

RAW, RARE, CURED

OYSTERS (FINE DE CLAIRE- 6 PCS) Softer coloured flesh yield a mild salty and nutty flavor	8.000	SEA BASS CEVICHE Tigre de leche, aji amarillo, celery leaves, onion, physalis, crispy corn kernels	 6.000
YELLOW FIN TUNA TARTARE (N,G) Soy sesame vinaigrette, cucumber, sesame crackers	6.000	ANGUS BEEF SASHIMI (D,G) <i>Signature</i> Crispy lavash, truffle aioli, ponzu, micro greens	7.000
SPICY SALMON TARTARE Crispy rice toasts, chives, spicy Japanese mayo	 6.500	HAMACHI SASHIMI Marinated cucumber, jalapeno, shiso, ponzu vinaigrette	6.800

BITES

GRILLED BABY SQUID (D) Charred piquillo pepper fondue, basil oil, grilled scallions	6.900	MUSHROOM LETTUCE WRAPS (V,N) Sauté portobello, oyster mushrooms, chilly and soya glaze, toasted cashew nuts	5.000
KARAAGE (G,D) Crisp fried chicken tenders, soy, yuzu mayo	6.000	WASABI ROCK SHRIMPS (G)  6.900 Chives, wasabi mayo	
LOBSTER SHUMAI (G) Shitake mushroom, chives, tobiko, soy vinegar dip	 7.000	CAULIFLOWER POPCORN (V,D,G) Grana padano, truffle miso mayo	4.900
SALT N PEPPER CRAB (D) Mango slaw, Thai dipping sauce	7.000	BBQ DUCK BAO (G) Pulled duck, hoisin, cucumber, scallions	6.900
WAGYU BEEF GYOZA (G,D) Butter ponzu, crispy garlic, scallions	6.900		

BOWLS OF GREEN

SATAY BEEF BOWL (N) Grilled satay spiced sliced beef sirloin, carrot, cucumber, toasted peanuts, fresh greens, edamame, cherry tomatoes, citrus & ginger dressing, kaffir lime	7.800	AMAZING QUINOA (V,N,D) <i>Signature</i> Carrots, sliced pistachio, dried cranberry, Greek feta, baby spinach, orange vinaigrette	5.800
GRILLED PRAWN BOWL Thai spiced prawn skewers, papaya, palm hearts, green beans, cherry tomatoes, crispy garlic, chilly lime dressing	7.800	SUPER SALAD (V,D) Baby spinach, goji berries, avocado, asparagus, corn, cherry tomatoes, pumpkin seeds, white balsamic dressing	5.800

WARM BOWLS

SEAFOOD LAKSA Hammour, prawn, squid, fresh rice noodles, spiced laksa broth	6.900	DUCK RAMEN (G) Duck broth with fresh egg noodles, pan seared duck breast, shoyu tare, marinated soft egg, shitake	6.900
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Signature Dish - *Signature* New Dish -  H – Healthy Option A- Alcohol

V – Vegetarian P – Pork N – Nuts G – Gluten D – Dairy

“الأسعار المدونة أعلاه خاضعة إلى ٨٪ ضريبة خدمة وجميع الضرائب المضافة”

“All prices in Omani Riyals and are subject to 8% service charge & all applicable taxes”

“Food allergies and food intolerance: We welcome enquiries from guests who wish to know whether any meals contain particular ingredients”

HAND ROLLED MAKI SUSHI, NIGIRI, SASHIMI (8 pcs)

JUMBO LUMP CRAB ROLL Avocado, wild salmon roe	7.500	VOLCANO (D) <i>Signature</i> Spicy crab, avocado, scallions, togarashi spices	7.000
SHRIMP POPCORN ROLLS (G) <i>NEW</i> Salmon, pickled cucumber, teriyaki glaze	6.800	SPICY SALMON ROLL TORCHED (N) Avocado, cucumber, salmon egg, togarashi spice	6.900
SPICY TUNA TEMPURA Asparagus, pickles, radish, chives, spicy sauce	6.200	SOFT SHELL CRAB (D,G) Avocado, cucumber, wasabi mayo	7.500
PRAWN TEMPURA (G,D) Wasabi mayonnaise, soy emulsion	6.800	ASSORTED SASHIMI Tuna, salmon, yellow tail	8.200
CRUNCHY VEGETABLE ROLL (V,D) Avocado, cucumber, radish, scallion, orange mayonnaise	5.200	ASSORTED NIGIRI <i>(Single -8 pcs /Assorted 2 pcs each)</i> Tuna, salmon, unagi, yellow tail	8.200

MAINS

ANGUS BEEF SHORT RIBS (D) Wasabi mash, sauté asparagus, shimeji mushrooms, beef jus	12.900	MISO SALMON (D) Creamed edamame, sauté shitake, snow peas, fermented ginger emulsion	11.000
HARISSA LAMB CHOPS (D) Charred eggplant caviar with olives, grilled tomato, herb oil	13.000	LOBSTER THERMIDOR (D) Baked whole lobster, medallions, lobster sauce, fresh herbs, grana Padano	18.000
GRILLED ANGUS RIBEYE (pre-sliced) (D) Pont neuf potatoes, chimmichurri sauce, truffle bearnaise	15.900	CHAR GRILLED BABY CHICKEN <i>NEW</i> Lemongrass, lime leaves, tamarind, Jasmine rice, nam jim jeaw	9.800
MOULARD CONFIT DUCK (D) <i>Signature</i> Confit Leg, ratte potatoes, sauté cepes, green beans, thyme jus	11.000	BURRATA RAVIOLI (V,D,G) Tomato and basil fondue, grana Padano	9.000
THAI SPICED STEAMED GROUPER Banana leaf wrapped, baby spinach, fresh Thai herbs, wild rice	10.000	STIR-FRIED KALE, (V,D,G) BROCCOLI, TOFU <i>NEW</i> Fermented chilly & black bean sauce, steamed jasmine rice	8.000

SELECT ANY SIDE DISHES TO ACCOMPANY YOUR MAIN COURSE

Roasted ratte potatoes	2.000	Mashed potato	2.500
Roasted vegetables with garlic & thyme	2.000	French fries	3.000
Fresh greens	2.000	Jasmine rice	2.000

DESSERTS

PINA COLADA (D) <i>Signature</i> Coconut ice cream, pineapple Cremieux	3.700	VALRHONA CHOCOLATE PARFAIT (N,D,G) Caramel mousse, hazelnut crumble, raspberries	3.700
MATCHAMISU (D,G) Matcha sponge, green tea, whipped mascarpone	3.700	EDGE POPSICLES <i>NEW</i> <i>(Any two flavours)</i> Coconut and mango Lychee and pomegranate Pineapple and passionfruit	3.500
MANGO & PASSION FRUIT PAVLOVA (D) <i>NEW</i> Fresh berries, mango mousseline	3.700		