



SENSE ON THE EDGE

Reconnecting with Nature

Our evolving menu at Sense on the Edge is an expression of both time and place. Absorbing the environment, the surrounding nature, and seasonal ingredients from the region including wild plants or everyday life's offerings, matching the atmosphere, and flavors reminiscent of a particular season. Sense on the Edge Kaiseki experience is the embodiment of passionate hospitality where you can enjoy contemporary Asian cuisine with a strong emphasis on Japanese & Southeast Asian influences. Its central tenet is to convey respect, making you feel special while our Chef becomes your storyteller. Telling you a story in a natural, fun, and clever way. The food is influenced by the Chef's personal and life-changing experiences throughout our Chef's travels.

KAISEN

⑤ ⑦ SAKIZUKE 先附

A delightful start to your journey
S | D | GF

⑦ MUKOZUKE 向付

Seasonal line caught Omani fish, Garden pickles, Wasabi mint sphere
S | F | D | GF | DF | SF

⑤ ⑦ SUIMONO 吸い物

Dibba farm eggs flan, Omani prawn tartare, Umibudo caviar, Tori chintan, Rayu
F | S | GF

⑤ ⑦ TAKIAWASE 煮合

Fermented soybean, simmered seasonal vegetable, Cabbage mousseline, coconut gravy
S | D | DF | GF | V

YAKIMONO 焼物

Wagyu grilled over sustainable charcoal, Nam-tok dressing, Cucumber in three ways
F | GF | DF

⑤ ⑦ SHIIZAKANA 強肴

Dry aged range duck, Kao soi broth, Pickled umeboshi, Handcrafted gyoza
F | DF

⑦ KIYOMERU 清める

Lemon-Shiso sorbet, Matcha citrus foam, Crystalized shiso
D | V

GOHAN 御飯

Roasted sustainable Cod with miso glaze, Khao mun
S | F | GF | CN

MIZUMONO 水物

Matcha cotton cake, strawberry jelly, matcha ganache, Strawberry ice cream, Matcha crumble
F | S | VG

⑤ ⑦ CHIZU チーズ

Reconstructed Farm brie cheese, Toasted honey ice cream, Pear coulis
F | S | VG | CN

⑤ 5 Courses 80 OMR++

⑦ 7 Courses 90 OMR++

10 Courses 105 OMR++

GF - Gluten free / DF - Dairy free / SF - Sugar free / VG - Vegetarian / V - Vegan / CN - Contain nuts / D - Detox / F- Fitness / S - Sleep

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

All prices are in Omani Rials and subject to 8.4 percent service charge, 5 percent tourism tax, 4 percent municipality fee, and 5 percent VAT.

SAKURA

⑤ ⑦ SAKIZUKE 先附

A delightful start to your journey
S | D | VG | DF

⑦ MUKOZUKE 向付

Dibba tomato, Garden pickles, Wasabi mint sphere
S | D | GF | DF | SF | V

⑤ ⑦ SUIMONO 吸い物

Silken tofu, Marinated Kombu, Braise leek, Umibudo caviar, Kombu dashi
S | D | V

⑤ ⑦ TAKIAWASE 煮合

Fermented soybean, simmered seasonal vegetable, Cabbage mousseline, Coconut gravy
S | D | DF | GF | V

YAKIMONO 焼物

Farm beetroot grilled over sustainable charcoal, Yentafo sauce, Candy beetroot salad
D | GF | DF | V

SHIZAKANA 強肴

Roasted cabbage, Miso lime emulsion, Handcrafted gyoza
D | DF | V

⑦ KIYOMERU 清める

Lemon-Shiso sorbet, Matcha citrus foam, Crystalized shiso
D | V

⑤ ⑦ GOHAN 御飯

The texture of mushrooms, Takikomi Gohan, soy, Balsamic-soy reduction
S | F | D | DF | VG

⑤ ⑦ MIZUMONO 水物

Matcha cotton cake, Strawberry jelly, Matcha ganache, Strawberry ice cream, Matcha crumble
F | S | VG

CHIZU チーズ

Reconstructed Farm brie cheese, Toasted honey ice cream, Pear coulis
F | S | VG | CN

⑤ 5 Courses 50 OMR++

⑦ 7 Courses 60 OMR++

10 Courses 75 OMR++

GF - Gluten free / DF - Dairy free / SF - Sugar free / VG - Vegetarian / V - Vegan / CN - Contain nuts / D - Detox / F- Fitness / S - Sleep

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