



SPICE SPOONS

BY ANANTARA

AL BALEED RESORT SALALAH BY ANANTARA INVITES YOU TO INDULGE IN THE ULTIMATE COOKING CLASS EXPERIENCE.

Discover the complexities of your favorite dishes with an immersive Thai, Arabic or Pastry cooking class. Pick up ingredients at a local market as our chef explains the products around you or let our chefs do the shopping and stay cack at the resort and prepare your preferred dishes pre-selected from our menu. Our chef will guide you through various steps to create your culinary masterpieces. Dine on your creations accompanied with house beverages to perfectly complement the flavors of your dishes.

Our spice spoons cooking classes include a souvenir chefs-apron, recipe cards and a signed certificate.

To allow us the time we need to prepare your cuisine and set up our kitchen area and book your market tour, we kindly request that you make your reservation at least 36 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 cooking class reservation per day to ensure a dedicated chef present.

To reserve your spice spoons experience, please contact the Food and Beverage office at +9682322 8242 or email fb.aabs@anantara.com

Timings: Available daily 12:00 pm – 02:00 pm, optional market tour 10:30 am – 12:00 pm

TERMS & CONDITIONS

- *Children under 5 dine complimentary.*
- *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.*



منتجع البليد - صلالة
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SIGNATURE ADD-ON:

Lamb ouzi: OMR 15 per couple

One of Oman signature dishes; Arabic spiced rice topped with slow cooked and marinated lamb with Arabic spices

Menu designation: (D) Dairy, (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian

ARABIAN JOURNEY – OMR 70 PER PERSON

Includes soft beverages & mineral water

The Arabic class begins at 10 am with a guided tour of the local market, where guests source ingredients, learn to negotiate prices, and pick up key Arabic phrases for vegetables. This immersive experience connects guests to the local culture.

(Please select 1 appetiser, 1 main course and 1 dessert)

APPETIZER

Hummus Bel Lahme | Arabic chickpea dip with lamb (N)

Harak Osbao | Brown lentil, 'lost' bread & tomatoes (G,V)

Beetroot Mutabel | Arabic Aubergine dip, tahini, labneh & beetroot (N,D,G)

Turkish Salad | Mix of seasonal vegetables & cucumber pickles (D,N)

Smoked Labneh | Crispy bread, za'atar & extra virgin olive oil (D,G)

Freekeh Soup | Arabic vegan cereal soup made of green durum wheat (G,V)

HOT MEZZEH

Musakhan Chicken | Taboun bread, pine nut, sumac powder & extra virgin olive oil (G)

Sayniyet Kofta bil Tahini | Lamb kofta, potato & tahini sauce (N)

Samke Harra | Spicy Omani fish & pomegranate molasses (S)

Kibbeh bil Leban (24 hours advance reservation required) (G,D)

Lamb mince, burgul, pine nuts and sour leban sauce

Fried Fish with Tahini Sauce | Arabic spied fish with tahini (S,N)

Lamb Moze (24 hours advance reservation required)

Braised with carrots, potato & Omani spices (V)

DESSERT

Halawet el Jibn | Sweet cheese with rose water (D)

Konafah Cheese | Akkawe cheese, pistachio & konafah dough (D,N)

Coffee & tea



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SIGNATURE ADD-ON:

Vietnamese Banh Pia: OMR 10 per couple

Inspired by the traditional Chinese Suzhou mooncake, Banh Pia is a Vietnamese pastry with flaky crust with sweet mung bean

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THAI JOURNEY - OMR 55 PER PERSON

Includes soft beverages & mineral water

Immerse yourself in the delicate art of Thai cuisine as you unravel the secrets behind some of the world-renowned Thai specialties. The Thai class starts at 12 noon, featuring Thai cooking techniques and a tour of the hotel's sustainable garden and the Mekong Herb Garden for fresh spices

(please select 1 appetizer, 1 main course and 1 dessert)

APPETIZER

- Som Tum | Green papaya salad (S,N)
- Poh Pia Tod | Vegetable spring roll (G,S,N)
- Yum Salmon Foo | Fluffy salmon salad with sour mango (S)
- Yum Talay | Spicy seafood salad (S)
- Sakoo Kai | Steam sago pearl with chicken
- Tom Yum Goong | Spicy prawn soup (S)
- Tom Kha Gai | Chicken coconut soup

MAIN COURSES

- Gaeng Phed Pak Ruam | Vegetarian red Thai curry (S)
- Kai Phad Medmamuang | Kung Pao chicken (N,S)
- Kanom Jeen Fish | Fish curry noodle soup (S,G)
- Geang Kiew Wan Gai | Green curry with chicken (S)
- Goong Ma Kham | Deep fried prawns with tamarind sauce (S)
- Phad Kra Pow | Stir fried beef with hot basil (S)
- Nua Phad Nam Mun Hoy | Deep fried beef with oyster sauce (S)

DESSERT

- Khao Niew Mamuang | Mango sticky rice (V)
- Tub Tim Krob | Water chestnut with tapioca (V)

Coffee & tea



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PASTRY JOURNEY – OMR 50 PER COUPLE

Includes soft beverages & mineral water

Embark on a sweet adventure and uncover the secrets of pastry perfection. Transform raw ingredients into delectable masterpieces as you immerse yourself in the world of pastry-making. Starting at 12 noon, this hands-on class invites you to craft, decorate, and design your very own sweet creations. Choose one of three inspiring options to customise your journey:

Arabic Sweets: Cheese Halwa | Pistachio Baklava (D,G,N)

Delve into Oman's rich culinary heritage as you master the art of creating vibrant, flavour-packed delicacies inspired by the colourful souqs. A feast for the senses and a tribute to tradition.

Or

Fondant Cake Decoration

Unleash your inner artist and learn the secrets of fondant magic. Craft exquisite flowers, shapes, and personalised designs to turn any cake into an edible masterpiece. (D, G, N)

Or

Signature Red Velvet Cake (D,G,N)

Step behind the curtain and discover the magic of Anantara Al Baleed's iconic Red Velvet Cake. Famous across Dhofar, this experience reveals 99% of our best-kept secrets for the perfect slice.

Note: Guests are required to select one option from the three listed above when booking.

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