





# DINNER



## SET MENU

Exclusively for In-House Guests | 3-Course Meal – Choose 1 Starter, 1 Main & 1  
Dessert | Mix & Match Across Western & Fusion Flavors

### APPETIZER

- Baked Feta with Honey & Nuts**  **15**  
warm feta cheese drizzled with golden honey, topped with  
crunchy nuts on toasted sourdough
- Masala Mushroom Arancini**  **12**  
crispy risotto balls blended with spiced mushrooms
- Tomatoes with Basil Oil & Prosciutto** **20**  
house-smoked tomatoes layered on baguette with basil oil and thin  
slices of prosciutto

### MAIN COURSE

- Grilled Chicken Breast with Herb Butter** **27**  
juicy chicken breast grilled to perfection with herb-infused butter  
on creamy mash and vegetables
- Pan-Seared Fish** **27**  
tender white fish fillet seared with lemon butter, herbed rice and  
sautéed vegetables
- Paneer Stroganoff**  **25**  
rich and creamy cottage cheese with a touch of  
indian spices, topped with mushroom & peppers  
with jeera rice pilaf
- Creamy Penne Pasta with Roasted Vegetables**  **25**  
penne pasta tossed in a light herb cream sauce with  
grilled vegetables

### DESSERT

- Canadian Blueberry Almond Cake** **15**  
buttery almond cake topped with juicy Canadian  
blueberries
- Kheer** **14**  
Traditional Indian rice pudding flavored with saffron &  
cardamom and nuts

