

Menu

Soup of the Day

Veg - 160

Non - Vegetarian – 200

Salads

Aragula Salad- 210

Red wine vinaigrette, cherry tomatoes, Almond flakes & Goat cheese.

Vegetarian Caesar Salad- 190

Baby romaine, grana padano, garlic crouton, caesar dressing.

Tuscany Salad- 190

Braised tomatoes, grilled artichoke & toasted almonds.

Grilled Chicken – 60, Prawns – 90, Goat Cheese - 90

Appetizer - Vegetarian

Taquitos - 225

Tortillas rolled with jack cheese and jalapeno and tomato relish.

Wild Mushroom Fricassee - 225

Sauté with Champagne vinegar served on crispy brioche bread.

Four Cheese Poppers – 225

Served with Spicy Tomato Sauce.

Asian Style Paneer Chili - 225

Saute with Vegetable.

Arabic Mezze Platter – 250

With hummus, labneh & falafel.

Exotic Saute Vegetable – 225

With Mix lettuce & assorted vegetable.

Prices are inclusive of VAT

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Paneer Tikka – 230

Fresh cottage cheese marinated in harissa spices with yogurt.

Kalimiri Paneer Tikka – 230

Creamy cottage cheese spiked with black pepper.

Cheddar Paneer Malai Tikka – 260

Melted cheddar cheese on top of creamy paneer.

Tandoori Mushroom – 210

BBQ Mushroom scented with cardamom.

Aloo Corn Tikki – 210

Served with Mint aioli.

Tandoori Aloo -210

Chutney flavoured aloo & lightly grilled.

Appetizer Non- Vegetarian

Serrano Chicken – 275

Served with crispy pancake julienne.

Lemon and Garlic Chicken - 275

Served with basil and black olive puree.

Old Monk Chicken Wings – 290

Served With Garlic Mayo

Harissa Spiked Chicken Fingers- 275

Served with garlic mayonnaise

Asian Style Chilli Chicken – 275

Sauted with vegetables

Lamb Croquette- 350

Stuffed with feta cheese served with pesto sauce.

Sambuca Prawns – 325

Creamy garlic prawns, flambéed with sambuca.

Beef Chili - 325

Thai flavored juicy Beef Chili

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Chicken Lollipop -275

Asian style

Murg Tikka – 275

Chicken marinated with harissa yogurt.

Cheddar Tikka -300

Tandoori tikka gratinated with melted cheddar cheese.

Lasoni Murgh Tikka-325

Mouth melting chicken flavored with spices & roasted garlic.

Chaplin Kebab – 310

Tender mince of baby lamb spiked with fresh herbs.

Mustard Prawns – 375

Tandoori Prawns marinated with pickling spices.

Amritsari Fish Fry – 350

Spicy fish marinated with home made spices.

Ajwani Fish Tikka – 350

Skewered tikka scented with ajwani flavored.

Achari Fish Tikka – 350

Mouth watering tikka flavored with achari masala.

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Pizza Vegetarian

French Pissaladiere – 350

Caramelized onion, artichoke & olive.

Pizza Margarita – 390

Tomatoes, basil and mozzarella cheese.

Pizza Primavera – 390

Black olives, roasted bell pepper, ring onion & baby spinach.

Quattro Formaggio – 425

Feta, cheddar, goat cheese with jalapeno peppers and truffle oil.

Cipolla Caramelata – 390

Bell pepper, caramelized onion, wild mushroom and feta cheese.

Pizza Non-Vegetarian

BBQ Chicken Pizza – 425

Sautéed onions and scarmoza cheese.

Pizza Diavola – 490

Pepperoni and chorizo.

Pizza Misto Di Mare – 510

Shrimps & basa fish .

Pasta & Risotto- Vegetarian

Penne Arabiata– 375

Bell pepper, spinach and mushroom in tomato basil sauce and Grana padano.

Linguini Pasta – 375

With baby spinach and feta cheese in pesto sauce.

Penne Aglio E Olio – 375

Pasta tossed with julienne vegetable in garlic, chili and olive oil

Open Face Lasagna – 450

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With roasted Mediterranean vegetable and Cheese sauce.

Grilled Vegetable & Nut Tortellini –425

With Oregano & Butter sauce.

Artichoke Ravioli - 425

Spicy Tomato Sauce, Fried capers and Parmesan cheese

Wild Mushroom Risotto –450

Arborio rice, porcini mushroom & parmesan cheese.

Asparagus Risotto- 450

Garnished with fresh mint.

Pasta & Risotto Non-Vegetarian

Gnoochi – 450

With peri peri chicken and bell pepper.

Penne Chorizo –590

Served with spicy tomato sauce & Grana padano

Spaghetti Carbonara – 470

With crispy pancetta & fresh black pepper.

Spicy Chicken sausage Risotto – 470

Sausage & chilly.

Penne With Prawns – 510

Garlic prawns with Mediterranean julienne vegetable in tomato sauce.

Entrée Vegetarian

Baby Vegetable Souvlaki –390

Served with Tuscany olives, hummus and tzatziki.

Potato Roasti –390

Served with mushroom ragout and cilantro brush.

Soft Polenta – 420

With spicy ratatouille vegetables and cheese sauce.

Roasted Bell Pepper Crepe – 390

With baby spinach served with pesto sauce.

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Entrée Non – Vegetarian

Chicken Breast- 420

Stuffed with Mushroom and nuts, soft polenta and Madeira jus.

Harissa Marinated Chicken Breast -420

With Fork Mash & Rosemary Jus.

Coq Au Vin –450

Chicken braised in red wine, baby onions, mushrooms and salt pork served with parsley potatoes.

Beef/Chicken Stroganoff –490

With mushroom, onion and bell pepper accompanied with tagliatelle pasta.

Classic Steak & Fries – 590

Served with jus

Wood Fired Local Tenderloin Steak –590

Pan seared Button mushroom and black pepper jus.

Lamb Navarin Printanier – 590

New Zeland lambs stew with vegetable, potatoes and turnip.

Pulled Pork – 625

Dry Spice Marinated and braised pork loin with fork mash potato & caramelized onion Jus

Griddle Rawas – 575

Marinated with herbs, served with caper and cream black pepper sauce.

Grilled Salmon Norwegian Fillet – 790

With fork mash potatoes and citrus sauce.

Grilled Valencia Prawns – 525

Served with fork mash and orange ginger citrus reduction.

Classic San Francisco chioppino –525

Braised assorted seafood in spice tomato and bell pepper broth.

Thai Green/Red Curry – 290/390/490 (Veg/Chicken/Prawns)

Served with Fragrant rice.

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Burgers

Vegetable Burger – 350

Mix vegetable patty with fries & green salad.

Chicken Burger - 410

Crumb fried patty with fries & green salad.

Tenderloin Burger– 450

Served with fried egg, bacon and fries.

Indian Food Main Course Vegetarian

Paneer Makhani -280

Cottage cheese cooked in rich flavored gravy.

Panner Lababdar -280

In house speciality tossed in onion masala & cheese.

Veg Jalfrezi – 250

Blend of market fresh vegetables with spices and tomato.

Subz Miloni – 280

Mix vegetables tossed in spinach gravy.

Chef Special Veg Kadhai – 280

Carrot, green peas, cauliflower with mild spicy rich gravy & fresh herbs.

Aloo Mutter/Aloo Jeera – 220

Indian Food Main Course Non - Vegetarian

Chicken Chettinaid – 300

Coconut and corrainder flavoured curry.

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Butter Chicken – 300

Boneless chicken cooked to perfection spiked with fenugreek & cardamom.

Awadhi Ghost – 390

Boneless baby lamb braised in rich gravy.

Handi Ghost- 390

Spicy ghost tossed with bell pepper & onion

North Indian Style Fish Curry – 350

Coconut base curry tampered with mustard seeds.

Prawns Masala- 390

Chili prawns cooked in onion & tomato gravy.

Dal/Rice

Tadkewali Dal – 185

Dal Makhani – 200

Dal Palak -185

Steam Rice/Jeera Rice – 150

Dal Khichdi - 195

Curd Rice - 195

Peas Pulav – 195

Roti

Butter Tandoori Roti - 50

Butter Naan - 50

Laacha Paratha - 60

Roti/Naan Plain - 40

Sides

French Fries – 150

Fork Mash Potato – 90

Cheese Garlic Bread – 150

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Sautee Mushroom – 120

Dessert

Mississippi Pie –180

Crème Brûlé – 180

New York style Ricotta Cheese Cake – 225

Classic Tiramisu - 180

Marbled chocolate – 180

Chocolate Fondant - 180

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