



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

warm feta cheese drizzled with golden honey, topped with
crunchy nuts on toasted sourdough

Masala Mushroom Arancini

crispy risotto balls blended with spiced mushrooms

Tomatoes with Basil Oil & Prosciutto

house-smoked tomatoes layered on baguette with basil oil and thin
slices of prosciutto

MAIN COURSE

Grilled Chicken Breast with Herb Butter

juicy chicken breast grilled to perfection with herb-infused butter
on creamy mash and vegetables

Pan-Seared Fish

with lemon butter sauce

Tender White Fish Fillet Seared

with light lemon butter sauce, sautéed vegetables,
and herbed rice

Paneer Stroganoff

rich and creamy stroganoff with paneer, paired with
jeera rice pilaf

Creamy Penne Pasta with Roasted Vegetables

penne pasta tossed in a light herb cream sauce with
grilled vegetables

DESSERT

Canadian Blueberry Almond Cake

buttery almond cake topped with juicy Canadian
blueberries

Kheer

Traditional Indian rice pudding flavored with saffron &
cardamom and nuts

