

## MOCKTAIL 4.0

### CUCUMBER MINT SWIZZLE

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

### ORANGE AND PINEAPPLE COOLER

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

### CHAMOMILE STRAWBERRY

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

### WATERMELON BERRY

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

### APPLE AND BASIL

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

## SMOOTHIE 4.0

### MANGO

Fresh mango, mango juice, milk, yogurt, vanilla syrup

### BANANA

Ripe banana, vanilla ice cream, natural yogurt

### STRAWBERRY

Strawberry topped with mango juice, lime

### MIXED BERRIES

Strawberry, blueberry, raspberry, fresh orange juice, yogurt

### VIRGIN PINA COLADA

Pineapple, banana, coconut cream, fresh milk

### TROPICAL FIVE FRUITS

Banana, coconut, mango, pineapple, orange juice

### NUTTY ALMOND

Almond, caramel syrup, vanilla ice cream, yogurt

## SIGNATURE COCKTAIL

### MERCHANT CLUB 4.5

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

### TROPICALE TERRACE 4.5

Tequila, kahlúa, orange juice, lemon juice, strawberry syrup, mix berries

### WATERMELON MARTINI 5.5

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

### BERRIES GIMLET 5.5

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

### MH SOUR 5.5

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

## CLASSIC

### BLOODY MARY 4.5

Tomato juice, vodka, a drop of tabasco, horseradish, worcestershire sauce, lime, black pepper, salt

### CAIPIRINHA 4.5

Cachaça, lime juice, brown sugar

### WHISKEY SOUR 4.5

Bourbon, lime juice, gomme syrup, angostura bitters

### DAIQURI 4.5

Light or aged rum, squeezed lime juice, gomme syrup

### OLD FASHIONED 5.5

Bourbon, angostura bitters, brown sugar, orange twist

### NEGRONI 5.5

Campari, sweet vermouth, gin, orange twist

### BRAMBLE 5.5

Gin, crème de cassis, squeezed lemon juice, gomme syrup

### MOJITO 5.5

Rum, fresh lime, brown sugar, fresh mint, soda water

### LONG ISLAND ICE TEA 6.0

Rum, vodka, tequila, gin, triple sec, lime juice, coca cola

## MARTINI

MARTINEZ 5.5  
Gin, sweet vermouth, triple sec

3 WAYS OF MANHATTAN 5.5  
Choice of bourbon, Irish whisky or gin, angostura bitters, sweet vermouth, cherry syrup

COSMOPOLITAN 5.5  
Vodka, triple sec, cranberry & fresh lime juice, shaken, orange twist

VESPER MARTINI 5.5  
Vodka, gin, vermouth bianco

SIDECAR 6.5  
Cognac, cointreau, sour mix

## SHOT

TEQUILA CRUDA 5.5  
Tequila, lemon, salt

B-52 5.5  
Kahlúa, bailey's, cointreau

BEER | Bottled 5.0  
Heineken | Armstel Light | Hoegaarden  
Peroni Nastro Azzurro 5.5

BEER | Draft 4.0 | 5.5  
Glass | Pint

STOUT 8.0  
Guinness Surger

APERITIF - VERMOUTH - BITTER - ANISE 4.5  
Aperol, Campari, Martini Bianco, Martini Rosso, Martini Extra Dry  
Pimms No.1, Jägermeister, Pernod, Ricard

LIQUEUR 4.5  
Advokaat, Apricot Brandy, Ananas, Banane, Crème de Cassis, Framboise, Amaretto, Crème de Fraise, Kiwi, Limoncello, Litchao, Mandarin, Mangue, Peach, Malibu and Archers Peach Country

Cointreau, Frangelico, Grand Marnier, Southern Comfort, Tia Maria, Kahlúa and Baileys 5.0

## RUM

Havana Club Anejo 3 Years 5.5  
Bacardi Carta Blanc 6.0  
Bacardi Gold 6.0  
Dillon Old Rum 7.0  
Bally Vintage 1998 8.0

## CACHACA

Cinario 5.5

## GIN

Bombay Sapphire 5.5  
Martin Miller's 6.5  
Hendrick's 6.5  
Tanqueray 10 7.0  
London No 1 Gin 8.0  
Botanic Ultra London Dry Gin 8.5

## VODKA

Russian Standard 5.5  
Ketel One 8.0  
Uluvka Signature Vodka 10.5  
Grey Goose 11.5

## TEQUILA

Jose Quervo Silver 5.5  
Jose Quervo Gold 6.0  
Petron XO Café 8.0  
Petron Anejo 9.0  
Petron Silver 10.0

## WHISKY | WHISKEY

### SCOTCH BLENDED

Monkey Shoulder 6.5  
Chivas Regal 12 Years 8.5  
Johnny Walker Black Label 9.0  
Johnny Walker Gold Reserve 9.5  
Chivas Regal 15 Years 10.0  
Chivas Regal 25 Years 35.0

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 10% service charge, 5% government levy and 5% VAT.

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 10% service charge, 5% government levy and 5% VAT.

## SCOTCH SINGLE MALT

Glen Moray 12 Years	7.0
Islay of Jura 10 Years	7.5
Highlandpark 12 Years	7.5
Glenmorangie Original	8.5
Laphroaig 10 Years	8.5
Talisker Skye Malt 10 Years	10.0
Islay of Jura 16 Years	11.5
Lagavulin 16 Years	19.0

## IRISH

Bushmills Original	5.5
--------------------	-----

## BOURBON

Jim Beam	5.5
Wild Turkey	7.0
Jack Daniels	8.0

## JAPANESE

Suntori Yamazaki Distillers Reserve	15.0
Suntori Hibiki Harmony	16.0


## COGNAC

Martell VSOP	8.5
Remy Martin VSOP	10.5
Martell XO	24.5
Remy Martin XO	32.5

## ARMAGNAC

St Vivant XO	9.0
--------------	-----


## SPARKLING WINE

Lamberti Prosecco Spumante Extra Dry - Italy		
Brotherhood Sparkling Chardonnay - USA	6.0	32.0
Martini Rosé - Italy		34.0
		45.0

## CHAMPAGNE

Baron De Rothschild Brut		
Moet & Chandon Imperial Brut N/V		145.0
Baron De Rothschild Blanc De Blanc		165.0
Baron De Rothschild Rose		185.0
Moet & Chandon Imperial Brut Rose N/V		185.0
Veuve Clicquot Ponsardin Brut N/V		185.0
Dom Pérignon		485.0
Cristal		550.0

## ROSÉ

Italia Pinot Grigio		
Bolla Bardolino Chiaretto - Italy	4.5	20.0
Mouton Cadet Rosé - France	5.0	22.0
		50.0

## WHITE WINE

Kumala Chardonnay - South Africa		
Folonari Soave - Italy	5.0	22.0
Calvet Reserve Blanc - France	5.0	22.0
Tamari Torrontes Reserva - Argentina	6.0	27.0
Montez Sauvignon Blanc - Chile	6.0	27.0
Graffigna Centenario Pinot Grigio - Argentina	6.5	30.0
Gavi Di Gave DOCG Gold - Italy		32.0
Vina Chocalan Chardonnay Malvilla - Chile		45.0
Moscato D'Asti - Alasia - Italy		55.0
Chablis Moreau - France		60.0
Pouilly-Fuissé Moreau - France		70.0
Pouilly-Fumé Pascal Jolivet - France		95.0
Piagato Riviera Ligure Di Pontente DOC - Italy		100.0
Oravera Falanghina - Italy		120.0
1er Cru Puligny Montrachet LCDJP - France		140.0
		352.0


(V) Vegetarian (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 10% service charge, 5% government levy and 5% VAT.

All prices are in Bahraini Dinars and are inclusive of 10% service charge, 5% government levy and 5% VAT.

## RED WINE

		
Kumala Shiraz - South Africa	5.0	22.0
Calvet Reserve Rouge - France	6.0	27.0
Tamari Cabernet Sauvignon - Argentina	6.0	27.0
Montez Merlot - Chile	6.5	30.0
Bolla Valpolicella - Italy	7.0	33.0
Graffina Grand Reserva Malbec - Argentina		40.0
Rocca Delle Macie Chianti Classico - Italy		40.0
Stoneleigh Pinot Noir - New Zealand		60.0
Châteauneuf-Du-Pape Boutinot - France		80.0
Sancerre Rough Pascal Jolivet - France		85.0
Vina Chocalan Gran Reserva - Chile		85.0
Brunello di Montalcino - Italy		195.0
Barolo DOCG Monfalletto - Italy		215.0
Tignanello - Italy		230.0
Nuits-Saint-Georges 1er Cru APDDP - France		260.0
Clos Du Marquis, Saint Julien - France		300.0

## FORTIFIED WINE

Cockburn's Special Reserve	8.0
Graham Crusted Port	

## SHERRY

Tio Pepe	5.0
----------	-----

## GRAPPA

Muscato Alexander	4.5
Amarone Alexander	7.5

## BAR SNACKS 11.00 AM - 11.00 PM

<b>FRIED CALAMARI (N)</b> Crispy fried squid, romesco, aioli sauce	5.5
<b>SALMON &amp; AVOCADO ROLL</b> Salmon & avocado sushi roll, toasted sesame seeds	6.5
<b>CRAB &amp; MANGO ROLL</b> Crab & Thai green mango sushi roll, spicy mayonnaise, red tobiko	7.0
<b>BEEF SSAMJANG (GF)</b> Cherry wood smoked beef rib, Belgian endive, Korean BBQ sauce, pipirrana salad	7.0
<b>CRAB SALAD (GF)</b> Crab little gem cups, tarragon mayonnaise, asparagus pomelo salad	9.5
<b>GAMBAS AL AJILLO (GF)</b> Local tiger prawns, garlic, chilli flakes, extra virgin olive oil	4.5
<b>HAND-CUT POTATO CHIPS (GF)</b> Rosemary salt, smoked paprika	3.0
<b>CHOCOLATE TRUFFLES (GF)</b> Assorted chocolate truffles 8 pieces	5.0
<b>CHEESE</b> Selection of international cheeses, fig chutney, dried fruit, onion jam	6.5

(V) Vegetarian (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"

## BEVERAGE

COFFEE		NEWBY TEA (Loose Tea)	3.0
Ristretto	2.5	English Breakfast	
Turkish Coffee	2.5	Earl Grey	
Single Espresso	2.5	Darjeeling	
Double Espresso	3.0	Green Sencha	
Long Black	3.0	Chamomile	
Cappuccino	3.5	Fujian Oolong	
Latte	3.5	Fruity Berries	
Mocca	3.5	Ginseng Oolong	
		Ginger Lemon	
		Masala Chai	

FLOWERING TEA			5.5
Blueberry   Lychee   Milky Flower			

## DESSERT

CHEESECAKE (N)			4.5
Yuzu white chocolate cheesecake, walnut halva			

DOUBLE CHOCOLATE DOME (N)			4.5
Dark chocolate cremeux, white chocolate mousse, blood orange sauce			

LIME PANNA COTTA (GF)			4.0
Kaffir lime fragrancd panna cotta, fresh mango sauce			

ALMOND FILO (N)			5.0
Almond and apple baked in filo pastry, saffron ice cream, prune compote			

CHOCOLATE FONDANT			4.5
Dark chocolate cake with a hot melted center, strawberry ice cream			

ASSORTED CHOCOLATE TRUFFLES (8 pieces)			5.0
--	--	--	-----

CHEESE (N)			6.5
Selection of international cheeses, fig chutney, dry fruit, onion jam			

SELECTION OF ICE CREAM AND SORBET (V)			
	1 Scoop at 1.5	3 Scoops at 4.0	

ICE CREAM	SORBET		
Vanilla	Blood orange & calamansi		
Valrhona chocolate			
Strawberry			
Ice cream of the day			

## SUNDOWNER

5.30 PM - 7.30 PM  
YOUR SECOND DRINK ON US

### RED WINE

Kumala Shiraz - South Africa			5.0
Calvet Reserve Rouge - France			6.0
Tamari Cabernet Sauvignon - Argentina			6.0
Montez Merlot - Chile			6.5
Bolla Valpolicella - Italy			7.0

### WHITE WINE

Kumala Chardonnay - South Africa			5.0
Folonari Soave - Italy			5.0
Calvet Reserve Blanc - France			6.0
Tamari Torrontes Reserva - Argentina			6.0
Montez Sauvignon Blanc - Chile			6.5

### SPARKLING WINE

Lamberti Prosecco Spumante Extra Dry - Italy			6.0
--	--	--	-----

### RUM

Havana Club Anejo 3 Years			5.5
---------------------------	--	--	-----

### GIN

Bombay Sapphire			5.5
-----------------	--	--	-----

### VODKA

Russian Standard			5.5
------------------	--	--	-----

### TEQUILA

Jose Quervo Silver			5.5
--------------------	--	--	-----

### WHISKY | WHISKEY

#### SCOTCH BLENDED

Monkey Shoulder	6.5		
-----------------	-----	--	--

#### BOURBON

Jim Beam			5.5
----------	--	--	-----

#### COGNAC

Martell VSOP	8.5		
--------------	-----	--	--

#### ARMAGNAC

St Vivant XO			9.0
--------------	--	--	-----

(V) Vegetarian (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 10% service charge, 5% government levy and 5% VAT.

(V) Vegetarian (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 10% service charge, 5% government levy and 5% VAT.

## APPETISERS

WAFU SALAD (V) Mixed baby leaves with sesame soy dressing	6.0
CHICKEN SALAD (N)(GF) Grilled chicken, green apple, dry cranberries, jalapeño, mint, raspberry yogurt dressing	7.5
CALAMARI (N) Crispy fried squid, romesco, aioli sauce	5.5
BEEF RIB SSAMJANG (S) Cherry wood smoked beef rib, Belgian endive, Korean BBQ sauce, pipirrana salad	7.0
SALMON & AVOCADO ROLL Salmon & avocado sushi roll, toasted sesame seeds	6.5
CRAB & MANGO ROLL Crab & Thai green mango sushi roll, spicy mayonnaise, red tobiko	7.0

## MAIN

WAGYU BURGER (N) Premium wagyu beef patty, brioche bun, basil mayonnaise, melted taleggio, hand-cut potato chips	9.5
MUSHROOM BURGER (V) Grilled portobello mushroom, polenta, crushed avocado, aioli, hand-cut potato chips	6.5
RISOTTO FUNGHI (V)(GF) Porcini mushroom risotto with Parmiggiano Reggiano and truffle oil	7.5
<b>Tagliatelle with your favourite sauce</b>	
NAPOLITANA (V) Tomato sauce, roasted cherry tomatoes, kalamata olives, fresh basil	7.5
GAMBERI PESTO TRAPANESE (N) Sautéed prawns, Sicilian pesto sauce	9.5

**Enjoy your 20% off on above selections  
during Sundowner hours**

(V) Vegetarian (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 10% service charge, 5% government levy and 5% VAT.

## DESSERTS

LIME PANNA COTTA (GF) Kaffir lime fragranced panna cotta, fresh mango sauce	4.0
CHOCOLATE FONDANT Dark chocolate cake with a hot melted centre, strawberry ice cream	4.5
ALMOND FILO (N) Almond and apple baked in filo pastry, saffron ice cream, prune compote	5.0
CHEESECAKE (N) Yuzu white chocolate cheesecake, walnut halva	4.5

**Enjoy your 20% off on above selections  
during Sundowner hours**

(V) Vegetarian (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 10% service charge, 5% government levy and 5% VAT.