



APERITIF SUGGESTION

Glass Testulat Carte D'or, Brut Champagne (125ml)	38.00
Glass Tini Prosecco (125ml)	12.00
Martini Bianco, Dry or Rosso (40ml)	9.00
Pernod (40ml)	9.00
Campari (40ml)	9.00
Pimm's No 1 (40ml)	10.00

SOUP

Chilled Cucumber Soup 🌿	15.00
Chilled Cucumber soup with yogurt served with parmesan croutons	
Aloo Aur Do Pyaz Shorba 🌿	15.00
Creamy potato soup with turnip and green leeks	

APPETIZERS & SALADS

Vegetable Salad 🌿	18.00
Shredded white cabbage, cucumber, tomatoes, iceberg, onion with olive oil and lemon juice	
Ghobi 65 🌿	18.00
Spicy baked cauliflower roses	
Bajji 🌿	18.00
Vegetable fritters	
Kachumber Salad 🌿	18.00
Cucumber salad with tomatoes, onions and coriander leaves	
Fish Tandoori	22.00
Tandoori white snapper served with chat masala and yoghurt	
Chicken Tikka	20.00
Boneless chicken marinated with yoghurt, Kashmiri chili powder, a hint of spices and cooked in clay oven	

MAIN DISHES

Chicken Tandoori	35.00
Spiced chicken cooked in tandoor and serviced with raita and mint chutney	
Lamb Tandoori	40.00
Lamb cooked in tandoor with chat masala and yoghurt	

🌰 Contains Nuts

🌿 Dishes Vegetarian

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.

MAIN DISHES

Fish Masala	32.00
Grilled fish fillet, onion tomato sauce and Indian spices	
Fish Curry	30.00
Indian style fish curry cooked with garam masala and coconut cream	
Indian Butter Chicken	25.00
An Indian fame delicacy, chicken tikka immersed in makhani gravy	
Chicken Biryani 	35.00
Chicken biryani served with raita and mint sauce	
Lamb Curry	35.00
Indian style lamb curry cooked in garam masala and yoghurt	

VEGETARIAN MAIN DISHES

Palak Paneer 	32.00
Paneer (cheese) cooked in spinach gravy sauce	
Mutter Paneer 	30.00
Paneer (cheese) with peas and tomato sauce	
Kaali Dal 	30.00
Black lentil stew	
Chole 	32.00
Chickpea curry	
Lehsuni Dal 	30.00
Yellow lentil stew	
Vegetable Biryani  	32.00
Vegetable biryani cooked with yoghurt and spiced masala	

SPECIAL NAAN BREADS FROM OUR TANDOORI OVEN

Tandoori Roti 	9.00
Laccha Paratha 	9.00
Pudin Paratha 	9.00
Garlic Naan 	8.00
Plain Naan 	8.00
Plain Kulcha 	8.00

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RICE SELECTION

Basmati Rice 	8.00
Matar Pulao 	12.00
Subz Pulao 	12.00

DESSERTS

Gulab Jamun  	15.00
Indian special sweet dumpling made with milk served in cardamom syrup with pistachio nut	
Mango Shrikhand  	15.00
Mango yoghurt with fresh mango, raisin, cashew nut and pistachio nut	
Mango Pistachio Kulfi  	15.00
Mango and pistachio kulfi made with condensed milk, full cream, pistachio and mango puree	
Gajar Halwa  	15.00
Indian style carrot pudding with cardamom, raisin, cashew nut, pistachio	
Sliced Tropical Fruit Platter 	15.00
Seasoned fresh cut fruits	
Choice of Ice Creams 	15.00
Two scoops of ice cream or sorbet served with chocolate sauce	

TEA

Masala Chai	5.00
Black tea brewed with cinnamon, cardamom pods and clove	
Ginger Chai	5.00
Black tea brewed with ground ginger	

SWEET WINES & DIGESTIVE

NV Lutzville Natural Sweet White - (125ml)	11.00
2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)	102.00
2007 Tschida, Beerenauslese, Burgenland –Austria (375ml)	169.50
Dubonnet (40ml)	9.00
Amaro Averna (40ml)	11.50
Branca Menta (40ml)	9.00
Jägermeister (40ml)	10.00

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