





Starters

Bhatti ka Murgh Chicken from the Kiln served with Mint Chutney & Lachha Pyaaz	600
Murgh Malai Kebab Charcoal Smoked Creamy & Buttery Chicken served with Mint Chutney & Lachha Pyaaz	600
Hariyali Murgh Tikka Char-Grilled Chicken from the Green Pastures served with Mint Chutney & Lachha Pyaaz	600
Mutton Seekh Kebab Gilafi "Belly-full" Lamb Minced Kebab with Mint Chutney	650
Amritsari Fish Tikka The "Golden City's" Soft & Succulent Clay Oven Fish	650
Goan Rechado Masala Fish Coastal Style Masala Fried Fish	700
▲ OLG Fish Olive Oil, Lemon & Garlic Scented Grilled Fish	650
Tandoori Jhinga Boldly Spiced Prawns (Medium size) Cooked in a Clay Furnace served with Accompaniments	700
Butter-Garlic Prawns Prawns cooked with Butter Garlic Cream Cheese, Cherry Tomato & fresh Herbs	700
Prawns Peri-Peri All-time favorite Goan savored Prawns cooked to perfection	700
Vegetarian Non Vegetarian Vegetar	



Squid Chilly Fry Goan Style Calamari cooked with Onion & Capsicum	600
Beer Batter Squids Beer Batter Calamari served with Tartar Sauce	600
Calamari Ala Plancha Spanish Calamari with Chili Flakes & Olive Oil	600
Fish & Chips Crispy Fried Fish with Chips & Tartar Sauce	650
English Fried Chicken Chicken Breast Crumb Fried with Mayo Dip	600
Zaffrani Paneer Tikka Cottage Cheese marinated with Yogurt, Saffron & Cream	500
Awadhi Subz Hariyali Kebab Spinach, Potato, Veggies, Indian Spices, deep fried with Mint Sauce	450
Tandoori Malai Mushroom Char grilled Fresh Mushrooms with Cheese & Cream	500
Jalapeno Cheese Fingers Crumbed Processed Cheese, Jalapeno, Potato Fingers with Garlic Mayo Dip	500
Fully Loaded Nachos Sour Cream, Tomato Salsa & Guacamole	450
Fully Loaded French Fries Cheese / Tex-Mex / Cajun Spice	450
Herb Garlic Bread/with Cheese	300/350
Roasted Cashewnut Roasted & Salted	400
 Masala Peanut Onion, Tomato, Green Chilly, Chaat Masala & Lemon Juice 	250

Note: An average active adult requires 2000kcal energy per day however calories need may vary.

Vegetarian Non Vegetarian Vegetar

Salads

Caesar Salad with Anchovy Emulsion (Chicken Or Prawns) Romaine Lettuce, garlic, anchovies, croutons and olive oil, lemon juice, and grated cheese	400/450
Greek Salad Fresh garden vegetables tossed in Oregano dressing & topped with Feta cheese	400
Insalata Caprese Mozzarella & tomatoes dressed in	400

Mozzarella & tomatoes dressed in garden fresh basil pesto & drizzled with balsamic

Sandwiches & Burgers Classic Hamburger with Bacon & Fried Egg Classic B**f Patty, Cheese Slice & Mustard Mayo HIRG Double Decker Chicken Burger Served with Melted Cheddar & Jalapeno Relish Classic Club Sandwich Non Veg - Chicken Mayo, Fried Eggs, lettuce, Cheese & Tomato

500

500

500

550

400

Classic Club Sandwich Veg - Cucumber, Tomato, Cheese & Lettuce

Smashed Samosa Desi Burger Served with Chatpatta Coleslaw & Mint / Tamarind Mayo

- Spicy Masala Veggie Burger Served with Fried Chili & Oregano Ranch
- Chicken Sandwich (Plain Or Grilled) Served with Fries & Snacks Dressing

• Cheese Sandwich (Plain Or Grilled) Served with Fries & Snacks Dressing

Vegetarian Non Vegetarian Vegan Guten Contains Contains Beef Contains Beef Contains Beef Contains Cont

Fresh Catch Of The Day

Tiger Prawns / Lobsters / Seabass / Red Snapper / Jumbo Crab

As per Size





Pasta Alla Carbonara Parmesan, Egg yolk & Cream Liaison	650
▲ "The Godfather" Spaghetti & Meat Ball	650
Pasta Al Polo Sliced Chicken, Crushed Garlic Cloves, Cheese Sauce	650
 Tagliatelle al Pesto Genovese e Zucchini Pasta cooked with Fresh Pesto, Zucchini & Smothered with Parmesan 	600
Lo Spaghetto al Pomodoro Spaghetti in Roasted Tomato & Basil Sauce with Sea Salt	600
Penne Alfredo Penne, Cheese Sauce & Fresh Cream	600



Large Plates

Rosemary Scented Grilled Chicken Served with Whipped Potatoes & Butter Tossed Veggies	750
A Pan Seared Fish Sauce Vera Cruz & Potato Wedges	800
Herb Crusted New Zealand Lamb Chops Served with Mint Yogurt Sauce & Winter Greens)	1200
B**f Medallion Steak Served with Sauté Veggies & Mashed Potato, Mushroom Or Pepper Sauce	750
Cajun Spiced Cottage Cheese Steak Potato Croquette & Spiced Tomato Fondue	650
Truffle Scented Risotto with Shitake Mushrooms Parmesan shavings & Mascarpone Cheese	650



Portuguese Galina Cafreal Served with Goan Pao		600
▲ Goan Curry – Prawn / King Fish Served with Rice, Kismur & Goan Pickle		7 <i>50</i>
Goan Xacutti – Chicken Served with Pao		600
Goan Beef Chilly Fry Served with Pao	(MAR)	650
Goan Sausage Chilly Fry Served with Pao		650
Goan Peas Pulao		450
🔺 Goan Sausage Pulao		650



A Bit of Indian Touch

Your Style Chicken Preparation Butter Chicken / Chicken Masala / Kadai Chicken	600
► Your Style Mutton Roganjosh / Bhuna Gosht / Masala	700
Paneer Butter Masala Cottage Cheese cooked in Tandoor & finished in Tomato Gravy with Cream & Butter	550
Kadai Subzi Seasonal Veggies cooked with Indian Spices	550
Mushroom Mutter Masala Fresh Mushroom, Green Peas, Onion Tomato Masala with Indian Spices	550
Subz Makhanwala Seasonal Veggies cooked with Rich Makhani Gravy	550
Potato As You like it Jeera Aloo / Aloo Mutter Masala / Aloo Methi / Aloo Gobi	500
Dal Tadka Yellow Dal tempered with Indian Spices & Butter	400
Dal Makhani Black Dal finished with Butter & Heavy Cream	450



Steamed Basmati Rice	300
Jeera Rice	400
■Veg Pulao	450



Indian Breads

💽 Tandoori Roti	150
Naan	150
Garlic / Butter Naan	175
Cheese / Chilly Garlic Naan	250
💽 Lachha Butter Paratha	200
💽 Stuffed Kulcha (Aloo aur Pyaaz / Masala)	250

Thirst Quenchers

Tender Coconut Water		125
 Watermelon 		250
Pineapple	000	250
• Orange		250
Sweet Lime		250

Let's Shake

Chocolate Oreo Shake	300
Strawberry Shake	220
• Mango Milkshake	220
Vanilla Milkshake	220
Banana Shake	220
Cold Coffee with Ice cream	250



For The Sweet Tooth

Serradura	350
Chocolate Mud Pudding	400
Bebinca	350
Choice of Ice Cream	250
• Tea	200
Coffee	200



