



THE
PLATINUM
INTERNATIONAL TRADING COMPANY

PO Box 3725, PC 112, Rasvi, Muscat, Sultanate of Oman

T: +968 2439 2500 F: +968 2439 2501

E: info@theplatinumoman.com W: www.theplatinumoman.com





Brewing Excitement 24 x7

A unique coffee shop with an upbeat environment gets you charged for the day with its multi-cuisine breakfast and then continues the refreshment routine through the day with multi-cuisine exotic buffets, a-la-carte meals topped with the finest brews in Muscat. Its eclectic ambience with customized pianos & hi-speed wi-fi internet offers the ideal location for either those long & lazy get-togethers sessions or a quick business meeting over some great coffee.



Hors' de oeuvre (Appetizers)

	OMR
Exotic Legumes with Balsamic Dressing Slices of Zucchini, Aubergine, and Yellow Squash Sprinkle with Balsamic Reduction	2.500
Halloumi Salad Grilled Halloumi Cheese with Mint Essence	2.500
Vegetable Shashlik Cubes of Pineapple, Bell Peppers and Tomato Seared and Served	2.600
Sum Tam Raw Papaya Salad	2.500
Methi Paneer Tikka Indian Cottage Cheese along with Indian Herbs	2.400
Kathal Ke Lazeez Kebab Jackfruit Pattie with Exotic Indian Spices	2.400
Salmon with Caviar and Pesto Yoghurt Salmon Rosettes Served with Pesto Yoghurt Dressing	4.500
Turkey Pastrami Slices of Turkey Pistachio Served on the Bed of Lettuce, Beet and Corn	3.600
Chicken Satay Indonesian Speciality of Chicken Skewered and Marinated with Fresh Oriental Herbs	3.000
Thai Crab Cake Crab Patty Served with Pesto Mayo and Lemon Grass	4.500
Ajwaini Mahi Tikka Sole Fish with Yogurt Cooked in Tandoor	3.500
Murgh Tikka Kandhari Chicken Leg Cooked in Tandoor with Pomegranate Flavour	2.800
Jhinga Nishat Jumbo Prawn with Basil and Cream Yogurt	4.200

* Taxes and charges extra, as applicable

Fresh from the Garden (Salads)



	OMR
Crispy Green and Feta Garden Fresh Vegetables in-house Dressing with Feta Cheese	2.500
Aragula and Grape Fruit Mesculan of Rucula Tossed in Lemon Vinaigrette	2.800
Tomato Buffalo Mozzarella Slices of Tomato and Boconocini Bound with Italian Green Pesto	2.900
Gado Gado Oriental Vegetable and Chicken Salad	2.500
Greek Salad Slices of Fresh Vegetable and Olive, Feta with Basil Lemon Dressing	2.500
Waldroff Combination of Apple, Celery and Walnuts Bound in Cinnamon Mayo	2.500
Raw Mango Salad Julliene of Raw Mango in Hot Jaugury Reduction	2.600
Caesar Salad Romaine Lettuce and Slices of Chicken in Mayo Garnished with Sliced Boiled Egg	2.800
Fatoush Cubes of Vegetable and Olives Tossed in Orange and Lemon Vinaigrette	2.500
Tabulleh Middle East Speciality made of Fresh Vegetable Served on the Bed of Burgal Wheat	2.500

Dressings, Raitas, Chutneys



Burrani Raita Yogurt with Garlic and Spices	0.500
Shahi, Fruit Raita Yogurt with Fresh Fruit Chunks and Dry Fruit in Royal Style	0.500

* Taxes and charges extra, as applicable

Quick Bites



	OMR
Kathi Roll Wraps Stuffed with Choice, Cottage Cheese or Vegetables	
▪ Vegetables	2.300
▪ Paneer	2.500
▪ Chicken	2.900
Simply Sandwich (Toast, Plain, Grilled)	
▪ Vegetarian - Lettuce, Cucumber, Tomato Cheese, Grilled Vegetable	2.500
▪ Non Vegetarian - Grilled Chicken, Chicken Salami, Chicken Ham, Chicken Mayo, Fish	2.500
Open Sandwich	3.000
Cheese Chilly Toast, Brushcetta	
Club Sandwich	
▪ Vegetable Club Sandwich	3.000
▪ Non Vegetarian Club Sandwich	3.000
Burger Chicken, Ham, Cheese, Vegetable and Bean	
▪ Vegetable	3.000
▪ Chicken	3.000
Pizza	
▪ Margharita	2.200
▪ Exotic Vegetables	2.500
▪ Naan Pizza	2.600
▪ Spicy Chicken, Rosted Chicken	2.800
▪ Beef Salami	3.000
Jaipuri Choley With Bhatura	2.800
Chickpea Cooked with Secret India Herbs and Spices	



Soup

Hot Soup	
▪ Cream of Asparagus	2.600
▪ Broccoli, Apple and Almond Cappuccino	2.600
▪ Manchow Vegetable Soup	2.500
▪ Dhania Aur Tamatar Ka Shorba (Indian Tomato Soup with Coriander)	2.200
▪ Chicken in Coconut Milk	2.900
▪ Tom Yam Goong	3.000
▪ Beef Consommé (Julienne, Vermicelli, Brunoise)	3.000
▪ Yakhni Shorba (Indian Chicken Soup with Exotic Indian Spices)	2.900
Cold Soup	
▪ Strawberry Soup	3.000
▪ Melon and Ginger Soup	3.000
▪ Pear Soup	3.000
▪ Gazpacho Andalusia	3.000

* Taxes and charges extra, as applicable



Main Course

	OMR
Ratatouille Mussaka Fusion of Greece and Spanish Speciality	4.000
Aranchini Balls of Risotto Deep Fried and Served with Cheese Sauces	4.000
Vegetable Au Gratin Small Pieces of Vegetables Arranged And Gratinated	4.000
Tortilla (Nachos , Tacos, Burrito, Quesadilla)	4.200
Vegetables in Thai Green Curry Galangal and Kaffir Lime Flavoured Mildly Spiced Curry Served with Steamed Rice	4.000
Calamari Rings of Squid Coted with Spices and Deep Fried	5.800
Fish n Chips Tempura Battered Fish Served with Sweet Soy and Mushy Pea	5.800
Shrimp in Thai Red Curry Curry Made of Fresh Red Chilly and Thai Aromas in Coconut Milk	5.500
Stir Fried Noodles (Lamb, Chicken, Beef, Fish, Vegetables)	5.600
Stir Fried Rice (Lamb, Chicken, Beef, Fish, Vegetables)	5.200
Mexican Veg Fried Rice	4.200
Risotto (Mushroom, Vegetable, Chicken)	5.200

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	OMR
Pasta (Fussilli, Penne, Farfelle, Spaghetti, Tortellini, Linguini, Fettuchinni) (Green Pesto, Red Pesto, Arabitta, Alfredo, Agliolio, Cheese Mornay, Bolognaise, Coullis)	
* Vegetarian - Asparagus, Pokchoy, Zucchini, Yellow Squash, Mushroom, Babycorn, Sweet Corn, Brussel Sprouts, Sun Dried Tomato, Broccoli, Peppers, Artichoke	5.800
* Non Veg - Chicken, Shrimp, Lamb, Beef	6.000
Zuchinni Wrapped Fish Sword on Bean and Potato Salad	5.800
Herb Crusted Capon A Breast of Chicken Filled with Cheese and Nuts and Coated with Fresh Chopped Herbs	5.800
Chicken Breast Sizzler Sizzling Chicken Breast Seard and Served with Sauté Vegetable and Starch	5.000
Chicken Fricasse with Riz Pilaf White Stew made of Tender Broiler	5.000
Lamb Rack	6.000
Lamb Tazin with Mint Jus Lie Morrocan Stew made of Lamb and Root Vegetable	6.000
Beef Stragnoff Brown Beef Stew with Champignon and Aromatic Vegetables	6.000
Beef Hungarian Goulash The National Dish of Hungary Prepared with Veal	6.000
Choices of Steak (Rare, Medium, Full, Well) All the Steaks will be Served with Sauté Vegetable, Appropriate Sauce and Starches	6.200

* Taxes and charges extra, as applicable



Indian Heritage

	OMR
Methi Chaman Cottage Cheese and Fenugreek Leaves Cooked in Cashew Nut Gravy	3.200
Aloo Gobhi Adraki Potato and Cauliflour Cooked with Spices	3.000
Dum Aloo Banarasi Baby Potato Cooked with Onion Gravy and Spice	2.900
Malai Kofta Indian Cottage Cheese Ball Cooked with Cashew Nuts Gravy	3.000
Dal Tadka Yellow Lentil Tempered with Desi Ghee and Cumin Seeds	2.500
Dal Makhani Black Lentil Cooked on Slow Fire, finished with Cream	3.000
Rara Gosht Lamb and Mince Cooked with Exotic Spices Masala Gravy	3.900
Achhari Gosht Lamb Cooked with Flavor of Indian Pickel	3.900
Jheenge aur Macchi ke Kofte Prawn and Fish Ball Cooked with Tangy Gravy	5.000
Goan Curry Choice of Fish or Prawn Cooked in Coconut Gravy	
* Fish	4.200
* Prawn	5.500
Kadhai Se Choice of Chicken, Mutton, Cottage Cheese, Vegetabla Cooked with Capsicum and Masala Gravy	
* Chicken	3.000
* Paneer	2.800
* Vegetables	2.500
Biryani Basmati Rice Cooked with Chicken or Lamb Saffron with Exotic Spice and Aroma	3.800
Steamed Rice	0.500
Naan, Roti, Paratha	0.300
Kulcha - Paneer, Onion, Aloo Indian Stuffed Bread with Choice of Fillings, Cottage Cheese, Onion and Potato	0.400

* Taxes and charges extra, as applicable



Desserts

	OMR
Panacotta Italian Dessert made of Cream and Raspberry	1.200
Banana Fritters with Glace Battered Fried Moons of Banana with Ice Cream	1.400
Mango and Sticky White Rice Pudding Pudding made of Jasmine Rice Served with Sliced Mango	1.500
Fried Ice Cream Specialty of the House	2.000
Kesari Fhirni Rice Flour Cooked with Milk and Saffron	1.400
Kulfi - Pista Kesar / Fruit Condensed Milk with Dry Fruits Served Chilled with Option of Pistachio Saffron and Fruit	2.400
Gulab Jamun Dumplings of Condensed Milk, Deep-fried and Soaked in Sugar Syrup Served Hot	1.400
Shahi Moong Dal Halwa	1.600
Gajar Halwa	1.600



Refresher

Chilled Preserve Juices	1.600
Iced Coffee Creamy Iced, Caribbean, Chocolate Blanc, Frappe, White Lady	1.800
Iced Tea Mint, Spiced, Cranberry, Thai, Bishudi, Lemon, Peach	1.600
Fresh Lime Soda/water	1.500
Labaan (Sweet and Salted)	1.200
Aam Ka Panna	1.200
Thandai	1.400
Shakes (mango, Banana, Chikoo, Melon, Strawberry)	1.600
Jal Jeera	1.200

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Mocktails

	OMR
Mango Shooter	1.600
Cherry Fizz	1.600
Apple Julep	1.600
Lusty Lime Virgin	1.600
Berry Sweet Heart	1.600
Italian Smouch	1.600
Coconut Cooler	1.600
Fruit Punch	1.600
Guava Minty Cooler	1.600
Blissfull Billini	1.600
Kiss Me Pink	1.600
Apple Fizzler	1.600
Chocolate Martini	1.600
Ginger Mint Jule	1.600
Aerated Drinks	0.800
Bottled Water	
500 ml	0.500
1.5 Litres	1.300
Sparkling Water	1.500



Hot Beverage

Coffee	0.800
Cappuccino, Espresso, Arabian	
Café Latte	0.800
Tea	0.800
Darjeeling, Assam, Earl Grey, Masala, Green, Herbal, Jasmine	
Hot Chocolate	1.800

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We hope you enjoyed your moments @ Café Arabica.
Look forward to seeing you again.