

DESIGNER  
*dining*  
BY ANANTARA



## Khareef Designer Dining

Celebrate the magic of Salalah's Khareef season with our exclusive Designer Dining experience, where misty, verdant landscapes provide the perfect setting for an intimate culinary journey. Available during the monsoon season, this special dining experience captures the romance of monsoon-washed Salalah with personalised menus and attentive service, offering a rare opportunity to dine surrounded by nature's lush transformation

AL BALEED RESORT SALALAH BY ANANTARA

Al Mansurah Street, Al Baleed, Salalah, Sultanate of Oman | +968 2322 8242 | [fb.aabs@anantara.com](mailto:fb.aabs@anantara.com)

[ANANTARA.COM](http://ANANTARA.COM)



# Khareef Designer Dining

## OMR 99 PER COUPLE INCLUDING SOFT BEVERAGES

### Omani Feast Platter

COLD MEZZEH <sup>2,12</sup>

Hummus | Moutabel | Arabic Mixed Pickle

HOT MEZZEH <sup>1,2,10,11,12,13</sup>

Lamb Kibbeh | Cheese Fatayer | Vegetable Samosa | Spinach Fatayer | Tahini Sauce | Garlic Sauce

OMANI SPICES LAMB <sup>4,10,12</sup> 

Oriental Rice | Dried Fruit | Fried Onion | Cashew Nut | Cucumber Raita

CHICKEN TIKKA HALF <sup>11,12</sup>

Chaat Masala | Coriander | Lemon | Mint Raita | Arabic Bread

MIXED GRILLED <sup>11,12</sup>

Lamb Kebabs | Beef Shish Taouk | Chicken Skewers | Arabic Mixed Salad | Omani Tamarind Sauce

VEGETABLE SALONA  

Potato | Tomato | Bell Pepper | Cauliflower | Carrot | Broccoli | Omani Masala

SAFFRON MILK CAKE <sup>1,11,12</sup>

Sponge Cake | Saffron | Whipped Cream | Pistachio

Menu designation:

(1) Egg, (2) Sesame, (3) Lupin, (4) Sulphites, (5) Soya, (6) Molluscs, (7) Peanuts, (8) Celery, (9) Fish, (10) Nuts, (11) Gluten, (12) Dairy, (13) Mustard, (14) Crustaceans

Prices are in Omani Rials inclusive of 8% service charge, 5% government tax, 4% tourism tax, and 5% value added tax

Lactose free



Gluten free



Vegan



Locally Sourced



Chili





# Khareef Designer Dining

## OMR 99 PER COUPLE INCLUDING SOFT BEVERAGES

### Seafood Delight Platter

COLD MEZZEH <sup>2,5,11,12</sup>

Hummus | Vine Leaves | Moutable | Fattoush | Tabbouleh | Arabic Bread

SEAFOOD PLATTER WITH HERBS FROM DHOFAR <sup>6,9,12,14</sup>

Local Lobster | Tiger Prawns | Squid | Hammour | Parsley | Coriander

SHRIMP SALONA <sup>14</sup>  

Tomato | Coriander | Onion | Omani Masala

LOBSTER THERMIDOR <sup>12,13,14</sup>

Cream | Parmesan | Mustard | Parsley | Onion

FISH HARRA <sup>9</sup> 

Snapper | Spicy Tomato Sauce | Onion | Parsley | Rice

HALWA CHEESECAKE WITH HALWA SAUCE <sup>1,4,5,10,11,12</sup>

Cream Cheese | Omani Halwa | Mixed Nut

Menu designation:

(1) Egg, (2) Sesame, (3) Lupin, (4) Sulphites, (5) Soya, (6) Molluscs, (7) Peanuts, (8) Celery, (9) Fish, (10) Nuts, (11) Gluten, (12) Dairy, (13) Mustard, (14) Crustaceans

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