

salads

CHICKEN AVOCADO SALAD 5

Grilled cajun chicken supreme served on rucola, avocado, dried grapes, cheese fritters, caramelized apple drizzled with balsamic dressing.

STEAK COBB SALAD 5.5

Marinated grilled beef cubes served with mix greens, chickpea, cherry tomato, boiled egg, avocado, olives, blue cheese, creamy avocado cilantro lime dressing.

LINKS CAESAR 5.5

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

GULF OCEAN 6

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

starters

TEMPURA PRAWNS (4 each) 5

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

NZ GREEN MUSSELS 5.5

Steamed green mussels infused in a creamy garlic lemon sauce with a touch of tomato & dill.

CHAR GRILLED ASPARAGUS, HALLOUMI & 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.

COLD MEZZEH SELECTION 5

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

HOT MEZZEH SELECTION 5

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

PAN SEARED SCALLOPS 6.5

Grilled scallops served with butternut squash puree, grilled asparagus, beurre noir

SOUP OF THE DAY 3.5

gluten free

ASIAN STYLE FLANK STEAK 9

Asian marinated grilled flank steak served with soba noodles, bok choy and sauteed greens.

CHICKEN & CAULIFLOWER RICE 7.5

Lemon & garlic infused chicken supreme served with cauliflower rice, baked sweet potato and mint yoghurt.

PASTA AGLIO OLIO 5

Fusilli pasta tossed in garlic, chili, parsley, provolone cheese.

GRILLED SEA BASS 8

Grilled sea bass, lemon herb crust, roasted new potatoes, cherry tomato and basil stew.

MONGOLIAN BEEF & RICE 7

Stir fried marinated beef strips tossed along with bok choy, broccoli, snow peas, cabbage & beans, served with sticky rice.

LETTUCE WRAPPED GOURMET BEEF BURGER 6

Beef burger topped with onion, tomato, pickle, provolone cheese wrapped in lettuce and served with crudities.

vegan

BURRITO BOWL 6

Burrito bowl served with cauliflower rice, sweet potato bake, sauteed kale, fresh tomato salsa, refried beans.

SALT & PEPPER TOFU 5.5

Crispy tofu and seasonal vegetables served with garlic brown fried rice & soy dip.

RASPBERRY, KALE, QUINOA SALAD 5.5

Tossed kale with quinoa, cherry tomato, cucumber, avocado, fresh pomegranate and raspberry lemon dressing.

WARM QUINOA, SWEET POTATO AND KALE DELIGHT 6

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

main course

PAN FRIED BABY HAMMOUR 12

Marinated, pan seared baby hammour served on lemon risotto, sauteed greens, lemon cream.

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.

GRILLED SPANISH OCTOPUS 13

Cajun and paprika marinated tendered octopus served with crunchy baby potatoes, wilted spinach, red pepper coulis and drizzled with preserved lemon vinaigrette.

CORN FED GRILLED BABY CHICKEN 12

Oven roasted baby chicken roulade served on whole grain mustard mash, grilled asparagus and creamy mushroom sauce.

BRAISED LAMB SHANK 10.5

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

P PORK SCHNITZEL 10

Crispy schnitzel served with caramelized onion and cheese spaetzle, steamed vegetable and creamy mushroom sauce.

NZ LAMB RACK 12

Grilled New Zealand lamb rack served with potato and herb rosti, carrot puree, steamed broccoli and lamb jus.

AUTHENTIC WIENER SCHNITZEL 10

Crispy breaded veal cutlet, served with caramelized onions, cheese spaetzle, steamed vegetables and creamy mushroom sauce.

MUGHLAI MUTTON KORMA 7.5

Slow cooked aromatic lamb curry with tomatoes, garlic & garam masala, served with basmati rice and condiments.

FISH & CHIPS 7.5

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

MURGH MAKHANWALA 6.5

Juicy chicken tikka infused in a rich onion, tomato and cashew nut gravy, served with basmati rice and condiments.

steaks & ribs

🔥 CAB TENDERLOIN 250g 18

🔥 USA RIB-EYE 300g 17

CAB SIRLOIN 300g 15

🔥 SOUTH AFRICAN TENDERLOIN 250g 12

CAB T-BONE 500g 19

****P** ST. LOIS PORK RIBS 10**

🔥 Steaks served on the stone.

sides

🌿 VEGETABLES 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

MAC & CHEESE 4

Gorgonzola | Blue Cheese | Goat Cheese | Prawn & Parmesan

SAUCES 1

Bernaise | Green Peppercorn | Mushroom | Siracha | Lemon & Butter | Beef Jus | Blue Cheese | Garlic & Herb Butter | Creamy Garlic & Herb

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.

🌿 Vegetarian **P** Contains Pork

pasta

CREAMY CHICKEN & SPINACH PENNE 6

Penne tossed in creamy chicken and spinach sauce topped with parmesan, served with a crunchy garlic & herb bread.

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

BAKED BEEF LASAGNA 6

Crunchy garlic & herb bread.

TAGLIATELLA ALA MARINARA 6.5

Mix-seafood, dory fish fillet, prawns, calamari and mussels cooked in tomato basil sauce and tossed in tagliatella and garnished with parmesan and served with a crunchy garlic & herb bread.

SPAGHETTI BOLOGNESE 5.5

Spaghetti tossed in juicy meat sauce and finished with grated parmesan cheese, served with a crunchy garlic & herb bread.

V **MEDITERRANEAN VEGETABLE LASAGNA 5.5**
Crunchy garlic & herb bread.

HOMEMADE POTATO GNOCCHI 6

Handmade pan seared gnocci, tossed in crispy bacon, cream, blue cheese and topped with rucola and parmesan.

BAKED RIGATONI 6

Rigatoni in mix sauce with mushroom, cherry tomato, basil, fresh mozzarella, parmesan, gratinated & served with a crunchy garlic & herb bread.

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

CAJUN CHICKEN 1.1

EXTRA CHEESE 0.6

OLIVES 0.6

SMOKED SALMON 1.7

SHRIMPS 1.7

SPICY BEEF 1.1

ANCHOVIES 0.6

JALAPENO PEPPERS 0.6

MUSHROOMS 0.6

dessert

WARM BLUEBERRY CHEESECAKE CRUMBLE 5

Fluffy warm cheesecake served with decadent white chocolate ice cream.

CRUSTLESS LEMON MERINGUE MOUSSE 4.5

Lemon flavoured white chocolate mousse served on vanilla crumble meringue.

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.

TIRAMISU 4.5

Coffee & mascarpone infused tiramisu served with coffee macaroon.

INFINITY CHOCOLATE 5

A rich soft flourless chocolate cake served with raspberry coulis and fresh berries.



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