A European bistro with an Asian touch, provides the perfect twist in the tale, with the ambience of natural light.

Complete with an interactive kitchen and cold stone gelato shows, you can enjoy our stylish cuisine while settling into the cozy comfort of the indoors, imbuing the calming influence of the water body.

Bon Appétit!



Put yourself in the hands of our chef

Dating back to medieval times, the chef's table has always been an indulgence of the elite. Royalty would invite their guests to attend dinners in the kitchen and interact with the king's personal chef, who hand crafted their meals, after knowing their preference and mood.

Rediscover the experience by letting our chef's find out the flavours that please your palate.



BREAKFAST

WESTERN BREAKFAST

Cold selection

	Seasonal cut fruit platter	350
	Seasonal fresh fruit juices	225
	Tender coconut water	225
	Butter milk Plain / masala	225
•	Lassi Plain / sweet / salted	225
•	Yoghurt Plain / fruit flavoured	225
	Selection of cold cuts	575
	Selection of cheeses	525
	Cereal bowl selection Corn flakes / wheat flakes / choco flakes / rice krispies / muesli	275
	Porridge	275
	Bircher muesli Select your options Whole milk / slim milk / soy milk yellow banana / apples / dates / raisins / almonds / honey	275
	Viennoiseries selection Criossant - plain / whole wheat / fruit danish vanilla muffin / brioche Served with butter and preserves	325
	Choice of toast Whole wheat / multi grain / white Served with butter or preserves	225

	Beans on toast	275
•	Belgian waffles Served with fruit compote, whipped cream, maple syrup	325
	Pancakes Vanilla / banana / blue berry / choco chip Served with berry compote, whipped cream and maple syrup	325
	Choice of eggs Boiled - soft / hard Fried egg - sunny side up / over easy Omelette - whole / egg white Scrambled / akuri Served with choice of bacon, sausage and toast	325
IND	IAN BREAKFAST	325
	Idli Steamed rice and lentil cake	
	Dosa Rice or semolina pancake Plain, masala, rawa or ragi	
	Uttapam Thick rice pancake Plain, onion, tomato or masala	
•	Medu vada Crispy lentil savoury doughnut	
	Upma South Indian speciality made with semolina	
	Pongal Authentic South Indian delicacy of rice and lentil	
	All the above served with sambar and assortment of chutneys	
	Poori Bhaji Deep fried Indian bread served with a mild potato curry	
	Paratha Griddled whole wheat bread, served with yoghurt and pickle Choice of filling potato / cauliflower / radish / cottage cheese	

APPETISERS

Cold

	Tuna carpaccio with wasabi oil, tomato and caper sour cream	525
	Classic caesar salad Romaine lettuce caesar dressing, grissini Grilled prawns Scottish smoked salmon Grilled chicken	425 525 525 525
•	Nutty arugula salad Flavoured tomatoes cheese drizzle Mortadella of turkey / chicken	425 525
	Somtam chilled rice noodle Prawn Chicken Vegetarian	525 525 425
Wa	ırm	
	Spice dusted grilled prawns Served with carrot and cucumber koshimbiri	575
•	Bacon wrapped grouper chunks, paprika mayo Arugula, fennel salad and fries	525
	Chilli hot fish	525
	Satay sampler Fish, lamb and chicken	525

•	Cocktail green peas samosa Potato and peas samosa with tamarind chutney	425
•	Podi idli Mini idlis drenched in a typical Madras spice powder	425
	Quesadilla Sour cream guacamole and jalapeño salsa Vegetable Chicken	425 525
	Hot n' cold Asian rolls Combo of crispy fried spring rolls and Vietnamese rice paper rolls Vegetable Seafood	425 525
SOL	JPS	
	Creamy Boston seafood chowder Root vegetables and chunks of seafood, served in a bread bowl	300
	Atukkal pepper soup Essence of lamb trotters and selected spices served with crispy flaky bread	300
•	Lemon grass noodle Seafood / chicken / vegetarian	300
•	Lung fung Seafood / chicken / vegetarian	300
	Cherry tomato and fennel Served with fennel shavings on crusty baguette	300

SANDWICHES AND BURGER

	Sub or wrap Choice of fillings encased with a sub or maize wrap Select your sub - plain / whole wheat / multi grain	
	Non vegetarian Salmon and caper paprika cream cheese Philly steak Roast chicken and sautéed mushroom Turkey mortadella pommery mustard and marinated tomatoes Choice of satay with burnt onion and peanut butter mayo Lamb / fish / chicken	575
	Vegetarian Buffalo mozzarella, pesto with plum tomato Mushroom, jalapeños with sautéed onions Smoked peppers and squash Spicy minted potato, crunchy vegetables	525
	Pita bags Chicken tikka Paneer tikka	575 525
	Club sandwich Bacon, chicken, fried egg, lettuce, tomato, cucumber Roasted peppers and mushrooms	575 525
	Plain, toasted and grilled sandwiches With choice of filling	525
	Classic burger Prime steak / crumbed chicken Toasted sesame bun and salad Cheese / fried egg / bacon	575
•	Vegetable pattie Toasted sesame bun, lettuce and tomato	525

All the above served with crunchy vegetable yoghurt garlic aioli and fries or wedges



PASTA AND RISOTTO

Select your pasta - spaghetti / linguine / fettuccine / penne / fusilli whole wheat - penne / spaghetti

Aglio e olio

	Chicken or prawn Garlic, olive oil, chilli flakes	575 525
	Arrabbiata	
	Sea food - shrimps, squid	575
	Spicy tomato sauce	525
	Curried n'baked	
•	Pork sausage or chicken Curry baked pasta	575 525
	Ragù alla bolognese	
	Ground tenderloin with aromatic vegetables	575
	Siciliana	
	Eggplant, onion, squashes, olive oil, tomato cream and parmesan	525
	Risotto alla milanese Saffron infused risotto	
	Grilled salmon Wild mushroom ragout	575 525

Kindly ask our associate for more options / toppings

Spicy

PIZZA

Misto mare Shrimp, squid, tuna, spring onion, capers, tomatoes and mozzarella	575
Rustica Tomato, bell pepper and spicy pepperoni	575
Forestière Fresh mushrooms, baby corn, broccoli and tofu	525
Margherita Tomatoes, fresh buffalo mozzarella and basil	525
Quattro fromaggi Mozzarella, emmental, cheddar and feta cheese	525
Tex mex jalapeño Pimentos, shredded onion, chilli flakes, garlic, tex mex seasoning and cheese	525
Make your own pizza	
Non-vegetarian (any two) Barbeque chicken, salami, parma di prosciutto, anchovies, sea food	625
Vegetarian (any three) Broccoli, corn kernels, olives, spinach, mushrooms, spring onion, red onion, bell pepper, artichokes, cherry tomato, green chilli	550

GLOBAL CUISINE

	Pan fried grouper Tomato, caper and browned shallot glace, mini moussaka and curled linguine	625
	Fish and chips Panko crumbed / batter fried Traditional coleslaw	625
•	Roasted rack of lamb Boulangerie potato, haricot verts with rosemary jus	1200
•	Lemon chicken Truffle risotto with pressed brussel sprout sauce	625
•	Pan fried French chèvre polenta Wild mushroom confit and tempura onion	575
	Rotollo of chilli spiced pumpkin and ricotta cheese Served with vegetable nage	575
	Roulade trio-zucchini, aubergine and yellow pepper	575

GRILL

Fresh catch of the day Kindly ask your server for options	625
Mixed seafood grill Lobster / fish / scallop / shrimp	1550
Tiger prawns	975
Black angus rib eye 12 Oz	2250
Black angus tenderloin 8 Oz	2250
Domestic tenderloin 8 Oz	625
Lamb cutlets 12 Oz	1200
Free range chicken breast	625

Select your accompaniments Green bean lyonnaise / roasted vegetable / charred broccoli Red wine jus / black pepper sauce / béarnaise Steak fries / potato of the day / potato mash

ASIAN

1200 hrs noon till 0000 hrs midnight

	Prawn and broccoli with fresh chilli elephant garlic	695
•	Wok fried chilli hot grouper	625
•	Sliced steak teriyaki	625
•	Cantonese sliced lamb	625
•	Sliced chicken burnt ginger soy	625
	Beans sweet peppers and pepper plum sauce	575
	Chunky tofu corn and peas in fresh chilli hoisin	575
	Pok choi, sprouts and wild musroom garlic soy	575
	Thai curry Green or red Chicken / fish Vegetable Served with steamed rice Rice and noodle	625
	Thai fried rice Non vegetarian Vegetarian	275
•	Hakka noodle Non vegetarian Vegetarian	275
•	Corn spinach and sweet pepper fried rice	275
	All in a bowl	
	Nasi goreng Seafood rice in oyster sauce	625 625
•	Pad see yew Rice noodle, mixed meat, pok choi and crushed peanut	625

SIMPLY SOUTH

Masala spiced seafood sampler Grilled prawns, fish and squid with home style curry paste	900
Mangalore prawn curry	695
Fish peri peri Served with balchao kulcha and goan dal	695
Madras fish curry Slow cooked fish in tamarind and chilli gravy, an authentic household recipe	625
Uppu kari Dry roasted tender lamb, a local speciality	625
Moplah chicken kuruma Delicacy from Northern Kerala with coconut cream, garam masala and fresh corinader	625
Paruppu urundai kozhambu Curried lentil dumplings in a tangy gravy	525
Jackfruit and potato mappas Stewed jackfruit and potato, a Kerala delicacy	525
Kadalai gassi Whole Bengal gram in a roasted coconut gravy	525
Paalkatti pattani melagu Pan tossed cottage cheese and green peas with Chettinadu spices	525
Kaad kumu curry Mushroom cooked in traditional Coorgi curry	525

All the above served with choice of steamed rice or malabar paratha or kal dosai

BIRIYANI

	Tanjavore attu biryani Succulent lamb and fragrant rice cooked with Tanjavore spices	625
	Urulai kalan Chettinadu biryani Mélange of potato and mushroom with fragrant rice, a local speciality	525
RIC	E AND BREADS	
•	Lemon or tamarind rice	275
	Malabar paratha	125
	String hopper	125
	Sambar rice	275
	Curd rice Rice and yoghurt tempered with curry leaf and mustard	275

ALL TIME FAVOURITES

	Chilli garlic grilled prawns	695
	Pan roasted chicken, style Balinese or Konkan	695
	Rolled cheese n' chilli omelettes Served with garlic baguettes	
	Shrimp and sweet peppers	575
	Chicken and sprout	575
	Mushroom pepperonata	525
	Wrap n' roll	
	Chicken	575
	Cottage cheese	525
•	Bondamosa Combination of local style bonda and potato peas samosa	325
	Pav bhaji Traditional Mumbai style pao and bhaji	325
	Dal chawal Option of phulkas	425
	Dosa Rice or semolina pancake Plain, masala, rawa or ragi	325
	Uttapam Thick rice pancake Plain, onion, tomato or masala	325
•	Steamed idli Steamed rice and lentil cake	325
	All the above served with sambar and assortment of chutneys	

DESSERT

	Apple and pear tart with almond custard Served with ice cream	325
•	Cardamom crème brûlée	325
•	Chocolate sampler	325
	Tender coconut and white molasses panacotta Sugarfree	325
	Anjeer badam halwa	300
	Kulfi with mix berry sauce	300
	Rasmalai	300
	Cold stone ice cream	300
	Fresh cut seasonal fruits	350