

# Drinks

## • MENU •



**BREAKERS**

AMADI BEACH FRONT RESORT  
ASHWEM

# COFFEE

ESPRESSO..... ₹150

CAFFÈ MACCHIATO..... ₹200

CAFFÈ AMERICANO..... ₹170

FLAT WHITE..... ₹220

CAPPUCCINO..... ₹200

COLD COFFE WITH VANILLA ICE CREAM..... ₹250

CAFE LATTE..... ₹210

# TEA

BLACK TEA..... ₹40

MILK TEA..... ₹50

MASALA TEA..... ₹60

LEMON TEA..... ₹50

GREEN TEA..... ₹60

# LASSI

VANILLA..... ₹150

PLAIN..... ₹120

BANANA..... ₹180



# MILKSHAKES

CHOCOLATE..... ₹220

STRAWBERRY..... ₹280

VANILLA..... ₹220

BANANA..... ₹250

OREO..... ₹300

BROWNIE BLAST..... ₹330

# JUICE



COCONUT WATER..... ₹150

ORANGE..... ₹180

PINEAPPLE..... ₹180

GUAVA..... ₹180

POMEGRANATE..... ₹180

CRANBERRY..... ₹180

# REFRESHERS

SODA..... ₹60

LEMON SODA (CHOICE OF SWEET OR SALTY)..... ₹120

TONIC WATER..... ₹100

GINGER ALE..... ₹120

MINERAL WATER (HIMALAYAN)..... ₹110

COKE/FANTA/SPRITE..... ₹120



# SAVOURIES

**SALTED PEANUTS**..... ₹120

**MASALA PEANUTS**..... ₹150

**PLAIN PAPPAD**..... ₹60

**MASALA PAPPAD**..... ₹100

**MASALA CASHEW**..... ₹200

**ROASTED CASHEW**..... ₹220

**KIMCHI**..... ₹70

# MOCKTAILS

**WATERMELON BASIL COOLER**..... ₹280

Watermelon blended to pulpy perfection, dash of basil and ice

**VIRGIN MARY**..... ₹280

Tomato juice, tobasco sauce, Worcestershire sauce and lime juice

**VIRGIN MOJITO**..... ₹250

Mint, sugar, lime, sprite, crushed ice

**VIRGIN PINA COLADA**..... ₹260

Pineapple juice, coconut cream, coconut syrup

**SHIRLEY TEMPLE**..... ₹250

Ginger Ale, lime juice and grenadine syrup

**BASIL ORGEAT LEMONADE**..... ₹260

Lime juice, orgeat syrup, basil leaves and tonic water

**VIRGIN BLUE HAWAIIAN**..... ₹220

Blue curacao, lime juice, topped up with 7UP/Sprite

**KOKAM FIZZ**..... ₹200

Kokam syrup, lime juice, carbonated water

**MOCKTAIL OF THE DAY**..... ₹250



Everyday our bartender makes new mocktails and experiments with flavours. Sit back and get sipping

# BEERS

KINGFISHER PREMIUM.....	₹250
KINGFISHER ULTRA.....	₹180
HEINEKEN.....	₹160
BUDWEISER.....	₹180
BIRA WHITE.....	₹180
CORONA EXTRA.....	₹250
SIMBA.....	₹180
HOEGAARDEN.....	₹250
BACARDI BREEZER.....	₹200

*Please ask waiting staff for flavours*

# SPARKLING

SULA BRUT 	₹2800
Chenin Blanc Riesling Viognier	
ZONIN PROSECCO 	₹3800
Glera	





# REDS

**SANGRIA**..... ₹500

**SULA**..... ₹450/2000

Shiraz and Cabernet Sauvignon

**BIG BANYAN**..... ₹400/1500

Shiraz and Cabernet Sauvignon

**JACOBS CREEK**..... ₹550/2200

Shiraz and Cabernet Sauvignon

# WHITES

**SULA**..... ₹450/2000

Riesling

**REVEILO CHARDONNAY RESERVE**..... ₹350/1300

Riesling

**JACOBS CREEK**..... ₹550/2200

Chardonnay

**BIG BANYAN**..... ₹400/1500

Chardonnay

**CLOUDY BAY**..... ₹650/4000

Chardonnay





# WHISKEY

VAT 69..... ₹200

BLENDERS PRIDE..... ₹180

100 PIPERS..... ₹250

BLACK AND WHITE..... ₹250

ROCKFORD..... ₹180

BLACK DOG GOLD..... ₹280

TEACHERS..... ₹250

TEACHERS 50..... ₹300

BLACK LABEL..... ₹400

CHIVAS REGAL - 12 YEARS..... ₹350

CHIVAS REGAL - 18 YEARS..... ₹650

PAUL JOHN CLASSIC..... ₹400

PAUL JOHN NIRVANA..... ₹300

ROYAL SALUTE..... ₹400

GLENLIVET - 12 YEARS..... ₹450

GLENLIVET - 18 YEARS..... ₹650

GLENFIDDICH - 12 YEARS..... ₹450

JAMESON..... ₹300

JACK DANIELS OLD NO.7..... ₹350

BLUE LABEL..... ₹600



# VODKA

SMIRNOFF..... ₹200

ABSOLUT..... ₹300

GREY GOOSE..... ₹450

# GIN

BEEFEATER..... ₹250

GORDON'S LONDON DRY..... ₹250

BOMBAY SAPPHIRE..... ₹300



# RUM

OLD MONK..... ₹150

CAPTAIN MORGAN ORIGINAL SPICED RUM..... ₹150

BACARDÍ WHITE..... ₹170

# TEQUILA

CAMINO SILVER..... ₹350

CAMINO GOLD..... ₹350

JOSE CUERVO..... ₹450







# BRANDY

MARTELL V.S..... ₹500

HENNESSY V.S..... ₹750

# LIQUEUR

JÄGERMEISTER..... ₹400

BAILEYS IRISH CREAM..... ₹400

# FENI

CASHEW..... ₹150

PALM..... ₹150

# SHOOTERS

BLUE HAWAIIAN..... ₹350

Blue curaçao, lime juice, vodka

JÄGERBOMB..... ₹500

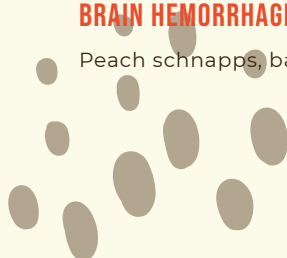
Combination of Jägermeister and Redbull

KAMIKAZE..... ₹250

Vodka, triple sec, sweet and sour

BRAIN HEMORRHAGE..... ₹350

Peach schnapps, baileys, grenadine



# COCKTAILS

## **PASSION FRUIT MOJITO..... ₹450**

White rum, passion fruit, mint topped up with soda

## **WHISKEY SOUR..... ₹500**

Bourbon whiskey, sweet and sour, eggwhite & optional bitters

## **OLD FASHIONED..... ₹500**

Bourbon whiskey, demerara sugar, angostura aromatic bitters and orange zest

## **JOHN COLLINS..... ₹450**

Johnnie Walker Black Label, lime juice, sugar syrup, topped up with soda

## **PIÑA COLADA..... ₹400**

White rum, pineapple juice, coconut cream

## **DAIQUIRI..... ₹400**

White rum, lime juice, sugar syrup

## **CUBA LIBRE..... ₹350**

Golden rum, lime wedges, topped up with cola

## **COSMOPOLITAN..... ₹450**

Vodka, triple sec, lime juice, cranberry juice

## **BLOODY MARRY..... ₹500**

Vodka, tobasco, worcestershire sauce, topped up with tomato juice

## **BLUE LAGOON..... ₹350**

Vodka, lime juice, blue curacao, topped up with sprite

## **SEA BREEZE..... ₹400**

Vodka, cranberry juice, grapefruit juice

## **LONG ISLAND ICED TEA..... ₹650**

Vodka, rum, gin, tequila, triple sec and lime juice with cola to top up

## **ESPRESSO MARTINI..... ₹550**

Vodka, kahlúa, coffee

## **MARTINI..... ₹450**

Gin, dry vermouth

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Vodka, lime juice, blue curacao, topped up with sprite

## **SEA BREEZE..... ₹400**

Vodka, cranberry juice, grapefruit juice

## **LONG ISLAND ICED TEA..... ₹650**

Vodka, rum, gin, tequila, triple sec and lime juice with cola to top up

## **ESPRESSO MARTINI..... ₹550**

Vodka, kahlúa, coffee

## **MARTINI..... ₹450**

Gin, dry vermouth

# COCKTAILS

## PINK LADY.....

₹500

Gin, grenadine, lime juice, egg white

## NEGRONI.....

₹500

Gin, campari, sweet vermouth

## CLASSIC MARGARITA.....

₹550

Tequila, triple sec, lime juice

## TEQUILA SUNRISE.....

600

Tequila, grenadine, orange juice

## LONG ISLAND BEACH TEA.....

₹600

Vodka, rum, gin, tequila, triple sec, blue curacao and lime juice

## MIMOSA.....

₹450

Champagne and chilled citrus juice

## BELLINI.....

₹500

Prosecco and peach nectar

## APEROL SPRITZ.....

₹450

Prosecco and Aperol

## COCKTAIL OF THE DAY.....

₹450

Our bartender plays around with tonics and potions everyday, try one of their experiments to your delight



# *Breakers*

FOOD MENU



## ❧ BREAKFAST ❧

**MASALA OMELETTE..... ₹150**

Hearty eggs served with toasted slices of bread

**CHICKEN AND CHEESE OMELETTE..... ₹175**

Omelette topped with cheese and chicken,  
served with toasted bread

**SCRAMBLED EGGS..... ₹150**

Creamy eggs scrambled to perfection

**SUNNY SIDE UP..... ₹170**

Egg fried only on one side and dashed with  
pepper

**INDIAN STYLE VEGGIE OMELETTE..... ₹170**


Onions, tomatoes, green chillies, mushrooms,  
coriander

**CHEESE OMELETTE..... ₹150**

Omelette loaded with cheese, served with toasted  
bread slices

**HUMMUS AND PITA..... ₹150**

Pita bread served with mashed hummus dip







## SOUPS



- ROASTED TOMATO AND BASIL** ..... ₹270  
Rich roasted plum tomato with sweet basil
- ITALIAN GARLIC** ..... ₹270  
Thick Italian soup with garlic and herbs
- OLD SCHOOL SWEET CORN (VEG/NON VEG)**.... ₹270/290  
Creamy sweet corn soup served with fresh vegetables or chicken.
- VEG NOODLES**..... ₹270  
Veg broth served with noodles.
- CREAM OF MUSHROOM**..... ₹270  
White mushroom puree finished with fresh cream
- MANCHOW (VEG/NON VEG)**..... ₹270/290  
Thick soup served with crisp noodles
- CHICKEN MINESTRONE**..... ₹290  
Classic Italian tomato and chicken broth flavoured with parmesan cheese and basil.
- TOM YUM CHICKEN**..... ₹290  
Healthy soup with the flavours of Thai herbs and chicken
- CHICKEN MUSHROOM TOFU**..... ₹290  
Chicken and wild mushroom broth
- CHEFS SPECIAL SEAFOOD**..... ₹300  
Delectable sea food soup with coconut milk



## SALADS



- GARDEN FRESH**..... ₹180  
Freshly picked veggies sliced and served with lemon dressing.
- INSALATA CAPRESE**..... ₹340  
Fresh mozzarella cheese and tomato dressed with pesto
- BEETROOT AND FETA**..... ₹340  
Roasted beetroot tossed with crispy lettuce and Italian orange dressing.
- CHICKEN CAESAR** ..... ₹380  
Grilled chicken slice tossed with homemade caesar dressing serve with crotons and parmesan cheese.

## APPETIZERS

**CORN SALT AND PEPPER.....₹350**

Crispy fried corn tossed with black pepper.

**TAUSI POTATO.....₹340**

Crispy fried potato tossed with black bean sauce.

**SPRING ROLLS (VEG/CHICKEN/PRAWNS).....₹340/360/380 ●**

Crunchy rolls serve with sweet and sour dip.

**PANEER CHILLY.....₹350**

Crispy fried cottage cheese tossed with chilly and soya sauce

**PIN WHEEL DELIGHTS.....₹350**

White mushrooms stuffed with cheddar cheese and herbs.

**LOADED NACHOS.....₹350**

Nachos loaded with cheese and mexican salsa.

**FRENCH FRIES.....₹300**

Golden fried and served with the dip of the day

**WOK TOSSED BROCOLLI.....₹400**

Batter fried broccoli tossed in wok .

**HONEY CHILLI CHICKEN.....₹400**

Batter fried Julienne chicken breast tossed with bell peppers and finished with honey

**RAGED CHICKEN WINGS.....₹370**

Grilled chicken wings finished with spicy barbeque sauce

**KUNG PAO CHICKEN.....₹400**

Batter fried chicken tossed with chilly sauce and cashew nuts

**CHICKEN GHEE ROAST.....₹400**

Boneless chicken roasted in pure desi ghee and exotic Indian spices.

**BRAISED PORK RIBS.....₹450**

Pork ribs braised with aromatic veggies and five secret spices.

**CRAB THERMIDOR.....₹420**

Crab meat cooked in aromatic veggies, finished with velouté sauce stuffed in crab shell and gratinated under the salamander.



## APPETIZERS

### FISH NAM PRIK PAO.....₹420

Batter fried sliced fish tossed in wok with Thai herbs and chilly

### CALAMARI TEMPURA.....₹400

Crispy fried calamari serve with wasabi mayo

### FISH AND CHIPS.....₹420

Crumb fried fish served with tartar sauce and potato chips.

### BUTTER GARLIC PRAWNS.....₹430

Fresh prawns cooked in butter and garlic finished with a dash of lemon juice and sprinkled with fresh parsley

## CLAY OVEN AND SIGGIRI

### BADAMI BROCCOLI.....₹400

Broccoli marinated in creamy, cheesy sauce and cooked in charcoal

### TILL TANDOORI ALOO.....₹350

Potato stuffed with cheese and dry fruits, cooked in clay oven.

### ZAFFERINI PANEER TIKKA.....₹350

Stuffed paneer marinated with creamy yoghurt and cooked in charcoal

### MALAI MUSHROOM.....₹350

Melt in your mushrooms in a creamy,cheesy sauce cooked in charcoal

### HARISSA PANEER TIKKA.....₹350

Cottage cheese marinated with harissa sauce and cooked in charcoal

### TANDOORI MURG.....₹420

Spring chicken marinate with hung curd masala roasted in charcoal

### ANGAARI SHOLEY KEBAB.....₹420

Firey chicken kebabs cooked to perfection in charcoal

### MURG MALAI KEBAB.....₹420

Chicken breast marinated in whole cream and fuled in charcoal

### SIKARI KEBAB.....₹420

Boneless chicken marinated with beetroot,hung curd and Indian spices,cooked in charcoal

### FISH TIKKA.....₹420

Marinated and spiced fish cooked in charcoal

## FLAVOURS OF GOA

### POTATO RECHEADO..... ₹300

Crispy fried potato wedges tossed with authentic goan recheado sauce.

### POTATO CAFREAL..... ₹300

Crispy fried potato wedges tossed with traditional goan cafreal sauce.

### GOAN FRIED CHICKEN..... ₹400

Boneless chicken cooked with onion and recheado masala

### CHICKEN SUKKEM..... ₹400

Boneless chicken cooked with grated coconut and goan masala

### PORK CHILLY FRY..... ₹410

Soft and juicy pork tossed with onion capsicum and goan spices.

### PORK PEPPER FRY..... ₹410

Pork meat cooked in mangalorean style.

### PRAWN RAWA FRY..... ₹410

Prawn coated with semolina and shallow fried.

### PRAWNS RECHADO..... ₹420

Prawns tossed with the traditional goan rechado masala.

### MASALA FRIED CALAMARI..... ₹400

Squid's ring perfectly cooked in recheado masala.

### KING FISH MASALA RAWA FRIED..... ₹420

Pan fried king fish with traditional goan recheado masala.

### KING FISH RECHEADO..... ₹420

Pan fried king fish with traditional goan recheado masala.

### CHOOSE FROM PLATTER

*Different variety of finger licking appetizers served in one plate*

### VEG PLATTER..... ₹1200

### NON VEG PLATTER..... ₹1500

### SEA FOOD PLATTER..... ₹2100



## PIZZAS

<b>FARM HOUSE</b>	₹400
Italian crust pizza baked with the seasonal veggies.	
<b>MARGHERITA</b>	₹400
Italian crust pizza baked with tomato sauce and sweet basil.	
<b>FOUR SEASONS CHEESE</b>	₹420
Italian crust pizza baked with four different flavours of cheese.	
<b>BBQ CHICKEN</b>	₹510
Italian crust pizza topped with BBQ chicken and mozzarella cheese.	
<b>PEPPERONI</b>	₹510
Italian crust pizza topped with slices of pepperoni and cheese.	
<b>CHICKEN TIKKA</b>	₹510
Italian crust pizza topped with chicken tikka and some veggies.	

## SANDWICHES

<b>VEG CLUB</b>	₹300
Tossed bread layered with grilled veggies and topped with cheese.	
<b>JERMALATA COTTAGE CHEESE</b>	₹320
Tossed bread layered with veggies and jermalata marinated cottage cheese topped with cheese.	
<b>TERIYAKI CHICKEN</b>	₹350
Tossed bread layered with teriyaki grilled chicken topped with cheese.	
<b>HARISSA GRILLED CHICKEN</b>	₹350
Tossed bread layered with harissa mayo and harissa grilled chicken	

## BURGERS

<b>VEG CUTLET</b>	₹300
Burger bun fully layered with crispy fried vegetable cutlet and cheese.	
<b>RATATOUILLE VEG</b>	₹350
Burger bun layered with ratatouille veggies and cheese.	
<b>CRISPY FRIED CHICKEN</b>	₹400
Burger bun layered with crispy fried chicken and topped with bacon and cheese.	

## 🌿 BURGERS 🌿

### CHIMMICHURI CHICKEN ..... ₹400

Argentina style chicken burger topped with crunchy bacon and cheese

### MEXICAN LAMB ..... ₹450

Mexican style lamb burger topped with Mexican salasa and cheese.

### DOUBLE DECKER LAMB..... ₹500

Two layers of juicy lamb patty topped with sunny side egg and cheese.

## 🌿 CATCH OF THE DAY 🌿

Nothing could be as satisfying as ordering and relishing our fresh catch of the day straight from the kitchen onto your table choose from the varied methods we use in cooking with your chosen white meat be it grilled, pan fried to name a few and enjoy until the day lasts pairing it with your choice of beverages.

### RED SNAPPER..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.

### SEABASS..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.

### POMFRET..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.

### JUMBO PRAWN..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.

### LOBSTER..... ASP

Cooking: Butter Garlic/Tandoor/TawaMasala/ Recheado/Rawa.

### LIVE CRAB..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.



## MAIN COURSE

### ORIENTAL

### RICE AND NOODLES

**FIVE TREASURE VEG FRIED RICE**..... ₹300/320/340

*Choice of veg, non veg or sea food preparation*

**SCHEZWAN FRIED RICE**..... ₹300/320/340

**BURNT GARLIC FRIED RICE**..... ₹300/320/340

**GINGER CAPSICUM FRIED RICE**..... ₹300/320/340

**MIX FRIED RICE**..... ₹350

*Prawn and chicken fried rice.*

**HAKKA NOODLES**..... ₹300/320/340

**SCHEZWAN NOODLES**..... ₹300/320/340

**THAI CHILLY BASIL NOODLES**..... ₹300/320/340

**CHILLY GARLIC NOODLES**..... ₹300/320/340

### GRAVY AND CURRY

**GOBHI MANCHURIAN**..... ₹350

**EXOTIC VEGGIES IN HOT GARLIC SAUCE**..... ₹350

**SCHEZWAN CHICKEN**..... ₹400

*Jullien chicken and bell peppers cooked in  
schezwan sauce*

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schezwan sauce*

**CHICKEN MANCHURIAN**..... ₹400

*Diced chicken chunks cooked in authentic chinese  
style*

**HUNAN PORK**..... ₹460

*Braised pork cooked with five spice powder and  
chilly sauce*

**ORIENTAL PORK**..... ₹470

*Sliced of pork cooked in chef special sauce with  
oriental green*

**LAMB IN BLACK PEPPER SAUCE**..... ₹480

*Succulent tender lamb chunks served with black  
pepper sauce*

**HONG KONG LAMB**..... ₹480

*Braised lamb prepared in chilly soya sauce*

## THAI CURRIES

### THAI GREEN CURRY.....₹440/470/490

Exotic Veg /chicken/prawns cooked with Thai herbs and coconut milk,served with jasmine rice

### THAI RED CURRY.....₹440/470/490

Exotic Veg /chicken/prawns cooked with Thai herbs and coconut milk,served with jasmine rice

## CONTINENTAL DELIGHTS

*Choice of Penne or Spaghetti style pasta*

### CLASSIC CHEESE.....₹450

Choice of pasta cooked in cream sauce and vegetables

### PESTO.....₹450

Choice of pasta cooked in creamy pesto sauce

### BLOODY MARY.....₹480

Choice of pasta cooked with vodka and tomato sauce

### CARBONARA.....₹490

Choice of pasta cooked with bacon and cream sauce

### PUTTANESCA.....₹490

Choice of pasta cooked with anchovies, olives and capers

### BOLOGNESE.....₹490

Choice Of pasta topped with lamb bolognese sauce

### FETTUCCINE A LA BISQUE.....₹490

Fettuccine pasta served with prawns bisque

### FRENCH DOUBLE COOKED CHICKEN.....₹490

Spring chicken seared in a pan and finished in oven and served with creamy mash potatoes and veg satay

### CHICKEN DUXELLES.....₹470

Chicken breast stuffed with mushrooms and cheese served with mashed potato veggies and pepper sauce

### PAN SEARED FISH.....₹500

Pan seared lemon fish served with creamy mashed potatoes and authentic French beurre blanc sauce



## CONTINENTAL DELIGHTS

### HERB CRUSTED NEW ZEALAND CHOP.....₹1800

Rack of lamb chop seared in a pan ,coated with chefs special herbs and crumbs finished in oven and served with couscous ,glazed vegetables and red wine sauce

### ROASTED PORK BELLY.....₹500

Crispy slow roasted pork belly served with cauliflower puree and mustard barbeque sauce

### LOBSTER THERMIDOR.....ASP

Lobster cooked with white wine and cream sauce and gratinated with cheese served with mashed potatoes and satay vegetables

## NORTHERN BLISS

### DAAL TADKA.....₹300

Yellow pulses tempered with fragrant mustard seeds and curry leaves

### DAAL MAKHANI.....₹350

Black lentils cooked to perfection and topped with butter with a traditional north indian homely taste

### VEG ADRAKI.....₹360

Mix vegetables cooked in traditional onion gravy

### PANEER BUTTER MASALA.....₹370

Paneer cooked in makhani gravy touched with a fresh helping of cream

### BHINDI DO PYAZA.....₹360

Lady finger cooked in onion and Indian ground spices

### KADAI PANEER.....₹370

Cottage cheese cooked with kadhai preparation and group up exotic spice

### DUM AALOO.....₹360

Stuffed potato cooked in Kashmiri style

### DAK BUNGALOW CHICKEN.....₹400

Boneless chicken cooked in Bengali style

### BUTTER CHICKEN.....₹410

Boneless chicken roasted in tandoor and cooked in makhani gravy. Finish with a touch of butter and cream

## ✈️ NORTHERN BLISS ✈️

<b>CHICKEN TIKKA MASALA</b> .....	<b>₹410</b>
Boneless chicken roasted in charcoal and cooked to an aromatic, spicy perfection	
<b>DAAL GOSHT</b> .....	<b>₹450</b>
Curry cut mutton cooked with flavourful black lentils	
<b>MUTTON BHUNA GOSHT</b> .....	<b>₹490</b>
Boneless mutton cooked with ginger garlic paste and Indian ground spices	
<b>MUTTON ROGAN JOSH</b> .....	<b>₹490</b>
Chunks of soft mutton curry cut and cooked in Kashmiri style	

## ✈️ ASSORTED BREADS ✈️

<b>TANDOORI/TAWA ROTI (PLAIN/BUTTER)</b> .....	<b>₹60/70</b>
<b>PLAIN NAAN</b> .....	<b>₹90</b>
<b>BUTTER NAAN</b> .....	<b>₹100</b>
<b>GARLIC NAAN</b> .....	<b>₹110</b>
<b>LACCHA PARANTHA</b> .....	<b>₹90</b>
<b>CHEESE GARLIC NAAN</b> .....	<b>₹130</b>
<b>PLAIN KULCHA</b> .....	<b>₹90</b>
<b>BUTTER KULCHA</b> .....	<b>₹100</b>

## ✈️ RICE AND PILAFS ✈️

<b>STEAMED RICE</b> .....	<b>₹100</b>
<b>JEERA RICE</b> .....	<b>₹120</b>
<b>MUSHROOM PILAF</b> .....	<b>₹200</b>
<b>MIXED VEGETABLE PILAF</b> .....	<b>₹200</b>
<b>COTTAGE CHEESE PILAF</b> .....	<b>₹220</b>
<b>PRAWNS PILAF</b> .....	<b>₹300</b>
<b>GOAN SAUSAGE PULAO</b> .....	<b>₹350</b>

## ✈️ HOUSE BIRYANIS ✈️

<b>CHICKEN DUM BIRYANI</b> .....	<b>₹350</b>
<b>CHICKEN TIKKA BIRYANI</b> .....	<b>₹400</b>
<b>MUTTON DUM BIRYANI</b> .....	<b>₹490</b>



## GOAN CUISINE

### BEANS FOOGATH.....₹300

French beans cooked in grated coconut and goan spices

### VEGETABLE XACUTI.....₹320

Mixed vegetables cooked in traditional goan xacuti masala

### MUSHROOM TONAK.....₹350

White mushroom cooked with cashew nuts and goan masala

### CHICKEN XACUTI.....₹420

Boneless chicken cooked in traditional goan xacuti masala

### MUTTON XACUTI.....₹480

Boneless mutton cooked in traditional goan xacuti masala

### CHICKEN CAFREAL.....₹420

Boneless chicken cooked in traditional goan cafreal spices

### ASSADO DE PORCO.....₹480

Roasted pork meat marinated in goan spices

### PORK VINDALOO.....₹480

Pork meat cooked in traditional goan vindaloo sauce

### KING FISH CURRY.....₹480

Slices of king fish cooked in coconut curry and served with steamed rice

### PRAWN CURRY.....₹490

Prawn cooked in coconut curry and served with steamed rice.

## GOAN BREADS

### PAO/POI/SANNA.....₹30/30/50



## DESSERTS

ICE CREAM SELECTIONS OF THE DAY.....	₹200
CRÈME CARAMEL.....	₹240
BEBINCA.....	₹240
FRENCH CREPES.....	₹290
BLUEBERRY CHEESE CAKE.....	₹300
SERRADURA.....	₹240
LEMON TART.....	₹280

