



Chefs Ahmed Al Achek and Pierre

Bringing a cumulative experience of many decades to their work, the chefs embrace all cuisines and cultures, to dish out food that is completely unique

Dining Royale

The discreet but elegant Al Diwan restaurant, part of the Ramada Muscat at Shatti Al Qurum, dishes out some of the best food in town - truly five-star tastes, without the attitude

The quiet, low profile yet elegant Al Diwan restaurant, at Ramada Muscat is a dining venue that serves international cuisine, and is one of the city's better kept secrets. If you want to sample some of the best food available in town, without having to pay five star prices, head to Al Diwan.

The Business Lunch buffet offer at just RO 8 (net), currently on offer, and the upcoming new menu to be launched are perfect to try out the blend of Arabic, Indian, Far Eastern, European, Italian and Korean cuisines.

Executive chef and F&B Manager Ahmed Al Achek, from Lebanon, brings in 42

Outdoor catering services are available, for upto 300 people; while Al Diwan focuses on Arabic cuisine with an international twist

years of experience, working around the world. Al Diwan seats 75 people, and has a working staff of 12. "Before the high season starts, we will set up the live cooking buffet counter," says Ahmed. He is a specialist in start-up, setting up full F&B operations for new hotels and hotel restaurants.

The place is available for private parties if booked in advance, and Ramadan promotions starting August will see Iftar parties and various dining options available.

Chef Pierre, who assists Ahmed, says "What we're doing here is serving five-star food at much reasonable rates. We're very flexible, if diners have special requests, we'll source the right ingredients and make it for them." The hotel also does outside catering, for upto 300 guests.

1 Mediterranean Healthy Salad

- 100 gms fresh zaatar
- 100 gms fresh rocca leaves
- 30 gms white onions
- 30 cl fresh lemon juice
- 2 gms Summak powder
- 30 gms cherry tomato
- 30 cl extra virgin olive oil
- 3 gms table salt

Method

Soak zaatar and rocca in cold water for about 10 minutes after straining it. Put it in a bowl, add the sliced onions and other ingredients. Mix and serve, garnished with cherry tomato.

2 Lebanese Chicken Fatta

- One whole chicken
- 1200 gms bouquet garnish

- 250 gms plain yoghurt
- 50 gms tahina
- 2 tbspn white vinegar or lemon juice
- 300 gms rice (any kind)
- 100 gms butter block or pure ghee
- 10 gms roasted pine seeds
- One piece toasted Lebanese bread cut in pieces
- Little crushed garlic
- Chopped parsley for garnish
- Salt and white pepper

Method

Wash the chicken well with flour and salt. Boil the chicken with the bouquet garnish in 3 litres of water until well cooked. Take it out and cool, skin and make it boneless, return to the chicken stock.

Cook the rice with 50 gms butter and chicken stock. Mix the yoghurt, garlic, salt, vinegar and tahina. Put the bread in bowl or deep plate, add some chicken stock and mix; add the rice, chicken and then yoghurt. Heat 50 gms butter with pine seeds and put in on top. Garnish with chopped parsley and serve.

3 Stuffed Date Omani Style

- 200 gms fresh dates (skinned and seedless)
- 100 gms of fresh khishta (the top of the fresh milk when boiled and cooled)
- 50 gms honey
- Crushed pistachio for garnish

Method

Mix kishta with half the honey. Open dates in middle and stuff with kishta and honey. Arrange on a platter, add the honey on top and garnish with pistachio.

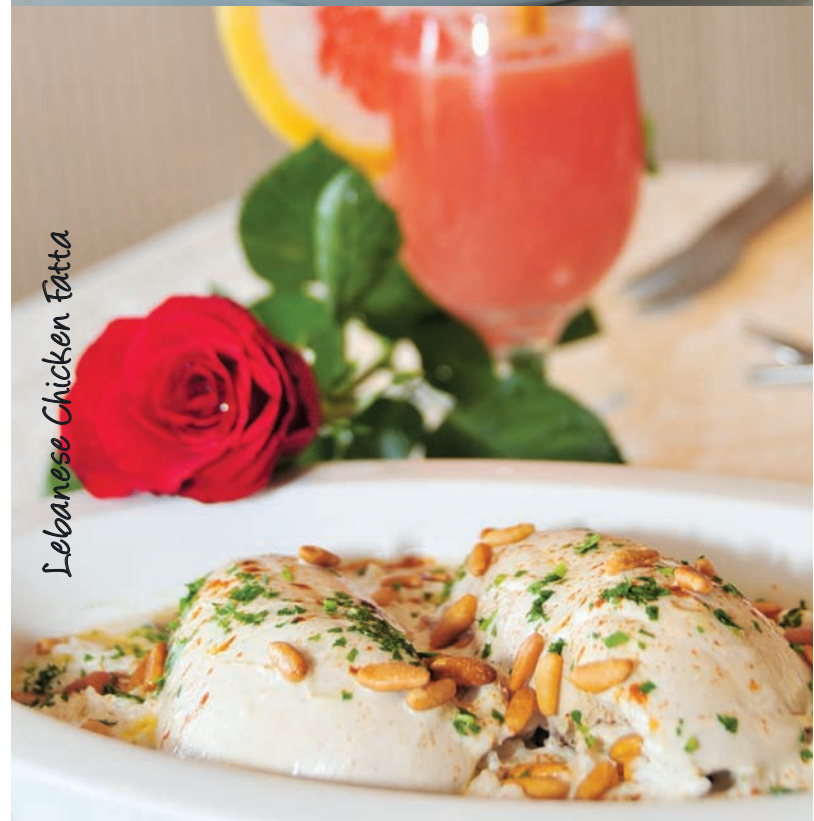
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Mediterranean Healthy Salad



Lebanese Chicken Fatta



Stuffed Date Omani Style



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