

Dinner...

Salads			
Greek Salad Cucumber, bell peppers, capsicum, tomatoes, onion, olives and feta cheese	795	Gosht makhmali sheekh, gosht chapli kebab, murgh abe murg kalmi kebab with kachumber salad and mint chutn	
Caesar Salad Romaine lettuce, sun-dried tomatoes, Caesar dressing shaved parmesan, crispy Parma ham, pesto croutons Rosemary marinated grilled chicken	795 , 895	Potato cake, grilled vegetables and rosemary jus (A supplement of ₹ 1795 would be charged to our half board guest)	3495
Thyme and garlic marinated prawns	995	Susegado Seafood Platter Baby lobster, calamari, kingfish, tiger prawns	3695
Crumb Fried Feta, Watermelon and Peach Salad Pesto marinated watermelon, lettuce, spiced peach and olive pesto	825	Continental style or Indian style served with grilled vegetables and mash potato (A supplement of ₹ 1995 would be charged to our I board guest)	Half
Starters		• THE PREMIUM CUTS OF MEAT	
Crispy Spring Roll with your choice of Vegetable and glass noodles Chicken	595 695		3895 half
Mushroom Caps Stuffed with Feta and Spinach, Carrot Peach Gazpacho Deep-fried stuffed mushrooms served with salad of lettune to the ser		Australian Angus Tenderloin (180 gms) 4 (A supplement of ₹ 3195 would be charged to our l board guests)	1895 half
onion, tomatoes, capsicum, cucumber and paprika mojo sauce		Australian Wagyu striploin (200 gms) 7995 (A supplement of ₹6295 would be charged to our half	
Fried Calamari Rings Tartar sauce	895	board guests)	Idii
■Tandoori Chicken Tikka	995	From The Display	
with mint yogurt dip and kachumber salad Portuguese Style Baked Crab Meat Gratinated with cheese, minted melon soup, mix greer beetroot and ginger relish	1295	Catch from the Deep Blue Arabian Sea: Lobster, Squids, King Crab, Pomfret, Kingfish, Tiger Pray Snapper, Sea Bass. Choice of marinade: Rechado / Lemon mustard and di	wns,
Seared Scallops Sauté asparagus, truffle scanted cauliflower mousse, wilted spinach, cranberry and paprika reduction and parsley sauce (A supplement of ₹ 495 would be charged to our half board guests)		Tandoori / House marinade / Herb marinade/ Herb garlic and Paprika Choice of sauces: Lemon butter sauce / Garlic butter sauce/ Romesco sauce / Mint chutney / Rechado sauce / Paprika mojo Choice of any one: Mash potato / Potato cakes / Pilaf of the day /Steamed rice	
_Soups		All seafood from the display will be served	with
Spinach and Asparagus Soup	525	grilled vegetables	
Seafood and Barley SoupMain Course	695	The above seafood can be served as per ch both Western and Indian (Tandoori or Goan)	
Choice of Penne. Fettuccine or Spaghetti		The above seafood is subject to availability sold as per weight. The rates displayed are per	
Basil pomodoro / Aglio-e-olio	855	grams.	
Mare e Monti with prawns, salmon, squids, red chili flakes, tomato, assorted mushroom, finished with		Sides	
white wine and parsley	925	Indian Breads	
Vegetable Tiella	925	Tandoori Roti or Naan	155
Layered potato, zucchini, tomato, eggplant and bell pepper with cheese and tomato sauce		Cheese Naan or Garlic Naan Basil Pesto and Cheese Naan	225
Susegado Vegetarian Platter	1195	Potato Wedges/French Fries	295
Spinach and corn kebab, paneer tikka, dried fruit and nuts stuffed tandoori potatoes, chutney and cheese fill	od	Steamed Rice	325
tandoori mushrooms, kachumber salad and mint chutr		Pilaf of the Day	355
Mustard Honey Glazed Grilled Chicken Chicken stuffed with brie and jalapeño served with gril	1095 led	Dessert	
vegetables, potato cake and rosemary jus		Tropical Sliced Fruit Platter	525
Choice of Curry with Steamed Rice / Indian bread		Choice of Ice cream	525
Paneer and phool makhana in makhani gravy Susegado style mackerel curry	925 1125	Apple, Beetroot, Mascarpone Crumble Berry frozen yoghurt, cinnamon crumble	625
Chicken tikka makhani Dill marinated grilled Norwegian Salmon	1125 1695	Baba au Rhum Salted caramel and banana ice cream, orange marmalac	625 de
Potato cake, wilted pak choy,dried apricot,orange chilli reduction and garlic butter sauce			625