



THREADS OF
Love

IL DOLCE AMORE

NON-VEGETARIAN MENU

Antipasti

Il Burrata (G,D,E)

Roasted Beetroot, Basil Sponge, Burrata, Arugula Salad, Parmesan Tuiles

L' Pasta (G,D,E,S,SF)

Homemade Pasta, Tomato and Seafood Sauce, Poached Langoustine

Main Course

Il Manzo (D,A)

Smoked Beef Tenderloin, Red Wine Caramelised Onions, Broccolini,
Black Pepper, Crème Fraîche Jus

OR

Il Orata (D,S,SF)

Pan-Seared Sea Bream, Buttered Cannellini Beans, Asparagus,
Confit Cherry Tomatoes, Seafood Sauce

Dessert

Valrhona Chocolate Tart (G,D,E,N)

Disaronno Espuma, Macae' 62% or Manjari 64% Cream, Bergamot Sorbet

VEGETARIAN MENU

Antipasti

Il Burrata (G,D,E)

Roasted Beetroot, Basil Sponge, Burrata, Arugula Salad, Parmesan Tuiles

Soup (G,D)

Cannellini, Sage Soup, White Asparagus, Garlic Croûtons

Main Course

L' Pasta (G,D,E,N)

Homemade Pasta, Basil Pesto, Butter Poached Peas, Potatoes

OR

Il Risotto (D)

Creamy White Risotto, Tomato Consommé, Tomato Concassé, Micro Greens

Dessert

Valrhona Chocolate Tart (G,D,E,N)

Disaronno Espuma, Macae' 62% or Manjari 64% Cream, Bergamot Sorbet

OMR 40 net per person

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

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





THREADS OF
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CUPID'S JOURNEY TO INDIA

NON-VEGETARIAN MENU

Starters

Prawns ~ Masala (N,S,SE)
Pink Prawns, Coconut, Sesame, Peanut

Lobster ~ Idli (S,M)
Rice & Lentil Steamed Cake, Vegetable Stew, Tamarind

Duck ~ Pineapple
Minced Meat, Chutney, Onion Seed

Main Course

Fish ~ Mangalore
Pan Seared Hamour, Curry Leaf, Shallots

OR

Chicken Tikka ~ Masala (D,M)
Boneless, Tomato, Onion, Fenugreek

Served with Black Lentils, Rice and Breads (G,D)

Dessert

Date ~ Pecan (G,D,E,N)
Cake, Caramel, Cinnamon Kulfi

VEGETARIAN MENU

Starters

Artichoke ~ Strawberry (M)
Jerusalem Artichoke, Chutney, Pickle

Cauliflower ~ Samosa (G,D,M)
Tandoori, Pickle, Dehydrated

Paneer ~ Sweet Corn (D,M)
Cottage Cheese, Shallots, Mint Chutney

Main Course

Baingan ~ Salan (N,SE,M)
Baby Aubergine, Curry Leaf, Coconut, Peanut

OR

Paneer ~ Anjeer (D)
Cottage Cheese, Figs, Tomato, Dry Fenugreek

Served with Black Lentils, Rice and Breads (G,D)

Dessert

Bhappa Doi ~ Rose (D)
Yogurt, Raspberry, Honeycomb

OMR 45 net per person

G-Gluten | D-Dairy | E-Eggs | N-Nuts | S-Seafood | SE-Sesame | M-Mustard
Price is in Omani riyals, inclusive of all applicable taxes.





THREADS OF
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SWEETHEARTS AT SULTANAH

NON-VEGETARIAN MENU

1st Course

Foie Gras Mousse (G,D)
Fresh Fig Jam

2nd Course

Frankincense Smoked Omani Tuna (D,S)
Imperial Beluga Caviar, Lime, Passionfruit and Potato Foam, Beetroot Dust

3rd Course

House made Duck Ravioli (G,D,E)
Green Pea Purée, Raspberry Vinaigrette

4th Course

Char Grilled Black Angus beef Tenderloin (G,D)
Truffle Scented Polenta, Charred Broccolini, Rainbow Carrots, Pan Jus

OR

Grilled Omani Lobster (D,SF)
Cherry - Pine Nut Chutney, Buttered White Asparagus, Confit Vine Cherry Tomatoes

5th Course

Enchanted Garden (G,D,N)
Vanilla Cottage Cream, Strawberries, Sweet Pesto, Elderflower Dressing

VEGETARIAN MENU

1st Course

Roasted Carrot Marrow (G,D)
Truffled Pumpkin Cream, Popped Amaranth

2nd Course

Organic Quinoa Salad (V)
Avocado, Edamame, Coriander and Passionfruit Dressing

3rd Course

Crispy Fried Brie (G,D)
Dehydrated Black Olives, Duo of Apple, Ginger Chutney

4th Course

Beetroot Risotto (D)
Organic Squash, Spinach, Mascarpone

OR

Roasted Haloumi and Vegetable Pie (D)
Truffle Cream Sauce, Gold Leaf, Saffron

5th Course

Enchanted Garden (G,D,N)
Vanilla Cottage Cream, Strawberries, Sweet Pesto, Elderflower Dressing

OMR 60 net per person

G-Gluten | D-Dairy | E-Egg | N-Nuts | S-Seafood | SF-Shellfish | V-Vegan
Price is in Omani riyals, inclusive of all applicable taxes.



سُلْطَانَا
SULTANAH

