

LUNCH AND DINNER MENU FOR BANDARI GRILL

Served between 11.30 am till 3.00 pm and 07.00 pm till 11.30 pm

SALADS AND STARTERS

Greek Salad	8,000
<i>An all time classic having an assortment of fresh vegetables, olives and Feta cheese tossed in a smooth herb vinaigrette. Served with lavash bread</i>	
Mushroom and Cheese Filos	12,000
<i>Cream cheese, cheddar and chives in a delicious filling served with salsa</i>	
Kham Khatai **S**	8,000
<i>A tangy Indian salad with green beans spiced with a traditional mix of fresh grilled herbs and served on flour crisps, accompanied by a relish</i>	
“Caesar” Salad**S**	15,000
<i>Fresh iceberg lettuce served with an anchovy dressing and topped with a choice of: Skewered Prawns/Chicken Tikka/Grilled Chicken</i>	
Honey Mustard Chicken **S**	12,000
<i>Tender breast of grilled chicken marinated with honey and a piquant mustard sauce</i>	
Char grilled chicken salad	12,000
<i>A delightful tossed salad. Juicy morsels of char grilled chicken steeped with tandoori spices, greens and honey soaked walnuts</i>	
Jamaican Beef Salad	12,000
<i>Skewers of tender loin and tropical fruits served with iceberg lettuce, which has been tossed in a sweet rum dressing</i>	

FROM OUR SOUP SECTION

Roasted Tomato and Basil Soup	8,000
<i>An all time favorite served with basil cream</i>	
Wild Mushroom and Cilantro Soup	8,000
<i>Cream of wild mushroom delicately laced with the fragrance of cilantro</i>	
Crab Bisque	8,000
<i>A sweet essence of crab and tomato</i>	
Rainbow Chicken Clear Soup	8,000
<i>A clear chicken soup served garnished with juliennes of vegetables</i>	
Hungarian Goulash Soup	8,000
<i>Hearty beef soup flavoured with caraway and paprika</i>	

****S**--SIGNATURE DISH**

KEBAB SELECTION

Aloo ke Gutke	15,000
<i>Char-grilled baby potatoes spiced with pickle and Indian condiments</i>	
Broccoli and Cauliflower	15,000
<i>Florets of cauliflower and broccoli served grilled in a tandoor. The kebab has a unique marinade of cashewnuts, mint and Indian condiments. Served with a spicy bread</i>	
Vegetable Makai Seekh	15,000
<i>Assorted vegetables with sweet corn spiced with Indian herbs and cooked on skewers</i>	
Paneer Amir Khushro	18,000
<i>An ancient preparation from India. Marinated cottage cheese chunks with burnt garlic and flavored tomatoes, served char grilled</i>	
Peshawari Paneer Tikka	18,000
<i>Cottage cheese kebabs flavored with delectable cardamom and chef's chosen spices</i>	
Jhinga Atishi **S**	25,000
<i>A fiery preparation of fresh jumbo prawns spiced with carom seeds and red chilies, served char grilled in tandoor</i>	
Tandoori Lobster	35,000
<i>Fresh lobster from the Indian Ocean, steeped in traditional Tandoori marinade and Char grilled in clay oven</i>	
Achari Fish Tikka	18,000
<i>Fresh fish flavored with yogurt cream and Indian pickled spices served char grilled</i>	
Murg Tandoori	18,000
<i>An all time favourite. A spring chicken marinated with traditional Tandoori spices served roasted in a clay oven</i>	
Murg Gorakh Kebab	18,000
<i>Tender chicken morsels marinated with creamy cinnamon with a subtle flavor of lemon rind and served grilled</i>	
Murg Basil Tikka **S**	18,000
<i>Tender chicken marinated with basil and a black pepper flavoured cream yoghurt, served char-grilled</i>	
Murg Dilnashin	20,000
<i>A delicate combination of chicken and prawns served char grilled with saffron and chili sauce topped with slivered almonds.</i>	
Ghosht Makai Gilafi Kebab**S**	18,000
<i>Skewers of minced lamb enveloped with spicy tomato, sweet corn, green peppers and onions</i>	

****S**--SIGNATURE DISH**

MAIN COURSE

AROUND THE WORLD

Boursin Gratinate	15,000
<i>Creamy spinach, mushrooms and sweet corn on a bed flaky pastry, served gratinated</i>	
Duet of Polenta and Tofu	16,000
<i>Interesting combination of Tofu and Polenta served grilled with a delicious Mushroom ragout</i>	
Cottagecheese and vegetable chilindron	15,000
<i>Brochette of cottage cheese chunks and vegetables, served grilled with an interesting spanish sauce</i>	
Chermoula Crusted Vegetable Brochettes	15,000
<i>A mélange of exotic vegetables and cottage cheese skewers flavored with a Mediterranean spice mix</i>	
Honey pepper Jumbo Prawns **S**	30,000
<i>A specialty of the house! Fresh jumbo prawns and almonds, tossed in honey lemon sauce which has been delicately infused with fragrant black pepper. Served with butter Naan</i>	
Larragost Passaro	45,000
<i>Grilled lobster flambéed with sparkling wine and tarragon, served with pasta neapolitan</i>	
Fish and chips **S**	20,000
<i>Basket of batter fried fish fillet served with french fries and a tangy tamarind sauce</i>	
Grilled fresh Catch (Check for today's catch) **S**	25,000
<i>Fresh fish served perfectly grilled with a choice of french fries, Risi-bisi or Ugali</i>	
Home style grilled chicken**S**	20,000
<i>Tender marinated chicken, served grilled with choice of either a mushroom sauce or pepper sauce or chachandu</i>	
Deep Fried Chicken Scallapino **S**	20,000
<i>Herb butter filled chicken breast, served with a smooth red wine sauce</i>	
Lamb Chops	23,000
<i>Lamb chops coated with oats and a Chef's secret seasoning. Served grilled with mint sauce</i>	
Lamb Shanks **S**	20,000
<i>Pot roasted Lamb shanks served in its own jus with Ugali or french fries</i>	
Beef Stroganoff **S**	20,000
<i>Juliennes of beef cooked with gherkins and mushrooms served with Risi-bisi</i>	

****S**--SIGNATURE DISH**

FROM THE STEAK BAR

Pork Chop	25,000
Fillet Mignon	23,000
Lamb Chop	23,000
T-bone	30,000
Rib Eye	30,000
Sirloin	25,000
Rump	25,000

Served grilled with jacket potatoes or french fries and vegetables, with a choice of sauces:

Red Wine/Pepper & Mushroom/Béarnaise

PASTA BAR

Penne / Spaghetti / Fussilli

Select any one of the pastas and get it cooked with your choice of sauce

Vegetarian	18,000
<i>Pesto di Basilico/Arabbiatta/Napolitano/Creamy mushroom</i>	
Non-vegetarian	20,000

SOMETHING INDIAN

Kaiser-e-Phuktan	16,000
<i>Cottage cheese and dry fruit pouches simmered in a rich tomato and cashewnut gravy</i>	
Paneer Makhani	16,000
<i>A traditional Indian delicacy. Cottage cheese cooked in a rich tomato gravy flavoured With fenugreek</i>	
Dhingri Mutter	14,000
<i>A combination of button and wild mushrooms, cooked with garden peas in smooth saffron flavoured gravy</i>	
Kaju Palak	14,000
<i>Leafy spinach and cashewnuts, tempered with red chillies and garlic</i>	
Methi Gatte ka Salan	14,000
<i>Fenugreek leaves and gram flour dumplings, cooked in a spicy curry</i>	
Kadhai vegetables	14,000
<i>Assorted vegetables cooked with tangy Kadhai spices</i>	
Madafu Prawns **S**	25,000
<i>You only get it here!</i>	
<i>Fresh prawns flavoured with mustard and chillies, cooked and served in a coconut shell**S**--signature dish</i>	
Kadhai Zinga	25,000
<i>Fresh prawns from the Indian Ocean, cooked with bell peppers and a special spice mix</i>	

Tawa Machli	25,000
<i>Fresh catch of the day, coated with select Indian spices and served perfectly grilled with kachumbari and mint chutney</i>	
MalabarFishCurry	20,000
<i>Fresh fish cooked delicately in coconut milk, laced with subtle fragrances of Indian spices and fresh chilies</i>	
Amritsari Murg Makhani	20,000
<i>A classical dish from North India</i>	
<i>Boneless char grilled chicken chunks cooked in a rich tomato gravy with a flavor of fenugreek</i>	
Murg Dildaar **S**	20,000
<i>Boneless chicken cooked in rich gravy of cashewnuts and raisins, finished with a generous sprinkling of fresh dill leaves</i>	
Chicken Xacuti	20,000
<i>A traditional Goan chicken speciality, prepared using coconut and tamarind</i>	
Malai Pepper Chicken	20,000
<i>Chicken cooked in a delicate cream sauce with an infusion of fresh black pepper</i>	
Mutton Vindaloo	18,000
<i>A specialty mutton curry from western India</i>	
Ghosht Rogan josh **S**	18,000
<i>Kashmiri mutton curry, cooked with Kashmiri chilies and Ratanjosh</i>	
Choice of dal	12,000
<i>Dal Tadka / Dal makhani</i>	
Jeera Pulao	6,000
Choice of Biryani:	
Mutton	14,000
Chicken	14,000
Vegetable	12,000
<i>Served with mixed vegetable Raita</i>	
Steamed Rice	5,000
Choice of Paratha	3,000
<i>(Mint, Onion, Carom)</i>	
Tandoori Roti	2,000
Choice of Naan	2,000
<i>(Butter, Garlic, Mint)</i>	
Choice of Kultcha	4,000
<i>(Cheese, Onion, Masala)</i>	

****S**--SIGNATUTRE DISH**

DESSERTS

Chocolate all the way	12,000
<i>It's not short on chocolate</i>	
Warm Walnut Brownie	12,000
<i>Chummy brownie served with a rich chocolate sauce and vanilla ice cream</i>	
Raspberry Tequila Cheese Cake**S**	12,000
Duo of Seasonal Fruit Mousse	12,000
<i>Served in dark chocolate cups</i>	
Hot Gulab Jamun	10,000
Classical caramel custard	8,000
Ice Cream Sundae	12,000
<i>Tall offering of three flavors of ice cream, seasonal fresh fruits coupled with a fruit coulis and chocolate sauce</i>	
Bowl of fresh fruits	8,000
Choice of Ice creams	8,000