

OMNY

STARTERS & SALADS

- Oman Bio Garden Salad - Goat cheese, beetroot, balsamic

Beef Carpaccio - Parmesan, garlic cress leaves, aged balsamic

Vegan Salad - Red cabbage mousse carrot, Swiss chard, quinoa

Caesar Salad - Grilled chicken, Omani spices

Tuna and Avocado - Tuna, avocado purée, kaffir ginger, cilantro

Burrata - Yellow tomato, pesto, balsamic

Battered Prawns and Calamari - Tartar sauce

Grilled Cajun Spiced Prawns - Mango and avocado salad

Sizzled Beef Slices in Suya Spices - Tomato and onion salad, fries

The Fried Plate - Choose three snacks:
Vegetables Spring Rolls | Chicken Spring Rolls | Vegetables Samosa |
Vegetables Punjabi | Cheese Sambusak | Beef Sambusak

SOUPS

- Smoked Bell Pepper and Butternut Squash

Wild Mushroom Cappuccino Soup

New Orleans Chowder of the Day

Umami Shrimps Sea Broth

Bouillabaisse - Provençal fish, clams, shellfish, tomato-saffron soup

CHEF'S SPECIALITY

- Scallops - Lime, sundry tomato Chardonnay jus (Can be served without wine)

Gyoza - Chicken and vegetable dumplings

Salmon - Miso glazed, bok choy, coconut rice

FROM POT TO PLATE

- Breaded Pan-fried Chicken Piccata - French fries, beans, OMNY ranch dip

Grain Fed Lamb Chops - Grilled, potato, carrot, beetroot, mustard
peppercorn sauce

Jumbo Shrimps - Seared, Danieli Butter, cheese grits potato croquette

Chorizo Hake Fish - Squid ink risotto, green vegetable, Grenobloise sauce

Creamy Risotto Parmigiano - Forest mushroom

Shrimps Linguini - Shaved black truffle, clams, mussels, tomato Mornay sauce

Foie Gras Ravioli - Porcini wild mushroom, creamy pesto sauce

Five Spiced Duck Leg - Red wine sauce, potato paysanne

PASTRY

- Magic Chocolate Hazelnut Dome - Passion fruit, raspberry coulis

OMNY Crêpe Suzette - Cream, chocolate, almond, vanilla chocolate ice cream

Amaretti Biscotti - Amaretto, espresso, vanilla ice cream, almonds, cinnamon
cream

Mont Blanc - Chestnut, meringue, chantilly cream, raspberry ice cream

Tarte Tatin - Caramelized apple tart, vanilla ice cream

Selection of Ice Cream/Sorbet - Choose three scoops from selection:
Ice Cream: Vanilla, chocolate, strawberry, mango
Sorbet: Raspberry, strawberry, lemon

THE BUTCHER'S CORNER & GRILL

- Australian O'Connor Angus and Hereford
cattle breeds

Tenderloin 200 Grams

Rib Eye 230 Grams

Striploin

T-Bone 380 Days Grain Fed

Make your selection of 2 accompaniments and
sauce from below.

ACCOMPANIMENTS

- Asparagus

Mixed Green Salad

French Fries

Gratin Dauphinois

Almost Famous Mac & Cheese

Garlic Mashed

SAUCES

- Sauce Béarnaise | Spicy Harra Sauce

Wild Mushrooms | Blue Cheese Sauce

Green Peppercorn Sauce | Chimichurri

Chef prepares beef cuts to the
following temperature:

- Rare – Red cool center

Medium rare – Red warm center

Medium – Pink warm center

Medium well – Slightly pink warm center

Well done – Cooked throughout

CHEF'S OYSTER BAR FAVORITES – Served half dozens

- Fresh Oysters - Shallots, vinegar, lemon

Extra Oyster

SEAFOOD BAR

From sea to land - our local fisherman delivers
daily the freshest catch selection displayed at our
kitchen counter. Our team will weigh, clean and
prepare the catch to suit your preferences.
The catch can be char-grilled, salt baked, cartoccio
or steamed.
Choose your accompaniment sauce from:
Beurre Blanc | Lemon Emulsion | Marinara | Harissa

Please advise your server of any food allergies or dietary restrictions.

All prices are in OMR and subject to 8% Service Charge,
5% Municipality Fee, 4% Tourism Fee & 5% VAT.

Priced by weight. Please ask your server.