


## Appetisers and Salads

Salad of avocados, mesclun and pumpkin seeds (V) (GF)   
heart of palm, asparagus, heirloom tomatoes, truffle vinaigrette

Kitchen forest salad (V) (GF)  
Kalamata olive crumble, mesclun, edamame, cherry tomatoes

Heart of palm with hazelnut dressing (V)  
fennel, apples, citrus

Salad of mesclun and goat cheese brulée (V)  
asparagus, edamame, avocados, walnuts, mustard and white balsamic dressing

Heirloom tomatoes and burrata cheese (V)  
balsamic dressing, purple basil

Caesar salad (V)  
with anchovies  
with smoked chicken  
with seared Scottish salmon

Palak and bhindi chaat (V)  
crisp fried baby spinach and okra marinated with Indian spices, yoghurt,  
tamarind chutney, mint chutney

Dahi Bhalla (V)  
urad dal fritters soaked in sweetened yoghurt,  
tamarind chutney, mint chutney

Burrata with mushrooms and crisp potatoes  
poached egg, hollandaise sauce, black truffle

Crab and raw mango salad  
chilled cucumber, avocados, jalapeños and dill broth


Lobster carpaccio  
cucumber, flying fish roe, basil seeds, passion fruit and chilli dressing

## Soups

Asparagus cappuccino (V)  
Kalamata olive dust

Micro greens and quinoa (V)

Brown onion broth (V)  
Anglo Indian vegetable broth flavoured with cumin

Mulligatawny   
with rice (V)  
with rice and chicken

Thai crab and coconut  
shrimps, water chestnuts

\* Sugar free  Signature dishes (V) Vegetarian

We do not levy a service charge.

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July, 2017

## Snacks

Spring roll (V)

coriander chilli dip

Crostini (V)

cheddar cheese and chilli

Aloo dahi papdi chaat (V)

savoury potatoes, yoghurt and tamarind chutney

Sev puri (V)

onions, tamarind chutney, savoury vermicelli on crisps

Dhokla (V)

steamed gram flour cakes tempered with mustard seeds,  
mint chutney

Paneer pakoras (V)

batter fried cottage cheese, mint and tamarind chutney

Samosa (V)

spiced potatoes, mint chutney

Kathi roll

paneer in parantha (V)

chicken in egg parantha

Kheema samosa 🍷

saunth chutney

## Pizzas

Margherita (V)

Primavera (V)

asparagus, roast sweet peppers, olives, pommodori

Florentine (V)

baby spinach, feta cheese, mushrooms, semi dried tomatoes

Cajun spiced smoked chicken

chicken sausages and jalapeno chillies

Pepperoni 🍷

pork pepperoni and chillies

'Nduja sausage, pepperoni

pancetta, baked egg

Seafood

salmon, scallops, prawns, bekti, fresh oregano

*All pizzas can be prepared with your choice of traditional, whole wheat  
or six cereal dough.*

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**July, 2017**

## Sandwiches and Burgers

Marinated cherry tomatoes and burrata cheese (V)  
avocados, toasted six cereal bread, French fries

Brevilled “Bombay” style sandwich  
potatoes, onions, green chillies, kachumber salad (V)  
chicken tikka, onions, green chillies, kachumber salad

Chicken and peppers tahini wrap  
pickled vegetables, pita bread

“BLT” bacon—lettuce—tomato  
whole wheat bread, French fries

Gourmet club  
corn fed chicken, pancetta, fried egg, guacamole, goat cheese,  
French fries

Fenix gourmet burgers  
cottage cheese, green peas (V)  
chicken, sautéed mushrooms, onions, cheese

## Desserts

Salted caramel and chocolate bar, hazelnut dacquoise

Bread and butter pudding, rum soaked raisins, crème anglaise

Coconut and jaggery crème brûlée

Warm chocolate fondant, cocoa bean ice cream 🍷

Caramelised lemon curd tart, Italian meringue, orange segments

Warm apple crumble, vanilla bean ice cream (V) 🍷

Baked cheese cake , berry compote \*

Malai kulfi (V)  
frozen Indian ice cream served with sweetened vermicelli

Home made ice creams  
vanilla, blueberry panna cotta  
bitter chocolate \*, vanilla \*

Home made sorbets (V)  
pink guava chilli, raspberry, passion fruit, lemon and thyme

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July, 2017

## Beverages

Fresh fruit juice 🍏

seasonal orange, pineapple, watermelon, apple, pomegranate

Vegetable juice 🍏

tomato, cucumber, carrot, mixed vegetables

Fresh fruit blends 🍏

apple, red beet and celery  
pomegranate, carrot and mint

Milk shake 🍷

chocolate, vanilla, strawberry

Cold coffee

Smoothies 🍷

banana and honey, mixed berry, tropical fruit

Lassi

churned yoghurt  
plain, sweet, salted

## Teas

Oberoi Blend 🍷

Darjeeling

Assam

## Coffee Selection

Blue mountain

a single malt of the coffee world. smoothness and sweetness are characteristics of this great all day coffee, goes well with desserts

Java estate

a rare Indonesian Arabica with heavy earthly flavor and spicy aroma

Columbian decaffeinated

rich and aromatic minus caffeine

Costa Rica

grown in tropical rain forests, experience and intermingling of chocolate, caramel and spice

Kenyan AA

a round pea berry bean, a favorite as it captures the best in aroma, flavor and acidity

Brazil Sinatra

a mild and aromatic coffee with a nutty after taste

Illy coffee

cappuccino, café latte, Americano. espresso, double espresso

Cappuccino

single espresso with steamed milk

Café latte

double espresso with milk and a light foam

Espresso

🍷 Signature dishes 🍏 Healthy options (V) Vegetarian

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July, 2017

## **Fitness Breakfast** 🍏

vegetable or fresh fruit juice  
hot beverage of your choice  
soya milk, mixed berry smoothie  
fresh fruit, roast rolled oats with low fat or soya milk  
three egg white omelette

## **Indian Breakfast**

fresh fruit juice or fresh fruit  
South Indian filter coffee or hot beverage of your choice  
aloo parantha, puri bhaji, plain or masala dosa, idli, akuri

## **Oriental Breakfast** 🍷

fresh fruit juice, fresh fruit  
hot beverage of your choice  
congee with traditional condiments

## **Japanese Breakfast** 🍏 🍷

Please allow the chef 20 minutes to cook the following preparation

fresh fruit juice, fresh fruit  
hot beverage of your choice  
Scottish salmon  
Kolkata bekti

## **Best of Fenix** 🍷

Please allow the chef 15 minutes to cook the following preparation

South Indian platter  
plain or masala dosa, idli, medu vada, masala uttapam

North Indian platter  
aloo paratha, paneer paratha, puri bhaji

Poached egg specialities  
Benedict, forestière, florentine, royale

Morning viennoiseries  
waffle, pancake, roasted almonds, honey, chocolate sauce, maple syrup

## **Fenix Breakfast Buffet** (6:30am to 10:30am)

fresh fruit juice, hot beverage of your choice  
eggs made to order, Indian preparations  
waffles or buttermilk pancakes

## **Fruit (V)** 🍏

Fresh fruit platter  
minted creamed curd, lime

Grapefruit  
brown sugar, mint

## **Fruit Compotes (V)** 🍏

choice of home made stewed fruits served chilled  
Californian prunes with Darjeeling tea  
apricots with orange and ginger

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July 2017

## From our Bakery

### Pastries

Danish pastry, croissant, muffin, banana bread, doughnut, six cereal bread, farmer's bread

### Toast bread

brown, multigrain, white

## Cereal

Roast muesli with wild berries 🍏 🌱  
apple, creamed yoghurt

Oatmeal porridge (V) 🍏  
granny smith apples, almonds, dried apricots

Dalia (V) 🍏  
cracked wheat porridge served with full cream, skim or soya milk

Cereal (V) 🍏  
corn flakes, all bran, roast muesli, wheat flakes, chocolate flakes, corn flakes, fruit and fiber

All the cereals are served with full cream, skim or soya milk.

## Charcuterie

Select cured and air dried meats  
smoked bone ham, pepperoni, mortadella, San Daniele ham, chicken lyoner

## Yoghurt and Cheese

Yoghurt (V)  
choice of natural, low fat, strawberry, blueberry, banana and honey, mulberry

Italian ricotta with fresh fruit (V)

Philadelphia cream cheese (V)  
fresh herbs, toasted multi grain bread

Selection of farm house cheese (V)  
dried fruits, crackers

## Pancakes and Waffles

French toast  
stewed raisins, maple syrup

Buttermilk pancakes  
maple syrup, crème pâtissière

Waffles 🌱  
roasted almonds and honey

Toasted croissant or brioche  
wild berry compote, sweetened mascarpone and mint

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July 2017

## Eggs and Omelette

Two eggs

scrambled, masala scrambled, poached, hard boiled, soft boiled, sunny side up, over easy

Three egg omelette

Three egg white omelette 🍏

with your choice of filling

cheddar cheese, onions, chillies, mushroom, bell peppers, tomatoes, black or green olives

bacon, smoked bone ham

Egg preparations are served with your preference of bacon, smoked bone ham, chicken sausages or Cumberland and sage pork sausage

## Egg Specialities

Please allow the chef 15 minutes to cook the following preparation

Toasted multigrain bread, scrambled eggs

mushrooms, bacon and arugula

Forestière

poached eggs, mushrooms, bacon and crisp onions

Florentine

poached eggs on creamed spinach, mornay sauce

Benedict 🍷

poached eggs on English muffin, smoked bone ham, hollandaise sauce

Goat cheese and spring onion soufflé omelette

Moroccan Berber omelette 🍷

baked eggs with tomatoes, cumin, coriander and shallots

Thai omelette 🍷

shrimps, chicken, chillies, tomatoes, spring onions and fish sauce

Baked potato frittata

open faced omelette with olives, sun dried tomatoes and flat parsley

## Mumbai local Specialities

Please allow the chef 15 minutes to cook the following preparation

Wada pav

potato and curry leaf fritters with Indian soft breads

Pav bhaji

spiced vegetables served with Indian soft breads

Misal pav

white pea stew with gram flour vermicelli

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July 2017

## Indian Breakfast Specialties

### Dosa (V)

plain, butter or masala

crisp South Indian rice and lentil pancakes filled with turmeric potatoes, lentil stew, coconut chutney

### Puri bhaji (V)

deep fried whole wheat flour bread with potato curry

### Idli (V) 🍏

steamed rice and lentil cakes, lentil stew, coconut chutney

### Medu vada (V)

crisp fried lentil dumplings, lentil stew, coconut chutney

### Parantha (V)

North Indian whole wheat bread filled with your choice of spiced potatoes or minced cottage cheese, set curd, pickles

### Uttapam (V)

rice pancakes, plain or with onions, tomatoes, coriander, lentil stew, coconut chutney

### Akuri 🍷

scrambled eggs with turmeric, chillies, coriander

## Beverages

### Fresh fruit juice (V) 🍏

seasonal orange, pineapple, watermelon, apple  
papaya, melon, pomegranate, Californian orange

### Vegetable juice (V) 🍏

tomato, cucumber, carrot, mixed vegetables

### Fresh juice blends (V) 🍏

apple, red beet and celery  
pomegranate, carrot and mint  
fresh tomato, carrot, radish, grapefruit

### Breakfast smoothies (V) 🍏 🍷

banana and honey, mixed berry, tropical fruit

### Lassi (V) 🍏

churned yoghurt  
plain, sweet, salted

### Chaas (V) 🍏

buttermilk with roast cumin seeds, ginger, coriander

## Teas

Oberoi blend, English breakfast, Darjeeling, Assam, chamomile

## Coffees

Fresh brew coffee, espresso, double espresso, cappuccino, café Latte,  
South Indian filter coffee

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# Japanese Specialties

Otoro nigiri

Otoro maki

Otoro sashimi

## Appetisers

Spicy miso soup (V)

soy bean broth, tofu, scallion, seaweed, jalapeño and sriracha sauce

Yaki gyoza - pan fried Japanese dumplings

yasai - vegetable (V)

tori - chicken

Pan fried tofu steak (V)

shimeji, shiitake, enoki mushrooms

Carpaccio of Scottish salmon or yellow tail

avocados tartare, jalapeño salsa, ponzu dressing

## Main Courses

Udon noodles

with tempura vegetables (V)

with tempura prawns

Nabeyaki udon

udon noodle soup, prawn tempura and chicken

Ramen noodles with miso, shoyu, or tonkatsu

Japanese broth with white cabbage, sweet corn (V)

chicken

pork

Katsu curry

traditional Japanese curry with carrots, potatoes (V)

chicken

pork

Katsudon

breaded pork and egg with sweet soy on Japanese rice

Salmon misonnaisse

grilled marinated Scottish salmon cooked in miso and mayonnaise

Miso marinated black cod

shiitake mushrooms, water chestnuts, hazigame pickled ginger stick

Teriyaki chicken

Teriyaki Scottish salmon

Teriyaki black cod

asparagus, sakura salad

Pan seared Chilean seabass

zucchini, wild mushrooms, coriander, black bean sauce

*All Japanese main courses are accompanied with a bowl of sticky rice or vegetable Teppanyaki rice*

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## Appetisers

<b>Edamame (V)</b> 	steamed young soy beans, sea salt, togarashi
<b>Sakura (V)</b>	lettuce, avocados, chumak, shiitake
<b>Miso shiru</b>	soy bean soup, tofu, scallions, bonito flakes
<b>Age dashi tofu</b>	crisp tofu, tempura sauce, bonito flakes
<b>Maguro sakura</b>	tuna, tofu, lettuce, matsuhita dressing
<b>Tuna tataki</b>	seared tuna, avocados, sweet chilli sauce

## Nigiri and Sashimi Platters

<b>Nigiri Fenix</b> 	nine pieces of assorted sushi
<b>Nigiri classic</b>	two pieces each of Scottish salmon, tuna, yellowtail
<b>Sashimi Fenix</b> 	two pieces each of nine assorted sashimi varieties
<b>Sashimi classic</b>	three pieces of Scottish salmon, tuna, yellowtail

## Nigiri

Two pieces per portion

<b>Inari (V)</b>	bean curd skin
<b>Tamago</b>	Japanese omelet
<b>Maguro</b>	yellowfin tuna
<b>Hamachi</b>	yellowtail
<b>Shake</b> 	Scottish salmon
<b>Unagi</b>	eel
<b>Tako</b>	octopus
<b>Ama ebi</b>	sweet shrimp
<b>Ebi</b>	prawn
<b>Hotate</b>	scallop

 Signature dishes (V) Vegetarian

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## Sashimi

five pieces per portion

<b>Hotate</b>	scallop
<b>Shake</b> 🍷	Scottish salmon
<b>Hamachi</b>	yellowtail
<b>Hamachi karai</b>	yellowtail, jalapeño
<b>Maguro</b>	yellowfin tuna
<b>Unagi</b>	eel
<b>Tako</b>	octopus

## Fenix Signature Maki

eight pieces per portion

<b>Maika</b> (V) 🍷	asparagus, cucumber, cream cheese
<b>Midori</b> (V)	tempura vegetables, cream cheese, jalapeños, wrapped in soy bean
<b>Hana</b> (V)	raspberry rice, avocados, shiitake, soy bean
<b>Reika</b> (V)	avocados, bean curd skin, cream cheese, wrapped in soy bean
<b>Sora</b> (V)	crispy avocado roll with palm heart and spicy sauce
<b>California</b>	avocados, cucumber, crab, flying fish roe
<b>Tamasine</b> 🍷	combination of spicy tuna and spicy Scottish salmon, tempura flakes
<b>Ebi tempura</b>	deep fried shrimps, grilled scallops, sesame seed
<b>Kama</b> 🍷	spicy crab, avocados, tuna, yellowtail, flying fish roe, spring onions
<b>Samurai</b>	Scottish salmon, avocados, jalapeño, spicy sauce
<b>Itamae</b>	soft shell crab, avocados
<b>Arata</b>	prawn tempura, eel, avocados, flying fish roe
<b>Haru</b>	Scottish salmon over California maki, spicy mayo, wasabi mayonnaise, tobiko
<b>Isamu</b>	prawn tempura roll with avocados, tuna, yellow tail and Scottish salmon
<b>Ichiban</b>	Scottish salmon, cream cheese, guacamole, salsa
<b>Katsu</b>	spicy crab roll topped with tuna, Scottish salmon and yellow tail
<b>Takahiro</b>	king crab roll topped with Scottish salmon, tobiko and truffles

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## Maki

six pieces per portion

<b>Takuan (V)</b>	pickled radish
<b>Asparagus (V)</b>	green asparagus
<b>Shiitake (V)</b>	Japanese black mushroom
<b>Avocado (V)</b>	avocado
<b>Shake</b> 🍷	Scottish salmon
<b>Maguro</b>	yellowfin tuna

## Fenix Signature Temaki

three pieces per portion

<b>Yasai</b>	asparagus, avocados, shiitake
<b>Crustacean</b>	scallop, crab, prawn

## Fenix Japanese set menus

Miso shiru, stewed vegetables in soy, mesclun salad, assorted pickles with choice of teppanyaki vegetable fried rice or Japanese rice

Vegetable tempura (V)

Lobster tempura

Scottish salmon with miso paste 🍷

Crumb fried chicken with tonkatsu sauce

## Saké

180 ml

Masumi Sake 16%

*Sanka*

light, floral, fruity with mild herbs and elderflower notes

Kippuku Kinju, Masumi 15%

*Junmai Ginjo Yamahai*

on the drier side, full-flavoured with firm acidity leading to crisp finish

Karakuchi Ki-ippon, Masumi 15%

*Junami Ginjo*

dry, light and delicate with crisp apple and floral notes

## JAPANESE WHISKY

30ml

Yamazaki Distiller's Reserve

Akashi White Oak Single Malt

Hakushu Single Malt 12 Years

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July 2017

## EAT HEALTHY AT THE OBEROI

### Salads

Salad of avocados, mesclun and pumpkin seeds (V) (GF)   
heart of palm, asparagus, heirloom tomatoes, truffle vinaigrette

Kitchen forest salad (V) (GF)

Kalamata olive crumble, mesclun, edamame, cherry tomatoes

Heart of palm with hazelnut dressing (V) (GF)

fennel, apples, citrus

### Soups

Microgreens and quinoa soup (V)


Broccoli and kale soup (V)

### Main courses


Whole buckwheat risotto

root vegetables, melon seeds (V) (GF) 

poached chicken, basil, melon seeds

Silken tofu akuri (V) 

mushrooms, bok choy

Soy and vegetable cutlets (V) (GF) 

griddled, chilli and garlic sauce

Multigrain rolls

cottage cheese, onions and green chillies (V)

chicken tikka, coriander and green chillies

Penne (V) (GF)

broccoli, asparagus, tomato and basil sauce

Fenix green pizza (V)


avocados, asparagus, beans, edamame, rucola  
(serves two guests)

Maize and pearl millet pizza (GF)

smoked chicken, artichokes and pickled onions  
(serves two guests)

Amaranth crusted pan fried red snapper, basil chilli scallop (GF)

asparagus, edamame mash, spinach and chia sauce

Baked Scottish salmon (GF) 


broth of pearl barley, cherry tomatoes and root vegetables

Kadaknath chicken curry 

home-style preparation of a special breed of black chicken native to  
Madhya Pradesh, believed to have a distinctive taste and  
high nutritive value

*served with seasonal vegetables, lentils, Indian bread or steamed basmati or  
natural unpolished rice.*

### Desserts

Soy and coffee mousse (GF) 

coconut banana bread, chocolate mint

(GF) Gluten free  Lactose free (V) Vegetarian  Signature dishes

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October, 2017

## Appetisers and Salads

Salad of mesclun and goat cheese brulée (V)

asparagus, edamame, avocados, walnuts, mustard and white balsamic dressing

Fenix green salad (V)

asparagus, avocados, green apples, pistachio, parsley vinaigrette

Heirloom tomatoes and burrata cheese (V)

balsamic dressing, basil

Palak and bhindi chaat (V)

crisp fried baby spinach and okra marinated with Indian spices, yoghurt, tamarind chutney, mint chutney

Burrata with mushrooms and crisp potatoes

poached egg, hollandaise sauce, black truffle

Bacon and red wine glazed boiled egg

gnocchi, mushrooms, salmon caviar

Caesar salad (V) 

with anchovies

with smoked chicken

with seared Scottish salmon

Lobster carpaccio

cucumber, flying fish roe, basil seeds, passion fruit and chilli dressing

Crab and asparagus

black tobiko, orange sauce

## Soups

Asparagus cappuccino (V)

Kalamata olive dust

Brown onion broth (V)

Anglo Indian vegetable broth flavoured with cumin

Smoked mushroom purée (V)

ricotta, pine nuts and paprika

Thai crab and coconut

shrimps, water chestnuts

Mulligatawny 

with rice (V)

with rice and chicken

Chicken noodle soup

ginger, shiitake, lemongrass, chicken, egg noodles

 Signature dishes (V) Vegetarian

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## Western Main Courses

Mushroom tart (V)

pecorino cheese sauce, red wine reduction

Mexican tostada (V)


refried beans, guacamole, sour cream

Textures of potato with grilled asparagus (V)

sweet potatoes, purple sweet potatoes, vegetable chips

Butter poached lobster

confit onion brulée, asparagus, mesclun

Fish and chips 

tartare sauce

Black and white

teriyaki glazed Chilean sea bass, grilled asparagus, water chestnuts, carbon potato purée

Pan fried chicken "paillard"

arugula, semi-dried tomatoes, citrus jus

Truffle chicken

lemon mashed potatoes, root vegetables, crisp kale

Braised pork belly

bok choy, crisp bacon, carrot cream, bacon and apple sauce

Chargrilled New Zealand lamb chops

glazed potatoes, creamed spinach, butternut squash purée

Braised New Zealand lamb shank

mashed potatoes, roasted vegetables, mint jus

## Oriental Main Courses

Thai red curry or Thai green curry, jasmine rice

Asian vegetables (V)

prawns

corn fed chicken

Ji si chao mian

Chinese stir fried egg noodles, chicken, vegetables

Burmese khow suey

egg noodles with five spiced roast chicken

Chicken rendang curry

Malaysian chicken curry with galangal, coconut, lemongrass, whole spices, jasmine rice

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## Pastas and Risottos

Home made fettucini  
aglio olio mushrooms, asparagus and edamame (V)  
green lip mussels, white wine, tomatoes

Potato gnocchi with wild mushrooms (V)  
sundried tomatoes, goat cheese sauce


Fenix green risotto (V)  
edamame, green peas, haricot beans, asparagus, pistachio, pecorino sauce  
Baked Scottish salmon, edamame, green peas, microgreens, orange zest


## Sandwiches and Burgers

Marinated cherry tomatoes and burrata cheese (V)  
avocados, toasted six cereal bread, French fries

Brevilled "Bombay" style sandwich  
potatoes, onions, green chillies, kachumber salad (V)  
chicken tikka, onions, green chillies, kachumber salad

Croque madame  
pan seared ham and cheese sandwich, topped with a sunny side up egg

Gourmet club   
corn fed chicken, pancetta, fried egg, guacamole, goat cheese, French fries

Fenix gourmet burgers   
cottage cheese, green peas (V)  
chicken, sautéed mushrooms, onions, cheese  
New Zealand lamb, caramelised onions, mushrooms, fried egg

## Pizzas

Primavera (V)  
asparagus, roast sweet peppers, olives, pomodori


Caprese (V)  
heirloom tomatoes, burrata, basil

Nicoise  
tuna, haricot beans, Kalamata olives

Cajun spiced smoked chicken  
chicken sausages and jalapeños

'Nduja sausage, pepperoni  
pancetta, baked egg

*All pizzas can be prepared with your choice of traditional, whole wheat or six cereal dough.*

 Signature dishes (V) Vegetarian


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## Indian Main Courses

Gucchi khumb mattar (V) 

morel mushrooms, green peas in an onion and cashew nut gravy

Amchuri bhindi (V)

okra filled with dry mango powder, cooked in an onion and tomato gravy

Bharli wangi (V)

baby aubergines filled with sesame seeds, cooked in an onion and coconut gravy

Punjabi kadhi pakoda (V)

lentil dumplings simmered in a yoghurt and turmeric gravy

Urlai roast (V)

baby potatoes cooked with curry leaves, coriander and fennel seeds

Achari paneer (V)

cottage cheese with onions, tomatoes and coriander

Amritsari choley with kulcha (V)

chickpeas with onions, ginger and cumin

served with leavened Indian bread

Malai kofta (V)

cottage cheese dumplings cooked in a tomato and cashew nut gravy

Kolkata kathi roll

layered Indian flat bread, cooked on a griddle

cottage cheese, onions, green chillies (V)

chicken, egg, onions, green chillies


lamb, egg, onions, green chillies

South Indian stew

with vegetables (V)

with chicken

served with appams and mango pickle

Kebab platter 

paneer tikka, beetroot galouti, aloo tikki, subz seekh (V)

chicken tikka, tandoori prawn, chicken reshmi kebab,

lamb seekh, shami kebab

Biryani

basmati rice with whole spices

vegetables (V)

chicken

lamb

 Signature dishes (V) Vegetarian

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## Indian Main Courses

Kadhai lobster


lobster stir fried with onions, tomatoes, chillies and coriander

Malabar shrimp curry

shrimps in a coconut gravy with onions and curry leaves

Prawn sukkah

prawns cooked with coconut, curry leaves and dry red chillies

Goan fish curry 


bekti cooked in a red chilli and coconut curry

Tawa pomfret

shallow fried pomfret on the bone, marinated with red chillies and carom seeds

Savji chicken

chicken curry flavoured with black pepper, cinnamon and cloves

Chicken curry 

chicken served on the bone in an onion and tomato gravy with whole spices

Chicken tikka makhni

chicken tikka in a fenugreek flavoured tomato gravy

Chicken Chettinad

chicken with onions, curry leaves and black pepper

Haleem

overnight cooked stew of lamb and crushed wheat flavoured with ghee and saffron

Nalli nihari

braised lamb shanks cooked in a bone marrow gravy

Roganjosh 

lamb curry spiced with Kashmiri red chillies

*All Indian entrées are served with seasonal vegetables, lentils, Indian bread or steamed basmati or natural unpolished rice.*

 Signature dishes

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October, 2017

## Fish from the Andaman coast

The Andaman & Nicobar Islands, off the coast of Mainland India, boast of a coastline of 2,000 kms, comprising of 572 assorted islands and atolls. They are famous for their untouched beauty, pristine waters and richness in fish fauna, such as reef cod and coral trout. From these coasts, we have been able to fly in the best and freshest fish, such as *Red Snapper, Reef Cod, Sea Bream, Coral Trout and Mackerel*, to create dishes to delight you. The server will assist you with the choice of fish available today. We will serve it the way you prefer to have it prepared.

Red Snapper

Reef Cod

Sea Bream

Coral Trout

Mackerel

Chargrilled

organic baby root vegetables, citrus, cepes sauce

Pan seared

Oriental greens, soya ginger sauce

Steamed

steamed vegetables, Thai chillies, lemongrass

Poached

steamed asparagus, microgreens and walnut salad

Tempura fried

sweet chilli sauce, sakura salad

Baked

sauce vierge, fennel and apple salad

Tawa style

cumin potatoes, garlic tossed spinach, '*kasundi*' mustard sauce

Malvani curry

Maharashtrian style fish curry cooked with red chillies and coconut

*served with seasonal vegetables, lentils, Indian breads or steamed basmati or natural unpolished rice.*

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October, 2017

## Desserts

Oven fresh soufflés 🍷 (service time 30 minutes)

Cointreau and blood orange

Felchlin chocolate chip

Caramelised hazelnut gianduja

Coffee almond fudge

Passion fruit

Salted caramel and chocolate bar, hazelnut dacquoise

Bread and butter pudding, rum soaked raisins, crème anglaise

Coconut and jaggery crème brûlée 🍷

Warm chocolate fondant, cocoa bean ice cream 🍷

Sour cherry mousse (V)

orange jelly, malt crumble, chocolate branch

Warm apple crumble, vanilla bean ice cream \*

Baked cheese cake, berry compote

Shahi tukda (V)

deep fried bread with sweetened condensed milk and nuts

Malai kulfi (V)

frozen Indian ice cream served with sweetened vermicelli

Home made ice creams 🍷

chocolate, vanilla, candied orange, blueberry panna cotta

bitter chocolate \*, vanilla \*

Home made sorbets (V) 🍷 🌱

pink guava and chilli, raspberry, passion fruit, lemon and thyme

Soy and coffee mousse 🍷 🌱

coconut banana bread, chocolate mint

## Digestif

### Cognac

Hennessy VSOP

Hennessy Private Reserve

Hennessy XO

### Sherry and Port

Harvey's Bristol Medium Dry Sherry

Harvey's Bristol Cream Sherry

Tio Pepe Palomino Fino Sherry

🍷 Gluten free 🌱 Lactose free  
\* Sugar free 🍷 Signature dishes (V) Vegetarian

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# Japanese Specialties

Otoro nigiri

Otoro maki

Otoro sashimi

## Appetisers

Spicy miso soup (V)

soy bean broth, tofu, scallion, seaweed, jalapeño and sriracha sauce

Yaki gyoza - pan fried Japanese dumplings

yasai - vegetable (V)

tori - chicken

Pan fried tofu steak (V)

shimeji, shiitake, enoki mushrooms

Carpaccio of Scottish salmon or yellow tail

avocados tartare, jalapeño salsa, ponzu dressing

## Main Courses

Udon noodles

with tempura vegetables (V)

with tempura prawns

Nabeyaki udon

udon noodle soup, prawn tempura and chicken

Ramen noodles with miso, shoyu, or tonkatsu

Japanese broth with white cabbage, sweet corn (V)

chicken

pork

Katsu curry

traditional Japanese curry with carrots, potatoes (V)

chicken

pork

Katsudon

breaded pork and egg with sweet soy on Japanese rice

Salmon misonnaisse

grilled marinated Scottish salmon cooked in miso and mayonnaise

Miso marinated black cod

shiitake mushrooms, water chestnuts, hazigame pickled ginger stick

Teriyaki chicken

Teriyaki Scottish salmon

Teriyaki black cod

asparagus, sakura salad

Pan seared Chilean seabass

zucchini, wild mushrooms, coriander, black bean sauce

*All Japanese main courses are accompanied with a bowl of sticky rice or vegetable Teppanyaki rice*

☎ Signature dishes (V) Vegetarian


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July 2017

## Appetisers

<b>Edamame (V)</b> 	steamed young soy beans, sea salt, togarashi
<b>Sakura (V)</b>	lettuce, avocados, chumak, shiitake
<b>Miso shiru</b>	soy bean soup, tofu, scallions, bonito flakes
<b>Age dashi tofu</b>	crisp tofu, tempura sauce, bonito flakes
<b>Maguro sakura</b>	tuna, tofu, lettuce, matsuhita dressing
<b>Tuna tataki</b>	seared tuna, avocados, sweet chilli sauce

## Nigiri and Sashimi Platters

<b>Nigiri Fenix</b> 	nine pieces of assorted sushi
<b>Nigiri classic</b>	two pieces each of Scottish salmon, tuna, yellowtail
<b>Sashimi Fenix</b> 	two pieces each of nine assorted sashimi varieties
<b>Sashimi classic</b>	three pieces of Scottish salmon, tuna, yellowtail

## Nigiri

Two pieces per portion

<b>Inari (V)</b>	bean curd skin
<b>Tamago</b>	Japanese omelet
<b>Maguro</b>	yellowfin tuna
<b>Hamachi</b>	yellowtail
<b>Shake</b> 	Scottish salmon
<b>Unagi</b>	eel
<b>Tako</b>	octopus
<b>Ama ebi</b>	sweet shrimp
<b>Ebi</b>	prawn
<b>Hotate</b>	scallop

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## Sashimi

five pieces per portion

<b>Hotate</b>	scallop
<b>Shake</b> 🍷	Scottish salmon
<b>Hamachi</b>	yellowtail
<b>Hamachi karai</b>	yellowtail, jalapeño
<b>Maguro</b>	yellowfin tuna
<b>Unagi</b>	eel
<b>Tako</b>	octopus

## Fenix Signature Maki

eight pieces per portion

<b>Maika</b> (V) 🍷	asparagus, cucumber, cream cheese
<b>Midori</b> (V)	tempura vegetables, cream cheese, jalapeños, wrapped in soy bean
<b>Hana</b> (V)	raspberry rice, avocados, shiitake, soy bean
<b>Reika</b> (V)	avocados, bean curd skin, cream cheese, wrapped in soy bean
<b>Sora</b> (V)	crispy avocado roll with palm heart and spicy sauce
<b>California</b>	avocados, cucumber, crab, flying fish roe
<b>Tamasine</b> 🍷	combination of spicy tuna and spicy Scottish salmon, tempura flakes
<b>Ebi tempura</b>	deep fried shrimps, grilled scallops, sesame seed
<b>Kama</b> 🍷	spicy crab, avocados, tuna, yellowtail, flying fish roe, spring onions
<b>Samurai</b>	Scottish salmon, avocados, jalapeño, spicy sauce
<b>Itamae</b>	soft shell crab, avocados
<b>Arata</b>	prawn tempura, eel, avocados, flying fish roe
<b>Haru</b>	Scottish salmon over California maki, spicy mayo, wasabi mayonnaise, tobiko
<b>Isamu</b>	prawn tempura roll with avocados, tuna, yellow tail and Scottish salmon
<b>Ichiban</b>	Scottish salmon, cream cheese, guacamole, salsa
<b>Katsu</b>	spicy crab roll topped with tuna, Scottish salmon and yellow tail
<b>Takahiro</b>	king crab roll topped with Scottish salmon, tobiko and truffles

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## Maki

six pieces per portion

<b>Takuan (V)</b>	pickled radish
<b>Asparagus (V)</b>	green asparagus
<b>Shiitake (V)</b>	Japanese black mushroom
<b>Avocado (V)</b>	avocado
<b>Shake</b> 🍷	Scottish salmon
<b>Maguro</b>	yellowfin tuna

## Fenix Signature Temaki

three pieces per portion

<b>Yasai</b>	asparagus, avocados, shiitake
<b>Crustacean</b>	scallop, crab, prawn

## Fenix Japanese set menus

Miso shiru, stewed vegetables in soy, mesclun salad, assorted pickles with choice of teppanyaki vegetable fried rice or Japanese rice

Vegetable tempura (V)

Lobster tempura

Scottish salmon with miso paste 🍷

Crumb fried chicken with tonkatsu sauce

## Saké

180 ml

Masumi Sake 16%

*Sanka*

light, floral, fruity with mild herbs and elderflower notes

Kippuku Kinju, Masumi 15%

*Junmai Ginjo Yamahai*

on the drier side, full-flavoured with firm acidity leading to crisp finish

Karakuchi Ki-ippou, Masumi 15%

*Junami Ginjo*

dry, light and delicate with crisp apple and floral notes

## JAPANESE WHISKY

30ml

Yamazaki Distiller's Reserve

Akashi White Oak Single Malt

Hakushu Single Malt 12 Years

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