

# SUMMER HOUSE

## Lunch Menu



In a drop of water lies all the secrets of the oceans towards your wellness journey. At Summer House our passion for the sea is as great as our passion for the food we cook. The belief is that elements of the sea can be paired with healthily crafted experiences, using the freshest and highest quality of locally sourced ingredients. As we all need Vitamin Sea, we have integrated key elements from our wellbeing initiative into your dining experience.

# Starters

<b>CLASSIC BEEF CARPACCIO</b>	12
Rocket leaves, artichokes, parmesan shaver	
S	GF
<b>QUICHE LORRAINE</b>	11
Smoked bacon, Dibba Farm cheddar cheese	
S   F   D	
<b>ARTIC SALMON TARTARE</b>	12
Avocado, tomato, onion, chives, coriander, yoghurt	
F	
<b>DIBBA BAY N°2 OYSTER 3   6</b>	7   14
Pacific Cup oyster from Dibba, Oman, Mignonette Vinegar, fresh lime, Tabasco	
F	

# Soup

<b>CHILLED ZIGHY CUCUMBER</b>	9
Cucumber, plant-based crème fraiche, mint, basil, citrus, coconut dressing	
F	

# Salads

<b>GREEN STALKS</b>	11
Warm steamed asparagus, roasted almond, Dibba farm egg dressing	
S   F   D	SF   CN
<b>SUMMER SALAD</b>	14
Organic tomatoes, mozzarella di buffalo, basil, apple balsamic reduction	
S   F	SF
<b>DIBBA FARM BEETROOT</b>	12
Roasted beetroot, figs, hazelnut dressing, goat cheese, aged balsamic	
S   F	GF   SF   CN
<b>HUMBLE GREEN</b>	11
Spinach, cucumber, tomato, mixed leaves, parsley, mint, basil, green apple, lemon dressing	
S   F	GF   DF   SF V
<b>ADD SOME PROTEIN?</b>	8
100g - Chicken   Shrimps   Local fish	

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Please do let us know if you have any special dietary requirements or allergies.

**\*\* A supplement charge applies for FB meal plan\*\***

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# Grains

<b>SPAGHETTI BOLOGNESE</b>	15
Australian Wagyu beef ragout S   F	
<b>OMANI PRAWNS</b>	18
Green prawns, cherry tomato salsa, chili, de Cecco pasta, Ziggy garden basil S   F	VG
<b>DIBBA VEGETABLE POT</b>	12
Farm mixed vegetables, tomato sauce, ricotta, herb crust, parmesan S   F   D	VG
<b>SPAGHETTI AGLIO OLIO</b>	12
Garlic, chili, parsley, organic extra virgin olive oil S   F   D	V

# Sense of Appetite

<b>DIBBA FISHING VILLAGE CATCH</b>	19
Pan-roasted, warm quinoa salad, fresh lemon, buttermilk sauce S   F   D	GF   DF   SF
<b>BISTRO STEAK</b>	46
Grass-fed Black Angus beef sirloin, Kipfler potato, mix mushroom ragout, broccolini, peppercorn jus S   F	DF
<b>LOBSTER IN A BUN</b>	26
Omani lobster, garlic and chili butter, roasted garlic aioli, fresh Hokkaido bun S   F	
<b>SPICY CHICKEN QUESADILLA</b>	12
Grilled chicken, mixed peppers, chipotle sauce, cheddar cheese, sour cream S   F	

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# Sides

6

CAMELIZED KING OYSTER MUSHROOMS  
STEAMED DIBBA GARDEN, FRIED GARLIC AND EVOO  
POMME PUREE  
FRENCH FRIES  
KIPFLER POTATOES  
SWEET POTATO WEDGES

## The sweet side

### SAFARI SUNSET DELIGHT

7

Passion mango curd, almond crust, coconut crème and crumble exotic sorbet  
CN

### CARROT CAKE

7

Cheese frosting, raspberry and passion fruit jelly, walnut butter soil, chargrilled citrus sorbet  
CN

### MI CUIT (Please allow 15 minutes for preparation)

8

Hazelnut caramel, chocolate nougatine, vanilla ice cream  
CN | G

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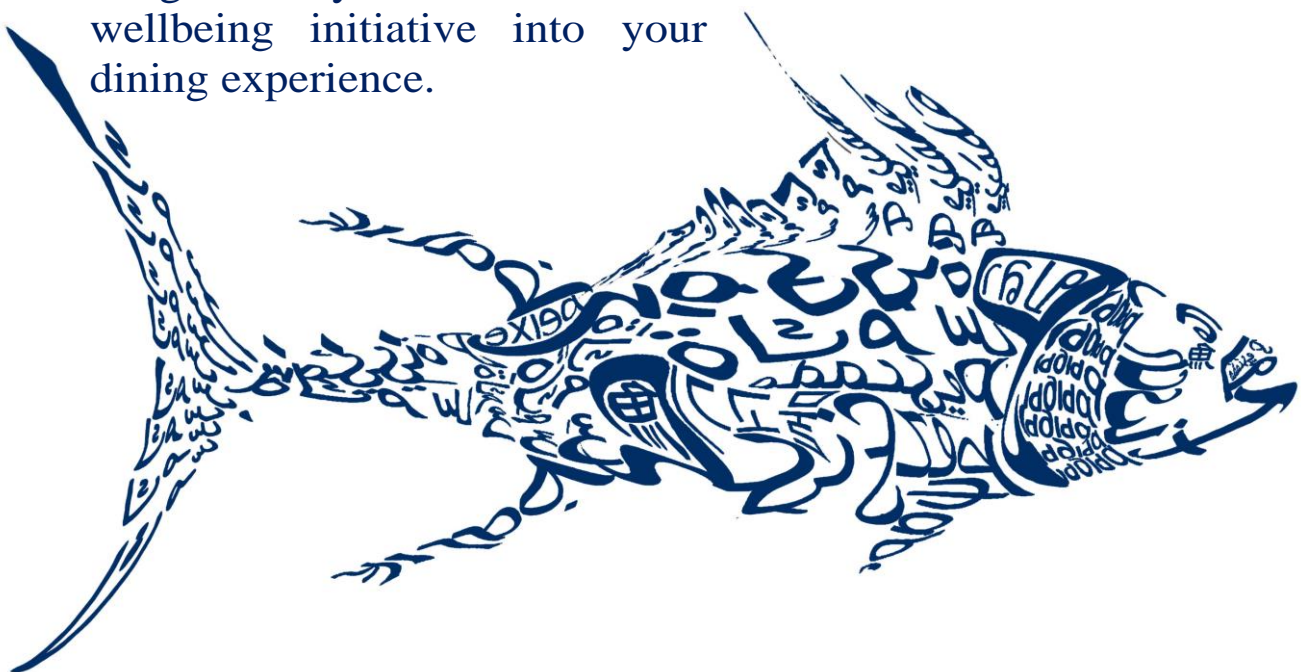
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# SUMMER HOUSE

## Dinner Menu

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# Appetizer

<b>SEAFOOD CROQUETTE</b>	12
Mixed seafood, herbs, béchamel, house-made sriracha mayo S	SF
<b>SHEPPERD'S TART</b>	12
Caramelized onions, Dibba farm goat cheese, garden lettuce, mustard dressing S   F   D	
<b>SUMMER SALAD</b>	16
Organic tomatoes, burrata, melon, basil, aged balsamic F	VG   GF
***Supplement charge OMR 8	
<b>SEARED SCALLOP</b>	15
Cauliflower purée, asparagus F	GF   SF
***Supplement charge OMR 6	
<b>DIBBA BAY N°2 OYSTER 3   6</b>	7   14
Pacific Cup oyster from Dibba, Oman, Mignonette Vinegar, fresh lime, Tabasco F	GF   SF
<b>DIBBA BAY LINE CAUGHT WHITE FISH CARPACCIO</b>	19
Chili, oregano, warm lemon garlic olive oil, Zighy garden shoots and leaves S   F   D	DF

# Soups

<b>BISQUE TORTELLINI</b>	18
Omani flower crab bisque, Omani lobster tortellini, mascarpone, crab quenelle F	SF
<b>DIBBA TOMATO SOUP</b>	12
Dibba tomato, bell pepper, sherry vinegar, mascarpone, chives F	GF   V

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# Sense of Appetite

## Grains

<b>FARM PASTA</b>	16
Farm-grilled eggplants, tomato sauce, garden zaatar, parmesan, rigatoni S   F   D	V
<b>PESTO</b>	14
Basil pesto, spaghetti, farm cherry tomatoes S   F	VG   CN
<b>ARROZ MELOSSO</b>	22
Omani lobster, roasted cherry tomato sauce, garlic, garden basil S   F	SF
<b>SHRIMP PASTA POT</b>	15
Fresh tagliatelle, Gulf shrimp, garlic, white wine cream sauce S   F	SF

## Fire to plate

<b>GRILLED OMANI PRAWNS</b>	20
Omani prawns, Dibba garden salad, garlic mayo S   F	
<b>RIBEYE</b>	21
250g Black Angus, choice of potato or sweet potato wedges, Dibba farm salad, five peppercorn sauce S	
<b>GRILLED FREE-RANGE CHICKEN</b>	20
Grilled asparagus, cauliflower purée, chicken jus S   F	
<b>DIBBA FISHING VILLAGE CATCH</b>	19
Pan-roasted, warm quinoa salad, fresh lemon, buttermilk sauce S   F   D	DF   SF
<b>SUSTAINABLE KING FISH</b>	18
Vegetable ratatouille, butter roasted asparagus, lemon sauce S   F	SF
<b>SPICY GRILLED OMANI CRAYFISH TAILS</b>	30
Chili coriander butter, Kipfler potatoes, Dibba farm salad S   F	
***Supplement charge OMR 10	

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# Hot plate to share

<b>SEAFOOD PLATTER FOR TWO</b>	50
Omani giant prawns, blue crab, local fish, calamari, lemon garlic sauce, chimichurri S   F ***Supplement charge OMR 25	
<b>FISH FRY FOR TWO</b>	50
Crab, calamari, catch of the day, mussels, prawns, roasted garlic aioli, House-made chili sauce S   F	
<b>AUSTRALIAN TAJIMA TOMAHAWK FOR TWO</b>	98
1.3 kg oven-roasted, roasted potatoes, grilled vegetables, date butter, five peppercorn sauce S ***Supplement charge OMR 79	SF

# Side Waves

6

CAMELIZED KING OYSTER MUSHROOMS  
STEAMED DIBBA GARDEN, FRIED GARLIC AND EVOO  
POMME PUREE  
FRENCH FRIES  
KIPFLER POTATOES  
SWEET POTATO WEDGES



# SUMMER HOUSE DESSERT

# The sweet side

<b>VANILLA MERINGATA</b>	<b>6</b>
Vanilla ice cream, vanilla meringue strawberry consommé CN	
<b>SAFARI SUNSET DELIGHT</b>	<b>7</b>
Passion mango curd, almond crust, coconut crème and coconut crumble exotic sorbet CN	
<b>CARROT CAKE</b>	<b>7</b>
Cheese frosting, raspberry and passion fruit jelly walnut butter soil chard grill citrus sorbet CN	
<b>APPLE TART TATIN TO SHARE</b>	<b>12</b>
Caramelized apple, mascarpone chantilly, frangipane cream, vanilla ice cream CN	
<b>MI CUIT (Please allow 15 minutes for preparation)</b>	<b>8</b>
Hazelnut caramel, chocolate nougatine, vanilla ice cream CN   GF	
<b>ICE-CREAMS AND SORBETS (1 scoop)</b>	<b>4</b>

Ask your host for our daily selections

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