

Susegado

Lunch...

Salads / Starters...

Savory Empanada

- Zucchini, spinach, corn and smoked cheese
- Spiced chicken and cream cheese served with orange paprika mojo sauce, sour cream, parsley and green peas sauce

● Red wine Poached Pear and Goat Cheese salad

Micro greens, truffle honey, berry compote, pistachio sauce, pickle ginger lemon dressing

● Panzanella with Mozzarella

Cucumber, bell peppers, capsicum, tomatoes, onion, croutons, white wine vinaigrette dressing

● Susegado Vegan Salad

Assorted lettuce, dry cranberry, pineapple, apricot, dates almond, beans, orange, chia seeds, flake seeds with dressing of lemon, pickle ginger and maple.

● 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

● Achari Chicken Tikka

With mint yogurt dip

● Norwegian Smoked Salmon

Horseradish sauce, sour cream, dill and flying fish roe

Sandwiches...

● Grilled Caprese Focaccia sandwich

Tomato, Mozzarella, pesto spread, balsamic drizzle served with French fries

● Choice of Burger

● Vegetarian

● Chicken or Tenderloin or Lamb Patty

On sesame bun with French fries

Indian Roomali Wrap

- Mint yoghurt dip and tamarind date sauce
- With Kesariya paneer tikka
- With chicken tikka
- With lamb sheekh kebab

● Steak and Coleslaw Sandwich

Panini bread, fillet mignon, sun-dried tomato, horseradish and French fries

● Tuna Tramezzini Sandwich

Tuna sandwich in ciabatta bread with onion, tomato, bell pepper, boiled egg and French fries

Main Course...

● Choice of Penne, Fettuccine or Spaghetti

Basil pomodoro /aglio-e-olio/alfredo

Choice of Curry with Steamed Rice / Indian bread

- Paneer tikka makhani
- Susegado style mackerel curry
- Chicken tikka makhani

● Spaghetti Allo Scoglio

With prawns, salmon, squids, mussels, cherry tomato, finished with white wine and parsley

● Panko Crumb Fried Fish and Chips

Spiced potato wedges and tartar sauce

● Herb Marinated Grilled Chicken

Chicken breast stuffed with raisin and smoked cheese served with grilled vegetables, polenta and rosemary jus

● Bardez Sampler ---A Goan Inspiration

Peri Peri kingfish steak, prawns curry, cabbage foogath, steamed rice

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

● Ice Cream Sandwich

Whoopie pie with strawberry cheese cake swirl ice cream, berry thyme preserve

● Belgian Chocolate Brownie

Vanilla ice cream

● Tender Coconut, Banana and Kahlua Trifle

Tropical fruits skewer