

Sense on the Edge Beverage Pairing

WINE PAIRING

-
Amore di Amanti Prosecco
 ⑦ Glera, Veneto - Italy

-
Laurenz V 'Singing'
 ⑤ ⑦ Grüner Veltiner, Austria

-
Cavaliere d'Oro Gabbiano
 ⑤ ⑦ Pinot Grigio, Italy

-
Chateau Vielle Tour
 Bordeaux Blend, France

-
Carnivor
 ⑤ ⑦ Zinfandel, USA

-
Casillero del Diablo
 Pinot Noir, Chile

-
Andrew Quady, 'Elysium'
 ⑤ ⑦ Black Muscat, USA

⑤ 5 Courses
 35 OMR ++

⑦ 7 Courses
 45 OMR ++

10 Courses
 60 OMR++

PRESTIGE SUGGESTION

-
Veuve Cliquot Brut N.V
 ⑦ Blend, Champagne - France

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Whispering Angel Rosé
 ⑤ ⑦ Blend, Provence - France

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Laroche Chablis
 ⑤ ⑦ Chardonnay, France

-
Torres Celeste
 Tempranillo, Spain

-
Castello di Gabbiano, Classico
 ⑤ ⑦ Sangiovese, Chianti - Italy

-
Penfold Max's
 Chardonnay, South Australia

-
Paul Jaboulet
 ⑤ ⑦ Muscat, France

⑤ 5 Courses
 70 OMR ++

⑦ 7 Courses
 100 OMR ++

10 Courses
 140 OMR ++

MIXOLOGIST SELECTION

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Ruhani
 ⑦ Gin, Tamarin, Cucumber, Lime

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Shidoru
 ⑤ ⑦ Tequila, Celery, Cilantro

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Som Tam
 ⑤ ⑦ Vodka, Som Tam, Lime

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Sky Tai
 Rum, Chai Syrup, Orange Bitter

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Kyotoni
 ⑤ ⑦ Vodka, Pineapple, Bitter

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Asia's Legacy
 Gin, Lemongrass, Butterfly pea

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Derby Bird
 ⑤ ⑦ Gin, Coconut, Pandan

⑤ 5 Courses
 30 OMR ++

⑦ 7 Courses
 40 OMR ++

10 Courses
 50 OMR ++

TEA JOURNEY

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Gyokuro
 ⑦ Light and Subtle Green tea

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Genmaicha
 ⑤ ⑦ Green Tea with Roasted Rice

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Gunpowder
 ⑤ ⑦ Slightly Smoky, Green tea

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Darjeeling
 Premium Indian Black Tea

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Masala Chai
 ⑤ ⑦ Secret Spices Blend

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Lapsang Souchong
 Black Tea Smoked over Pinewood

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Milk Oolong
 ⑤ ⑦ Creamy taste

⑤ 5 Courses
 10 OMR ++

⑦ 7 Courses
 15 OMR ++

10 Courses
 20 OMR ++

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