



Spice Court

Oriental Kitchen

SOUPS

- LEMON CORIANDER
A low calorie fragrant clear soup
- V Vegetables
Chicken
- THAI NOODLE 🌶️
Spicy noodle soup flavoured with lemon grass
- V Vegetables
Chicken
- HOT & SOUR 🌶️
Classic szechuan hot & sour soup
- V Vegetables
Chicken
- SWEET CORN
The all-time favourite Chinese soup
- V Vegetables
Chicken
- MANCHOW
A Chinese style thick vegetable soup
- V Vegetables
Chicken
- TOM YUM GOONG 🌶️
A spicy Thai shrimp soup

SALADS

- V SOM TAM 🌶️
Thai salad with raw papaya, green chillies & peanuts
- THAI CHICKEN SALAD
Galangle flavoured chicken, green beans and sprout salad



V ~ Vegetarian 🌶️ ~ Spicy Dish 👨‍🍳 ~ Chef Special

Government Taxes as Applicable.

Oriental Kitchen

STARTERS

- V WATER CHESTNUTS
Wok-fried with sweet chilli sauce
- V CHILLI FRIES 🌶️
Wok-fried potatoes and bell peppers
- V TAHOO
Crispy-fried cottage cheese with sweet basil
- V CHILLI BABY CORN 🌶️
- V VEGETABLE SAGO
Exotic vegetables with crispy rice noodles
- V MUSHROOM WONTON
Pan grilled dumplings with mushroom filling
- V VEGETABLE TEMPURA
Crispy fried assortment of vegetables
- BUTTER PEPPER GARLIC 🍳
- V Vegetables
Chicken
Fish
Prawn
- SALT & PEPPER
- V Choice of Mixed Vegetables, Corn or Mushroom
Chicken
Prawn
- POH PIA TOD
- V Vegetables
Chicken
Prawn
- SATAY
- V Malaysian style grilled and skewered dish served
with peanut sauce
Cottage Cheese
Chicken



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CRISPY CHICKEN

Crumb-fried chicken nuggets served with Sriracha sauce

DRUMS OF HEAVEN

Chicken lollipops served with hot garlic sauce

GOONG SARONG

Fried prawns wrapped in noodles

PRAWN TEMPURA

Prawn fritters served with hot garlic sauce

SPICY PRAWNS 🌶️

Wok-fried prawns flavoured with lemongrass

MAINS

V 8 JEWEL VEGETABLES

Asian greens and vegetables tossed with hoisin sauce

V LO HON JAI

Buddha's delight - assorted vegetable stir-fried with oyster garlic sauce

V KAILO TEMPE

An Indonesian (medium spicy) tangy coconut milk gravy with vegetables

SHREDDED CHICKEN WITH MUSHROOM, BAMBOO SHOOTS & BABY PAK CHOI

PAN GRILLED CHICKEN WITH BLACK BEAN SAUCE

HUNAN CHICKEN

Diced chicken tossed with basil, bell peppers and chilli flakes

MONGOLIAN CURRY 🌶️

With peppers & flavoured with chilli flakes in light soy sauce

V Vegetables Chicken



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CRISPY LAMB

Beijing style strips of lamb mutton in szechuan sauce

STEAMED FISH

*Steamed fish fillet flavoured with lemon grass,
kaffir lime & crushed chillies*

ALL TIME FAVOURITE 🌶️

An Indo-Chinese recipe with green chillies & garlic sauce

V
Cottage Cheese
Chicken
Fish

FRESH FROM THE WOK

*Your choice of black bean, hot garlic, sweet & sour or
szechuan sauce*

V
Cottage Cheese
Chicken
Fish
Prawn

THAI CURRY

Your choice of Thai green, yellow or red curry

V
Vegetables
V
Cottage Cheese
Chicken
Fish
Prawn



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RICE & NOODLES

V CORN FRIED RICE

V FRIED RICE
Vegetables
Egg
Chicken
Prawn

V SZECHUAN FRIED RICE 🌶️
Vegetables
Chicken

V ROYAL FRIED RICE
Fried rice tossed with asian greens and cashewnuts

V STEAMED RICE

NASI GORENG
*Indonesian style fried rice with chicken, shrimp
& vegetables topped with a fried egg*

V MIE GORENG
Indonesian style thin noodles with vegetables

V HAKKA NOODLES
Vegetables
Chicken

V PAD THAI
Thai style stir-fried rice noodles
Vegetables
Chicken



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Indian Kitchen

SOUPS

- V BHUNA MAKAI KA SHORBA
Soup made with roasted corn
- V TOMATO SHORBA 🌶️
Cumin-flavoured tomato soup garnished with fresh coriander
- V BADAMI SHORBA
Saffron-flavoured almond broth
- YAKHNI SHORBA
Yoghurt & saffron based mutton broth

SALADS

- V ALOO ANARDANA CHAAT
Tangy potato cubes with juicy pomegranate
- V GULMARG SALAD
A healthy salad with fruits, lettuce & sprouted beans
- V GARDEN GREENS
Assortment of fresh greens
- TANDOORI CHICKEN SALAD
Boneless Tandoori chicken tossed with lemon juice, chaat masala & chillies

KEBAB PLATTER

A delectable choice of kebabs including cottage cheese, mushroom and mixed vegetable kebabs for vegetarian platter & meat, fish and chicken for non-vegetarian platter

- V Vegetarian
Non-Vegetarian



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Indian Kitchen

STARTERS

- V CHATAKEDAR PANEER 🌶️
Cottage cheese seasoned with Punjabi spices
- V PUDINA PANEER TIKKA
Cubes of cottage cheese marinated with fresh mint, cooked in the tandoor
- V MAKHMALI PANEER TIKKA
Cubes of cottage cheese marinated with cashewnut paste & yoghurt, cooked in the tandoor
- V CHEESE MOUSSE SEEKH 🍳
Skewers of minced vegetable kebab filled with delicious creamy cheese mousse
- V DAHI KE KEBAB
- V MUSHROOM KE GALAWAT
Melt in the mouth mushroom kebabs
- V SHABNAM KE MOTI
Oven-roasted mushrooms filled with nuts
- V ALOO KI NAZAKAT
Stuffed potatoes with peppers, cooked in the tandoor
- V TANDOORI PHOOL
Charcoal-grilled broccoli & cauliflower
- V BHUTTEY KE SEEKH
Minced corn marinated with spices, cooked in the tandoor
- V AFGHANI BROCCOLI TIKKA
Tender florets of broccoli infused with flavours of mint, nuts and spices, cooked in the tandoor
- V HARA TAWA KEBAB
Pan-roasted spinach & bengal gram tikki
- V MATAR AKHROT KE SEEKH
Tender green peas seekh kebab with a walnut crust
- V MEWAAUR MAWA
Patties of green banana & crunchy nuts



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Indian Kitchen

CHICKEN TIKKA

The all-time tandoori favourite

MURGH GULABI KEBAB 🍽️

One of our signature dishes made with succulent chicken drumsticks

MURGH DHANIYA KE SEEKH

Chicken mince kebabs infused with flavours of fresh green coriander

MURGH MALAI KEBAB

Chargrilled boneless chicken marinated in creamy cheese & aromatic spices

MURGH RESHMI KEBAB

Succulent pieces of boneless chicken, coated with yoghurt, chickpea flour, egg & spices, cooked in the tandoor

MURGH KASTOORI KEBAB

Chicken marinated in yoghurt & flavoured with fenugreek, cooked in the tandoor

PATNA BOTI KEBAB 🍽️

A local favourite featuring tender pieces of mutton, cooked in the tandoor

MUTTON KE GALAWAT

MUTTON SEEKH KEBAB

Minced lamb delicately spiced with Indian herbs & spices, cooked in the tandoor

AJWAINI MAHI TIKKA

Succulent pieces of fish flavoured with carom seeds, cooked in the tandoor

SUNEHRE TANDOORI JHINGA

Prawns marinated with traditional Indian spices, cooked in the tandoor

POMMERY MUSTARD KE SCAMPI 🍽️

Prawns marinated with French mustard & Indian spices, cooked in the tandoor



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Indian Kitchen

MAINS

- V ALOO MATAR KI TARI
Stuffed potato barrels in peas gravy
- V ALOO DUM BHOJPURI
A local recipe of potatoes (semi-dry preparation)
- V ALOO PANEER NAZAKAT KORMA
Cottage cheese & potato koftas in a spinacy gravy
- V PANEER MAKHANI
Cubes of cottage cheese in a rich tomato gravy
- V PALAK PANEER
*Creamy cottage cheese cooked in a delicate spinach
gravy*
- V KESARIA KOFTA CURRY
*Soft dumplings of vegetables & cottage cheese
cooked in a saffron gravy*
- V VILAYATI HANDI
English vegetables cooked with Indian spices
- V LEHSOONI SAAG
A Maharashtrian spinach preparation with walnuts
- V KHUBAANI KA KOFTA
*Apricot & cottage cheese dumplings in a star anise
flavoured curry*
- V METHI KHUMB MATAR
Mushrooms & green peas in a fenugreek curry
- CHICKEN SEEKH DUMPUKHT
Minced chicken kebab in a creamy almond gravy
- TEEKHA MURGH 🌶️
A spicy chicken preparation with Kashmiri chillies
- MURGH NARANGI DO PYAZA
Chicken curry delicately flavoured with orange



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Indian Kitchen

KADHAI MURGH

Succulent pieces of chicken tossed with onion & peppers in a fragrant tomato curry

MURGH MEHRUNISA

Morsels of tandoori chicken in a rich tomato gravy

KEEMA MATAR

Spiced mutton mince cooked with tender green peas

KOLHAPURI MUTTON 🌶

A traditional Maharashtrian recipe

RARA GOSTH

A unique dish of Punjab in which mutton pieces are cooked with mutton mince

8 GHANTE KI NALLI

Mutton shanks stewed with saffron & aromatic spices

SHORSHE MAACH

Traditional Bengali preparation of fish in mustard gravy

DUM BIRYANI

Fragrant basmati rice seasoned with Indian spices

V

Vegetables

Chicken

Mutton

PRAWN TIKKA MASALA 🌶

Prawns cooked in a spicy tomato gravy



V ~ Vegetarian



~ Spicy Dish



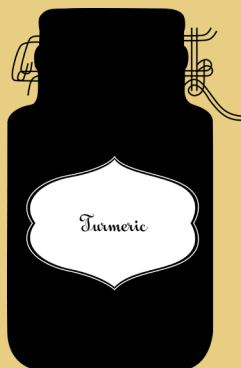
~ Chef Special

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Indian Kitchen

SIDE ORDERS

- V ROTI
Choice of tandoor roti, missi roti or roomali roti
- V NAAN & PARATHA
Choice of butter naan, garlic naan, kulcha or lacchedar paratha
- V MAURYAN CHEESE NAAN
- V BASMATI RICE
- V DAL KALBELIYA
A medley of legumes
- V DAL ARHAR TADKA
- V DAL MAKHANI
- V DHAABE WALI DAL
Punjabi style dal fry with ghee tadka
- V DAL PINNI
- V PLAIN OR MIXED RAITA
- V TANDOORI PINEAPPLE RAITA



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Western Kitchen

SOUPS

- V WINTER SCOTCH BROTH
Zucchini, mushroom & baby spinach broth
- V CORN CHOWDER
An American recipe for a delicious thick corn soup
- V CHERRY TOMATO & BASIL
An Italian tomato soup
- V CURRIED CAULIFLOWER & APPLE
- SOUP OF THE DAY
Choice of cream or broth
- V Mixed Vegetable
- V Mushroom
- Chicken

SALADS & STARTERS

- V FENNEL, FETTA & GREEN APPLE SALAD
- V HORIATIKI SALAD
A Greek salad with feta cheese, sprouts & melon
- V INSALATA CAPRES
Salad from Capri, Italy featuring fresh tomatoes, basil, mozzarella dressed with balsamic vinegar
- CHICKEN HAWAIIAN SALAD
Roasted chicken breast, chicken salami, boiled egg, cheese & greens served with thousand Island dressing
- V JALAPEÑO & VEG POPPERS
A tex-mex starter served with salsa
- V MUSHROOM & FENNEL CROSTINI
An Italian appetiser served on a toasted bread
- CHICKEN NUGGETS SANDWICH
Chicken nuggets with a filling of caramelised onions & red cabbage
- GRILLED PRAWNS
Fresh prawns grilled with butter & garlic



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Western Kitchen

MAINS

V AUBERGINE EGYPTIAN
Eggplants stuffed with green peas, served with spaghetti

V RISOTTO
Italian Arborio rice cooked with exotic vegetables, finished with cheese

V PASTA
Choice of penne, spaghetti or gnocchi with arrabbiata, alfredo or pesto sauce

V PESTO RAVIOLI
Button mushrooms & spinach stuffed dumplings, served with a pine nut and basil sauce

V TARTLET
Choice of Asparagus & Leek or Cheese & Mushroom Chicken

V SIZZLER
Served with potato wedges & English vegetables
Vegetable
Chicken

FISH GRENOBLOISE
Grilled fish served with browned butter, lemon & capers

CHICKEN À LA KING
Succulent pieces of chicken cooked in a creamy thyme pepper sauce

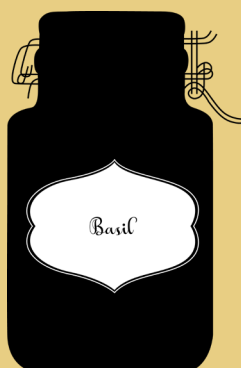
FILLET OF FISH
Grilled or crumb-fried, served with mustard mayo, greens & hammered potatoes

HASSELBACK CHICKEN
Baby spinach and ricotta stuffed tender chicken breast

CHICKEN FAJITAS
Cajun spiced chicken served with bell peppers & onions served in a tortilla

GRILLED CHICKEN
Served with hammered potatoes

CHICKEN STROGANOFF 🍳
Chicken juliennes cooked in a creamy sauce with mushrooms, served with herbed rice



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Desserts

- V CHOCOLATE HAZELNUT CHEESE CAKE
- V OREO CHEESE CAKE
- CHOCOLATE CHIP BROWNIE CHEESE CAKE
- V BLUEBERRY CHEESE CAKE
- COCONUT MACAROON TART
Desiccated coconut & puff pastry tart served with ice cream
- V APPLE PIE
Served with a scoop of ice cream
- CREAM CARAMEL
A rich custard dessert with a layer of soft caramel on top
- BROWNIE A LA MODE
- CHOCOLATE MOUSSE CAKE
Served with a scoop of ice cream
- V SOUFFLE OF THE DAY (sugar-free)
- V CHOCOLATE CUPS
Served with seasonal fruits & ice cream
- V ICE CREAM
Choice of vanilla, strawberry, chocolate, kesar pista or butterscotch
- V TUTTI FRUTTI
- V ICE CREAM SUNDAE
- BAKED ALASKA 🍷
An ice cream dessert made with layers of sponge cake & fresh fruit topped with meringue
- V MALPUA OF THE DAY
Choice of Mauryan, orange or banana
- V KULFI
- V HOT GULAB JAMUN
Served with vanilla ice cream

Wellness Menu

ENERGY BOOSTER

- V FRESH FIBROUS ORANGE JUICE (255 kcal)
- V APPLE, CELERY & CARROT JUICE (170 kcal)

STARTERS

- V SOM TAM IN CUCUMBER CUPS (67 kcal)
- TANDOORI CHICKEN SALAD (250 kcal)
- V WEIGHT WATCHER'S SALAD (71 kcal)
- V BHUTTE KE SEEKH (283 kcal)
- V HERB INFUSED GRILLED MUSHROOM (105 kcal)
- STEAMED FISH BALL (230 kcal)
- Served with hot garlic sauce*

SOUPS

- V LEMON CORIANDER (58 kcal)
- LEMON CORIANDER CHICKEN (113 kcal)
- V SWEET CORN (115 kcal)
- SWEET CORN CHICKEN (170 kcal)
- V CHERRY TOMATO & BASIL (135 kcal)

MAINS

- V HERB TOSSED ASIAN GREENS (47 kcal)
- V PAN-GRILLED TOFU & BABY SPINACH (210 kcal)
- V AUBERGINE IN PIQUANT SAUCE (98 kcal)
- CHICKEN WITH MUSHROOM, BAMBOO SHOOT & PAK CHOI (245 kcal)
- CHINESE STEAMED FISH (175 kcal)
- POACHED SOLE FILLET (175 kcal)
- Served with herb-tossed broccoli*
- V SPINACH DAL (115 kcal)
- V WHOLE WHEAT ROTI (60 kcal)
- V BAJRA ROTI (108 kcal)
- V STEAMED BROWN RICE (145 kcal)

DESSERTS (sugar-free)

- V LYCHEE TAI PAI (105 kcal)
- V CORN KHEER (105 kcal)