

THE CHEDI

MUSCAT, OMAN

THE BEACH RESTAURANT

OYSTERS FROM FRANCE

Fine de claire

3 ea.

long shell, delicate white flesh, clean nutty taste

Gillardeau

3.5 ea.

Voluptuous, firm texture, well balanced savory & sweet flavours

Served with fresh lime, shallot and red wine vinegar (a)
minimum order of 3 pieces

Caviar selection

Iranian

Royal beluga

190

Imperial

120

Sevruga

90

Caspian Sea

Beluga

80

Osetra

70

Sevruga

60

All served in 30gm tins opened at the table with condiments, melba toast, lemon and pepper, seasoned crème and chopped chives, egg yolks and whites, capers, red onions

(a) contains alcohol, (n) nuts

All prices are in Omani rial subject to 17% tax and service charge

ENTRÉES

Tuna tataki, balsamic& ginger syrup, bok choy, spicy goat cheese spring rolls	8.5
Blue swimmer crab, parmesan cracker, avocado, mixed herb, truffle mayonnaise, honey & truffle dressing	12
Pan fried foie gras, ginger pear, gingerbread crumbs, brioche	9.5
Pan fried omani prawns, marinated in sambal & pepper, fennel salad, harissa mayonnaise	11.5
Seafood ravioli, spicy mango coulis, chilly pepper foam	9.5
Mussels marinière, parsely butter toast (a)	8.5
Lobster cappuccino, rosemary whipped cream	8.5
Asian style salmon gravlax, black ink grissini, kombu granita	9
Langoustine risotto, parmesan foam (a)	12
Scallops carpaccio, guacamole, celeriac crisp, pepper ice cream	11.5
Organic mixed salad, green & white asparagus, semi-dried cherry tomatoes, walnuts, warm goat's cheese, raspberry dressing (n)	8.5

PRINCIPAL FLAVORS

Grilled king fish, potato chorizo rolls, asparagus / mozzarella & black olive and tapenade dressing	14.5
Pan fried line caught sea bass, truffle & zucchini scale, spinach, gnocchi, basil oil	14.5
Steamed sea bream filet, spicy shrimp broth, green vegetables	14.5
Grilled Tuna steak, marinated in ponzu, vegetable gyoza, parsnip purée, edamame	13.5
Grilled seafood platter- lobster tail, red mullet, sea bream, jumbo prawn, calamari	36
Wild mushroom lasagna, basil sauce, tomato coulis	11.5
Canadian lobster ink cannelloni, crème brûlée, bisque, rocket & micro herbs	32
Organic yellow chicken breast, bok choy, mushroom consommé	14.5
Australian wagyu tenderloin (marble score 9), spinach, deconstructed french fries, béarnaise sauce	42

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FRESH WHOLE FISH

Kindly refer to your waiter for the daily selection of local fish	18.5
Sea bream (royal dorade) – grilled or steamed	22
Local lobster (seasonal) – grilled or steamed	26.5
Out of season, an alternative lobster will be available	
Sauces: spicy tamarind, lemon butter, spicy bbq	

SIDES 3.5

Salad leaves, cucumber, tomato, lemon vinaigrette
Jasmine rice
Sautéed ratte potatoes
Potato purée
Steamed green seasonal vegetables, virgin olive oil, soft herbs

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