



S O U P S

French Onion Soup with Garlic-infused bliss on a golden crust

Italian Cioppino Seafood Soup with Butterly Garlic Crisp

Velvety pumpkin elixir, caressed by the essence of garlic's warmth.

Spicy Thai melody in a bowl – Tom Yum perfection

Luscious Lobster Bisque in a bowl, a creamy ballet of indulgence

Refreshing cucumber gazpacho, a chilled symphony of green goodness.

Watermelon Mint Soup a delightful dance of cold sweet Freshness

Cold Tomato Basil Symphony, a harmony of garden-fresh delight

Menu

A P P E T I Z E R

*Chicken Satay Skewers, tender bites
with a tantalizing peanut sauce*

*Buffalo Chicken Wings, an irresistible
fiery delight*

*Crisp lettuce wraps & savory seasoned
chicken—a flavor delight*

*Crispy Garlic Parm Wings, a Flavorful
Bliss!*

*Delicate Chicken Spring Rolls, a crispy
savory embrace in every bite*

*Chicken Cheese Balls – Crunchy &
goey bites*

*Grilled Chicken Kebabs – Juicy,
seasoned, and simply irresistible*

*Crispy Chicken Fingers – Crunchy
bites of golden perfection*

Menu

A P P E T I Z E R

*Savor the luxury of grilled Prawns
paired with fusion potatoes*

*Tuna Tartare: creamy avocado swirls,
crowned quail egg*

*Seabass Skewer: Grilled bliss meets
mango salsa magic*

*Prawn Perfection: Crispy tempura
dancing with tangy tamarind allure*

*Mushrooms & luscious Crab affair, a
bite-sized rendezvous of indulgence*

*Salmon Ceviche & citrus flair, vibrant
hues of orange and beetroot*

*Crab spring rolls: a crispy delight with
a savory twist*

*Smoked salmon adorned with figs &
goat cheese—a gourmet delicacy*

Menu

L U X U R Y
A P P E T I Z E R

*Caviar atop delicate blini, a swirl of
crème fraîche, and a hint of chives*

*Succulent oysters, zesty mignonette.
Dive into a sea of flavor!*

*Lobster Risotto crowned with the
aromatic allure of truffle. Pure bliss*

*Golden Octopus Tentacles, Zesty Aioli.
seafood delicacy*

*Truffle Butter Scallops: Seared
perfection & velvety indulgence*

*Lobster Ravioli: adorned with
Parmesan snow and a golden yolk*

*Beef Carpaccio. Pomegranate glaze,
Fresh Rocket & Cucumber*

*Tender Quail stuffed with sweet figs,
dressed in a raspberry Puree*



MAIN COURSES

Chicken Cordon Bleu with Grilled Eggplant & Green Beans

Chicken Parmesan: Crispy chicken, melty cheese, Amazing marinara

Chicken Teriyaki: Grilled chicken glazed with a sweet and savory teriyaki

Grilled shrimp atop Basil pesto pasta: smoky, succulent shrimp herb-infused pasta.

Fish & Chips: Crispy fish meets fluffy fries & symphony of green peas

Fish tacos: Tangy mango salsa, creamy avocado, sour cream, jalapeños—a fiesta!

Beef steak: Rich demi-glace, silky carrot puree—a savory duet on the plate.

Spaghetti Bolognese: Pasta woven with a rich, slow-simmered meat sauce



MAIN COURSES
LUXURY

Butter-Poached Lobster: A luxurious crustacean, bathed in rich, velvety butter

Crispy Skin Organic Salmon, Honey Butter Garlic Glaze, Grilled Asparagus & Baby Corn

Baked cod, symphony of sun-kissed vegetables in Ratatouille—a culinary masterpiece in harmony

Braised & Grilled Octopus: Tender and smoky, a perfect fusion of rich flavors

Creamy Lobster Gnocchi: Creamy herb sauce, Luxe comfort in every bite

Peanut-Crusted Red Snapper: A fusion of nutty crunch and tender fish—Coconut Cream Sauce

Grilled Stuffed Squid: Tender tubes filled and grilled, served with roasted veggies or a fresh salad.

Stuffed Lobster Tail: Luxurious lobster filled with savory delights of Carviar & Truffle



MAIN COURSES
LUXURY

Beef Wellington: Tender beef, pâté, duxelles wrapped in puff pastry—pure culinary opulence

Filet Mignon with Truffle Mushroom Puree: Tender beef adorned with luxurious truffle mushrooms.

Smoked Beef Brisket: Tender, smoky delight. Served with Scalloped Potatoes & Asparagus

The Tomahawk steak: a masterpiece of marbled ribeye, grilling transforms it into a sizzling indulgence

Sizzling Lamb Chops meet herb-infused baby potatoes, savory succulence and herbaceous delight

Lamb Shanks simmer, weaving a fragrant melody of herbs and spices. Tender, succulent, and rich

Lamb Moussaka: Layers of eggplant, spiced lamb, and creamy béchamel intertwine in the oven's embrace

Coq au Vin: Chicken simmered in wine, herbs, mushrooms—a French culinary delight



D E S S E R T S

Deconstructed Cheesecake, Served with Blueberry Relish & Black Soil

Passion Fruit Panna Cotta: Creamy elegance, vanilla whispers, berry crown

Lavender Creme Brulee: Floral custard, caramelized crown. Sweet elegance

Chocolate Fusion Souffle: Zesty citrus meets deep cocoa in a heavenly match

Poached Pear: Spiced syrup, fragrant delights—a warm, aromatic indulgence

Tiramisu: Coffee-infused layers, creamy mascarpone, classic dessert

Taste paradise in the Mango Passion Fruit Trifle: a tropical delight!

Chocolate Cake adorned with a crown of fresh, vibrant fruits, Fine Dine style