

# Oktoberfest at the Grand Hyatt Muscat

A 12-day celebration of traditional German food and drink has begun



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After deciding among those dining at the table with me that we would all order something different from the menu so we could try as much as possible, we found ourselves

remarking how nice it felt to be celebrating a German food festival in balmy Muscat, when traditionally it would be held in the chilly Munich autumn. However, celebrate it we did and the choice of food on offer proved to be both traditional and hearty, with most ingredients on the menu flown in

from Bayer in Germany just for the festival.

While in Munich the festival that normally attracts around 6mn people a year is held in a variety of tents serving food and drink, at the Grand Hyatt Muscat, it is being held in the Rooftop Grill House. A traditional oompah band flown in from Bavaria has been laid on to entertain diners.

Erich Schmid, deputy head of mission at the German Embassy in Muscat, was in attendance at the launch on October 20. Christoph Franzen, general manager at the Hyatt, said, "It is something we have never done in the 12-year history of the hotel and as with all restaurants, we try to think up new concepts. This was a great chance for us to have an Oktoberfest under the palm trees."

The menu has been created by a team of German chefs and is set at RO30 per head, plus the relevant taxes. The menu includes various salads, cold meats, fish and bread as a buffet-style starter, which is followed by a choice of traditional German meat dishes such as *kassler* with sauerkraut, veal meatballs with potato and cucumber salad and roasted chicken with *brezel*. Drinks are included and alongside the usual selection there are special German beverages.

The Oktoberfest continues at the Grand Hyatt Muscat until October 31.