THE CHEDI

MUSCAT, OMAN

THE RESTAURANT

FIRST

Fine de claire oysters (3 pieces minimum) 8.0
freshly shucked, omani lime, shallot vinegar

Asparagus salad (v) 8.5
served warm, cherry tomato confit
mixed garden leaves, truffle dressing

Lobster salad 11.0
grapefruit, avocado, enoki mushroom
citrus pepper confit

Australian beef carpaccio 9.0
mixed herb, goat's cheese, toasted focaccia
cherry tomato, black olives

Seared irish scallops (a) (n) 12.0
hazelnut butter, creamy morel tartine

Duck rillettes (a) 9.5
port wine reduction, avocado salsa, mixed salad

Organic vegetable salad (v) 8.0
cucumber, asparagus, avocado, broccoli, enoki
snow peas, salad leaves

Sushi rolls (6 pieces per roll) 9.0
spicy tuna, salmon, avocado, eel cucumber, california
shiitake, asparagus, smoked salmon with cream cheese
yamasa soy, pickled ginger, wasabi

Halloumi salad (v) 5.0
mixed leaves, tomato, cucumber, fresh zataar

Lebanese mezze platter (v) 8.8
hummus, moutabel, tabouleh, spinach fatayer, falafel
cheese sambousek

Chilled mezze selection (v) (per portion) 2.5
hummus, smoked eggplant, tabouleh
stuffed vine leaves, fattoush salad

Asian platter (n) 10.5
lamb satay, dim sum, golden prawn
vegetable spring roll

Tandoori king prawn 10.0
spiced pumpkin stack, coriander purée

Peking duck 9.5
pancake, hoisin sauce, cucumber, spring onion

Local squid 8.0
stuffed with syrian spiced rice
tomato & bell pepper sauce

Tom yum koong 7.5
classic thai spicy prawn soup

Assorted sashimi (2 slices of each) 9.0
tuna, salmon, kingfish, snapper

SECOND

Arabic

Omani seafood grill 17.0
lobster tail, prawn, kingfish, hammour
chermoula dressing, saffron rice

Arabic mixed grill 13.5
chicken, lamb chops, lamb kofta, hummus

Roasted hammour fillet 14.5
couscous and vadouvan vegetables

Chicken molokhia 11.5
egyptian rice, shallot & chili vinegar

Braised lamb shank 13.5
tomato & white bean sauce, rice

Indian

Chicken tikka makhani (n) 11.5
boneless chicken thighs
creamy tomato cashew nut sauce

Fish mango curry 12.0
local kingfish, green mango
coconut, white rice

Kashmiri lamb curry (n) 13.0
saffron lamb stew
biryani rice, cashew nut

Paneer mushroom corn korma (v) 10.0
vegetarian curry, biryani rice

Naan 1.5
plain, butter, cheese, garlic, peshwari

Asian

Nasi goreng 13.0
wok fried rice, chicken, prawns
pickled vegetables, fried egg

Pla rad prik 12.0
local snapper, chilli sauce, thai basil

Prawn and asparagus 13.5
ginger, oyster & sesame sauce, jasmine rice, egg

Wok fried young vegetables (v) 10.5
broccolini, asparagus, bok choy, corn, sesame, soy

Phad thai kung (n) 13.0
fried rice noodles, prawns, bean shoots
dry radish, tamarind sauce

Contemporary

Grilled tuna steak 13.0
gnocchi, zucchini, chanterelle, confit tomato
garlic oil

Saffron seafood risotto 16.5
razor clams, vongola, scallop, omani prawn
lobster, sea urchin

Pan fried sea bass fillet 16.5
grilled artichoke, asparagus, basil oil
lemon-crouton-tomato confit salsa

Farmed duck breast (a) 14.5
dupuys lentils & beef bacon foam
boulangère potatoes, wilted spinach

Aged australian rib eye 18.5
rustic wedges, béarnaise sauce

(v) vegetarian, (n) nuts, (a) contains alcohol
All prices are in Omani Rials and subject to 17% tax and service charge