SOUPS

Served with selection of bread rolls and spreads

- Minestrone Ala Genovese
  Countryside Vegetable & Tomato Broth with Pesto & Cheese Crostini
generously drizzled with Evoo - Extra Virgin Olive Oil

- Burmese Curried Soup
  Coconut & Lime flavoured Vegetable broth Burmese style

- Creamy Asparagus & Almond Soup
  Rich & Creamy mix of Asparagus and Californian Almonds
topped with Grana Padano

- Tomato & Basil Soup
  Served with Focaccia Croutons

SALADS

- German Potato & Chestnut
  Roasted Baby Potatoes & Water Chestnuts dressed in
  Mustard Herb Mayo served with crisp bed of Lettuce

- Best of Caesars
  Crunchy Icebergs, Parmesan shavings and Garlic Croutes
tossed in our special dressing

- Big Fat Greek Salad
  Olive Oil, pickled Cucumber, Tomatoes, Peppers,
  Feta & Kalamata Olives on the bed of Mediterranean dressing

- Grilled Pesto Chicken Salad
  Bell Pepper & Apple with Balsamic Dressing

- Smoked Norwegian Salmon
  Horseradish Cream, Capers & Lemon

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shellfish, soy, tree nuts (cashew nuts, walnuts), wheat, etc. This will help us serve you better.
QUICK BITES

- **Seafood Basket**  
  Squid roundels, Prawns & Basa Crumb Fried  
  650

- **Cajun Spiced Fish Finger**  
  Served with a fiery Jalapeno Tartar sauce with French Fries  
  550

- **Chicken Breast Shashlik**  
  Five spiced Chicken chunks on skewer grilled, served with Garlic Dip, BBQ sauce & Potato Wedges  
  550

- **Bowls of Potato & Cheese Shots**  
  Fried Potato & Cheese Balls served with Garlic Parsley Mayo  
  460

- **Kathi Wrap (Non Vegetarian) 🍗**  
  Indian thin bread stuffed with spiced Chicken and Vegetables  
  500

- **Kathi Wrap (Vegetarian) 🍗**  
  Indian thin bread stuffed with spiced Julienne Vegetables  
  450

- **Cocktail Samosa**  
  A savoury pastry stuffed with Garden Fresh Peas, Potato fried, served with Green Mint Chutney & Tangy Tomato Tamarind Relish  
  350

- **Ultimate Masala Fries 🍗**  
  Spiced coated fried potato fingers served with Garlic mayo spicy Dip  
  350

TANDOORI

Vegetarian

- **Aloo Chutney Wale**  
  Baby Potatoes laced in a mild flavoured marinade & lightly grilled  
  450

- **Achari Mushrooms**  
  Bar-be-que'd fresh Mushrooms flavored with Mustard & pickling spices  
  450

- **Makai Malai Seekh**  
  Soft Creamy Cottage Cheese & Corn Kebabs flavored with Fresh Herbs  
  450

- **Tandoori Shashlik**  
  Assorted whole Vegetables & Cottage Cheese chunks, mildly spiced & char-grilled  
  450

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## TANDOORI

### Non-Vegetarian

- **Bharwan Tangdi Kebab**  
  *Chicken leg pieces stuffed with Chicken mince & spices, roast in clay oven*  
  $550

- **Bhatti Da Murgh**  
  *Yoghurt & spiced marinated whole Chicken char-grilled*  
  $550

- **Reshmi Murgh Tikka**  
  *Boneless Chicken Breast, marinated in juicy mixture of Curd, Cream, Cashew Nuts & Spices & then grilled in oven*  
  $550

- **Mutton Seekh Gilafi**  
  *Mutton minced, spiced skewer coated with chopped Onions, Green Chillies, Bell Pepper, char-grilled*  
  $550

- **Tawa Jhinga**  
  *Home-made Hungcurd marinated Tiger Prawns fire grilled on Tawa Stone*  
  $650

- **Ajwaini Fish Tikka**  
  *Basa marinated in low fat Yogurt, a hint of Mustard Oil, flavoured with Ajwain, cooked in clay oven*  
  $550

## SANDWICHES & BURGERS

### Bay View Club Sandwich

- With Creamy Chicken, Ham, Fried Egg  
  $600
- With Chicken Tikka, Masala Omelette & Vegetables  
  $600
- Vegan  
  $550

### Focaccia Bread Sandwich

*Mediterranean Vegetables, Cheese & with Pesto Mayo*  
$550

### Build your Sandwich

- Grilled / Toasted / Plain
- Choice of Bread - White / Brown / Multi-grain
- Choice of Filling - Cheese / Grilled Vegetables / Ham / Chicken / Coleslaw / Fresh Vegetables

### Classic Grilled Chicken & Cheese Burger

*Fresh Grilled Chicken Patty, Grilled Onions, Crispy Lettuce, Tomato, Cucumber & Cheddar Cheese*

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Classic Vegetable Chilli Lime Pesto Burger
A Zesty Vegetable Patty infused with Chopped Green Chilli,
Lime & Pesto with Tomato, Lettuce, Cucumber & Cheddar Cheese

Classic Lamb Burger
Fresh Ground Lamb Patty Grilled with Caramelized Red Onions,
Lettuce, Tomato, Topped with Fried Egg

MAIN - INTERNATIONAL FARE

Steamed Tiger Prawns
Accompanied with Baked Zucchini & Potato Cake, Fresh Fennel
with Lemon Garlic Sauce

Grilled Basa on Couscous
Long fillet of Grilled Basa on the bed of Couscous, Asparagus & Dill sauce

Classic Corn Crusted Fish & Chips
Served with Tartar Sauce

Jamaican Chicken
Grilled Jamaican Jerk Chicken with Mediterranean Vegetables

Barbeque Chicken
Grilled BBQ Chicken with Herb Crusted Fondant Potatoes,
Steamed French Beans & Navy Beans

Baked Chicken Parmesan
Topped with Concasse & Cheese

Indonesian Nasi Goreng
Indonesian fried rice cooked with Chicken & Prawns

Baked Lasagne
- Lamb
- Vegetable

Baked Potato Gnocchi
Served over spiced Cherry Tomato, Yam & Squash reduction

Semolina Steak
Trio topped with stewed Vegetables,
fresh Pesto & a roasted Red Pepper emulsion

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shellfish, soy, tree nuts (cashew nuts, walnuts), wheat, etc. This will help us serve you better.
Yummy Pasta with Sauce of Choice 630
Penne / Fusilli / Spaghetti / Macaroni
Cheese sauce / Tomato sauce / Carbonara / Napolitana

MAIN - LOCAL FAVOURITES

Jhinga La-Jawab 800
Marinated King Prawns skewered and baked in the tandoor (clay oven) stir fried with Onions

Malvani Fish Curry 735
Malvan is a town in the coastal area of Maharashtra called Konkan. Konkan has a typical style of cooking fish curry with Kashmiri red chillies, roasted coriander seeds & turmeric powder

Murgh Tikka Lababdar 680
Roasted boneless Chicken chunks cooked in rich Tomato, Onion & creamy masala

Sikandari Murgh 680
Chicken minced stuffed Chicken breast in Saffron gravy

Murgh Handi 680
Chicken cooked in slow roasted clay pot with fresh Mint, Capsicum & Mughlai spices

Mutton Rogan Gosh 680
A fine delicacy from Kashmir which derives its name from red Kashmiri Chillies & literally means Red Lamb

Rarra Gosht 680
Mutton steeped in gravy of spicy mince, soaked with rare spices. Rara Gosht is every bit regal in taste

Choice of Biryani 735
- Prawns
- Chicken 680
- Lamb 680
- Vegetables 600

Steamed Rice 450

Paneer Kadhai 550
Cottage Cheese with pounded Spices & Capsicum, Onion, Tomato

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Paneer Palak 550
Soft Cottage Cheese cubes are simmered in smooth, vibrant green, medium spicy Spinach gravy

Adraki Gobhi Mutter 550
Just right flavour of Ginger embedded in the Cauliflowers & Green Peas

Baingan Bharta 550
Roasted Brinjals, skinned & made into a simple but exotic preparation

Lazeez Kumbh 550
Delicious Mushroom dish prepared in North Indian style

Peshawari Chole 550
Chickpeas, Mango powder & spices in Punjabi style preparation

Jeera Aloo 550
A simple yet irresistible dish of Potatoes spiced with Cumin seeds

Dal Makhani 550
Heavy Dal preparation made with a combination of whole black Gram, Cream, Butter, Tomato gravy

Yellow Dal Tadka 550
Yellow Dal generously garnished with tadka (tempering) of Garlic, dry Red Chilli & Cumin seeds

Tandoori Roti 90
Parantha/ Naan/ Butter Naan/ Garlic Naan 125

JAIN SPECIALITIES

Paneer Masala 525
Palak Paneer 525

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Subz Jalfrezi 525
Channa Peshawari 525
Dal Tadkewal 500

PIZZA
Vegetarian
(1 pm - 3am)

- Margherita 750
  Fresh Tomato Sauce Spread, Mozzarella Cheese & Fresh Basil

- Provencal Verdure 750
  Fresh Tomato Sauce Spread, Asparagus, Spring Onions, Diced Zucchini,
  Sliced Black Olives, Diced Tomatoes & Mozzarella Cheese

- Capricciosa 750
  Nutty Basil Pesto Base, Colored Bell Peppers,
  Sundried Tomatoes & Jalapeno

- Piri Piri 750
  Spicy Tomato sauce, Mozzarella Cheese & Feta Cheese, Capsicum,
  Tomato, Spring Onion, Black Olives & Chili

PIZZA
Non-Vegetarian
(1 pm - 3am)

- Spicy Mix Sea Food 950
  Fresh Tomato, Little Cheese, Garlic, Green Olives, Capers,
  Herbs & Chosen Seafood Mix

- All Chicken 950
  Fresh Tomato Sauce, Mozzarella Chicken Salami, Chicken Meat Balls,
  Chicken Smoked Frankfurter & Spring Onion

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shellfish, soy, tree nuts (cashew nuts, walnuts), wheat, etc. This will help us serve you better.
Bar-be-que Chicken  950
Cooked Chicken Cubes tossed in BBQ Sauce, marinated Tomatoes, Grilled Onion & Tomato base spread

Agnelo  950
Spiced Minced Lamb, Jalapeño and Racola

Pepperoni  950
Spicy Tomato Sauce, Double Cheese, Spicy Pepperoni Smoked Sausage and Black Olives

SWEET NOTHING

Duo of Tiramisu & Hazelnut  325
Our de-constructed combination of Mascarpone Mousse with Austrian Hazelnut

Red Velvet with Raspberry Caviar  325
A unique spin on Red Velvet Sponge Cake with Raspberry Sauce

Mango Sago Pudding  325
A delicious, addictive pudding made with mango pulp and tapioca pearls

Sizzling chocolate Brownie  350
Sizzling chocolate almond brownie and vanilla Ice cream dressed in chocolate sauce

New York Baked Cheese Cake  325
A rich baked dessert consists of Philadelphia Cheese & Sour Cream

Dark Chocolate Molten Lawa Cake  325
Think digging into a rich & delicious Chocolate Cake... the ooe-y-gooey center

Espresso Mousse Brownie  325
Fudgy Espresso Brownie topped with Espresso Mousse & Crunchy Pearls

Kesar Rasmalai  325

Gulab Jamun  325

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Lemon Curd Pistachio Freezer
Combination of two Ice Creams with Lemon Curd

Chocolate Chip Cookie Dough Sundae

Crispy Croissant Sundaes with Red Wine Hot Fudge

Grilled Hot Fudge Sundae Doughnuts

Classic Sundae Banana Spilt

Fresh Fruit platter
Gorgeous Seasonal cut fresh Fruit platter

BEVERAGES

Ice Cream Shakes
Vanilla/Strawberry/Chocolate/Mango

Cold Coffee with Ice Cream

Seasonal Fresh Fruit Juice

Espresso/Cappuccino Coffee

Decaffeinated Coffee

Bournvita/Hot Chocolate/Horlicks

Tea/Coffee

Iced Tea

Lassi

Tender Coconut Water

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Mineral Water 175
Aerated Water 175
Packaged Water 150
Diet Pepsi 175
Fresh Lime Soda 175

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Vegetarian 🟢 Non-vegetarian ✅