



## APERITIF SUGGESTION

Glass Testulat Carte D'or, Brut Champagne (125ml)	38.00
Glass Tini Prosecco (125ml)	12.00
Martini Bianco, Dry or Rosso (40ml)	9.00
Pernod (40ml)	9.00
Campari (40ml)	9.00
Pimm's No 1 (40ml)	10.00

## SOUP

- **Chilled Cucumber Soup** 🌿 15.00  
Chilled Cucumber soup with yogurt served with parmesan croutons
- **Aloo Aur Do Pyaz Shorba** 🌿 15.00  
Creamy potato soup with turnip and green leeks

## APPETIZERS & SALADS

- **Vegetable Salad** 🌿 18.00  
Shredded white cabbage, cucumber, tomatoes, iceberg, onion with olive oil and lemon juice
- **Ghobi 65** 🌿 18.00  
Spicy baked cauliflower roses
- **Bajji** 🌿 18.00  
Vegetable fritters
- **Kachumber Salad** 🌿 18.00  
Cucumber salad with tomatoes, onions and coriander leaves
- **Fish Tandoori** 22.00  
Tandoori white snapper served with chat masala and yoghurt
- **Tandoori Prawns** 30.00  
Yogurt, ginger, garlic and Indian spices
- **Chicken Tikka** 20.00  
Boneless chicken marinated with yoghurt, Kashmiri chili powder, a hint of spices and cooked in clay oven

## MAIN DISHES

- **Chicken Tandoori** 35.00  
Spiced chicken cooked in tandoor and serviced with raita and mint chutney
- **Lamb Tandoori** 40.00  
Lamb cooked in tandoor with chat masala and yoghurt

🌿 Contains Nuts      🌿 Dishes Vegetarian

● Entitle Lunch & Dinner for All Inclusive and Full Board Guests. Only Dinner for Half Board Guests



Special offer – 30% off for (●) non-icon dishes for above mentioned meal plan guests.

Prices in USD include service charge and applicable taxes.








For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.



## MAIN DISHES

- **Fish Masala** 32.00  
Grilled fish fillet, onion tomato sauce and Indian spices
- **Fish Curry** 30.00  
Indian style fish curry cooked with garam masala and coconut cream
- **Indian Butter Chicken** 25.00  
An Indian fame delicacy, chicken tikka immersed in makhani gravy
- **Chicken Biryani**  35.00  
Chicken biryani served with raita and mint sauce
- **Lamb Biryani**  40.00  
Lamb biryani served with raita and mint sauce
- **Lamb Curry** 35.00  
Indian style lamb curry cooked in garam masala and yoghurt

## VEGETARIAN MAIN DISHES

- **Palak Paneer**  32.00  
Paneer (cheese) cooked in spinach gravy sauce
- **Mutter Paneer**  30.00  
Paneer (cheese) with peas and tomato sauce
- **Kaali Dal**  30.00  
Black lentil stew
- **Chole**  32.00  
Chickpea curry
- **Lehsuni Dal**  30.00  
Yellow lentil stew
- **Vegetable Biryani**   32.00  
Vegetable biryani cooked with yoghurt and spiced masala

## SPECIAL NAAN BREADS FROM OUR TANDOORI OVEN

- **Tandoori Roti**  9.00
- **Laccha Paratha**  9.00
- **Pudin Paratha**  9.00
- **Garlic Naan**  8.00
- **Plain Naan**  8.00
- **Plain Kulcha**  8.00

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## RICE SELECTION

- Basmati Rice  8.00
- Matar Pulao  12.00
- Subz Pulao  12.00

## DESSERTS



- Gulab Jamun   15.00  
Indian special sweet dumpling made with milk served in cardamom syrup with pistachio nut
- Mango Shrikhand   15.00  
Mango yoghurt with fresh mango, raisin, cashew nut and pistachio nut
- Mango Pistachio Kulfi   15.00  
Mango and pistachio kulfi made with condensed milk, full cream, pistachio and mango puree
- Gajar Halwa   15.00  
Indian style carrot pudding with cardamom, raisin, cashew nut, pistachio
- Sliced Tropical Fruit Platter  15.00  
Seasoned fresh cut fruits
- Choice of Ice Creams  15.00  
Two scoops of ice cream or sorbet served with chocolate sauce

## TEA

- Masala Chai** 5.00  
Black tea brewed with cinnamon, cardamom pods and clove
- Ginger Chai** 5.00  
Black tea brewed with ground ginger

## SWEET WINES & DIGESTIVE

- NV Lutzville Natural Sweet White - (125ml)** 11.00
- 2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)** 102.00
- 2007 Tschida, Beerenauslese, Burgenland –Austria (375ml)** 169.50
- Dubonnet (40ml)** 9.00
- Amaro Averna (40ml)** 11.50
- Branca Menta (40ml)** 9.00
- Jägermeister (40ml)** 10.00

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