NOOK BRUNCH

EVERY SATURDAY
1PM – 5PM

EAT – BD 28 Soft Beverages & Brunch
EAT & SIP – BD 38 Alcoholic Beverages & Brunch
EAT & SPARKLE – BD 62 Champagne & Brunch

COLD STARTERS

FRESH OYSTERS FINE DE CLAIR №3
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 №3
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 ARTICHOKES & 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

PEACH & CREAM
Bloody Peach Cordial | Veuve de Vernay Sparkling
Zero | Cream Soda

WINE & BUBBLY

ELIXIO CHARDONNAY

ELIXIO CABERNET SAUVIGNON

ELIXIO ROSÉ

MOËT & CHANDON BRUT

BEER

BIA SAIGON CAN

SPIRITS

ABSOLUT VODKA

BEEFEATER GIN

JOSE CUERVO BLANCO TEQUILA

HAVANA 3 RUM

FAMOUS GROUSE WHISKEY

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