



SAGE AND SIRLOIN

# Premium Taste

**Settle only for the best with high quality food products sourced from all over the world to ensure healthy, delectable and varied meals with only premium ingredients.**

Upon its opening in 2008, Sage and Sirloin marked Bahrain's first premium delicatessen. "Noticing a gap in the market I realised that customers in Bahrain couldn't get their hands on high quality meat and premium ingredients," says founder Mureed Nusseir. "We started the butchery and quickly established a relationship with meat suppliers who provide tender Angus beef and milk-fed veal from the United States, mouth-watering Wagyu beef and lamb chops from Australia, all air-freighted and chilled (not frozen)," he explains.

The vision was, and still is, to offer clients premium ingredients from around the world and to grant them the chance to create a wonderful cooking experience at home. "We now carry delicious cheeses from different regions in Europe to a wide range of balsamic vinegars, infused oils and truffle products. When you visit, make sure to ask about the variety of savoury pies and quiches, mushroom and Wagyu burgers and freshly made ravioli, all prepared in-house," Mureed advises.

## **Gourmet catering**

In 2009, Mureed decided to head a team of chefs and expand the business into catering using the majority of premium ingredients available to him on the shop floor. The objective was to deliver dining excellence, delicious cuisine and professional service to corporate events, home parties and even family dinners. Just choose the time and place and allow the

chefs from Sage and Sirloin to customise a memorable menu, from hearty sandwiches, crispy salads and gourmet canapés to sushi and Middle Eastern delicacies.

If it's a BBQ you're after, the chefs will bring along their grill as well as your choice from the delicatessen's juicy selection of meats, poultry and seafood.

## **A new addition**

The latest venture was to set up the fishery, completing Sage and Sirloin's offering. After hiring a fish monger and a sushi chef, the store launched a seafood section, carrying fresh Norwegian salmon, smoked Scottish salmon, live Canadian lobster in addition to locally sourced hammour, red snapper and a variety of marinated seafood.

Recently, Nataly Hajjar, a dietician and Sage and Sirloin's operations manager, joined the team to help in creating exciting new menus and dishes. From school lunches to private boardroom dining, the team considers it their responsibility to satisfy customers' food desires, especially the adventurous and eager appetites.

Together Mureed and Nataly strive to provide a gourmet destination where you can uncover the finest ingredients and take home the restaurant experience.

**Call 17 611-949 or visit [www.sageandsirloin.com](http://www.sageandsirloin.com).**