



# sessions

ALL DAY MENU

1100 HOURS - 2230 HOURS



GOA

SOUPS &  
APPETIZERS

# Soups

<b>Tomato Shorba</b> <span style="color: green;">■</span>	275
Smoked tomato   black salt   coriander   kaffir lime   crushed pepper	
<b>Tom Yum Koong</b> <span style="color: red;">■</span>	275
Thai spiced broth   lemon grass   kaffir lime   cherry tomatoes   prawns   mushroom	
<b>Chicken Lime &amp; Coriander Soup</b> <span style="color: red;">■</span>	275
Chicken wonton   lime   coriander broth	

*(All soups will be accompanied with bread rolls, sticks & butter)*

# Appetizers

## Greens

<b>Zafran Aur Jaitooni Paneer Tikka</b> <span style="color: green;">■</span>	450
Cottage cheese   stuffed olives   saffron   hung curd	
<b>Aloo Chaat-Papdi Tacos</b> <span style="color: green;">■</span>	425
Crispy potatoes   tamarind chutney   pomegranate seeds   sweet curd	
<b>Hara Bhara Kebab</b> <span style="color: green;">■</span>	425
Spinach   green peas   desi ghee   roasted chana   cashewnuts   cheese	
<b>Tandoori Khumb (mushrooms)</b> <span style="color: green;">■</span>	450
Khumb (mushrooms)   garlic   spinach   cheese   brown onions   coriander   mint chutney	
<b>Vegetable Spring Roll</b> <span style="color: green;">■</span>	425
Sautéed vegetables   flour   rice sheets   coriander   sweet chili sauce	
<b>Spinach &amp; Bok Choy Dim sum</b> <span style="color: green;">■</span>	425
Spinach   bok choy   spring onions   garlic   soya   wheat casing	

■ VEGETARIAN ■ NON-VEGETARIAN

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## Poultry & Meats

<b>Punjabi Murgh Tikka</b> <span>🍴</span>	525
Punjabi spiced chicken   hung curd   red chili powder   coriander   mint chutney	
<b>Shahi Tangdi</b> <span>🍴</span>	525
Chicken drumstick   tandoori marinade   yogurt   lime   coriander	
<b>Chicken Spring Roll</b> <span>🍴</span>	500
Chicken wrapped   flour   rice sheets   coriander   sweet chili sauce	
<b>Chicken Dim Sum</b> <span>🍴</span>	500
Chicken mince   garlic   ginger   soya   spring onions	
<b>Mutton Seekh Kebab</b> <span>🍴</span>	575
Lamb skewer   local ground spices   mint chutney   salad	
<b>Persian Beef Koobideh</b> <span>🍴</span>	595
Meat mince   saffron   onion juice   turmeric   black pepper   egg   grilled tomatoes	
<b>Barra Kebab</b> <span>🍴</span>	600
Ginger   cloves   cardamom   garlic   peppercorns	

## Seafood

<b>Ajwaini Mahi Tikka</b> <span>🍴</span>	550
Modso   mustard oil   garlic   turmeric	
<b>Crispy Thai Chili Fish</b> <span>🍴</span>	525
Modso   basil   Thai chili   scallion   sesame oil	
<b>Prawn Hargao</b> <span>🍴</span>	550
Steamed prawn dumplings   wheat starch   scallions	
<b>Butter-Garlic Prawns</b> <span>🍴</span>	625
Golden fried prawns   garlic   butter   parsley   basil   lime	
<b>Tandoori Lasooni Jhinga</b> <span>🍴</span>	625
Mustard paste   prawns   lime   ground spices   garlic	
<b>Prawn Chermoula</b> <span>🍴</span>	625
Prawns   cumin seeds   garlic   cilantro   parsley   lemon   paprika   cayenne pepper	
<b>Fritto Misto</b> <span>🍴</span>	625
Well done crispy prawns   calamari   saffron-cilantro aioli	
<b>Tandoori Pomfret</b> <span>🍴</span>	725
Mildly spiced pomfret   paprika   thyme   olive oil cooked in the tandoor	

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SALADS &  
BETWEEN THE  
BREADS

# Salads

<b>Bruschetta</b> <span>☐</span>	300
Toasted bread   cherry tomatoes   rocket   red onion   garlic   basil   olive oil	
<b>Summer Salad</b> <span>☐</span>	275
Melon   feta   arugula   basil   mint   ginger 'n' orange dressing	
<b>Fresh Burrata on Chilled Tomatoes</b> <span>☐</span>	325
Burrata   rustic yellow & red cherry tomatoes   basil   olive oil   aged balsamic	
<b>Insalata Verde</b> <span>☐</span>	300
Avocado   green beans   peas   cucumber   mixed leaves   feta   spring onion   pumpkin seeds   lemon dressing	
<b>Caesar Pollo</b> <span>☐☑</span>	300/350
Char-grilled chicken or prawns   crisp baby lettuce   bacon   garlic ciabatta croutons   Caesar dressing   cheese shavings	

# Burgers, Sandwiches & Paos

<b>Grilled Cheese Sandwich</b> <span>☐</span>	325
Two-cheese   hemp bread   golden brown   fries   salad	
<b>Vada Pao</b> <span>☐</span>	325
Activated charcoal bun   mustard   curry leaves   potatoes   garlic-coconut powder   mint chutney	
<b>Classic Club Sandwich</b> <span>☑</span>	525
Smoked chicken   tomatoes   lettuce   bacon   mayonnaise   cheddar cheese   fries   salad	
<b>Crumb Fried Chicken Burger</b> <span>☑</span>	575
Paprika spiced chicken   lettuce   gherkins   tomatoes   ranch dressing   fries   salad	
<b>Bacon &amp; Cheese Burger</b> <span>☑</span>	575
Buffalo meat   smoked bacon   cheddar cheese   fried onion rings   lettuce   fries   salad	
<b>Cajun Spiced BBQ Pulled Pork in Hemp Ciabatta</b> <span>☑</span>	575
In-house smoked pulled pork   hemp bread   lemony cabbage slaw   fries   salad	

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MAINS  
INDIAN

# Mains

## Indian

<b>Jeera Aloo</b> <span>☐</span>	325
Cracked cumin   potatoes   turmeric   green chili   coriander	
<b>Dal Tadka</b> <span>☐</span>	355
Yellow (toovar) lentil   ginger   garlic   desi ghee   onions   tomatoes	
<b>Dal Makhan Wali</b> <span>☐</span>	425
Black lentils   cooked over the tandoor   garlic   deggi chili   fresh cream   butter	
<b>Adraki Gobhi Aloo Matar</b> <span>☐</span>	355
Florets of cauliflower   potatoes   matar (green peas)   ginger   spices	
<b>Kadai Paneer</b> <span>☐</span>	450
Cottage cheese   kadai masala   onions   peppers	
<b>Pindi Chole</b> <span>☐</span>	400
Chickpeas   ground spices   tangy   coriander	
<b>Murgh Dhaba</b> <span>☐</span>	575
Punjabi influenced chicken   desi ghee   coriander   tomatoes   onions	
<b>Kheema-Bheja Matar Masala</b> <span>☐</span>	625
Baby lamb mince cubes   green peas   ground spices   tomatoes   butter	
<b>Butter Chicken</b> <span>☐</span>	625
Punjabi spiced chicken   cashewnuts   rich tomato gravy	
<b>Goan Fish Curry</b> <span>☐</span>	695
Local catch   spiced gravy   coconut   tamarind   teppal	
<b>Hyderabadi Nalli Nihari</b> <span>☐</span>	725
Baby lamb shanks   saffron & almond base   brown onion   secret spice	
<b>Malabar Prawn Curry</b> <span>☐</span>	750
Kerala specialty   coconut   chili   curry leaves   tamarind   prawns	
<b>Dum Biryani (Veg/ Chicken/ Mutton)</b> <span>☐☐</span>	475/675/775
Awadhi preparation   saffron   rose water   mint   brown onion Served along with raita & mirchi ka salan	
<b>Khichdi ke Chaar Yaar</b> <span>☐</span>	375
Lentils   rice   pickle   ghee   papad   gur	

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# Tandoori Breads

2 pieces per portion

Butter Naan / Butter Roti / Lachha Paratha / Pudina Paratha <span>🍃</span>	125
Plain Naan / Plain Roti <span>🍃</span>	100
Paneer Kulcha <span>🍃</span>	175

## Indian Rice

Jeera Pulao <span>🍃</span>	200
Matar Pulao <span>🍃</span>	200
Awadhi Pulao <span>🍃</span>	225
Steam Rice <span>🍃</span>	175

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MAINS  
EUROPEAN

# Pastas & Pizzas

## Pastas

<b>Penne Rigate</b> <span>🌱</span> <span>🍖</span>	425
Rustic arrabiata sauce   grilled zucchini   penne rigate pasta (add grilled chicken or prawns)	575/650
<b>Spaghetti Alfredo</b> <span>🌱</span> <span>🍖</span>	475
Fresh cream   crushed pepper   parsley   parmesan cheese (add grilled chicken or prawns)	575/650
<b>Linguini with Garlic Mushroom</b> <span>🌱</span> <span>🍖</span>	525
Grilled mushroom   cheese   garlic   basil   sage (add grilled chicken or prawns)	575/650
<b>Lamb Ragout Tagliatelle</b> <span>🍖</span>	675
Lamb   onions   tomatoes   garlic   leeks   carrots   celery   rosemary   cheese	

## Pizzas

<b>Margarita Classico</b> <span>🌱</span>	445
Fresh mozzarella   cherry tomato   oregano   olive oil	
<b>Mozzarella di bufala, funghi al l'aglio e zucchine grigliate</b> <span>🌱</span>	510
Buffalo mozzarella   garlic mushrooms   grilled zucchini	
<b>Burrata, pomodori rustici, aglio, olive nere e basilico</b> <span>🌱</span>	525
Italian cheese   rustic garlic tomatoes   black olives   basil	
<b>Quattro pizza di formaggio con cetriolini</b> <span>🌱</span>	650
Buffalo mozzarella   cheddar   feta   blue   gherkins	
<b>Pollo arrosto, peperoni e origano</b> <span>🍖</span>	525
Roasted chicken   tomatoes   mixed peppers   cheese   oregano	
<b>Maiale speziato cajun, cipolle saltate in padella, formaggio</b> <span>🍖</span>	525
Cajun spiced pork   sautéed onions   cherry tomatoes   cheese	

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# European Grills & Hot Plates

<b>Oven Roast Chicken Breast</b> <span style="color: red;">■</span>	675
Garlic spinach   butter mash   jus	
<b>Pan Seared Fish</b> <span style="color: red;">■</span>	895
Sautéed mushrooms   balsamic zucchini   spring onion   cilantro	
<b>Tenderloin Steak</b> <span style="color: red;">■</span>	850
Hasselback potatoes   French beans   pepper jus	
<b>Grilled Lamb Rack</b> <span style="color: red;">■</span>	825
Rosemary Pumpkin Puree   confit l garlic   shallots   mint quinoa   red wine jus	
<b>Slow Cooked Lamb Shanks</b> <span style="color: red;">■</span>	950
Mustard & garlic potatoes   olives   beans   red wine jus	
<b>Pan Seared Five Spiced Duck Breast</b> <span style="color: red;">■</span>	895
Sherry-carrot puree   caramelized sweet potatoes   zucchini rolls   orange jus	
<b>Paprika Butter Lobster</b> <span style="color: red;">■</span>	1250
Mixed beans   green peas   kaffir lime   curry sauce	

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MAINS  
ASIAN

# Asian

<b>Thai Vegetable Green Curry</b> <span>🌱</span>	475
Green curry paste   Asian vegetables   coconut   lemongrass   basil	
<b>Kung Pao Chicken</b> <span>🍗</span>	575
Chicken cubes   dry roasted peanuts   soy   chili   scallion   sichuan peppers	
<b>Thai Crispy Pork Belly</b> <span>🍗</span>	650
Crispy pork belly   fresh curry paste   bird eye chilies   beans	
<b>Thai Fish Curry</b> <span>🍗</span>	695
Thai delicacy   red snapper   basil   spicy   kaffir lime	
<b>Penang Prawn Curry</b> <span>🍗</span>	775
Local catch   chili   coconut   egg   spicy   turmeric	
<b>Mongolian Beef Stir-Fry</b> <span>🍗</span>	850
Beef strips   red chili   scallions   garlic   ginger   soya sauce	
<b>Duck Rendang</b> <span>🍗</span>	895
Sichuan pepper   Shaoxing wine   duck   star anise   cardamom	
<b>Sichuan-Style Sea Bass</b> <span>🍗</span>	995
Crispy skin sea bass   bird eye chili   bok choy   spring onions   sesame oil	
<b>Five Spice Pork Chops</b> <span>🍗</span>	675
Soya   wine   bok choy   pork chops	

# Rice and Noodles

<b>Jasmine Rice</b> <span>🌱</span>	300
<b>Fried Rice (veg / chicken)</b> <span>🌱🍗</span>	200 / 250
<b>Hakka Noodles</b> <span>🌱</span>	200
<b>Phad Thai (chicken / prawns)</b> <span>🍗</span>	250 / 400

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# DESSERTS

# Desserts

<b>Classic Cream Caramel</b> 🍷	250
Eggs   vanilla   castor sugar   Cointreau	
<b>Tiramisu</b> 🍷	275
Mascarpone cheese   Kahlua   eggs   castor sugar   vanilla essence	
<b>JaMango Serradura</b> 🌱	250
Goan delicacy   cookie crumble   local mango pulp   organic jaggery	
<b>Flavours of Goa</b> 🌱	275
Kokum drops   Feni cream   nougat	
<b>Dark Chocolate Brownie with Ice-cream</b> 🌱	275
Flour   choco chips   55% dark chocolate   nuts   sugar	
<b>Soft Centered Chocolate Fondant</b> 🍷	275
55% dark chocolate   sugar   eggs   flour	
<b>New York Style Baked Cheesecake</b> 🍷	250
Sour cream   caramel sauce   berry coulis	
<b>Matka Malai Kulfi</b> 🌱	225
Sweet reduced milk   saffron   pistachio	
<b>Cut Fruit Platter</b> 🌱	250
Kiwi   melon   muskmelon   pineapple   orange (Please check with our team on availability)	
<b>Choice of Ice-cream</b> 🌱	225
Vanilla   strawberry   double chocolate   mango sorbet	

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