



All Day Breakfast

All Day Breakfast 4.00

Your choice of fried, poached or scrambled egg, turkey bacon, chicken sausages, grilled herb tomato, hash brown, thyme, flavour mushrooms with toast
Tea or Coffee

Arabic Breakfast 4.00

Two eggs cooked to your liking (fried, scrambled or omelette), with Spicy Bean Dip, Za'atar, Labneh, cheese slice, mixed olive & pita bread
Served with a pot of Arabic coffee & dates

Big Egg Breakfast 2.00

Two eggs cooked to your liking (fried, scrambled or omelette), served along with bread toast

Hot Beverage with Breakfast Roll 2.00

Breakfast hot beverage of your choice (Masala tea, Black tea, South Indian coffee or Black coffee), served with two breakfast rolls

INDIAN BREAKFAST (Served with choice of hot beverages)

Idly 2.00

Steamed rice cakes, with sambar & chutneys (fresh coconut, mint coriander and Kadamba chutney)

Choice of Dosa or Uttapam (plain, ghee or masala) 2.00

Crispy pancakes made of rice and lentil batter. Served with sambar, fresh coconut chutney and mint coriander chutney

Dal Vada 2.00

Deep fried crispy lentil dumpling with coconut chutney and sambar

Aloo Paratha 2.00

Whole wheat flatbread stuffed with cumin flavoured potato filling

PANCAKES AND WAFFLES

Buttermilk Pancakes 2.70

Buttermilk pancakes with honey, maple syrup, whipped cream and fruit compote

Belgian Waffles 2.70

Banana caramel waffles with whipped cream, caramel sauce, strawberry and mint



STORY OF FLIGHT CLUB

Inspired by herbs and seeds, **Flight Club** offers a western and international culinary selection for travellers in the airport.

We create artistically-plated dishes through a live-preparation experience, a medley of colours, a symphony of energy and a tasty combination of flavours. Superfoods are hand-picked by our team to ensure each dish brings you nourishment, while maximizing natural flavours.

In our culinary adventure, we invite you to uncover our bountiful and freshest international delights and discover what portrays a healthy lifestyle. Travel well and eat well!

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MENU

Appetizers

Mezze Platter 3.30

Mint hummus, fattoush, tabbouleh, Zaatar, Labneh, marinated olives, stuffed vine leaves and freshly-baked sesame pita

Baby Cos Caesar 3.30

Slow-cooked chicken breast, baby cos leaves, Parmesan Cheese, turkey bacon, radish, cherry tomato and anchovy with smoked garlic dressing

Chicken Tikka 3.30

Roasted marinated chicken with Indian spices and hung curd

Tomato Cappuccino 2.00

A rich, healthy soup made with tomatoes and basil leaves

Sweet Corn Kernels 2.00

Sweet corns and chicken soup

Kids Menu (Served with choice of fresh juice/ water)

Chicken Nuggets 2.50

Fried breaded spring chicken chunks served with apple sauce

Magic Crispy Bowl 2.00

Three types of potatoes served In a bowl – smiley, steak fries and wedges

Penne Cheese Pomodoro 2.00

Penne pasta with sweet plum and tomato cheese sauce

Mac and Cheese 2.00

Macaroni pasta mixed in creamy cheese sauce

Mini Chicken Burger 2.00

Charred flavoured chicken patties with cheese & bun

Baby Cheese Pizza 2.00

Mozzarella, crushed tomato sauce with Italian sweet basil

Pancake Stack 2.00

Shaped pancake with whipped cream, chocolate sauce and honey

Piccoli Dolci 2.00

Layered cake with mousse, pastry creams and mixed berries

Banana Smoothie 2.00

Fresh sweet banana blended with rich creamed yogurt and honey

signature dish vegetarian spicy contains eggs

contains dairy contains seafood contains nuts

- If you have an allergy or dietary restriction, please consult our team to accommodate your needs.
- All prices are in Omani Rial and inclusive of tax.

Main Fare

FOR THE MEAT LOVERS

Grilled Tenderloin Steak 4.60

Marinated beef tenderloin with fresh thyme & spices, grilled potatoes, carrot and pepper sauce

Rotisserie Chicken 3.30

Slow-roasted marinated chicken with fresh herbs & local spices, boiled baby potatoes, carrot, broccoli and sweet corn

Beef Burger with Barbecue Sauce3.30

In-house rosemary flavoured beef patty with spread of fresh guacamole along with gherkins, lettuce and tomato

FROM THE OCEAN

Grilled Fish of the Day 3.80

Grilled fish fillet with vegetables

Flight Club Fish & Chips 3.20

Coated with traditional batter, with in-house parsley tartar and chips

SANDWICH/ PIZZA

Chicken Shawarma 2.00

Slow-roasted chicken with fresh local herbs wrapped in rolls

Classic Sandwich

- Tuna 3.20
- Chicken 2.80
- Vegetarian 2.40

Plain, grill or toasted bread of your choice, with cheese and lettuce

Create Your Own Pizza (Up to 5 ingredients)

- Non-Vegetarian 4.00
- Vegetarian 3.30

Meat: Grill Chicken or Turkey Bacon

Vegetables: Onion, Tomato, Green Peppers, Olives, Mushrooms, Corn, Arugula, Thyme and Basil

THE ITALIAN CONNECTION

Angel Hair Aglio e Olio 4.00

Grilled river fish fillet, angel hair pasta with smoked garlic and bird’s eye chili

Choice of Pasta (Penne or Spaghetti)

- Non-Vegetarian 3.30
- Vegetarian 2.50

In-house sauce carbonara, Béchamel, rose sauce or Bolognese with your selection of pasta

HOMEY CLASSICS

Samak Mashwi 3.30

Grilled fish served on a bead of flavoured rice with pine nuts and brown onion

Biryani Rice

- Lamb 3.70
- Fish 3.30
- Chicken 2.90
- Vegetarian 2.50

Aromatic saffron basmati rice, cooked with local spices and fresh herbs

THE ORIENTAL CONNECTION

- Chicken 2.90
- Egg 2.50
- Vegetarian 2.50

Choice of noodles or rice, cooked with meat and/or vegetables

THE INDIAN CONNECTION

Butter Chicken 3.20

Chicken tikka cooked in cream enriched tomato sauce with fenugreek leaves

Kadai Paneer 3.20

Cottage cheese cooked with coriander, onions, tomato and bell pepper

Dal Makhani 3.20

Boiled whole black lentil and red kidney beans with Indian spices, tempered with cumin and fenugreek leaves

Sabzi Diwani Handi 3.20

Blend of vegetables with Indian spices, served with paratha or rice

Chepa Pulusu 3.20

Fish fillet cooked in a tangy tamarind curry sauce with freshly ground spices

Chicken Curry 3.20

Chicken cooked in dry coconut and coriander seed gravy with Kerala homemade masala

Mutton Ularthiyathu 3.20

Kerala style spicy mutton roasted with coconut, pepper, chilies and coriander leaves

Sweet Tooth

Tropical Fruit Cocktail 2.00

Freshly-cut assorted fruits on cocktail sauce, with chia seed, honey-glazed walnut and sun-dried sultana

Chocolate Brownie with Ice Cream 2.00

Rich chocolate walnut sponge cake with chocolate truffle

Omani Halwa 2.00

Traditional Oman sweet made from wheat, flavoured with saffron, cardamom, nuts and rose water

Kunafa 2.00

Middle Eastern crunchy pastry, filled with cream and chia seeds

