

**ENTREE**

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

**FROM THE TANDOOR**

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

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

**MAINS**

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

**DESSERT**

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

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## ENTREE

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

## FROM THE TANDOOR

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

## CURRIES

*Served with konjac rice*

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

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**ENTREE**

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

**FROM THE TANDOOR**

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

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**CURRIES**

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

**MAINS**

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

**DESSERT**

<b>Baked Yoghurt</b>	23
Condensed milk, vanilla, home-made yoghurt, cream	
<b>Rice Pudding (n)</b>	22
Rice, coconut milk, pistachio, almond, cashew, raisin	
<b>Mango Kulfi</b>	22
Mango, pistachio, coconut milk	
<b>Gulab Jamun</b>	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

n - Contains Nuts.

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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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