





FILLERS

 **BREAD BAR** (Any two)

served with preserves, flavored butter & cream cheese

CROISSANT - plain / cheddar / chocolate

DANISH - custard / orange / cinnamon

ENGLISH MUFFIN - plain / corn / chocolate

BREAKFAST MUFFIN - vanilla / blueberry / choco chip

SLICED LOAF BREAD - plain / whole wheat / banana / honey oat

FOCACCIA - olive & onion / sun-dried tomato

ROSETTES - basil & cheddar / chilli garlic / burnt garlic

BAGEL - plain / onion / cinnamon

BREAD STICKS - rock salt / chilly / cheese

PITA - plain / herb crusted / parmesan

 **CONTINENTAL BREAKFAST**

Your favorite juice or smoothie

Fresh fruit platter

Your choice from the bread bar

Preserves, butter, cream cheese

Your choice of cereal with hot or cold milk

Tea / Coffee / Hot Chocolate / Infusions

AMERICAN BREAKFAST

Choice of fresh fruits or vegetable juices

Exotic fresh fruit platter

Choice of breakfast cereals

Hot or cold fresh milk / skimmed / soy milk / whole cream

Your choice of eggs

Oven roasted tomatoes, grilled chicken sausages & chives potato cake

Tea / Coffee / Hot Chocolate / Infusions

OR

 Choice of fresh fruits or vegetable juices

Exotic fresh fruit platter

Your choice from the bread bar

Preserves, butter, cream cheese

Buttermilk pancakes / Belgian waffles with maple syrup

Tea / Coffee / Hot Chocolate / Infusions



 **INDIAN BREAKFAST**

Your choice of sweet / salted / mango lassi
Choice of stuffed paratha / poori
Aloo bhaji
Yoghurt and pickles
Masala Tea / Coffee / Infusions


OR

Buttermilk
Idli / Vada (masala / plain)
Uttapam / paper dosa (plain or stuffed)
Sambhar & chutneys
Masala Tea / Coffee / Infusions

DELLA BREAKFAST

Exotic fresh fruit platter
Your favorite juice / smoothie
Your choice from the bread bar
Preserves, butter, cream cheese
Your choice of eggs
Oven roasted tomatoes & chives potato cake
Ham / Bacon / Chicken sausage
Buttermilk pancakes / Belgian waffles with maple syrup

OR

 Choice of stuffed paratha / poori
Aloo bhaji
Yoghurt and pickles
Tea / Coffee / Hot Chocolate / Infusions





BREAKFAST
SINGLES

BREAKFAST SINGLES

EUROPEAN

 EXOTIC FRESH FRUIT PLATTER

 BIRCHER MUESLI

Served with fresh cream, honey & steeped fruits

 CHOICE OF CEREALS

 BUTTERMILK PANCAKES

With clarified butter, honey & maple syrup

 CHOCO CHIP WAFFLES

With clarified butter, honey & maple syrup

“DELLA SPECIAL” STOLLEN FRENCH TOAST

With maple syrup & fresh fruit compotes

3 EGG OMLETTE WITH CHIVE POTATO
CAKE & ROASTED TOMATO

Onion & tomato / 3 cheese / mushroom & parsley /
ham & cheddar / smoked chicken

2 EGGS WITH TOAST

8 minute steeped / poached / sunny side / over n easy

Served with choice of sausage, grilled tomato & a chive potato cake

EGGS BENEDICT

SAUSAGES / BACON RASHERS / HAM



BREAKFAST SINGLES

INDIAN

PARATHAS

Plain / Szechuan Paneer / Aloo / Gobhi served with yoghurt & pickles

IDLIS - PLAIN / STUFFED

Steamed fermented rice cakes plain or stuffed with tempered carrots

MEDU WADA

Savory lentil doughnuts served hot with southern infused sambhar and coconut relish

SPRING DOSA

crispy Indian rice crepes stuffed with spring garden greens

DOSA

Plain/Potato, cashew nut & pea stuffing

UTTAPAM

Plain / Onion Cilantro / Cheddar Chilli / Masala

AKURI ON MULTIGRAIN TOAST





FRYUPS &
NIBBLES

FRYUPS & NIBBLES

- SHOE STRING FRIES
- CHEESE DYNABITES
- CHILLI CRUSTED MOZZARELLA STICKS
- COCKTAIL VEGETABLE SAMOSA
- TOMATO AND BASIL BRUSCHETTA
- DELLA CHEESE CHILLI TOAST

PIRI - PIRI OLIVE CHICKEN NOISSETTES

SHAMMI KEBAB

CHICKEN SATAY





All sandwiches are served with chilli fries, pickled vegetables and a selection of fine condiments

 **CHINESE VEGETABLES SANDWICH**

Broccoli, asparagus, babycorn, sugar snap peas, soy and ginger scents with multi grain bread

 **SPINACH & BRIE NAANZA**

Garlic tossed spinach with gratinated sliced brie served in a kulcha and garnished with spiced pears

 **THE DELLA TOWER**

Potato lyonnaise, mixed lettuce, char grilled peppers, water Buffalo mozzarella, grilled tomatoes, cucumber, sweet mango chutney and spicy mint mayonnaise

 **DELLA VEGETABLE BURGER**

Glazed carrots, charred courgettes, parmesan & garlic fused potato roesti with southern spiced coconut relish in an english muffin

MINI SANDWICH BOARD

Chicken and mayonnaise, tuna with cilantro and chilli with a bread of your choice

THE DELLA TOWER

Whole wheat bread, barbequed char grilled chicken, garlic roasted shrimps, chilli and onion enhanced fried egg, tomatoes, cucumber, iceberg lettuce

PEPPER CRUSTED BURGER

Burger bun with red cabbage sauerkraut and shallots, choice of meat, gorgonzola and jalepeno aioli

CAJUN SPICED CHICKEN STRIPS**CELERY & SHALLOTS INFUSED****TENDERLOIN****GOAN PRAWN BALCHAO BURGER**

A tangy chilli, shallots & garlic preparation of shrimps in a sesame & nigella crusted english muffin

CHICKEN TIKKA WITH SHALLOTS &**CHARRED PEPPERS**

A contemporary twist of chicken tikka with shallots & charred peppers in a fenugreek scented loaf

B L T

Bacon and lettuce with tomato in a multi grain bread





PIZZAS

PIZZAS

MARGHERITA

An all time favourite of pomodoro, mozzarella and basil chiffonade

FUNGHI

Shitake, oyster & button mushroom's with shallots, chives, charred peppers, tomato concasse and mozzarella

ALLE VERDURE

Topping of seasonal mixed organic greens, zucchini, brussel sprouts, sugar snap peas and parmesan

RICOTTA, MELANZANE e POMODORINI

Chunky tomato concasse with mozzarella, ricotta, grilled aubergine and cherry tomatoes

TONNO e CIPOLIA

Slow poached tuna with jalepeno, pickled shallots, 8 minute egg, artichokes, palm hearts and capers

GAMBERETTI

Chunky tomato sauce with mozzarella and parmesan, topped with smoked peppers, shallots, chives, olives, gherkins and shrimps

POLLO L'ORTOLANA

Oven roasted cilantro infused chicken with mixed organic vegetables and onions

RAGU D'AGNELLO

Mozzarella, cheddar and parmesan with lamb mince, caramelized onions, peas and oregano

GOROGONZOLLA, RADICCHIO e CRUDO

Tomatoes, mozzarella, gorgonzola with radicchio and apple glazed ham

Aid the chef in making your own....

VEGETARIAN

NON VEGETARIAN

Choice of Bases

Regular Thin Crust/Oatmeal Cracker/Whole Wheat/Millet

Vegetables

Charred Peppers/Grilled Zucchini/Shallots/Roasted Aubergine/Peas/Corn Kernels/Carrots/Spring Greens/Sun Dried Tomatoes/Mushrooms/Grilled Vegetables/BBQ Mushrooms

Proteins

Tofu/Paneer/BBQ Chicken/Wood Fired Chicken/Lamb Seekh/Pepperoni

Add on's

Parmesan Shavings/Olives/Smoked Chilli Flakes/Roasted Garlic

Please let us know if you are allergic to any ingredients.
All vegetarian dishes are also available in Jain preparations.
All prices are in Indian Rupees and subject to Government taxes. We levy 10% service charge.





INTERNATIONAL
SPECIALITIES



INTERNATIONAL SPECIALITIES

APPETIZERS

DELLA DIPS

Chef's choice of 6 celebrity dip's with an assorted array of 6 international breads

HUMMUS BI TAHINI

An all time classic drizzled with olive oil & served with warm pita bread

CELEBRITY SHROOMS

Crispy golden batter fried stuffed mushrooms tossed in a peanut butter, cilantro & chilli glaze

SILKEN TOFU & BELL PEPPER SHASHLIKS

HORIATIKI

A Greek village salad enhanced with a lemon cilantro glaze, kalamata olives and salt water feta

CAESAR SALAD

Caesar Dressing with figs, parmesan, anchovies, crispy bacon, clotted egg and crunchy ice berg

NORWEGIAN SMOKED SALMON

CHICKEN TERIYAKI SKEWER

TOFU SATAY

SMOKED CHICKEN SALAD

Tea smoked chicken juliennes, quatered eggs, avocados and tomatoes in a smoked chilli buttermilk dressing

NICOISE

An all time classic with the DELLA twist to it

RUBIYAN MESHWI

Lebanon scented zatar infused shrimps served with tabouleh and a mango chilli salsa

ENGLISH BACON WRAPPED KING SHRIMPS

CORNISH CRAB CAKES

Succulent crab meat with cilantro & Indian infused spices, crumb fried & served with a minted chilli dip





INTERNATIONAL SPECIALITIES

SOUPS



PLUM TOMATO EXTRACT

A contemporary twist of tomatoes infused with thyme



WOOD SMOKED FAVA BEAN AND FONDUE RAVIOLI BROTH

Basil scented smoked vegetable broth with fava beans, courgette and fondue ravioli



SMOKED YELLOW PEPPER CAPPUCINO

A charred aerated yellow pepper puree with gruyere foam served warm with asparagus biscotti

ALL TIME CLASSICS



MINSTRONE



ROASTED VEGETABLE

SMOKED CHICKEN

WOOD SMOKED GUINEA FOWL CONSOMME

Served laced with brandy cream & guinea fowl quenelles

SHRIMP BISQUE

Cognac scented shrimp veloute with shrimp segments

PASTA e RISOTTO e GNOCCHI



ARABIATTA

The traditional version with your choice of pasta and Parmesan shavings



WALNUT LINGUINI

Linguini served with rocket lettuce, shitake and cherry tomatoes in a walnut cream sauce



ROMA TOMATO BASIL CAPELLINI

Angel hair pasta tossed with roma tomatoes, basil chiffonade, salt water feta, topped with guacamole and sour cream



3 CHEESE RAVIOLI WITH COURGETTE AND WATER CHESTNUTS

Cheddar, gruyere and parmesan stuffed ravioli with balsamic glazed courgettes, water chestnuts, sugar snap peas with wild mushroom sauce

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INTERNATIONAL SPECIALITIES

🌱 LASAGNA VEGETARIANA

Home made layered lasagna with pomodoro , seasonal grilled vegetables and gratinated with parmesan

🌱 BUTTERNUT SQUASH RISOTTO

Roasted butternut puree in a creamy risotto laced with borollo wine

🌱 GNOCCHI WITH MUSTARD CRESS AND PINE NUTS

Sweet potato and potato gnocchi served in a scented veg broth with pepper's, baby spinach, mustard cress and pine nuts

SPAGHETTI ALLE VONGOLE

Spaghetti tossed in aglio ohlio, served with white wine poached clams, walnuts, shitake mushrooms, charred pepper's and lobster butter

FARFALLE ALLE PUTTANESCA

Classic Italian farfalle with ham, caper's, anchovies, fresh tomatoes and olives

FUSSILLI ALL' AMATRICIANA

An all time favorite - fussilli with slow smoked Italian pancetta, in a chunky tomato, chilli & garlic sauce

GNOCCHI WITH SEA BASS AND GLAZED SHRIMPS

Saffron infused seafood broth with sea bass quenelles, cracked pepper scented shrimps, kalmata olives, asparagus, raddichio and caper's

OUR IN HOUSE CLASSIC'S

All time favorites - Bolognaise, Carbonara, Marinara-
Your choice of pasta

PASTA FAIR.... served with a herbed rosette

Aid the chef in making your own....

🌱 VEGETARIAN

NON VEGETARIAN

Pasta

Farfalle/Penne/Fusilli/Spaghetti/Whole Wheat

Sauces

Arabiata/Alfredo/Napolitean/Pesto

Vegetables

Charred Peppers/Grilled Zuchinni/Shallots/Roasted Aubergine/Peas/
Corn Kernels/ Carrots/Spring Greens/Sun Dried Tomatoes/Mushrooms/
Grilled Vegetables/BBQ Mushrooms

Proteins

Tofu/BBQ Chicken/Wood Fired Chicken/Lamb Seekh/Ham & Egg

Add on's

Parmesan Shavings/Olives/Smoked Chilli Flakes/Roasted Garlic

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INTERNATIONAL SPECIALITIES

MAIN COURSE

VEGETABLE STRUDEL

Fennel scented exotic vegetables encased in a pastry, served on a bed of turned sweet potato and fava beans

CAJUN SPICED COTTAGE CHEESE STEAKS

Cajun spiced cottage cheese steaks served on a bed of cilantro tossed potatoes with wilted spinach and a tomato mandarin drizzle

3 MUSHROOM & SALT WATER FETA QUICHE

Oyster, shitake & button mushrooms with greek feta served in a pastry with a saffron scented sauce

EXOTIC VEGETABLE AND SILKEN TOFU

BROSCHETTES

Served warm with butter tossed cous cous , pan tossed morels, marinated kalamata olives, toasted pine nuts and lemon chilli oil

LOBSTER - 3 WAY

Vodka mustard, paprika infused, herbed

LOBSTER AND ASPARAGUS CASSEROLE

White wine scented lobster medallions with asparagus spears, carrots and sugar snap peas, cooked in a jalepeno cheddar sauce

TRADITIONAL FISH & CHIPS

The Della version of beer battered fish with chunky potato chips and tartare sauce

RED SNAPPER PROVENCALE

Walnut crusted red snapper with coriander scented tomatoes on a bed of wilted greens with orange citrus beurre blanc

CURACAO STEEPED ALASKAN GRILLED SALMON

Curacao steeped Alaskan salmon, grilled to perfection and served with a bitter gourd & mango chutney salad and scallion mash

CORN FED HEN

Traditional roasted corn fed hen with butternut risotto, glazed brussel sprouts, red wine and mushroom jus

PASSION FRUIT STEEPED OVEN ROASTED QUAILS

Slow cooked quails with butter tossed greens, caramelized shallots served with 3 pepper sago, pink peppercorn and vodka jus





INTERNATIONAL SPECIALITIES

THYME INFUSED TENDERLOIN FILLET

Tenderloin fillet cooked to your choice with mushroom duxelle mixture and thyme scented scotch jus

MORROCAN LAMB

Cilantro & bayleaf infused succulent lamb morsels cooked with carrots & peas in a hearty stew and served on a bed of dill & pepper couscous

CIDER INFUSED GRILLED PORK CHOPS

Cider infused charred pork chops with demerara glazed apple wedge, ratatouille and pea mash





INDIAN SPECIALITIES

INDIAN SPECIALITIES

APPETIZERS

ACHARI PANEER TIKKA

Cubes of cottage cheese delicately marinated with hot & tangy pickled spices & char grilled

ADRAKI BABY CORN

Ginger infused pickled baby corn grilled in an indian coal oven

PANEER MALAI SEEKH KEBAB

A delicate combination of fresh cottage cheese marinated with Indian herbs & spices & char grilled

PANEER PAHADI

Cottage cheese, capsicum, onions & potatoes dunked in a rich curd based, mint flavoured marinade & finished in a clay oven

TANDOORI ALOO

Even sized tender potatoes marinated with an amazing blend of herbs & spices and cooked to perfection

TANDOORI GOBI

Evenly sliced cauliflower flowerets marinated with herbs & spices and finished in a clay oven

VEG MALAI SEEKH KEBAB

This delicious crispy vegetable kebab is an assorted blend of vegetables marinated with Indian herbs & char grilled

BHOJPURI KURKURI SINGADA

Braised water chestnuts coated in a gramflour, chilli & cilantro crust, drizzled with vermicelli & fried. Served with mint & tamarind chutney

TANDOORI VEG PLATTER

Assorted vegetable appetizers, recommended for two

MURG TANDOORI (Half / Full)

This all time favourite, succulent smoky chicken chargrilled to perfection

TANDOORI POMFRET

Smoked pomfret marinated with tandoori spices

JHINGA LASOONI

Char grilled garlic flavoured prawns cooked to perfection

LAMB NAWABI KEBAB

Minced lamb flavoured with herbs, spices & peppers

AJWAINI FISH TIKKA

Carrom seed flavoured fish char grilled & cooked to perfection





INDIAN SPECIALITIES

MACHLI AMRITSARI

Indian styled beer battered fish with green chilli slivers

MUTTON SEEKH KEBAB

Finely minced finger rolls of lamb seasoned with exotic herbs & spices, grilled on thick skewers

KAKORI KEBAB

Extra tender kebab made with ground lamb marinated with north west frontier spices

MURGH MALAI KEBAB

Succulent pieces of chicken breast zapped judiciously with spices & finished in a clay oven

MURGH BANJARA

Chicken morsels flavoured with Kashmiri chilli, hung curd & Indian spices

TANDOORI NON VEG PLATTER (Serves 4)

Murgh tangri kebab, murgh malai tikka, lamb seekh kebab, acchari fish tikka

SOUPS

TOMATO AUR DHANIYA SHORBA

A novel tomato soup flavoured with indian spices & seasoned with fresh mint leaves

RASAM

A must at the table in most south indian homes, this thin soup of lentil & tomato extract is spiced with black pepper

MURGH SHORBA

Tomato broth with chicken, fresh herbs & spices









YAKHNI

An authentic Kashmiri hearty lamb broth



INDIAN SPECIALITIES

MAIN COURSE

-  **ALOO GOBI SHIMLA MIRCH**
An age old classic of cumin scented potatoes and cauliflower
-  **PANEER MAKHANI**
Fresh cottage cheese cooked in a rich tomato gravy with aromatic spices
-  **PANEER TIKKA MASALA**
Smoked cottage cheese cooked in an aromatic tomato base gravy
-  **NAFEEZ PALAK**
Cottage cheese in a spinach base gravy with garlic & fresh dill, cooked to perfection
-  **MAKAI KHUMB HARA PYAAZ**
Corn kernels, mushrooms & spring onions cooked to perfection
-  **AMCHOORI BHINDI**
Stir fried okra spiced with dry mango powder
-  **HING DHANIYA KE CHATPATE ALOO**
Potato cooked with coriander seeds & asafetida
-  **EXOTIC VEGETABLE JALFREZI**
A slew of colourful vegetables tossed in a tomato gravy cooked with herbs & spices
-  **METHI MUTTER MALAI**
Fresh peas in a cashew gravy enhanced with fenugreek
-  **PANEER KHURCHAN**
Cottage cheese and bell peppers in a tomato and onion gravy
-  **CHENNA KOFTA AUR HARA SAAG**
Chenna dumplings, bell peppers, spiced up spinach and roasted cashews
- GOAN CURRY**
Choice of pomfret or prawns cooked in a kokum flavoured spicy coconut base, served with steamed rice
- MURG TARIWALA**
A home style chicken curry made with freshly ground spices & finished with coriander leaves
- CHICKEN CAFFREAL**
Authentic goan herb marinated chicken, pan fried and served with potato wedges & onion rings



INDIAN SPECIALITIES

TRADITIONAL BUTTER CHICKEN

An all time classic of tandoori chicken in a creamy tomato gravy

MURGH PATIALA

A contemporary twist of succulent chicken kebabs rolled in a pancake, sliced and napped with a choice of 2 gravies

DHABA MURGH

Home style chicken curry made with freshly ground spices & finished with coriander leaves

MURGH KURCHAN

Clay roasted julienne of chicken cooked in an onion tomato gravy

LAMB PEPPER FRY

Southern Infused Succulent lamb morsels fired with fresh crushed pepper

NALLI KA SALAN

Traditional Lucknowi lamb shanks

JHINGA TAWA

Griddle cooked prawns with fresh herbs and ground spices

AJWAINI MAACHLI

Chargrilled fish fillets scented with thymol

DAL MAKHANI

Rich Indian lentils served just by itself

YELLOW LENTILS

Palak/Tadka/Fry/Plain

BIRYANI

VEGETABLE BIRYANI

PEAS PULAO

JEERA RICE

STEAMED BASMATI RICE






LUCKNOWI LAMB BIRYANI

HYDERABADI CHICKEN BIRYANI

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ACCOMPANIMENTS

-  BOONDI / PINEAPPLE / MIXED VEG RAITA
-  PLAIN CURD
-  MASALA PAPAD
-  FRIED PAPAD
-  ROASTED PAPAD

TANDOORI BREADS

KULCHA

Plain / Onion

PARATHA

Laccha / Pudina / Ajwaini / Ulta Tawa

ROOMALI ROTI

KHASTA ROTI

PLAIN ROTI

BUTTER ROTI

PLAIN NAAN

BUTTER NAAN

LASOONI NAAN





ORIENTAL
SPECIALITIES

APPETIZERS

VEGETABLE DIMSUM 'S

Choose from the following:-

sake steamed mushrooms / thai inspired tofu / szechuan vegetables / soy ginger / hot garlic / sweet chilli dip / steamed / pan fried

AMERICAN CORN/ SPRING GREENS/ MUSHROOMS

Salt & pepper / manchurian / szechuan

SZECHUAN SPRING ROLLS

STIR FRIED GREENS / GRILLED VEGETABLES

5 SPICED ROAST CHICKEN / WOK TOSSED LAMB SILVERS

ROCK SALT & PEPPERED CHICKEN

Black bean / shallots & garlic slivers / pickled ginger & bamboo shoots / chilli

KONGEE CRISPY LAMB

Shredded crispy lamb tossed with red chilli & scallions

OYSTER CHILLI SESAME LAMB

Shredded lamb stir fried with oyster, green chilli slivers & sesame extracts

BEER BATTERED FISH

Salt & pepper / vodka chilli / butter garlic / cilantro lime

CRUSTED SHRIMPS

Salt & pepper / manchurian / szechuan

TEMPURA SHRIMP

Served with a straw papaya salad with green onions, peanuts and thai sweet chilli dip



SOUPS

 **MUSK VEGETABLE SOUP**

A fusion of the ming dynasty, shitake, snow peas, haricot and bean curd in a thick broth

HUNAN WONTON SOUP

Crispy thai inspired chicken wonton served warm in a basil scented chicken broth

ALL TIME CLASSIC

Sweet corn / hot garlic / manchow shredded vegetables / asian roast chicken slivers

TOM YUM

Glazed straw vegetables / shredded chicken

LEMON CORIANDER BROTH WITH BASIL **VEGETABLES****CHICKEN****SPICY CRAB MEAT BALL SOUP**

A spicy thick blend of oceanic broth served with crab meat and water chestnut dumplings



MAIN COURSE

 **POLYNESIAN OUTRIGGER STEW**

Steamed exotic vegetables tossed in a spiced coriander and coconut sauce

 **ROESTI WITH WOK TOSSED ASIAN 5 GREENS**

5 spiced scented potato roesti served warm encased with soy and ginger flavored wok tossed greens

 **SCALLOPED POTATOES**

Chilli plum extract/stir fried asian greens/szechuan/Kung pao/soy ginger

 **ASIAN EXOTIC VEGETABLES**

Tossed in a sauce of your choice ... or a mix of two....

 **CRACKLING BABY SPINACH**

Served dusted with rock salt, toasted sesame & pink peppercorns

 **VEGETABLE BALL MANCHURIAN**

Exotic crispy vegetable dumplings served warm tossed in a manchurian gravy

CASHEW CHICKEN

Sliced chicken & cashew nuts s lightly dusted and tossed in a plum chilli sauce and served warm

5 SPICED ROAST CHICKEN

Kung pao / chilli garlic / black bean / cashew / thai infused

DOUBLE COOKED SZECHUAN PORK

- Star Anise infused succulent pork morsels slow cooked & batter fried, tossed in szechuan pepper
- Chilli Garlic
- Orientele BBQ

SAKE INFUSED LOBSTER CHILLI GARLIC

Arabian sea lobsters slivered, crusted, tossed with sake, chilli, garlic slivers and spring greens

SOFT SHELLED BLUE CRABS

- Szechuan styled herb crumbed soft shell blue crabs - pickled cucumber & wasabi mayonnaise
- Wok tossed with Asian greens
- Hunan styled with candied malta orange





CRAB MEAT CONFIT

Kung pao / chilli garlic / chilli plum extract / basil infused

CHILEAN SEA BASS

Crispy fried sea bass tossed in a Chilean black bean sauce and served warm with wok tossed greens

ARABIAN SEA SILVER POMFRET

Black bean & red chilli / green onion/orientele BBQ

VODKA INFUSED SHRIMPS

Lemon coriander / oyster garlic / candied ginger & basil / Chilli garlic / hunan styled

ASSAM PRAWN CURRY

Yellow chilli and garlic infused prawns with broccoli served in a coconut cream sauce

THAI INFUSED CURRY

Red/Green/Yellow

 **VEGETABLES**

CHICKEN

FISH

SHRIMPS



ACCOMPANIMENTS

INFUSED FRIED RICE

- BASIL / VEGETABLE BRUNOIS

ASIAN ROAST CHICKEN / MIXED MEAT /
CRABMEAT & SHRIMP

- BURNT GARLIC RICE

GARLIC PEPPERED NOODLES

- SHREDDED GREENS / ROASTED VEGETABLES

SZECHUAN CHICKEN / MIXED MEAT /
CHILLI & BURNT GARLIC

PHAD THAI

BALSAMIC GLAZED VEGETABLES

THAI SCENTED SHRIMPS





KIDS MENU

HONEY I SHRUNK THE KIDS

Lamb / Chicken

-  Veg patties in a baby burger bun gratinated with cheddar

MICKEY MOUSE SANDWICHES

Tomato and cheese, creamy cucumber in a mini sandwich bread

MAC 'N CHEESE

Wholesome macaroni in a cheesy cream sauce, gratinated with cheddar

FRY ME UP

Bag of assorted fried potatoes

SMILEY PIZZA

Tomato, mushroom and pineapples on a mini pizza base gratinated with cheese

CHOPSUEY

A bowl of chopsuey with chicken and tomato sauce with topped with a fried egg

FISHIES

Fish fingers with french fries and gribiche sauce

SUNDAE

Nutty brownie topped with 4 flavors of ice cream and drizzle with strawberry and chocolate sauce





DESSERTS &
BEVERAGES



DESSERTS

INTERNATIONAL

FENNEL SCENTED CREME BRULEE

Served with glazed plum marmalade

BANANA AND ROSEMARY MOUSSE

Served in a caramel nest with toasted walnuts and fruit coulis

OMALI

ACCOMPANIED WITH A CHOCOLATE RIMMED
BAILEY SHOOTER

TIRAMISU

An age old classic of coffee steeped finger biscuits and mascarpone
cheese - Italian

CHOCOLATE BROWNIE FUDGE SUNDAE

CREME CARAMEL

3 flavors --- All merged into one

PASTRIES

Ebony & Ivory / Dutch Truffle / Singapore Sling / Glazed Malta
Orange / Fruit Savarin

SPECIALITY ICE CREAM

Caramello / Rocky Road / Malibu Choco Chip





DESSERTS

INDIAN

KESARI RASMALAI

DRY FRUIT KHEER

MALAI KULFI

GULAB JAMUN

ANGOORI RABDI

ORIENTAL

DAARSAN

Crispy honey & sesame coated flat noodles served with vanilla ice cream

FRESH FRUIT TOFFEE

The DELLA version of an all time classic

DATE & SESAME PANCAKE

Served with french bean vanilla ice cream

STAR ANISE INFUSED LYCHEES

Served warm with home made french bean vanilla



 **BEVERAGES**

SELECTION OF FINE TEA'S**GREEN****LEMON GREEN****PEPPERMINT & LIME****EARL GREY****CHAMOMILE****MASALA CHAI****ENGLISH BREAKFAST TEA****EXPRESSO & CAPPUCCINO****DOPPIO**

Double shot of espresso served in demitasse cup

CAPPUCCINO

Single espresso shot with thick foam of steamed milk

ESPRESSO

30ml shot of pure coffee extract

CAFFE LATTE

Double espresso shot with steamed milk and light foam

COLD COFFEE**HOT CHOCOLATE****SOFT BEVERAGES (300 ml)****HIMALAYAN MINERAL WATER (1 ltr.)****AAVA MINERAL WATER (1 ltr.)**

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BEVERAGES

JUICE BAR

Choose from the following to make your own juice

Watermelon / Grape / Sweet lime / Pineapple / Tomato /
Mixed fruit / Orange / Mango (seasonal)

SMOOTHIE BAR

Choose from the following to make your own combination smoothie

Mango / Pineapple / Strawberry / Chocolate / Mixed Fruit / Banana / Orange

THICK SHAKE

Choose from the following to make your own combination thick shake

Orange / Mango / Pineapple / Strawberry / Vanilla / Banana /
Peanut Butter Cookie / Walnut Brownie / Chocolate

