Appetizer

Jumbo Lump Crab Cakes Avocado - watermelon - green mango – orange	1375
Crisp Calamari Salt and Pepper Mesclun leaves - chilli aioli - corn salsa - lemon	1250
Berkshire Pork Belly Pot Roasted Pickled shallots - apple calvados confit	1200
Seared Sea Scallop Cauliflower saffron veloute - gremolata - micro greens	1200
Prawn Cocktail Espuma cocktail sauce - iceberg - cherry tomato - boiled egg	1150
Salmon Pastrami Spiced cured salmon - fennel shavings - radish - rucola - salmon roe - citrus cap dressing	1150 per
Prosciutto Ham Compressed Melon Rucola - balsamic dressing	1000
Mezza Platter (V) Hummus - baba ganoush - labneh - muhammara - warm pita bread	975
Warm Goat Cheese Vine Leave (V) Goat cheese - eggplant caviar - pine nuts - slow roasted cherry tomato	950
Char Grilled Asparagus (V) Mesclun leaves - truffle infused mushrooms - shaved parmesan	950

Salad

Choice of Caesar salad

Chicken Tikka Romaine lettuce - anchovy dressing - chicken tikka - croutons – parmesan	1100
Vegetarian (V) Romaine lettuce - garlic dressing - croutons - parmesan	800
Classic Romaine lettuce - anchovy dressing - croutons - parmesan	850
Salad Nicoise Seared rare tuna - French beans - cherry tomatoes - kalamata olives - Gaufrette potato Poached egg - citronette dressing	950
Salad Caprese (V) Boccocini - tomatoes - tomato gello - pesto - balsamic glaze	900
Goat Cheese Rucola Salad (V) Orange - pomegranate - walnuts - maple dressing	850
Greek Salad (V) Tomato - onion - cucumber - peppers - kalamata olives - lettuce - feta cheese Oregano citronette dressing	850
Quinoa Salad (V) Pickled beetroot - orange - pomegranate - avocado curd - chia seeds	850
Mesclun Salad (V) Palm hearts - roasted peppers - artichoke - cherry tomato Balsamic mustard dressing	800

Soup

Seafood Chowder Prawn - mussel - clam - calamari - vegetables - garlic crostini	800
Spectra Home Style Clear Chicken Broth Chicken mousse tortellini - leek - celery - carrot	750
Roasted Tomato (V) Basil - garlic crostini	700
Mushroom Cappuccino (V) Truffle foam - porcini dust	700
Deli	
Smoked Salmon Open face multigrain toast – caper cream cheese - rucola - red onion slivers	1150
Spectra Club Sous vide chicken - streaky bacon - fried egg - tomato - iceberg lettuce - harissa aioli- white or multigrain	1100
Grilled Chicken Tikka Sandwich Tandoori chicken - red onion - green chilli - mint mayonnaise - achar - white or multigrain	950
Warm Grilled Vegetable Buffalo Mozzarella (V) Olive panini - tomato tapenade - pesto	800
Chili Cheese Corn Spinach Garlic Toast (V)	800

All sandwiches served with French fries and miniature salad

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

V - Vegetarian

Burger

Tenderloin Burger Sharp cheddar - sautéed onions - mushroom - streaky bacon (pork) - tomato – Gherkin -bbq sauce- sesame bun	1300
Crab Cake Burger Avocado - romaine lettuce - tomato chilli salsa - sesame bun	1200
Pulled Lamb Sharp cheddar - sautéed onions - pickled red cabbage - bbq sauce – iceberg lettuce - tomato - soft roll	1200
Chicken Sharp cheddar - sautéed onions - mushroom - streaky bacon - tomato - gherkin -bbq - bun	1100
Aloo Tikki (V) Spiced potato patty - red onion - green peas - mint chutney - dry ginger and tamarind chutney sesame bun	800

All burgers served with French fries and miniature salad

V – Vegetarian

Pizza

D----:

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

1275

Pepperoni Spicy tomato sauce - oregano - roasted garlic - buffalo mozzarella	1375
Seafood Tomato - calamari - prawns - crab meat	1200
Prosciutto Goat cheese – caramelized onion - macerated figs	1100
Tandoori Chicken Chicken tikka - peppers - red onion - spinach - mint chutney	1100
Quattro Formaggi (V) Four cheese pizza - mozzarella - gorgonzola - ricotta – parmesan	1050
Vegetarian (V) Asparagus - artichoke - tomato - mushroom - peppers - kalamata olives – pesto – feta cheese	975
Margherita (V) Tomato - buffalo mozzarella - basil leaves	975
La Reine Smoked ham - mushroom - kalamata olives	950
Toscana Smoked chicken - roasted bell peppers - goat cheese – rucola	900
Spiced Lamb Keema Tomato sauce - red onions - mozzarella cheese - mint chutney	900
Tandoori Paneer Tikka (V) Paneer tikka - spinach - peppers - red onion - mint chutney	850
Bianca (V) Truffle mushrooms - pesto - white sauce - zucchini - scamorza cheese	850

Kindly ask server for whole wheat options

V – Vegetarian

Pasta

Lamb Bolognaise Spaghetti / Penne / Fettuccine	1150
Tagliatelle (V) Wild mushroom ragout - chicken - white truffle oil – parmesan	1100
Conchiglie Pasta Prawn - scallop - zucchini - pesto cream	1000
Tortellini (V) Goat cheese - spinach - pine nuts - cherry tomato – parmesan	975
Spaghetti / Penne / Fettuccine (V) Choice of sauce - tomato basil / pesto / arrabiata (V)	975
Mushroom Fagotelli (V) Porcini butter - truffle oil -shimeji mushrooms – parmesan	900
Linguine Aglio Olio Pepperoncino (V) Garlic - chilli - olive oil	850
Lasagne (V) Roasted vegetables - tomato sauce - mozzarella cheese	850
Risotto	
Prawn - clam - Scallop - calamari - rucola	1225
Chicken - wild mushroom - truffle oil	1150
Saffron - grilled asparagus (V)	950
Genovese - zucchini - sundried tomato - beans basil (V)	850

Kindly ask server for whole wheat and gluten free options

V – Vegetarian

Entrée

Black Cod Confit potato - snap peas - pumpkin puree - crispy lotus root - sauce vierge	3250
Braised Australian Lamb Shank Wild mushroom ragout - gremolata - potato gratin	2200
Duck Two Ways - Roasted - Confit Sweet potato mash - snow peas - carrots - star anise jus	2000
Roasted Pork Loin Mashed potato - port jus - pommery mustard cream - pickled beets - Seasonal vegetables	1850
Seared Norwegian Salmon Quinoa - asparagus - carrots - salsa verde	1800
Fish and Chips English style beer battered fish fillet - tartare sauce - malt vinegar - Mashed green peas	1550
Pan Roasted Sea Bass Saffron nage - clams - zucchini - potato - cherry tomato	1450
Chicken Parmesan Piccata Red pepper coulis - gnocchi - grilled vegetables	1350
Roasted Cauliflower Parmesan Croquette (V) Green peas - shimeji mushrooms - porcini coulis - cheese sauce	850
Soft Polenta (V) Quinoa - snap peas - slow roasted grapes - roasted onion - Carrots truffle veloute	850
Phyllo Tartlets (V) Sun dried tomatoes - artichoke - leeks - corn - basil pesto	800

Spectra Grill/ Rotisserie

Meat

Australian Double Lamb Chops	3250
BBQ Pork Ribs	1900
Grilled Tenderloin steak 220g	1800
Grilled Baby Chicken	1650

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

Seafood

Grilled Lobster	2600
Grilled Jumbo Prawn	1800
Chef's Catch of the day	1550

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 - bbg sauce	1000

1050

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

V - Vegetarian

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	1350
Spectra Asian Tasting Platter for Two (V) Vegetable spring rolls - crispy rice balls - spicy green mango salad	1200
Satay Gai Grilled chicken satay - achar - peanut sauce	950
Po Pia Thod (V) Vegetable spring rolls - Thai sweet chilli sauce	850
Rak Bua Thod Nam Peung (V) Crispy lotus root - honey - siracha sauce	800
Khao Thod (V) Crispy rice balls - tamarind chilli sauce	750
Khao Pod Thod (V) Corn fritters - kaffir lime leaves - cilantro - Thai sweet chilli sauce	750

Salad

Pla Talay Spicy seafood salad - shrimp - squid - scallop - lemongrass - mint - Kaffir lime leaves	850
Pia Foo Yum Mamuang Crispy fish flakes - roasted coconut - spicy mango salad	850
Som Tum Goong Sod Green papaya – dry shrimp – Prawn - French beans - chilli - lime - Fish sauce - peanuts	800
Som Tum Thai (V) Green papaya - chilli - lime - peanuts	750
Larb Tofu (V) Minced tofu - shallots - spring onion - roasted rice - chilli flakes - lime - mint leave	750 es

Soup

Tom Yum Goong Thai shrimp soup - lemongrass - galangal kaffir lime leaves – chilli	700
Tom Kha Gai Spicy chicken soup - coconut milk lemon - grass galangal Kaffir lime leaves - chilli	650
Tom Kha Hua pee Tofu (V) Coconut milk soup - banana blossom	600
Tom Jud Woon Sen Sarai (V) Clear soup - seaweed - glass noodles - fried garlic	600

Dim Sum

(Three pieces per serving)

Chicken - Shrimp Shumai Minced chicken shrimp dumpling - dipping sauce	750
Chor Mung Gai Flower shaped minced chicken dumpling - dipping sauce	750
Pancib Phak (V) Steam spiced vegetable dumpling - dipping sauce	650
Wok Fried	
Poonim Thod Phad Pong Karee Crispy soft shell crab - yellow curry - celery - bell peppers - onion	1850
Phad Phak Ruam Ka Prow Moo Groub Crispy pork belly - asian greens - garlic - chilli - fish sauce	1750
Pra Sod Pajum Wan (Catch of the Day) Choice of - steamed whole fish - lemon chilli sauce Choice of - fried whole fish - tamarind sauce	1550
Goong Phad Medmamuang Wok fried prawns - cashew nuts - dried chilli	1550
Crispy Thai Chilli Chicken Lemon grass - kaffir lime leaves - basil - chilli paste	1200
Gai Ka Prow Chicken mince - garlic - fish sauce - basil - chilli	1200
Phad Phak Ruam Kab Tahoo (V) Asian greens - water chestnuts - bean curd - garlic - soya	800
Wok Fried Asian Greens (V) Bok choy - asparagus - broccoli - snow peas - mushrooms - garlic	800

V-Vegetarian

Curries

Panang Goong Panang curry dry style - prawns - basil - kaffir lime leave – chilli	1550
Gaeng Kiew Wan Talay Prawns - fish fillet - calamari - mussels - basil - kaffir lime leaves green curry – coconut	1550
Massaman Gae Massaman curry - lamb shank - potato – shallots	1350
Geang Phet Gai Red curry - chicken - bamboo shoot - basil – chilli	1200
Gaeng Phet "Rue" Geang Kiew Wanpak (V) Choice of red or green vegetable curry	975
Above curries are served with Jasmine rice	
Rice and Noodle	
Khao Phad "Spectra" Spectra Thai fried rice - minced shrimp - Thai herbs - chilli	950
Khao Phad Talay Seafood fried rice - tomato - onion	950
Phad Thai Goong Sod Flat rice noodles - prawns - tofu - bean sprouts - tamarind	950
Char KwayTeow Flat rice noodles - chicken - prawns - sprouts	950
Wonton Noodle Soup Chicken char siew - shrimp wontons - kailan - sprouts - spring onion - fried garlic	950
Phad Thai Phak Sod (V) Flat rice noodles - vegetables - tofu - bean sprouts - tamarind	950
Kao Phad Phak (V) Fried rice - vegetables - soya - garlic	700

V – Vegetarian

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	1450
Spectra Indian Tasting Platter (for Two) Chicken tikka -syrian lamb cutlet - tandoori paneer tikka	1350
Curry Leaf Lentil Crusted Fish Fillet Pomfret - ginger - chilli - garlic - spices - cocnut chutney - ginger chutney	1250
Malabar Fried Prawns Prawns - curry leaves - mustard seeds - black pepper	1200
Spectra Indian Tasting Platter (for Two) (V) Lotus stem - paneer tikka - spinach vegetable kebab	1200
Lamb Seekh Kebab Lamb mince - green chilli - royal cumin - fresh coriander - garam masala	1100
Syrian Lamb Cutlet Mince lamb pattie - ginger - garlic - crushed fennel	1100
Murgh Tikka Chicken - yogurt - red chilli paste - fresh coriander - mint - garlic	1050
Kozhi Chuttathu Chicken - coconut - curry leaves - banana chilli	900
Chaat Platter (for Two) (V) Crisp papdi - potato - chickpea - panipuri - tamarind chutney - mint chutney	900
Tandoori Paneer Tikka (V) Cottage cheese - yoghurt - green cardamom - yellow chilli	900
Nadru Ki Sule (V) Lotus stem - red chilli paste - royal cumin - yoghurt - mint	850

V – Vegetarian

Hara Bara Kebab (V) Spinach - mix vegetables - roasted chick pea flour – cheese	800
Mirchi Vada (V) Jumbo green chilli - spiced potatoes - tamarind chutney	650
Main Course	
Methi Malai Jhinga Prawns - turmeric - fenugreek - garlic	1550
Malabar Chemeen Curry Prawns - coconut milk - curry leaves - chilli - black pepper	1550
Lamb Rogan Josh Kashmiri style lamb - deggi chilli - cardamom - cinnamon – mace	1550
Chicken Milagu Pepper Fry Chicken - crushed black pepper - dry red onions – cinnamon	1350
Chicken Tariwala Chicken - onion - tomato - garam masala - coriander – chilli	1350
Nellore Chapala Koora Seer fish - mustard - roasted fenugreek – tamarind	1200
Spectra Style Murgh Angara Chicken - red onion - tomato - peppers - ginger - green chilli – coriander	1200
Appam Soft bellied lacy edged hoppers	

V – Vegetarian

1150

850

Choice of Lamb Stew

Vegetable Stew (V)

Or

Paneer Lababdar Cottage cheese - cream - onion - tomato - fenugreek leaves	1100
Aloo Gobi Adraki (V) Potato - cauliflower - onion - tomato – ginger	850
Dhingri Methi Malai Mutter (V) Mushrooms - fenugreek leaves - green peas - cashew almond paste	850
Subz Diwani Handi (V) Melange of vegetables - spinach - fenugreek leave - cumin	850
Palak Aapki Pasand Choice of spinach preparation with Cottage cheese Baby corn and corn kernel Potato	850
Kaikari Mandi (V) Mix vegetables - shallots - coconut milk - tamarind - rice starch	850
Vendakai Kara Kuzhambu (V) Ladies finger - shallots - tomato - garlic – tamarind	850
Dal Jamavar (V) Slow simmered black lentils - tomato - cream – butter	850
Dal Tadka (V) Split yellow lentils - garlic – tomato	800
Chana Masala (V) Punjabi style chick pea curry - tomato - dry mango - cumin	800
Dum Aloo (V) New potatoes - cashew nuts - yoghurt - tomato - cumin	800

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	1450
Tarkari Dum Biryani (V) Seasonal vegetables - aromatic spices - rose water - basmati rice - raita	1200
Staple	
Pilau Rice	350
Brown Rice	300
Steam Basmati Rice	300
Curd Rice Yogurts tempering - mustard seeds - red chilli - curry leaves	300
Kal Dosa	300
Idiyappam	300
Uttappam	300
Garlic, Onion and Coriander Naan	275
Masala Kulcha	275
Peshawari Naan	275
Malabar Paratha	250
Laccha Paratha	250
Plain Naan	250
Roti	250
Raita / Pacchadi	250

Kid's Selection

Appetizer

Mini Kathi Roll – Chicken and Vegetables	500
Mini Kathi Roll – Paneer and Vegetables (V)	450
Chicken Noodle Soup with Asian Greens	400
Toasted Cheese and Tomato Sandwich (V)	400
Peanut Butter and Jelly Sandwich (V)	400
Crispy Vegetable Spring Rolls (V)	400

Entrée

Crumbed Fried Fish and Chips	550
Grilled Fish Fillet with Steamed Vegetables	550
Mini Margherita Pizza (V)	550
Grilled BBQ Chicken Winglet with Steamed Vegetable and Smiley Potato	500
Chicken Hot Dog with French Fries	500
Chicken Fingers with Mashed Potatoes	500
Fries Rice with Chicken, Shrimp and Vegetables	500
Macaroni with Creamy Cheese Sauce (V)	500
Crisp Paneer Goujons Tomato Chutney (V)	450

V-Vegetarian