**APPETIZER**

- **WHITE FISH CEVICHE**  
  150gms | 282 kcal | Tasty cut white fish fillet, avocado, coconut milk-lime dressing  
  550

- **LOBSTER RAVIOLI**  
  200gms | 436 kcal | Seafood broth  
  550

- **CLASSIC PRAWNS COCKTAIL**  
  150gms | 390 kcal | Prawns, lettuce, cocktail sauce, chopped eggs  
  550

- **GREEN ASPARAGUS**  
  200gms | 281 kcal | Crispy puff pastry case, green asparagus, morel cream  
  1450

- **SEA SCALLOPS**  
  220gms | 551 kcal | Pan fried, cauliflower puree, clam butter jus  
  2250

- **CHICKEN KING CRAB LEGS**  
  200gms | 222 kcal | Spicy chili - coriander butter glazing  
  5950

- **SEAFOOD PLATTER**  
  3450

- **LOBSTER THERMidor REVISITED**  
  300gms | 604 kcal | Shelled lobster tail, light cream sauce, basmati rice  
  1250

- **BAKED SNAPPER**  
  1200gms | 1598 kcal | Whole baked snapper with thyme, seasonal vegetables, pont neuf potatoes  
  1350

**DEGSTUATION MENU**

**Choose a choice of appetizer, main course and dessert**

Served with a glass of Mannara pinot grigio along with appetizer Mannara merlot along with main course

Exclusions - Scallops, crab, king crab, baked snapper and seafood platter

**EASTERN COAST**

**APPETIZER**

- **SCALLION PAN CAKE**  
  150gms | 489 kcal | Crispy green onion pancake, tomato - sesame chilli sauce  
  350

- **POMOLO SALAD**  
  170gms | 344 kcal | Sweet pomeo, tamarind, chilli - jaggery dressing, roasted peanuts  
  550

- **TUNA TATAKI ON A SALT SLAB**  
  170gms | 206 kcal | Seared tuna, sesame, cucumber  
  850

- **PANKO PRAWNS**  
  230gms | 607 kcal | Panko breaded deep fried, wasabi mayonnaise  
  850

**ASSORTED DIM SUM**

- Exotic vegetable crystal  
  180gms | 279 kcal  
  400

- Chicken potsticker  
  180gms | 410 kcal  
  450

- Prawn har gao  
  180gms | 397 kcal  
  450

**LAKSA**

Lemongrass, galangal, coriander & kaffir leaves, coconut milk  
Vegetables  
250gms | 518 kcal  
500

**MAIN COURSE**

- **THAI GREEN VEGETABLE CURRY**  
  300gms | 590 kcal | Seasonal vegetables, green curry paste, galangal, Kaffir, steamed rice  
  750

- **SZECHUAN CHICKEN**  
  250gms | 492 kcal | Chicken stir fry, chili, tomatoes & coriander, fried rice  
  750

- **STEAMED FISH**  
  250gms | 423 kcal | Fish fillet, light soy, bok choy  
  1150

- **HOT BASIL PRAWNS**  
  300gms | 587 kcal | Thai basil, chili, garlic, steamed rice  
  1050

- **PEPPERED CRAB**  
  320gms | 848 kcal | Hawker style chilli mud crab, garlic, bird’s eye chilli, scallions  
  1450

- **WOK CHOW MAIN**
  400

  - Vegetables  
  280gms | 415 kcal  
  450

  - Seafood  
  280gms | 357 kcal  
  450

**DEGSTUATION MENU**

**Choose a choice of appetizer, main course and dessert**

Served with a glass of Grover’s sauvignon blanc along with appetizer Grover’s grand reserve tempranillo & syrah along with main course

**LOCAL COAST**

**APPETIZER**

- **MACARONI SOUP**  
  300gms | 240 kcal | Like they eat it in Goa, toasted pão  
  350

- **RISOTOS**  
  280gms | 377 kcal | Panko crusted cheese & spinach dumpling  
  450

- **BOMBIL**  
  200gms | 377 kcal | Rawa fried Bombay duck, mixed salad  
  450

- **SARDINES**  
  220gms | 473 kcal | Garlic, pepper sardine pate, toasted pão  
  450

- **GOAN CRAB Cakes**  
  300gms | 552 kcal | Fried crab patties, piri piri dip  
  950

**LIST OF ALLERGENS**

- Milk  
- Eggs  
- Fish  
- Lepen  
- Sesame  
- Milk  
- Peanuts  
- Gluten  
- Mustard  
- Tree nuts  
- Sulphites  
- Shellfish  
- Nutmeg  
- Sulphites  
- Celery  
- Yeast  
- Nutmeg  
- Sulphites  
- Celery  
- Yeast

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

- Vegetarian  
- Non-vegetarian