


AN INTRODUCTION

<i>New</i> Japanese Yellow Fin Tuna (S) (D)	BD 4.900
Australian avocado, Bahraini farm lettuce, soy wasabi	
Selection of Mezzeh (V) (G) <i>Individual portions</i>	BD 1.600 each
Hummus (V) (N), Moutabel (V) (N), Fattoush (V), Tabbouleh, Meat Kebbeh	
<i>New</i> Mezzeh Platter (V) (G)	BD 6.500
Hummus (V) (N), Moutabel (V) (N), Fattoush (V), Tabbouleh, Meat Kebbeh	
Waves Fisherman Salad (S) <i>Signature dish</i>	BD 5.600
Healthy blend of salad leaves, Canadian scallops, sand lobster, Gulf shrimps, grape fruits, orange, garlic, cilantro dressing	
<i>New</i> Thai Mango Salad (N) (G) (V)	BD. 3.500
Young mango, shallot, vine cherry tomatoes, chili, lime, crushed peanut	
<i>New</i> Green Me (N) (D) (V)	BD 3.700
Local young farm salad leaves, avocado, goat cheese, pine nut	
<i>New</i> Rocca and Smoked Salmon (G) (S)	BD 3.900
Rocca leaves, smoked salmon, Heirloom tomatoes, pomegranate, olive oil, capers berry	

GREAT TO START

<i>New</i> Royal Crab Cakes (N) (E) (S)	BD 2.500
Dungeness crab meat, Japanese bread crumbs, scallion, chilli, cucumber peanut dips	
<i>New</i> Crab “Goreng Tepung” (S) <i>Signature dish</i>	BD 5.300
Indonesian soft shell crab tempura, sambal aioli	
<i>New</i> Prawns “Goreng Kelapa” (S) (N)	BD 3.200
Deep fried prawns in dried coconut, chilli coriander dips (N)	
Fresh Seafood Spring Rolls (S) (N) (S)	BD 3.250
Homemade spring rolls, cucumber-chili vinaigrette	
<i>New</i> Selection of Seafood “Dim Sum” (S)	BD 3.750
½ dozen steamed and fried dim sum, tobiko, spicy sambal sauce, soy sauce	

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religious interest that you or any of your party may have.

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LIQUID

Tom Yum (S) BD 3.500
 Traditional Thai sour and spicy soup
 Tom yum Goong “Prawn”
 Tom yum Thalay “Seafood”

Seafood “Laksa” (S) (D) BD 3.500
 Fine selection of seafood, in mild spicy coconut, soup,
 rice noodles, chilli oil, vegetables

New **Fisherman Seafood Soup (S) (D)** BD 3.700
 Fresh catch seafood, saffron and tomato broth,
 vegetables, garlic bread

“Classic” Lobster Bisque (S) (G) (D) BD 3.300
 Canadian lobster pieces, crème fraîche, tarragon
With Cognac BD 4.300


Clear Seafood Broth (S) (G) BD 2.950
 Saffron flavoured fish, clams, shrimps,
 hammour fillet, vegetables

CHEF CULINARY DELIGHTS

Taste of the Sea (S) (G) BD 15.00
 Norwegian salmon fillet, fresh hammour fillet, green mussels,
 tiger prawns, squid, calamari, sand lobster,
Wine recommendation
Pinot Grigio, Rose, Italy Glass BD 3.750 Bottle BD 18.750

Waves Seafood Platter (S) (G) BD 10.500
 Grilled prawns, hammour fillet, Sultan Ibrahim, fried silous,
 garlic lemon butter
Wine recommendation
T’Air Doc, Sauvignon Blanc, France Bottle BD 23.175

Thai Seafood Curry (S) (G) BD 8.750
 Selection of fresh seafood, vegetables, in mild Thai green
 or red curry sauce, basil leaf
Wine recommendation
Canyon Road, Pinot Noir, California Glass BD 3.750 Bottle BD 18.750

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<i>New</i>	Indonesian Nasi Goreng (E) (N) Indonesian favourite fried rice, prawn satay, peanut sauce and shrimp crackers <i>Wine recommendation</i> Cono Sur Gewurztramier Bicicleta, Chile		BD 4.200 Bottle BD 16.800
	Singapore Fried Noodles (E) (N) Stir fried egg noodles with vegetables, seafood, boiled egg, tofu <i>Wine recommendation</i> Reserva Inspira Chocalan, Sauvignon Blanc, Chile	Glass BD 4.100	BD 5.400 Bottle BD 18.750
<i>New</i>	Pad Thai (S) (N) Thai noodles, seafood, tofu, vegetables, and crushed peanut (N) <i>Wine recommendation</i> Cooks Rose, California	Glass BD 4.150	BD 3.600 Bottle BD 20.800
<i>New</i>	Balinese Spiced Sea Bream (S) Wilted spinach, chilli, turmeric and coconut cream emulsion, sambal oil, steamed jasmine rice <i>Wine recommendation</i> Tisdale, Pinot Grigio, California	Glass BD 3.450	BD 5.600 Bottle BD 17.250
	Lobster Thermidor (S) (D) <i>Signature dish</i> Gratinated lobster, creamy parmesan sauce, healthy blend lettuce leaves (S) <i>Wine recommendation</i> Gavi Alasia, Piedmont, Italy		BD 20.950 Bottle BD 38.000
<i>New</i>	Machbous (S) (N) <i>Signature dish</i> Fresh prawns or hammour with local spices, dried lemon flavour rice, fried onions <i>Wine recommendation</i> Malbec Trapiche, Argentina	Glass BD 4.100	BD 4.700 Bottle BD 20.750
	Hammour Sayadyeh (S) (N) Fresh hammour fillet with herbs, served with cumin rice, fried onions, pine nut <i>Wine recommendation</i> Hidden Crush, Chardonnay, California		BD 6.600 Bottle BD 40.650
<i>New</i>	Khaleeji Saloona (S) Fresh prawns or hammour, vegetables, Arabic spices, saffron rice <i>Wine recommendation</i> Canyon Road, Chardonnay, California	Glass BD 3.750	BD 5.200 Bottle BD 17.250

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LAND AND GRASS

<i>New</i>	Surf and Turf (H) (D) <i>Signature dish</i>		BD 12.950
	US certified Angus beef tenderloin, Bahrain bay tiger prawn, caramelized red onions, Indonesian curry sauce		
	<i>Wine recommendation</i>		
	La Croix, Sancerre, France		Bottle BD 51.700
	Vina Chocalan, Carmenere Reserva, Chile		Bottle BD 26.950
<i>New</i>	US Certified Angus Beef Tenderloin (H) (D)		BD 10.950
	Grilled young potatoes, caramelized red onions, Thai green asparagus, Indonesian curry sauce		
	<i>Wine recommendation</i>		
	Villa Girardi, Valpolicella Classico, Italy		Bottle BD 34.000
<i>New</i>	Herbs Marinated Lamb Chops		BD 8.500
	Grilled lamb chops served with french fries and seasonal vegetables		
	<i>Wine recommendation</i>		
	Canyon Road, Zinfandel, California	Glass BD 3.750	Bottle BD 18.750
<i>New</i>	Rosemary Spring Chicken (D)		BD 4.900
	Garlic mash, rosemary jus		
	<i>Wine recommendation</i>		
	Canyon Road, Chardonnay, California	Glass BD 3.750	Bottle BD 17.250

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