



ENTREE

Chicken Tikka Salad	26
Cucumber, romaine, red onion, coriander, coconut yoghurt dressing	
Corn Paneer Salad	24
Baby corn, paneer, mint, iceberg, tamarind sauce	
Vada Salad	22
Dal Vada, red onion, Kulha fila greens, tomato, coriander, apple cider, olive oil	
Aloo Tikki	22
Potato, coriander, chili, turmeric, homemade garam masala, mint chutney, raita	
Vegetable Pakora	20
Chickpea flour, cabbage, carrot, onion, okra, tomato & coriander chutney	
Prawn Pakora	28
Prawn, chickpea flour, spring onion, tomato & coriander chutney	
Seafood Samosa	26
Minced seafood, garam masala, coriander & spicy mayonnaise	

FROM THE TANDOOR

Naan Bread		
Plain	8	
Cheese	9	
Garlic	9	
Butter	9	
		<i>Entrée Main</i>
Chicken Tandoori	20	34
Chicken breast, yoghurt, tandoori spice, onion, coriander		
Prawn Tandoori	22	38
Tiger prawn, yoghurt, tandoori spice, onion, coriander		
Seekh Kebab	20	34
Spicy lamb skewer, mint tartare sauce		
Lamb Chop	24	36
Garam masala marinated lamb, tandoori spice, and mint yoghurt		
Cauliflower	14	22
Cauliflower marinated tandoori spice, tomato coriander salsa		

CURRIES

Butter Chicken	34
Chicken tikka, tomato gravy, butter, cream	
Mutton Rogan Josh	38
Mutton, ginger, garlic, onion, chili, cumin, turmeric	
Beef Masala	38
Onion, fennel seeds, tomato, green chili, ginger, garlic, garam masala, turmeric	
Lagoon Prawn Masala	40
Tomato paste, coriander, ginger, garlic, yoghurt, chili, turmeric, lime	
Fish Fry Masala Gravy	36
Garam masala, onion, tomato, ginger, garlic, coriander, green chili	
Aloo Gobi	28
Cauliflower, potato, cumin, turmeric, ginger, garlic, coriander	
Palak Paneer	30
Cheese, spinach, tomato, garlic, pickle	

MAINS

Dhal Makani	24
Black lentils, kidney beans, butter, garam masala, onion, tomato, cream, coriander	
Biryani	
Basmati rice, fried onions, ginger garlic paste, mint, coriander, saffron, spices	
Chicken	36
Beef	38
Mutton	35

DESSERT

Baked Yoghurt	23
Condensed milk, vanilla, home-made yoghurt, cream	
Rice Pudding (n)	22
Rice, coconut milk, pistachio, almond, cashew, raisin	
Mango Kulfi	22
Mango, pistachio, coconut milk	
Gulab Jamun	23
Milk, cardamom, cinnamon, syrup, lime sorbet	

ENTREE

Tofu Tikka Salad	26
Cucumber, romaine, red onion, coriander, coconut yoghurt dressing	
Corn Paneer Salad	24
Baby corn, paneer, mint, iceberg, tamarind sauce	
Vada Salad	22
Dal Vada, red onion, Kulha fila greens, tomato, coriander, apple cider, olive oil	
Aloo Tikki	22
Potato, coriander, chili, turmeric, homemade garam masala, mint chutney, raita	
Vegetable Pakora	20
Chickpea flour, cabbage, carrot, onion, okra, tomato & coriander chutney	

FROM THE TANDOOR

Naan Bread		
Plain	8	
Cheese <i>vegetarian</i>	9	
Garlic	9	
Butter <i>vegetarian</i>	9	
Tofu Tandoori	20	34
Tofu, coconut yoghurt, tandoori spice, onion, coriander		
Plant Based Prawn Tandoori	22	38
Tiger prawn, coconut yoghurt, tandoori spice, onion, coriander		
Cauliflower	14	22
Cauliflower marinated tandoori spice, tomato coriander salsa		

n - Contains Nuts.

Prices are quoted in USD and subject to 27.6% taxes and service
 Guests on AI, Full Board and Half Board are entitled to 3 courses. Off Menu items will attract a Surcharge

CURRIES

Plant Based Prawn Masala	40
Tomato paste, coriander, ginger, garlic, yoghurt, chili, turmeric, lime	
Fish-less Fry Masala Gravy	36
Garam masala, onion, tomato, ginger, garlic, coriander, green chili	
Aloo Gobi	28
Cauliflower, potato, cumin, turmeric, ginger, garlic, coriander	
Palak Paneer	30
Cheese, spinach, tomato, garlic, pickle <i>vegetarian</i>	

MAINS

Dhal Makani	24
Black lentils, kidney beans, garam masala, onion, tomato, coconut cream, coriander	
Biryani	
Basmati rice, fried onions, ginger garlic paste, mint, coriander, saffron, spices	

DESSERT

Baked Yoghurt <i>vegetarian</i>	23
Condensed milk, vanilla, home-made yoghurt, cream	
Rice Pudding (n)	22
Rice, coconut milk, pistachio, almond, cashew, raisin	
Mango Kulfi	22
Mango, pistachio, coconut milk	
Gulab Jamun <i>vegetarian</i>	23
Milk, cardamom, cinnamon, syrup, lime sorbet	

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ENTREE

Chicken Tikka Salad	26
Cucumber, romaine, red onion, coriander, coconut yoghurt dressing	
Vada Salad	22
Dal Vada, red onion, Kulha fila greens, tomato, coriander, apple cider, olive oil	

FROM THE TANDOOR

	<i>Entree</i>	<i>Main</i>
Chicken Tandoori	20	34
Chicken breast, yoghurt, tandoori spice, onion, coriander		
Prawn Tandoori	22	38
Tiger prawn, yoghurt, tandoori spice, onion, coriander		
Seekh Kebab	20	34
Spicy lamb skewer, mint tartare sauce		
Lamb Chop	24	36
Garam masala marinated lamb, tandoori spice, and mint yoghurt		
Cauliflower <i>low carb</i>	14	22
Cauliflower marinated tandoori spice, tomato coriander salsa		

CURRIES*Served with konjac rice*

Butter Chicken <i>low carb</i>	34
Chicken tikka, tomato gravy, butter, cream	
Mutton Rogan Josh	38
Mutton, ginger, garlic, onion, chili, cumin, turmeric	
Beef Masala	38
Onion, fennel seeds, tomato, green chili, ginger, garlic, garam masala, turmeric	
Lagoon Prawn Masala	40
Tomato paste, coriander, ginger, garlic, yoghurt, chili, turmeric, lime	
Palak Paneer	30
Cheese, spinach, tomato, garlic, pickle	

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ENTREE

Chicken Tikka Salad	26
Cucumber, romaine, red onion, coriander, coconut yoghurt dressing	
Corn Paneer Salad	24
Baby corn, paneer, mint, iceberg, tamarind sauce	
Vada Salad	22
Dal Vada, red onion, Kulha fila greens, tomato, coriander, apple cider, olive oil	
Aloo Tikki	22
Potato, coriander, chili, turmeric, homemade garam masala, mint chutney, raita	
Vegetable Pakora	20
Chickpea flour, cabbage, carrot, onion, okra, tomato & coriander chutney	
Prawn Pakora	28
Prawn, chickpea flour, spring onion, tomato & coriander chutney	

FROM THE TANDOOR

	<i>Entree</i>	<i>Main</i>
Chicken Tandoori	20	34
Chicken breast, yoghurt, tandoori spice, onion, coriander		
Prawn Tandoori	22	38
Tiger prawn, yoghurt, tandoori spice, onion, coriander		
Seekh Kebab	20	34
Spicy lamb skewer, mint tartare sauce		
Lamb Chop	24	36
Garam masala marinated lamb, tandoori spice, and mint yoghurt		
Cauliflower	14	22
Cauliflower marinated tandoori spice, tomato coriander salsa		

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CURRIES

Butter Chicken	34
Chicken tikka, tomato gravy, butter, cream	
Mutton Rogan Josh	38
Mutton, ginger, garlic, onion, chili, cumin, turmeric	
Beef Masala	38
Onion, fennel seeds, tomato, green chili, ginger, garlic, garam masala, turmeric	
Lagoon Prawn Masala	40
Tomato paste, coriander, ginger, garlic, yoghurt, chili, turmeric, lime	
Fish Fry Masala Gravy	36
Garam masala, onion, tomato, ginger, garlic, coriander, green chili	
Aloo Gobi	28
Cauliflower, potato, cumin, turmeric, ginger, garlic, coriander	
Palak Paneer	30
Cheese, spinach, tomato, garlic, pickle	

MAINS

Dhal Makani	24
Black lentils, kidney beans, butter, garam masala, onion, tomato, cream, coriander	
Biryani	
Basmati rice, fried onions, ginger garlic paste, mint, coriander, saffron, spices	
Chicken	36
Beef	38
Mutton	35

DESSERT

Baked Yoghurt	23
Condensed milk, vanilla, home-made yoghurt, cream	
Rice Pudding (n)	22
Rice, coconut milk, pistachio, almond, cashew, raisin	
Mango Kulfi	22
Mango, pistachio, coconut milk	
Gulab Jamun	23
Milk, cardamom, cinnamon, syrup, lime sorbet	

n - Contains Nuts.

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ENTREE

Corn Paneer Salad 24
Baby corn, paneer, mint, iceberg, tamarind sauce

Vada Salad 22
Dal Vada, red onion, Kulha fila greens, tomato, coriander, apple cider, olive oil

Aloo Tikki 22
Potato, coriander, chili, turmeric, homemade garam masala, mint chutney, raita

Vegetable Pakora 20
Chickpea flour, cabbage, carrot, onion, okra, tomato & coriander chutney

Prawn Pakora 28
Prawn, chickpea flour, spring onion, tomato & coriander chutney

Seafood Samosa 26
Minced seafood, garam masala, coriander & spicy mayonnaise

Naan Bread

Plain	8
Garlic	9

CURRIES

Mutton Rogan Josh 38
Mutton, ginger, garlic, onion, chili, cumin, turmeric

Beef Masala 38
Onion, fennel seeds, tomato, green chili, ginger, garlic, garam masala, turmeric

Lagoon Prawn Masala 40
Tomato paste, coriander, ginger, garlic, yoghurt, chili, turmeric, lime

Fish Fry Masala Gravy 36
Garam masala, onion, tomato, ginger, garlic, coriander, green chili

Aloo Gobi 28
Cauliflower, potato, cumin, turmeric, ginger, garlic, coriander

Palak Paneer 30
Cheese, spinach, tomato, garlic, pickle

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MAINS

Dhal Makani 24
Black lentils, kidney beans, butter, garam masala, onion, tomato, cream, coriander

Biryani

Basmati rice, fried onions, ginger garlic paste, mint, coriander, saffron, spices

Chicken 36

Beef 38

Mutton 35

DESSERT

Mango Kulfi 22
Mango, pistachio, coconut milk

Rice Pudding (n) 22
Rice, coconut milk, pistachio, almond, cashew, raisin

n - Contains Nuts.

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Guests on AI, Full Board and Half Board are entitled to 3 courses. Off Menu items will attract a Surcharge