

OMNY

STARTERS & SALADS

Oman Bio Garden Salad - Goat cheese, beetroot, balsamic	4.5
Wagyu Carpaccio - Tenderloin, baby gems, parmigiano, truffle mayo	6.0
Vegan Salad - Red cabbage mousse, carrot, Swiss chard, quinoa	4.5
Caesar Salad - Grilled chicken, Omani spices	5.0
Halibut Ceviche - Green tomatillo salsa, asparagus, yuzu gazpacho	5.0
Battered Prawns and Calamari	5.5
Shrimps and Tomato Tartare - Avocado & lime purée	5.0
Sizzled Beef Slices in Suya Spices - Tomato and onion salad, fries	5.5
The Fried Plate - Choose three snacks:	2.5
Vegetables Spring Rolls Chicken Spring Rolls Vegetables Samosa Vegetables Punjabi Cheese Sambusak Beef Sambusak	

SOUPS

Edamame and Peas Potage	3.5
Duck Consommé Wild Mushroom Ravioles	4.5
Umami Shrimp Sea Broth	4.0
Bouillabaisse Provençal - fish, clams, shellfish, tomato-saffron soup	5.0

CHEF'S SPECIALITY

Scallops - Lime, sundry tomato Chardonnay jus (Can be served without wine)	8.0
Gyoza - Chicken and vegetable dumplings	9.0
Lamb Chops OMNY Herbal Infusion - White truffle sauce, creamed potato	15.0
Lobster Crumpets - Armoricaïne sauce, baby vegetables	16.0

FROM POT TO PLATE

Roast Chicken Cheese Crisp - Braised leeks and endives, wild mushroom gravy	7.5
Cornfed Baby Chicken - Roasted chicken, celeriac purée, potato mille feuille, chicken gravy	12.0
Slow Cooked Lamb Shank - Parmigiano potato risotto topped with pesto, truffle tapenade and parmesan crisp, bordelaise sauce	15.0
Five Spiced Duck Leg - Red wine sauce, potato paysanne	13.5
Prosciutto Wrapped Wagyu Fillet - Black truffle demiglace, braised endives, mash potato and green asparagus	23.0
Salmon - Miso-glazed, bok choy, coconut rice	11.0
Jumbo Shrimps - Seared, Danieli butter, cheese grits potato croquette	12.0
Pan-Roasted Cod Fish - Purple mash, braised leek, herbs shallots butter sauce	9.0
Shrimps Linguini - Shaved black truffle, clams, mussels, tomato mornay sauce	10.0
Pumpkin Gnocchis - Gorgonzola cream sauce, roasted pear scented thyme, pecan nuts	6.0
Creamy Risotto Parmigiano - Forest mushroom	7.5
Zucchini Duet Fritters and Leeks - Pommarola chutney, Tzatziki dip	5.5



OMINY

THE BUTCHER'S CORNER & GRILL

Australian O'Connor Angus and Hereford cattle breeds

Tenderloin 200 Grams	20.0
Rib Eye 230 Grams	18.0
Striploin	12.0
T-Bone 380 Days Grain Fed	22.0

Make your selection of 2 accompaniments and sauce from below.

ACCOMPANIMENTS 1.5

Asparagus | Mixed Green Salad | French Fries
Gratin Dauphinois | Mac & Cheese | Garlic Mashed

SAUCES

Sauce Béarnaise | Spicy Harra Sauce
Wild Mushrooms | Blue Cheese Sauce
Green Peppercorn Sauce | Chimichurri

TEMPERATURES

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	7.5
Extra Oyster	1.2

Priced by weight.
Please ask your server.

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

PASTRY

Molten Chocolate Lava Cake	3.5
Pavlova, Smoked Vanilla Bean - Seasonal fruits, pistachio and vanilla ice cream	3.5
Amaretti Biscotti - Amaretto, espresso, vanilla ice cream, almonds, cinnamon cream	3.5
Hormuz Lemon Posset Tart - Burnt soft meringue, frozen raspberry	3.5
Tarte Tatin - Caramelized apple tart, vanilla ice cream	3.5
Selection of Ice Cream/Sorbet - Choose three scoops from the below:	4.5
Ice Cream: Vanilla, chocolate, strawberry, mango	
Sorbet: Raspberry, strawberry, lemon	

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.

