

SHORT EATS

VEGETARIAN SELECTION ₹ 675

AVOCADO & PEA IN CHEDDAR CHEESE
Crispy cheddar cups filled with avocado and green pea moussé

HARISSA TOFU
Harrisa spiced tofu with coconut curry sauce

BALSAMIC & SOY MUSHROOMS
Roasted mushrooms with onion, garlic and balsamic dressing

BROCCOLI & CHEDDAR NUGGETS
Broccoli stuffed with cheddar and panko fried served with spiced cheese cream

CIABATTA WITH ROMESCO
Garlic rubbed ciabatta with marinated asparagus

BUFFALO BRO-CAULI WINGS
Spicy florets of cauliflower and broccoli marinated with harrisa and honey yogurt

GRILLED VEGETABLE SOUVLAKI
Skewered vegetables with garlic and yogurt dip

MEAT SELECTION ₹ 745

SHRIMP TAPAS In MANGO SHOOTERS
Grilled shrimps with mango vodka shooters

BLACKENED PRAWNS & PINEAPPLE SKEWERS
Marinated prawns and pineapple with barbecue sauce

HARISSA SPICED JOHN DORY
Grilled fish with harrisa sauce and pickled radish

BACON WRAPPED CHICKEN SAUSAGE
Chicken sausage wrapped in bacon with honey and mustard sauce

BASIL SCENTED CHICKEN
Chicken stir fried with chili flakes, fresh basil

CHICKEN & WAFFLE BITES
Skewered chicken and waffles with maple and barbecue sauce

SPICY LAMB KIBBEH
Minced lamb with onion, spices served with tzatziki sauce

PORTRUGUESE SPICED PORK ESCALOPE
Thin slices of pork and parma ham carpaccio

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Grilled shrimps with mango vodka shooters

BLACKENED PRAWNS & PINEAPPLE SKEWERS

Marinated prawns and pineapple with barbecue sauce

All Prices are Exclusive of applicable Government Taxes

Please inform our service associates if you are intolerant to any ingredients.

Our chefs will be delighted to create your meal without the use of these ingredients.

Refused oil / Butter used in preparation. Some items are subject to change due to freshness and availability of the ingredients.

SUPER SALAD

ON THE ROCKS SPECIAL CHEF'S SALAD ₹ 675
Mesclun greens with cranberry, smelt, phaux, cherry tomatoes, feta cheese, candied walnut and honey mustard dressing

ROASTED CITRUS BEET SALAD ₹ 645
Roasted beets, haricot vert, rocket lettuce and cheese cream cheese

BALSAMIC POACHED PEARS ₹ 645
Poached pears, arugula & cheese cream cheese

CLASSIC CAESAR SALAD ₹ 725
Roman lettuce with rich anchovy & parmesan emulsified dressing, cheese crisps and chili croutons

SMOKED DUCK SALAD ₹ 745
A perfect amalgamation of "Umami" - thinly sliced duck breast served with mesclun greens, orange mustard dressing

GRILL PLATE

COMPRESSED WILD MUSHROOMS & AVOCADO ₹ 645
Assortment of shiitake, button & porcini mushrooms, pure nut avocado and red pepper coulis

ROMAN ARTICHOKE ₹ 645
Grilled artichoke, sun-dried tomato pesto and fresh mikro-crisp

MUSHROOM & CHEESE FRITTERS ₹ 645
Potentially fried mushrooms, stuffed with Catalan eggplant, peppers and sautéed mushrooms

BAKED CAMEMBERT ₹ 675
Rich northern French cheese baked with harrisa pan honey garlic reduction

SEARED SEA SCALLOPS ₹ 775
Firm seared scallops, watermelon stacks, orange and maple drizzle

MARYLAND STYLE CAKE ₹ 775
Crisp meat, lemon aioli and basil oil

SPICY LAMB BUNS WITH HONEY SOY DRIZZLE ₹ 745
Cumin and szechuan roasted lamb, crunchy vegetables with honey soy dressing

CHICKEN & BLUE CHEESE INVOLTINI ₹ 745
Chicken and blue cheese roll, tomato & basil tartare

HOT POT

Make your own bowls with an assortment of vegetables and spice mixes with an assorted broth. Available with a side of "HOT POT" - all orders of "Hot pot" include an appetizer and choice of the day.

VEGAN ₹ 1250

CHICKEN ₹ 1450

LAMB ₹ 1650

SEAFOOD ₹ 1850

HOT ROCKS

Hot fire cooking of your selection of meats. On protected "ROCKS" - Bone Chills are cooked over Wood and Char service associates would be delighted to assist you all orders of "HOT ROCKS" include a drink and dessert of the day.

JUMBO PRAWNS ₹ 1900
SPRING CHICKEN ₹ 1750
DOMESTIC TENDERLOIN ₹ 2200
NEW ZEALAND LAMB LOIN ₹ 2500

Served with potato mash and vegetables of the day.

CHOICE OF SAUCES AND RUBS

Wasabi cream	Blue cheese fondue
Herb butter	Mesquite barbecue
Mushroom	Mediterranean rub
Curried cream	Mint jus
Wine cilantro	Creole spice powder
Plum chili	Tex mex rub
Three pepper	Honey mustard
	Hot basil

CHOICE OF SAUCES

Bue cheese sauce	Garlic butter
Mint jus	BBQ sauce
Red wine jus	Pepper

ON THE PLATE

Make your choice of delicious flame seared steaks on the rock, right from the grill to you. Price varies by our chef's skills on marinating, barbecuing, etc. - include a wrap or salad, with all orders of "ON PLATE"

THREE MEATS ₹2950

Chicken thigh
New Zealand lamb
Domestic tenderloin

FIVE MEATS ₹3450

Tiger prawns
Smoked duck
Chicken thigh
New Zealand lamb
Domestic tenderloin

Served with potato mash and vegetables of the day.

MAIN COURSE

MEAT SELECTION

EGGPLANT, POTATO & ZUCCHINI PARMIGIANA ₹ 1295
Sicilian style tomato fondue, mozzarella and parmesan cheese layered shallow fried eggplant

MEXICAN ACAPULCO ENCHILADAS ₹ 1295
Rolled tortilla with frijoles and grilled vegetables, chili pepper sauce, sour cream, guacamole and sweet pepper salsa

ASPARAGUS & BROCCOLI PUMPKIN ₹ 1345
Crisp Puffin pastry case, wild Swiss Italian cannellini beans and pea purée

PUMPKIN & RICOTTA RAVIOLI ₹ 1345
Pumpkin stuffed ravioli, cherry tomato and celery compote

MUSHROOM & TRUFFLE SCENTED RISOTTO ₹ 1345
Creamy risotto dish, white wine, truffle oil, porcini and mascarpone cheese

VEGETARIAN

PAN-SEARED LOBSTER ₹ 2445
Grilled Lobster with nutty aromatic wild rice, preserved sweet peppers and haricot beans

JOHN DORY FISH FILET ₹ 2245
Soua-wide Australian fish fillet, delicious creamy spinach, butter tossed crisp potato tartare and honey balsamic drizzle

COUNTRY STYLE CHICKEN LEG ₹ 1945
Blackened creole spiced poultry leg, oven baked jacket potato, sour cream, and red wine sauce

LAMB RUMP ₹ 2245
Hearty French lamb stew with roasted balsamic spiral root vegetables

SLOW ROASTED PORK BELLY ₹ 2245
Pork belly, anise flavoured carrot puree, citrus infused braised red cabbage, poached pears

STEAK CUTS

Choice of meat served with mash or fries, choice of two sauce and choice of one vegetable from the sides.

LAMB LOIN - ₹2600
DOMESTIC TENDERLOIN - ₹2200

CHOICE OF SAUCES

Bearnaise
Pepper Corn
Red Wine Sauce
Mushroom sauce
Garlic Butter

CHOICE OF SIDES

Green Vegetables
Sautéed Wild Mushroom
Buttered Asparagus
Green Beans and Shallot
choice of one vegetable from the sides