

SPARKLING TEA

Tea is better with bubbles



Green Tea Sparkling
Green Tea, Strawberry Syrup
(Alcoholic option : Gin)



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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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		SOUP	
Le Sauvage Salad (V, N, D) Mixed Lettuce, Artichoke, Walnut, Buttermilk Dressing	4	French Onion Soup (D) Caramelized Onion, Gravitated Gruyère Cheese	3
Beef Bresaola with Asparagus (D) Mixed Lettuce, Pickled Onions	7	Butternut Squash Soup (D) Roasted Butternut Squash and Natural Honey	3.5
Twist of Avocado & Betroot Goat Cheese Salad (D) Hass Avocado, Beetroot, Goat Cheese	6		
Super Power Quinoa (V) Quinoa, Cherry Tomato, Pomegranate	6	MAIN COURSES Grain Mustard Chicken (A, D)	8
Steak Tartare (D) Dry Aged Grass Fed Beef, Classic Condiments	6	Mashed Potatoes, Mushroom, Shallots, Red Wine Sauce Braised Short Ribs (A, D)	14
Pan Seared Foie Gras (A, D, N) Green Apple, Caramelized Figs, Brioche, Red Wine Sauce	7	B.B.Q Sauce, Pommes Purée, Grilled Corn	
Chou Farci (D) Stuffed Cabbage, Minced Beef, Mushroom Sauce, French Baguette	5.5	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
THE GRILL MEAT & FIRE STEAKS		Breaded Chicken Burger (D, G, N) Cheddar Cheese, Guacamole, Fresh Tomatoes, Lettuce in Toasted Multi-Seed Bun	6
Australian Wagyu Rib Eye Tenderloin	20 28	Sourdough Chicken Sandwich Tomato and Turkey Bacon Jam, Honey Grain Mustard	7
Australian Grain-fed Angus Beef Tenderloin Rib Eye Striploin Tomahawk Beef Grade 5	18 18 16 28	Steak Sandwich (G, D) Grilled Beef, Cheddar Cheese, Mushroom and Dijon Mustard	9
21 Days Dry Aging (USA) Striploin	20 18	FOR SHARING	
Rib Eye Grilled Seafood		Butcher's Plate (S, D) Butcher-spiced Marinated USA Sirloin Steak and Garlic Prawns	22
Norwegian Salmon Jumbo Prawns Sea Bass Fillet	12 15 10	Domain Steak Platter Experience (D) Prime Beef Sirloin, Lamb Rack, Beef Tenderloin, Chicken Breast, Inclusive of Two Sauces and Three Side Dishes	36
SIDE DISHES		<u>DESSERT</u>	
Braised Asparagus Seasonal Sautéed Vegetables	3	New York Cheese Cake with Blueberry Cornpone	3.5
Grilled Vegetables Baked Potato Truffle Mash Potato	3 2 2 2 1.8	Raspberry Cheese Cake with Vanilla Ice Cream LIVE STATION	3.5
Mushroom Grits	3	Banana Flambé (D, A)	5
Sauces & Butter Red Wine Jus, Mushroom Sauce, Roasted Pepper Sauce, Herb Butter	1	Dark Rum, Passion Fruit, Mango, Cinnamon with Vanilla Ice-cream Pain Perdu (D)	3.5
Cheese Board Soft and Hard Cheese with Nuts, Crackers and Jam	12	Nutella with Strawberry Ice-cream Honey Vanilla Crêpes (D) Organic Honey with Mascarpone Cheese	3.5



MEAT + FIRE

Capincials	CLASSIC COCKTAIL		AMERICAN WHISKEY / IRISH WHISKEY		
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ORIGINAL COCKTAIL Piccolo Picante Middly Chill Hot Vedua Shaken with Pession Fruit The Arabian Night Extracts of Moreco Mint, Alghani Pomegranate Churned with Crabadel Lee, Gin and topped up with Ginger Ale Red Earl Spicy Ginger Muddled with Fresh Raraberries and Churned with Honey & Vodka 7.5 The arms of the Mexican Goddess "Mahayahual" who transformed into the Agave Plant, Tacquila with Fresh Raraberries and Churned with Honey & Vodka 7.5 The arms of the Mexican Goddess "Mahayahual" who transformed into the Agave Plant, Tacquila with Fresh Raraberries and Churned with Honey & Vodka 7.5 The arms of the Mexican Goddess "Mahayahual" who transformed into the Agave Plant, Tacquila with Fresh Bearalism antienal dirick "Calpirinha" favoured with Passion Fruit and a splash of Sparkling Wine Patrion No Potrón No		_	•		5
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