

## LUNCH AND DINNER MENU FOR BANDARI GRILL

Served between 11.30 am till 3.00 pm and 07.00 pm till 11.30 pm

### SALADS AND STARTERS

<b>Greek Salad</b>	<b>8,000</b>
<i>An all time classic having an assortment of fresh vegetables, olives and Feta cheese tossed in a smooth herb vinaigrette. Served with lavash bread</i>	
<b>Mushroom and Cheese Filos</b>	<b>12,000</b>
<i>Cream cheese, cheddar and chives in a delicious filling served with salsa</i>	
<b>Kham Khatai **S**</b>	<b>8,000</b>
<i>A tangy Indian salad with green beans spiced with a traditional mix of fresh grilled herbs and served on flour crisps, accompanied by a relish</i>	
<b>“Caesar” Salad**S**</b>	<b>15,000</b>
<i>Fresh iceberg lettuce served with an anchovy dressing and topped with a choice of: Skewered Prawns/Chicken Tikka/Grilled Chicken</i>	
<b>Honey Mustard Chicken **S**</b>	<b>12,000</b>
<i>Tender breast of grilled chicken marinated with honey and a piquant mustard sauce</i>	
<b>Char grilled chicken salad</b>	<b>12,000</b>
<i>A delightful tossed salad. Juicy morsels of char grilled chicken steeped with tandoori spices, greens and honey soaked walnuts</i>	
<b>Jamaican Beef Salad</b>	<b>12,000</b>
<i>Skewers of tender loin and tropical fruits served with iceberg lettuce, which has been tossed in a sweet rum dressing</i>	

### FROM OUR SOUP SECTION

<b>Roasted Tomato and Basil Soup</b>	<b>8,000</b>
<i>An all time favorite served with basil cream</i>	
<b>Wild Mushroom and Cilantro Soup</b>	<b>8,000</b>
<i>Cream of wild mushroom delicately laced with the fragrance of cilantro</i>	
<b>Crab Bisque</b>	<b>8,000</b>
<i>A sweet essence of crab and tomato</i>	
<b>Rainbow Chicken Clear Soup</b>	<b>8,000</b>
<i>A clear chicken soup served garnished with juliennes of vegetables</i>	
<b>Hungarian Goulash Soup</b>	<b>8,000</b>
<i>Hearty beef soup flavoured with caraway and paprika</i>	

**\*\*S\*\*--SIGNATURE DISH**

## KEBAB SELECTION

<b>Aloo ke Gutke</b>	<b>15,000</b>
<i>Char-grilled baby potatoes spiced with pickle and Indian condiments</i>	
<b>Broccoli and Cauliflower</b>	<b>15,000</b>
<i>Florets of cauliflower and broccoli served grilled in a tandoor. The kebab has a unique marinade of cashewnuts, mint and Indian condiments. Served with a spicy bread</i>	
<b>Vegetable Makai Seekh</b>	<b>15,000</b>
<i>Assorted vegetables with sweet corn spiced with Indian herbs and cooked on skewers</i>	
<b>Paneer Amir Khushro</b>	<b>18,000</b>
<i>An ancient preparation from India. Marinated cottage cheese chunks with burnt garlic and flavored tomatoes, served char grilled</i>	
<b>Peshawari Paneer Tikka</b>	<b>18,000</b>
<i>Cottage cheese kebabs flavored with delectable cardamom and chef's chosen spices</i>	
<b>Jhinga Atishi   **S**</b>	<b>25,000</b>
<i>A fiery preparation of fresh jumbo prawns spiced with carom seeds and red chilies, served char grilled in tandoor</i>	
<b>Tandoori Lobster</b>	<b>35,000</b>
<i>Fresh lobster from the Indian Ocean, steeped in traditional Tandoori marinade and Char grilled in clay oven</i>	
<b>Achari Fish Tikka</b>	<b>18,000</b>
<i>Fresh fish flavored with yogurt cream and Indian pickled spices served char grilled</i>	
<b>Murg Tandoori</b>	<b>18,000</b>
<i>An all time favourite. A spring chicken marinated with traditional Tandoori spices served roasted in a clay oven</i>	
<b>Murg Gorakh Kebab</b>	<b>18,000</b>
<i>Tender chicken morsels marinated with creamy cinnamon with a subtle flavor of lemon rind and served grilled</i>	
<b>Murg Basil Tikka   **S**</b>	<b>18,000</b>
<i>Tender chicken marinated with basil and a black pepper flavoured cream yoghurt, served char-grilled</i>	
<b>Murg Dilnashin</b>	<b>20,000</b>
<i>A delicate combination of chicken and prawns served char grilled with saffron and chili sauce topped with slivered almonds.</i>	
<b>Ghosht Makai Gilafi Kebab**S**</b>	<b>18,000</b>
<i>Skewers of minced lamb enveloped with spicy tomato, sweet corn, green peppers and onions</i>	

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## MAIN COURSE

### AROUND THE WORLD

<b>Boursin Gratinate</b>	<b>15,000</b>
<i>Creamy spinach, mushrooms and sweet corn on a bed flaky pastry, served gratinated</i>	
<b>Duet of Polenta and Tofu</b>	<b>16,000</b>
<i>Interesting combination of Tofu and Polenta served grilled with a delicious Mushroom ragout</i>	
<b>Cottagecheese and vegetable chilindron</b>	<b>15,000</b>
<i>Brochette of cottage cheese chunks and vegetables, served grilled with an interesting spanish sauce</i>	
<b>Chermoula Crusted Vegetable Brochettes</b>	<b>15,000</b>
<i>A mélange of exotic vegetables and cottage cheese skewers flavored with a Mediterranean spice mix</i>	
<b>Honey pepper Jumbo Prawns   **S**</b>	<b>30,000</b>
<i>A specialty of the house! Fresh jumbo prawns and almonds, tossed in honey lemon sauce which has been delicately infused with fragrant black pepper. Served with butter Naan</i>	
<b>Larragost Passaro</b>	<b>45,000</b>
<i>Grilled lobster flambéed with sparkling wine and tarragon, served with pasta neapolitan</i>	
<b>Fish and chips   **S**</b>	<b>20,000</b>
<i>Basket of batter fried fish fillet served with french fries and a tangy tamarind sauce</i>	
<b>Grilled fresh Catch (Check for today's catch)   **S**</b>	<b>25,000</b>
<i>Fresh fish served perfectly grilled with a choice of french fries, Risi-bisi or Ugali</i>	
<b>Home style grilled chicken**S**</b>	<b>20,000</b>
<i>Tender marinated chicken, served grilled with choice of either a mushroom sauce or pepper sauce or chachandu</i>	
<b>Deep Fried Chicken Scallapino   **S**</b>	<b>20,000</b>
<i>Herb butter filled chicken breast, served with a smooth red wine sauce</i>	
<b>Lamb Chops</b>	<b>23,000</b>
<i>Lamb chops coated with oats and a Chef's secret seasoning. Served grilled with mint sauce</i>	
<b>Lamb Shanks   **S**</b>	<b>20,000</b>
<i>Pot roasted Lamb shanks served in its own jus with Ugali or french fries</i>	
<b>Beef Stroganoff   **S**</b>	<b>20,000</b>
<i>Juliennes of beef cooked with gherkins and mushrooms served with Risi-bisi</i>	

**\*\*S\*\*--SIGNATURE DISH**

## FROM THE STEAK BAR

<b>Pork Chop</b>	<b>25,000</b>
<b>Fillet Mignon</b>	<b>23,000</b>
<b>Lamb Chop</b>	<b>23,000</b>
<b>T-bone</b>	<b>30,000</b>
<b>Rib Eye</b>	<b>30,000</b>
<b>Sirloin</b>	<b>25,000</b>
<b>Rump</b>	<b>25,000</b>

Served grilled with jacket potatoes or french fries and vegetables, with a choice of sauces:

**Red Wine/Pepper & Mushroom/Béarnaise**

## PASTA BAR

Penne / Spaghetti / Fussilli

Select any one of the pastas and get it cooked with your choice of sauce

<b>Vegetarian</b>	<b>18,000</b>
<i>Pesto di Basilico/Arabbiatta/Napolitano/Creamy mushroom</i>	
<b>Non-vegetarian</b>	<b>20,000</b>

## SOMETHING INDIAN

<b>Kaiser-e-Phuktan</b>	<b>16,000</b>
<i>Cottage cheese and dry fruit pouches simmered in a rich tomato and cashewnut gravy</i>	
<b>Paneer Makhani</b>	<b>16,000</b>
<i>A traditional Indian delicacy. Cottage cheese cooked in a rich tomato gravy flavoured With fenugreek</i>	
<b>Dhingri Mutter</b>	<b>14,000</b>
<i>A combination of button and wild mushrooms, cooked with garden peas in smooth saffron flavoured gravy</i>	
<b>Kaju Palak</b>	<b>14,000</b>
<i>Leafy spinach and cashewnuts, tempered with red chillies and garlic</i>	
<b>Methi Gatte ka Salan</b>	<b>14,000</b>
<i>Fenugreek leaves and gram flour dumplings, cooked in a spicy curry</i>	
<b>Kadhai vegetables</b>	<b>14,000</b>
<i>Assorted vegetables cooked with tangy Kadhai spices</i>	
<b>Madafu Prawns **S**</b>	<b>25,000</b>
<i>You only get it here!</i>	
<i>Fresh prawns flavoured with mustard and chillies, cooked and served in a coconut shell**S**--signature dish</i>	
<b>Kadhai Zinga</b>	<b>25,000</b>
<i>Fresh prawns from the Indian Ocean, cooked with bell peppers and a special spice mix</i>	

<b>Tawa Machli</b>	<b>25,000</b>
<i>Fresh catch of the day, coated with select Indian spices and served perfectly grilled with kachumbari and mint chutney</i>	
<b>MalabarFishCurry</b>	<b>20,000</b>
<i>Fresh fish cooked delicately in coconut milk, laced with subtle fragrances of Indian spices and fresh chilies</i>	
<b>Amritsari Murg Makhani</b>	<b>20,000</b>
<i>A classical dish from North India</i>	
<i>Boneless char grilled chicken chunks cooked in a rich tomato gravy with a flavor of fenugreek</i>	
<b>Murg Dildaar   **S**</b>	<b>20,000</b>
<i>Boneless chicken cooked in rich gravy of cashewnuts and raisins, finished with a generous sprinkling of fresh dill leaves</i>	
<b>Chicken Xacuti</b>	<b>20,000</b>
<i>A traditional Goan chicken speciality, prepared using coconut and tamarind</i>	
<b>Malai Pepper Chicken</b>	<b>20,000</b>
<i>Chicken cooked in a delicate cream sauce with an infusion of fresh black pepper</i>	
<b>Mutton Vindaloo</b>	<b>18,000</b>
<i>A specialty mutton curry from western India</i>	
<b>Ghosht Rogan josh   **S**</b>	<b>18,000</b>
<i>Kashmiri mutton curry, cooked with Kashmiri chilies and Ratanjosh</i>	
<b>Choice of dal</b>	<b>12,000</b>
<i>Dal Tadka / Dal makhani</i>	
<b>Jeera Pulao</b>	<b>6,000</b>
<b>Choice of Biryani:</b>	
<b>Mutton</b>	<b>14,000</b>
<b>Chicken</b>	<b>14,000</b>
<b>Vegetable</b>	<b>12,000</b>
<i>Served with mixed vegetable Raita</i>	
<b>Steamed Rice</b>	<b>5,000</b>
<b>Choice of Paratha</b>	<b>3,000</b>
<i>(Mint, Onion, Carom)</i>	
<b>Tandoori Roti</b>	<b>2,000</b>
<b>Choice of Naan</b>	<b>2,000</b>
<i>(Butter, Garlic, Mint)</i>	
<b>Choice of Kultcha</b>	<b>4,000</b>
<i>(Cheese, Onion, Masala)</i>	

**\*\*S\*\*--SIGNATURE DISH**

## DESSERTS

<b>Chocolate all the way</b>	<b>12,000</b>
<i>It's not short on chocolate</i>	
<b>Warm Walnut Brownie</b>	<b>12,000</b>
<i>Chummy brownie served with a rich chocolate sauce and vanilla ice cream</i>	
<b>Raspberry Tequila Cheese Cake**S**</b>	<b>12,000</b>
<b>Duo of Seasonal Fruit Mousse</b>	<b>12,000</b>
<i>Served in dark chocolate cups</i>	
<b>Hot Gulab Jamun</b>	<b>10,000</b>
<b>Classical caramel custard</b>	<b>8,000</b>
<b>Ice Cream Sundae</b>	<b>12,000</b>
<i>Tall offering of three flavors of ice cream, seasonal fresh fruits coupled with a fruit coulis and chocolate sauce</i>	
<b>Bowl of fresh fruits</b>	<b>8,000</b>
<b>Choice of Ice creams</b>	<b>8,000</b>