

Susegado

Dinner...

Salads / Starters...

- **Red wine Poached pear and Goat Cheese salad**
Micro greens, truffle honey, berry compote, pistachio sauce
- **Panzanella with Mozzarella**
Cucumber, bell peppers, capsicum, tomatoes, onion, croutons, white wine vinaigrette dressing
- **Caesar Salad**
Romaine lettuce, sun-dried tomatoes, Caesar dressing, shaved parmesan, parma ham crisp, pesto croutons
With chicken shish taouk
Prawns in lemon, garlic and butter
- **Spinach and Cream Cheese Stuffed Parmesan Crusted Mushroom Caps**
Paprika mojo sauce
- **Achari Chicken Tikka**
With mint yogurt dip
- **Gratinated Butter Garlic Mussels**
Cherry tomato, white wine and garlic bread
- **Goan Style Prawn Cake**
Cucumber and coconut salad, Piri piri sauce
- **Seared Scallops**
Artichoke and saffron emulsion, truffle scented cauliflower mousse, carrot and orange marmellata

Soups...

- **Mushroom Cappuccino**
- **Fennel Infused Seafood Soup**

Main Course...

- **Choice of Penne, Fettuccine or Spaghetti**
Basil pomodoro /aglio-e-olio/alfredo
- **Vegetarian Kebab Platter**
Rajma galawati kebab, chutney paneer tikka, tandoori aloo firdausi, stuffed tandoori mushroom
- **Choice Of Curry with Steamed Rice / Indian bread**
 - Paneer tikka Makhani
 - Susegado style mackerel curry
 - Chicken tikka makhani
- **Mobor Style Beef Chili Fry**
Sliced steak cooked with Goan spices, onion, tomato and capsicum with Goan pao
- **Spaghetti Allo scoglio**
With prawns, salmon, squids, mussels, cherry tomato, finished with white wine and parsley
- **Herb marinated Grilled Chicken**
Chicken breast stuffed with raisin and smoke cheese served with grilled vegetables, polenta and rosemary jus
- **Milan Kebab -Non-Vegetarian**
Ajwani fish tikka, tandoori prawns, murgh kalmi kebab, lamb seekh kebab and mint yoghurt dip.
- **Herb Marinated Grilled Norwegian Salmon**
Truffle mash potato, grilled vegetable and lemon butter sauce

- **Grilled New Zealand Lamb Chops**
Pumpkin and almond puree, lentil potato croquettes and rosemary jus

- **Susegado Seafood Platter**
Baby lobster, calamari, kingfish, tiger prawns
Continental style or Indian style served with grilled vegetables and mash potato

THE PREMIUM CUTS OF MEAT

- **Australian Wagyu striploin (200 gms)**
Pumpkin and almond puree, truffle scented potato mash and rosemary jus

From The Display....

- **Catch from the Deep Blue Arabian Sea: Lobster, Squids, King Crab, Pomfret, Kingfish, Tiger Prawns, Snapper, Sea Bass**
Marinated with your choice of Rechado / Lemon mustard and dill / tandoori / herb marinade / herb garlic and paprika
All seafood from the display will be served with grilled vegetables and
Choice of any one: Mash potato / pilaf of the day / steamed rice/ spiced potato wedges
Choice of sauces: Lemon butter sauce, Garlic butter sauce, Romesco sauce, Mint chutney, Rechado sauce, Paprika mojo sauce

All seafood from the display will be served with grilled vegetables

The above seafood can be cooked in both Western and Indian (Tandoori or Goan) as per the request. The above seafood is subject to availability and sold as per weight. The rates displayed are per 100 grams.

Sides...

- **Indian Breads**
 - Tandoori Roti or Naan
 - Cheese Naan or Garlic Naan
 - Dry fruit Naan and Cheese Naan
- **Spiced Potato Wedges/French Fries**
- **Steamed Rice**
- **Pilaf of the Day**

Dessert...

- **Tropical Sliced Fruit Platter**
- **Choice of Ice Cream**
- **Apple, Rhubarb, Mascarpone Crumble**
Berry frozen yoghurt, cinnamon crumble
- **Baba au Rhum**
Salted caramel and banana ice cream, orange marmalade
- **Tender Coconut, Banana and Kahlua Trifle**
Tropical fruits skewer

Kindly inform your server of any food allergies or dietary preferences