
































Appetizers

Sichuan Crispy Lamb  	650
stir fried crispy lamb with chili, peppers and scallions	
Gilafi Seekh Kebab   	650
tandoor cooked spicy lamb mince kebab with cheese and cashew nut, coated with pimentos	
Mutton Sukka 	650
lamb morsels with black pepper, onion, coconut and curry leaves	
Buffalo Chicken Drummets  	625
spicy chicken drummets tossed with fairy sauce served with blue cheese	
Kung Pao Chicken / Prawn    	595 / 725
stir fried chicken with ginger, chinese vinegar and cashewnut	
Murgh Tikka Mirza Hasnu  	595
tandoori chicken morsels marinated in kashmiri chily, yoghurt, cheddar cheese & malt vinegar	
Tawa Meen Varuval  	625
tawa fried market fish cooked with red chili, crushed garlic and curry leaves	
Bruschetta al Pomodoro e Mozzarella  	525
garlic and olive oil rubbed crostini topped with tomato, fresh mozzarella and basil, drizzled with balsamic	
Paneer Shahajani Tikka   	595
cottage cheese chunks filled with spicy cheese and prunes, finished with peanut marination	
Sarson Malai Ke Phool  	550
soaked mustard paste, hung curd and cheese marinated tender tandoori broccoli	
Jaitoon aur Khubani Bhara Khumb  	550
olives, apricot & cheese stuffed charcoal cooked mushrooms	
Gobi Achi Varuval  	425
local preparation of cauliflower, crispy fried with curry leaves and garlic	












Light Bites

Falafel wraps  	450
crunchy chickpea pattie & crunchy lettuce in pita bread served with hummus and labneh	
Thai Spring Roll  	450
flash fried spicy vegetable wraps served with hot garlic and sweet chili sauce	
Podi Idli 	450
mini rice cakes tossed with gun powder, curry leaves and asafoetida served with coconut chutney	










Soups

Minestrone Verdure  	325
hearty italian vegetable soup cooked with beans, pesto and macaroni	
Wild Mushroom Cream with Truffle Oil  	350 / 375
with Chicken 	
Kuru Melagu Rasam 	275
southern speciality spicy thin soup made with fresh seasonal herbs and spices	

Vietnamese Noodle Soup classic clear soup with ginger, coriander, chily & mushroom	
Vegetarian  Chicken  Prawns 	325 / 350 / 375










Salads







Tuna Nicoise   	495
pan seared tuna fillet served with potato, eggs, beans, tomato, olives & lettuce	
Classic Caesar Salad  	425
romaine lettuce tossed with caesar dressing served with shaved parmesan and croutons add - Grilled Chicken  / Garlic Prawns 	475 / 500














Please inform your serve of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your guests may have. Taxes as applicable.

Thengai Mangai Cholam Sundal 	375
corn and chickpea salad tossed with coconut, mango and lemon coriander dressing	
Garden Greens Salad  	425
tender spinach & lettuce tossed with button mushroom & cherry tomatoes, topped with red wine vinaigrette and almonds	
Salata Horiatiki  	450
greek village style salad with cucumber, tomato, lettuce, bell peppers, olive and feta cheese	

Mediterranean Panini	625 / 525
Herbed Chicken, dried tomato and buffalo mozzarella  	
Antipasti vegetables and buffalo mozzarella  	

Club Sandwich	595 / 475
Chicken – chicken salad, bacon (pork), fried egg, iceberg lettuce, tomato and sliced cheese    	
Vegetarian - grilled vegetables, lettuce, tomato, cucumber and sliced cheese  	

Cheese Burger	
Ground Tenderloin - bacon (pork), lettuce, tomato and sliced cheese in sesame bun   	625
Chicken Schnitzel - sliced cheese, spicy mayo and lettuce in sour dough bun  	595
Veggies Pattie - lettuce, tomato and sliced cheese in sesame bun  	450

Kolkata Kati Roll sautéed peppers and red onion rolled in a thin indian bread served with mint chutney	
Chicken Tikka  	575
Tandoori Paneer  	475




Black Pepper Chicken / Beef  	650
stir fried chicken, crushed pepper, garlic, chinese vinegar & pimentos	

General TSO's Chicken 	650
sweet & spicy chicken dish cooked with soy, rice vinegar & red chilies	

Beef Rendang 	675
indonesian spicy beef preparation cooked in coconut milk, lemongrass, red chily and shallots	




Phuket Styled Fish 	625
pan-fried fish cooked with ginger, garlic, chily & soy	



Basil Prawns 	775
stir fried prawns with soy, basil and broccoli	

Thai Red Curry with Sticky Rice	
Chicken 	695
Prawns 	795
Asian vegetables 	595

Stir Fried Vegetables with Light Garlic Sauce 	475
chinese vegetables cooked with light soy, fried garlic & scallions	

Noodles / Fried rice	
Vegetable  / Chicken  	375/425

Ossobuco Milanese (Contains Alcohol)   	795
braised lamb shanks cooked with red wine and confit vegetables served with saffron risotto	

Half a Roast Chicken (Contains Alcohol)  	695
slowly cooked chicken with wine, served with fork mashed baby potato and veggies	

Cartoccio al Pesche (Contains Alcohol)  	675
market fresh fish baked in paper wrapper cooked with eggplant caponata, white wine and lemon	

Burgers & Sandwiches

Asian Mains

Western Mains

Indian Mains

Classic Fish & Chips 🐟 🍷 650
mustard and panko crumbed fish served with
tartar sauce and french fries

Please Choose your Condiments
hp sauce, tomato ketchup, mustard, chili sauce,
mayonnaise, tabasco, maple syrup

Choice of Pasta

Penne / Spaghetti
Mamma Rosa (tomato, basil, caper, olives) 🍴 🍷 450
Al Fungi (mushroom cream) 🍴 🍷 475
Al Pesto (basil paste) 🍴 🍷 🍷 450
Bolognaise (beef ragout) 🍴 🍷 550
Creamy Cajun Chicken 🍴 🍷 525
Carbonara (bacon, egg & parmesan) 🍷 🍷 🍷 525
Risotto (contains alcohol) 🍷 🍷 525
Pomodoro Basilica (tomato basil) 🍷 🍴
Creamy Fungi 🍴 🍷
Chicken & Parmesan 🍴 🍷

Mutton Chettinadu 🍴 695
lamb morsels curry with curry leaves,
black pepper and cinnamon

Mutton Roganjosh 🍴 695
kashmiri lamb curry braised slowly with
kashmiri chily, cardamom & yoghurt

Kozhi Varutharacha Masala 🍴 650
traditional chicken curry with roasted coconut,
shallots and garlic

Punjabi Chicken Curry 🍴 650
choose from murg h tikka lababdar/ makhani/ masala
chicken morsels cooked with choice of curry & spices

Malabar Prawn Curry 🍴 795
southern favourite prawns curry cooked
in red chily, coconut & shallots

Dum biryani
Murgh 🍴 650
Subz 🍴 525

Paneer ki Subzi 595
choose from teen mirch / kadai/ mutter korma/
tikka masala / cottage cheese chunks
cooked with choice of curry & spices

Lasooni Palak 🍴 🍷 575
choose from paneer / aloo / corn home style
spinach curry with garlic, cumin and tomatoes

Subz Mela Shaak 🍴 475
season fresh vegetable curry cooked
with onion & cashewnut

Chole Bhature 🍴 550
punjabi speciality, chickpeas curry cooked with
traditional masalas served with fried indian bread

Khumb Vadi Hari Mirch 🍴 550
fresh mushroom, dried lentil dumplings
and chilies cooked in home style gravy

Kai Kurma 🍴 425
seasonal fresh vegetables curry cooked with
coconut, poppy seeds and local spices

Mix Veg Piratal 🍴 450
stir fried local seasonal vegetables cooked
with peppercorn and fennel and chettinadu spices

Pondu Kara Kozhambu 🍴 325
spicy tangy south indian curry cooked with tomato,
tamarind and garlic

Urulai Idicha Masala 🍴 425
dry potato preparation cooked with garlic, cumin,
coriander seeds and red chilies

Sides

Stir Fried Seasonal Vegetables 🍴 375

French Fries 🍴

House Salad 🍴 325
mix leaves tossed with mushroom, cherry tomatoes,
topped with red wine vinaigrette and almonds



Dal, Rice & Indian Breads

Mashed Potato 🍴 🍷 275
Steamed / Olive Oil Tossed Vegetables 350
Raita - Pudina, Boondi, Veg 🍴 🍷 200
Curd Rice 🍴 🍷 200
Papad - Plain, Masala 🍴

Dal Makhani 🍴 🍷 375
traditional punjabi black lentils simmered for
24 hours, finished with butter, cream and fenugreek

Masala Dal Tadka 🍴 350
yellow lentils tempered with cumin, garlic
and whole red chily

Steamed/ Jeera Rice 🍴 325

Roti - Plain or Butter 🍴 🍷 90

Paratha – Plain, Butter, Mint 🍴 🍷 110

Malabar Paratha 🍴 🍷 125

Naan/ Kulcha– Plain, Garlic, Butter 🍴 🍷 110

Stuffed Paratha / Kulcha – Aloo,
Onion, Paneer 🍴 🍷 190

Desserts

Seasonal Cheesecake 🍴 🍷 450
cream cheese torte with seasonal fruit
on crumbled cookie crust

White Chocolate and Red Berry Crème Brulee 🍷 425
rich cream custard topped with caramel

Goopy Walnut Brownie 🍷 🍷 450
chewy chocolate cake with vanilla ice cream
and hot chocolate sauce

Apple Pie with Cherry Crumble 🍷 🍷 450
flakey crusty apple & cherry tarte served with
melting vanilla ice cream

Gulkand Zaffran Gulab Jamun 🍴 🍷 375
rose petal stuffed milk dumplings in sweet
saffron syrup served with blueberry rabdi

Beverages

Coffee 🍷 150
espresso, americano, cappuccino, café latte, decaf,
south indian filter coffee

Hot Chocolate 🍷 150

Tea 🍷 150
english breakfast, green, chamomile, masala tea

Soft Beverages 120
coke, diet coke, fanta, sprite, ginger ale, soda

Canned Juices 🍴 120
orange, apple, cranberry, guava
mixed fruit, tomato, pineapple

Seasonal Fresh Fruit Juices 🍴 175
orange, pine apple, watermelon, vegetable

Milk Shakes 🍴 🍷 180
vanila, strawberry, chocolate

Signature Milk Shakes 🍴 🍷 225
red velvet, dutch truffle, raspberry browine 🍷
hershey chocolate mudslide 🍷

Fresh Lime Soda / Water 🍴 150
sweet, salt, sweet and salt

Ice Tea 🍴 150
lemon, orange, cranberry

Cold Coffee 🍴 🍷 180

Smoothies 🍴 🍷 195



Please approach our friendly staff
to find out more about our special
Kids Stay & Eat Free programme.



Please inform your serve of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your guests may have. Taxes as applicable.