

武士道

B U S H I D O

by buddha-bar™

-The Way of the Warriors-

ALA CARTE

Menu

COLD APPETIZERS

Wagyu & Foie Gras Tataki	15.9
Julienne cut salad, seaweed, roasted garlic vinaigrette	
Salmon or Tuna Tiradito	9.9
Seaweed, red chili, ponzu, passion fruit sauce	
Nikkei Fresh Tuna Ceviche	9.9
Fresh saku tuna, cilantro, yuzu ponzu sauce	
Trio of Tartar	10.9
Tuna, salmon, saikyo miso, avocado, cucumber, truffle oil	
Thai Salmon Ceviche	9.9
Fresh salmon, mango, Thai Chilean sauce & tiger milk	
Avocado Kale Salad	6.9
Butternut squash, feta cheese, roasted pecan, pomegranate, peanut lime dressing	
Crispy Beef Salad	8.8
Iceberg lettuce, radicchio, asparagus, cheese, sweet honey, mustard dressing	
Summer Chicken Salad	7.6
Gourmet leaves, capsicum, carrot, longan fruit, yuzu miso dressing	

SUSHI ROLLS

	4 PCS	8 PCS
Golden Mango Roll	4.5	8.0
Cream cheese, smoked salmon, crabstick, cucumber		
Yakita Salmon Roll	4.7	8.0
Shrimp tempura, scallion, tobiko		
California Roll	4.3	7.4
Cucumber, mayonnaise, crabstick, avocado, tobiko		
Strawberry Avocado Roll	4.7	8.0
Prawn, avocado, cream cheese, strawberry		
Ambassador Roll (S)	4.5	8.0
Mozzarella, crabstick, asparagus, avocado, dynamite shrimp		
Spectacular Roll	4.7	8.5
Black rice, cream cheese, tamago, asparagus, crabstick, salmon, tobiko		
Crispy Fried Tempura Roll	5.1	8.3
The classic crisp fried to perfection		

6PCS ROLL

Heavenly Roll (S)	11.7
Prawns, spicy tuna, rock shrimp, cucumber, cream cheese, unagi sauce	
Volcano (S)	11.7
Scallop, tempura prawn, spicy mayo, unagi sauce	

HOT APPETIZERS

Edamame or Spicy Edamame (V) (S)	3.6
Coarse salt or sweet & spicy sauce	
Bushido Chicken Gyoza	5.7
Japanese Dumpling 6 PCS	
Eggplant with Red Sweet Miso (V)	4.2
Shrimp Wasabi Tempura (S)	6.5
Fried Calamari Ring with Ponzu Sauce	4.9
Prawn Tempura	7.2
Rock Shrimp Tempura (S)	5.9
Creamy Spicy Sauce	
Rock Lobster Tempura (S)	27.3
Yuzu Spicy Mayonnaise	

SOUPS

Chicken Cream Soup	4.9
Asparagus, mushroom, saffron essence, parmesan cheese	
Miso Soup	3.3
Tofu, wakame, mushroom, spring onion	
Tom Yum Soup (S)	5.2
Prawn, tomato, galangal, lime leaves	

SASHIMI RAW FISH

	3 PCS	5 PCS
Hamachi -Yellowtail	5.8	8.9
Shake -Salmon	4.3	7.2
Ebi -Shrimp	3.3	4.8
Tai -Seabream	4.3	7.2
Maguro -Yellow Fin Tuna	6.0	8.6
Tako -Octopus	5.8	8.7
Tobiko -Flying Fish Roe	6.0	8.7
Suzuki -Seabass	4.3	7.2
Unagi -Eel	7.2	10.0

SUSHI NIGIRI

	2 PCS
Hamachi -Yellowtail	4.6
Shake -Salmon	3.9
Ebi -Shrimp	2.6
Tai -Seabream	3.7
Maguro -Yellow Fin Tuna	5.0
Tako -Octopus	4.6
Tobiko -Flying Fish Roe	4.6
Suzuki -Seabass	3.9
Unagi -Eel	6.0

(V) Vegetarian (S) Spicy

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ASSORTMENTS

“The Chef’s Selection of Sushi & Sashimi Platter, Ideal to Share”

Sushi Art Signature Maki Selection	26 PCS	35.6
Bushido Nigiri Platter	7 / 14 PCS	12.1 / 20.4
Art of Samurai Sashimi Selection	14 PCS	20.4

ROBATA GRILL MAIN COURSE

Tiger Prawns Lemon, homemade egg mayo	10.2	Chicken Thigh Green peas with teriyaki sauce	8.6
Asian Style Braised Lamb Shank Baby Bok choy, mashed potato, Sansio soy gravy	11.9	Nikkei Miso Black Cod Homemade miso marinated and quinoa	17.8

TEPPANYAKI

Seafood		Meat	
Norwegian Salmon	9.2	Chicken Thigh	8.6
Tiger Prawns	10.2	Certified Angus Beef Rib-Eye	12.8
Scallop	13.9	Certified Angus Beef Tenderloin	14.0
Rock Lobster Tail	27.3	Wagyu Beef Sirloin – Grade 6/7	32.0
Choice of Sauces: Garlic Butter, Spicy Thai, Teriyaki, Miso Soya, Smoked BBQ, Pepper Butter, Creamy Yum Yum Sauce		Choice of Side Dishes: Steamed Rice, Garlic Fried Rice, Vegetable Fried Rice, Wasabi Mashed Potato	

BUDDHA-BAR SIGNATURE DISHES & PAN ASIAN CUISINE MAIN COURSES

Seabass Thai Green Curry Green peas, baby corn, mushroom	11.9	Singapore Chili Prawn (S) Tiger prawn, chili sambal, baby Bok choy, egg, ginger, garlic, coriander	14.9
Wok Seared Cantonese Beef Beef tenderloin, Cantonese Barbeque sauce, broccoli	14.0	Sichuan Bahraini Hammour (S) Asian vegetables, Sichuan spicy sauce	12.4
Sizzling Steak Angus rib-eye, mixed vegetables, miso sauce	13.8		

SIDE DISHES

Mixed Vegetables Teppanyaki (V)	4.9	Mixed Seafood Fried Rice (Salmon or Prawn)	4.4
Steamed Vegetables or grilled (V)	4.9	Yaki Soba Noodle (Chicken, Prawns or Vegetables)	10.0
Steamed Rice	1.9	Steam Bok Choy with Garlic Oyster Sauce	4.2

BAR BITES

Black Angus Beef Burger & Fries Lettuce, tomato, cheddar cheese, egg, spicy mayonnaise	8.9	Wagyu Foie Gras Slider Lettuce, tomato, cheddar cheese, teriyaki, truffle mayonnaise	15.9
Beef Katsu Sando & Fries Breaded beef sandwich served with Miso onion relish, smoked aji Amarillo sauce	9.5	Fried Fish Wonton Served with peanut sauce	5.3
Chicken Sliders & Fries Lettuce, tomato, cheddar cheese, garlic BBQ sauce	7.9	Garlic Fried Chicken Boneless fried chicken toast in a buttered sweet garlic gazed	5.3
Fish & Chips Japanese tartar sauce, pickles, French fries	9.9	Lava Cheese Fries Steak cut fries topped with cheese & spicy mayonnaise	5.8

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BEVERAGE

Menu

WHITE WINE BY THE GLASS	150 ml	Bottle
Sauvignon Blanc, Sierra Grande - Chile It has a lovely citrus notes of lemon and lime with oaky twist.	4.9	24.5
Chardonnay, Nederburg - South Africa Palate nectarine, quince, pear and citrus. Like a mouthful of juicy, tangy fruit salad with a light drizzle of honey adding richness.	5.1	25.8
RED WINE BY THE GLASS	150 ml	Bottle
Cabernet Sauvignon, Fleur Du Cap - South Africa Full-bodied wine has a ruby red color with aromas of ripe berries, cherries, and hints of pencil shavings ending in subtle oak spices.	4.9	24.5
Merlot, Nederburg - South Africa Aromas and flavors of berries, blackcurrant, blackberries, blueberries in a dry finish.	5.3	26.2
ROSÉ BY THE GLASS	150 ml	Bottle
Tempranillo, Bobal, Radio Boca - Spain Fruity rose wine with juicy wild strawberry, cherries and exiting fresh berries.	5.4	26.7
SPARKLING WINE BY THE GLASS	150 ml	Bottle
Prosecco, Voga - Italy Chic Italian sparkler with vibrant character, excellent intensity and fruity nose displaying ripe apricot and peach notes.	6.1	30.1

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MOCKTAILS

Ginger Hill 3.9

Tropical and refreshing drink, with fresh ginger, pineapple juice, lemon juice, elder flower syrup, and top up with sprite.

Tanoshi 3.9

Deep fruity non-alcoholic drink, fresh lemongrass muddled with mango juice, lemongrass syrup, passion fruit and splash with ginger ale.

Kankitzuri 3.9

Refreshing sweet and sour drink, with cucumber syrup, sour mix, energy drink and topped with hibiscus tea.

Nitobe 3.9

Clean taste of lychee and bubbly, stirred with strawberry puree, lychee juice and vanilla syrup topped with sprite and cranberry juice.

Ringgo Minto 3.9

Refreshing fruity, sweet sour mocktail combination of fresh mint leaves muddled with lime, and vanilla syrup stirred with apple juice.

SOFT DRINKS

Sprite	2.6
Ginger Ale	2.6
Coke	2.6
Diet Coke	2.6
Red Bull	3.7
Red Bull (sugar free)	3.7

FRESH JUICES

Orange	3.6
Carrot	3.6
Pineapple	3.6
Lemon Mint	3.9

COFFEE

Black Coffee	2.7
Cappuccino	2.7
Espresso	2.7
Caffé latte	2.7
Double Espresso	3.0
Turkish Coffee	3.0

TEA

Japanese Tea	2.7
Fancy Sencha	2.7
Jasmine Tea	2.7
Chamomile	2.7
English Breakfast Tea	2.7

WATER

Evian Still Water Small	3.2	Voss Still Water Small	3.2
Evian Still Water Large	4.4	Voss Still Water Large	4.4
Evian Sparkling Water Small	3.4	Voss Sparkling Water Small	3.4
Evian Sparkling Water Large	4.6	Voss Sparkling Water Large	4.6

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THE SIGNATURE

- SOTB BUSHIDO STYLE** 7.6
Fruity and sweet drink, mix of raspberry, passion fruit, and lychee stirred with vodka and the Japanese liqueur, umeshu.
- SAMURAI** 7.6
A fruity and tough drink mixture of the Japanese distilled beverage, shochu, vodka, rum, tequila, melon liqueurs, shaken with pineapple juice and cucumber syrup.
- JAPAN'S DREAM** 7.6
Sweet and sour cocktail mixture of vodka, cinnamon liqueur, rum, passion fruit, melon liqueur. Shake and top with energy drinks.
- INAGA (Sharing)** 20.1
A punch bowl drinks for 8 people with unique style of drinking. Mixture of white rum, dark rum, pomegranate liqueur, cinnamon syrup, orange juice, mango juice, and lemon juice.

BUSHIDO STRONG EXPERIENCE

- HARAKIRI** 8.7
Fruity and strong over proof rum, fresh lime, passion fruit, and cherry Liqueur, brandy with a dash of peach bitters, top up with port wine.
- GEISHA** 8.7
Strong cocktails, sweet and fruity, mixture of Special Bushido Mix Rum With honey syrup, orange and pineapple juice.
- KATANA** 8.7
Strong and refreshing cocktails, combinations of Bushido Secrete spirits, blue curacao, pineapple juice and splash of red wine on top.

BUSHIDO CRAFT COCKTAILS

- CHUGI - LOYALTY 忠** 5.6
Refreshing combinations muddled fresh ginger and honey stirred well with gin, balanced with lemon juice and topped with ginger ale.
- YU- COURAGE 勇** 5.6
Fruity and refreshing cocktail, with new traditional of creating cocktails with healthy products by infusing tea into alcohol, combine with lemongrass and watermelon.
- MEYO - HONOUR 誉** 6.4
Perfect balanced combinations of whisky, sake, passion fruit, and southern comfort dash of honey.
- REI - RESPECT 礼** 7.8
Strong cocktail with over proof rum balance with homemade syrup and pineapple.

CLASSIC COCKTAILS

Travel our range of world-renowned cocktails from long drinks to martinis, and passing by the sours, don't hesitate to challenge our Bartenders with their knowledge.

NEGRONI 4.7

Invented in Florence, Italy in 1919 by Count Camillo Negroni. Botanical gin stirred with Campari bitter and Sweet vermouth.

ROBROY 4.7

Was named after the Broadway show in 1894. 12-year-old premium Scotch Whisky stirred cold with Sweet vermouth and a touch of bitters, topped with skewered maraschino cherry.

CAIPIRINHA 4.7

Brazilian drink that has been in vogue for the past half century. Fresh cut Brazilian lime muddled with demerara granulated sugar, packed with crushed ice and poured long with Brazilian Cachaça.

SAZERAC 5.7

Leon Lamothe, a bartender in New Orleans, created the drink in the 1850s. Straight rye whisky, simple syrup, Angostura Bitters to taste and Herbsaint to rinse the glass. Crystallized lemon twisted.

COSMOPOLITAN 5.7

Created by Cheryl Cook in South Beach Miami. The cosmopolitan was made for the first time in the mid-1980s. Absolut Citron Vodka, Cointreau, fresh lime juice, cranberry juice.

SINGAPORE SLING 6.3

Around 1915, Ngiam Tong Boon, bartender at Raffles Hotel, Singapore, originally created this long drink for women. A dash of Grenadine, gin, cherry brandy, Dom Benedictine, pineapple juice, lemon juice and soda. Topped with a twist of orange and a cherry.

MOJITO 6.3

A classic refreshing Cuban drink, of lime muddled with mint and simple syrup, stirred over crushed ice along with white rum and topped with a splash of soda water.

MAI TAI 6.3

Victor J. Bergeron created the Mai Tai one afternoon for some friends who we're visiting from Tahiti. 12-year-old J. Wray & Nephew rum, fresh lime, De Kuyper Orange Curaçao, Garnier Orgeat syrup.

OLD FASHIONED 7.2

Invented in 1880, at the Pen Dennis Club, Kentucky. Sugar cube dissolved in Angostura Bitters, soaked with orange and cherry, stirred well with straight Bourbon Whiskey.

“For other Classics, please feel free to ask our team member”

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APERITIFS	60 ml
MARTINI (Dry, Bianco, Rosso)	3.7
PERNOD	4.3
CAMPARI	4.3

PORT WINE	
PORTO CRUZ RESERVA	3.7

LIQUERS	30 ml
MALIBU 21% alc.	3.6
KAHLUA 20% alc.	3.6
SOUTHERN COMFORT 35% alc.	4.4
DRAMBUI 40% alc.	4.5
GRAND MARNIER 40% alc.	4.5
HYPNOTIC 17% alc.	4.5
BAILEYS 17% alc.	5.6
COINTREAU 40% alc.	5.8

ARMAGNAC	30 ml
SAINT VIVANT VSOP	6.8
SAINT VIVANT XO	9.6

COGNAC	30 ml
** REGULAR **	
REMY MARTIN VSOP 40% alc.	6.8
** PREMIUM **	
RÉMY MARTIN XO 40% alc.	15.2
MARQUIS d'ADET XO 40% alc.	15.2
MARTEL CORDON BLUE 40% alc.	15.2
** THE COLLECTION **	
HENNESSY PARADISE 40% alc.	69.9
RÉMY MARTIN LOUIS XIII 40% alc.	158.9
HENNESSY RICHARD 40% alc.	209.6

RUM

Distilled spirit made from molasses of cane sugar and aged in Oak Barrels.

	30 ml	Bottle
OLD NICK 37.5% alc.	3.7	87.6
BACARDI WHITE 40% alc.	4.1	102.3
PLANTATION DARK 40% alc.	4.4	104.0
HAVANA CLUB 7 YO 40% alc.	4.9	120.6
PYRAT XO RUM 40% alc.	5.7	120.6
BACARDI 8 YO 40% alc.	5.8	120.6
SAINT JAMES 12YO 40% alc.	8.1	169.4
SAINT JAMES XO 240 ANS 43% alc.	14.6	355.0
THE COLLECTION		
HAVANA CLUB MAXIMO (50CL) 40% alc.	209.6	3,493.9
J. BALLY VERY OLD 1929 43% alc.	209.6	4,955.0

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WHISKY BLENDED

Distilled spirit from fermented Grain Mash, such as Barley, Rye and corn. Aged in Wooden Cask.

SCOTCH

30ml Bottle

REGULAR

CLANSMAN 40% alc.

3.7 87.6

DEWARS WHITE 40% alc.

4.1 96.7

PREMIUM

CHIVAS 12 YO 40% alc.

7.2 158.8

JOHNNIE WALKER BLACK LABEL 40% alc.

7.2 158.8

THE COLLECTION

CHIVAS 18 YO 40% alc.

12.0 285.9

CHIVAS ROYAL SALUTE 21 YO 40% alc.

15.2 355.8

JOHNNIE WALKER BLUE LABEL 40% alc.

22.8 571.7

BALLANTINES 30 YO 43% alc.

31.7 698.8

CHIVAS 25 YO 40% alc.

38.1 876.6

CHIVAS 100 CASK 40% alc.

42.2 952.9

CHIVAS STONE OF DESTINY 40% alc.

69.8 1,588.1

IRISH

JOHN JAMESON 40% alc.

4.9 152.2

BOURBON

OLD VIRGINIA 6 YO 40% alc.

4.4 105.0

FOUR ROSES SINGLE BARREL 50% alc.

5.1 126.0

TENNESSEE

JACK DANIELS 40% alc.

6.9 158.8

JAPANESE WHISKY

KIRIN FUJI 50% alc.

6.9 158.8

BLACK NIKKA 43% alc.

8.1 167.4

SUNTORY OLD 43% alc.

8.4 185.9

WHISKY - SINGLE MALT

TURMORE 12YO - Speyside 40% alc.

6.2 143.9

GLENFIDDICH 12 YO - Speyside 40% alc.

6.2 143.9

GLENMORANGIE - Highland 40% alc.

7.0 158.7

MACALLAN 12 YO - Highland 40% alc.

7.5 171.5

GLENLIVET 18 YO - Speyside 43% alc.

11.6 283.5

GLENFIDDICH 18 YO - Speyside 40% alc.

12.6 299.3

MACALLAN 18 YO - Highland 43% alc.

15.2 350.2

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VODKA

Distilled spirit mostly from grain, rye, potato, rice.
Slavic word for "little water."

30 ml

Bottle

TITOS - USA 40% alc.	3.9	120.6
ABSOLUT BLUE - Sweden 40% alc.	4.9	136.5
CÎROC - France 40% alc.	6.2	142.5
ABSOLUT ELYX - Sweden 42.3% alc.	6.2	142.5
BELVEDERE - Poland 40% alc.	6.7	158.8
ROYAL DRAGON - Russia 40% alc.	6.7	158.8
KETEL ONE - Netherlands 40% alc.	7.9	189.8
GREYGOOSE - France 40% alc.	9.2	222.4

GIN

Grain spirit flavored with botanicals.

SEAGRAM'S - USA 40% alc.	3.7	87.6
CITADELLE - France 44% alc.	3.7	87.6
BOMBAY SAPPHIRE - London 47% alc.	4.4	100.4
TANQUERAY GIN - London 47.3% alc.	4.4	100.4
SILENT POOL GIN - UK 44% alc.	5.8	139.7
HENDRICK'S GIN - Scotland 44% alc.	6.4	139.7

TEQUILA

Distilled spirit made from the blue agave and in the city of Tequila, Mexico.

OCHO BLANCO 40% alc.	4.6	77.2
PATRON SILVER 40% alc.	6.2	160.1
PATRON REPOSADO 40% alc.	6.2	160.1

** THE COLLECTION**

GRAND PATRON 40% alc.	15.2	367.5
JOSE CUERVO RESERVA FAMILIA 40% alc.	15.2	367.5

BEER BOTTLES

CLARO - Mexico 4.6% alc.	4.9
BLUE MOON - Belgium 5.4% alc.	4.9
COORS LIGHT - US 4.2% alc.	4.9

DRAUGHT BEER

STAROPRAMEN 250ml	4.3
STAROPRAMEN 500ml	7.4
KIRIN 250ml (HALF PINT)	4.4
KIRIN 500ml (PINT)	7.7

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SAKE

JUNMAI Cold or Hot

Rice milled up to 70%, pure sake with no alcohol added.

Managuntako, 15%Abv

Pure sake from Akitakomachi rice, clean texture, and well- structured.

15cl 30cl
10.1 19.0

DAIGINJO Cold

Rice milled up to 50% with very little alcohol added.

Maboroshi No Taki, 16.5%Abv

Light and mild sake made in Toyama from Oyamanishiki rice.

15cl 30cl 180cl
20.3 36.8 222.3

JUNMAI DAIGINJO Cold

Rice milled up to 50%, pure sake with no alcohol added.

Sho Chikubai Antique, 15%Abv

An exceptionally smooth taste of fruits and flowers.

72cl
139.8

Nenohi-matsu, 16.5%Abv

Classy floral sake brewed in Aichi from Yamada Nishiki rice.

72cl
158.8

AWAMORI

Mukai, 28%Abv

Distilled Barley with a powerful character of floral with elegance structure and nutty end.

72cl
95.2

SHOCHU

Best served on the rocks with soda water or tonic.

MUGI - Barley

Housenbou, 25%Abv

One of the best shochu made from barley.

72cl
76.2

IMO - POTATO

Sato Musume, 25%Abv

Clean and fresh shochu distilled from potatoes.

6cl 15cl
8.2 19.0

CHAMPAGNE

BRUT

Moët & Chandon, Brut Imperial 158.8
Mellow and smooth taste from start to finish with a wonderful liqueur-flavored finish.

MAGNUM

Moutard La Perle Grande Cuvée Brut 177.9
Delicately fruity and elegant, intense flavor of Butter, almond and brioche with a hint of freshness.

Moët & Chandon, Brut Imperial "MAGNUM" (150 cl) 260.4
Mellow and smooth taste from start to finish with a wonderful liqueur-flavored finish.

ROSÉ

Charles De Laroche Cuvée Rosé 81.3
Pleasant on the palate, light in color, fresh, perfect for any occasion.

Moët & Chandon Rosé 171.5
Full-bodied, zestful with assertive fruitiness, dominated by the scent of wild strawberries.

TASTE OF EXCEPTION

Veuve Clicquot Ponsardin La Grande Dame Brut 271.7
Beautiful floral and mineral aromas characteristic of Chardonnay.

Dom Pérignon Brut 425.6
Fresh and sharp with gentle richness, peaty scents with a smooth finish.

Krug, Grande Cuvée 476.4
Well-toned Champagne with coconut toast, grapefruit and coffee aromas.

WHITE WINE - FRANCE

BURGUNDY

Domaine De La Condemine Macon-Peronne 40.1

Grape: Chardonnay

An elegant, fresh and creamy Burgundy wine with cooked apricot flavours.
Traditional style of Macon, with minimal intervention and not use of Oak.

Domaine de Varoux AOC Chablis 43.0

Grape: Chardonnay

Aromatic with clean mineral notes and hints of citrus.
Medium bodied with a classic dry finish.

BORDEAUX

Longchamps Bordeaux Blanc 30.5

Grape: Chardonnay, Sauvignon, Grenache Blanc

Powerful and refined with intense aromas of pears
Smoothly creamy with pleasant vivacity with notes of figs and vanilla.

Château Gabaron 35.6

Grape: Sauvignon Blanc and Sémillon

Full of flavor with dry character and fruity, crisp finish.

LOIRE VALLEY

Sancerre, Domaine Tassin 48.3

Grape: Sauvignon Blanc

Well-balanced with a little nose, citrus, grapefruit and lemon aromas.

WHITE WINE - ITALY

Giorio & Gianni 26.1

Grape: Pinot Grigio

Unfolds into a seductive fruit driven wine with a rich and elegant taste.

Voga Delle Venzi 38.1

Grape: Pinot Grigio

Floral characters with notes of pear, bright, clean and crisp finish.

Verdicchio dei Castelli di Jesi, 'Le Vele,' Moncaro 43.2

Grape: Verdicchio

Intense fruity flavors of white peach, dry and smooth.

Borgoreale Gavi DOCG 45.9

Grape: Cortese

Delicate pear flavor, high acidity wine, commonly associated with cortese wine,
with lime, almond and light herbal or grassy aromas.

WHITE WINE – AUSTRALIA

De Bortoli 35.9

Grape: Sauvignon Blanc

A whiff of the wine offers green apple and passionfruit aromas. The palate is fresh and crunchy, containing tropical fruit flavours supported by subtle acidity. The finale is round and smooth.

Koonuga Hill 40.9

Grape: Chardonnay

A medium-bodied Chardonnay with crisp and lively palate. A judicious influence of oak provides an added dimension of complexity to this modern expression of chardonnay.

WHITE WINE – CHILE

Vina Chocalan 32.6

Grape: Chardonnay

Often typified by warm tropical fruit and a touch of oak. Aromas of ripe citrus, nectarine and passionfruit

WHITE WINE – NEW ZEALAND

Matua Marlborough 40.9

Grape: Sauvignon Blanc

Very expressive with aromas of fresh basil, white fruit such as grapefruit along with floral notes. The palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of nettle and green melon.

Cloudy Bay 83.0

Grape: Sauvignon Blanc

Fresh and vibrant on the nose, with aromatics of bright citrus, kaffir lime, orchard blossom and passion fruit, with juicy stone fruit and tropical characters underpinned by a fine minerality and meyer lemon acidity.

WHITE WINE – ARGENTINA

Terrazas Reserva 62.2

Grape: Chardonnay

Fresh fruit aromas including lime, apricot, peach, with a hint of vanilla.

WHITE WINE – USA

Robert Mondavi 37.9

Grape: Pinot Grigio

Spicy array of citrus, honeydew melon and tropical fruit notes. Please be aware that price, vintage and availability are subject to change. With its spicy array of citrus, honeydew melon, and tropical fruit notes.

Chateau Souverain 41.9

Grape: Sauvignon Blanc

A dry, crisp palate delivers layered flavors of ripe melon, orange blossom and honeysuckle. Mouthwatering acidity balances a richly textured finish.

ROSÉ WINE

Rose D' Anjou – France	35.3
Grape: Cabernet Franc, Grolleau, Gamay	
Pink color, medium dry with peach, strawberry notes and zesty.	
De Minuty Cotes De Provence – France	40.1
Grape: Shiraz/Syrah, Tibouren, Cinsault, Grenache	
Intense, fresh generous fruit-forward flavours.	
Mateus Rose – France	40.1
Grape:	
Intense, fresh generous fruit-forward flavours.	
Voga- Italy	42.1
Grape: Blended	
Beautiful aroma of strawberry, cranberry and raspberry with a long feeling on the palate.	
Château de Beaupré, Coteaux D'Aix-en-Provence – France	44.1
Grape: Grenache, Cinsault and Syrah	
Fresh and delicate with red fruit aromas and long finish.	

RED WINE - FRANCE

BORDEAUX

Château Gabaron	35.6
Grape: Cabernet Sauvignon, Cabernet Franc	
Soft, round, fruity wine with great complexity and long finish.	
Chateau D'Arthus	43.9
Grape: Cabernet Sauvignon, Cabernet Franc & Merlot	
Full-bodied, wine tastes of tobacco smoke, pepper flakes, plum, blueberries, clay (minerals), leather, cedar, and red cherry.	
Saint-Émilion, Château Vieux Verdot	49.5
Grape: Merlot and Cabernet Franc	
Full-bodied, very dark ruby colour with fruity, fresh herbal notes, great structure and amazing balance, long finish with vegetal characters.	
Margaux, Château du Grand Soussans	80.0
Grape: Cabernet Sauvignon, Merlot, Petit Verdot & Malbec	
Smoky with a hint of dark berry. Oaky and a little acidic in the mouth.	
Chateau Fayat Pomerol	209.6
Grape: Blended Cabernet Franc, Merlot, Petit Verdot, Carbenet Sauvignon	
Highly charged oak nose leads into flavours of cigars smoke and cherry.	
Margaux, Chateau Rauzan-Segla Grand Cru Classe	241.4
Grape: Cabernet Sauvignon and Merlot	
Full body wine with incomparable rich bouquet, silky intense tannins with fine ripe red berries flavor makes this Grand Cru Classe exceptional.	

Our Prices are NET in Bahraini Dinars inclusive of 5% Government Levy,
10% Service Charge and 10% VAT.

VINTAGE COLLECTION

Pouillac, Château Duhart-Milon 4ème Grand Cru Classé 327.7

Grape: Cabernet Sauvignon and Merlot

Delicate wine, initially supple tannins gradually become more powerful. Well-structured on the palate and good density, full-bodied finish.

Pessac-Leognan, Domaine de Chevalier Grand Cru Classé 330.3

Grape: Cabernet Sauvignon, Merlot, Petit Verdot

Very classy, balanced on the palate with a hint of red fruits.

Margaux, Château Brane-Cantenac 2ème Grand Cru Classé 336.6

Grape: Merlot, Cabernet Franc, Cabernet Sauvignon

Remarkable freshness with ripe fruits and spicy finish. Great balance of tannins and complex texture.

Médoc, Château Palmer 501.8

Grape: Merlot, Cabernet Sauvignon and Petit Verdot

Medium-bodied, dry, with minor sensation of green flavors, red berry finish, Beautiful aroma of ripe fruits, with red berries and black berries.

RED WINE – MAGNUM

Burgundy, Vosne-Romanée 1er Crus Les Brûlées 368.4

Great vintage always deserves a magnum; the proverbial iron fist in a velvet glove.

RHÔNE VALLEY

Châteauneuf-du-Pape, Calvet 57.1

Grape: Syrah, Mourvedre and Cinsault

Beautiful deep ruby color and under growth a rich flavor, a very well balance wine.

Châteauneuf-du-Pape, Domaine du Père Caboché 60.9

Grape: Grenache

Hint of ripe cherry, peppery herbs, toasted nut, and meaty notes define the bouquet, and it's medium-bodied, with a supple, elegant texture, light tannins.

RED WINE – ITALY

Valpolicella Ripasso, Aristocratico Classico 49.5

Grape: Corvina and Rondinella

Deep ruby with an intense red fruit flavor and elegant structure.

Dry with a very strong character of Sangiovese grapes.

Aglianico Vesevo Estate 50.8

Grape: Aglianico

Lovely fruity medium body wine with long dry finish.

Vesevo Taurasi 83.0

Grape: Aglianico

The hints of beeswax, gingerbread, cedar wood and vanilla round off the nose of this top wine from Campania.

RED WINE – CHILE

Vina Chocalan 42.0

Grape: Merlot

The hints of beeswax, gingerbread, cedar wood and vanilla round off the nose of this top wine from Campania.

RED WINE – SPAIN

Navasqüés Crianza 32.9

Grape: Tempranillo

The hints of cherry, plum, dill, vanilla, and leather long last finish.

RED WINE – ARGENTINA

Pablo Y Walter 34.9

Grape: Malbec

The aromas of ripe plums, blueberries with violets.

Rich chocolate flavours with a hint of vanilla oak.

A refreshing medium-bodied wine.

RED WINE – USA

Petite Verdot-Petite Sirah 40.0

Grape: Petite Syrah & Petite Verdot

Decadent aromas of blackberry, ripe plum, juicy fig, sweet vanilla and smoky oak.

The palate is full-bodied, with soft tannins and a lingering finish of black fruit.