BREAKFAST MENU

Baker's Basket (N) 4.000
0≈White & Brown Toast, Croissant, Danish,
Cinnamon Rolls, Mini Muffins
Butter, Jam, Honey and marmalade

Gluten Free Bakers Basket (G) 4.500
Chefs special bread rolls, muffins served with honey

Seasonal Cut fruit platter 3.500
with honey yogurt and passion syrup

Buttermilk Pancakes 4.000
Served with maple syrup, and strawberry compote.

Smoked salmon eggs benedict 5.500
Soft poached eggs, thick cut white toast, grilled asparagus, tomatoes, mesculen salad and hollandaise sauce.

Choice of two farm fresh eggs 6.500
Cooked to any style with grilled tomato, hash browns with a choice of turkey ham or turkey bacon and chicken sausages.

Egg shakshouka (S) 6.000
Eggs cooked with spiced tomato ragout

Fruit granola yoghurt (N) (v) 3.500
Assorted seasonal fruits, low-fat yoghurt homemade granola and organic honey

COFFEE

Espresso	1.800
Double espresso	2.000
Espresso macchiato	2.000
Cappuccino	2.500
Café latte	2.500
Americano	2.000
Café mocha	2.500

TEA 2.100

Black tea, green tea, infusions

FRESHLY SQUEEZED JUICES 2.500

Orange, Pineapple, Carrot,
Watermelon, Green Apple

(V)- Vegetarian, (N)- Nuts, (S)- spicy, (G)- Gluten free

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Our kitchen team will be pleased to assist you with any dietary requirements

All prices are inclusive of 8% Service charge, 5% VAT, 4% Tourism Fee, 5% Municipality fee

JUNIOR MENU

Fish fingers and chunky chips 4.000

Tartar sauce and fruits cup.

Macaroni and cheese(v) 4.000
Baked macaroni pasta with
cream sauce and cheese.

Mini beef cheeseburgers (N) 4.000

French fries and vegetable sticks.

Penne | Spaghetti 3.000

with Tomato or Meat bolognese or pink sauce

French Fries 2.000

Steamed Broccoli and Carrot (V)(G) 2.000

Mashed Potato(V) (G) 2.000

Chicken nuggets 3.000

French fries and apple sauce.

Seasonal fruit cup 2.000

Chocolate brownie fingers(N) 3.000

Chocolate sauce, strawberry compote.

DESSERTS

Toblerone chocolate cheese cake 6.000
Rich and creamy, topped with grated toblerone chocolate.

Vanilla creme brulee(G) 4.500
Rich and creamy custard with berries.

Umm ali(N) 4.500
Warm bread pudding,
pistachio and toasted almonds.

Omani date and toffee pudding(N) 4.500
Toffee sauce, whipped cream and vanilla ice-cream.

Traditional Tiramisu 4.500
Espresso soaked lady fingers
layered with mascarpone cheese

Selection of Ice cream 4.300
3 scoop (vanilla, chocolate, strawberry, oreo)

Choice of fruit (V) 4.300
Seasonal cut fruit platter with
honeyed yogurt, passion fruit syrup.

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SALADS & APPETISERS

Traditional greek salad(v) (G) 4.500
Cucumbers, cherry tomatoes, capsicum, black olives, onions and feta cheese

Caesar salad 4.800
Romaine lettuce, herbed croutons, eggs and parmesan cheese

Chicken 5.000
Shrimp 5.500

Asian Beef Noodle (N) (S) 6.500
Grilled steak, mango, tossed greens, scallions, peanuts and sesame soy dressing, Chefs Special

Buffalo Mozzarella and Tomato Salad(N)(G) (O) 7.000
Rocca ,basil pesto. Pineseeds

Oriental Mezze 8.500
Hummus, moutable, tabbouleh, fattoush, kibbeh, cheese sambusek, spinach fatayer with fresh arabic bread

SOUPS

Cream of mushroom soup (V) (G) 4.000
Chicken Minestrone Soup with Fusilli 4.300
Moroccan Harira with lamb 4.300

LIGHT MEALS

Gourmet Chicken Burger(N) 8.000
Butter toasted bun, caramelized onions, turkey bacon and your choiceof cheese: cheddar, emmenthal or brie with deli salad.

The "House" Camel Burger (N) 8.000
Brioche bun, Hickory bbq mayo, crispy onion rings, with your Choice of cheese: cheddar, Emmenthal, or brie with deli salad

Caprese Panini(N) (V) 8.000
Buffalo mozzarella cheese, tomato, rocket leaves and basil pesto.

Fish & Chips 8.000
Light battered cod fish, green pea puree, thick cut fries, tartarsauce,

Pizza margharita (V) 7.000
Served with tomatoes, fresh basil leaves and mozzarella cheese

Pizza verdure(v) 7.000
Marinated grilled vegetables

PASTAS

Penne alla Marinara 8.500
Pasta tossed with seafood's in tomato cream, parmesan cheese

Fettucine Carbonara 7.000
Fettucine tossed in creamy parmesan sauce, egg, turkey bacon

Spaghetti Bolognese 7.500
Pasta tossed in chunky beef and tomato sauce, finished with parmesan cheese

Ricotta and spinach tortellini (V) 7.500
Filled pasta, tossed in tomato basil sauce,

MAINS

Black Angus Tenderloin 14.000
Creamy mashed potato, grilled vegetables, green pepper or mushroom sauce

Oriental spice Grilled Jumbo prawns 12.000
Rocca salad, harra sauce, potato fries

Herb Marinated fillet of salmon (G) 12.000
Sauteed greens and potato, dill cream sauce

Grilled Lamb Chops (G) 12.000
saffron mashed potatoes, smoky eggplant dip, dates sauce

Chicken tikka masala (N) (S) 10.000
Our popular dish features a succulent, grilled marinated chicken cooked in onion tomato masala. Served with fluffy Steamed Rice, Papadum, and a side of zesty Mango Chutney.

Oriental Mixed Grill (S) 13.500
Grilled kofta, lamb kebab, lamb chops, shish taouk with arabic spices, fries and garlic dip

Laham Maqlay (N) (G) 8.500
Our signature dish consists of slow cooked lamb with omani spices and served with kabuli rice

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BEVERAGE MENU

REFRESH & UNWIND

Mint Fresca – mint, lemon, orange	3.000
Rose lemonade – rose water, lemon, sugar	3.000

MILKSHAKES 3.000
Chocolate, Dates, strawberry,
Choco, vanilla, cookies & cream

FRESHLY SQUEEZED JUICES 2.500
Orange, pineapple, grapefruit,
watermelon, carrot , green apple

SOFT DRINKS 2.000
Coca-Cola, Diet Coca-Cola, Sprite,
Sprite Zero, Fanta Orange, Ginger ale

Red Bull 5.500

COFFEE

Espresso	1.800
Double Espresso	2.000
Espresso macchiato	2.000
Americano	2.000
Cappuccino	2.500
Café Latté	2.500
Café mocha	2.500

TEA 2.100
English breakfast,
Earl Grey, Green Tea, Peppermint, Chamomile, Jasmine

ZERO ALCOHOL

Peppermint Mocha-	3.500
Salted caramel iced coffee-	3.500
Matcha latte	3.500
Peach &mint Iced Tea	3.200
Milk shake	3.000

COCKTAILS

White Russian Vodka, Kahlua, cream	6.000
Cosmopolitan Vodka,Triple Sec,cranberry,lime	6.000
Daiquiri White rum,lime, sugar	6.000
Mojito White rum lime soda water, mint, sugar	6.000
Margarita – Tequila, Triple Sec, lime juice.	6.000

BEER

Heineken	5.000
Amstel	5.000
Corona	5.500
Sol	5.000

DRAUGHT BEER

Heineken draught	6.400

WHISKEY

Johnnie Walker Red	4.700
Johnnie Walker Black	6.800
Chivas Regal 12 year	6.200
Glen Fiddich 12 Year	6.000
Jameson	5.600
Jack Daniel's	5.200

VODKA

Smirnoff Red	4.700
Grey Goose	6.500
Absolut	4.700

GIN

Gordon's	4.000
Tanqueray #10	6.000

RUM

Bacardi Superior	6.000

TEQUILA

Aquiots Silver	3.700
Jose Cuervo Gold	5.000
Jose Cuervo Silver	5.000

WINES BY BOTTLE

Masia F – Merlot, Spain	19.000
Masia F – Cabernet Sauvignon,Spain	19.000
Villa Wolf – Pinot noir, Germany	49.000

WHITE WINES

Masia F – chardonnay, Spain	19.000
Masia F – Sauvignon Blanc, Spain	19.000
Follonari Soave – Pinot Grigio, Italy	35.000

ROSÉ WINE

Cuvee Henri Fabre – Rosé, France	35.000

SPARKLING WINE

Crane Lake – Sparkling wine, USA	32.000
Amore Di Amanti – Prosecco, Italy	42.000

WINE BY GLASS

Red Fuego Tempranillo	6.200
white Fuego	6.200

TOBACCO

Marlboro red	4.000
Marlboro Gold	4.000

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