

TO START YOUR FEAST

Australian beef carpaccio Fried capers, rocket, and parmesan salad with balsamic dressing	Rs 545
Mediterranean mezze platter \lor Chickpea hummus, baba ganoush, Kalamata olives, tzatziki, grilled artichoke, feta, English cucumber and pita bread	Rs 490
Salmon/Tuna tartare Onions, gherkins, capers, avocado, capsicum, orange dressing and seeded toasts	Rs 580
Seared scallops Lemon garlic butter scallops, mushy peas, rocket, and pomegranate	Rs 680
Foie gras parfait and brioche toasts Creamy foie gras parfait, pineapple chutney and brioche toasts	Rs 650
Tuna tataki and Asian slaw Half-cooked tuna marinated in our signature teriyaki sauce	Rs 585
Beetroot tartlet ♥ Roasted beetroot, homemade ricotta, romaine lettuce and balsamic reduction	Rs 435

TAPAS BY THE WATER ■

Shrimp burritos	Rs 440	Bruschetta √	Rs 360
Orange dressing		Vine-ripened tomatoes, onion,	
Charcuterie board	Rs 1,150	basil and balsamic vinaigrette	
Turkey ham, beef pepperoni sau	ısage,	Island tapas √	Rs 360
smoked veal, foie gras parfait,		Samosas, taro fritters, chilli bites,	
mango compote, toasted bread		cheese croquette and local chutne	·y
Aged cheese √	Rs 1,050	Falafel bites √	Rs 310
Camembert, blue cheese, aged c	cheddar,	Tahini sauce	
papaya jam		Tacos - served with lettuce, cabb	age,
Calamari fritters	Rs 450	guacamole and pineapple salsa	
Wasabi mayo, salad		Chicken / fish	Rs 450
•		Pulled beef	Rs 560
		Veg	Rs 380

FRESH GREENS

Greek ♥ Feta cheese, cucumber, tomatoes, capsicum, olives, onions and oregano	Rs 465
Caesar Chicken, homemade croutons, anchovies, smoked chiken bacon and parmesan	Rs 535
Farm-fresh heart of palm Grilled shrimps, rocket leaves, coriander salad, olive, lemon juice oil and mango salsa	Rs 825
Grilled pepper octopus Rocket, sliced capsicum, onion, pineapple	Rs 690
Smoked marlin salad Lettuce, cucumber, avocado, tomato, pickle onion	Rs 580
Mexican bowl \mathbb{V} Crispy tortilla, brown rice, honey glazed carrots, guacamole, red kidney beans and crispy onions	Rs 490
Buddha bowl ♥ Brown rice, quinoa, chickpeas, roasted sweet potatoes and grilled sesasonal vegetables	Rs 520
Salmon teriyaki poke bowl Salmon, sushi rice, wakame, avocado, cucumber, pickled ginger and teriyaki sauce	Rs 675
Tuna poke bowl Tuna, sushi rice, purple cabbage, pineapple, capsicum, avocado and mango dressing	Rs 625

BITES & BUNS **≋**

Signature burger Beef patty, caramelized onion, foie gras, gherkins, rocket and tomato with truffles fries	Rs 795
Australian beef burger Tomatoes, gherkins, cheddar, lettuce, caramelized onion, beetroot and fried egg	Rs 700
Chicken burger Buttermilk-battered chicken, lettuce, tomatoes, cucumber, guacamole, cheddar and smoked mayo	Rs 595
Battered fish burger Lettuce, tomato, onion, tartare sauce	Rs 595
Vegetarian burger ♥ Veg patty, lettuce, tomato and tzatziki sauce	Rs 585
Panini Grilled farm-raised chicken, tomatoes, leafy greens and honey garlic mayonnaise	Rs 520
Pita bread \lor Chickpeas hummus, capsicum, crunchy vegetables, avocado slices, tomatoes and rocket leaves	Rs 470
Served with chips and salad Potato wedges or sweet potato chips (add-	on Rs 50)

THIRSTY HUNGRY TREATS **₩**

Crab soup Homemade spicy soup	Rs 480
Creamy corn √ Broccoli, cream, corn	Rs 395
Tom yum soup Thai fusion prawn, mushroom and coconut milk	Rs 450

PASTA BAR		
Penne arrabbiata Garlicky spicy tomato sauce, fresh basil and parmesan	Rs 540	
Truffled mushroom risotto ♥ Creamy mushroom risotto, truffle, crispy shitake, almonds, basil oil and parmesan	Rs 710	
Beef ragout tagliatelle Beef ragout slow-cooked for 8 hours, black olives, gremolata and parmesan	Rs 685	
Crustacean spaghetti Giant prawn and baby prawns, aglio e olio, cherry tomatoes	Rs 725	
Spinach and ricotta ravioli ∨ Spinach and ricotta ravioli, brown butter, raisins, rocket leaves	Rs 585	
*Gluten-free option available		

Can be served by the pool or at Ki Beach



Margherita Sugo, mozzarella cheese	Rs 485
Quattro formaggi ∜ Provolone, blue cheese, parmesan and mozzarella	Rs 635
Frutti di mare Mussel, shrimps, calamari and cheese	Rs 625
Chicken Pesto Chicken, basil pesto and mozzarella	Rs 580
Truffle Pizza ♥ Truffle paste, creamy truffle sauce, fresh basil and mozzarella	Rs 780
Hawaiian Chicken ham, pineapple and mozzarella	Rs 625
Meat lovers Beef salami, chicken ham, veal prosciutto, mozzarella and barbecue sauce	Rs 695

MAIN COURSE

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CEA		GHTS

Catch of the day (500 g) Grilled mini fish, sautéed vegetables, beurre blanc, and greens	Rs 895
Pan-fried local fish	Rs 795
Creamed risotto, broccoli, almonds, beurre noisette	
Jumbo prawns Creole sauce, fragrant rice, chips and greens	Rs 840
Lobster (500 g) Grilled lobster, baked potatoes, creamy mushroom sauce, seasonal vegetables, chips and greens	Rs 3,330
Seafood gratin Calamar, fish, prawns, baked mozarella and crusty garlic bread	Rs 785
Seafood platter Giant prawns, local fish, baby octopus, calamari, mussels, roasted veggies served with garden salad, chips, and lemon butter sauce	Rs 2,050
Add lobster (300 g)	Rs 550
2Beach Club - Fish 'n 'Chips Crumbed fish, mashed peas, wedges, garden salad, tartare sauce	Rs 760

MEATY MARVELS

Australian Black Angus	
Tenderloin 220 g	Rs 2,100
Rib-eye 400 g	Rs 2,280
T-bone 350 g	Rs 1,700

Indulge in our premium Australian Black Angus steaks, cooked to perfection and served with your choice of two sides and a delectable sauce

SIDES:	SAUCES:
Creamy truffle mash	Mushroom sauce
Grilled seasonal vegetables	Diane sauce
Gratin dauphinois	Mauritian green pepper sauce
Garden salad	Café de paris butter
Foie gras (optional upgrade Rs 250)	Chimichurri sauce
Chips	Black pepper beef jus
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Surf and turf (optional upgrade Rs 250)

Crumbled lamb cutlets	Rs 1,880
Crumbled Australian lamb cutlets, minted peas, c	reamy mash, mushroom lamb jus
Chicken Parmigiana	Rs 900
Tenderised chicken, Napolitana sauce, mozzarella	, chips and salad

LOCAL TASTES

Chicken and shrimp curry Dipped in local spices, basmati rice, shrimp chili paste, and tomato chutney	Rs 585
Lamb kalia Homemade spices, steamed potato, fried egg, steamed rice, cucumber salad and raita sauce	Rs 695
Octopus curry Octopus cooked in a homemade spice mix, served with steamed rice and green papaya salad	Rs 660
Sweet and sour (seafood / chicken) Seafood or crispy chicken, sweet and sour sauce, capsicum, cucumber and pineapple dices with steamed rice and green salads	Rs 610
Green curry \forall Green curry paste, seasonal vegetables, coconut rice, pineapple salsa and coconut chutney	Rs 430

Fresh fruit platter Seasonal tropical dices fruits	Rs 395	Cardamom infused crème brûlée Rs 345 Vanilla ice cream	
and passion fruit sorbet Gourmet Coffee	Rs 455	Chocolate fondant Vanilla ice cream	Rs 360
Mini cheesecake, crème brûlée, chocolate fondant, pistachio ice cream and expresso		Panna cotta Mixed berry coulis	Rs 340
Cheesecake Passion fruit coulis and crumble	Rs 360	Nutella pizza Nutella chocolate sauce, marshm and strawberry	Rs 425 allow

ADD-ONS:

Chips Sweet potato Wedges Steamed rice	Rs 85 Rs 120 Rs 120 Rs 50	Fried egg Onion rings Extra sauce Creamy mash	Rs 25 Rs 75 Rs 50 Rs 100
Extra cheese	Rs 25	Sautéed vegetables	Rs 120