



# indian kitchen

## TANDOORI / APPETIZERS

|   |       |
|---|-------|
| <b>Jheenga Balai Ka</b> Tiger prawns, garlic, cream         | 6.750 |
| <b>Murgh Tikka</b> Chicken, yoghurt, chili, fenugreek       | 4.950 |
| <b>Tandoor Grill of the Day</b> Ask your server for today's | 4.950 |

## MAIN COURSES

|   |       |
|---|-------|
| <b>Murgh Makhani</b> Chicken, tomato gravy, honey, butter                   | 5.950 |
| <b>Curry of the Day</b> Ask your server for today's special                 | 6.250 |
| <b>Lamb Rogan Josh</b>  | 7.250 |
| <b>Dal Makhani</b> Black lentils, cream, butter                             | 4.750 |
| <b>Dum Biryani</b> Basmati, roasted lamb, spices, yoghurt                   | 6.250 |
| <b>Chicken Biryani</b>  | 5.750 |
| <b>Dum Subz Biryani</b> Basmati, carrots, beans, onion, tomato, yoghurt (V) | 4.950 |

All Indian dishes are served with steamed rice, chutney poppadum's and mint raita

## SIDES / BREADS

|                               |       |
|-------------------------------|-------|
| <b>Rice - Steamed Basmati</b> | 1.950 |
| <b>Basket of Naan Bread</b>   | 2.250 |
| <b>Papadums</b>               | 1.250 |
| <b>Raita</b>                  | 1.500 |

# MEDITERANEAN & GRILL KITCHEN

## GREENS, MEZZAH AND SOUP

|  |       |
|--|-------|
| <b>Wild Mushroom and Porcini Soup (V)</b>  | 2.750 |
| <b>Arabic Lentil Soup</b> Traditional lentil soup served with<br>toasted Arabic chips (V)  | 2.750 |
| <b>Balik Salmon Nicoise</b> Green beans, plum tomato, onion,<br>new potatoes, olives, egg, anchovies                             | 5.250 |
| <b>Chicken Caesar Salad</b> Baby gem lettuce, parmesan shavings,<br>anchovies, garlic croutons, Caesar dressing, roasted chicken | 4.850 |
| <b>Heirloom Tomato and Burrata Salad</b> Basil, mozzarella,<br>organic olive oil, aged balsamic, grilled ciabatta crouton (V)    | 4.950 |
| <b>Assorted Cold Mezzeh</b> Tabouleh, hummus, fatoush,<br>vine leaves, moutable (V)  | 4.750 |
| <b>Assorted Hot Mezzeh</b> Cheese rekakate, lamb kibbeh,<br>spinach fatayer, falafel   | 4.750 |

## FROM THE GRILL AND MEDITERANEAN

|   |        |
|---|--------|
| <b>Centre Cut Prime Angus Tenderloin Filet</b> (250 grams)  | 19.750 |
| <b>Prime Rib on the Bone</b> (450 grams)  | 18.500 |
| <b>Scottish Salmon Steak</b> (200 grams)  | 9.750  |
| <b>Signature Whole Grilled Chicken</b>  | 12.750 |
| <b>Wyndham Burger</b> Wagyu beef patty, house tomato pickle,<br>butter brioche bun, Boston lettuce, shaved red onion,<br>brie, plum tomato served with thick fries. | 8.500  |
| <b>Arabic Mixed Grill</b> Lamb kofta, shish taouk, shish kebab<br>cooked over charcoal, quinoa tabbouleh, Arabic pickles and oriental rice                          | 9.750  |
| <b>Seafood Mixed Grill</b> Lobster, catch of the day, blistered tomatoes,<br>lemon butter sauce, thick fries  | 14.750 |
| <b>Baked Gnocchi</b> Bocconcini mozzarella, tomatoes,<br>basil and pecorino (V)   | 6.750  |

All grills and mains are served with a choice of 2 sides and sauce

Rich green peppercorn sauce | Béarnaise | Garlic butter |  
Lemon butter | Mushroom | Mint sauce

French Fries | Gratin Potatoes | Creamed spinach | Ratatouille |  
Kale and bacon mash | Heirloom carrot | Vichy |  
Duo of rice jasmine and whole grain

# ASIAN KITCHEN

## SUSHI ROLLS

|  |   |       |
|--|---|-------|
| <b>Rainbow Roll</b>                          | Salmon, tuna, prawn, avo, crab stick              | 4.750 |
| <b>Salmon &amp; Avocado Fashion Sandwich</b> | Served with T-Spicy mayo                          | 3.950 |
| <b>Dragon Roll</b>                           | Seared tuna, cucumber, avo, tenkasu, teriyaki     | 3.950 |
| <b>Tempura Roll</b>                          | Salmon, avo, tenkasu, tobiko, prawn tempura, yuzu | 3.750 |
| <b>Spider Roll</b>                           | Soft crab, avo, spicy mayo, tobiko, tenkasu       | 4.950 |
| <b>Tempura Green Bean Roll</b>               | Avo, ponzu sauce (V)                              | 3.250 |

## APPETIZERS / DIM SUM

|   |   |       |
|---|---|-------|
| <b>Prawn Tempura</b>                    | Tempura battered prawns, wasabi, 7 spices mayo  | 6.950 |
| <b>Crunch Asparagus Tempura</b>         | Ponzu, spicy mayo (V)                           | 3.950 |
| <b>Tom Yum Soup</b>                     | Spicy hot-sour broth, lemongrass, basil, shrimp | 3.750 |
| <b>Sticky Soy Veal Ribs</b>             | sweet black pepper glaze and Asian style slaw   | 4.250 |
| <b>Chicken and Prawn Sui Mai</b>        | With shiitake                                   | 3.750 |
| <b>Prawn Scallops Hap Gow Dumplings</b> |   | 3.750 |
| <b>Pan-Fried Gyoza with Duck</b>        | Spring onion                                    | 3.950 |
| <b>Pan-Fried Gyoza with Prawn</b>       | Garlic chives                                   | 3.950 |

## WOK / MAIN

|  |  |        |
|--|--|--------|
| <b>Sweet &amp; Sour Chicken</b>  |  | 6.750  |
| Chicken, pineapple, mixed peppers served with jasmine rice                             |  |        |
| <b>Crispy Shanghai Chili Beef</b>  |  | 8.950  |
| Stir-fried beef tenderloin strips, shanghai chili, rock sugar served with jasmine rice |  |        |
| <b>Cantonese-style Ginger Lobster</b>  |  | 13.750 |
| Stir-fried lobster, spring onion with jasmine rice                                     |  |        |
| <b>Pad Thai</b>  |  | 7.750  |
| Fried rice stick noodles with shrimps, egg, bean sprouts, roasted peanuts              |  |        |
| <b>Prawn Laska</b>   |  | 8.950  |
| Prawns, coconut milk, egg noodles, rice noodles  |  |        |

## SIDE ORDERS

|                          |                       |       |
|--------------------------|-----------------------|-------|
| <b>Jasmine Rice</b>      |                       | 1.950 |
| <b>Wok-tossed greens</b> | With oyster sauce (V) | 1.950 |

## DESSERTS

|                              |  |       |
|------------------------------|--|-------|
| <b>Chocolate Fudge Cake</b>  | Vanilla pod ice cream                            | 4.250 |
| <b>Tart au Citron</b>        | Mixed berry compote                              | 4.250 |
| <b>New York Cheesecake</b>   | Berry compote                                    | 4.250 |
| <b>Exotic Sliced Fruits</b>  |  | 4.950 |
| <b>Cake of the Day</b>       | Ask for today's cake                             | 4.250 |
| <b>Um Ali</b>                | Oriental warm bread pudding, pistachios, raisins | 3.950 |
| <b>Imported Cheese Plate</b> | Honey comb, nuts, bread                          | 5.750 |

Allow us to fulfil your needs please let us know if you have any special dietary requirements, food allergies or food intolerances.

**(H)** Healthy Choice **(V)** Vegetarian

Prices are in Bahraini Dinar and subject to 10% government levy and 10% service charge.



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