



ENTREE

Chicken Tikka Salad Cucumber, romaine, red onion, coriander, coconut yoghurt dressing	24
Corn Paneer Salad Baby corn, paneer, mint, iceberg, tamarind sauce	20
Vada Salad Dal Vada, red onion, Kulha fila greens, tomato, coriander, apple cider, olive oil	18
Aloo Tikki Potato, coriander, chili, turmeric, homemade garam masala, mint chutney, raita	18
Vegetable Pakora Chickpea flour, cabbage, carrot, onion, okra, tomato & coriander chutney	18
Prawn Pakora Prawn, chickpea flour, spring onion, tomato & coriander chutney	24
Seafood Samosa Minced seafood, garam masala, coriander & spicy mayonnaise	24

n - Contains Nuts. Please ask for our Gluten Free, Dairy Free, Low Carb/Keto/Paleo and Vegan/Vegetarian menus
Prices are quoted in USD and subject to 23.2% taxes and service
Guests on Full Board and Half Board are entitled to 3 courses. Off Menu items will attract a Surcharge



FROM THE TANDOOR

Naan Bread

Plain	7
Cheese	8
Garlic	8
Butter	8

Entree Main

Chicken Tandoori

Chicken breast, yoghurt, tandoori spice, onion, coriander

16 28

Prawn Tandoori

Tiger prawn, yoghurt, tandoori spice, onion, coriander

17 30

Seekh Kebab

Spicy lamb skewer, mint tartare sauce

16 28

Lamb Chop

Garam masala marinated lamb, tandoori spice, and mint yoghurt

23 42

Cauliflower

Cauliflower marinated tandoori spice, tomato coriander salsa

12 18

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CURRIES

Butter Chicken

29

Chicken tikka, tomato gravy, butter, cream

Mutton Rogan Josh

34

Mutton, ginger, garlic, onion, chili, cumin, turmeric

Beef Masala

36

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

Lagoon Prawn Masala

36

Tomato paste, coriander, ginger, garlic, yoghurt, chili, turmeric, lime

Fish Fry Masala Gravy

34

Garam masala, onion, tomato, ginger, garlic, coriander, green chili

Aloo Gobi

24

Cauliflower, potato, cumin, turmeric, ginger, garlic, coriander

Palak Paneer

28

Cheese, spinach, tomato, garlic, pickle



MAINS

Dhal Makani Black lentils, kidney beans, butter, garam masala, onion, tomato, cream, coriander	18
Biryani Basmati rice, fried onions, ginger garlic paste, mint, coriander, saffron, spices	
Chicken	32
Beef	38
Mutton	34

DESSERT

Baked Yoghurt Condensed milk, vanilla, home-made yoghurt, cream	21
Rice Pudding (n) Rice, milk, pistachio, almond, cashew, raisin	20
Mango Kulfi Mango, pistachio, coconut milk	20
Gulab Jamun Milk, cardamom, cinnamon, syrup, lime sorbet	21

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