THE CLUB

DINNER.....

	STARTERS & SALADS
Nachos tortilla chips with refried beans, cheese sauce	949
Beetroot Salad cottage cheese, mixed greens, olives, orange segments, fresh dill and lemon caper dressing	1099
• Kesaria Malai Tandoori Paneer Tikka Indian cottage cheese marinated with cream and saffron, onion, potato, bell pepper and tomato	1129
Chicken Hawaiian Salad pineapple and celery	1149
Fish Rechado cabbage thoran, cumin tossed onion-tomato tangy warm salad	1299
Goan Cafreal Chicken Leg tangy tomato salad and pao	1299
Trio of Chicken Tikka boneless chicken marinated in spiced yoghurt, cooked in the tandoor	1299
Mahi Tikka Kashmiri Pomfret with garlic, ginger and Kashmiri chilli paste	2049
	SOUPS
■ Green Pea Emulsion Soup with almond flakes	749
Suppa de Cammarao prawn tomato soup thickened with potato	899
	MAIN
Dal Makhani black lentils simmered on a slow fire with tomato and cream	1099
• Vegetable Jalfrezi medley of vegetable cooked with onion and bell peppers in a light tomato sauce tossed with Indian spices	829
Bhindi do Piyaza lady fingers tossed with onion and tomato	829
Aloo Dum Banarasi stuffed potatoes in a rich creamy Cashewnut sauce	829
Paneer Butter Masala cottage cheese in creamy tomato gravy	1129
■ Eggplant, Zucchini, Potato, Onion Parmigiana tomato sauce	1199
Spaghetti, Penne, Fettuccine, Farfalle and Fusilli	
Arrabbiata, rustic Pomodoro, aglio e olio, basil pesto or cream	1199
Seafood, chicken, Bolognaise or ham	1299
Risotto	
With vegetables	1199
With seafood	1299
Goan Curry cooked in traditional coconut curry	4400
Chicken	1499
Seafood	1549
Prawns Piri Piri red chilli spiced dry preparation with kachumber salad and Goan pao	1549
Chicken Makhani tomato gravy with butter and cream	1499
Mutton Kofta Curry onion, tomato and cashew nut gravy	1549
Stuffed Chicken Breast green beans, basil, mozzarella cheese, green pea and corn stew	1499
Tenderloin Stroganoff with herbed rice, gherkins, beetroot and boiled egg white	2099
● Almond Crusted Seared Salmon moong bean ragout, ginger tomato confit, orange-caper butter sauce	2099
Surf and Turf couple of tiger prawns, local tenderloin steak and potato mash, grilled vegetables	2099
Grilled Arabian Tiger Prawns Garlic tossed beans, potato and sun-dried tomato ragout, white wine onion Vinaigrette, lamb jus	3099
New Zealand Lamb Chops dauphinoise potato, sautéed mushroom, bunch of buttered beans, lamb jus	3799
Lobster Thermidor grilled tomato, green beans and saffron rice	3799
■ Tandoori Lobster cashew nut paste, ginger, green peas raisin pulao	3799
 Australian Angus braised potato, roasted garden vegetables, wild sautéed mushroom and jus Cube Roll (200 gms) 	4099
Australian Wagyu- Striploin (200 gms) braised potato, roasted garden vegetable, wild sautéed mushroom and jus	8199
	<i>a</i> za = <i>a</i>
	SIDES
Indian Breads choice of roti, naan	299
Cheese and Garlic Naan or Stuffed Paratha	299
French Fries	499
Steamed Rice	529