



Kempinski Hotel
Muscat

SULTANATE OF OMAN

Plated menu 2020

3 courses menu #1

OMR 25.000

Citrus cured salmon
Beetroot mascarpone, beetroot leaves, sprouts

Angus beef tenderloin,
Truffle potato puree, crispy onions, ceps infusion

Passion fruit & mango cheesecake
Guava ice cream

3 courses menu #2

OMR 25.000

Cajun spiced chicken salad
Asparagus, avocado, semi dried tomato, butternut, herb vinaigrette

Snacked sea bass
Bok choy, sweet potatoes, burnt garlic, coconut-chili broth

Berries panna cotta
Crispy biscuit & cinnamon berries sauce

Above mentioned menu is for a minimum of 25 guests. All prices in OMR, 8% service charge included and all other additional applicable tax.



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4 courses menu #1

OMR 28.000

Healthy quinoa salad
Grilled capsicum, smoked almonds, kale, coriander, olive oil, lemon

Crab cannelloni
Bisque glaze, tarragon

Spice crust roasted lamb rack
Heirloom carrot, broccoli, potato gateau, cumin jus

Chocolate fondant tart
Dates jelly, peanut ice cream

4 courses menu #2

OMR 28.000

Hand cut tuna tartare
Avocado, shiso, sesame, lime, coriander, pickled shiitake

Mushroom & mascarpone cappuccino
Truffle form, grilled hazelnuts

Veal loin, lobster surf & turf
Root vegetable mash, baby vegetable, grain mustard jus

Coffee tiramisu
Salted caramel jelly, dulce de leche crumble

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5 courses menu #1

OMR 30.000

Foie gras terrine

Toasted cereal baguette, caramelized red onions

Seared scallops

Spiced coconut broth, kaffir lime leaves, coriander

Refreshment

Lemon sorbet, mint leave

Pan seared salmon

Saffron, orange, herb nage, shaved fennel, edamame beans

Exotic crème brulee

Lemon Jelly and exotic fruits, sesame tuile

5 courses menu #2

OMR 30.000

Vitello tonnato

Crispy capers, lemon, rocca

Lobster bisque

Omani lobster salpicon, fennel, truffle oil

Refreshment

Mandarin sorbet, raspberry

Slow roasted wagyu beef cheek

Seasonal green, creamy honey pepper sauce, new potato

Strawberry shortcake

Marinated strawberry sauce, pistachio ice cream

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Create your own menu

3 courses. OMR 25.000 ++
Please choose: one cold starter, one main course, one dessert

4 courses. OMR 28.000 ++
Please choose: one cold starter, one hot starter or one soup,
one main course, one dessert

5 courses. OMR 30.000 ++
Please choose: one cold starter, one hot starter or one soup,
one sorbet, one main course, one dessert

Cold starter

Heirloom baked tomato, mozzarella, basil pesto, pine nut dressing
Quinoa salad, grilled capsicum, fresh herbs, olive oil, lemon juice
Feta and watermelon, walnut, balsamic reduction

Hot starter

Sautéed tiger prawns, tomato kasundi, rocca, bok choy
Seared scallops, parsnip puree, crispy celery, roasted hazelnuts
Warm puff tart, babaganoush, feta crumb, rocca, pomegranate

Soup

Minestrone, parmesan, pesto, olive oil, vegetables, fresh basil
Chunky tomato soup, parmesan crisps
Boston seafood chowder

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Main course

Oven roasted hammour, crushed potato, lemon, chive & capers golden butter
Snacked salmon, creamy wild rice, asparagus
Grilled shaari, fennel & rocca salad, chimichurri
Roasted chicken breast, grilled polenta, baby spinach salad, pomegranate seeds
Lamb loin, braised potatoes, lemon thyme sauce
Slow cooked beef, carrot mash, cooking jus, baked vine tomato

Vegetarian

Vegetable tian, sage creamy herb sauce, walnut crumble
Pumpkin risotto, walnuts, grilled radicchio
Spinach & ricotta cannelloni, chunky tomato sauce.
Grilled portobello, olive polenta, ricotta, balsamic dressing
Potato cake, vegetable tian
Vegetable tagine, potato, carrots, plum, tomato, preserved lemon, coriander

Dessert

Black forest, cherry cinnamon jelly, tahiti vanilla cream, dark cherry sorbet
Classic opera cake, caramel sauce
Choco truffle cake, caramel glaze, orange ice cream

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