

In-Room Dining



Breakfast

Available from 6:00 am until 11:30 am

Continental 1, 2, 5, 10, 11, 12

15.000

Your choice of juice: orange, watermelon and carrot
Selection of fresh-sliced fruits
Selection of freshly baked croissants & Danish, white or whole wheat toast
Served with butter and a selection of jams
Choice of freshly brewed coffee, decaffeinated coffee, hot chocolate
Or a selection of gourmet teas

American 1, 2, 5, 10, 11, 12

18.000

Your choice of juice: orange, watermelon and carrot
Selection of fresh-sliced fruits
Selection of freshly baked croissants & Danish; white or whole wheat toast
Served with butter and a selection of jams
2 eggs to your liking served with hash browns, grilled tomato, bacon, sausages
Choice of Beef or chicken
Choice of freshly brewed coffee, decaffeinated coffee, hot chocolate
Or a selection of gourmet teas

Arabian 1, 2, 5, 10, 11, 12

19.000

Your choice of juice: orange, watermelon and carrot
Selection of fresh-sliced fruits
2 eggs to your liking, served with hummus, labneh, halloumi cheese, mixed olives and pickles
Foul madams, tomatoes, cucumber and carrot slices
Basket of freshly baked za'atar rolls and croissants, Arabic bread and choice of white or whole wheat toast
Choice of freshly brewed coffee, decaffeinated coffee, hot chocolate
Or a selection of gourmet teas

Menu designation: (1) Egg, (2) Sesame, (3) Lupin, (4) Sulfites, (5) Soya, (6) Mollusks, (7) Peanuts, (8) Celery, (9) Fish, (10) Nuts, (11) Gluten (12) Dairy, (13) Mustard, (14) Crustaceans (If you have any concerns regarding food allergies, please alert your server prior to ordering)

Gluten Free

Lactose Free

Spicy

Vegan

Locally Sourced

Some dishes may contain raw or lightly cooked ingredients,
thoughtfully prepared to highlight their natural flavours and textures.

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

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Signature Sunrise Breakfast ^{1, 2, 5, 10, 11, 12}

18.000

Two Farm-Fresh Eggs Prepared to your liking: Fried, Boiled, scrambled, Poached or Omelet
Served with hash browns, roasted cherry tomatoes, herb-sautéed mushrooms, grilled asparagus and baked beans
Your Choice of Protein Crispy turkey bacon, Chicken or Beef sausage

Artisan Bread Selection

White and multigrain toast served with butter honey and assorted fruit preserves

Bakery Basket

A rotating selection of fresh pastries and morning breads, including croissants, Danish pastries and muffins, baked in-house

Beverage Selection

Freshly squeezed juices

Your choice of coffee, tea or hot chocolate

Omani Heritage Breakfast ^{1, 2, 5, 10, 11, 12}

18.000

Balaleet: Sweet saffron and cardamom vermicelli noodles, topped with a delicate omelet for a unique blend of sweet and Savory or Baid Tamat Tomato Scrambled Eggs

Scrambled eggs with tomatoes, onions and Omani spices

Omani Chicken Shuwa Flakes with Khubz; Spiced Chicken served warm with local Khubz bread

Omani Ragag Bread; Thin traditional Omani bread, served with cream cheese, honey and date syrup

Dates and Omani Halwa; classic pairing of rich, spiced halwa and premium dates to complete the experience

Bakery Basket White Toast Bread, Khubz Bread

Cheese & Cucumber Plate: soft cheese with sliced cucumbers and fresh mint

Fresh Juice & Karak Tea or Arabic Coffee; Served with dates and cardamom-scented hospitality

Wholesome Morning Breakfast ^{1, 2, 5, 10, 11, 12}

19.000

Egg White Omelet or Poached Eggs; Served with avocado, grilled sweet potatoes, wilted spinach and roasted cherry tomatoes

Chia Seed Pudding with Coconut Milk; Layered with seasonal fresh fruits, toasted almonds and a touch of honey.

Overnight Oats; Soaked in almond or low-fat milk with berries, chia seeds, banana slices and a sprinkle of cinnamon.

Whole Grain or Gluten-Free Toast; Topped with smashed avocado, microgreens and sunflower seeds. Optional: poached egg or smoked salmon

Greek Yogurt Parfait; Layered with granola berries and a drizzle of organic honey.

Freshly Squeezed Juice or Detox Smoothie; Options include green apple & celery, carrot-ginger or mango-spinach-lime.

Herbal Teas or Black Coffee; Served with almond, oat or skimmed milk options.

Optional & on request: Gluten-free Bread

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Morning Favorites

Available from 6:00 am until 11:30 am

Selection Of Cereals ^{5, 10, 11, 12}

4.000

Please ask your server for our selection: Soya milk, almond milk, full-fat or Low-fat milk

Homemade Muesli ^{4, 11, 12}

5.000

A blend of muesli, plump organic dates, grated apple, plain low-fat yogurt and mixed fresh berries

Fresh Baked Croissants & Danish ^{1, 5, 10, 11, 12}

6.000

Your choice of white toast, whole wheat, served with butter and selection of jams

Seasonal Fruit Platter ^V ^G

7.000

Selection of seasonal sliced fruits

Eggs Your Style ^{1, 11, 12} ^L

6.000

2 eggs in your style with a choice of white or whole wheat toast with roasted tomato and hash browns served with butter and a selection of jams

Homemade Pancakes ^{1, 11, 12}

6.000

Served with date syrup, whipped cream and berry compote

Brioche French Toast ^{1, 11, 12} ^L

6.000

Served with date syrup, whipped cream and berry compote

Spicy Shakshuka ^{1, 12} ^G

6.000

Baked eggs, spiced tomato & capsicum and aged feta

Arabic Cold Mezzeh ^{2, 5, 11, 12}

14.000

Hummus, vine leaves, Mutable, Fattoush salad, Tabbouleh and Arabic bread

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Lactose Free ^L

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All Day Dining

Available from 11:30 am until 11:00 pm

Cold Starters

Arabic Cold Mezzeh ^{2, 5, 11, 12} **14.000**

Hummus, vine leaves, Mutable, Fattoush salad, Tabbouleh and Arabic bread

Ceasar Salad ^{1, 9, 11, 12, 13, 14} **9.000**

Romaine lettuce, Caesar dressing, parmesan cheese, boiled egg, turkey bacon and garlic croutons

With Chicken + OMR 3 / with Prawns + OMR 3

Watermelon Feta Salad ¹² **10.000**

Watermelon, Arabic feta, kalamata olives, extra virgin olive oil and mint dressing

Beetroot salad & Pear & Caramelized Walnut Salad ¹⁰  **12.000**

Pear with caramelized walnut, orange mixed berries, mixed leaves and walnut dressing

Mixed Green Salad  **10.000**

Broccoli, snow peas, cucumber, green olives, asparagus, avocado, mixed leaves, pumpkin seeds, and lemon dressing

Hot Starters

Arabic Hot Mezzeh ^{1, 2, 10, 11, 12, 13} **12.000**

Lamb kibbeh, cheese roll, vegetable samosa, spinach fatter, tahini sauce and garlic sauce

Dynamite Prawns ^{1, 2, 9, 10, 11, 13}  **10.000**

Crispy fried prawns served with dynamite sauce and sesame seeds

Fried Chicken Tenders ^{1, 11} **10.000**

Fried chicken tenders served with guacamole dip

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Sandwiches

Gluten-free bread is available upon request
All the sandwiches are served with fries

Grilled Haloumi 10, 11, 12	10.000
Grilled haloumi, Sundried tomato pesto, rocket salad, olives, tapenade and herbed panini bread	
Grilled Vegetable Sandwich 2, 10, 11, 12	9.000
Grilled capsicum, eggplant, zucchini, Avocado, hummus, tomato pesto, Feta cheese and whole-wheat roll	
Ciabatta Club Sandwich 1, 11, 12, 13	12.000
Grilled chicken breast, cos lettuce, tomato , cheddar cheese, beef bacon and fried egg	
Al Baleed Burger 1, 11, 12, 13	14.000
Beef bacon, Cheddar cheese, Rocket, sauteed mushrooms and onion, Signature tartare sauce and sourdough bun	
Chicken Burger 1, 11, 12, 13	12.000
Chicken breast, fried egg, cos lettuce, tomato, cucumber, pickles, cheddar cheese and avocado. Served with mixed leaves/fries	
Chicken Shawarma 1, 11, 12, 13	12.000
lettuce, tomato, cucumber, pickles, onion, garlic, Sauce, served with mixed leaves/fries	

Pasta

Gluten-free pasta is available upon request 

Spaghetti Bolognese 8, 11, 12	11.000
Spaghetti with minced beef in a rich tomato sauce, served with garlic bread	
Penne Prawn Pink Sauce 8, 11, 12, 14	14.000
Penne pasta with prawns in creamy tomato sauce, served with garlic bread	
Fettuccini 8, 10, 11, 12	9.000
Chicken with pesto mushroom cream sauce and garlic crisp bread	
Spaghetti 8, 11 	10.000
Tomato, onion, garlic, basil and olive oil	

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Pizza

Available from 12:00 pm until 11:00 pm

Gluten-free pizza is available upon request. 

Margherita ^{11,12}	9.000
tomato sauce, mozzarella, basil, extra virgin olive oil	
Bresaola ^{11,12}	13.500
mozzarella, cream cheese, beef bresaola, rocket, parmesan, lemon oil	
Frutti di mare ^{9,11,12,14} 	13.500
tomato sauce, mozzarella, mix seafood, onion, capers	
Diavola ^{5,8,11,12,13}	11.000
tomato sauce, mozzarella, salami, black olives	

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Majlis Zaika

Main Courses

Biryani 4, 10, 11, 12

Indian spiced baked rice served with raita, papadum, mint chutney and Indian pickle

Vegetable 11.000

Chicken 14.500

Lamb 16.000

Chicken Mandi 4,10,12

Slow-cooked chicken served with spiced rice, yogurt raita and tomato chutney

14.000

Butter Chicken 10,11,12

A creamy and spicy chicken curry made with boneless chicken cooked in a tomato-based sauce with butter and cream
Served with Paratha and steamed rice

14.000

Lamb Shuwa with Saffron Rice 4,10 12

Slow-cooked lamb marinated in traditional Omani spices, served with aromatic saffron rice. Shuwa sauce and Arabic salad

24.000

Omani Mix Grilled 11,12

Chicken, lamb kofta, meat kabab, grilled tortilla bread, Arabic mix salad and Omani tamarind sauce

22.000

Grill Local Seafood 9, 11, 12, 14

Grilled lobster, tiger prawn, calamari, Hamour, mixed green leaves and lemon butter sauce

26.000

Angus Rib Eye 300 Gram 5, 8, 11, 12

Mashed potatoes, grilled seasonal vegetables and mushroom sauce

30.000

Thai Anantara Signature

“Nam Tok “Thai Beef Salad 5, 9, 11, 14

Grilled beef slices tossed with lime juice, fish sauce, mint, red onions, cucumber, ground toasted Rice, Spicy and zest

11.000

“Khao Phad Pu” Crab Fried Rice 1, 5, 9, 11, 12, 14

Jasmine rice, crab meat, sweet corn, carrot, long bean dice, garlic eggs, spring onion and soya sauce.

15.000

“Gaeng Keaw Waan Gai” Chicken Green Curry 9, 11, 12, 14

Authentic Thai green curry paste, chicken, coconut milk, eggplant, sweet Thai basil and kaffir lime leaf.

13.000

Phad Thai Goong” Wok-Fried Rice Noodles with Prawns 1, 7, 9, 14

Rice noodles, prawns, white cabbage, carrot, spring onion, peanut, egg, tofu and dried shrimp.

14.000

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Wellness Selection

Chilled Cauliflower Tabbouleh ¹⁰ 9.000

Cauliflower couscous, parsley, mint, cucumber, tomato, red onion, walnuts, pomegranate seeds, lemon juice and olive oil

Spinach salad vegan ¹⁰ 9.000

Baby spinach, pumpkin seeds, sunflower seeds, pecan nuts, shaved asparagus and citrus dressing

Tofu Pad Thai vegetarian/vegan ^{5,7} 12.000

Thai Stir-Fried Rice Noodles with Tofu and Vegetables

Vegan club sandwich vegan ^{10,11} 11.000

Almond walnut bread, grilled zucchini, Tofu, bell peppers, baby marrow, Carrot and tomato pesto

Vegan Pumpkin and Truffle Risotto vegan 13.000

arborio rice, truffle paste, pumpkin puree, onion, veggie broth, garlic and olive oil

Gluten-free pizza Regina Margherita gluten-free ¹² 9.000

tomato, mozzarella, basil

Dessert

Ocean Fruit Delight 10.000

Coconut, Mango pannacotta, Berry Gel, Vegan gluten-free crumble.

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Kids Menu

Chicken Noodle Soup ^{8, 11}	3.500
Clear chicken broth with noodles and vegetables	
Grilled Cheese Sandwich ^{11, 12}	4.000
White sliced bread with cheddar cheese and French fries	
Kids Spaghetti ^{8, 11, 12}	5.000
Served with tomato or Bolognese sauce and Parmesan cheese	
Beef Slider ^{1, 11, 12, 13}	5.000
Plain mini beef burger with tomatoes, lettuce, cheese and French fries	
Chicken Nuggets ^{1, 11, 13}	5.000
Breaded chicken breast strips with fries	

Kids' Wholesome Choices

Vegetable Puree ⁸ 	4.000
Broccoli, spinach, zucchini and potato	
Salmon & Veggie Mix ^{8, 9} 	5.000
Puree of Cooked salmon, boiled Vegetables and steamed rice	
Steamed Broccoli & Carrot 	3.500
Broccoli and carrot	
Vegan Pumpkin Risotto ⁸  	6.000
Arborio rice, pumpkin purée, onion, veggie broth, garlic and olive oil	

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Late Night Menu

Available from 11:00 pm till 06:00 am

Hot And Cold Starter

Arabic Cold Mezzeh 2, 5, 11, 12 **14.000**

Hummus, vine leaves, Mutabal, Fattoush, tabbouleh and Arabic bread

Ceasar Salad 1, 9, 11, 12, 13, 14 **9.000**

Romaine lettuce, Caesar dressing, parmesan cheese, boiled egg, turkey bacon and garlic croutons

With Chicken + OMR 3 / with Prawns + OMR 5

Arabic Hot Mezzeh 1, 2, 10, 11, 12, 13 **14.000**

Lamb kibbeh, cheese roll, vegetable samosa, spinach fatayer, tahini sauce and garlic sauce

Dynamite Prawns 1, 9, 10, 11, 13  **10.000**

Crispy fried prawns served with dynamite sauce and Fries

Fried Chicken Tenders 1, 11 **10.000**

Fried chicken tenders served with guacamole dip

Sandwiches

Gluten-free bread is available upon request.

All the sandwiches are served with.

Grilled Vegetable Sandwich 2, 10, 11, 12 **9.000**

Grilled capsicum, eggplant, zucchini, Avocado, hummus, tomato pesto, Feta cheese and whole-wheat roll.

Chicken Shawarma 1, 11, 12, 13 **12.000**

lettuce, tomato, cucumber, pickles, onion, garlic Sauce and served with mixed leaves/fries.

Al Baleed Burger 1, 11, 12, 13 **14.000**

Beef bacon, Cheddar cheese, Rocket, sauteed mushrooms and onion, Signature tartare sauce and sourdough bun.

Ciabatta Club Sandwich 1, 11, 12, 13 **12.000**

Grilled chicken breast, cos lettuce, tomato, cheddar cheese, beef bacon and fried egg.

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Pasta

Gluten-free pasta is available upon request

Spaghetti Bolognese ^{8, 11, 12} **11.000**

Spaghetti with minced beef in a rich tomato sauce, served with garlic bread

Penne Prawn Pink Sauce ^{8, 11, 12, 14}  **14.000**

Penne pasta with prawns in creamy tomato sauce and served with garlic bread

Fettuccini ^{10, 11, 12} **9.000**

Chicken with pesto mushroom cream sauce, parmesan cheese and garlic crisp bread

Spaghetti ⁸   **10.000**

Tomato, onion, garlic, basil and olive oil

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Majlis Zaika

Biriyani 4, 10, 11, 12

Indian spiced baked rice served with raita, papadum, mint chutney and Indian pickle

Vegetable	11.000
Chicken	14.500
Lamb	16.000

Butter Chicken 10,11,12

14.000

A creamy and spiced chicken curry made with boneless chicken cooked in a tomato-based sauce with butter and cream. Serve it with Paratha and steamed rice

Omani Mix Grilled 11,12

22.000

Chicken, lamb kofta, meat kabab, grilled tortilla bread, Arabic mix salad and Omani tamarind sauce

Grill Local Seafood 9, 11, 12, 14

26.000

Grilled lobster, tiger prawn, calamari, Hamour, mixed green leaves and lemon butter sauce

Angus Rib Eye 300 Gram 5, 8, 11, 12

30.000

Mashed potatoes, grilled seasonal vegetables and mushroom sauce

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Sweet Endings

Available 24 Hours

Macadamia Brownie 1, 5, 10, 11, 12	9.000
Dark chocolate, milk chocolate, whipped ganache, macadamia nuts and chocolate sauce	
Orange Basque Cheesecake 1,4,10, 11, 12	9.000
Burnt-top Cheesecake with a creamy citrus-infused center and Caramel Orange Sauce orange zest	
Date Pudding with Toffee Sauce 1, 11, 12 	9.000
Sticky date pudding, toffee Sauce and caramelized banana	
Coconut And Date Tiramisu 1,11,12 	9.000
Mascarpone Cream, Savoiardi biscuit soaked in espresso Syrup, layered with Coconut desiccated and chopped dates	
Al Baleed Signature Umm Ali 1, 10, 11, 12	9.000
Traditional Arabic milk pudding, puff pastry, roasted nuts, cinnamon and coconut milk	
Saffron Rice Pudding 10  	9.000
Saffron Flavour of Rice Pudding cooked with Almond Milk, Caramelized Sugar and Roasted Almond	
Seasonal Tropical Fruit  	7.000
Seasonal sliced fresh fruit	

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ALCOHOLIC BEVERAGES

BEER

Corona Extra	5.000
Heineken Can	5.000
Bavaria	4.000
Asahi	6.000
NON-ALCOHOLIC BEER	4.000

APERITIF

	By Shot (30ml)
Campari	5.000
Dolin Bianco	5.000
Martini Rosso	5.000

SCOTCH WHISKY

Johnnie Walker Red Label	5.000
Johnnie Walker Black Label	7.000

PREMIUM SCOTCH WHISKY

Chivas Regal 12 YO	8.000
Chivas Regal 18 YO	11.000

SINGLE MALT WHISKY

Glenfiddich 12YO	8.000
Glenfiddich 18YO	11.000

AMERICAN WHISKEY

Jack Daniel's	7.000
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IRISH WHISKEY

Jameson	6.000
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VODKA

Smirnoff Red	5.000
Stolichnaya Premium	6.000

In-Room Dining

	By Shot (30ml)
GIN	
Gordon's London Dry Gin	5.000
Bombay Sapphire	6.000
Hendrick's	7.000
RUM	
Captain Morgan Black Label	5.000
Captain Morgan White	5.000
Bacardi Superior	5.000
TEQUILA	
Jose Cuervo Silver	6.000
Patron XO Café	8.000
Patrón Silver	9.000
Patrón Añejo	16.000
COGNAC	
Courvoisier VS	7.000
Hennessy VSOP	10.000
LIQUEURS	
Amaretto	5.000
Baileys	5.000
Cointreau	5.000
Sambuca	5.000
Jägermeister	5.000
Limoncello	5.000
Malibu	5.000

In-Room Dining

SOFT BEVERAGES

	SMALL	LARGE
WATER		
Still Imported	3.000	4.000
Sparkling Imported	3.000	4.000
FRESH JUICES		4.000
Orange, watermelon , carrot		
SMOOTHIE		4.000
Mango / Banana / Strawberry		
MILKSHAKE		4.000
Vanilla / Chocolate / Strawberry		
SOFT DRINKS		3.000
Pepsi, Pepsi diet, 7up, Mirinda, Ginger ale, Tonic water, or soda water		
ENERGY DRINK		5.000
Red Bull		
<i>Our coffee & tea selection is locally sourced & sustainably certified</i>		
COFFEE		
Single Espresso, Americano, Arabic coffee		3.000
cappuccino, café latte		4.000
TEA		
English Breakfast, Earl Grey, Darjeeling, Chamomile		3.000
Green Tea, The Vert au Jasmine, Menthe Poivrée, Karak Tea		
HOT CHOCOLATE		3.000

In-Room Dining

THE CLASSICS

APEROL SPRITZ	7.000
Aperol, Sparkling Wine, Soda Water	
NEGRONI	7.000
Gin, Campari, sweet vermouth, twist of orange	
CLASSIC MARGARITA	7.000
Tequila, lime juice and agave Syrup served on the rocks.	
PINA COLADA	7.000
Rum, coconut puree, pineapple juice	
MOJITO	7.000
Rum, lime, mint, sugar syrup, soda	
Choose the flavors for your mojito: strawberry, passionfruit, lychee, pineapple, or mango.	
LONG ISLAND ICED TEA	8.000
Vodka, rum, gin, tequila, triple sec, lime juice, cola	

In-Room Dining

NON-ALCOHOLIC BEVERAGES

HOMEMADE LEMONADE Lemon juice, sugar, sparkling water	5.000
TEMPTATION OF TROPICS Watermelon, Banana, Papaya, Mango	7.000
THREE FRUIT MADNESS Orange, Mango, Banana	7.000
CHOCO ALMOND DREAM Chocolate, Almond, Coffee, Soya Milk	7.000
MILKY COCO MANGO Mango, Coconut Milk, Soya Milk	7.000

WELLNESS DRINKS

SUNRISE Carrot, apple, ginger and turmeric High in Vitamin A, potassium and antioxidants	5.000
THE PALM Papaya, banana, pineapple, cucumber and coconut water rich in Vitamin C, protein, fiber and manganese	5.000
DECADENCE Salalah pomegranate with banana, red grape, cinnamon and cacao High in fiber, calcium and neurotransmitters to lower cholesterol	5.000