

TASTE OF SHANGRI-LA SET MENU

NON-VEGETARIAN

APPETISERS

House-Smoked Tuna Cone (SF, SE, SP, G)

Dried lime & spicy tahini, mint, chili, spring onion

Tempura Omani Snapper (G, D)

Garlic labneh, onion, tomato, avocado and a honey-harissa glaze

STARTER

Grilled Tiger Prawns (SF, G)

Tamarind and date sauce, lemon juice, red onion, toasted Omani bread

MAIN COURSES

Chargrilled Baby Squid (SF, D, G)

Mashwi & lemon saffron couscous, onion, tomato, chives, masala crumbs

Omani Seabream (D)

Seared Omani Seabream with roasted root vegetables,
smoky baba ghanoush, loomi beurre blanc

DESSERT

Frankincense Tartlet (G, D, E, TN)

Pistachio praline, almond biscuit, frankincense whipped ganache

G: Gluten | E: Egg | SF: Shellfish & Crustaceans | D: Dairy | TN: Tree Nuts
SE: Sesame | SP: Sulphur Dioxide, Sulphites

OMR 21 NET PER PERSON

TASTE OF SHANGRI-LA SET MENU

VEGAN

APPETISERS

Tomato Carpaccio

Tomatoes three-ways cured with black lime, rose-pickled onions, saffron oil, black garlic

Charcoal Beetroot (TN, D)

Date and balsamic reduction, whipped goat cheese, in-resort hive honey, pistachio, microgreens

STARTER

Stuffed Eggplant (TN)

Salona-spiced couscous, apricots, walnuts, sundried tomatoes, coriander, loomi tomato coulis

MAIN COURSES

Cauliflower Shawarma (D, SE, TN)

Pomegranate tahini, cumin, parsley, cardamom, sumac, pine nuts

Fire-Roasted Sweet Potatoes (D, TN)

Harissa chickpeas with lemon and coriander, toasted almonds, baby rocket, shaved Parmesan

DESSERT

Salalah Banoffee (TN)

Caramelised banana, Dulce de Leche Espuma, banana ice cream, cocoa crumble

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