## Soups
- Potato & spinach soup 400
  “Inspired from the Konkan coast”
- Kurumilagu Njandu rasam 475
  Crab & fresh green pepper soup
- Quinoa and grilled vegetable salad 400
  Pesto focaccia
- Baby romaine salad 400
  Sumac croutons, parmesan garlic dressing

## Salads
- Vegetable
- Chicken
- Seafood

## Finger Foods
- Chilli cheese Dhaba samosa 750
- Prawn Chettinad tart 950
- Chicken tikka cheese melt 850
- Tempura basket with sambal mayo
  - Vegetable 750
  - Chicken 850
  - Seafood 950
- Falafel & sumac in basil pita wrap 750
- Allam kodi wrap, chilli shallot chutney 850
- Bangkok satay wrap, chilli basil dip 850

## Main Course
- Crumbed mustard chicken 950
  Garlic sweet potato mash, asparagus, sautéed mushroom
- Garlic & rosemary rubbed tenderloin 1500
  Steak chips, pan jus, buttered green beans
- Malabar Squid tawa fry 1150
  Served with appams
- Nasi goreng
  - Vegetable 900
  - Chicken 1050
- “Ghar ki murgi” dal ke saath 950
  Served with Uzbeki naan
- Sialkot ki Aloo Gobhi 750
- Halke phulke paneer te palak 850
  Thai rice bowl
  - Vegetable 900
  - Chicken 1050
  - Prawn 1250
- Mavinakai Mensukkai 750
  Served with red rice
- Paneer aur anjeer ka kofta 750
- Vegetable & cashew gassi 850
  Served with Mangalorian rice roti
- Gratinated asparagus & potato gnocchi 900
  Walnut pesto

## Desserts
- Baked apple crumble 650
  Warm custard cream
- Ivory “chocolate fudge” 700
  Almond biscotti, hazelnut praline, berry confit
- Tender coconut & mascarpone parfait 650
  Coconut chips
- Moong dal halwa cheese cake 650
  Rabdi foam
- Baked gulab jamun 600
  Pistachio crumble
- Selection of ice cream 500
  (Cotton candy, Honey nut crunch, Tender coconut, Chickoo, Jackfruit)

## Sides
- Roasted potato with rosemary & garlic 325
- Yellow dal of your choice 550
- Kerala red rice/Saffron rice 300
- Appams 200
- Neer dosa 200
- Uzbeki naan/Cilantro sesame naan 200

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All prices are in Indian rupees and exclusive of taxes