

INTERNATIONAL APPETISER

- (359 Kcal, 490g) Mezze platter 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 倒 (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 (B) (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
- A 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 Ø 🛊 🛭 Ø 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
- O Contains egg Contains pork O Contains fish & fish products O Contains alcohol (M) Contains shellfish
- (Contains gluten (2) Contains nuts
- (A) Contains sulphite
- (Contains milk & milk Products
- Contains soyabeans & their products

Immunity Booster Abilities



Signature Dish





PASTA AND 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 (19) (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 (B) (B) (B) (Ø) (495 Kcal, 340g)
- Mhole wheat penne, chicken (1) pomodoro piccante (318 Kcal, 305g)
- Duck confit and blue cheese ravioli (**) ② orange emulsion, balsamic reduction and candied walnut (392 Kcal, 390g)
- 🔺 Fettuccini lamb bolognese 🛛 🚯 (488 Kcal, 360g)

PIZZA

- Ortolano (\$\mathbb{B}\) (860 Kcal, 440g.) grilled vegetables, sun dried tomatoes, olives, mozzarella, feta
- |●|Truffle mushrooms and micro greens 🖫⑭ truffle oil, button mushroom, mozzarella (886 Kcal, 420g)
- **▲ 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 🜘 🗗 风 (330 Kcal, 255g)
- |●|Farmer's market vegetable burger 🜘🚯 mesclun and cheddar (466 Kcal, 350g)
- Avocado, sun dried tomato and jalapeño on sour dough bread (1) (380 Kcal, 250g)

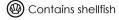
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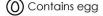
- 👝 cucumber, tomato and grilled vegetable 🏻 🚯 (394 Kcal, 440g)
- 🛕 bacon, chicken and fried egg 🌘 🛊 🚳 (450 Kcal, 480g)
- 🛕 Mexican spiced crisp chicken burger 🏽 🗐 🕑 pico de gallo, cheddar in a sesame bun(482 Kcal, 280g)
- Grilled pita bread sandwich with zaatar spiced lamb (486 Kcal, 430g) vegetable à la grecque and tartar sauce
- ▲ Spiced New Zealand lamb burger (*) ⑥ (498 kcal, 325g)



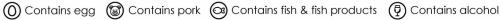


▲ Contains meat and seafood









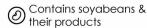


(B) Contains gluten









Immunity Booster Abilities



Signature Dish





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) **(45) (45)** (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 (1) (1) (1) (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) (a) (b) (c) (locally sourced)
- ▲ Maple mustard marinated salmon 🞯 倒 with ginger orange sauce (352 Kcal, 240g)
- A 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) **(的)**
- ▲ Grilled New Zealand lamb rack with confit potato, onions, wilted spinach and rosemary jus (486 Kcal, 305g) **(4)**
- Slow cooked New Zealand lamb shank with soft polenta and rosemary jus (498 Kcal, 420g)

(*) Contains gluten

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) 🕢 있
- ▲ 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)
- A Chicken noodle soup (154 Kcal, 190g)

MAIN COURSE

- Penne aglio olio e pepperoncino with grilled vegetables (319 Kcal, 350g)
- Mine poached chicken (217 Kcal, 240g) 💇 🕏 grilled mushrooms, beetroot and asparagus, garlic chili hoisin
- ▲ Baked miso reef cod (230 Kcal, 230g) 🛛 🗐 Soy steeped mushrooms, pokchoy, togarashi broth





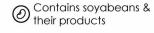














(2) Contains nuts (2) Contains sulphite





RAJASTHANI SPECIAL

- 🕠 Dal bati churma (610 Kcal, 670g) 🗯 倒 traditional Rajasthani whole wheat bread served with lentil
- Rajasthani mirch ki kadhi 🛮 🕲 🗯 (212 Kcal, 320g) banana chillies filled with spiced potatoes in yoghurt gravy
- Gatta curry (350 Kcal, 340g) **(日)**(事) 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
- A 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) 🏻 🎆
- Lasooni palak (189 Kcal, 340g) 🛛 🕒 garlic tempered spinach and beans with pine nuts

spicy baby corn and bell peppers stir fry

- △ Jheenga dum nisha (468 Kcal, 350g) ④ 🌑 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 gravv
- Gosht hussaini (534 Kcal, 370g) (2016) 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) (1)
 - Makki roti 165 Kcal, 85g) 🕸 🕑
 - Missi (168 Kcal, 86g)
 - Plain naan 189 Kcal, 116g) (🛊) 🔁
 - Butter naan (285 Kcal, 130g) (1)
 - Garlic naan (290 Kcal, 135g) (1)
 - 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



Vegetarian

▲ Contains meat and seafood

(2) Contains shellfish (2) Contains egg (3) Contains pork (3) Contains fish & fish products (7) Contains alcohol

(*) Contains gluten



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Signature Dish

