



ESPRESSO TONIC MOCKTAILS

6.00

YUZU

Espresso, tonic, gourmet syrup, yuzu juice

ELDERFLOWER

Espresso, tonic, gourmet syrup, elderflower syrup

ORANGE

Espresso, tonic, gourmet syrup, orange syrup

MOCKTAILS

4.25

APPLE AND BASIL

Green apple juice, basil syrup, lime juice, basil leaves

CHAMOMILE STRAWBERRY

Chamomile infused, strawberry, ginger, elderflower syrup, mint leaves, soda water

CUCUMBER MINT SWIZZLE

Chamomile tea, ginger, lemon juice, cucumber, apple, gomme syrup, mint leaves

EXPRESS YOURSELF

Strawberry, vanilla syrup, lemongrass, green apple fruit

ORANGE AND PINEAPPLE COOLER

Orange juice, pineapple juice, blue curacao syrup, strawberry syrup

WATERMELON BERRY

Watermelon juice, cranberry juice, lemon juice, mint leaves, gomme syrup

SMOOTHIES

4.25

AVOCADO

Avocado, honey, choice of milk (soya / almond / full fat / skimmed milk)

BANANA

Ripe banana, vanilla ice cream, natural yogurt

MIXED BERRIES

Strawberry, blueberry, raspberry, fresh orange juice, yogurt

NUTTY ALMOND

Almond, caramel syrup, vanilla ice cream, yogurt

SPINACH & BERRIES

Spinach, mixed berries, chia seeds, almonds, milk, yoghurt

STRAWBERRY

Strawberry topped with mango juice, lime

ESPRESSO TONIC COCKTAILS

7.25

YUZU

Vodka, espresso, tonic, gourmet syrup, yuzu juice

ELDERFLOWER

Vodka, espresso, tonic, gourmet syrup, elderflower syrup

ORANGE

Vodka, espresso, tonic, gourmet syrup, orange syrup

SIGNATURE COCKTAILS

PROSECCO PASSION PUNCH

7.50

Vodka, prosecco, almond syrup, passion fruit

ROSÉ BRUMBLE

6.50

Gin, rosé wine, grapefruit, lemon juice, gourmet syrup

APEROL SOUR

6.50

Gin, aperol, lemon juice, gourmet syrup, aquafaba

BERRIES GIMLET

5.75

Gin, blue curacao, lemon juice, gomme syrup, mix berries

MH SOUR

5.75

Bourbon, triple sec, lemon juice, gomme syrup, bitter lemon, red wine

SOMBRERO

5.75

Tequila, yuzu juice, lemon juice, pineapple, jalapeño, aquafaba

THE HOLY ONE

5.75

Vodka, shiso leaf, raspberry, ginger, lemon juice, gomme syrup

WATERMELON MARTINI

5.75

Vodka, tia maria, watermelon, lemon juice, peach, gomme syrup

MERCHANT CLUB

4.75

Bacardi, lemon juice, raspberry, egg white, gomme syrup

CLASSIC

APEROL SPRITZ	7.00
Aperol, Prosecco, soda	
LONG ISLAND ICE TEA	7.00
Rum, vodka, tequila, gin, triple sec, lime juice, coca cola	
NEGRONI	7.00
Campari, sweet vermouth, gin, orange twist	
OLD FASHIONED	6.25
Bourbon, angostura bitters, brown sugar, orange twist	
BRAMBLE	5.75
Gin, crème de cassis, squeezed lemon juice, gomme syrup	
MOJITO	5.75
Rum, fresh lime, brown sugar, fresh mint, soda water	
BLOODY MARY	4.75
Tomato juice, vodka, a drop of tabasco, horseradish, worcestershire sauce, lime, black pepper, salt	
CAIPIRINHA	4.75
Cachaça, lime juice, brown sugar	
WHISKEY SOUR	4.75
Bourbon, lime juice, gomme syrup, angostura bitters	

MARTINI

SIDECAR	7.00
Cognac, cointreau, sour mix	
COSMOPOLITAN	5.75
Vodka, triple sec, cranberry & fresh lime juice, shaken, orange twist	
3 WAYS OF MANHATTAN	5.75
Manhattan, Dry, Perfect, Irish whisky or gin, angostura bitters, sweet vermouth, cherry syrup	
VESPER MARTINI	5.75
Vodka, gin, vermouth bianco	

SHOT

B-52	5.75
Kahlúa, bailey's, cointreau	
TEQUILA CRUDA	5.75
Tequila, lemon, salt	

BEER (Bottled)	5.25
Heineken Amstel Light Hoegaarden	
Peroni Nastro Azzurro	5.75

BEER (Draft)

Glass Pint	4.25 5.75
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All single orders will be served with a choice of Fever Tree mixer;
Ginger beer, ginger ale, club soda, Mediterranean tonic, Madagascan cola or Sicilian lemonade
All prices are in Bahraini Dinars and are inclusive of a 10% service charge, 5% government levy and 10% VAT.

APERITIF - VERMOUTH - BITTER - ANISE

4.75

Aperol, Campari, Martini Bianco, Martini Rosso, Martini Extra Dry
Pimms No.1, Jägermeister, Pernod, Ricard

LIQUEUR

Cointreau, Frangelico, Grand Marnier, Southern Comfort, Tia Maria,
Kahlúa and Baileys 5.25

Advokaat, Apricot Brandy, Ananas, Banane, Crème de Cassis,
Framboise, Amaretto, Crème de Fraise, Kiwi, Limoncello, Litchao,
Mandarin, Mangue, Peach, Malibu and Archers Peach Country 4.75

RUM

Bally Vintage 1998 8.50

Dillon Old Rum 7.50

Bacardi Carta Blanc 6.25

Bacardi Gold 6.50

Havana Club Anejo 3 Years 5.75

CACHACA

Cinario 5.75

GIN

Botanic Ultra London Dry Gin 9.00

London No 1 Gin 8.50

Tanqueray 10 7.50

Hendrick's 7.00

Martin Miller's 7.00

Bombay Sapphire 5.75

VODKA

Grey Goose 12.00

Uluvka Signature Vodka 11.00

Ketel One 8.50

Absolut Blue 5.75

Russian Standard 5.75

TEQUILA

Petron Silver 10.50

Petron Anejo 9.50

Petron XO Café 8.50

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Jose Quervo Gold	6.50
Jose Quervo Silver	5.75

WHISKY | WHISKEY

SCOTCH BLENDED

Chivas Regal 25 Years	37.50
Chivas Regal 15 Years	10.50
Johnny Walker Gold Reserve	10.00
Johnny Walker Black Label	10.00
Chivas Regal 12 Years	9.00
Monkey Shoulder	7.00

SCOTCH SINGLE MALT

Lagavulin 16 Years	20.00
Islay of Jura 16 Years	12.00
Talisker Skye Malt 10 Years	10.50
Glenmorangie Original	9.00
Laphroaig 10 Years	9.00
Highlandpark 12 Years	8.00
Islay of Jura 10 Years	8.00
Glen Moray 12 Years	7.50

IRISH

Bushmills Original	5.75
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BOURBON

Jack Daniels	8.50
Wild Turkey	7.50
Jim Beam	6.00

JAPANESE

Suntori Hibiki Harmony	17.00
Suntori Yamazaki Distillers Reserve	15.75

COGNAC

Remy Martin XO	34.00
Martell XO	26.00
Remy Martin VSOP	11.00
Martell VSOP	9.00

ARMAGNAC

St Vivant XO	9.50
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BY THE GLASS



SPARKLING

Glera, Borgo Santo, Prosecco, 'Dry', Veneto, Italy 6.25
Crisp, with notes of ripe green apples, white pulp fruits and a lingering after taste.

WHITE

Sauvignon Blanc, Calvet Blanc, Bordeaux, France 6.50
Notes of white flowers and pink grapefruit along with dense palate and well balanced richness.

Pinot Grigio, Ruffino, Friuli Venezia Giulia, Italy 6.50
Upbeat aromas of delicate white and yellow flowers and ripe peach.

Chenin Blanc, Robertson Winery, Western Cape, South Africa 5.25
A pleasant, easy-drinking wine with notes of lemon citrus, white peach and tart melon rind.

ROSÉ

Grenache Blend, Marius, Pays D'OC, France 5.25
Perfect aperitif, refreshing with flavours of strawberries and well balanced acidity.

RED

Merlot Blend, Calvet, Bordeaux, France 7.50
A complex nose of red berry and plums, spicy aroma of cinnamon and smoked notes.

Pinot Noir, Cono Sur, 'Bicicleta', Central Valley, Chile 6.50
Red fruit notes with a pleasing hint of candy.
Lively on the palate and rounded fruity finish.

Montepulciano, Zonin, Abruzzo, Italy 6.50
Intense black cherry & violet aromas with spicy notes to highlight elegant oak and soft tannins.

HALF BOTTLE (37.5CL)



CHAMPAGNE

Laurent Perrier, 'Brut', Champagne, France 110.00

WHITE

Chardonnay, J Moreau, Chablis, Burgundy, France 37.00
Fresh and mineral, delectable on the palate with intense tangy flavours.

Garganega, Tommasi, 'Soave', Veneto, Italy 35.00
Delicate bouquet of acacia blossom.
Dry and well-balanced with almond notes on the finish.

RED

Rondinella blend, Villa Girardi, Veneto, Italy 40.00
Bright flavours of raspberry, cherry, plum and liquorice.
Dry, balanced with soft tannins.

Carmenere, Vina Chocalan, Central Valley, Chile 38.00
Rich notes of dark cherries, cassis, pepper and hints of oak
on the long lingering finish.

FULL BOTTLE

CHAMPAGNE

Cristal, 2009 576.00
Dom Pérignon, 2009 510.00
Baron De Rothschild Blanc De Blanc 194.00
Baron De Rothschild Rosé 194.00
Moët & Chandon Imperial Brut Rosé 194.00
Veuve Clicquot Ponsardin Brut 194.00
Moët & Chandon Imperial Brut 175.00
Moutard Cuvée La Perle Brut Rose Magnum 158.00
Baron De Rothschild Brut 152.00
Moutard Cuvée La Perle Grande Cuvée Brut Magnum 147.00

SPARKLING

Malvasia Blend, Martini, 'Rosé', Piedmont, Italy 48.00
Enticing aroma of wild strawberry, raspberry, orange peel
and red apples with fresh acidity.

Glera Blend, Soligo, 'Rosé', Veneto, Italy 34.00
Fruity notes with a touch of berries and tropical fruit. Floral with a hint of roses and violets.

Glera, Borgo santo, Prosecco, 'Dry', Veneto, Italy 34.00
Crisp, with notes of ripe green apples & white pulp fruits and a lingering after taste.

WHITE



FRANCE

Chardonnay, DJP, 1er Cru, 'Les Combettes', Burgundy France Charming dried fruits, citrus, fresh mint & flint notes. Crunchy & salivating on the finish.	369.00
Sauvignon Blanc, Pascal Jolivet, Pouilly-Fumé, France Concentrated, powerful, filled with mineral nuances and perfectly balanced fruit tones.	105.00
Chardonnay, J Moreau, 'Pouilly-Fuissé', Burgundy, France Aromas of citrus fruits. Well-integrated acidity and underpins flavours of toasted almond.	100.00
Chardonnay, J Moreau, 'Chablis', Burgundy, France Fresh and mineral, delectable on the palate with intense tangy flavours.	74.00
Sauvignon Blanc, Calvet, 'Reserve', Bordeaux, France Notes of white flowers and pink grapefruit. Palate is dense and well balanced richness.	29.00

ITALY

Falanghina, Oravera, Molise, Italy Elegance of acacia flowers and a complex vanilla, blending harmoniously with bright acidity.	147.00
Piagato, Riviera, Ligure Di Pontente, Italy Hints of peach and apricot, with almonds and a distinctly citrus taste, with notes of grapefruit.	126.00
Cortese, La Scolca, Gavi Di Gavi, Piedmont, Italy Delicate citrus notes like lemon & grapefruit with a balanced acidity and good structure.	60.00
Pinot Grigo, Ruffino, Friuli Venezia Giulia, Italy Upbeat aromas of delicate white and yellow flowers and ripe fruits like peaches.	29.00

GERMANY

Riesling, M Chapoutier, Schieferkopf, Baden, Germany Apricot and jasmine aromas are followed by rich flavours of ripe peaches. Refreshing acidity.	45.00
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CHILE

Sauvignon Blanc, Errazuriz, Aconcagua Valley, Chile Tangerine dominant nose, tropical fruits and herbal notes on the palate.	58.00
Chardonnay, Vina Chocalan, 'Malvilla', Central Valley, Chile Deep gold colour with aromas of green apple, pear, butter and toasted nuts with a long finish.	54.00

ARGENTINA

Torrantes, Tamari, 'Reserva', Mendoza, Argentina White peach and some citrus, and of course, the orange blossom and Muscatel pulp sensations.	29.00
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UNITED STATES OF AMERICA

Chardonnay, Robert Mondavi, California, United States	38.00
Aromas of vanilla and lemon cream along with a buttery, creamy mouthfeel.	
Chardonnay, Ravenswood, California, United States	38.00
Layers of peach and citrus fruit with balanced acidity and hints of toasted oak.	
Chardonnay, Geyser Peak, California, United States	38.00
Notes of apples, vanilla and pear with a round texture and a fruity finish.	

SOUTH AFRICA

Chenin Blanc, Robertson Winery, Western Cape, South Africa	23.00
A pleasant, easy-drinking wine with notes of lemon citrus, white peach and tart melon rind.	

AUSTRALIA

Riesling, Petaluma, Clare Valley, Australia	59.00
Lime on the nose, followed by orange, apple, blossom, passion fruit and honey on the palate.	
Chardonnay, Penfolds, Koonunga hill, South Australia	50.00
Rock melon and grapefruit at the fore. A gentle creamy texture gives excellent mouthfeel.	

NEW ZEALAND

Sauvignon Blanc, Satellite, Marlborough, New Zealand	52.00
A refreshing wine with lively acidity complementing flavours of lemongrass and tropical fruit.	

ROSÉ

Cabernet Sauvignon Blend, Mouton Cadet, Bordeaux, France	53.00
It's all about raspberry and red currants. A refreshing character gives citrus tang to the aftertaste.	
Pinot Grigio, Italia, Lombardia, Italy	23.00
A pretty, delicate pink rosé with red berry and strawberry aromas and slight off dry on palate.	
Grenache Blend, Marius, Pays D'OC, France	23.00
Perfect aperitif, refreshing with flavours of strawberries and well balanced acidity.	

RED



FRANCE

Cabernet Sauvignon Blend, Clos Du Marquis, Saint Julien, France	315.00
Rich and crisp structure with ripe tannins, refined oak which melts into an explosion of fruit.	
Pinot Noir, Domaine Des Perdrix, 1er Cru, Nuits-Saint-Georges, France	273.00
Intense wine with cherry, strawberry and blackcurrant flavours with some floral and liquorice notes.	
Pinot Noir, Pascal Jolivet, Sancerre, Loire Valley, France	89.00
Pure minerality on the nose with hints of smoke and red fruit. The palate burst in red currants.	
Grenache Blend, Calvet, Châteauneuf-du-pape, Rhone Valley, France	84.00
Rich and multi-layered with bright cherry and black fruit aromas. Well balanced & long finish.	
Merlot Blend, Calvet, 'Reserve', Bordeaux, France	37.50
A complex nose of red berry and plums, spicy aroma of cinnamon and smoked notes.	

ITALY

Sangiovese Blend, Tignanello, Tuscany, Italy	242.00
Aromatic intensity and flavours of red fruit, sour cherry, spice, tobacco, and herbs.	
Sangiovese, Ruffina, 'Brunello di Montalcino', Tuscany, Italy	205.00
Full-bodied, with marvellous tannins. Outstanding aftertaste of chocolate and sweet tobacco.	
Sangiovese Blend, Rocca della Macie, Tuscany, Italy	42.00
Bright and red-fruited with a ripe cherry centre, savoury tannins and a fresh, smooth and soft finish.	
Montepulciano, Zonin, Abruzzo, Italy	32.50
Intense black cherry and violet aromas with spicy notes to highlight elegant oak and soft tannins.	

SPAIN

Cabernet Sauvignon Blend, Torres, 'Gran Coronas', Catalunya, Spain	52.00
Recalling cherries and blackcurrants, coffee, liquorice. A long finish with vanilla notes from ageing.	
Tempranillo Blend, Beronia, 'Reserva', La Rioja, Spain	50.00
Soft tannins, black fruit base, balanced by notes of cacao, roasted hazelnut and a touch of pepper.	

CHILE



Cabernet Sauvignon, Viña Chocalan, 'Reserva', Maipo Valley, Chile Morello cherry, plum, and clove, with light tones of cedar on a layer of spices. Very well-balanced.	89.00
Merlot, Casa Lapostelle, Rapel Valley, Chile Attractive nose dominated by ripe fruit with lots of plum, cherry & cassis and spicy notes.	35.00
Pinot Noir, Cono Sur, Central Valley, Chile Red fruit notes with a pleasing hint of candy. Lively on the palate and rounded fruity finish.	32.50

ARGENTINA

Malbec, Graffina, 'Grand Reserve', San Juan, Argentina Solid berry aromas to start with bright plum and black cherry. Finish is straightforward yet smooth.	42.00
Malbec, Norton, Mendoza, Argentina Expressive on the nose with notes of ripe black fruits, violets and tobacco.	29.00

UNITED STATES OF AMERICA

Pinot Noir, Murphy Goode, California, United States Juicy red fruit character along with notes of vanilla, subtle complexity and soft tannins on the finish.	66.00
Merlot, Murphy Goode, California, United States Blueberry and blackberry all tied together with just a kiss of toasty vanilla and well-integrated tannins.	66.00
Cabernet Sauvignon, Woodbridge, California, United States Well-structured wine with notes of rich blackberry marmalade, chocolate, cedar and black olive.	42.00

SOUTH AFRICA

Pinotage, Beyerskloof, Stellenbosch, South Africa Cherries & plums with silky tannins & lingering flavours of sweet wood spice and balanced acidity.	48.00
Cabernet Sauvignon, Robertson Winery, Stellenbosch, South Africa Smooth, full-bodied style with rich mulberry, plum and cassis supported by elevated tannins.	30.00
Shiraz, Winemaker's Selection, Swartland, South Africa Dry, full-bodied, with blackberry, blueberry fruit and a peppery/smoky finish on the palate.	30.00



AUSTRALIA

Shiraz, Penfolds, South Australia, Australia 85.00
Purely-fruited, rich & ripe nose, luscious blackberries & cassis, with a smoky bacon undertone.

Cabernet Sauvignon Blend, Penfolds, Koonunga Hills, Australia 80.00
Opulent in structure with ripe cassis, chocolate aromas, velvety tannins and underlying new oak.

NEW ZEALAND

Pinot Noir, Stoneleigh, Marlborough, New Zealand 63.00
Rich vibrant wine, ripe supple tannins and fresh.
Cherries and rhubarb with a hint of warm spice.

BAR SNACKS

11.00 AM - 11.00 PM

BEEF RIB SSAMJANG (S)(GF) Cherry wood smoked beef rib, little gem, Korean BBQ sauce, pipirrana salad	8.00
SALMON & AVOCADO ROLL Salmon & avocado sushi roll, toasted sesame seeds	6.50
GAMBAS AL AJILLO (GF) Local tiger prawns, garlic, chilli flakes, extra virgin olive oil	6.00
HAND-CUT POTATO CHIPS (GF) Idaho potato, Cajun seasonings	3.75

BEVERAGE

COFFEE		AVANTCHA (Loose Tea)	3.75
Cappuccino	3.75	Chamomile	
Flat White	3.75	Darjeeling	
Latte	3.75	Earl Grey	
Mocha	3.75	English Breakfast	
Americano	3.25	Fujian Oolong	
Decaffeinated Coffee	3.25	Green Sencha	
Double Espresso	3.25	Masala Tea	
Double Macchiato	3.25	Peppermint	
Turkish Coffee	3.25	Silver Needle (organic)	4.75
Macchiato	2.75		
Ristretto	2.75		
Single Espresso	2.75		
FLOWERING TEA			5.75
Blueberry Lychee Milky Flower Jasmine Peach			
JAPANESE TEA			5.25
Matcha Iri Genmaicha Organic Hibiscus Organic Sencha Kagoshima			
HERBAL & FRUIT INFUSION			4.25
Feel Good Rush Hour Berry			
TMH Ginger Tea			3.75
Hot Chocolate			3.25
FRESHLY SQUEEZED JUICES (V)			3.75
(Also mixed as you please, from any of the juices you can make your own combination)			
Apple Carrot Orange Pineapple Watermelon			
CHILLED JUICES (V)			3.25
Cranberry Grapefruit Tomato			

(V) Vegetarian (N) Contains Nuts (GF) Gluten Free (S) Spicy

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MINERAL WATER | SOFT DRINKS

STILL

Hildon Delightfully Still	330 ml	750 ml
	2.75	3.25

SPARKLING

Hildon Gently Sparkling	330 ml	750 ml
	2.75	3.25

Coca Cola | Diet Coke | Sprite | Fanta Orange 2.75

Redbull 4.25

DESSERTS

KATMER (N) 5.50

Filo pastry, crushed pistachios served with vanilla ice cream

ASSORTED CHOCOLATE TRUFFLES (8 PIECES) 5.25

CHEESECAKE (N) 5.25

Yuzu white chocolate cheesecake, walnut halva

CHOCOLATE FONDANT 5.25

Dark chocolate cake with a hot melted center served with vanilla ice cream

HOMEMADE ICE CREAM AND SORBET (V)

1 Scoop | 3 Scoops 1.75 | 4.25

ICE CREAM

Earl Grey and double cream

Mint and thyme

Saffron orange honey

Vanilla

SORBET

Blood orange & calamansi

Avocado

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