



Brasserie Royale

M e n u



SOUPS

LENTIL

Red lentil soup, with cumin, smoked paprika and served with Arabic bread
(V)

4.6 BHD

WILD MUSHROOM

Creamy mushroom soup, with porcini, hazelnut, biscotti and truffle fragrance
(V) (N)

5 BHD

MINISTRONE

Rich vegetable broth, with carrot, onion, tomato, zucchini, potato and fresh aromatic herbs
(V)

4.6 BHD

SALADS

QUINOA

Quinoa tossed with avocado, cherry tomato, black olive, kale, yoghurt and yuzu dressing
(V)

8 BHD

BURRATA

Heirloom tomato dressed, with peach, pine nuts, raspberry vinegar and extra virgin olive oil
(V) (N)

9.5 BHD

CAESAR SALAD

Romaine lettuce gem served, with turkey bacon, parmesan cheese, bread crouton and creamy Caesar dressing

7.5 BHD

GRILLED YELLOW CHICKEN

8 BHD

GRILLED PRAWN

8.5 BHD

GREEK SALAD

Selection of Mediterranean vegetables including green bell pepper, tomato, cucumber, Kalamata olive, red onion, served with feta cheese and tossed with lemon dressing
(V)

8 BHD

VEGETABLE GARDEN SALAD

Warm tossed broccoli, zucchini, baby carrot, asparagus, cauliflower, mixed green leaves, with truffle dressing
(V)

8.5 BHD

COLD MEZZE

3.5 BHD EACH
YOUR CHOICE OF:

HUMMUS

Chickpeas purée, with tahini, olive oil and lemon

MOUTABEL

Crushed grilled eggplant, tahini and pomegranate

TABBOULEH

Oriental salad, with parsley, mint, tomato and burghul

FATTOUSH

Lettuce, tomato, cucumber, radish, mint and sumac

BABA GHANOUSH

Crushed grilled eggplant, with onion, tomato, parsley and capsicum

WARRAK ENAB

Grape leaves filled, with onion, herbs and rice

OUR SELECTION OF COLD MEZZE

Hummus | Moutabel | Tabbouleh | Fattoush
Warak Enab | Baba Ghanoush
(V)

8.5 BHD

HOT MEZZE

4.5 BHD EACH
YOUR CHOICE OF:

CHEESE ROLLS

Assorted Cheese | Parsley

LAMB SAMBOUSEK

Australian lamb, with pine nuts
(N)

FRIED KIBBEH

Minced lamb, with burghul, pine nuts and Arabic spices
(N)

FALAFEL

Chickpeas, coriander, cumin and tahini sauce
(N)

SPINACH FATAYER

Spinach, onions and pine nuts
(N)

OUR SELECTION OF HOT MEZZE

Cheese Sambousek | Spinach Fatayer
Cheese Rolls | Lamb Kibbeh | Lamb Sambousek
(N)

11 BHD

CHICKEN WINGS

Crispy chicken wings, served with lemon garlic sauce and fresh coriander

10 BHD

CRISPY POP CORN PRAWNS

Deep fried prawns, with mesclun salad and sweet chili mayonnaise

10 BHD

MOUSSAKA

Traditional Syrian dish, with eggplant, tomato and chick peas

8.5 BHD

ORIENTAL MAINS

ARABIC MIXED GRILL

Chicken Kofta | Kofta Kebab | Shish Taouk | Lamb Chops | Mixed Pickles | French Fries or Rice

23 BHD

HALF GRILLED CHICKEN

Grilled chicken with Middle Eastern herbs and spices, served with saffron rice or chunky fries

17.5 BHD

CHICKEN BIRIYANI

Oven baked chicken curry, with saffron basmati rice, fried onion and raita (N)

16.5 BHD

PRAWN CURRY

Served with saffron basmati rice, raita, onion and tomato

17.5 BHD

BAKED HAMOUR HARRA

Traditional Syrian fish curry, with onion, tomato, Bahraini spices and saffron basmati rice

17.5 BHD

SALMON

Pan seared salmon, with labneh, tahini, mint, coriander, chili, walnuts and lemon (N)

14.5 BHD

BEEF SHORT RIB

Slow roasted beef ribs, with cabbage, carrot slaw and yoghurt dressing

19 BHD

SANDWICHES & WRAPS

All our sandwiches are served with your choice of hand cut sweet potatoes, steak fries or chef's salad.

GOURMET BURGER

Homemade gourmet patty, with dill pickle, fresh tomato, white onion, mayonnaise and cheddar cheese, in soft sesame bun (N)

11 BHD

CLUB SANDWICH

Classic sandwich, with grilled chicken, beef bacon, romaine lettuce gem, fresh tomato, egg and mayonnaise (N)

10.5 BHD

PHILLY CHEESE STEAK

Pan-seared strip loin, roasted red capsicum, grilled onion, Dijon mustard and cheddar cheese in warm ciabatta bread

11.5 BHD

GRILLED VEGETABLE & HALLOUMI WRAP

Tortillas bread, with eggplant, zucchini, capsicums, halloumi, tomato, mint and pesto (V)

8.5 BHD

FALAFEL WRAP

Traditional tossed falafel, tahini, tomato, radish, parsley in saj bread (V)

8.5 BHD

CHICKEN TANDOORI WRAP

Marinated chicken, with Indian tandoori spices, onion, tomato, fresh coriander and mint chutney

11 BHD

CUCINA ITALIANA



PASTA CHOICES:

Penne | Spaghetti | Linguine | Rigatoni

ADDITIONS PASTA TOPPINGS:

Marinated Prawns | Grilled Chicken
Sautéed Mushrooms | Parmesan Cheese - 2 BHD

BOLOGNESE

Beef ragù in tomato sauce

11 BHD

POMODORO

Tomato sauce with fresh basil (V)

10 BHD

AGLIO OLIO E PEPERONCINO

Spicy garlic and olive oil sauce (V)

10.5 BHD

AI FUNGHI E TIMO

Sautéed mushroom in olive oil, flavoured with fresh thyme and parmesan cheese (V)

10.5 BHD

POLLO COTTO

Grilled chicken breast, with cherry tomato, fresh mint and parmesan cheese

11 BHD

ALLO SCOGLIO

Mixed seafood in tomato sauce and olive oil sauce, with cherry tomato

12 BHD

PIZZAS

ADDITIONAL PIZZA TOPPINGS:

Smoked Turkey Ham | Mushroom | Cheese
Onion | Grilled Chicken - 2 BHD

MARGHERITA

Tomato, mozzarella and basil (V)

7.5 BHD

VEGETARIANA

Tomato, bell peppers, zucchini, asparagus, artichoke and mushroom (V)

7.5 BHD

QUATTRO FORMAGGI

Mozzarella, gorgonzola, taleggio, parmesan cheese and fresh basil leaves (V)

10 BHD

POLLO AI FUNGHI

Chicken, tomato, mozzarella mushroom and truffles

8.5 BHD

PALM LOUNGE

Tomato, buffalo mozzarella, turkey bacon, rucola and parmesan shavings

9 BHD

FRUTTI DI MARE

Tomato, mozzarella, mix seafood and oregano

11 BHD

LA CUISINE



TRADITIONAL FRENCH ONION SOUP

Beef broth and onion stew served with French baguette crouton and gruyère cheese

5.5 BHD

TUNA NIÇOISE SALAD

Mesclun with bell pepper, tomato, spring onion, Kalamata olive, quail egg, seared tuna and fresh lemon dressing

9 BHD

CROQUE MONSIEUR

Traditional toasted French sandwich, with béchamel sauce, roasted beef and gruyère cheese, served with French fries or mixed green salad

10 BHD

SOURIS D'AGNEAU A LA PROVENCALE

Braised lamb shank marinated and cooked, with south of France aromas, served with soft black olive polenta

20 BHD

POULET GRILLE A L'AMERICAINE SAUCE DIABLE

Grilled baby chicken, served with sautéed mushroom, potato straw and devil sauce

17.5 BHD

FROM THE GRILL

Any order from the grill will be served with your choice of one sauce:

Bordelaise | Pommery Beurre | Herb Butter | Béarnaise Sauce | Blanc | Chimichurri | Black Pepper Wild Mushroom

US BLACK ANGUS STRIPLOIN / 300 gm.

23 BHD

US BLACK ANGUS TENDERLOIN / 220 gm.

25 BHD

HALF BONELESS CHICKEN

17.5 BHD

KING TIGER PRAWNS / 360 gm.

20 BHD

LINE CAUGHT SEA BASS / 180 gm.

17 BHD

TASMANIAN SALMON FILLET / 180 gm.

19 BHD

SIDE DISHES

3.5 BHD Each:

Warm Baby Spinach (V)

Grilled Broccoli (V)

Green French Beans (V)

Seasonal Vegetables (V)

Quinoa (V)

Steamed Basmati Rice (V)

Baked Potatoes (V)

Mashed Potatoes (V)

Chunky Fries (V)

Sautéed Mushrooms (V)

DESSERT À LA CARTE

All our chocolate desserts are made from Valrhona Chocolate

TARTE FINE AUX POMMES

(please allow 15 min. to be served)

Oven Baked Apple Tart | Madagascar Vanilla Ice Cream | Roasted Flaked Almond (N)

5 BHD

CLASSIC VANILLA CRÈME BRÛLÉE

Oven Baked Vanilla Custard | Pistachio Biscotti (N)

5 BHD

MOLTEN DARK CHOCOLATE CAKE

(please allow 15 min. to be served)

Warm 70% Dark Chocolate Molten Cake | Coconut Sorbet | Mango Coulis

5 BHD

MILLIONAIRE'S SHORTBREAD

Sweet Short crust | Gianduja Hazelnut and Chocolate Cream | Caramel Sauce (N)

5 BHD

GÂTEAU GLACÉ À LA PISTACHE

Kernel Pistachio Parfait | Roasted Fig Compote | Lotus Biscuit Crumble (N)

5 BHD

CHOCOLATE FONDUE FOR 2

(Choose from dark, milk or white chocolate)

Pancake | Marshmallow | Fresh Banana Strawberry | Turkish Delight | Pineapple Brownies Cake (N) | Cookies (N)

13 BHD

LIGHT & HEALTHY TREAT

CHIA SEED PUDDING

Coconut Milk | Cherry Compote

5 BHD

FRUIT PLATTER

Tropical Fruits | Berries | Kiwi | Melon | Mango | Almonds | Walnuts | Ricotta | Basil | Agave Syrup

7 BHD

ICE CREAM & SORBET

1 Scoop

1.6 BHD

2 Scoops

3 BHD

3 Scoops

4.5 BHD

Indulge yourself with three toppings of your choice:

SPRINKLES

Peanuts (N) | Crispy Chocolate Pearls | Candy Jelly | Chocolate Rice | Flaked Almond | Granola | Pistachio

SAUCES

Caramel | Raspberry Coulis | Mango Coulis | Dark Chocolate Sauce


**Brasserie
Royale**