## Appetizer

Jumbo Lump Crab CakesAvocado - watermelon - green mango - orange
Crisp Calamari Salt and PepperMesclun 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

## Burger

Tenderloin Burger<br>Sharp cheddar - sautéed onions - mushroom - streaky bacon (pork) - tomato Gherkin -bbq sauce- sesame bun<br>\section*{Crab Cake Burger}<br>Avocado - romaine lettuce - tomato chilli salsa - sesame bun<br>\section*{Pulled Lamb}<br>Sharp cheddar - sautéed onions - pickled red cabbage - bbq sauce iceberg lettuce - tomato - soft roll<br>\section*{Chicken}<br>Sharp cheddar - sautéed onions - mushroom - streaky bacon - tomato - gherkin -bbq - bun<br>\section*{Aloo Tikki (V)}<br>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 <br> 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

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Vegetarian (V)
Asparagus - artichoke - tomato - mushroom - peppers - kalamata olives pesto - feta cheese
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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

## Pasta

Lamb BolognaiseSpaghetti / 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

## 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 <br> 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
BBQ 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 sauceKindly Select Choice of Any Two Vegetable Accompaniments
Seasonal vegetables / grilled asparagus / sautéed mushrooms / broccoli almondinecreamed spinach / green peas and pancetta
Kindly Select Choice of Any One Potato Accompaniment Mash potatoes / roasted baby potatoes / salt baked potato / French fries
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.

## Asian Flavours

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

## Appetizer

Spectra Asian Tasting Platter for TwoChicken 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 <br> 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<br>Crispy soft shell crab - yellow curry - celery - bell peppers - onion<br>Phad Phak Ruam Ka Prow Moo Groub<br>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

## Curries

Panang GoongPanang curry dry style - prawns - basil - kaffir lime leave - chilli
Gaeng Kiew Wan TalayPrawns - fish fillet - calamari - mussels - basil - kaffir lime leavesgreen 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

# From the subcontinent of India 

## Appetizer

Available for lunch from 12pm to 3pm<br>Dinner from 7pm to 11 pm

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

## Syrian 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

# Hara Bara Kebab (V) 

Spinach - mix vegetables - roasted chick pea flour - cheese

Mirchi Vada (V)<br>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 LababdarCottage 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)
Entrée
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)

