

| TO START |

**ROQUETTE LEAF AND PENNE SALAD | Rs 320 |**

Roquette, penne pasta, kalamata olives, basil, tomatoes, lemon rind in pesto lemon dressing, topped with roasted cashew nuts and grana padano cheese.

**THAI INSPIRATION NOODLE SALAD | Rs 250 |**

Two different way of preparation of noodles, okra, Chinese cabbage, red cabbage, spring onions, sweet chilly dressing, caramelized peanuts.

**GREEK SALAD THE AUTHENTIC ONE | Rs 350 |**

Tomatoes, cucumber, green pepper, onions, capers, Kalamata olives, feta cheese, extra virgin oil.

**CARPACCIO OF SMOKED FISH | Rs 380 |**

Fish straight from the water and cold smoked, lemon zest, pickled onions, olive oil.

**WATER MELON GAZPACHO | Rs 230 |**

Cold soup with mint, cucumber, tomato and basil.

**CHICKEN WONTON SOUP | Rs 250 |**

In a dark chicken consommé

**CARROT AND ORANGE SOUP | Rs 250 |**

Finished with sautéed ginger onion and carrot, orange juice and cream.

**EGG PLANT AND FETA MILLE FEUILLE | Rs 370 |**

Eggplant, feta, tomato sauce with pesto layered served with olive crumble, roquette leaf, drizzle of basil oil and balsamic vinegar.

**CORN COATED CRISPY FRIED PRAWNS | Rs 375 |**

Corn flakes coated prawns served with tomato sweet chilly sauce.

**VEGETABLES TORTELONI WAY | Rs 225 |**

Sliced courgettes with paneer, egg plant, pesto and tomato sauce.

**CHICKEN MEAT BALL | Rs 260 |**

Deep fried with mushroom purée.

| TO CONTINUE |

**DUO OF BELL PEPPERS | Rs 350 |**

Stuffed with vegetable ratatouille, served with herb rice.

**GRILLED TOFU | Rs 350 |**

Marinated in sweet soya sauce served with vegetables, noodles and tamarin sauce.

**VEGETABLE COCONUT CURRY | Rs 290 |**

Vegetables cooked in coconut milk and curry served in tender coconut shell and steam rice.

**GREEN SPAGHETTI | Rs 325 |**

Vegetables with creamy parsley and spinach sauce.

**RED SPAGHETTI | Rs 425 |**

Served with sea food and tomato sauce.

**CALAMAR FETTUCCINI | Rs 425 |**

Served with grilled bell peppers and coconut sauce.

**GRILLED FISH | Rs 525 |**

Fish of the day with lemon caper sauce, fried capers and lemon jelly served with vegetables and herb rice.

**PRAWNS COCONUT CURRY | Rs 585 |**

Cooked in coconut milk and curry served in coconut shell and steam rice.

**SLOW COOKED SAND LOBSTER | Rs 950 |**

Served with lime infused butter and herb rice.

**ORANGE FLAVORED CHICKEN STEW | Rs 390 |**

Cooked with root vegetables served with sweet mash potatoes.

**BEEF LOIN | Rs 485 |**

Slow cooked up to your perfection, served with minced beef, carrot and ginger purée, gratinated broccoli, onion marmelade.

**BOEUF BOURGUIGNON | Rs 350 | *WEDNESDAY SPECIAL***

Marinated in red wine and cooked with carrot, onions, small potatoes.

| SWEET FINALE |

**MANGO OR PAPAYA AND BANANA MOUSSE | Rs 190 |**

Served with papaya compote and jelly.

**DUO OF TARTLET | Rs 280 |**

Mango and coconut cream with jelly and mango salsa.

**ROASTED PINEAPPLE GRATIN | Rs 190 |**

Caramelized pineapple in a sabayon.

**CHOCOLATE NAMELAKA | Rs 280 | ( 65% Cocoa )**

The new texture for a sensory chocolate feel with lemon cream on top.

**PANNA COTTA | Rs 220 |**

Espresso and cardamom flavour.

**FRUIT SALAD | Rs 170 |**

A blast of colors and freshness.

**ÎLE FLOTTANTE | Rs 200 |**

Sweetened poached egg white served with thick custard sauce.

| Vegetarian |

| Please note that roquette is subject to seasonal availability and may be replaced by spinach |

| VAT 2% and service charge 5% not included |