

INDIAN

APPETIZERS (NON-VEGETARIAN)

ASSORTED NON-VEG PLATTER	600.00
An assortment of mixed meat kababs	
CHICKEN TIKKA	250.00
The all time favorite	
CHICKEN RESHMI KABAB	250.00
Cubes of spring chicken marinated in cream, rich cashew paste and spit roasted	
CHICKEN PUDINA KABAB	250.00
Traditional tikkas with a hint of mint	
CHICKEN TAWA BOTI	250.00
Chunks of chicken prepared in our chef's special sauce	
MUTTON SEEKH KABAB	300.00
Minced lamb marinated in Indian spices and spit roasted	
MUTTON TAWA BOTI	300.00
Chunks of lamb prepared in our chef's special sauce	
FISH TIKKA	300.00
Cubes of fish marinated with hung curd, Indian spices and herbs & char grilled	
KOLIWADA FISH	300.00
Slices of fish doused in a traditional "koliwada masala", deep fried and served with an accompaniment	
TANDOORI POMFRET	475.00
Whole pomfret marinated in Indian spices and grilled over a spit fire	
JHINGA LASOONI	450.00
Traditional garlic flavored tandoori prawns	
CHEESE STUFFED PRAWN BULLETS	350.00
Chopped prawns & minced chicken stuffed with a knob of cheese and grilled on an Indian griddle	

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APPETIZERS (VEGETARIAN)

ASSORTED VEG. PLATTER	450.00
An assortment of vegetarian kababs	
MAKKAI MALAI SEEKH KABAB	200.00
Minced cottage cheese, vegetables and American corn blended along with cashew paste and flavored delicately with Indian spices, spit roasted	
ACHARI KUMBH	200.00
A piquant flavored mushroom preparation	
TANDOORI ALOO	200.00
Baby potatoes marinated in traditional tandoori masala & roasted in a clay oven	
HARA BHARA KABAB	200.00
The vegetarian shammi kabab	
PALAK DAL KABAB	200.00
Deep fried roundels of spinach & chickpeas	
BABYCORN KOLIWADA	200.00
Babycorn marinated in a spicy traditional koliwada masala & deep fried	
NARAM DIL KABAB	200.00
Deep fried roundels of minced paneer and green peas, coated with corn flakes, served with tamarind chutney	
PANEER SHASHLIK	250.00
Cubes of paneer, capsicum, tomatoes & onions coated with selected spices & charcoal grilled	
PANEER KOLIWADA	250.00
Chunks of cottage cheese marinated in traditional Koliwada spices & deep fried	
PANEER MALAI TIKKA	250.00
Delicately flavored chargrilled cubes of cottage cheese	

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MAIN COURSE (NON – VEGETARIAN)

MURG TIKKA MASALA	350.00
Succulent pieces of chicken tikkas cooked in a rich Indian gravy	
MURG MAHARAJA	350.00
Shredded chicken cooked in fresh tomato & cream gravy	
MURG KALIMIRCHI MASALA	350.00
Tender cubes of chicken cooked along with peppercorns	
LUCKNOWI MURG	350.00
Tender pieces of chicken cooked in a gravy flavored with "Lucknowi saunf"	
MURG KA SALAN	350.00
Succulent pieces of chicken cooked in the traditional Hyderabad peanut based gravy	
AMRITSARI MURG	350.00
Traditional north Indian chicken preparation	
BHUNA GOSHT	450.00
Tender pieces of lamb cooked with coarsely ground peppercorns	
ROGAN GOSHT	450.00
Boneless pieces of lamb simmered in a gravy flavored with Kashmiri spices	
GOAN FISH CURRY	450.00
Cubes of fish cooked in freshly ground coastal spices & simmered in coconut milk	
TAWA FISH	450.00
Succulent pieces of fish marinated in Indian spices & grilled	
GOAN PRAWN CURRY	525.00
A coconut milk based prawn curry	
KADHAI PRAWNS	525.00
Cubes of capsicum, tomatoes, onions and prawns tossed along with freshly ground Indian spices	

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MAIN COURSE (VEGETARIAN)

MILLI JHULI SUBZI	225.00
Assorted garden fresh vegetables cooked in "Zatka" style	
VEGETABLE HARA MASALA	225.00
Assorted vegetables cooked in a tangy mint and spinach gravy	
CORN CAPSICUM MASALA	225.00
Tender American corn & green bell peppers tossed in sesame based gravy	
BAINGAN KA SALAN	225.00
Hyderabadi style eggplant simmered in a peanut gravy	
VEGETABLE KOFTA	225.00
Dumplings of assorted vegetables simmered in a rich gravy	
PANEER KALIMIRCHI MASALA	300.00
Chunks of tender paneer simmered in a peppercorn gravy	
PANEER MAKHANWALA	300.00
Cubes of paneer cooked in a rich tomato & cream gravy	
PANEER KADHAI	300.00
Cubes of capsicum, tomatoes, onions and paneer tossed along with freshly ground Indian spices	
AMRITSARI PANEER	300.00
Soft cubes of paneer simmered in a rich cashew paste & tomato based gravy	
HAR HAR KI DAL	175.00
Yellow dal tarkewalli	
MAH KI DAL	175.00
The north Indian specialty	

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INDIAN

PULAO & BIRYANI

CHICKEN BIRYANI	350.00
Tender pieces of chicken and rice cooked with Indian spices & herbs	
MUTTON BIRYANI	425.00
Tender pieces of lamb and rice cooked with Indian spices & herbs	
VEGETABLE BIRYANI	250.00
Selected vegetables and rice cooked with Indian spices & herbs	
SABZI KA PULAO	175.00
Rice cooked with selected vegetables	
GREEN PEAS PULAO	175.00
Tender green peas sautéed in butter & tossed with choicest Basmati rice	
JEERA RICE	150.00
Choicest Basmati rice cooked along with cumin seeds	
STEAMED RICE	125.00
Saade chawal	

ROTI / NAAN

Tandoori Roti / Naan / Paratha / Kulcha	30.00
Cheese Olive Naan	75.00
Reshmi Paratha / Pudina Paratha	50.00
Roomali Roti / Palak Roomali Roti	50.00
Masala Kulcha / Stuffed Paratha	60.00
Khasta Roti / Missi Roti	40.00

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INDIAN

Roasted / Fried Papad	20.00
Masala Papad	35.00

ACCOMPANIMENTS

Raita (Mint, Boondi, Kachumber)	80.00
Curd	50.00
Green Salad	80.00

SOUPS

TRADITIONAL ORIENTAL SOUPS - CLEAR	
Wanton / Wonton noodle / Mushroom noodle	125.00
With a choice of shrimps, chicken, lamb or pork	150.00
VIETNAMESE SPICY NOODLE SOUP	
A chilly & lemon grass flavored soup with diced veggies & glass noodles	125.00
With a choice of shrimps, chicken, lamb or pork	150.00
TOM YUM	
A spicy Thai soup with chopped veggies & Thai herbs	125.00
With a choice of shrimps, chicken, lamb or pork	150.00
PENANG – STYLE SOUP	
A Laksa paste flavored soup with noodles & veggies	125.00
Choice of fish, shrimps or chicken meatballs	150.00
MISO SOUP	
A traditional Japanese soup with Miso paste, pickled ginger & tofu	125.00
With a choice of shrimps, chicken, lamb or pork	150.00
TRADITIONAL ORIENTAL SOUPS --- MEDIUM THICK	
Hot & Sour / Lung Fung / Manchow / Sweet corn	125.00
With a choice of shrimps, chicken, lamb or pork	150.00
THAI COCONUT MILK SOUP	
A tangy soup with coconut milk, Thai herbs & diced veggies	125.00
With a choice of shrimps, chicken, lamb or pork	150.00
TALUMIEN	
A mild soup with shredded veggies & noodles	125.00
With a choice of shrimps, chicken, lamb or pork	150.00
BURNT GARLIC SOUP	
A hot n sour Indonesian soup with veggies & sprinkled with burnt garlic	125.00
With a choice of shrimps, chicken, lamb or pork	150.00
LAKSA SOUP	
A classic Malaysian soup with veggies, Laksa paste, coconut milk & turmeric	125.00
With a choice of shrimps, chicken or pork	150.00

ORIENTAL

SALADS

GADO GADO

An Indonesian salad. Stir fried veggies, bean sprouts topped with hot peanut sauce & fried onions 175.00
With a choice of boiled eggs, shrimps, chicken, lamb or pork 225.00

COLD VIETNAMESE SALAD

A combination of glass noodles & veggies 175.00
With a choice of boiled eggs, shrimps, chicken, lamb or pork 225.00

KHAPCHE

Veggies, bean sprouts & glass noodles tossed in sesame oil with a sprinkle of sesame seeds 175.00
With a choice of boiled eggs, shrimps, chicken, lamb or pork 225.00

COLD BURMESE SALAD

A combination of shredded veggies, celery sticks, red 'n' yellow peppers, spring onions & rice noodles 175.00
With a choice of boiled eggs, shrimps, chicken, lamb or pork 225.00

SOM TAM

The classic green papaya & raw mango Thai salad 175.00
With a choice of boiled eggs, shrimps, chicken, lamb or pork 225.00

APPETIZERS

COLD VIETNAMESE ROLLS (Served with a Sweet Lime & Chilly Dip)

Edible rice paper stuffed with veggies, glass noodles, mint & cilantro leaves. 250.00
With a choice of shrimps, chicken, lamb or pork 375.00

TEMPURA (Served with Daikon & Tempura Sauce)

Assorted vegetables 300.00
Prawn 475.00

SATAY (Served with Peanut Sauce)

Tofu & Mushroom 300.00
Paneer & Peppers 300.00
Chicken 350.00

ORIENTAL

TIBETAN MOMOS (Served with Spicy Momo Sauce)	
Vegetables	250.00
Shrimps, chicken, lamb or pork	350.00
SAKU SAI (Served with Garlic & Bird Chilli Oil Dip)	
A classic Tapioca pearl vegetable dumpling	200.00
With a choice of shrimps, chicken, lamb or pork	250.00
SPRING ROLLS (Served with Chef's Special Sauce)	
Vegetables	250.00
Paneer & Chilli	300.00
With a choice of shrimps, chicken, lamb or pork	350.00
WONTONS, FRIED OR STEAMED (Served with Chef's Special Sauce)	
Vegetables	250.00
With a choice of shrimps, chicken, lamb or pork	300.00
CRISPY CHILLI FRIED	
Potatoes	200.00
Chicken	250.00
Lamb	300.00
Prawns	450.00
THAI CLOUD FISH	375.00
Fried cubes of fish tossed in chef's special sauce topped with whipped egg & steamed	
TOSSED SPARE RIBS	625.00
Pork spare ribs tossed in a choice of your sauce	
ROASTED CHILLI CHICKEN	325.00
A classic old timer	
DRUMS OF HEAVEN	325.00
Tossed chicken lollies	
CHILLI PEPPER	
Cottage Cheese	250.00
Tofu	250.00
Fish	350.00

MAIN COURSE (NON – VEGETARIAN)

KHAO SOI	
Noodles / rice served along with a coconut milk based Burmese curry. Served with assorted condiments	550.00
Prawns	475.00
Chicken	
STEAMED GINGER SOYA & WINE CHICKEN	350.00
Chicken supreme steamed on a bed of bokchoy topped with a ginger soya & wine sauce	
SPICY BASIL CHICKEN	350.00
Chicken cubes in a bird chilly & Thai basil sauce	
INDONESIAN CHICKEN CURRY	350.00
Cubes of chicken marinated & cooked in a spicy Indonesian curry paste	
MANCHURIAN	
The traditional all time favorite	425.00
Prawns	350.00
Chicken	
SICHUAN / HUNAN LAMB	375.00
Sliced lamb in a traditional Sichuan / Hunan sauce	
ROAST LAMB CANTON STYLE	375.00
Slices of roast lamb cooked in a Cantonese sauce & served on a bed of bean sprouts	
FISH BLACK BEAN SAUCE	375.00
Cubes of fish shallow fried & cooked in a black bean sauce	
CRYSTAL WINE PRAWNS	425.00
Prawns marinated in rice wine & cooked in a Cantonese sauce, served on a bed of bean sprouts	
LEMON GRASS PRAWNS	425.00
Prawns served in a lemon grass based Vietnamese sauce	
STEAMED / FRIED POMFRET	550.00
Whole pomfret, steamed / fried & topped with a sauce of your choice	
ROAST PORK	625.00
Slices of roasted pork served in a sauce of your choice	
THAI CURRIES (Green, Yellow & Red)	
Traditional Thai curries with a choice of prawns	425.00
Chicken or pork	375.00

MAIN COURSE (VEGETARIAN)

<p>KHAO SOI</p> <p>Noodles / rice served along with a coconut milk based Burmese curry with diced mushrooms, broccoli and bamboo shoots. Served` with assorted condiments</p>	<p>375.00</p>
<p>BUDDHA'S DELIGHT</p> <p>Stir fried assorted greens</p>	<p>275.00</p>
<p>VEGETABLE THAI STEW</p> <p>Ten vegetable stew from the central plains of Thailand</p>	<p>325.00</p>
<p>HUNAN VEGETABLES</p> <p>Selected diced veggies in a provincial Hunan sauce</p>	<p>325.00</p>
<p>MANCHURIAN / SHANGHAI BALLS</p> <p>Veg. balls cooked in Shanghai / Manchurian sauce</p>	<p>325.00</p>
<p>VEGETABLES IN YELLOW BEAN SAUCE</p> <p>Diced assorted veggies in yellow bean sauce</p>	<p>325.00</p>
<p>THREE TREASURE VEGETABLES</p> <p>Broccoli baby corn & mushroom in a mild sauce</p>	<p>325.00</p>
<p>TOFU BLACK PEPPER SAUCE</p> <p>Cubes of tofu cooked in a spicy black pepper sauce</p>	<p>325.00</p>
<p>HARTIEN CHOY</p> <p>Cubes of tofu & mushroom in a tangy sauce served on a base of spinach</p>	<p>325.00</p>
<p>COTTAGE CHEESE MANCHURIAN</p> <p>Tender cubes of paneer in a Manchurian sauce</p>	<p>325.00</p>
<p>COTTAGE CHEESE IN JADE SAUCE</p> <p>Paneer tossed in a green sauce</p>	<p>325.00</p>
<p>SICHUAN VEGETABLES</p> <p>Minced vegetables cooked in a traditional Sichuan sauce</p>	<p>325.00</p>
<p>THAI CURRIES (Green, Yellow & Red)</p> <p>Traditional Thai Curries with a choice of flavor & veggies</p>	<p>325.00</p>

RICE & NOODLES

STEAMED POT RICE	
An assortment of rice, veggies, herbs & wine. Steamed & served in a clay pot	250.00
With a choice of shrimps, chicken, lamb or pork	300.00
BURNT SPICED RICE	
Rice tossed in burnt chilli, garlic, ginger & cilantro leaves. Served with a sprinkle of burnt garlic	250.00
With a choice of shrimps, chicken, lamb or pork	300.00
TRADITIONAL FRIED RICE	
Traditional Chinese fried rice with veggies	200.00
With a choice of eggs, shrimps, chicken, lamb or pork	250.00
NASI GORENG	
Indonesian fried rice with veggies	300.00
With a choice of shrimps, chicken, lamb or pork	350.00
MALAYSIAN NOODLES	
Flat noodles with a combination of bokchoy & cherry tomatoes tossed in Malaysian herbs & sauces.	300.00
With a choice of shrimps, chicken, lamb or pork	350.00
DAN MIEN	
Noodles, bean sprouts & onions tossed in Oriental herbs & sauces.	250.00
With a choice of shrimps, chicken, lamb or pork	300.00
TRADITIONAL HAKKA CHOW MIEN	
Noodles with a choice of veggies tossed to perfection.	250.00
With a choice of shrimps, chicken, lamb or pork	300.00
CHOW MIEN	
The classic pan fried noodles topped with veggies.	250.00
With a choice of shrimps, chicken, lamb or pork	300.00
SANG TU MIEN	
Minced vegetable / meat in a ginger garlic soya flavor, served on a bed of noodles and topped with noodles	300.00
With a choice of vegetables	
With a choice of minced meat	350.00

SOUPS

Roasted Tomato Basil Soup Garnished with Silver Leaf	175.00
Mushroom Cappuccino with Périgord Truffle Oil & Porcini Dust	200.00
Roasted Pumpkin Soup with Wilted Spinach & Sautéed Mushroom	175.00
Homemade Spring Chicken Tortellini, Garden Vegetable Broth	200.00
Seafood Bisque accompanied with Brandy Butter & Garlic Crostini (Clams, Prawns, Indian Salmon, Calamari)	225.00

SALADS ET AL

Traditional Greek Salad with Spanakopita	175.00
Classic Caesar Salad with Pesto Crisps	175.00 / 225.00
Warm Char grilled Vegetables with Crumbled Chèvre & Rosemary Lemon Vinaigrette	200.00
Mesclun Greens, Asparagus, Cherry Tomatoes, Cool shaved Carrot, (Mushroom, Marinated Olives & Dill Sauce)	200.00
Marinated Seafood Salad (Squid, Indian Salmon, Prawns, Clams)	250.00
Assorted Cheese Platter (Parmesan/Gruyère/Camembert/Goat Cheese/Gorgonzola accompanied with Walnuts, California Grapes, Crackers & Date Compote)	460.00
Watermelon with Brandy Orange dressing, Crumbled Feta and Pine nut Slivers	200.00
Charred Corn Salad with Crispy Chicken (Sweet Corn, Pepper, Lettuce, Cherry Tomato, Asparagus & Croutons in Blue Cheese Dressing & Topped with Grilled Chicken)	200.00
Prosciutto Di Parma Con Melone (18 months aged Parma Ham, Rock Melon & Figs)	350.00
Salumi Misti (Parma Ham, Salami Milano, Pistachio Mortadella, with Date Compote & Poached Figs)	350.00

PANINI

(All Panini Are Served With French Fries and Shot of Cold Gazpacho)

Char grilled Vegetables with Arugula, Grilled Onion on Open Toasted Panini, Drizzled with Pesto & Aged Balsamic Reduction	175.00
Tomatoes & Sautéed Onion Focaccia with Fresh Mozzarella, Roma Tomatoes, Arugula Tossed in Balsamic Vinaigrette	175.00
Pulled Chicken, Capsicum, Scallions, Sautéed Onions, Mustard on grilled Yemeni Flat Bread	200.00
Open Baked Crostini Topped with Oak Wood Smoked Chicken, Louisiana Remoulade, Romaine & Caramalised Onions	200.00
Ham & Cheese (18 Months aged Parma Ham & Emmental Cheese in Toasted Croissant)	250.00

ENTRÉE

Marinated Artichoke Bruschetta	225.00
Cold Mezze Platter with Pita & Lavash (3 Nuts Muhammara, Hummus, Baba Ghanoush)	225.00
Tiropitakia with Tzatziki (Greek Feta triangles, wrapped in famed Phyllo)	225.00
Potli of Lemon Grass Chicken	275.00
Chicken Wings with Blue Cheese Aioli	275.00
Harissa Spiced Chicken Skewers accompanied with Mint Mayo	275.00
Oakwood Smoked Chicken & Fresh Mozzarella Bruschetta	275.00
Braised Baby Lamb Chops served with Onion Three Way and Drizzled with Harissa Spiced Sour Cream	350.00
Souvlaki Arnisio (Grilled Greek lamb skewers served with yoghurt and cool cucumber dip)	350.00
Bar-Be-Que'd Spare Ribs	625.00
Red Wine Reduction Prawns	375.00
Pancetta Wrapped Prawns with Miso Mayo	375.00
Crumb Fried Calamari Fritters served with Ancho Pesto	375.00

FONDUES

(All fondues are served with Toasted Focaccia & Sautéed Vegetables)

Homemade Camembert Fondue	350.00
Three Cheese Fondue (Emmental, Gruyère, Parmesan)	350.00
Smoked Cheese Fondue	350.00

PASTAS & RISOTTOS

(All Pastas & Risottos are Served "Al Dente")

Pasta ala Arrabiatta / Alfredo / Aglio Olio / Pesto / Carbonara (Penne, Spaghetti, Fettuccine)	350.00
Oven Baked Grilled Vegetable Lasagne in Tomato Cream sauce	350.00
Three Mushroom Risotto	350.00
Vegetable Stuffed Tortellini in Saffron Cream Sauce	350.00
Spud Gnudi tossed in Herb Infused Vodka Cream Sauce accompanied with Wilted Spinach & topped with Roasted Hazelnut	350.00
Mushroom Pâté Stuffed Ravioli in Porcini Cream Sauce	350.00
Sunblush Tomato Risotto topped with a Dollop of Herbed Mascarpone & Ciabatta Wafer	350.00
Fettuccine in Spicy Meatball Sauce	425.00
Gnocchi Romaine on a bed of Mushroom Fricassee	350.00
Quatro Fromaggi Risotto	425.00

MAIN COURSE

Vegetable Tagine with Moroccan Couscous	375.00
Fricassee of Garden Vegetables, Turmeric Rice and Lemongrass Chilli Cream Sauce	375.00
Char grilled Vegetable Mousakka, Feta Cream, and Olive Crostini	375.00
Balkan Marinated Shashlik with Saffron Rice & Herb Infused Cream Sauce	375.00

CONTINENTAL

Char Grilled Cottage Cheese Steak with Honey Tomato Glaze on a bed of Fettuccine Arrabiatta	375.00
Jerk Spiced Jamaican Chicken with Herbed Rice and Kosher Salted Game Chips	475.00
Florentine Duxcelle Stuffed Chicken Breast, Creamy Mash with Porcini Dusted Sauce	475.00
Grilled Chicken Escalope with Scallion Douche & Reduced Red Wine Jus	475.00
Traditional Shepherd's Pie	525.00
Four Whistle Braised Lamb Shanks with Vegetable Barley Risotto, Broccoli Aglio Olio & Parmesan Crisp	925.00
Pan Seared Pink Basa with Wilted Greens and stir fried Vegetables & Chimichurri	575.00
Grilled Basa with Potato Rösti in Curry Lemon Sauce	575.00
Pan Seared Rock Fish Steak, Green Beans Aglio Olio in Burnt Garlic Sauce	525.00
Cajun Spiced Grilled Tiger Prawns with Aglio Olio Spud Gnocchi and Lemon Caper Butter	625.00
Pork Chops Creamy Polenta, Onion Relish, Zucchini & Chèvre, Grilled Asparagus stalks	625.00

SIDES

Paprika Spuds	100.00
Butter Glazed Vegetables	100.00
Garlic Bread	75.00
Garlic Bread with Cheese	100.00
French Fries	100.00
Bacon	100.00
Herb Rice	100.00

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