

STARTERS

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| Pan fried scallops Served with spinach, and lemongrass beurre blanc | 5.300 |
| Samoan crab cake Served with mango & avocado relish, and Kontiki tangy dips | 3.100 |
| Asian beef Carpaccio with mustard curry drops and garden greens | 5.000 |
| Assorted seafood tempura, Served with wasabi dip and soba noodle salad | 4.800 |
| Steamed Asian minced prawn and crab meat dumplings Served with soya ginger sauce | 4.100 |
| Marinated shrimps Served with avocado, coriander, mango and scallion | 4.000 |
| Crispy duck Poh Piah Served with silky peanut sauce | 3.600 |
| Fijian Kokoda, Ceviche of red snapper, Marinated in lime juice and coconut milk | 3.600 |
| Piping hot shrimp Dim-Sums fried in chilli garlic oil and soy | 3.400 |
| Mixed Satay Grilled beef, prawn & chicken skewer Served with peanut sauce | 3.300 |
| Homemade crispy spring roll Filled with glass noodles and vegetables | 3.100 |

TRADITIONAL KONTIKI STARTER

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| Spicy beef rendang sambal spiced vegetables | 3.900 |
| Sesame crusted tofu mushroom pancit | 3.200 |
| Stir fried egg noodles with mushrooms and young vegetables | 3.000 |

SALADS

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| Kontiki lobster salad Drizzled with Javanese dressing | 5.500 |
| Alaska crab salad With avocado, mango, green papaya and strip vegetables | 4.900 |
| Warm Tuna Tataki With sesame seeds, beans, capers, potatoes, and cherry tomatoes in lemon vinaigrette dressing | 4.900 |
| Thai beef salad Warm Thai beef salad with julienne onions mushrooms & capsicum | 4.700 |
| Soya ginger salad Grilled chicken, garden vegetables, and sesame seed dressing | 3.400 |
| Roasted duck salad Layered with cilantro, cucumber, mango, and orange chilli vinaigrette | 3.400 |
| Green vegetable salad Assorted iceberg lettuce, avocado, asparagus, mushrooms, toasted with Japanese dressing | 2.500 |

SOUPS

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| Hawaiian crabmeat And spinach crispy sweet potato straws | 3.000 |
| Tom Yang Kung A 'Classic' spicy lemon grass & prawn | 2.900 |
| Maui Spiny lobster infusion Scented with kaffir lime and coconut emulsion | 2.800 |

VEGETARIAN DISHES

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| Vegetable brochettes set on a bed of spinach and noodles with tomato sauce | 5.300 |
| Stir-fried pok choy and shiitake mushrooms | 5.300 |
| Vegetable curry Garden vegetables cooked in red curry | 5.200 |

MAIN COURSES

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| Pan fried quail Caramelized & boneless quail with honey lemon and lychees | 9.100 |
| Sea food medley Hammour, tuna, salmon, prawn, mussels and scallop served in coriander fish sauce | 7.500 |
| Grilled beef tenderloin Served with sesame soya flavored grilled vegetables, sweet potato mash and balsamic tamarind glaze | 7.600 |
| Soy flavored ginger salmon, Served with stir fried pok choy and shiitake | 6.500 |
| Rack of lamb "Tahiti fashion" Mint, garlic, coriander crust and wasabi mashed potatoes | 6.300 |
| Classic wok fried spicy beef Prepared with ginger and vegetables | 6.500 |
| Grilled skewer of prawns Marinated with lemon grass chilli sauce and black mussels | 5.900 |
| Duck breast Served on apple chutney and bean sprout orange teriyaki | 5.300 |
| Char siu chicken, Served on Kontiki rice bed of young vegetables, with ginger spiced pineapple sauce | 5.300 |
| Prawn curry Served with baby corn and eggplant, in yellow curry | 5.700 |
| Oxtail curry Slow cooked oxtail in red curry sauce and vegetables | 5.600 |
| Lamb curry Slow cooked lamb curry topped with Kenya bean vegetables | 5.600 |
| Chicken curry Tasty chicken curry with cherry tomato and sweet basil | 5.400 |

SIZZLING PLATTERS

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| Stir fried prawns Wok fried prawns with onion, garlic, asparagus, shiitake mushroom, cucumber, capsicum sauce and white wine | 6.000 |
| Wok fried beef Shredded beef marinated in ginger, garlic and sesame oil with three kind's of capsicum, snow peas and asparagus onion sauce | 5.700 |
| Stir fried lamb loin Lamb marinated in honey, lemon and sweet soy sauce, served on sautéed ginger, garlic, onion, celery, baby marrow and roast potato | 5.500 |
| Stir fried chicken Fine julienne chicken with sliced mushroom, snow peas, celery, three kind's of capsicum, sautéed in garlic butter with tomato sauce | 5.300 |

SIDE DISHES

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| Bok Choy | 2.500 |
| Jasmine rice | 2.500 |
| Fried rice | 2.500 |
| Stir fried vegetable | 2.500 |
| Black fungus with cucumber pickles | 3.400 |

All rates are subject to 10% service charge and 10% government levy
All prices are in local currency BHD.

Desserts & Wines



DESSERTS

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| Chocolate fondant served with vanilla ice cream | 3.700 |
| Sesame crusted mango spring rolls, five spice kumquat compote | 3.300 |
| Chilled green tea bavarois | 3.100 |
| Tropical sliced fruits, sweet basil sorbet | 2.900 |
| Coconut crème brûlée served with light cinnamon meringue | 3.300 |
| Sago pudding and palm sugar Coconut palm treacle & pineapple spring roll | 2.800 |
| Ice cream Selection of ice cream topped with chocolate | 2.900 |

White Wine

Glass 150ml Bottle 750ml

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| Robert Nicolle, Chablis, 2011, (France) | 48.000 |
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| Lamberti, Pinot Grigio, (Italy) | 5.800 | 29.000 |
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| Bin 222, Wyndham Estate, Chardonnay, (Australia) | 5.600 | 28.000 |
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| Montes Classic, Sauvignon Blanc, (Chile) | 5.600 | 28.000 |
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| Bin 777, Semillon Sauvignon, Wyndham Estate (Australia) | 5.600 | 28.000 |
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| Tall Horse, Chenin Blanc (South Africa) | 4.400 | 22.000 |
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Rose Wine

Glass 150ml Bottle 750ml

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| Monkey Bay (New Zealand) | 22.000 |
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| Pink Elephant (Portugal) | 5.200 | 26.000 |
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Red Wine

Glass 150ml Bottle 750ml

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| Aloxe-Corton Domaine Latour, Burgundy, Pinot Noir, 2007, (France) | 78.000 |
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| Brancott Estate, Marlborough, Pinot Noir, (New Zealand) | 42.000 |
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| Cote Mas Rouge Intense (France) | 6.400 | 32.000 |
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| Bin 555 Wyndham Estate, Shiraz (Australia), | 4.600 | 23.000 |
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| Bin 444, Wyndham Estate, Cabernet Sauvignon, (Australia) | 5.200 | 26.000 |
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| BIN 888, Wyndham Estate, Cabernet Merlot, (Australia) | 5.200 | 26.000 |
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Champagne

Glass 125ml Bottle 750ml

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| Dom Perignon Vintage | 300.000 |
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| Moet & Chandon Rose | 120.000 |
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| Mumm Rose | 120.000 |
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| Moet & Chandon Brut | 20.000 | 110.000 |
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| Mumm Cordon Rouge | 105.000 |
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Sparkling Wine

Glass 125ml Bottle 750ml

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| Jacob's Creek Chardonnay (Australia) | 5.000 | 26.000 |
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| Jacob's Creek Rose (Australia) | 5.000 | 26.000 |
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