





ALL DAY BREAKFAST

Two Eggs	5.40
Prepared to your liking: Omelet, Scrambled, Poached, Boiled or Fried, Choice of Turkey or Beef Bacon, Chicken or Beef Breakfast Sausage, Crispy Hash Browns, Sautéed Mushrooms and Grilled Tomatoes	
Omelet	4.20
A Three Egg Omelet with Choice of Turkey Ham, Mushrooms, Tomato or Cheese with Hash Brown and Grilled Tomatoes	
French Toast	3.90
Rich and Decadent French Toast with Caramelized Apples, Cream and Natural Honey	
The Breakfast Club Sandwich	6.30
Toast, Chicken Breast, Bacon, Fried egg, Ice berg let- tuce and Tomato served with French fries	
Foul Medames V	2.40
Slow cooked Fava Beans with Garlic and Lemon served with Arabic Bread and Condiments	
Greek Yoghurt Crunch VN	3.00
Thick and Creamy Greek Style Yoghurt Layered with Berry Compote and Crunchy Granola Muesli	
Sliced Fruits	3.90
A Plate of this Season's Freshest Fruits	

P - Contains Pork V - Vegetarian A - Contains Alcohol N - Contains Nuts GF - Gluten Free

Soups and Salads

Mushroom Soup V	4.60
Rich and Creamy Mushroom Soup with a Garlic Bread Croutons	
Lamb and Chickpea Soup	4.90
A Hearty Lamb Soup lightly Spiced with Roasted Pumpkin and Chickpeas	
Green Salad	3.90
Garden Fresh Lettuces with a Lemon and Herb Dressing on the side	
Caesar Salad	
The Classic Romaine Lettuce Salad with Croutons, Anchovies, Parmesan and Caesar Dressing	
Add Grilled Chicken	5.60
Add Grilled Shrimp	6.80
Arugula Salad VGFN	4.90
Arugula Salad Leaves with Dried Tomatoes, Goats Cheese, Caramelized Walnuts, Roasted Garlic and Balsamic Glaze	
Grilled Chicken and Avocado Salad	5.80
Yoghurt Marinated Chicken Breast, Ripe Avocados with Mixed Leaves and Avocado Hummus	

Smoked Salmon 7.90 The Finest Smoked Salmon with Brioche Toast, Green Apple Salad and Horseradish Cream 10.90 Charcutier Plate P European Cured Meat Specialties, Prosciutto, Salami, Coppa, and Air Dried Beef (This dish contains pork) 2.90 Samosa V Indian Style Vegetable Samosa with a Yogurt Dip Salmon Sushi 5.10 The Freshest Salmon Maki, Nigiri and Sashimi, Wasabi, Pickled Ginger and Soya Sauce Vegetarian Sushi 🗸 4.20 A Selection of Vegetarian Sushi, Wasabi, Pickled Ginger and Soya Sauce

Starters

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Sandwiches

Tomato and Mozzarella Bagel 🛛 🗸	5.80
Lightly Toasted Bagel with the Marinated Tomato and Buffalo Mozzarella Cheese flavored with Basil Pesto	
Club Sandwich	6.30
Toast, Chicken Breast, Bacon, Iceberg Lettuce, Tomato served with French Fries	
Prawn Cocktail Sandwich	6.30
The Freshest Prawns Bound with a Tangy Cocktail Sauce, Crisp Iceberg Lettuce in Whole Meal Bread	
Coronation Chicken Bap	5.10
A Soft Flour Bap Stuffed with Tender Chicken bound in a Yoghurt enhanced Curry Flavored Mayonaise	
Vegan Open Sandwich v	4.60
Delicious Multigrain Bread topped with Hummus, Avocado, Red Radish, Rocket Leaves and Sprouts	
Roasted Beef on Rye	6.30
Prime Roasted Beef, Carved onto Toasted Rye Bread with Horseraddish Cream and Mixed Lettuce Leaves	

Main Courses

Zurich-style veal (optional half or full portion)	
Sliced Veal, Button Mushrooms, Cream sauce, Butter rösti	
Full portion	12.10
Half portion	6.10
Riz Casimir (Signature)	9.70
Sliced Veal, Mild Curry Sauce, Jasmine Rice, Exotic Fruits, Sambal, Crispy Krupuk	
Baked Seabream Fillet	11.50
Locally Caught Sea Bream Baked with Tomato, Basil, As- paragus and Baby Potatoes Papillote Style	
Ricotta and Spinach Tortellini V	9.20
Homemade Ricotta and Spinach Tortellini with Fresh Tomato and Basil	
Steamed Silken Tofu V	9.20
The Freshest Tofu Drizzled with Coriander Grapeseed oil complimented by a Lentil and Vegetable Cassoulet	
Pad Thai N	7.90
Fried Rice Noodles with Seafood, Bean Sprouts, Spring Onion and Peanut	

Favorite local foods

Selection of Mezzeh VN	6.50
Hummus, Moutabel, Tabouleh, Kibbeh, Vegetable Sambusek	
Arabic Lentil Soup V	3.40
The Classic Yellow Lentil Soup with Condiments	
Local Style Lamb Chops	11.90
Freshly Grilled Marinated Lamb Chops with a Hint of Spice and served with Salad, Arabic Bread and a Tomato Parsley Salsa	
Shish Taouk	8.70
Arabic Chicken Skewers Served with Salad, Arabic bread and Garlic sauce	
Sautéed Bahraini Prawns	11.90
6 Sautéed Bahrain Prawns served over a Lemon and Coriander Couscous	
Biryani N	
Traditional Indian Rice Dish with choice of:	
Chicken	8.50
Lamb	8.50
Prawns	9.70
Vegetable V	7.90



Local cuisine, global appeal

Traditional Swiss recipes revisited by Mövenpick to entice the modern palate, marrying tradition with culinary innovation. Savour these classic dishes, always cooked to perfection, in our restaurants worldwide

Beef Tartare

One of Mövenpick's greatest culinary successes, perfected by our chefs over time, steak tartare is true classic, not only in Switzerland, but worldwide.

Riz Casimir

Curry and tropical fruit flavours suggest an exotic origin, yet Riz Casimir was invented in the Mövenpick kitchen by our founder, the legendary Ueli Prager. It's been served in our restaurants since 1952!

Zürich-Style Veal

Succulent veal in a mouth-watering cream and mushroom sauce, served with a traditional crispy rösti, a quintessential Swiss dish popular at Mövenpick restaurants the world ove

Swiss Carrot Cake

A modern take on the traditional Swiss 'Rüebli Chueche', our contemporary gluten-free carrot cake is light to bite, but big on flavour and topped with a smooth and velvety cream cheese glace.

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STARTER

Beef tartare (A) Mild, Medium or Fiery, Brioche Toast and Butter Refined with Cognac, Calvados or Whisky	small portion	3.60
	portion	7.20
Whisky		3.40
Calvados		4.20
Cognac - Hennessy vs		6.30
MAIN COURSE		
Zurich-Style Veal	small	6.00
Sliced Veal, Button Mushrooms, Cream Sauce, Butter Rösti	portion portion	12.10
Riz Casimir (N)		12.10
Sliced Veal, Mild Curry Sauce, Jasmine Ric Exotic Fruits Sambal, Crispy Krupuk	e,	
DESSERT		
Swiss carrot cake (N) (GF)		4.80
Gluten-Free Carrot Cake, Cream Cheese G Candied Carrots	blace,	

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Are you ready to Go Healthy?

As the world becomes more conscious about health and the environment, making the right choices has become a priority for most. In response, we've combined all that's good about going green, healthy and sustainable in one delectable menu that offers you not just tasty and nutritious options, they help save the environment too. Choose from a tempting selection of world-class dishes prepared by our chefs.

SOUP

Clear Vegetable Broth (V) (N) (Vegan)	3.90
Baby Spinach, Enoki Mushroom, Tofu Calories 85, Cholesterol Omg	
STARTER	
Fennel and Orange Salad with Quinoa (V) (Vegan)	4.90
Cooked Fennel, Orange and Safron, Pomegranate, Rocket Salad	
Calories 196, Cholesterol Omg	
Egg and Avocado Toast	5.10
Two Poached Eggs, Multigrain Bread, Avocado Calories 356, Cholesterol 370mg	
MAIN COURSE	
Tandoori Style Cauliflower (V) (N) (GF)	7.90
Mint Yogurt Chutney, Grilled Asparagus, Basmati Rice Calories 185, Cholesterol Omg	
Steamed Silken Tofu (V) (N) (GF)	9.20
Freshest Tofu, Lentil Cassoulet, Coriander Grapeseed Oil Calories 260, Cholesterol Omg	
Baked Seabream Fillets (GF)	11.50
Local Seabream, Tomatoes, Asparagus, Basil Calories 225, Cholesterol 43.2mg	

V- Vegetarian N - Contains Nut GF - Gluten Free Vegan - Vegan Vege All rates are in Bahraini Dinars, Inclusive of 10% service charge, 5% government levy and 5% VAT.



Cream Tea9.70Fresh Baked Scones with Jam and Clotted Cream



The Gallery Vitrine	1.50
Choose from our Daily Pastries Selection Display	
Swiss Carrot Cake (signature) GF	4.60
Gluten-Free Carrot Cake, Cream Cheese Glace and Candied Carrot	
Fresh Fruit Platter	4.20
A Selection of Available Seasonal Fruits like Pineapple, Sweet melon, Watermelon, Kiwi, Grapes and Plums	
Cheese Board N	10.90
A Selection of European and International Cheeses Served With Dried Fruits, Chutney, Baked Breads and Crackers	

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MOCKTAILS		
Watermelon Mint Breeze		2.90
Fresh Watermelon, Fresh mint, Pomegranat	e Syrup	
Rosemary Blueberry Smash		2.90
Rosemary, Blueberry Purée, Honey, Lemon j	uice, Soda	
Lemon With Mint		2.90
Fresh Mint, Lime Juice, Sugar Syrup		
Fruit Delight		2.90
A Blended Mango Juice with Fresh fruits		
Kiwi Strawberry Cooler		4.00
Kiwi, Strawberry, Raspberry Syrup, Orange . Lychee Juice, Strawberry Purée, Lime Juice	Juice,	
Freshjuices		2.90
Orange		
Carrot		
Pineapple		
Watermelon		
Water	Small	Large
Arwa	1.70	2.30
Hildon Still	1.70	2.80
Hildon Sparkling	1.70	2.80
Perrier	2.10	3.60

Beverage list

SOFTDRINKS	
Coca Cola, Diet Cola, Fanta, Sprite	2.30
Soda Water, Ginger Ale, Tonic Water	2.30
Energy Drink	3.70
MILKSHAKES	
Banana	6.00
Fresh Banana, Vanilla Ice cream, Boost and Milk	
Raspberry	5.00
Raspberries, Vanilla Ice Cream and Milk	
Choco Oreo	5.00
Chocolate Ice cream, Chocolate syrup, Milk, Oreo Cookies	
Crème brûlée Sensation	5.00
Crème brûlée Ice cream, Milk and Caramel syrup	
Hot beverages	
Espresso coffee	1.80
Turkish coffee	2.20
American coffee	2.40
Cappuccino coffee	2.40
Café latte	2.40
Double Espresso	2.40
Nitro Coffee	3.50
Eilles Loose Tee's Selection	
Loose tea	2.70
Organic English breakfast tea	
Organic China Jasmine souchong	
Darjeeling royal second flush	
Camomile	
Green Tea China	
Earl grey	



CLASSIC COCKTAILS	
Caipirinha	3.40
Cachaça, fresh lime and brown sugar	
Black Russian	5.30
Kahlua & vodka topped with ice	
Margarita	5.30
Frozen or straight up with tequila, triple sec and lime	
Cosmopolitan	5.40
Citrus Vodka, triple sec, cranberry and lime juice	
Piña Colada	7.00
Light rum, pineapple juice and coconut cream	
Dry Martini/VodkaTini	7.00
Classic, Lemon grass, lychee, apple or peach	
Manhattan	7.70
Rye Whisky, sweet vermouth and angostura bitters	
Long Island Iced Tea	7.70
Rum, vodka, gin, triple sec, tequila, lemon and coke	
Mojito	7.70
Rum, fresh mint, soda, lime juice and sugar	
Available Flavors: (Strawberries, passion fruit and spiced mojito)	

APERITIF

Aperol	2.70
Campari	2.70
Ricard	2.70
Pimm's	2.70
Arak Fakra	2.70
Martini Vermouth (Dry, Sweet or Bianco)	2.70
WHISKEY	
Regular whiskey	
Johnnie walker red label	3.40
Dewar's white label	3.40
J&B	3.90
Famous grouse	3.90
Ballantine's	4.20
Premium whiskey	
Johnnie walker black label	6.70
Chivas Regal 12 yrs	7.20
Dewar's 12 yrs	7.20
Chivas extra	8.20
Deluxe	
Johnnie walker double black	9.70
Johnnie walker Gold label	10.50
Chivas 18 yrs	11.60
Chivas royal salute	22.00
Johnnie walker blue label	39.00

Mixers are charged at BHD 1,400

Canadian whiskey		
Canadian club	3.40	
Crown Royal	4.00	
lrish whiskey		
Bushmill White	2.70	
Jameson	4.30	
Bourbon whiskey		
Jim beam	2.70	
Maker's Mark	5.00	
Tennessee whiskey		
Jack Daniel's	5.60	
Jack Daniel's Honey	5.60	
Gentleman Jack	7.60	
Jack Daniel's single barrel	10.00	
Single malt		
0		
Glenmorrangie	6.30	
Glenmorrangie Glenfiddich	6.30 6.70	

Mixers are charged at BHD 1,400

Gin

Bombay sapphire	2.80
Gordon	3.40
Beefeater	3.40
Tanqueray	3.40
Hendrick's	4.70
Tanqueray 10 yrs	4.90

Rum

Cachaça	2.00
Captain morgan spiced	2.40
Myer's Mark	2.40
Bacardi white	2.80
Bacardi Gold	3.20
Bacardi Black	3.20
Bacardi oak heart	3.20
Bacardi 8 years	4.00

Mixers are charged at BHD 1,400

Vodka

2.40
2.40
2.50
3.30
3.30
3.30
3.30
6.70
8.00
10.00
12.00

Tequila

Camino white	2.70
Camino gold	2.70
Jose Cuervo silver	3.00
Jose Cuervo gold	3.00
Patron Café xo	5.90
Patron Silver	8.50

Digestifs

Regular Cognac	
Hennessy vs	6.30

Mixers are charged at BHD 1,400

Premium Cognac	
Martell VSOP	6.30
Courvoisier VSOP	6.30
Remy martin VSOP	9.40
Hennessy VSOP	10.40
Deluxe Cognac	
Martell XO	22.00
Hennessy XO	33.00
Remy martin XO	39.00
Calvados	
Fruit brandy	4.20
Armagnac	
Saint Vivant	5.70
Brandy	
Napoleon	2.10
Port & Sherry	
Tio Pepe dry	3.00
Graham's fine ruby	3.00
Liqueur Coffee	
Irish coffee (Jameson)	5.20
French coffee (Cognac)	5.20
Italian coffee (Ameratto)	5.20

BEER

Bottles 3.40 Non alcoholic beer 3.70 Kronenbourg AlMaza 4.50 Beck's 5.20 5.20 Budweiser Heineken 5.20 5.20 Amstel light 5.40 Corona 5.40 Edelhopen 8.50 Magners Cider

Flavoured alcoholic beverages

Smirnoff ice red	7.50
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WINES BY THE GLASS

White Wines	
Le Sentier Dans Les Vignes Gascogne Blanc, France Zingy Colombard reminiscent of lemons and crushed green herbs is balanced with tropical fruit notes.	3.40
KWV, Chenin Blanc, South Africa Grassy, white peach, pear and lemon aromas. Dry, medi- um-bodied, with soft green apple and lemon flavours with good acidity through to finish.	3.40
De Bortoli Family Selection, Chardonnay, Australia Tight and bright early picked peach and melon notes carried on a weighty palate, culminating in a fresh & crisp finish with the most interesting of oak nuances.	3.40
Cono Sur Bicicleta, Sauvignon Blanc, Chile Intense aromas of white flowers and citrus fruit lead to a zingy palate with a refreshing crisp finish.	3.70
Ardesia, Pinot Grigio, Italy Light, straw colour. Fine, elegant, clean and intense in aroma. Dry to taste with a pleasant green apple aftertaste. A lively and easy to drink wine.	4.00

Red Wines

	Le Sentier Dans Les Vignes Vaucluse Rouge, France Rich warm spicy Grenache is enhanced with juicy Syrah making this a rewarding Rhone style wine.	3.40
	Trapiche Vineyard, Malbec, Argentina Delicious aromas of jammy fruit lead to a fruit driven palate with hints of mint in the finish.	3.40
	De Bortoli Family Selection, Shiraz, Australia An abundance of ripe red summer berries and hints of spice and white pepper. The palate shows generosity of fruit and delicate supporting tannins.	3.40
	Cono Sur Bicicleta Pinot Noir, Chile Young juicy red fruits lead enticingly to a voluptuous palate with subtle spicy notes in the finish	4.60
	Hardy's Stamp Shiraz Cabernet Sauvignon, Australia Intriguing vanilla aromas lead to a warm fruit palate with plenty of red berries and a well-rounded creamy finish	4.80
S	parkling Wine	
	Santero "Batterfly" Spumate Bianco Brut, Italy	3.40
	Intense aromas of freesia and white flowers lead to a fruity palate with a long lingering mousse	
R	osé Wine	
	Mateus, Portugal	5.10
	Very appealing and bright hue. On the whole, it is a fresh and seductive wine with a fine and intense bouquet and all the joviality of young wines. In the mouth, it is a well-balanced and tempting wine.	

