

salads

CHOPPED BBQ CHICKEN Full 6 / Half 4

Succulent barbecued chicken thighs tossed in black beans, sweet corn, crispy iceberg lettuce, Monterey Jack cheese & scallions in a creamy ranch dressing.

GULF OCEAN Full 7 / Half 4.5

Pan seared prawns, calamari, grilled salmon, steamed mussels served on a bed of fresh garden greens drizzled with lemon olive oil.

LINKS CAESAR Full 6 / Half 4

Crispy Cos lettuce tossed in grilled chicken supreme, beef bacon bits, hardboiled egg & parmesan shavings, crunchy herb croutons in a tangy Caesar dressing.

THAI BEEF SALAD Full 6 / Half 4

An Asian blend of slow cooked beef strips with mix leaves, toasted peanuts, scallions, crispy glass noodles tossed in an authentic Thai dressing.

starters

TEMPURA PRAWNS (4 each) 5

Light battered fried shrimps, served with wasabi mayonnaise & Asian slaw.

IRISH BLACK MUSSELS 6

Steamed black mussels drenched in creamy garlic veloute and served with crunchy herb bread.

COLD MEZZEH SELECTION 5

Assorted platter of hummus, tabouleh, moutable and fattoush accompanied with pita bread.

CHAR GRILLED ASPARAGUS, HALOUMI & RUCOLA 4.5

Lime and garlic marinated grilled halloumi served with char grilled asparagus, glazed pears on a bed of rocket leaves drizzled with balsamic dressing.

HOT MEZZEH SELECTION 5

Savory hot and crispy assortments of kibbeh, cheese sambousek, spinach fatayer & crispy chickpea fritters served with tahina dip.

SOUP OF THE DAY 3.5

power bowls

CHICKEN KEBAB 8

Garlic & lemon infused chicken thigh skewers served with cucumber and dill salad, herbed brown rice and tzatziki.

TANDOORI SPICED HAMMOURS 8

Labneh & chilli marinated hammour fillet on sautéed spinach, bok choy, farro, and mint chutney.

CHICKPEA & COCONUT 7

A bowl of baked sweet potato, brown rice, slow roasted red onion, sautéed broccoli, kale, and tahina sauce.

ramen

MISO PORK 8.5

Miso flavored pork broth served with slow roasted pork belly, mix mushrooms, bok choy, kimchi, soft boiled egg, burnt garlic & sesame oil and choice of either Udon or Soba noodles.

SHIN CUP SPICY BEEF 7.5

Spicy beef broth served with tender beef chuck roll, mix mushrooms, bok choy, kimchi, soft boiled egg, and choice of either Udon or Soba noodles.

main course

GRILLED HAMMOUR 12

Juicy grilled hammour fillet served on roasted garlic crushed potato, wilted spinach and creamy lemon butter sauce.

SEARED SCOTTISH SALMON 13

Dill crusted salmon fillet accompanied with crushed sweet potato, steamed broccoli & caper cream.

GRILLED TIGER PRAWNS 14

Butterflied Tiger prawns in garlic butter served with saffron & onion pilaf accompanied with garden greens.

ROSE HARISSA GRILLED OCTOPUS 13

Harissa flavored tenderized octopus on creamy herbed polenta & sautéed brussels sprouts, topped with sweet potato crisps.

SPINACH & MUSHROOM STUFFED CHICKEN SUPREME 9

Oven baked stuffed chicken supreme served on pesto mash potato, garlic beans & creamy chicken jus.

BRAISED LAMB SHANK 10.5

Pot braised curried lamb shank served on creamy mash potato, garden greens & lamb gravy.

P CRISPY PORK BELLY 10.5

Spiced, slow roasted crispy pork belly on sweet potato mash, buttered snow peas topped with apple & cinnamon relish.

LAMB ROGAN JOSH 6.5

Slow cooked aromatic curried lamb served with basmati rice, raita, sambles, mango chutney & pappadam.

CHICKEN TIKKA MASALA 6

Roasted marinated chicken tikka cooked in a rich spicy gravy served with steamed basmati rice, raita, sambles, mango chutney & pappadam.

P BANGERS & MASH 5

Grilled pork or beef sausage on creamy mashed potato served with buttered peas & a rich onion gravy.

FISH & CHIPS 6

Battered fried crispy Dory fillet served with mushy peas, tartar sauce & chunky fries.

V WARM QUINOA, SWEET POTATO AND KALE DELIGHT 6

Warm quinoa served with oven baked sweet potato, avocado, steamed broccoli, kale and peanut butter sauce.

steaks & ribs

🔥 CAB TENDERLOIN 250g 17

🔥 USA RIB-EYE 300g 16

P ST. LOIS PORK RIBS 10

🔥 SOUTH AFRICAN TENDERLOIN 250g 12

🔥 CAB T-BONE 500g 19

🔥 Steaks served on the stone.

sides

V VEGATABLES 1.5

Garden Greens | Asian Stir Fry | Creamed Spinach | Crispy Onion Rings | Oven Roasted Vegetables

POTATOES 1.5

Garlic & Cheese Mashed Potatoes | Steak Fries | Baked Potato & Sour Cream or Butter

PETITE SALADS 1.5

Greek Salad | Spiced Chickpea, Marinated Mushroom | Mixed Garden Salad

SAUCES 1

Béarnaise | Green Peppercorn | Mushroom | Sriracha | Lemon & Butter | Beef Jus | Blue Cheese | Garlic & Herb Butter | Creamy Garlic & Herb

pasta

SPAGHETTI, PENNE, TAGLATILLE 5.5

Select your sauce: Napolitana, besciamella, bolognese, alfredo, arrabiata, carbonara, pesto

Add on: Chicken 1.2 Olives 0.6
Beef 1.6 Bacon- Pork/Beef 1.2
Mix seafood 2 Mushroom 0.6
P Chorizo 1.6

BAKED BEEF LASAGNA 6

Crunchy garlic & herb bread.

V MEDITERRANEAN VEGETABLE LASAGNA 5.5

Crunchy garlic & herb bread.

All prices mentioned are in Bahraini Dinars and inclusive of service charge and 5% V.A.T.
All dishes are subject to market availability. Some dishes may contain traces of nuts.

V Vegetarian **P** Contains Pork

pizza

QUATTRO FORMAGGI 5.5

Mozzarella, cheddar, gruyere & blue cheese.

P FRESH PARMA HAM 9.5

Buffalo mozzarella, cherry tomato, rucola, parmesan.

V ASPARAGUS & WILD MUSHROOM 7

Sweet corn, sundried tomato, broccoli, cheese sauce, rucola.

GULF OCEAN 8

Grilled calamari, mussels, prawns, line fish, fresh garlic.

BUFFALO CHICKEN & JACK CHEESE 7

Black beans, jalapeno, spring onion, caramelized onion.

ADDITIONAL TOPPINGS

ONIONS 0.6

FRESH CHILI 0.6

EXTRA CHEESE 0.6

OLIVES 0.6

SMOKED SALMON 1.1

CAJUN CHICKEN 1.1

SPICY BEEF 1.1

ANCHOVIES 0.6

JALAPENO PEPPERS 0.6

SHRIMPS 1.7

MUSHROOMS 0.6

dessert

WARM BLUEBERRY CHEESECAKE CRUMBLE 5

Fluffy warm cheesecake served with decadent white chocolate ice cream.

CREAMY CITRUS TART 4

Smooth citrus cream filled pie crust served with Chantilly cream & orange compote.

CHEESE PLATE 6

Camembert, Danish Blue, Mature Cheddar & Emmental accompanied with fruit compote & biscuits.

MALVA PUDDING 4

Spongy caramelized warm pudding with apricot jam, caramel sauce & custard, served with vanilla ice cream.

ESPRESSO VANILLA PANNA COTTA 4

Vanilla flavored panna cotta topped with a delicious strong & bold coffee jelly.

CHOCOLATE ROYAL MOUSSE CAKE 4

Belgium dark chocolate mousse cake with whipped ganache & fresh berries.



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