

THE GRILLS

Grills & Barbeque at the gorgeous poolside

Relish the catch of the day as the plantations and paddy fields sway side-by-side giving you company

. There are two slots for booking the table:

- 07:30 pm
- 09:15 pm

(Requires prior booking)

**The above rates are in Indian national rupees and exclusive of applicable taxes
**all the prices are inclusive of MRP and additional charges for our facilities and services
** please inform the server incase you are allergic to any ingredient

Chef's tasting menu

Vegetarian (INR 7000 for 2)

2 glasses of house wine

Amuse bouche

(Organic Heirloom tomato, purple basil drizzled with peppermint vinaigrette)

Soup of the day

Zakuski

Pate of byadgi paneer, charred peppers & onion, ginger curd, khabus melba toast

Seeded Kathi

Mushroom duxelle, mande seeded bread, kalonji

Pot stickers

dumplings, mint curry

sherbet

House grown bitter orange, cat basil

fallen softie

saffron soft taftan, spiced vegetable, melted cheddar

al forno

ananas, corn & cheese flatbread

popper

biriyani arrancini style, pineapple jalapeno salan

pre – dessert

toffee, qulfi, honeycomb

malai

chenna, rabri

paan

gulkand, beet & vodka

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Chef's tasting menu

Non-Vegetarian (INR 8000 for 2)

2 glasses of house wine

Amuse bouche

(Organic Heirloom tomato, gooseberry, purple basil drizzled with peppermint vinaigrette)

Soup of the day

English butter crumb, cold pressed walnut oil

Zakuski

pate of smoked lamb, charred onion, ginger curd, khabus melba toast

Seeded Kathi

Prawn tapenade, mande bread, kalonji

Pot stickers

dumplings, mint curry

Sherbet

House grown bitter orange, cat basil

Fallen softie

saffron soft taftan, changrezi style chicken, melted cheddar

Al forno

chicken kheema masala flatbread

Popper

lamb biriyani arrancini style, pineapple jalapeno salan

Pre – dessert

toffee, qulfi, honeycomb

Malai

chenna, rabri

Paan

gulkand, beet & vodka

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Salad

Insalata Mista **700**

Freshly harvested mesclun, organic vegetable, house grown mint, shaved parmesan, resort honey balsamic dressing
Choice of crispy bacon, grilled chicken, Prawn

Appetizers

Galouti aur mountain fruit **1000**

Clove smoked vegetable patty, saffron sheermal, and spicy bird eye chili & fruit chutney

Dahi aur pista tikki **1000**

Greek yoghurt, almonds, pistachio

Bissi bella arrancini **1000**

Arborio, sambhar, button chilly cheese snack, mango curry patta chutney

Kuru bean Tacos **1000**

Taco with kuru refried beans, local mango, mountain coriander, chili, Guacamole

Bharwan Shahi khumb **1000**

Button mushroom, filled cheese, nuts and royal cumin

Berry double chili Cotta **1000**

Cottage cheese, berry spiced marmalade, mathania chilly, carom seeds, coriander

Paleo toppu aur dahi anar **1000**

Local spinach, spices, filled yoghurt, pomegranate tikki

Vilati subz bezule

Vegetables in spicy chilli relish

Vegetarian Sampler **1200**

Choice of any three-vegetarian starter

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Non vegetarian appetizers

Lamb galouti 1200

Cured smoked lamb, saffron sheermal, cumin curd

Galangal nariyal macchli tikka 1200

Fish of the day, yellow chilli, galangal, coconut cooked in the tandoor

Bitter lemon aur pudina Jhinga 1200

Prawns, cumin, bitter lemon and mint

Harissa spiked skewed chicken

& chilli 1200

Chicken leg spiced with parsley, coriander, jalapenos, lemon served with garlic aioli

Tangri noormahal 1200

Chicken drumstick, aniseed, mint

Assorted non vegetarian platter 1400

Choice of any three non-vegetarian starters

Grills

(Served on sizzler)

Please choose the choice of meat, seafood or vegetarian option choice of sides -

Mash potatoes / Potato wedges with dried lemon balm

Zaffran herb pilaf with vegetables brochettes

Silken tofu 950

Adobo crusted silken tofu with vanilla and mint beurre blanc

Corn on the cob 750

Freshly handpicked maize, bird eye chili, lemon and cream

Tandoori ricotta steak 950

Charred tandoori spiced homemade cottage cheese and ricotta steaks, paprika beurre blanc and coriander tapenade

Prawns 1200

Lime, cilantro, tomato and olive sauce

Pomfret 1200

Traditional chettinadu spice, lemon spiced pomfret charred in clay oven

Atlantic Salmon 1200

Chimichurri spiced grilled salmon, charred Meyer lemon, caper coriander butter

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Raan	2200
<i>Leg of lamb, house signature spice blend served with Lahori naan and gravy</i>	
Lamb chops	1200
<i>Moroccan spiced lamb chops, cumin pepper sauce, garlic mash</i>	
Jerk Chicken	1200
<i>Spicy barbeque chicken steak, black pepper sauce</i>	

Main course

Paneer makhana mirch	1000
<i>Lotus seeds, homemade cottage cheese, sunflower seed gravy</i>	
Chamani mutter	1000
<i>Button mushroom & green peas, tomato gravy</i>	
Urulai vendakkai roast	1000
<i>Potato & okra in southern spiced curry</i>	
Subz Sunheri Korma	1000
<i>Mixed vegetable, onion, peppers, yellow gravy</i>	
Tadke wali dal makhni	1000
<i>black dal, garlic, tomato, cream</i>	
Kadhai jhinga	1200
<i>Prawns, onion, capsicum, tomato gravy, crushed coriander and chili</i>	
Gosht handi korma	1200
<i>Mughlai delicacy with yoghurt & coriander</i>	
Martabaan ka murgh	1200
<i>Chicken morsels, onion, bell pepper, tomato</i>	
Chicken TR	1200
<i>Chicken curry in Andhra masala</i>	

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Rice 500/500/700

Pulav

*Jeera / vegetable / chicken tikka
Served with cucumber raita*

Breads 225

*Lahori naan
olive chili garlic
Paratha
missi roti*

Desserts 575

7-layer Zeus parfait

Caramel crème, milk cocoa praline discs, hazelnut dacquoise, nougat, caramel vanilla ganache, mousse, bourbon sauce

Chocolate Bom

Belgium chocolate mousse, hazelnut paste in chocolate dome

Black & white

mawa jamun with malai

homemade ice cream

*silken vanilla bean
gulkandi paan
kesari rabri*

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