Palette

ALL DAY DINING
**Choice Of Cereals**
Served with cold or hot milk and condiments

**House Porridge**
Local Goan oats cooked with milk with banana and dates

**Smoothie In A Bowl**
Probiotic yogurt, fruits and almonds, soaked chia and banana

**Berries Yogurt Bowl**
Only seeds and dry fruits, yogurt, forest honey

**Homemade Granola Bowl**
Only seeds and dry fruits, yogurt, forest honey

**Fruit And Yoghurt**
Fresh local and imported fruit platter along with creamy yoghurt. Infused with vanilla pod and local honey

**Yellow House Granola**
A yellow house signature, handmade with oats, seeds, cashew, almonds, pistachios, cinnamon, toasted in butter and honey. Served with fresh fruits and yougurt

**Bircher Muesli**
With orange compote

**Fire Toast**
Thick slices of baker’s bread are buttered and charred on the grill.
Served with home-made preserves

**Viennoiserie**
Choice of three
Plain Croissant | Pain Au Chocolate | Muffins Pastries
Apple Brioche

**Two Eggs Any Style**
Prepared as per your liking
Scrambled | Fried

**Three Eggs Omelette**
Choice Of
Mushroom | Cheese | Ham & Cheese | Masala

**Egg Florentine**
2 poached eggs, fluffy hollandaise, toast, sauteed spinach and mushrooms

**Healthy Breakfast**
Egg white spinach, corn, broccoli omelette with roasted tomato and asparagus

**Cinnamon Scented French Toast**
With Blueberry Mascarpone
Eggs, sourdough toast, cheese

**Waffle With Maple Syrup & Choco Chips**
Eggs, chocolate, vanilla essence

**Pancakes With Caramelized Banana & Honey**
Eggs, vanilla essence

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INdIAN SELEcTION

- Freshly Steamed Idli  
  Steamed cake made out of lentil and semolina  
  399

- Dosa  
  Crisp south Indian style rice flour pancakes Served plain or with spicy potato stuffing  
  399

- Uttapam  
  Griddle-baked rice flour pan cake topped with chopped onion, tomato and chillies  
  399

- Vada  
  Crispy lentil fritters served with sambhar and chutney  
  399

(All south Indian selections are served with tangy sambar and an assortment of piquant chutneys)

- Poha  
  Standard Maharastrian breakfast  
  399

- Grilled Baked Paratha  
  Stuffed with choice of potatoes, paneer, cauliflower. Served with fresh curd and assorted pickles.  
  399

- Chole Bhature  
  Punjabi style chole served with fried flour bread served with accompaniments  
  449

- Poori Bhaji  
  North Indian style aloo bhaji served with fried whole wheat bread, pickle and yoghurt  
  449

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LUNCH & DINNER

12:00 Noon To 11:00 PM

**SOUPS**

- **Mushroom Cappuccino** | 349
  Cream of wild mushrooms, truffle scented potato foam

- **Roasted Tomato And Basil Essence** | 349
  Soup served with garlic & parmesan sour dough croutons

- **Cream Of Broccoli & Almond** | 349
  Rich cream, crunchy almond

- **Goan Chowder** | 399
  Flavors of kokum, seafood, coconut milk & spices

- **Tom Yum** | 399
  Prawns | Chicken
  Flavored with kafir lime & Thai spices

- **Beer & Cheddar Soup** | 449
  Chicken | Vegetables
  Creamy Irish beer cheese soup Served with crispy bacon and chives

- **Gyoza Soup** | 449
  Chicken | Vegetables
  Shiitake, sprouts, napa cabbage

**HOUSE GREENS**

- **Greek Salad** | 399
  Feta cheese, pimentos, onions, cucumber, olives, lettuce & apple cider vinegar

- **Smoked Salmon Carpaccio** | 499
  Served with mesclun salad, pickle onion, caper & cream cheese emulsion

- **Cobb Salad** | 499
  Salad of chicken, bacon, chopped avocado, lettuce, tomato, hard boiled egg, coriander, spring onion, buttermilk dressing

**APPETIZERS**

- **Wild Carrot & Beet Salad** | 399
  Fire roasted baby carrot, charred beet, pickled onions, toasted pistachios, goat cheese, baby rockets, smoked honey & lemon drizzle

- **Healthy Fresh Salad Bowl** | 399
  Granny smith apple, baby arugula, quinoa and candied walnut salad

- **Mediterranean Chickpea Salad** | 399
  Flavorful & healthy dish made with chickpeas, tomatoes, cucumber, red onion, parsley, mint with lemon olive oil dressing

- **Caesar Salad** | 399
  **Veg:** Romaine lettuce/iceberg, Caesar dressing, shaved parmesan & garlic crouton
  **Non Veg:** Served with grilled chicken & crispy bacon

- **Spicy Guacamole Bruschetta** | 399
  Avocado guacamole on garlic toasted French loaf

- **Crunchy Munchies** | 399
  Panko crumbed onion rings, farmer’s cheese & jalapenos Served with horse radish wasabi mayo

- **Spring Rolls** | 349
  **Veg:** Chicken
  Deep fried rolls served with sweet chili sauce

- **Meze** | 549
  Hummus, muhammara, mutabal, labneh & fattoush. Served with pita & lavash

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Cocktail Samosa
Savory stuffed pastry served with mint sauce

Fish Finger
Marinated crumbed fried fish
Served with tartar sauce

Shish Tawook
Chargrilled chicken cubes, lemon juice, olive oil & toum

Kathi Roll
Paneer | Tandoori Chicken Tikka
Wrapped in leavened bread

Seafood Fritto Misto
Mix seafood, herbs, tartar sauce

Fish & Chips
Sauce gribiche and caper aioli

SANDWICHES & BURGERS

Mumbai Masala Toastie
Mumbai street sandwich
Choice Of Filling:
Cheese | Vegetables | Green Chutney

Grilled Panini Sandwich
Harissa, vegetables & Greek feta

Smoked Mushroom Sandwich
Ciabatta sandwich with brie cheese

Classic Club Sandwich
Choice Of Bread:
White Bread | Brown Bread | Multigrain
Choice Of Filling:
Veg: Tomato | Onion | Cucumber | Lettuce | Gherkins | Cheese | Coleslaw | Roasted Veggies
Non Veg: Roasted Chicken | Omelette | Bacon

Croque Monsieur
Persian ham and gruyere cheese sandwich gratin

All sandwiches are served with French fries and homemade pickles

Burger
Topped with lettuce, tomato, cheese, cucumber spread with butter & siracha mayo
Choice Of Filling:
Veg | Chicken | Beef
Add Toppings @ 100
Fried Egg | Bacon
Choice Of Bun:
Sesame | Black | Red

Flavours of India
(Served From 12:30 PM To 3:30 PM & 7:30 PM To 11:30 PM)

Ajwaini Paneer Tikka
Cottage cheese marinated in yogurt, caraway seeds and yellow chili

Subz Seekh Kebab
Minced vegetable mixed patties with Indian spices

Malai Broccoli
Broccoli florets, cream, yoghurt & cardamom powder

Chukkandar Ke Kebab
Our special beetroot and cottage cheese galettes

Dahi Ke Kur Kure Kebab
Spiced curd fritter coated in aloo bhujia

 Methi Macchi Tikka
Fish marinated with caraway seeds and fenugreek roasted in tandoor

Kaffir Lime Jhinga
Smoke-cooked prawn marinated with kaffir lime and coriander

Prawn Karavalli
Mangalorean prawn preparation with curry leaf

Tandoori Arabian Pomfret
Marinated whole pomfret cooked in tandoor

Tandoori Chicken
Spring chicken in a classic tandoori marinade, cooked in the tandoor

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**INDIAN SELECTION**

(Served From 12:30 PM To 3:30 PM & 7:30 PM To 11:30 PM)

- **Kooti Lal Mirch Ka Tikka**
  - Morsels of chicken thigh marinated with garlic, pounded red chilli and tandoori marinade

- **Mutton Gilafi Seekh**
  - Mughlai delicacy prepared with minced lamb and a blend of spices

- **Bhuna Lasooni Murgh Malai Tikka**
  - Chicken supreme, curd, cheese & coriander

- **The Yellow House Family Sampler**
  - Paneer tikka, tandoori phool, bhutte ke kebab, chukkundar ke kebab

- **The Yellow House Family Non Veg Kebab Sampler**
  - Mutton seekh, chicken tikka, sarson mahi tikka, tandoori jhinga

**RICE, ROTI & RAITA**

- **Curd Rice**
  - South Indian style tempered rice & yogurt

- **Dum Biryani**
  - Saffron Fragrant basmati rice layered with curry, cooked in a sealed pot

  **Choice Of:**
  - Veg | Mix Seafood | Chicken | Mutton

  **All Biryani are served with burani raita, papad, pickle, laccha onion**

- **Steamed Rice**
  - Fragrant Basmati | Goan Unpolished

- **Masala Khichdi**
  - Lentils & rice, tempering on onion, garlic & mild spices

- **Pulao**
  - Tempered basmati rice, green peas or cumin

- **Indian Bread Basket (3 pcs)**
  - Tandoori Roti | Naan | Paratha
  - Plain | Butter | Garlic

- **Phulka**
  - 299

- **Stuffed Kulcha**
  - Onion | Paneer | Potato

- **Raita**
  - Vegetable | Boondi | Burani

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GOAN FAVOURITES
(Served From 12:30 PM To 3:30 PM & 7:30 PM To 11:30 PM)

- **Mushroom & Cheese Rissois**
  Crumb and deep-fried turnovers, peri-peri sauce
  - $399

- **Prawn Lemon Chili Coriander**
  Our special Goan green marinade
  Served with Goan poi
  - $599

- **King Fish Rechado**
  Smeared with fiery red masala, spices and Goan vinegar
  - $649

- **Prawns Balchao**
  A spicy preparation of tomato, caramelized onion and chili, finished with dry shrimps Served with Goan Poi
  - $599

- **Chili Fry**
  Squids | Prawns | Chicken
  Staple Goan starter with onions, green chilies, ginger & garlic
  - $549

- **Rawa Fry**
  Semolina crusted and garlic chili marination
  Chonak | Pomfret | Kingfish | Red Snapper
  - $899

- **Goan Fish Curry**
  Prawns | Pomfret | Kingfish
  Coastal fish curry, coconut spices
  Served with Goan poi
  - $599/699

- **Goan Masala Crab**
  Tomato onion and recheado spices
  - $999

- **Chicken Cafreal**
  A Portuguese Goan spiced grilled chicken, served with poi
  - $649

- **Xacuti**
  Vegetable | Chicken | Mutton
  Made with grated coconut roasted with spices
  - $499/649

- **Chouriz Pao**
  Local pork sausage cooked with potatoes and onion Served with poi
  - $449

CONTINENTAL SELECTION
(Served From 12:30 PM To 3:30 PM & 7:30 PM To 11:30 PM)

- **Pork Vindaloo**
  World famous slow cooked pork preparation in spices and toddy vinegar gravy, served with poi
  - $599

- **Fresh Catch Of The Day**
  Pomfret | Kingfish | Baby Red Snapper
  Baby Chonak | Jumbo Prawns | Tiger Prawns Squids
  Tiger Prawns | Lobster Harissa
  - $3500

- **Quesadillas**
  Refried beans/chicken with pimentos, cheese & tortilla, served with sour cream and salsa
  - $449/499

- **Herb Crusted Cauliflower Steak**
  Served with creamy pesto, haricot beans and tomatoes
  - $449

- **Salmon**
  Pan seared salmon, lyonnaise potato, spinach, lobster bisque
  - $1199

- **Seabass**
  Baked Chilean seabass, saffron crème, asparagus, baby carrot
  - $699

- **Jumbo Prawns**
  Stewed jumbo prawns Livornese style
  Served with handcrafted garlic bread
  - $999

- **Chermoula Rubbed Tiger Prawns**
  Confit potato, stewed cherry tomato, handpicked seasonal baby vegetable
  - $1199

- **Braised Pork Belly**
  Slow cooked pork belly, modena balsamic vinegar and rosemary emulsion, golden apple cream, potato espuma
  - $799

- **Lamb Rack**
  Sous vide cooked New Zeeland lamb rack, rosemary & garlic jus
  - $1499

- **Dainty Fillet Steak**
  Beef tenderlion steak, parmesan custard, vichy carrots, pepper jus
  - $999

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PASTA
(Served From 12:00 Noon To 11:00 PM)

Wild Mushroom Ravioli  
Hand crafted wild mushrooms stuffed pasta, parmesan foam, butter noisette

Choice Of Pasta
Penne | Spaghetti | Fusilli | Fettuccini

Choice Of Vegetables:
Broccoli | Carrots | Spinach Sundried Tomatoes | Pimentos Zucchini

Arrabbiata  
Spicy tomato sauce, pecorino Romano cheese

Alfredo  
Creamy cheese sauce, parsley, crackled black pepper

Creamy Pesto  
Basil and pine nut, parmesan cheese, heavy cream

Carbonara  
Bacon, egg yolk, parmesan, chopped parsley

Bolognese Pasta  
Soffritto of onion, carrot and celery, minced lamb and tomato puree

Wild Mushroom Risotto  
Wild mushroom, porcini, truffle oil

Lobster Risotto  
Spiny lobster risotto, saffron bisque

Formaggi Misti Risotto  
Selection of Italian traditional cheese and homemade jam, lavash bread, fruits, nuts

Salumi Misti Risotto  
Selection of Italian cold cuts, fruits, nuts, crackers

PAN ASIAN SELECTION
(Served From 12:30 PM To 3:30 PM & 7:30 PM To 11:30 PM)

Chongqing Mushroom  
Mushroom, cashew nut, Sichuan oil

Goat Cheese Wonton  
Served with chilli sambal sauce

Balinese Chicken Satay  
Served with peanut sauce

Arrabbiata  
Spicy tomato sauce, pecorino Romano cheese

Alfredo  
Creamy cheese sauce, parsley, crackled black pepper

Creamy Pesto  
Basil and pine nut, parmesan cheese, heavy cream

Carbonara  
Bacon, egg yolk, parmesan, chopped parsley

Bolognese Pasta  
Soffritto of onion, carrot and celery, minced lamb and tomato puree

Wild Mushroom Risotto  
Wild mushroom, porcini, truffle oil

Lobster Risotto  
Spiny lobster risotto, saffron bisque

Formaggi Misti Risotto  
Selection of Italian traditional cheese and homemade jam, lavash bread, fruits, nuts

Salumi Misti Risotto  
Selection of Italian cold cuts, fruits, nuts, crackers

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- Vegetarian  - Non-vegetarian  - Eggs  - Nuts  - Crustaceans  - Fish  - Sesame  - Dairy  - Soy
- Gluten  - Gluten-free  - Healthy  - Spicy  - Chef's Special
DESSERTS
(Served From 12:30 Noon To 11:00 PM)

- Badaam Ka Halwa
  Ghee, almond silvers, 22 carat gold leaf

- Gulab Jamun
  Reduced milk dumpling, syrup, pistachio

- Fruit Rabri
  Reduced sweet milk, nuts served with seasonal Fruits

- Choice Of Ice Cream
  Please ask your server for the available flavours.

- Classic New York Cheesecake
  Served with forest berry sauce

- Tiramisu
  Mascarpone, lady finger biscuit, coffee trifle

- Chocolate Fudge Brownie
  Kahlua sauce, vanilla ice-cream

- Baked Nutty Tart
  Combines with caramelized pecan & Californian almond served in buttery crust

- Lucky Twists Of Fate
  Dense chocolate sponge layered with smoked rosemary apricot confit

- Cherry Pie
  Thick hinted European cherries filling with golden brown pie crust

- Fennel Infused Dom
  Fennel seeds infused in elle ice cream mixed with Callebaut gold

- Chocolate Bourbon Tart
  Smoked bourbon dark chocolate truffle with flaky cocoa crust

- Apple Rum Spice Slice
  Tender chiffon slice seasoned with zingy ginger juice with shot of rum added to caramelized apples

- Chocolate Peppermint Brownie
  Rich chocolate peppermint brownie topped with crushed candy cane

Please ask your server for the chef's special of the day!

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- Vegetarian
- Non-vegetarian
- Eggs
- Nuts
- Crustaceans
- Fish
- Sesame
- Dairy
- Soy
- Gluten
- Gluten-free
- Healthy
- Spicy
- Chef's Special
BEVERAGE MENU

7:30 AM To 11:00 PM

Fresh Seasonal Juices
Please ask your server for the flavor available

Preserved Juices
Please ask your server for the flavor available

Lassi
Plain | Sweet | Salted | Masala

Shakes
Peanut Butter & Banana | Date & Nuts
Blueberry & Maple | Chocolate | Vanilla
Mango | Strawberry

Cold Coffee
Choice Of Ice Cream

Iced Tea
Lemon | Peach | Apple

Fresh Lime Soda
Salted | Sweet

Aerated Beverages & Service
Coke | Fanta | Sprite

Diet Beverages & Service

Svami Tonic & Service
Real | Cucumber | Grapefruit

Svami Ginger Ale & Service

Red Bull & Service

Still Water | Sparkling Water & Service

Malts
Hot Chocolate | Bourn Vita | Horlicks

Coffee
Americano | Cappuccino | Espresso Café Latte
Café Mocha | South Indian Coffee

Tea
Assam | Darjeeling | Chamomile
English Breakfast | Green | Jasmine
Earl Grey | Masala

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