



THE BEACH BRASSERIE





APPETISER

Seared Tuna Salad	78	Beef Carpaccio	55
Thick juicy cut of tuna seared to perfection on a bed of romaine lettuce, spinach and accompanied by our signature dressing		Slices of fresh beef served with rocket salad and freshly-shaved parmigiano	
Caesar Salad	76	Seafood Bisque	69
Classic anchovies, garlic, mustard and cheese on a bed of romaine lettuce		Classic seafood soup served with a slice of focaccia	
Caprese Salad	48	Mushroom Soup	52
Fresh slices of handpicked tomato, mozzarella and basil served with balsamic glazed		Assorted mushroom with truffle	

PASTA

Basil Pesto	72	Ravioli	79
Fresh blends of basil, spices and herbs with cherry tomato and freshly-grated parmigiano		Spinach and ricotta cheese stuffed and poached in butter and sage	
Carbonara Fettuccine	85	Rigatoni	88
Smoked duck, cream, cheese and egg yolk		Arabiata with meatballs and fresh parmesan	
Wild Mushroom Risotto	79	Spaghetti Bolognese	88
Creamy al' dante assorted mushroom and dried porcini with freshly-shaved parmigiano		Slow-rendered minced beef in rich tomato sauce	



MAIN COURSE

Beef Medallions Thick juicy cut of chateaubriand grilled to doneness of your liking and served with side-roasted potatoes and broccoli puree	290	Grilled Giant Prawns Served with buttered-corn, asparagus with charred lemon <i>Pick one side dish:</i> <ul style="list-style-type: none">• Creamy Spinach• Grilled Vegetable Tian (Eggplant, Zucchini, Potato & Tomato)• Creamy Mash Potato	230
Lamb Shank Four-hour red wine braised lamb shank	148		
Seared Fish Seasonal catch of the week served with a side of creamy mash and lemon beurre blanc	100		
Grilled Spring Chicken Served with buttered-corn and miso grilled potatoes	100		

DESSERT

Panna Cotta Creamy texture with side of berry compote	46	Chocolate Soufflé Freshly-baked souffle served with orange salted caramel	52
Tiramisu Coffee-infused lady fingers on layers of mascarpone cheese	52	Crème Brulee Rich custard base topped with a layer of caramelised sugar	50



THE TANDOOR

INDIAN CUISINE

Tandoori Chicken Marinated chicken with spices, yoghurt, ginger, garlic, cooked in a tandoori oven and served with chutney salad, onion rings and lemon wedges <i>Served with a choice of Garlic Naan or aromatic Briyani Rice</i>	75	Tawa Fried Fish (Shallow Fried Fish) Fish marinated with Indian spices, ginger-garlic paste, lemon juice and shallow-fried <i>Served with a choice of Tandoori Naan or aromatic Briyani Rice</i>	85
Mutton Rogan Josh Lamb cubes marinated in Indian red spices and cooked with onion, tomatoes, ginger and garlic <i>Served with a choice of Garlic Naan or aromatic Briyani Rice</i>	80	Dal Tadka A mix of moong dal and arhar dal cooked to medium spiciness <i>Served with a choice of Garlic Naan or aromatic Briyani Rice</i>	65
Butter Chicken Boneless diced tandoori chicken cooked in butter, cashew nuts, tomatoes and mild Indian spice <i>Served with a choice of Garlic Naan or aromatic Briyani Rice</i>	75	Tawa Fried Prawns (Shallow Fried Prawns) Tiger prawns marinated with Indian spices and shallow-fried <i>Served with a choice of Tandoori Naan or aromatic Briyani Rice</i>	80
Chicken Tikka Boneless chicken marinated in yoghurt and mild Indian spices, roasted in a clay-oven and accompanied by dal tadka and chutney <i>Served with a choice of Garlic Naan or aromatic Briyani Rice</i>	75	Chicken Chettinad Chicken cooked with Indian whole spices and coconut <i>Served with a choice of Tandoori Naan or Pulao Rice</i>	70
Paneer Mutter Cottage cheese and green peas cooked with Indian spices, ginger, onion and tomato gravy <i>Served with a choice of Garlic Naan or aromatic Briyani Rice</i>	65	Paneer Makhani Cottage cheese cubes, butter and tomatoes cooked with mild spiced gravy and accompanied by achar and papadam <i>Served with a choice of Garlic Naan or aromatic Briyani Rice</i>	65



Prawn Kadhai Medium tiger prawns cooked in medium-spicy gravy and accompanied by achar and papadam <i>Served with a choice of Tandoori Naan or aromatic Briyani Rice</i>	75	Vegetable Pakora Deep-fried vegetable snack, made with gram flour and spices	35
Mutton Chukka Lamb cooked in spices, coconut, garlic and curry leaves and accompanied by papadam <i>Served with a choice of Garlic Naan or aromatic Briyani Rice</i>	70	Paneer Pakora A quick snack that has a lovely crispy texture with a moist, soft paneer from within, made with paneer and gram flour	40
Palak Paneer Cottage cheese cooked with spinach and Indian spices <i>Served with a choice of Tandoori Naan or aromatic Briyani Rice</i>	60	Naan Bread A leavened flat bread cooked in clay oven	20
Mushroom Masala Delicious Indian curry made with mushroom, onions, tomatoes, spices and herbs <i>Served with a choice of Garlic Naan or aromatic Briyani Rice</i>	65	Briyani Rice Rice cooked with aromatic spices	25

DESSERT

Gulab Jamun Fried milk dumplings in rose-scented sugar syrup	22	Rasgulla Curd cheese dumplings in light sugar syrup	22
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