





" As per the guidelines issued by Food Safety and Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person."



STARTERS | SALADS | SANDWICHES

Almond and Broccoli Soup 369 kcal 220 ml almond broccoli butter	 275
Tamatar Dhaniya Ka Shorba 118 kcal 220 ml clear tomato soup coriander spices	 275
Cream Of Chicken 308 kcal 220 ml chicken cream thyme	 300
Murgh Badami Shorba 154 kcal 220 ml chicken bouillon almond flakes i 🐸	 300
Sweet Corn Soup	
63 kcal 220 ml vegetable	 275
111 kcal 220 ml chicken **	 300
Caesar Salad romaine lettuce garlic- anchovy dressing grated parmesan bread croutons	 275
Choice of toppings:	
118 kcal 220 gms grilled chicken breast	 300
664 kcal 200 gms crispy bacon bits	 300
118 kcal 200 gms vegetables	 275
Greek Salad	 275
273 kcal 260 gms cucumber onion tomatoes feta cheese olive oil-lemon dressing oregano () (%)	



 Mediterranean Quinoa Salad 579 kcal 260 gms quinoa chickpea grilled zucchini tomato bell peppers olive oil dressing 	 300
 Avocado and Feta Cheese Bruchetta 541 kcal 260 gms white bread crostini avocado feta cheese crumples # 	 300
 Focaccia Sandwich 748 kcal 280 gms grilled vegetables sundried tomato mozzarella basil oil # 	 300
 Popular Indian Chaats 206kcal 180 gms papdi chaat 296kcal 180 gms sev puri * 	 275
Grilled / Toasted Sandwich	
407 kcal 220 gms vegetable	 300
472 kcal 180 gms chicken	 325
Chicken Tikka 951 kcal 240 gms kachumber salad mint chutney 0 0 0	 425



MAIN COURSE

 Aubergine Parmigiana 877 kcal 300 gms baked brinjal parmesan cheese tomato sauce 	 400
 Whole Wheat Penne Pasta 1332 kcal 300 gms olive oil garlic basil pesto 	 400
 Green Pea Risotto 670 kcal 300 gms pea puree parmesan white wine 	 400
Spaghetti Carbonara 1162 kcal 240 gms crispy bacon strips parmesan egg yolk	 450
 Nile Perch Steak 513 kcal 320 gms pan fried fish sautéed vegetables scallion potato mash caper butter 	 550
 Grilled Chicken Breast 775 kcal 380 gms mediterranean vegetables creamy polenta mushroom sauce 	 550
 Herb Garlic Prawns 668 kcal 200 gms shelled backwater prawns basil garlic butter crispy potato straw i 	 600
 Grilled Indian Lamb Chops 1019 kcal 320 gms parmesan crust sautéed spinach gratin potatoes mint jus 	 600
 Grilled Tenderloin Steak 856 kcal 320 gms garlic green beans thick fries green peppercorn sauce 	 600



REGIONAL INDIAN



INDIAN STARTERS

 Mushroom Galouti 659 kcal 180 gms smoked mushroom mash ginger 	 350
 Beetroot Peanut Tikki 564 kcal 180 gms grated beetroot crushed peanut spices 	 350
 Malai Paneer Tikka 398 kcal 240 gms cottage cheese yogurt spices 	 375
 Ajwaini Fish Tikka 1089 kcal 240 gms spiced fish chunks yogurt carom seeds \$\$\lambda_{\lefta_{\sigma}}\$\$ 	 475
 Gilafi Seekh Kebab 494 kcal 240 gms lamb mince bell peppers seasoning 	 525
Tandoori Chicken 477 kcal 400 gms kachumber salad mint chutney i 400 gms kachumber salad mint chutney	 575
Tandoori Malai Jhinga 684 kcal 180 gms prawns yogurt spices	 600



INDIAN MAIN COURSE

 Bhutta Methi Palak 436 kcal 360 gms corn spinach fenugreek leaves 	 525
Dhingri Dolma 558 kcal 360 gms mushroom bell pepper cottage cheese	 525
 Kadhai Paneer 538 kcal 360 gms cottage cheese onion capsicum tomato 	 550
 Dal Makhani 671 kcal 360 gms black lentil kidney beans tomato butter cream 	 500
 Methi Murgh 688 kcal 360 gms chicken fenugreek leaves cream 	 575
 Achari Macchi Curry 319 kcal 360 gms local fish fennel onion seeds fenugreek i >> 	 600
 Gosht Rogan Josh 696 kcal 420 gms tender lamb stew onion Kashmiri chillies 	 650



Dum Biryani

442 kcal 500 gms vegetable	 525
579 kcal 520 gms chicken	 575
718 kcal 550 gms lamb	 650
Choice of Rice	 300
207 kcal 360 gms steamed rice	
600 kcal 360 gms green peas pulao	
733 kcal 360 gms jeera pulao	
Indian Breads 806 kcal 230 gms naan 😻	 250
619 kcal 160 gms roti	
423 kcal 180 gms pudina paratha	
426 kcal 170 gms malabari paratha	



REGIONAL LOCAL

LOCAL STARTERS

 Potato Dumplings 286 kcal 180 gms balchao masala cashew vegetables semolina 	 350
 Mushroom & Cheese Rissois 901 kcal 180 gms mushroom melted cheese parcels refined flour spices 	 350
Chicken Skewers 616 kcal 180 gms chicken supreme cashew nut coconut cream	 400
 Filled Crab Shells 238 kcal 180 gms picked crabmeat onion tomato coriander spices 	 425



LOCAL MAIN COURSE

 Tambdi Bhaji 541 kcal 360 gms amaranth leaves coconut chili onion mustard seeds 	 525
 Bhindi Sola 165 kcal 360 gms okra cumin seeds onion green chillies tomato coconut kokum 	 525
 White Pumpkin Caldine 647 kcal 360gms dices of pumpkin coconut milk spices 	 525
Choice of meat -	
375 gms Chicken	 575
400 gms Mutton	 650
1075 kcal chicken xacuti 🥳	
469 kcal chicken vindaloo	
658 kcal chicken sukhem	
319 kcal chicken cafreal	
1225 kcal mutton xacuti	
833 kcal mutton vindaloo	
762 kcal mutton sukhem	
434 kcal mutton cafreal	



700

Choice of seafood 200 gms | Prawns 300 gms | Kingfish 300 gms | Pomfret

Rawa masala fry 712 kcal | prawn 1151 kcal | kingfish/pomfret

Recheado masala fry 518 kcal | prawn 985 kcal | kingfish/pomfret

Xacuti 1140 kcal | prawn 1633 kcal | kingfish/pomfret

Vindaloo 482 kcal | prawn 974 kcal | kingfish/pomfret

Balchao 486 kcal | prawn 978 kcal | kingfish/pomfret

Cafreal 486 kcal | prawn 793 kcal | kingfish/pomfret

Butter garlic 630 kcal | prawn 1151 kcal | kingfish/pomfret



Crab - 360 gms	 650
464 kcal recheado masala fry ¥ 🥌	
1075 kcal xacuti ¥ [©]	
658 kcal sukhem	
567 kcal butter garlic	
Traditional Goan Curry	
coconut paste spices kokum	
744 kcal 320 gms kingfish cubes	 600
 443 kcal 300 gms prawns 443 kcal 300 gms prawns 	 650
 Chicken Pulao 801 kcal 360 gms basmati rice chicken spices 	 575
 Goan Rice 698 kcal 360 gms boiled unpolished red rice 	 300
 Goan Bread 441 kcal 180 gms poi # 	 200
637 kcal 260 gms pao *	



ASIAN CLASSICS

Tom Kha 120 kcal 220 ml coconut milk ginger lemongrass mushroom	 275
Nasi Goreng 515 kcal 380 gms fried rice shrimp paste chicken satay fried egg prawn crackers sambal oelek ¥€	 575
Stir Fried Vegetables And Tofu 597 kcal 360 gms seasonal vegetables tofu light soy 49 📎	 525
Kung Pao Chicken 500 kcal 380 gms chicken cubes soy sauce chili 4 Se	 575
Snapper Oyster- Chilli 286 kcal 360 gms snapper stripes oyster sauce bird eye chili >> 4	 625
Fried Rice 569 kcal 360 gms vegetable	 525
541 kcal 380 gms chicken	 575
Noodles 576 kcal 360 gms vegetable 47 🛊	 525
648 kcal 360 gms chicken <i>4</i>	 575





 Pizza Margherita 770 kcal 470 gms crushed tomatoes mozzarella cheese oregano i 	 525
 Paneer Kathi Roll 582 kcal 420 gms spiced cottage cheese onion capsicum i 	 525
 Pav Bhaji 494 kcal 360 gms pav potato vegetables butter i 	 550
 Dal Khichdi 695 kcal 360 gms moong dal garam masala tomatoes 	 550
 Hawaiian Chicken Pizza 770 kcal 525 gms tomato sauce mozzarella cheese pineapples grilled chicken breast iiiiiiiiiiiiiiiiiiiiiiiiiiiiiiii	 575
 Chicken Kathi Roll 777 kcal 440 gms chicken onion capsicum i 	 575
 Keema Pav 604 kcal 385 gms pav lamb mince butter i 	 600
Club Sandwich • 586 kcal 220 gms vegetarian	 525
 589 kcal 250 gms non vegetarian 589 kcal 250 gms non vegetarian 	 575
Burger	
582 kcal 300 gms vegetarian	 525
668 kcal 320 gms chicken	 575







 Moong Dal Halwa 855 kcal 180 gms split gram clarified butter sugar 	 350
 Shahi Tukda 303 kcal 160 gms fried bread thickened sweetened milk saffron nuts Saffron nuts 	 350
Caramel Custard 174 kcal 160 gms egg milk sugar nutmeg	 350
Dark Chocolate Mousse 685 kcal 200 gms dark chocolate egg sugar cream	 350
 Kulfi Falooda 423 kcal 180 gms churn frozen reduced milk 	 350
 Choice Of Ice Cream 225 kcal 160 gms ask the server for choices 	 350
 Serradura 336 kcal 220 gms cream condensed milk cookie crumbs 	 350
 Goan Sweet Delicacy 186 kcal 220 gms bebinca dodol or doce with coconut ice-cream 	 400



BREAKFAST MENU

A LA CARTE BREAKFAST

 Choice Of Freshly Squeezed Seasonal Juice 130 kcal 290 ml sweet lime pineapple watermelon orange 		275
 Sliced Seasonal Fresh Fruits 337 kcal 380 gms fresh cut fruits platter 		275
 Freshly Baked Breads, Morning Pastries (Any Three) 261 kcal 260 gms croissant danish pastry muffin doughnut whole wheat bread butter fruit preserves marmalade, honey 		300
 Cereals / Muesli 407 kcal 180 gms homemade muesli all-bran wheat flake I corn flakes choco flakes soya milk low-fat milk yoghurt W W 	 25	300
 Platter Of Cheese Wedges (Four Types) 120 kcal 150 gms hard cheese soft cheese semi hard cheese blue cheese 		375
 Eggs Cooked To Order 330 kcal 200 gms scrambled 6 153 kcal 160 gms boiled 6 96 kcal 145 gms fried 6 300 kcal 180 gms akuri 6 153 kcal 145 gms poached 6 153 kcal 170 gms omelette 6 served with bacon sausage hash brown tomato 		400



 Idli 439 kcal 375 gms steamed rice cake sambar chutney 	 350
 Dosa or Uttapam 731 kcal 380 gms rice lentil pancake plain masala sambar chutney 	 350
 Upma 750 kcal 280 gms semolina tempered vegetables i iiiiiiiiiiiiiiiiiiiiiiiiiiiiii	 350
 Poori Bhaji 309 kcal 300 gms deep-fried whole-wheat bread potato curry masala sambar chutney iiiiiiiiiiiiiiiiiiiiiiiiiiiiiiii	 350
 Paratha 426 kcal 320 gms stuffed flat bread with potatoes 426 kcal 320 gms cottage cheese 	 350
 ■ 555 kcal 320 gms cauliflower ■ 	
 Salad Bhaji With Poi 351 kcal 360 gms cottage cheese onion tomato mustard seeds ginger garlic chili 	 350
Ros Omelette 693 kcal 300 gms goan poi with masala omelette xacuti gravy	 400





Kindly inform us if you are allergic to any food ingredient.
All prices are in Indian Rupees and subject to Government taxes.
Indicates vegetarian preparation <a href="#relation-vegetarian-vege