

WINE FOOD EVENT

SALADS

- GREEK SALAD 21
Cucumber, bell peppers, tomato, lettuce, olives, feta cheese, lemon dressing
- WINTER GREEN SALAD WITH APPLE CIDER VINAIGRETTE 21
Lettuce, cucumber, bell peppers, olives, avocado, orange, cherry tomato, jalapenos, sprouts
- LEBANESE MEZZE PLATTER 23
Hummus, baba ganouj and tabbouleh with pita bread
- ▲ CHICKEN AND APPLE WALNUT SALAD 26
Celery and yoghurt dressing
- ▲ PRAWN MARIE ROSE WITH QUINOA AND AVOCADO 30
Calamari, fish, prawns, quinoa, avocado with marie rose sauce
- ▲● CLASSIC CAESAR SALAD 26
CAJUN SPICED CHICKEN 26
TUNA 26
GRILLED VEGETABLES 21
Romaine Lettuce, parmigiano, garlic croute with classic Caesar dressing

*All prices are inclusive of 7% municipality fee and 5% vat
If you are suffering from any food allergies, kindly advice a suitable meal to meet your needs*

SOUPS

- THYME INFUSED BROCCOLI VELOUTÉ WITH ROASTED ALMONDS 21
Served with garlic croute
- OVEN ROASTED TOMATO AND BASIL 21
Olive oil and garlic smeared roasted tomato soup flavored with basil
- ▲ CHICKEN AND CORN CHOWDER 23
Olive oil and garlic smeared roasted tomato soup flavored with basil
- ▲ SEAFOOD AND SAFFRON BROTH 26
Served with garlic croute
- ▲ HOT POT SOUP
Spicy and tangy oriental broth
 - Chicken and Noodles 24
 - Vegetable and Noodles 21
 - Seafood and Noodles 25
- SOUP OF THE DAY (VEG) 21
- ▲ SOUP OF THE DAY (NON VEG) 26

APPETIZERS

- TOMATO BASIL 26
BRUSCHETTA
Crispy bread with fresh tomatoes, basil, garlic and olive oil
- SPANAKOPITA 26
Greek savoury parcel filled with spinach and feta cheese
- ARANCINI WITH SPICY 26
TOMATO RELISH
Panko crumbed risotto balls filled with cheese
- GRILLED HALLOUMI WITH 26
MESDUN
Seasoned halloumi cheese grilled and serves with assorted salad greens
- WOK TOSSED CHILLI 26
MUSHROOMS
Crispy fried mushrooms tossed with spicy and tangy oriental sauce
- BHINDI JAIPURI 26
Spice dusted crispy fried lady finger with chat masala
- LAHORI PANEER TIKKA 26
Paneer, onion, peppers marinated with yogurt, cream, nuts and spices

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● TANDOORI VEGETABLE PLATTER 26

Paneer, Potatoes, Cauliflower, Broccoli marinated with spic infused yogurt and cooked in the clay oven

● PERI PERI DUSTED CRISPY FRIED POTATO FINGERS 26

Greek savoury parcel filled with spinach and feta cheese

▲ SHISH TAWOUK 31

Skewered tender chunks of chicken marinated with yogurt, garlic, olive oil and spices, served with garlic aioli

▲ FISH FINGER 31

Lemon garlic scented with Jalapeno tartar

▲ CHICKEN DRAGON ROLLS WITH SWEET CHILLI SAUCE 31

Chicken filled rolls served with sweet chilli sauce

▲ SESAME CHICKEN FINGERS 31

Deep Fried Chicken Fingers, Coated with Sesame in Hot Garlic Sauce

- ▲ HARA MIRCH KA CHICKEN 31
Chicken morsels marinated with yogurt,
green chilli, coriander and spices
- ▲ ZAFFRANI LASOONI JHINGA 40
Tiger prawns marinated with saffron and
garlic flavored yogurt and cooked in the clay
oven
- ▲ AJWAINI TANDOORI 37
MACHALI
Fish cubes in a carom seed and yoghurt
marinade and cooked in the clay oven
- ▲ POTHIRACHI PERATU 31
Slow cooked chunks of beef tossed with
coconut slices, shallots and tomato masala
- ▲ KOZHUVA PORICHATHU 31
Tiny river fish, marinated with spices and
crispy fried
- ▲ MEEN KALLEL CHUTTATHU 37
Grilled fish fillet marinated with spices
cooked on the griddle
- ▲ KANAVA MASALA FRY 37
Marinated squid grilled with shallots, ginger,
green chilli, curry leaves and coconut bits

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SANDWICHES & BURGERS

▲ REFLECTIONS CLASSIC CLUB 31

SANDWICH

Chicken mayo, beef bacon, fried egg, lettuce, tomato, Hawaiian coleslaw and cheese

▲ MEAT LOVER'S ROYAL 33

HAMBURGER

Beef bacon, fried egg, tomatoes, lettuce, gherkins, caramelized onions and cheddar melt

▲ SPICY BARBEQUE CHICKEN 32

BURGER

Fried egg, tomatoes, lettuce, Jalapenos with cheddar melt

● REFLECTIONS JUST VEG 27

Vegetable patty, lettuce, tomatoes, gherkins, caramelized onions, cheese

All sandwiches and burgers are served with potato wedges, healthy greens and a cocktail sauce

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PIZZA

- ▲ BARBEQUE CHICKEN AND VEGGIES 42
- ▲ CHICKEN TIKKA AND BELL PEPPERS 42
- GRILLED EXOTIC VEGETABLES 37

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MAINS

PENNE OR SPAGHETTI

Tossed in Extra virgin olive oil and garlic or
Indulgent cream sauce, Pomodoro sauce or
Bolognaise

▲ CHICKEN AND MUSHROOMS 37

▲ PRAWNS AND BROCCOLI 43

● SPINACH AND ZUCCHINI 34

▲ HONEY MUSTARD GLAZED CHICKEN 43

With vegetable couscous and sauteed citrus
broccoli

▲ BUTTER GARLIC SCENTED 54

GRILLED KING PRAWNS

With herb garlic mash, sautéed veggies,
caper butter

▲ BEEF Tournedos 46

With Herb garlic mash and sautéed veggies
and mushroom and shallot reduction

▲ PAN SEARED HAMOUR FISH 46

FILLET

With tahini, lime, olive oil, garlic, sauteed
vegetables and garlic mash

▲ OLD FASHIONED FISH N' 45

CHIPS

Original battered fried hamour fillet served with potato wedges, healthy greens and tartar sauce

▲ SAMAK HARRA 47

Baked fish fillet topped with spicy and tangy harra sauce, butter rice

▲ HERB CRUSTED LAMB 52

CHOPS

With Herb garlic mash and sautéed veggies and mushroom and shallot reduction

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MAINS

KUNG PAO	
▲ CHICKEN	38
● CAULIFLOWER	32
▲ SLICED FISH IN CHILLI	43
OYSTER	
Crispy fried fish with bell peppers, onions and oyster sauce	
MANCHURIAN	
▲ CHICKEN	34
▲ PRAWNS	45
● CRISPY VEGETABLES	27
NOODLES - HAKKA / SZECHUAN / BUTTER GARLIC CHILLI	
▲ CHICKEN	27
▲ MIXED	30
(CHICKEN / LAMB / BEEF / PRAWNS / EGG)	
● VEGETABLES	24

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FRIED RICE – BUTTER GARLIC CHILLI / SICHUAN	
▲ CHICKEN	27
▲ MIXED	30
(CHICKEN / LAMB / BEEF / PRAWNS / EGG)	
● VEGETABLES	24
▲ NASI GORENG	43
Indonesian prawn fried rice, chicken satay, fried egg	

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INDIAN FAVOURITES

- LASOONI PALAK 27
Choice of paneer or potato or mushrooms
flavoured with garlic and cumin
- PANEER LABABDAR 32
Spiced cottage cheese cooked in saffron
scented rich tomato and cashew gravy
- ALOO GOBI ADRAKI 27
Cauliflower and potato stir fried with ginger
and cumin in onion masala
- DAL MAKHANI 22
Black gram and kidney beans simmered
overnight, finished with spices, butter and
cream
- TADKEWALI DAL 19
Cumin and garlic tempered yellow lentils
with onion, tomato, green chilli and coriander
- PACHAKKARI MAPPAS 32
Mixed vegetables in a coriander seed
flavored gravy
- VAZHUTHANAANGA 27
POLLICHATHU
Masala dusted grilled brinjal tossed with
onion tomato masala, wrapped in banana
leaves

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▲ CHOOZA KHAAS MAKHANI 36

Tikka of chicken, simmered in a satin smooth tomato gravy, redolent of kasoori methi

CHOICE OF KADAI

Spicy Indian curry cooked with onions, tomatoes, capsicum, and ground spices

▲ CHICKEN 36

▲ MUTTON 42

● PANEER 36

▲ BHUNA GOSHT 42

Tender chunks of mutton cooked with onion tomato and dry spices

▲ ALEPPEY MEEN CURRY 36

Regional specialty, fish cooked with raw mango, coconut milk and spices

▲ NADAN KOZHI CURRY 34

Kerala specialty, spice infused chicken curry enriched with coconut milk

▲ CHEMMEEN MOILEE 44

Prawns cooked in lightly spiced coconut sauce, specialty from Syrian Christian cuisine

▲ AATIRACHI THENGAKOTHU 43

ROAST

Tender chunks of mutton sautéed with aromatic spices and onion and tomato masala

▲ POTHIRACHI KIZHANGU 41

CHARU

Slow cooked beef cubes and potatoes cooked in spicy rich coconut gravy

▲ CHEMMEEN CHERULLI 45

TAWA

Prawns cooked on the griddle with shallots and spices

▲ JANGA JAGA CHAKARA 75

Prawns, squid, crab, mussels, king fish cooked with spices and coconut milk

TRADITIONAL KERALA THALI

▲ NON VEGETARIAN 24

● VEGETARIAN 20

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RICE & BREADS

BIRYANI	
● VEGETABLE	21
▲ CHICKEN	27
▲ MUTTON	34
▲ PRAWN	42

All biryanis are served with mix vegetables
raita, papad and pickle

STEAMED BASMATI RICE 12

KERALA RED RICE 12

CHAPPATHI 3

PHULKA 4

NAAN 5 / 6 / 6 / 8
Plain / Butter / Garlic / Cheese

ROTI 4 / 6
Plain / Butter

KULCHA 9 / 9 / 10
Onion / Potato / Paneer

APPAM 3
Fermented rice pan cake, Travancore
specialty

MALABARI PARATHA 3
Soft and flaky refined flour bread, cooked
on hot plate

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DESSERTS

- ▲ RICH CHOCOLATE WALNUT CAKE 30
A decadent of rich chocolate-walnut cake
- BAKED YOGHURT 26
With Tropical fruit compote
- TENDER COCONUT PANNA COTTA 26
Classic Italian dessert prepared with sweetened cream and fresh tender coconut pulp
- ▲ COFFEE AND CINNAMON CREME BRULE 26
- GULAB JAMUN (2 PIECES) 18
- GAJAR KA HALWA 24
- FRESHLY SLICED SEASONAL FRUITS 24
- CHOICE OF ICE CREAM (2 SCOOPS) 18

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