

ECHOES OF THE SIRENS



A New Year's Eve celebration inspired by the ocean's timeless allure.
Begin with rooftop aperitifs followed by an elegant plated dinner
with live entertainment throughout the evening.

PASS-AROUND CANAPÉS

Seared Scallops with Champagne Butter (D, MO)
Golden-seared scallops, Champagne beurre blanc, chives

Mini Lobster Roll (G, D, E, SF)
Buttery brioche, lobster salad, lemon aioli, fresh herbs

Tuna Tartare Crisp (G, D, F, M, SE)
Diced tuna, sesame, avocado cream on a crunchy wonton chip

Crab & Mango Tartlet (G, D, SF)
Sweet crab meat, mango salsa in a tart shell, chili-lime drizzle

Golden Potato & Caviar Bite (D, F)
Baby potato cup, sour cream, chives, caviar

Burrata Crostini (G, D)
Crostini, truffle butter, charred asparagus, rose petal jam

(G)Gluten | (D)Dairy | (E)Egg | (F)Fish | (SF)Shellfish | (MO)Mollusc
(M)Mustard | (SE)Sesame



NON-VEGETARIAN SET MENU

APPETISER

Omani Oyster and Lobster (F, SF, MO)

Seaweed, sea grapes, chili, ginger, garlic, Omani loomi, caviar

SOUP

Bait Al Bahr Bouillabaisse (F, SF, MO)

Langoustine, turmeric, cumin, coriander, potato, chili, tomato, oyster mushrooms

HOT ENTRÉE

Cod with Fennel and Potato Dauphinoise (G, D, F)

Cod, confit fennel, citrus, Omani paplou emulsion

MAIN COURSE

Jasmine Tea Smoked Fish (D, F)

Pumpkin–cumin purée, saffron potato, aromatic Omani spices

DESSERT

Chocolate Voyage (G, D, E, TN)

Banana chocolate cream, salted caramel, burnt white chocolate sand,
delicate chocolate corals

(G)Gluten | (D)Dairy | (E)Egg | (TN)Tree Nuts (F)Fish

(SF)Shellfish | (MO)Mollusc



Bait al Bahr
SEAFOOD RESTAURANT



VEGETARIAN SET MENU

APPETISER

Roasted Beet and Goat Cheese (D)
Roasted beets, goat cheese, honey molasses

SECOND COURSE

Zucchini Blossoms (G, D, E)
Ricotta & lemon, saffron aioli

HOT ENTRÉE

Potato Layer Gratin (G, D)
Grilled halloumi, potato cake, charred baby leeks, pickled shallots, harissa cream

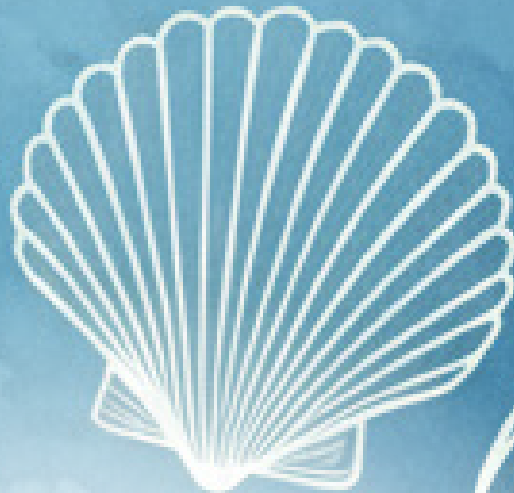
MAIN COURSE

Glazed Celeriac "Steak"
Green asparagus, mushrooms, brown butter hollandaise

DESSERT

Chocolate Voyage (G, D, E, TN)
Banana chocolate cream, salted caramel, burnt white chocolate sand,
delicate chocolate corals

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Bait al Bahr
SEAFOOD RESTAURANT

