



The 360° Lunch buffet

2950

Extensive array of international and home favorites from our buffet and freshly cooked to order items from our chefs

APPETISER AND SALAD

Pan fried goat's cheese  1075
slow roast cherry tomatoes, basil and ciabatta croutons

360° pomelo salad   1075
cashew nuts, garlic, bird's eye chilli, tamarind
with prawns 1475

Burrata and roast beetroot salad  1075
orange segments and mint

Malai broccoli and cauliflower  1175
green chilli, cracked pepper raita dip

Soft polenta 1475
with crab, red chilli and shrimp butter,
basil and shaved Parmesan

**Charred iceberg Caesar salad with
pancetta chips and poached egg**
garlic, herb marinated prawns 1375
confit chicken leg 1175

Lehsuni fish tikka and ajwaini jhinga 1775
garlic and carom seed flavored prawns

Chicken tikka 1325
boneless chicken with Kashmiri chilli,
yoghurt and fenugreek

Marinated grilled quail 1475
yellow split pea purée, pickled beetroot, capers

Silbatte ki shammi 1475
hand pounded lamb cooked with lentils on an iron griddle

Kebab platter
vegetable 1895
meat and seafood 2225

SOUP

Cep veloute  625
tarragon Chantilly

Miso shiru
tofu, scallions, seaweed 625
king crab, truffle oil 775

Lamb and chickpea broth 650
sumac, yoghurt


Tom Kha
lemongrass, kaffir lime leaves, galangal, coconut
Goong – prawns 675
Gai – chicken 650

EASY DINING

**Grilled vegetables and goat's
cheese focaccia**   1375
arugula, Sicilian pesto

Lobster brioche 1975
tomato, bacon, avocado

Pulled pork panini 1975
apple and cabbage slaw, parsley spread

Burgers
beetroot, black bean, quinoa and haloumi cheese  1375
shrimp, smoked chilli mayonnaise, apple fennel slaw 1875
buttermilk fried chicken, harrisa mayonnaise, apricot slaw 1475
pulled New Zealand lamb, cucumber tzaziki, 1875
pickled beetroot

Multigrain roti kathi roll 
paneer  1375
prawn pepper fry 1875
chicken tikka 1575

Vegetarian  Contains nuts 

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Should you be allergic to gluten or any other ingredient, please bring it to the attention of the server.

Mushrooms, truffle oil, arugula, shaved Parmesan pizza 🌿	1325
Mozzarella, tomato, prawn, chilli, basil pizza	1525
Pepperoni pizza	1525
Tagliatelle with mushrooms 🌿 <i>shaved Parmesan, truffle oil</i>	1495
Ricotta and goat's cheese ravioli 🌿 <i>tomato basil sauce</i>	1495
Saffron and asparagus risotto 🌿 <i>parmesan fonduta</i>	1595
Prawn and chilli linguine <i>garlic, basil and butter sauce</i>	1995
Fettuccine with lobster bolognese	1995
Gnocchi with duck ragout <i>Parmigiano Reggiano</i>	1625

Gluten free pasta available on request

INDIAN MAIN COURSE

Kadai paneer bhurji 🌿 <i>cottage cheese and bell peppers cooked with onions, chilli and cracked coriander</i>	1475
Amritsari chole aur kulcha 🌿	1475
Prawn coconut chilli <i>curry leaf flavored Kerala prawns simmered in chili, garlic and coconut</i>	1995
Malabar fish curry <i>Bay of Bengal Bektı simmered in mustard, chilli and coconut</i>	1925
Tandoori chicken <i>daal makhni, chilli garlic naan and masala onions</i>	1875
Kosha mangsho <i>Bengal lamb with onion, cinnamon and green cardamom</i>	1925
Methi keema <i>pyaz parantha, ginger, green chilli pickle</i>	1925
Bhuna magaz <i>lamb brain cooked with onion, chilli and mint</i>	1875
Biryani 🍛 <i>basmati rice cooked with aromatic spices</i>	
Vegetable	1525
Chicken	1725
Lamb	1925
Indian Breads	
Chilli cheese kulcha	325
Green pea kulcha	325
Methi parantha	325
Multi flour missi roti 🍛	325
Chicken tikka kulcha	325
Tandoori roti	325
Naan	325

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INTERNATIONAL MAIN COURSE

Butternut squash and chickpea tagine 🌿🥜 1595
almond and paprika cous cous

Forest mushroom and thyme 1795
ciabatta croutons, Parmesan cheese
fonduta, truffle oil

Fish and chips 1995
green pea mash, thick cut chips, tartar sauce

Grilled salmon steak 🥩 2950
quinoa, avocado, orange, pine nuts, mint salad

360° black cod 3250
sweet miso, shimiji

Harissa spiced chicken 1875
olive and goat's cheese mash, cumin tossed beans
and bell peppers

Char grilled Australian pork chops 3250
white bean purée, onion, bell pepper salsa

New Zealand lamb steak 3250
charred broccoli with anchovy salsa and artichoke

THE JOSPER GRILL

Catch of the day 1995

Cochin lobster 3250

Scottish salmon steak 2950

Corn fed chicken 1875

Japanese quail 3250

Australian pork chops 3250

New Zealand lamb chops 3250

Choice of accompaniments:

grilled tomatoes; batter fried onion rings; green salad;
sautéed forest mushrooms; buttered mashed potatoes;
sautéed potatoes with bacon; sautéed spinach

SUSHI

Appetizers

Edamame 🌿 1175
steamed young soya beans with choice of sesame,
sea salt, chilli garlic

360° tempura
tempura fried prawns or vegetables
with Japanese dipping sauce
prawn 1375
yasai 🌿 1175

Tataki
seared yellowfin tuna or salmon with
caramelized onion, wasabi salsa, ponzu, eel sauce
salmon 1475
tuna 1475

Genkai salad 1475
king crab, tuna, salmon, avocado and lettuce
with shoyu dressing

Carpaccio
thinly slice fish with avocado tartare, fried onion,
jalapeno salsa and ponzu sauce
hamachi 1475
tuna 1475
salmon 1475

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Signature rolls

Moshi-moshi <i>seared tuna, salmon with king crab, asparagus, eel sauce and spicy mayonnaise</i>	1375
360° maki <i>spicy prawn tempura with scallop, furikake and jalapeno salsa</i>	1375
Genji <i>lobster, salmon and asparagus with eel sauce and Japanese mayonnaise</i>	1375
Spider <i>soft shell crab, avocado, scallion, masago, anchovy mayonnaise</i>	1375
Niji rainbow <i>assorted fish and vegetables over California maki</i>	1375
Samurai <i>tuna with jalapeno, tanuki, caramelized onion and wasabi salsa</i>	1375
Crispy chumaki age <i>deep fried sushi roll with bread crumbs, seafood, vegetable and eel sauce</i>	1375
City maki	1375
California <i>king crab, avocado, cucumber, flying fish roe, spicy mayonnaise</i>	1375
Kyoto <i>Japanese scallop, salmon, tuna, tanuki, scallion, jalapeno mayonnaise</i>	1375
Philadelphia <i>smoked salmon, cucumber, avocado, roasted sesame seeds, cream cheese</i>	1375
Hiroshima <i>yellow tail, jalapeno, cilantro, asparagus, lava sauce</i>	1375
Tokyo <i>Japanese omelette, tuna, kampyo</i>	1375

Vegetarian rolls

Green paradise  <i>assorted vegetables with avocado, cream cheese and fried onion</i>	825
Quinoa  <i>asparagus, pickled radish, shitake mushroom, sesame sauce, quinoa</i>	825
Aka piman  <i>cream cheese, avocado, red bell pepper, jalapeno mayonnaise</i>	825
Midori  <i>tempura fried assorted vegetables, cream cheese with soya bean wrap</i>	975
Horenso  <i>pickled radish, kampyo, carrot, spinach with caramelized onion</i>	825
Crispy spicy avocado  <i>avocado, cucumber, tanuki, spicy beetroot mayonnaise</i>	825
Vegetable maki mono moriawase  <i>assorted sushi of green paradise, quinoa, aka piman and midori</i>	825
Sashimi five pieces per portion	
Toro - fatty tuna	1375
Maguro - bigeye tuna	1675
Shake - Scottish salmon	1575
Hamachi - yellow tail	1675
Unagi - fresh water eel	1575
Hotate - Japanese scallop	1375
Ama ebi - sweet shrimp	1375
Ikura - salmon roe	1575

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Sashimi 360°

selection of nine varieties of sashimi	1895
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Nigiri

two pieces per portion	
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Toro - fatty tuna	975
Maguro – big eye tuna	975
Shake - Scottish salmon	1025
Hamachi - yellow tail	975
Unagi - fresh water eel	1125
Hotate - Japanese scallop	975
Ama ebi - sweet shrimp	875
Ikura - salmon roe	1025

Nigiri 360°	1895
selection of nine varieties of nigiri sushi	

Chef's selection sushi and sashimi platter

Toku gawa	2275
selection of four sashimi, four nigiri and four California maki	

Owari	2275
selection of four ebi tempura, four spicy tuna, four spicy salmon and four yellow tail	

Discover nipon	2275
selection of six sashimi, four nigiri sushi, four unagi and four crispy spicy avocado maki	

Tokujoyo chirashi	2275
nine pieces assorted seafood and vegetable over sushi rice	

Unagi donburi	2275
eight pieces of grill fresh water eel over Japanese steam rice	

DESSERT

Classic tiramisu	725
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New York cheesecake 🍷	725
<i>citrus crumble, Mandarin sorbet</i>	

Dark chocolate fondant	725
<i>stracciatella ice cream</i>	

Green apple, cinnamon and raisin pie 🍷	725
<i>Chantilly cream, cinnamon ice cream</i>	

Avocado galore 🌿	725
<i>assorted exotic fruits with honey avocado sauces</i>	

Homemade ice cream	575
<i>Kerala vanilla</i>	
<i>Wild berry</i>	
<i>Belgian dark chocolate</i>	
<i>Cinnamon</i>	
<i>Stracciatella</i>	
<i>Hazelnut and Irish cream</i> 🍷	

Homemade sorbet	575
<i>Lemon</i>	
<i>Raspberry and rose</i>	
<i>Blueberry and mint</i>	

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