



Mandarin Oriental, Muscat has long been renowned for excellence and innovation in In Room Dining. The ingredients used are sourced from the finest suppliers. We work closely with our suppliers to guarantee the highest quality standards of all our products, before preparing them to your liking and satisfaction.

Our fish, coffee and tea products are sourced from sustainably certified companies. This means that the products are socially responsible, have minimal environmental impact, and are financially beneficial for all those involved.

Please let us know if you have any specific allergies, dietary and calorie requirements and we shall be delighted to assist you with detailed information regarding all dishes and drinks on our menus. Vegetarian and vegan dishes are highlighted with (V) and (VG) respectively.

Kindly note that our dishes are not produced in an entirely allergen-free environment.

GF: Gluten Free D: Dairy N: Nuts V: Vegetarian VG: Vegan SF: Shellfish

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BREAKFAST

6am to 11:30am

CONTINENTAL BREAKFAST 14

Seasonal sliced fruits (VG)(GF)

Morning bakery basket (N)(D)

Jams, marmalade, honey, butter

Your choice of:

Orange, grapefruit, apple, watermelon, or pineapple

Tea or coffee

ENGLISH BREAKFAST 21

Seasonal sliced fruits (VG)(GF)

Morning bakery basket, toasted bread (N)(D)

Jams, marmalade, honey, butter, plain yoghurt

Two free range eggs cooked to your preference

Served with hash brown, roasted tomatoes

Your choice of: Chicken sausage, veal sausage, or turkey bacon

Your choice of:

Orange, grapefruit, apple, watermelon, or pineapple

Tea or coffee

FIT & HEALTHY 16

Seasonal sliced fruits & berries, sliced avocado (VG)

House-made granola with yoghurt (D)

Dried fruit & nuts

Egg White Omelet

Vine tomatoes, fresh herbs (VG)(GF)

Your choice of:

Orange, grapefruit, apple, watermelon, or pineapple

ARABIC BREAKFAST 19

Seasonal sliced fruits (VG)(GF), *Egg shakshuka* (V), *foul mudammas* (VG)

Hummus (VG), *selection of olives* (VG), *grilled halloumi* (D), *assorted labneh balls* (D)(V)

Omani dates & honey, jams

Arabic bread

Your choice of:

Orange, grapefruit, apple, watermelon, or pineapple

Tea or coffee

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À LA CARTE BREAKFAST

6am to 11:30am

Two free range eggs cooked to your preference <i>Served with hash brown, roasted tomatoes</i> Your choice of: <i>Fried eggs, scrambled egg, boiled egg, or shakshuka</i> Your choice of: <i>Chicken sausage, veal sausage, turkey bacon, or sauteed mushrooms</i>	7
Omelette <i>Served with hash brown, roasted tomatoes</i> Your choice of: <i>Tomato, green pepper, onion, parsley, turkey bacon, mushrooms, cheddar cheese</i> Your choice of: <i>Chicken sausage, veal sausage, turkey bacon, or sauteed mushrooms</i>	7
Build Your Own Benedicts (D) <i>English muffin, hollandaise sauce</i> Your choice of: <i>Turkey bacon, smoked salmon, or sauteed spinach</i>	9
Avocado Toast (D)(V) <i>Avocado, tomato salsa, espelette pepper</i> Your choice of: <i>Fried Egg</i> <i>Smoked Salmon</i>	7 2 2
Bowl of Seasonal Berries (VG)(GF)	7
Seasonal Sliced Fruits (VG)(GF)	6
Selection of Cereals <i>All-bran, corn flakes, rice Krispies, coco pops, Alpen muesli, Weetabix, Gluten Free cereals</i> Your choice of milk: <i>Whole, low fat, almond, oat, coconut, or soya(D)</i>	5
Yoghurt (D) <i>Full or low-fat yoghurt</i>	3
Sliced Avocado	3
Cheese Board (N)(D) <i>Selection of artisanal cheeses, assorted condiments, dried fruits, nuts</i>	9
Smoked Salmon	5

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À LA CARTE BREAKFAST

6am to 11:30am

Cold Cut Platter (GF) <i>Cecina, pastrami, turkey, pickles onion</i>	9
Bakery Basket (GF) <i>Gluten free option is available Selection of fresh bakeries, jams</i>	7
American Pancake (D) <i>Nutella, berries, whipped cream</i>	7
French Toast (D) <i>Berries, whipped cream</i>	7
Belgian Waffles (D) <i>Nutella, berries, whipped cream</i>	7

KIDS BREAKFAST

6am to 11:30am

Pancake (D)(N) <i>Fresh berries, Nutella, banana</i>	4
Porridge (D) <i>Mixed berries, slice fruit</i>	4
Smile Bowl (D) <i>Berries jam, fresh berries, slice fruits, yoghurt, nuts</i>	4

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LUNCH

11:30am to 6:30pm

COLD STARTERS

Caesar Salad ^(D)	8
<i>Romaine lettuce, focaccia croutons, anchovies, aged Parmigiano Reggiano, creamy anchovy dressing</i>	
Your choice of:	
Chicken ^(D)	2
Prawn ^{(D)(SF)}	3
Shaved Cauliflower Salad ^{(D)(N)}	7.3
<i>Spiced almonds, pickled raisins</i>	
Mediterranean Mezze	4.1
<i>Hummus, moutabel, labneh, warak enab, arabic bread</i>	

HOT STARTER

Crispy Catch ^{(G)(SF)}	8.1
<i>Popcorn shrimp, baby squid, spicy mayonnaise</i>	

SOUP

Lentil Soup ^(VG)	7
<i>Crispy pita, lime</i>	

BURGERS & SANDWICHES

All sandwiches are served with your choice of French fries or green salad

Wagyu Cheeseburger* ^{(N)(D)}	13
<i>Wagyu beef patty, caramelized onion, lettuce, tomatoes, cheddar, sesame bun</i>	
<small>*All burgers are served well-done</small>	
Truffle Camel Burger * ^(D)	12
<i>Camel meat patty, Oman fries, lettuce, caramelized onions, smoked provolone cheese, tomato, zaatar bun</i>	
Club Sandwich ^(D)	11
<i>Smoked chicken breast, turkey bacon, avocado, tomato, romaine lettuce, egg</i>	

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LUNCH

11:30am to 6:30pm

PASTA

Gluten free pasta is available

Farfalle Pesto (N)(D)(V) Basil, pine nuts, evo oil, parmesan	9
Penne Pomodoro (VG) Tomato sauce, basil, evo olive oil	9
Spaghetti Bolognese (D) Wagyu beef ragout, parmesan cheese	10

MAIN COURSES

Lamb Tagine (N) Caramelized prunes, almonds, sesame	13
Butter Chicken (N)(D) Rich tomato sauce, basmati rice, paratha	13

FROM THE CHARCOAL GRILL

Served with your choice of side dish and sauce

Angus Ribeye Steak 250 grs (GF)	22
Lamb Cutlets 200 grs (GF)	20
Jumbo Tiger Prawns (SF) (GF) 5 pieces	21
Omani Whole Lobster (SF)(GF)	26
Salmon (GF)	19

Your choice of side:

French fries (VG)

Mashed potatoes (D)(GF)

Basmati rice

Tomato & Onion salad (GF)(VG)

Your choice of sauce:

Natural jus

Peppercorn (D)

Chimichurri

DESSERT

Umm Ali (V)(D)(N) Traditional Omani bread pudding, rose water	6
Seasonal Fruit Platter (VG)(GF)	7
Vegan Exotic Pavlova (VG)(GF)(N) Vegan cream, mango, passion fruit	7
70% Chocolate Mouse (GF)(DF) Chocolate mousse, vegan crumble	6.5

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DINNER

6:30am to 11pm

COLD STARTERS

Caesar Salad ^(D)	8
<i>Romaine lettuce, focaccia croutons, anchovies, aged Parmigiano Reggiano, creamy anchovy dressing</i>	
Your choice of:	
Chicken ^(D)	2
Prawn ^{(D)(SF)}	3
Shaved Cauliflower Salad ^{(D)(N)}	7.3
<i>Spiced almonds, pickled raisins</i>	
Burrata Pugliese ^{(D)(V)}	7.4
<i>Heirloom tomato salad, shallot Taggiasca olive breadcrumbs</i>	
Vitello Tonnato ^(GF)	6.9
<i>Chilled veal roast, tuna & caper sauce quail eggs, capers, Grana Padano</i>	
Mediterranean Mezze	4.1
<i>Hummus, moutabel, labneh, warak enab, arabic bread</i>	
HOT STARTER	
Frittura Mista ^{(SF)(D)}	7.2
<i>Popcorn shrimp, baby squid, spicy mayonnaise</i>	
Parmigiana di Melanzane ^{(GF)(V)(D)}	5.8
<i>Fried sliced eggplant, buffalo mozzarella rich tomato sauce</i>	
SOUP	
Lentil Soup ^(VG)	7
<i>Crispy pita, lime</i>	
BURGERS & SANDWICHES	
<i>All sandwiches are served with your choice of French fries or green salad</i>	
Wagyu Cheeseburger* ^{(N)(D)}	13
<i>Wagyu beef patty, caramelized onion, lettuce, tomatoes, cheddar, sesame bun</i>	
<small>*All burgers are served well-done</small>	
Truffle Camel Burger * ^(D)	12
<i>Camel meat patty, Oman fries, lettuce, caramelized onions, smoked provolone cheese, tomato, zaatar bun</i>	
<small>*All burgers are served well-done</small>	
Club Sandwich ^(D)	11
<i>Smoked chicken breast, turkey bacon, avocado, tomato, romaine lettuce, egg</i>	

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DINNER

6:30pm to 11pm

PASTA

Tagliatelle All' Astice ^(D) <i>Fresh tagliatelle, lobster, bisque cherry tomato sauce</i>	16.8
Lasagna ^(D) <i>Fresh pasta sheets, Wagyu beef ragù bechamel sauce, Grana Padano</i>	12.2
Pappardelle All' Anatra ^(D) <i>Hand cut pappardelle pasta braised duck sauce, herbs</i>	11.6
Paccheri Sciu Sciu ^{(D)(V)} <i>Cherry tomato sauce, basil Parmigiano Reggiano sauce</i>	8.2

PIZZA

Margherita Dop ^{(N)(D)(V)} <i>San Marzano tomato sauce, buffalo mozzarella basil pesto</i>	9.8
Wagyu Carpaccio ^(D) <i>Parmigiano Reggiano fondue truffle oil, baby rocket leaves</i>	14.5
Funghi E Tartufo ^{(D)(V)} <i>Black truffle, smoked provolone portobello, stew leeks</i>	16.9
Salmone Affumicato ^(N) <i>Smoked salmon, avocado, lemon mascarpone salmon caviar, dill</i>	13.9

MAIN COURSES

Lamb Tagine ^(N) <i>Caramelized prunes, almonds, sesame</i>	13
Butter Chicken ^{(N)(D)} <i>Rich tomato sauce, basmati rice, paratha</i>	13
Abbacchio E Polenta ^{(GF)(D)} <i>Braised, fall-off-the-bone Australian lamb shank creamy parmesan polenta, herbs</i>	13.8
Cotoletta Milanese Tradizionale ^(D) <i>350gr crispy Italian veal chop, rocket salad Parmigiano Reggiano shavings</i>	21.8
Tonno Scottato ^(D) <i>Seared Omani tuna, herbed breadcrumbs sweet onions, mixed vegetable caponata</i>	12.4

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DINNER

6:30pm to 11pm

MAIN COURSES

Wagyu Ribeye MB4/5 ^(D) <i>Exquisitely marbled grilled Wagyu, 400gr</i>	38
Filetto In Stile Rossini ^(D) <i>200gr Australian A5 Wagyu fillet steak foie gras, spinach, mashed potatoes, truffle</i>	24.2

SIDE DISHES

Mixed Salad ^(VG)	3
Baked Potatoes ^{(VG)(D)}	3
French Fries ^(VG)	3
Mash Potato ^(VG)	4

DESSERT

Umm Ali ^{(V)(D)(N)} <i>Traditional Omani bread pudding, rose water</i>	6
Seasonal Fruit Platter ^{(VG)(GF)}	7
Date Pudding ^{(V)(D)} <i>Vegan cream, mango, passion fruit</i>	7
70% Chocolate Mouse ^{(GF)(VG)} <i>Chocolate mousse, vegan crumble</i>	6.5

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NIGHT MENU

11pm to 6am

SALADS & APPETIZERS

Caesar Salad ^(D)	8
<i>Romaine lettuce, focaccia croutons, aged Parmigiano Reggiano, creamy anchovy dressing</i>	
Your choice of.	
Chicken ^(D)	2
Prawn ^{(D)(SF)}	3
 Mediterranean Mezze	 4.1
<i>Hummus, moutabel, labneh, warak enab, arabic bread</i>	

SOUP

Lentil Soup ^(VG)	7
<i>Crispy pita, lime</i>	

BURGERS & SANDWICHES

All sandwiches are served with your choice of French fries or green salad.

Wagyu Cheeseburger* ^{(N)(D)}	13
<i>Wagyu beef patty, caramelized onion, lettuce, tomatoes, cheddar, sesame bun</i>	
<i>*All burgers are served well-done</i>	

Club Sandwich ^(D)	11
<i>Smoked chicken breast, turkey bacon, avocado, tomato, romaine lettuce, egg</i>	
<i>Your choice of: White or whole wheat bread</i>	

PASTA

Gluten free pasta is available

Farfalle Pesto ^{(N)(D)(V)}	9
<i>Basil, pine nuts, evo oil, parmesan</i>	
Penne Pomodoro ^(VG)	9
<i>Tomato sauce, basil, evo olive oil</i>	
Spaghetti Bolognese ^(D)	10
<i>Wagyu beef ragout, parmesan cheese</i>	

MAIN COURSES

Lamb Tagine ^(N)	13
<i>Caramelized prunes, almonds, sesame</i>	
 Butter Chicken ^{(N)(D)}	 13
<i>Rich tomato sauce, basmati rice, paratha</i>	

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WINE

	Glass	Bottle
Champagne		
Philipponat Royal Reserve , Brut N.V 375ml		49
'Théophile' by Louis Roederer, Brut N.V		110
Taittinger, Brut NV		155
Moët & Chandon Impérial, Brut NV		125
Louis Roederer, Brut NV		135
R de Ruinart, Brut NV		195
Ruinart Blanc de Blancs		235
Dom Pérignon Blanc		445
Krug Grande Cuvee, NV		495
"Cristal" de Louis Roederer		790
Rosé Champagne		
Veuve Clicquot Rosé, Brut NV		165
Gosset Grand Rosé, Brut NV		165
Ruinart Rosé, Brut NV		235
Louis Roederer Vintage Rosé, 2016		390
Dom Pérignon Rose , 2013		890
Sparkling Wine		
Amore di Amanti Prosecco, Veneto Italy, N.V	7.5	35
Domaine Chandon Brut, California U.S.A NV		42
Rose Wine		
Pinot Grigio Blush ,Campagnola Italy	5.5	28
Grenache blend The Pale by S. Lichine, Chateau d'Esclan		55
Grenache blend 'Whispering Angel' Chateau d'Esclans		75
Grenache blend Miraval, Provence France		70
Grenache blend 'Rose et Or' Chateau Minuty, Provence France		85
Grenache, Cinsault 'Domaine d'Ott, , Provence France		68

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WINE

White Wine	Glass	Bottle
Trebbiano Cielo, Italy	4.5	23
Pinot Grigio Gallery 12, Sicily Italy	5.9	28
Chenin Blanc Gallery 12	5.2	27
Chardonnay Chablis, Laroche France	14.8	75
Riesling Hugel, Riquewihr France		66
Chardonnay Macon-Village "Chameroy" Louis Latour France		58
Sauvignon Blanc Pascal Jolivet Sancerre France		98
Sauvignon Blanc Cloudy Bay, Marlborough New Zealand		105
Chardonnay, Hyde de Villaine, Carneros U.S.A		145
Sauvignon Blanc, Chardonnay "Vintage Tunina" Jermann Italy		275
Chardonnay Chablis Grand Cru, Albert Bichot France		295
Chardonnay Corton-Charlemagne Grand Cru, Albert Bichot France		545
Red Wine		
Sangiovese Cielo, Italy 2022	4.5	22
Valpolicella Classico "Campagnola	6.5	32
Pinot Noir Boisset Bourgogne, France	14.8	58
Sangiovese Chianti Classico 'Peppoli' Antinori Italy		55
Merlot, Cabernet Sauvignon Robert Giraud Saint Emillion La Collection		70
Sangiovese Villa Antinori Rosso, IGT Italy		85
Corvina, Randinella Luigi Righetti Amarone Valpolicella		85
Nebbiolo Barolo, Cossetti Italy		145
Merlot, Tenuta Guado al Tasso "Guidalberto" Italy		165
Bordeaux Blend, Château Cos d'Estournel Pagodes de Cos		360
Pinot Noir Gevrey Chambertin 1er Cru 'Les Corbeaux' Laborde		450
Château Talbot, 4ème Cru Classé France		295
Cabernet Sauvignon, Sassicaia, Tenuta San Guido		795

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SPIRITZ

BEER

Peroni ^{Italy}		6
Asahi ^{Japan}		6.5

GIN

	40ml	Bottle
Bombay Sapphire ^{England}	5	70
Tanqueray ^{England}	6	84
Tanqueray 10 ^{England}	7	98
Roku ^{Japan}	7	98
Hendrick's ^{Scotland}	7	98
Monkey 47 ^{Germany}	15	150

VODKA

Tito'S ^{U.S.A}	5	100
Grey Goose ^{France}	7	140
Haku ^{Japan}	8	112
Belvedere ^{Poland}	9	126
Beluga Noble ^{Russia}	12	168

TEQUILA

Se Busca Joven Mezcal ^{Mexico}	12	168
Patrón Reposado ^{Mexico}	15	210
Patrón Añejo ^{Mexico}	16	224
Clase Azul Plata ^{Mexico}	39	546
Clase Azul Reposado ^{Mexico}	58	812
Don Julio 1942 ^{Mexico}	85	1190
Clase Azul Añejo ^{Mexico}	195	2730

COGNAC

Hennessy VSOP ^{France}	15	224
Hennessy XO ^{France}	45	686
Remy Martin Louis XIII ^{France}	750	10500

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SPIRITZ

SINGLE MALT WHISKEY	40m	Bottle
Glenfiddich 12	11	154
Glenfiddich 15	20	280
Glenmorangie Nectar D'Or	15	210
Laphroaig 10	14	196
Macallan 12 Double Cask	22	308
Glenmorangie 18	29	406
Glenfiddich 18	29	406
Macallan 15 Double Cask	32	448
Hibiki Japanese Harmony	38	532
Macallan 18 Double Cask	65	910
BLENDED WHISKEY		
Jim Beam	6	84
Woodford Reserve	8	112
Chivas 12	8	112
JW Black Label	8	160
Chivas 18	17	238
Royal Salute 21	48	672
JW Blue Label	48	672
NON – ALCOHOLIC BEVERAGES		
Tanuf Still - Sparkling Water Oman 750ml		3.5
Acqua Panna - San Pellegrino Italy 750ml		4
Evian Still - Sparkling Water France 750ml		5
Coca Cola - Coca Cola Zero - Fanta - Sprite		3.2
Fresh Juice (Orange - Pineapple - Apple - Watermelon - Grapefruit)		4
Selection of Tea		
(Green - Jasmin Green - Chamomile - English Breakfast - Peppermint)		3.5
Selection of Coffee (Cappuccino - Latte)		3.5

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