

KAISEKI COURSE

Aka

OMR 24.00

Cold Salad
seasonal pick

Hot Appetiser
chef's choice

Beni Egg Roll - CR, F
aonori ko I crab stick

Choose One Meat or Seafood - D, F
fresh boneless chicken thigh or
Norwegian salmon steak

Vegetable Volcano - D
onion I Asian medley of vegetables

Beni Onion Soup - F
onion flower I onion soup

Garlic Fried Rice - E, D, S
egg I garlic I spring onion I butter shoyu

Dessert - D, E, G, N
chef's sweet symphony

Kiiro

OMR 29.00

Cold Salad
seasonal pick

Hot Appetiser
chef's choice

Beni Egg Roll - CR, F
aonori ko I crab stick

Choose One Seafood - CR, D, M
jumbo tiger prawn or Hokkaido scallop

Choose One Meat - D
Australian Wagyu striploin MBS 6-7
or Australian lamb steak

Vegetable Volcano - D
onion I Asian medley of vegetables

Beni Onion Soup - F
onion flower I onion soup

Garlic Fried Rice - E, D, S
egg I garlic I spring onion I butter shoyu

Dessert - D, E, G, N
chef's sweet symphony

Celery C I Crustacean CR I Dairy D I Eggs E I Fish F I Gluten G I Lupin L I Molluscs M I Mustard MS I Nuts N I Peanuts PN I Sesame SS I Soybean S I Sulphites SD
Certain menu items contain raw or undercooked ingredients, which may increase the risk of foodborne illness, particularly for vulnerable individuals.
Please inform our team of any food allergies, intolerances or dietary requirements before ordering.
Photos of food items may not be an exact representation of the actual ones.
All prices are in Omani Rials and inclusive of 8% Service Charge, 5% VAT, 4% Tourism Fee and 5% Municipality Tax.

Midori

OMR 34.00

Cold Salad
seasonal pick
Hot Appetiser
chef's choice
Beni Egg Roll - CR, F
aonori ko I crab stick
Choose One Seafood - CR, D, F, M
jumbo tiger prawn or Hokkaido scallop or
wild-caught cod fish
Choose One Meat - D
Australian Wagyu striploin MBS 6-7 or
Australian Wagyu ribeye MBS 6-7
Vegetable Volcano - D
onion I Asian medley of vegetables
Beni Onion Soup - F
onion flower I onion soup
Garlic Fried Rice - E, D, S
egg I garlic I spring onion I butter shoyu
Dessert - D, E, G, N
chef's sweet symphony

OmaNippon - Tivoli Signature

OMR 28.00

Cold Salad
seasonal refreshing garden mix tossed in a
unique blend of Japanese miso and Omani dates
Hot Appetiser
chef's choice - an inspired creation blending local
Omani flavours with Japanese craftsmanship
Beni Egg Roll - CR, F
crab stick I aonori ko I sumac infusion
Main Course - Choose One
Salalah camel fillet - marinated in
showa-inspired spices or
Muscat tuna fillet - soy-garlic glaze with
Omani chilli hint - D, F, S
Vegetable Volcano - D
caramelised onion blossom and Asian medley
with local zaatar butter
Beni Onion Soup - F
traditional Japanese onion broth infused
with Omani spice
Garlic Fried Rice - E, D, S
egg I garlic I spring onion I butter shoyu
enhanced with a whisper of Omani saffron
Dessert - D, E, G, N
chef's sweet symphony - a fusion finale featuring
halwa mousse and yuzu cream I showman show
toasted caramelised bread

ADD ON

Wild-Caught Cod Fish - F	OMR 7.00
Spanish Giant Red Prawn - CR	OMR 4.00
Norwegian Salmon Steak - F	OMR 4.00
Hokkaido Scallop - M	OMR 5.00
Lobster Tail - CR	OMR 9.00
Abalone - M	OMR 8.00



Celery C I Crustacean CR I Dairy D I Eggs E I Fish F I Gluten G I Lupin L I Molluscs M I Mustard MS I Nuts N I Peanuts PN I Sesame SS I Soybean S I Sulphites SD
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