

*Silk's*  
RESTAURANT



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## Starters

<b>Szechwan Spiced Scallops</b> <i>Pan Seared Scallops with a Vanilla Scented Cauliflower Purée, Sugar Snap Pea</i>	11.00
<b>The Grilled Caesar Salad V</b> <i>Mini Romaine lettuce, Crisp Bread Chips, Shaved Parmesan and a Generous Amount of Caesar Dressing</i>	5.00
<b>Tuna Carpaccio</b> <i>Prime Tuna Fillet thinly sliced topped with a Radish and Pomelo Salad</i>	7.300
<b>Foie Gras</b> <i>Cold Pressed Duck liver Terrine, Roasted Apple, Date Chutney and Warm Brioche</i>	11.00
<b>Avocado and Quinoa V</b> <i>Grilled Avocado with a Quinoa, Roasted Pumpkin, Orange and Chick Pea Salad</i>	5.500
<b>Fin de Claire Oysters</b> <i>Freshly Chucked Oysters with Marinated Cucumber Relish and Salted Lime 6 or 12</i>	
<b>Half portion 6 pcs</b>	14.500
<b>Full portion 12 pcs</b>	28.00

## From the Soup Kettle

<b>Seafood Bisque</b> <i>A Rich and Creamy Seafood Broth served with Homemade Crab Tortellini</i>	6.300
<b>Roasted Tomato Soup V</b> <i>Hearty and Healthy Roasted tomato Soup with a Confit of Tomato and Basil</i>	5.500

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## Main Courses

<b>Wagyu Beef Cheeks</b> <i>Braised Beef Wagyu Beef Cheeks, Pumpkin Purée, Roasted Shallots and a Horseradish scented Jus</i>	13.30
<b>Vanilla Duck Leg</b> <i>Vanilla Scented Crispy Duck Leg with Potato Gratin, Pak Choy and Long Onions with a Juniper Jus</i>	13.30
<b>Roasted Rack of Lamb</b> <i>Prime Australian lamb Rack with a Wild Mushroom Polenta, Grilled Green Onions and a Pomegranate Jus</i>	18.00
<b>Goats Cheese Ravioli VN</b> <i>Light and Delicate Goats Cheese Ravioli with Roasted Pears, Baby Spinach and Hazelnut Butter</i>	9.00
<b>Roasted Corn Fed Chicken</b> <i>Pan Roasted Corn Fed Chicken with Potato Gnocchi, Tomato and Olive Sauce</i>	10.30
<b>Poached Cod</b> <i>Prime Cod Fillet Poached in a Coconut Cream with White Almond Mash and Baby Carrots</i>	12.00

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# From the Grill

*We have sourced Our Beef from the finest farms in the greenest countries to make sure only the best quality beef makes it to your table.*

## **USA**

<i>21 Day Dry Aged U.S.A Certified Angus Beef Sirloin</i>	<i>200 gr</i>	<i>21.00</i>
<i>21 Day Dry Aged U.S.A Certified Angus Beef Ribeye</i>	<i>250 gr</i>	<i>23.00</i>
<i>Certified Angus Beef Tenderloin</i>	<i>180 gr</i>	<i>19.00</i>
<i>Certified Angus Beef T-Bone</i>	<i>400 gr</i>	<i>27.00</i>

## **Australia**

<i>Stockyard long fed Tomahawk Rib</i>		<i>46.00</i>
<i>Wagyu Grain Fed 400 Day Striploin</i>	<i>200 gr</i>	<i>22.00</i>
<i>Wagyu Grain fed Silver Label D Rump</i>	<i>250 gr</i>	<i>15.00</i>

## **New Zealand**

<i>Prime Grass Fed Beef Tenderloin</i>	<i>180 gr</i>	<i>14.50</i>
<i>Prime Grass Fed Beef Rib Eye</i>	<i>250 gr</i>	<i>14.50</i>
<i>Prime Grass Fed Beef Sirloin</i>	<i>200 gr</i>	<i>14.50</i>

*All our steaks come with a "Mustard Bar" and our "Salt Box" as well as one from the following*

### **Choice of sauces (1)**

<i>"Zurich Style" Mushroom Cream Sauce</i>	<i>Béarnaise Sauce</i>
<i>Peppercorn Sauce</i>	<i>Red Wine Sauce</i>
<i>Mustard Sauce</i>	<i>Pink Peppercorn and Horseradish Butter</i>

### **Choice of Side (1)**

<i>Potato Gratin</i>	<i>Creamed Potato</i>	<i>Steak Fries</i>
<i>Summer Garden Vegetables</i>	<i>Roasted Vine Vegetables</i>	<i>Classic Rocket Salad</i>

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## Desserts

<b>Swiss Chocolate Mille Feuille</b> <i>Delicate Milk and White Chocolate Mousse layered with Crisp Dark Chocolate</i>	5.00
<b>Crème Brûlée</b> <i>A Rich Vanilla Crème Brûlée with the Freshest Berries</i>	5.00
<b>Strawberry Tart</b> <i>Decadent Strawberry Tart with a Balsamic Flecked Mascarpone Cream</i>	5.00
<b>Orchard Apple Tarte Tatin</b> <i>The classic Apple Tart with a hint of Rosemary served with Mövenpick Vanilla Ice Cream</i>	5.00
<b>Cheese Board</b> <i>A Selection of International Cheeses served with our Signature Date Chutney, Grapes, Bread and Crackers</i>	10.90

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## Mocktails

<b>Watermelon Mint Breeze</b>	2.90
<i>Fresh watermelon, Fresh Mint, Pomegranate syrup</i>	
<b>Rosemary Blueberry Smash</b>	2.90
<i>Rosemary, blueberry purée, honey, lemon juice, soda</i>	
<b>Lemon with Mint</b>	2.90
<i>Fresh mint, Lime juice, sugar syrup</i>	
<b>Fruit Delight</b>	2.90
<i>A Blended Mango juice with fresh fruits</i>	
<b>Kiwi strawberry cooler</b>	4.00
<i>Kiwi, Strawberry, Raspberry syrup, orange juice, lychee juice, strawberry purée, lime juice</i>	

## Fresh juices

<b>Orange</b>	2.90
<b>Carrot</b>	2.90
<b>Pineapple</b>	2.90
<b>Watermelon</b>	2.90

## Water

	<i>Small</i>	<i>Large</i>
<b>Arwa</b>	1.70	2.30
<b>Hildon Still</b>	1.70	2.80
<b>Hildon Sparkling</b>	1.70	2.80
<b>Perrier</b>	2.10	3.60

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## Soft drinks

<i>Coca Cola, Diet Coca Cola, Fanta, Sprite</i>	2.30
<i>Soda Water, Ginger Ale, Tonic Water</i>	2.30
<i>Energy drink</i>	3.70

## Hot beverages

<i>Espresso coffee</i>	1.80
<i>Turkish coffee</i>	2.20
<i>American coffee</i>	2.40
<i>Cappuccino coffee</i>	2.40
<i>Café latte</i>	2.40
<i>Double Espresso</i>	2.40

## Filles Tee's Selection

<i>Assam Special Broken</i>	2.20
<i>Chamomile</i>	2.20
<i>English breakfast</i>	2.20
<i>Darjeeling Royal Second Flush Leaf</i>	2.20
<i>Earl Grey</i>	2.20
<i>Organic China Jasmin Leaf</i>	2.20
<i>Green Tea with Mint</i>	2.20
<i>Peppermint</i>	2.20
<i>Green Tea Asia Superior Leaf</i>	2.20

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## Classic Cocktails

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

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## Aperitif

<i>Aperol</i>	2.70
<i>Campari</i>	2.70
<i>Ricard</i>	2.70
<i>Pimm's</i>	2.70
<i>Arak Fakra</i>	2.70
<i>Martini Vermouth (Dry, Sweet or Bianco)</i>	2.70

## Whiskey

<b><i>Regular whiskey</i></b>	
<i>Johnnie walker red label</i>	3.40
<i>Dewar's white label</i>	3.40
<i>J&amp;B</i>	3.90
<i>Famous grouse</i>	3.90
<i>Ballantine's</i>	4.20
<b><i>Premium whiskey</i></b>	
<i>Johnnie walker black label</i>	6.70
<i>Chivas Regal 12 yrs</i>	7.20
<i>Dewar's 12 yrs</i>	7.20
<i>Chivas extra</i>	8.20
<b><i>Deluxe</i></b>	
<i>Johnnie walker double black</i>	9.70
<i>Johnnie walker Gold label</i>	10.50
<i>Chivas 18 yrs</i>	11.60
<i>Chivas royal salute</i>	22.00
<i>Johnnie walker blue label</i>	22.00
<b><i>All mixers</i></b>	1.40

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# Whiskey

## **Canadian whiskey**

<i>Canadian club</i>	3.40
<i>Crown Royal</i>	4.00

## **Irish whiskey**

<i>Bushmill White</i>	2.70
<i>Jameson</i>	4.30

## **Bourbon whiskey**

<i>Jim beam</i>	2.70
<i>Maker's Mark</i>	5.00

## **Tennessee whiskey**

<i>Jack Daniel's</i>	5.60
<i>Jack Daniel's Honey</i>	5.60
<i>Gentleman Jack</i>	7.60
<i>Jack Daniel's single barrel</i>	10.00

## **Single malt**

<i>Glenmorrangie</i>	6.30
<i>Glenfiddich</i>	6.70
<i>Dalmore</i>	9.00
<i>Dalwhinnie</i>	10.50

## **All mixers**

1.40

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## Gin

<i>Bombay sapphire</i>	2.80
<i>Gordon</i>	3.40
<i>Beefeater</i>	3.40
<i>Tanqueray</i>	3.40
<i>Hendrick's</i>	4.70
<i>Tanqueray 10 yrs</i>	4.90

## Rum

<i>Cachaça</i>	2.00
<i>Captain Morgan spiced</i>	2.40
<i>Myer's Mark</i>	2.40
<i>Bacardi white</i>	2.80
<i>Bacardi Gold</i>	3.20
<i>Bacardi Black</i>	3.20
<i>Bacardi oak heart</i>	3.20
<i>Bacardi 8 years</i>	4.00
<i>All mixers</i>	1.40

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## Vodka

<i>Stolichnaya</i>	2.40
<i>Smirnoff red</i>	2.40
<i>Skyy</i>	2.50
<i>Absolute blue</i>	3.30
<i>Absolute vanilla</i>	3.30
<i>Absolute Citron</i>	3.30
<i>Russian Standard</i>	3.30
<i>Ketel One</i>	6.70
<i>Belvedere</i>	8.00
<i>Beluga</i>	10.00
<i>Grey goose</i>	12.00

## Tequila

<i>Camino white</i>	2.70
<i>Camino gold</i>	2.70
<i>Jose Cuervo silver</i>	3.00
<i>Jose Cuervo gold</i>	3.00
<i>Patron Café xo</i>	5.90
<i>Patron Silver</i>	8.50
<i>All mixers</i>	1.40

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# Digestifs

## **Regular Cognac**

*Hennessy vs* 6.30

## **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 Coffees**

*Irish coffee (Jameson)* 5.20

*French coffee (Cognac)* 5.20

*Italian coffee (Amaretto)* 5.20

## **All mixers**

1.40

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# Beers

## **Bottles**

<i>Nonalcoholic beer</i>	3.40
<i>Kronenbourg</i>	3.70
<i>Al Maza</i>	4.50
<i>Beck's</i>	5.20
<i>Budweiser</i>	5.20
<i>Heineken</i>	5.20
<i>Amstel light</i>	5.20
<i>Corona</i>	5.40
<i>Edelhopen</i>	5.40
<i>Magners Cider</i>	8.50

## **Flavoured alcoholic beverages**

<i>Smirnoff ice red</i>	7.50
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## Wines by the glass

### **White Wines**

**Le Sentier Dans Les Vignes Gascogne Blanc, France** 3.40

*This zingy white is beautifully aromatic – crushed basil leaves, lemons and limes and a hint of tropical pineapple.*

**Robert Mondavi Woodbridge, Chardonnay, USA** 5.40

*Tropical fruit aromas lead on to hazelnut, maple and ripe apple flavours with a lingering toasty finish.*

**Wolf Blass Eaglehawk, Semillon Chardonnay, Australia** 3.60

*Bright, medium-bodied white wine that brings together the fresh, zesty citrus aromas of Semillon with the rich tropical fruit, peach and fig flavours of Chardonnay.*

**Porcupine Ridge, Sauvignon Blanc, South Africa** 4.90

*Tropical fruit flavours with gooseberries and a hint of nettles. The flavours carry on to the palate with a good long dry finish. Crisp natural acidity and good balance ensure a streamlined wine with easy drinking.*

**Ardesia, Pinot Grigio, Italy** 4.00

*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.*

# Wines by the glass

## **Red Wines**

***Le Sentier Dans Les Vignes Vaucluse Rouge, France*** 3.40

*Rich warm spicy Grenache is enhanced with juicy Syrah making this a rewarding Rhone style wine.*

***Trapiche Vineyard, Malbec, Argentina*** 3.40

*Delicious aromas of jammy fruit lead to a fruit driven palate with hints of mint in the finish.*

***Wolf Blass Eaglehawk, Cabernet, Shiraz, Merlot, Australia*** 4.00

*Fresh, smooth red wine with an exotic nose of dark red berries, ripe plums and hints of subtle, spiced oak.*

*The palate is medium-bodied with juicy fruit flavours and a soft tannin finish.*

***Alasia Piemonte, Barbera, Italy*** 5.40

*Aromas of black plums and cherries lead to a juicy fruity palate balanced with subtle spicy notes.*

***Robert Mondavi Woodbridge, Merlot, USA*** 5.40

*Luscious aromas of cherries and blackberries lead on to smooth plums with hints of chocolate and warm spices*

*Delicious aromas of jammy fruit lead to a fruit driven palate with hints of mint in the finish.*

### **Sparkling Wine**

**Santero "Butterfly" Spumate Bianco Brut, Italy** 3.40  
*Intense aromas of freesia and white flowers lead to a fruity palate with a long lingering mousse.*

### **Rosé Wines**

**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.*

**Château Des Ferrages, France** 5.90  
*Lovely pale and crystalline appearance with bright, clear colour tones. Reveals red fruit with notes of white flowers, strawberry, peach, grapefruit and hawthorn. It is fresh, smooth and ethereal in mouth with a deliciously fruity strawberry flavour on the finish.*

# Champagne

## **Moët and Chandon Brut Imperial Non-Vintage**

168.30

*Pale yellow colour with shades of green and a fine beade. The aromas are subtly vinous, with a vine and lime blossom attack, while the palate is delicate and well-balanced. On the finish it reveals a sense of harmony and mellowness.*

## **Veuve Clicquot**

181.30

*Rich and well balanced champagne with a long powerful finish. The palate is awash with fruity characters and a firm but crisp finish.*

## **Moët and Chandon Rosé Imperial**

185.90

*Rose Imperial reveals intense aromas of fresh red summer berries (strawberry, raspberry and redcurrant) with floral notes (rose, hawthorn) and a light peppery touch.*

## **Dom Perignon Vintage**

611.20

*The first hints of fresh almond and harvest aromas immediately open up into preserved lemon and dried fruits, the whole rounded off by darker smoky and toasted qualities. The presence of the wine on the palate is immediately captivating. Paradoxically concentrated yet creamy, it is energetic and warm in the mouth, focusing on the fruit, then gradually taking on more profound bass notes. The whole holds its note perfectly, intensively, with just a subtle, elegant hint of underlying bitterness.*

# Sparkling Wines

<b>Santero Butterfly Brut Spumate</b>	17.10
<i>Intense aromas of freesia and white flowers lead to a fruity palate with a long lingering mousse.</i>	
<b>Ballatore Moscato Rosso</b>	20.40
<i>Vibrant fresh and honeyed citrus flavours and sweet red fruits enhance this Moscato for sweet wine lovers.</i>	
<b>Freixenetice, Chardonnay, Macabeo, Xarel-Lo, Parellada Fine</b>	36.00
<i>bubbles, peach and ripe pear flavours, flowers and hints of tropical fruits. The palate is creamy and sweet with a long refreshing finish.</i>	
<b>Soligo Prosecco Doc Treviso Extra Dry</b>	36.40
<i>Light, fruity and floral Prosecco with intense pear, apple, floral orange blossom and citrus lemon notes.</i>	

# White Wines

## France

**Le Sentier Dans Les Vignes Côtes de Gascogne** 17.10

*This zingy white is beautifully aromatic – crushed basil leaves, lemons and limes and a hint of tropical pineapple.*

**Michel Lynch Nature White, Sauvignon Blanc, Semillon** 36.80

*With a distinctive light straw green colour and aromas of green apples, grass and minerals with a long satisfying finish the tastes of grapefruit, green melon and lime notes are prominent.*

**Côtes-du-Rhône Belleruche White, Bourboulenc, Clairette, Garnacha Blanca** 37.10

*Pale yellow and limpid in colour with an aroma of green apple, hawthorn and white blossoms, citrus aromas and exotic fruits giving a fresh and well-balanced, lot of fatness and length.*

**Jean-Claude Boisset, Chardonnay** 52.20

*Very attractive clear yellow colour with crystalline reflections. The nose very refined, with notes of white flowers. Round and delicate in the mouth, with a polished acidity which lends freshness and purity.*

**Chablis J. Moreau & Fils, Chardonnay** 71.30

*Pale and bright gold colour. A clean, mineral and perfumed nose, with flinty flavours of grapefruit. The palate is fresh and crisp, elegant and mineral with flavours of citrus peel.*

**Pascal Jolivet Attitude, Sauvignon Blanc** 61.40

*Beautiful freshness in mouth, a frank attack, delicate green and lemon flavours, citrus fruits, green apple and kiwi aromas. The minerality gives a long finish to the wine, a smoothness and elegance.*

# White Wines

## **South Africa**

**KWV, Chenin Blanc** 17.00

*Pale straw yellow colour. Grassy, white peach, pear and lemon aromas. Dry, medium-bodied, with soft green apple and lemon flavours with good acidity through to finish.*

**Porcupine Ridge, Sauvignon Blanc** 24.30

*Tropical fruit flavours with gooseberries and a hint of nettles. The flavours carry on to the palate with a good long dry finish. Crisp natural acidity and good balance ensure a streamlined wine with easy drinking.*

**Durbanville Hills, Chardonnay** 35.60

*Gentle fruit flavours of kiwi and peaches are balanced with refreshing minerality in a rewarding finish.*

## **Australia**

**De Bortoli Family Selection, Chardonnay** 17.10

*Very pale straw with a green tinge. 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.*

**Wolf Blass Eaglehawk, Semillon, Chardonnay** 17.80

*Bright, medium-bodied white wine that brings together the fresh, zesty citrus aromas of Semillon with the rich tropical fruit, peach and fig flavours of Chardonnay.*

**Hardy's Stamp, Chardonnay Semillon** 23.90

*Honey, buttery notes of Chardonnay are countered by citrus driven Semillon culminating in a fruit filled finish.*

# White Wines

## **Spain**

**Sangre De Toro Blanco, Paredada** 35.20  
*Pale gold color. Fragrant and exquisite, with very fresh floral (orange blossom honey) and fruit (Pineapple, peach jam) aromas. Intense on the palate with delicate acidity reminiscent of reinette apples.*

## **USA**

**Robert Mondavi Woodbridge, Chardonnay** 27.20  
*Tropical fruit aromas lead on to hazelnut, maple and ripe apple flavours with a lingering toasty finish.*

## **Chile**

**Cono Sur Bicicleta, Sauvignon Blanc** 18.40  
*Intense aromas of white flowers and citrus fruit lead to a zingy palate with a refreshing crisp finish.*

**Casa Lapostolle Classic, Chardonnay** 37.90  
*Bright light yellow. Fresh and clean sweet citrus aromas with lime and pineapple hints. Elegant, fresh and light on the palate, with nice texture and acidity and a long finish.*



# White Wines

## Italy

**Ardesia, Pinot Grigio** 20.20

*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.*

**Botter, Pinot Grigio** 27.20

*Fresh bouquet of apples leads on to a crisp palate with typical mineral notes and an elegant finish.*

**Friuli Doc Grave San Simone, Pinot Grigio** 43.70

*Delicate, rich of scents with notes of acacia and orange flowers, wild rose and with hints of citrus and apricot.*

*The palate is dry, fresh, round, elegant with a good crisp acidity balance and a pleasant mild bitter aftertaste.*

**Villa Antinori Toscana Bianco IGT, Malvasia, Pinot Bianco, Pinot Grigio, Tuscan Trebbiano** 46.30

*Straw yellow in colour. The wine is elegant and classy in its aromas, which recall pineapple and peach fruit and white flowers. Full and savoury in flavour and with a good aromatic persistence. It is a wine of much drinking pleasure.*

**Gavi Di Gavi Docg Gold, Cortese** 49.20

*Delicate, dry, rich in body yet fresh. Classic lemon like citrus flavours and tingly acidity. Great alternative to Pinot Grigio.*

## White Wines

### **New Zealand**

#### ***Mud House, Sauvignon Blanc***

34.00

*Refreshing zingy citrus aromas continue on a palate of grapefruit and sweet green peas in a satisfying finish.*

#### ***Cloudy Bay, Sauvignon Blanc***

91.40

*It has fresh acidity and displays a lovely spectrum of Sauvignon Blanc flavours and aromas. Zingy lime, grapefruit citrus, ripe tropical characters and delicate floral and herbal notes meld on the nose and palate.*

### **Lebanon**

#### ***Château Ksara Blanc De L'Observatoire***

27.20

*Delicate Muscat aromas mingle with lively Sauvignon Blanc balanced by rich Clairette in a mellow finish.*

# Red Wines

## France

***Le Sentier Dans Les Vignes Vaucluse*** 17.10

*Rich warm spicy Grenache is enhanced with juicy Syrah making this a rewarding Rhone style wine.*

***Michel Lynch Nature, Merlot*** 36.80

*Beautiful intense and deep red colour with purple hues. Fruit-forward aromas of blackcurrant, black cherry and hints of violet. Supple and round on the attack, this wine displays an attractive concentration with silky smooth tannins and a nice and flavorful finish.*

***Côtes-du-Rhône Belleruche, Grenache, Syrah*** 37.10

*Garnet red in colour with an aroma red fruits (mainly morello cherries) and spices (liquorice, grey pepper) giving a great structure with firm and silky tannins.*

***Château Gachon Montagne Saint-Émilion, Merlot*** 55.60

*A based blend with soft notes of cherry, cassis, and spice with well integrated oaky tannins.*

***Château L'ermitage Medoc, Merlot, Cabernet Sauvignon, Petit Verdot*** 61.00

*Fresh and elegant in mouth with beautiful intensity. This wine has substance, holding ripe tannins and long finish.*

***Arc du Rhône Chateauneuf-du-Pape*** 76.40

*Rich, full flavoured blend of black cherries, ripe plums and savoury sweet spices in a lingering finish.*

# Red Wines

## *Australia*

### ***De Bortoli Family Selection, Shiraz***

17.10

*An abundance of ripe red summer berries and hints of spice and white pepper. The palate shows generosity of fruit and delicate supporting tannins.*

### ***Wolf Blass Eaglehawk, Cabernet, Shiraz, Merlot***

19.80

*Fresh, smooth red wine with an exotic nose of dark red berries, ripe plums and hints of subtle, spiced oak. The palate is medium-bodied with juicy fruit flavours and a soft tannin finish.*

### ***Hardy's Stamp, Shiraz Cabernet Sauvignon***

23.90

*Intriguing vanilla aromas lead to a warm fruit palate with plenty of red berries and a well-rounded creamy finish.*

### ***Lindeman Bin 40, Merlot***

38.40

*A soft and elegant, medium bodied Merlot with delicious red berry flavours that are supported by darker, earthier tones.*

# Red Wines

## **South Africa**

### **KWV, Pinotage**

30.60

*With a nose of burnt rubber and blackberry, the Pinotage is a strange wine, but one with many fans. It is medium bodied and powerfully driven with a firm tannic grip.*

### **KWV, Cabernet Sauvignon**

34.00

*The bouquet is dominated by ripe blackcurrant, plum and cherry fruit. A well-integrated wine with firm tannins but still easy drinking and not too over powerful.*

### **Durbanville Hills, Shiraz**

35.60

*Gorgeous concentration of ripe plums with subtle hints of black pepper and vanilla oakiness.*

### **Porcupine Ridge, Merlot**

36.00

*Raspberry and vanilla flavours with ripe plum and a velvety texture. Smooth tannins and subtle use of oak compliment the profile.*

### **KWV Rooderburg, Cabernet Sauvignon, Merlot, Petit Verdot, Shiraz**

37.20

*A medium bodied fresh red wine, with upfront summer berry aromas, complemented by subtle cedary and spicy oak flavours. The fruity palate is balanced by subtle integrated oak flavours.*

### **Boekenbouts kloof Chocolate Block, Cabernet Sauvignon**

74.30

*The influence of the Grenache's red fruits on this wine is striking. The nose shows an abundance of redcurrant, plums, crushed rock, and an array of spices. The floral notes add to its complexity.*

# Red Wines

## **Spain**

### **Sangre De Toro, Tempranillo**

35.20

*Dark ruby red wine. Fragrant and seductive with extraordinarily bold fruit (black cherry), and spicy undertones (clove). Velvety on the palate, its intense, warm flavor carries through vivaciously to the finish.*

### **Faustino V Rioja Reserva**

51.20

*A vanilla scented Tempranillo with just the right balance of berries, cinnamon and smoky tannins.*

## **Argentina**

### **Acordeon, Malbec**

33.80

*Fresh wild blackberry, boysenberry and cassis cascade on the palate. Spicy hints of cocoa, tobacco and violets add to the melodic complexity and vibrant grip.*

### **Terrazas reserva, Cabernet Sauvignon**

63.20

*Intense, dark fuchsia with luminous red glints. Stylish and generous notes of fresh currant confiture and ground cocoa, evolve into pleasant waves of loam, tobacco and cedar as the glass is swirled.*

### **Trapiche Vineyards, Malbec**

17.10

*Delicious aromas of jammy fruit lead to a fruit driven palate with hints of mint in the finish.*

# Red Wines

## USA

**Robert Mondavi Woodbridge, Merlot** 27.20

*Luscious aromas of cherries and blackberries lead on to smooth plums with hints of chocolate and warm spices.*

**Carnivor, Cabernet Sauvignon** 36.00

*An extremely deep, dark color. Aromas of wild blackberries and boysenberries and tastes almost that fruity, while blending in meaty, chocolaty, black peppery flavors that seem to coat the tongue. It is concentrated and bold.*

**Silver Palm, Cabernet Sauvignon** 38.80

*Concentrated forest fruits with hints of anise, gentle tobacco and dark chocolate develop into a long rounded finish.*

**Brazin Old Vine, Zinfandel** 47.40

*Big, bold aromas of rich black fruit and mocha mingle with hints of spice and soft vanilla. The unique combination of climate, soil and old Lodi vines fosters small berry size which in turn leads to intense color and bold, complex flavors.*

**Robert Mondavi Private Selection, Pinot Noir** 55.60

*The scent of elegant violets continues with layers of silky smooth red fruits balanced with tart cherries and warm spices.*

# Red Wines

## Italy

### **Alasia Piemonte, Barbera**

27.20

*Aromas of black plums and cherries lead to a juicy fruity palate balanced with subtle spicy notes.*

### **Bottega Acino d'Oro Chianti, Sangiovese, Cabernet Sauvignon and Merlot**

30.70

*Red fruit aromas and flavours from Sangiovese are delicately balanced with subtle spicy oaked tannins.*

### **Nero D'avola IGT Sicilia Cusumano**

36.00

*A dark ruby red wine characterized by a certain heat and by a slightly almond closing.*

### **Zonin Valpolicella Ripasso Superiore D.O.C, Corvina, Rondinella, Molinara**

39.30

*Ample and remarkably complex tones; aromas of cherries, mature plum, fig with notes of violet and dried tobacco and dark chocolate. Dry on the palate with a fine and harmonious balance, great strength, and a sturdy body; reveals stewed wild berries, smoking tobacco, and exotic spices, leads to plush and moderate tannins; demonstrates persistence and complexity on the palate.*



## Red Wines

**Anzenas Cannonau Di Sardegna D.O.C, Carignano, Montepulciano, Cannonau** 44.10

*Deep and dark fruit with light acidity, tannin and notes of earthiness. Dry, medium body with a long finish.*

**Villa Antinori Rosso Toscano, Sangiovese, Cabernet Sauvignon, Merlot, Syrah** 64.00

*Deep ruby-red in colour with hints of berries and wood. Complex and elegant with tannins yet balanced and soft, rich of extracts.*

**Zonin Amarone Della Valpolicella D.O.C.G, Corvina, Rondinella, Molinara** 80.30

*Garnet with brilliant ruby reflections. Full, ample, and elegant; hints of wild berries, prune, chocolate, violet, licorice, and sweet tobacco scent. A velvety full-flavored wine: extremely rich, mouth filling, and persistent on the palate; shows cranberry, leather, cloves, round tannins and sweet spices.*

# Red Wines

## *Chile*

***Cono Sur Bicicleta, Pinot Noir*** 23.00

*Young juicy red fruits lead enticingly to a voluptuous palate with subtle spicy notes in the finish.*

***Vina Chocalan Reserva Carmenere*** 25.90

*Multi-dimensional aromas and flavors of rich fruits with hints of mint and pepper finishing with vanilla Oak.*

***Casa Lapostolle Classic, Merlot*** 37.90

*Deep ruby red colour with purple hints. Expressive and complex nose with expressions of ripe red fruit and spices. Round texture, with fresh and juicy tannins, pleasant and long finish.*

***Baron Philippe De Rothschild Escudo*** 55.10

*The wine has a lovely colour, dense and deep with a slight ruby tint, and a full, generous nose that reveals attractive blackcurrant, liquorice and cherry brandy aromas with spicier touches of nutmeg. Round and rich on the palate, its chocolate, vanilla.*

# Red Wines

## ***New Zealand***

### ***Mud House Pinot Noir***

34.00

*Bursting with fresh red fruits flavors, the juiciness is nicely balanced by elegant oaking in a polished finish.*

### ***Cloudy Bay, Pinot Noir***

99.90

*An enticing wine which will awaken your senses from the very first encounter. Leather, boysenberry and sweet spices combine. The supple palate with its transparent flavors of red fruit and earthy textures leads to a finish that is balanced.*

## ***Lebanon***

### ***Château Ksara Prieuré***

27.20

*An exotic blend of Rhone grapes enhanced with traces of Eastern spices and a long rewarding finish.*

## Rosé Wines

**Mateus** 25.50

*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.*

**Château Des Ferrages** 29.50

*Lovely pale and crystalline appearance with bright, clear colour tones. Reveals red fruit with notes of white flowers, strawberry, peach, grapefruit and hawthorn. It is fresh, smooth and ethereal in mouth with a deliciously fruity strawberry flavour on the finish.*

**Château Ksara Sunset Rosé** 30.70

*Round red fruit aromas leading to mellow fruits with subtle spicy notes and a rich rewarding finish.*

**Vina Esmeralda** 31.70

*Delicate, seductive pale pink in color. Subtle aroma (lemon marmalade) with a note reminiscent of rose liqueur. Exquisite, elegant, dry palate.*

## Dessert wine

**Château du Coing Audace Vendages Tardives** 49.30

*A gorgeous interpretation of Melon de Bourgogne oozing with rich honeyed flavo.*

*N – Contains Nuts V – Vegetarian P – Contains pork A – Contains alcohol GF – Gluten free  
All rates in Bahraini dinars and inclusive of 10% service charge, 5% government levy and 5% VAT.*

