















### SOUPS

ENGLISH SEAFOOD PORRIDGE	<i>P</i> 190
A thick soup made of seafood, bell peppers, and potatoes.	

A thick soup made with cream, milk and cheese.

CORN AND JALAPENO CHOWDER # 160

Jalapeno corn chowder is a creamy soup that combines sweet corn with a little heat from the jalapeno chillies.

NADAN MUTTON MURINGAKKAI SOUP # 190

This spicy soup is the best home remedy for cold. It is an extremely refreshing soup made with lamb bones and spices.

INDONESIAN PRAWNS CLEAR SOUP # 160

This spicy soup is flavoured with galangal, lemongrass and Thai chilli.

CHILLI GARLIC SOUP

Chicken, or shrimps, boosted with garlic and chilli flavours.

CHICKEN 

CHICKEN 

↑ 160

SHRIMP

↑ 180

TOM KHA GAI (THAI COCONUT CHICKEN SOUP) 200

Coconut milk flavoured soup with galangal, lemongrass and kaffir lime.



















# SALADS

CHICKEN SALAD  Chicken thigh, mixed lettuce, peppers, cherry tomatoes, cucumber, red onions and Honey mustard dressing.	<b>₹ 260</b>
GREEK SALAD  This salad is refreshing & delicious! made with cucumbers, tomatoes, green pepper, red onion, olives and feta cheese.	<i>₿</i> 220
WATERMELON MINT AND FETTA CHEESE SALAD  A sweet and sour salad, dressed with mild spicy honey mint dressing.	₾ 220
THENGA MANGA PINEAPPLE SALAD  A sweet and sour salad, dressed with mild spicy honey mint dressing.	Ø 190
HOUSE SPECIAL CAESAR SALAD  A bunch of fresh lettuce tossed in house-special creamy Caesar dressing with grilled chicken breast, spiced garlic croutons, parmesan cheese.	<b>∜</b> 280
THAI BEEF SALAD  This Asian salad combines lemony flavoured coriander leaves, cucumber, refreshing mint, coloured bell peppers, and medium rare beef. Topped with toasted sesame seed and peanut.	₹ 280
FRESH FROM THE LOCAL MARKET Garden fresh young green vegetables dressed with citrus vinaigrette.	Ø 190

























NON VEGETARIAN			
<b>DIM SUM</b> A Chinese dish of dumplings filled with Chicken & mushroom.		Ş	300
TREASURE OF THE SEA *** Pan-fried fisherman's platter		CIR	1595
PHOENIX TAIL GOLDEN FRIED PRAWNS (Chinese cho King prawns, likened for its long and graceful tail, is batter fried a with sweet chilli sauce.	•	F <sup>®</sup>	460
THAI GRILLED PRAWNS  Fresh prawns marinated in coconut milk, red chilli, cilantro and grinfused with rosemary.	ralic;	P	480
CHEERA MULAKU TAWA FISH   A must try for spice lovers; fish cubes marinated in bird eye chillies and coconut milk.		KD	420
KOONTHAL THENGA KOTHU  A divine mix of sautéed calamari, coconut slivers, crushed shallots and pepper masala.		P	390
ERIMBAN CHEMMEEN / KOONTHAL ***  A super hot chilli spice mix injected in baby shrimps, influenced by Malabar.		CP.	460/390
WAYANADAN PACHAKURUMULAKU KOONTHAL  This starter from the coastal Keralite toddy shops bring on the flavours of fresh squid marinated in authentic Kerala spices, shallots, and sliced coconut in every bite.		P	390
KOTHUMALLI CHICKEN **  A Kerala style spicy dry roasted chicken		Ş	380
COASTAL SPICY TAWA GRILLED  A challenge to the spice lovers. This unique spicy starter made with bay-fresh catch of the day, is marinated with chilli paste and select coastal herbs.	- CHICKEN - FISH - PRAWNS	XD	390 460 480
PRAWNS / CHICKEN GRILLED IN KARIVEPPILA SAU King prawns or chicken marinated in a paste of fresh curry leaves, milk and select spices; then pan fried to an aromatic perfection.		r q	480/390
PANDAN CHICKEN  Coriander flavoured chicken wrapped in Pandan leaf, served with	sweet chilli sau		360
STREET STYLE CHICKEN 65  Malabari masala flavoured chicken deep fried to perfection.		Ş	320
CHIPOTLE CHILLI CHEESE CHICKEN QUESADILLAS		Ş	360

Quesadillas are filled with shredded chicken, gooey melted cheddar and chipotle tomato sauce.

A succulent treat. Chicken winglets are crispy fried and tossed in red chilli sauce.

CHICKEN LOLLYPOP







₡ 360

















DRUNKEN BEEF / Stir fried shredded beef tossed with chilli, basil, oyster sauce.	€ 420
HONEY GLAZED SESAME CHICKEN  A succulent treat. Bite sized chicken strips are crispy fried and tossed in honey chilli sauce.	₡ 380
CHICKEN SATAY Grilled chicken skewers served with Thai peanut sauce.	<b>₫ 390</b>
KUNG PAO CHICKEN / BEEF  Kung pao is a spicy stir-fried Chinese dish made with cubes of chicken/beef; tossed with bell peppers, onion, dry chilli and Sichuan peppers, and topped with roasted peanuts.	<i>♥ (</i> 380/390
CAMBODIAN LEMON GRASS BEEF SKEWER  Tender and juicy beef skewers grilled to perfection, it is so earthy, flavourful and jampacked with umami flavours.	নে 390
FIRECRACKER CHICKEN	<b>₹ 380</b>

# dry chilli and cashew nuts. DYNAMITE CHICKEN / SHRIMPS Light batter fried chicken/shrimps tossed with our secret hot, spicy and tangy sauce. Simply irresistible.

₡ 360

Crispy tender chicken fingers wrapped in spring roll sheet.

Crispy fried bite size chicken pieces tossed with home made sweet chilli sauce,

**DRAGON CHICKEN** 

### **VEGETARIAN**

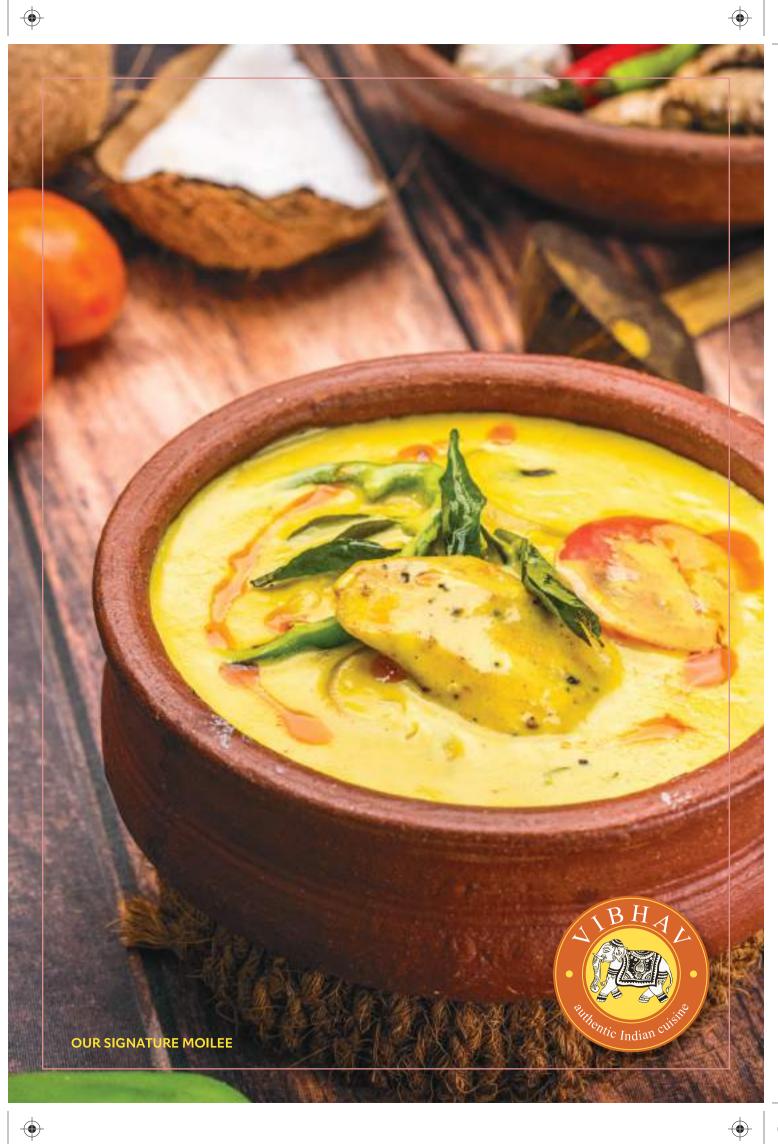
5 PEPPER GRILLED COTTAGE CHEESE Soft cottage cheese and bell peppers seasoned with freshly ground peppers	<b> 320</b>
DRAGON CAULIFLOWER  A Popular indo – Chinese preparation with sweet and spicy sauce.	ø <b>2</b> 60
SPICED COCONUT PANEER Succulent paneer cubes infused with aromatic spices and finished with a touch of coconut milk	<b>320</b>
KANTHARI POTATOES Small chat potatoes cooked in rich aromatic kanthari masala.	Ø 240
CHINESE BHEL Crispy fried noodles tossed with our house-made Manchurian sauce, sweet yogurt, mint chutney and tamarind chutney.	<i>₱</i> 220
TANDOORI PINEAPPLE CHAT Fresh pineapple chunks elevated with zesty chat masala and a hint of chilli paste for a mouth-watering flavour explosion.	240
<b>DYNAMITE PANEER</b> Crispy batter fried paneer cubes tossed with our secret hot and spicy tangy sauce.	<b>300</b>























### INDIAN CUISINE (NON-VEGETARIAN)

OUR SIGNATURE MOILEE  Quite a refined dish in terms of its taste and texture; fish is stewed in mild spices and fragrant coconut milk. It's a pure delicacy.	Ð	460
FISH / PRAWN MANGO CURRY  Plump, sweet tiger prawns/seer fish is combined with the sharpness of tangy green mango.	P	480
FISH CHATTI CURRY // - as per size and marker Fish curry cooked in an earthen pot and served directly from the stove to the table, in the pot.	ŧt	price
CHEMMEEN THALICHATHU  A Keralite delicacy, fresh prawns cooked in coconut milk, flavoured with whole spices	p-	480
MEEN / CHEMMEEN SHAPPU CURRY **  A Typical toddy shop-style preparation made with kokum and red chilli.	P	460
MALABAR MUTTON CURRY / From the coastal area of Malabar, a typical Muslim style curry made with robust gravy of dry coconut and Kerala spices.	n)	390
NAADAN MUTTON ROAST / Home style mutton preparation made with grandma's special masala.	T)	390
GRANDMA'S BEEF ROAST A traditional slow cooked beef preparation.	V.	360
ERACHI ULARTHIYATHU   This speciality is made with fresh beef cubes, first cooked in rich spices and then sautéed in ularthu masala.	N <sup>2</sup>	360
BEEF PERATTU POLLICHATHU   Tender beef cubes marinated with Malabar spices, wrapped in banana leaf and grilled.	N <sup>2</sup>	390
NAADAN IRACHI CURRY   A traditional Kerala style beef curry cooked in coriander, coconut milk, fennel & black pepper.	7	360
KUTTANADAN KOZHI CURRY   Tender chicken pieces cooked with a melange of pearl onion and Travancore spices in rich coconut milk.	<i>į</i>	360

VARUTHARACHA KOZHI CURRY /

Chicken cooked in a robust gravy of dry coconut and Kerala spices.



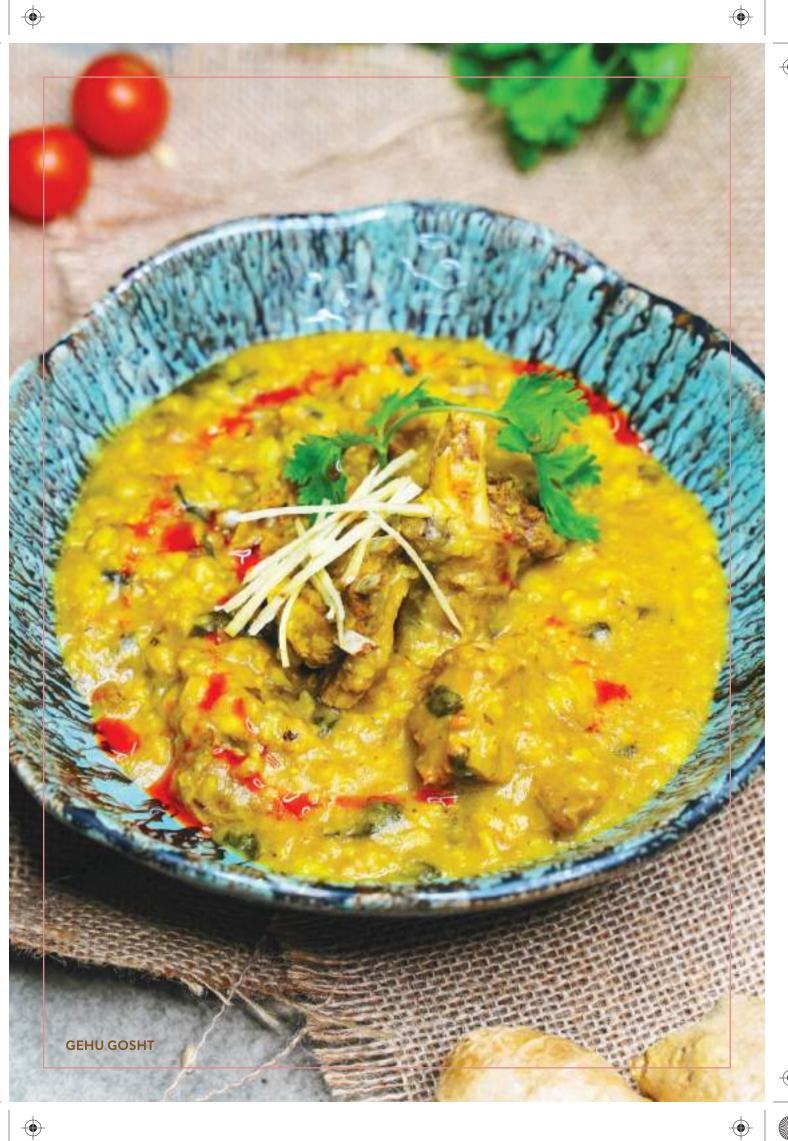


₫ 360





















PAAL KAPPA WITH BEEF CHAMMANTHI  Mashed tapioca cooked in rich coconut milk, topped with beef chammanthi.	₩ 300
ACHAYAN'S CHICKEN CURRY A Typical Kottayam style chicken curry.	<b>⊘</b> 360
KAPPA CHICKEN KANTHARI **  A signature dish from the back house.	<b>⊘</b> 370
KOZHI KURUMULAKU CURRY ** Black pepper-infused Kerala chicken curry with coconut milk.	<b>∜</b> 360
CHICKEN STEW  A Staple dish in Christian households. Chicken stew is made with succulent chicken pieces cooked in coconut milk, subtly flavoured with spices.	<b>∜</b> 360
STREET STYLE CHILLI CHICKEN **  A lip-smacking chilli chicken with onion and bell pepper.	<b>∜</b> 360
PUNJABI CHAPS  Tender mutton ribs cooked in our homemade chop masala.	<b>550</b>
GEHU GOSHT Tender mutton ribs cooked in our homemade chop masala.	<b>420</b>
MUTTON ROGAN JOSH J  Tender mutton cubes cooked in Kashmiri chillies and spices.	₩ 420
PESHAWARI MUTTON  A Pakistani delicacy; tender mutton chunks slow-cooked in a kadai.	₩ 440
LAHORI MURGH Chicken tikka morsels cooked in a rich onion gravy	<b>∛</b> 390
MURGH LABABDAR Chicken tikka simmered in rich tomato curry.	<b>₫ 380</b>
HARA BHARA MURGH MASALA A combination of spinach and fenugreek leaves with spices and cream.	<b>∜</b> 360
BHUNA MURGH Tender chicken cubes and bhuna spices cooked with tomato onion masala.	<b>∜</b> 360
PULLED BUTTER CHICKEN Chicken tikka morsels in a creamy tomato and fenugreek sauce.	<b>∜</b> 390
CHICKEN TIKKA MASALA  Chicken morsels cooked in clay pot oven, simmered in our home made makhani gravy, and finished with butter.	<b>∛</b> 360





















PATIALA MURGH Marinated chicken cubes baked in tandoor, cooked with chunky onion tomato masala.	<b>₹</b> 380
CHICKEN SAAGWALA A classic Indian dish made with chicken and leafy vegetables.	<b>∜</b> 360
DHABA WALA KADAI CHICKEN  Chicken cooked in spicy, tangy, tomato gravy with capsicum, onion and house special kadai masala.	<b> 360</b>
AFGHANI MURGH CURRY A rich creamy chicken curry packed with spices, cooked in white gravy.	<b>∜</b> 360
AMRITSARI KING FISH MASALA Chunks of king fish, marinated in special Amritsari masala with the prominent taste of ajwain.	<b>≈</b> 460

### **VEGETARIAN**

<b>DAL MAKHANI</b> Punjabi slow cooked urad dal and rajma enriched with fresh cream and butter	B.	260
SHAHI PANEER  Delicately spiced paneer, baked to perfection, served with rich onion tomato gravy.	*	300
PANEER PASANDA Shallow fried stuffed cottage cheese sandwiches in a smooth creamy onion tomato gravy.	*	360
MALAI KOFTA  Cottage cheese stuffed with cashew and dry fruits, served in a creamy spinach and broccoli curry.	*	360
PANEER LABABDAR Delicately spiced paneer, baked to perfection, served with rich onion tomato gravy.	*	340
PANEER TIKKA MASSALA  Cottage cheese marinated in a hung yogurt and Indian spices. Cooked in a tangy spicy onion tomato sauce. That has a dash of sweetness.	*	340
PANEER BUTTER MASALA  One of the most popular paneer recipes in Indian cuisine. The near perfect combination of spiciness and creaminess make it simply irresistible and versatile.	&	320
DINGIRI PANEER  Mushroom and paneer cooked in onion tomato gravy.	*	280
PALAK PANEER Green peas and cottage cheese cooked together in onion gravy with selected spices.	*	280
MUTTER PANEER Green peas and cottage cheese cooked together in onion gravy with selected spices.	*	290





















JAIPURI SABZI Garden fresh vegetables cooked with mild spicy chop tawa masa		<i>2</i> 60
MASALEDAR BAINGAN Stuffed egg plant deep fried (oven roasted) cooked with onion to		<i>§</i> 280
VEG DIWANI HANDI Mixed exotic vegetables cooked in onion, and cashew gravy.	6	<i>3</i> 280
BABY CORN MUSHROOM MASALA  A Popular north Indian vegetarian dish of baby corn, mushroom, tomatoes. Cooked in a rich yellow gravy.		₹ 260
BANARASI DUM ALOO  Deep fried baby potatoes cooked in rich and creamy tomato gra	0	<i>9</i> 240
A Delicious and popular Indian dish made with lentils, onion, tomatoes, spices and herbs.	- TADKA	<ul><li>200</li><li>220</li><li>240</li></ul>
PALKATTI PATTANI CURRY	Ę	§ 290
Cottage cheese and green peas cooked in tangy roasted coconu	ıt gravy.	
PACHAKKARI POLLICHATHU  Chunky garden-fresh vegetables cooked to perfection with shalle Malabar spices. wrapped in a banana leaf which seals in the flat	ots and	<i>9</i> 270
VEGETABLE STEW  Exotic fresh vegetables cooked with coconut milk and finished w coconut oil, a treat for vegetarians.	,	<i></i> 9 240 € 240
ANGAMALY VEGETABLE MANGO CURRY  Spicy and sour combination of veggies with mango, tomato and	δ	<i>9</i> 260

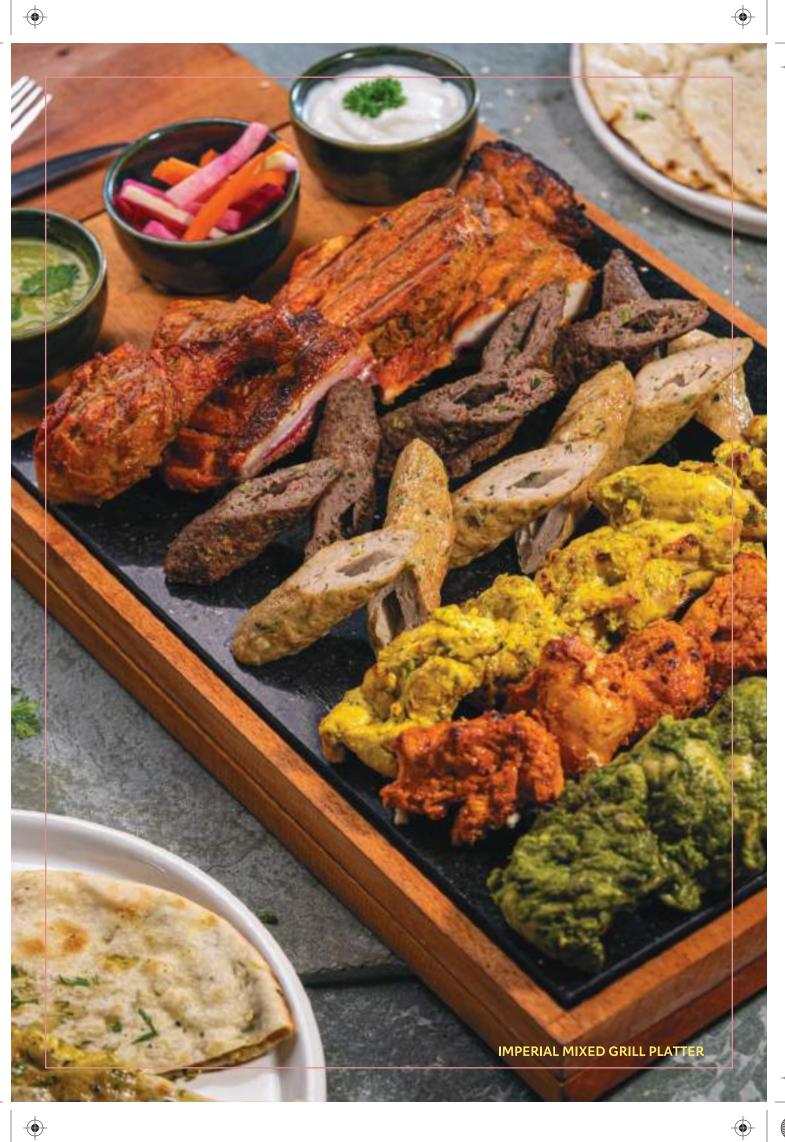
FRESH CATCH MARINATION → as per size and market price KANTHARI MASALA CHERMOULA FISHERMAN SPICES TAWA GRILL MASALA GRILLED IN KARIVEPPILA SAUCE **GREEN PEPPER MASALA** 























### FIRE GRILLS

SAMUNDAR KA KHAZANA Seafood marinated with Indian spices and cooked in clay pot oven.		(°F)	1050
TANDOORI CHICKEN  Chicken with bone, marinated with spices and yogurt, Tandoo	(HALF / FULL) r roasted	Ş	340/600
AL FAHAM CHICKEN Lebanese delicacy mildly flavoured chicken cooked over charc	(HALF / FULL)	<b>\$</b>	340/650
OLD DELHI MURGH MALAI TIKKA  Boneless chicken thighs are marinated in a unique blend of yogurt spices and cream cheese and grilled in a tandoor			390
CHICKEN TIKKA / Succulent pieces of chicken cooked in the tandoor with yogurt	: marinade	ŞÎ	360
HARIYALI CHICKEN TIKKA  Chicken morsels marinated in the blended mixture of fresh herb, yogurt along with a melange of flavour some spices		\$	360
MUTTON SEEKH KEBAB  Minced meat of lamb mixed with aromatic spices and herbs, thinly wrapped around skewer and roasted in the clay oven			400
LASOONI MURGH Boneless chicken cubes marinated in fresh curd, infused with garlic and green chillies and then grilled over charcoal		Ş	360
CHICKEN SEEKH KEBAB  Minced chicken marinated with aromatic herbs, fresh ginger and garlic, wrapped around skewer and roasted in the clay oven		Ø	380
LARI THOOM SAFFRON KEBAB  Yogurt based marinade, saffron and cardamom flavoured, boneless grilled chicken from the land of Persia		\$	380
IMPERIAL MIXED GRILL PLATTER  For the explorer in you who wish to have a taste of everything. Chef's selection of tikkas and kebabs served with salad and dips.	- COUPLES - FAMILY	4 H	990 1690
DANIEED THANA			0.40

Cottage cheese cubes marinated in spiced yogurt marinade and cooked in tandoor

A popular medium-spiced tikka recipe made with marinated paneer





PANEER TIKKA 🔰

cubes and veggies

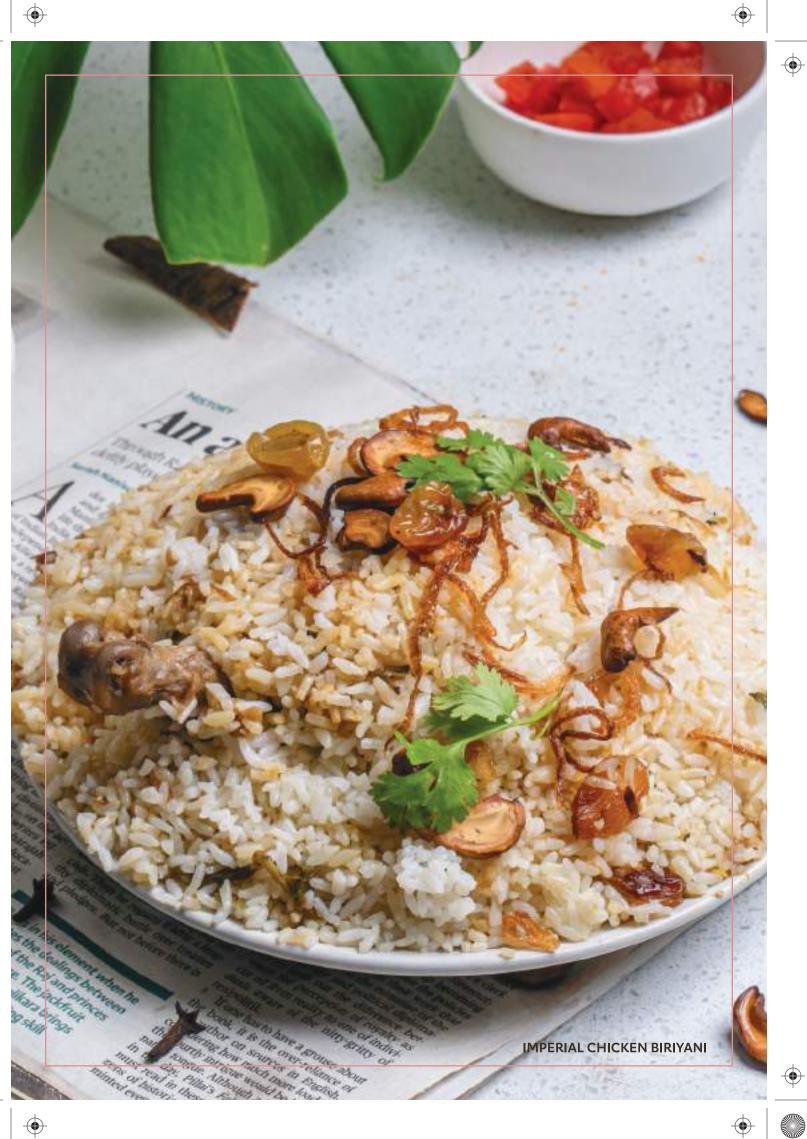
MALAI PANEER TIKKA



₼ 340

₼ 360

















# ALL TIME HITS

KERALA FISH CURRY MEALS	219
KERALA VEG MEALS	200
IMPERIAL CHICKEN DUM BIRIYANI	220
IMPERIAL MUTTON DUM BIRIYANI	360
ARAKKAL DUM BIRIYANI	220
BUTTER CHICKEN BIRIYANI	290
CHICKEN TIKKA BIRIYANI	240
PRAWNS BIRIYANI	360
KING FISH BIRIYANI	360
KASHMIRI PULAO	190
VEGETABLE PULAO	180
JEERA RICE	120
STEAMED RICE	100
JASMINE RICE	120

# BREADS

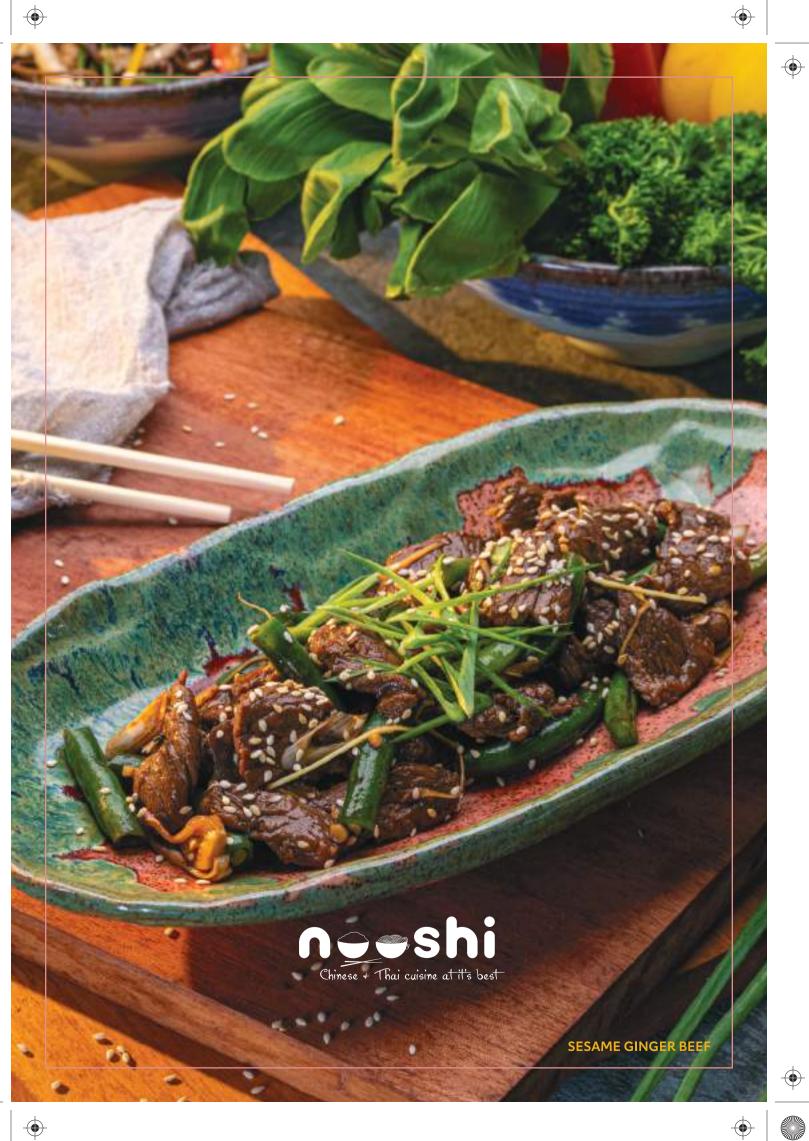
APPAM	20
TAWA CHAPATHI	20
WHEAT PARATHA	25
KERALA PARATHA	20
LACCHA PARATHA	50
PLAIN NAAN	40
BUTTER NAN	50
TANDOORI ROTI / BUTTER TANDOORI ROTTI	40/50
GARLIC NAN	60
CHILI CHEESE KULCHA	100



























### **EAST ASIAN**

LAST ASJAN		
THAI RED CURRY (CHICKEN /PRAWNS)  Curries are the richest dish of Thai cuisine, its sweet and savoury. The shrimp paste and fish sauce provide the saltiness as well the umami. served with jasmine		390/480
KOREAN BEEF BULGOGI  Thin slices of beef steak are marinated in a delicious sauce consisting of soy, sesame, brown sugar, ginger, garlic and onion, served with jasmine rice.	F.	460
TERIYAKI CHICKEN  Marinated teriyaki chicken grilled to perfection and finished with homemade teriyaki sauce. Topped with sesame seed and scallions served with jasmine rice	Ą	440
THAI RED CURRY STIR FRY CHICKEN - PAD PRIK KING GAI Tender juicy chicken stir-fried in curry paste along with crunchy long beans. Served with jasmine rice	Ą	390
THAI BASIL CHICKEN – PAD KRAPOW GAI  Chicken cooked with chilli peppers, garlic, and shallot and seasoned with sweet and salty sauce. Finished with fresh basil. Served with jasmine rice and fried egg	Ą	440
SEASME GINGER BEEF Thinly sliced tenderloin steak stir-fried with ginger, scallion and Haricot verts	Was a	420
BEIJING CHICKEN  Deep fried boneless Chicken cubes wok tossed in a sweet and savoury sauce with onion and bell peppers.	Ą	360
QUICK FRIED CHICKEN IN GARLIC SAUCE  Deep fried pieces of chicken cooked in Asian garlicky sauce	Ş	360
SLICED BEEF IN OYESTER CHILLI AND SCALLION  Stir fried beef tenderloin slices wok tossed with fresh chilies, vegetables and oyster sauce.		460
THAI FRIED BEEF IN HOLY BASIL  Thinly sliced tenderloin steak cooked with garden fresh veggies and holy basil	low?	490
WOK TOSSED PRAWNS WITH FRESH RED CHILLY Wok tossed prawns with red chillies, garlic and bell peppers.	P	480
MOO GOO GAI PAN Stir fried chicken and mixed vegetables tossed in a sweet and savoury sauce	Ø	390
GINGER CHICKEN STIR FRY – GAI PAD KING  This chicken stir fry is suffused with the warm heat of fresh ginger and the savoury punch of soya sauce and fermented soy bean paste.	ğ	390
THAI CASHEW CHICKEN – GAI PAD MED MAMUANG Wok fried chicken with cashew nuts, onion, roasted chili, spring onion and capsic		390

THAI SWEET AND SOUR CHICKEN – GAI PAD PRIEW WAN

Wok fried Sweet and sour chicken with pineapple, onion and capsicum.







**₫** 390

















CHINESE GREENS	/3	260
Seafood stir fried with bell peppers, onion, celery, eggs and curry powder.		
– TALAY PAD PHONG KAREE		
STIR-FRIED SEAFOODS WITH CURRY POWDER	CIA	490
Stir fried crab with yellow curry powder and eggs		
STIR-FRIED YELLOW CRAB CURRY – PHOO PAD PHONG KAREE	ä	440

STIR FRIED EXOTIC VEGETABLES *Ø* 280

Mixed vegetables tossed with tangy chilli coriander sauce.

Seasonal vegetable sautéed in a garlic, seasoned with fresh herbs.

## MEAL IN A BOWL

### (RICE & NOODLES)

CLASSIC FRIED RICE	VEG	O3	180
	CHICKEN	Ş	220
	PRAWNS	P	250
	MIXED	r g F	270
SZECHWAN FRIED RICE	VEG	O <sup>3</sup>	200
	CHICKEN	Ş	220
	PRAWNS	P	250
	MIXED	rym	270
FRIED RICE WITH BURNT GARLIC & FRESH	BASIL	03	200
JAKARTA FRIED RICE		Ş	280
YANG CHOW FRIED RICE		P F	300
PENANG SEAFOOD RICE		CIP	300
THAI SPICY CHICKEN FRIED RICE		Ş	280
PAD THAI NOODLES Stir-fried flat noodles with seafood in a sweet and savory	/ sauce	P.P	420
CLASSIC HAKKA NOODLES	VEG	<i>(3</i> )	180
Wok fried noodles with assorted fresh vegetables	CHICKEN		220
and choices of proteins	PRAWNS		270
	MIXED	r V F	300
AMERICAN CHOP SUEY Ladled exotic vegetables and chicken, in sweet and sour sauce, over a bed of stir-fried crispy noodles and topped with bull's eye.	VEG/CHICKEN	(# Q	300/380

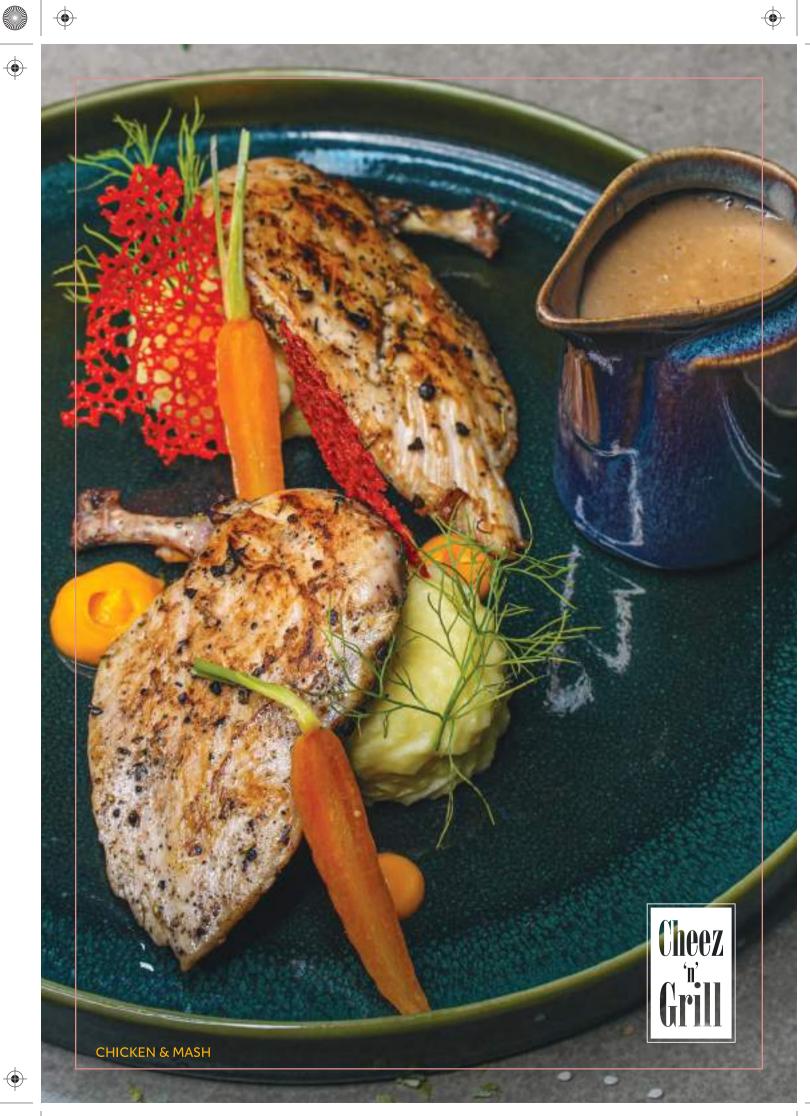
























### PAD KEE MAO (DRUNKEN BEEF NOODLES) #

Thai flat noodles tossed with vegetables, chilli, garlic & basil

YAKISOBA - JAPANESE STIR FRY NOODLES **CHICKEN** A Classic Japanese noodle dish made with thin slices of chicken, carrot, ₫ 360

**410** 

cabbage, onions, bell peppers and a signature sweet and salty sauce

THAI CHILLI GARLIC BASIL NOODLES #

VEG/CHICKEN

Mixed garden vegetables tossed with noodles that is stir fried with chilli sauce, garlic and basil leaves. **PRAWNS** 

@ 300

JAPCHAE - KOREAN GLASS NOODLES STIR FRY CHICKEN/BEEF

A Traditional Korean dish made with sweet potato noodles are juxtaposed with colourful stir-fried vegetables and meat. Finished with sweet and savoury sauce

### CHEESE & GRILL

### CONTINENTAL

### HOUSE SPICED TENDERLOIN

**630** 

8 oz Beef tenderloin, chicken and mushroom dumpling, honey chili potato and nam jim sauce

### HUNGARIAN PAPRIKA CHICKEN /

**490** 

Half spring chicken breast marinated with paprika, cooked in demi glaze and perfumed with rosemary. Served with assorted veggies and roasted potato.

#### CHICKEN STEAK (Choices of sauces - MUSHROOM, PEPPERCORN)

**490** 

Grilled chicken breast served with grilled veggies and roasted.

### SMOKED PAPRIKA CHICKEN STROGANOFF

**460** 

Golden seared chicken breast tossed with mushroom and bell peppers, smothered in a sour cream stroganoff sauce. Served with buttered rice.

#### CHICKEN & MASH

**490** 

Frenched chicken breast served with rustic mashed potatoes, honey glazed carrot and creamy mushroom sauce..

### BAKED VEGETABLES WITH EXOTIC HERBS

Ø 340

Hand picked farm fresh vegetables baked in a cheesy sauce and flavoured with paprika.

### CARIBBEAN CHICKEN AND SEAFOOD RICE

**2** CA 490

A savoury blend of sautéed shrimp, calamari, chicken sausage, bell peppers, onions and creole seasoning.

#### SPICY CHICKEN VERACRUZ

**460** 

Spiced chicken breast, pan seared and served on a bed of rice tossed with chicken salami, bell peppers, red onion in a Cajun cream sauce























# PASTA

### PENNE

PASTA ALFREDO  Garlic, butter and parmesan cheese are blended with and accented with a touch of black pepper in this class		<i>₱</i>	420
ARRABIATA   A spicy tomato sauce made from garlic, tomatoes and cooked in olive oil and finished with parmesan cheese	,	<i>₿</i> 390	
CAJUN CHICKEN PASTA  Juicy chicken breast tossed in tender pasta in a cream	y Cajun garlic sauce.	<b>∜ 440</b>	
CHEESY PESTO CHICKEN  A fresh creamy sauce made from basil leaves, garlic, parmesan cheese, olive oil and cream.	oine nuts,	<b>∜</b> 420	
GARLIC BUTTER SHRIMP PASTA  Pasta cooked with bay shrimps and gralic butter.		¢ 440	
THE LADY IN PINK		<i>e</i> 390	

A creamy tomato sauce flavoured with fresh basil and parmesan cheese.









