

Dinner Menu

Starters, Salads & Sharing Plates

(Supplement charges of 495 + taxes per dish will apply for guest on meal plan)

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|--|-------------|
| ■ Clear Broth (Chicken/ Sea Food) | 575 |
| Lemongrass & Basil | |
| ■ Gazpacho | 575 |
| Chilled, classic Spanish soup | |
| ■ Organic Garden Greens | 875 |
| Garden leaves, plum tomato, crisp cucumber, onion, citrus fruit, sour milk dressing
*Add grilled chicken or shrimps | |
| ■ Pears & Rocket Salad | 875 |
| Walnut, melon seeds, dried Cranberries, roasted garlic, apple cider vinaigrette | |
| ■ Thai Chilli Basil Paneer | 1075 |
| Stir fried, cottage cheese, chili, garlic, lemon grass | |
| ■ Tandoori Broccoli and Mushroom | 1075 |
| Chili, garlic, yoghurt, gram flour marinade, charred in clay oven | |
| ■ Calamari Gamberi | 1075 |
| Grilled baby tubes, garlic, wild rocket, Kalamata olives, capers, cherry tomatoes, olive oil | |
| ■ Village Chicken Tikka | 1075 |
| Chef's special marinated chicken morsels charred in clay pot oven | |

Please do let us know if you have any special dietary requirements in order to facilitate your meal
All prices are in Indian rupees subject to government taxes

Chef's Signatures

(Actual charges apply for guests on meal plan)

To Start

- ▣ **Pan Seared Scallops** **1875**
Avocado and orange salsa, onion and balsamic relish

Mains

- ▣ **Assiette of Seafood** **4950**
Lebanese spiced Arabian king prawns and ripe plum puree
Alaskan king crab cake, wild mushroom soil, dill and water cress puree
Tellicherry pepper Seabass, cherry tomato emulsion
- ▣ **New Zealand Lamb** **3250**
Pan grilled lamb chops, truffle potato mash
Seared asparagus, arugula salad, red wine Jus
- ▣ **Fillet Of Norwegian Salmon** **2950**
Dill potato mash, braised carrot, sautéed pokchoy & fennel fish fumet
- ▣ **Portobello Mushroom** **2250**
Filling of chipotle peppers, marinated vegetables & cheese, saffron risotto,
glazed asparagus, mushroom soil

Dessert

- ▣ **Treasure Of Trio** **1475**
Our signature Trio of Belgium chocolate mousse on sablé

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Large Plates

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|--|-------------|
| ■ Seafood Thermidor | 1395 |
| Baked mixed Seafood served with garlic bread | |
| ■ Masala Grilled Kingfish | 1295 |
| Chilli, ginger, garlic, local spices | |
| ■ Malabar Fish Curry | 1295 |
| Coastal fish curry flavored with chili, tamarind and coconut cream | |
| ■ Salcete Fish Curry | 1295 |
| An authentic Goan pomfret curry made from coconut and blend of Spices flavored with kokum | |
| ■ Exotica's Butter Chicken | 1295 |
| Tandoor cooked chicken morsels in a cardamom flavored tomato sauce
With butter and sun-dried fenugreek leaves | |
| ■ Cajun Grilled Chicken | 1295 |
| Herbed mash, vegetable of the day, pan jus | |
| ■ Paneer Lababdar | 1095 |
| Pan tossed Indian cottage cheese cooked with onions, tomato masala and grounded spices | |
| ■ Vegetable Xacuti | 1095 |
| Vegetable in poppy seed, dried chili and coconut curry served with poie bread | |
| ■ Malabar Vegetable Curry | 1095 |
| Coastal vegetable curry flavored with chili, mustard and coconut cream | |
| ■ Dal Makhani | 1095 |
| Slow simmered black lentils with butter | |
| ■ Dal Tadka | 1095 |
| Yellow lentils tempered with cumin, garlic, red chili and coriander | |

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Sides

■ Steamed Rice	495
Fragrant steamed basmati rice	
■ Tandoori Roti	245
■ Naan (Cheese, Garlic, Butter)	245

From the Lobster Village Seafood grills

Selection of the Day

Catch by weight *(Actual charges apply for guests on meal plan)*

Goan Spiny Lobster	As per 100 grams @	675
Jumbo Prawns	As per 100 grams @	675
Fish	As per 100 grams @	650
Other Seafood Catch	As per 100 grams @	450

The above seafood comes with accompaniments and the preparation of your choice:

- **GRILLED -**
Choice of sauces: Goan Peri-Peri | Lemon Butter | Chili garlic | Garlic Butter
Accompanied with creamy mash and grilled vegetable
- **CURRIED –**
Choices of: Malabar curry/Goan curry
Accompanied with Steamed rice or Naan bread
- **CRUMB FRIED**
Panko fried of your selection of fish and prawn only
Accompanied with fat chips, house salad and tartare sauce

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Dessert

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|---|--|------------|
| ■ | Choco Lava Cake | 775 |
| | Molten Chocolate cake with vanilla ice | |
| ■ | Cheese Cake | 775 |
| | Berry compote | |
| ■ | Rasmalai | 775 |
| | Poached cottage cheese and cream dumpling, sweetened saffron milk, pistachio | |
| ■ | Sorbet Of The Day | 775 |
| | Fruit flavored dairy free iced dessert | |
| ■ | Choice Of Ice Cream | 775 |
| | Chocolate/ Butterscotch/ Strawberry /Vanilla | |

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