



Dinner with the Stars

POOL ARBOUR

OMR 37 plus taxes per guest

MODERN EUROPEAN CUISINE

Vichyssoise

Leeks soup, duck foie-gras, toasted brioche, white truffle oil

Scallops

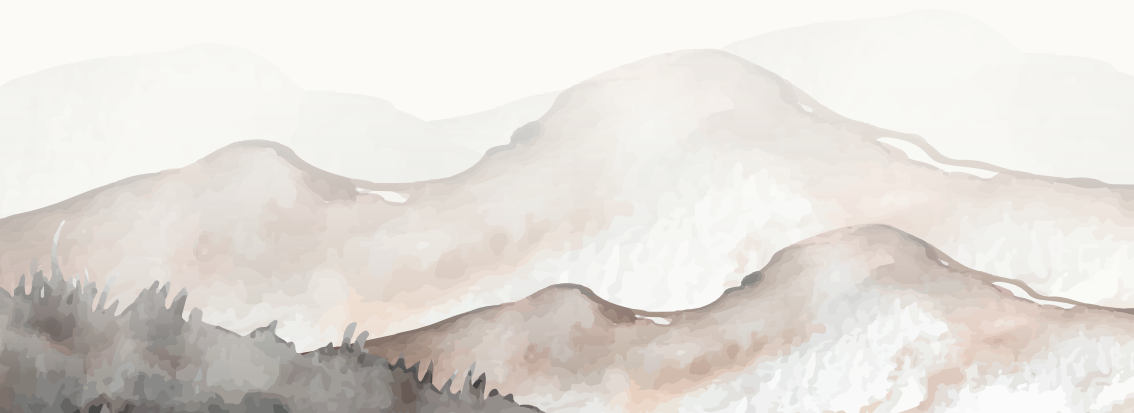
Sautéed, soubise raviolis, truffle & egg yolk vinaigrette

Beef Tenderloin

Green emulsion, homemade pickles, "Robuchon" potatoes purée

Cheese Cake

Basque style, berries





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TRADITIONAL INDIAN CUISINE

Prawns

Kerala style, turmeric, spices, curry leaves

Meen Pollichathu

Marinated hamour, banana leaf wrap

Chicken

Traditional curry, steamed basmati rice, paratha

Gulab Jamun

Green cardamom syrup, saffron ice cream



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TRADITIONAL OMANI CUISINE

Paplou Soup

Omani lobster, Omani wild prawn,
tuna tataki, fresh tomato, ginger, lemon, chili & parsley relish

Fish Saloona

Red snapper, coriander, hot spices, zucchini, bell pepper

Lamb Shuwa

Secret spices marinated lamb shoulder,
shuwa shawarma, cucumber, mint & labneh, fattoush

Umm Ali

Chocolate, pistachio, dates

