra water, mint leaves
Mutton rogan josh, kashmiri style lamb stew, tomato, onion gravy
Kadai vegetables, capsicum, onion grounded spices
Aloo jeera, cumin flavored potato
Jeera pulav, basmati rice, cumin, ghee

Dessert

Rasgulla. Gulab jamun. Rasmalai Mango sago Sooji halwa Gajar ka halwa Kheer pudding Seasonal Fresh Fruits Skewers



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International # 1

Cold appetizer

Classical caesar salad
Quinoa salad, grilled capsicum, fresh herbs, olive oil, lemon juice
Vine ripened tomato, greek feta, olive oil, basil
Oriental papaya salad & roasted prawn
Citrus seafood, roasted fennel, cherry tomatoes, cucumber
Cajun spiced chicken salad
Heirloom baked tomato, mozzarella, basil pesto, pine nut dressing
Freshly baked bread selection

Pass around hot starter

Crunchy arancini, taleggio, red onion jam Oven BBQ chicken wings Cauliflower & caramelized onion vol-au-vent

Served per guest

Seafood chowder, focaccia croutons

Main

Pan seared salmon loin, sun dried tomato, olive, capers salsa Thai fish green curry, curry with baby eggplant Grilled chicken breast, mushroom velouté, buttered asparagus Paprika spiced lamb stew with turnips Grilled beef steak, mushroom sauce Potato mash Cauliflower & broccoli gratin Penne arrabiata

Dessert

The 3 mini classic: Black forest. Opera cake. Pistachio eclair Strawberry cheesecake Vanilla creme brulee Yuzu & praline tart Blueberry cassis cake Seasonal Fresh Fruits Skewers



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International # 2

Cold appetizer

Rocca salad with pomegranate dressing
Greek salad, fresh vegetables, feta cheese, olives
Marinated artichoke & dried tomato
Root vegetable & goat cheese salad
Grilled chicken & quinoa salad
Thai prawn salad
Seafood, cocktail sauce, fresh herbs
Freshly baked bread selection

Pass around hot starter

Crispy potato cheese balls Dawood bashal, spicy tomato sauce, pine nuts Crab cakes, wasabi mayonnaise

Served per guest

Moroccan harira, lemon wedges, dates, coriander leaves

Main

Garlic sautéed prawns, tomato, parsley, garlic butter Pan seared trevally, grain mustard sauce Chicken tagine, olives, prunes, caramelized onion Grilled lamb chops, rosemary ju Roast beef medallion, peppercorn sauce Potato gratin Buttered broccoli florets, pecan nut Vermicelli rice

Dessert

The 3 mini classic: Raspberry choux. Macaron. Oreo cheesecake Vanilla creme brulee Citrus slice Coffee tiramisu Ginger & carrot cake Seasonal Fresh Fruits Skewers



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International #3

Cold appetizer

Tomato bocconcini salad basil pesto
Fennel and avocado salad with tomatoes and pearl barley
Potato salad with smoked salmon, capers, cornichons & pickles
Tuna niçoise salad, tuna chunks, potato, green beans
Goat cheese, rocket, poached pear & walnut dressing
Prawns & avocado
Marinated artichoke semi dried tomato salad
Freshly baked bread selection

Pass around hot starter

Vegetables wonton, plum sauce. Omani lobster spring roll, sweet chili dip sauce Chicken satay with chili peanut butter

Served per quest

Thai tom yum prawn soup

Main

Pan fried sea bass, herb butter, spicy tomato & vanilla relish Seared salmon with asparagus and snow peas, dill cream sauce Stir fried chicken, capsicum, cashew nut Braised lamb shank, chickpeas, tomato, herbs Beef tenderloin, pearl onion, bacon, mushroom sauce Truffled potato gratin Buttered seasonal vegetables Ricotta & spinach cannelloni

Dessert

The 3 mini classic: Raspberry choux. Macaron. Cheesecake Lemon & thyme cream caramel Passion fruit & banana panna cotta Blueberry & blackcurrant cake Dates & toffee pudding Seasonal Fresh Fruits Skewers