



STARTERS	Rs.
Classic Shrimps Cocktail Marinated shrimps dressed with marie rose sauce	4,100
The Grand Caesar Salad Crisp iceberg lettuce, caesar dressing, anchovies, parmesan, and garlic croutons	3,100
Mesclun Salad with Shallot & Red Wine Vinaigrette, Olives, and Feta Crumble Green leaves & spring vegetables, olives & feta crumble, tossed in shallots, and red wine vinaigrette	3,000
Tuna Tataki Nicoise Seared fresh tuna, sweet miso, chimichurri, green beans, chat potatoes, tomato, lettuce, eggs, and black olives	3,000
In-house Smoked Salmon Dill honey mustard sauce, mesclun salad, and toasted brioche	4,800
Ceylon Baked Crab A rich blend of crab, mushrooms, and creamy cheese	2,500
Truffled French Onion Soup Cheese puff	2,700
Wild Mushroom Cappuccino Garlic snap	2,500
 MAINS	
Crispy Chicken Burger Gochujang glaze, creamy spicy sauce, house pickles, and fries	3,500
Dunken Roast Paan & Coconut sambol Chicken	2,750
Beef	3,200
Tandoori Quesadilla Melt With tomato, onions, cheese, jalapeños, and cilantro Chicken	3,200
Cauliflower	2,900
Governor's Beef Burger Cheese, caramelised onion, creamy spicy sauce, house pickles, and fries	4,200
The Grand Club Sandwich A three-layered delight with chicken, bacon, egg, lettuce, tomato, and fries	4,000

Guests with food allergies or intolerances are kindly advised to inform a member of our team before placing an order. Please note that all dishes are prepared in a kitchen where cross-contamination may occur and we cannot guarantee an allergen-free environment. Our menu descriptions do not list all ingredients. All weights stated are of uncooked items.

All prices include Government Taxes and Service Charge

Mains Cont.	Rs.
Chicken Zurichoise Tender chicken in a mushroom cream sauce with veg & spaetzle	3,500
Fish & Chips Tartar sauce and mushy peas	3,500
Homemade Bratwurst & Bockwurst Sausages Onion gravy, mustard, veg & mash	3,200
Nasi Goreng Indonesian fried rice with chicken, prawns, shrimp paste, fried egg, and prawn crackers	3,500
Charred Scottish Salmon Glazed with sweet miso, veg & mash	8,900
Pumpkin Ravioli Chives and burnt pumpkin seed butter	2,750
Prawn Spaghetti Garlic, chilli, lime, cilantro, and fresh tomato	4,000
Black Foot Pork Chop Sauce Robert, veg & mash	4,500
Roasted Hill Country Chicken Tarragon gravy, veg & mash	4,000
Grilled Tiger Prawns Served with tangy garlic butter & glazed garden veggies	9,000
Lobster Thermidor Stewed in white wine & extract of lobster	14,500
Charred Black Angus Beef Filet Mignon Cognac and green pepper sauce, veg & mash	12,000
Garlic Roasted New Zealand Lamb Rack Dijon rosemary jus, veg & mash	20,000
Chateaubriand Béarnaise sauce and cognac-green pepper sauce, veg & mash	23,500

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