

FOOD

BREAKFAST

Bread (2 pieces)

- Brown bread toast..... 80
- French toast..... 120
- Pao bread or toast..... 60

Toppings

- Bacon..... 190
- Butter..... 10
- Cheese..... 130
- Honey..... 40
- Jam, Nuttela or peanut butter..... 50
- Marmite..... 60
- Mozzarella & tomatoes..... 130

Fruits & cereals

- Cornflakes with milk..... 150
- Cornflakes with milk, banana & chocolate powder or banana & honey..... 190
- Fruit salad..... 190
- Fruit salad with coconut or curd & honey..... 180
- Muesli with milk..... 160
- Muesli with fruits, curd & honey..... 200

Porridge

- Plain..... 120
- With banana or cinnamon & honey... 150
- With coconut & cashew nuts or with nuts & dried fruits..... 190

Crepe

- Plain..... 90
- With jam or Ilme, cinnamon & honey..... 120
- With banana, Nutella & coconut or mixed fruits..... 190

Eggs (2 eggs served with toast & butter)

- Boiled, fried, scrambled or plain omelette..... 120
- Omelette with tomato, onion, cheese or masala..... 180
- Omelette with mushroom & bacon..... 250
- Omelette with prawns..... 230

Baji puri..... 230

Puffed deep fried wheat bread served with potato, curry leaves & peas curry.

Hash brown breakfast..... 250

Hash brown potatoes, 2 slices of bread, 2 fried eggs, butter & jam.

English breakfast..... 350

Hash brown potatoes, 2 fried eggs, fried tomatoes, bacon, fried beans, 2 slice of bread, butter & jam.

Poached egg breakfast..... 300*

2 poached egg with 2 slices of bread, fried bacon, mushroom, butter & jam.

Cheese breakfast..... 450

4 different cheese, 1 slice of brown bread, 1 pao bread, fruits, jam & butter.

Breakfast bowls

Quinoa..... 490

With coconut oil, sprouts, boiled or fried egg, nuts, feta & white radish.

Green..... 380

Spinach & banana smoothie, pomegranate, coconut & cashew nuts.

Chia..... 400

Chia seeds with almond milk & honey, with coconut flakes, pineapple, banana & papaya.

SIMROSE

EST. 2000

FOOD COURT - 1st FLOOR RESTAURANT

FOOD

STARTERS

Grilled toasts

- Fried egg, onion & tomato..... 140
- Mozzarella, tomato & basil..... 180
- Prawns, onions & mayonnalse
or tuna, onion, cucumber &
mayonnalse..... 200
- Spicy calamari & basil..... 220

Pao bread sandwiches

Served with French fries & salad

- Cheese & chicken..... 260
- Chicken & mushroom..... 240
- Fried egg..... 180
- Feta..... 200
- Tuna..... 230
- Veg..... 190

Pakorras

Deep fried snacks served with sauce

- Cheese, veg or paneer..... 250
- Veg & seafood..... 290

Bruschetta

- Beli pepper, onions & feta..... 200
- Tomatoes & basil or tomatoes
& olives..... 190
- Tomatoes, onions & prawns..... 220

Momos

*Nepali dumplings served steamed,
fried or kothey*

- Chicken, mutton or seafood..... 350
- Veg..... 290

Manchurian

*Pan fried items, topped with ginger
& coriander*

- Chicken, mushroom or prawns..... 300

Chilli fried

*Pan fried items with chilli, garlic, ginger,
basil, beli peppers & tomato*

- Calamari, prawns or chicken..... 300
- Paneer..... 300

Guacamole (seasonal)..... 300

Served with garlic naan

Honey prawns..... 320

Breaded prawns with honey dip

Masala papad..... 160

*Thin crisp made from lentils, topped
with fresh tomato, onion, chilli,
coriander & lime masala*

Olives & feta..... 300

Marinated in olive oil with herbs

Prawns cocktail..... 270

Served with toast

Humus..... 250

Served with garlic naan

Falafel with humus, salad & naan..... 300

Crispy calamari..... 360

Served with mayonnalse

Piri piri prawns..... 300

*Cooked in chilli, tomato & onion sauce,
served with chapatti*

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EST. 2000

RESTAURANT

FOOD

SOUPS

Tomato soup.....	180
Chicken noodles soup.....	220
Chicken & vegetable soup.....	220
Mutton & vegetable soup.....	280
Fish soup.....	220
White wine onion soup.....	250
Carrot & ginger soup.....	200

Momo soup

Chicken.....	230
Mutton.....	250
Veg.....	210

SALAD

Green salad.....	230
<i>Mixed greens with tomatoes, onions, cucumbers & carrot with balsamic vinegar</i>	

Avocado salad (seasonal).....	390
<i>Mixed greens with tomatoes, cucumber, onion & coriander with lime & olive oil dressing</i>	

Prawns salad.....	340
<i>Mixed green & prawns with lime, olive oil & garlic dressing</i>	

Spinach salad.....	270
<i>Spinach with white mozzarella, sesame & papaya with white balsamic, lime & garlic dressing</i>	

Feta & watermelon salad.....	320
<i>Mixed greens with feta, watermelon & olives with fruity dressing</i>	

Greek salad.....	320
<i>Feta, tomatoes, bell pepper, onion, olives & cucumber with olive oil</i>	

Caesars salad.....	350
<i>Mixed greens with chicken & croutons with parmesan dressing</i>	

Honey melon & chicken salad.....	350
<i>Mixed greens, honey melon & chicken with fruity dressing</i>	

Seafood salad.....	350
<i>Grilled seafood & mixed vegetables with lime, garlic & olive oil dressing</i>	

Caprese salad.....	270
<i>Mozzarella, tomatoes & basil with olive oil</i>	

Tandoori chicken salad.....	320
<i>Mixed vegetable & greens with tandoori chicken tikka with yogurt dressing</i>	

Prawns & couscous salad with pomegranate.....	500
<i>Couscous with parsley, coriander, mint & cucumber, topped with grilled prawns & pomegranate</i>	

Barley & chickpeas salad.....	400
<i>With toasted nuts, spring onions, parsley, dried fruits & lime</i>	

Buckwheat salad.....	420
<i>With roasted carrots & onions, sun dried tomatoes, cucumber, greens & feta</i>	

Quinoa salad.....	420
<i>With herbs, pomegranate, carrots & feta</i>	

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ROSE ROOMS BAR LOBBY RESTAURANT

FOOD

PASTA

Penne or spaghetti, comes with parmesan cheese

Red wine..... 320
Tomato, garlic, olives & basil sauce

White wine..... 320
Mushroom, garlic & oregano sauce

Spinach..... 300
Flakes of garlic, olive oil & olives sauce

Prawns..... 350
White wine, olive oil, lime & garlic sauce

Spicy chilli prawns..... 360
Tomatoes, bell pepper, onion, garlic & herbs sauce

Seafood..... 400
White wine & garlic sauce

Mutton ragu..... 450
Tender mutton in tomato sauce

Lentils & spinach..... 300
Lentils, onion, garlic & spinach

FROM THE SEA

Please ask your waiter about our catch of the day, but usually we have fresh:

- Kingfish
- Red snapper
- Shark
- Tuna
- Pomfret
- King prawns
- Jumbo prawns
- Lobster

Cooked as below;

price per size

Richardo

Goan traditional masala, pan fried

Poached

in white wine, onion, garlic & herbs

Pan fried

in olive oil, garlic, lime & herbs

Deep fried

in oil & butter

Tandoori

- Traditional red masala paste
- Mint paste
- Cashew paste
- Coconut paste

Fish & chips..... 430
Breaded & deep-fried kingfish, served with french fries & salad

Calamari butter masala..... 360
Calamari cooked in rich creamy tomato & onion gravy

Kingfish filet..... 500
Kingfish filet grilled in pan, served with french fries & salad

Tuna filet..... 400
Tuna fish filet grilled in pan, served with french fries & salad

Seafood platter..... 750
Served with french fries & salad

Stuffed calamari..... 680
Stuffed with prawns, served with rice & salad

FOOD

GOAN

Goan curry

Vegetables or fish cooked in spicy coconut gravy

- Fish..... 380
- Veg..... 350

Chicken xacuti..... 350

Boneless chicken cooked in a poppy seed, coconut & dried chillies based gravy

Chicken vindaloo..... 320

Boneless chicken cooked in very spicy dried red chillies & vinegar based gravy

Mackerel..... 420

Fried on a pan with chilli, turmeric, lime masala, served with salad

INDIAN

Palak paneer..... 240

Cream cheese paneer cubes cooked in spinach gravy

Dal fry..... 180

Lentils cooked with onions, garlic, ginger, tomatoes & fresh coriander

Paneer butter masala..... 320

Paneer cheese cooked in rich creamy tomato & onion gravy

Masala

Mixed vegetable, mutton or boneless chicken cooked in spicy onion & tomato gravy

- Veg..... 250
- Chicken..... 320
- Mutton..... 360

Hydrabadi

Vegetables or boneless chicken cooked in spicy mint & coriander gravy

• Veg..... 230

• Chicken..... 320

Malal kofta..... 300

Deep fried paneer & dried fruits ball cooked in creamy cashew & onion gravy, topped with dried fruits

Khorma

Vegetables or chicken cooked in creamy cashew & onion gravy

• Veg..... 260

• Chicken..... 350

Aloo gobi..... 240

Potatoes & cauliflower cooked with garlic, ginger, tomatoes & onion gravy

Bombay potatoes..... 220

Pan fried potatoes cooked with tomatoes, onions, green chillies & topped with fresh coriander

Veg saagwala..... 250

Vegetables cooked with spinach gravy, topped with ginger

Mix veg, pineapple & coconut curry..... 280

Vegetable & pineapple cooked in cream & coconut gravy

Butter chicken..... 350

Boneless chicken cooked in rich creamy tomato & onion gravy

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RESTAURANT

FOOD

Chicken Tikka masala..... 340
Boneless chicken marinated in spices & yogurt, baked in a tandoori oven, served in masala

Biryani

Pulao rice & dried fruits mixed with vegetables, chicken, mutton or prawns in medium spicy sauce & topped with coconut, mint & coriander

- Veg..... 340
- Chicken..... 400
- Mutton..... 450
- Prawns..... 450

Veg pulao..... 220
Rice cooked with vegetables, butter & spices

Kashmiri pulao..... 250
Rice cooked with vegetables, butter, spices & dried

FROM AROUND THE WORLD

Stuffed chicken breast..... 400
 • With dried tomatoes, mozzarella, garlic & celery, served with rice
 • Deep fried with cheese & Mushroom, served with boiled veg in ginger & lime sauce

Pan grilled chicken breast..... 350
Chicken breast with vegetables cooked in balsamic vinegar topped with fresh mint

Chicken schnitzel..... 340
Breaded & fried chicken breast served with french fries & Salad

Red spinach with lentils..... 280
Served with roti

Burritos with Indian hint

- Chilli & mushroom..... 340
- Prawns, tomatoes & herbs..... 400
- Spicy veg..... 320

Fajitas

- Beef..... 550
- Chicken..... 400
- Seafood..... 500

Sizzlers

- Beef..... 600
- Chicken..... 450
- Seafood..... 550
- Veg..... 400

Nepali Thali

- Chicken..... 350
- Spinach & potatoes..... 300
- Veg..... 300
- Mutton..... 400

300 g Beef steaks

(rare, medium or well done)
Served with boiled veg, French fries or salad

Flame steak..... 550
Brandy flambeed steak, grilled with mushrooms, onions, garlic & ginger

Peppercorn steak..... 530
Steak cooked in pepper sauce

Fillet steak..... 560
Fillet steak cooked in mushroom & onion sauce

Garlic steak..... 520
Steak cooked in garlic sauce

Cheese rum steak..... 560
Steak cooked in rum, topped with cheese

SIMROSE

EST 2000

RESTAURANT

FOOD

FROM TANDOORI OVEN

Choose a tandoori paste

- Traditional red masala
- Mint
- Cashew (malai)
- Coconut

Half chicken.....	350
Full chicken.....	550

Tikka

Pieces of boneless chicken, mutton or fish marinated in spices & yogurt grilled in tandoori oven

• Chicken.....	320
• Mutton.....	450
• Fish.....	400

Chicken malai tikka.....	450
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Pieces of boneless chicken marinated in cashew paste grilled in tandoori oven

Chicken tikka acharis.....	450
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Chicken pieces marinated in a fresh lime paste with local pickles, curd, grilled in tandoori oven, served with french fries or rice & salad

Tikka laffa

Naan bread, stuffed with grilled chicken, mutton, fish or veg, marinated in the traditional tandoori paste, served with salad

• Chicken.....	320
• Mutton.....	450
• Fish.....	450
• Veg.....	300

Kababs

All kababs served with 2 side dishes

• Beef.....	520
• Chicken.....	400
• Fish.....	420
• Mutton.....	500
• Gobi tikka.....	300
• Paneer tikka.....	400
• Veg.....	350

SIDE DISHES

Plain Rice.....	80
Zeera rice.....	90
Coriander & chilli rice.....	120
French fries.....	150
Plain naan.....	40
Butter & garlic naan or cheese naan.....	150
Kashmiri naan.....	150
Plain roti.....	20
Butter roti.....	30
Plain paratha.....	80
Veg stuffed paratha.....	160
Pao bread or toasted bread (2).....	60
Ralita.....	120
<i>Yogurt with Onion, tomato, coriander & cumin</i>	

DESERTS

Roasted pineapple flamed with old monk rum & ice cream.....	190
Apple or banana fritters with ice cream.....	140
Hello to the queen.....	180
Banoffee pie with ice cream.....	180
Apple, raisin & nuts cake.....	200
Brownie with ice cream.....	220

DRINKS

Bottle of table water..... 30

Tea

• Black..... 40
 • Ginger, lime & honey..... 80
 • Lime..... 40
 • Masala..... 80
 • Milk..... 70
 • Mint..... 60

Coffee

• Black..... 130
 • Cappuccino..... 160
 • Espresso..... 100
 • French press..... 160
 • Irish coffee..... 250
 • Latte macchiato..... 180
 • Milk..... 160

Hot chocolate..... 120

Cow milk can be replace with soya or almond milk (20 INR extra)

Juices & smoothies

• A. B. C. (apple-beetroot-carrot)..... 300
 • Banana, spinach & ginger..... 200
 • Banana, beetroot, papaya or tomato..... 200
 • Carrot, banana, pineapple, ginger, lime & turmeric..... 300
 • Cucumber & lime with honey..... 180
 • Mixed fruits..... 300
 • Orange..... 240
 • Pineapple..... 240
 • Orange & carrot..... 220
 • Orange & pineapple..... 240
 • Papaya & cinnamon..... 180
 • Papaya & Pineapple..... 220
 • Papaya, banana & orange..... 220
 • Spinach & banana..... 180
 • Watermelon..... 160

Lassies & milkshakes

• Banana & mango..... 150
 • Cardamom & lime..... 100
 • Cashew..... 180
 • Chocolate..... 150
 • Coconut..... 150
 • Coffee..... 160
 • Lime & mint..... 100
 • Mixed fruits..... 140
 • Orange, papaya, pineapple or apple... 180
 • Plain, sweet or salty..... 100
 • Strawberry & mint..... 120
 • Vanilla..... 120
 • Vanilla & coconut..... 160

Soft drinks

• Diet coke..... 90
 • Lime soda or lime & mint soda..... 80
 • Soda, coco cola, fanta, sprite, maaza or limca..... 30
 • Tonic water..... 90

Homemade lemonades

served in a 0,5 l. carafe

• Ginger, lime & honey..... 220
 • Lime ice tea..... 200
 • Mint & lime..... 250

Beer

• Budweiser small..... 120
 • Heineken small..... 180
 • Kingfisher large..... 180
 • Kingfisher small..... 90
 • Kings small..... 140
 • Tuborg small..... 90
 • Corrona small..... 240

Breezers (Bacardi)..... 210

SIMROSE

EST 2000

1972 - 2005 - 111 - 10000 - RESTAURANT

DRINKS

Spirits

Price per 60ml

• Balleys.....	420
• Brandy Honey Bee.....	120
• Brandy Morpheus x.o.....	180
• Cashew or coconut lenny (local spirit).....	90
• Gin Beefeater London.....	360
• Gin Blue Ribban.....	130
• Gin Bombay Sapphire.....	460
• Gin gordon.....	360
• Rum MC white.....	120
• Rum bacardi white or dark.....	160
• Rum cabo.....	220
• Rum old monk 7 years.....	120
• Rum old monk 12 years.....	140
• Tequilla El charro silver or gold.....	600
• Vodka smirnoff orange, apple or chilli.....	190
• Vodka smirnoff.....	190
• Vodka Absolute.....	380
• Vodka grey coose.....	630
• Vodka Romanov.....	120
• Whiskey jack daniels.....	650
• Whiskey jameson.....	460
• Whisky black dog (8 years).....	290
• Whisky Blenders pride.....	220
• Whisky imperial blue (blended scotch).....	150
• Whisky jony walker black.....	600
• Whisky red label.....	380
• Whisky royal stag (blended).....	190
• Whisky signature (blended).....	190
• Whisky teachers highland.....	320
• Whisky vat 69.....	220

WINES & SPARKLING WINES

price per bottle

Red

Santa Christina (Italy).....	4100
Yellow Tail shiraz (Australia).....	3200

Grover La reserve (India).....	2100
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Deeply ruby red wine with a full bouquet, distinctive oaken flavour, Blend of Cabernet Sauvignon and Shiraz grapes.

Sula Dindori Reserve Shiraz (India).....	1850
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Fragrant, elegant & smooth, with lush berry flavours & silky tannins. A full bodied wine with flavours that excite your palate.

Sula Mosaic (India).....	1400
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A fruity wine with soft tannins for everyday drinking.

Big Banyan Cabernet Sauvignon (India).....	1600
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Pairs well with spicy indian meat dishes & strong, pungent cheeses.

Rose

Sula zinfandel Roce (India).....	1600
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Fun & fruity, abounding with aromas of honey suckle & fresh strawberries. Lovely with poultry & spicy dishes.

Sula Mosaic (India).....	1400
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A fruity wine with soft tannins for everyday drinking. Pairs well with anything really on a warm day.

DRINKS

Big Banyan Rosa Rossa Zinfandel (India)..... 1650
Intense bouquet of berries & cheery. Light bodied, smooth with the right acidity on the palate. As an aperitif with snacks, soft cheese, medium spicy of fish & white

Grover Shiraz Rosa (India)..... 1600
Fresh & fruity rose - full bodied wine that fits perfectly to the Indian cuisine.

White

Yellow Tale Chardonnay (Australia)..... 3600
Jacobs Creek Chardonnay (Australia).... 3700
Sula Sauvignon Blanc (India)..... 1800 (450-glass)
Goes well with fried food as well as rich, creamy dishes.

Sula Dindori Reserve Viognier (India)... 1900
Floral, spicy & stunning. Good as an aperitif & also with sea food as well as spicy dishes.

Sula Mosaic Chenin Sauvignon (India)... 1600
Goes well with fish & summer salads.

Big Banyan Sauvignon Blanc (India)..... 1600
Dry wine with a smooth finish - goes well with fish & as an aperitif.

Grover Sauvignon Blanc..... 1800
The wine is well structured & crisp acidity enhances the lingering taste in the mouth.

Sparkling Wines

Martini Asti (Italy)..... 3800
Prosecco Luna Argenta (Italy)..... 3900
Sula Brut (India)..... 2800
Made in the true methode champenoise style in a creamy, complex nector that goes down like a dream. It is perfect as an aperitif. Pair with tandoori or fried dishes & seafood.

Sangria..... 1600
Red, white or rose (0,5,1 carafe)

Vermouths

Martini Bianco (Italy)..... 4200
Martini Rosso (Italy)..... 4200

COCKTAILS & MOCKTAILS

Annurock..... 390
Dark rum with fresh lime & pineapple juice, honey & crushed ice

Bloody Mary..... 350
Vodka, Tabasco, salt & pepper with tomato & lime juice in crushed ice

Brass Monkey..... 250
Vodka, white rum, orange juice & ice

Calproska..... 300
Vodka, Lime, sugar & crushed ice

Cuba Libre..... 250
Dark & white rum, lime juice & coke

Gln (Blue ribbon) & tonic..... 200
Gln (Blue ribbon) & tonic with ginger..... 250

DRINKS

Gin (Bombay Sapphire) & tonic.....	520	Pink Lady.....	300
Ladies Delight.....	250	<i>Gin, grenadine, egg white & lime juice</i>	
<i>Dark rum & pineapple juice</i>			
Long Island Iced Tea.....	430	Rain Killer.....	300
<i>White rum, tequila, vodka, gin, lime & coke</i>		<i>Dark & white rum, honey, orange, pineapple & lime juice</i>	
Mai Tai.....	450	Rum Punch.....	300
<i>White & dark rum, grenadine, lime, orange & pineapple juice</i>		<i>White rum, fresh lime juice, pineapple & orange juice, grenadine</i>	
Margarita.....	500	Screw Driver.....	280
<i>Tequila, fresh lime juice, in crushed ice</i>		<i>Orange juice stirred with vodka</i>	
Mojito.....	350	Sea breeze.....	350
<i>White rum with mint, brown sugar & lime, soda, in crushed ice</i>		<i>Vodka, cranberry & grape juice</i>	
Mountain Iced Tea.....	360	Sex on the beach.....	300
<i>Dark rum, vodka, gin, lime & coke</i>		<i>Vodka, rum, grenadine & orange juice</i>	
On the Beach.....	250	Simrose special.....	300
<i>Gin, cranberry Juice, lime & soda</i>		<i>Vodka, cranberry juice, lime juice & fresh mint</i>	
Pina Colda.....	320	Sunset.....	450
<i>White rum, coconut milk, pineapple juice & crushed ice</i>		<i>Malibu, white rum & orange juice</i>	
		Wake up.....	450
		<i>Tequila, Vodka, gin, lime & orange juice</i>	

FOOD

BREAKFAST

Bread (2 pieces)

- Brown bread toast..... 80
- French toast..... 120
- Pao bread or toast..... 60

Toppings

- Bacon..... 190
- Butter..... 10
- Cheese..... 130
- Honey..... 40
- Jam, Nuttela or peanut butter..... 50
- Marmite..... 60
- Mozzarella & tomatoes..... 130

Fruits & cereals

- Cornflakes with milk..... 150
- Cornflakes with milk, banana & chocolate powder or banana & honey..... 190
- Fruit salad..... 190
- Fruit salad with coconut or curd & honey..... 180
- Muesli with milk..... 160
- Muesli with fruits, curd & honey..... 200

Porridge

- Plain..... 120
- With banana or cinnamon & honey... 150
- With coconut & cashew nuts or with nuts & dried fruits..... 190

Crepe

- Plain..... 90
- With jam or lime, cinnamon & honey..... 120
- With banana, Nutella & coconut or mixed fruits..... 190

Eggs (2 eggs served with toast & butter)

- Bolled, fried, scrambled or plain omelette..... 120
- Omelette with tomato, onion, cheese or masala..... 180
- Omelette with mushroom & bacon..... 250
- Omelette with prawns..... 230

Bajl puri..... 230

Puffed deep fried wheat bread served with potato, curry leaves & peas curry.

Hash brown breakfast..... 250

Hash brown potatoes, 2 slices of bread, 2 fried eggs, butter & jam.

English breakfast..... 350

Hash brown potatoes, 2 fried eggs, fried tomatoes, bacon, fried beans, 2 slice of bread, butter & jam.

Poached egg breakfast..... 300

2 poached egg with 2 slices of bread, fried bacon, mushroom, butter & jam.

Cheese breakfast..... 450

4 different cheese, 1 slice of brown bread, 1 pao bread, fruits, jam & butter.

Breakfast bowls

Quinoa..... 490

With coconut oil, sprouts, boiled or fried egg, nuts, feta & white radish.

Green..... 380

Spinach & banana smoothie, pomegranate, coconut & cashew nuts.

Chia..... 400

Chia seeds with almond milk & honey, with coconut flakes, pineapple, banana & papaya.

DRINKS

- Big Banyan Rosa Rossa Zinfandel (India)..... 1650**
Intense bouquet of berries & cheery. Light bodied, smooth with the right acidity on the palate. As an aperitif with snacks, soft cheese, medium spicy of fish & white
- Grover Shiraz Rosa (India)..... 1600**
Fresh & fruity rose - full bodied wine that fits perfectly to the Indian cuisine.
- White**
- Yellow Tale Chardonnay (Australia)..... 3600**
Jacobs Creek Chardonnay (Australia).... 3700
Sula Sauvignon Blanc (India)..... 1800
*(450-glass)
 Goes well with fried food as well as rich, creamy dishes.*
- Sula Dindori Reserve Vlognier (India)... 1900**
Floral, spicy & stunning. Good as an aperitif & also with sea food as well as spicy dishes.
- Sula Mosaic Chenin Sauvignon (India)... 1600**
Goes well with fish & summer salads.
- Big Banyan Sauvignon Blanc (India)..... 1600**
Dry wine with a smooth finish - goes well with fish & as an aperitif.
- Grover Sauvignon Blanc..... 1800**
The wine is well structured & crisp acidity enhances the lingering taste in the mouth.
- Sparkling Wines**
- Martini Asti (Italy)..... 3800**
Prosecco Luna Argenta (Italy)..... 3900
Sula Brut (India)..... 2800
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- Sangria..... 1600**
Red, white or rose (0,5,1 carafe)
- Vermouths**
- Martini Bianco (Italy)..... 4200**
Martini Rosso (Italy)..... 4200
- COCKTAILS & MOCKTAILS**
- Annurock..... 390**
Dark rum with fresh lime & pineapple juice, honey & crushed ice
- Bloody Mary..... 350**
Vodka, Tabasco, salt & pepper with tomato & lime juice in crushed ice
- Brass Monkey..... 250**
Vodka, white rum, orange juice & ice
- Calpiroska..... 300**
Vodka, Lime, sugar & crushed ice
- Cuba Libre..... 250**
Dark & white rum, lime juice & coke
- Gin (Blue ribbon) & tonic..... 200**
Gin (Blue ribbon) & tonic with ginger..... 250

SIMROSE

EST. 2000

DRINKS

Spirits

Price per 60ml

• Baileys.....	420
• Brandy Honey Bee.....	120
• Brandy Morpheus x.o.....	180
• Cashew or coconut fenny (local spirit).....	90
• Gin Beefeater London.....	360
• Gin Blue Ribban.....	130
• Gin Bombay Sapphire.....	460
• Gin gordon.....	360
• Rum MC white.....	120
• Rum bacardi white or dark.....	160
• Rum cabo.....	220
• Rum old monk 7 years.....	120
• Rum old monk 12 years.....	140
• Tequilla El charro silver or gold.....	600
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• Vodka Romanov.....	120
• Whiskey jack daniels.....	650
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• Whisky royal stag (blended).....	190
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• Whisky teachers highland.....	320
• Whisky vat 69.....	220

WINES & SPARKLING WINES

price per bottle

Red

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Yellow Tail shiraz (Australia).....	3200

Grover La reserve (India).....	2100
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Deeply ruby red wine with a full bouquet, distinctive oaken flavour, Blend of Cabernet Sauvignon and Shiraz grapes.

Sula Dindori Reserve Shiraz (India).....	1850
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Fragrant, elegant & smooth, with lush berry flavours & silky tannins. A full bodied wine with flavours that excite your palate.

Sula Mosaic (India).....	1400
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A fruity wine with soft tannins for everyday drinking.

Big Banyan Cabernet Sauvignon (India).....	1600
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Pairs well with spicy indian meat dishes & strong, pungent cheeses.

Rose

Sula zinfandel Roce (India).....	1600
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Fun & fruity, abounding with aromas of honey suckle & fresh strawberries. Lovely with poultry & spicy dishes.

Sula Mosaic (India).....	1400
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A fruity wine with soft tannins for everyday drinking. Pairs well with anything really on a warm day.

DRINKS

Bottle of table water..... 30

Tea

• Black..... 40
 • Ginger, lime & honey..... 80
 • Lime..... 40
 • Masala..... 80
 • Milk..... 70
 • Mint..... 60

Coffee

• Black..... 130
 • Cappuccino..... 160
 • Espresso..... 100
 • French press..... 160
 • Irish coffee..... 250
 • Latte macchiato..... 180
 • Milk..... 160

Hot chocolate..... 120

Cow milk can be replace with soya or almond milk (20 INR extra)

Juices & smoothies

• A. B. C. (apple-beetroot-carrot)..... 300
 • Banana, spinach & ginger..... 200
 • Banana, beetroot, papaya or tomato..... 200
 • Carrot, banana, pineapple, ginger, lime & turmeric..... 300
 • Cucumber & lime with honey..... 180
 • Mixed fruits..... 300
 • Orange..... 240
 • Pineapple..... 240
 • Orange & carrot..... 220
 • Orange & pineapple..... 240
 • Papaya & cinnamon..... 180
 • Papaya & Pineapple..... 220
 • Papaya, banana & orange..... 220
 • Spinach & banana..... 180
 • Watermelon..... 160

Lassies & milkshakes

• Banana & mango..... 150
 • Cardamom & lime..... 100
 • Cashew..... 180
 • Chocolate..... 150
 • Coconut..... 150
 • Coffee..... 160
 • Lime & mint..... 100
 • Mixed fruits..... 140
 • Orange, papaya, pineapple or apple... 180
 • Plain, sweet or salty..... 100
 • Strawberry & mint..... 120
 • Vanilla..... 120
 • Vanilla & coconut..... 160

Soft drinks

• Diet coke..... 90
 • Lime soda or lime & mint soda..... 80
 • Soda, coco cola, fanta, sprite, maaza or limca..... 30
 • Tonic water..... 90

Homemade lemonades

served in a 0,5 l. carafe

• Ginger, lime & honey..... 220
 • Lime ice tea..... 200
 • Mint & lime..... 250

Beer

• Budweiser small..... 120
 • Heineken small..... 180
 • Kingfisher large..... 180
 • Kingfisher small..... 90
 • Kings small..... 140
 • Tuborg small..... 90
 • Corrona small..... 240

Breezers (Bacardi)..... 210

SIMROSE

EST. 2000

FOOD

FROM TANDOORI OVEN

Choose a tandoori paste

- Traditional red masala
- Mint
- Cashew (malai)
- Coconut

Half chicken.....	350
Full chicken.....	550

Tikka

Pieces of boneless chicken, mutton or fish marinated in spices & yogurt grilled in tandoori oven

• Chicken.....	320
• Mutton.....	450
• Fish.....	400

Chicken malai tikka.....	450
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Pieces of boneless chicken marinated in cashew paste grilled in tandoori oven

Chicken tikka acharis.....	450
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Chicken pieces marinated in a fresh lime paste with local pickles, curd, grilled in tandoori oven, served with french fries or rice & salad

Tikka laffa

Naan bread, stuffed with grilled chicken, mutton, fish or veg, marinated in the traditional tandoori paste, served with salad

• Chicken.....	320
• Mutton.....	450
• Fish.....	450
• Veg.....	300

Kababs

All kababs served with 2 side dishes

• Beef.....	520
• Chicken.....	400
• Fish.....	420
• Mutton.....	500
• Gobi tikka.....	300
• Paneer tikka.....	400
• Veg.....	350

SIDE DISHES

Plain Rice.....	80
Zeera rice.....	90
Coriander & chilli rice.....	120
French fries.....	150
Plain naan.....	40
Butter & garlic naan or cheese naan.....	150
Kashmiri naan.....	150
Plain roti.....	20
Butter roti.....	30
Plain paratha.....	80
Veg stuffed paratha.....	160
Pao bread or toasted bread (2).....	60
Raita.....	120

Yogurt with Onion, tomato, coriander & cumin

DESERTS

Roasted pineapple flamed with old monk rum & ice cream.....	190
Apple or banana fritters with ice cream.....	140
Hello to the queen.....	180
Banoffee pie with ice cream.....	180
Apple, raisin & nuts cake.....	200
Brownie with ice cream.....	220

SIMROSE

EST. 2000

RESTAURANT

FOOD

Chicken Tikka masala..... 340
Boneless chicken marinated in spices & yogurt, baked in a tandoori oven, served in masala

Biryani

Pulao rice & dried fruits mixed with vegetables, chicken, mutton or prawns in medium spicy sauce & topped with coconut, mint & coriander

- Veg..... 340
- Chicken..... 400
- Mutton..... 450
- Prawns..... 450

Veg pulao..... 220
Rice cooked with vegetables, butter & spices

Kashmiri pulao..... 250
Rice cooked with vegetables, butter, spices & dried

FROM AROUND THE WORLD

Stuffed chicken breast..... 400
 • With dried tomatoes, mozzarella, garlic & celery, served with rice
 • Deep fried with cheese & Mushroom, served with boiled veg in ginger & lime sauce

Pan grilled chicken breast..... 350
Chicken breast with vegetables cooked in balsamic vinegar topped with fresh mint

Chicken schnitzel..... 340
Breaded & fried chicken breast served with french fries & Salad

Red spinach with lentils..... 280
Served with roti

Burritos with Indian hint

- Chilli & mushroom..... 340
- Prawns, tomatoes & herbs..... 400
- Spicy veg..... 320

Fajitas

- Beef..... 550
- Chicken..... 400
- Seafood..... 500

Sizzlers

- Beef..... 600
- Chicken..... 450
- Seafood..... 550
- Veg..... 400

Nepali Thali

- Chicken..... 350
- Spinach & potatoes..... 300
- Veg..... 300
- Mutton..... 400

300 g Beef steaks

*(rare, medium or well done)
 Served with boiled veg, French fries or salad*

Flame steak..... 550
Brandy flambeed steak, grilled with mushrooms, onions, garlic & ginger

Peppercorn steak..... 530
Steak cooked in pepper sauce

Fillet steak..... 560
Fillet steak cooked in mushroom & onion sauce

Garlic steak..... 520
Steak cooked in garlic sauce

Cheese rum steak..... 560
Steak cooked in rum, topped with cheese

DRINKS

Gin (Bombay Sapphire) & tonic.....	520	Pink Lady.....	300
Ladies Delight.....	250	<i>Gin, grenadine, egg white & lime juice</i>	
<i>Dark rum & pineapple juice</i>			
Long Island Iced Tea.....	430	Rain Killer.....	300
<i>White rum, tequila, vodka, gin, lime & coke</i>		<i>Dark & white rum, honey, orange, pineapple & lime juice</i>	
Mai Tai.....	450	Rum Punch.....	300
<i>White & dark rum, grenadine, lime, orange & pineapple juice</i>		<i>White rum, fresh lime juice, pineapple & orange juice, grenadine</i>	
Margarita.....	500	Screw Driver.....	280
<i>Tequila, fresh lime juice, in crushed ice</i>		<i>Orange juice stirred with vodka</i>	
Mojito.....	350	Sea breeze.....	350
<i>White rum with mint, brown sugar & lime, soda, in crushed ice</i>		<i>Vodka, cranberry & grape juice</i>	
Mountain Iced Tea.....	360	Sex on the beach.....	300
<i>Dark rum, vodka, gin, lime & coke</i>		<i>Vodka, rum, grenadine & orange juice</i>	
On the Beach.....	250	Simrose special.....	300
<i>Gin, cranberry Juice, lime & soda</i>		<i>Vodka, cranberry juice, lime juice & fresh mint</i>	
Pina Colda.....	320	Sunset.....	450
<i>White rum, coconut milk, pineapple juice & crushed ice</i>		<i>Malibu, white rum & orange juice</i>	
		Wake up.....	450
		<i>Tequila, Vodka, gin, lime & orange juice</i>	

FOOD

GOAN

Goan curry

Vegetables or fish cooked in spicy coconut gravy

- Fish..... 380
- Veg..... 350

Chicken xacuti..... 350
Boneless chicken cooked in a poppy seed, coconut & dried chillies based gravy

Chicken vindaloo..... 320
Boneless chicken cooked in very spicy dried red chillies & vinegar based gravy

Mackerel..... 420
Fried on a pan with chilli, turmeric, lime masala, served with salad

INDIAN

Palak paneer..... 240
Cream cheese paneer cubes cooked in spinach gravy

Dal fry..... 180
Lentils cooked with onions, garlic, ginger, tomatoes & fresh coriander

Paneer butter masala..... 320
Paneer cheese cooked in rich creamy tomato & onion gravy

Masala

Mixed vegetable, mutton or boneless chicken cooked in spicy onion & tomato gravy

- Veg..... 250
- Chicken..... 320
- Mutton..... 360

Hydrabadi

Vegetables or boneless chicken cooked in spicy mint & coriander gravy

- Veg..... 230
- Chicken..... 320

Malai kofta..... 300
Deep fried paneer & dried fruits ball cooked in creamy cashew & onion gravy, topped with dried fruits

Khorma

Vegetables or chicken cooked in creamy cashew & onion gravy

- Veg..... 260
- Chicken..... 350

Aloo gobi..... 240
Potatoes & cauliflower cooked with garlic, ginger, tomatoes & onion gravy

Bombay potatoes..... 220
Pan fried potatoes cooked with tomatoes, onions, green chillies & topped with fresh coriander

Veg saagwala..... 250
Vegetables cooked with spinach gravy, topped with ginger

Mix veg, pineapple & coconut curry..... 280
Vegetable & pineapple cooked in cream & coconut gravy

Butter chicken..... 350
Boneless chicken cooked in rich creamy tomato & onion gravy

FOOD

PASTA

Penne or spaghetti, comes with parmesan cheese

Red wine..... 320

Tomato, garlic, olives & basil sauce

White wine..... 320

Mushroom, garlic & oregano sauce

Spinach..... 300

Flakes of garlic, olive oil & olives sauce

Prawns..... 350

White wine, olive oil, lime & garlic sauce

Spicy chilli prawns..... 360

Tomatoes, bell pepper, onion, garlic & herbs sauce

Seafood..... 400

White wine & garlic sauce

Mutton ragu..... 450

Tender mutton in tomato sauce

Lentils & spinach..... 300

Lentils, onion, garlic & spinach

FROM THE SEA

Please ask your waiter about our catch of the day, but usually we have fresh:

- Kingfish
- Red snapper
- Shark
- Tuna
- Pomfret
- King prawns
- Jumbo prawns
- Lobster

**Cooked as below;
price per size**

Richardo

Goan traditional masala, pan fried

Poached

in white wine, onion, garlic & herbs

Pan fried

in olive oil, garlic, lime & herbs

Deep fried

in oil & butter

Tandoori

- Traditional red masala paste
- Mint paste
- Cashew paste
- Coconut paste

Fish & chips..... 430

Breaded & deep-fried kingfish, served with french fries & salad

Calamari butter masala..... 360

Calamari cooked in rich creamy tomato & onion gravy

Kingfish filet..... 500

Kingfish filet grilled in pan, served with french fries & salad

Tuna filet..... 400

Tuna fish filet grilled in pan, served with french fries & salad

Seafood platter..... 750

Served with french fries & salad

Stuffed calamari..... 680

Stuffed with prawns, served with rice & salad

FOOD

SOUPS

Tomato soup.....	180
Chicken noodles soup.....	220
Chicken & vegetable soup.....	220
Mutton & vegetable soup.....	280
Fish soup.....	220
White wine onion soup.....	250
Carrot & ginger soup.....	200

Momo soup

Chicken.....	230
Mutton.....	250
Veg.....	210

SALAD

Green salad.....	230
<i>Mixed greens with tomatoes, onions, cucumbers & carrot with balsamic vinegar</i>	

Avocado salad (seasonal).....	390
<i>Mixed greens with tomatoes, cucumber, onion & coriander with lime & olive oil dressing</i>	

Prawns salad.....	340
<i>Mixed green & prawns with lime, olive oil & garlic dressing</i>	

Spinach salad.....	270
<i>Spinach with white mozzarella, sesame & papaya with white balsamic, lime & garlic dressing</i>	

Feta & watermelon salad.....	320
<i>Mixed greens with feta, watermelon & olives with fruity dressing</i>	

Greek salad.....	320
<i>Feta, tomatoes, bell pepper, onion, olives & cucumber with olive oil</i>	

Caesars salad.....	350
<i>Mixed greens with chicken & croutons with parmesan dressing</i>	

Honey melon & chicken salad.....	350
<i>Mixed greens, honey melon & chicken with fruity dressing</i>	

Seafood salad.....	350
<i>Grilled seafood & mixed vegetables with lime, garlic & olive oil dressing</i>	

Caprese salad.....	270
<i>Mozzarella, tomatoes & basil with olive oil</i>	

Tandoori chicken salad.....	320
<i>Mixed vegetable & greens with tandoori chicken tikka with yogurt dressing</i>	

Prawns & couscous salad with pomegranate.....	500
<i>Couscous with parsley, coriander, mint & cucumber, topped with grilled prawns & pomegranate</i>	

Barley & chickpeas salad.....	400
<i>With toasted nuts, spring onions, parsley, dried fruits & lime</i>	

Buckwheat salad.....	420
<i>With roasted carrots & onions, sun dried tomatoes, cucumber, greens & feta</i>	

Quinoa salad.....	420
<i>With herbs, pomegranate, carrots & feta</i>	