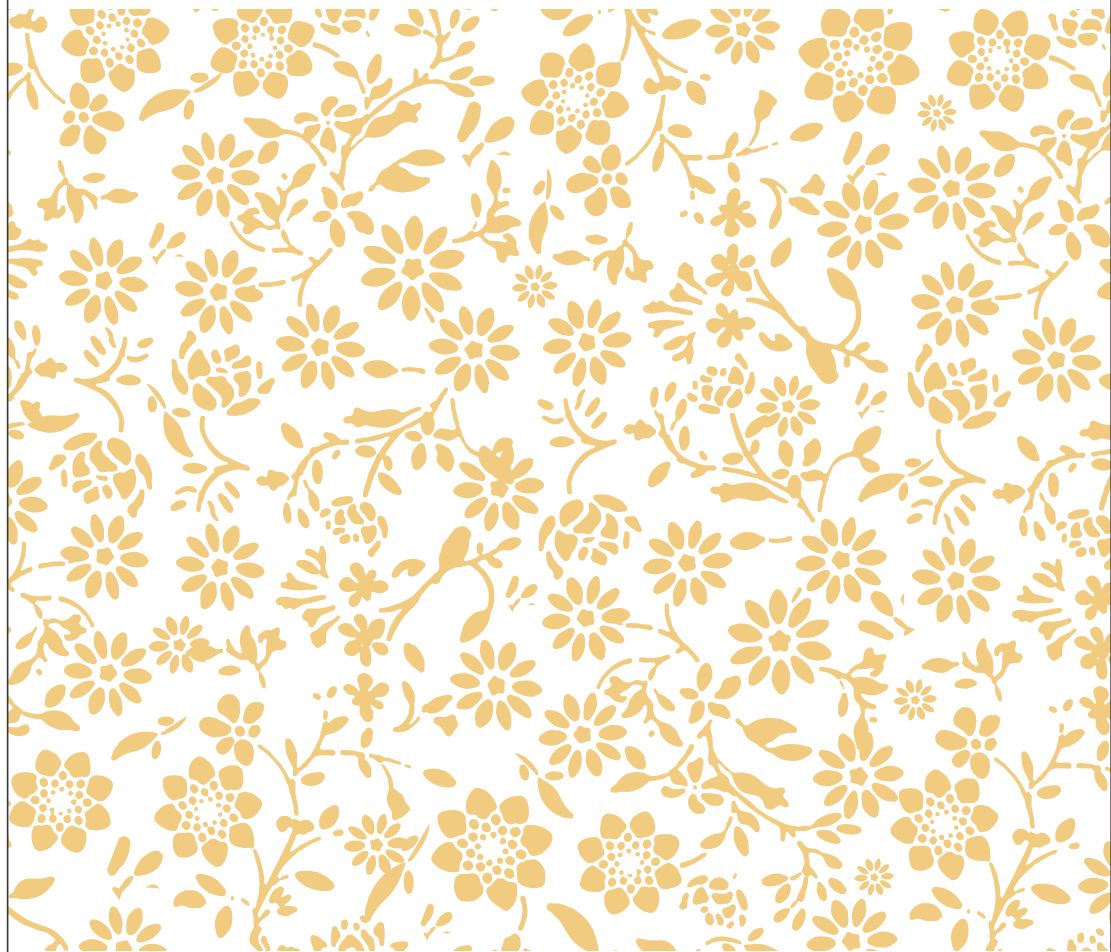


MENU

# GVK Lounge

---

FIRST



BY  
**tfs** Performa

# MENU

WELCOME TO THE GVK LOUNGE

by



Performa

In the Mumbai Lounge *Executive Chef Rajesh Shetty* brings his Culinary Journey, Experiences from around the globe in this specially Crafted First Class menu. Each menu brings a bouquet of national and international dishes that are nutritional and well prepared using only quality ingredients, in our *state of the art* kitchen.

## LUNCH & DINNER MENU

available from 11:00 am to 3:00 pm  
and 8:00 pm to 2:00 am

### SOUP



■ **SPICED BRAISED LAMB SHANK AND WHITE BEAN SOUP**

Served with Mint Yogurt, Chermoula and Olive Dust



■ **LOBSTER BISQUE**

Rich Soup made with Lobster Meat and Broth flavoured with Fennel

■ **BROCOLLI AND WASABI SOUP**

Served with Panfried Scallion Dumpling, Aged Light Soy  
and Toasted Walnuts

# MENU

## APPETIZERS - VEG

### SALAD OF BABY GREENS, GRILLED HALOUMI AND KALAMATA OLIVES

Served with Candied Pecans, Charred Peppers, Balsamic Honey Figs and Muhamara Aioli

### PALETTE OF ARABIC MEZZE

Selection of Red Pepper Hummus, marinated Kalamata Olives, Mint and Garlic Labneh, Babaganoush with Aubergine Caviar Lemon Scented Feta and warm Pita

### INDIAN CHAAT SAMPLER

Puffed Puris served with Mint and Coriander Water, Dahi Papdi topped with Potatoes, Yogurt and Tamarind Chutney

### VEG TASTER

Selection of Roasted Mushroom Flat Bread, Chefs Salad, Chickpeas Fritters with Lemon Aioli

### SPICY CRISPY WONTON

Fried Wonton Sheets with Fine Vegetables served with Ponzu Sauce

## APPETISER - NON VEG

### LAMB CHOPS "TANDOORI"

Lamb Chops cooked in Classic Indian Clay Oven served with Pomegranate Reduction, Fried Potatoes and Micro Coriander

### DEEP FRIED PRAWN

Tempura Batter fried Prawn served with Creamy Mayonnaise and Black Sesame

### PAN FRIED KERALA QUEEN SCALLOPS

Served with Coconut Glaze ala Moilee, Tomato fondu, Cauliflower Puree and Coriander Oil

### MAPLE SALMON

Maple marinated Salmon with Carrot shards, Peppers, Grapes, Mesculan greens, Spiced Cashewnuts and Buttermilk dressing

### CHICKEN TIKKA THREE WAYS

Assortment of Coriander Chicken, Mustard and Curry Leaf scented Chicken, Lemon Thyme Goat Cheese Chicken

"If you have a food allergy, food intolerance or require information about the ingredients, please ask our Chef"

# MENU

## MAIN COURSE - VEG

### RAVIOLI PORCINI

Home style Ravioli filled and sautéed with Porcini Mushrooms, shaved Summer Truffles.

### RISOTTO

Arborio Rice cooked with Shitake Mushrooms and Asparagus, Truffle Oil served with Parmesan Ice Cream and Cheese Crisp

### THAI GREEN CURRY

Assorted Vegetable tossed in House made Green Curry Paste, Coconut Milk Served with Steamed Jasmine Rice

### PAD THAI

Rice Noodle, Tofu, Bean Sprout and Tamarind Sauce

### SIGNATURE VEG BURGER

Chunky Vegetable Patty Napped in a Smoky BBQ Sauce, Emmental Cheese served on Sesame Burger Bun, Mustard and Fries

## MAIN COURSE - NON VEG

### CHICKEN BALLONTINE

Goat Cheese and Roasted Pepper Stuffing, Potato Puree, Roasted Mushrooms and Butternut Veloute

### PARSLEY AND GARLIC CRUSTED RACK OF LAMB

Served with Jalapeno Corn Bread, Charred Peppers, Plantain Chips, Apricot Chutney and Rosemary Jus

### OVEN ROASTED SALMON

Prawn, Mushroom, Grape Tomato and Roasted Garlic Risotto served with Red Onion Jam, Beetroot and Pomegranate Glaze

### SEABASS HERB CRUST

Potato Gratin, Spinach wilted, Cherry Tomato Beurre Blanc, Crisp Grape and Pinenut Salad.

### POACHED "LOBSTER"

With Spiced Carrot Puree, Blanched Beans, Potato Fondant, Lemon Garlic Butter

### LAMB BIRYANI


Lamb and Fragrant Basmati Rice cooked together in a Sealed Pot "Dum" on Slow Heat Served with Burhani Raita and Date Pickle

### INDIAN INSPIRED TANDOORI CHICKEN BURGER

Chicken cooked in the clay oven served on a Burger bun with Mint Mayonnaise, Chunky Tomato Chutney and Fries

# MENU

## TANDOORI PLATTERS

 Tandoor is a Indian Clay oven where marinated Meats & Vegetables are cooked at high temperatures to trap all their Natural Juices making the Meat Flavorful, Juicy and Tender.

### ■ VEG

Sofyani Paneer Tikka, Tandoori anar ke Aloo, Bharwan Khumbh

### ■ NON VEG

Batti Ka Murgh, Badami Seekh and Hare Dhania Ka Jhinga

### INDIAN BREADS

■ Garlic Naan, Roti, Missi Roti, Reshmi Paratha

■ Roomali Roti

## DIM SUM PLATTERS

 Cantonese or Hokkien food prepared as small bite-sized portions of Steamed Food traditionally served in small steamer baskets with a range of Dipping Sauces.

### ■ VEG

Mix Vegetable Dumpling, Broccoli Pinenut Dumpling and Mushroom Dumpling

### ■ NON VEG

Chicken and Black Mushroom Dumpling, Har Gao

Served with Burnt Garlic Chilli Sauce, Green Onion Dip and Chilli Soya Sauce

# MENU

## DESSERTS

### ■ L' EQUINOXE

Coffee Espresso cake with Tiramisu Mousse and 100 % Arriba Columbian coffee chantilly

### ■ ROCHER PRALINE

Italian Gianduja Cream and 54% Dark Chocolate Mousse Glazed with Toasted Caramelized Hazelnuts

### ■ PABANA

Blend of tropical fruits- Passion fruit, Banana and Lemon encased within an airy Coconut - Vanilla Mousse with mango compote and toasted Coconut, Almond Praline

### ■ GULAB JAMUN

Deep Fried Reduced Milk Dumplings Soaked in Rose Flavoured Syrup

### ■ SELECTION OF ICE CREAM