

# - THE - ROTISSERIE

## SOUPS

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VEGETABLES "MINISTRONE" SOUP (C)(D)(G)(V) Served with parmesan cheese and bread croutons	60
ARABIC LENTIL SOUP (C)(G)(L)(V) Served with pita crisps bread and lemon wedges	70

## SALADS


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COLD MEZZEH Babaganoush (VG), Hummus (L)(SE)(VG), Mouttabel (D)(V)(SE), Labneh (D)(V)(SE), Mouhammara (G)(V)(SE)(TN), Fatoush (G)(V)	85
GREEK SALAD (V)(D) Tomato, feta, olives, cucumber, onion and capsicum, oregano	90
NIÇOISE SALAD (E)(F)(L)(M)(R) Seared tuna, egg, green beans, anchovies and olive oil	90
SMOKED BURRATA SALAD (D)(G)(V)(TN) Heirloom tomato and basil	105
ORGANIC QUINOA SALAD (M)(N)(VG) Beetroot and orange supreme	90
CAESAR SALAD Chicken with parmesan cheese and anchovies (D)(E)(F)(G)(M)(SD) Prawns with parmesan cheese and anchovies (D)(E)(F)(G)(M)(SD)(SF)	85 90
PRAWNS "A LA PROVENÇALE"(L)(M)(SF) French beans and kalamata olives	115
GRILLED LOCAL & SEASONAL VEGETABLE (G)(TN)(VE)  Pesto and focaccia	60

## FLAVOURS OF ARABIA

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LAMB KOFTA (E) Served with garlic sauce and condiments	80
CHICKEN SHAWARMA (D)(E)(G)(SE) Served with tahini sauce and Arabic pickles	80
ASSORTED HOT MEZZEH (G)(E)(L)(SE)(TN) Served with tahini sauce and Arabic pickles kibbeh, falafel, cheese and Spinach fatayer, grilled halloumi cheese	105

All dishes marked with **(C)** -CELERY | **(D)**- DAIRY | **(E)**-EGG | **(F)**-FISH | **(G)**-GLUTEN | **(L)**- LUPINE | **(MO)**-MOLLUSCS | **(M)**-MUSTARD | **(P)**-PEANUT | **(R)**-RAW | **(SE)**-SESAME | **(SF)**-SEAFOOD | **(S)**-SOYBEANS | **(SD)**-SULPHUR DIOXIDE/SALPHITES | **(TN)**-TREE NUTS | **(V)**-VEGETARIAN | **(VG)**-VEGAN | **(D)**-ALCOHOL |  SUSTAINABLY SOURCED  
Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.

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## MAIN COURSE

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CORN-FED BABY CHICKEN (D) Marinated with Arabic spices	155
AUSTRALIAN ANGUS BEEF TENDERLOIN (250 GRAMS)	195
AUSTRALIAN ANGUS BEEF RIBEYE (300 GRAMS) Australian lamb chops	250
MIX GRILL PLATTER (D)(G)(SE)(SF) Chicken kebab, beef kofta, lamb chop, prawn, Omani lobster	205
TIGER PRAWNS (MO) Served with garlic and chili	155
SCOTTISH SALMON FILLET (F)(D)🌱 Lemon and dill flavours	160
SEA BASS FILLET (F) Fennel and orange salad	175
GRILLED LOCAL RED SNAPPER FILLET (F)🌱 With Baby Spinach	160
CHOOSE ONE SIDE DISH Sautéed spinach (VG) Roasted baby potatoes (VG) French beans and cherry tomatoes (VG) Gratin dauphinois (G)(D) Seasonal mixed vegetables (VG) Glazed carrots (VG) Oriental rice (TN)	
CHOOSE YOUR SAUCE Béarnaise (D)(E)(V) Green pepper (C)(D)(S) Mushroom (C)(D)(S) Lemon butter (D)(V)	

## PASTA & VEGETABLES

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TAGLIATELLE BOLOGNESE (C)(D)(E)(G)(M)(S) Slow-cooked ground meat and tomato sauce, parmesan cheese	80
SPAGHETTI CARBONARA (D)(E)(G)(S)(M)(SD) Turkey bacon and parmesan cheese	80
PENNE ARRABIATA (D)(E)(G)(M)(S)(V) Chili and fresh parsley	80
SEASONAL SAUTÉED VEGETABLES (V) Basil oil and fresh herbs	80

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## DESSERT

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CRÈME BRÛLÉE (D)(E)(TN) Madagascar vanilla and medjool dates	55
THIN APPLE TART (D)(E)(G)(TN) With clotted cream quenelle	55
CHOCOLATE BROWNIE (D)(E)(G)(TN) Vanilla ice cream	55
CLASSIC TIRAMISU & RED BERRIES (D)(E)(G)(TN)	55
SEASONAL FRESH FRUITS & BERRIES (V)	60
SORBET (V) lemon, raspberry, pineapple	(PER SCOOPS) 15
ICE CREAM (D)(E)(G)(TN) vanilla, chocolate, strawberry, lemon, mango	(PER SCOOPS) 15

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