

STARTERS

SOUPS

Seafood chowder In country bread	6.5
Black mussel and saffron soup Herb crostini	6.5
Tuscan white bean soup (v)	5

SALADS

Golden crab cakes Smoked chili aioli, garden greens	9
Roasted goat cheese (v) Caramelized figs, roasted pumpkin, thyme grilled cherry tomatoes, salad leaves, grain mustard dressing	8
Lobster and avocado salad Poached lobster, Hass avocado, lettuce hearts, sour cream, smoked paprika dressing	13
Seafood salad Misticanza Shrimps, calamari, black mussel, baby octopus, cherry tomato, salad leaves, lemon, cold pressed olive oil	8.5
Chickpea and pomegranate salad (v) Chickpeas, cucumber, tomato, red onion, bell pepper, parsley oregano vinaigrette	5
Seared tuna Seared tuna, baby potatoes, French beans, grape tomatoes, marinated red onions	7
Salmon tartar Fresh salmon, Hass avocado, capers, pearl onions, lime, rocket leaves	7
The classic Caesar salad Romaine lettuce, Caesar dressing, shaved Parmesan, turkey bacon crumbs, herb croutons	6
Caesar salad with	
Prawn skewers	8.5
Corn fed chicken breast	7.5

The Art of Mezze Traditional hummus, pistachio hummus, babaganoush with walnuts, beetroot mutable, Tabbouleh, fattoush with halloumi cheese, vine leaves with burghul, Lamb kibbeh with pine nuts, spinach fatayer, Akkawi cheese rolls	7
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DESSERTS

Grand chocolate delice	6
Almond crunch inspiration	6
Passion fruit and Chia crème	6
Cheese cake baklava	6
Gianduia chocolate mousse	6
Tropical fruit platter with lemon mint sherbet	5.5
Ice creams and sherbets Please ask for available flavors	4

FROM THE GRILL

Certified USDA Black Angus Beef	
Tenderloin 200g	25
Rib eye steak 300g	22
Sirloin steak 300g	19
Tomahawk steak (serves 2) 1+ kg	49

All grill items are served with onion rings and roasted vine tomatoes

Your choice of: Steak fries, French fries, potato gratin, mashed or sautéed potatoes
Black pepper sauce, mushroom sauce, herb jus or Béarnaise sauce

MIDDLE EASTERN FARE

Bahraini beef tikka kebabs 200g Beef tenderloin, bewaz, grilled Arabic bread	10
Maqluba Shamiya Boneless lamb shoulder, vegetable, fragrant rice	11
Lamb and mushroom kebabs Grilled vegetable, tahina dip, bewaz, flat bread	10
Our signature mixed grill Bahraini beef tikka, chicken zatar skewer, jumbo prawn, New Zealand lamb chops, lamb and mushroom kebab, Grilled vegetable, bewaz, grilled Iranian bread	14

MAINS

Chargrilled octopus Roasted potato, tomato and olive, fresh thyme	15
Kotopoulo Corn-fed chicken breast stuffed with goat cheese - sundried tomato, crushed potatoes with olives	11
Gambas bravas Garlic jumbo prawns, crisp vegetable salad, saffron rice	18
Citrus infused salmon Baked Norwegian salmon, lemon - orange zests wild flower honey, grilled asparagus, mashed potatoes	12
Herb crusted rack of lamb New Zealand lamb rack, Ratatouille, roast potatoes, herb jus	18
Hamour fillet al cartoccio Baked hamour with cherry tomato, olives, capers, lemon, fresh herbs, sautéed potatoes	11
Black Angus beef burger Toasted potato bun, caramelized onions, turkey bacon, Provolone cheese, French fries	9
Beyond meat burger (vg) Plant based patty, toasted bun, tomato relish, avocado spread, French fries	6

ASIAN FARE

SUSHI MAKI

California roll Avocado, crab stick, cucumber, tobiko	6
Crispy prawn tempura roll Avocado, togarashi, tempura flakes	8.5
Volcano roll Salmon, tobiko, spicy mayo, unagi sauce	8.5
Spicy tuna roll Avocado, cucumber, spicy mayo and tobiko	8.5
Crispy jumbo maki Salmon, shrimps, avocado, scallions, spicy mayo	7.5
Vegetarian maki (v) (vg) Lettuce, avocado, cucumber, button mushroom	5.5
Sushi Maki tasting platter (serves 3-4) California roll, volcano roll, crispy prawn tempura roll	20

SASHIMI 7pcs

Sake salmon	6.0
Maguro - tuna	8.5
Ebi - prawn	8.5

(v) vegetarian (vg) vegan

For your health & safety, please inform a member of the waiting staff of any food allergies before placing your order.

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

SNACKS AND BITES

Edamame (v) Steamed with sea salt flakes	3.5
Fried calamari Lemon-garlic tartar	6
Spiced curly fries Garlic aioli	3
Wings on fire Hot chili dip, fries	6.5
Southern fried shrimp Lemon, smoked chipotle dip, fries	8
Japanese crispy fried chicken kara-age Spicy mayo	5
Crispy shrimp tossed in sriracha aioli Asian salad, lime	6
Bucket of shrimp One dozen fried shrimp, smoked chipotle dip, curly fries	15
Bucket of chicken wings on fire One dozen of wings, hot chili dip, curly fries	13
Snack platter (serves 2) Fried calamari, wings on fire, Southern fried shrimp, spiced curly fries	12

SUSHI MAKI

California roll Avocado, crab stick, cucumber, tobiko	6
Crispy prawn tempura roll Avocado, togarashi, tempura flakes	8.5
Volcano roll Salmon, crunchy tempura flakes, tobiko, spicy mayo, unagi sauce	8.5
Spicy tuna roll Avocado, cucumber, spicy mayo and tobiko	8.5

WU lounge snack menu available from 5pm onwards in the lounge

(v) vegetarian (vg) vegan

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BEVERAGE MENU

COCKTAILS

SHAKING

When a drink contains fruit juices or cream it is necessary to shake the ingredients. Shaking is the method by which you use a cocktail shaker to mix ingredients together and chill them simultaneously. The object is to almost freeze the drink whilst breaking down and combining the ingredients.

Akira - gin, triple sec, lychee, wild mint syrup	5
Honey Berry Sour - vodka, mixed berries, lemon juice, tamarind juice	5
Cherry Blossom - rum, maraschino, almond syrup, apple juice, seven up	5

MUDDLING

To extract the most flavour from certain fresh ingredients such as fruit or herb garnishes you should crush the ingredients with the muddler on the back end of your bar spoon or with a pestle.

Coriander Smash - gin, lime, sugar, soda, coriander leaves	5
Chi - rum, lime, lemongrass, soda	5
"WU" Caipirinha - rum, lime, passion, pineapple, honey	5
Mai Tai - rum, orange cura ao, orgeat, sugar, orange	5
WUjito - rum, yoghurt, coconut, coriander, pineapple juice	5.5

BLENDING

An electric blender is needed for recipes containing fruit or other ingredients which do not break down by shaking. Blending is an appropriate way of combining these ingredients with others creating a smooth ready to serve mixture. Some recipes will call for ice to be placed in the blender in which case you would use a suitable amount of crushed ice.

Daiquiri - rum, lemon, sugar, "pick your flavour" peach, coconut or yuzu	5
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Lychee Martini - vodka, lychee, grapefruit, bitter	5
Margarita - tequila, triple sec, lemon, "pick your flavour" lemon or passion	5
Pina Colada - rum coconut, pineapple, coconut syrup	5.5
"Tiffin Punch" - gin, sparkling wine, lychee, grapefruit, ginger, lemon	6

BUILDING

When building a cocktail, the ingredients are poured into the glass in which the cocktail will be served. Usually, the ingredients are floated on top of each other, but occasionally, a swizzle stick is put in the glass, allowing the ingredients to be mixed.

Green Tea Fizz - gin, green tea, lemon, soda	5
Mirchi Melon - tequila, tamarind, watermelon, lemon juice, sugar syrup	5
Red Lotus - gin, triple sec, hibiscus, lime	5.5
Floral Spritz - vodka, jasmine, lychee, soda water	6
Iced Tea - vodka, gin, triple sec "pick your flavour" litchi, mixed berry	6

SMOKED

You can stir, shake or blend cocktails with relative ease. Smoking them needs a little more care and finesse not to overpower the taste buds.

Charente - cognac, dry vermouth, bitters, wood smoke	5.5
Silk and Spice - cognac, dry vermouth, bitters, chili, cherry wood	5
"WU" Manhattan - bourbon, sweet vermouth, dry vermouth, bitters, cherry wood smoke	6
Smoky Joe - Irish whisky, kahlua, espresso, wood smoke	6.5

CLEAR SPIRITS

VODKA			
Absolut Citron / Mandarin / Mango / Blue	5	Hendricks	6.5
Tito's	5	Bombay Sapphire	5.5
Belvedere	8.5	Tanqueray #10	6
Grey Goose	9		
GIN		TEQUILAS	
Gordon's	5	Sauza Silver	4
Beefeater	5	Jose Cuervo	5.5
		Gold Patron Anejo	9

DARK SPIRITS


WHISKEY BLENDS		WHISKEY SINGLE MALT		COGNACS / ARMAGNACS	
J&B	5.5	Isle of Jura 10 Years	6	Courvoisier VS	5.5
Johnnie Walker Red Label	5.5	Glenfiddich 12 Years	7.5	Rémy Martin VSOP	7
Johnnie Walker Black Label	8.5	Glenfiddich Solera 15 Years	11.5	Courvoisier XO	14
Johnnie Walker Blue Label	38	Dalmore 12 Years	9	Imperial Rémy Martin XO	23
Dewar's White Label	5	Macallan 12 Years	9	BEER	
Chivas Regal 12 Years	7	Macallan 18 Years	22	Kirin Ichiban draft beer - Japan	5.5
Chivas Regal 18 Years	12.5			Heineken draft beer - Dutch	5
Royal Salute 21 Years	27	RUM		Amstel Light - Dutch	5
WHISKEY IRISH / AMERICAN / CANADIAN		Havana Club 3 Años	5	Corona - Mexico	5.5
Canadian Club	5	Captain Morgan Jamaica	5	Heineken - Dutch	5
Jameson	5.5	Bacardi 8 Years	5	APERITIF	
Booker's 7 Years	9	Zacapa 23 Years	12	Absinthe	6.5
Jack Daniel's	6.5			Aperol	5
Jack Daniel's Single Barrel	7.5			Campari	5
Knob Creek 9 Years	7.5				
Maker's Mark	6.5				

LIQUOR





Bailey's	5	Fernet Branca	6
Cointreau Drambuie	4.5	Amaretto	5.5
Kahlua	4.5	Sambuca	4.5
Jagermeister	5.5		

BEVERAGE MENU

CHAMPAGNE & SPARKLING

					
Krug Grande Cuvée		545.7	Moët & Chandon Rose Impérial		163.7
Dom Perignon, Champagne		424.5	Moët & Chandon Brut Impérial		145.5
Bollinger Special Cuvée		206.2	Charles de Laroche Rosé		109.1
Moutard La Perle Rosé Magnum		210	Borgo, Santo, Prosecco, Brut		40
Laurent Perrier Brut		181.9	Voga, Prosecco, Brut		24.3
Veuve Clicquot		163.7	Jean Louis, Brut	4.9	24.3
			Obikwa, Brut	5	24





CHAMPAGNE & SPARKLING

					
FRANCE			AUSTRALIA		
Fortant, Sauvignon Blanc, Languedoc		25.5	Lindeman's Cawarra Semillon, Chardonnay, Hunter Valley		26.7
Jean Jean, Sauvignon Blanc, Languedoc		26.7	Hardy's Varietal Sauvignon Blanc, Marlborough		26.7
Mouton Cadet Blanc, Bordeaux		55.8			
Pascal Jolivet, Pouilly-Fumé, Loire		72.8	SOUTH AFRICA		
J. Moreau & Fils, Pouilly-Fuissé, Loire		84.9	Porcupine Ridge, Sauvignon Blanc, Franschhoek Valley		26.7
J. Moreau & Fils, Fils Terret -Chardonnay, Pays d' OC		26.7			
Montrouge, Chardonnay, Pays d' OC		29.1	AUSTRALIA		
			Jacob's Creek, Pinot Grigio	4.9	23.0
ITALY			Jacob's Creek, Sauvignon Blanc	4.9	23.0
Botter, Pinot Grigio, Veneto		34	Jacob's Creek, Chardonnay	4.9	23.0
Terre Cortesi, Marche Bianco	4.9	21.8			
Coppiere, Frascati Superiore	4.9	21.8	USA		
Gavi del Comune di Gavi		54.6	Fetzer, Chardonnay, California	4.9	21.8
			Fetzer, Pinot Grigio, California	4.9	21.8
CHILE					
Viña Chocalan, Sauvignon Blanc, Maipo		24.3			
Casillero Del Diablo Reserva, Sauvignon Blanc		34			
Alto Bajo, Chardonnay, Central Valley		24.3			

ROSE WINE

					
Les Calandières Rosé, France		23	Fetzer, White Zinfandel, USA		21.8

RED WINE

					
FRANCE			CHILE		
Fortant, Merlot, Languedoc		29.1	Alto Bajo, Merlot, Central Valley		24.3
Moreau & Fils, Merlot / Cabernet, Pays d' Oc		26.7	Casa Lapostolle, Carmenere, Rapel Valley		26.7
Mouton Cadet, Bordeaux		60.6	Alto Bajo, Cabernet Sauvignon, Central Valley		24.3
			Casillero Del Diablo, Cabernet Sauvignon, Concha Y Toro		31.5
ITALY			ARGENTINA		
Terre Cortesi, Marche Rosso	4.9	21.8	Trapiche, Pure Malbec, Mendoza		24.3
Barbera Piemonte, DOC, Alasia		31.5	Mauricio Lorca Fantasia, Malbec, Mendoza		38.8
Ruffino Chianti Classico, DOCG, Pontassieve		31.5	Argento, Cabernet Sauvignon, Mendoza		29.1
Villa Girardi, Valpolicella Classico, Veneto		38.8			
SPAIN			AUSTRALIA		
Altozano Tempranillo Syrach, Tierra De Castilla	5.5	26.7	Jacob's Creek, Pinot Noir	4.9	23
Torres Atrium, Merlot, Penedes		42.4	Jacob's Creek, Merlot	4.9	23
			Jacob's Creek, Cabernet Sauvignon	4.9	23
AUSTRALIA			USA		
Lindeman's Bin 50, Shiraz		36.4	Woodbridge, Pinot Noir, Pays d'OC		27.9
Penfolds Bin 28, Kalimna / Shiraz, Koonunga hill		101.9	Fetzer, Cabernet Sauvignon, California	4.9	21.8
			Black Stallion, Cabernet Sauvignon, Napa Valley		72.8
			William Hill, Cabernet Sauvignon, North Coast		41.2