

NOOK TERRACE BRUNCH

EVERY FRIDAY

1PM – 5PM

EAT – BD 32 • Soft Beverages & Brunch

EAT & SIP – BD 42 • Alcoholic Beverages & Brunch

EAT & SPARKLE – BD 62 • Champagne & Brunch

STARTERS

(TWO PER PERSON)

SWEET POTATO CHIPS (D)(G)(N)

Malden Salt | Salsa Verde | Smoked Almond Chipotle Sauce

CORN ESPUMA TARTLET (D)(G)(N)

Emulsified Corn Rib | Flour Tartlet | Selected Spices

AVOCADO CEVICHE BALL (D)(G)

Pani Puri | Avocado Ceviche | Coriander Water

MEDITERRANEAN TUNA CRUDO (S)

Fresh Yellowfin Tuna | Citrus Capers Vinaigrette | Micro Herbs

BLOODY MARY OYSTERS (A)(SF)

Fine De Claire Oysters | Signature Bloody Mary | Pea Microgreen

SIGNATURE WILD MAKI (D)(G)(SE)

Lobster | Tuna Roll with Sesame | Pepper | Avocado | Mango

Miso Paste | Prawn | Goma Sauce | Bonito Flakes | Ikura

Cream Cheese | Cucumber

WAGYU TARTARE (D)(G)

Wagyu Tenderloin | Capers | Sun-dried Tomato | Dijon Mustard

Egg Yolk | Sourdough Croutons

MAIN COURSE

(ONE PER PERSON)

SAGE BUTTER SPAGHETTI (D)(G)

Squid Ink | Sage Butter Sauce | Parmigiano Reggiano

GARLIC CONFIT BUTTER GAMBAS AL AJILLO (D)(SF)

Sicilian Prawns | Confit Garlic Butter | Ajillo Oil

HAM & PEAR PIZZA (D)(G)

Smoked Cecina Ham | Gorgonzola & Mozzarella Cheese | Wild Honey

French Pears | Tomatillos | Aged Balsamic Reduction

CHICKEN MOUSSELINE WITH CHANTERELLES (D)

Light Slow Cooked Chicken | Velvety Mashed Potato

Chanterelles Mushrooms

TOMOHAWK STEAK & POLENTA (D)(G)(N)

Australian Wagyu MB6 | Shaped Polenta | Fennel | Celery

Hazelnut Salad | Bearnaise Sauce

WAGYU COFTE (D)(G)

Minced Wagyu Tenderloin | Creamy Greek Yogurt | Sumac

LAMB CHOPS (A)(D)

Lamb Rack | Red Wine Jus | Philadelphia Cheese

DESSERT

(ONE PER PERSON)

SOUS-VIDE BANANA-PINEAPPLE FLAMBÉ (A)(D)

Roasted Pineapple | Dark Rum | Souce Vide Banana | Vanilla | Butter

Selected Spices | Vanilla Ice Cream

ORANGE SAFFRON PISTACHIO BASBOUSA (D)(G)(N)

Semolina | Orange Extract | Pistachio | Coconut Cream

Vanilla Ice Cream

SPIRITS

BELUGA NOBLE

MALFY

HAVANA 7

1800 BLANCO

GLENLIVET FOUNDER'S RESERVE

WINES

BOSCHENDAL CHARDONNAY

BARON DELASTAC BORDEAUX

STUDIO BY MIRAVAL

BEERS

CORONA BOTTLE

CORONA DRAUGHT

THATCHERS BLACK CURRANT

COCKTAILS

SANGRIA PUNCH

White Wine | Rum | Banana | Wild Strawberry Liqueur | Feijoa

Fresh Pineapple | Mango | Orange | Strawberry | Passion Fruit

LIMONCELLO SPRITZ

Limoncello | San Pellegrino Limonatta | Basil | Thyme | Blood Orange

CHERRY BATANGA

Tequila Blanco | Lime Juice | Cherry Cola | Maldon Salt

JAGODA BRUMBLE

Gin | Wild Berries | Crème de Mûre | Crème de Cassis | Lemon Juice

SLUSHY PIÑA COLADA

Pineapple Rum | Coconut Cream | Coconut Purée | Pineapple Juice

(A) Alcohol • (D) Dairy • (G) Gluten • (N) Nuts • (S) Seafood • (V) Vegetarian

*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.