

Sakalan



SALADS AND STARTERS

CAESAR SALAD (D, G, S) 355cal

Romaine lettuce with creamy anchovy, Caesar dressing with parmesan cheese, and turkey bacon bits

with chicken / prawns (S)

COLD MEZZEH (D, G, N, V) 458cal

Hummus, tabbouleh, babaganoush, fatoush, assorted marinated olives, served with warm homemade pita bread

GREEK SALAD (D, N, V) 179cal

Tomato, cucumber, onions, olives, bell pepper and feta cheese

SOM TAM (G, N, S) 111cal

Shredded green papaya salad with peanuts, carrots, beans, dried shrimps, chilli and sweet and tangy tamarind dressing

FRIED CALAMARI (D, G, S) 316cal

Lemon, cumin, garlic, tartar sauce & saffron aioli

“GOI CUON” FRESH VIETNAMESE SPRING ROLLS (S,)

Rice paper, vermicelli, prawn, lettuce, carrot, cucumber, mint, coriander, fresh chilli, Vietnamese dipping sauce

DYNAMITE PRAWN (D, G, N, S)

Chilli mayonnaise, egg, coriander, spring onion, sesame, corn starch

“POH PIA TOD” THAI VEGETABLE SPRING ROLLS (G, V)

Wheat paper, mixed julienne vegetables, mushroom, glass noodles sweet chilli sauce

“GOONG PAN TA KRAI” LEMONGRASS PRAWNS (G, S)

Garlic, lemongrass, coriander, homemade Thai spiced BBQ sauce

MEKONG ASSORTED SATAYS (G, N, S)

Beef, chicken, lamb, marinated with garlic, lemongrass, onion, soya sauce, fish sauce, five spice

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SOUP

“TOM YUM GOONG” SPICY PRAWN (D, S)

Prawns, button mushrooms, lemongrass, chilli paste, coconut milk, coriander, galangal, kaffir lime leaves

SIGNATURE BURGER

BIG 10oz BURGER

Beef patty, jack cheese, Lollo Rosso lettuce, tomato, sauté onion, Guacamole, Santa Fe sauce and fries

SANDWICH

CLUB SANDWICH (D, G) 408cal

Turkey bacon, chicken, egg, tomato, cheese and lettuce
Served with a choice of French fries or mixed salad

CHICKEN SHAWARMA (D, G, N) 643cal

Lettuce, tomato, pickles, tortilla, garlic sauce, tahini
Served with a choice of French fries or mixed salad

BBQ PULLED BEEF BURGER (D, G) 681cal

Grilled cheddar cheese, braised beef, homemade pickles, onion jam, fried onion, bacon

SPICY CHICKEN (D, G, 🌶️) 401cal

Chicken breast, lollo rosso lettuce, tomato, apple coleslaw, bbq mayo, French fries

FOUR CHEESE BURGER

Beef patty, mozzarella, cheddar, jack cheese, Gouda, frisee lettuce, BBQ mayo sauce, onion, tomato, pickle and fries

CHICKPEA QUINOA BURGER (G, 🌱)

Chickpea, quinoa, vegan cheese, mix lettuce carrot, beetroot, onion, tomato, Guacamole, garlic sauce, hummus and sweet potato fries

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MAINS

WHOLE GRILLED FISH 'AL CARTOCCIO' (D, S) 213cal

Served with roasted baby potatoes with pan grattato, vegetable tatin, tomato, olive and caper salsa, lemon salt and extra virgin olive oil

BUTTER CHICKEN (D, N, 🌶️) 355cal

Char roasted chicken with cashew nuts and tomato sauce enriched with butter

SPAGHETTI BOLOGNESE (G) 204cal

Veal ragu' chilli, marjoram, pistachios and local tomato

A TAKE ON AGLIO E OLIO 362cal

Tagliatelle with local prawns, cured chorizo, parmesan, garlic and fresh chilli

NASI GORENG (G, N, S) 274cal

Indonesian spiced fried rice, served with chicken satay in peanut sauce
Served with a fried egg

"XIANG JIAN SAN WENYU" GRILLED SALMON IN PINEAPPLE SAUCE (S)

Pineapple, onion, coriander, garlic, chilli, Chinese cabbage, tomato sauce

"TIE PAN NIU ROU" PEPPER BEEF (G, N, S)

Certified Angus beef slices, onion, bell pepper, garlic, ginger, spring onion, oyster sauce

"PHAD KRAPOW PLA" STIR FRIED FISH WITH HOT BASIL (G, S)

Local fish, long bean, garlic, chilli, hot basil, oyster sauce

"KHAO PHAD JAY" THAI VEGETABLE FRIED RICE (V)

Diced vegetables, soya sauce, spring onion, Jasmine rice

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GRILLS

All grilled items served with mashed potato, grilled vegetables and 1 choice of sauce
Sauce: peppercorn / béarnaise / lemon butter

MOROCCAN DRY SPICED LAMB CHOPS 450cal* 

NEW ZEALAND BEEF TENDERLOIN

ANGUS BEEF TENDERLOIN 521cal **

ANGUS RIB EYE 521cal*

GRILLED OMANI CHICKEN BREAST (D) 208cal

Served with mashed potato, garden vegetables and mushroom sauce

HALF CHICKEN ON LAVA STONE

Marinated in rosewater & sour labneh. cooked with black peppercorns, cloves, nutmeg, cinnamon & black cardamom, fermented Salalah papaya & date salad saffron, lentil & almond rice, hummus and herbed flatbread

SWEET ENDINGS

TIRAMISU (D, G) 472cal*

Traditional non-alcoholic mascarpone cream and coffee dessert with chocolate shavings

NEW YORK STYLE CHEESECAKE (D, G) 401cal*

Choose from mango, strawberry or raspberry fruit topping

SEASONAL TROPICAL SLICED FRUIT (D) 133cal

ASSORTED ICE CREAM AND SORBETS (D) 173cal

Choose from our daily selection – 3 scoops