# **Appetizer**

## Jumbo Lump Crab Cakes

Avocado - watermelon - green mango - orange

## Crisp Calamari Salt and Pepper

Mesclun leaves - chilli aioli - corn salsa - lemon

## Berkshire Pork Belly Pot Roasted

Pickled shallots - apple calvados confit

## Seared Sea Scallop

Cauliflower saffron veloute - gremolata - micro greens

#### Prawn Cocktail

Espuma cocktail sauce - iceberg - cherry tomato - boiled egg

#### Salmon Pastrami

Spiced cured salmon - fennel shavings - radish - rucola - salmon roe - citrus caper dressing

## Prosciutto Ham Compressed Melon

Rucola - balsamic dressing

## Mezza Platter (V)

Hummus - baba ganoush - labneh - muhammara - warm pita bread

## Warm Goat Cheese Vine Leave (V)

Goat cheese - eggplant caviar - pine nuts - slow roasted cherry tomato

## Char Grilled Asparagus (V)

Mesclun leaves - truffle infused mushrooms - shaved parmesan

# Salad

#### Choice of Caesar salad

#### Chicken Tikka

Romaine lettuce - anchovy dressing - chicken tikka - croutons - parmesan

#### Vegetarian (V)

Romaine lettuce - garlic dressing - croutons - parmesan

#### Classic

Romaine lettuce - anchovy dressing - croutons - parmesan

#### Salad Nicoise

Seared rare tuna - French beans - cherry tomatoes - kalamata olives - Gaufrette potato Poached egg - citronette dressing

#### Salad Caprese (V)

Boccocini - tomatoes - tomato gello - pesto - balsamic glaze

## Goat Cheese Rucola Salad (V)

Orange - pomegranate - walnuts - maple dressing

## Greek Salad (V)

Tomato - onion - cucumber - peppers - kalamata olives - lettuce - feta cheese Oregano citronette dressing

## Quinoa Salad (V)

Pickled beetroot - orange - pomegranate - avocado curd - chia seeds

## Mesclun Salad (V)

Palm hearts - roasted peppers - artichoke - cherry tomato Balsamic mustard dressing

# Soup

#### Seafood Chowder

Prawn - mussel - clam - calamari - vegetables - garlic crostini

Spectra Home Style Clear Chicken Broth

Chicken mousse tortellini - leek - celery - carrot

Roasted Tomato (V)

Basil - garlic crostini

Mushroom Cappuccino (V)

Truffle foam - porcini dust

# Deli

#### Smoked Salmon

Open face multigrain toast - caper cream cheese - rucola - red onion slivers

## Spectra Club

Sous vide chicken - streaky bacon - fried egg - tomato - iceberg lettuce - harissa aioli- white or multigrain

#### Grilled Chicken Tikka Sandwich

Tandoori chicken - red onion - green chilli - mint mayonnaise - achar - white or multigrain

Warm Grilled Vegetable Buffalo Mozzarella (V)

Olive panini - tomato tapenade - pesto

Chili Cheese Corn Spinach Garlic Toast (V)

Melange of corn spinach - chilli - garlic - cheddar cheese - mozzarella cheese

All sandwiches served with French fries and miniature salad

#### V - Vegetarian

# Burger

## Tenderloin Burger

Sharp cheddar - sautéed onions - mushroom - streaky bacon (pork) - tomato – Gherkin -bbq sauce- sesame bun

## Crab Cake Burger

Avocado - romaine lettuce - tomato chilli salsa - sesame bun

#### Pulled Lamb

Sharp cheddar - sautéed onions - pickled red cabbage - bbq sauce - iceberg lettuce - tomato - soft roll

#### Chicken

Sharp cheddar - sautéed onions - mushroom - streaky bacon - tomato - gherkin -bbq - bun

#### Aloo Tikki (V)

Spiced potato patty - red onion - green peas - mint chutney - dry ginger and tamarind chutney sesame bun

All burgers served with French fries and miniature salad

## Pizza

Available for lunch from 12pm to 3pm Dinner from 7pm to 11pm

#### Pepperoni

Spicy tomato sauce - oregano - roasted garlic - buffalo mozzarella

#### Seafood

Tomato - calamari - prawns - crab meat

#### Prosciutto

Goat cheese - caramelized onion - macerated figs

#### Tandoori Chicken

Chicken tikka - peppers - red onion - spinach - mint chutney

## Quattro Formaggi (V)

Four cheese pizza - mozzarella - gorgonzola - ricotta - parmesan

#### Vegetarian (V)

Asparagus - artichoke - tomato - mushroom - peppers - kalamata olives – pesto – feta cheese

## Margherita (V)

Tomato - buffalo mozzarella - basil leaves

#### La Reine

Smoked ham - mushroom - kalamata olives

#### Toscana

Smoked chicken - roasted bell peppers - goat cheese - rucola

## Spiced Lamb Keema

Tomato sauce - red onions - mozzarella cheese - mint chutney

## Tandoori Paneer Tikka (V)

Paneer tikka - spinach - peppers - red onion - mint chutney

## Bianca (V)

Truffle mushrooms - pesto - white sauce - zucchini - scamorza cheese

Kindly ask server for whole wheat options

V - Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.

Any take away food should be consumed within three hours from the time of delivery.

We levy no service charge.

## **Pasta**

Lamb Bolognaise

Spaghetti / Penne / Fettuccine

Tagliatelle (V)

Wild mushroom ragout - chicken - white truffle oil - parmesan

Conchiglie Pasta

Prawn - scallop - zucchini - pesto cream

Tortellini (V)

Goat cheese - spinach - pine nuts - cherry tomato - parmesan

Spaghetti / Penne / Fettuccine (V)

Choice of sauce - tomato basil / pesto / arrabiata (V)

Mushroom Fagotelli (V)

Porcini butter - truffle oil -shimeji mushrooms – parmesan

Linguine Aglio Olio Pepperoncino (V)

Garlic - chilli - olive oil

Lasagne (V)

Roasted vegetables - tomato sauce - mozzarella cheese

## Risotto

Prawn - clam - Scallop - calamari - rucola

Chicken - wild mushroom - truffle oil

Saffron - grilled asparagus (V)

Genovese - zucchini - sundried tomato - beans basil (V)

Kindly ask server for whole wheat and gluten free options

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# Entrée

#### Black Cod

Confit potato - snap peas - pumpkin puree - crispy lotus root - sauce vierge

#### Braised Australian Lamb Shank

Wild mushroom ragout - gremolata - potato gratin

#### Duck Two Ways - Roasted - Confit

Sweet potato mash - snow peas - carrots - star anise jus

#### Roasted Pork Loin

Mashed potato - port jus - pommery mustard cream - pickled beets - Seasonal vegetables

#### Seared Norwegian Salmon

Quinoa - asparagus - carrots - salsa verde

## Fish and Chips

English style beer battered fish fillet - tartare sauce - malt vinegar - Mashed green peas

#### Pan Roasted Sea Bass

Saffron nage - clams - zucchini - potato - cherry tomato

#### Chicken Parmesan Piccata

Red pepper coulis - gnocchi - grilled vegetables

## Roasted Cauliflower Parmesan Croquette (V)

Green peas - shimeji mushrooms - porcini coulis - cheese sauce

## Soft Polenta (V)

Quinoa - snap peas - slow roasted grapes - roasted onion - Carrots truffle veloute

## Phyllo Tartlets (V)

Sun dried tomatoes - artichoke - leeks - corn - basil pesto

# Spectra Grill/Rotisserie

#### Meat

Australian Double Lamb Chops

**BBO Pork Ribs** 

Grilled Tenderloin steak 220g

Grilled Baby Chicken

Choice of Sauces (anyone)
Red wine jus - pommary mustard - peppercorn - béarnaise

## Seafood

**Grilled Lobster** 

Grilled Jumbo Prawn

Chef's Catch of the day

Choice of Sauces (any one)
Lemon butter sauce / chilli aioli / salsa verde / sauce vierge

Grilled Haloumi (V)
Roasted vegetables - tomato relish

Vegetarian Grill (V) Tofu - vegetables - bbq sauce

Kindly Select Choice of Any Two Vegetable Accompaniments Seasonal vegetables / grilled asparagus / sautéed mushrooms / broccoli almondine creamed spinach / green peas and pancetta

Kindly Select Choice of Any One Potato Accompaniment Mash potatoes / roasted baby potatoes / salt baked potato / French fries

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# Asian Flavours

Available for lunch from 12pm to 3pm Dinner from 7pm to 11pm

# **Appetizer**

Spectra Asian Tasting Platter for Two Chicken satay - vegetable spring rolls - spicy seafood salad

Spectra Asian Tasting Platter for Two (V)
Vegetable spring rolls - crispy rice balls - spicy green mango salad

Satay Gai Grilled chicken satay - achar - peanut sauce

Po Pia Thod (V) Vegetable spring rolls - Thai sweet chilli sauce

Rak Bua Thod Nam Peung (V) Crispy lotus root - honey - siracha sauce

Khao Thod (V) Crispy rice balls - tamarind chilli sauce

Khao Pod Thod (V) Corn fritters - kaffir lime leaves - cilantro - Thai sweet chilli sauce

# Salad

## Pla Talay

Spicy seafood salad - shrimp - squid - scallop - lemongrass - mint - Kaffir lime leaves

## Pia Foo Yum Mamuang

Crispy fish flakes - roasted coconut - spicy mango salad

## Som Tum Goong Sod

Green papaya – dry shrimp – Prawn - French beans - chilli - lime - Fish sauce - peanuts

#### Som Tum Thai (V)

Green papaya - chilli - lime - peanuts

## Larb Tofu (V)

Minced tofu - shallots - spring onion - roasted rice - chilli flakes - lime - mint leaves

# Soup

## Tom Yum Goong

Thai shrimp soup - lemongrass - galangal kaffir lime leaves - chilli

## Tom Kha Gai

Spicy chicken soup - coconut milk lemon - grass galangal Kaffir lime leaves - chilli

## Tom Kha Hua pee Tofu (V)

Coconut milk soup - banana blossom

## Tom Jud Woon Sen Sarai (V)

Clear soup - seaweed - glass noodles - fried garlic

## Dim Sum

(Three pieces per serving)

Chicken - Shrimp Shumai Minced chicken shrimp dumpling - dipping sauce

Chor Mung Gai
Flower shaped minced chicken dumpling - dipping sauce

Pancib Phak (V)
Steam spiced vegetable dumpling - dipping sauce

# Wok Fried

Poonim Thod Phad Pong Karee Crispy soft shell crab - yellow curry - celery - bell peppers - onion

Phad Phak Ruam Ka Prow Moo Groub

Crispy pork belly - asian greens - garlic - chilli - fish sauce

Pra Sod Pajum Wan (Catch of the Day)
Choice of - steamed whole fish - lemon chilli sauce
Choice of - fried whole fish - tamarind sauce

Goong Phad Medmamuang
Wok fried prawns - cashew nuts - dried chilli

Crispy Thai Chilli Chicken Lemon grass - kaffir lime leaves - basil - chilli paste

Gai Ka Prow

Chicken mince - garlic - fish sauce - basil - chilli

Phad Phak Ruam Kab Tahoo (V)
Asian greens - water chestnuts - bean curd - garlic - soya

Wok Fried Asian Greens (V)
Bok choy - asparagus - broccoli - snow peas - mushrooms - garlic

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## **Curries**

## Panang Goong

Panang curry dry style - prawns - basil - kaffir lime leave - chilli

## Gaeng Kiew Wan Talay

Prawns - fish fillet - calamari - mussels - basil - kaffir lime leaves green curry – coconut

#### Massaman Gae

Massaman curry - lamb shank - potato - shallots

## Geang Phet Gai

Red curry - chicken - bamboo shoot - basil - chilli

## Gaeng Phet "Rue" Geang Kiew Wanpak (V)

Choice of red or green vegetable curry

Above curries are served with Jasmine rice

# Rice and Noodle

## Khao Phad "Spectra"

Spectra Thai fried rice - minced shrimp - Thai herbs - chilli

## Khao Phad Talay

Seafood fried rice - tomato - onion

## Phad Thai Goong Sod

Flat rice noodles - prawns - tofu - bean sprouts - tamarind

## Char KwayTeow

Flat rice noodles - chicken - prawns - sprouts

## Wonton Noodle Soup

Chicken char siew - shrimp wontons - kailan - sprouts - spring onion - fried garlic

## Phad Thai Phak Sod (V)

Flat rice noodles - vegetables - tofu - bean sprouts - tamarind

## Kao Phad Phak (V)

Fried rice - vegetables - soya - garlic

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# From the subcontinent of India Appetizer

Available for lunch from 12pm to 3pm Dinner from 7pm to 11pm

Tandoori Jhinga

Jumbo prawns - chilli powder - lemon - ginger

Spectra Indian Tasting Platter (for Two)

Chicken tikka -syrian lamb cutlet - tandoori paneer tikka

Curry Leaf Lentil Crusted Fish Fillet

Pomfret - ginger - chilli - garlic - spices - cocnut chutney - ginger chutney

Malabar Fried Prawns

Prawns - curry leaves - mustard seeds - black pepper

Spectra Indian Tasting Platter (for Two) (V)

Lotus stem - paneer tikka - spinach vegetable kebab

Lamb Seekh Kebab

Lamb mince - green chilli - royal cumin - fresh coriander - garam masala

Svrian Lamb Cutlet

Mince lamb pattie - ginger - garlic - crushed fennel

Murgh Tikka

Chicken - yogurt - red chilli paste - fresh coriander - mint - garlic

Kozhi Chuttathu

Chicken - coconut - curry leaves - banana chilli

Chaat Platter (for Two) (V)

Crisp papdi - potato - chickpea - panipuri - tamarind chutney - mint chutney

Tandoori Paneer Tikka (V)

Cottage cheese - yoghurt - green cardamom - yellow chilli

Nadru Ki Sule (V)

Lotus stem - red chilli paste - royal cumin - yoghurt - mint

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## Hara Bara Kebab (V)

Spinach - mix vegetables - roasted chick pea flour - cheese

## Mirchi Vada (V)

Jumbo green chilli - spiced potatoes - tamarind chutney

# Main Course

#### Methi Malai Jhinga

Prawns - turmeric - fenugreek - garlic

## Malabar Chemeen Curry

Prawns - coconut milk - curry leaves - chilli - black pepper

## Lamb Rogan Josh

Kashmiri style lamb - deggi chilli - cardamom - cinnamon - mace

## Chicken Milagu Pepper Fry

Chicken - crushed black pepper - dry red onions - cinnamon

#### Chicken Tariwala

Chicken - onion - tomato - garam masala - coriander - chilli

## Nellore Chapala Koora

Seer fish - mustard - roasted fenugreek - tamarind

## Spectra Style Murgh Angara

Chicken - red onion - tomato - peppers - ginger - green chilli - coriander

## **Appam**

Soft bellied lacy edged hoppers

Choice of Lamb Stew

Or

Vegetable Stew (V)

#### Paneer Lababdar

Cottage cheese - cream - onion - tomato - fenugreek leaves

#### Aloo Gobi Adraki (V)

Potato - cauliflower - onion - tomato - ginger

## Dhingri Methi Malai Mutter (V)

Mushrooms - fenugreek leaves - green peas - cashew almond paste

#### Subz Diwani Handi (V)

Melange of vegetables - spinach - fenugreek leave - cumin

#### Palak Aapki Pasand

Choice of spinach preparation with Cottage cheese Baby corn and corn kernel Potato

#### Kaikari Mandi (V)

Mix vegetables - shallots - coconut milk - tamarind - rice starch

#### Vendakai Kara Kuzhambu (V)

Ladies finger - shallots - tomato - garlic - tamarind

## Dal Jamavar (V)

Slow simmered black lentils - tomato - cream - butter

## Dal Tadka (V)

Split yellow lentils - garlic - tomato

## Chana Masala (V)

Punjabi style chick pea curry - tomato - dry mango - cumin

## Dum Aloo (V)

New potatoes - cashew nuts - yoghurt - tomato - cumin

All above Indian main courses are served with Choice of steamed rice or Indian bread

# Biryani

Malabar Lamb Biryani Slow cooked lamb - green cardamom - basmati rice - raita

Tarkari Dum Biryani (V) Seasonal vegetables - aromatic spices - rose water - basmati rice - raita

# Staple

Pilau Rice

**Brown Rice** 

Steam Basmati Rice

**Curd Rice** 

Yogurts tempering - mustard seeds - red chilli - curry leaves

Kal Dosa

Idiyappam

Uttappam

Garlic, Onion and Coriander Naan

Masala Kulcha

Peshawari Naan

Malabar Paratha

Laccha Paratha

Plain Naan

Roti

Raita / Pacchadi

# Kid's Selection

# **Appetizer**

Mini Kathi Roll - Chicken and Vegetables

Mini Kathi Roll - Paneer and Vegetables (V)

Chicken Noodle Soup with Asian Greens

Toasted Cheese and Tomato Sandwich (V)

Peanut Butter and Jelly Sandwich (V)

Crispy Vegetable Spring Rolls (V)

# **Fntrée**

Crumbed Fried Fish and Chips

Grilled Fish Fillet with Steamed Vegetables

Mini Margherita Pizza (V)

Grilled BBQ Chicken Winglet with Steamed Vegetable and Smiley Potato

Chicken Hot Dog with French Fries

Chicken Fingers with Mashed Potatoes

Fries Rice with Chicken, Shrimp and Vegetables

Macaroni with Creamy Cheese Sauce (V)

Crisp Paneer Goujons Tomato Chutney (V)

#### V - Vegetarian