



WU

Restaurant & Lounge

STARTERS AND HEALTHY SALADS

Pan-fried foie gras (D) French brioche, apricot chutney, balsamic reduction	11
Trio of tapas Garlic shrimp, beef empanadas, charred octopus (D) (SF)	9
Ricotta and confit tomato, hummus and avocado, palm heart and pecan nut (V) (D)	7
Lobster and avocado salad (D) (N) Poached lobster, Hass avocado, heirloom tomato, basil infused oil	13
Gratinated goat cheese and pumpkin salad (D) (N) Walnut, pomegranate, balsamic dressing	9
Traditional Greek country salad (D) Kalamata olives, tomato, cucumber, feta cheese, cherry tomato, bell peppers, oregano	7
Seared tuna salad Niçoise (SF) Seared tuna, baby potato, French beans, Kalamata olives, capers, compressed tomato	9
Tiara of salmon and avocado (SF) Fresh salmon tartar, Hass avocado, capers, pearl onions, salmon roe	9
Organic quinoa salad (V) Sun dried tomato, asparagus, avocado, pomegranate, citrus dressing	8
The classic Caesar salad (D) Romaine lettuce, Caesar dressing, shaved Parmesan, egg, turkey bacon crumbs, herb crostini	6
Caesar salad with chicken (D)	7.5
Caesar salad with prawn skewers (D) (SF)	8.5
The Art of Mezze (D) (N) Traditional hummus, hummus Beirut, babaganoush with walnuts, muhammara, labneh pomegranate, Tabbouleh with feta and raisin, fattoush with halloumi cheese, vine leaves with burghul Lamb kibbeh with pine nuts, spinach fatayer and akkawi cheese rolls	7

SOUPS

Lobster bisque (SF) (D) Steamed crabmeat parcel	7
Cream of chicken and root vegetables (D)	6
Moroccan red lentil soup (V) Herb crostini	5

SUSHI MAKI

Shrimp tempura (SF) Tempura shrimps, spicy mayo	7
Soft shell spider crab roll (SF) Cucumber, tobiko, crispy fried spider crab	8.5
Dragon roll (D) (SF) Shrimp tempura, smoked eel, unagi sauce, avocado, cream cheese	9
Crazy California roll (SF) Avocado, crab stick, cucumber, tobiko	6
Crispy prawn tempura roll (SF) (S) Avocado, togarashi, prawn tempura, crispy flakes	8.5
Volcano roll (SF) Salmon, crunchy tempura, tobiko, spicy mayo, unagi sauce	8.5
Spicy tuna roll (S) Avocado, tuna, cucumber, spicy mayo, tobiko	7
Crispy jumbo maki (SF) Salmon, shrimps, avocado, scallions, spicy mayo	8
Caterpillar roll (D) (SF) Cream cheese, shitake mushroom, shrimps, Japanese mayo, teriyaki sauce	9
Torch salmon roll (D) (SF) Avocado, shrimp, cucumber, cream cheese, spicy mayo, salmon	7
Vegetarian maki (V) (VG) Lettuce, avocado, cucumber, mushroom	5.5
Sushi Maki tasting platter (serves 3-4) (SF) California roll, volcano roll, crispy prawn tempura roll	20
The Art sushi platter (serves 3-4) (SF) (D) Crispy jumbo maki, caterpillar roll, soft shell spider crab roll, assorted sashimi, assorted nigiri	35

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SASHIMI (7 pieces)	
Sake - salmon	7
Maguro - tuna	9
NIGIRI (5 pieces)	
Sake - salmon	6
Maguro - tuna	6
Tamago - Japanese omelet (D)	5
MIDDLE EASTERN FARE	
Chicken machboos (D) (N)	11
Oriental spiced rice, marinated chicken, nuts and cucumber yoghurt	
Bahraini beef tikka (D)	12
Marinated beef tenderloin skewers 200g, bewaz, grilled Iranian bread	
Maqluba Shamiya (D) (N)	12
Boneless lamb shoulder, vegetable, fragrant rice	
Lamb and mushroom kebabs (D)	12
Grilled vegetable, tahini dip, bewaz, flat bread	
Our signature mixed grill (D) (SF)	15
Bahraini beef tikka, chicken zatar skewer, jumbo prawn, New Zealand lamb chops, lamb and mushroom kebab, grilled vegetable, bewaz, grilled Iranian bread	
Seafood mixed grill (D) (SF)	25
Omani lobster, hamour, jumbo prawns, baby octopus, grilled calamari, roasted vegetables skewers, bewaz, grilled Iranian bread	
MAINS	
Lobster thermidor (D) (SF)	26
Rich cream sauce, Dijon mustard, champignons, cheese. Your choice of potatoes or rice	
Grilled Omani lobster (D)	24
Grilled vegetable skewers, corn on the cob, house salad, baked potato	
Roasted beef tenderloin (D)	28
Certified Black Angus beef tenderloin, baby potato, sauté vegetables, sauce Bordelaise	
Black Angus rib-eye steak (D)	26
Wild mushroom fricassee, baby potatoes, charred asparagus, vine tomato, truffle essence	
Grilled gambas (D) (SF)	19
Grilled tiger prawns, zucchini and basil fregola, tomato confit	
Roasted duck breast and Foie Gras (D) (N)	17
William pear chutney, medjool date - potato purée	
Grilled New Zealand lamb chops (D)	18
Ratatouille, rainbow carrot, baby beetroot, fig jus, crushed potatoes	
Chargrilled octopus (D)	22
Hassel back potato, tomato, olive, fresh thyme	
Kotopoulo (D)	13
Corn-fed chicken breast stuffed with goat cheese, sundried tomato, crushed potatoes with olives	
Pan fried salmon (D)	15
Baked Norwegian salmon, lemon - orange zests, grilled asparagus, mashed potatoes, dill essence	
Crusted hamour fillet (D)	15
Parmesan crust, cherry tomato, olives, capers, onion, lemon, capers, fresh herbs, baby potatoes	
Savory crepe (V) (D)	8.5
Stuffed with spinach, mushroom and ricotta, vine tomato	
Black Angus beef burger (D)	9
200g Black Angus patty, caramelized onions, turkey bacon, cheddar cheese, fries	
Beyond meat burger (V)	8
Plant based patty, toasted bun, tomato relish, avocado spread, fries	
DESSERTS	
Crème brulee (D)	6
Banoffee pie (D)	6
Grand chocolate delice (D) (N)	6
Pistachio and peanut parfait (D) (N)	6
Cheesecake baklava (D)	6
Tropical fruit platter with lemon mint sherbet (V) (VG)	6
Ice creams and sherbets (D)	4 (two scoops)

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(Available from 3:00pm - 6:00pm)

SNACKS AND BITES

Edamame (v) Steamed with sea salt flakes	4
Fried calamari (D) Lemon-garlic tartar	7.5
Spiced curly fries (v) Garlic aioli	4
Wings on fire (D) (S) Hot chili dip, fries	7
Crispy shrimp with sriracha aioli (SF) Asian salad, lime, fries	8
Bucket of shrimp (SF) One dozen fried shrimp, smoked chipotle dip, curly fries	15
Bucket of chicken wings on fire (D) (S) One dozen of wings, hot chili dip, curly fries	13

HEALTHY SALADS

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Summer garden green salad (V) (VG) Mixed garden lettuce, snow peas, avocado, fresh berries, carrot ribbons, cherry tomato, citrus dressing	8
Traditional Greek country salad (V) (D) Kalamata olives, tomato, cucumber, feta cheese, cherry tomato, bell peppers, oregano	7
Shrimp and avocado salad (SF) Sun dried tomato, asparagus, pomegranate, citrus dressing	8
The classic Caesar salad (D) Romaine lettuce, Caesar dressing, shaved parmesan, egg, turkey bacon crumbs, herb crostini	6
Caesar salad with chicken (D)	7.5
Caesar salad with prawn skewers (D) (SF)	8.5

BIG BITES

Chicken Caesar salad wrap (D) Crisp romaine, breaded chicken, creamy parmesan, garlic dressing	7
Lamb gyros (D) Pita bread, tzatziki sauce, lamb shoulder, red onion, lettuce, feta cheese, fries	9
Grilled chicken tikka wrap (D) Chicken tikka, cucumber, white onion, coriander, tomato, curry mayo, tortilla bread, fries	8.5
Classic club sandwich (D) Turkey bacon, egg and tomato, lettuce, fries	8.5
Our signature mixed grill (D) Bahraini beef tikka, chicken zatar skewer, jumbo prawn, New Zealand lamb chops, lamb and mushroom kebab, grilled vegetable, bewaz, grilled Iranian bread	15
Black Angus beef burger (D) Caramelized onions, turkey bacon, cheddar cheese, fries, horseradish ketchup,	9
Beyond meat burger (V) Plant based patty, toasted bun, tomato relish, avocado spread, fries, horseradish ketchup	8

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Crème brulee (D)	6
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