

GRANZIL

CRUDITES, CONDIMENTS, DRESSINGS AND DIPPINGS

Green leaves, Cucumber,
Tomato, Cabbage, Carrot,
Lemon wedges, Marinated
black & green olives,
Gherkins, Sundried tomatoes,
Crushed chillies, Olive oil,
Balsamic vinegar, Citrus
dressing [MTD], Creole
dressing [MTD]

SALAD BAR

Chicken salad with pineapple

Seafood vindaloo with onions,
bell peppers and mustard
seeds

[MTD, CRU, FSH, MLS]

Potato and carrot salad with
chives and toasted cumin
seeds

[VEG]

Couscous salad with dried
fruits and fresh herbs

[VEG, GLU]

Pasta salad with olives,
sundried tomato, basil, and
Parmesan cheese

[VEG, GLU, MLK]

FROM CHARCOAL GRILL

White Tuna steak with zaatar
spices

[FSH]

Beef steak with creole spices

[BEF]

Chicken with Cajun spices

Seafood skewer with lime and
onion

[FSH, MLS, CRU]

Jacket potato with mustard

[VEG, MTD]

Corn on the cobb

[VEG]

“KARI LOR FOYE DIBWA” CURRY ON WOODEN FIRE

Creole rice
[VEG]

Broad bean fricassee dusted
with fresh herbs
[VEG]

Fish rougaille with fried curry
leaves
[FSH]

Octopus and green papaya
curry with cracked coriander
seeds
[MLS]

SPECIALITY OF THE DAY

Grilled Whole Baby Fish
with rock-crushed masala,
wrapped in banana leaves
[FSH]

DESSERT

Chilled watermelon scented
with kaffir lime leaves and
tamarind granita
[VEG]

Chocolate cake
[GLU, EGG, MLK]

Fresh fruits

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]