



THREADS OF *Love*



CLIFFTOP DINING

MENU

1st Course

Pan Seared Foie Gras (G,D,E)

Black Truffle French Toast, Caramelised Apple, Tahitian Vanilla

2nd Course

Spinach and Pecorino Gnudi (G,D,E,N)

Burnt Butter Sage Sauce, Toasted Hazelnuts, Pecorino Fondue

3rd Course

Omani Lobster Bouillabaisse (G,D,S,SF)

Poached Seabass, Clams, Baby Squid, Octopus, Herb Croûtons

4th Course

Australian Beef Cheeks (D)

Parsnip Puree, Seared King Oyster Mushrooms, Gold Leaf, Cold Pressed Rosemary Oil

5th Course

Enchanted Garden (G,D,N)

Vanilla Cottage Cream, Strawberries, Sweet Pesto, Elderflower Dressing

OMR 250 net for two people with a bottle of crisp bubbles

G-Gluten | D-Dairy | E-Eggs | N-Nuts | S-Seafood | SF-Shellfish

Price is in Omani riyals, inclusive of all applicable taxes.



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SHANGRI-LA
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MUSCAT