

ENCHANTED
Wonders

Christmas Specials

Exquisite Christmas set menus available across our
five specialty dining venues
24 & 25 December | 7pm - 10:30pm



5-course seafood set menu
OMR 45 net per person

**CHOW
MEE** SOUTHEAST ASIAN
STREET FOOD

Southeast Asian
family-style set menu
OMR 30 net per person



4-course Italian set menu
OMR 30 net per person



5-course contemporary Indian menu
OMR 45 net per person



A Mediterranean inspired 5-course set menu
OMR 65 net per person

*Aangan by Rohit Ghai is available to guests 13 years old and above,
while Sultanah welcomes guests above 16 years of age only.*

 24776565  79269247


شانغريلا بر الحصاة، مسقط
SHANGRI-LA
BARR AL JISSAH
MUSCAT


شانغريلا الحصن، مسقط
SHANGRI-LA
AL HUSN
MUSCAT

CHRISTMAS SPECIAL

24 & 25 December



VEGETARIAN MENU

Amuse Bouche

Roasted Beet & Goat Cheese Truffles (D)

First Course

Smoke Carrot "Lox" Crostini (G,D)

Carrot, Paprika, Cream Cheese, Avocado, Jalapeno

Second Course

Vegan Scampi Linguini Pasta (G,D)

Eryngii 'Scallops', Garlic Lemon, Parsley, Creamy Grana Padano

Third Course

Seaweed Risotto with Konbu Dashi

Wakame, Wild Mushroom, Asparagus, Baked Nori

Dessert

Omelette Norvégienne (G,D,E)

Vanilla Ice Cream, Candied Fruit, Genoise, Meringue Flamed Grand Marnier

Bait al Bahr
SEAFOOD RESTAURANT



G-Gluten | D-Dairy | E-Egg

Some of our dishes may contain ingredients that are considered as allergens.

If you have any food allergy, as per the list above, we invite you to inform one of our team members, who will be pleased to assist you.

CHRISTMAS SPECIAL

24 & 25 December



NON-VEGETARIAN MENU

Amuse Bouche

Oyster, Yuzu & Chili Oil with Micro Cilantro (SF)

First Course

Compressed Watermelon and Prawn Curry Blanket (D,SF)

King Prawn, Potato, Watermelon Juice, Curry, Basil Oil, Truffle Pearls

Second Course

Seared Scallops with Pomegranate & Orange Jus (D,SF)

U10 Scallops, Limoncello, Jalapeño, Pomegranate Reduction, Candied Orange

Third Course

Taleggio Ravioli, Red Mullet, Raspberry Emulsion (G,D,S,SF)

Butter Poach Ravioli, Roasted Red Mullet, Taleggio Sauce, Seafood Oil, Caviar

Dessert

Omelette Norvégienne (G,D,E)

Vanilla Ice Cream, Candied Fruit, Genoise, Meringue Flamed Grand Marnier

Bait al Bahr
SEAFOOD RESTAURANT



G-Gluten | D-Dairy | E-Egg | S-Seafood | SF-Shellfish

Some of our dishes may contain ingredients that are considered as allergens.

If you have any food allergy, as per the list above, we invite you to inform one of our team members, who will be pleased to assist you.

CHRISTMAS SPECIAL

24 & 25 December



VEGETARIAN MENU

Antipasto

Il Insalata e Burrata (D)

Organic Leaves, Burrata, Compressed Peaches,
Lemon Purée, Tomato Caviar

Pasta

Tagliatelle Verdi Fatto in Casa (G,D,N)

Spinach Tagliatelle, Basil Pesto, Chopped and Marinated Tomatoes

Second

Il Risotto (D)

Creamy White Asparagus Risotto, Morels,
Parmesan Tuille, Gold Leaf

Dessert

La Panettone Tiramisu (G,D,E)

Panettone, Mascarpone Cream and Fresh Figs



G-Gluten | D-Dairy | E-Egg | N-Nuts

Some of our dishes may contain ingredients that are considered as allergens.

If you have any food allergy, as per the list above, we invite you to inform one of our team members, who will be pleased to assist you.

CHRISTMAS SPECIAL

24 & 25 December



NON-VEGETARIAN MENU

Antipasto

Insalata di Gamberi (D,SF)

Poached Shrimp, Baby Leaves, Burrata Cream,
Lemon Olive Oil and Compressed Peaches, Lemon Puree

Pasta

Pappardelle al Nero di Seppia (G,D,SF)

Squid Ink Pappardelle, Roasted Tomato Sauce and Smoked Scallop Tartar

Secondi

Il Filetto (D)

Black Angus Beef Tenderloin, Smoked Eggplant, Black truffle,
Pickled Shallots, Seared Foie Gras

OR

Il Branzino (D,S,SF)

Roasted Seabass, Caponata, Grilled Asparagus and Lobster Bisque

Dessert

La Panettone Tiramisu (G,D,E)

Panettone, Mascarpone Cream and Fresh Figs



G-Gluten | D-Dairy | E-Egg | S-Seafood | SF-Shellfish

Some of our dishes may contain ingredients that are considered as allergens.

If you have any food allergy, as per the list above, we invite you to
inform one of our team members, who will be pleased to assist you.

CHRISTMAS SPECIAL

24 & 25 December



VEGETARIAN MENU

Starters

Nem Rán Chay (G,SO)

Vietnamese Fried Rice Paper Spring Rolls, Vermicelli Noodles and Vegetables

Larb Tao Hu (SO)

Spicy Laotian Salad with Mushrooms, Tofu, Fresh Herbs, Sticky Rice Powder, Lime and Soya Sauce

Chwee Kueh (G,SO)

Popular Singaporean Dish of Freshly Steamed Rice Cakes on Sweet Radish and Vegetables

Soup

Tom Kha Jay (D)

Aromatic Thai Coconut Soup with Mushrooms, Tofu and Thai Herbs

Main Courses

Rendang Tahu Dan Kentang (D,SO)

Indonesian Spiced Dry Braised Curry with Potato, Tofu & Coconut Milk, Served With Steamed Rice

Pancit Canton (G,SO)

Filipino Pancit Canton, Stir-Fried Rice Vermicelli Noodles & Mixed Vegetables

Dessert

Sago Gula Melaka (D)

Malaysian Sago Pearls Topped with Caramelized Palm Sugar Syrup, Coconut Cream, Yellow Mango

This menu is served family style at the table

CHOW SOUTHEAST ASIAN
MEE STREET FOOD

G-Gluten | D-Dairy | SO-Soya

Some of our dishes may contain ingredients that are considered as allergens. If you have any food allergy, as per the list above, we invite you to inform one of our team members, who will be pleased to assist you.

CHRISTMAS SPECIAL

24 & 25 December



NON-VEGETARIAN MENU

Starters

Rellenong Hipon (G,E,SF,SO)

Filipino-Style Deep Fried Prawn Spring Rolls

Pla Heang Tangmo (S)

Thai Traditional Watermelon with Sweet Dried Fish-Crispy Shallot Dip

Sakoo Yat Sai (G,N)

Laotian tapioca dumplings filled with caramelized chicken, Sweet Pickled Radish, Roasted Peanuts

Soup

Lobster Wonton Soup (G,SF,SO,SE)

Singaporean Style Clear Soup with Lobster Wonton, Leeks, Ginger, Sesame Oil, Green Onion

Main Courses

Amok Trei (S,SF)

Cambodia's National Dish, Steamed Fish Mousse with Homemade Curry Paste

Nasi Lemak (E,N,S,SF)

Malaysian Spicy Dry Braised Beef Short Ribs, Fragrant Rice Cooked in Coconut Milk

Dessert

Bánh Dẻo (G,D)

Vietnamese Traditional Snow Skin Mooncake Filled with Black Sesame Paste
Served with Green Tea Ice Cream

This menu is served family style at the table

CHOW SOUTHEAST ASIAN
MEE STREET FOOD

G-Gluten | D-Dairy | SO-Soya

Some of our dishes may contain ingredients that are considered as allergens. If you have any food allergy, as per the list above, we invite you to inform one of our team members, who will be pleased to assist you.

CHRISTMAS SPECIAL

24 & 25 December



VEGETARIAN MENU

Selection Of Starters

Aloo Tokri - Chaat (D)

Chickpeas, tamarind, yoghurt

Cauliflower - Samosa (G,D,M)

Tandoori, pickle, dehydrated

Paneer - Raw Papaya (D,M)

Yoghurt, corn chaat, onion seeds

Mushroom - Galouti (D,N)

Beetroot chutney, garlic, fried onions

Main Course

Dum Aloo - Makhani (D,N)

Fenugreek, vine tomatoes, bell pepper

OR

Baingan - Salan (SE,N,M)

Baby aubergine, curry leaf, coconut, peanut

Main course is served with black lentils, rice and breads (G,D)

Dessert

Pineapple - Coconut

Sous vide pineapple, coconut, chutney

OR

Kulfi - Berries (D,N)

Saffron, reduced milk, rose

G-Gluten | D-Dairy | N-Nuts | SE-Sesame | M-Mustard

Some of our dishes may contain ingredients that are considered as allergens.

If you have any food allergy, as per the list above, we invite you to inform one of our team members, who will be pleased to assist you.



CHRISTMAS SPECIAL

24 & 25 December



NON-VEGETARIAN MENU

Selection Of Starters

Prawns - Malabar (D,S)

Pink prawns, coconut, curry leaves

Sarson Fish - Tikka (D,M)

Salmon, mustard, dill raita

Chicken Malai - Kebab (D)

Soft cheese, mace, puy lentils

Turkey - Pineapple

Minced meat, chutney, onion seeds

Main Course

Mutton - Rogan josh

Fried onion, black cardamom, Kashmiri chili

OR

Butter Chicken - Masala (D)

Charred, fenugreek, onion

Main course is served with black lentils, rice and breads (G,D)

Dessert

Chocolate - Orange (G,D,E)

Doughnut, jam, meringue

OR

Date - Pecan (G,D,E,N)

Cake, caramel, cinnamon kulfi

G-Gluten | D-Dairy | E-Egg | N-Nuts | S-Seafood | M-Mustard

Some of our dishes may contain ingredients that are considered as allergens. If you have any food allergy, as per the list above, we invite you to inform one of our team members, who will be pleased to assist you.



CHRISTMAS SPECIAL

24 & 25 December



VEGETARIAN MENU

Appetiser

Compressed Watermelon and Tomato (G)

Tomato Gazpacho, Grilled Watermelon

Starter

Green & White

Asparagus, Amaranth Seeds, Pickled Red Radish & Mango Purée

First Main Course

Charred Broccoli Pie (D,N,SE)

Beiruti Hummus, Dukkah Crust and Dehydrated Black Olives

Second Main Course

Butternut Squash Tortellini (G,D,E,N)

Pistachio, Confit Butternut, Creamy Squash Fondue, Gold Leaf

Dessert

Bergamot (G,D,E,N)

Viennois Biscuit, Confit, Sanatorem Single Origine

Dark Chocolate Cremieux, Bergamot Sorbet

G-Gluten | D-Dairy | E-Egg | N-Nuts | SE-Sesame

Some of our dishes may contain ingredients that are considered as allergens.

If you have any food allergy, as per the list above, we invite you to inform one of our team members, who will be pleased to assist you.



CHRISTMAS SPECIAL

24 & 25 December



NON-VEGETARIAN MENU

Appetiser

Roasted Prawn, Panzanella (G,D,SF)

Tomato Gazpacho, Strawberries

Starter

Foie Gras (G,D,E,S)

Seared and Macaron, Grilled Fig, Crispy Brioche, Crystal Caviar and Cherry Jus

First Main Course

Butternut Squash Tortellini (G,D,E,N)

Pistachio, Confit Butternut, Creamy Squash Fondue, Gold Leaf

Second Main Course

Roasted Black Angus Beef Tenderloin, Black Truffle Pearls (G,D)

Charred White and Green Asparagus, Perigord Sauce

Dessert

Bergamot (G,D,E,N)

Viennois Biscuit, Confit, Sanatorem Single Origine
Dark Chocolate Cremieux, Bergamot Sorbet

G-Gluten | D-Dairy | E-Egg | N-Nuts | SF-Shellfish | S-Seafood

Some of our dishes may contain ingredients that are considered as allergens. If you have any food allergy, as per the list above, we invite you to inform one of our team members, who will be pleased to assist you.

