

NOOK BRUNCH

EVERY SATURDAY

1PM – 5PM

EAT – BD 28
Soft Beverages & Brunch

EAT & SIP – BD 38
Alcoholic Beverages & Brunch

EAT & SPARKLE – BD 58
Champagne & Brunch

COLD STARTERS

FRESH OYSTERS FINE DE CLAIR Nº3

Signature Elixirs Inspired By The Bloody Mary
Margarita | Gin & Tonic Cocktails or
Classic Mignonette | Mango Celery Granita

HAMACHI CEVICHE

Japanese Yellow Tail | Leche De Tigre
Lacto-Fermented Red Onion | Sweet Potato
Jumbo Corn

PETITE PATE

Cream of Foie Gras | Green Extra Virgin Olive Oil
Cornichon Relish | Selected Herbs & Spices
Fresh Baked Brioche

HOKKAIDO NIGIRI

Torched Wagyu | Natto Furikake | Osetra Caviar | Tare

SASA LOBSTER HANDROLL

Fresh Catch Canadian Lobster | Mango | Asparagus
Avocado | Rainbow Sesame Wrap | Corn | Pineapple
Aioli | Crispy Leek

WAGYU MINI TOAST

Torched Wagyu | Milky Brioche | Wasabi-Garlic Mayo
Cured Egg Yolk Snow

CRISPY DUCK SALAD

Fried-Confit Duck | Hoisin-Pom Molasses Signature
Duck Dressing | Silky Avocado-Herbs Mouse
Watercress | Watermelon | Pomegranate Seeds
Hazelnuts

HOT STARTERS

UMAMI EDAMAME

Kombu Salt | Kimchi Powder | Smoke

WOOD-ROASTED SNAILS

Herb & Garlic Butter | Sourdough Toast

WOOD-GRILLED SCALLOPS

Green Chimichurri | Pardon Pepper | Fresh Lime

BAKED ROCKEFELLER OYSTERS

FINE DE CLAIR Nº3

Hollandaise | Baby Spinach | Pernod Ricard Pastis,
Parmigiano Reggiano | Breadcrumbs

ROYAL DYNAMITE TIGER PRAWN

Selected Spices | Signature Tempura | Kimchi Aioli
Dynamite | Ponzu Lemon | Fresh Citrus Zest

CRISPY BABY SQUID

Selected Spices | Ika No Kari Kari Age | Black Garlic
Calamansi Aioli | Jalapeños

ROQUEFORT-BUFFALO

CHICKEN SLIDER

Soft Butter Brioche Bun | Buttermilk Marinated
Chicken | Blue Cheese | Signature Buffalo Sauce
Watercress Sweet Pickle Slaw

MAIN COURSE

SAGE BUTTER SPAGHETTI

Squid Ink | Sage Butter | Parmigiano Reggiano Snow

CRISPY ARTICHOKE & LABNEH

Purple Artichokes Hearts | Mediterranean
Preservatives Greek Yogurt-Labneh | Stracciatella
Cold Press Extra Virgin Olive Oil | Breadbasket

LEMON-BUTTER LOBSTER RISOTTO

Fresh Catch Canadian Lobster | Arborio Rice
Signature Broth | Mediterranean Coast White Wine
Parmigiano Reggiano | Amalfi Salt | Tarragon | Chives

SEA BASS A LA THERMIDOR

Wood-Grilled | Preserved Lemon | Tomato
Olives | Capers

CORN-FED CHICKEN

Sous Vide Slow Cooked Mediterranean Marinated
Fillet | Seasonal French Mushrooms Puree
Swiss Chard

LAMB CHOPS

Wood-Grilled New Zealand Baby Lamb
Red Wine Jus Philadelphia – Yogurt Tzatziki
Lacto-Fermented Onion | Sumac Dust

BEEF CHEEK

Slow Cooked | Vanilla Carrot Puree
Thyme Glazed Baby Carrots | Shallot

MARGHERITA NAPOLETANA

Heirloom Tomatoes | Fresh Basil | Mozzarella
Sun Dried Tomatoes | Extra Virgin Olive Oil

DESSERTS

WILD BERRY CRUMBLE

Selection of Berries | Raspberry Compote

CHOCOLATE SOUFFLÉ

Cayenne | Crème Anglaise | Mocha Ice Cream

CRÊPE BRÛLÉE

Grand Marnier Saffron Consommé | Caramel Glaze
Roasted Pecan Nuts | Edible Gold

*Champagne included only in the Eat & Sparkle Brunch package.

*All prices are in Bahraini Dinar (BHD) and inclusive of 10% Service Charge, 5% Government Levy and 10% VAT.

COCKTAILS

DIRTY MANGO

Alphonso Mango-Chili Vodka | Mango Cordial
Passion Fruit | Lime

NO CLAY NO PLAY

Signature Rum Blend | Almond-Chocolate Orgeat
Dry Orange Curacao | Lime | Shisho

PRETTY IN GREEN

Cucumber-Sencha Tea Gin | Elderflower | Tonic | CO2

TARHUN XO

Sour Apple Pisco | Apple Cider Brut | Tarhun
Lemonade | CO2

PATRONITA SS

Slushy Strawberry Tequila | Wild Strawberry Liqueur
Orange Curacao | Lime

0% ABV COCKTAILS

SPRITZ O’CLOCK

Lyres Italian Orange Bitter 0%
Veuve du Vernay Sparkling Wine 0%
San Pellegrino Aranciata

BUBBLE TROUBLE

Lyres Dark Rum 0% | Barbarella | Bubble Gum
Lime | Fresh Mint | Soda

WINE & BUBBLY

ELIXIO CHARDONNAY

ELIXIO CABERNET SAUVIGNON

ELIXIO ROSÉ

POL REMY SPARKLING

PERRIER JOUËT GRAND BRUT

(Only For Champagne Package)

BEER

STELLA ARTOIS BOTTLE

SPIRITS

ABSOLUT VODKA

BEEFEATER GIN

JOSE CUERVO BLANCO TEQUILA

HAVANA 3 RUM

FAMOUS GROUSE WHISKEY

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