



THREADS OF
Love

ROMANTIC ROOFTOP DINING

AQUA & AIR

Starter

Watermelon Ceviche (SO,M)
Honey, Mustard, Coriander, Shitake

Pasta

Creamy Brown Butter Pumpkin Pasta (G,D)
Pasta, Pumpkin, Mascarpone, Onion

Main Course

Miso Glazed Sweet Potato (SO,D,N)
Maple Syrup, Yoghurt, Walnut

Dessert

Roasted Pear (G,D)
Saffron Syrup, Cookie Crumble, Vegan Vanilla Ice Cream

OMR 40 net per person

G-Gluten | D-Dairy | N-Nuts | SO-Soya | M-Mustard

OCEAN'S EMBRACE

Starter

Burrata and Anchovies (G,D,S)
Capers, Sicilian Anchovies, Tomatoes, Baby Spinach

A Gift from the Ocean (E,S)

Japanese Scallops, Chu Toro, Octopus, Apple, Citrus

Main Course

Mediterranean Snapper (S)
Grilled Snapper, Smoked Paprika, Olives, Lobster Oil

Dessert

Lemon Tart (G,D)
Lemon Tart, Meringue, Strawberry Sauce

OMR 45 net per person

G-Gluten | D-Dairy | E-Egg | S-Seafood

Some of our dishes may contain ingredients that are considered allergens.

If you have any food allergy, we invite you to inform one of our team members, who will be pleased to assist you.

Prices are in Omani riyals, inclusive of all applicable taxes.





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ROMANTIC ROOFTOP DINING

ROOFTOP HARMONY

Appetiser

Chu Toro Tuna Tiradito, Passion Fruit Aji Chili Sauce (S)

Sashimi Grade Local Caught Omani Tuna, Carrot, Pickled Onion, Coriander, Micro Greens

Starter

Creamy Tuscan-style Salmon (S,G,D)

Norwegian Salmon, Spaghetti, Roma Tomato, Baby Greens, Parmigiano Reggiano

Main Course

Grilled Beef Ribeye (G,D)

Foie Grass, Truffled Potatoes, Roasted Vegetables, Shimeji Pepper Sauce

Dessert

Crèmeux Au Chocolat (G,D,N)

Hazelnut Ice Cream, Salted Caramel Sauce

OMR 50 net per person

G-Gluten | D-Dairy | N-Nuts | S-Seafood

A HORIZON TALE

Appetiser

Omani Seafood Salad (S,D)

Catch of the day, Mango, Pesto Cream, Squid Ink, Baby Greens

Starter

Braised Octopus (S,D,N)

Baby octopus with a light curry infusion, Garlic Broccoli, Grapefruit, Citrus Potato

In Between

Breaded Lemon Cod Fish (S,G,D)

Saffron Risotto, Herbed Potatoes, Caviar, Sea Urchin Beurre Blanc

Main Course

Omani Lobster (S,D,E,G)

Butter Poached Lobster Tail, Celeriac, Fennel, Truffle, Caviar, Lobster Bisque

Dessert

Pistachio Crème Brûlée (D,E,N)

Orange Sorbet

OMR 60 net per person

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