

MENU

ANTIPASTI AND ZUPPE >>

PRIMI >>

SECONDI >>

DOLCE >>

ANTIPASTI AND ZUPPE

ANTIPASTI

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| <p>■ Riverside mixed green salad 755
Seasonal lettuce, carrot, radish, fennel, orange segments, pomegranate seeds, pine nuts, young herbs with lemon dressing</p> |
| <p>■ Tomato bruschetta 755
Tomato basil extra virgin olive oil</p> |
| <p>■ Warm goat cheese 895
Baked beetroot, lychee dressing, pistachio, aged balsamic reduction</p> |
| <p>■ Fried calamari 895
Tartar sauce and spicy tomato sauce</p> |
| <p>■ Parma ham 925
Melon pineapple cubes, olive bruschetta and mozzarella mousse wrapped in tomato sheet</p> |
| <p>■ Garlic butter tiger prawns 1025
Kataifi wrapped and deep-fried prawns, pumpkin mousse, salsa verde, tapenade and pork chorizo butter</p> |
| <p>■ Pan-seared foie gras 2095
Grilled peach, port wine reduction and micro greens, brioche
(A supplement of ₹895 would be charged to our half board guests)</p> |

ZUPPE

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| <p>■ Slow cooked basil tomato soup 525
Parmesan panna cotta, basil purée, roasted sunflower seeds</p> |
| <p>■ Minestrone 525
All time Italian favourite</p> |
| <p>■ Saffron fennel seafood broth 695
Assorted seafood, tomato cubes, garlic bread</p> |

■ Vegetarian ■ Non-Vegetarian

Kindly inform your server of any food allergies or dietary preferences
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PRIMI

<p>■ Linguine in classic rustic tomato sauce Coarsely grated parmesan, fresh basil</p>	855
<p>■ Spaghetti primavera Spring vegetables, fresh cream, pine nuts</p>	855
<p>■ Saffron risotto Arborio rice, seasonal spring vegetables, basil pesto and beetroot coulis</p>	995
<p>■ Smoked fettuccine* With chicken, cherry tomato, basil pesto</p>	955
<p>■ Spaghetti with red wine braised beef ragout Kalamata olives, rosemary gremolata, coarsely grated parmesan</p>	1025
<p>■ Spaghetti alla carbonara Pancetta ham, egg yolk, crème fraiche, parmesan cheese, freshly milled Wayanad pepper</p>	1025
<p>■ Hand cut preserved black truffle tagliatelle* Parmesan fondue, preserved black truffle shaving</p>	1095
<p>■ Buffalo mozzarella ravioli* Green asparagus, truffle cream sauce, crispy parmesan</p>	1195
<p>■ Wild mushroom risotto Arborio rice, porcini, shitake, wood fungus, button mushroom, finished with shaved urbani black truffle</p>	1395
<p>■ Hand crafted herb pappardelle* Scallop, calamari, salmon caviar, beurré blanc</p>	1595
<p>■ Lobster risotto Indian rock lobster, Arborio rice, Grana Padano</p> <p>(A supplement of ₹1995 would be charged to our half board guests)</p>	3695

*all homemade pastas contain egg. Gluten free or whole wheat pasta are available upon request.

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SECONDI

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| <p>■ Eggplant Parmigiana
Parmesan cannolo, fried basil, tomato sauce emulsion</p> | 925 |
| <p>■ Chicken paillard
Butter tossed seasonal young vegetables, chicken jus</p> | 1095 |
| <p>■ Assorted mushroom tart
Truffle scented silky smooth potato mash, garlic saffron aioli, parmesan cream and puffed rice</p> | 1295 |
| <p>■ Pan seared sea bass
Spinach, leek and cherry tomatoes, warm caper olive salsa, pickled artichoke, shaved fennel, carrot cumin purée</p> | 1295 |
| <p>■ Slow braised pork belly
Red cabbage apple purée, potato mash, aged balsamic, shallots, young spring onion</p> | 1695 |
| <p>■ Local cuisine inspired stewed red snapper fillet
With herbs, garlic, tomato and white wine, parceled in an organic banana leaf and baked</p> | 1695 |
| <p>■ Orange, caper and olive crusted salmon steak
Smoked black olive purée, butter lemon sauce, white wine braised fennel and bok choy</p> | 1695 |
| <p>■ Braised New Zealand lamb shank
Cooked in red wine, saffron risotto and gremolata
(A supplement of ₹295 would be charged to our half board guests)</p> | 1995 |
| <p>■ Seared New Zealand lamb rack
Green peas purée, fondant vegetables, shallots, spinach, smoked eggplant
(A supplement of ₹1795 would be charged to our half board guests)</p> | 3495 |

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SECOND

- **Mixed grilled seafood platter** 3695
Half a lobster, snapper, calamari, tiger prawns; with
grilled vegetables, creamy mashed potato and caper butter
(A supplement of ₹1995 would be charged to our half board guests)
- **Premium cuts of Australian meat**
Truffle potato purée, zucchini, caramelized onion, butter glazed carrot,
beetroot balsamic, arugula leaves, beef jus
- Angus cube roll (200 gms) 3895
(A supplement of ₹2195 would be charged to our half board guests)
- Angus tenderloin (180 gms) 4895
(A supplement of ₹3195 would be charged to our half board guests)
- Wagyu striploin (200 gms) 7995
(A supplement of ₹6295 would be charged to our half board guests)
- **Sides:** 695
Mashed potatoes, French fries, sautéed vegetables,
(choose any one)

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DOLCE

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| ■ Selection of Ice cream | 525 |
| ■ Exotic fruit platter | 525 |
| ■ Trio of Sorbet
Tomato basil, mango mint, lemon and thyme | 555 |
| ■ Panna cotta
Lychee granita, raspberry and rose sous vide infusion | 625 |
| ■ Classic Tiramisu
Cranberry biscotti | 625 |
| ■ Double chocolate lava cake
Vanilla ice cream | 625 |

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