



THE BANK

SMALL BITES

MINI ANGUS BURGERS The Bank Angus sliders served alongside our homemade garlic ketchup	4.900
ENDAMAME BEANS (V) With sweet soy and Malden salt	3.600
CAJUN SPICED CALAMARI With lemon aioli	4.700
CHILLI PRAWNS Chilli crusted Tiger Prawns with tamarind and yoghurt	4.900
STUFFED JALAPENO PEPPERS With coriander mayonnaise	4.900
CRISPY VEGETABLE SPRING ROLLS (V) With plum dipping sauce	2.700
CHICKEN LIVER & BRANDY PÂTÉ (A) With spiced apple chutney and rustic baguette	4.400
WHOLE BAKED CAMEMBERT (V) With plum dipping sauce	2.700
CHICKEN LIVER & BRANDY PÂTÉ (A) With spiced apple chutney and rustic baguette	4.400
WHOLE BAKED CAMEMBERT (V) Glazed with truffle acacia honey and spiked with garlic and herbs. Served with crusty baguette and red onion marmalade.	7.700
YAKITORI CHICKEN SKEWERS (A) (N) With spiced peanut sauce	4.200
ARANCINI DI RISO (A) (N) Buffalo mozzarella stuffed risotto balls	4.300
THE BANK CHICKEN SLIDERS With quail egg and wasabi mayonnaise	4.700
SPINACH AND ONION BHAJI (V) With mint and coconut raita	3.800
STICKY SESAME GLAZED CHICKEN WINGS With Asian slaw	4.400
LIGHT BITES	
CHARGRILLED AIOLI CHICKEN WRAP With baby gem, pickled gherkin, confit vine tomato, garlic mayonnaise and french fries	5.400
LAMB KOFTA WRAP With pomegranate, mint, red cabbage, pickle, tzatziki and french fries	5.400
FALAFEL WRAP (V) With roasted vegetables, grilled halloumi, hummus and french fries	4.800
THE BANK SUPER FOOD SALAD (V) Broccoli, Edamame beans, quinoa, garden peas, toated pumpkin seeds, feta cheese and a honey lime dressing With Cajun roasted chicken 7.500	6.500
TERIYAKI BEEF SALAD (A) (N) With bean sprouts, mixed peppers, pak choi, cucumber & roasted peanuts	7.100
CLASSIC CAESAR SALAD (V) With baby gem lettuce, turkey bacon, shaved parmesan, poached quail egg and garlic croutons. With Cajun roasted chicken 4.800	3.900
SIDES	
STEAMED VEGETABLES Broccoli, baby carrots, sugar snap peas tossed with olive oil & cracked pepper	3.000
TRIPLE COOKED CHIPS	2.500
BOK CHOY WITH SOY & CRISPY GARLIC	2.600
STEAMED JASMINE RICE	2.200
MASHED POTATO WITH TRUFFLE OIL	2.200
CONFIT CHERRY TOMATO & BLACK OLIVE GARLIC BREAD	3.200
FRENCH FRIES	2.500
BEER BATTERED ONION RINGS (A)	2.500
PAN ROASTED FINGERLING POTATOES	3.000

THE GRILL

Prime USDA Angus beef cooked to your liking. All served with confit tomato, grilled Portobello mushroom, triple cooked chips and your choice of sauce: Peppercorn (A); Red wine (A); Garlic herb butter; Wild mushroom.

FILLET STEAK 250G	13.900
NEW YORK STRIP LOIN 300G	11.800
12OZ RIB EYE STEAK	11.500

MAINS

WILD MUSHROOM RISOTTO (V) (A) With shaved parmesan and truffle oil	6.900
LAMB SHANK (A) With black truffle mash and caramelized shallot sauce	9.800
CORN-FED CHICKEN SUPREME With saffron risotto. peppadew pepper and home cured vine tomato.	9.800
NASI GORENG With yakitori chicken skewers and crispy fried egg	7.600
THE BANK FISH & CHIPS IN BEER BATTER (A) With tartar sauce, mushy peas and triple cooked chips.	7.400
PAN SEARED SALMON (A) With roasted mushrooms, salted roasted new potatoes, sautéed baby spinach and saffron fumet.	9.500
PAN ROASTED SEA BASS (N) With pappardelle, mussels and red chilli pesto	8.200
THAI RED VEGETABLE CURRY (V) With steamed jasmine rice With Prawns - 7.500 With Chicken - 7.000	6.000
BRAISED LAMB SHOULDER (A) With baby carrots, potato pave, pickled shimeji mushrooms and lamb jus.	7.500
ANGUS BURGER Black angus beef patty topped with onion chutney, maple smoked cheddar cheese, black truffle, mayonnaise & baby gem lettuce. Served with triple cooked chips & roasted garlic ketchup.	7.500
WILD MUSHROOM & EMMENTAL BURGER Angus beef patty with sautéed wild mushrooms, emmental cheese, baby gem lettuce & dill pickles served alongside triple cooked chips & roasted garlic ketchup.	7.900

DESSERTS

STICKY TOFFEE PUDDING With salted toffee sauce & clotted cream ice cream	3.400
WARM CHOCOLATE FONDANT With raspberry ripple ice cream	3.500
BAKED CHEESECAKE With blueberry compote	4.900
CHURROS Spanish donuts served with bittersweet chocolate sauce and dulce de leche	3.400

SUNDAY ROAST

EVERY SUNDAY FROM 6PM CHOOSE FROM ROASTED LEG OF LAMB, ROASTED GARLIC AND HERB CHICKEN, ROASTED ANGUS BEEF OR BUTTERNUT SQUASH AND WILD MUSHROOM WELLINGTON

7.500

All roasts are served with Yorkshire Pudding and all the trimmings

At The Bank all our dishes are prepared in house and our ingredients are sourced from renowned suppliers located worldwide ensuring outstanding quality (A) Alcohol (V) Vegetarian (N) Nuts All prices are in Omani Riyals Inclusive of service charge and local government tax