



روز لاونج
ROSE LOUNGE

Rose Lounge is an avant-garde destination that celebrates the legacy of an ancient cultural heritage spanning millennia. It offers a selection of global culinary delights that showcase the flora of the surrounding mountains.

Favored by travelers seeking to reconnect with nature, Rose Lounge presents a unique blend of modern botanical remedies. This creates the backdrop for a tailor-made social lounge, complemented by a dining experience framed by stunning vistas.

Our communal dining encourages connections through delectable cuisine, cozy environments, and exceptional service. We are convinced that the finest venues both foster connections and cultivate enduring relationships.

Alila™ | JABAL AKHDAR
OMAN
أليلا الجبل الأخضر عمان

@ f X #AlilaJabalAkhdar



COLD APPETIZERS

MILLET SALAD

8

Mixed millet, garden fresh mint, pomegranate, cucumber, grapes slice, avocado, mango, ginger & honey lime dressing

ARABIC COLD MEZZES

9

Hummus, mutable, muhammara, tabbouleh, fattoush, pita bread

THAI SPICED TRIO OF FISH CRUDO

10

Thin sliced, yellow fin tuna, salmon, hamour cured, soya sauce, coriander, garden lemongrass, ginger & coriander, sesame seeds

COBB SALAD

8

Garden greens, cherry tomatoes, olives, smoked chicken, turkey ham, farm eggs, avocado, cajun truffle ranch dressing

MEDITERRANEAN COUSCOUS SALAD

8

Cherry tomatoes, olives, basil, zucchini, feta

GREEK SALAD

8

Watermelon slice, cherry tomato, confit olives, red onion, cucumber, peppers, feta cheese, garden mint & microgreens

BEETROOT DAHI PURI

8

Crispy beetroot bauble filled with avocado, corn, potatoes, chickpeas, yogurt, tamarind & jiggery sauce



HOT APPETIZERS

KOREAN BAO BUN

Steam buns filled with onion, peppers, scallion

CHICKEN | PRAWNS | TOFU

9 | 10 | 8

TACOS

Tortilla filled with avocado, crispy onion, tomatoes, lettuce, and cheddar cheese

JERK SPICED WAGYU BEEF | JERK SPICED TOFU GARDEN VEGETABLES

10 | 8

TEMPURA FRIED SEAFOOD

Prawns, calamari, hamour fish, natural vegetables chips, tartar sauce, soya sauce, sweet chili sauce

9

THAI SATAY

Served with peanut sauce and cucumber & papaya salad

CHICKEN | PRAWNS

9 | 11

LAMB KADAK SEEKH KEBAB

Minced lamb kebab filled with cheese & spices, batter-fried, mint chutney

12

BHATI KA MURGH | TANDOORI

Charcoal roasted half baby chicken, marinated with yoghurt, cardamom, coriander, cumin, and lemon

12

All prices are in Omani Rial | Subject to 8% Service charge, 9% Government Tax and 5% VAT
Please let us know if you have any allergies or specific dietary preferences.



SOUP

TOMATO CONSOMME | COLD SOUP

8

Clear tomato broth, garden cherry tomato, melon granite, celery, and fennel

SPICY CRAB, PRAWNS AND CORIANDER SOUP

8

Alila garden coriander, chili, tomato, lemon, prawns, crab meat, mushroom, Bok choy

GREEN LENTIL & GINGER

8

Green lentil puree, ginger, leek, celery, cream, butter, thyme



PASTA

PRAWNS BUCATINI

14

Omani prawns, spinach, tomato & cream sauce, grated parmesan cheese

RIGATONI WITH BRAISED BEEF & TRUFFLE

14

Slow-cooked pulled braised beef, truffle paste

ORECCHIETTE RICOTTA CHEESE

14

Garlic, pomodoro sauce, spinach, mushroom, ricotta cheese, sun-dried tomato

SPAGHETTI PUTTANESCA

13

Garlic, garden tomatoes, kalamata olives, capers, anchovies, red chili flakes, basil

PENNE BLUE CHEESE & PECAN NUTS

13

Cheese sauce, crushed pecan, blue cheese, parmesan cheese, cream, pears



SANDWICH | BURGER | WRAP

MOUNTAIN CLUB SANDWICH

Multi-grain bread, farmed baby chicken breast, bacon, fried egg, lettuce, black truffle mayonnaise, french fries, salad

13

SALMON BAGEL

Home cured salmon gravlax, garden greens, avocado, cream cheese, onion, capers, homemade sweet potato chips

12

CHIVITO SANDWICH

Puff bread, wagyu beef tenderloin, egg, garden greens, tomato, brie cheese, french fries, salad

14

GRILLED LAMB SHUWA SANDWICH

24hrs. slow-cooked pulled lamb, cheddar cheese, multigrain bread, homemade potato wedges

12

OMANI LOBSTER BRIOCHE ROLL

Brioche filled with, lobster, cocktail sauce, tomato, lettuce, batter fried onion, salad, french fries

14

MUMBAI MASALA SANDWICH

Served with natural homemade potato wedges and salad

PANEER TIKKA | TANDOORI CHICKEN

12 | 13

CHEESE BURGER

Beef patty, lettuce, tomato, onion, pickles, cheddar cheese, classic sauce, french fries, salad

14

ROSE LOUNGE BURGER

Beef patty, lettuce, tomato, onion, beef bacon chutney, cheddar cheese, fried egg, classic sauce, french fries, salad

14

TORTILLA GRILLED WRAP

Grilled wrap filled with onion, lettuce, tomato, cheese, tomato salsa, sour cream, served with, avocado salsa, jalapeno pickles, and natural vegetable chips

14 | 13 | 12

OMANI SPICED PRAWNS | CHICKEN SHAWARMA MARINATION | VEGETABLES WITH CHEESE



PIZZA

MARGHERITA

Tomato, basil, mozzarella cheese

10

GARDEN FRESH VEGETABLES PIZZA

Tomatoes, corn, mushroom, peppers, olives, jalapeno

10

QUATTRO FORMAGGI

Four cheese, mozzarella, parmigiano-reggiano, gorgonzola, ricotta

12

PEPPERONI PIZZA

Beef pepperoni, garlic, olives

12

SMOKED SALMON PIZZA

Pesto sauce, smoked salmon, sour cream, arugula

12

SPICY LAMB PIZZA

Minced lamb, onion, chili, cheese, mint, pomegranate molasses

12



MEAT & SEAFOOD

PAN SEARED WAGYU STRIPLOIN MB6 200gm Sliced wagyu striploin, slow cooked potato, butternut pumpkin tortellini, seared shallot, and wild mushroom jus	27
GRILLED SALMON STEAK 200gm Apple & fennel salad, lemon butter sauce	18
GRILLED RARE SEARED YELLOW FIN TUNA 200gm Olive oil tossed beans, cherry tomato, zucchini, potato, chunky tomatoes & avocado salsa, sweet potato puree	14
GRILLED OMANI PRAWNS (4 pieces) Grilled prawns, garlic butter sauce, citrus fennel salad	18
CREAMY CHICKEN PICCATA Farm chicken breast, garlic, thyme, capers, butter, sundried tomato, spaghetti aglio e Olio	14
STIRFRY BEEF OYSTER SAUCE <i>Sliced wagyu beef, garlic, ginger, onion, green beans, oyster sauce, Jasmine rice</i>	15
SRI LANKAN BEEF CURRY Braised beef with onion, garlic, ginger, curry leaf, coconut milk, served with paratha	14
CHETTINAD PEPPER CHICKEN MASALA Braised chicken with curry leaves, ginger garlic, & pepper tossed with onion & tomato masala, served with tawa Paratha	14
KERALA PRAWNS CURRY Prawns tempered with curry leaves, onion, ginger & black pepper, served with steamed rice	15



NOODLE & RICE

MIE GORENG

13

Stir fry noodles, scallion, onion, cabbage, egg, and chicken

NASI GORENG

13

Spicy stir-fry rice, chili, chicken, shrimp, chicken satay, fried egg, spring

STIR FRY UDON NOODLE

12 | 13 | 14

Stir-fry noodles, soya garlic, oyster sauce, sesame

VEGETABLES & TOFU | CHICKEN & EGG | PRAWNS & EGG CREAMY TOMATO RISOTTO

CREAMY TOMATO RISOTTO

13

Carnaroli rice, tomato, basil, peas, asparagus, spinach, ricotta cheese

SMOKED CHICKEN AND WILD MUSHROOM RISOTTO

13

Carnaroli rice, farm chicken, thyme, wild mushroom, butter, parmesan cheese

BIRYANI

14 | 14 | 12

Served with raita, pickles and crispy papadam

CHICKEN | LAMB | VEGETABLE



DESSERT

ALILA JABAL AKHDAR HOMEMADE GELATO AND SORBET *PER SCOOP*

3.5

Vanilla Bean Gelato
Candied Orange Gelato
Double Chocolate Gelato
Mango Passion fruit Gelato
Tender Coconut Gelato
Avocado Gelato
Strawberry Basil Sorbet
Lemon & Ginger Sorbet
Pomegranate and Rose Sorbet

BANOFFEE PIE

6

Tart, Dulce de leche paste, banana, vanilla bean cream, passion fruit gel, espresso ice cream

LEMON PIE, MERINGUE

6

Lemon curd, fresh berries, meringue

SUNDAES BROWNIE

7

Warm brownie, vanilla ice cream, chocolate sauce, cream

STRAWBERRY CHOCOLATE SUNDAE

7

Vanilla ice cream, strawberry ice cream, chocolate ice cream Nutty paste, whipped cream, strawberry, almond

APPLE BERRY CROSTATA

7

Caramelized brown butter cinnamon apple, lemon crust, berries, vanilla bean ice cream

SEASONAL FRUIT PLATTER

6

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