

Gardenia



THE MAGNOLIAS

Salad

- | | |
|--|--|
| Shrimp and Watermelon Salad 275 | Caesar Salad 150 |
| Shrimps, baby spinach and refreshing chunks of watermelon in spicy lemon dressing | The classical salad with anchovies, croutons, shavings of mature Parmesan cheese and Caesar dressing |
| Chicken Wonton Salad 175 | Greek Salad 150 |
| Roast chicken, lettuce, oranges and fresh mozzarella tossed in ginger vinaigrette, garnished with crispy wontons | Crispy iceberg, feta cheese, black olives, cherry tomatoes, baby cucumbers, and vinaigrette dressing |
| Tuna Noodle Salad with Nuoc Cham 175 | Gardenia Style Green Salad 150 |
| Tuna fish with glass noodles, drizzled over with the Vietnamese dipping sauce | Green beans, Pokchoy and broccoli tossed with chilled lemon cream dressing |

Appetizers

- | | |
|---|--|
| Oven Baked Chili Garlic Prawns 725 | Chicken Satay 275 |
| Served with wine 'n' lime dressing, and garlic Burchettas | Grilled tender chicken fillets marinated in turmeric and chili, served with peanut sauce |
| Golden fried prawns 725 | Porcini and Pine Nut Cigarillos 175 |
| Batter fried tiger prawns, served with sweet and spicy dip | Crispy rolls of porcini mushrooms, cheese, pine nuts, served with chili garlic dip |
| Pescado Frito 375 | Mixed Grill of Garden Vegetables 175 |
| Cajun spiced sole fish fingers, fried calamari rings & crispy fried shrimps served with Wasabi mayonnaise | Grilled assorted seasonal vegetables marinated with olive oil and balsamic, served with hummus |
| Goan Fish Recheado 275 | Khumb Kebabs 175 |
| Filets of Sea Bass steeped in chilies, malt vinegar and garlic, wrapped in banana leaves, and baked | Minced mushroom spicy kebabs served with mint chutney |
| Chicken Brochettes with Green Couscous 275 | Bombay Chaat 175 |
| Succulent diced chicken with peppers & onions served on the skewers with herb couscous salad | Crisp pastry drizzled with yoghurt, chutneys and gram flour vermicelli, served on a bed of honey chilly potatoes |
| | Mezze Platter 275 |
| | Hummus, Babaganoush, Tzatziki, Pita, Olives & |

Vegetarian

Non-Vegetarian

12.5% VAT & 10% Service Charge Extra

Kebabs

- | | |
|---|---|
| Jhinga Nisha 725 | Bharwan Paneer Kebabs 225 |
| Jumbo prawns marinated in subtle spices and cooked over charcoal | Marinated cottage cheese wedges stuffed with tangy mint and mango relish, char grilled |
| Achari Salmon 725 | Panchrattan 225 |
| Norwegian Salmon rolled in mustard, fennel, chilies, and aniseed, and char-grilled | Broccoli, onion, pepper, tomato, and pineapple marinated with lime and lemongrass, grilled in the tandoor |
| Ajwaini Fish Tikka 350 | Vegetable seekh kebab 175 |
| Fish marinated with yoghurt, lime, powdered spices and carom seeds, finished in tandoor | Vegetables and corn kernels minced together with spices, rolled on to the skewers, cooked in tandoor |
| Gilafi Seekh Kebab 275 | Amchoori Aloo 175 |
| Succulent minced lamb Tandoori kebabs encased in three colored peppers and onions | |
| Chicken Tandoori (Full/Half Chicken) 275/175 | Tangy Tandoori Roast Potatoes 175 |
| | Bharwan Khumb ke Kebab |
| Lahsooni Murg tikka 275 | Chargrilled button mushrooms stuffed with vegetables and cheese |
| Succulent chunks of chicken in crisp garlic and chili marinade, finished in Tandoor | |
| Tandoori Mixed platter 800 | Tandoori Vegetables platter 400 |
| Tandoori prawn, fish tikka, chicken tikka, Gilafi seekh kebab, Tandoori chicken | Bharwan Paneer kebab, panchrattan, anchoori aloo, vegetable seekh, and khumb ke kebab |

Soups

- | | |
|--|---|
| Prawn Tom Kha Soup 125 | Tom Yum Phak 100 |
| Classic Thai clear prawn soup flavored with lemon grass, galangal and lime juice | Spicy and sour vegetable broth with coconut milk |
| Chicken & Vegetable Broth 100 | Sweet Corn Vegetable or Chicken Soup 100 |
| Heavenly broth made from chicken meat and seasonal vegetables | Creamed sweet corn in vegetable stock |
| Dakshin Shorba 100 | Wild Mushrooms and Tofu Broth 100 |
| Lentil broth from Southern India with vegetables, served with crisp Pappadums | Thai flavored wild mushrooms clear soup with tofu & leeks |
| Smoked Tomato and Pepper Soup 100 | |
| Tandoori smoked red peppers and plum tomatoes infused with herbs and spices | |

Vegetarian

Non-Vegetarian

12.5% VAT & 10% Service Charge Extra

Main Course

INTERNATIONAL SELECTIONS

Cajun Spiced Salmon with Red Pepper Sauce	725
Grilled Norwegian Salmon, served with Pokchoy, Lyonnaise potatoes, and three peppers reduction	
Thai Steamed Fish	575
Thai flavored Sea bass with small shrimps, served with French beans on a bed of steamed potatoes	
Seared Sea Bass	575
Pan seared Sea bass fish with baby shrimps, served with risotto rice and fennel orange sauce	
Fish And Chips	375
Fish filets marinated in lemon and mustard, crumbed and fried, served with tartar sauce	
Beef with Pokchoy, Mushrooms and Noodles	375
Medium rare medallions of tenderloin served over noodles with wild mushrooms	
Filet Mignon with Green Peppercorn Sauce	375
Tender beef filet steak cooked to doneness of your choice, served with choice of veggies	
Hot Pot of Beef	375
Tenderloin with olives and vegetables in red wine and pepper sauce served with parsley rice	
Grilled Dutch Pork Chops	625
Choice of Vindaloo or honey mustard sauce, served with baked baby potatoes and sautéed beans	
Roast Rack of New Zealand Lamb	625
Tender and juicy chops napped in lamb gravy, served with mashed potatoes and sautéed beans	
Roast Chicken	375
Oven roasted succulent chicken, served with roast vegetables and pan juices	
Chicken Steak	375
Choice of mushroom or pepper sauce, served with vegetables and potatoes	
Chicken Fricassee	375
Sliced chicken with mushrooms in creamy sauce, served with parsley rice	
Oriental Chicken	375
Chinese style stir fried chicken in black bean sauce	
Red Chicken Curry	375
Chicken simmered in aromatic Thai curry, served	

	with Jasmine rice and raw papaya salad	
Stuffed Baked Mushrooms	375	
Blue cheese stuffed mushrooms served on a bed of wilted spinach with corn kernels		
Broccoli, Zucchini & Baby Corn Fricassee	325	
Vegetables in cream sauce served with parsley rice		
Spinach, Peas and corn Florentine	325	
Baked dish of sautéed spinach enriched with corn and green peas, served with Focaccia		
Priyadarshini's Favorite Vegetables Purses	325	
Vegetables stuffed pancakes napped with creamy pesto sauce, served with tomato confit		
Crunchy Greens	325	
Asparagus, Pokchoy, broccoli and beans tossed with crisp garlic and roasted wild poppy seeds		
Green Thai Curry	325	
Assorted vegetables simmered in aromatic Thai green curry, served with Jasmine rice and raw papaya salad		

PASTAS, NOODLES AND RICE

Seafood Fettuccini with Pink Vodka Sauce	525
Shrimps, scallops & squids with vodka infused tomato sauce, tossed with linguini	
Spaghetti (Bolognese/Carbonara/Aglio Olio)	325
Spaghetti cooked al dente served with meat sauce / egg and bacon sauce / garlic and chili flakes	
Penne Arrabiatta / Pomodoro	325
Pasta tossed with spicy tomato sauce. Please order Pomodoro to avoid the chili	
Penne with Vegetables / Chicken	325
Tubular pasta served with sliced seasonal vegetables or chicken in wine cream sauce	
Fettuccini with Gorgonzola	325
Ribbon shaped pasta in blue cheese cream sauce	
Saffron, Steamed or Lemon Rice	150
Fragrant basmati with saffron or just steamed, or served in Southern style with peanuts & lemon	
Pad Thai Noodles	375 / 275
Spicy ribbon shaped rice noodles stir fried with prawns / chicken or vegetables	
Singapore Noodles	375
A delicious meal in itself, packed with chicken, prawns and vegetables	

Main Course

INDIAN SELECTION

Prawn Curry	375
Coconut flavored King prawns curry redolent with curry leaves	
Travencore fish curry	375
Southern style spicy fish curry with tangy kadampuli – smoked fermented tamarind	
Beef Chili Fry	375
Stir fried beef tenderloin with roasted cinnamon, aniseed, cloves, black pepper, and coconut chips	
Kohe Kashmiri	375
Slow braised lamb with aromatic spices. Undoubtedly a prince among curries from Kashmir!	
Raan Sikandari	475
Leg of spring lamb braised in dark rum with black cumin, finished in tandoor, served with lamb gravy	
Kerala lamb stew	375
Mild lamb stew with vegetables, cooked in coconut milk, served with fermented rice breads	
Roast duck	625
Tender Barbary duck breast fillets served pink with a spicy tamarind sauce	
Murgh Tikka Masala	375
Char grilled chicken tikkas tossed with onion tomato gravy	
Koli Varta Curry	375
Succulent chicken with curry leaves, black pepper and aniseed	
Amritsari Bhuna Murgh	375
Try our special cross between Chinese & Punjabi cooking, specialty from chef Sareen	
Paneer Makhani	275
Cottage cheese cubes simmered in aromatic tomato gravy enriched with honey	
Saag Paneer	275
Spinach and fresh cottage cheese sautéed in butter with green chilies and ginger	
Dahi aur Anjeer Ka Kofta	275
Hung yoghurt dumplings stuffed with dried figs, simmered in silken onion tomato gravy	

Diwani Handi	275
Seasonal vegetables cooked in spicy coriander gravy	
Panch Mishali Jhol	275
Specialty of Bengal! Fresh seasonal vegetables, light tomato jus, ginger, chilly and aniseed	
Palak aur Bhutte ki Subzi	275
American corn kernels and spinach cooked together in spicy onion tomato masala	
Marwari Mirch aur Jeera Aloo	275
Pickled masala stuffed Salan chilies tossed together with potato wedges in Indian spices	
Kasundi, Mirch aur Adrak ke Aloo	185
Baby potatoes coated with grainy mustard seeds and tossed with ginger and chilies	
Punjabi Choley	185
Chickpeas cooked Punjabi home style with garam masala, dried pomegranate and mango powder	
Choice of freshly tempered lentils	185
Creamy Dal Makhani or home style Yellow Dal Tadka	
Choice of Yoghurts	75
Mint / Cucumber / Burnt Garlic / Hara Masala / Pineapple / Mix Veg	
Biryani (Lamb / Vegetable)	375 / 275
Aromatic Basmati rice layered with lamb or vegetables, cooked in 'Dum' style	
Tandoori Roti	25
Whole wheat bread baked in clay oven	
Missi Roti	45
Gram flour unleavened bread enriched with green chilies, onions & coriander	
Lachcha / Pudina / Chili Parantha	45
A multi layered bread from tandoor served with clarified butter	
Nan-E-Tunak (Plain/ Garlic/ butter)	45
Leavened refined flour bread made in tandoor	
Nizami Kulcha	65
(Keema/Paneer/Potato/Masala/Cheese & Chili) Leavened bread stuffed with spiced minced lamb, or cottage cheese, or potatoes mix	

☐ Vegetarian

☑ Non-Vegetarian

12.5% VAT & 10% Service Charge Extra

☐ Vegetarian

☑ Non-Vegetarian

12.5% VAT & 10% Service Charge Extra



Children's Menu

Crispy Fried Chicken Meal Served with salad, fried rice & fried egg	275	Grilled Chicken Sausages Served with mashed potatoes	185
Chicken / Lamb Cheeseburger Served with French fries	185	Pizza Margherita	185
All American Hot Dog Served with onion rings	185	Baked Macaroni & Cheese	185

Deli

Served between 11:30 pm till 6:30 pm

Toasted Panini Tomato, fresh mozzarella and pesto / Honey roast ham and cheddar cheese / Tuna, celery and apple / Chicken mayonnaise salad	185	Margarita - Basic Mozzarella cheese & tomato sauce	185
The Sandwich Board (Plain or Grilled, served with French Fries) Make your own sandwich with choice of brown / white / Foccacia bread Oak Smoked Salmon & cream cheese / BLT / Coronation Chicken and apple	225	Vegetarian - Peppers, Onion, Tomato	225
The Club Aralias (Veg / Non Veg) Three layered sandwich with lettuce, tomato, cucumber, chicken salad, fried egg, and chicken ham	225	Sweet corn, Mushrooms & Olives	
The Green Burger (Veg / Non Veg) Cooked on the grill, served in a sesame seed bun, with crisp salad, coleslaw & French fries Beef Steak / Gardenias Special Lamb Burger with cheese, bacon & egg / Chicken / Vegetable	185	Sofia - Ham, pineapple & sweet corn	225
		Opera - Spicy barbecued chicken	225
		Pepperoni	275
		Spicy Indian Paneer Tikka / Chicken Tikka Wrap Char grilled tikkas topped with mint chutney and onions, rolled in a Roomali roti	225

Freshly Prepared Pizza Baked to Order

Vegetarian

Non-Vegetarian

12.5% VAT & 10% Service Charge Extra

Desserts

Narangi Jamun Caramelised milk dumplings in candid orange syrup laced with Cointreau	150	Kulfi Falooda Indian style Ice Cream served on a bed of rose flavoured sweetened vermicelli	150
Chocolate Mousse Frozen dessert made Belgium chocolate and Cognac	150	Coffee Haupia A light coffee and coconut Blamanche	150
Pineapple and Raisin Cheese Pie Pineapple chunks and curd cheese set on short crust biscuit, enriched with raisins	150	Choice of Ice Cream	150
Mocha and Roasted Walnut Brownie (served warm with Vanilla Ice Cream)	150	Aralias Special Sunday Please ask your steward for the day special sundae	225
Baba au Rum Fresh fruits filled moist cake topped with fresh cream	150	Banana Split Sundae Assortment of three flavors of ice creams served on split banana with brownies, nuts & dessert sauce	225
Shahi Kheer Rose flavoured rice pudding with rose compote & pistachio nuts	150		

Beverages

Fresh Juice of the Season	95
Aerated Water	45
Lassi (Sweet / Salted / Mango)	55
Jaljeera	45
Fresh Lime Soda or Water	45
Tea (Darjeeling/ Assam / jasmine / Masala / Ice Tea)	45
Coffee (Espresso / Cappuccino/ Regular / Decaffeinated)	55
Himalayan Mineral Water	35

Vegetarian

Non-Vegetarian

12.5% VAT & 10% Service Charge Extra