

caramel

Restaurant & Lounge | Muscat

SHARED FOR THE TABLE

Chicken Lettuce Bites*

Shiitake Mushrooms, Hoisin Sauce

Crispy Eggplant

Tomato, Cilantro, Hoisin Sauce

Sizzling Hot Rock

Sliced Sirloin, Micro Radish

Mac and Cheese

Truffle Oil, Three Cheese Dipping Sauce

TNT Shrimp

Lightly Battered, Spicy Japanese Mayo

Lobster & Grilled Mango Tacos

Poached Fresh Omani Lobster,
Avocado Cream, Cilantro

Signature Chicken Lollipops

"Buffalo Style", Blue Cheese

Chicken Shawarma Bites

Grilled Chicken, Datterini Tomatoes, Tzatziki

SALADS

Crispy Duck & Watercress Salad

Fresh Pomegranate, Soya Sesame Dressing

Caesar Salad

Crisp Romaine Lettuce, Parmesan Croutons
Add Chicken 2 / Add Shrimp 1 each

Chinese Chicken Salad*

Clementines, Cashews, Honey Mustard

Grilled Vegetable Chopped Salad

Asparagus, Roasted Corn, Avocado,
Honey Basil Vinaigrette
Add Chicken 2 / Add Shrimp 1 each

CARAMEL SUSHI

Shrimp Dynamite Roll

House TNT sauce

Miso Glazed Black Cod Bites

Pickled Daikon & Carrot, Crisp Kaitafi Filo

Crab Hand Roll

Sesame Soya Paper, Sushi Rice

Crunchy Tuna Roll

Tempura, Seared Yellowfin Tuna

Veggie Roll

Sushi Rice, Avocado, Mango, Carrots,
Cucumber

Tuna Avocado Roll

Yellowfin, Sushi Rice, Miso Mayo

Yellowtail Sashimi

Serrano Chillies, Ponzu Sauce

Sashimi Flatbread

Ponzu Mayo, Pickled Shallots, Truffle Oil

SLIDERS

Kobe Beef Sliders

Aged Cheddar, Balsamic Onions, Soft Brioche

Kobe BBQ Beef Sliders

Pulled Wagyu Beef, Hickory Smoked BBQ Sauce

Pulled Chicken Sliders

Signature TNT Sauce

Mixed Slider Trio

Choose any three

SIDE DISHES

Creamed Spinach

Black Truffle Yogurt

Pommes Frites

Garlic, Parmesan

Lobster Mash

Bisque, Chive Butter

Forest Mushrooms

Butter Emulsion, Fine Herbs

Black Truffled Corn

Grilled Corn, Truffle Cream

MAINS

Lime Chicken

Yogurt Marinated, Pan-Seared Chicken Breast,
Sautéed Eggplant, Grilled Zucchini

Pan Seared Salmon

Beef Bacon & White Bean Salad,
Buttered Asparagus

Truffled Penne Pasta

Black Truffle, Petit Pois,
Creamy Parmigiano-Reggiano Sauce

Grilled Lamb Rack

10-Hour Marinade, Honey, Sriracha

Miso Glazed Black Cod

Bamboo Leaf, Pickled Ginger Root

Lobster Spaghetti

Poached Fresh Omani Lobster,
San Marzano Sauce, Cherry Tomatoes

Veggie Risotto

Baby Spinach, Asparagus Tips,
Portobello Mushrooms

Steak & Frites

250 Gram, Certified Black Angus Omaha Tenderloin,
Pommes Frites.

Rib Eye

250 Gram, 400 Days Grain Fed, Rangers Valley Wagyu.

DESSERTS

Spiced Apple Cobbler

Cinnamon Crumble, Vanilla Bean Ice Cream

Nutella Cheesecake

Oreo Cookie Crust, Nutella Cream Cheese

Upside Down Date Pudding

caramelized sponge, butterscotch sauce,
salted caramel ice cream.

Baked Alaska

Sponge Cake, Fresh Strawberries, Meringue,
Strawberry Ice Cream

Crème Brûlée

Chef's Special Flavor of the Week

Dark Chocolate Fondant

Cappuccino Ice Cream