

SNACKS @ 12:00 - 18:00

APERITIF SUGGESTION

Glass Testulat Carte D'Or, Brut Champagne (125ml)		38.00
Glass Tini Prosecco (125ml)		12.00
Martini Bianco, Dry or Rosso (40ml)		9.00
Pernod (40ml)		9.00
Campari (40ml)		9.00
Pimm's No 1 (40ml)		10.00
SMALL PLATES		
Crispy Calamari	Salad, lemon, garlic aioli	27.00
Reef Fish Tacos	Reef Fish, vegetable, cheese stuffed tacos shell, guacamole and tomato salsa	28.00
Chicken Tikka	Boneless chicken marinated with yoghurt, Kashmiri chili powder, a hint of spices and cooked in clay oven	20.00
Ghobi 65	Spicy deep fried cauliflower roses	18.00
Chicken Noodle Soup	Rice noodles, mushrooms, chicken breast	17.00
Chilled Cucumber Soup	Yoghurt, parmesan croutons	15.00
Fat Fries	Sweet chili sauce, sour cream, garlic aioli	17.00
SALADS		
Chicken Caesar	Bacon, cos lettuce, poached egg	25.00
Mediterranean	Cucumber, red onion, feta cheese, tomatoes, olives	19.00
BURGERS		
Beef Burger	Gruyere, mustard, ketchup, brioche sesame bun, fat chips aioli and pickle	32.00
Grilled Chicken Burger	Tomato, lettuce, red onion, brioche sesame bun, fat chips aioli and mayonnaise	25.00
Tuna Burger	Zingy tuna patty, rocket, brioche sesame bun, fat chips aioli, ketchup and tomato	24.00
Vegetarian Dishes	Spicy Dishes Containing Pork	

Prices are in USD includes service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.



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LARGE PLATES

Quesadilla	Chicken, mushroom, cheese, guacamole	28.00
Macaroni Cheese	Spiral pasta, cheddar cheese, mustard, parmesan	25.00
Fisherman's Basket	Battered fish, calamari, prawns, scallops, house tartar	30.00
Tandoori Chicken Wrap	Baby spinach, red onion, cherry tomato, raita	25.00
Lehsuni Dal	Yellow lentil stew and rice	28.00
Chicken Biryani	Chicken biryani served with raita and mint sauce	35.00
Mutter Paneer	Paneer (cheese) with peas and tomato sauce and rice	28.00
Lamb Curry	Indian style lamb curry cooked in garam masala and yoghurt with basmati rice	28.00
PIZZAS		
Margarita 🥒	Tomato, cheese, oregano	20.00
Mushroom 🥒	Tomato, cheese, garlic	25.00
Roast Chicken	Tomato, cheese, bell peppers, olives	28.00
Hawaiian 🔷	Tomato, cheese, pineapple, ham	28.00
Tuna 🌙	Tomato, cheese, chili, Spanish onion, basil	27.00
Vegetarian 🥖	T	20.00
	Tomato, cheese, mushrooms, onions, olives, bell peppers	
Mexicana 🥒	Tomato, cheese, mushrooms, onlons, olives, bell peppers Tomato, cheese, hot salami, Spanish onion, bell peppers and chili	30.00





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DESSERTS

Ice Cream Sandwich	Vanilla ice cream, biscuits, chocolate hazelnut	15.00		
Banana Split	Banana, chocolate sauce, vanilla ice cream, almonds	15.00		
Gulab Jamun	Sweet dumplings of condensed milk served with a scoop of vanilla ice cream	15.00		
Gajar Halwa	Indian carrot pudding, cardamom, raisin, cashew nut, Pistachio	15.00		
Seasonal Local Fruits	Drizzled passion fruit, fresh mint	15.00		
SWEET WINES & DIGESTIVE				
NV Lutzville Natural Sweet White - (125ml)		11.00		
2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)		102.00		
2007 Tschida, Beerenauslese, Burgenland – Austria (375ml)		169.50		
Dubonnet (40ml)		9.00		
Amaro Averna (40ml)		11.50		
Branca Menta (40ml)		9.00		
Jägermeister (40ml)		10.00		





