TO START COLD

PETITE PÂTÉ 5
Cream of Foie Gras | Green Extra Virgin Olive Oil
Cornichon Relish | Selected Herbs & Spices
Fresh Baked Brioche

SASA LOBSTER HANDROLL 15
Fresh Catch Canadian Lobster | Mango | Asparagus
Avocado | Rainbow Sesame Wrap | Corn
Pineapple Aioli | Crispy Leek

A5 HOKKAIDO NIGIRI 15
Torched Japanese Wagyu A5 | Natto Furikake
Osetra Caviar | Tare | Puffed Rice

TO START HOT

UMAMI EDAMAME 5
Kombu Salt | Kimchi Powder Smoke

CRISPY ARTICHOKES & LABNEH 6
Purple Artichokes Hearts | Mediterranean Preservatives
Greek Yogurt-Labneh | Stracciatella
Cold Press Extra Virgin Olive Oil

CRISPY BABY SQUID 7.5
Selected Spices | Ika No Kari Kari Age | Black Garlic
Calamansi Aioli | Jalapeños

ROYAL DYNAMITE TIGER PRAWN 8
Selected Spices | Signature Tempura
Kimchi Aioli Dynamite | Ponzu Lemon | Fresh Citrus Zest

ROQUEFORT–BUFFALO CHICKEN SLIDER 10
Soft Butter Brioche Bun | Buttermilk Marinated Chicken
Blue Cheese | Signature Buffalo Sauce | Watercress
Sweet Pickle Slaw

PARISIAN LOBSTER ROLL 12
Soft Butter Brioche Bun | Fresh Catch Canadian Lobster
Celery Remoulade | Béarnaise Sauce | Chives
Clarified Butter

WAGYU MINI TOAST 15
Torched Japanese Wagyu A5 | Milky Brioche
Wasabi-Garlic Mayo | Cured Egg Yolk Snow
Mango – Cherry Caviar

RAW BAR

FRESH OYSTERS FINE DE CLAIR 5
Signature Elixir Inspired By Bloody Mary | Margarita
Gin & Tonic Cocktails or Classic Mignonette
Mango Celery Granita

HAMACHI CEVICHE 7
Japanese Yellow Tail | Leche De Tigre
Lacto-Fermented Red Onion | Sweet Potato
Jumbo Corn

A5 WAGYU CARPACCIO 15
Japanese Wagyu A5 | Lemon Oil
Anchovy-Aioli Foam | Winter Truffle | Edible Gold
Parmigiano Reggiano | Cured Egg Yolk Snow

OSIETRA CAVIAR 30g 50 / 50g 70
Sweet Potato Blini | Dill Sour Cream
Cured Egg Yolk | Chives

SALAD

BURRATA CAPRESE 10
Heirloom | Grape | Plum Tomatoes
Creamy Burrata Cheese | Fresh Basil
Cold Press Extra Virgin Olive Oil | Fresh Citrus Zest

SCHNITZEL CAESAR 12
Crispy Chicken Fillet | Romaine Baby Jam | Arugula
Signature Dressing | Crispy Capers | Croutons Dust
Parmigiano Reggiano | Cured Egg Yolk Snow

CRISPY DUCK 15
Fried-Confit Duck | Hoisin-Pom Molasses
Signature Duck Dressing | Silky Avocado-Herbs Mouse
Watercress | Watermelon | Pomegranate Seeds
Hazelnuts

MAINS

CORN-FED CHICKEN 11
Sous Vide Slow Cooked Mediterranean Marinated Fillet
Seasonal French Mushrooms Puree | Swiss Chard

LEMON–BUTTER LOBSTER RISOTTO 12
Fresh Catch Canadian Lobster | Arborio Rice
Signature Broth | Mediterranean Coast White Wine
Parmigiano Reggiano | Amalfi Salt | Tarragon | Chives

BEEF CHEEK 18
Slow Cooked | Vanilla Carrot Puree
Thyme Glazed Baby Carrots & Shallot

THE NOOK WAGYU BURGER 22
Wagyu Patty | Soft Butter Brioche
Homemade Cucumber Pickles | Gruyiere Cheese
Truffle Aioli | Hand Cut Chips

LAMB CHOPS 20
New Zealand Baby Lamb | Lamb- Red Wine Jus
Philadelphia - Yogurt Tzatziki | Lacto-Fermented Onion
Sumac Dust

FILET MIGNON 28
Fire Kissed Wagyu Beef Cut with Legendary Lentrecôte
Pommery Mustard or Green Peppercorn Sauce

RIBEYE STEAK 30
Fire Kissed Wagyu Beef Cut with Legendary Lentrecôte
Pommery Mustard or Green Peppercorn Sauce

TOMAHAWK STEAK 48
Fire Kissed Wagyu Beef Cut with Legendary Lentrecôte
Pommery Mustard or Green Peppercorn Sauce

WOOD –FIRED JOSPER

SNAILS 6
Selected Herbs | Butter | Fresh Baked Sourdough

BAKED ROCKEFELLER OYSTERS 8
Creamy Spinach | Béarnaise Sauce | Pastis

SEA BASS Half / Full 15 / 28
Preserved Lemon | Tomato | Olives | Capers

CANADIAN LOBSTER 600g 25 / 800g 45
Lemon | Rich Butter | Fresh Baked Sourdough

PIZZA NAPOLETANA

MARGHERITA 8
Heirloom Tomatoes | Fresh Basil | Mozzarella
Sun Dried Tomatoes | Extra Virgin Olive Oil

SIDES

ANDALUSIAN GIANT OLIVES 4
Cold Press Extra Virgin Olive Oil | Fresh Citrus Zest

HAND CUT CHIPS 4.5
Winter Truffle | Parmigiano Reggiano Snow | Salsa Verde
Smoked Ketchup

MASHED POTATO PURÉE 4.5
Joël Robuchon Signature Recipe

FRESH BAKED BREADBASKET 4.5
Mixed Fresh Baked Potato | Brioche Buns | Sourdough
Smoked Butter | Tomato Jam

SHARING PLATERS

FRUIT CARNIVAL 22
Mango | Pineapple | Dragon Fruit | Kiwi | Passion Fruit
Banana | Lychee | Strawberry | Raspberry | Blueberry
Black Berry | Giant Grapes | Figs | Melon | Watermelon
Lemon Sorbet

COLD CUTS & CHEESE 28
Smoked Cecina Ham | Smoked Raw Prunes Ham
Dry-Cured Smoked Bresaola Ham | Emmental
Gorgonzola | Feta | Brie | Smoked Almonds | Grape
Giant Olives | Fresh Figs | Marinated Cornichons
Home Baked Bread | Smoked Butter | Tomato Jam

DESSERTS

WILD BERRY CRUMBLE 6
Selection of The Berries | Raspberry Compote

CHOCOLATE SOUFFLÉ 6
Cayenne | Crème Anglaise | Mocha Ice Cream

CRÊPE BRÛLÉE 6
Grand Marnier Saffron Consommé | Caramel Glaze
Roasted Pecan Nuts | Edible Gold

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