

BEVERAGE MENU

SIGNATURE SERVES

4.000

THE PEARL DYNASTY

Elegant blend of rice milk, citrus lemon pineapple, agave nectar, rosewater adorned with an edible flower

Symbols of wisdom, modesty and generosity, Bahraini pearls have been adorned by some of the world's most famous faces; from Cartier to Queen Elizabeth, all have marvelled at their splendour and beauty.

LABOUR OF LOVE

Fresh watermelon, coconut water, mint with honey and lime embellished with a gold leaf

*For generations, Bahraini women have perfected the intricate and painstaking skills needed to create kurur - a handwoven gold or silver trim that is used to embellish the finest traditional garments.
This is a real show stopper!*

SUN ISLE

Mango, raspberry, citrus, saffron cardamom honey, garnished with Sumac

Bahrain floats in the Arabic gulf, near the East coast of South Arabia where the caveat of the King Fahad causeway stands. This 16 miles link from west to east was constructed between 1981 and 1986 and carries about 25,000 vehicles per day.

GRANDSTAND FINISH

Unique combination of passion fruit, citrus orange, ginger, basil and Baharat cordial topped with lime and sparkling gold apple juice

"It's lights out and away we go!" Since 2004, a tarmac of Bahrain International Circuit has played host to some of the greatest battles between Formula One's finest. This refreshing number will guarantee the pole position.

TREE OF LIFE

Lemon juice, apple juice, citrus sorbet orange juice, lemon verbena, vanilla

Mystery surrounds how The Tree Of Life came to existence. For over 400 years it has been starved of water, but has still managed to flourish in the middle of Bahrain's unforgiving desert. Miracles do happen!

COLD COFFEE SPECIALTIES

4.000

SOMETHINGS BREWING

Cold brew coffee mixed with soya milk fresh pineapple and lime juice with toasted pistachio oregeat

KAHVE JULEP

Cold brew coffee, fresh mint, cardamom amaretto syrup with pink grapefruit juice

BLACK AND BLUE

Cold brew coffee mixed with blueberry puree, fresh orange juice, citron syrup filled with Fever-Tree ginger ale

MILKSHAKES

4.000

ROSE, SAFFRON AND CARDAMOM

Creamy vanilla ice cream blended with soy milk attuned with harmony of saffron cardamom and rose water

SALTED CARAMEL AND CHOCOLATE

Decadent chocolate ice cream and salted caramel duet accompanied by soya milk and hazelnuts, garnished with caramel popcorn

CRÊPE AND OREO

Sweetness of vanilla ice cream, crêpe crunch of oreo blended with mocha and date cordial and silky rice milk with whipped coconut

KUMQUAT AND STRAWBERRY

Creamy strawberry ice-cream blended with low fat milk, homemade orange marmalade and citrus syrup

SMOOTHIES

4.000

KING ALPHONSO

Gold mango sorbet, zesty ginger, pineapple juice, coconut milk sweetened with agave nectar

COLD BEETS

Ruby beetroot and pomegranate mixed with banana, yogurt and maple syrup. Garnished with beetroot crisp

SIGNATURE SELECTION

We are pleased to serve single estate
100% Specialty Arabica coffee -
Yellow Bourbon from Brazil

TRUFFLE KAPUTZINER 4.000
Espresso, truffle oil, vanilla flavored
whipped cream

MORROCCAN MINT LATTE 5.500
Morroccan mint infusion, milk
Valrhona chocolate

YEMEN SPICED MOCHA 4.000
Espresso, milk, chocolate, cinnamon, cloves

COCONUT MACCHIATO 4.500
Espresso, coconut milk, hazelnut
shredded coconut

SPANISH CORTADO 4.000
Espresso, milk, cacao, cinnamon
brown sugar

BICERIN 4.000
Espresso, gianduja chocolate, whipped
cream, cacao powder

VEGAN AND WELLNESS

4.000

GO LIKE A ROCKET
Fresh cucumber, celery, pineapple, rocket
agave nectar

BUNDLE OF ENERGY
Carrot mixed with pineapple and banana
with a zing of ginger, agave nectar

GREEN WITH ENVY
Avocado, matcha powder, spinach
agave nectar, soya milk

SIGNATURE ICE TEAS

4.000

JASMINE AND MELON
Soothing Arabica jasmine tea tinged
with lemon verbena, agave nectar and
watermelon juice

HIBISCUS AND BLACKCURRANT
Bright, fruity, a quenching hint of
elderflower garnish with green apple
that compliments the flavor

SPECIALITY COFFEE

Served in a 24 Karat gold plated cup

JAMAICA BLUE MOUNTAIN
7.000
100% Arabica -
Grade I

Technical Info:
Estate: Gold Cup Roast
Level: Medium
Region: Blue Mountains, Jamaica

PANAMA GEISHA
7.500
100% Arabica -
Grade I

Technical Info:
Estate: Hacienda La Esmeralda
Farm: Jaramillo
Region: Boquete, Panama
Lot: Bosque
Variety: Geisha

HAWAII - KONA GOLD RUM CO.
7.500
100% Arabica -
Extra Fancy

Technical Info:
Estate: Kona Gold
Region: Kona, Hawaii

V60 COFFEE 5.000

COFFEE SYPHON 6.500

FRENCH PRESS 5.000

CHEMEX 5.000

CATUAI GUATEMALA SWISS
WATER DECAFFEINATED
COFFEE 5.000
Swiss water process is an
innovative, 100% chemical free



JING LOOSE LEAF TEA

BLACK TEA

Assam Breakfast 4.000 | Darjeeling 4.000
Earl Grey 4.000 | Vanilla Black 4.000
Lychee Red 4.000

GREEN TEA

Sword Green Tea 4.000
Organic & Fair trade Dragon 6.000
Japanese Sencha 4.000
Jasmine Pearl 4.500 | Gold Oolong 4.000
Traditional Moroccan Tea - Small 4.000
Traditional Moroccan Tea - Large 6.000

WHITE TEA

Silver Needle 6.000

HERBAL INFUSIONS

Flowering Lily & Jasmine 5.000
Chamomile Flower 4.000
Peppermint Leaf 4.000
Lemongrass & Ginger 4.000
Lemon Verbena 4.000

COFFEE SELECTION

Turkish Coffee 3.500
French Coffee 3.500
Espresso 3.500
Espresso Macchiato 3.500
Americano 3.500
Double Espresso 4.000
Café latte 4.000
Cappuccino 4.000
Mocha 4.000
Latte Macchiato 4.000
Caramel Latte 5.000
Hazelnut Latte 5.000
Bay View Hot Chocolate 6.000
Arabic Coffee - half dalla 7.500
Arabic Coffee - full dalla 12.000
Iced Brew Coffee 4.000
Hazelnut Iced Brew Coffee 4.500
Caramel Iced Brew Coffee 4.500

SOFT BEVERAGES

Coca Cola 3.000
Diet Coke 3.000
Sprite 3.000
Diet Sprite 3.000
Red Bull 4.000

FRESH JUICES

Pineapple 4.000
Orange 4.000
Grapefruit 4.000
Watermelon 4.000
Apple 4.000
Lemon-mint 4.000
Carrot 4.000
Lemon 4.500
Beetroot 4.500
Pomegranate 4.500
Mango 4.500

WATER

Evian, Badoit, Perrier 33 cl 3.000
Evian, Badoit 75 cl 4.000

Please let us know if you have any food allergies, dietary restrictions or special considerations.

Prices are in Bahraini Dinar and are inclusive of 10% service charge,
5% government levy and 5% VAT

يرجى إبلاغنا إذا كان لديك أي حساسية اتجاه الطعام أو قيود غذائية أو طلبات خاصة
الأسعار أعلاه بالدinar البحريني وتشمل ١٠ % رسوم خدمة و ٥% ضريبة حكومية و ٥% ضريبة القيمة المضافة