







# LUNCH






## STARTERS

<b>MINUTE ANDALUSIAN</b>  	450
<b>GAZPACHO</b> served with a goat cheese toast	
<b>BARLEY AND QUINOA SALAD</b> 	500
with fresh mint, feta cheese and cashew nuts	
<b>SEARED YELLOWFIN TUNA</b> 	500
espelette pepper piperade and reduced balsamic vinegar	
<b>NIÇOISE SALAD</b>	700
with tuna, green beans, egg, potato, capsicum, fennel, marinated anchovies and Taggiasca olives	
<b>Full board supplement</b>	300
<b>CREAMY BURRATA</b> 	900
watermelon freshness, tomato, melon and arugula	
<b>Full board supplement</b>	400


## PASTAS

<b>PENNE</b>	500
chicken stew with porcini mushrooms, capers, olives and candied tomato	
<b>FUSILLI WITH PESTO</b> 	500
grilled and candied vegetables with arugula sprouts	
<b>MARINARA STYLE SPAGHETTI</b>	700
with mussels and Espelette pepper	
<b>Full board supplement</b>	300

## PIZZAS

<b>MARGHERITA</b> 	500
Tomato, mozzarella and basil	
<b>VEGETARIANA</b> 	550
Vegetable antipasti, tomato and mozzarella	
<b>SMOKED</b> 	700
Smoked chicken, Victoria pineapple and Piquillo pepper	
<b>Full board supplement</b>	300
<b>MARINARA</b>	750
Squid, shrimps, shells, garlic, parsley, tomato and mozzarella	
<b>Full board supplement</b>	350

## BURGERS



<b>CRISPY CHICKEN BURGER</b> 	600
with caramelized pineapple, pickled ginger, spicy sauce and Cajun spices chips	
<b>UNCLE SAM'S AUSTRALIAN BEEF BURGER</b>	750
with gherkin, pickled onion, cheddar cheese, tomato, salad and homemade sauce	
<b>Full board supplement</b>	350



### SAKE

BIJITO Junmai	400
BIJITO Junmai Ginjo	400
KATORI 90 Junmai Kimoto Muroka By Terada Honke	450

## MAIN COURSES

<b>MEDITERRANEAN CHICKEN SKEWERS</b>	700
quinoa tabbouleh with candied lemon and Kalamata olives	
<b>HONEY-GLAZED AND SMOKED BABY CHICKEN</b>	700
teriyaki sauce, sweet potato and corn	
<b>IBERIAN PORK TENDERLOIN AND LACQUERED RIBS</b> 	750
onion pickles, piquillo pepper stuffed with potato chutney	
<b>CATCH OF THE DAY</b>	950
candied vegetable papillote with lemon and grilled potato pucks with shellfish juice	
<b>Full board supplement</b>	450
<b>FISH AND SEAFOOD SKEWERS</b>	1200
saffron risotto with periwinkles	
<b>Full board supplement</b>	500
<b>GRILLED AUSTRALIAN BEEF STEAK</b> 	1600
with Cajun spices potato wedges, salad and onion pickle, Bearnaise sauce	
<b>Full board supplement</b>	700

## DESSERTS

<b>SELECTION OF ICE CREAMS AND SORBETS</b>	400
<b>VANILLA CRÈME BRÛLÉE</b>	400
caramelized with muscovado sugar	
<b>TIRAMISU</b>	400
served with traditional amaretti cookie	
<b>TRADITIONAL BAKLAVA</b>	400
served with kulfi ice cream	
<b>BANANA SPLIT</b>	400
Grilled banana with chocolate sauce flambéed with rum, vanilla ice cream and Chantilly cream	
<b>PECAN PIE</b>	400
brownies	
<b>SUNDAY DREAM</b>	450
Kit Kat chocolate, Neapolitan wafer, maple syrup, roasted apple, banana and pistachio ice cream	
<b>Full board supplement</b>	200



Prices quoted in rupees including 15% VAT  
For any food allergy or intolerance, kindly inform our Chef or Restaurant Manager.