

■ Barbequed Courgette - 475

Grilled Marinated Zucchini topped with Feta and Basil pesto.

■ C3 (Coated Curried Corn) - 500

Native spice coated crispy corn tossed with light barbeque sauce.

■ Sizzling Broccoli - 550 ₹

Chargrilled milky broccoli with mint chutney

■ Smoked Devilled Eggs - 475

Boiled Egg Yolk Mashed with Hot Spices in Egg White halves

■ Lebanese Mezze Platter - 550

Whole wheat pita with baba ganoush, Hummus and olives

■ Charcoal charred tikka - 550

Tandoori broiled chili- marinated milk cheese with house made barbeque sauce

■ Hot Basil Baby Corn - 500

Baby corn tossed in Oriental flavour of Hot Basil Sauce

SATAY OF YOUR CHOICE

■ Cajun spiced vegetables and cottage cheese - 550 ₹

■ Prawn and seafood duo - 675

■ Chicken thread - 650 ₹

■ Achari Ajwaini Jhinga - 975

Delicacy spiced bay prawns cooked to perfection in tandoor

■ Charred Barbequed Fish - 725

Coastal spice marinated fish chunk cooked in clay oven

■ Seafood Sampler - 1325 ₹

Gems of Bay of Bengal, melted butter and tangy barbeque sauce on stone

■ Roster - 650

Hot spices marinated tandoori broiled succulent boneless chicken thigh

■ Surf and Turf on stone - 1025

Grilled jumbo prawn and Broiled succulent baby lamb served on stone

■ Royal Infinity Sampler - 1700 ₹

Tandoori broiled fresh catch from Bay of Bengal, Native Prawn, chicken and lamb sheekh with barbeque sauce

LIQUIDS ON BOWL

■ Grilled Asparagus Soup - 375

Fresh pan grilled Asparagus puree and creamy flavour with garlic bread

■ Clear Soup - 375

Compact stock finish with baby spinach with garlic bread (Veg / Chicken)

₹ Signature dish, ■ In-balance. ■ Vegetarian. ■ Non-Vegetarian. Please let your server know about any dietary restrictions.
All prices are in INR. Prices quoted are exclusive of a discretionary service charge of 5%. Government taxes as applicable.

STARTERS & LIQUID

BARBEQUE CLASSIC

■ Pomfret (based on day available) - 1050

■ Lobster (based on day available) - 1600

Starch Mash potato and grilled vegetables

Sauce - Lemon butter sauce

BARBEQUED WRAP

■ Barbequed Wrap Vegetarian - 550

Barbequed mixed vegetables and cottage cheese wrapped with whole wheat tortilla

■ Barbequed Wrap Non Vegetarian - 575

Barbequed chicken and mixed vegetables wrapped with whole wheat tortilla

■ Tropical Vegetable Basket - 575

Barbequed seasonal roasted vegetables

■ Chennai Shrimp Tacos - 950

Sauteed shrimp, lettuce, fresh cilantro and house made barbecue sauce in Tacos shell

■ Blackened East Coast Sea Bass - 925

Flash grilled Cajun spiced seabass with chargrilled baby gems and house made barbeque sauce

■ Norwegian Salmon - 1050

Grilled salmon served with garlic mash and lemon butter sauce

■ Barbequed Broiler - 750 š

Roasted Chicken leg and breast - Rich and Sassy

■ Australian Lamb Rack - 1800 š

Pound garlic-rubbed ribs served with potato wedges and house special barbeque sauce.

■ Rolled Pork belly - 1050

Salted rubbed pork belly with potato wedges and grilled vegetables

■ Fillet Mignon - 1250

Grilled buffalo tenderloin, served with mash potato, grilled vegetables and in house herbed jus

■ Sirloin - 1950 š

Sirloin with sautéed mushroom and French fries.

SIZZLER

■ Vegetarian - 850

Charred cottage cheese steak, potato wedges and assorted vegetables with barbeque sauce

■ Sizzled Non Vegetarian (Served with Potato wedges)

Prawn - 1400

Chicken - 1000

Lamb - 1250

Mixed meat - 1500

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BARBEQUE CLASSIC

FEAST OF EAST TO FAR EAST

■ Dal Makhani - 500

Braised black lentils finished with butter served with tandoori bread

■ Dal Tadka - 450

Mixed yellow lentil tempered with cumin, garlic and herbs served with tandoori bread

■ Paneer Tikka Masala - 600

Tandoori cottage cheese cooked with onion and tomato masala gravy served with tandoori bread

■ Subz- E - Khas - 550

Mixed green vegetables, Baby potato in cashew nut and tomato gravy served with tandoori bread

■ Eral Masala - 800

South Indian Shrimp masala with coconut milk served with tandoori bread

■ Char Grilled Chicken Masala - 700

Tandoor cooked chicken finished in pan with brown onion and tomato gravy served with tandoori bread

■ Mutton Fry - 900

Boneless Lamb cooked with Indian spice served with tandoori bread

■ Tandoori Bread - 250

Whole wheat plain / butter
Refine flour plain / butter

Pot of your choice

■ Nawabi Tarkari Biryani - 600

■ Kacchi Murgh Biryani - 700 Š

■ Steamed Rice - 300

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FEAST OF EAST TO FAR EAST

DESSERTS

☑ **Yogurt Panacotta with Tropical Fruits - 375 ₹**

Wobbly Italian custard flavoured with yogurt and served with poached fruits.

☑ **Angoori Jamun Brule - 375**

Classic French Brule with mini Gulab jamun torched to form a crust.

☑ **Salted Chocolate Marquise - 375**

Bitter chocolate mousse with added sea salt crystals.

☑ **Torte au Chocolat - 375 ₹**

(Flourless and Gluten-free)

Warm Italian chocolate cake with chocolate sauce and vanilla ice cream

☑ **Ice Cream - 375**

Please ask your server for the flavours of the day

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DESSERTS