

**Ala Carte**  
**Bar – Be – Que**

Rosemary and crushed pepper marinated  
Bar-be-Qued Mulwara Lamb Rack

Grilled Chicken with Honey and Soya

Sea Salt crusted Salmon

Garlic, lemon zest and dill marinated  
grilled Jumbo Prawns with wine butter  
sauce

Marinated Bratwurst with whole  
Peppercorn, Thyme and Garlic

“Catch of the Day” with caper butter garlic  
sauce

Oregano and Crushed Coriander dusted  
Cottage Cheese Medallion (V)

Crispy cheeseburger with Country style  
Potato Wedges (V)

Sriracha and Sesame marinated Tofu (V)

**All Bar – Be – Que orders are accompanied with Country Style  
Potato wedges, Garlic bread and House Salad**

**Gourmet Wood Fired Pizza**

Margherita Pizza (V)

*Italian tomato and mozzarella*

Primavera (V)

*Mozzarella cheese, peppers, onions, mushrooms,  
asparagus and kalamata olives*

Caramelized onion, Sun dried tomato,  
Goat cheese and Arugula (V)

Pepperoni

*Mozzarella cheese, tomatoes and pork pepperoni*

Roasted Chicken

*Mozzarella cheese and roasted chicken*

Tandoori Chicken Pizza

*Mozzarella cheese, spicy chicken tikka*

(V) Vegetarian

## **Indian Bites**

**Malabar Fried Pomfret**

*pan fried marinated pomfret fillet*

**Tandoori Tiger Prawns**

*prawns macerated with exotic masala*

**Murgh Malai Kebab**

*creamy chicken kebabs infused with green cardamom and cheese 'finished in a clay oven'*

**Murgh Reshmi Kebab**

*minced chicken skewer seasoned with ginger and green chillies*

**Seekh Kebab**

*kebab of mince lamb with blend of spices*

**Paneer Tikka Sunheri (v)**

*fresh cottage cheese marinated with spiced yoghurt and carom seeds*

**Subzi Mewa Seekh (v)**

*garden fresh vegetable skewers with cheese and toasted nuts*

**Tandoor ke Phool (v)**

*tandoori baked broccoli and cauliflower*

**Tandoori Aloo Firdosi (v)**

*scooped barrel potatoes filled with cheese and tangy masala*

## **Hot – Small eats**

Chicken Satay with peanut sauce

Wok fried prawns and onion with hot chilli sauce

Wok fried Sichuan prawns

Sichuan chilli chicken with peppercorn, lantern chillies and green onion

Sichuan chilli vegetables with bean curd, lantern chillies and cashew nut in sesame oil (V)

Stir fried asparagus and corn (V)

Aubergine in hot bean sauce (V)

## **Desserts**

**Valrhona chocolate and gianduja parfait, apricot centre**

*70% valrhona cocoa and hazelnut parfait filled with apricot compote*

**Chocolate Hazelnut Tart**

*chocolate tart, roasted hazelnut filling, chocolate ganache - eggless and no added sugar*

**Warm Bread and Butter Pudding;**

**Vanilla Bean Anglaise**

*traditional pudding with croissant milk and raisins*

(V) Vegetarian