



lanterns

Gourmet Lounge



NIBBLES & STARTERS

EDAMAME 2.550

Spicy or salted

FLAT GARLIC BREAD 1.650

Pizza style garlic bread with Diablo dip

JALAPENO CHEESE BALLS 3.250

Mix of cheddar, emmental, parsley and coriander, breaded and deep fried

GARLIC MUSHROOM 2.800

Mushrooms, creamy elephant garlic butter finished with white wine

QUESADILLAS CHICKEN OR VEGETABLE 3.250 | 2.650

Flour tortillas, bell peppers, onion, jalapeno, refried beans choice of chicken or vegetarian

CHOICE OF WINGS 3.000

Soya glazed deboned | Crispy Thai garlic | Kai chai Manchurian

FLAKY CHICKEN TENDERS 3.150

Honey & mustard dip

GYOZA 2.950

Chicken dumpling with tangy ponzu sauce

CRISPY PEKING DUCK 5.950

Cucumber, spring onions with pancakes

ANGUS TANDOORI BITES 4.850

Rib eye cooked in charcoal oven served with mushroom dip sauce

Prices are exclusive of 5% Govt. Levy & 10% VAT

INDIAN FLAVOUR

TANDOORI FLAUTAS 2.650

Filo sheets stuffed with chicken-tikka & malai tikka with cheddar

HONEY CHILLI FRIES 2.100

Potato fingers tossed in tomato, honey and chilli glaze

HARA BHARA KEBAB 2.400

A melange of green vegetable, spices, and herbs grounded and pan fried

CRUNCHY ONION BHAJJI 2.100

Gram flour battered onion fritters served with tamarind chutney

TAWA FRIED JHEENGA 4.000

Spicy Kerala style pan fried shrimp

UNDER THE SEA

CLASSIC SHRIMP COCKTAIL 4.250

Fresh shrimp, lettuce and cocktail sauce

CALAMARI FRITTI 3.750

Deep fried crispy squid rings, chilli aioli dip

PRAWN SIKKIMESE 4.500

Sizzling prawns tossed in ginger, garlic and chillies flavoured with Asian sauce(S)
house favourite

CHILLI GARLIC SHRIMP 3.950

Bahrain bay shrimp, chilli, garlic, coriander cooked with shell fish butter

BREADED SHRIMP 4.000

With sriracha, mayo and lime

SHAREABLE PLATTERS

TID BIT PLATTER 5.950

Crispy Manchurian chicken wings, chicken wonton, tandoori flautas, breaded prawns, jalapeno cheese balls, vegetable spring rolls & samosa

VEGGIE SAMPLER 4.950

Spring rolls, potato croquettes, jalapeno cheese balls, hara bhara kebab & samosa

THAI PLATTER 5.950

Spring Roll, fried chicken wings, chicken money bags, prawn roll



SOUP

DAL SHORBA 2.100

Lightly spiced yellow lentil soup served with lemon wedge and crispy croutons

ROASTED GARLIC AND CHERRY TOMATO SOUP 2.100

Selected cherry tomato, garlic and herbs roasted and blended

BROCCOLI AND PARMESAN 2.100

Light creamy soup with broccolis florets

CREAMY CORN 2.100

Rich and creamy corn with choice of vegetables or chicken

WILD MUSHROOM 2.100

Portobello, oyster and button mushrooms cooked in creamy vegetable stock

Prices are exclusive of 5% Govt. Levy & 10% VAT



SALAD

Add Grilled Chicken or Prawns 1.500

CAESAR SALAD 3.250

Romaine lettuce, croutons, turkey bacon, Caesar, poached egg and shaved parmesan cheese

SUPERFOOD SALAD 3.950

Quinoa, broccoli, kale, beetroots, pumpkin, green asparagus, pomegranate, walnuts, sunflower seeds, pumpkin seeds, sherry vinegar dressing

QUINOA TABOULEH 3.250

Multi colour quinoa, local parsley, tomato, coriander, lemon juice and olive oil

HALLOUMI SALAD 3.250

Grilled halloumi, mixed greens, couscous, chickpeas, roasted pine nuts nad berry dressing

MAHARAJA ROYAL 3.250

Fresh greens and olives topped with feta cheese and pomegranate with homemade balsamic dressing

AVOCADO AND QUINOA 4.350

Mix lettuce, avocado, quinoa, grilled crab sticks, cherry tomatoes, edamame & orange with balsamic dressing.

ASIAN SALAD 2.750

Green leaves, bean sprouts, edamame, cherry tomato, red radish, ginger onion dressing

ROCCA SALAD 3.250

Zaatar marinated grilled chicken breast, wild and local rocket, confites tomato petals, lemon herb dressing

Prices are exclusive of 5% Govt. Levy & 10% VAT



ROLLS - SANDWICHES - BURGERS

WAGYU SLIDER 5.150

100% wagyu beef trio on sesame buns

CHICKEN SLIDERS 3.700

Crispy chicken, avocado, ranch dressing on sesame buns

CLASSIC BURGER 4.500

Beef, caramelized onion, sesame bun, tomato, lettuce, pickle

CLUB SANDWICH 3.900

Lettuce, tomato, chicken, egg, layered between toasted breads

ROAST CHICKEN AND AVOCADO 3.950

Chicken, sliced tomato, avocado and arugula

KATHI ROLL 3.450

Tenderised lamb seekh kebab and masala onions drizzled with mint sauce in roomali bread

PANEER VEGGIE ROLL 3.250

Soft roomali bread roll packed with veggies, cottage cheese and onions with mint chutney

CHICKEN TIKKA ROLL 3.250

Spicy charred chicken rolled in roomali bread with arugula leaves, tomato and chilli chutney

RESHMI ROLL 3.450

Malai chicken, curried yoghurt, lettuce and tomato in roomali bread

Prices are exclusive of 5% Govt. Levy & 10% VAT



AROUND THE WORLD A Must Try

LAMB CHOPS SICILIAN STYLE 11.500

New Zealand lamb, Tian of vegetable, spanish sauce.
(Baked Mediterranean vegetables)

SHORT RIB OF BEEF 11.500

Slow cooked and braised beef ribs, served with string beans, mashed potato
and BBQ sauce

STEAK

Tenderloin 8.900 | Ribeye 8.900

Hand cut chips, herb crusted tomato, mushroom or peppercorn sauce

GOAN MUSSELS 6.300

Goan style mussels with a hint of coconut and garlic in white wine sauce

SIGNATURE GRILLED SEAFOOD 6.950

Hammour, shrimp, squid, sea bass and salmon with potato, grilled vegetable

BOMBAY SIZZLER 6.300

Cumin flavoured julienne of chicken or tenderloin tossed with capsicum,
onion, chillies, ginger, garlic finished with soya sauce

TRADITIONAL FISH AND CHIPS 6.350

Fillet of cod fried in beer batter, potato wedges, and green pea's purée

Prices are exclusive of 5% Govt. Levy & 10% VAT

MUSHROOM RISOTTO 4.650

Arborio rice, forest mushrooms, parmesan cheese and truffle oil

STUFFED CHEESY CANNELLONI 3.500

Pasta filled with spinach, chicken ricotta and mozzarella cheese

PENNE ARRABIATA 4.100

Tube pasta tossed in spicy tomato sauce

SPAGHETTI CARBONARA 4.100

Spaghetti, cream, turkey bacon, egg yolk and parmesan cheese

PRAWN LINGUINI 4.950

Prawns, creamy neapolitan sauce

LAMB SHANK MEDITERRANEAN STYLE 11.500

Vegetable farro risotto

CHICKEN AND MUSHROOM PIE 4.250

Served with seasonal vegetable, potato mash and gravy

SIDES FOR BD 1.500

Side salad
French fries
Sweet potato wedges
Onion rings
Mashed potato

Truffle parmesan fries
Sautéed mushroom
Steamed greens
Garlic bread

Prices are exclusive of 5% Govt. Levy & 10% VAT





ASIAN TOUCH

SALMON TERIYAKI

5.900

Yamasa soy, Asian seasoning with jasmine rice

BEEF TERIYAKI

5.600

Yamasa soy, Asian seasoning with jasmine rice

CHICKEN WITH SMOKED CHILLI

4.600

Cubes of chicken stir fried with smoked chilli and asian spices served with jasmine rice

PAD THAI NOODLES

4.500

Shrimp, rice noodles, vegetable, chilli and lime

THAI GREEN CURRY (PRAWN | CHICKEN)

4.800

Spiced green curry with coconut milk and lemon grass with jasmine rice

Prices are exclusive of 5% Govt. Levy & 10% VAT



MAHARAJA FEAST

(MINIMUM OF FOUR PERSONS) 10.900 PER PERSON

Tid Bit Platter

(Crispy chicken wings, wonton, tandoori flautas, breaded prawns, jalapeno cheese balls, vegetable spring rolls & samosa)

Kebab Platter Feast

(Assorted chicken, lamb and fish kebabs)

Curry Delight

Murg Makhani, Gosht Korma, Dal makhani, chicken biryani Seasonal Vegetable,

Assortment of Tandoori Bread

Salad, Raita, Papad and condiments

Choice of Sweet

HAND TOSSED PIZZA

Margherita 4.500

4 Seasons 4.400

Asparagus and Oyster Mushrooms 4.500

Spicy Prawns and onion 4.950

Pepperoni 4.450

Prices are exclusive of 5% Govt. Levy & 10% VAT



TANDOORI - KEBABS

TANDOORI MIXED GRILL 8.250

Assortment of chicken kebab, fish tikka, prawn and seekh kebab

ACHARI CHICKEN KEBAB 4.950

Spicy and tangy chicken marinated with pickling spices and yogurt

TANDOORI CHICKEN 5.450

Roasted spring chicken marinated in yogurt, flavoured with ginger, garlic and tandoori spices

CHICKEN TIKKA 4.950

Spicy diced chicken marinated in yogurt, garam masala, onion and garlic

MURG MALAI 4.950

Chicken marinated with cream, cheese, gram flour and yogurt

HARYALI TIKKA 4.250

Chicken breast marinated in the blended mixture of spices, mint and coriander

MUGHLAI SEEKH 4.950

Minced lamb spiced with herbs, onions, coriander and chilli

SPICED LAMB CHOP 5.950

Lamb chops flavoured with garam masala and a hint of paprika

HAMMOUR TANDOORI FISH TIKKA 6.950

Lightly spiced cubed barbeque hammour toasted in Bishop's weed, onion and garam masala

TANDOORI PRAWNS 7.750

Tandoor roasted prawns flavoured with garam masala, onions and chopped green chilli

TANDOORI MUSHROOM 3.550

Spinach and cheese stuffed mushroom marinated in traditional tandoori masala

VEGGIE GRILL 4.600

Assorted grilled vegetables, paneer and minced vegetable seekh

PUDINA PANEER TIKKA 4.250

cottage cheese with chilli and mint paste

TANDOORI PANEER SHAHLIK 4.250

Tandoor roasted cottage cheese with onion, tomato and capsicum

Prices are exclusive of 5% Govt. Levy & 10% VAT



BIRYANI & RICE

CHICKEN BIRYANI 4.750

LAMB BIRYANI 5.250

LAMB SHANK BIRYANI 9.950

FISH OR PRAWN BIRYANI 5.350

KASHMIRI PULAO 3.600

Cumin flavoured rice, diced vegetables, fruits and nuts

SUBZ BIRYANI 3.250

Seasonal vegetables with basmati rice topped with brown onions

CURRIES - MASALA

CHICKEN MAKHANI 4.950

Tandoori chicken in rich creamy tomato sauce

CHICKEN CURRY 4.250

Delicately spiced chicken in mild curry

CHICKEN TIKKA MASALA 4.950

Chicken tikka tossed with onion and peppers in a spicy tomato sauce garnished with boiled egg

KALONJI CHICKEN 4.950

Tandoori baked chicken with rich cashew nut and yogurt sauce with onion seeds

CHICKEN KORMA 4.950

Chicken cooked with rich korma gravy

CHICKEN VINDALOO 4.650

Chicken in fiery red vinegar curry sauce

CHICKEN JALFREZI 4.550

Shredded chicken with julienne capsicum, onion and tomato

Prices are exclusive of 5% Govt. Levy & 10% VAT

PRAWN COCONUT CURRY 4.950

Fresh prawns cooked in creamy mustard infused sauce

PRAWNS MASALA 5.150

Prawn tossed in a spicy masala gravy with herbs and spices

MALABAR FISH CURRY 4.950

South Indian style curry flavoured with coconut milk and fragrant spices with fish

LAMB ROGAN JOSH 5.250

Braised lamb chunks cooked in a spicy Kashmiri style curry sauce

LAMB SAAGWALA 5.250

Stir-fried Slow-cooked lamb with chopped spinach in an onion and garlic based sauce

BALTI GOSHT 5.650

Stir-fried slow-cooked lamb with chopped green pepper in an onion and garlic based sauce

PANEER MAKHANI 4.250

Diced cottage cheese simmered in rich creamy tomato sauce, with dried fenugreek

PANEER SAAGWALA 4.250

Diced cottage tossed in a spinach based sauce with herbs and spices

PANEER KADAHI 4.150

Cottage cheese, onion and bell peppers coated with spicy tomato sauce

MUTTER PANEER 4.150

Cottage cheese and peas cooked in a tomato based sauce, spiced with garam masala

DAL MAKHANI 3.850

Black lentil and red kidney beans cooked with butter, cream and selected spices

MIRCHI BAINGAN KA SALAN 3.250

A hyderabdi preparation with very peculiar salan with eggplant and chilli

MIXED VEGETABLE CURRY 3.150

Assorted diced vegetables in an Indian style masala curry



SPICY DHABA

LAAL MAAS 5.250

Rajasthan dish of chilli and mutton cooked to perfection and smoked

TAWA MURGH 4.250

A spicy chicken masala prepared with exotic spices and finished on a flat griddle

KERALA PRAWN CURRY 4.950

a rich in flavor coconut shrimp curry with curry leaves

TARRI WALI CHICKEN 4.250

A dhaba style chicken curry with mild but flavorful gravy

ANDA CURRY 3.250

home style egg curry with herbs and spices

MIRCHI KEEMA 3.950

Minced chicken and chilli cooked to perfection with herbs and spices

DAL FRY DHABA STYLE 2.750

chana dal with spices and onion masala a must try

VEGETABLE KOFTA CURRY 2.950

vegetable dumplings in a rich mughlai gravy

PANEER BHURJEE 4.150

Minced paneer, spices and herbs

SHAHI PANEER 4.150

Cottage cheese simmered in cream and cashew gravy

SUGGESTED SIDE DISHES & BREAD

CHANA MASALA	2.800	GARLIC NAN	0.800
DAL TADKAWALA	2.600	ROASTED PAPAD	0.600
BOMBAY ALOO	2.600	NAN OR ROTI	0.500
JEERA ALOO	2.600	BUTTERED NAN/PARATHA	
METHI ALOO	2.600		0.650
BHINDI MASALA	2.600	STUFFED NAN	1.000
ALOO GOBI	2.600	KABULI NAN	1.400
CUCUMBER RAITA	1.100	PULAO RICE	2.500
RAITA WITH POMOGRANATE		STEAMED RICE	1.800
	1.200		





DESSERTS

GULAB JAMUN WITH ICE CREAM 2.250

Deep fried milk dumplings soaked in sugar syrup, with scoop of vanilla ice cream

RASMALAI 2.250

Poached chena (curdled milk) dumplings in saffron flavoured sweetened milk

GAJJAR HALWA 2.250

Grated carrot cooked with milk and ghee, flavoured with cardamom served hot with nuts

KESAR KULFI 2.250

Traditional indian saffron and cardamom flavoured ice cream served with rose syrup

CHOCOLATE FONDANT 3.250

Warm chocolate cake with vanilla ice cream

CARROT CAKE 4.650

Light sponge cake layered with cream cheese

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