

SET MENU

ON TUESDAY & FRIDAY

Choose an appetizer, main course and dessert

APPETIZERS

Arabic lentil soup 



Served with crispy bread & lemon

Mediterranean chicken orzo soup

Chicken broth with root vegetables, coriander, tomato & orzo pasta

Charcoal avocado  

Mushroom, ponzu sauce, avocado puree & sesame seeds

Burrata and tomato  

Hand pulled burrata cheese with caramelized figs, pesto, cold pressed olive oil & heirloom tomatoes

Vegetarian Caesar salad 

Romaine lettuce, aged parmesan with Caesar dressing

Tandoori paneer tikka  

Cottage cheese, yoghurt, chili, cooked in tandoor

Roasted chicken Caesar

Romaine lettuce, aged parmesan with Caesar dressing (Contains anchovies)


Fried calamari

Black garlic and squid ink aioli & lemon

Tandoor is operational between 12:30 pm to 3:30 pm & 7:00 pm to 11:30 pm

MAIN COURSE

Stone baked pizza

- Margherita & arugula 
- Roasted chicken and jalapeno
- Chicken tikka

Spaghetti pesto 🌱🥜

Creamy basil, pinenuts, garlic & parmesan

Seafood risotto

Squid ink risotto, lobster, mussels, calamari, prawns & green peas

Cedarwood flavored salmon 🥜

Roasted garlic, cherry tomato & mayo free coleslaw

Chicken schnitzel

Breaded chicken breast with mashed potato, tankatsu sauce, garden greens & lemon

Grilled lamb chops

Served with la ratte potatoes, green beans & mint chimichurri

Aloo gobhi 🌱

Cauliflower, potatoes, cumin, ginger, tomato & coriander

Amritsari chole 🌱

Chickpea, garlic, onion, ginger, carom seeds, fennel, tamarind & coriander

Choice of homemade paneer 🌱🥜

Palak paneer Or Tikka masala

Chicken tikka masala 🥜

Chicken tikka, onion, tomato, cashew nut, coriander & fenugreek

"Dum Biryani" 🥜

Basmati rice, saffron, aromatic spices, ghee, brown onion, mint served with yoghurt

- Vegetable
- Chicken
- Lamb

All Indian main course are served with choice of Indian breads Or steamed basmati rice

DESSERTS

Selection of homemade sorbets 🌱

One scoop serving

Watermelon and pink salt Or Lemon and mint Or Alphonso mango

Seasonal fresh fruit platter 🌱

Rasmalai 🌱🥜

Poached cottage cheese dumplings in saffron flavored milk

Gulab jamun 🌱🥜

Fried milk dumplings, saffron, pistachio, cardamom, sugar syrup