

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

[PLANT-BASED, VEG] 

Couscous salad with dried fruits and fresh herbs

[GLU]

[PLANT-BASED, VEG] 

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

[GLU, MLK]

[VEG] 

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

[MTD]

[PLANT-BASED, VEG] 

Corn on the cobb

[PLANT-BASED, VEG] 

“KARILORFOYEDIBWA” CURRY ON WOODEN FIRE

Creole rice

[PLANT-BASED, VEG] 

Broad bean fricassee dusted
with fresh herbs

[PLANT-BASED, 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

[PLANT-BASED, VEG] 

Chocolate cake

[GLU, EGG, MLK]

Fresh fruits

[PLANT-BASED, VEG] 

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]