

OMNY

— BRASSERIE —

STARTERS & SALADS



"Torchon foie gras" cooked with dates, seasoned with salt flowers	8.5
Chef's prime beef tenderloin tartare, raw or cooked, quail eggs, truffle infused crispy potato	7.0
Prime beef fillet carpaccio two ways peppered and with bocconcini fresh mozzarella, tossed with roasted garlic, parmesan shavings, cress and aged balsamic reduction	6.5
Warm Mediterranean octopus, beef chorizo, mushrooms on a bed of creamy polenta, olive oil and lime jus	6.0
Healthy quinoa salad, berries, crushed walnuts served with smoked duck breast	6.0
Roasted golden and chioggia beet salad, crispy goat cheese, candied walnuts, field greens	6.0
Battered prawns and fried calamari with tartar sauce	5.5
Smoked lamb kofta with tomato and fig chutney	4.5
A touch of Arabia mezze, falafel, hummus, fattouch, tahini sauce	4.5
Halloumi soufflé with arugula	4.5
Artichoke soft entremet topped with mozzarella bocconcini on bruschetta	3.5

CHEF'S OYSTER BAR FAVORITES



Oyster sabayon discovery - taste our 4 flavorful oyster sabayon scented with: wasabi & cream cheese / seaweed / tobiko caviar / rockefeller	14.0
Rockefeller warmed oyster with champagne sabayon (4 pieces) (Contains Alcohol)	14.0
Fresh shucked oysters served with shallots vinegar & lemon (4 pieces)	12.5
Oyster & pearl dish with tapioca flavor crushed juniper berries (4 pieces)	12.5
Home speciality "Omelette soufflé with oysters", soya sauce accompanied with home fries	8.0
Add to your order of Oysters:	
Sparkling Wine (5 oz)	4.0
Red or White Wine (5 oz)	4.0
Extra oyster	3.5

FLAME TO PLATE

Omani mixed meat platter (for 2) Lamb mishkak with tamarind, chicken shuwa, beef kabuli	19.0
Rack of lamb (300 gms) sage gremolata & salted baked potato	13.5
Corn fed chicken 3 ways - sous vide crumbed grill served with Mediterranean crushed purée, spinach leaves, peas and basil mash	9.5
Lobster & chunky shrimps mac and cheese "Americaine sauce"	9.5
Prawn and scallop risotto al verde con pesto with pea shoots and mascarpone	9.5
Pappardelle pomodora, roasted pinenuts, tossed with feta cheese	7.0
Creamy risotto with wild mushrooms and curly parsley	7.0

PASTRY

59% Chocolate espresso dacquoise, laced with red berries coulis	5.5
Hot buttered pecan pie over a drizzle of creamy caramel topped with vanilla ice cream	4.0
Three berry cobbler blackberries, blueberries, & raspberries baked with an almond shortbread topping served with vanilla ice cream	4.0
Dolce baked cheese cake with passion fruit coulis	3.5
Stewed fruits and berries with vanilla and Omani honey	3.5

SOUPS



Provençal Bouillabaisse Dorado, mullet, mussels and shrimps in a saffron scented tomato broth, served with rouille and toasted baguette	6.0
Mulligatawny soup	5.5
New Orleans chowder of the day	5.5



THE BUTCHER'S CORNER

The Grill

Rib Eye (220 gms)	16.0
Beef Tenderloin (200 gms)	13.5
Shashlik (marinated beef loin)	10.5

Braised

Striploin (200 gms) in green peppercorn sauce	9.5
6 Hours Short Ribs in sauce	9.0

Choose your cooking style

Rare - Red cool center | Medium rare - Red warm center
Medium - Pink warm center | Medium well - Slightly pink
warm center | Well done - Cooked throughout

Make your selection of 2 accompaniments and sauce.

Additional accompaniment choices at 2.0

Accompaniments

Egg and parmigiano crumbed jumbo grilled asparagus
Mixed green salad
Hand cut French fries
Baked potato with condiments
Potato dauphinoise
Green beans laced sautéed with butter & onions
Almost famous Mac & Cheese

Sauce | choices to add to cuts:

Bearnaise | Spicy harra
Morel mushroom | Spicy harissa | Green peppercorn
Sauce gratinée of blue d'Auvergne cheese

Surf and Turf platter for 2 26.0

Lobster & catch of the day filleted, grilled a la plancha and tossed with an "extra virgin olive oil salsa"
beef loin (100g) & slow cooked chicken breast served with side salad, savory rice or plain risotto



Seafood Bar

From sea to land - our local fisherman delivers daily the freshest catch selection displayed at our kitchen counter. Our team will weigh, clean and prepare the catch to suit your preferences. The catch can be char-grilled, salt baked, cartoccio or steamed.

Priced by weight. Please ask your server

Please advise your server of any food allergies or dietary restrictions

An additional 17.4% taxes and services charges applicable.