

SEAFOOD MENU



It's all in the net

Everyone knows that shell fish and fish were born before man. But do you know that they were caught and eaten too, by the hominids, who lived much before man was ultimately evolved? Without Seafood, we humans might never have come into being. The creatures who became humans apparently ate heaps of fish and shellfish, which are rich in the fatty acids that promote the growth of brain cells.

The first recorded recipe (a fish salad based on marinated and spiced carp) dates back to ancient China around 1300 B.C. The highest recorded price for an auctioned fish (two live red mullets) ever paid (20000 sestertii, about US \$ 24000 today) has not yet been surpassed. Seafood was the only life saver during famines for the fortunate ones who stayed around water.

Science and research has recommended that a regular seafood diet is necessary for a healthy heart, eye, brain and mind. From pregnant women to babies as well as seniors, seafood provides multi benefits and helps stave off many life threatening disorders. Modern technology involved in catching, breeding, storing and transporting has enabled your favorite seafood reach your door steps from anywhere in the world.

Our regimen ensures that every catch is treated individually, blended with particular spices and herbs and cooked in a manner to retain its natural flavor.

It's time, now, to angle and catch your favourite delicacy!

SOUPS

Tom Yum Soup - 145

A spicy lemon grass flavoured thai soup

Green Pepper Crab Soup - 160

A great combination of green herbs and crab meat

Sea Food Creamy Corn Soup - 160

An all time favourite sweet corn soup cooked with squid, crab, fish or prawns

Fish Ball Soup - 145

Dumpling of fish in an aromatic clear soup

Calamari Egg Drop Soup - 145

Squid clear soup with tomato and egg drop

Seafood Combo Soup - 160

A seafood combination thick soup flavored with light Soya

Spicy Crab Soup - 160

Crab cooked in Indian spices & herbs

STARTERS

STEAMED

Sumai - 250

(Choice of Prawns, Crabmeat, Fish & Mixed Seafood)

Dim Sim - 295

(Choice of Prawns, Crabmeat, Fish & Mixed Seafood)

Dumpling - 295

(Choice of Prawns, Crabmeat, Fish & Mixed Seafood)

Dim Sim Platter - 375

(An assorted variety of Dim Sim)

Whole Steamed Fish in Banana Leaf - 495

(Surmai / rawas / black pomfret / silver pomfret)

Juicy, delicately marinated choice of fish steamed in banana leaf

Choice of butter - parsley, mustard, mint or chilly and coriander

Choice of sauce - light soya and ginger, lemon chilly and coriander, pepper garlic, szechwan, ginger and celery sauce

Shredded Crab Thai Garlic - 425

De-shelled crab tossed in garlic, chilly, lemon juice flavoured with crushed black pepper

Crab Claws in Choice of Sauce - 325

Sauce - lemon chilly, butter garlic, salt n pepper, burnt garlic and chilly, coriander & pepper

Grilled Clay Oven Crabs (Tandoor) - 425

Choose from chatpata red masala or mint and coriander masala or saffron flavoured masala cooked in traditional tandoor

Stuffed Crab in Mayo - 425

Flakes of crab meat well mixed with mayo chopped shallot leeks and parsley stuff in crab shell

Please do ask for our catch of the day

Whole Crab Choice of Style - 425

Chinese - Lemon chilly / butter garlic / salt n pepper / chilly coriander and pepper

Tandoor - Red / green / saffron masala / pepper chilly garlic

Coastal - Dry coconut masala & masala fry

Clams Chilly and Coriander - 195

Clams cooked in ethnic coastal Maharashtrian style

Malwani Bombil Fry - 195

Golden fried Bombay duck cooked in coastal spices

Stir Fried Chilly Squid - 245

Stir fried with garlic and chilly

Tandoori Rawas / Surmai (Regular / Large / Jumbo) - 495 / APS

Choice of whole fish marinated in hung yoghurt and cooked in either red or green or saffron flavoured tandoori masala

Stuffed Pomfret (Regular / Large / Jumbo) - 495 / APS

Whole pomfret stuffed with red / green masala

Fish in Reshe Masala - 225

A Goan hot and sour speciality

Choice of fish - slice of rawas, pomfret or surmai

Fish Amritsari - 225

An ajwain flavoured rawas mildly spiced and fried till well done

Prawn / Tiger Prawns Choice of Style - 375 / APS

Chinese - Lemon chilly / butter garlic / salt n pepper and szechwan

Tandoor - Red / green / saffron masala / pepper chilly garlic

Fried - Amritsari / Coastal

Mussels and Clams Medley - 325

Cooked in Chef's special sauce

Coastal Fried Fish 225

Choice of fish - slice of rawas, surmai or pomfret

Clams in Sukha Mangalorian Masala - 195

Juicy clams well cooked in coconut based masala

SQUID

Squid Reshe Masala - 245

Strips of tender squid cooked in the most popular goan masala

Squid in Hoisen Ginger Garlic Sauce - 275

Strips of tender squid cooked with red and green bell pepper in hoisen sauce

Squid Sukha in Mangalorian Masala - 225

Strips of tender squid cooked in coconut masala

Squid Chilly Fry or Tandoori - 245

Strips of tender squid cooked in authentic goan style chilly fry

FISH - MAIN COURSE

Whole Silver Pomfret (Regular / Large / Jumbo) - 495 / APS

Whole Ravas / Surmai (Small / Large) - 495 / APS

Whole Black Pomfret (Regular / Large) - 395 / APS

Whole Kane - 290

Slice Pomfret / Surmai / Ravas - 225

Fillet of Rawas or Betki - 325

CHOICE OF PREPARATION

Fish Ambot Tik

A reddish goan sour and spicy fish curry

Fish Mangalorian Gassi / Curry

A typical coastal delight with a base of coconut and spices

Fish in Goan Green Curry

A goan speciality green curry made from mixed green herbs, spices and coconut

Fish Moheli

A kerala speciality curry made from coconut milk and flavoured with curry leaves and mustard seeds

Fish in Ginger & Celery

Whole or debone fish cooked in ginger and celery sauce

Tandoori Macchi

Choice of fish marinated in hung yoghurt and cooked in either red or green or saffron flavoured tandoori masala

Macchi Tamatar

Choice of fish cooked with ripe tomatoes and green chillies

Fish in Salt & Pepper

Choice of fish deboned or whole cooked simple salt & pepper sauce

Fish Lemon Chilli

Choice of fish de-boned or whole cooked in lemon chilly sauce

Fish in Light Soya Chilly and Garlic

Choice fish deboned or whole cooked in light soya chilly and garlic sauce

Fish Thai Curry

Choice fish de boned or whole cooked in red or green or yellow Thai curry

Fish Thai Garlic

Choice fish de boned or whole cooked in Thai garlic sauce and flavored bird eye chilly

Fish in Szechwan Sauce

Choice fish deboned or whole cooked in lightly spiced szechwan sauce

Curry Hot Pot

A melange of fish and shellfish in a curry in Mangalorian style

PRAWNS

Jumbo / Tiger Prawns - APS

Prawn Moheli - 350

A Kerala speciality curry made from coconut milk and flavoured with curry leaves and mustard seeds

Prawn Tandoor Makhani - 350

Prawn grilled in tandoor and cooked in makhani gravy

Prawn in Mangalorian Curry - 350

A Mangalorian speciality curry made of coconut based masala

Prawn Pudina Masala - 350

Prawns cooked in wholesome masala flavored with fresh mint leaves

Prawn Thai Curry - 375

Prawns cooked in red, green or yellow Thai curry

Prawn in Burnt Garlic and Chilly - 375

Prawns stir fried in brown garlic and chillies

CRABS

King Crab / Jumbo Crab - APS

Crab in Mangalorian Curry - 425

A manglore speciality curry made of coconut based masala

Crab Butter Pepper Garlic - 465

Whole crab cooked in simple butter and pepper garlic sauce

Crab in Lemon and Chilly - 425

Whole crab cooked in lemon and chilli sauce

Crab Thai Garlic - 450

Whole crab cooked in Thai garlic sauce and spiced with bird eye chillies

Crab in Soya and Chilly - 450

Whole crab cooked in light soya chilly and garlic sauce

Crab Sukha Mangalorian Masala - 425

Whole crab cooked in dry coconut masala

Crab in Goan Green Curry - 425

Whole crab cooked in goan speciality yellow curry made from coconut, green chilly and turmeric

LOBSTER - As per size

Lobster Thai Garlic

Lobster cooked in Thai garlic sauce and spiced with bird eye chillies

Lobster Tail

Lobster rolled in mayonnaise & served in lobster shell

Lobster Lemon and Chilly

Lobster cooked in lemon and chilly sauce

Lobster in Thai Curry

Lobster cooked yellow, green or red Thai curry

Lobster Moheli

A Kerala speciality curry made from coconut milk and flavoured with curry leaves and mustard seeds

MUSSELS & CLAMS

(Mussels are seasonal)

Sukha Clams in Mangalorian Masala - 195

Juicy clams cooked in dry coconut masala

Mussels in Butter Garlic - 325

Mussels cooked in simple butter and garlic sauce

Clams Coriander and Chilli - 195

Clams cooked in coriander and chilli paste masala in authentic malwani style

Clams Chilly Fry - 195

Clams cooked in authentic goan style chilly fry

Mussels in Thai Curry - 325

Mussels cooked in authentic Thai red green yellow curry

RICE & NOODLE

Choice of Seafood - Crab meat, Prawns, Fish, Squid or Mixed Seafood

Crab Spinach Pulav - 225

Shredded crab with garlic and spinach to perfection

Seafood Dum Biryani - 425

Mixed seafood cooked in whole spices of masala with royal basmati rice and flavored fresh mint leaves

Hot Pot Seafood Rice - 295

Mixed seafood cooked with mixed vegetables and poured over steamed rice

Mixed Seafood Fried Rice - 295

Mix seafood stir fried with egg and rice, finished with fresh spring onion leaves

Prawn Thai Fried Rice - 295

Prawns stir fried with egg and rice, finished with fresh spring onion

Seven Jewel Rice or Noodle - 295

Minced prawns and crab meat cooked in soya bean sauce, green peas and red bell pepper and topped on steamed rice noodles

Hakka Noodles - 225

Choice of prawn fish crab meat or mixed seafood

Spicy Malaysian Noodles - 245

Choice of prawn, fish, crab meat or mixed seafood cooked with flat noodles

Hong Kong Noodles - 245

Choice of prawn, fish, crab meat or mixed seafood

