

## SNACKS / NIBBLES

### WORTH ITS WEIGHT IN GOLD

our signature coconut shavings  
P.S- addictive

### IN A NUTSHELL

peanut chaat` our garden's thai herbs  
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## HORS D'OEUVRES / TAPAS / PINCHOS

### CHEESY DOES IT

#### SAY CHEESE ! IN AN ERA OF SELFIES

(4 pcs each)

trio of cheese panna cotta, shortbread  
cookie  
tomato & nigella seed chutney,  
candied cherry tomatoes  
+  
wood fired poee bread pizzette  
double smoked mozzarella, sun-dried tomatoes

#### SWEET TURNED SAVOURY

(4 pcs each)

*neureos / gujiya / empanada / karanji*

different names, same thing !

chilli cheese toast filling  
homemade achar / pickle oil aioli

+

A-MAIZING! churros  
warm corn, cheddar & pimento custard

#### SEÑOR & SEÑORITA GOAT CHEESE

(4 pcs each)

he's suited in black

homemade goat cheese, parmesan wafer  
black olive crumble

&

she's dazzling in red

roasted red pepper & goat cheese foam  
dehydrated orange, sumac dust,  
dehydrated pesto rosso

#### HORN OK PLEASE!(4 pcs each)

from the great indian taco truck

crispy corn taco  
smoked BBQ chillies with cheese, avocado

+

soft shell wheat taco  
onion pakoda / bhajiya, nacho cheese, green pepper  
salsa

#### TO BRIE OR NOT TO BRIE

baked local brie on coal `dhoop`  
house spice tincture, botanical honey,  
slivered almonds

&

grissini, goan bread, pickled olives

## HORS D'OEUVRES / TAPAS / PINCHOS

### VEGETARIAN

#### TRUFFLE TRUFFLE

(4 pcs each)

hot truffle bomb

marbled gougere  
brumale black & piedmont white  
truffle cream  
P.S.- BEWARE! it explodes

+

“ferrero rocher” re-incarnated

perigod black & alba white truffle mousse  
encased in chocolate & hazelnut

#### AN INDO - HAWAIIAN EXPLOSION

(4 pcs each)

lemongrass, passionfruit

&

tender coconut sphere

+

`pani puri`~ charred jalapeño & salsa  
roasted pineapple,  
ginger & kaffir lime nectar

+

tropiguac ~ hawaiian style guacamole with

#### SECRET DIARY OF A TOFU SPY

(2 pcs each)

2 pages

spoon-fed

silken tofu, chilled soy ginger tea  
confidential crumb

+

**bow** bao down

steamed bao, crunchy tofu, classified sauce

#### AUBER-GENIE & THE LAMP

baba ganoush ji meets bharta

*(made tableside)*

hot tempered olive oil,  
coal smoked aubergine

various condiments

harissa, garlic shavings, tahini,  
yoghurt, salsa, cumin, herbs

&

multi grain roti

#### MUSHROOMING

chai biscoot

(4 pcs each)

wild mushroom chai, truffle froth  
button, porcini, morel, wood-ear etc.

&

shitake mushroom biscuit

## HORS D'OEUVRES / TAPAS / PINCHOS

### SEAFOOD

#### CRAB'ERET (4 pcs each)

butter garlic king crab, soufflé omelette  
nori & madras curry soil, thyme cookie  
+  
lump crab in a nikkei avatar  
avocado, dashi potato glass

#### LORD OF THE RINGS

##### STARRING calamari in a double role

crispy fried ~ tossed in an  
undisclosed dressing  
+  
braised in its own juices  
chilli garlic butter ~ melted tableside  
local bread

#### BUN-TEA (2 pcs each)

got curried away  
steamed bun  
soft shell cochin crab tempura with  
curry leaf  
chilli relish mayo, slaw  
+  
seafood rasam bisque tea  
coconut & madras curry matcha powder

#### TUNE - IN (4 pcs each)

tuna 2 channels  
a japanese peruvian reclamation of  
"tuna mayo"  
caramelised orange disc  
+  
sashimi grade tuna cured with  
our house miso  
wasabi-herb nectar, compressed cucumber

#### THE WORLD IS YOUR OYSTER (2 pcs each)

freshly shucked cooked oysters :  
cold tom kha, black rice, basil pearls,  
chilli oil, kaffir air  
+  
warm shichimi,  
sesame ginger oil butter emulsion  
ponzu, scallion etc.

#### LOVE IN TOKYO (4 pcs each)

crispy fried prawn, homemade togarashi seasoning  
smoked cold miso ginger broth  
+  
"the diya"- our much worshipped  
chilled prawn, wasabi mayo, nori,  
our secret condiment

#### FISHING FOR COMPLIMENTS (4 pcs each)

a 'sofishticated' version of the pani puri  
catch of the day fish ceviche  
thai herbs, orange tamarind water  
+  
make hay while the sun shines  
hay smoked mackerel cones  
mayo, pickles & some other stuff

## HORS D'OEUVRES / TAPAS / PINCHOS

### MEAT & POULTRY

#### CHORIZ O.D. (2 pcs each)

chorizo pao bao  
spicy goan pork chouriço sausage  
steamed bao, apple choriz chutney  
+  
poker poker face  
open face grilled poee bread sandwich  
danish bacon, smoked mozzarella  
chorizo snow

#### AGED GRACEFULLY (4 pcs each)

##### AGED FILLET BEEF 2 STYLES

left hung high & dry  
ancient ottoman style 60 days matured hung &  
dried beef  
melba toast, pickles, radish cress,  
ash sour cream  
+  
our much taco`ed about  
southern style 2 weeks mellowed beef ragout  
taco, mustard cream, green apple slaw

#### LIVER DETOX(4 pcs each)

not a mirror image` our signature chicken liver pâté in a new  
reflection  
truffle chicken liver pâté macaroons  
onion marmalade  
+  
chalk & cheese  
almond chalk  
cheese, chicken & liver mousseline spread  
port reduction, gherkin tapenade

#### A TALE OF TWO BIRDS (4 pcs each)

##### BY CHARLES CHICKENS

"the birds & the bees" on a tree ~ a lollipop adaptation  
compressed boneless chicken wings  
teriyaki style ` bondla forest **honey** & miso  
+  
soft shell tortilla, crispy chicken  
tobanjan salsa, wasabi aioli, nori, jalapeño

#### WHEN CHILLI MET CHICKEN (4 pcs each)

##### 2 SEQUELS OF CHILLI CHICKEN

36 hrs braised chicken,  
capsicum chilli salsa  
crispy shallots, homemade rice cracker  
+  
pounded chicken with our  
unrevealed spices  
smoked grilled chillies from our garden

## herbi...voracious ! VEGETARIAN MAINS

### MOODS OF VEGETABLES

*various vegetables two ways*

**green pea**

tartare & purée

+

**corn**

emulsified sweet corn cream  
charred baby corn on the husk

+

**beetroot**

mousse & pickled

+

**pumpkin**

slow roasted pumpkin purée  
pumpkin seeds, lotus stem, carrots

+

**cauliflower**

panna cotta & crumble

champagne crème sauce  
heirloom stir fried black rice  
puffed black rice

### THE LITTLE VEGETABLE BBQ

*japanese influences*

(GRILLED TABLESIDE)

peppers, zucchini, shiitake,  
bokchoy, spring onion, baby corn  
banana leaf charred silken tofu

&

goan bankal teriyaki sauce  
house fermented miso onion dressing

&

stir fried organic rice  
wasabi potato mash, kale tempura  
local amaranth leaf salad

## herbi...voracious ! VEGETARIAN MAINS

### THAITANIC

*thai inspired vegetable bento box*

green curried rice, rice crackers  
tom kha broth  
salad` of beans, lotus stem, sprouts,  
peanuts, thai herbs, cashew,  
crispy okra  
mini spring rolls, sweet chilli jam  
corn cake, tofu satay

### COUCH POTATOES & MAGIC MUSHROOMS

*few avatars of mushrooms & potatoes*

potato risotto, shitake & white truffle  
fluffy potatoes, pickled mushroom  
pan fried mushroom gnocchi  
dehydrated potato crisp  
wood-ear mushroom cookie  
sautéed wild oyster mushroom  
creamed potatoes, mushroom la plancha  
salsa verde, rocket

### VEGETRAILS

*amediterranean odyssey*

puff pastry with goat cheese, spinach,  
confit garlic, sun dried tomatoes,  
house marinated olives, charred peppers  
&  
smoked aubergine pâté, pickled zucchini  
puy lentil ragout, apple relish  
olive crumble, dehydrated pesto rosso  
confit tomato, tomato bravas sauce

## pesca...voracious ! SEAFOOD MAINS

### THE FISH THAT SWAM ACROSS 7 SEAS **nopes!..7 sauces**

**fish** fillet, poached in ginger leaf  
the 7 sauces

thai dipping, soy onion relish , house  
teriyaki, chilli garlic, wasabi mayo  
sweet chilli jam ,  
red curry vinaigrette  
&  
green curried rice  
salad of` beans, lotus stem, beans, sprouts,  
peanuts, thai herbs, cashew, okra  
**edible "goa beach sand"**

### THE FISH THAT SWAM IN BUTTER

Fillet **fish** poached in thyme butter  
Beurre blanc sauce, carrot purée  
mushroom la plancha, creamed spinach  
truffle& potato 'faux' risotto  
cauliflower panna cotta, potato chard

### THE FISH THAT SWAM FROM YORKSHIRE TO AMRITSHIRE

*an adaptation of the FISH 'N' CHIPS*

**beer batter fried` ENGLISH & AMRITSARI STYLE**

**tartare sauce & green chutney radish slaw**

&

potato and peas 3 ways

french fries, potato wedges,  
sweet potato

&

pea tartar, masala pea crunch,  
pea puree

mayonnaise "beer head"

a little salad, toddy vinegar spray

### THE TIGRESS ... PRAWN

**2 acts of - tiger prawn**

char grilled with miso sake glaze

+

pan seared with mirin & burnt garlic

&

sous vide pumpkin & ginger mash  
pumpkin& sesame seeds

crispy kale, teriyaki oyster mushroom

heirloom wild stir fried black rice

dashi air

### LOBSTER ... TALES TAILS

**2 chapters**

**gone into a shell**

**rock** lobster thermidor risotto

+

**out of its shell**

herb butter poached **sand** lobster

&

sautéed vegetables, potato cushions

pan fried mushroom gnocchi

creaméd spinach, corn purée

## pollo...voracious ! POULTRY MAINS

### WHAT CAME 1<sup>ST</sup>- THE CHICKEN OR THE EGG?

**2 facets of chicken**

chicken roulade  
with pesto & sundried tomatoes  
pan jus

+

*faux* egg-truffled chicken mousse  
goat cheese tart  
apple relish, pickled mushroom,  
pickled zucchini

### DO COUNT YOUR CHICKENS BEFORE THEY HATCH

**2 styles of chicken**

sous vide chicken leg confit

&

chicken rillet

puy lentil ragout

confit cherry tomatoes, brandy mushrooms

champagne soubise, fondant potatoes

### ENTICING EN THAI`CING

**thai inspired chicken bento box**

grilled chicken in pandan leaf

chicken supreme satay

green curried rice, rice crackers

tomkha broth

salad` of beans, lotus stem, sprouts,

peanuts, thai herbs, cashew,

crispy okra

### THE BUCK DUCK STOPS HERE

double smoked french duck breast

port orange sauce, orange disc

carrot purée, mashed potatoes

green pea ragout

beetroot 3 ways

pickled, mousse & purée

## carni...voracious ! MEAT MAINS

### WHAT'S AT STAKE STEAK

aged fillet beef steak  
coal smoked butter  
red wine, truffle, green pepper jus  
+  
**potato 3 ways**  
fluffy cushions, wedges, mash  
+  
garlic spinach & creamed mushroom  
onion jam, young mustard cress, sautéed  
vegetables

### THE LITTLE BBQ

(grilled at the table)

fillet beef  
goan bankal teriyaki sauce  
soy onion dressing  
&  
stir fried organic rice  
wasabi potato mash, kale tempura  
local amaranth leaf salad

### PIG OUT

#### *2 expressions of pork*

34 hr slow roasted belgian pork belly  
+  
hickory bbq glazed pork tenderloin  
citrus port jus  
apple choriz chutney  
carrot cream with citrus zest  
fondant potato, charred bay corn  
sautéed oyster mushroom & greens

### MORE THAN WHAT MEETS MEATS THE EYE

#### *lamb 2 ways*

braised australian lamb shank  
red wine lamb reduction  
+  
new zealand lamb shoulder dolma` in wine  
leaf  
&  
creamed potatoes, potato wedges  
salsa verde, smoked aubergine **pâté zucchini**  
& **cherry tomatoes**

## PASTA / RISOTTO / QUINOA

Quinoa is a Peruvian gluten free alternative  
to grains which has to be prepared à la minute.  
Please allow us 20 minutes for all quinoa preparations.

### AGLIO E OLIO STYLE

confit cherry tomatoes, basil,  
garlic, pepperoncino

Ⓟ **sun dried tomatoes & black olives**  
penne/spaghetti

OR

**trio of seafood**

penne/spaghetti

### ARRABIATA STYLE TOMATO SAUCE

Ⓟ **zucchini**

penne/spaghetti

OR

**ground fillet beef meat balls**

penne/spaghetti

### ALFREDO STYLE PARMESAN CREAM

Ⓟ **creamed spinach and green peas**  
penne / spaghetti / risotto / quinoa

OR

Ⓟ **trio of mushrooms , truffle infusion**  
penne / spaghetti / risotto / quinoa

OR

**canadian bacon**

penne/spaghetti / risotto / quinoa

### ROASTED PEPPER PINK SAUCE

Ⓟ **melange of vegetables**

**carrots, beans, zucchini & corn**  
penne / spaghetti / risotto / quinoa

OR

**chicken**

penne / spaghetti / risotto / quinoa

### OUR HOUSE PESTO

kale & basil, pecan nuts, parmesan

Ⓟ **olives**

penne / spaghetti / risotto / quinoa

OR

**prawns**

penne / spaghetti / risotto / quinoa

please let your server know  
whether you prefer your pasta  
dry or creamy

## DESSERT ART INSTALLATIONS

### A LIME & BERRY FASHION SHOW

#### *there-designed* CHEESE CAKE

##### **lemon cheese cake**

dressed as cranberry, popping crystals

##### **blueberry cheese cake**

dressed as green lime, biscuit crumble

&

##### the other models...

lemoncake dressed as blackberry,

lime gelato, green lime dust

raspberry sorbet, lime air, strawberry,

cranberry meringue, mulberry pearls

### COFFEEHOLICS ANONYMOUS

#### *re-interpreted* TIRAMISU

tia maria tiramisu mille-feuilles,

coffee brûlée posing as cappuccino,

javanese coffee cigar,

de-hydrated whipped cream,

espresso gelato bonbon,

madras coffee orange cardamom jello,

jamaican coffee soil

### EGG...BUT NO EGG!

#### *a forefour play of coconut & mango*

##### **the cracked**

lemon grass jelly, mango sorbet

##### **the sunny side up**

coconut fondue, mango purée

##### **the boiled**

coconut gelato, alphonso yolk

##### **the coddled**

tender coconut pannacotta

passion fruit & mango coulis

&

mango 'roe', coconut crisps,

mango candy, coconut crumble

### GO BANANAS

#### *re-constructed* BANOFFEE PIE

our signature salted almond gelato

banana gelato, toffee banana 2 ways

condensed milk dulce-de-leche

honey comb, milk wafer,

white chocolate caramel chard,

dried chocolate mousse,

salted caramel mousse

### OOD obsessive chocolate disorder

#### *are-incarnation of the 'BLACK FOREST'*

belgian chocolate parfait log,

valrhona chocolate fondant,

ghana chocolate gelato,

macerated cherries, dried cream,

kerala chocolate mousse wafer,

black vanilla ice cream

twigs, leaves, soil, moss etc.