

STARTER

VEGETARIAN

DAHI BHALLA----MUMBAI   130
Lentil dumpling, raisin, sweetened curd and crispy




ONION KAJU PAKODA----HYDERABAD  165
Onion, cashew nut, gram flour and spices

BHATTI PANEER----JODHPUR   245
Chef's Special Spices Enhanced
Char Grilled Cottage Cheese

NON-VEGETARIAN

SEEKH KEBAB----HYDERABADI    250
Lamb minced, chili, garlic, cheese, onion

LAMB SUKKA----TAMIL NADU   250
Southern spices tossed lamb with Aromatic Herbs

AJWAINI FISH TIKKA----HYDERABADI    245
Carom seeds and Turmeric flavored with baby green salad
Red snapper fish Carom seeds and Turmeric flavored

TANDOORI KUKKAD HALF   245
Charcoal grilled Spring chicken

MASALA FISH FINGER    195
Fish with red chili paste and Goan spices

MAIN COURSES



NON-VEGETARIAN

MUTTON QORMA----AWADHI   345
Succulent lamb chunks cooked in special
Awadhi style with rich gravy

MADRAS MUTTON CURRY----TAMIL NADU   345
Hot lamb curry with Southern spices with coconut

LAMB ROGANJOSH----KASHMIRI   345
Lamb chunks in thick gravy made
of yoghurt, chilli and ginger




BUTTER CHICKEN----DELHI   275
All time favorite from Delhi, chicken cooked
in rich creamy tomato gravy with fenugreek

MURG KA MOKUL----RAJASTHANI   275
A Traditional kadhai preparation of chicken
with cashew, turmeric and saffron

KOZHI VARTHA KOZHAMBU----TAMIL NADU  275
Chettinad Style Chicken curry



PRAWN CALDIN----GOA    315
Prawns braised in a coconut and tamarind gravy

OCTOPUS CURRY    305
A Spicy treat with bell peppers and tangy masala



CALAMARI TAK A TAK    305
Calamari cooked in perfection with onion,
tomato, bell pepper and cream




MAHEK FISH CURRY     275
Special Job fish curry finished with eggplant, potato and coconut

VEGETARIAN

PANEER TAWA MASALA----RAJASTHANI   245
Homemade cottage cheese sautéed with red onion,
tomato and greenpeppers on griddle, complemented
with flavors of Royal cumin.

PALAK PANEER----DELHI   245
Cottage cheese cooked in spinach, cream, garlic and spice



SUBZ MILONI----AWADHI   175
A mélange of Kenyan bean, carrot, cauliflower, spinach and green
peas tempered with garlic, cumin and tomato

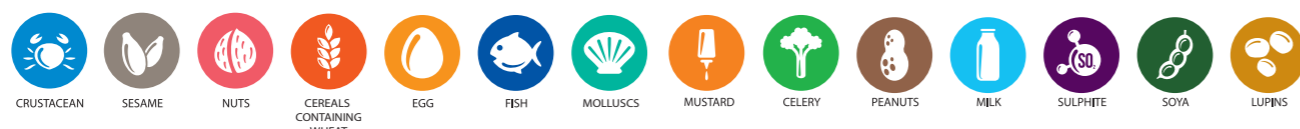
BURRANI BAINGAN----HYDERABADI    175
Brinjals tossed in a spicy masala tempered with curry leaves,
mustard seeds enhanced with yoghurt and garlic

PESHAWARI CHANA----PUNJABI  165
Chickpeas stewed in tea leaf with carom seed and cumin spices

BANGALADUMPA VENKAYA----ANDHRA    175
Mustard seed tempered potato, eggplant with onion,
garlic and spices

URULAI BROCCOLI----KERALA    175
Rich coconut gravy with potato and broccoli

KAI KORMA----TAMIL NADU   175
A mélange of Kenyan bean, potato, carrot, cauliflower, and green
peas tempered with garlic, cumin, onion, tomato and coconut




PRICES ARE ALL INCLUSIVE OF GOVERNMENT TAX & SERVICE CHARGE

Please inform our team of any allergens
and indicate your level of spiciness: mild – medium - hot – very hot

APPETIZER

MASALA BUTTER MILK   65
Buttermilk delicately churned with mustard seeds and curry leaves





JEERA LASSI  65
Churned yoghurt drink flavored with freshly roasted cumin seeds

MANGO LASSI  65
Churned yoghurt drink flavored with mango

VARIETY OF RICE

MURG BIRYANI  275
Fragrant rice and springs chicken combination delicately flavored with pandanus flower water, saffron and mint

MUMBAI MASALA LAMB BIRYANI  355
Combination of young lamb and aromatic basmati rice delicately spiced, cooked with potatoes and tomatoes

SCHEHERAZADE BIRYANI     375
Traditional Iranian style of biryani layered with marinated prawn and fish, fried onions topped with raisin and cashew nuts

NIZAMI TARKARI BIRYANI  225
Fragrant assortment of garden fresh vegetables and basmati rice, flavored with saffron and mace

SAFFRON PULAO 115
Saffron & rose scented long grain basmati rice

KAJU PULAO   115
Cashewnut with Basmati rice tempered



STEAM RICE 55

ACCOMPANIMENT

RAITA OF YOUR CHOICE  50
Yoghurt with onion, cucumber, potato or mixed

INDIAN GREEN SALAD 50
Sliced of onion, carrot and cucumber


BREADS SELECTION

TANDOORI PARATHA   65
Flaky whole wheat flour bread layered with butter

PUDINA PARATHA   65
Flaky whole wheat flat bread with mint

CHEESE KULCHA    90
Leavened bread with filling of cheddar cheese


PESHAWARI NAAN     90
Slightly sweet crusty bread stuffed with coconut and nuts

TANDOORI ROTI  50
Plain, unleavened whole wheat flour bread baked in Tandoor

BUTTER NAAN    65
leavened bread with butter

GARLIC NAAN    75
delicious leavened flour bread with garlic

DAL

DAL MAHEK  165
Black Lentil simmered overnight on tandoor, finished with cream and butter

DAL TADKA  145
Chana dal perfectly tempered with cumin and garlic

DESSERTS OPTION

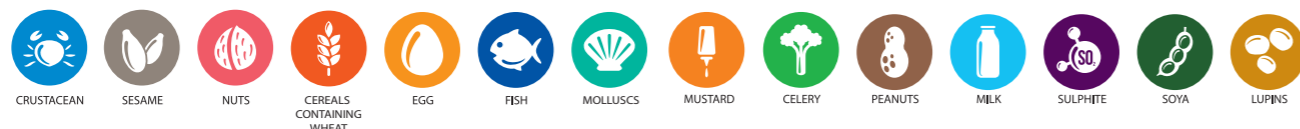
BLUEBERRY KULFI   95
Home churned indian ice cream with blueberry and pistachios

ANJEER AUR DAHI KI LAUJ  95
Baked Indian yoghurt with fig

BADAM HALWA   95
Almond pudding

SCOOP ANY TWO OF ICE CREAM  95
Choices of vanilla, chocolate and strawberry ice cream

Authentic Indian Cuisine



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DRINKS MENU

Soft Drinks 330 ml

Sprite / Fanta / Ginger Ale/ Diet Cola/ Bitter Lemon / cola / soda / Tonic	55.- SCR
Red Bull	90.- SCR

Water

Sey Still water	65.- SCR
San Pellegrino	145.- SCR

Glass of juice 250ml

Packet Orange Pineapple Mango Tropical Tomato Cranberry Apple Seasonal	45.- SCR
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Homemade Lemonades

Citrus (lemon juice with orange slice topped with soda)
Passion fruit and mango (passion fruit pure with fresh mango topped with soda)

85.- SCR

Mocktails

Virgin Colada (fresh pineapple juice with coconut pure)
On the beach (mango juice, pineapple juice and orange juice with mint syrup)

95.- SCR

Cocktails:

Pina colada

White Rum blended with pineapple and coconut puree

190.-SCR

Mai Tai

White rum and orange liqueur shaken with pineapple juice and Ogreat syrup, topped with black rum

190.-SCR

Sex on the Beach

Vodka and peach liqueur shaken with cranberry and pineapple juices

180.-SCR

Gin Fizz

Gin shaken with sour mix and topped with soda
Choose your flavor
Classic | Passion fruit | Mango | Strawberry

180.-SCR

Tequila Sunrise

Silver tequila and syrup Grenadine topped with orange juice

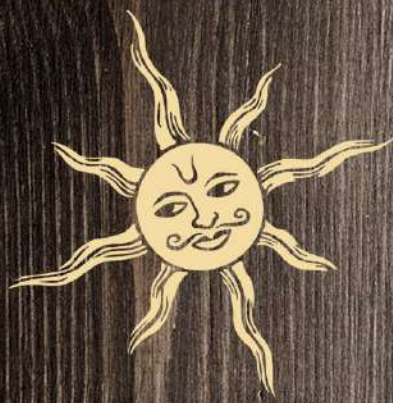
180.-SCR

Beer

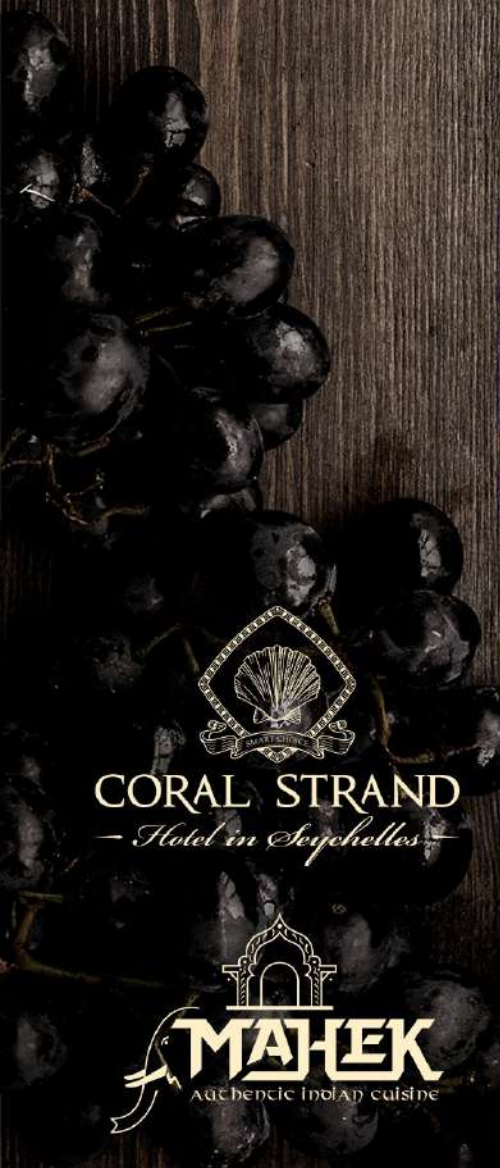
Netherlands: Heineken /330 ml	130.- SCR
Mexica: Corona Mexican /330 ml	140.- SCR
Eku / 280 ml	105.- SCR
Guinness / 280 ml	105.- SCR
Hunters Gold Cider / 300 ml	130.- SCR
Carlsberg / 330m	155.- SCR
SeyBrew / 280ml	105.- SCR

Draught

Heineken / 250 ml	120.- SCR
Heineken / 500 ml	155.- SCR



SULA
VINEYARDS



CORAL STRAND
— Hotel in Seychelles —

MAHEK
Authentic Indian cuisine

Sula Brut Tropicale NV (Sparkling)

Bottle/Glass
[750 ml]

Complex blend of 4 Grapes.
Passion fruit and Peach aromas.
Red berry finish.

420.-

Food pairing Meat, Fish, Vegetarian, Poultry

WHITE Sula Chenin Blanc 2018

Refreshing semi-dry pineapple,
pear and green apple flavors.

325.-/65.-

Food pairing Fish, Fruity desserts

Sula Riesling 2018

Blend of peach and lychee flavors.
Aromas of Loral and spice

345.-

Food pairing Meat & Fish, Spicy food,
Sweet desserts, Vegetarian, Poultry

Dindori Viognier 2018

Blend of peach and lychee flavors.
Aromas of Loral and spice

345.-

Food pairing Meat, Fish, Spicy food, Poultry,
Mild and soft cheese

ROSE Sula Rose Zinfandel 2018

Ripe fresh fruity aromas of cranberries
and fresh strawberries

335.-/65.-

Food pairing Lamb, cheese

RED Sula Shiraz 2018

Ripe cherries and plum flavored
black pepper aromas

360.-/65.-

Food pairing Lamb, Spicy food and cheese

Dindori Reserve Shiraz 2018

Berry and vanilla flavors.
Intense and pleasing finish

525.-

Food pairing Lamb, Spicy food and cheese



House Wine by the Glass

Cuvee Sabourin Sauvignon Blanc | SCR 85

The Sauvignon is characterized by lovely citrus aromas verging on menthol and offers pleasing roundness on the palate. This 100% Sauvignon Blanc comes from vineyards that enjoy a good climatic condition and offers delicious aromas of citrus and tropical fruits. Perfect with all Seafood

Cuvee Sabourin Rose Blush | SCR 85

An original rosé with a very pale pink colour. On the nose the wine displays delightful red berry scents. palate gives the wine all its freshness and brings out its full flavor of red fruits and peach .The elegant finish is pleasantly fresh and long. A great Apéritif

Cuvee Sabourin Merlot | SCR 85

Cuvee Sabourin Merlot is a great expression of the grape. Gushing with ripe easy plum and damson fruit – but balanced by a hint of oak and good structure. The wine a beautiful deep red colour and the palate is smooth, full-bodied, with fine and soft tannins. This is perfect companion for Grilled Lamb.

