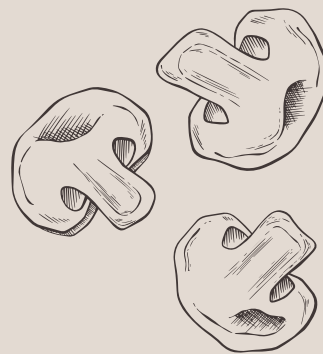


Soupes et Salades



SOUPS

TOMATO & BEANS

Aromatic tomato broth with chilli garlic beans and parmesan essence

130

CHICKEN CONSOMME

Light textured flavoured chicken stock with charred vegetables

150

SOUP OF THE DAY

Chef's special preparation . Kindly ask the server for the soup of the day.

SALADS

QUINOA AND AVOCADO

Creamy avocado, quinoa, orange segment , baby green pickled, watermelon relish .

300

BEETROOT & ORANGE

Salt baked beets, toasted walnut, orange segment, feta/cottage cheese, saffron, orange , vinaigrette

250

CLASSIC CAESAR

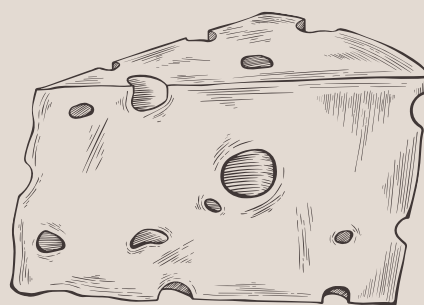
Crispy bacon, chicken breast , herbed croutons, garlic dressing & parmesan shaving

400

PANSEARED SHRIMP

Crispy Romaine leaves, panseared shrimps, cocktail dressing & emental chunks

400



hors d'oeuvre



EVERYDAY

FROM 12 PM - 9:30 PM



VEG. APPETIZERS

PATATAS BRAVAS (POTATO BRAVES)

Confits potatoes, smoked paprika, cracked cumin, tomato cancase, garlic aioli

250

PEPRIKA EGG PLANT

Crispy fried egg plant , egg plant tahini, mousse, roasted jalapeno, salsa

250

CONFITS VEGGIES & GOAT CHEESE

Seasoned vegetables, green peas puree, lime and goat cheese dressing , cilantro with jalapeno emulsion & beetroot dust

300



N.VEG. APETIZERS

CHICKEN PAILLARD

Mango Pico De Gallo, creamy avocado, pickled onion rings with dry tomato salad on chicken breast

400

TIGER PRAWNS

Prawns in a cherry- tomato emulsion, roasted garlic with black olives and croutons

700

LAMB CROQUETTE

Herb crusted pulled lamb in madras curry , gehrkins , harissa , cumins and vinaigrette jus

550

FISH & CHIPS

Fish fillet crumbed & deep fried , served with tartar sauce

500



Pizzeria



VEG.PIZZAS

CLASSIC MARGHERITA

typical Neapolitan pizza, made with tomatoes, mozzarella cheese, fresh basil, salt, and extra-virgin olive oil

300/380

COUNTRY MAN'S

Bell pepper, corn, jalapeno, zucchini, mozzarella

350/450

COURGETTE BIANCA

Scorched courgette shaving, mint leaves, ricotta, walnut and chilli oil.

400/525

VEG/MUSHROOM CALZONE

500

N.VEG.PIZZAS



SPICY BARBEQUED CHICKEN

Smoked chilli marinated chicken , caramalised onion and arugula

500/600

GAMBASS

Tiger prawns with black olives, capers, roasted garlic and mozzarella

550/650

PEPPERONI

Tomatoes, mozzarella , pepperoni slices and oregano

600/700

CHICKEN CALZONE

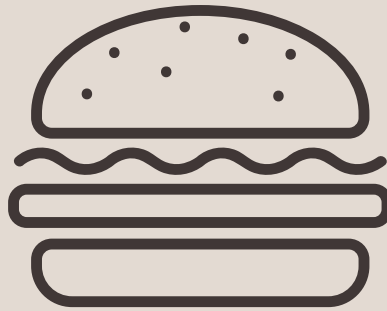
600



Burgers



VEG. BURGERS



BARBEQUED MUSHROOMS & BEANS

Mushroom and bean patty , barbeque sauce, gherkins, tomatoes & iceberg

300

CORN - BARLEY

Sweet corn and barley patty , jalapeno mayo, cheddar, tomatoes and romaine lettuce

300

AVOCADO GUACAMOLE & ZUCCHINI

Creamy avocado , charred zucchini, red chillis, pickled onions with lemon grass leaves

350

N. VEG. BURGERS

BABY LAMB & MINT

Lamb patty, mint mayo, tomato relish & ice berg

400

JERK CHICKEN QUINOA

Jerk marinated chicken and quinoa patty , red chilli mayo, tomatoes and romaine lettuce

350

CONFIT CHICKEN AND HABA NERO CHILLIES

Spiced chicken thigh , cheddar, caramalized onion , iceberg

350



Pasta



PASTAS

Choice pasta penne, spaghetti, fetuccini

Choice sauce : Arabiata (red), pumpkin (yellow)
primivera (white), pesto (green) , Alfredo (white)

HOME MADE PASTAS

VEGETARIAN LASAGNE

chopped vegetables/chicken, mushrooms, garlic,
oregano and basil

GNOCCHI

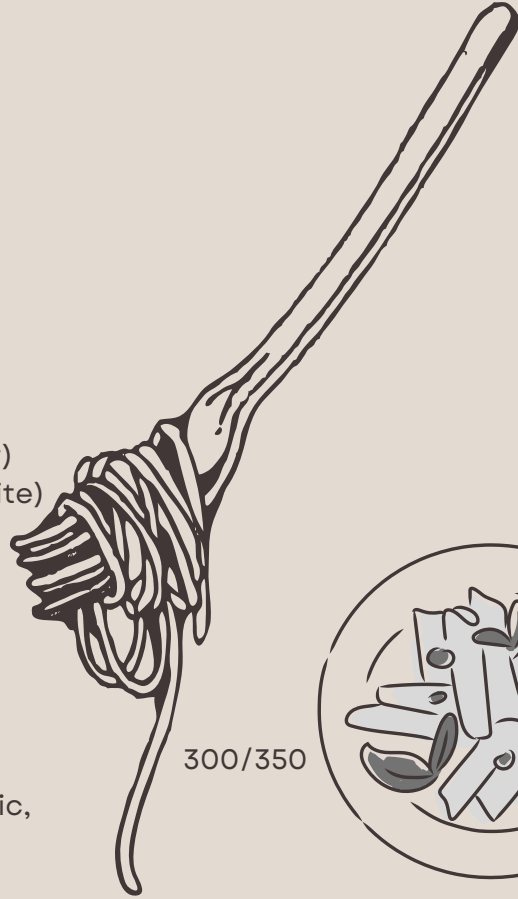
Italian primo piatto , first course made with potatoes
greens in marinara sauce)

TORTILLONI

Stuffing of spinach with ricotta cheese , served in
creamy bechamel sauce

RAVIOLI

Thin envelopes of pasta filled with vegetables,
and cheese seasoned with oregano , basil & thyme



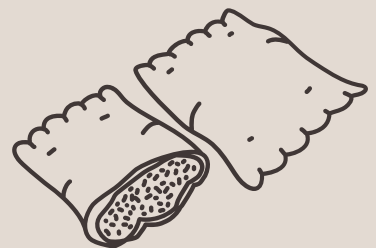
300/350



300

350

350



CHICKEN : Rs. 50, BACON : Rs. 100

Entrée



MAINS VEG.

COUGRETTE INVOLTINI

400

Walnut sofrito ,ricotta cheese, roasted tomato, garlic sauce, brasied fennel with fried barley(**with herbed rice**)

BAKED EGGPLANT PARMEGGIANA

450

Gratinated egg plant with mozzarella , smoked pepper, walnut, corn and sun dried tomatoes (**with spaghetti AOP**)

CORRIANDER , MUSHROOM RISSOTO

450

Arborio rice cooked in Shiitake mushrooms(**with garlic bread**)



MAINS N.VEG

SOLE/BASA ALA MEUNIERE

650

Ratatouille, roasted garlic aioli , smoked paprika sauce with charred bokchoy & olive mashed potato (**with Ratatouille spaghetti**)



ROASTED CHICKEN BREAST

700

Sauteed beans, wild mushrooms, scallion mash, scorched baby carrot with red wine jus (**with Barley Pilaf**)

LAMB CHOP CREPINATTE

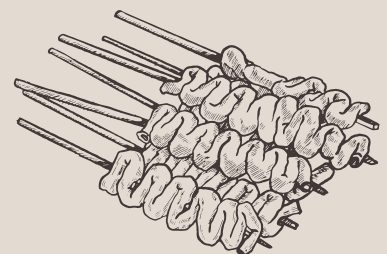
750

Green pea mint puree, burnt red onions, black pepper jus, scallion mash, pulled lamb on a bed of spinach (**with Wild Rice**)

MULTI GRAINED SMOKED CHICKEN

600

Arborio rice, parmesan broth , lime gremolata, fennel sauce (**with Arborio Rice**)



Dessert



AFFOGATO 150

Espresso on vanilla with amaretto

BELGIAN WAFFLE / PANCAKE 220

Light waffles with whipped cream , soft fruits & chocolate

BANOFFEE PIE 150

Pie made from bananas, cream and a thick caramel sauce

SCHWARZWÄLDER KIRSCHTORTE 120

chocolate sponge cake with a rich cherry filling

TIRAMISU 200

Italian dessert made of savoiardi dipped in coffee.

S'MORES 150

American dessert made from charred marshmallows, crackers and chocolate

ICE CREAM 150
Choice of vanilla, King Alphonso, Strawberry, choco chip, Tutti Fruity

