

Dinner Menu

The Deli

Chilled tomato soup with lobster chunks and basil pesto
\$ 20

Smoked salmon with arugula, orange segments, pomegranate,
green asparagus and passionfruit dressing
\$ 25

Rangali Chef's selection
Mixed lettuce, semi dried tomato, artichoke, roast pimento, eggs, pineapple, strawberry,
Alp cheese, crispy bacon, smoked chicken, black olives and raspberry dressing
\$ 28

The Italian oven & casserole

Potato gnocchi with beef "bolognese" and 36-month aged parmesan cheese sauce
\$ 29

Choice of your favorite pasta:
spaghetti, fusilli, penne, fettuccine, linguine

With the sauce of your choice:
tomato and basil, bolognese, carbonara, arrabbiata, alfredo, gorgonzola cream, olive oil chili and garlic
\$ 26

Make your own pizza with one of the following toppings:
margherita, Italian salame, Parma ham, Tandoori chicken
\$ 27

The Asian wok with stone mortar and pestle

Geang Phed Nor Mai

Red coconut curry with bamboo shoots, kaffir lime leaves, chili and your choice of beef or duck
\$ 28

Khow pad

Fried rice topped with fried egg and your choice of chicken, pork, beef or seafood
\$ 27

The Indian spices & Tandoori oven

Chicken tikka

Fragrant Indian spice, garlic naan, minted yoghurt raita
\$ 29

Hyderabadi chicken biryani

\$ 29

Vegetable biryani

\$ 28

Home-style cauliflower, green peas "gobhi matar"

\$ 15

Choice of plain, butter or garlic "naan" bread

\$ 10

The Japanese sushi knives & skewers

Sushi & sashimi platter

Rolled sushi maki and iced sashimi

with selected Japanese pickles, wasabi and sesame toast

\$ 35

Prawns and lotus root tempura, lime, wasabi mayonnaise and garden salad

\$ 31

Sandwiches & snacks

Grilled beef steak on baguette with wholegrain mustard,
mayonnaise, red onion, tomato and romaine lettuce served with french fries
\$ 30

Club sandwich
Oven baked chicken breast, ham leg, back bacon, egg, tomatoes, cheese
served with mixed salad and French fries
\$ 29

Wagyu beef burger
Served on a toasted bun with lettuce, tomato, pickles, onion and French fries
\$ 30

BBQ chicken quesadilla
wheat tortilla with spiced chicken, cheese, tomato salsa, avocado and sour cream
\$ 29

The plancha

Rib eye beef (200 grams)
\$ 40

New Zealand lamb chops (200 grams)
\$ 39

Beef tenderloin (200 grams)
\$ 44

Maldivian lobster
\$ 41

Catch of the day
\$ 35

All grills are accompanied by a garden salad or mixed grilled vegetables, fried potatoes with onion rings
and your choice of porcini mushroom cream sauce or Chianti wine and peppercorn sauce.

Desserts

Rangalicious

Apple and pear almond frangipani torte with vanilla crème anglaise
\$ 19

Black Forest cake

Layered dark chocolate cake, kirsch crème fraiche, dark cherries, chocolate truffle and chocolate shavings
\$ 18

Tropical breeze

Baked mango cheesecake crumble with coconut liquid
\$ 18

Fruit temptation

Selection of sliced fruits
\$ 17

Ice Cream Desserts

Summer Romanoff

Vanilla and strawberry ice cream, fresh sliced strawberry and strawberry coulis
\$ 12

Coffee Extravaganza

Three scoops espresso croquant ice cream, vanilla crème, coffee topping and wafer
\$ 15

Light 'n Fresh

Lime and lemon, mango and passion fruit, raspberry and strawberry sorbets, mixed fruit compote
\$ 15

Chocó Lover

Three scoops Swiss chocolate ice cream, chunky snickers bar, chocolate topping and chocolate shavings
\$ 15

Exotic Journey

Banana delight, caramelita and mango ice creams, spiced banana in rum, vanilla crumble
\$ 15

Gigantic Sensations

An eight scoop selection of ice cream or sorbet with different topping of the day
\$ 28