
SOUPS

BUTTERNUT SQUASH	225
Roasted red pumpkin pureé blended with thyme and water chestnuts	
CHILLED TOMATO	225
Tomatoes and roasted red bell peppers, topped off with croutons and chives	
VELOUTÉ D'ASPERGES	245
Fresh asparagus volute in olive oil and tomato tartar	
COCK-A-LEEKIE	265
Traditional Scottish soup made with chicken stock and baby leeks	
SOPA DE MARISCO	325
A tomato based seafood broth with fresh cilantro & chives, scented with brandy	

STARTER

MEZZE	145
Ask your server to present the seasonal platter, each selection served with extra virgin olive oil & pita bread	
MUSHROOM AL VINO BLANCO	265
House Special: assorted sliced mushrooms sautéed in extra virgin olive oil, white wine & garlic, seasoned with pepperoncini	
KATARI KEBAB	265
Char-grilled minced lamb kebabs, flavoured with cloves and Indian spices, served with red onion, spicy mint and yoghurt dip	
PERI-PERI	265
Spicy chicken liver sautéed in tomato and garlic butter	
BEAN-CURD	265
Grilled low fat Tofu with Soya ginger sauce	
PATÉ MAISON	265
House Special: delicate chicken liver paté scented with sherry & white wine	
GARDEN KEBAB	265
Dumplings made from fresh spinach & broccoli, infused with ginger and cardamom, served with tomato salsa	
WINE LEAF	295
Grape leaves stuffed with caramelized pineapple, kalamata and Brie cheese, served with pomegranate reduction	
SESAME PRAWNS	365
Prawns marinated in lime and white wine, coated with sesame and fried, served with sweet chilli dip	

SALAD

SALATE HORIATIKI	265
House Special: traditional Greek salad of feta cheese & lemon oregano vinaigrette with lettuce, tomatoes, cucumbers, onions, olives and other fresh vegetables	
PAPAYA AND GINGER	265
Fresh papaya with fried ginger and balsamic vinaigrette	
CITRUS AND GREENS	265
Star fruit, green apple & grapes, tossed with loloroso & rocket leaf, served with cranberry sauce	
TÁCH GÀ	295
A Vietnamese preparation: shredded grilled chicken with roasted pine nut, raisins and red onions, seasoned with sesame oil and lime juice	
MOZZARELLA AND PINE-NUT	295
Soft bocconcini and greens with pine nut, seasoned with fresh basil & olive oil	
SALPICON DE PULPO	325
Steamed octopus with red onions, cherry tomatoes and pomegranates, topped off with flat leaf parsley	

MAIN COURSE

ROASTED SQUASH	325
Cumin flavoured roasted pumpkin with pink peppers and coriander, seasoned with garlic, balsamic vinegar and olive oil, served with salsa	
COTTAGE CHEESE STEAK	395
Grilled fillet of cottage cheese marinated in olive oil, seasoned with basil, cilantro and pepperoncini, served with ginger sugo	
MUSHROOM FRICASSEE	395
Shitaki mushrooms, oyster mushrooms and button mushrooms, cooked in champagne cream sauce, served with wild rice	
LASAGNA DE PISTOU	395
Home made lasagna stuffed with thyme flavoured pistou vegetable and cheddar cheese, baked with mozzarella cheese	
TUNISIAN VEGETABLE STEW	395
House Special: fennel, celery, squashes and other vegetables braised in stock, flavoured with cinnamon and fresh coriander, served with couscous or saffron rice	
POTATO AND LEEK PIE	395
Potatoes and baby leeks with sun dried tomatoes, perfumed with thyme, baked in a short crust pastry	

MAIN COURSE

FISH AND CHIPS	425
Deep-fried sole fillet, accompanied with French fries and tartar sauce	
POLLO RILLANO DE PERAS	465
Chicken breast stuffed with pears and nuts, cooked in ginger flavoured chicken jus, served with potato and green salad	
TANDOORI POUSSIN	495
House Special: tender leg of chicken marinated in Indian spices, served with Doon Basmati rice and tomato curry	
BRAISED LAMB	525
Diced lamb braised with apricots, button mushrooms and cocktail onions, seasoned in thyme, served with garlic baguette	
LAHM MOROCCAN	565
House Special: shoulder of tender spring lamb, braised in rosemary sauce, served with ratatouille	
SURMAI STEAK	595
Grilled darne of kingfish marinated with Cajun spice, limejuice & white wine, served with herbed butter and fruit	

MAIN COURSE

TENDERLOIN STEAK	595
Fillet steak to order served with red wine, three pepper sauce or mushroom sauce	
MANALI TROUT	625
House Special: Manali trout coated with fresh thyme and basil, grilled in choice of glazing: citrus butter, herbed butter or saffron sauce, accompanied by fruit	
ANDAMAN JHEENGA	795
House Special: fresh prawns, lightly seasoned and grilled with garlic shallot, served with citrus butter and parsley potatoes	
LAMB CHOPS	795
Grilled New Zealand lamb chops served with tamarind sauce, mashed potatoes and fresh salad	
SALMON CON SALSA MEDITERRANEAN	825
Grilled Norwegian salmon prepared with sesame oil on a spaghetti base, served with pineapples, olives and capper salsa	

PAELLA

SETAS CON ALCACHOFA 495
Artichoke, mushroom and herbs

ARROZ CON POLLO 595
Chicken and herbs

VALENCIANA 695
Calamari, prawns, mussel and fish

** Short-grain rice preparation flavoured with saffron and Nora peppers*

PASTA

ARRABBIATA	345
Spicy tomato base sauce with pepperoncini	
ALFREDO	365
Butter, thyme and parmesan cheese sauce	
PINE-NUT AND FRESH HERBS	365
Basil, sage, rosemary and olive oil	
PESTO	365
Basil leaves with garlic and extra virgin olive oil	
GAMBERONI	425
Tomato and fresh basil sauce with prawns	
SMOKED CHICKEN	425
Shredded smoked chicken with sun dried tomatoes in cream sauce, garnished with parmesan cheese	

****Selection of pasta: Penne, Fusilli, Spaghetti or Tagliatelle***

DESSERTS

LODI MOUSSE	195
House Special: our famous chocolate & mint mousse	
CHOCOLATE CRUNCH	225
A 100% vegetarian eggless chocolate concoction	
CRÈME BRULEE	245
Classic French dessert: satiny custard with a caramelized crown	
CHEF'S SPECIAL FRUIT DESSERT	245
Ask for Chef Elam's personal selection of fruit-based dessert specials	
BAKLAVA	265
Rich, sweet multi-layered pastry with nuts	
MALPUA NIVALA	265
Chilled flour pancakes in sugar syrup with cream: a variation on traditional Rajasthani dessert	