

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.*

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شانغريلا بر الحصه، مسقط  
**SHANGRI-LA**  
BARR AL JISSAH  
MUSCAT

  
شانغريلا الحصن، مسقط  
**SHANGRI-LA**  
AL HUSN  
MUSCAT

# 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

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# 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

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# 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

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# CHRISTMAS SPECIAL

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## 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



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# CHRISTMAS SPECIAL

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## 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



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# CHRISTMAS SPECIAL

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## 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



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# 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



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# CHRISTMAS SPECIAL

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## 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**

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MEE STREET FOOD

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## 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**

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