

EUROPEAN KITCHEN

SOUPS

- OVEN ROASTED TOMATO BASIL SOUP
- CORN AND CHEDDAR CHEESE VELOUTE
- CREAMY LOBSTER BISQUE

SOUP OF THE DAY

SALADS | APPETIZERS

- CLASSIC CAESAR SALAD
 - Non Vegetarian | Vegetarian
- BLUE CHEESE, ROCKET, PEARS, SHERRY VINEGAR DRESSING
- APPLE FETA SALAD
 - Handpicked fresh lettuce, sundried tomato
- BEETROOT GOAT CHEESE SALAD
 - Rucola, caramelized walnuts, balsamic dressing
- CHEF'S SALAD
 - Rocket, caramelized walnuts, Californian orange, balsamic
- PRAWN COCKTAIL AND AVOCADO SALAD
 - Poached prawn, avocado, cherry tomato, avocado oil
- SOUS-VIDE MUSTARD CHICKEN SALAD
 - Sous-vide chicken, tender salad leaf, mustard vinaigrette
- QUINOA SALAD
 - Broccoli, almond, quinoa and pomegranate seeds
 - Chicken
- TRUFFLE CURED SALMON SALAD
 - Fresh salmon, truffle oil, tender salad leaf , mirin, soya sauce, sesame oil
- PAN SEARED TUNA WITH MIXED LEAVES
 - Yellow fin tuna, lettuce, pine nuts, radish, kalamata olives, ginger and sesame dressing

While extra care has been taken during preparation, there could still be traces of natural allergens.

We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

PIZZAS

VEGETARIAN

- MARGHERITA**
- PRIMAVERA**
- PESTO, SUNDRIED TOMATO, CHERRY TOMATO, PINE NUTS**
- QUATTRO FORMAGGI**

NON - VEGETARIAN

- CHICKEN JALAPENO**
- SMOKED SALMON**
- CAPER PEPPERONI**
- PIZZA CARNE - PEPPERONI, CHICKEN SAUSAGES, LAMB MINCE**

'MYOP' - MAKE YOUR OWN PIZZA

PLEASE CHOOSE YOUR PIZZA BASE

**DOUBLE FERMENTED SOUR DOUGH
NAPOLI STYLE | WHOLE WHEAT | THIN CRUST**

- GOAT CHEESE | PARMESAN | ROCKET | BELL PEPPER | OLIVE ASPARAGUS | PINE NUT | MUSHROOM | CAPER | BASIL | SUN DRIED TOMATO | JALAPENO | ONION | SWEET CORN**

- GRILLED CHICKEN | CHICKEN KRAPOW | CHORIZO | PROSCIUTTO | SALMON | SQUID | SHRIMP**

While extra care has been taken during preparation, there could still be traces of natural allergens.

We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

PASTAS

- **SPINACH AND RICOTTA CHEESE RAVIOLI**

CHOICE OF PASTA

- PENNE | SPAGHETTI | LINGUINI |**
- WHOLE WHEAT PENNE |**
- WHOLE WHEAT SPAGHETTI**

CHOICE OF SAUCES

- **ARRABBIATA | AGLIO-E-OLIO | BASIL PESTO |**
- FOUR CHEESE**
- **CARBONARA | CHICKEN BOLOGNESE**

RISOTTO

- **GORGONZOLA AND WILD MUSHROOM , FRESH FLAT PARSLEY, PECORINO SHAVING**
- **FARM ASPARAGUS, SAGE RISOTTO**
- **GARLIC PRAWN AND GREMOLATA RISOTTO**
Fresh thyme, Parmigiano Reggiano
- **DUCK CONFIT RISOTTO**
Fresh parsley, pecorino shaving

MAINS

VEGETARIAN

- **ROSTI**
Farm asparagus, forest mushrooms, sour cream
- **MAC AND CHEESE**
Macaroni and cheddar cheese white sauce, flavored with parsley
- **DOUBLE BAKED CHEESE SOUFFLE**
Emmental cheese soufflé, leeks fondue, roasted bell pepper coulis
- **GOAT CHEESE AND BASIL PARCEL**
Goat cheese, asparagus, basil parcel, beetroot puree, rocket
- **BAKED ARTICHOKE**
Roman baked artichoke, rocket, cherry tomatoes, garlic cream sauce

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

FISH | CRUSTACEAN

- **LEMON GARLIC SOLE**
Braised tender vegetables, roasted almond romesco sauce
- **HERBS CRUSTED SEA BASS**
Pickle crudo, clarified butter caper sauce
- **SOUS VIDE SALMON**
Sicilian ratatouille, salmoriglio sauce
- **SMOKED FISH CAKE**
Smoked salmon and fennel fishcake with wilted spinach and sorrel sauce
- **JOHN DORY MEUNIÈRE**
Shallow fried fish served with lemon butter sauce

MEAT | POULTRY

- **GRILLED NEW ZEALAND LAMB CHOP**
Served with cheesy polenta, rosemary pepper jus
- **SCOTTADITO BRAISED SADDLE OF LAMB**
Mascarpone mash potato, red wine jus
- **WILD HERBS CRUSTED PORK CHOP**
Herb crusted pork chop, café de Paris butter, exotic grilled seasonal vegetables
- **DUCK CONFIT**
Duck confit, potato galette, orange sauce
- **CHICKEN STROGANOFF**
Chicken strip white onion and mushroom
- **CHICKEN SCHNITZEL**
Served with truffle mascarpone mash potato, sauerkraut
- **ROAST CHICKEN**
Roasted half chicken walnut and celery

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

SIDES

- WILTED GARLIC SPINACH**
- MASCARPONE MASH POTATO**
- CREAMY POLENTA**
- CLASSIC FRIES**
- POTATO WEDGES**
- SAUTEED MUSHROOMS**
- GRILLED VEGETABLES**

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

ORIENTAL KITCHEN

SOUPS

VEGETARIAN

- LEMON CORIANDER, ASIAN MUSHROOM**
- HOT AND SOUR, BEAN CURD, CHILI, SOYA, VINEGAR**
- SWEET CORN**
- TOM YUM PHAK**
- TOM KHA PHAK**
- PHO**
- OUR VERSION OF VEG MANCHOW**

NON - VEGETARIAN

- LOBSTER AND PRAWN DUMPLING SOUP,
FRIED SHALLOTS, WONTON BROTH**
- LEMON CORIANDER CHICKEN**
- HOT AND SOUR
CHICKEN | PRAWN**
- SWEET CORN CHICKEN
CRAB MEAT**
- TOM YUM
GAI GOONG**
- TOM KHA
GAI | GOONG**
- PHO
CHICKEN | PRAWN**
- OUR VERSION OF MANCHOW
CHICKEN | PRAWN**

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

SALADS

VEGETARIAN

- **SOM TAM RAW PAPAYA, HONEY DRESSING**
- **THAI LOTUS, KAFFIR LIME, FRESH CHILI, SWEET DRESSING**
- **ORIENTAL SNOW PEAS, GREEN BEANS, SPROUTS, BROCCOLI, PEANUT DRESSING**

NON - VEGETARIAN

- **RAW PAPAYA, POACHED SHRIMPS, ISAN STYLE**
- **MINCED CHICKEN, MINT, ROASTED RICE**

APPETIZERS

VEGETARIAN

- **SPRING ROLL - CARROT, CHINESE CABBAGE, SHITAKE, GARLIC**
- **WOK TOSSED CHILI EDAMAME**
- **STEAMED EDAMAME, ROCK SALT, LIME**
- **LOTUS STEM SALT AND PEPPER**
- **VEGETABLE TEMPURA, DASHI**

NON - VEGETARIAN

- **SPRING ROLL - CHICKEN, CARROT, CHINESE CABBAGE, SHITAKE, GARLIC**
- **GARLIC SHRIMPS, SICHUAN PEPPERCORN, SCALLIONS**
- **PRAWN TEMPURA, DASHI**
- **CANADIAN PORK SPARE RIBS IN CHILI SPICED MARINATE, HONEY**
- **CRISPY FRIED CHICKEN IN LOTUS ROOT, GINGER SAUCE**

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

DIMSOMS

VEGETARIAN

- SPINACH, ENOKI MUSHROOM, FRESH CHILI
- SPICED ASSORTED VEGETABLES
- EDAMAME, TRUFFLE
- SHITAKE, VEGETABLE, SPINACH WRAP
- BEETROOT, CELERY BAO
- SPINACH, MUSHROOM BAO

NON - VEGETARIAN

- CRYSTAL PRAWN
- CHICKEN AND CHIVES
- CHICKEN POTSTICKERS
- STEAMED PRAWNS, CHILI SOYA
- PORK, CHIVE SHUMAI
- SICHUAN SPICED CHICKEN IN BEAN CURD SKIN
- BASKET - SLICED BLACK BEAN CHICKEN
- BASKET- COCHIN SEA BASS, FRESH CHILI, GINGER
- CHAR SIU BAO
- RED CURRY CHICKEN BAO
- SPINACH, GARLIC
- PRAWN, GREEN ONION
- CHICKEN, CHIVES

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

WOK

MAINS

VEGETARIAN

- **MAPO TOFU, SICHUAN PEPPER**
- **THAI GREEN CURRY, PEA AUBERGINE, CHAO PRAYA EGGPLANT, BROCCOLI**
-
- **STEAMED ASIAN GREENS, FRESH CHILI SOYA**
- **SWEET AND SOUR EGG PLANT, SPRING ONION**
- **KUNG PAO ASIAN VEGETABLE, TOFU, NUTS**
- **TOFU, ONION CAPSICUM, MUSHROOM, HOMEMADE CHILI PASTE SAUCE**

FISH | CRUSTACEANS

- **STEAMED SEA BASS, SOY, GINGER**
- **SHRIMPS, SNOW PEAS, XO SAUCE**
- **HONG KONG STYLE CANADIAN BLACK PEPPER SCALLOPS, SOYA, EXOTIC VEGETABLES**

MEAT | POULTRY

- **STIR-FRIED LAMB, HOT SICHUAN PASTE, CHINKIANG VINEGAR**
- **CRISPY PORK BELLY, CHINESE GREENS, CHILI, OYSTER SAUCE**
- **SHREDDED LAMB, BLACK BEAN, SMOKED CHILI, BEAN SPROUT**
- **DICED TENDERLOIN, BLACK PEPPER**

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

- ❑ SEVEN SPICED TENDERLOIN, PEANUTS, CHILI, BASIL, HOISIN
- ❑ BRAISED DUCK, LETTUCE, CHILI
- ❑ GREEN PEPPERCORN , RIVER SOLE, CHILI, THAI BASIL, KAFFIR LIME
- ❑ KUNG PAO CHICKEN, BULLET CHILI, PEANUTS, SPRING ONION
- ❑ ANGKOR WAT CHICKEN, AROMATIC HERBS, BELLPEPPERS, ONION, CHILI BLACK BEANS
- ❑ CHICKEN RED CURRY, FRESH BASIL, THAI RED CHILI

NOODLES

- ❑ VEG | ❑ CHICKEN | ❑ PRAWN

HOKKIEN STYLE

CLASSIC PHAD THAI

PAN FRIED

RICE

- ❑ VEG | ❑ CHICKEN | ❑ PRAWN

BURNT GARLIC | THAI BASIL

STEAMED QUINOA | STEAMED JASMINE RICE

While extra care has been taken during preparation, there could still be traces of natural allergens.
 We use edible oil in our cooking. Please check with your server for further details.
 Government taxes and 10% service charge applicable.

ALL TIME FAVOURITE

SANDWICHES | BURGERS | WRAPS

VEGETARIAN

- **TOMATO, MOZZARELLA, FOCACCIA**
Tomato, mozzarella, avocado, sun-dried tomato paste, basil pesto, toasted focaccia
- **PANEER KHURCHAN KATHI ROLL**
Cottage cheese, onion, pepper served with mint sauce
- **CHILI CHEESE TOAST**
Melted cheese and chili on toast
- **DESI CLUB SANDWICH**
Paneer, potato rosti, cucumber, tomato, lettuce
- **'ALOO' BURGER**
Crisp potato patty, lettuce, tomato

NON VEGETARIAN

- **HAM N CHEESE, SOUR DOUGH, OVER EASY**
Honey glazed ham, over easy egg, mustard mayonnaise, toasted sour dough bread
- **TENDERLOIN BURGER**
Fried bacon, brie cheese, tenderloin burger
- **POACHED PRAWN AND AVOCADO, CIABATTA**
Poached prawn, lolo rosso, capers, avocado with cocktail sauce, toasted ciabatta bread
- **CHICKEN TIKKA KATHI ROLL**
Chicken, onions, peppers, mint sauce
- **CLASSIC CLUB SANDWICH**
Chicken, bacon, fried egg, lettuce, tomatoes
- **MILANO SALAMI, BRIE CHEESE, BAGUETTE**
Italian salami, brie cheese French baguette

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

INDIAN KITCHEN

SOUPS

MULLIGATAWNY

- Vegetarian | Chicken

APPETIZERS

NON-VEGETARIAN

- AJWAINI LOBSTER**
Carom seed infused lobster cooked in clay oven
- PRAWN PERI-PERI**
Prawn tossed in toddy vinegar and red chili sauce
- BOORANI JHINGA**
Garlic infused tiger prawns marinated with cream and yoghurt
- TANDOORI POMFRET**
Indian spice and yoghurt marinated pomfret, cooked in clay oven
- ZAVERI MACCHI TIKKA**
River sole marinated with homemade masala, grilled in clay oven
- AMRITSARI SEEKH**
Skewers of spiced minced lamb cooked in clay oven
- KAKORI KEBAB**
Skewered lamb mince served with sheermal
- GOSHT GALOUTI**
Melt-in-your-mouth minced lamb with mild aromatic spices
- MUTTON BOTI KEBAB**
Tenderized marinated chunks of mutton cooked in clay oven
- LUCKNOWI TAWA CHAAP**
Marinated lamb chops with chefs special spices, cooked on hot plate

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

- **BANJARA MURGH**
 Clay oven cooked spicy marinade chicken with Indian spices and herbs
- **BHATTI KA MURGH**
 Boneless smoked marinade chicken with bhatti spices
- **TANDOORI KUKKAD**
 Half whole chicken on bones, yoghurt and spice marinade cooked in clay pot
- **NON VEGETARIAN KEBAB SAMPLER**
 An irresistible assortment of four kebabs of chef choice

VEGETARIAN

- **SAMOSA CHOLEY CHAAT**
 Punjabi samosa served with Amritsari choley, yoghurt and tamarind sauce
- **PALAK KI CHAAT**
 Crispy fried spinach served with tamarind sauce, pomegranate seeds
- **BHARWAN MALAI GUCCHI**
 Kashmiri morels stuffed with tempered button mushroom and cooked in clay oven
- **DAHI KE KEBAB**
 Melting moments of yoghurt which is deep fried
- **PANEER TIKKA KANDAHAR**
 cottage cheese, ginger and pomegranate molasses
- **MATAR KI TIKKI**
 Shallow fried green pea tikki filled with yoghurt and mint
- **TANDOORI CHAT PATE ALOO**
 Baked potato mixed with Indian herbs and spices
- **VEGETARIAN KEBAB SAMPLER**
 An irresistible assortment of four kebabs of chefs choice

While extra care has been taken during preparation, there could still be traces of natural allergens.
 We use edible oil in our cooking. Please check with your server for further details.
 Government taxes and 10% service charge applicable.

MAINS

SEAFOOD SPECIALITIES

- **JHINGA MAPPAS**
Prawns simmered in tamarind and coconut sauce
- **GOAN FISH CURRY**
Sole, coconut milk, chili and kokum, served with brown rice
- **FISH KORMA**
Sole poached in mild cashew gravy, finished with cardamom and mace powder

MEAT & POULTRY

- **SIKANDARI RAAN**
Marinated whole lamb leg braised in rich stock, blend of spices cooked in clay oven
- **TAAR GOSHT**
Lamb shank cooked in flavoured and rich stock
- **MURGH NIZAMI HANDI**
Chicken cooked with cashew and brown onion
- **MURGH KUSHK PARDA**
Dough covered chicken cooked with pineapple, cucumber and dry pomegranate seeds
- **MURGH MUSALLAM**
Slow cooked baby chicken in rich gravy with Indian spice

VEGETARIAN

- **GUCCHI AUR KHUMB**
Kashmiri morels with button mushroom tossed in rich onion and tomato
- **PANEER MAKHANI**
Cottage cheese simmered in satin smooth tomatoes, flavoured with aromatic spices

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

- **SAAG PANEER**
 Paneer cooked with garlic and cumin flavoured spinach puree
- **PAPAD AUR PANEER KI SUBZI**
 Cottage cheese and papadam tossed with Indian spices
- **PANEER KHATTA HARA PYAAZ**
 Cottage cheese cooked with spring onion and tamarind pulp
- **AMCHURI BHINDI**
 Okra with onion, dry mango powder and tomatoes
- **TAWA BHUTTE**
 Coriander seed tempered baby corn cooked in onion tomato gravy with tamarind and jaggery
- **MAKAI AUR MANGODI KI SUBZI**
 Cumin seed tempered corn and lentil dumpling tossed with onion and tomato
- **KALONJI BAINGAN**
 Aubergine cooked in onion and tomato masala with nigella seeds
- **HANDI TARKARI MASALA**
 Assorted vegetables in rich cashew and tomato gravy
- **AMRITSARI CHOLEY**
 Carom seed tempered chickpea with blend of spices
- **LAHSOONI PALAK CHILGOZA**
 Spinach paste tempered with garlic, combined with pine nut
- **GOBHI - CAULIFLOWER COOKED TO YOUR CHOICE**
 Aloo | methi | hara pyaz | adraki
- **ALOO - POTATO COOKED TO YOUR CHOICE**
 Matar | jeera | tamatar raseela | palak
- **DAL MAKHANI**
 Creamy black lentil cooked overnight enriched with butter and fenugreek
- **DAL - YELLOW LENTIL COOKED TO YOUR CHOICE**
 Tadka | palak | methi

While extra care has been taken during preparation, there could still be traces of natural allergens.
 We use edible oil in our cooking. Please check with your server for further details.
 Government taxes and 10% service charge applicable.

BIRYANI AND RICE

- **JHINGA BAGHARA KUSHKA**
Prawn cooked with flavoured basmati rice, mustard seed and curry leaves
- **GOSHT BIRYANI**
Lucknow style lamb cooked with aromatic basmati rice
- **NIZAMI MURGH BIRYANI**
Fragrant chicken layered with saffron infused basmati rice
- **ARSALAN MURGH BIRYANI**
Fragrant chicken and potato cubes layered with saffron infused basmati rice
- **GUCCHI PULAO**
Fragrant basmati rice cooked with stuffed morels
- **STEAM RICE**
Steamed basmati rice
- **BROWN RICE**
Steamed brown rice

BAKED CANVAS BASKET

- **PLAIN NAAN**
Leavened bread made with refined flour served with plain or with a choice of- garlic | butter | cheese | chili | olives
- **TANDOORI ROTI**
Clay oven cooked whole wheat bread served with butter or without butter
- **PARATHA**
Layered whole wheat bread served with butter or with mint leaves
- **KULCHA**
Refined flour bread stuffed with paneer | aloo | onion

Missi Roti | Bajra Roti | Roomali Roti | Tawa Roti

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

RAITA

- **PUDINA RAITA**
Yoghurt with fresh mint
- **BOONDI RAITA**
Yoghurt with gram flour pearls
- **MIX VEGETABLES RAITA**
Yoghurt with onion, tomato and cucumber
- **PINEAPPLE RAITA**
Yoghurt with diced pineapple

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.

DESSERTS

- **BAKED GULAB JAMUN**
Reduced milk dumplings with vanilla ice cream covered with meringue
- **BADAMHALWA**
Almond fudge with sugar and reduced milk, pistachio flakes
- **KESAR PHIRNI**
Saffron flavour rice pudding
- **RASMALAI**
Saffron and cardamom flavoured milk dumplings
- **CRUNCHY CHOCOLATE MOUSSE, MUD CAKE SPONGE**
Belgian chocolate, hazelnut, mud cake with chocolate mousse
- **WHITE CHOCOLATE YOGHURT WITH PASSION FRUIT GRANITA**
Belgian chocolate, French cream, yoghurt, passion fruit granite
- **DOUBLE CHOCOLATE BROWNIE**
Dark and white chocolate brownie, Madagascar vanilla ice cream
- **WILD BERRY BAKED YOGHURT (EGGLESS)**
House curd, condensed milk and cream baked to perfection
- **CLASSIC TIRAMISU, SHAVED DARK CHOCOLATE**
Classic tiramisu made with homemade mascarpone cheese
- **BREAD AND BUTTER PUDDING**
- **SUGAR FREE AND LOW CALORIE VANILLA PANNA COTTA**
- **KULFI OF THE DAY**

While extra care has been taken during preparation, there could still be traces of natural allergens.
We use edible oil in our cooking. Please check with your server for further details.
Government taxes and 10% service charge applicable.