



Retro
CARNIVAL
★ **GALA EVENING** ★

JAPANESE SELECTION

A refined showcase of Japanese artistry — featuring fresh salmon, tuna, prawn nigiri and sashimi, alongside an assortment of signature maki rolls including spider, California, ebi tempura, foie gras, spicy tuna, and vibrant vegetarian creations

SEAFOOD ICE BAR

An indulgent display of the ocean's finest — featuring tiger prawns, mussels, octopus, and freshly shucked oysters, served with classic condiments including cocktail and tartare sauces, mignonette, lemon, and Tabasco

SALADS

A vibrant medley of garden-fresh creations — from grilled vegetables, Greek and quinoa salads to roasted pumpkin, zucchini, and baby spinach, complemented by artisanal cheeses, nuts, and zesty dressings

GRAVLAX STATION

A vibrant selection of house-cured salmon specialties — citrus, beetroot, and saffron

ARABIC COLD MEZZE

A traditional selection of Middle Eastern favourites — including hummus, moutabal, baba ghanoush, vine leaves, tabouleh, fattoush, and muhammara, served with pita bread

PRIME CUTS & CARVERY

Succulent wagyu ribeye on the bone served with grilled vegetables, apple and potato gratin, and rich sauces including beef jus, morel, and Kampot pepper

SOUPS

A comforting duo of indulgent flavours — rich truffled porcini soup and creamy prawn & scallop chowder, both crafted to warm and delight the senses

MAN COURSES

An exquisite selection of festive dishes — featuring grilled salmon with leek velouté and caviar, confit chicken with tarragon and mushrooms, truffle mashed potatoes, winter vegetables, and whole roasted lamb ouzi with smoked rice and ratatouille

THE SMOKEHOUSE

A live showcase of charcoal-grilled delights — from Omani lobster, tuna, and tiger prawns to lamb koobideh, cutlets, joojeh torch, and Black Angus beef, complemented by yoghurt sauces, olives with walnuts, and pickles

INDIAN & TANDOOR STATION

A vibrant celebration of Indian flavours — featuring creamy dal makhani, butter chicken, and nizami subz handi, complemented by kathal biryani and steamed rice.
Live from the clay oven — malai paneer tikka, tandoori fish, and zaitooni murgh tikka, served with freshly baked naan, garlic paratha, and a selection of chutneys and pickles

SOUTHEAST ASIAN FROM CHOW MEE

An aromatic selection of pan-Asian favourites — featuring Singapore fried noodles with seafood, Thai red seafood curry, and soft bao buns filled with crispy tofu and Thai curry mayonnaise

ITALIAN DELIGHTS FROM CAPRI COURT

An Italian-inspired showcase featuring gnocchi tossed in a Parmesan wheel with cacio e pepe or truffle sauce, rich duck ragout "lasagna," and refreshing caprese skewers

DESSERT SYMPHONY

A grand finale of global indulgence — from artistic creations like Time Machine Clock Tower and Globe de Carnival to decadent tarts, choux buns, cheesecakes, and mousses.
Journey through East and West with delicate Indian and Arabic sweets, including rasmalai, motichoor laddoo, baklava, and mamoul — a feast of textures, flavours, and imagination



شانغريلا بر الجصة، مسقط

SHANGRI-LA

BARR AL JISSAH
MUSCAT