

TASTE OF SHANGRI-LA SET MENU

NON-VEGETARIAN

ANTIPASTI

Burrata (D, G, N)

Grilled and smoked tomatoes, burrata with extra virgin olive oil, basil jelly, toasted pine nuts, grilled sourdough

Octopus Salad (SF)

Green beans, potatoes, capers, olives, lemon, extra virgin olive oil

ZUPPA

Spaghetti Nero (D, G, SF)

Squid ink spaghetti, baby calamari, lemon, parsley, garlic, extra virgin olive oil

Parmesan and Ricotta Ravioli (G, E, D)

Homemade Parmesan and ricotta ravioli, burnt onions, white onion consommé, pickled shallots, saffron oil

SECONDI

Beef Ribeye (D)

Sun-dried tomato brown butter, charred asparagus, warm mushroom salad, bone marrow, thyme jus

Red Mullet (D)

Pan-seared red mullet, Cannellini bean purée, black olive crumble, blistered cherry tomatoes

DOLCI

Pistachio Genovese Biscuit (G, D, E, PN)

Basil and strawberry jelly, vanilla mousse, fresh strawberries

G: Gluten | E: Egg | SF: Shellfish & Crustaceans | D: Dairy | PN: Peanuts

OMR 21 NET PER PERSON

TASTE OF SHANGRI-LA SET MENU

VEGAN

ANTIPASTI

Sourdough Crostini (G)

Tomato and basil, truffled mushrooms, roasted peppers

Artichoke Croquettes (G)

Saffron and artichoke purée, basil oil

ZUPPA

Cream of Asparagus (TN)

Black garlic oil, toasted cashews, microgreens

White Tomato Consommé (SO)

Compressed and pickled tomatoes, white soya,
charred cucumber, microgreens

SECONDI

Wild Mushroom Risotto

Salad of grilled and marinated mushrooms, white Miso,
crispy shallots, chives

Grilled Eggplant Involтини (TN)

Cashew ricotta, vegan basil pesto with walnuts,
creamy white bean purée

DOLCI

Cannelloni

Vegan white chocolate cannelloni, bergamot mousse,
candied lemon

G: Gluten | TN: Tree Nuts | SO: Soya

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