

HEALTHY OIL FREE COOKING OF YOUR SELECTION OF MEATS
ON PREHEATED "ROCKS" SERVED WITH YOUR CHOICE OF SAUCES

OUR SERVICE ASSOCIATE WOULD BE DELIGHTED TO ASSIST YOU...

ALL ORDERS OF "HOT ROCKS" INCLUDE A SOUP AND DESSERT OF THE DAY.

HOT ROCKS		₹
•	Jumbo prawns	2400
•	Spring chicken breast	1950
•	Duck breast	2000
•	Bockwurst & weisswurst sausages	2000
•	Gammon steak	2000
•	Lamb	2000
•	Premium cuts of meat	3500

CHOICE OF SAUCES AND RUBS (Choose any two)

Wasabi cream sauce	Wine cilantro sauce
Herb butter sauce	Caribbean jerk sauce
Jalapeno cream sauce	Three pepper jus
Mushroom ragout	Mesquite barbecue sauce
Black bean sauce	Blue cheese fondue
Cranberry and ginger jus	Hot basil sauce
Moroccan rub	Plum chilli sauce
Cajun spice powder	Mediterranean rub
Tex mex rub	Thai spice powder
Caramelized onion relish	Honey mustard

The above will be accompanied with vegetables of the day.

Please inform our service associate if you are intolerant to any ingredient.

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

Menu items are subject to change due to
freshness and availability of the ingredients

Taxes extra as applicable

GRILL PLATES

Vegetarian

₹

SMALL PLATES

• <i>Baked camembert with honey garlic reduction</i> ✨	550
• Rice paper rolls with fresh forest mushroom, vegetable strips in a sesame dressing	500
• Tex Mex tofu finger lets with millet pilaf and local greens	500
• Grilled chilli stuffed with spiced potato in a tamarind and jaggery glaze	500
• Grilled garden green vegetable kebabs on a bed of porcini and truffle infused risotto with tangy mustard dressing	500
• Balsamic cured Portobello mushroom with house salad and balsamic drizzle	495
Soup plates of the day – chef's choice of daily fresh picked ingredients	495

LARGE PLATES

• Mediterranean spiced summer vegetables with galangal and Thai curry risotto, grilled artichokes, sautéed local greens, pesto drizzle	1095
• Moroccan spice marinated cottage cheese with raisin and walnut cous-cous, cumin infused crumbed bell pepper and zucchini skewers	1095
• Thai spiced tofu, bird eye chili, Peanut & lemon infused foxtail millet, grilled oriental greens and Teriyaki sauce	1095
• Spinach and feta stuffed plum tomatoes with toasted garlic and gruyere crostini, yellow bean sauce and fried leeks	1095
• Grilled polenta cakes stuffed with mushroom ragout ,chevre crumble and house salad with mustard sprouts	1095
• Celeriac and mushroom cannelloni with almond custard, pepperade local greens	1095
• Brown onion and potato gnocchi, caramelized pok choy, scallions, braised leeks, honey mustard sauce	1095
• Sundried tomato and green pea risotto with parmesan shavings and multigrain grissini	1095
• Grilled wild forest mushrooms with crispy spinach, truffle baby spuds and pesto Tagliatelle, curried cream	1095
• Pimentos, baby corn and kidney bean stuffed fajitas with sour cream, pico de gyro and four cheese sauce	1095

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29TH SEPTEMBER 2014, Onwards

GRILL PLATES

Non-Vegetarian

₹

SMALL PLATES

- Grilled jumbo prawns with braised pok choy and lobster thermidor sauce 650
- Pan seared scallops with mulled figs salsa, sweet chili lime sauce, bacon bits (contains pork) 650
- Tuna sashimi with pickled cucumber and gari 650
- Creole spiced chicken skewers with baby corn and peppers on a bed spiced pilaf with marinara drizzle 550
- Hoison glazed chicken winglets with Pok choy and cabbage salad and wonton crisp 550
- Lamb gallet spiced with anise, water chestnut and smoked yellow pepper coulis 550

Soup plates of the day – *chef's choice of daily fresh picked ingredient* 495

LARGE PLATES

Seafood

- Thai spiced prawns with pepperade, asparagus, insalata quinoa and hot basil sauce 2000
- Parchment john dory fish with, orange cous cous, summer vegetables and saffron cream 1950
- Grilled halibut fish with layered confit tomatoes, fennel, corn and caper risotto, butter beans and chardonnay butter sauce 1950
- Herb crusted sea bass with garlic spinach, cabernet sauvignon steeped shitake, spaghetti and Maltese sauce 1950

Poultry and Meat

- Grilled Spring chicken breast tossed in togarashi with confit garlic mash, broccoli, baby carrots, corn and cointreau liqueur glaze 1750
- Grilled chicken roulade stuffed with scallion, parmesan and apricot, cumin baked potatoes, mesquite barbecue and courgette 1750
- Pan seared Lamb chops with ginger infused fettuccine, asparagus, grilled shallots, picked greens and mint jus 1950
- Puerto Rican pork chops with raisin soft polenta, oriental greens, garlic tossed brioche and maple jus 1950
- **Premium cuts of meat** - Served with a choice of 3200
Potato-Jacket /Gruyere Mash /Grilled /Mashed
Sauce - Blue Cheese Fondue/ Three Pepper Jus/Béarnaise/Mushroom
Mustard - English / French / Home Made /Beetroot And Wasabi

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availability of the ingredients

SWEET PLATES

	₹
● Fruits of the season served with ginger honey sauce 	500
● Banana cream pie with ginger caramel sauce and luxardo infused cherry compote	650
● Vagan chocolate cake with date fudge frosting and stewed fruits	750
● Tofu cheese cake with coconut icing	750
● Vegan waffle with fruit compote and soya ice	650

FLAMBE

● Saffron Crème brulee	600
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*Our standard measure of wines is 100ml
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