



LUNCH & DINNER MENU





LUNCH & DINNER MENU

SERVED 12 NOON - 3 PM & 7 PM - MIDNIGHT

SALADS & APPETIZERS

CAESAR		775
CRISPY ICEBERG, CAESAR DRESSING, AGED PARMIGIANO-REGGIANO, GARLIC CROSTINI ASPARAGUS	■	
SMOKED CHICKEN	■	
BACON	■	
THE CLASSIC GREEK	■	750
LETTUCE, CUCUMBER, TOMATO, BELL PEPPER, KALAMATA, FETA, OREGANO DRESSING		
RIVIERA	■	750
MESCLUN, AVOCADO, PICKLED MUSHROOMS, ARTICHOKE, PITTED OLIVES PARMESAN CROUTON, PALM SUGAR & LIME VINAIGRETTE, REMOULADE		
CHIMICHURRI SHRIMPS.	■	995
YOUNG SHOOTS, CORN & JALAPENO SALSA, CAMELISED PINEAPPLE, SESAME CRACKER		
SMOKED SALMON.	■	1150
DILL POTATO, SHAVED FENNEL, AGED BALSAMIC , DIJONNAISE		
LEBANESE CHICKEN SKEWERS.	■	825
YOGHURT, GARLIC , JALAPENO HUMMUS		
TACOS		775
B.B.Q CHICKEN	■	
HOISIN CHILLI PANEER	■	
SOUR CREAM, GUACAMOLE, TOMATO SALSA		
COLD MEZZE	■	850
HUMMUS,TZATZIKI, TABBOULEH, BABA GHANOUSH, MUHAMMARA, MARINATED OLIVES, SCHUG, PITA		

THE SOUPS

CLEAR SOUP, LEMONGRASS, KAFFIR LIME,RED PEPPER		550
CHICKEN, PRAWN	■	
VEGETABLE	■	
GREEN ASPARAGUS, BURNT GARLIC, TAPENADE CROSTINI.	■	550
SPRING VEGETABLE, TOMATO BROTH, BASIL.	■	550
TWO WAY MUSHROOM CAPPUCCINO, TRUFFLE OIL	■	550
DAY'S SPECIAL		550



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GRILLS

NEW ZEALAND LAMB CHOPS	■	1995
WET POLENTA , BURNT GARLIC ASPARAGUS, PAN GRAVY		
SUPREME OF CHICKEN	■	1225
MUSHROOM DUXELLE, FONDANT POTATOES BALSAMIC GLAZED STRING BEANS, COUSCOUS GALETTE		
NORWEGIAN SALMON	■	1495
CUMIN & PAPRIKA RUB, WILTED SPINACH SUN BLESSED TOMATOES, PEA RISOTTO, WASABI CRÈME		
SEA BASS	■	1395
INFUSED WITH THYME, SWEET POTATO MASH LIME DRIZZLED ASPARAGUS SPEARS SAFFRON MUSSEL EMULSION, ARTICHOKE		
KING PRAWNS	■	1695
PUMPKIN MASH, SPICED VODKA CREAM , QUINOA ROSTI		
SESAME CRUSTED TOFU	■	1025
STIR-FRIED VEGETABLES, POK-CHOY, GARLIC & OLIVE OIL EMULSION		
QUESADILLAS CHICKEN.	■	1225
VEGETABLE.	■	1025
SOUR CREAM, GUACAMOLE, TOMATO SALSA		

MAINS

FISH – N- CHIPS	■	1295
BATTER FRIED- TARTAR SAUCE HOUSE SPECIAL- TARTAR SAUCE		
CLAY OVEN ROASTED CHICKEN	■	1195
MORSELS, MARINATED WITH PROCESSED CHEESE, ROYAL CUMIN, APPLE RELISH, SALAD		
CHETTINAD	■	1195
SOUTH INDIAN FIERY CHICKEN CURRY, MALABAR PARATHA		
MOROCCAN CHICKEN	■	1195
PAPRIKA & CRUSHED GARLIC, CAULIFLOWER HASH, KALAMATA OLIVE, WARM TOMATO CHERMOULA		
TENDERLOIN STEAK	■	1295
PANCETTA WRAPPED, ROSEMARY POTATO, CONFIT GARLIC, PINK PEPPERCORN JUS		
LAMB CURRY	■	1250
PRIME CUTS OF LAMB, SLOW COOKED WITH SPICES KASHMIRI STYLE		



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BAR-BE-QUE LAMB CHOPS	■	1295
MARINATED WITH HOME GROUND SPICES, ROASTED IN CLAY OVEN, APPLE RELISH		
THAI CHICKEN RED CURRY	■	1195
STEAMED JASMINE RICE, PICKLED CUCUMBER, TOMATO, ONION & MINT RELISH		
THAI VEGETABLE GREEN CURRY	■	1025
STEAMED JASMINE RICE, PICKLED CUCUMBER, TOMATO, ONION & MINT RELISH		
LASAGNE	■	1025
TRADITIONAL ITALIAN OVEN BAKED LASAGNE OF ROASTED ZUCCHINI AUBERGINE, TOMATO, FRESH BASIL, MELTED MOZZARELLA, BASIL OIL		
BUCKWHEAT CREPES	■	1025
GRATIN OF CREPES, PUMPKIN, GOAT CHEESE, BASIL LEAVES, TOMATO & MUSHROOM RAGOUT		
CHAR-GRILLED COTTAGE CHEESE	■	1025
MARINATED WITH PICKLING SPICES, COOKED TO PERFECTION, KACHUMBER PICCALILLI		
KORMA	■	1025
DELECTABLE FUSION OF SEASONAL VEGETABLES, APPAM		
SIDES		
FRENCH FRIES	■	375
FOREST MUSHROOMS , CARAMELISED SHALLOTS	■	525
SAUTE GREEN ASPARAGUS, ALMOND FLAKES	■	595
SAUTE WILTED SPINACH	■	525
STEAMED BASMATI RICE	■	525
SMOKED SALMON.	■	695
CLASSIC JACKET POTATOES		595
FRESHLY BAKED POTATOES - CRISPY ON THE OUTSIDE & MELTING SOFT IN THE MIDDLE, WITH A TOPPING OF YOUR CHOICE		
CHEESY - BAKED BEANS	■	
CARAMELIZED ONION & MUSHROOMS	■	
BOLOGNAISE	■	
CHARGRILLED CHICKEN & JALAPEÑO	■	
BACON, SOUR CREAM & CHIVES	■	
SPICY CORN & GUACAMOLE	■	



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PASTAS & RISOTTOS

FETTUCCINE PUTTANESCA	■	1195
TOMATOES, OLIVES, CAPERS, ANCHOVIES, SHRIMPS		
SPAGHETTI BOLOGNESE	■	1050
TRADITIONAL MEAT SAUCE, SHAVED PARMESAN, OLIVE CROSTINI		
PAPPARDELLE CARBONARA	■	1050
LEAN PORK BACON CHICKEN PARMIGIANO-REGGIANO, CRACKED BLACK PEPPER, FARM FRESH EGG		
PENNE AMATRICIANA	■	1050
TOMATO SAUCE, GARLIC, PEPPERONCINI, BACON		
LINGUINI	■	1050
SMOKED CHICKEN, ARTICHOKE, ARUGULA PESTO, CREAM PARMESAN SHAVES		
RISOTTO MODENESA	■	1050
CHAR-GRILLED CHICKEN, SEARED ASPARAGUS, PARMIGIANO-REGGIANO, RED WINE JUS		
OMELETTE SERVED WITH GREENS & POTATOES	■	1025
PLAIN, MUSHROOM, CHEESE		
WITH BACON, HAM, SAUSAGES (CHICKEN,PORK)	■	1095
WHOLE WHEAT SPAGHETTI	■	1025
AGLIO OLIO CON PEPPERONCINO, OLIVE OIL , GARLIC, CHILLI FLAKES, CHERRY TOMATO		
PENNE	■	1025
ALL TIME FAVOURITE "ARRABBIATA" , OLIVES		
TORTELLINI	■	1025
GOAT CHEESE, LEMON, SUNDRIED TOMATOES ARTICHOKE STUFFED PASTA POCKETS, CREAMY SAGE BUTTER		
RISOTTO FUNGHI	■	1025
WILD MUSHROOMS, MELTED SCAMORZA, TRUFFLE OIL TOMATO BASIL COULIS		
STONE OVEN PIZZAS		
STALLION	■	1125
PROSCIUTTO, FRESH FIGS, CRISPY BACON, AGED BALSAMIC, BLUE CHEESE		
AGNELLO	■	1125
MEATBALLS, RICOTTA, BELL PEPPERS, JALAPENOS		
SICILIANA	■	1325
SMOKED SALMON, FRIED EGG, FRESH DILL, CAPERS		



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DIAVOLA	■	1125
GRILLED CHICKEN, PICKLED ONION, GRAPES, OLIVE TAPENADE		
BARBEQUE CHICKEN.	■	1025
ROASTED CHICKEN, PEPERONCINO, SPRING ONION		
PROSCIUTTO	■	1125
PARMA HAM , PEPPERONI, ARUGULA, PARMIGIANO		
PESCATORE	■	1225
PRAWN, CALAMARI, CAPERS, OREGANO, GARLIC OIL		
QUATTRO STAGIONI	■	1325
ARTICHOKES, SALMON, MARINATED OLIVES, PICKLED CUCUMBER		
FUNGHI FUNGHI	■	1025
3 WAY MUSHROOM, THYME, TRUFFLE OIL		
MOROCCAN	■	1025
GRILLED ZUCCHINI & EGGPLANT, PINE NUTS, HUMMUS, FETA		
JUST PESTO	■	1025
PESTO, PEPERONCINO, PARMESAN, GARLIC OIL		
GODDESS OF GREENS	■	1025
GREEN PEAS, BROCCOLI, ASPARAGUS, ARUGULA		
NEW YORK HOT.	■	1025
FRESH MUSHROOMS, YOUNG CORNS, ARTICHOKE BOTTOMS, BONNET CHILLI		
MEDITERRANEAN	■	1025
ROASTED BELL PEPPER, FETA, SUNDRIED TOMATOES, KALAMATA OLIVES		
MARGHERITA	■	1025
MOZZARELLA, CHERRY TOMATO		
THE BURGER PLUS		
THE BURGER – TRADITIONAL HAMBURGER	■	925
HOUSE SPECIAL HAMBURGER		
CHEESE, BACON, EGG, TOMATO, CUCUMBER, ARUGULA		
TOMATO MARMALADE, AVOCADO GAZPACHO		
CHICKEN BURGER	■	925
LETTUCE, TOMATO, CUCUMBER, CARAMELISED ONION, VIRGIN MARY		
MINTED HARISSA SALSA		
THREE BEAN BURGER	■	895
TOMATO, LETTUCE, CUCUMBER, GREEN CHILLI MAYO, ONION CEVICHE		



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BETWEEN THE SLICES

CLASSIC CLUB SANDWICH 925
 CHICKEN, BACON, FRIED EGG, TOMATO, ARUGULA

CHICKEN PARMESAN 925
 MOLTEN MOZZARELLA , MULTIGRAIN FRENCH BAGUETTE

PANINI

HARISSA CHICKEN, EMMENTAL, ARTICHOKE, 925
 LEMON BASIL SPREAD

MEDITERRANEAN 895
 GRILLED ZUCCHINI, AUBERGINES, CAMEMBERT
 SUN DRIED TOMATO, PESTO

HAM, SALAMI, PEPPERONI, MOZZARELLA, TOMATOES, 925
 PEPPERS, BLUE CHEESE AIOLI

CREATE YOUR OWN SANDWICH WITH ANY TWO FILLING CHOICE. 925

BREADS :
 CLASSIC WHITE
 MULTIGRAIN
 WHOLE WHEAT/GLUTEN FREE
 ROAST CHICKEN, HAM, BACON
 EGG
 TOMATO, CUCUMBER,
 LETTUCE, CHEESE – PLAIN OR TOASTED OR GRILLED

THE DESSERTS

PHILADELPHIA CHEESE CAKE, PISTACHIO HONEY PANACOTTA, 525
 BLACKBERRY COMPOTE

BANANA CINNAMON PARFAIT 525
 SEASONAL FRESH FRUITS
 (GLUTEN-FREE / SUGAR FREE / EGGLESS)

DEGUSTATION OF CREAM CARAMEL 525
 A COMBINATION OF VANILLA, ORANGE & CHOCOLATE

HOT CHOCOLATE FUDGE TRIO 525
 HOT CHOCOLATE, GINGER HONEY ICE CREAM,
 TOFFEE SAUCE, PISTACHIO CRISP

PISTACHIO KULFI 525
 CHOCOLATE GANACHE & BLUEBERRY GLAZE

CHOICE OF ICE CREAM. 495
 (ASK YOUR SERVER FOR THE FLAVOUR)

SEASONAL FRUIT SALAD / STRAWBERRY (SEASONAL). 495



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THE BEVERAGES

SELECTION OF ILLY COFFEES	425
(CAFÉ MOCHA, ESPRESSO, AMERICANO, CAPPUCCINO, CAFÉ LATTE, DECAFFEINATED)	
FRESHLY BREWED COFFEE/ DECAFFEINATED	375
SELECTION OF TEAS (ENGLISH BREAKFAST TEA, MASALA CHAI, EARL GREY, CAMOMILE, LEMON GREEN TEA & DECAFFEINATED)	375
HOT CHOCOLATE	375
COLD COFFEE	495
ICED TEA/ ICED COFFEE	375
SEASONAL FRESH JUICE (WATERMELON/ ORANGE / TOMATO)	300
CHOICE OF CHILLED PRESERVE JUICES	300
(APPLE / GRAPEFRUIT / ORANGE / TOMATO / CRANBERRY/ GUAVA / PINEAPPLE / MANGO)	
MILK SHAKES	495
INDIAN YOGHURT DRINK (LASSI)	375
IMPORTED BOTTLED WATER (STILL OR SPARKLING)	350
INDIAN BOTTLED WATER (STILL OR SPARKLING)	225
SOFT DRINKS (PEPSI, ORANGE, LEMON, GINGERALE, TONIC)	225

TAXES AS APPLICABLE

DENOTES EGG ■

DENOTES NON-VEGETARIAN ■

DENOTES VEGETARIAN ■

ALLOW US TO FULFIL YOUR NEEDS. LET ONE OF OUR WAITING STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES OR FOOD INTOLERANCES.





