



H O U S E O F A S I A



B E V E R A G E S

B E V E R A G E S

WATER BOTTLE	100
TONIC WATER	100
SODA	100
CANNED JUICES	150
COKE / SPRITE / DIET COKE (CAN)	150
GINGER ALE	150
FRESH LIME WATER/ SODA	225
ICED TEA	225
LASSI	245
RED BULL	250
JAL JEERA WATER / SODA	275
PERRIER WATER	300
MILKSHAKE	345
Chocolate	
Strawberry	
COLD COFFEE	345
SEASONAL FRUIT JUICE <i>(Subject to availability)</i>	
Watermelon	375
Pineapple	375
Sweet Lime	375
Orange	475



I N D I A N

A P P E T I Z E R S

PANEER KA ACHARI SULA 🍳

🟢 700

Char grilled pickle marinated cottage cheese with lasoon ki chutney

Energy (kcal): 430 Protein (g): 22 Carb (g): 18 Fat (g): 30

PANEER PAHADI TIKKA 🌶️

🟢 700

Herb and yogurt-marinated cottage cheese cubes, grilled to perfection

Energy (kcal): 410 Protein (g): 24 Carb (g): 14 Fat (g): 29

BHARWAN ALOO

🟢 625

Tandoor-cooked potatoes stuffed with spiced cottage cheese and dry fruits

Energy (kcal): 460 Protein (g): 14 Carb (g): 40 Fat (g): 28

MUSHROOM PARLOFT 🍳

🟢 625

Feta & jalapeño-stuffed mushrooms, char-grilled in a creamy malai marinade

Energy (kcal): 340 Protein (g): 16 Carb (g): 12 Fat (g): 24

MALAI TANDOORI BROCCOLI

🟢 700

Char-grilled broccoli marinated in aromatic Indian spices and herbs

Energy (kcal): 280 Protein (g): 9 Carb (g): 18 Fat (g): 18

VEGETARIAN KEBAB PLATTER 🌶️

🟢 1100

An assorted platter of 4 signature vegetarian kebabs, expertly grilled

Energy (kcal): 780 Protein (g): 36 Carb (g): 55 Fat (g): 46

MURG TIKKA 🌶️

🟡 750

Chicken marinated in spicy chilli yogurt, smoke char-grilled

Energy (kcal): 330 Protein (g): 42 Carb (g): 5 Fat (g): 15

MURG LASOONI TIKKA 🍳

🟡 750

Cream and cream cheese-marinated chicken, char-grilled, topped with burnt garlic

Energy (kcal): 390 Protein (g): 40 Carb (g): 5 Fat (g): 22

A P P E T I Z E R S

TANDOORI CHICKEN 🌶️

Chicken marinated in yogurt, Indian spices, and herbs, roasted in the tandoor

Half 📏 650

Energy (kcal): 520 Protein (g): 55 Carb (g): 6 Fat (g): 30

Full 📏 1100

Energy (kcal): 1040 Protein (g): 110 Carb (g): 12 Fat (g): 60

FISH AJWAINI KEBAB 📏 900

Char-grilled fish marinated in ajwain and Indian- spiced yogurt

Energy (kcal): 320 Protein (g): 38 Carb (g): 4 Fat (g): 16

SUNEHRI PRAWNS TIKKA 📏 900

Prawns marinated in aromatic spices and grilled in the tandoor

Energy (kcal): 310 Protein (g): 35 Carb (g): 5 Fat (g): 15

TANDOORI POMFRET 🌶️👨🍳 📏 1500

Fresh pomfret marinated in tandoori spices and grilled to a smoky finish

Energy (kcal): 470 Protein (g): 48 Carb (g): 6 Fat (g): 28

MUTTON SEEKH KEBAB 🌶️👨🍳 📏 900

Classic seekh kebabs of spiced minced mutton, char- grilled to perfection

Energy (kcal): 520 Protein (g): 30 Carb (g): 8 Fat (g): 40

NON VEGETARIAN KEBAB PLATTER 🌶️ 📏 1500

An assortment of 4 signature non-vegetarian kebabs, char-grilled

Energy (kcal): 980 Protein (g): 95 Carb (g): 20 Fat (g): 55

MAIN COURSE

MEHER PANEER

 775

Buffalo cottage cheese stuffed with khoya and dry fruits in a creamy gravy

Energy (kcal): 620 Protein (g): 24 Carb (g): 20 Fat (g): 48

LASOONI PALAK PANEER

 775

Creamy malai paneer in a spinach and young garlic gravy

Energy (kcal): 470 Protein (g): 22 Carb (g): 14 Fat (g): 36

SUBJ KADHAI

 725

Mélange of vegetables cooked with North West Frontier spices

Energy (kcal): 290 Protein (g): 9 Carb (g): 24 Fat (g): 16

MIX VEGETABLE MAKHNI

 725

Mixed vegetables in a creamy, mildly spiced tomato-butter gravy

Energy (kcal): 420 Protein (g): 9 Carb (g): 28 Fat (g): 30

METHI MALAI MUTTER

 725

Fresh fenugreek leaves and green peas in a rich, creamy North Indian gravy

Energy (kcal): 390 Protein (g): 10 Carb (g): 22 Fat (g): 28

MURG MAKHANWALA

 825

The good old butter chicken

Energy (kcal): 610 Protein (g): 38 Carb (g): 14 Fat (g): 44

DUM KA MURG

 825

Spiced yogurt-marinated chicken cooked in a smoky tomato-onion gravy

Energy (kcal): 480 Protein (g): 40 Carb (g): 10 Fat (g): 30

FISH LABABDAR

 900

Fish fillets simmered in a rich tomato-based gravy, finished with butter and cream

Energy (kcal): 520 Protein (g): 36 Carb (g): 12 Fat (g): 36

GOAN PRAWNS CURRY

 900

Classic Goan fish curry with coconut and aromatic spices

Energy (kcal): 410 Protein (g): 30 Carb (g): 10 Fat (g): 28

*18% Taxes as applicable

MAIN COURSE

GOSHT ROGAN JOSH 🌶️👨‍🍳

📏 900

A traditional Kashmiri Wazwan mutton curry with red Kashmiri chillies

Energy (kcal): 580 Protein (g): 34 Carb (g): 8 Fat (g): 46

INDIAN ACCOMPANIMENTS

DAL TADKA

📏 500

Yellow lentils tempered with cumin, onion, tomato, and garlic

Energy (kcal): 260 Protein (g): 12 Carb (g): 30 Fat (g): 10

DAL MAKHNI 👨‍🍳

📏 625

Overnight-cooked black lentils, finished with fresh cream and white butter

Energy (kcal): 360 Protein (g): 14 Carb (g): 32 Fat (g): 20

STEAMED RICE

📏 500

Year aged Doon basmati rice cooked to perfection

Energy (kcal): 360 Protein (g): 14 Carb (g): 32 Fat (g): 20

JEERA PULAV

📏 500

Dum-cooked aged Doon basmati rice tempered with cumin

Energy (kcal): 340 Protein (g): 6 Carb (g): 60 Fat (g): 8

DUM BIRYANI

Dum-cooked aged Doon basmati rice infused with Awadhi spices, saffron, mint, and barista

Vegetable

📏 700

Energy (kcal): 520 Protein (g): 1 Carb (g): 68 Fat (g): 22

Chicken

📏 825

Energy (kcal): 690 Protein (g): 34 Carb (g): 68 Fat (g): 30

Mutton

📏 900

Energy (kcal): 760 Protein (g): 30 Carb (g): 70 Fat (g): 38

INDIAN ACCOMPANIMENTS

RAITA

🇮🇳 250

PLAIN CURD

Energy (kcal): 110 Protein (g): 6 Carb (g): 8 Fat (g): 6

MIX VEGETABLE

Energy (kcal): 130 Protein (g): 6 Carb (g): 10 Fat (g): 7

BOONDI

Energy (kcal): 180 Protein (g): 5 Carb (g): 16 Fat (g): 10

CUCUMBER

Energy (kcal): 115 Protein (g): 6 Carb (g): 8 Fat (g): 6

PINEAPPLE

Energy (kcal): 145 Protein (g): 5 Carb (g): 18 Fat (g): 6

PAPAD

🇮🇳 145

Fried

Energy (kcal): 45 Protein (g): 3 Carb (g): 8 Fat (g): 0.5

Roasted

Energy (kcal): 95 Protein (g): 3 Carb (g): 8 Fat (g): 5

MASALA PAPAD 🌶️🌶️

🇮🇳 175

Fried Masala Papad

Energy (kcal): 75 Protein (g): 3 Carb (g): 10 Fat (g): 2

Roasted Masala Papad

Energy (kcal): 125 Protein (g): 3 Carb (g): 10 Fat (g): 7

INDIAN BREADS

ROTI

Energy (kcal): 110 Protein (g): 4 Carb (g): 22 Fat (g): 1

150

NAAN

Energy (kcal): 290 Protein (g): 8 Carb (g): 42 Fat (g): 10

150

LACCHA PARATHA

Energy (kcal): 320 Protein (g): 7 Carb (g): 36 Fat (g): 16

150

GARLIC NAAN

Energy (kcal): 310 Protein (g): 9 Carb (g): 44 Fat (g): 11

150

KULCHA

Energy (kcal): 290 Protein (g): 8 Carb (g): 46 Fat (g): 9

150

ROOMALI ROTI

Energy (kcal): 120 Protein (g): 4 Carb (g): 24 Fat (g): 1

150

STUFFED PARATHA

GOBI

Energy (kcal): 260 Protein (g): 8 Carb (g): 36 Fat (g): 10

225

PANEER

Energy (kcal): 340 Protein (g): 14 Carb (g): 34 Fat (g): 16

ALOO

Energy (kcal): 300 Protein (g): 8 Carb (g): 42 Fat (g): 12

REGIONAL DELICACIES

WELCOME DRINK

250

SOLKADHI 🍳

Traditional Konkan drink made with coconut milk and kokum

Energy (kcal): 120 Protein (g): 2 Carb (g): 8 Fat (g): 10

APPETIZERS

KOTHIMBIR VADI

625

Fresh coriander and gram flour, seasoned with spices, steamed and crisp-fried

Energy (kcal): 280 Protein (g): 8 Carb (g): 26 Fat (g): 16

ALU VADI 🍳

625

Rolled colocasia leaves with a spiced gram flour filling, steamed and pan-fried

Energy (kcal): 300 Protein (g): 7 Carb (g): 30 Fat (g): 17

RAVA FRY SURAN CHI KAAP

625

Elephant foot yam coated in semolina and shallow-fried with Maharashtrian spices

Energy (kcal): 340 Protein (g): 5 Carb (g): 36 Fat (g): 18

THECHA CHICKEN TIKKA 🌶️

750

Char-grilled chicken tikka marinated in spicy Maharashtrian thecha

Energy (kcal): 340 Protein (g): 42 Carb (g): 5 Fat (g): 16

BOMBIL RAVA FRY 🍳

850

Semolina-coated Bombay duck, shallow-fried with Maharashtrian spices

Energy (kcal): 430 Protein (g): 30 Carb (g): 18 Fat (g): 26

HIRAVA MASALA TAWA POMFRET 🌶️

1500

Pomfret marinated with fresh herbs and Maharashtrian spices, pan-seared

Energy (kcal): 480 Protein (g): 45 Carb (g): 5 Fat (g): 30

MAIN COURSE

BHARLI WANGI 🌶️ 👨‍🍳

🟢 625

Baby eggplants stuffed with a blend of peanut, coconut, sesame, and spices

Energy (kcal): 380 Protein (g): 8 Carb (g): 22 Fat (g): 30

BATATA CHI BHAJI 🌶️

🟢 650

Potatoes tempered with Maharashtrian spices, green chillies, and fresh coriander

Energy (kcal): 260 Protein (g): 4 Carb (g): 34 Fat (g): 12

KOLAMBI MASALA 🌶️ 👨‍🍳

🔴▲ 900

Prawns cooked with coconut, aromatic spices, and traditional masala

Energy (kcal): 430 Protein (g): 32 Carb (g): 10 Fat (g): 28

MUTTON KALA MASALA 🌶️

🔴▲ 900

Tender mutton in a roasted black masala gravy

Energy (kcal): 610 Protein (g): 36 Carb (g): 8 Fat (g): 48

ACCOMPANIMENTS

DAL AAMTI

🟢 500

Toor dal simmered with kokum, jaggery, and aromatic spices

Energy (kcal): 220 Protein (g): 10 Carb (g): 28 Fat (g): 8

MASALA BHAT

🟢 500

Rice cooked with vegetables, Goda masala, coconut, and aromatic spices

Energy (kcal): 360 Protein (g): 8 Carb (g): 58 Fat (g): 10

KOSHIMBIR

🟢 450

Fresh vegetables, coconut, peanuts, and yogurt, seasoned with spices

Energy (kcal): 180 Protein (g): 6 Carb (g): 14 Fat (g): 10

GHEE CHAPATI

🟢 150

Energy (kcal): 155 Protein (g): 4 Carb (g): 22 Fat (g): 6

*18% Taxes as applicable

DESSERTS

BASUNDI 🍰

🍽️ 500

Slow-cooked milk infused with saffron, cardamom, and nuts

Energy (kcal): 380 Protein (g): 10 Carb (g): 40 Fat (g): 20

KESAR PISTA SHRIKHAND

🍽️ 500

Creamy yogurt flavoured with saffron, cardamom, and pistachios

Energy (kcal): 360 Protein (g): 9 Carb (g): 34 Fat (g): 20

ASIAN

S O U P S

SWEET CORN SOUP 🍲

Sweet corn cream soup infused with aromatic ginseng

Vegetable

🟢 450

Energy (kcal): 140 Protein (g): 4 Carb (g): 22 Fat (g): 4

Chicken

🔺 500

Energy (kcal): 170 Protein (g): 12 Carb (g): 18 Fat (g): 5

MANCHOW SOUP 🌶️🌶️

Vegetable soup in a spicy soy-chilli broth, topped with crispy noodles

Vegetable

🟢 450

Energy (kcal): 160 Protein (g): 5 Carb (g): 24 Fat (g): 5

Chicken

🔺 500

Energy (kcal): 190 Protein (g): 13 Carb (g): 20 Fat (g): 6

HOT AND SOUR SOUP

Spicy and tangy Indo-Chinese soup with fresh vegetables

Vegetable

🟢 450

Energy (kcal): 110 Protein (g): 4 Carb (g): 16 Fat (g): 3

Chicken

🔺 500

Energy (kcal): 150 Protein (g): 12 Carb (g): 14 Fat (g): 4

A P P E T I Z E R S

KUNG PAO COTTAGE CHEESE 🌶️🍳

🟢 650

Wok-tossed cottage cheese in sweet soy with dried chilli and cashew nuts

Energy (kcal): 480 Protein (g): 20 Carb (g): 18 Fat (g): 34

SALT AND PEPPER VEGETABLES

🟢 650

Crispy vegetables stir-fried with garlic, peppers, and oriental seasonings

Energy (kcal): 360 Protein (g): 7 Carb (g): 34 Fat (g): 20

VEGETABLE STEAMED WONTONS 🍲

🟢 650

Steamed vegetable wontons served with a garlic-ginger dipping sauce

Energy (kcal): 240 Protein (g): 8 Carb (g): 38 Fat (g): 6

*18% Taxes as applicable

A P P E T I Z E R S

KUNG PAO CHICKEN 🌶️

📏 750

Wok-tossed diced chicken in sweet soy with dried chilli and cashew nuts

Energy (kcal): 420 Protein (g): 34 Carb (g): 16 Fat (g): 24

DRY CHILLIE CHICKEN 🌶️🌶️

📏 750

Crispy chicken with chilli, peppers and aromatic Indo-Chinese sauce

Energy (kcal): 450 Protein (g): 35 Carb (g): 18 Fat (g): 26

CHAR SIU FISH 🌶️👨🍳

📏 1000

Crispy fish fillet tossed in spicy burnt garlic sauce

Energy (kcal): 470 Protein (g): 38 Carb (g): 18 Fat (g): 26

M A I N C O U R S E

STIR FRY CHINESE GREENS

📏 750

With your choice of sauce

Black Pepper / Green Garlic & Wine / Hot Garlic 🌶️🌶️

Energy (kcal): 180 Protein (g): 6 Carb (g): 14 Fat (g): 10

VEGETABLE GREEN THAI CURRY

📏 750

Assorted exotic vegetable in Thai curry served with Sticky rice

Energy (kcal): 590 Protein (g): 11 Carb (g): 72 Fat (g): 28

WATER CHESTNUT, BROCCOLI HUNAN SAUCE 👨🍳

📏 750

Crispy Water Chestnut and Broccoli in spicy Hunan style sauce

Energy (kcal): 260 Protein (g): 8 Carb (g): 28 Fat (g): 12

MAPO TOFU 👨🍳

📏 750

Soft tofu cooked in spicy Sichuan-style sauce with savoury flavours

Energy (kcal): 3400 Protein (g): 18 Carb (g): 14 Fat (g): 22

MAIN COURSE

CHICKEN IN SCHEZWAN SAUCE 🌶️

825

Tender chicken tossed in Schezwan sauce with garlic, chillies and crunchy vegetables

Energy (kcal): 430 Protein (g): 36 Carb (g): 14 Fat (g): 24

BRAISED CHICKEN IN OYSTER SAUCE

825

Tender braised chicken in rich oyster sauce

Energy (kcal): 410 Protein (g): 38 Carb (g): 10 Fat (g): 22

GREEN THAI CURRY 🍲

Thai curry accompanied with Sticky Rice

Chicken

825

Energy (kcal): 680 Protein (g): 36 Carb (g): 70 Fat (g): 30

Prawns

900

Energy (kcal): 650 Protein (g): 32 Carb (g): 70 Fat (g): 28

PRAWNS IN BLACK BEAN SAUCE

900

Stir-fried prawns in black bean sauce with garlic and peppers

Energy (kcal): 390 Protein (g): 32 Carb (g): 12 Fat (g): 22

POMFRET IN MONGOLIAN SAUCE 🍲

1000

Pomfret cooked in Mongolian-style sauce with aromatic spices

Energy (kcal): 390 Protein (g): 32 Carb (g): 12 Fat (g): 22

RICE AND NOODLES

FRIED RICE

Oriental fried rice with spring onions

Vegetable

500

Energy (kcal): 430 Protein (g): 9 Carb (g): 64 Fat (g): 15

Chicken

600

Energy (kcal): 520 Protein (g): 24 Carb (g): 60 Fat (g): 18

Egg

450

Energy (kcal): 480 Protein (g): 15 Carb (g): 60 Fat (g): 18

BURNT GARLIC AND SPRING ONION FRIED RICE

Fried rice tossed with light soy, spring onions and burnt garlic

Vegetable

500

Energy (kcal): 440 Protein (g): 9 Carb (g): 65 Fat (g): 16

Chicken

600

Energy (kcal): 530 Protein (g): 24 Carb (g): 60 Fat (g): 19

HAKKA NOODLES

Stir-fried noodles tossed with vegetables, beansprouts and light soy sauce

Vegetable

500

Energy (kcal): 460 Protein (g): 10 Carb (g): 66 Fat (g): 17

Chicken

600

Energy (kcal): 560 Protein (g): 25 Carb (g): 63 Fat (g): 20

SCHEZWAN CHILLI GARLIC NOODLES 🌶️

Stir-fried noodles with pickled chilli sauce and burnt garlic

Vegetable

500

Energy (kcal): 480 Protein (g): 10 Carb (g): 68 Fat (g): 18

Chicken

600

Energy (kcal): 580 Protein (g): 25 Carb (g): 64 Fat (g): 22



W E S T E R N

S A L A D S

WATERMELON AND FETA SALAD

450

Irani watermelon with Greek feta cheese

Energy (kcal): 220 Protein (g): 8 Carb (g): 18 Fat (g): 12

GREEK SALAD

450

Fresh tomatoes, cucumbers, lettuce, feta and olives with lemon-olive oil dressing

Energy (kcal): 250 Protein (g): 8 Carb (g): 14 Fat (g): 18

GRILLED CHICKEN SALAD

550

Creole grilled chicken salad with mesclun greens, olives and nacho strips

Energy (kcal): 360 Protein (g): 32 Carb (g): 16 Fat (g): 18

CAESAR'S SALAD 🍳

Crisp lettuce, Parmesan, capers and sourdough croutons in Caesar dressing

Vegetarian

450

Energy (kcal): 330 Protein (g): 10 Carb (g): 18 Fat (g): 24

Chicken

550

Energy (kcal): 450 Protein (g): 34 Carb (g): 18 Fat (g): 28

PRAWN COCKTAIL 🍳

700

Chilled prawns served on crisp lettuce with creamy cocktail dressing

Energy (kcal): 280 Protein (g): 24 Carb (g): 10 Fat (g): 16

S O U P S

CHAR GRILLED TOMATO SOUP 🍳

450

Tomato soup with basil pesto and ricotta

Energy (kcal): 180 Protein (g): 5 Carb (g): 16 Fat (g): 10

MUSHROOM CREAM SOUP

450

Creamy mushroom soup with porcini dust and crushed peppercorn

Energy (kcal): 240 Protein (g): 7 Carb (g): 14 Fat (g): 16

PIZZAS

 700  850

MARGARITA PIZZA

The Classic Margarita Pizza with Burrata Cheese

Energy (kcal): 920 Protein (g): 34 Carb (g): 92 Fat (g): 42

PIZZA VARDE

Topped with Asian vegetables and Kalamata olives

Energy (kcal): 850 Protein (g): 28 Carb (g): 96 Fat (g): 34

PIZZA FIAMMA

Topped with white onion rings, chillie flakes and feta cheese

Energy (kcal): 880 Protein (g): 30 Carb (g): 94 Fat (g): 36

BARBEQUE CHICKEN PIZZA

Topped with char grilled BBQ chicken, bell peppers, olives

Energy (kcal): 980 Protein (g): 42 Carb (g): 96 Fat (g): 40

CHICKEN TIKKA PIZZA

Topped with char grilled chicken, onion, capers and fresh oregano

Energy (kcal): 980 Protein (g): 42 Carb (g): 96 Fat (g): 40

CHICKEN PEPPERONI

Thinly sliced chicken pepperoni with a smoky, mildly spiced flavour

Energy (kcal): 1020 Protein (g): 46 Carb (g): 94 Fat (g): 46

A P P E T I Z E R S

TRUFFLE PARMESAN FRIES WITH GARLIC AIOLI

🟢 400

Crispy fries tossed with truffle oil, Parmesan and herbs

Energy (kcal): 620 Protein (g): 8 Carb (g): 58 Fat (g): 40

JALAPENO CHEESE POPPERS 🌶️🌶️👨🍳

🟢 550

Crispy bites filled with jalapeños and melted cheese

Energy (kcal): 480 Protein (g): 14 Carb (g): 32 Fat (g): 32

FISH AND CHIPS 🍳

🔴 750

Crispy battered fish fillet with French fries, tartar sauce and lemon

Energy (kcal): 760 Protein (g): 36 Carb (g): 58 Fat (g): 40

PRAWNS BUTTER GARLIC

🔴 900

Juicy prawns sautéed in garlic butter with herbs and black pepper

Energy (kcal): 390 Protein (g): 32 Carb (g): 6 Fat (g): 26

M A I N C O U R S E

MAKE YOUR OWN PASTA

Pasta to choose from

SPAGHETTI / PENNE / FARFALLE / FUSILLI

ARRABBIATA SAUCE 🌶️🌶️

Fiery tomato sauce with garlic and red chilli

Exotic Vegetables

🟢 750

Energy (kcal): 520 Protein (g): 12 Carb (g): 78 Fat (g): 16

Chicken

🔴 825

Energy (kcal): 620 Protein (g): 34 Carb (g): 76 Fat (g): 18

ALLA CREMA ROSA

A blend of tomato and cream creating a pink sauce

Exotic Vegetables

🟢 750

Energy (kcal): 650 Protein (g): 15 Carb (g): 74 Fat (g): 30

Chicken

🔴 825

Energy (kcal): 740 Protein (g): 36 Carb (g): 72 Fat (g): 34

*18% Taxes as applicable

MAIN COURSE

QUATTRO FORMAGGI

A rich, creamy sauce made with a blend of four cheeses

Exotic Vegetables  750

Energy (kcal): 780 Protein (g): 24 Carb (g): 68 Fat (g): 44

Chicken  825

Energy (kcal): 860 Protein (g): 44 Carb (g): 66 Fat (g): 46

POMODORO

A fresh, light tomato sauce cooked with garlic, herbs, and olive oil

Exotic Vegetables  750

Energy (kcal): 520 Protein (g): 12 Carb (g): 78 Fat (g): 16

Chicken  825

Energy (kcal): 620 Protein (g): 34 Carb (g): 76 Fat (g): 18

MUSHROOM RISOTTO

Creamy Italian-style mushroom risotto with aromatic herbs

Energy (kcal): 620 Protein (g): 14 Carb (g): 64 Fat (g): 32

COTTAGE CHEESE STEAK  750

Cottage cheese steak with roasted vegetables, potato and creamy mushroom sauce

Energy (kcal): 690 Protein (g): 28 Carb (g): 28 Fat (g): 48

GRILLED CHICKEN IN JUS AND PEPPER SAUCE  825

Grilled chicken with savoury jus and pepper sauce

Energy (kcal): 520 Protein (g): 42 Carb (g): 12 Fat (g): 30

CHICKEN Á LA KIEV

Crispy golden chicken breast stuffed with herb-infused garlic butter

Energy (kcal): 760 Protein (g): 40 Carb (g): 28 Fat (g): 48

GRILLED FISH  900

Flame-grilled fish fillet with sautéed vegetables, mashed potato and lemon butter sauce

Energy (kcal): 520 Protein (g): 42 Carb (g): 22 Fat (g): 28

D E S S E R T S



DESSERTS

BAKED GULAB JAMUN 🍪

🍃 500

Reduced milk dumplings in sugar syrup, baked with Indian condensed milk

Energy (kcal): 380 Protein (g): 8 Carb (g): 54 Fat (g): 14

RASMALAI

🍃 500

Sugar syrup poached fresh cottage cheese dumplings soaked in kesar flavoured milk

Energy (kcal): 320 Protein (g): 10 Carb (g): 34 Fat (g): 16

SEASONAL FRESH CUT FRUIT PLATTER

🍃 500

A selection of seasonal fresh fruits

Energy (kcal): 140 Protein (g): 2 Carb (g): 34 Fat (g): 0

DUTCH MARQUIS 🍪

🍃 500

Rich chilled chocolate dessert layered with ganache

Energy (kcal): 460 Protein (g): 6 Carb (g): 42 Fat (g): 30

OREO CHOCOLATE STACY

🍃 500

Chocolate dessert layered with Oreo and creamy chocolate

Energy (kcal): 480 Protein (g): 6 Carb (g): 48 Fat (g): 30

TIRAMISU BIANCO 🍪

🍷 500

The all-time favorited tiramisu with almond flakes

Energy (kcal): 420 Protein (g): 7 Carb (g): 38 Fat (g): 26