

5-course set menu
dinner for two

VALENTINE'S EVE DINNER *Menu*

LOVE AT THE FIRST BITE

- Coriander spiced foam with grilled lime-flavoured tiger prawns
(GR) (GF) (SF) (D)

APPETIZER

- Dried baby shark flacks, white onion with fresh baby vegetable with tomato dressing
(GR) (GF) (SF) (D)

35
OMR

INTERMEDIATE

- Baked seared seabass
Baked seabass with saffron potato mousseline with harra sauce
(GR) (SF) (D)

MAIN COURSE

- Lamb Shuwa
Slow roasted loin of lamb with traditional Omani spices, kabuli rice with laban ammo with roasted pine nuts
(GR) (GF) (SF) (D) (N)

SWEET ENDING

- Warm Omani halawa with pistachio ice cream and pomegranate sago with saffron almond milk