

B E A C H P A V I L I O N

BAR & GRILL

D I N N E R M E N U

TO START WITH

ORGANIC VEGETABLE SALAD (G) (N) (V) Walnut, pomegranate, freekeh	6.50
BURRATA CHEESE (G) (D) (V) Heirloom tomato and aged balsamic	8.50
MARINATED ASPARAGUS (D) Quail egg, seared scarmosa cheese, leeks and tomato fondue	8.00
LAMB SHUWA CROQUETTE (G) Harissa mayonnaise, grilled lime, mixed greens	8.00
SEARED FOIE GRAS (G) (D) Mango chocolate puree, raspberry, brioche	10.00
CITRUS CRAB SALAD (S) (D) King crab, mixed lettuce, avocado, heirloom tomato, cardamom dressing	9.00
SEARED SCALLOPS (S) (D) Cauliflower, crispy bacon, piperade, citrus foam	10.00
CHILI GARLIC PRAWNS (S) (D) (G) Gulf prawns, olive oil, garlic and chili	9.00

R A W B A R

TUNA POKE (S) Cured cucumber, white daikon, tobiko, Thai vinaigrette, salalah plantain chips	8.00
LOCAL OMANI OYSTERS (6 PCS) (S) (G) <i>Condiments</i> Mignonette vinaigrette, tabasco, Thai dressing, pumpernickel, lemon	11.00
CHILLED SEAFOOD PLATTER (S) (D) <i>Sharing for two</i> Local oysters, prawns, king crab legs, mussels, tuna poke, mignonette, cocktail sauce, horseradish cream, lemon.	22.00

S O U P

BEACH PAVILION SEAFOOD CHOWDER (S) (D) (G) Olive tapenade croutons	5.50
ROASTED BUTTERNUT SOUP (V) (D) Green apple, rosemary croutons, chili oil	4.50

E N T R E E S

STUFFED BABY "NICOISE" VEGETABLES (V) (D) Selection of Mediterranean baby stuffed vegetable, barley, red capsicum puree	9.00
BEETROOT RISOTTO (V) (D) Goat cheese foam, wild arugula	9.00
OMANI SEAFOOD EN PAPILOTE (S) Artichokes, spinach, honey bunch cherry tomatoes	17.00
COFFEE BRAISED SHORT RIB (D) (G) Parsley root puree, broccoli rabe, roasted heritage carrots, own jus	16.00
JOSPER GRILLED OCTOPUS (S) (D) Spice mix, potatoes, herb aioli	15.00
SIGNATURE TOMAHAWK STEAK (D) <i>Sharing for two</i> Mashed potato, sautéed baby vegetables, truffle sauce	48.00
GRILLED SEAFOOD PLATTER (S) (D) <i>Sharing for two</i> Omani lobster, prawns, tuna, calamari, king fish, grilled vegetables, saffron rice, selection of sauces	32.00

L O C A L S E A F O O D

Served with one side dish and one sauce

OMANI LOBSTER (S)	20.00
TUNA STEAK 220gr (S)	14.00
KINGFISH FILLET 220gr (S)	16.00
CATCH OF THE DAY (S)	16.00
PRAWNS U-10 (S)	19.00

F R O M T H E J O S P E R G R I L L

Served with one side dish and one sauce

CORN-FED BABY CHICKEN (D)	16.00
AUSTRALIAN LAMB CHOPS (D)	18.00
OMAHA BEEF TENDERLOIN 200gr (D)	22.00
OMAHA BEEF RIB EYE 280gr (D)	24.00
AUSTRALIAN BEEF STRIPLOIN 280gr (D)	20.00

S I D E S

One served with a Jospes Grill or Local Seafood order

SAUTÉED BABY VEGETABLES (V) Lemon zest, olive oil	3.50
ROASTED FOREST MUSHROOMS WITH HERBS (V) (D)	3.50
MASHED POTATO (D) Grated parmesan cheese	3.50
MACARONI & CHEESE (D) (G)	4.00
JOSPER ROASTED POTATO (D) Fresh herbs, duck fat	3.50
HONEY GLAZED CHIA SEED CARROTS (V) (D)	4.00
PARMESAN FRIES (V) (D)	3.50
HEIRLOOM TOMATO, PEAR & BASIL SALAD (V)	3.50

S A U C E S

One served with a Jospes Grill or Local Seafood order

BÉARNAISE (D)
BLACK PEPPER CONDIMENT
HOUSE MUSTARD BLEND (D)
BBQ SAUCE
CITRUS BEURRE BLANC (D)
TRUFFLE JUS (D)

D E S S E R T S

CHOCOLATE (N) (D) (G) Moist brownie like chocolate cake, jivara chocolate crème brule, chocolate mousse, white chocolate ice cream	6.00
PAVLOVA (G) (D) Coconut meringue, vanilla cream, pomegranate lime sorbet	6.00
WARM DATE PUDDING (N) (D) (G) Toffee sauce, vanilla ice-cream	5.50
BEDOUIN AFFOGATO (D) (A) (N) Date ice cream, hazelnut, warm espresso	5.00
SEASONAL FRUITS & BERRIES	5.00
ARTISAN CHEESE SELECTION (N) (G) (D) Quince jelly, toasted walnut, local honey	8.00

I C E C R E A M & S O R B E T

ICE CREAM (D) Vanilla Chocolate Strawberry Date	4.00 2 SCOOPS
SORBET Mango Verry Berry	

D I D Y O U K N O W ?

In keeping with our commitment to sustainability, we partner closely with our local fisherman to source the freshest products available.

Our seafood is caught off the shores of Al Bustan Palace, a Ritz-Carlton Hotel, as well as in the deeper waters of the Gulf, and always delivered fresh to our chefs.

BEACH PAVILION

— BAR & GRILL —

