


THE EDGE menu has been carefully created for new possibilities in culinary pleasure allowing guests to relax, socialize in an environment that stimulates the senses. By re-writing the rules of dining edge makes a new approach for creating unforgettable experiences around the world

WARM

BBQ DUCK BAO (G) Hoisin, cucumber, scallions	7.000
LAMB RIBS BBQ sauce	8.000
ANGUS BEEF LOLLYS Chimmi churi	8.000
SALT N PEPPER CRAB (G) Crisp fried soft shell crab, mango slaw, nam jim dip	8.000
KATAIF PRAWNS (G) Charred pineapple, harissa aioli	8.000
SEAFOOD LAKSA Hammour, prawn, squid, mussels, fresh noodles , spiced laksa broth	6.800

RAW, RARE & CURED

JUMBO LUMP CRAB CEVICHE <i>Signature</i>  Avocado mousseline, scallion's, cilantro, Mexican lime marinade	7.500
OYSTER FINE DE CLAIRE Softer colored flesh yield a mild salty and nutty flavor	6.800
YELLOW FIN TUNA TARTAR (N) Soy, pickled ginger emulsion ,sesame crackers , marinated cucumber	5.500
ANGUS BEEF TATAKI Ponzu, crispy garlic , micro greens	6.800
GIN CURED ATLANTIC SALMON (A) Salsa vierde, apple slaw, lemon grass vinaigrette	5.800

MAKI HAND ROLLED (8pieces)

JUMBO LUMP CRAB Avocado, cucumber, chives, Japanese mayonnaise	8.000
PRAWN TEMPURA Wasabi mayonnaise, soy emulsion	7.200
VOLCANO Spicy crab, avocado, scallions, togarashi spices	7.000
SPICY TUNA TEMPURA Asparagus, pickles, radish, chives spicy sauce	5.800
CRUNCHY VEGETABLE ROLL Avocado, cucumber, radish, scallion, orange mayonnaise	5.500
TORCHED BLACK ANGUS BEEF TENDERLOIN Asparagus, cucumber, teriyaki glaze	7.800
SPICY SALMON ROLL TORCHED Avocado, cucumber, salmon eggs, togarashi spices	6.000
ASSORTED SASHIMI (2 pieces each) Tuna, Salmon, Yellow tail, Red snapper	9.000
ASSORTED NIGIRI (2 pieces each) Tuna, Salmon, Unagi, Yellowtail	9.000

D- Dairy , G- Gluten, H- Healthy Option , A- Alcohol , V-Vegetarian, N- Nuts

“الأسعار المدونة أعلاه خاضعة إلى ٨٪ ضريبة خدمة وجميع الضرائب المضافة”

“All prices in Omani Riyals and are subject to 8% service charge & all applicable taxes”


Food allergies and food intolerance:

We welcome enquiries from guests who wish to know whether any meals contain particular ingredients


BOWL OF GREENS

AMAZING QUINOA (V,D,N) Green apple, cranberries, smoked almonds, feta crumble, orange vinaigrette	5.500
SUPER SALAD (V,H) Baby spinach, goji berries, avocado, asparagus, corn, cherry tomatoes, pumpkin seeds, white balsamic dressing	6.000
LOBSTER AND POMELO Mint leaves, cucumber, snow peas, kaffir lime, Thai birds eye chilly dressing	8.000
BABY GEM LETTUCE AND SALMON (D) Gem lettuce, pulled poached salmon, avocado, salmon crisps, capers, spring onions, chive dressing	7.000

THE MAINS

SAUTE' OMANI LOBSTER (A,D) <i>Signature</i>  Wild mushrooms, lobster foam	16.000
BLACK ANGUS RIB EYE (D,A) Rustic fries, baked shallots with gorgonzola, red wine reduction	15.400
MOULARD CONFIT DUCK (D) Ratte potatoes, sauté cepes, glazed green beans, thyme jus	10.800
GRILLED VEAL RACK SLICED (D) Creamed parsley, glazed carrots, fontina croquette, veal jus	14.000
TORTELLINI (D) Spinach and ricotta, chive, emulsion, reggano	7.800
THE CHICKEN Cafreal spiced, rustic fries, green tomato chutney	8.200
STEAMED SEABASS, GINGER BREEZE (H,A) Ginger broth, shimeji, leeks, pakchoy	11.800
MISO SALMON (G) Edamame puree, soba noodles, asparagus, soy ginger emulsion	10.000
PERI PERI TIGER PRAWNS Wild rice, tossed greens	13.900

DESSERTS

POTTED SALTED CARAMEL (G,D) <i>Signature</i>  Salted caramel parfait, amaretto cherry's, fresh basil	4.000
CRISPY APPLE TART (G,D) Vanilla ice cream	4.000
VALRHONA CHOCOLATE TEXTURES (G,D) Pave, jivara mousseline, manjari 64% hazelnut crumbs	4.000
FROZEN CALAMANSI MERINGUE Passion fruit curd, grilled mango, raspberry coulis	4.000
THE TREAT Pomegranate & pineapple lollys, watermelon ice, exotic fruits	6.800

BEERS

BOTTLED

CORONA	2.800
STELLA ARTOIS	2.800
PERONI	2.800
HOEGAARDEN	3.300
MAGNERS	4.500

COCKTAILS

DAIQUIRI	4.500
White rum, lime juice, sugar	
COSMOPOLITAN	4.500
Vodka Citron, Cointreau, lime juice, cranberry juice	
BELLINI	4.500
Prosecco, white peach puree	
EAST SIDE	4.500
Gin, lime juice, mint, cucumber	
ESPRESSO MARTINI	4.500
Vodka, Kahlua, fresh espresso, simple syrup	
MOJITO	4.500
White rum, lime juice, mint leaves, soda	
GIN & BASIL SMASH	4.500
Gin, lemon juice, fresh basil	
APEROL SPRITZ	4.500
Prosecco, Aperol, soda water	
PINA COLADA	4.500
White rum, coconut cream, pineapple juice	
MARGARITA	4.500
Tequila, Cointreau, lime juice	

DRAUGHT

STELLA ARTOIS	3.900
LEFFE	3.900

CAN

GUINNESS (Can)	3.600
STRONGBOW(Can)	3.900

COOLERS

GENTLE SEA BREEZE	3.000
Cranberry juice, grapefruit juice	
TROPICAL FRUIT PUNCH	3.000
Pineapple, orange, guava, lime juice	
ENERGIZER	3.000
Fresh chunky orange, fresh mint, lemon juice	
THE EDGE COLADA	3.000
Fresh pineapple chunks, pina mix, lychee	
	3.000

SOFT BEVERAGES

SOFT AERATED DRINKS	1.900
Pepsi, Diet Pepsi, 7up, Ginger ale,	
Tonic water, Soda	
ENERGY DRINKS	2.500
Red bull	
BOTTLED WATER (S)	1.700
BOTTLED WATER (L)	2.300
SAN PELLEGRINO 100cl	3.000
ACQUA PANNA 100cl	3.100
PERRIER 33cl	2.300
FRESH JUICES	2.700
Watermelon, Pineapple and Orange	

LONG DRINKS

WHISKY

J W Blue label	12.000
Booker's mark	6.000
Chivas regal 18yrs	5.000
Gentleman's jack	4.500
J W Gold label	4.500
Jack daniel's	3.300

MALT

Glenfiddich 18yrs	5.500
Lagavulin 16yrs	5.500
Glenfiddich 15yrs	4.500
Maccallan 12yrs	4.000

TEQUILA

Don julio	4.500
Jose cuervo 1800 silver	3.500
Jose cuervo special gold	3.000

VODKA

Beluga gold	10.500
Stoli elit	4.500
Beluga	3.500
Kettle one	3.500
Stolichnaya	2.800

GIN

Hendrick's	3.500
Bombay sapphire	2.800
Tanqueray	2.800

RUM

Matusalem	3.000
Malibu	3.500
Capt. Morgan	2.800
Bar liqueurs	2.900
Jagermeister	3.900

WINES

WHITE

Sauvignon Blanc

Dusky Bay (New Zealand)	4.500	21.000
Montes (Chile)		25.000
Monkey Bay (New Zealand)		33.000
Les Ombelles Pouilly-Fume (France)		39.000
Domaine Doudeau – Legre sancerre (France)		46.000
Kim Crawford (New Zealand)		48.000
Seresin (New Zealand)		58.000

Chardonnay

Antares – Unoaked (Chile)	4.500	17.000
Bio Bio IGT, Organic – Unoaked (Italy)		19.000
Hardys The Riddle – Oaked (Australia)		21.000
Laroche Chablis – Unoaked (France)		54.000

Pinot Grigio

Da Luca (Italy)	4.500	21.000
Santapietre, Lamberti (Italy)		23.000
Danzante (Italy)		30.000

Chenin Blanc

Ernie Els, Big Easy (South Africa)		25.000
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Singular Varietals

Bodega Navajas Rioja Blanco (Spain)		26.000
Bourgogne Aligote, La Chablisienne (France)		32.000
Beni de Batasiolo, Gavi DOCG (Italy)		42.000

White Blends

Chateau Ksara Blanc de Blancs (Lebanon)		29.000
Domaine Baron de Rothschild lafite (France)		34.000

ROSÉ

Italia Pinot Grigio Rosé (Italy)	4.500	21.000
Colombelle L' Original (France)		19.000
Henri Fabre Rosé (France)		28.000
Monkey Bay, Marlborough, Rosé (New Zealand)		33.000
Chateau d' Esclans – Whispering angel (France)		43.000



RED

Merlot

Casa Lapostole (Chile)	4.500	21.000
Montes (Chile)		25.000
Monkey Bay (New Zealand)		33.000

Carbernet Sauvignon

Bottega Delle Venezie (Italy)	4.500	25.000
Banrock Station (Australia)		29.000
Robert Mondavi Woodbridge (U.S.A)		37.000

Syrah

Antares (Chile)		21.000
Sandalford (Australia)		29.000
Simonsig (South Africa)		34.000

Pinot Noir

Villa Wolf (Germany)	4.500	21.000
Mud House (New Zealand)		37.000
Villa Maria (New Zealand)		44.000
Côte de Beaune – Villages, Bouchard Pierre et Fills (France)		49.000

Singular Varietals

Argento Malbec (Argentina)		26.000
Kendall Jackson Reserve Zinfadel (U.S.A)		39.000

Red Blends

Kumala, Cabernet Shiraz (South Africa)	4.500	21.000
Folonari Valpolicella (Italy)		18.000
Rocca delle Macie Chianti, DOCG (Italy)		27.000
Luigi Righetti, Amarone, Valpolicella (Italy)		52.000
Meerlust Rubicon (South Africa)		63.000
Château Mont – Redon Chateauneuf – du pape (France)		69.000
Château Batailley Paullac (France)		80.000

SPARKLING

Amore de Amanti, Prosecco, (Italy)	4.500	21.000
Bottega Moscato Amore (Italy)		29.000
Bottega Gold, Prosecco (Italy)		38.000

CHAMPAGNE

Marquis de Joncry (France)		80.000
Louis Roederer (France)		95.000
Moët & Chandon (France)		95.000