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STARTERS | SALADS | SANDWICHES

<p> ■ Almond and Broccoli Soup ----- 275 Almond broccoli butter </p>
<p> ■ Tamatar Dhaniya Ka Shorba ----- 275 Clear tomato soup coriander spices </p>
<p> ▲ Cream Of Chicken ----- 300 Chicken cream thyme </p>
<p> ▲ Murgh Badami Shorba ----- 300 Chicken bouillon almond flakes </p>
<p>Sweet Corn Soup</p>
<p> ■ Vegetable ----- 275 </p>
<p> ▲ Chicken ----- 300 </p>
<p> ■ Caesar Salad ----- 275 Romaine lettuce garlic- anchovy dressing grated parmesan bread croutons Choice of toppings: </p>
<p> ▲ Grilled chicken breast ----- 300 </p>
<p> ▲ Crispy bacon bits ----- 300 </p>
<p> ■ Greek Salad ----- 275 Cucumber onion tomatoes feta cheese olive oil- lemon dressing oregano </p>
<p> ■ Mediterranean Quinoa Salad ----- 300 Quinoa chickpea grilled zucchini tomato bell peppers olive oil dressing </p>
<p> ■ Avocado and Feta Cheese Bruchetta ----- 300 White bread crostini's avocado feta cheese crumples </p>
<p> ■ Mushroom and Cheese Rissois ----- 275 Mushrooms Melted Cheese Parcels </p>
<p> ■ Focaccia Sandwich ----- 300 Grilled vegetables sundried tomato mozzarella basil oil </p>
<p> ■ Popular Indian Chaats ----- 275 Papdi chaat sev puri </p>
<p>Grilled / Toasted Sandwich</p>
<p> ■ Vegetable ----- 300 </p>
<p> ▲ Chicken ----- 325 </p>
<p> ▲ Chicken Tikka ----- 425 Kachumber salad mint chutney </p>

Kindly inform us if you are allergic to any food ingredient.

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■ Indicates vegetarian preparation ▲ Indicates non-vegetarian preparation



MAIN COURSE



<p> ■ Aubergine Parmigiana Baked brinjal parmesan cheese tomato sauce </p>	-----	400
<p> ■ Whole Wheat Penne Pasta Olive oil garlic basil pesto </p>	-----	400
<p> ■ Green Pea Risotto Pea puree parmesan white wine </p>	-----	400
<p> ▲ Spaghetti Carbonara Crispy bacon strips parmesan egg yolk </p>	-----	450
<p> ▲ Nile Perch Steak Pan fried fish sautéed vegetables scallion potato mash caper butter </p>	-----	550
<p> ▲ Grilled Chicken Breast Mediterranean vegetables creamy polenta mushroom sauce </p>	-----	550
<p> ▲ Herb Garlic Prawns Shelled backwater prawns basil garlic butter crispy potato straw </p>	-----	600
<p> ▲ Grilled Indian Lamb Chops Parmesan crust sautéed spinach gratin potatoes mint jus </p>	-----	600
<p> ▲ Grilled Tenderloin Steak Garlic green beans thick fries green peppercorn sauce </p>	-----	600

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REGIONAL INDIAN



INDIAN STARTERS

■ Mushroom Galouti	-----	350
Smoked mushroom mash ginger		
■ Beetroot Peanut Tikki	-----	350
Grated beetroot crushed peanut spices		
■ Malai Paneer Tikka	-----	375
Cottage cheese yogurt spices		
▲ Ajwaini Fish Tikka	-----	475
Spiced fish chunks yogurt carom seeds		
▲ Gilafi Seekh Kebab	-----	525
Lamb mince bell peppers seasoning		
▲ Tandoori Chicken	-----	575
Kachumber salad mint chutney		
▲ Tandoori Malai Jhinga	-----	600
Prawns yogurt spices		

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INDIAN MAIN COURSE

● Bhutta Methi Palak	-----	525
Corn spinach fenugreek leaves		
● Dhingri Dolma	-----	525
Mushroom bell pepper cottage cheese		
● Kadai Paneer	-----	550
Cottage cheese onion capsicum tomato		
● Dal Makhani	-----	500
Black lentil kidney beans tomato butter cream		
▲ Methi Murgh	-----	575
Chicken fenugreek leaves cream		
▲ Achari Machi Curry	-----	600
Local fish fennel onion seeds fenugreek		
▲ Gosht Rogan Josh	-----	650
Tender lamb stew onion kashmiri chillies		
● Dum Biryani		
▲ Vegetable	-----	525
▲ Chicken	-----	575
Lamb	-----	650
● Choice of Rice	-----	300
Steamed rice green peas pulao jeera pulao		
● Indian Breads	-----	250
Naan roti pudina paratha malabari paratha		

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REGIONAL LOCAL

LOCAL STARTERS

 Potato Dumplings	-----	350
Balchao masala cashew vegetables semolina		
 Mushroom & Cheese Rissois	-----	350
Mushroom processed cheese refined flour spices		
 Chicken Skewers	-----	400
Chicken supreme cashew nut coconut cream		
 Filled Crab Shells	-----	425
Picked Crabmeat onion tomato coriander spices		

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LOCAL MAIN COURSE

● Tambdi Bhaji	-----	525
Amaranth leaves coconut chilly onion mustard seeds		
● Bhindi Sola	-----	525
Okra cumin seeds onion green chillies tomato coconut kokum		
● White Pumpkin Caldine	-----	525
Dices of pumpkin coconut milk spices		
▲ Choice of meat - Chicken Mutton	-----	575 / 650
Xacuti vindaloo sukhem cafreal		
▲ Choice of seafood - Prawns Kingfish Pomfret	-----	700
Rawa masala fry recheado masala fry xacuti vindaloo balchao cafreal butter garlic		
▲ Crab	-----	650
Recheado masala fry xacuti sukhem butter garlic		
Traditional Goan Curry		
Coconut paste spices kokum		
▲ Kingfish cubes	-----	600
▲ Prawns	-----	650
▲ Chicken Pulao	-----	575
Basmati rice chicken spices		
● Goan Rice	-----	300
Boiled unpolished red rice		
● Goan Bread	-----	200
Poi Pao		

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ASIAN CLASSICS

<p>● Tom Kha Coconut milk ginger lemongrass mushroom</p>	-----	275
<p>▲ Nasi Goreng Fried rice shrimp paste chicken satay fried egg prawn crackers sambal oelek</p>	-----	575
<p>● Stir Fried Vegetables & Tofu Seasonal vegetables tofu light soy</p>	-----	525
<p>▲ Kung Pao Chicken Chicken cubes soy sauce chili</p>	-----	575
<p>▲ Snapper Oyster- Chilli Snapper stripes oyster sauce bird eye chilli</p>	-----	625
Fried Rice		
<p>● Vegetable</p>	-----	525
<p>▲ Chicken</p>	-----	575
Noodles		
<p>● Hakka</p>	-----	525
<p>▲ Chicken</p>	-----	575

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COMFORT FOOD

<p> ● Pizza Margherita Crushed tomatoes mozzarella cheese oregano </p>	-----	525
<p> ● Paneer Kathi Roll Spiced cottage cheese onion capsicum </p>	-----	525
<p> ● Pav Bhaji Pav potato vegetables butter </p>	-----	550
<p> ● Dal Khichdi Moong dal garam masala tomatoes </p>	-----	550
<p> ▲ Hawaiian Chicken Pizza Tomato sauce mozzarella cheese pineapples grilled chicken breast </p>	-----	575
<p> ▲ Chicken Kathi Roll Chicken onion capsicum </p>	-----	575
<p> ▲ Kheema Pav Pav seasoned lamb mince butter </p>	-----	600
<p>Club Sandwich</p>		
<p> ● Vegetarian </p>	-----	525
<p> ▲ Non vegetarian </p>	-----	575
<p>Burger</p>		
<p> ● Vegetarian </p>	-----	525
<p> ▲ Non vegetarian </p>	-----	575

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DESSERTS

<p> ● Moong Dal Halwa Split gram clarified butter sugar </p>	-----	350
<p> ● Shahi Tukda Fried bread thickened sweetened milk saffron nuts </p>	-----	350
<p> ▲ Caramel Custard Egg milk sugar nutmeg </p>	-----	350
<p> ▲ Dark Chocolate Mousse Dark chocolate egg sugar cream </p>	-----	350
<p> ● Kulfi Falooda Churn frozen reduced milk </p>	-----	350
<p> ● Choice Of Ice Cream </p>	-----	350
<p> ● Serradura Cream condensed milk cookie crumbs </p>	-----	350
<p> ▲ ● Goan Sweet Delicacy Bebinca dodol or doce with coconut ice-cream </p>	-----	400

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07:00 hrs - 10:30 hrs

BREAKFAST MENU

A LA CARTE BREAKFAST

■ Choice Of Freshly Squeezed Seasonal Juice	-----	275
Sweet lime pineapple watermelon orange		
■ Sliced Seasonal Fresh Fruits	-----	275
Fresh cut fruits platter		
■ Freshly Baked Breads, Morning Pastries (Any Three)	-----	300
Croissant danish pastry muffin doughnut whole wheat bread butter fruit preserves marmalade, honey		
■ Cereals / Muesli	-----	300
Homemade Muesli All-Bran Wheat Flakes Corn Flakes Choco Flakes Soya Milk Low-Fat Milk Yoghurt		
■ Platter Of Cheese Wedges (Four Types)	-----	375
Hard cheese soft cheese semi hard cheese blue cheese		
▲ Eggs Cooked To Order	-----	400
Scrambled Boiled Fried Akuri Poached Omelette with Ham Bacon Sausage Hash Brown Tomato		
■ Idli	-----	350
Steamed rice cake sambar chutney		
■ Dosa or Uttapam	-----	350
Rice lentil pancake plain masala sambar chutney		
■ Upma	-----	350
Semolina tempered vegetables		
■ Poori Bhaji	-----	350
Deep-fried whole-wheat bread potato curry		
■ Paratha	-----	350
Stuffed flat bread with potatoes cottage cheese cauliflower		
■ Salad Bhaji With Poi	-----	350
Onion Tomato Mustard Seeds Ginger Garlic Chilli		
▲ Ros Omelette	-----	400
Goan poi with masala Omelette xacuti gravy		

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