PUT YOURSELF IN THE HANDS OF THE CHEF

To savor the essence and experience exquisite fine dining at our restaurant, our chef would be delighted to customize your meal experience to overwhelm the epicurean in you.

CHEF’S SIGNATURES

- Chilli and cheese gratinated tiger prawns 1950
  fontina cheese gratin
garlic tossed pasta fettuccini and zucchini

- Chef’s special crab omelet 1200
  house salad and dashi flavored broth

- Tempura fried king prawns 1000
  served with honey sesame carrot ribbons
  with miso mayo

It is our endeavour to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist in ordering food items to suit you. All prices are in Indian rupees and exclusive of any applicable taxes.
CHEF REGO’S PORTUGUESE CONNECTION

SOPA

- Sopa de peixe 600
  saffron flavored sea food broth with bell pepper and spring onion

- Sopa de verdure com efinafres 575
  vegetable broth with shredded spinach

ARRANQUE

- Camarao fritto 1000
  prawns marinated with spices bodied with semolina served with chilli mango dip

- Lulas picante 800
  roundels of squids tossed with garlic chilli flakes, lemon juice and olive oil

PRATO PRINCIPAL

- Peixe haldi chilli 1050
  turmeric and green chilli marinated fish served with Karwari vegetables

- Filetes de peixe fritto 1250
  shallow fried semolina crusted fillet of snapper, served with lemon rice

- Peixe fillet thamuso 1250
  spiced fillet red snapper grilled to perfection served with local vegetable and coconut rice

- Peixe com pomfret / seabass Verde 1250
  pan seared fillet fish marinated with green spices, served with cilantro rice

- Grilio camarao tigre picante 1950
  tiger prawns topped with onion, chilli flakes and lemon juice served with cumin rice

all the above prices are exclusive of taxes
Grilio grande camarao com cilantro 1950
chef Rego’s signature dish
grilled tiger prawns flavored with fresh coriander and served with saffron sauce

Lagost suade de goa 2250
slit lobster medallions infused in local palm wine and cooked with spices, served with spinach foogath and coconut rice

INTERNATIONAL RETRO

STARTERS

Pan fried gnocchi 775
hand knotted potato dumpling with corn asparagus, zucchini, parmesan, thyme, truffle oil and verjuice dressing

Exotic vegetables in Caribbean barbeque sauce 775
homemade barbeque sauce

Smoked Norwegian salmon platter 950
chilled char grilled peppers, caper berries, sour cream and onion rings

Prawn toast 1000
topped with corn salsa flavored with smoked paprika and garlic aioli

Maryland crab cakes 1000
spicy chimichuri salsa mushroom, rocket and blue cheese with pears

Sea scallops 1450
deep-fried layered scallops with sliced apple and herb flavored prawn paste apple, mint and nut salad, spicy sundried tomato bath

Lobster gremolata 2250
served with pomegranate and almond salad

all the above prices are exclusive of taxes
- Chilli garlic gambas
  pan tossed king prawns with chilli flakes, garlic, white wine and parsley

- Clay oven roasted fish chunks
  sundried tomato and chilli marinated fish tikka served on red wine vinaigrette infused crunchy salad

**SOUPS**

- Corn and bell pepper soup
  young American corn and bell pepper soup

- Mediterranean crab soup
  cucumber wrapped crab meat and vegetable

**MAIN COURSE**

- Morisco spice seared sea bass
  potato upside down, wilted spinach sautéed okra with coconut

- Mediterranean pan seared fillet
  Indian salmon
  Atlantic salmon
  pan seared fish
  fennel flavored potatoes Brulee scooped vegetables, saffron pistachio sauce

- Arabian snapper “En Papillote”
  herb wine braised, cherry tomato glaze spiced fussili, nutty vegetables

- Spaghetti with mussels
  Spaghetti pasta tossed with fresh red chili, garlic lime leaves mussels and garlic

- Poisson champignon de duxelle
  mushroom duxelle crusted red snapper tomato fondue, grain mustard sauce, tossed asparagus

- Pesce strato
  zucchini wrapped red snapper with pea puree, roasted carrot and potato mash, olive soil pan jus

*all the above prices are exclusive of taxes*
● Lemon and chilli crusted Atlantic salmon
  wilted spinach, char grilled peppers

● Tequila-mustard lime enhanced tiger prawns
  haricot beans
  crushed baby potato

● Crab Singapore chilli
  whole crab cooked along with Singapore chillies

● Herb and mustard rubbed lobster
  warm tomato and jalapeno salsa
  seafood risotto

● Lobster Thermidor
  classic French preparation of lobster
  garlic tossed vegetables and mashed potato

Make a wish / catch of the day

● Lobster 2250
● Crabs 2050
● Tiger prawns 1950
● Atlantic Salmon 1375
● Red Snapper 1250
● Sea bass 1250
● Tuna 1250
● Pomfret 1250
● King prawns 1050
● Rockfish 1050
● Kingfish 1050

Enjoy your choice - stone grilled/
  pan seared/ wine poached/ mango wood grilled/
  steamed or tandoor

Starch - mash potatoes, flavoured rice
  (lemon, coriander, parsley, peri peri, tomato, saffron),
  steamed rice

Seasonal vegetables - steamed/ butter-tossed/
  grilled/ balsamic-tossed/ oregano scented

Sauces - grainy mustard/ beurre blanc/
  olive tapenade/ butter garlic/ peri peri/ haldi chilli

all the above prices are exclusive of taxes
GOAN INSPIRED

SOUP

- Cream of coconut soup 575
  Cilantro and chilli infused soup

- Prawn soup with potatoes 650
  Prawn and potato soup

STARTERS

- Bolinhas de batatas 500
  potato dumplings with spiced vegetables
  and cashew nuts served with chilli mango dip

- Babycorn & french bean Karwari 600
  in poie
  tangy tamarind chutney

- Squid chilli fry 625
  Goan style squids tossed with onion, capsicum
  and tomato

MAINS

- Exotic vegetables peri peri on skewers 500
  exotic vegetables tossed with
  peri peri sauce, served with poie bread

- Mushroom mardol 600
  Goan rice/ Poie

- Clams/ Vegetable Xacuti 1000/600
  prawns or mix vegetable cooked in
  roasted spices and coconut

- Goan fish/ prawn or vegetable curry 1000/600
  traditional goan curry flavored with kokum
  and coconut milk served with steamed rice

- King prawn balchao 1000
  traditional pickled preparation of king prawns

all the above prices are exclusive of taxes
Pomfret rechado
pan seared pomfret encased with rechado spices, Karwari vegetables and lemon rice

Goan Morisco grill
Goan grilled Platter of half a lobster, tiger prawns, red snapper marinated with assorted spices, pan grilled vegetables and spinach served with a mould of coconut rice

Crab xec-xec
Live crab cooked in goan xec-xec sauce served with steamed rice

TO FINISH

Chocolate cherry roulade
cherry infused chocolate cake

Serradura
Portuguese panacotta layers of crumbled cookies and condensed milk sabayon

Mascarpone and litchi sabayon
with kokum ragout litchi flavored sabayon cream served with kokum reduction

Cappuccino Walnut Pie
rich mocca tart coffee ice cream

Goan Inspired sweet platter
dodol with coconut cream, doce and pinag

House Delicacy
warm bebinca coconut ice cream

SERVED FROZEN

Lemon n Mint sorbet
Raspberry sorbet
Chocolate sorbet

INDIAN FROZEN SPICED CREAMS

Lemon grass ice cream
Orange and apricot ice cream

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