Please inform our Service Associate in case you are allergic to any of the following ingredients:-

Fish, shell fish and their products | Milk and dairy products | Wheat and wheat products | Peanuts, soya, tree nuts, sesame seeds and other nuts | Mushrooms or edible fungi | Any other

Our Chef would be delighted to design your meal without them

Refined vegetable oil/ butter/ desi ghee has been used in preparation.

SOUP OF THE DAY

(Served from 12 noon - 2300 hrs)

■ TOMATO AND BASIL ESSENCE Signature 🚱 🕕	150
■ CREAM OF BROCCOLI Signature ①	150
■ GOAN CHOWDER Locavore S Flavours of kokum, seafood, coconut milk & spices	230
■ TOM YUM SOUP (PRAWNS / CHICKEN) Flavoured with kafir lime & Thai spices	200
HOUSE GREENS (Served from 12 noon -2330 hrs)	
■ PEAR & BLUE CHEESE SALAD ((Seasonal) Caramelized pear, lettuce, walnuts, blue cheese & mustard vinaigrette	200
• GREEK SALAD (2) (1) Feta cheese, pimentos, onion, cucumber, olives, lettuce & apple cider vinegar	200
■ WATERMELON STEAK SALAD (1) Watermelon, crumbled creamed cheese, pickled onion & balsamic reduction	200
THE SHRIMP COCKTAIL () Prawn tails, white wine, wasabi mayo & barbeque sauce	280
■ SMOKED SALMON CORNETS () ① Smoked salmon, sour cream & capers	300
CAESAR SALAD (I) Romaine lettuce/ iceberg, Caesar dressing, shaved parmesan & garlic crouton Served with or without grilled chicken & crispy bacon	200 250
FORTUNE FAST – INTERNATIONAL FAST FOOD (Served from 12 noon – 2330 hrs)	
MUSHROOM AND TOMATO BRUSCHETTA Mushroom, tomatoes on garlic toasted French loaf	200
• CRUNCHY MUNCHIES (1) Panko crumbed onion rings, farmer's cheese & jalapenos; served with wasabi mayo	250
■ MEZZE ③ ② Hummus, muhammara, mutabel & labneh; served with bread	300
 Vegetarian Non-vegetarian Contains Dairy Product Contains Nut Round Contains 	

	VEGETABLE SPRING ROLLS Deep fried glass noodles & vegetable rolls served with sweet chili sauce	200
•	SOLE RAECHADO TIKKA © Locavore Sole fish & raechado masala; served with kokum & yoghurt aioli	280
	SHEESH TAWOOK	250
	PORK & PRAWN SKEWERS (5) Barbecued pork & prawn mince, served with chili dipping sauce	280
	BURGERS & Choice of one: Sesame Masala buns	
	CLASSIC	
	Mix Vegetable with Gherkin and Sun-dried Tomatoes Minced Chicken and Coriander	220 250
	LAMB & TZATZIKI BURGER (1) Grilled lamb patty & greek tzatziki; served with fries	280
	CUTLET STEAK Breaded lamb steak, served with Goan poi & fries	280
	SANDWICH DELI - PLAIN, GRILLED OR TOASTED (2) Choice of bread: White Brown Multi-grain	
	(Any four) omato/ onion/ cucumber/ lettuce/ gherkins/ cheese/	
	coleslaw/ roasted veggies	220 250
	(Any one) Roasted chicken chicken salami boiled egg omelette	250
	CLASSIC CLUB SANDWICH 4	
	(Any four) Tomato/ onion/ cucumber/ lettuce/ gherkins/ cheese/ coleslaw/ roasted veggies	250
	(Any one) Roasted chicken/ chicken salami/ fried egg and bacon	280
	LOBSTER ROLL S Lobster, mayonnaise, lemon juice, celery & buttered French roll	500
	PULLED PORK WRAP Braised pork , braised jus coleslaw & tortilla	300

 $Sandwiches,\ burgers\ \&\ wraps/rolls\ are\ served\ with\ French\ fries\ and\ homemade\ pickles$

INDIAN FAVOURITE STREET FAST FOOD

 $Served\ from\ 1200\ noon-2300\ hrs$

■ SNACK BASKET ① ⊗ Choice of pakoda, samosa, aloo bonda	300
PAO BHAJI Buttered pao, served with bhaji	200
Paneer khurchan & roomali roti with laccha pyaaz	250
• MURGH KATHI ROLL Tawa chicken & roomali roti with laccha pyaaz	300
■ GOAN MASALA/ RAWA FRIED S Locavore Prawns Squid Mussels	300
TANDOOR AND TAWA SE Served from 1230 hrs to 1530 hrs & 1930 hrs to 2330 hrs	
• AJWAINI PANEER TIKKA () Cottage cheese marinated in yogurt, caraway seeds and yellow chili	250
■ SUBZ SEEKH KABAB Minced vegetable patties with Indian spices	250
■ AATISH-E- ALOO Potatoes stuffed with potato hash & raisins	250
TANDOORI JHINGA Jumbo prawns marinated in chilli and yogurt	350
■ AJWAINI MAHI TIKKA ⑤ Fish marinated with a blend of Indian spices	330
TANDOORI MURGH Classical Punjabi delicacy	350
■ MURGH MALAI TIKKA ① ③ Chicken supreme, curd, cheese & coriander	280
■ GOSHT BOTI KEBAB Mutton cubes in a blend of Indian spices	300

Kebabs are served with mint chutney and laccha pyaaz

LUNCH & DINNER

Served from 1230 hrs to 1530 hrs & 1930 hrs to 2330 hrs

INDIAN ESSENCE

PANEER () Kadhai Palak Mutter	300
ADRAKI ALOO GOBHI Potato & cauliflower tempered with cumin, ginger and fresh coriander	280
■ DAL-E-FORTUNE Signature ① Black lentils slow cooked with fresh spices, cream and butter	300
• DAL TADKA Moong dal tempered with garlic, onion and tomatoes	280
• MUSHROOM XACUTI MASALA So Locavore Traditional Goan curry with spices, coconut and white poppy seeds	300
■ VEGETABLE SORAK Locavore Vegetables cooked with chili & coconut milk	280
PRAWN BALCHAO S Locavore Goan style pickled prawns masala	380
■ KADHAI JHINGA ⑤ Prawn preparation with capsicum, tomato, onions and spices	380
■ GOAN FISH CURRY Locavore Pomfret simmered in kokum flavoured coconut milk	350
CHICKEN CAFREAL Locavore Chicken, green coriander, green chilies	350
MURGH MAKHANI (1) (8) Classical Punjabi delicacy	350
LAAL MAANS Signature (2) Mutton curry with whole red chilies and spices	380
PORK VINDALOO Locavore Pork, chilies, spices and local vinegar	350
RICE, ROTI AUR RAITA	
SUBZ DUM BIRYANI (2) Basmati rice, spices & vegetables finished on dum with saffron cream	330
PULAO Jeera Vegetable Peas	300
■ STEAMED RICE 🚳	200
 ■ Vegetarian ● Non-vegetarian ① Contains Dairy Product ⑤ Contains Nut ⑥ Round The Clock ⑥ Contains Fish ⑥ Contains Pork ⑤ Contains Shellfish 	

■ BIRYANI MURGH / GOSHT AWADH ② Chicken or lamb cooked with fragrant Basmati rice, served with burrani raita	400/350
■ ROTI	60
Tandoori Missi Roomali NAAN Butter Garlic Cheese	80
PARANTHA Pudina Mirchi Mooli (seasonal) Gobhi (seasonal)	80
STUFFED KULCHA	
Aloo Paneer Pyaz Masala	100
Lamb Keema	130
■ RAITA ① Vegetable Boondi Burrani	100
■ PLAIN CURD ①	100
CONTINENTAL SELECTION	
■ VEGETABLE SHASHLIK (2) With masala pilaf and turmeric gravy	300
• QUESADILLAS (1) Refried beans with pimentos, cheese and tortilla, served with sour cream and salsa	300
■ BAKED POTATO ① Signature Stuffed with mushroom duxelle and topped with cheese	300
■ GRILLED TIGER PRAWNS ③ Garlic flavored prawns, ratatouille and lemon caper emulsion	400
■ GRILLED FISH 🕙 🖗 Fish topped with sautéed mushrooms, garlic mash and roasted pepper coulis	350
ORANGE AND CINNAMON GLAZED CHICKEN 4 Pan seared chicken, orange & cinnamon glaze	350
■ GRILLED LAMB CHOPS ② Lamb chops with mint sauce and pan grilled potatoes	400
PORK CHOPS Grilled pork chops with thyme jus, roasted garlic and polenta	350
<i>PASTAS</i>	
Choice of one Penne/ Spaghetti/ Fusilli/ Fettuccini/ Gnocchi	300
(Any three) Broccoli/ carrots/ spinach/ sun-dried tomatoes/ mushrooms/ pimentos/ zucchini	
Choice of any one non veg - Prawns ○ Fish ○ Chicken	350/380
Choice of any one sauce: Lemon, Garlic, Butter & Pepperoncino Creamy Pesto ⊗ Arrabbiata	
Choice of any one sauce: Bloody Mary Marinara	
LEMON & THYME RISOTTO (1) Arborio rice flavoured with thyme & lemon	330
■ Vegetarian ■ Non-vegetarian © Contains Nut 6 Round The Clock	

ORIENTAL TEMPTATION

THAI CURRY Signature Veg Seafood Chicken	300 380 350
STIR FRIED Choice of sauce: Hot Garlic/ Coriander/ Sichuan/ Black Bean/ Oyster Vegetable Seafood Chicken Lamb	300 380 350
■ CLAY POT RICE Steamed rice or noodles with vegetable / seafood 🕥 / fish 🎯 / chicken / lamb / pork 📆,	380
FRIED RICE & NOODLES	330 380 350
DESSERTS (1) Served from 1230 hrs to 2300 hrs	
■ MOONG DAL HALWA ③ Lentil paste cooked with milk solids and sugar	150
■ GULAB JAMUN �� Reduced milk dumplings with syrup	150
■ KESARI PHIRNEE �� A rich rice and milk pudding set in a mould, garnished with nuts	150
BAKED CHEESECAKE Signature Cream cheese and cracker crust	150
DECADENCE OF DARK CHOCOLATE Creamy chocolate mousse	200
■ BROWNIE SUNDAE Warm rich chocolate brownie topped with chocolate sauce and served with a scoop of vanilla ice cream	200
ORANGE CRÈME CARAMEL (2) Orange flavoured custard Steamed Caramelized eggs	200
CHOICE OF ICE CREAM Please ask your Service Associate for the available flavours	150
Vegetarian ● Non-vegetarian ① Contains Dairy Product ⑤ Contains Nut	

BEVERAGES

Served from 0700 hrs to 2300 hrs

FRESH SEASONAL JUICES Please ask your Service Associate for the flavours available	150
PRESERVED JUICES Please ask your Service Associate for the flavours available	100
LASSI (1) Plain Sweet Salted Masala	150
SHAKES (1) Peanut Butter & Banana Date & Nuts Blueberry & Maple Chocolate Vanilla Mango Strawberry	150
COLD COFFEE (1) With or without ice cream	150
ICED TEA Lemon Peach Apple	130
FRESH LIME SODA Salted Sweet	100
AERATED BEVERAGES	100
DIET BEVERAGES	130
PACKAGED DRINKING WATER	80
RED BULL	200
MALTS (1) Hot Chocolate Bournvita Horlicks	100
COFFEE Americano Capucinno Espresso Café Latte Café Mocha South Indian Coffee	100
TEA Assam Darjeeling Chamomile English Breakfast Green Farl Grev Masala	100