



NON-VEGETARIAN MENU



Tomato 3 Ways (D,G,N)

Basil, Buratta, rocket leaves, pine nuts, shaved crostini

Homemade Duck Prosciutto (D,G)

Green pea streusel, pickled cherries

PASTA

Artisanal Butternut Gnocchi (D,G)

Herbed crème fraîche, salmon pastrami

SECONDI

Grilled Cod Fish (SF.S.D)

Asparagus, tomatoes and green beans, seafood bisque

Lemon and Basil Risotto (SF,S,D)

Seared Japanese Hokkaido scallops, salmon roe

DOLCI

Chocolate Ganache Torte (D,G,E,N)

Crème fraîche, hazelnut black olive crumble

OMR 19 net per person

Some of our dishes may contain ingredients that are considered allergens. If you have any food allergy, we invite you to inform one of our team members, who will be pleased to assist you.

D-Dairy | G-Gluten | E-Egg | N-Nuts | S-Seafood | SF-Shellfish

Price is in Omani Rials inclusive of service charge and applicable taxes.





VEGETARIAN MENU

ANTIPASTI

Baked Tomato Tartlet (G)

Roasted and fresh cauliflower, crispy fried capers, raisins, thyme oil

Artichoke Croquette (G)

Saffron, artichoke purée

PASTA / ZUPPA

Cream of Asparagus (N)

Black garlic oil, toasted cashews, micro greens

SECONDI

Stuffed Zucchini Flowers (N)

Root vegetables, nuts, za'atar and saffron

Ravioli di Porcini (G,E)

Handmade porcini mushroom ravioli, sage oil, butternut crisps

DOLCI

Deep Fried Flavours of Tiramisu (G)

OMR 19 net per person

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G-Gluten | E-Egg | N-Nuts

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