

NIBBLES & BITES

CROQUETTE a. Pulled salmon croquette, dill velouté (G) b. Pea, fava bean, burrata croquette (V) (G) Remoulade sauce	5.500
GRILLED PERI PERI CHICKEN SKEWERS Charred pineapple, black garlic aioli	6.100
SALT N PEPPER BABY SQUID (G) Celery salt, paprika and citrus aioli	6.800
PRAWN FIREWORKS (G) Crisp fried prawns tossed in a zesty Japanese mayo	8.100
BEEF GRINDS Sesame lavash, candied orange, scallions	5.800
GRILLED FRESH CORN RIBS (V) Smoked cheese dip	5.200
BUFFALO CHICKEN WINGS (G) Spicy & blue cheese dipping	5.500

TO SHARE ..

DUKE’S SAMPLER (G) Salt n pepper squid, Beef grinds, Salmon croquettes	13.800
CHEESE AND ARTISAN COLD CUTS Duck liver pate, assorted cheese, cold cuts, pickles, peach chutney, dijon mustard	13.600

TO BEGIN WITH...

ANGUS BEEF TARTARE (G) Caper, parsley, shallots, olive oil poached egg yolk, toasted baguette	8.900
MINI YORKSHIRE PUDDING (G) Pulled beef brisket, truffle Hollandaise, wild mushroom powder	5.800
DUCK LIVER PATE (A) Peach chutney, toasted brioche	5.400
BAKED CAMEMBERT (V, D) Garlic, thyme, onion chutney, sourdough baguette	8.000
GRILLED ANGUS BEEF, PITA WRAPS (G) Provolone cheese, fresh herbs, feta dipping	7.800
PRAWN TOSTADAS (G) Avocado, pickled red onions, jalapenos, picco de gallo	7.800

NACHOS & CHIPS

NACHOS Beef chilly, avocado, jalapenos, cheddar, picco de gallo	7.200
FRIES (V) Truffle, parmesan	4.000
SWEET POTATO FRIES (V)	3.000

BURGERS

(Served with hand cut rustic fries & pickles)	
TRUFFLE BURGER (G, D) Wagyu patty, truffle melt, gruyere, multigrain bun	9.300
WAGYU BURGER (G, D) Beef bacon, aged cheddar, tomato, lettuce, brioche bun	9.100
BUTTER MILK CHICKEN (G, D) Panko crumb fried chicken supreme, emmental, lettuce, onion, chipotle mayo, brioche bun	8.200
CAMEL BURGER (G, D) Camel meat patty, grilled halloumi cheese, rocket leaves, onion, tomato, sesame bun	8.300
VEGETABLE COTTAGE CHEESE BURGER (V, G, D) Cottage cheese patty, tomato, sriracha mayo, onion, bell pepper bun	7.100

BOWLS & GREENS

BOWLS POKE STYLE	
ROAST CHICKEN SALAD BOWL (N) Lemon and thyme chicken, butter lettuce, avocado, cucumber, corn kernels, toasted sunflower seeds, cashew pesto, cherry tomato, apple vinaigrette	7.800
SEARED SALMON BOWL Wasabi and ginger glazed salmon, cucumber, red cabbage, radish, edamame, snow peas, carrots, green apple, ponzu dressing	8.900
GREEN AND GRAINS BOWL (N,V) Quinoa tabouleh, broccolini, baby spinach, green beans, goji berries, pistachio crusted avocado, orange vinaigrette	6.800
TO ADD GRILLED HALLOUMI	1.900 (D)
TERIYAKI BEEF SIRLOIN BOWL (N) Grilled sliced beef sirloin, sprouted brown rice, cherry tomato, cucumber, edamame, shaved asparagus, bean sprouts, toasted cashew, Yuzu and soy dressing	8.400

GRAPEFRUIT & AVOCADO (V) Baby gem, rucola, Greek feta, peppadews, citrus dressing, cranberries	7.200
NIÇOISE Rare yellow fin tuna, ratte potatoes, green beans, soft egg, cherry tomatoes, olives, anchovies, raspberry vinaigrette	6.800

QUINOA, GRILLED HALLOUMI (V,N) Baby spinach, asparagus, toasted almonds, pomegranate	6.500
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MAINS

FISH & CHIPS(A,G) Crispy beer battered hammour fillet, hand cut rustic fries, mushy peas, homemade tartar	9.500
LAMB SHANK(G) Slowly simmered lamb shanks, mashed potatoes, minted peas	9.700
GRILLED MILK FED VEAL STRIPLOIN (PRESLICED) (D) Creamed spinach, glazed carrots, veal pancetta, ceps mushroom sauce	11.000
SLOW ROASTED WHOLE LAMB RIBS (G) Gratin potatoes, roasted garlic, lamb jus	11.000
GRILLED SALMON (D) Puy lentils, sautéed french beans, baby beets, caper emulsion	12.800
WOK-FRIED SNAPPER PRAWNS, CALAMARI (G) Sautéed broccolini, snow peas, soy & young ginger sauce	10.900
SAUTÉ TIGER PRAWNS, GARLIC & PARSLEY BUTTER (G, A) shallots, fresh herbs, tomatoes, white wine, mushroom pilaf rice	10.900

PIES

STEAK & GUINNESS PIE (A, G, D) Steak & mushrooms slow cooked in Guinness, puff pastry, mashed potatoes	8.200
SHEPHERD’S PIE (D) Minced lamb pie with herbs, potato gratin, minted peas	7.700
PITHIVIER (G) Chicken ragout with wild mushrooms, fresh herbs, puff pastry, mashed potato	7.700
MUSHROOM & HERBS CHEESE PIE (V,G,D) Sautéed mix mushroom ragout with herbs, puff pastry & mashed potato	6.700

GRILLS

JOSPER CHARCOAL GRILL (Josper grill gives unique flavor & texture to the meat while retaining the natural juiciness of the meat)	
ANGUS TENDERLOIN -250 GMS	15.800
ANGUS RIBEYE -250 GMS	16.100
ANGUS T-BONE -550 GMS	19.600
BBQ LAMB CHOPS - 280 GMS	13.200
HALF CHICKEN Garlic & herbs or Cajun	9.100
MIX SEAFOOD GRILL (<i>Good for 2</i>) Half lobster, tiger prawns, kingfish, squid	25.000
ROAST PRIME RIB EYE (BONE IN) 1 KG (A, D) (<i>Good for two</i>) (30 minutes cooking time) Served with gratin dauphinoise, seasonal vegetables, red wine jus, bearnaise sauce	28.000

PICK ANY ONE OF YOUR SAUCES Chimichurri green pepper corn red wine sauce mushroom sauce yuzu butter	
ACCOMPANIMENTS Hand cut rustic fries mashed potato baked potato creamed spinach steamed vegetables tossed salad	

CURRIES

CHICKEN TIKKA MAKHNI (D) Tomatoes, fragrant spices, fresh cream	7.700
KINGFISH MANGO CURRY Green mango, young ginger, coconut milk, curry leaves	8.800
THAI GREEN PRAWN CURRY Lemongrass, lime leaves, jasmine rice	9.800
BEEF VINDALOO Slow cooked in a fragrant spice blend	8.800
MALAI KOFTA (V,D) Cottage cheese kofta simmered in a mild spiced curry sauce	6.700

DESSERT

HAZELNUT PARFAIT (N,G,D) Praline, vanilla sauce	3.800
PAN-BAKED BROWNIE (G,D) Dulce de leche ice cream (20 minutes)	3.800
LAVENDER CRÈME BRÛLÉE (D,G) Short bread	3.800
STICKY TOFFEE PUDDING (D,G) Vanilla ice cream	4.200
CRISPY APPLE TART (D,G) Vanilla ice cream	4.200
WARM CHOCOLATE MOUSSE (G) Malt ice cream	4.200

HOT BEVERAGES

COFFEE

AMERICAN COFFEE	2.400
CAPPUCCINO	2.800
CAFÉ LATTE	2.800
FLAT WHITE	2.800
ESPRESSO	2.000
MACCHIATTO	2.400
HOT CHOCOLATE	2.800

”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”