

TASTE OF SHANGRI-LA SET MENU

NON-VEGETARIAN

APPETISERS

Foie Gras Delight (D, G, E)

Foie gras parfait, Granny Smith apple and champagne reduction, raspberry gel, microgreens

Scallop Crudo (SF)

Yuzu and chive vinaigrette, lemon purée, pickled mustard caviar, charred orange

STARTER

Omani Oyster Rockefeller (D, SF, G)

Parsley and butter crumbs, tomato and basil salsa

MAIN COURSES

Risotto Nero (D, SF, SP, G)

Creamy squid ink risotto, baby squid, wild arugula, mascarpone

Angus Medallion (D, G, E)

Roasted parsnip, black truffle, caramelised shallots, red wine mustard

DESSERT

Fresh Fig Kataifi (D, G)

Hot wine reduction, fig leaf ice cream, mascarpone cream

G: Gluten | E: Egg | SF: Shellfish & Crustaceans | D: Dairy | SP: Sulphur Dioxide, Sulphites

OMR 21 NET PER PERSON

TASTE OF SHANGRI-LA SET MENU

VEGETARIAN

APPETISERS

Pea Mousse (D, G, E)

Green pea dome, torched edamame, brioche croutons,
black garlic aioli

Water Chestnut Soup (D, G)

Handmade buckwheat maltagliati pasta, brown butter,
water chestnut foam

STARTER

Fried Zucchini Blooms (D, G)

Ricotta and lemon zest stuffed blooms, puttanesca dip

MAIN COURSES

Root Vegetable Terrine (D, G)

Beetroot, celeriac and sweet potato terrine with roasted red
and yellow pepper sauce

Omani Date-Stuffed Gnocchi (D, G, TN)

Pecorino saffron fondue, crusted pistachio, gold leaf

DESSERT

Fresh Fig Kataifi

Soya mascarpone, melon sorbet

G: Gluten | E: Egg | D: Dairy | TN: Tree Nuts

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