



DINING

Any Dish, Any Time

Roqaa Omaniya

Set Experience

FIRST COURSE

Lamb shorba
braised lamb, root vegetable
coriander, mint

Arabic spiced eggplant
pomegranate, fried onion

Chickpea salad
roast beetroot, capsicum, olive oil

Za'atar sambusa, tomato, feta
coconut coriander chutney

SECOND COURSE

Makbus Dijaj
makbus spiced rice, oven roasted chicken
capsicum, lime

or

Shuwa sea bass
grilled sea bass, coconut lemon sauce, fava beans
steamed rice, cumin roasted tomato

Cheese and Dessert

Brie de Meaux, Roquefort, Comte
fig paste, walnut, red grape

Aish El-Saraya
sweet bread pudding, almond, vanilla custard
rosewater syrup, pistachio

Baked kunafa
saffron syrup, baked vermicelli
golden raisins almonds, mascarpone

Almond madeleines
vanilla milk curd, strawberry sauce
mixed berries

Berry Eton Mess
raspberry meringue, shortbread
blueberry curd, strawberry sponge

Macerated strawberries
honeydew melon, blueberries, honey lime syrup

Modern European

À La Carte

STARTERS

Soup
carrot ginger, parsley cream, fried ginger

Citrus poached prawns
celeriac chive salad, grapefruit
watercress, saffron gel

Chicken roulade
harissa feta, baby carrot
onion petal, lemon oil

MAINS

Angus beef tenderloin
sweet potato wedge, beetroot
spinach, tarragon jus

Line caught sea bass
parmesan basil crust, white bean purée
butter beans, lemon caper butter

Herbed tofu
red quinoa, sugar snap peas, asparagus
sweet potato, vinegar emulsion

Light Snacks

Khafayef

Orange marinated olives
Queen green, kalamata olives

Luxury nut mix
macadamia, Brazilian, pistachio
rosemary salted

Pad Kra Pao
chicken stir fry, holy basil
fried egg, jasmine rice

CELLAR

Champagne

**CHARLES HEIDSIECK
ROSÉ RÉSERVE 2005**

exceptional vintage, red fruits, brioche, citrus

**PIPER HEIDSIECK
CUVÉE BRUT**

fresh, elegant, harmonious, blend of more than 100 crus

White

**ALBERT BICHOT
POUILLY FUISSÉ 2022, GRAND VIN DE BOURGOGNE**
green apple, citrus, white flowers

**DOG POINT
SAUVIGNON BLANC 2018, MARLBOROUGH**
crisp, minerally, grassiness, superb

Red

**CHÂTEAU CANTENAC BROWN
MARGAUX 2012, GRAND CRU**
magnificent structure, cedar, cassis, savory

**MOREY SAINT DENIS 1ER CRU “LES SORBETS”
ALBERT BICHOT 2017, GRAND VIN DE BOURGOGNE**
spicy, black plums, smokey oak aromas

**PENFOLD’S MAX
SHIRAZ-CABERNET 2019**
The original edition dedicated to Max Schubert
legendary winemaker of the “GRANGE”

Cocktails

Champagne Cocktail · Buck’s Fizz · Bloody Mary · Screwdriver

Liqueurs & Digestifs

Cointreau · Baileys

Spirits

Chivas Regal 12 · Bacardi Superior Rum · The Glenlivet
Stolichnaya · Jack Daniel’s · Tanqueray Gin · Cognac Camus VSOP

Beers

Stella Artois · Leffe Blond · Budweiser