

6 reasons TO DINE IN



Fabulous favorites

Starters

Cream of green pea soup
Egg Mornay
Salad Nicoise with potato wedges

Mains

Thai fish cake
Tandoori chicken with saffron pulao
Vegetable moussaka

GCS Special

Butter chicken with rice

Dessert

Apple crumble
Crème brulee

Great combinations

Starters

Cream of chicken soup
Caesar salad with crispy bacon
Gulf Chef School's fish 'n' chips

Mains

Chicken Chasseur with fondant potatoes
Omani lamb kebab with brown rice
Red Thai vegetable curry with rice

GCS Special

Beef Stroganoff

Dessert

Fruit savarin
Paris Brest with seasonal fruits

Fusing flavors

Starters

Minestrone soup
Spicy Moroccan chicken salad
Vegetable pakoras with mint chutney

Mains

Chicken fricassee with vegetables and rice or mashed potatoes
Lamb steak with sautéed vegetables and rosemary jus
Honey garlic tofu with sautéed rice

GCS Special

Fish tikka with pandan yellow rice

Dessert

Lemon meringue
Summer pudding with Chantilly cream

Tantalizing tastes

Starters

Cream of Omani mushroom soup with garlic toast
Vegetable spring rolls with sweet chili dip
Home made guacamole bruschetta

Mains

Chicken Ballotine with mashed potatoes and roast gravy
Pan fried fish with sautéed spinach and baked potatoes
Spaghetti Napolitana with garlic aioli

GCS Special

Gulf Chef School's sliders and home made fries

Dessert

Apple strudel with cinnamon custard
Chocolate dusted cheesecake with strawberry compote

Delightfully delicious

Starters

Puree of carrot and coriander soup
Greek salad with Arabic bread
Chicken goujons with sweet chili garlic sauce

Mains

Grilled fish with lemon butter sauce, sautéed potatoes and avocado salad
Stir fried chicken with peppers and fried rice
Penne Arabiata

GCS Special

Nasi Goreng

Dessert

Chocolate mousse in a tuille flute
Crepe suzette with orange sauce

Keeping it local

Starters

Traditional Pablo
Home made mezza:
Babaganoush, Muhammarah and Falafel
Fatoush salad

Mains

Qabooli with shuwa, tomato chutney and eggplant dip
Fish curry with coconut sauce and steamed rice
Kousa Mahshi:
Stuffed baby marrow with chickpea rice

GCS Special

Chicken shawarma with home made fries

Dessert

Umm Ali
Date pudding with toffee sauce

COST PER PERSON: RO 5
Our cyclic menus change every two weeks.

Dishes on the menu are subject to change without prior notice based on availability or internal operations.
Dishes on the menu may contain ingredients that could affect people with allergies. Please inform us if you have an allergy

ALL OUR MENUS ARE NUT FREE

We contribute to our community by supporting a local charity.
We donate 0.500 to **Association of Early Intervention for Children with Special Needs** for every lunch sold