



## Ritz Breakfast Menu-To Share

Served from 7 am – 11:30 am

### Le Petit Dejeuner “Deluxe”

11.000

Selection of viennoiseries, bread rolls, seasonal fruits served with jam, marmalade along with fresh orange juice and choice of tea or coffee.

### Le Moyen Orient

18.500

Shakshuka, foul madames, labneh, zaatar halloumi and balaleet, accompanied by a bread basket, seasonal fruits, fresh orange juice and choice of tea or coffee.

### L' Alternative Healthy

11.500

Healthy toast, seasonal cut fruits with yogurt, egg white omelette spinach served with green juice.

### Le Grand Petit Dejeuner

17.000

Two eggs of your choice accompanied by choices of chicken sausage or smoked turkey ham or smoked beef bacon. Served with homemade bread basket, seasonal fruits, fresh orange juice and choice of tea or coffee.

## Oeufs et Spécialités/ Eggs and Breakfast Specialties

### Two Eggs of Your Choice

9.500

Two Eggs any style accompanied by Chicken Sausage or Smoked Beef Bacon, Hash Brown Potatoes, Cherry Tomatoes and Steamed Asparagus.

### Egg Benedict/ Benjamin/ Florentine

8.500

Two Eggs Poached accompanied by Hash Brown Potatoes, Cherry Tomatoes, Steamed Asparagus, Smoked Turkey Ham or Smoked Salmon or Sautéed Spinach Gratin with Hollandaise Sauce.

### French Toast

7.500

3 slices of Brioche pan fried served with Fresh Fruit, Maple Syrup and Homemade Mixed Berries Compote topped with Cinnamon powder, Crystal Sugar and Strawberry.

### Butter Milk Pancake

6.500

3 pieces served with Maple syrup and Homemade Berries Compote topped with Icing Sugar and Strawberry.

## De Notre Boulangerie/ From Our Bakery

### Fresh Bakery Selection from the Boutique

2.500 per piece

Croissant with Zattar, Cheese, Chocolate. Muffins with Plain, Chocolate and Blue Berries.

### L'Experience “Gourmet Scones”

6.000

Plain, Chocolate and Raisin.

## Soupe

### Cappuccino of Field Mushrooms

8.500

Blend of Porcini, Shitake and Button Mushroom topped with White Truffle Oil.

### Cream of Chicken “Velouté”

7.000

Blend of Chicken, Cream, Carrot, Onion, Celery, Leeks, Cream and Roux topped with Chives.

## Salade

### Croquante, Fennel & Grilled Halloumi Salad

8.500

Pomegranate Seeds, Avocado, Fennel Shavings, Strawberry, Mixed Lettuce, Grilled Halloumi, Orange Segment and Crotons topped with Balsamic Dressing.

### Marseillaise, Seafood Salad

10.500

Grilled Mix Seafood, Mixed Lettuce, Potato and Pine Nuts topped with Tomato salsa and lemon dressing.

### Volaille, Smoked Chicken and Quinoa

8.500

Chicken, Quinoa, Iceberg, Cucumber, Endives topped with Red Wine Vinaigrette.

## Classiques Francais

### Le Croque-Madame

8.500

Smoked Turkey Ham and Gruyere Cheese Sandwich accompanied by Fried Egg and mixed lettuce with Balsamic vinaigrette.

### Le Croque-Monsieur

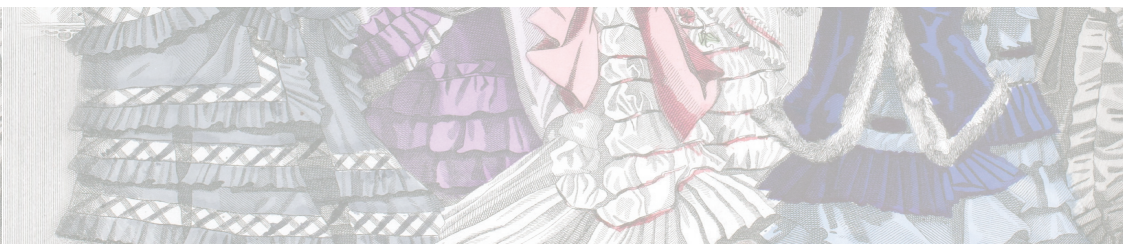
8.000

Smoked Turkey Ham and Gruyere Cheese sandwich accompanied by Mixed Lettuce with vinaigrette.

### La Quiche; Mushroom

6.500

Served with mixed lettuce, vinaigrette.







### *Un Plat*

**Homemade Smoked Salmon “Au Fumoir”** 11.000

*Smoked Salmon Florets, Mixed lettuce with Balsamic Dressing, Toasted multigrain bread, Capers and Garlic Aioli.*

**Pasta with Creamy Rose (V)** 9.000

*Penne tossed in Tomato, Basil, Parmesan Cheese and Cream Sauce.*

**Penne Arrabiata** 8.500

*Penne pasta, garlic, chili flake tossed in Tomato Sauce.*

### *Sandwiches*

**Le Club “Ritz Gourmet”** 9.000

*Mayonnaise, Iceberg, Tomato, Chicken, Beef Bacon, Fried Egg, Emmental Cheese.*

**“So French”, Giant Baked Croissant** 9.000

*Home Baked Croissant filled with Creamy Chicken and Fresh Mushroom.*

**Finger sandwiches** 9.500

*Cold Sandwich with choice of Tuna, chicken, smoked turkey & cheese, three cheese, cucumber and egg.*

### *Chef Signature*

**“Le Filet”, Slow cooked chicken breast** 14.000

*Potato Au Gratin, Steam Vegetable served with creamy Normandy sauce.*

**Océan, Pan Seared Salmon** 15.000

*Steamed Asparagus, Garlic Crushed Potato served with Lemon Beurre Blanc Sauce.*

**Bahrain, Local Seabass** 14.500

*Sautéed Vegetable, Lyonnaise Potato served with Vierge Sauce.*

### *Saveurs d' Orient*

**The Oriental Mezzeh** 11.000

*Hummus, Tabouleh, moutabel, kebbeh, Vine leaves and Arabic Bread.*

**Falafel Wrap** 7.500

*Fried Falafel, Tahini Sauce, Tomatoes, Romaine, Gherkins wrapped in Saj Bread, Served with French Fries or Salad.*

**Ritz Gourmet Lounge Afternoon Tea Experience** 25.000

*Classic Finger sandwiches*

*Cold Sandwich with choice of Tuna, Chicken, Smoked Turkey & Cheese, Three Cheese, Cucumber and Egg.*

*Freshly Baked Scones*

*Plain, Chocolate & raisin with clotted cream and berry compote*

*French Mini Gateaux*

*Hand crafted by our Pastry chef*

*Choice of Tea from our Tea selection*

### *Perfect tea Partners*

**Selection of warm Scones** 6.000

*Plain, Chocolate & raisin with clotted cream and berry compote.*

**Madeleine and Financier** 1.500

*A classique French Treat*

**Choice of Tea Cakes** 5.500

**“Creation” French Gateaux** 5.000

**The Ritz-Carlton, Bahrain” Cheese Cake** 6.500

*Prices are in Bahrain Dinars and are inclusive of service charge, government levy and VAT.*







## Signature Refreshments & Tea Cocktails

<b>My Noor</b>	5
<i>Refreshing dates flavor with floral accent mixed with pistachio, almond, dates and pine nuts</i>	
<b>Summer in Paris</b>	5
<i>Seasonal fresh fruits shaken with fresh citrus</i>	
<b>Black &amp; Blue Lychee</b>	5
<i>Blueberry, blackberry and lychee topped up with lemon and lime</i>	
<b>Ana Rosa</b>	5
<i>Fresh pineapple juice and lychee infused with rose tea</i>	
<b>Berry Delicious</b>	5
<i>Delicious fresh mixed berries with a hint of citrus and cranberry notes topped with raspberry sorbet</i>	
<b>Red Dragon</b>	5
<i>Exotic dragon fruit combined with fresh pineapple chunks, kiwi and coconut milk</i>	
<b>Brazilian Raspberry Lemonade</b>	5
<i>Fresh lemonade frappe mixed with raspberries</i>	
<b>Matcha Coconut Caramel</b>	5.5
<i>Antioxidant rich tea flavored with caramel and coconut milk</i>	

## Chilled & Hot Drinks

<b>Freshly Squeezed Juices</b>	5
<i>Fresh orange, carrot, watermelon, lemon mint and pineapple</i>	
<b>Iced Tea</b>	5
<i>Lemon lime, peach passion, mango pineapple or mix berries</i>	
<b>Iced Coffee &amp; Frappuccino</b>	5
<i>Choice of Khymer, Dulce de Leche, Japanese Coffee Jelly, Oreo Frappuccino, Chocolate Chips and Salted Caramel</i>	
<b>Smoothies Creation</b>	5
<i>Choice of Green Smoothie, Purple Smoothie, Yellow Smoothie and Red Smoothie</i>	

## Healthy Creations

<b>Kale Green Juice</b>	5.5
<i>Protein packed green juice with celery, cucumber, green apple, ginger, lemon and kale</i>	
<b>Green Goddess</b>	6
<i>Melon, spinach, cucumber, matcha powder, almond milk and mint</i>	
<b>The Veggie</b>	6
<i>Carrot, ginger, cucumber, celery and turmeric</i>	

## Coffee Blends & Specialty Teas

<b>Americano</b>	4
<b>Cappuccino</b>	4
<b>Cafè Latte</b>	4
<b>Rose Cafè Latte</b>	5
<b>Espresso</b>	4
<b>Double Espresso</b>	4
<b>Espresso Macchiato</b>	4
<b>Flavored Coffee</b>	5
<b>French Pressed Coffee</b>	4
<b>Loose Tea Selection</b> (Selection from our tea menu)	4
<b>Les Plaisir Eternal</b>	9
<i>Choice of warm drinks and signature cake</i>	
<b>Café Gourmand</b>	6.5
<i>Your choice of any coffee served with a mini French gateaux</i>	
<b>Turkish Coffee Delight Indulgence</b>	5.5
<b>Arabic Coffee Experience</b>	9
<i>Unforgettable gahwa experience of charming Arabia</i>	

## Homemade Hot Chocolate Specialties

<b>Mousseux</b>	4.5
<i>Velvety Parisian homemade hot chocolate</i>	
<b>Liégeois</b>	5
<i>Dark hot chocolate with whipped cream and vanilla ice cream</i>	
<b>Mousseux Cardamom</b>	4.5
<i>Foamy dark hot chocolate with the essence of cardamom</i>	

## Water & Aerated Beverages

<b>Ritz Rose Water</b>	1.5
<b>Acqua Panna Small</b>	3
<b>Acqua Panna Large</b>	4
<b>VOSS Small</b>	3
<b>VOSS Large</b>	4.5
<b>Perrier Small</b>	3.5
<b>Perrier Large</b>	4.5
<b>San Pellegrino Small</b>	3.5
<b>San Pellegrino Large</b>	4.5
<b>Softdrinks</b>	2.5
<b>Red Bull</b>	3