

# BEACH PAVILION

## BAR & GRILL



### TO START WITH

<b>SEASONAL SEAFOOD PLATTER</b>	<b>25.50</b>
Oysters, Omani prawns, snow crab, mussels, tarragon mayonnaise cocktail dip, shallot vinaigrette	
<b>OYSTERS</b>	
Lemon, Chester bread, shallot vinaigrette	
- Dozen	41.00
- Half-dozen	21.00
<b>SALMON TATAR</b>	10.50
Crispy garlic, avocado, yellow frisee	
<b>PAN SEARED FOIE GRAS</b>	10.50
Apple-date compote	
<b>LOCAL ORGANIC SALAD</b>	10.50
Baked goat cheese, raisins, honey raspberry dressing	
<b>YELLOW FRISEE SALAD</b>	7.00
Grilled octopus, turkey bacon, pomegranate	
<b>BURRATA CHEESE</b>	10.50
Garden greens, zaatar, tomato, black olive	
<b>CRISPY CUTTLEFISH</b>	8.00
Spicy mayonnaise, lime	
<b>POACHED EGG</b>	7.00
Omani dates, mustard dressing, romaine salad	
<b>ROASTED PUMPKIN SOUP</b>	4.50
Ginger-cream, lemon grass	
<b>BEACH PAVILION SIGNATURE SEAFOOD SOUP</b>	
Saffron- aioli, toasted baguette	
- For 1 person	10.00
- For 2 person	18.50
<b>CHILI GARLIC PRAWNS</b>	10.50
Oil poached local prawn	

### MAIN COURSE

<b>BUTTERNUT SQUASH RAVIOLI</b>	<b>10.50</b>
Green peas, pumpkin seeds, parmesan cheese	
<b>MACKEREL FISH</b>	15.50
Bulgur, watercress, beetroot	
<b>MIXED GRILLED SEAFOOD PLATTER</b>	29.00
Spinach salad, lemon- butter sauce	
<b>SLOW BRAISED WAGYU SHORT RIBS</b>	19.00
Seasonal vegetables, mushrooms, polenta	



### SELECTION FROM OUR GRILL

#### - LOCAL SEAFOOD -

<b>TUNA STEAK</b>	16.00
<b>KINGFISH FILLET</b>	19.00
<b>EMPEROR WHOLE</b>	19.50
<b>SEA BREAM WHOLE</b>	16.50
<b>RED MULLET WHOLE</b>	16.50
<b>PRAWNS</b>	21.00
<b>LOBSTER / CRAYFISH</b>	23.00

#### - INTERNATIONAL SEAFOOD -

<b>CHILEAN SEA BASS 180G</b>	22.00
<b>SALMON FILLET 200G</b>	17.50

*All grill dishes include choice of 2 sides and 1 sauce*

### SELECTED MEAT CUTS

<b>AUSTRALIAN TENDERLOIN 180G</b>	<b>23.50</b>
<b>AUSTRALIAN LAMB CHOPS</b>	<b>23.50</b>
<b>CORN FED CHICKEN BREAST</b>	<b>16.50</b>



### SIDES

<b>GREEN SALAD</b>	<b>2.50</b>
<b>SEASONAL SAUTÉED VEGETABLES</b>	
<b>CREAMY SPINACH</b>	
<b>LEEK FONDUE</b>	
<b>LOBSTER FRIED RICE</b>	
<b>SIGNATURE TRUFFLE FRIES, PARMESAN CHEESE</b>	
<b>GARLIC BUTTER MASHED POTATO</b>	
<b>PUMPKIN PUREE</b>	



### SELECT YOUR SAUCE

<b>VEAL SAUCE</b>
<b>BÉARNAISE</b>
<b>LEMON- BUTTER SAUCE</b>
<b>CHIMICHURRI</b>
(ARGENTINIAN SAUCE MADE FROM CHOPPED HERBS, GARLIC, OLIVE OIL AND VINEGAR)

### SWEET ENDING

<b>FETA CHEESE</b>	<b>4.60</b>
Beetroot, crispy bread, Omani honey	
<b>WHITE VALRHONA CHOCOLATE MOUSSE</b>	4.50
Omani spices, mango sorbet, crumble	
<b>WARM TOFFEE PUDDING</b>	4.50
Orange, cranberries, walnut ice cream	
<b>BP SIGNATURE DESSERT PLATTER</b>	10.00
Served for 2 guests	



<b>ASSORTED ICE CREAMS</b>	<b>1.50</b>
Vanilla Chocolate fudge White chocolate raspberry Cappuccino Pistachio	
<b>SORBET</b>	1.50
Lemon-mint Strawberry Mango	
<b>SELECTED SLICED FRUITS AND BERRIES</b>	3.50

