



COLD APPETISERS

PANKO SHRIMP'S SALAD (S)	8.00
Panko fried tiger prawn, green leaves mix, Parmigiano-Reggiano, almond flakes, sriracha chilli lime dressing	
CHICKEN AND CRANBERRY (N)(GF)	7.50
Roasted chicken slice, endive lettuce, purple cabbage, dry cranberry, little gem, grapefruit segment, blue cheese crumble, cranberry dressing, roasted pecan nut	
GOAT CHEESE SALAD (N)	7.50
Warm goat cheese lavash crisps, figs, baby spinach, rocket, walnuts, yuzu hazelnut dressing	
HALLOUMI SALAD (N)(GF)	7.50
Mixed green leaves, red jalapeño, local beetroot slices, macadamia nut, honey balsamic dressing	
WAFU SALAD (V)	6.50
Mixed baby leaves with sesame soy dressing	
Add tiger prawns	3.25
WATERMELON SALAD	6.50
Watermelon, mint, arugula, homemade beetroot chips, roasted walnut, Kalamata olive, feta crumb, maple raspberry dressing	

SOUP & HOT APPETISERS

BEEF RIB SSAMJANG (S)(GF)	8.00
Cherry wood smoked beef rib, little gem, Korean BBQ sauce, pipirrana salad	
SQUID MARINARA (S)	6.00
Crispy fried squid, paprika, spicy marinara sauce	
SOUP OF THE DAY (V)	3.75
Daily temptation from our hot stove	

CURED, RAW AND SUSHI

TUNA TARTAR (GF)	11.00
Chopped tuna, crushed avocado, tobiko, sauce verge	
BEEF CARPACCIO (GF)(N)	10.50
Wafer-thin slices of Angus beef tenderloin, shaved parmesan, aioli, rocket, toasted pine nuts	
HAMACHI CARPACCIO	9.50
Japanese yellowtail, truffle ponzu, red grapes & spring onion salsa	
SALMON CEVICHE & AVOCADO SORBET	8.00
Diced salmon, banana onion, coriander, TMH secret dressing, lemon zest, avocado sorbet, green jalapeño	
DRAGON ROLL	7.50
Torched salmon, avocado, cream cheese, spicy mayo, chives	

PRAWN TEMPURA ROLL	6.50
Crispy prawn tempura sushi roll, spicy mayonnaise, toasted sesame seeds	
SALMON & AVOCADO ROLL	6.50
Salmon & avocado sushi roll, toasted sesame seeds	

PASTA & RISOTTO

PARMAROSA (S)	10.50
Gulf shrimps, spicy creamy tomato sauce, fresh basil, tricolour capsicum	
ALFREDO (V)	7.50
Butter, cream cheese, cream, chives, Parmigiano-Reggiano	
ARRABIATA (V)	7.50
Cherry tomato, garlic, fresh basil, chilli flakes, Parmigiano-Reggiano	
PISTACHIO PESTO (V)(N)	7.50
Pistachio, basil, lemon juice, fennel	
Fettuccini, Penne or Rigatoni with your favourite sauce	
Add chicken tiger prawns	3.25 3.25
RISOTTO AI FRUTTI DI MARE (SEA FOOD RISOTTO)	10.50
Japanese scallops, tiger prawn, fish stock, Acquerello rice, Parmigiano-Reggiano	

MAINS

RIB EYE 250G (GF)	23.00
200 days grain-fed Australian angus	
Grilled to your liking, served with truffle mash	
18 HOUR LAMB SHANK	19.00
Slow cooked lamb, herb polenta, sundried cherry, balsamic jus	
HAMMOUR (GF)	17.50
Pan-seared hamour, asparagus, roasted capsicum and cilantro sauce, beet and avocado salsa	
JUMBO PRAWN (GF)	16.50
Extra virgin olive oil, garlic, cherry tomato, kalamata olives	
SALMON (GF)(N)	15.50
Pan-seared salmon, shimeji mushroom, celeriac, almond purée, macadamia capers butter	
STUFFED FRENCH CORN-FED CHICKEN BREAST (GF)	15.00
French corn-fed chicken stuffed with basil, cheese served with sautéed potato noisette, creamy mushroom sauce	
TUNA (GF)	13.50
Pan-seared tuna, crusted potato, avocado, mustard beurre blanc	
AUBERGINE (GF)(V)	8.00
Roasted sweet and sour egg plant, sautéed onion tomato, greek yoghurt, toasted sourdough bread	

(V) Vegetarian (VE) Vegan (N) Contains Nuts (GF) Gluten Free (S) Spicy
 "Please let us know of any special requirements, allergies and so on and we will happily enhance your dining experience"
 All prices are in Bahraini Dinars and are inclusive of a 10% service charge, 5% government levy and 10% VAT.

SAUCES (GF)

1.75

Creamy mushroom | Green pepper jus | Creamy gorgonzola

SIDES (V)

SAUTÉED ASPARAGUS (GF)

4.25

Extra virgin olive oil, melted taleggio

HALF AVOCADO (GF)

3.75

Extra virgin olive oil, fresh lemon, Maldon sea salt

HAND-CUT POTATO CHIPS (GF)

3.75

Idaho potato, Cajun seasonings

SAUTÉED BROCCOLI (GF)

3.75

Garlic, extra virgin olive oil

DESSERTS

CHEESE (N)

7.50

Selection of international cheeses, fig chutney, dry fruit, onion jam

KATMER (N)

5.50

Filo pastry, crushed pistachios served with vanilla ice cream

ALMOND FILO (N)

5.25

Almond and apple baked in filo pastry, saffron orange honey ice cream, prune compote

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

Banana

Mint and thyme

Saffron orange honey

Vanilla

SORBET

Blood orange & calamansi

Avocado

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