

APPETIZER

ANGUS BEEF CARPACCIO 8.200
Ruccola, truffle vinaigrette, reggiano

SEABASS CARPACCIO 7.100
Omani lime dressing, orange segments, chilly, chives

PULLED ANGUS BEEF, TALLEGIO CROQUETTE 6.300
Truffle fondue

CALAMARI FRITTI 6.300
Crispy fried calamari, tartar sauce

GRILLED OMANI PRAWNS 7.100
Semi-dried Roma tomatoes, basil oil, micro basil, black garlic emulsion

GRILLED OCTOPUS 7.400
Whipped broad beans with herbs, candied bell pepper emulsion, caperberries

EGGPLANT PARMIGIANA (V) 5.600
Slow baked eggplant layered with tomatoes, fresh mozzarella, grana padano

KING SCALLOPS AU GRATIN 7.200
Baked in shell, truffle, reggiano

BRUSCHETTA (V) 5.600
Semi roasted cherry tomatoes, fresh basil, buffalo mozzarella, olive oil

BURRATA (V) 7.600
Tomatillo emulsion, avocado, marinated vegetable, olive biscotti

BEEF BRESAOLA 7.100
Parmesan, ruccola, balsamic glaze

ANTIPASTO (TO SHARE) 14.600
Veal prosciutto, angus beef speck, artichokes, angus beef salami, beef bresaola, olives, sundried tomato, fine selection of Italian cheese with crostini

SALAD

BABY SPINACH, MARINATED ARTICHOKE (V) 6.100
Asparagus, semi dried datterini tomato, pecorino

RUCOLA, RASPBERRY VINAIGRETTE (V) 6.100
Pears, pecorino, avocado, sweet corn

QUINOA BOWL 6.100
Marinated tomatoes, strawberry’s, cucumber, gem lettuce, ricotta salata, balsamic vinaigrette

SOUP

ROASTED SQUASH CAPPUCCINO 4.700
Grana padano foam, roasted garlic and pumpkin seed focaccia

VEGETABLE MINESTRONE (V) 3.800
Garlic toast

SEAFOOD SOUP 4.500
Fennel and tomato broth with prawn, hammour and calamari

STONE BAKED PIZZA

SMOKED CHICKEN 7.600
Saute onion, tomato, mozzarella

PORCINI MUSHROOM (V) 7.700
Saute onion, tomato, mozzarella

MARGHERITA (V) 6.900
Tomato sauce, mozzarella, fresh basil

BRESAOLA 8.100
Tomato sauce, mozzarella, ruccola

ASSORTED SEAFOOD 9.400
Chilly, tomato sauce, mozzarella

BURRATA (V) 9.000
Cherry tomatoes, artichokes, oregano

FOUR CHEESE (V) 7.600
Mozzarella, gorgonzola, taleggio, fontina

BEEF SALAMI 8.100
Tomato, mozzarella, oregano

MAIN COURSE

VEAL SALTIMBOCCA, MARSALA (A) 14.000
Veal prosciutto, saute asparagus

BEEF CHEEKS (A) 11.000
Parmesan gnocchi, glazed vegetable, marsala jus

ROASTED BEEF TENDERLOIN 17.500
Oxtail ravioli, celeriac puree, thyme jus, glazed vegetables

CHARGRILLED SLICED BEEF T. BONE STEAK 19.000
Bearnaise sauce, thyme jus, tossed salad, roast ratte potatoes

ROASTED RACK OF LAMB 14.000
Roast lamb rack pistachio crusted, smoked eggplant puree, tomato tart, thyme jus

POLLO AL MATTONE 8.800
Pressed slow roasted baby chicken, saute pearl onions, mushrooms, ratte crisps, thyme emulsion

VEAL COTELETTE MILANESE 15.400
Crumb fried milk fed veal rack, tossed salad, lemon

POACHED TURBOT (A) 12.900
Creamed leeks, basil, tomato sabayon

PAN ROASTED SEABASS 12.000
Cauliflower puree, saute zucchini, confit tomatoes, olives, parsley

KINGFISH ALLA CARTOCCIO 10.500
Baked fish fillet with fennel, olive, cherry tomato

MIX GRILL (For Two) 25.000
Omani lobster tail, tiger prawn, calamari, tuna medallion, tossed salad, EVOO

SIDE DISH TO ACCOMPANY YOUR MAIN COURSE

Parmesan mash 1.000
Roasted ratte potato 1.000
Mix salad 1.000
Saute spinach 1.000
Roasted vegetable 1.000
French fries 2.000

FRESH PASTA

PENNE ARABIATA (V) 7.200
Chilly, garlic, tomato sauce

SPINACH CAPPELLETTI (V) 7.100
Slow roasted baby leeks, reggiano, porcini cream

BUTTERNUT PUMPKIN RAVIOLI (V) 7.100
Sage emulsion, toasted pine seeds

BUCATINI ALLA PUTTANESCA 7.100
Tomatoes, kalamata olives, capers, anchovies

MFLADINE 7.100
Kale, baby spinach, gorgonzola, veal pancetta, toasted walnuts

SPAGHETTI CARBONARA 9.400
Smoked veal pancetta, reggiano, egg yolk, black pepper

BEEF LASAGNA 9.400
Baked fresh pasta, angus beef bolognese

JUMBO LUMP CRAB TORTELLENI 9.000
Crab meat, mascarpone, chives, crab bisque, crustacean oil

LOBSTER TAGLIATELLE 12.500
Saute lobster medallions, lobster sauce

SAFFRON PAPPARDELLE 8.500
Confit duck ragout, pecorino, crispy sage

BEETROOT GNOCCHI 8.500
Beef bolognese, spicy nduja, parmesan fondue

RISOTTO

SEAFOOD RISOTTO 9.800
Saute prawns, calamari, scallops, carnaroli rice, chives, lemon oil

PORCINI RISOTTO (V) 7.900
Carnaroli rice, saute mushroom, grana padano

SQUID INK RISOTTO 8.400
Fresh mussels, baby squid

DESSERT

SORRENTO LEMON TART 4.100
Raspberry coulis

TIRAMISU (A) 4.800
Mascarpone, finger sponge, kahlua

TIRAMISU TO SHARE (For Two) (A) 9.000

STRAWBERRY MOUSSELINE 4.800
Crispy touille, fresh berries, strawberry coulis

CHOCOLATE FONDANT 4.800
Vanilla ice cream

PISTACHIO BRONTE 5.100
Pistachio, olive oil sponge, parfait, warm chocolate sauce

ICE CREAM & SORBET 4.800
Choice of chocolate, vanilla, strawberry, mango, raspberry, lemon

PROFITEROLES 4.100
Hazelnut praline, coffee sauce

Signature Dish – Alcohol – New Dish –

“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 dishes contain particular ingredients”

BEVERAGES

BEER

DRAUGHT	PINT	HALF
HEINEKEN	4.500	2.500
AMSTEL	4.300	2.300
TIGER	4.600	2.600
STELLA	4.500	2.500

BOTTLED

SAVANNA CIDER	4.000
SOL	3.300

SPIRITS

APERITIF

MARTINI Dry Bianco	3.200
CAMPARI	3.200
APEROL	3.200

RUM

BACARDI	3.200
BACARDI Oak heart Black	3.200
MATUSALEM Platino	4.000

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GORDONS	3.200
BOMBAY SAPPHIRE	3.700
HENDRICK’s	4.900

VODKA

ABSOLUTE BLUE	3.700
BELVEDERE	4.900
GREY GOOSE	4.900
BELUGA GOLD	10.500

TEQUILA

SILVER/GOLD	3.200
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COGNAC

HENNESSY VS	4.500
HENNESSEY VSOP	6.000

MOCKTAIL

SUMMERTIME SODA	3.200
Fresh orange juice, lime juice, Fizzy grapefruit	

MANGO ORCHARD	3.200
Fresh ginger, fresh basil, lime juice, mango juice, and ginger ale	

ENERGIZER	3.200
Fresh cucumber, Fresh mint, lime juice, sugar syrup soda	

PUNCHLESS COLADA	3.200
Pineapple juice, Coconut milk	

GINGER GLORY	3.200
Fresh ginger, lemon muddled with lime juice & ginger ale	

WHISKY & COGNAC

SINGLE MALT

GLENFIDDICH 12Y	4.000
GLENMORANGIE	4.900

BLENDED

FAMOUS GROUSE	3.200
J&B RARE	3.200
CHIVAS REGAL 12Y	4.500
CHIVAS REGAL 18Y	4.900
JW BLACK LABEL	4.500
JW D.BLACK LABEL	4.900
JW PLATINUM LABEL	6.100

IRISH WHISKY

JAMESON	3.200
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OTHERS

JACK DANIEL’S	3.200
GENTLEMAN’S JACK	4.500
BOOKER’S	6.000

COCKTAIL

APEROL SPRITZ	4.800
Prosecco, aperol, soda	

BELLINI	4.800
Prosecco, white peach puree	

COSMOPOLITAN	4.800
Vodka citron, Triple sec lime juice, cranberry juice	

ESPRESSO MARTINI	4.800
Vodka, Kahlua, fresh espresso	

NEGRONI	4.800
Gin, Campari, sweet vermouht	

GIMLET	4.800
Gin, lime juice, sugar syrup	

MOJITO	4.800
White rum, lime juice, fresh mint soda, sugar syrup	

PINA COLADA	4.800
White rum, coconut cream, Pineapple juice	

MARGARITA	4.800
Tequila, Triple sec, lime juice	

TEQUILA SUNRISE	4.800
Tequila, orange juice, grenadine	

WHISKY SOUR	4.800
Whisky, lemon juice, sugar syrup	

HOUSE WINE

WHITE

TERRE ALLEGRE	3.500	16.000
Trebbiano		

EDMOND BERNARD	4.500	19.600
Sauvignon blanc		

WILDERNESS BAY	4.500	19.600
Chenin blanc		

EL EMPERADOR	4.500	19.600
Chardonnay		

RED

TERRE ALLEGRE	3.500	16.000
Sangiovese		

EDMOND BERNARD	4.500	19.600
Cabernet sauvignon		

WILDERNESS BAY	4.500	19.600
Merlot		

KIWI CUVEE	4.500	19.600
Pinot noir		

ROSE

MASIA	4.500	19.600
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SPARKLING

CASTEL BRUT	4.600	21.000
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SOFT BEVERAGES

SOFT AERATED DRINKS	2.100
Pepsi , Pepsi light , 7UP	
Ginger ale , Tonic water , Soda water	

FRESH JUICES

Orange juice	2.800
Water melon juice	2.800
Pineapple	2.800
Lemon with mint	3.000

BOTTLED WATER SMALL	1.200
BOTTLED WATER LARGE	2.300
SAN PELLEGRINO 1000ml	2.800
PERRIER WATER 33cl	2.000
AQUA PANNA 1000ml	2.800

AMERICAN COFFEE	2.400
CAPPUCCINO	2.800
CAFÉ LATTE	2.800
FLAT WHITE	2.800
ESPRESSO	2.300
MACCHIATO	2.400
DECAFFEINATED COFFEE	2.400

TEA	2.400
(English breakfast, Chamomile, Earl Grey, Peppermint, Green Tea)	

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