

Soups

Minestrone (Classical Italian vegetable and tomato broth served with garlic bread)	175
Garlic and pepper rassam (Home style delicate thin soup from South India)	175
French onion soup with cheese croutons	175
White lady (Creamy soup of chicken confit and young almonds)	195
Roasted pumpkin and prawn soup (Char roasted pumpkin with Arabian bay prawns flavored with rosemary)	195
Yakhni shorba (Lamb clear soup with shreds of spinach)	195

Starters

Florida Citrus Salad with crispy lettuce (Segments of Citrus Fruits with Crispy Lettuce in Blue cheese dressing)	255
Arabic Mezzeh (cold) (Hummus, Moutahbel and Tabouleh served with garlic pita and mix pickles)	255
Vegetable Anti-Paste Platter (Fungi, Roasted Peppers, Garlic in Jackets, Asparagus, Eggplant and Tomato Served with basil pesto and balsamic reduction)	255
Caesar's salad with choice of chicken or tuna (All time classical favorite with crispy ice berg lettuce and parmesan shavings)	295
Goan chilly Prawns (Medium sized prawns immersed in red chilly and toddy marinade, pan fried)	325
Kibbeh (Minced lamb combined with Lebanese spices and stuffed with pine nuts And deep fried, Served with Lebanese garlic sauce and pita bread)	325

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Sandwich & Burgers

Grilled Vegetable Sandwich	325
Grilled Chicken Steak Sandwich	395
Burgers	
Chicken or Tenderloin	400
Vegetable	350
Kathi Kebab Roll	395
(Choice of chicken, lamb or Paneer tempered and rolled in Roomali roti served with mint chutney)	
Club sandwich	425
(Classical or vegetarian)	

Pizza & Pastas

Pizza Margarita	400
(Thin crust pizza with wine ripe tomato, mozzarella and Oregano)	
Pizza Hawaiian	400
(Pineapple, tomato & mozzarella cheese)	
Chicken Tikka pizza	425
(A fusion topped with chicken Tikka, onions, tomatoes and cheese)	
Pizza Marinara	425
(Pizza with shrimps, squids, tuna and scallions)	
Choice of Pasta	425
(Penne, Spaghetti, Farfelle)	
(With choice of Alfredo, Arabiatta, Bolognaise and pesto)	
Linguine al Americana	425
(With garlic oil, chili flakes, red peppers)	

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Main course

International

Pepper and mint crusted cottage cheese smoked in clay oven	375
Grilled basil flavored semolina cake with arabiata sauce and assorted greens	375
Broccoli and cheese strudel with garlic sauté vegetables	375
Potato rosti with creamy mushroom ragout	375
Lemony grilled Norwegian Salmon in banana leaf	850
Fish Papito (Chef Special) All the way from Kenya	475
Pan fried Pomfret with garlic sauté vegetables and thyme butter sauce	475
Grilled Tiger Prawns with butter tossed vegetables	850
Cajun spiced Chicken with curry sauce	475
Roast Chicken with pan seared cabbage, ham and red wine jus	475
Lamb Shank glazed with stewed apricot jus	575
Grilled beef steak with tossed vegetables, brown onion and thyme jus	525
Oven roasted pork chops with green pepper and mushroom sauce	575
Bar-be-cued Pork Ribs	575

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Indian

Makai aur Mirch ki khurchan (Corn kernels tempered with green chilly, spices and peppers)	375
Paneer Makhani (Cubes of Paneer in rich tomato gravy)	375
Methi Matter Malai (Fenugreek with green peas in creamy gravy)	375
Hingwale Tikhe Aloo (Baby potatoes tempered with asafetida with green chilies and cumin)	375
Tawa fried fish (King fish with dry rub marinade, shallow fried)	475
Murgh Tikka makhani (Chicken Tikka cooked in tomato gravy, finished with cream and butter)	475
Pepper Chicken (Boneless chicken cooked in curry leaf flavored Onion gravy with crushed pepper)	475
Gosht Dalcha (Baby lamb simmered to cook with lentils and hot spices)	525
Lasooni Dal Tadka (Yellow lentils tempered with garlic, chilly and spices)	225
Dal Makhani (Home specialty of black lentils simmered on low fire with tomato, cream and butter)	245
Dum Biryani (Rice delicacy cooked together in sealed pot with choice of chicken Or Lamb)	525
Veg Dum Biryani (Rice delicacy cooked together in sealed pot with vegetables)	375
Breads (Naan, Roti, Paratha)	75
Raita or Curd	115

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Goan Specialty

Dal Waran (Traditional Yellow Lentil)	275
Vegetable Caldine (Mix Vegetables Cooked In Coconut Milk and Goan Spices)	375
Vegetable Xaccutti (Mix Vegetables Cooked In Coconut Gravy)	375
Konkan Aloo (Baby Potatoes Cooked In Tomato and Chillies)	375
Vegetable Urda Methi (Fenugreek flavored Vegetables cooked in mild coconut gravy)	375
Goan Fish Curry (Traditional Boneless Fish, Cooked In Coconut Gravy)	475
Pork Vindaloo (Boneless Pork Chunks Cooked In Tangy Sauce)	395
Chicken Cafreal (Chicken Cooked In Mint and Coriander Sauce)	475
Beef Aasaad (Boneless Tenderloin Cooked In Dry Red Chilly and Coconut Toddy)	375
Goan Prawn Curry (Traditional Prawn Cooked In Coconut Gravy with Kokum)	575
Fish Rechad (Shallow Fried Marinated Boneless Fish)	475
Chorris Pav (Traditional Pork Sausage Cooked With Goan Spices and Served With Goan Pav and Poi)	395
Shrimp Pulao	325

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Sweet Tooth

Mix seasonal fruit Panna Cota	225/-
Almond and pistachio frangipane with rose petal ice cream	295/-
Vanilla bean Cream Brule	225/-
Tiramisu A traditional Italian dessert, which means pick me up in English	295/-
Chocolate grand truffle Light chocolate mousse layered with chocolate sponge	225/-
Hot chocolate brownie with vanilla Ice cream Typical American chocolate dessert with nuts.	225/-
Hot Gulab Jamun with Choice of Ice Cream	195/-
Matka Kulfi Indian style ice cream set in earthen pots	195/-
Rasmalai Cottage cheese dumplings simmered in saffron flavored sweetened milk.	195/-
Bebinca All time Goan favorite	195/-

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Quenchers

Seasonal fresh fruit juice	155
Pasteurized fruit juice	125
Milkshakes or smoothies (Please check for flavors)	175
Lassi - sweet, salted or Masala	175
Freshly brewed coffee	80
Decaffeinated coffee	110
Cappuccino /Espresso	110
Assam tea	75
Darjeeling or Earl Grey tea	75
Iced tea Regular or mint	115
Hot or cold chocolate or Bournvita	115

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