

Breakfast
(07:00 to 11:00)

Cereals V	170
Corn flakes/ wheat flakes/ choco flakes Served with hot or cold milk	
Oatmeal porridge V	170
Served with hot or cold milk	
Dosa V	220
Plain/masala Served with sambar and chutney	
Steamed idlis V	220
Served with sambar and chutney	
Medu Wada V	250
Served with sambar and chutney	
Pancake	220
Plain/ berry/ banana Served with maple syrup and melted butter	
<u>Eggs to order</u>	
Three eggs omelette/ Scramble	250
Plain/ cheddar cheese/ mushroom/ ham/ masala	
Two eggs	220
Fried/ poached/ boiled	
<u>Add ons</u>	
Crispy bacon	130
Ham	130
Chicken sausage	130
Baked beans V	100
Fresh fruit juice of the season V	120

Symbol: Chili: **C**, Vegetarian: **V**
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All day dining
(11:00 to 23:00)

Double decker chutney sandwich V 300
Cheese, cucumber, potato, tomato and mint chutney

Croissant Sandwich
Serve with seasonal cut fruits
Tomato and cheese 300
Ham and cheese 350

Grilled Panini sandwich
Grilled vegetable and mozzarella cheese 300
Roasted chicken and pesto mayonnaise 350

Vegetable burger V 300
Curried vegetable rissole

Paneer and capsicum wrap V 300
Served with pickle onion and chutney

Pita pocket
With falafel and taratour sauce 300
With grilled chicken sumac mayo 350

Chicken tikka wrap C 350
Served with pickle onion and chutney

Bougainvillea club sandwich 400
Chicken, cheese and fried egg
*bacon available on request

Golfer's burger 400
Choice of tenderloin/ chicken
With fried egg and cheese
*bacon available on request

Specialty pizzas
(11:00 to 23:00)

Margarita V 300
Mushroom, sun dried tomatoes, olives V 320
Paneer tikka, capsicum, onion, cilantro V 320
Chicken tikka, grilled onion, peppers, cilantro C 350
Pepperoni 400
Ham, mushroom 350
Prawn, scallion, chili, tomatoes 400

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Salad and Appetizer
(12:00 to 15:00 & 19:00 to 23:00)

Tomato and mozzarella Bruschetta V	150
Salt and pepper mushroom V	250
Greek salad V	300
Lettuce, cucumber, tomato, peppers, olives, onion, and feta cheese	
Mediterranean Platter	
Hummus, tabouleh, fattoush, babaganoush, marinated olives and feta, served with pita bread	
With falafel	375
With chicken shish taouk	450
Green leafy salad with garlic parmesan dressing with	
Choice of topping;	
Tawa Paneer tikka	300
Kalonji chicken tikka	350
Cilantro grilled shrimp	475
Prawn spring rolls	550
Served with hot garlic sauce	
Smoke salmon and beans	475
Smoked salmon, Romaine lettuce, French Beans, tomatoes, olives, capers, onion rings tossed in mustard vinaigrette	
Crispy fried calamari	400
Egg dipped squid rings, fried with spicy tomato salsa	
Chicken drummets	350
Served with chili garlic sauce	
Golfer salad	350
Grilled chicken breast, prawn, tomato, onion, egg, corn on a bed of crispy ice burg lettuce with cilantro balsamic vinaigrette	
*bacon available on request	

Kebabs

Ajwaini Paneer tikka V	325
Marinated stuffed cottage cheese, with carom seeds	
Gilafi vegetable seekh kebab V	325
Minced vegetable skewer, studded with peppers and sesame seeds	
Kalonji chicken tikka C	375
Tandoori marinated boneless chicken, with onion seeds	

Pudina lamb seekh kebab	375
Minced lamb skewers, with chopped mint	
Achari mahi tikka C	375
Fish cubes marinated, with pickle spices	
Kali mirch malai jhinga C	550
Prawns marinated with creamed hung yoghurt, crushed black pepper and subtle Indian spices	

Soup

(12:00 to 15:00 & 19:00 to 23:00)

Minestrone V	180
Italian soup of vegetables and pasta, infused with pecorino Romano	
Forest mushroom cappuccino	
Choice of	
Walnut oil and olive pesto V	180
Poached herb chicken	200
Sweet corn soup	
Vegetable V	180
Chicken	200
Noodle soup	
Vegetables V	180
Shrimp	200

Main courses

(12:00 to 15:00 & 19:00 to 23:00)

Pasta

Penne/ spaghetti/ fusilli/ home made fettuccini/ home made tortellini	
With choice of sauces	
Chunky pomodoro	350
Spicy arabiatta	350
Basil pesto	350
Creamy alfredo	350
Tenderloin bolognaise	400

Risotto	350
Creamy mushroom and sun dried tomatoes	
Mashed peas and olives	

Add ons

Grilled vegetables	100
Grilled chicken breast	150
Cilantro grilled prawns	200

Cous cous with vegetable and chickpea tagine	375
A combination of chickpeas, egg plant, squash, green peppers, onions, tomatoes, cooked in tomato sauce, served on couscous.	

Roasted chicken breast with basil jus.	400
Served with sautéed spinach, & garlic mash potatoes	
Chicken piccata milanese	400
Pan-fried chicken escalope, served with homemade fettuccine pasta and sun dried tomato sauce	
Fish and chips with remoulade sauce	450
Marinated fish, crumb fried served with remoulade sauce	
Grilled fish with creamy garlic sauce	450
Served with grilled vegetables, herb potatoes and creamy mustard garlic sauce	
Salmon steak on a bed of ratatouille	550
Grilled salmon steak, served with winter vegetable tomato ragout, scalloped potatoes, white wine and orange reduction.	
Steak napolitano	450
Marinated tenderloin steak, served with chunky tomato stew, rosemary potato and grilled vegetable	

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Oriental selection

Stir-fry

Types of sauces ginger soy and spicy Sichuan sauce

With Choice of

Asian green	250
Chicken and broccoli	300
Prawn and pokchoy	550

Thai red curry

With Choice of

Eggplant and zucchini	250
Chicken with mushroom	300
Prawn with bamboo shoot	550

Fried rice

Vegetable and scallions V	250
Egg and chicken	300
Seafood	350

Chicken Hakka noodles **300**

Chili garlic noodles **V** 250

Indian selection

Aloo jeera (or) Aloo methi	275
Kumbh Palak V Melange of mushroom and spinach, tempered with ghee and garlic	300
Kadai vegetable Kalonji V Vegetables, tossed with blend of hand pound spices, finished with onion seeds	275
Choice of Paneer preparation V Makhani Palak Kadai	300
Yellow dal tadka V Toor dal, tempered with onion, garlic, cumin, chili, tomato and coriander	250
Dal makhani V Braised black lentils, finished with cream tomato and spices	275
Chicken tikka makhani C Tandoor cooked boneless pieces of chicken, finished in a creamy tomato sauce	375
Guntur chicken vepudu C Spicy Andhra chicken preparation.	375
Lamb rogan josh Slow stewed boneless lamb, with kashmiri chilies infused with an Indian spice bouquet	525
Nellore fish curry C Fish stew with chilies, tomatoes and tamarind	400
Kadai Achari prawns C Spicy Pickle marinated prawns, with blend of hand pounded spices with bell pepper and red onion	550
<u>Rice and breads</u>	
Choice of Pulao preparation V Vegetable Jeera and mutter Paneer	275

Biryani V	
Served with mirch ka salan and raita	
Vegetable	350
Lamb	400
Steam rice V	150
Curd rice V	160
Plain curd V	70
Phulka (basket of four) V	135
Tawa laccha paratha V	135
Whole wheat flaky unleavened flat bread	
Tandoori breads (basket of two) V	135
Choice of: Naan/roti/kulcha/laccha paratha	
	<u>Dessert</u>
Classic tiramisu E	250
Wasabi cheese cake C	250
Apple and carrot halwa crumble pie with raspberry rabri V	300
Gulab jamun V	300
Walnut brownie with vanilla Ice cream V	200
Seasonal fresh fruit platter V	200
Ice cream (two scoops) V	150
Choice of:	
Vanilla/ chocolate/very berry strawberry/ mango/ butter Scotch	

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Plus 4 pub
(11:00 to 23:00)

Crispy corn kernels V	250
Cauliflower Manchurian V	250
Salt and pepper mushroom V	250
Tomato and mozzarella Bruschetta V	150
Cheese chili garlic bread V	150
French fries V	150
Basket of fries V	250
Crispy onion ring, French fries, spiced potato wedges and cheese and jalapeño poppers	
Prawn spring rolls	550
Chicken drumets in Sichuan sauce	350

From the tandoor
(12:00 to 15:00 & 19:00 to 23:00)

Ajwaini paneer tikka V	300
Marinated stuffed cottage cheese, with caraway seeds	
Gilafi vegetable seekh kebab V	300
Minced vegetable skewer, studded with peppers and sesame seeds	
Kalonji chicken tikka C	350
Tandoori marinated boneless chicken, with onion seeds	
Pudina lamb seekh kebab	350
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