



## In Villa BBQ Menu

OMR 55.000 per person - minimum of 2 orders - 24 hours notice required Private Chef or Waiter OMR 2.000 per hour

# In Villa BBQ Menu

Al Baleed Resort Salalah by Anantara invites you to indulge in the ultimate private dining experience.

Enjoy the comfort and privacy of your villa with our bespoke In-Villa BBQ experience. Let our culinary team set up an elegant barbecue just for you, right at your private poolside, with your very own chef preparing everything to perfection.

Choose from a delicious variety of salads, main courses, and sauces to create your ideal BBQ menu. Whether you prefer grilled meats, fresh seafood, or vibrant vegetarian options, our selection caters to every taste.

Relax, unwind, and let your private chef take care of the cooking, while you savour a personalised dining experience in the serene setting of your villa.

To allow us the time to prepare your cuisine and set up your private dining retreat, we kindly request that you make your reservation at least 24 hours in advance however, availability is subject to change and cannot be guaranteed.

To avoid disappointment early bookings are highly recommended since we only offer one reservation per setting to ensure absolute privacy and the highest level of personalised service.

To reserve your In Villa BBQ experience, please contact Food and Beverage office at +9682322 8242 or email [fb.aabs@anantara.com](mailto:fb.aabs@anantara.com)

Timing: 6:00 PM – 10:30 PM

## Terms & conditions

- Children under 5 dine complimentary.
- Children aged 6 to 11 may dine from the kid's menu, with charges based on consumption.
- Cancellation Policy A fee of 50 % of the menu charge applies for reservations cancelled within 12 hours of your reservation
- A complete vegetarian menu can be made in consultation with our culinary team
- All prices are in Omani Rial and inclusive of 8% service charge, 5% municipality tax, 4% tourism tax and 5% value added tax.



## Salads & Mezze - Choice Of 4

- Selection of mixed greens
- Classic caesar salad <sup>1,11,12,13,14</sup>
- Niçoise salad <sup>1,9</sup>
- Waldorf salad <sup>1,8,10,13</sup>
- Mixed green salad
- Greek salad <sup>12,13</sup>
- Babaganoush <sup>2,12</sup>
- Hummus <sup>2,5,11</sup>
- Fatoush <sup>5,11</sup>
- Moutabel <sup>2,5,11,12</sup>
- Marinated olives

Assortment of bread <sup>1,5,11,12</sup>

## Main Course - Choice Of 4


Poultry, Lamb and Beef Grill

- Chicken drumstick
- Boneless chicken breast
- Lamb kofta
- Beef kebab
- Shish taouk
- New Zealand lamb chops

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

Lactose free  Gluten free  Vegan  Locally sourced  Chili 

# Fish, Seafood and Shellfish

- Tiger prawns <sup>14</sup>
- Hammour <sup>9</sup>
- Amberjack <sup>9</sup>
- Tuna <sup>9</sup>
- Salmon <sup>9</sup>
- Calamari <sup>14</sup>
- Scallops <sup>14</sup>
- Lobster (OMR 5,000 supplement) <sup>14</sup> 

## Side Dish & Sauces – Choice Of 2 Sides And 4 Sauces

### Side dishes

- Corn on the cob
- Grilled vegetables
- Garlic bread <sup>11,12</sup>
- Roasted potatoes <sup>12</sup>
- Mac and cheese <sup>11,12</sup>
- Creamy mashed potato <sup>12</sup>
- Steamed vegetables
- Sautéed mushroom
- Egg fried rice <sup>1,5,9</sup>

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## Sauces

- BBQ sauce 5,9,11,13
- Peppercorn sauce 8,12,13
- Garlic sauce 8,12,13
- Mushroom sauce 5,8,12,13
- Tahina sauce 2,8
- Lemon butter sauce 8,12
- Sweet chilli sauce 2,5,7,9,10,14
- Harra sauce Tomato salsa
- Mustards (French, English, wholegrain) 13

## Desserts – Choice Of 2

- Chocolate brownie 1,5,10,11,12
- Cheesecake 1,4,5,10,11,12
- Red velvet cake 1,11,12
- Tiramisu 1,5,11,12
- Devil's chocolate cake 1,5,11,12
- Crème Brûlée 1,10,11,12
- Fresh fruit platter 

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منتجع البليد - صلاحة  
AL BALEED RESORT  
SALALAH  
BY ANANTARA

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