

Ocean Grill

RESTAURANT

STARTERS

Seafood cocktail - Rs 600

Pineapple cubes, romaine lettuce and bell pepper julienne

Fish Carpaccio- Rs 600

With chili flakes, oregano, olive oil and young herbs

Cajun spice marinated shrimp Caesar salad- Rs 600

With Parmesan shave, anchovies and garlic crouton.

Palm heart salad- Rs650

With smoked marlin and passion fruit vinaigrette

LIVE COOKING FRESH SEAFOOD

Served with grilled seasonal vegetables, saffron rice and garlic butter sauce

Whole captain fish (400/500 gm.)-Rs 500

Fresh babonne fish fillet -Rs 750

Fresh Vielle Gris fish fillet-Rs 650

Grilled lobster (500 gm.)-RS 3400

Grilled giant prawn (500 gm.)-RS 2400

Mixed seafood platter for two-Rs 5450

(Half lobster, giant prawns, shrimps, mussels, calamari & fresh fish per person)

DESSERTS

Affogato- Rs 500

Vanilla ice cream, caramelized hazelnut and pistachio noisette, espresso

Yogurt cheesecake- Rs550

Coconut whipped ganache, compressed pineapple

Traditional tiramisu- Rs 500

Cacao powder, coffee ice cream and cacao tuile

Red fruit panna Cota- Rs500

Red fruit, crumble and grapefruit sorbet

