

## SOUP

### CHILLED TOMATO GAZPACHO

Fresh tomato, cucumber, watermelon, mint, white onion, parsley, olive oil, croutons, cider vinegar

### PUMPKIN

Pumpkin, coconut milk, salted butter, shallots, thyme

### PELMENI

Dumpling with beef and onion, butter, chicken consommé, sour cream



## SALAD

### CAESAR

Romaine lettuce, chicken pancetta lardons, croutons, Parmesan, anchovy, eggs, Caesar dressing



### GARDEN HARVEST

Mixed green leaves, avocado, pickled cucumber, radish & melon, tomato, olive oil, olives

### CEVICHE

Today's caught fish, spicy orange & lime juice, red onion, cilantro, avocado

### POMELO

Avocado, carrot, cherry tomato, chives, mixed green leaves, pomelo, cocktail sauce

### FETA

Feta cheese, bell pepper, black olive, cucumber, mint, oregano, red onion, tomato, balsamic dressing



## BURGER, WRAP & CHIPS

### THE BURGER

Beef, cheddar cheese, crispy bacon, lettuce, onion jam, tomato, The Burger sauce, seasonal salad, french fries

### CHICKEN WRAP

Grilled chicken breast, tortilla bread, lardon, parmesan, romaine salad, tomato, caesar sauce, french fries

### FISH & CHIPS

Fish fillet in golden batter, lemon wedge, french fries, tartar sauce

### CRISPY CALAMARI

Fried calamari, Lemon wedge, seasonal salad, tartar sauce

### STEAK SANDWICH

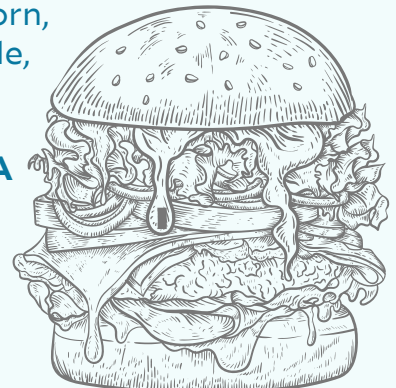
Grilled beef fillet, ciabatta, romaine lettuce, caramelized onion, tomato relish, cheese, BBQ mayo, french fries

### QUESADILLAS

Vegetable or Chicken, beans, onion, pepper, tomato, corn, cilantro, guacamole, tomato salsa

### VEGETABLE PITA POCKET

Marinated vegetables, goat cheese, pesto, za'atar fries



VEGETARIAN



VEGAN



POULTRY



PORK



SEAFOOD



CRUSTACEAN



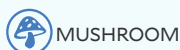
SPICY



DAIRY



GLUTEN



MUSHROOM



CONTAIN NUT

# CURRY POT

## CHICKEN TIKKA

### MASALA

Tandoori chicken, tomato, onion, spices

## MALDIVIAN TUNA CURRY

Tuna, local spices, coconut cream

## DAL MAKHANI

Black lentils, tomato, garlic, cream, butter, spices

## SRI LANKAN FISH CURRY

Today's caught fish, coconut milk, drumstick leaf, spices

## KADAI PANEER

Indian cottage cheese, bell peppers, tomato, kasuri methi



# MOKSHA® CUISINE

## CHILLED BEETROOT SOUP

Roasted beetroot, ricotta, basil leaves, walnut, extra virgin olive oil

## JICAMA & MANGO

Jicama, green mango, cucumber, avocado, mint, Aleppo lime dressing

## CHICKPEA

Chickpea pancake, artichoke, mushrooms, tomato confit, cashew paste, seasonal salad, turmeric aioli dressing

## VEGAN BURGER

Vegetable burger patty (sweet potatoes, chickpea, roasted peppers, quinoa), iceberg leaves, tomatoes, bell peppers, guacamole served with tomato salsa, crudité

*\*\*also available in gluten free option*



# GRILL

## YELLOWFIN TUNA

## REEF FISH catch of the day

## CHICKEN BREAST

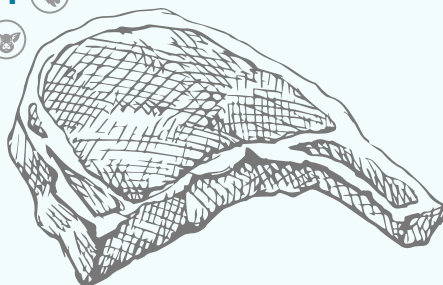
## BBQ PORK RIBS

### SAUCE

lemon butter, spicy tomato, sweet chili, red wine, barbecue

### SIDE DISH

Mashed potato, grilled vegetables, french fries, sweet potato fries



# DESSERTS

## LEMONGRASS CRÈME BRÛLÉE

Lemongrass stalks, lemon, vanilla bean,

## PANDAN COCONUT ROLL

Coconut coulis, palm sugar

## CHOCOLATE MOUSSE

Valrhona chocolate, honeycomb oats, raspberries

## MIX BERRY SUNDAE

Caramelized almond, whipped cream, mixed berries ice-cream & compote



## FRUIT

Seasonal tropical fruit platter

# RICE & BREADS

## ROTI

Plain or Butter



## NAAN

Plain, Butter or Garlic

## BASMATI RICE BIRYANI

Vegetable or Chicken, Aromatic spice, basmati rice, mint, papadam, raita, mango pickle



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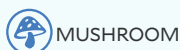
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