

SPARKLING TEA

Tea is better with bubbles



Green Tea Sparkling

Green Tea, Strawberry Syrup
(Alcoholic option : Gin)



English Breakfast Sparkling

Black Tea, Honey, Peach Syrup,
Lemon Juice
(Alcoholic option : Vodka)



Chamomile Sparkling

Chamomile Tea, Peach Syrup
(Alcoholic option : Gin)



Hibiscus Sparkling

Hibiscus Tea, Passion Fruit Syrup,
Lemon Juice
(Alcoholic option : White Rum)

Non-Alcoholic : BHD 2.2 +++

Alcoholic : BHD 4 +++



HEALTHY LIVING @ THE DOMAIN

SOURDOUGH BREAD is good for you!

@ The Domain, we serve traditionally baked Sourdough Bread

HEALTH BENEFITS:

- Good for gluten-sensitivity
- Contains healthy bacteria
- Natural origins and traditionally baked
- Nutritious and tasty

Healthy food, happy mood.



Grilled Salmon Sautéed Mushroom Sandwich

BHD 7.5+++

Layered between slices of Sourdough Bread, Grilled Salmon, Sautéed Mushroom, Sour Cream, Greek Yogurt, Dijon Mustard, Lemon, Onion and Fresh Dill
(G, D)



Chicken and Red Pepper Jam Sandwich

BHD 5+++

A slice of Sourdough Bread, Pesto, Arugula, Pan Fried Chicken Tenders, Cherry Tomatoes and Red Pepper Jam
(G)



Smashed Avocado and Poached Egg Sandwich

BHD 4.5+++

A slice of Sourdough Bread, Avocado, Clove of Garlic, Lime, Extra Virgin Olive Oil, Salt and Pepper (G)



Turkey, Brie and Fig Sandwich

BHD 6.5+++

A slice of Sourdough Bread, Slices of Turkey, Onion, Balsamic Vinegar, Fig Preserves and Brie Cheese (G, D)

Prices are in Bahraini Dinar.

Subject to 10% Service Charge, 5% Government Levy & 10% VAT.

(D) Contains Dairy, (G) Contains Gluten, (S) Contains Shellfish, (V) Vegetarian,
(A) Contains Alcohol, (N) Contains Nuts



Grilled Vegetables and Halloumi Cheese Sandwich

BHD 5+++

A slice of Sourdough Bread, spread with Red Pepper, Dijon Mustard, Grilled Halloumi Cheese and Hass Avocado (D, G)



Twist of Avocado and Beetroot Goat Cheese Salad

BHD 6+++

Hass Avocado, Beetroot, Goat Cheese, Mixed Green with Crispy Sesame Seeds and Spring Onion (D, V)



Super Power Quinoa Salad

BHD 6+++

Pomegranate, Glazed Tomato, Grilled Eggplant and Boiled Quinoa (V)

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LE SAUVAGE

MEAT + FIRE

Personality & Pair-ability

At Le Sauvage, we offer the finest quality of prime in-house aged beef and meat cuts in town. Dry aging is a special process that allows the meat to develop a greater concentration of flavour and taste. We have selected boutique-style wines that offer a balance of aroma, flavours and texture that are integrated to create a complete personality; where the fruit, spice, earth, acid, tannin and alcohol interact with the food producing an experience where both the wine and the food taste better together and the nuances of both are accentuated by their pairing.

SALAD & STARTERS

Le Sauvage Salad (V, N, D) Mixed Lettuce, Artichoke, Walnut, Buttermilk Dressing	4
Beef Bresaola with Asparagus (D) Mixed Lettuce, Pickled Onions	7
Twist of Avocado & Beetroot Goat Cheese Salad (D) Hass Avocado, Beetroot, Goat Cheese	6
Super Power Quinoa (V) Quinoa, Cherry Tomato, Pomegranate	6
Steak Tartare (D) Dry Aged Grass Fed Beef, Classic Condiments	6
Pan Seared Foie Gras (A, D, N) Green Apple, Caramelized Figs, Brioche, Red Wine Sauce	7
Chou Farci (D) Stuffed Cabbage, Minced Beef, Mushroom Sauce, French Baguette	5.5

THE GRILL MEAT & FIRE STEAKS

Australian Wagyu Rib Eye Tenderloin	20 28
Australian Grain-fed Angus Beef Tenderloin Rib Eye Striploin Tomahawk Beef Grade 5	18 18 16 28
21 Days Dry Aging (USA) Striploin Rib Eye	20 18
Grilled Seafood Norwegian Salmon Jumbo Prawns Sea Bass Fillet	12 15 10

SIDE DISHES

Braised Asparagus Seasonal Sautéed Vegetables Grilled Vegetables Baked Potato Truffle Mash Potato Mushroom Grits	3 2 2 2 1.8 3
Sauces & Butter Red Wine Jus, Mushroom Sauce, Roasted Pepper Sauce, Herb Butter	1
Cheese Board Soft and Hard Cheese with Nuts, Crackers and Jam	12

SOUP

French Onion Soup (D) Caramelized Onion, Gravitated Gruyère Cheese	3
Butternut Squash Soup (D) Roasted Butternut Squash and Natural Honey	3.5

MAIN COURSES

Grain Mustard Chicken (A, D) Mashed Potatoes, Mushroom, Shallots, Red Wine Sauce	8
Braised Short Ribs (A, D) B.B.Q Sauce, Pommes Purée, Grilled Corn	14
Veal Bourguignon (A, D) Braised Veal Cheeks, Bourgogne Garnish, served with Pommes Purée	12
Wagyu Burger (D, G, N) Cheddar Cheese, Guacamole, Caramelized Onion, Lettuce in Toasted Sesame Seed, Brioche, Fresh Tomatoes	8.5
Breaded Chicken Burger (D, G, N) Cheddar Cheese, Guacamole, Fresh Tomatoes, Lettuce in Toasted Multi-Seed Bun	6
Sourdough Chicken Sandwich Tomato and Turkey Bacon Jam, Honey Grain Mustard	7
Steak Sandwich (G, D) Grilled Beef, Cheddar Cheese, Mushroom and Dijon Mustard	9

FOR SHARING

Butcher's Plate (S, D) Butcher-spiced Marinated USA Sirloin Steak and Garlic Prawns	22
Domain Steak Platter Experience (D) Prime Beef Sirloin, Lamb Rack, Beef Tenderloin, Chicken Breast, Inclusive of Two Sauces and Three Side Dishes	36

DESSERT

New York Cheese Cake with Blueberry Cornpone	3.5
Raspberry Cheese Cake with Vanilla Ice Cream	3.5
LIVE STATION	
Banana Flambé (D, A) Dark Rum, Passion Fruit, Mango, Cinnamon with Vanilla Ice-cream	5
Pain Perdu (D) Nutella with Strawberry Ice-cream	3.5
Honey Vanilla Crêpes (D) Organic Honey with Mascarpone Cheese	3.5

LE SAUVAGE

MEAT + FIRE

CLASSIC COCKTAIL

Caipiroska	5.5
Vodka, Fresh Lime & Brown Sugar	
Mojito	5.5
White Rum, Fresh Lime, Sugar, Mint Leaves & Soda Water	
Long Island	5.5
Vodka, White Rum, Gin, Tequila, Orange Liqueur, Fresh Lime & Cola	
Mai Tai The Don Beachcomber	7
Dark Rum, Fresh Lime, Grapefruit, Orange Liqueur, Orgeat, Angostura Bitters & Pernod	
Old Fashioned	7
Bourbon Whiskey, Brown Sugar, Orange & Angostura Bitters	
Piña Colada	5.5
White Rum, Pineapple Juice, Coconut & Cream	
Tequila Sunrise	5.5
Tequila Blanco, Orange Juice & Grenadine Syrup	
Espresso Martini	7
Vodka, Vanilla, Espresso & Cacao White	
Sun on The Beach	5.5
Vodka, Orange Juice, Cranberry, Peach & Lime Juice	
Negroni	7
Gin, Sweet Vermouth & Campari	

ORIGINAL COCKTAIL

Piccolo Picante	7.5
Mildly Chilli Hot Vodka Shaken with Passion Fruit	
The Arabian Night	7.5
Extracts of Morocco Mint, Afghani Pomegranate Churned with Crushed Ice, Gin and topped up with Ginger Ale	
Red Earl	7.5
Spicy Ginger Muddled with Fresh Raspberries and Churned with Honey & Vodka	
Mayahuel	7.5
The name of the Mexican Goddess "Mahayahuel" who transformed into the Agave Plant. Tequila with Fresh Blueberries & Agave Nectar	
The Girl from Ipanema	7.5
Our luxury take on the Brazilian national drink "Caipirinha" flavoured with Passion Fruit and a splash of Sparkling Wine	

SHOOTER

Brain Damage	4
Peach Schnapps, Baileys & Dash of Grenadine	
Blue Kamikazee	4
Vodka, Lime & Blue Curaçao	
Jägerbomb	6
Jägermeister & Energy Drink	
Brazillian Sun	4
Sourz Apple & Grenadine	
B-52	4
Kahlúa, Baileys & Grand Marnier	

SCOTCH BLENDED WHISKY

Chivas Regal 12 yrs	5.5
Dewar's White Label	4
Johnnie Walker Red Label	4
Johnnie Walker Black Label	6
Johnnie Walker Blue Label	25

SINGLE MALT WHISKY

Glenlivet 12 yrs	6
Laphroaig 10 yrs	5
Isle of Jura	5
Glenrothes	5

AMERICAN WHISKEY / IRISH WHISKEY

Jack Daniel's	5
Old Virginia	4
Jameson	5.5

AMERICAN WHISKEY / IRISH WHISKEY

Grey Goose	8
Belvedere	7
Absolut Blue	4

GIN (JUNIPER)

Gordon's	4
Tanqueray 10	5

RUM (SUGARCANE)

Bacardi Superior	4
Captain Morgan Spiced	4
Myers's Original Dark	4
Malibu	4

TEQUILA (AGAVE)

Patrón Silver	6.5
Patrón Reposado	7
Camino Silver	4

COGNAC

Hennessy V.S	5
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APERITIF

Aperol	3
Campari	3
Martini (Dry, Rosso, Bianco)	3
Pimm's No. 1	3.5
La Fée Absinthe	5

LIQUEUR

Baileys	4
Jägermeister	4
Amaretto	4
Grand Marnier	4
Kahlúa	3
Romana Sambuca	3
Limoncello	3
Patrón XO	4

BOTTLE BEER

Heineken	4
Amstel Light	4
Sol	4
Corona	3.5
Budweiser	3.5

BY THE BOTTLE

Chivas Regal 12 yrs	130
Johnnie Walker Black Label	130
Johnnie Walker Red Label	95
Dewar's White Label	75
Jack Daniel's	105
Grey Goose	165
Hennessy V.S	105

WHITE WINE

		
Holden Manz (Chenin Blanc)	6	30
Côte du Rhône Le Perussier	6	30

ROSÉ WINE

Portunes Désert Rose	6	30
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RED WINE

Carnivor (Cabernet Sauvignon)	7	34
Holden Manz (Shiraz)	6	28
Holden Manz (Big G)	8	38

RED WINE

		
Obikwa	4	18