

The open kitchens have an exhaustive display of Chinese, European, Indian, Singaporean, Malaysian and Japanese cuisines catering to the palates of the uninitiated to most evolved along with a dessert island and bar.

Spectra Wine Cellar & Whiskey Warehouse offers you a variant display of wines, champagne, sparkling wine and whiskey for you to walk-in and choose your favourite for drinking.

We hope you enjoy the experience!



HYGIENE & SAFETY MEASURES





checks & control



Hygenically prepared fresh food

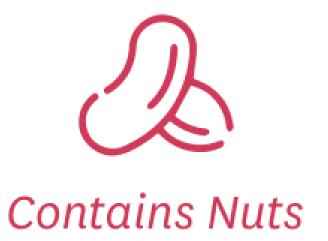


Regular sanitation & cleaning



Use of mask, gloves & other equipment as prescribed







Gluten Free



Contains Egg



While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e. wheat, rye, barley, oats, spelt or their hybridized strains & products of these /

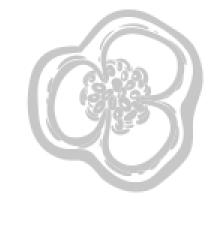
Crustacean & their products | Milk & milk products | Egg & egg products | Fish & fish products

Peanuts, tree nuts & their products | Soybeans & their products /

Sulphites. Our Chef would be delighted to design your meal without them.

We use Olive oil, Refined oil, Mustard oil, Butter and Ghee as a medium of cooking.

An average adult requires 2000 Kcal energy per day, however calorie needs may vary.



Kindly inform our associate of any potential allergies that you are borne to. All prices are in INR, exclusive of taxes. We levy no service charge.

























Japanese Hamachi Carpaccio 🍪 🧩 🔼 💝

Yellowtail - jalapeno - shitake mushroom - avocado

Goong Pan Takrai 3 🐫 🔼 💝

Prawns and lemongrass skewers - chilli lime dressing - tomato sauce

Ebi Tempura 🚱 🔼 💝

Prawn tempura - tempura sauce

Mexican Burritos

Stuffed with black rice - 3 chilli salsa - vegetables with south west mayo chipotle sauce served with apple slaw and fries

Angry Lamb Refried Beans

Indonesian Satay 🕭

Grilled meat skewers - peanut sauce - Asian pickled vegetables

Lamb 🔺 Chicken _

Kathi Roll

Goan Chicken Roll ()

Roomali wrap - chicken - onion - capsicum - egg - mint chutney

Egg ()

Roomali wrap - egg - mint chutney

Paneer Tikka •

Roomali wrap - onion - capsicum - cottage cheese - mint chutney

Bruschetta Di Pollo 🕭 🔼

Chicken and olive tapenade - tomato concasse - pine seed - arugula leave

Chicken Teriyaki

Char grilled chicken - teriyaki sauce

Arabic Mezzes

Mix platter of hummus bieruty - babaganoush - rose petal labneh fattoush - marinated olives - pita

Arancino Di Carota 🚜 💽

Carrot risotto dumplings - mozzarella - edamame pesto

Porpiaphak •

Vegetable and glass noodle spring roll - spicy plum sauce

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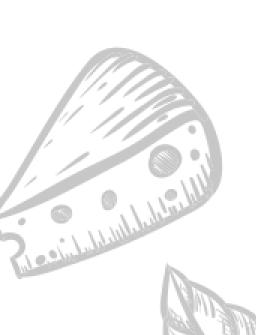




















Shahi Subz 🛞 💽

Anar Methi Chaman 🕭 🍪 💽

Cottage cheese - tomato - pomegranate powder - fenugreek

Nanhe Aloo Pyaz Ki Subzi 🕭 🍪 🖭

Baby potato - sirka pyaz - cumin seeds - coriander

Dal Makhani 🍪 💽

Slow cooked black lentil - cream - tomato puree

Tadka Dal Masaledar 🍪 🕒

Yellow lentil - cumin - ginger - asafoetida

Spectra Signature Biryani 🛞 💭

Basmati rice - Indian spices - mint - ginger

Gosht 🔺

Chicken **A**

Vegetable •

All biryanis are served with burani raita

Brown Basmati Rice Tawa Pulao

Steamed Basmati Rice

BREADS

Laccha parantha - Butter / Pudina / Hari mirchi

Kulcha - Potato / Onion / Cottage cheese

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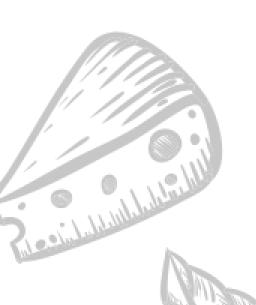














Lotus root - cottage cheese dumpling - fig relish - cardamom powder



Kalonji tadka 🕭 / Saagwala / Kolapuri masala 🕭



















Naan - Butter / Garlic / Dry fruit 🧆

Roti - Butter / Missi / Mirchi

Jalapeno and mozzarella cheese stuffed naan

Goat cheese and caramelized onion stuffed naan







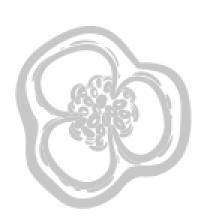








MAKI FUSION SUSHI 6 pieces per portion





Kanikama boko crab - kuruma shrimp - tamago avocado - orange tobbiko - Japanese mayonnaise



Prawn tempura reverse roll

Spicy Tuna Roll 👺 🔺

Tuna - scallions - spicy mayonnaise - garlic



Spicy scampi tempura - hokkaido scallop - spicy tonkatsu sauce

Cucumber - avocado - fried kabocha - lollorosso - soy paper - mango sauce

Crunchy Asparagus Roll

Deep fried asparagus - tempura flakes - spicy mayonnaise - garlic chips

Garden Maki Roll

Carrot - cucumber - avocado - lollorosso - spring onions - honey dip

SASHIMI (5 slices per portion)



Caramelized eel

Hamachi | Ebi | Taco | Saba | Hotate 🦞 🍪 🔺

Yellowtail | Sweet shrimps | Octopus | Mackerel | Scallop

Sake | Akami 🖐 🍪 🔼

Salmon | Tuna

SASHIMI PLATTER

Chef's Selection Of 5 Varieties Of Fish

(2 slices of each fish)

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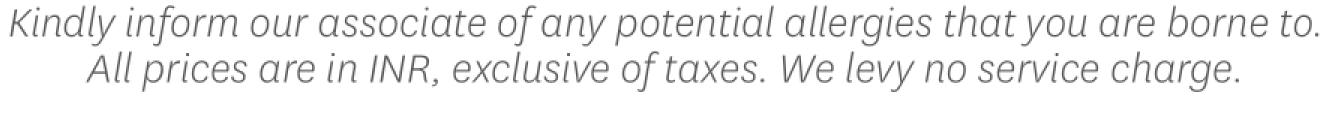














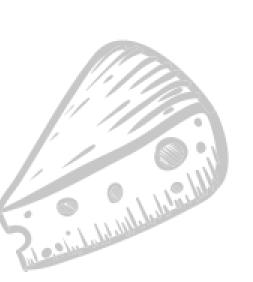






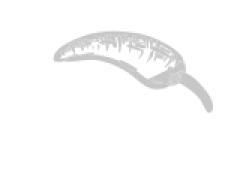


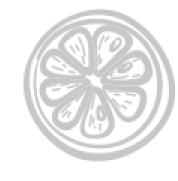


















Sake | Akami 🦀 🍪 🔼

Salmon | Tuna

SIGNATURE SUSHI AND SASHIMI PLATTERS 🔼 🤝

Chef's selection

5 varieties of fish - 3 nigri sushi - 3 maki fusion sushi

DONBURI RICE AND NOODLES

Unagi Don 🦀 🍪 🔺

Gohan - caramelised eel - teriyaki sauce

Katsudon 🔺 🚚

Deep fried pork cutlet - onion - gohan

Kaisendon 🦀 🍪 📥

Assorted seafood - spring onion - gohan

Salmon Ikura Don 🦀 🅸 🔼

Gohan - salmon - ikura

Yasai Itame Don 🍪 🗨

Assorted mushroom - vegetables - teriyaki sauce - gohan

DIM SUMS

Steamed Dim Sums - Non vegetarian 6 pieces

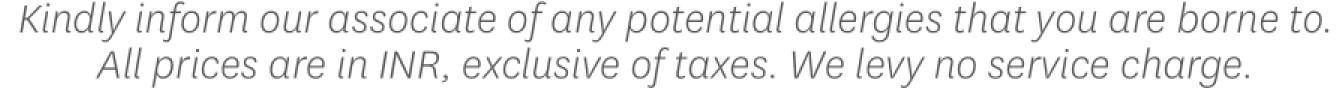
3 pieces

Chicken suimai - chilli Crystal prawn hargao 👺 Char siu pork - sesame 🦛

Steamed Dim Sums - Vegetarian 6 pieces

3 pieces

Ten treasure vegetable dumpling - garlic - coriander Crystal edamame - truffle dumpling Mushroom - water chestnut dumpling





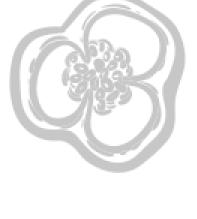




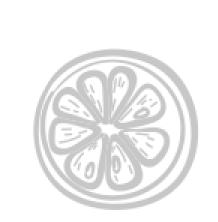


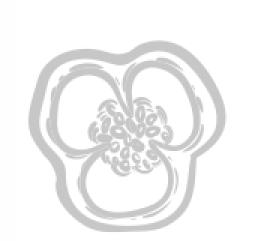


































SALADS AND SOUPS

Phla Goong 🦀 🔺

Prawn salad - lemongrass - cucumber - kaffir lime - Thai chilli paste dressing

Yum Pollamai 🕭 🕒 💔

Refreshing pomelo salad - seasonal fruit - coconut - kaffir lime leaves - nuts

Quinoa And Smoked Pear Salad 🚱 🗨

Quinoa tabbouleh - smoked pear - goat cheese - lettuce

Bocconcini Caprese 🛞 🗨

Bocconcini - organic tomatoes - basil - mix leave - basil pesto - caramelised walnut

Tempura Soba | Udon 擽 📥

Buckwheat noodle soup - prawn tempura - vegetables - spring onion

Roasted Tomato Soup 🍪 🗨

Roasted tomatoes - garlic - fresh herbs - cheddar cheese croutons

Wild Mushroom Soup (3)

Seasonal mushrooms - shallots - cream - truffle oil

SANDWICH - BURGERS - PIZZA - FLAT BREAD

All sandwich - burgers -are served with thick cut fries and compressed melon salad

Spectra Club Sandwich 🔾

Cajun spiced chicken breast - bacon - egg - cheddar cheese 🔺 🖛 Rye bread - grilled vegetables - avocado - tomato chutney - mayonnaise

Walnut And Sunflower Seed Tartine 🕭 💽

Basil pesto – tomato - bocconcini - olive oil - sea salt

Grilled Panini Sandwich

Clove smoked paneer

Tenderloin Burger 🔺 🖛

Grilled tenderloin patty - button mushrooms - crispy bacon caramelised onions - mustard mayonnaise

Mini Sesame Slider

Chicken - mint - garam masala | Korean gochujang chicken

FLAT BREADS

Turkish Lamb 🕭 📥

Cumin - pine seed - feta

Mushroom And Blue Cheese

Red wine onion - wild mushrooms - greens

Pesto - fresh chilli - sundried tomato - bocconcini - extra virgin olive oil

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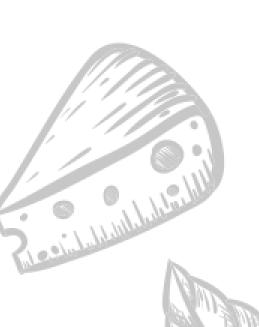








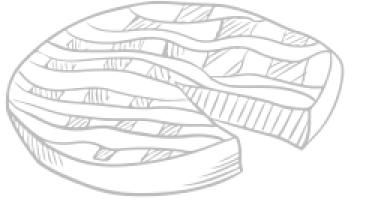






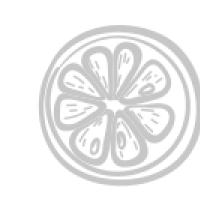


















Tomato sauce - mozzarella - pepperoni - crispy bacon caramelized onion - blue cheese

Tandoori chicken tikka - onion - mint - coriander - green chilli



Tomato sauce - mozzarella cheese - basil - extra virgin olive oil



Paneer - capsicum - onion - coriander



Ravioli Di Ricotta e Spinaci Al Burro e Salvia 🖭 💝

Spinach - ricotta ravioli - sage butter

Spaghetti Aglio e Olio- Pepperoncino 🗨

Chilli - garlic - extra virgin olive oil

Fusilli Alfredo

Cream - garlic - parmesan

Whole wheat pasta & Gluten free pasta are available on request.

Additional Comfort Pasta topping:

Meats And Seafood

Grilled chicken

sundried tomato - olives

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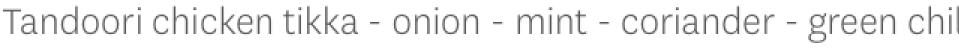
















Duck ravioli - truffle butter - duck jus

Penne alla Sorentina 💽 💝



Penne - tomato sauce - mozzarella di buffalo









Salmon – prawns

Vegetables •

Onion - bell pepper - baby corn - mushroom - broccoli - jalapeno chilli -

















MAINS



Cured sea bass - jalapeno - cucumber - morimiso

Salmon Saikyo Miso 🍪 🔺



Crumbed pork cutlet

WESTERN

All mains are served with grilled vegetables, choice of starch and sauce

Risotto Al Funghi Porcini e Asparago 🍪 💽 💝

Arborio rice - wild mushroom - asparagus

Choose Your Meats

Grilled Cochin tiger prawns



Corn-fed chicken breast

Rosemary and garlic lamb chops

Citron grilled fish

Choose Your Sides

Truffle mash potatoes / Pommes anna / Butter and herb crushed baby potatoes

Choose Your Sauce

Lemon caper butter sauce / Red wine jus / Citron & herb oil emulsion

Krung Gaeng Goong 🐫 🛕 💭

Gae Phad Prik Kaeng 🔔 🔼 🦫

Stir fried lamb - red curry paste – coconut-Thai ginger - long beans - sweet basil

Pla Nueng Manao 🦀 🍪 🔺

Steamed river sole - garlic - kaffir lime sauce

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All stir fries are served with Jasmine rice

Pan seared tiger prawn - kaffir lime - Thai red curry

Panang Gai Yang 🕭 🔺

Grilled chicken - Thai penang curry - kaffir lime - peanut



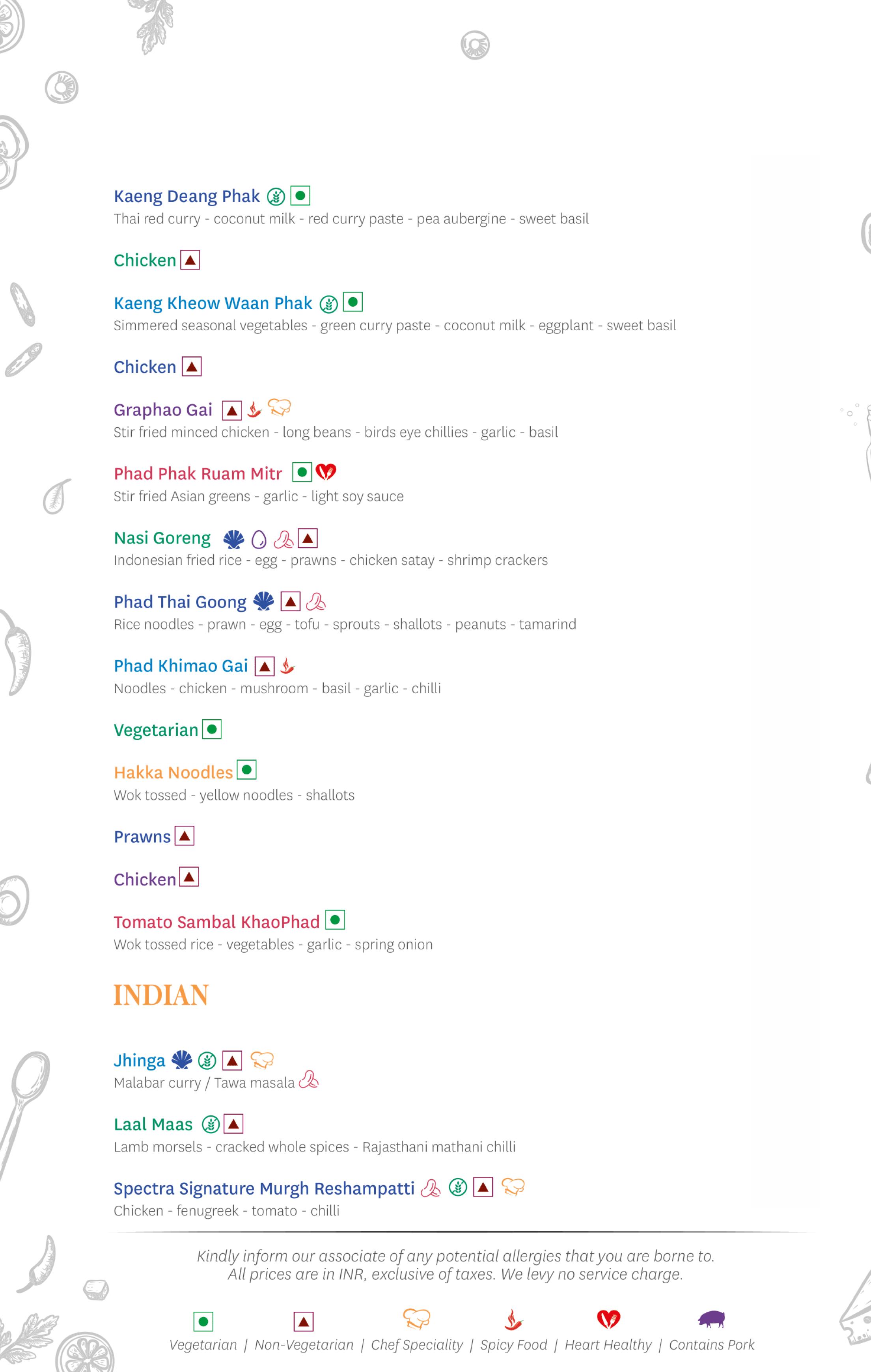


















Crispy minced corn fritter - sweet chilli sauce



Coriander sour cream



Butter tossed edamame - brown garlic - togarashi



Mix platter of aloo - paneer - pyaaz - mirch

Mumbai Vada Pao 🔔 💽

Deep fried potato dumplings - bun - chilli - garlic chutney

Our Kebabs are available from 1130 HRS – 1530 HRS and 1830 HRS – 2330 HRS served with beetroot murabba, saffron yoghurt and desi coleslaw

Tasting Kebab Platter (Serves 2)

Mix platter of assorted kebabs





Lehsun Tulsi Ka Jhinga 🐫 🕭 🍪 🔺

Cochin bay prawns - garlic juice - sweet basil



River sole - carom seeds - lime

Gilafi Lamb Seekh Kebab 🕡 🍪 🔼

Skewered lamb mince - peppers - coriander

Spectra Signature Kebab 🔾 🕭 🍪 💝 📥 Smoked chicken thigh - star anise - dry ginger powder

Spectra Signature Paneer Tikka Platter 🕭 🍪 🖭

Mango chutney paneer tikka - clove smoked paneer

Kaju Aur Mewa Seekh Kebab 🕗 📦 🗨

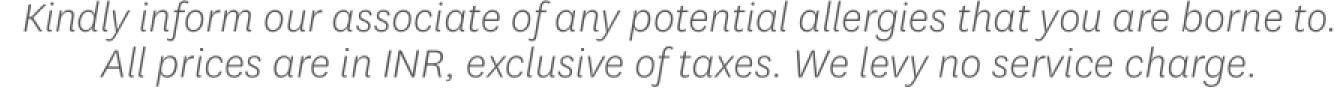
Cashew and khoya seekh - cardamom - ginger

Tandoori Malai Broccoli 🕭 🍪 💽

Ricotta cheese - cardamom - pinenuts

Apricot And Shahi Mirch Bharwan Aloo 🔑 🗨

Sesame crusted potato - achari chilli - cumin seeds



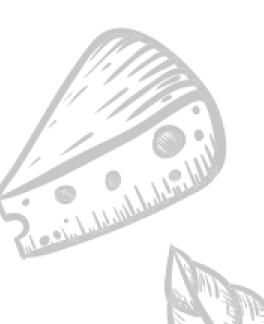










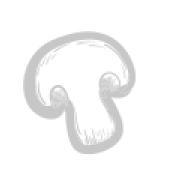
















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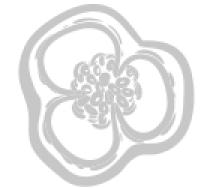












Dulce de Leche OREO Cheesecake ()

OREO cheese cake





Classic old fashioned dessert - perfect combination of sweet - salt - nuttiness







Traditional lemon tart - creamy lemon curd - orange compote - fruit salsa

Mississippi Mud Pie 🕭 🔾 🔺





Chocolate mud pie - topped with tropical fruits - banana - white chocolate sauce

Crème Brûlée Cream Puffs 🔾 🔺



Caramelized crème brulee buns - fluffy bread - burnt sugar-creamy custard filling

Gulab Jamun



Pistachio stuffed - mewa dumpling









Chena spheres - saffron milk

Seasonal Fruit Platter 🛞 💽







Signature Dessert Platter

Choice of signature desserts from our dessert island

HOMEMADE ICE CREAM AND SORBET ③



TEA AND COFFEE

Choice Of Coffee

Cappuccino | Espresso | Macchiato | Americano | Café latte

Choice Of Tea

Assam | English breakfast | Camomile | Green | Masala | Earl grey | Jasmine | Darjeeling | Peppermint

