



Fairways

MULTI-CUISINE RESTAURANT

Please allow 20 minutes for the order to be served.

- Taxes extra.
- 5% service charge applicable.
- Discount applicable for members and 5 accompanying guests.
- All items are subject to availability.
- Credit cards accepted for bills over Rs.300.00
- Right of admission reserved.

A golfaholic's dream come true...

The Eagleton Golf Course

A 168-acre, 18-hole, 72 par, US PGA standard course designed by the internationally reputed Pacific Coast Design, Australia. This exciting all-year course features multiple tees and night-lit water bodies, complemented by a flood-lit, 24-bay Golf Academy with professional instructors and state-of-the-art training aids. Indeed, a paradise for the seasoned as well as the budding golfer.

The Eagleton Golf Resort

A fully air-conditioned, exclusive club and luxury resort with 48 suites and 60 deluxe rooms. Offering a kaleidoscope of activities and fine accommodation, in tune with the recreational needs of the discerning non-golfer. With facilities like conferencing, banqueting, spa, party spaces and a well stocked pro-shop.

The Eagleton Enclave

Experience the pleasure of living in secluded splendor where space, fresh air and beauty are the key concepts. The Enclave subtly wraps around the spectacular golf course in 21 clusters, each with plots of different dimensions for designer villas and row houses, complete with all amenities - both basic and luxurious. Residents at the Enclave get to enjoy special privileges at Eagleton.

Wrap-n-Roll

Vegetarian

Vegetable Quesadilla <i>Black beans, assorted vegetables, cream, grated cheese and salsa in tortilla. Pan roasted.</i>	325.00
Cottage Cheese Wrap <i>Chunks of paneer and vegetables in unleavened flatbread with mint chutney.</i>	325.00
Mexican Veg. Wrap <i>Tangy mixture of baked beans wrapped in tortillas, served with salsa, sour cream and cheese.</i>	325.00
Vegetable Franky Roll <i>Seasonal fresh vegetables parboiled, tempered with spices and served in fried unleavened flatbread with mint chutney.</i>	325.00
Vegetable Fajita Roll <i>Assorted boiled vegetables tempered with seasonings, wrapped in Mexican pancake and served with tangy salsa.</i>	325.00

Non-vegetarian

Egg Franky Roll <i>Omelette and onion rings tempered with spices and served in fried unleavened flatbread with mint chutney.</i>	325.00
Chicken Tikka Wrap <i>Breast of marinated chicken cooked in a tandoor and served in unleavened flatbread with mint chutney.</i>	425.00
Mexican Chicken Fajita Roll <i>Boiled chicken flakes tempered with seasonings, wrapped in Mexican pancakes and served with tangy salsa.</i>	400.00
Chicken Quesadilla <i>Chicken flakes, chopped tomato, onion, jalapeno and cilantro (pico de gallo) with grated cheese and salsa in tortilla, pan roasted.</i>	400.00
Mutton Sheekh Wrap <i>Marinated minced lamb cooked in a tandoor and served in unleavened flatbread with mint chutney.</i>	450.00

Sizzlers

Vegetarian

Cottage Cheese Shaslik Sizzler <i>Cottage cheese shaslik served on a sizzling hot plate.</i>	450.00
Vegetable Sizzler <i>Patties of seasonal fresh vegetable blended and served on a sizzler plate with chips.</i>	400.00

Non-vegetarian

Chicken Steak Sizzler <i>Grilled breast of chicken on a bed of rice with mushroom sauce, grilled tomato and boiled vegetable, served on a sizzler plate.</i>	550.00
Prawns Sizzler <i>Grilled king prawns with grilled tomato, boiled vegetable, chips and garlic butter sauce, served on a sizzler plate.</i>	1100.00
Mixed Grill Sizzler <i>Grilled dorn of fish, breast of chicken and lamb minute steak on a bed of rice with mushroom sauce, grilled tomato and boiled vegetable, served on a sizzler plate.</i>	575.00





Clay Oven Delicacies

Non-vegetarian:

Chicken & Mutton

Mozzarella Spinach & Chicken Kebab 550.00
Boneless chicken marinated with cashew and cream and cooked to perfection in a tandoor with a coat of spinach puree and mozzarella cheese.

Lebanese Barbeque Chicken (Djej Mishwe) 475.00
Half of a chooza, marinated with Arabic 7 spices and cooked in a tandoor.

African Chicken Kebab (Suya) 475.00
Succulent breast cubes of chicken marinated with peanut paste, basil, garlic, onion and paprika and cooked in a tandoor.

Chicken Doner Kebab 475.00
Legs of chicken marinated with ginger, garlic and onion paste flavored with clove, cinnamon and mint and cooked in a tandoor.

Chicken Adana Kebab 475.00
Turkish minced chicken kebab marinated with olive oil, tomatoes and saffron. Served with dip.

Murg Afgani Kebab 475.00
Cubes of chicken breast marinated with fresh cream and cheese and cooked in a tandoor.

Persian Ground Chicken Kebab 475.00
Cubes of chicken breast marinated with saffron, turmeric, black and red pepper and yoghurt. Cooked in a clay oven and served with Burani dip.

Chicken Joojeh Kebab 475.00
Barbecued cubes of chicken breast marinated with olive oil, tomatoes and saffron and served with Burani dip.

Mutton Hussaini Kebab 525.00
Chunk of lamb marinated with hung curd and spices and cooked until crisp in a tandoor.

Mishkaki Lamb Skewer 525.00
East African kebab of lamb cubes marinated with yoghurt and spices and cooked until crisp in a tandoor.

Iranian Kebab (Koobideh) 600.00
Iranian minced lamb kebab served with salad and grilled tomato.

Fish & Seafood

Ajwain Fish Tikka 600.00
Fish fillet marinated with ajwain and cooked to perfection.

Achari Fish Tikka 600.00
Fish fillet marinated with pickle and oven roasted.

Zafrani Fish Tikka 600.00
Fish fillet marinated with saffron, cashew paste and chopped garlic and oven roasted.

Tandoori Chicken Platter 1100.00
Assortments of different chicken tandoori kebabs.

Tandoori Seafood Platter 1200.00
Assortments of different seafood tandoori kebabs.

Tandoori Non-vegetarian Platter 1200.00
Assortments of different non-vegetarian tandoori kebabs.

Prawns Mehur Nisa 1300.00
Prawns with cream, cashew paste, ginger-garlic paste and mint, oven roasted.

Bar Snacks

Non-Vegetarian

Greek Nachos <i>Brunoise of fresh vegetables, cooked lamb mince and chopped mint with lemon juice, yoghurt and pounded cummin.</i>	425.00
Mongolian Shredded Lamb <i>Wok roasted shredded lamb served with tangy garlic sauce.</i>	550.00
Crunchy Fried Paleo Bacon <i>Thick strips of uncured bacon crunchy fried and served with tangy garlic sauce.</i>	475.00
Teriyaki Chicken <i>Marinated cubes of chicken breast char-grilled and served with sesame and teriyaki sauce.</i>	500.00
Chicken Harissa <i>Chicken breast marinated with harissa paste, char-grilled and served with pearsai butter sauce.</i>	500.00
Misso Chicken Popcorn <i>Cubes of chicken breast rolled over cornflakes, deep fried and served with chips and salad.</i>	500.00
Chicken Scaloppini With Peperonata <i>Marinated breast of chicken char-grilled and topped with tossed bell pepper.</i>	500.00
Jamaican Jerk Chicken <i>Drumstick of chicken spiced with Jamaican Jerk seasoning, grilled to perfection and served with salad</i>	500.00
Crispy Garlic Calamari Rings <i>Crispy fried squid rings served with hot garlic sauce.</i>	600.00
Masala Fried Darn Of Kingfish <i>Darn of kingfish marinated with tangy masala, shallow fried and served with salad and sautéed onion rings.</i>	575.00
Crumb Fried Medium Prawns <i>Crumb-fried deshelled medium prawns served with chips and salad.</i>	900.00
Rock Shrimp Tempura <i>Deshelled shrimps dipped in tempura batter, fried and served with wasabi sauce.</i>	900.00

Salads

Mediterranean Cobb Salad <i>Sliced of parboiled chicken with romaine lettuce, cherry tomato and seasonal vegetable with pepper and lime juice.</i>	300.00
Classic Chicken Caesar Salad <i>Flakes of roasted chicken with romaine lettuce and croutons with mustard, black pepper, lemon juice and worcestershire sauce served with grated Parmesan cheese.</i>	300.00



Clay Oven Delicacies

Vegetarian

Tandoori Vegetarian Platter <i>Assortments of different vegetarian tandoori kebabs</i>	550.00
Tandoori Paneer Skewer <i>Cubes of paneer marinated with cream and cooked in a tandoor</i>	375.00
Paneer, Mushroom & Capsicum Tikka <i>Cubes of paneer, capsicum and button mushroom marinated with spices and cooked in a clay oven</i>	375.00
Tandoori Exotic Vegetable <i>Broccoli, baby corn, mushroom, red & yellow bell pepper, marinated and cooked in a tandoor and served with salad and mint dip.</i>	375.00
Malai Broccoli <i>Marinated floret of broccoli cooked in clay oven.</i>	450.00
Gilafi Vegetable Seekh <i>Assorted minced garden fresh vegetable and chopped onion cooked to perfection in a clay oven.</i>	450.00
Stuffed Tandoori Aloo Pesawari <i>Potato stuffed with dry fruits and nuts, marinated and cooked to perfection in a clay oven and served with salad and mint dip.</i>	450.00
Khumb Makkai Ki Seekh <i>Minced mushroom and baby corn cooked to perfection in a clay oven.</i>	450.00



Bar Snacks

Vegetarian

Southwest Veggie Nachos <i>Dices of capsicum, black beans, pickled salad, cherry tomato, cilantro and lemon juice with extra virgin olive oil.</i>	300.00
Crostini Platter <i>Garlic bread canape with seasonal vegetables and cheese served with salsa.</i>	300.00
Mushroom, Cheese & Paneer Antipasto <i>Skewered mushroom, cottage cheese and cheese served with mustard sauce.</i>	300.00
Thai Basil Mushroom <i>Fresh mushroom chopped and tossed with chopped garlic, ginger and basil leaves with soya sauce.</i>	300.00
Babycorn Satay <i>Marinated baby corn on skewer grilled to perfection and served with peanut butter sauce.</i>	325.00
Crunchy Crispy Chilli American Corn <i>Batter fried crispy American corn, tossed with tangy chilli sauce.</i>	275.00
Cottage Cheese Tempura <i>Cottage cheese fingers marinated, batter fried and served with wasabi sauce.</i>	300.00
Chickpeas Falafell With Hummus <i>Deep fried chickpea patties with freshly chopped herbs, garlic and pounded cloves served with Hummus.</i>	275.00
Corn & Cheese Triangle <i>Crumb fried stuffed triangular pockets, served with chips and mayo dip.</i>	350.00
Dragon Spring Roll <i>Deep fried mini pancake stuffed with juliennes of seasonal fresh vegetable and served with sweet-n-sour sauce.</i>	275.00
Mac-n-Cheese Balls <i>Crumb fried vegetables served with chips and mayo dip.</i>	350.00
French Fries	175.00
Fried Cashewnuts	350.00
Peanuts Roasted Or Masala	200.00
Masala Papad	200.00
Wafers	150.00

Salads

Creamy Greek Salad <i>Mediterranean salad with tomatoes, romaine lettuce, red onion, avocado, cucumber, feta, and black olives with unique Greek yogurt, olive oil, red wine vinegar, Dijon mustard dressing and spices.</i>	250.00
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Desserts

Cheese Cake Of The Day	250.00
Tiramisu <i>Traditional Italian desserts with sponge fingers dipped in coffee layered with whipped mixture of egg, sugar and mascarpone cheese and flavoured with cocoa.</i>	250.00
Souffle Of The Day	250.00
Mousse Of The Day	250.00
Choice Of Pastry Vanila/Strawberry/Pineapple/Chocolate/Black Forest	250.00
Strawberry <i>or</i> Kesari Rasmalai	250.00
Rasgulla <i>or</i> Rajbhog	250.00
Gulab Jamoon <i>or</i> Kala Jamun	250.00
Fresh Fruit Salad	250.00
Fresh Fruit Salad With Ice Cream	350.00
Banana Split	350.00
Coupe Jamaica	350.00
Tutti Frutti	350.00
Choice Of Ice Cream Vanila/Strawberry/Pista/Mango/Chocolate/ Orange/Coffee/Butter Scotch	200.00

Indian Bread, Rice & Accompaniments

Roti: Plain or Butter/Chapati (2)/Phulka (3)	
Naan: Plain/Butter/Garlic/Peswari/Mughlai/Kashmiri	
Kulcha: Plain/Butter/Masala	150.00
Tandoori Roti Basket	300.00
One each of roti, naan, paratha and kulcha.	
Tawa Roti Basket	300.00
One each of chapati and phulka and two coin parathas	
Choice Of Pulao	450.00
Jeera/Paneer/Mushroom/Subzi/Kashmiri	
Vegetable Biryani	450.00
Choice Of Biryani	480.00/500.00
Chicken Or Mutton Served With Raita	
Steamed Rice	300.00
Curd Rice	300.00
Raita	200.00
<i>Any One:</i> Cucumber/Onion/Pineapple/Aloo/Mixed	





Indian *Contd.*

Non-vegetarian

Murg Tikka Makhani <i>Cubes of chicken cooked in tandoor and simmered in a rich tomato gravy.</i>	475.00
Chicken Saagwala <i>Chicken and spinach puree cooked to perfection and tempered.</i>	475.00
Kadai Chicken <i>Chicken in spicy brown gravy</i>	475.00
Dum Ka Murg Kesari <i>Stuffed chicken breast in cashew gravy with saffron.</i>	475.00
Chicken Xacuti <i>Goan style chicken with coconut in brown gravy and garam masala.</i>	475.00
Mangalore Kori Gassi <i>Chicken curry with light gravy from Mangalore.</i>	475.00
Melagu Kozhi Chettinadu <i>Chettinadu style chicken with crushed pepper</i>	475.00
Mutton Rogan Josh <i>Spicy mutton curry with brown gravy</i>	600.00
Bhuna Gosht <i>Tender pieces of mutton in thick brown gravy.</i>	600.00
Nihari Gosht <i>Tender pieces of mutton in thick brown gravy.</i>	600.00
Awadi Mutton Korma <i>Succulent mutton pieces in cashew gravy.</i>	600.00
Mutton Nilgiri Kurma <i>Succulent mutton pieces in coconut & mint gravy.</i>	600.00
Jalpari Masala (prawns) <i>Prawns in spicy brown gravy.</i>	800.00
Goan Fish Curry <i>Basa or Seer fish curry in traditional Goan style.</i>	600.00
Fish Moilee <i>Fillet of Basa or Seer fish cooked with coconut milk</i>	600.00
Eru Meen Chaar <i>Spicy Basa or Seer fish curry.</i>	600.00

Indian

The cuisine of India is characterized by sophisticated and subtle use of various spices, herbs and other vegetables grown in India and also for the widespread practice of vegetarianism and non-vegetarianism across many sections of its society. Each family of Indian cuisine is characterized by a wide assortment of dishes and cooking techniques. As a consequence, it varies from region to region, reflecting the varied demographics of the ethnically diverse Indian subcontinent.

India's religious beliefs and culture have played an influential role in the evolution of its cuisine. However, the spice trade between India and Europe is often cited as the main catalyst for Europe's discovery. The colonial period introduced European cooking styles to India adding to the flexibility and diversity of Indian cuisine. Indian cuisine has had a remarkable influence on cuisines across the world, especially those from Asia. In particular, curry, which originated in India, is used to flavor food across Asia.

Vegetarian

Paneer-Palak/Mutter/Makhani/Shahi/Lababdar/Kadai/Kali Mirchi <i>Paneer cooked to your choice.</i>	450.00
Aloo-Methi/Palak/Mutter/Gobi/Jeera/Dum/Shimla Mirchi <i>Potato cooked to your choice.</i>	350.00
Kofta Curry Malai/Palak/Dal/Vegetable <i>Dumpling cooked to your choice.</i>	400.00
Mushroom Curry Makkai/Mutter/Aloo/Palak <i>Cooked To Your Choice.</i>	400.00
Vegetable Nizami Handi <i>A unique combination of seasonal fresh vegetables, onion and cashew paste</i>	350.00
Bhindi Do Piyaza <i>Bhindi cut into baton shape, cooked with onion gravy and spiced.</i>	350.00
Dal Fry/Tadka Dal/Palak Dal/Methi Dal <i>Choice of dal</i>	350.00
Punjabi Chaana <i>Spicy chaana in onion gravy.</i>	350.00
Rajma Raseela <i>Kidney beans in tomato gravy.</i>	350.00





Rice

Choice Of Fried Rice Egg/Chicken/Mixed/Vegetable	525.00
Szechwan Fried Rice Egg/Chicken/Mixed/Vegetable	525.00
Oykao Don <i>Sticky rice with shredded chicken and egg white.</i>	525.00
Pad Kra Pao <i>Diced chicken with red chilli and basil, tossed with oyster sauce and served with rice and a fried egg on top.</i>	525.00
Nasi Goreng <i>Seafood fried rice with chicken satay and prawns crackers.</i>	525.00

Noodles

Choice Of Noodles Egg/Chicken/Mixed/Vegetable	525.00
Choice Of Malaysian Noodles Egg/Chicken/Mixed/Vegetable	525.00
Vegetable Chilli-Garlic Noodles	525.00
Vegetable Singapore Noodles	525.00
Pan Fried Noodles Veg or Chicken	525.00
American Chopsuey <i>Crisp noodles with tomato base sauce served as vegetarian or non-vegetarian.</i>	525.00
Chinese Chopsuey <i>Crisp noodles with white sauce served as vegetarian or non-vegetarian.</i>	525.00



Pan Asian

Vegetarian

Stir Fried Tofu With Water Chestnut <i>Stir fried cubes of tofu with Chinese white sauce.</i>	400.00
Vegetable In Garlic Coriander Sauce <i>Garden fresh vegetables with coriander sauce.</i>	400.00
Five Treasure Vegetable <i>A combination of five types of vegetable.</i>	400.00
Stir Fried Greens With Almonds <i>Assorted vegetables with almond, stir fried.</i>	400.00
Vegetables In Black Bean Sauce <i>Assorted seasonal fresh vegetable with black bean sauce.</i>	400.00
Vegetable Balls In Manchurian Sauce <i>Dumplings of fresh vegetable in soya flavoured chilli coriander sauce.</i>	400.00

Non-vegetarian

Fish/Prawns Manchurian Or Chilli Hot Bean Sauce <i>Batter fried prawns or fish in soya coriander sauce or hot bean sauce.</i>	575.00
Prawns/Fish In Szechwan Or Five Spice <i>Batter fried prawns or fish in a spicy Szechwan or five spice sauce.</i>	575.00
Fish/Prawns With Black Bean Sauce <i>Batter fried prawns or fish with black bean sauce.</i>	575.00
Kung Pao Kay <i>Dices of chicken and chestnut or cashew nut with hot chilli paste in soya flavoured sauce.</i>	475.00
Hot Garlic Chicken <i>Diced batter fried chicken in tomato-garlic sauce.</i>	475.00
Hong Kong Chicken <i>Batter fried diced chicken and red & yellow bell with soya base sauce.</i>	475.00
Shanghai Chicken <i>Diced batter fried chicken with spring onion, chopped mushroom and bamboo shoot in shanghai sauce.</i>	475.00
Sliced Chicken With Mushroom & Bamboo Shoot <i>Sliced chicken, mushroom and bamboo shoot in soya flavoured sauce.</i>	475.00
Shredded Lamb In Oyster Sauce <i>Juliennes of wok roasted lamb in oyster sauce.</i>	525.00
Sliced Lamb In Hunan Sauce <i>Slices of lamb with mushroom in soya flavoured sauce.</i>	525.00
Shredded Lamb With Red & Green Pepper <i>Juliennes of wok roasted lamb with red & green capsicum.</i>	525.00





Continental *Contd.*

Non-vegetarian

Prawns Sizzler <i>Grilled king prawns served on a sizzling hot plate with grilled tomato, boiled vegetable and chips with garlic butter sauce.</i>	1,100.00
Chicken Steak Sizzler <i>Grilled breast of chicken served on a bed of rice with mushroom sauce, grilled tomato and boiled vegetable. Served on a sizzler plate.</i>	550.00
Mixed Grill Sizzler <i>Grilled dorne of fish, breast of chicken and lamb minute steak served on a bed of rice with mushroom sauce, grilled tomato and boiled vegetable on a sizzler plate.</i>	550.00

Pasta & Rissoto

Choice Of Pasta, Sauce & Topping Served With Garlic Bread	500.00
Pasta: <i>Any One:</i> Penne/Fussilie/Farfella/Spaghetti/Ravioli/ Fettucine	
Sauce: <i>Any One:</i> Spicy Tomato/Pesto Cream/Cheese/Tomato Basil/Chicken Bolognaise/Marinara (seafood)	
Topping: <i>Any One:</i> Roasted Aubergin/Thyme/Olive/Coriander/ Basil/Chilli Flakes/Jalapeno Pepper	
Vegetable Lasagne <i>Layers of chopped baby corn and mushroom with lasagne sheets, topped with tomato concasse and baked.</i>	500.00
Vegan Pesto Pasta <i>Pasta of your choice tossed with chopped garlic, basil, sun dried tomatoes, peas and pine nuts.</i>	500.00
Classic Parmesan Risotto <i>Short grain rice cooked with chicken stock and white wine with herbs, blended with Parmesan cheese.</i>	500.00
Mushroom & Bell Pepper Risotto <i>Basic risotto with chopped mushroom and tri-color bell pepper and Parmesan cheese.</i>	500.00
Vegan Vegetable Risotto <i>Short grain rice cooked with chopped broccoli, cauliflower, beans and carrot in vegetable stock with herbs, blended with Parmesan cheese.</i>	500.00
Seafood Risotto <i>Short grain rice cooked with fish stock and white wine with cleaned mussels, clams, squid and scampi, blended with sauteed chopped garlic, shallot and parsley topped with Parmesan cheese.</i>	500.00



MAIN COURSE

Continental

Continental food, on the whole could be considered as International cuisine, particularly British, Australian, New Zealand, and American. These places may not have a distinguished cuisine of their own, and also are very similar in some way or the other in terms of taste, ingredients and spices used, flavorings, herbs, and methods of cooking - baked, grilled, stuffed, sauteed etc.

Vegetarian

Exotic Vegetable Florentine 400.00
Parboiled brunoise of seasonal fresh vegetable and asparagus tips, blended with cheese sauce, gratinated and served with garlic bread.

Ratatouille 400.00
Roundels of egg plant, bell pepper and onion, sauteed and topped with tomato concasse and gratinated with grated cheese. Served with garlic bread.

Cottage Cheese Shaslik Sizzler 400.00
Cottage cheese shaslik served on a sizzling hot plate.

Vegetable Sizzler 400.00
Patties of seasonal fresh vegetable blended and served on a sizzler plate with chips.

Non-vegetarian

Chicken Steak Diana 550.00
Grilled breast of chicken served on a bed of mashed potato with mushroom sauce, herb rice and saute vegetable.

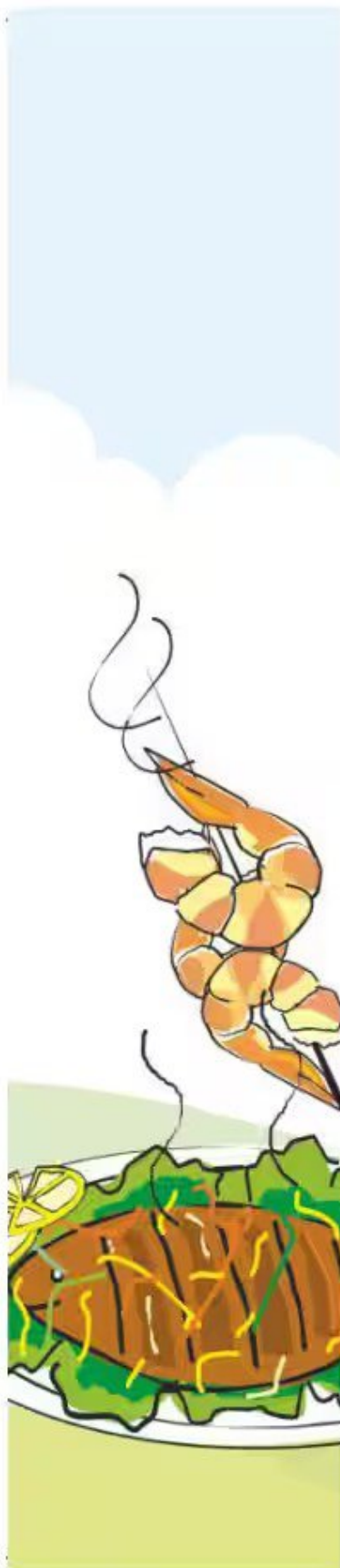
Chicken Supreme With Asparagus And Wild Mushroom In Pepper Sauce 550.00
Marinated breast of chicken grilled to perfection, topped with white wine and chicken veloute sauce and served on a bed of rice with buttered vegetable and jacket potato.

Roast Lamb With Red Wine Sauce 550.00
Slices of roast lamb served on a bed of rice with red wine sauce, buttered vegetable and jacket potato.

Pesto Grilled Fish 575.00
Marinated darne of king fish with basil leaves grilled to perfection and served with grilled vegetable, mashed potato and herb garlic rice.

Thyme Grilled Fish With Salsa 575.00
Marinated darne of king fish with thyme, grilled to perfection and served with grilled vegetable and mashed green peas.





Clay Oven Delicacies

Non-vegetarian: Fish & Seafood

Ajwanii Fish Tikka <i>Fish fillet marinated with ajwain and cooked to perfection.</i>	600.00
Achari Fish Tikka <i>Fish fillet marinated with pickle and oven roasted.</i>	600.00
Lasooni Fish Tikka <i>Fish fillet marinated with chopped garlic and oven roasted.</i>	600.00
Zafrani Fish Tikka <i>Fish fillet marinated with saffron, cashew paste and chopped garlic and oven roasted.</i>	600.00
Tandoori Pompret <i>Pompret with tandoori masala, oven roasted.</i>	800.00

Tandoori Platter

Tandoori Chicken Platter <i>Assortment of different chicken tandoori kebabs.</i>	1,100.00
Tandoori Non-vegetarian Platter <i>Assortment of different non-vegetarian tandoori kebabs</i>	1,200.00
Tandoori Seafood Platter <i>Assortments of different seafood tandoori kebabs</i>	1,200.00

Clay Oven Delicacies

Non-vegetarian: Chicken & Mutton

Mozzarella Spinach & Chicken Kebab <i>Boneless chicken, marinated with cashew and cream, cooked to perfection in a tandoor with a coat of spinach puree and mozzarella cheese.</i>	550.00
Chicken Tikka Lal Mirch <i>Cubes of chicken breast marinated and cooked in a tandoor.</i>	475.00
Murg Malai Kebab <i>Cubes of chicken breast marinated with cream and cooked in a tandoor.</i>	475.00
Chicken Doner Kebab <i>Legs of chicken marinated with ginger, garlic and onion paste, flavoured with clove, cinnamon and mint and cooked in a tandoor.</i>	475.00
Chicken Reshmi Kebab <i>Cubes of chicken breast marinated and wrapped with beaten egg white and roasted in a tandoor.</i>	475.00
Murg Afgani Kebab <i>Cubes of chicken breast marinated with fresh cream and cheese and cooked in a tandoor.</i>	475.00
Persian Ground Chicken Kebab <i>Cubes of chicken breast marinated with saffron, turmeric, black & red pepper and yoghurt, cooked in clay oven and served with burani dip.</i>	475.00
Bakhtiari Chicken Kebab <i>Cubes of chicken breast marinated with cheese and fresh cream, cooked in clay oven and served with mint dip.</i>	475.00
Chicken Joojeh Kebab <i>Joojeh Kabab is barbecued cubes of chicken breast marinated With olive oil, tomato and saffron. Served with Burani dip.</i>	475.00
Chicken Adana Kebab <i>Turkish minced chicken kebab marinated with olive oil, tomato and saffron and served with a dip.</i>	475.00
Mutton Hussaini Kebab <i>Chunk of lamb marinated with hung curd and spices and cooked until crisp in a tandoor.</i>	525.00
Mishkaki Lamb Skewer <i>East African kebab of lamb cubes marinated with yoghurt and spices and cooked until crisp in a tandoor.</i>	525.00



Clay Oven Delicacies

Most people think that tandoor is a recipe, but a tandoor is a clay oven in which a hot fire is built to create a cooking environment of 500 degrees F. Marinated meats and vegetables are lowered into the oven on long metal skewers and cooked in this smokey and extremely hot environment until it is done. The marinade used in any tandoori dish starts with yogurt. The red is provided by ground annatto seeds or Kashmiri chilli powder; yellow comes from saffron and white is from fresh cream. In addition, tandoori is also flavored traditionally with ginger, garlic, coriander powder, cayenne pepper, and garam masala.

Vegetarian

Tandoori Vegetarian Platter 550.00

Assortments of different vegetarian tandoori kebabs

Tandoori Paneer Skewer 375.00

Cubes of paneer marinated with cream and cooked in a tandoor

Paneer, Mushroom & Capsicum Tikka 375.00

Cubes of paneer, capsicum and button mushroom marinated with spices and cooked in a clay oven.

Tandoori Exotic Vegetable 375.00

Broccoli, baby corn, mushroom, red & yellow bell pepper, marinated and cooked in a tandoor and served with salad and mint dip.

Malai Broccoli 450.00

Marinated floret of broccoli cooked in clay oven.

Gilafi Vegetable Seekh 450.00

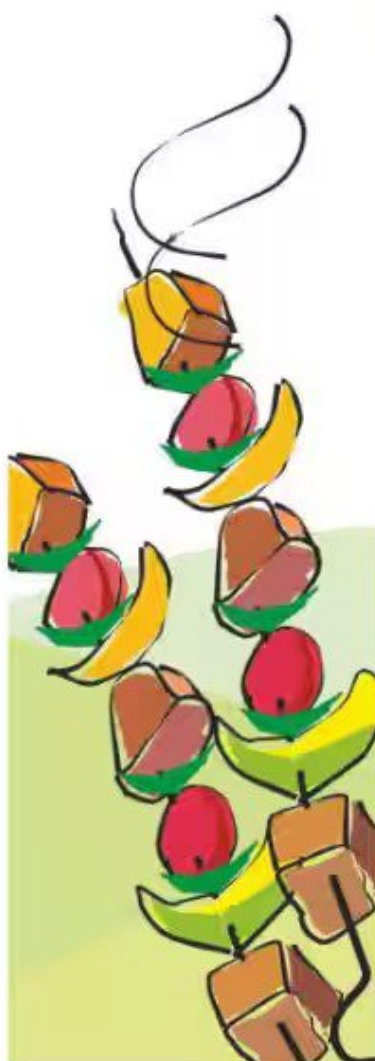
Assorted minced garden fresh vegetable and chopped onion cooked to perfection in a clay oven

Stuffed Tandoori Aloo Pesawari 450.00

Potato stuffed with dry fruits and nuts, marinated and cooked to perfection in a clay oven and served with salad and mint dip.

Khumb Makkai Ki Seekh 450.00

Minced mushroom and baby corn cooked to perfection in a clay oven.



Salads

Non-vegetarian

Seafood Cajun Salad <i>Cleaned and parboiled assorted seafood with macedoine of scallions, blended with Cajun seasoning, lemon juice and mayonnaise.</i>	600.00
Florence's Seafood Salad <i>Seafood and macaroni with chopped green paper and onion blended with tangy chilli mayonnaise dressing</i>	600.00
Salad Nicosia <i>Chunk of canned tuna fish with diced potato, onion and stuffed olive.</i>	600.00
Salad Monte Carlo <i>Julienne of pineapple and boiled chicken flakes with fresh cream.</i>	300.00
Classic Chicken Caesar Salad <i>Flakes of roasted chicken, romaine lettuce and croutons with mustard, black pepper, lemon juice and worcestershire sauce served with grated Parmesan cheese.</i>	300.00
Mediterranean Cobb Salad <i>Sliced of parboiled chicken with romaine lettuce, cherry tomato and seasonal vegetables with pepper and lime juice.</i>	300.00
Oriental Smoked Chicken Salad <i>Slices of smoked chicken with chiffonade of carrot, scallions, bean sprout and roasted peanut blended with red wine vinegar dressing.</i>	300.00
Asian Grilled Chicken Salad <i>Slices of marinated grilled chicken with chiffonade of carrot, scallions, bell pepper, red cabbage, cucumber and feto cheese, blended with fresh lime dressing.</i>	300.00
Poached Egg & Exotic Vegetable Salad <i>Chiffonade of exotic seasonal fresh vegetable blended with mustard dressing and served with a poached egg on top.</i>	300.00
Waldorf Chicken Salad <i>Parboiled chicken cubes with apple, raisin, shredded carrot and celery, dressed with mayonnaise and a touch of yellow mustard.</i>	300.00
Salade De Pommes De Terre Au Saucisse <i>Chicken sausage and boiled potato cut into cubes and blended with mayonnaise dressing.</i>	300.00





Salads

Vegetarian

Garden Fresh Salad 175.00
Roundels of seasonal fresh vegetables served without dressing.

Vegan Quinoa Salad 300.00
Parboiled quinoa with red bell pepper, cucumber, tomato and florets of broccoli blended with lemon and vinaigrette dressing.

Char-grilled Vegetable Salad 300.00
Paysanne of red & yellow pepper, aubergin and baby leek, grilled and blended with olive oil, vinegar and black pepper. Served at room temp with bruschetta and buffalo mozzarella.

Salad Ambrosia 300.00
Cubes of pineapple, orange, muskmelon and coconut flakes, blended with sour cream and served.

Sicilian Lettuce Salad With Feta Cheese 300.00
Head of lettuce, basil leaves and oregano leaves with thinly sliced onion and quartered zucchini blended with a touch of garlic and red chilli flakes, feta cheese and dressed with balsamic vinegar.

Bok Choy Sesame Seed Salad 300.00
Cubes of carrot, red pepper, celery and bok choy lettuce blended with extra-virgin olive oil and soy and topped with roasted sesame seeds.

Creamy Greek Salad 300.00
Mediterranean salad with tomatoes, romaine lettuce, red onion, avocado, cucumber, feta, and black olives with unique Greek yogurt, olive oil, red wine vinegar, Dijon mustard dressing and spices.

Russian Salad 300.00
Brunoise of garden fresh parboiled vegetables blended with mayonnaise.

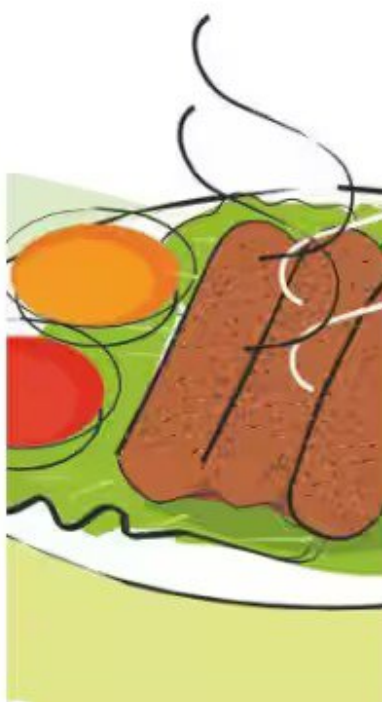




Crumb Fried Short Eats

12.30 pm - 3 pm & 7.30 pm - 11 pm

Corn & Cheese Triangle <i>Crumb fried stuffed triangular pockets, deep fried and served with chips and mayo dip.</i>	350.00
Mac n Cheese Ball <i>Crumb fried vegetables served with chips & mayo dip.</i>	350.00
Cheesy Potato Bite <i>Mash potato and corn with seasonings. Rolled into finger shape and crumb fried.</i>	350.00
Fried Jamaican Plantains <i>Crumb fried mashed raw banana fritters served with chips & mayo dip.</i>	350.00
Krazee Chicken Nugget <i>Crumb fried fancy shape chicken served with chips and salad.</i>	550.00
Jamaican Jerk Chicken <i>Drumstick of chicken spiced with Jamaican Jerk seasoning, grilled to perfection and served with salad.</i>	550.00
Breaded Fish Fillet <i>Crumb fried basa fish fillet served with chips and salad.</i>	550.00
Crumb Fried Medium Prawns <i>Crumb fried deshelled medium prawns served with chips and salad.</i>	1100.00



Starters

Non-vegetarian

Golden Fried Calamari <i>Batter fried squid rings served with hot garlic sauce.</i>	600.00
Tex Mex Fish Finger <i>Fillet of Basa cut into bite size pieces, lightly spiced with red chilli flakes, rolled over bread crumbs and deep fried. Served with tartar sauce.</i>	600.00
Butter Garlic Coriander Fish <i>Fillet of Basa with coriander paste, grilled and served with crackling spinach.</i>	600.00
Caribbean Fish Fritters <i>Crumb fried fish roll served with tangy sauce.</i>	600.00
Chicken Satay <i>Juliennes of chicken breast grilled and served with peanut butter sauce.</i>	500.00
Sticky Chicken Drumstick <i>Batter fried chicken winglet served with hot garlic sauce.</i>	500.00
Galinha Cafreal <i>Portuguese style spicy grilled chicken breast served with salads.</i>	500.00
Rosemary Lamb Shank <i>Shank of lamb cooked on a slow fire till braised and served with onion and garlic flavoured rosemary sauce.</i>	600.00
Mutton Shammi Kebab <i>Patties of minced lamb, onion and channa dal, deep fried.</i>	600.00
Prawns Tempura <i>Marinated de-shelled prawns batter fried and served with wasabi sauce</i>	1100.00





Starters

Vegetarian

Cottage Cheese Tempura <i>Cottage cheese fingers marinated, batter fried and served with wasabi sauce.</i>	300.00
Chickpeas Falafel With Hummus <i>Deep fried chickpeas pattice with freshly chopped herbs, garlic and pounded cloves, served with hummus.</i>	275.00
Crystal Dim Sum <i>Dumpling stuffed with seasonal fresh vegetables, steamed and served with hot ginger-garlic sauce.</i>	300.00
Mushroom, Cheese & Paneer Antipasto <i>Skewered mushroom, cottage cheese and cheese served with mustard sauce.</i>	300.00
Crostini Platter <i>Garlic bread canape with garden fresh vegetables and cheese, served with cheese spread.</i>	300.00
Butter Garlic Mushroom <i>Fresh mushroom and chopped garlic, sautéed with a hint of soya sauce, served with garlic toast.</i>	325.00
Vegetable Herbal Salt <i>Crispy fried seasonal fresh vegetables, tossed with sweet chilli sauce.</i>	325.00
Baby Corn Satay <i>Marinated baby corn on skewer, grilled to perfection, served with peanut butter sauce.</i>	325.00
Corn or Mushroom Fritters <i>Crumb fried cauliflower or mushroom, served with tangy sauce.</i>	325.00
Texas Fried Potato Wedges <i>Spicy potato wedges.</i>	200.00
Southwest Veggie Nachos <i>Dices of capsicum, black beans, pickled salad, cherry tomato, cilantro, lemon juice and extra-virgin olive oil.</i>	300.00

Refer 'Clay Oven Delicacies' for tandoori starters.

Soups

Vegetarian

Choice Of European Soup <i>Vegetable/Mushroom/Broccoli/Asparagus/Spinach/Tomato</i>	300.00
Zuppa Minestrone <i>International soup from Italy served with Parmesan cheese.</i>	300.00
Tuscan Vegetable Soup <i>Gluten free vegetable soup with zucchini, carrot, tomato, and celery. Garnished with Parmesan cheese.</i>	275.00
Vegan Moroccan Chickpea Soup <i>Chickpeas broth flavoured with cumin and garlic from Morocco.</i>	275.00
Mulligatwany Soup <i>Lentil soup with coconut milk.</i>	275.00
Oriental Vegetable Soup <i>Julienmes of vegetables in vegetable stock.</i>	275.00
Vegetable Wonton Soup <i>Vegetable stuffed wonton steamed and served in vegetable stock.</i>	275.00
Vegetable Manchow Soup <i>Hot and spicy vegetable soup with crispy noodles.</i>	275.00

Non-vegetarian

Chicken Veloute <i>Home made veloute roux and chicken stock with flakes of chicken.</i>	300.00
Tom Yum Chicken Soup (Tom Kha Gai) <i>A balanced sweet, spicy, salty and sour tahi chicken soup with coconut milk.</i>	300.00
Roast Garlic Chicken Soup <i>Corn soup with flakes of chicken and egg drops.</i>	300.00
Lung Fung Soup <i>Soya flavoured corn soup with flakes of chicken, beaten egg white, chopped mushroom and bamboo shoot.</i>	300.00
Chicken Dumpling Soup <i>Soya flavored corn soup with small dumplings of chicken and julienmes of carrot, cabbage and bamboo shoot.</i>	300.00
Seafood Chowder <i>A chunky creamy soup with assorted seafood and baby potato.</i>	300.00

