



EID MENU

34 per person includes 1 mocktail

Guacamole V, GF

Avocado, chalaquita & lime, corn tortilla



Atlantic Salmon

Yuzu coconut, avocado, yuzu pearl, garlic, tobiko, coriander

Seasonal Vegetarian Ceviche V, GF

Smoked beetroot, cucumber granita, feta

Heirloom Tomatoes V, GF

Burnt Avocado, Cotija cheese & seaweed



Chilean Seabass Croquette

Chilean seabass, chilli aioli, coriander

Wagyu Tataki Roll

Wagyu grade 7, panca aioli, dates & tamarind shallots, orange tobiko

Mushrooms Skewers

Portobello mushrooms, panca, parsley



Sea Bream Fillet

Tamarind, Amarillo chilli, tomato & red onion escabeche

Lamb Shank

Slow cooked lamb shank, bomba rice, truffle chili butter, chives

Coya Chips

Smoked tomato sauce & Peruvian cheese sauce



Saffron Pavlova

Dates cream, figs glaze, passion mango sorbet, pistachio powder

Churros

Milk chocolate & dulce de leche sauce, orange zest

All prices are listed in OMR.

All prices are inclusive of 8% service charge, 5% municipality tax, 4% tourism tax & 5% VAT.
V: Vegetarian VG: Vegan GF: Gluten Free