



SALADS

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| Classical caesar salad with parmesan shavings and garlic bread | 300 |
| Candied walnuts, orange segments and mixed greens tossed in orange sesame dressing | 300 |
| Cherry tomatoes, olives and cheese with mixed greens and lemon oregano dressing | 300 |
| Grilled aubergine with wild rocket and balsamic vinaigrette | 350 |
| Steamed potato, orange segments, hardboiled egg and confit basa with olive oil dressing | 400 |
| Toppings non veg: chicken/prawn | 90 |

SOUPS

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| Wild mushroom creamy soup garnished with cheese garlic toast | 200 |
| Creamed broccoli soup garnished with garlic cheese toast | 200 |
| Traditional Spanish gazpacho, cold tomato soup topped with basil and olive oil | 250 |

BURGERS: Served With Fries And House Salad

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| Beef patty cooked to perfection topped with sliced cheese, sautéed onion, mushrooms, jalapenos and tomatoes | 350 |
| Chicken patty topped with sliced cheese, cucumber, onion and cajun mayonnaise | 350 |

Please advise our service staff if you have any allergies. Govt. tax and service charge as applicable



EUROPEAN TAPAS

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| Grilled zucchini with parmesan on crostini | 200 |
| Boiled potatoes served cold, seasoned with capsicum, onion, parsley and olive oil | 200 |
| Wild mushrooms and béchamel sauce deep fried croquettes | 300 |
| Baby roasted potatoes tossed with canary islands sauce | 300 |
| Creamy goat cheese topped with caramelized onions and tomato compote | 350 |
| Grilled paneer marinated with Mediterranean spices | 350 |
| Aerated tomato foam served on top of a poached egg, garlic croutons and basil | 350 |
| Selection of three vegetarian starters served along with dips | 350 |
| Braised ox tail mini burger, served with home made chips and braised mayo jus | 250 |
| Choux pastry stuffed with braised ox tail, mashed potatoes in a vegetables nest | 250 |
| French style bacon quiche | 300 |
| Roasted chicken croquettes | 350 |
| Beef meatballs cooked in arrabiata sauce topped with crispy potatoes | 350 |
| Barbeque style chicken wings | 400 |
| Creamy scrambled eggs with chorizo served on crostini | 400 |
| Chicken marinated with Mediterranean spices slow cooked in tandoor | 400 |
| Seafood tempura basket served with ali oli and sweet chili sauce | 400 |
| Roasted beef canape topped with caramelized onion and dijon mustard | 350 |
| Selection of three non vegetarian tapas served along with dip | 400 |
| Jumbo prawns marinated in garlic and olive oil served with garlic bread | 500 |

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EUROPEAN MAIN COURSE

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| Penne cooked with traditional tomato sauce | 350 |
| Creamy mushrooms risotto topped with parmesan | 400 |
| Zucchini cannelloni stuffed with spinach topped with bechamel sauce | 350 |
| Homemade lasagna stuffed with mixed vegetables topped with parmesan | 350 |
| Pan fried polenta topped with grilled vegetables, black olive tapenade and green sauce | 400 |
| Tagliatelle with beef bolognese | 425 |
| Penne with Spanish chorizo and semi spicy tomato sauce | 450 |
| Spaghetti with grilled prawns tossed in garlic and olive oil | 600 |
| Spring chicken marinated in parsley and garlic sauce served with cauliflower risotto | 450 |
| Beer and Citrus Chicken | 450 |
| Roasted beef over mashed potatoes garnished with prawn and ratatouille | 550 |
| Risotto cooked in rich seafood stock topped with fried almonds | 600 |
| Grilled salmon over Greek salad with basil infused cream sauce | 750 |

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INDIAN TAPAS

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| Palak ke sheek Spinach sheek seasoned with masala cooked in tandoor | 275 |
| Beetroot tikki Beetroot tikki deep fried served with beetroot chutney | 275 |
| Bhutteyan da kabab American corn tikki spicy | 300 |
| Paneer kathi roll | 300 |
| Chicken kathi roll | 300 |
| Paneer tikka multani Stuffed paneer tikka cooked in tandoor to perfection | 350 |
| Mutter shami kabab Green peas shami tikki tawa fried served along with chutney | 350 |
| Cheese kurkure Wonton encased cheese stuffing served with sweet chili sauce | 350 |
| Tandoori broccoli Broccoli cooked in tandoor topped with cheese served along with chutney | 375 |
| Indian vegetarian platter Selection of three vegetarian tapas served along with chutney | 375 |
| Tandoori pomfret Marinated pomfret cooked in tandoor medium spicy | (As per market rates) |
| Prawn kathi roll | 380 |
| Murgh tikka Traditional chicken tikka | 400 |
| Roti pe boti Chicken tikka served over butter naan | 450 |
| Haryali chicken tikka Green chilly marinated chicken cooked in tandoor | 400 |
| Chicken bhuna kabab Black pepper marinated chicken cooked in tandoor | 400 |
| Ajwaini fish tikka Carom seeds marinated fish cubes cooked in tandoor | 400 |
| Amritsari machi fry Indian spices marinated fish deep fried | 400 |
| Mutton raunaqeen sheek Mutton sheek cooked to perfection | 425 |
| Indian non vegetarian platter Selection of three non vegetarian starters served along with chutney | 500 |
| Tandoori jingha Prawns cooked in tandoor served along with chutney | 550 |

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INDIAN MAIN COURSE

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|--|-----|
| Navarathan subji 9 types of vegetables cooked in a medium spicy curry | 375 |
| Egg chatpata masala Boiled egg cooked in onion tomato gravy | 375 |
| Daal makhani Dark rich lentils cooked over night | 400 |
| Daal saat salam Yellow lentils cooked with 7 different spices | 400 |
| Sultani paneer Paneer cooked in spinach and a sweet and spicy water chestnut gravy | 450 |
| Paneer tikka lababdar Paneer cooked in onion tomato gravy | 450 |
| Rara ghost Slow cooked mutton served with mutton mince semi dry | 450 |
| Mutton rogan josh Slow cooked mutton in tomato gravy | 500 |
| Butter chicken Traditional style butter chicken | 525 |
| Murgh badami kukad Boneless chicken cooked in white gravy not spicy | 525 |
| Patiala shahi macchi Fish curry cooked in yellow gravy medium spicy | 550 |
| Jingha masala Tandoori prawns cooked with onion tomato gravy | 600 |
| Raita | |
| Half | 40 |
| Full | 80 |

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INDIAN BREADS

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| Butter Naan | 80 |
| Roti/Rumali roti | 50 |
| Lacha Paratha | 60 |
| Kulcha | 70 |

STEAMED RICE 150

DRY FRUITS PULAO 250

Mix dry fruits pulao

MUTTON BIRYANI 500

Mutton dum biryani

DESSERTS

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|---|-----|
| Brown sugar caramel custard topped with fruits and croquant caramel | 200 |
| Dark chocolate lava cake served with vanilla ice cream | 300 |
| Mixed fruits over crushed cookies topped with mango sphere | 300 |
| Two layers of chocolate ganache over a black and white chocolate pastry | 350 |
| New York style baked strawberry cheesecake | 350 |
| Home made chocolate truffles (4 pieces) | 150 |
| Sunny side up with hash browns, a dessert inspired by molecular gastronomy, a Sanctum Signature favourite | 350 |

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