


INTERNATIONAL APPETISER

 Mezze platter  (359 Kcal, 490g)
hummus, tabbouleh, falafel, baba ghanoush and labneh

 Avocado, pickled pimentos, quinoa salad (360 Kcal, 230g)
orange segments, melon seeds, sun dried cranberries

 Beetroot, orange and feta salad 
home grown rocket lettuce (279 Kcal, 180g)

Dragon fruit, litchi, palm hearts salad with water chestnut, ginger cilantro dressing

 toasted brie  (278 Kcal, 320g)




 lemon chilli prawns  (364 Kcal, 370g)


 Smoked Norwegian salmon 
horseradish cream, capers and lemon(346 Kcal,145g)




INDIAN APPETISER

 Ambi paneer tikka  (346 Kcal, 240g)
cottage cheese in raw mango chilli marinade



 Tandoori khumb  190 Kcal, 220g)
spice and yoghurt marinated mushrooms cooked in clay oven

 Multani broccoli  (310 Kcal, 230g)
broccoli marinated with yoghurt and kasundi mustard, cooked in clay oven

 Dahi chutney kebab  (202 Kcal, 270g)
yoghurt galettes filled with green mango relish

 Amritsari machhi ke sule  (210 Kcal, 200g)
betki in chilli and carom seed marinade


 Peeli mirch ka jheenga  (238 Kcal, 170g)
griddle cooked yellow chilli marinated prawns

 Bhatti da murgh  (276 Kcal, 185g)
spring chicken marinated with yoghurt and earthen spices







 Khusk raan  (295 Kcal, 190g)
pit roasted leg of lamb, Peshawari spice mix


 Nizami gilafi pudina seekh  (320 Kcal, 185g)
skewered lamb mince flavoured with mint, cooked in clay oven

SOUP

 Tomato sev ajmora shorba (148 Kcal, 175g)
mildly spiced tomato, apple and celery soup

 Khao suey 
vegetarian (280 Kcal, 228g)
 chicken (305 Kcal, 228g)

 Spinach and coconut 
vegetarian (124 Kcal, 186g)
 prawn  (180 Kcal, 186g)

 Gosht bhuna pyaaz, dhania ka saar
essence of lamb enhanced with onions and coriander (178 Kcal, 178g)

-  **VEGAN**
-  Vegetarian
-  Contains meat and seafood
-  Contains shellfish
-  Contains egg
-  Contains pork
-  Contains fish & fish products
-  Contains alcohol
-  Contains gluten
-  Contains nuts
-  Contains sulphite
-  Contains milk & milk Products
-  Contains soyabeans & their products

Immunity Booster Abilities  Signature Dish 

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.
The above mentioned calorific values are based on standard recipes and often vary basis customisation.
Should you be allergic to any ingredient, please bring it to the attention of the server.
All food is cooked in refined sunflower oil, olive oil or butter.
All our meat and fish are locally sourced, unless specified otherwise
We do not levy a service charge. An 18% goods and Services Tax is applicable on all prices.



PASTAAND RISOTTO

- Green asparagus and garden spinach risotto (495 Kcal, 340g)
pesto marinated bocconcini
- Black garlic gnocchi (488 Kcal, 250g)
with zucchini carpaccio, leek velouté
- Hand crafted caramelle (361 Kcal, 300g)
artichoke, broccoli, almond and ricotta filled pasta
with parmesan fondue
- Spaghetti cacio pepe (319 Kcal, 350g)
a classic Italian pasta with parmesan and black pepper
- Trofie with pesto prawns (495 Kcal, 340g)
- Whole wheat penne, chicken pomodoro piccante (318 Kcal, 305g)
- Duck confit and blue cheese ravioli (392 Kcal, 390g)
orange emulsion, balsamic reduction and candied walnut
- Fettuccini lamb bolognese (488 Kcal, 360g)

PIZZA

- Ortolano (860 Kcal, 440g)
grilled vegetables, sun dried tomatoes, olives, mozzarella, feta
- Truffle mushrooms and micro greens (886 Kcal, 420g)
truffle oil, button mushroom, mozzarella
- Buffalo chicken and onion (986 Kcal, 430g)
chicken, hot chili sauce and mozzarella
- Smoked salmon, avocado and horseradish
mozzarella (991 Kcal, 450g)
- Pork chorizo (972 Kcal, 440g)
spicy pork sausage, onion, mozzarella

SANDWICH AND BURGER

- Truffle mushroom and goat cheese in onion herb focaccia (330 Kcal, 255g)
- Farmer’s market vegetable burger
mesclun and cheddar (466 Kcal, 350g)
- Avocado, sun dried tomato and jalapeño
on sour dough bread (380 Kcal, 250g)
- Udaivilas club
cucumber, tomato and grilled vegetable (394 Kcal, 440g)
bacon, chicken and fried egg (450 Kcal, 480g)
- Mexican spiced crisp chicken burger
pico de gallo, cheddar in a sesame bun(482 Kcal, 280g)
- Grilled pita bread sandwich with zaatar spiced lamb
vegetable à la grecque and tartar sauce (486 Kcal, 430g)
- Spiced New Zealand lamb burger (498 kcal, 325g)

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INTERNATIONAL MAIN COURSE

Nasi goreng
tofu satay and rice crisp (433 Kcal, 306g)  

 shrimp, chicken satay and fried egg (483 Kcal, 330g)  

Thai curry with steamed jasmine rice
(choice of red or green curry)

 vegetarian (375 Kcal, 360g) 

 chicken (423 Kcal, 380g)  
(contains fish sauce)





 prawn (452 Kcal, 380g)   
(contains fish sauce)

Ramen noodles    

 tofu and vegetables (182 Kcal, 360g)

 chicken (190 Kcal, 370g)



 prawn (196 Kcal, 370g) 



 Grilled prawns in lemon pepper marinade, vegetable quinoa medley, wilted greens   
(locally sourced, 364 Kcal, 270g)

 Red snapper in garlic and rice wine marinade with wilted pokchoy and lemon miso butter
(locally sourced, 364 Kcal,240g)     




 Maple mustard marinated salmon  
with ginger orange sauce (352 Kcal, 240g)

 Panko crusted fish and chips   
with lemon ginger mayonnaise (458 Kcal, 325g)

 Horseradish honey butter grilled chicken thighs with parsley sauce (392 Kcal, 300g) 

 Coriander and anise crusted duck breast
with braised spinach, red cabbage and tamarind sauce
(446 Kcal, 310g) 


 Grilled New Zealand lamb rack
with confit potato, onions, wilted spinach and rosemary jus
(486 Kcal, 305g)  

 Slow cooked New Zealand lamb shank
with soft polenta and rosemary jus
(498 Kcal, 420g)  


 Texas style Barbecue Spare ribs
sweet pickle, fresh oven baked bread, Dijon mustard, habanero sauce     (562 Kcal, 385g)


HEALTH MENU

 Thai pomelo, edamame beans and tofu
with chilli and cilantro dressing (260 Kcal, 370g)  


 Smoked salmon (184 Kcal, 240g)  
with quinoa salad and mesclun, lemon dressing

SOUP

Edamame, zucchini and lemon broth 




 vegetarian (112 Kcal, 180g)




 prawn (166 Kcal, 185g) 




 chicken (148 Kcal, 190g)

 Chicken noodle soup (154 Kcal, 190g)  

MAIN COURSE

 Penne aglio olio e pepperoncino  
with grilled vegetables (319 Kcal, 350g)

 Wine poached chicken (217 Kcal, 240g)  
grilled mushrooms, beetroot and asparagus, garlic chili hoisin sauce

 Baked miso reef cod (230 Kcal, 230g)  
Soy steeped mushrooms, pokchoy, togarashi broth



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RAJASTHANI SPECIAL

- 

Dal bati churma (610 Kcal, 670g)



traditional Rajasthani whole wheat bread served with lentil stew
- 

Rajasthani mirch ki kadhi (212 Kcal, 320g)



banana chillies filled with spiced potatoes in yoghurt gravy
- 

Gatta curry (350 Kcal, 340g)



gram flour dumplings cooked in fennel and yoghurt gravy
- 

Paneer papad ki subzi (496 Kcal, 330g)



cottage cheese in spiced gravy with papadums
- 

Mangodi pyaaz aloo (270 Kcal, 335g)



lentil dumplings, onion and potatoes
- 

Banjara murgh (362 Kcal, 350g)



nomad style chicken traditional to Rajasthan
- 

Laal maas (491 Kcal, 350g)



spring lamb cooked with Mathania chillies and scented with cloves

INDIAN MAIN COURSE

- 

Khazan-e-lazzat (504 Kcal, 360g)



cottage cheese and spinach dumpling stuffed with prunes in rich tomato gravy
- 

Shahi baingan ka bharta (432 Kcal, 340g)



pan tossed and charcoal roasted aubergine with mild spices, yoghurt and cream
- 

Lahori makai mirch masala (210 Kcal, 340g)



spicy baby corn and bell peppers stir fry
- 

Lasooni palak (189 Kcal, 340g)



garlic tempered spinach and beans with pine nuts
- 

Jheenga dum nisha (468 Kcal, 350g)



prawns in a mildly spiced gravy
- 

Tawa murgh angara (444 Kcal, 360g)



chicken with hot spices, chilli and bell peppers

INDIAN MAIN COURSE

- 

Murgh tikka masala (488 Kcal, 355g)



chicken tikka in tomato and fenugreek gravy
- 

Gosht hussaini (534 Kcal, 370g)



lamb cooked in Awadhi style
- 


Gosht keema kaleji (522 Kcal, 375g)




lamb mince stir fried with liver and spices


BIRYANI AND PULAO

- Biryani





vegetarian (395Kcal, 600g)







chicken (440 Kcal, 640g)








lamb (495 Kcal, 650g)


- 



Zeera pulao (310 Kcal, 250g)





cumin tempered basmati rice
- 

Unpolished rice (150 Kcal, 250g)
- 



Moong dal tadka (190 Kcal, 330g)


- 

Dal panchmel (228 Kcal, 330g)



- 

Dal makhani (356 Kcal, 350g)



- 

Indian breads



Tandoori roti (122 Kcal, 110g)





Roomali roti (146 Kcal, 140g)



Bajra roti 152 Kcal, 85g)





Makki roti 165 Kcal, 85g)





Missi (168 Kcal, 86g)



Plain naan 189 Kcal, 116g)





Butter naan (285 Kcal, 130g)






Garlic naan (290 Kcal, 135g)



Plain parantha (275 Kcal, 140g)



Jodhpuri parantha (275 Kcal, 140g)



*Main course items are also available in individual portions
All Indian main course are accompanied with steamed basmati or natural unpolished rice or Indian breads .



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