



Seasonal Produce

Mango

We are putting the spotlight on mangoes and their sweet and tangy notes with floral undertones. Uncover the rich taste of the tropics by trying our mango-infused specialties.

Starters

- Deconstructed Prawn Cocktail Crostini with Chili Mango Salsa - Rs. 2,700 nett
- Grilled Chicken Skewers with Chili Green Mango Salad - Rs. 2,400 nett
- Vietnamese Vegetable, Tofu and Mango Summer Rolls - Rs. 2,100 nett

Soup

- Healthy Carrot, Coconut and Mango Soup - Rs. 2,100 nett

Mains

- Chargrilled Stewed Tender Pork Chops with Chili Mango Coulis, Sweet Ginger and Grilled Pineapple Rice - Rs. 3,100 nett
- Thai Style Red Chicken, Sticky Rice with Fresh Mango and Green Salad - Rs. 2,950 nett
- Pan-Fried Norwegian Salmon Filet with Chili Mango Salsa, Saffron Risotto, Roasted Ribbon Vegetables, Dill Beurre Blanc - Rs. 6,850 nett

Desserts

- Mango Pudding, Coconut Agar-Agar, Strawberry Compote - Rs. 1,450 nett
- Mango and Lemon Cheesecake - Rs. 1,600 nett

Cocktails

- Mango Caipiroska - Rs. 1,570 nett
- Frozen Mango Passion Daiquiri - Rs. 1,835 nett
- Mango Cinnamon Martini - Rs. 2,750 nett

Mocktails

- Mango Collins - Rs. 1,045 nett
- Mango Fennel Smoothie - Rs. 850 nett
- Mango Spice - Rs. 915 nett