As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

Sauces & Condiments
Choice of Sauces
Wild Mushroom Cream | Barbeque | Lemon Butter | Chilli Garlic | Garlic Butter | Peri - Peri

Choice of Potatoes
Creamy Mash | 471kcal, Skinny Chips | 296kcal, Fat Chips | 167kcal

List of Allergens:
Molluscs, Eggs, Fish, Lupin, Soya, Milk, Peanuts, Gluten, Crustaceans, Mustard, Nuts, Sesame, Celery, Sulphites

Barbeque Sizzlers
- Fillet of Fish 990
  190gms | 508kcal |
- Tenderloin Medallions 990
  320gms | 459kcal |
- Grilled Chicken Leg & Breast 990
  220gms | 356kcal |
- Yoghurt & Chilli Marinated Vegetable 690
  & Indian Cottage Cheese 200gms | 598kcal |

Non Vegetarian
Vegetarian
Spicy
Chef's signature dish
Light & healthy meal
Low carbon foot prints & from the Goan coastline
Vegan

Barbeque Seafood Grills
- Seafood by Weight
- Goan Spiny Lobster 475
  Per 100 Grams
  470gms | 560kcal |
- Jumbo Prawns 475
  Per 100 Grams
  500gms | 550kcal |
- Catch of the Day 425
  Per 100 Grams
  470gms | 508kcal |

The Above Seafood comes with Accompaniments & the Preparation of your choice:
- Griddled
  Accompaniment of Creamy Mash, Grilled Vegetable
- Selection of Sauces
  Wild Mushroom Cream | Barbeque | Lemon Butter | Chilli Garlic | Garlic Butter | Peri - Peri
- Tandoori
  Accompaniment with Kachumber Salad and Indian Bread
- Choices of Marination
  Yogurt Chilli, Basil
- Curry Cooked in the Choices of Goan/Home Style
  Accompaniment of a bowl of Steamed Rice or Indian Bread

Barbeque Combos
- Sea Pearls 2250
  Starter: Chilli garlic squids or Butter Garlic Prawns
  Main: Chef's Seafood Platter - Baby Lobster, King Prawn, Squid, Catch of the day
  Accompaniments with Jacket Potato and Grilled Vegetable
  Choice of Dessert
  990gms | 1950kcal |
- Tandoori Samudri Khazana 1950
  Main: Yogurt Chilli Baby Lobster, Saffron Tiger Prawn and Basil Fish Tikka
  Accompaniments of Dal Makhani with Steamed Rice or Indian Bread
  Choice of Dessert
  1050gms | 2108kcal |
- Nawab-E-Dastarkhan 1850
  Main: Kebab Platter - Tandoori Murgh, Chicken Sheesha Kebab, Chicken Malai Tikka, Mutton Galouti
  Accompaniments of Dal Makhani with Steamed Rice or Indian Bread
  Choice of Dessert
  1150gms | 1503kcal |
- Bahaar-E-Subz 1350
  Main: Vegetarian Kebab Platter
  Paneer Tikka, Bharwan Aloo, Tandoori Fruits, Corn & Spinach Seekh
  Accompaniments of Dal Makhani with Steamed Rice or Indian Bread
  Choice of Dessert
  1200gms | 1564kcal |
**Barbeque**

**Accompaniments**

- **Chicken Tikka**
  200gms | 650kcal | 🍛

- **Tandoori Chicken**
  245gms | 456kcal | 🍛

- **Lamb Seekh Kebab**
  200gms | 630kcal | 🍛

- **Fish Tikka**
  190gms | 267kcal | 🍛

- **Tandoori Sampler**
  810gms | 790kcal | 🍛
  Marinated-Cauliflower, Broccoli, Cottage Cheese & Potato Served with Mint Chutney

- **Achari Paneer Tikka**
  200gms | 417kcal | 🍛
  Indian Cottage Cheese Marinated with Pickle Spices, Served with Mint Chutney

- **Dal Makhani**
  490gms | 407kcal | 🍛

- **Vegetable Pulao**
  470gms | 283kcal | 🍛

- **Garlic Bread**
  180gms | 351kcal | 🍛

- **Jacket Potato** | 110gms | 471kcal | 🍛
- **Mashed Potato** | 130gms | 296kcal | 🍛
- **Fat Chips** | 120gms | 167kcal | 🍛

- **Grilled** | 110gms | 141kcal | 🍛
- **Boiled Vegetables** | 110gms | 67kcal | 🍛

- **Steamed Basmati Rice**
  400gms | 139kcal

- **Indian Breads -**
  225
  - Tandoori Roti | 30gms | 251kcal
  - Naan | 32gms | 232kcal
  - Paratha | 32gms | 351kcal

**Desserts**

- **Walnut Brownie with Ice-cream**
  210gms | 831kcal | 🍛

- **Gulab Jamun with Vanilla Ice-cream**
  190gms | 524kcal | 🍛

- **Fresh Fruit Plate**
  210gms | 280kcal

- **Choice of Ice-cream**
  180gms | 660kcal

**List of Allergens**

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person. All prices are in INR and exclusive of applicable Government taxes. Please inform our associate if you are allergic to any ingredients.

- 🌮 Non Vegetarian
- 🌶️ Vegetarian
- 🌶️ Spicy
- 🍛 Chef’s signature dish
- 🍛 Light & healthy meal
- 🌎 Low carbon foot prints & from the Goan coastline
- 🍛 Vegan