

THE CHEDI

MUSCAT, OMAN

THE BEACH RESTAURANT

OYSTERS FROM FRANCE

Perle blanche

high salinity, crisp, creamy, sweet adductor muscle

3.0 per piece

Fine de claire

long shell, delicate white flesh, clean nutty taste

3.0 per piece

Tsarskaya

particularly "meaty" oyster, soft sweet almond after taste

3.0 per piece

Gillardeau

Voluptuous, firm texture, well balanced savory & sweet flavours

3.5 per piece

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

CAVIAR SELECTION

Iranian

Royal beluga

190.0

Imperial

120.0

Sevruga

90.0

Caspian Sea

Beluga

80.0

Osetra

70.0

Sevruga

60.0

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

(v) vegetarian, (n) nuts, (a) contains alcohol

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

ENTREES

Tuna tartare, avocado, chives, ginger, beetroot jelly	8.5
Diver harvested Scottish scallops panfried in ginger butter, red and yellow pepper confit, creamy leeks, pickled ginger foam, sesame seeds	11.5
Alaska king crab, star anise tomatoes, walnut crisp, lemongrass mayonnaise, lemon and lime jelly (n)	12.0
Grilled foie gras tortellini, chili, parmesan, mushroom tea	9.5
Omani prawns, coated in curry & coconut panko, garden leaves, nouc chám dressing	11.5
Steamed snapper salsa, peppers, olives, artichoke, capers, basil, croutons, rosemary whipped cream	8.5
Watermelon gazpacho, smoked basil prawn	8.0
Salmon cube tataki, bean sprouts, passion fruit dressing, peppercorn tuile	9.0
Tempura soft shell crab, risotto, parmesan foam (a)	10.5
Lobster tail carpaccio, mixed cress, madras curry ice cream	10.5
Organic mixed salad, green asparagus, semi-dried cherry tomatoes, walnuts, warm goat's cheese, raspberry dressing (n)	8.5

PRINCIPAL FLAVOURS

Kingfish, lemon marinated portobello, sliced avocado, confit salsa, sesame seed dressing	14.5
Cod, green pea sauce, wilted green vegetables, enoki & chive omelet	14.5
Greek sea bass coated with hazelnuts and coriander, organic baby vegetables, honey and soy foam (n)	14.5
Turbot, 24-hour lemongrass infused, tomato and herb broth, gnocchi, mange-tout, baby corn (n)	15.0
Tuna steak, sticky coconut rice in banana leaf, vegetable charlotte, smoked chili glaze	13.5
Mussels, kaffir lime, coconut & parsley lemon butter sauce, toasted bread (a)	11.5
Tomato tatin, mixed green leaves, balsamic and ginger syrup (v)	8.5
Home-made tagliatelle, lobster, white wine sauce, caviar (a)	20.5
Organic yellow chicken breast, ginger-saffron-coriander sauce, green olives, crispy polenta	14.5
Australian wagyu tenderloin (marble score 9), tarragon & carrot purée, rosemary potato confit, thyme jus (a)	42.0

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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	22.0
Local lobster (seasonal) – grilled or steamed	26.5

Out of season, an alternative lobster will be available

Sauces: spicy tamarind, lemon butter, spicy bbq

SIDES3.5

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