## **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**

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

## Soup

# CHILLED ZIGHY CUCUMBER Cucumber, plant-based crème fraiche, mint, basil, citrus, coconut dressing

### Salads

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

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

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

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

### Grains

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

### Sense of Appetite

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

Sides	6
CARAMELIZED 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  Passion mango curd, almond crust, coconut crème and crumble exotic sorbet  CN	7
CARROT CAKE Cheese frosting, raspberry and passion fruit jelly, walnut butter soil, chargrilled citrus sorbet CN	7
MI CUIT (Please allow 15 minutes for preparation) Hazelnut caramel, chocolate nougatine, vanilla ice cream CN   G	8

Sides