

A LA CARTE MENU

TO BEGIN

- Vietnamese Rice Paper Roll** **Rs. 1190/-**
Rice paper, prawns, cucumber and Asian herbs, sweet chili dipping sauce
- Duck Spring Roll** **Rs. 890/-**
Cucumber and mango with plum dipping sauce
- Seafood Frito Misto** **Rs. 1190/-**
Battered prawn, calamari and fish pieces with lemon basil aioli and chili jam
- Assorted Dim sum** **Rs. 990/-**
Homemade assorted Chinese dumplings served with Chinese vinegar and chili dipping sauce
- Tod Man Pla** **Rs. 990/-**
Thai style fish cake with red curry paste, cucumber and sweet chili dipping sauce

SOUPS


- Highland Tomato (V)** **Rs. 890/-**
Roasted Roma tomato soup, basil, olive oil and toasted croutons
- Asian Chicken Broth** **Rs. 1280/-**
Clear hot soup served with vegetables, roasted chicken slice and egg noodles, fresh herbs and chili
- Tom Yum Goong** **Rs. 1280/-**
Spicy sweet and sour prawn soup, mushroom, lemongrass and Thai herbs

SALADS

- Greek Style Salad (V)** **Rs. 1190/-**
Feta cheese, tomato, cucumber, peppers, red onion and olive, lemon oregano dressing
- Market Salad (V)** **Rs. 880/-**
Mixed market greens, radish, carrot, cucumber, tomato and toasted sesame dressing
- Olive Oil Braised Tuna** **Rs. 1280/-**
Nicoise style mesclun lettuce, fresh herbs and semi dried tomatoes, focaccia croutons, garlic aioli
- Chicken And Black Eye Bean Salad** **Rs. 1380/-**
Grape tomato, avocado, cucumber, roasted beets, grilled vegetables and soft boiled egg

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES AND TOMATO SAUCE

- Mediterranean Vegetable Wrap (V)** **Rs. 1490/-**
Grilled vegetables, basil pesto, grated mozzarella and semi dried tomato in tortilla wrap
- Club Sandwich** **Rs. 1590/-**
Roast chicken, bacon, fried egg, tomato, lettuce and mayonnaise
- Cheese Burger** **Rs. 1790/-**
Ground beef patty, tomato, lettuce, battered onion and melted cheese with cucumber pickle
- Chicken Triple Decker**  **Rs. 1590/-**
Crumbed chicken breast, fried egg, melted cheese, coconut sambol in sesame burger bun
- Chicken Panini** **Rs. 1690/-**
Shredded rotisserie chicken, over ripe brie cheese, avocado and pesto dressing in ciabatta bread

FROM THE GRILL

Served with your choice of olive oil crushed chat potato, creamy mashed potato or French fries and a choice of steamed vegetables or garden leaf salad. Pick a sauce from salsa verde, red wine jus, peppercorn sauce or lemon beurre blanc

- Half A Rotisserie Chicken** **Rs. 1600/-**
- Australian Lamb Rack - 300 g** **Rs. 3900/-**
- US Prime Beef Rib Eye - 300 g** **Rs. 4500/-**
- Australian Beef Fillet - 225 g** **Rs. 4500/-**
- Norwegian Salmon Fillet - 180 g** **Rs. 2800/-**
- Barramundi Fillet (Modha) - 180 g** **Rs. 2400/-**

OUR ASIAN FAVOURITES

- Phad Ka Prao** **Rs. 1180/-**
Stir fried chicken mince with hot basil and a fried egg served with jasmine rice
- Thai Fried Rice** **Rs. 1380/-**
Stir fried jasmine rice, egg, prawns and chicken with carrot and spring onion served with chili fish sauce
- Chef's Signature Thai Set** **Rs. 1890/-**
Fried chicken, omelet, chicken satay with jasmine fried rice and signature sauce
- Lamb Shank Biryani** **Rs. 1990/-**
Spring lamb shank cooked "Nihari Style" finished in aromatic basmati rice, fresh mint and rose water
- Kadhai Paneer (V)** **Rs. 1590/-**
Cottage cheese batons tossed with rich onion and bell pepper gravy, tempered with chili and ginger
- Dhal Makhani (V)** **Rs. 990/-**
Black lentil cooked overnight until creamy, finished with butter and cream
- Tandoori Tangdi Kebab** **Rs. 1190/-**
AllTime Favourite – chicken leg on bone steeped in marinade of aromatic spices and yoghurt, finished in tandoor and served traditional condiments and butter naan
- Graze Kitchen 'Chicken Rice Set'** **Rs. 1380/-**
Soy glazed BBQ Chicken, homemade chili sauce, ginger condiment and clear chicken soup with special seasoned rice
- Singapore Noodles** **Rs. 1380/-**
Rice vermicelli noodles with chicken and prawn flavoured in light curry powder
- Graze Kitchen Lamprais** **Rs. 1790/-**
Sri Lanka's most favourite dish, rice and curry baked in banana leaf served with chutneys and pickles
- Country Pork Curry** **Rs. 1390/-**
Pork curry cooked with fragrant roasted spices, tropical tapioca, grated organic coconut and kochchi lunumiris

SUBSTANTIALS

- Lamb Pie** **Rs. 1590/-**
Aromatic spiced lamb pie with lots of green peas, mashed potato and gravy on the side
- Parmesan Chicken** **Rs. 1490/-**
Pan fried parmesan crusted chicken, homemade spätzle with butternut pumpkin, basil butter sauce
- Sea Bass** **Rs. 1590/-**
Slow baked sea bass fillet, baby gremolata potato, aromatic vegetables and basil vinaigrette
- Fish N' Chips** **Rs. 1580/-**
Beer battered barramundi fillet, golden potato chips, lemon and tartar sauce
- Tiger Prawn** **Rs. 1790/-**
Spice coated crispy fried whole tiger prawns, golden fries and dipping sauce

PIZZA & PASTA

- Classic Margherita (V)** **Rs. 1080/-**
Tangy tomato sauce, melted mozzarella and basil
- Chicken Tikka Pizza** **Rs. 1290/-**
Succulent chicken tikka morsels, minted raita, fresh coriander, red onion, tomato and mozzarella
- Spiced Mutton Pizza** **Rs. 1590/-**
Ground meat cooked in aromatic spices, green chili, chaat masala and melted mozzarella
- Frutti Di Mare** **Rs. 1790/-**
Prawns, squids, mussels, basil pesto, bell pepper and rustic tomato sauce
- Penne Fresh Tomato (V)** **Rs. 1090/-**
Penne tossed in tomato sauce, sun blushed tomato, basil and mozzarella
- Fettuccini Carbonara** **Rs. 1090/-**
Wild mushroom and sweet pea carbonara, cream with an egg
- Moroccan Meatball** **Rs. 1180/-**
Lamb meatballs tossed with pappardelle and roasted coriander tomato sauce

SWEET TREATS & GRAZING PLATTERS

- Fresh Cut Fruit** **Rs. 780/-**
Assortment of seasonal fresh fruit platter
- Cheese Platter** **Rs. 1890/-**
International cheeses, fruit and nut bread, lavosh crisps and homemade cracker
- Hazelnut Crème Brûlée** **Rs. 1200/-**
Hazelnut praline paste in crème brûlée, rosemary and almond biscotti
- Chocolate Concerto** **Rs. 990/-**
Layered almond joconde, flourless biscuit, feuilletine crunch, bittersweet chocolate mousse and raspberry macaroon
- Ovaltine Kulfi** **Rs. 990/-**
Caramelized banana and salted caramel popcorn, Jivara milk chocolate sauce
- Baked Yoghurt Cheesecake** **Rs. 990/-**
NewYork style cheesecake, walnut biscuit base, mixed berry compote in cinnamon tulli