




INTERNATIONAL APPETISERS


Pear and pecorino salad (V)  
with caramelised walnut and rucola leaves

Thai pomello salad 
vegetarian (V)
prawns

Mezze platter (V)  
with hummus, tzatziki, baba ghanoush and labneh

Cobb salad
with chicken, tomatoes, bacon, boiled egg and ranch dressing

Prawn tempura 
with ponzu dip

Smoked Norwegian salmon 
horseradish cream, capers and lemon



Iceberg caesar salad 
with anchovies, garlic croutons, parmigiano reggiano

chicken tikka
crisp bacon
prawns

Vietnamese rice paper roll
with crisp Asian slaw filling
grilled chicken
grilled prawns

Buffalo wings
chicken winglets batter fried with spicy dip

INDIAN APPETIZERS


Suryamahal chaat platter (V)  
papri, dahi bhalla and samose ki chaat

Chowk ki tikki (V) 
shallow fried potato gallets filled with spiced green peas

Lehsuni paneer tikka (V)
cottage cheese cooked in tandoor flavoured with garlic

Gilafi seek kebab 
minced lamb kebab cooked in tandoor

Jodhpuri murgh tikka 
chicken morsels flavoured with cloves and chilli flakes

Mahi tikka 
Kolkata Bekti marinated with chilli and yoghurt

SOUPS

Tomato consommé (V)
with pearl vegetables and extra virgin olive oil

Minestrone (V) 

Chilled gazpacho soup (V) 
traditional Spanish soup with cucumber and tomato


Tom yum koong 

Chicken and vegetable broth


SANDWICHES, BURGERS AND WRAPS

Grilled vegetables and feta cheese (V)  
on herb and parmesan focaccia



Crispy chicken in whole wheat, garlic and celery baguette 
with shredded lettuce, tomatoes and mustard mayonnaise

Udaivilās club 
cucumber, tomato and grilled vegetables (V)
bacon, chicken and fried egg

Kathi roll  
cottage cheese (V)
chicken tikka
lamb seek
prawn pepper fry

Quesadillas with spicy tomato salsa and guacamole 
corn, red onions, jalapenos and bell peppers (V)
grilled chicken and pineapple, in barbeque sauce

Greens and feta wrap  
falafel (V)
chicken

Burger  
vegetables with sundried tomato pesto (V)
crumb fried chicken with basil mayonnaise

We do not levy a Service Charge
An 18% Goods and Services Tax is applicable on all prices


(V) Vegetarian



 Contain nuts


 Spicy



 Contains Gluten


PASTAS AND RISOTTOS

Fettuccini, asparagus and bell pepper (V) 
with stewed tomato and basil



Roast zucchini and goat cheese ravioli (V) 
with basil and pine nut butter


Saffron and asparagus risotto (V) 
with goat cheese and fennel fritters

Penne with pan seared 
basil pesto, sundried tomato and olives


Shrimp and sundried tomato risotto 
with rocket leaf pesto



INTERNATIONAL MAIN COURSE


Grilled vegetable and feta tart (V) 
with basil pesto and tomato reduction

Wild mushroom ragout and corn crepes (V) 
with parmesan glaze

Nasi goreng 
with tofu satay and rice crisp (V)
with shrimp, chicken satay and fried egg

Thai green curry with steamed jasmine rice 
vegetarian (V)
chicken

Khao suey 
with noodles, bean sprouts, fried onion and burnt garlic
tofu (V)
wanton with chicken


Fish and chips 
with tartare sauce

Slow roasted chicken 
with assorted vegetables and mash potato

Red snapper in XO and garlic sauce
with shitake, black fungus, asparagus and steam rice

INDIAN BREADS

Choice of naan, roti, laccha parantha 
plain, butter and saffron



Kulcha 
stuffed refined flour bread with masala, keema, cheese

Missi roti
gram flour bread flavoured with cumin and coriander


Makkai roti 
corn meal bread baked in tandoor


PIZZAS

Margherita (V) 

Bell pepper, basil pesto, feta cheese (V) 

Chicken tikka pizza 

Chicken, artichoke and truffle oil 

Pepperoni, pineapple and barbeque sauce 

INDIAN MAIN COURSE


Channa bhatura (V) 
chickpea with Indian spices and tomatoes
with fried Indian bread

Paneer makhani (V) 
cottage cheese in a tomato and fenugreek gravy

Bhindi pyaazwali (V)
stir fried okra with Indian spices

Kashmiri dum aloo (V)
slow stewed baby potatoes in a yoghurt and fennel gravy

Baingan ka bharta (V)
smoked aubergine with garlic, onion and tomatoes

Dal batti churma (V) 
traditional Rajasthani whole wheat bread served with lentil

OUR SUGGESTION

Meals in Indian homes come with a selection of dishes and accompaniments. We suggest you create your own experience by choosing any Indian main course which will be served with lentil, potato preparation, Indian bread and steamed Basmati rice

Vegetarian

Non Vegetarian

Malabar shrimp curry
shrimps cooked with South Indian masala
curry leaves and coconut milk

Goan fish curry
Bekti cooked in coconut milk and chillies

Murgh tikka masala 
chicken tikka in tomato and fenugreek gravy

Dum ka murgh 
chicken morsels with brown onion, cashew and saffron

Roghan josh 
Kashmiri lamb curry with chillies and fennel

Bhuna ghost
slow braised lamb with mint and brown onion

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