











# Indian Ocean Room












## Shakahari (Vegetarian)

Dahi Poori  <i>Chi</i>	14	Tomato Dhaniya Shorba  	16
Golgappa ball filled with mashed potato, spiced tamarind sauce and herb yoghurt		Tomato broth flavored with fresh coriander and cumin spice	













## Tandoor

Murgh Tikka  	22	Ajwani Jhinga <i>Chi</i>  	30
Marinated boneless chicken leg in yoghurt, red chili, cumin, coriander, mint chutney		King prawns marinated in yoghurt and caraway seed, herb chutney	
Tandoori Local Lobster  	66	Salmon Tikka  <i>Chi</i>	28
Chef's signature dish		Atlantic salmon filet in cream cheese and fresh dill, garlic yoghurt dip	

## Main Course

Indian Ocean Curry Degustation (For 2 Person)  	80	Prawn Biryani <i>Chi</i> 	36
Signature curries from worldly cuisines such as Sri Lanka, Maldivian and Indian, served with basmati rice and homemade naan bread		Indian Ocean prawns with Himalayan basmati rice cooked in aromatic Indian spices	
Maldivian Fish Curry 	26	Chicken Biryani 	28
Maldivian yellow fin tuna curry with local Addu spices		Chicken with Himalayan basmati rice cooked in aromatic mace and cardamom spices	
Murgh Lababdar 	28	Vegetable Biryani  <i>Chi</i> 	26
Chicken thigh tikka cooked in onion, tomato masala gravy		Seasonal vegetables with Himalayan basmati rice cooked in aromatic Indian spices	
Kadai Chicken 	32	Tandoori Raan 	40
Chicken tossed with onion, peppers, kadhai spices		Lamb shank braised with onion, tomatoes, cooked in tandoor and served with black lentil, Indian bread	
Jhinga Jalfrezi 	36		
Ocean prawns tossed with bell peppers in rich tomato sauce			

## Side Dishes

Tandoori Paneer Tikka  	18	Dal Makhani  	15
Paneer marinated in yoghurt flavored with carom seeds and grilled in tandoor		Rich and smooth black lentils cooked with tomatoes, butter and cream	
Dal Tadka  	12	Heang Jeera ke Aloo  	12
Yellow lentils tempered in ghee with cumin, onion, tomatoes and fresh coriander		Potatoes tempered with cumin, asafetida with Indian spices	
Paneer Lababdar  	14	Mixed Raita   <i>Chi</i>	6
Indian cottage cheese tossed with onion, tomatoes masala and Indian spices		Yogurt blended with cucumber, cumin spice and tomato	

## Bread from the Tandoor Oven

Naan	4	Tandoor Roti	5	Masala Kulcha	5
Cheese Naan	5	Garlic Naan	4	Saffron Naan	7

 Gluten Free   *Chi* Spa dish    Vegetarian    Spicy    Signature dish    Contains Nuts

 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically - sourced ingredients

All prices are in US dollars and subject to 10% service charge and prevailing GST