

P E R I D O T

bayside dining

Set against the serene backdrop of Muscat Bay, PERIDOT celebrates the rich culinary heritage of Oman while embracing Flavors from across Asia, the Middle East, and the Mediterranean. At the heart of our experience is a spirit of sharing – inspired by the warmth of Omani hospitality and the traditional majlis-style gatherings where food brings people together.

This is dining designed for connection – with the land, with flavor, and with each other.

ARABIC COLD MEZZE

Hummus - 4

Chickpeas, Tahina, Olive Oil, Lemon (V, SE, GF)

Turkish Cacik -3

Thick Turkish Yogurt, Cucumber, Dried Mint, Lemon Juice, Olive Oil, Garlic (D, V, GF)

Moutabel - 4

Roasted Eggplant, Tahina, Lemon (V, D, GF, SE)

Babaganoush -3

Charred Smoky Eggplant with Mint, Peppers & Olive Oil (VG, GF)

Muhammara -4

Roasted Red Peppers, Walnuts, Mild Chilli Paste, Breadcrumbs & Olive Oil (VG, N)

Your Choice of Three Cold Mezze Platter -9

ARABIC HOT MEZZE

Cheese Rekakat -4

Akawi Cheese, Parsley, Sesame, Dakhus Sauce (V, D, SE)

Lamb Kibbeh -4

Pine Nuts, Burghul, Seven Spices, Tahini Sauce, Arabic Pickles (N, SE)

Grilled Halloumi Cheese -6

Radish, Cherry Tomato, Pomegranate, Shallots, Mint, Lemon & Zaatar Dressing (V, D, GF)

Meat Sambousek -4

Minced Lamb, Parsley, Dakhus (D)

Spinach Fatayer -3

Spinach, Lemon, Pine Nut, Tahini Sauce, Arabic Pickle (V, D, N)

Potato Hara -3

Mild Chilli Paste, Parsley, Garlic (VG, GF)

Your Choice of Three Hot Mezze Platter with Pickles and Sauces -10

(A) ALCOHOL | (V) VEGETARIAN | (N) CONTAINS NUTS | (GF) GLUTEN FREE
(SE) CONTAINS SESAME | (SF) CONTAINS SHELLFISH | (D) CONTAINS DAIRY | (E) CONTAINS EGG
(S) CONTAINS SOY | (VG) VEGAN | (R) RAW FOOD  LOCALLY SOURCED

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SOUPS

Levantine Lentil Shorba -4

Cumin & Paprika, Crunchy Pita & Olive Oil (VG)

Singaporean Style Prawn Laksa -4

Aromatic Coconut Broth, Fish Cake, Fried Tofu (N, SF, E, S)

STARTERS

Arabesque Fattoush Salad - 5

Pomegranate Molasses, Cucumber, Lettuce, Tomato, Crunchy Flat Bread (VG)

Green Goddess Bowl - 6

Avocado, Baby Spinach, Asparagus, Barley, Spiced Coriander and Pistachio Dressing (VG, N)

Thai Beef Salad -8

Grilled Angus Sirloin, Cucumber, Mint, Cherry Tomatoes, Nam Jim Dressing (N, SE, S)

Super Kale Slaw -8

Ancient Grains, Tomatoes, Cucumber, Pumpkin Seeds, Sunflower Seeds, Avocado, Yuzu Dressing (SE, VG, GF)

Sesame Crusted Tuna Tataki -8

Rocket Leaves, Cherry Tomato, Ginger Shallot Salsa (SE, S, GF)

Heirloom Tomatoes -8.5

Mozzarella, Basil, Balsamic and Omani Olive oil (D, V, GF)

Fresh Vietnamese Spring Rolls -5.5

Hand-Rolled Rice Paper Wraps Filled with Crunchy Vegetables, Mango, Vibrant Herbs. Served with Hoisin-Peanut Dipping Sauce (VG, N, S)

Add Prawns – 1.5 (SF) | Add Chicken 1.5

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ARABIAN STYLE FLATBREADS TO SHARE

Arabian Margarita -6

Dakhous Sauce, Mozzarella Cheese, Parmesan and Basil (D, V)

Neptune -9

Prawn, Citrus, Beef Chorizo and Labneh with Preserved Lemon and Mint (D, SF)

Four Cheese -8

Omani Chili Honey, Mozzarella, Parmesan, Akawi, Labneh, Toasted Sesame and Zatar (D, V, SE)

Zweena -7

Yemen Zhoug Pesto, Goat Cheese, Roasted Pickled Onions, Raw Zucchini, Olives (D, V)

REGIONAL FAVOURITES

Omani Paplo -8

Local Tuna Gently Cooked with Lemon, Fresh Coriander and Green Chili In a Traditional Omani-Style Light Curry Broth with White Rice (GF)

Omani Chicken Shuwa -9

Tender Chicken Marinated with Tamarind, Dried Lime, Clove, Cumin, Slow Roasted in Banana Leaf Served with French Fries (D)

Omani Lamb Shank Kabuli -10

Slow-Braised Lamb Shank Infused with Omani Spices, Served Over Kabuli Rice and Roasted Almonds (D, N, GF)

Arabian Grilled Meat Platter to Share -24

A Hearty Selection of Beef Tikka, Lamb Kofta, Chicken Shish Tawook, and Lamb Chops. Served with French fries, Pickles, Dhakous Sauce (D)

Grilled Gulf Seafood Platter to Share -28

Lobster, Humour, Octopus, Gulf Snapper, and Prawns – Grilled to Perfection and Served with Spicy Tomato Sauce, Pickles, and Saffron Rice (SF)

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EUROPEAN FAVOURITES

Saffron Risotto -12

Green Zucchini, Roasted Cherry Tomatoes, Lemon and Mediterranean Herbs (V, D)

South Italian Style Casarecce Pasta -8

Chunky Almond Pesto, Potato and Green Beans (V, N, D)

Seared Omani Reef Snapper -14

Baby Calamari, Mussels, Tomato, Basil and Saffron Infused Broth (SF, D, GF)

Chicken Piccata -14

Lemon and Thyme Crumbed Chicken Breast, Tomato Sugo, Basil, Stracciatella and Rocket Salad (D, E)

Wagyu Beef Fillet -24

Truffle Spiced Onion Rings, Roasted Mushroom, Bearnaise (D, E)

SIDES -3

Sauteed Spinach (VG, GF)

Seasonal Vegetables with Olive Oil (VG, GF)

Mashed Potato (D, V, GF)

French Fries (VG, GF)

Vibrant Green Salad (VG, GF)

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A TASTE OF ASIA

Thai Green Curry -12

Velvety Green Curry with Tender Tofu, Eggplant, Seasonal Vegetables,
Infused with Fragrant Lemongrass and Coconut Cream Served with Jasmine
Rice (VG, GF)

Add chicken 2.5 | Add Prawns (SF) 2.5

Indonesian Nasi Goreng -10

Fragrant Jasmine Fried Rice with Chicken, Vegetables and Sambal, Topped
with Fried Egg and Served with Prawn Crackers (S, E, N, SF)

Pad Thai -11

Stir-Fried Flat Rice Noodles with Tangy Tamarind Sauce with Crushed
Peanuts, Lime, and a Kick of Chili Flakes (N, SE, SF, E, S)

Add chicken 2.5 | Add Seafood (SF) 2.5

Black Pepper Beef -18

Wok Fried Black Angus Beef, Onion, Leeks in a Bold Black Pepper Sauce,
Pistachio, Jasmine Rice (E, N, D, S)

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DESSERT

Tropical Pavlova -4

Coconut Ganache, Pineapple Carpaccio (V, GF, D)

Kunafa Cream Brulee -4

Crispy kunafa Sable, Rich Pistachio Sauce (N, D, E)

Warm Basabousa -4

Saffron Custard, Camel Milk Ice Cream (N, D, E)

Chocolate Sacher Torte -4

Butterscotch Sauce (D, E)

Seasonal Sliced Fruit Platter -5

Fresh Lime & Berries (GF, VG)

SELECTION OF GELATO & SORBET

1 Scoop - 2

2 Scoops - 3

3 Scoops - 4

Gelato

Espresso (D, E) | Caramel & Nuts (N, D, E) | Roasted Pistachio (N, D, E) |

Intense Chocolate (D, E) | Vanilla (D, E) | Camel Milk with Rose Water & Pistachio (N, D, E)

Sorbet

Lemon | Passion Fruit | Mango | Raspberry | Strawberry | Coconut | Sugar Free Yoghurt (D)

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COCKTAILS

SIGNATURE MOCKTAILS

| | |
|---|---|
| Amber | 4 |
| Passion Fruit, Orange Juice, Cold Brew Hibiscus Tea, Sour Mix, Soda | |
| Bitter Logic | 4 |
| Grapefruit Juice, Lime Juice, Basil, Soda | |
| Passionary | 4 |
| Mango Juice, Passion Fruit, Mint, Lime Juice | |
| Refresco | 4 |
| Cucumber Chunks, Mint, Grapefruit Juice, Sour Mix | |

SIGNATURE COCKTAILS

| | |
|--|-----|
| Downtown | 5.5 |
| Spiced Infused Tequila, Sour Mix | |
| Green Wish | 5.5 |
| Gin, Elderflower, Basil, Cucumber, Green Apple | |
| Tiramisu Martini | 5.5 |
| Amaretto, Cacao White Liquor, Espresso | |
| Twilight | 5.5 |
| Kafir lime Infused Vodka, Grapefruit, Sour Mix, Soda | |

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CLASSIC COCKTAILS

| | |
|--|-----|
| Pina Colada Rum, Pineapple Juice, Coconut Cream | 5 |
| Margarita Tequila, Orange Liqueur, Lime Juice | 5 |
| Cosmopolitan Vodka, Orange Liqueur, Cranberry Juice, Lemon Juice | 5 |
| Classic Martini Gin, Dry Vermouth | 5 |
| Bloody Mary Vodka, Tomato Juice, Worcestershire, Tabasco | 5 |
| Classic Mojito Rum, Mint Leaves, Lime, Soda | 5 |
| Negroni Gin, Vermouth, Campari | 5.5 |
| Whisky Sour Bourbon Whisky, Angostura, Egg white, Lemon Juice | 6 |
| Bellini Prosecco, Homemade Peach Puree | 7 |
| Aperol Spritz Aperol, Prosecco, Soda | 7 |
| Campari Spritz Campari, Prosecco, Soda | 7 |

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WINE

CHAMPAGNE

| | Glass | Bottle |
|---|-------|--------|
| Charles Lafitte Brut Champagne, France | 22.5 | 112 |
| Taittinger Brut Réserve Champagne Nv, France | | 119 |
| Moet & Chandon Brut Imperial, Champagne, France | | 127 |
| Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France | | 145 |
| Veuve Clicquot Ponsardin Vintage Brut Rose, Champagne, France | | 155 |

SPARKLING WINE

| | Glass | Bottle |
|---|-------|--------|
| Zonin Cuvee 1821 Prosecco Spumante Brut Veneto, Italy | 10 | 48 |
| Scavi & Ray Prosecco Spumante, Italy | | 47 |

ROSE WINE

| | Glass | Bottle |
|-----------------------------------|-------|--------|
| Bobal Rio Anejo - Rose, Spain | 5.4 | 25 |
| Wilderness Bay Rosé, South Africa | 5.9 | 28.5 |
| Emotivo Pinot Grigio Blush, Italy | 7 | 35 |
| Henri Fabre Cuvee Rose, France | | 43 |

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WHITE WINE

| | Glass | Bottle |
|---|-------|--------|
| Fetzer Gewurztraminer California, USA | 5.4 | 26 |
| Fuzion Chenin Blanc - Chardonnay, Mendoza, Argentina | 5.5 | 26 |
| Arcadian Pinot Grigio, Australia | 5.8 | 28 |
| Concha Y Toro Frontera Chardonnay, Chile | 5.8 | 28 |
| Wilderness Bay Chenin Blanc, Western Cape, South Africa | 6 | 28.5 |
| El Emperador Sauvignon Blanc, Chile | 6.2 | 30 |
| Campagnola Chardonnay, Italy | 6.5 | 30 |
| San Caio Orvieto Classico, Italy | 6.5 | 31 |
| False Bay Sauvignon Blanc, South Africa | | 35 |
| Gabbiano Pinot Grigio Tuscany, Italy | 8 | 37 |
| Nederburg Sauvignon Blanc, South Africa | 7.8 | 38 |
| Tenute Arnaces Organic Pinot Grigio, Italy | | 40 |
| Laugel Riesling, France | | 42 |
| Domaine De La Baume Les Maries Sauvignon Blanc, France | | 42 |
| Laugel Gewurztraminer, France | | 46 |
| Baron Philippe De Rothschild Mouton Cadet Blanc, Bordeaux, France | | 55 |
| Moillard Macon Villages Blanc, France | | 58 |
| Schloss Vollrads Riesling Kabinett, Rheingau, Germany | | 72 |
| J.I Quinson, La Larme D'or Chablis, France | | 78 |
| J. Moreau & Fils Petit Chablis, Burgundy, France | | 82 |

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RED WINE

| | Glass | Bottle |
|---|-------|--------|
| Gran Emotivo Rosso Veneto Igt, Italy | 4.9 | 22 |
| Concha Y Toro Frontera Cabernet Sauvignon, Chile | 5.8 | 28 |
| Arcadian Merlot, Australia | 5.8 | 28 |
| Arcadian Shiraz, Australia | 5.8 | 28 |
| Rio Añejo Tempranillo, Spain | 6 | 28 |
| Montepulciano D'abruzzo - Villa Rocca, Italy | 6 | 30 |
| Hans Baer Pinot Noir, Pfalz, Germany | 6.4 | 32 |
| Chemin Des Papes "Cotes Du Rhone" Rouge, France | 7.5 | 33 |
| Marques De Riscal Viña Collada, Western Rioja Doca, Spain | | 38 |
| Zonin Valpolicella Classico Doc, Italy | | 39 |
| Nederburg Pinotage, South Africa | 8.2 | 40 |
| Alba De Luces Crianza, Rioja, Spain | | 41 |
| Chateau De Marsan Rouge, Bordeaux Superieur, France | | 42 |
| Castello Di Albola, Chianti, Italy | | 55 |
| Baron Philippe De Rothschild Mouton Cadet, Bordeaux, France | | 55 |
| Marchesi Di Barolo 'Dolcetto D'alba', Piedmont, Italy | | 75 |
| Jean Pierre Moueix, Pomerol Bordeaux, France | | 98 |
| Chateauneuf Du Pape "Chemin Des Papes", France | | 102 |
| Chateau Batailly Pauillac Gcc, France | | 199 |

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DESSERT WINE

Familia Torres Floralis Moscatel Oro Penedès, Spain

Glass

Bottles

8

55

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SPIRITS & APERITIFS

APERITIFS

| | 60ml |
|----------------------------|------|
| Aperol | 3.5 |
| Martini Rosso | 4 |
| Martini Extra Dry Vermouth | 4 |
| Pernod | 4.5 |
| Martini Bianco | 4.5 |
| Ricard | 4.6 |
| Campari | 5 |

VODKA

| | 30ml | 60ml |
|-----------------|------|------|
| Skyy | 3 | 6 |
| Tito's Handmade | 3 | 6 |
| Absolut Blue | 3.2 | 6.4 |
| Grey Goose | 5.8 | 11.6 |
| Belvedere | 7 | 14 |
| Ciroc | 7 | 14 |

RUM

| | 30ml | 60ml |
|----------------------------|------|------|
| Bacardi Carta Blanca | 3 | 6 |
| Cachaça 51 | 3 | 6 |
| Captain Morgan Black Label | 3 | 6 |
| Captain Morgan Spiced Gold | 3 | 6 |

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BRANDY

| | 30ml | 60ml |
|-----------------|------|------|
| Beehive V.S.O.P | 3 | 6 |

COGNAC

| | 30ml | 60ml |
|------------------------|------|------|
| Armagnac De La Maziere | 3.8 | 7.6 |
| Hennessy V.S. | 5.5 | 11 |
| Remy Martin V.S.O.P | 8.5 | 17 |

GIN

| | 30ml | 60ml |
|-----------------|------|------|
| Beefeater | 3 | 6 |
| Bombay Sapphire | 3.2 | 6.4 |
| Tanqueray | 3.8 | 7.6 |
| Hendrick's | 5.2 | 10.4 |
| Tanqueray 10 | 5.8 | 11.6 |

TEQUILA

| | 30ml | 60ml |
|--------------------|------|------|
| Jose Cuervo Silver | 3 | 6 |
| Jose Cuervo Gold | 3.2 | 6.4 |
| Patrón Silver | 8 | 16 |

WHISKY

| | 30ml | 60ml |
|-------------------------------------|------|------|
| Johnnie Walker Red Label | 3 | 6 |
| Jim Beam | 3.2 | 6.4 |
| Jack Daniel's | 3.5 | 7 |
| Jameson | 4 | 8 |
| Johnnie Walker Black Label 12 Years | 5.2 | 10.4 |
| Chivas Regal 12 Years | 5.8 | 11.6 |

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SINGLE MALT

| | 30ml | 60ml |
|------------------------|------|------|
| Glenfiddich 12 Years | 5.5 | 11 |
| The Glenlivet 12 Years | 6.8 | 13.6 |
| Glenfiddich 18 Years | 17 | 34 |

LIQUEUR

| | 30ml | 60ml |
|--------------|------|------|
| Limoncello | 3 | 6 |
| Kahlua | 3 | 6 |
| Jägermeister | 3.8 | 7.6 |
| Baileys | 4.5 | 9 |

BEER

BOTTLED BEERS

| | 330ml |
|----------------------|-------|
| Budweiser / 5.0% | 4.2 |
| Heineken / 4.8% | 5.3 |
| Birra Moretti / 4.6% | 5.4 |
| Corona / 4.6% | 5.8 |
| Peroni / 5% | 6.6 |
| Stella Artois / 5% | 7 |

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JUICES & COFFEE

FRESH JUICES

Orange, Watermelon, Pineapple, Lemon Mint 3

COFFEE SELECTION

Espresso, Machiato 2.5

Americano, Double Espresso, Cappuccino, Café Latte,
Hot Chocolate, Turkish Coffee, Iced Coffee 3

TEA & HERBAL INFUSIONS

English Breakfast, Earl Grey, Green, Chamomile, Jasmine 2.5

Flavored Iced Tea 3

STILL

Acqua Panna Small 2.5

Acqua Panna Large 3.5

SPARKLING

San Pellegrino Small 2.5

San Pellegrino Large 3.5

 Sustainably Sourced  Locally Sourced

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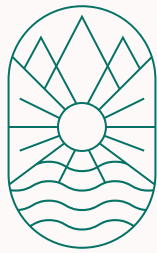
SOFT DRINKS

SOFT DRINKS

| | |
|-----------------|-----|
| Coca Cola | 2.5 |
| Coca Cola Light | 2.5 |
| Coca Cola Zero | 2.5 |
| Sprite | 2.5 |
| Sprite Zero | 2.5 |
| Ginger Ale | 2.5 |
| Soda | 2.5 |
| Tonic Water | 2.5 |

ENERGY DRINKS

| | |
|----------|-----|
| Red Bull | 3.5 |
|----------|-----|



@JumeirahMuscatBay