

Tapas International

Cold Tapas

King Crab Bruschetta	45
Poached Shrimp, Cocktail Sauce, Lemon, Grated Horseradish	45
Seared Sashimi Tuna with Avocado Salsa and Wasabi Cream	40
Vietnamese Soybean Paper Rolls Filled with Duck and Fragrant Herbs	40
Oysters (3) French Belon, Freshly Shucked Served with Lemon & Tabasco	60

Hot Tapas

Mini Shish Taouk	45
Lamb Kibbeh with Tahina (N)	40
Marinated Black Lemon Lamb Tikka	45
Prawns Tempura with Dipping Sauce	45
Grilled Chicken Satay, Peanut Sauce (N)	45
Grilled Beef Satay, Peanut Sauce (N)	45
Spicy Vegetable Pakoras (V)	40
Vegetable Spring Rolls Galangal, Lime and Chilli Sauce (V)	40
Grilled Saaj Bread with Chicken	45
3 Different Tapas	85
5 Different Tapas	130
3 Different Tapas and 1 Glass of Selected Wine	105
5 Different Tapas and 2 Glasses of Selected Wine	170

Salads & Starters

Salad Caprese (N) (V) Heirloom Tomato, Buffalo Mozzarella Basil Pesto Oil	60
Feta Salad (V) Tangy Sheep Milk Cheese with Heirloom Tomatoes, Kalamata Olives Mixed Green Leaves & Virgin Olive Oil	55
Oriental Cold Mezzah Sampler (V) Hummus, Moutabel, Tabbouleh, Baba Ghanoush, Waraq Enab, Fattoush Served with Arabic Bread	65
Asparagus (90kcal) (V) Steamed & Grilled Served with Mousseline sauce	55
Smoked Salmon Cold Smoked Artisan Salmon Served with Grilled Fusetta, Horseradish & Caper Berries	80
Gulf Prawns (N) Grilled Local Prawns & Artichoke Heart Fattoush, & Roasted Pistachios	70

Soup

Moroccan Harira with Lemon and Dates	30
Chilled Gazpacho	30

Pasta

Rigatoni Fresca (V) Rigatoni Pasta Tossed with Roasted Eggplant, Cherry Tomatoes, Asparagus, Bell Peppers and Kalamata olives	55
Penne Arrabiata Penne Pasta tossed with Tomato Confit, Dry Chili and Basil Oil	60
Carbonara Penne or Corkscrew Pasta with Creamy Garlic, Turkey Bacon and Shaved Parmesan	60

Sandwiches & Burgers

Wagyu Beef Burger Ground Australian Wagyu Beef(200gr) Aged Cheddar Cheese, Caramelized Onions, Smoked Turkey Bacon, on Brioche Bun with Pickles & Tomato Relish	95
Grilled Blackened Fillet of Sea Bream Burger Black Sesame Bun, Shredded Iceberg & Caper Remoulade	70
Chicken BLT Wrap Grilled Chicken, Smoked Turkey Bacon, Tomato and Lettuce in Flour Tortilla (N)	70
Chicken Shawarma	70
Lamb Kofte Sandwich	70
Falafel Sandwich	55

Sliders

Angus Beef Tenderloin and Foie Gras Patè	105
Ground Wagyu Beef with Mozzarella & Red Cheddar	95
Corn Fed Chicken Fillet with Panko Crumbs, Manchego, Jarjeer & Tomato Jam	70
Grilled Vegetables with Sundried Tomato and Olive Tapenade	70

Main Course & Grills

Baby Grouper Fish Fillet Marinated with Olive Oil and Lemon Juice Cooked Over Charcoal	75
Red Mullet (260kcal) Oven Baked Fillets with Mustard & Herbs on Bellpepper Tomato Sauce	70

Grilled Prawns A la 'Plancha' Topped with Garlic Butter	105
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Grilled Seafood Platter Salmon, Prawns, Lobster, King Crab, Seabream	185
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Omani Lobster 'Thermidor' A Modern Version of the French Classic	150
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Spicy Chicken Fresh Half Chicken Marinated For 24Hours and Cooked "Sous Vide" Finished Over Charcoal	85
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Angus Beef Ribs Twice Cooked BBQ Beef Ribs with Hand Cut Fries	90
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Beef Cheek Confit Slow Cooked Beef Cheek Flavored with Ras Al Hanout, Celeriac Mousseline and Sweet Potato	110
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Arabic Mixed Grill Shish Taouk, Lamb Kofte, Shish Kebab and Lamb Chops Cooked Over Charcoal	85
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Mulwarra Lamb Chops Marinated with Arabic Sweet Chilli Paste	95
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American Angus Beef Steaks

Tenderloin 250gr	155
Rib-Eye 300gr	145
Striploin 300gr	135

Sides

French Fries	20
Garlic Parsley Fries	20
Potato Wedges	20
Garden Salad	20

Dessert & Cheese

Um Ali and with Baklawa	35
Valrhona Chocolate Fondant Served with Vanilla Bean Ice Cream	45
Tiramisu Verrine Served with Dark Chocolate Truffle	40
Vanilla Pannacotta Verrine with Red Fruits (140kcal)	35
Petit Four Platter of French Classics	40
Seasonal Fruit Plate	55
French Brie with Dried Muscatels and Fruit Preserve	65
Selection of International Cheese (5 kind)	60

