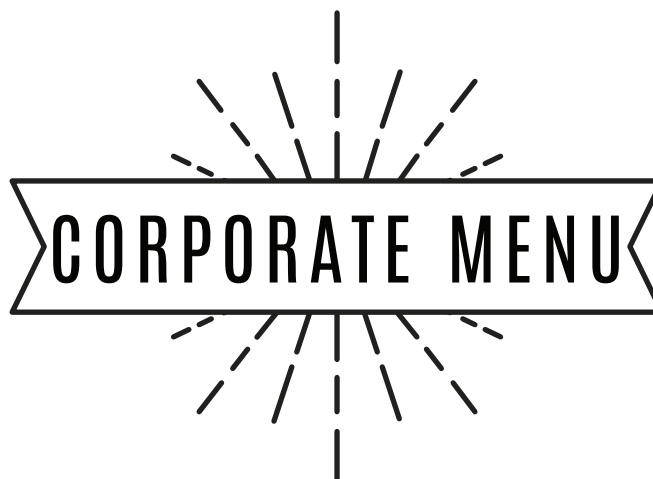




Menu & Dinner Cocktail 2020



CORPORATE MENU

(minimum 6 pax)

Staters + Main course or Main course + dessert : **Rs. 2 590+** / pers

Staters + Main course + dessert : **Rs. 2 790+** / pers

French Onion Soup gratinated with emmental cheese and garlic bread

or

Chicken Cesar Salad

Organic Chicken skewers, mashed potatoes, coconut milk & curry leaves

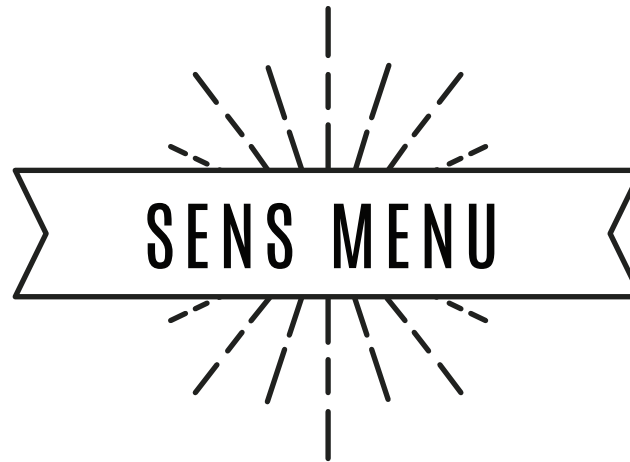
or

Steamed barramundi, safron basmati rice & clams

Vanilla crème brulée with almond financier

or

Apple tart with salted caramel



Lunch & Diner (minimum 6 pax)

Staters + Main course or Main course + dessert : **Rs. 4 790+** / pers

Staters + Main course + dessert : **Rs. 4 990+** / pers

French Onion Soup gratinated with emmental cheese and garlic bread

or

French style Snails with garlic butter and parsley

or

Crab ravioli, leek fondue, crab velouté

Seared French duck breast, mashed potatoes, roasted apple, red wine demi-glace

or

Jumbo prawn, safron basmati rice, lobster bisque

or

Liguine « Mozzarella », tomato sauce, parmesan, basil, extra virgin olive oil

Vanilla crème brûlée, almond financier

or

Chocolate fondant with vanilla ice cream



4 Cold pieces + 4 Hot pieces + 4 Sweet pieces

Rs. 2 990+ / pers (minimum 15 pax)

Cold pieces

Tuna tartare, avocado, soya sauce
Grilled calamari, garlic butter
Smoked salmon wrap
Eggplant rolls with cream cheese
Tacos, beetroot roasted mango, feta cheese
Gazpacho (cold soup)
Vegetable tartare and feta cheese
Cucumber tartare and yogurt with coriander.
Mediterranean vegetables roll and feta cheese

Hot pieces

Beef skewer, sesame seeds, soya and honey
Chicken skewer, coconut milk
Prawn tempura
Mini beef burger
Mini chicken burger
Chicken meatballs, red chili sauce
Fish accras, lime and sweet chili sauce
Mini tomato tart with Dijon mustard and thyme.
Cheese gougere

Sweet pieces

Mini chocolate opera
Lemon tart and meringue
Creamy coconut and chocolate mousse
Vanilla crème brûlée
Apple crumble and cinnamon
Choux à la crème

