



La Ri Sa



**ASHWEM  
GOA**

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MEN U

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## Breakfast

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### Pancake With Honey Mapple

Caramelised Banana, Honey Maple & Fresh Fruit

450

### Apple Cinnamon Oats Jar

Creamy Cinnamon Flavored Oatmeal With Apple, Greek Yogurt

350

### Goan Ros Omelette

Popular Goan Street Food, Egg In Coconut Curry

350

### Farm Fresh Eggs Of Your Choice

Fried Egg, Scrambled, Poached, Desi Style Masala

350

All Egg Preparation Is Served With Toasted Bread, Chicken Sausages, Grilled Basil Tomato/ Hash Browns

### Fresh Cut Fruit Platter Choice Of Cereals

300

250

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## Indian Breakfast

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### Prantha Of Your Choice

Choice Of Spiced Potato/ Paneer/ Chole Masala, Served With Yoghurt, Mixed Pickle & Butter

250

### Poori Bhaji

Deep Fried Indian Bread (05 Pieces) With Vegetables In Thick Curry, Served With Mixed Pickle

250

### Poe Bhaji

Goan Favorite, Combination Of Coconut Curry With Traditional Poi Bread

370

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## Soup Pot

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### Fungi And Ragi

Thick Creamy, Earthy Flavors Derived With Ragi, Mixed Mushroom And Thyme Basil Drops

350

### Manchow

Hot And Spicy Thick Soup Made With Mixed Vegetables, Spiked With Ginger And Garlic, Served With Crispy Noodles On The Side

Vegetarian

350

Non-Vegetarian

450

### Tomato Basil

Tomato Cooked Aroma With Fresh Basil Leaves

350

### Detox Pot

Aromatic Oriental Soup With Oyster Mushroom, Thai Herbs And A Hint Of Star Anise

Vegetarian

350

Non-Vegetarian

450

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## Healthy Salad Bowl

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### Greek

Classic Seasonal Vegetables With Feta & Olives With Lemon Vinaigrette

450

### Caesar Cardini

Cardini's Caesar Dressing Iceberg, Sundried Tomatoes, Crunchy Vegetable, Parmesan Shavings, Chicken/ Bacon/Prawns

Vegetarian

450

Non-Vegetarian

550

### Quinoa Tabbouleh

Crunchy Quinoa With Parsley, Tomato, Bell Pepper & Lemon

450

### Green Salad

Organic Fresh Greens, Served On A Bed Of Lettuce

280

### Balsamic Water Melon & Feta

Refreshing Salad Packed With Water Melons, Crunchy Nuts In Tangy Balsamic Dressing

450

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## Smoothies & Booster

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### Zesty Avocado

Avocado, Yogurt, Lime Basil

300

### Power Breakfast

Banana, Coffee, Cashew, Dates, Cocoa/Milk

300

### Healthy Wakeup

Spinach, Red Apple, Beetroot & Pomegranate

300

### Sun Burn

Watermelon, Pineapple, Coconut Water, Mint & Lime

300

### Hangover Cure

Carrot, Red Apple, Watermelon, Ginger & Celery

300

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● Vegetarian ● Non-Vegetarian

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## Starter Bites

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**Bowl Of French Fries /  
Goan Masala Fries** 300

**Garlic Bread / Basil Pesto  
Butter Bread** 350

**Grilled Cottage Cheese  
Skewers** 450  
Herb Flavored Cheese Grilled With Bell Pepper, Olives,  
Red Onion

**Panko Crusted Baby  
Prawns** 700  
Crumbed Fried Prawns Served With Classic Tartar Sauce

**Goan Chicken Masala** 650  
Chicken Thigh Cooked With Bell Pepper Spices &  
Goan Masala

**Fish & Chips** 650  
Crispy Fish In Goan Masala Served With Fries

**Curd Rice Arancini** 450  
Interesting Fusion Of The Traditional Curd Rice, In An  
Italian Avatar

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## Asian Starter

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**Kafir Lime Chicken** 650  
Dry/ Gravy  
All-Time Favorite Classic Spicy Recipe Of Boneless  
Chicken With Bell Peppers, Onions, Chillies

**Chilly Prawns** 750  
All-Time Favorite Classic Spicy Recipe of Boneless  
Chicken with Bell Peppers, Onions, Chillies

**Oriental Cottage Cheese** 650  
Dry/ Gravy  
All-Time Favorite Classic Spicy Recipe of Paneer with Bell  
Peppers, Onions, Chillies

**Chilly Button Fungi Wok  
Toss** 650  
Dry/ Gravy  
All-Time Favorite Classic Spicy Recipe of Mushroom with  
Bell Peppers, Onions, Chillies

**Chili Pepper American  
Corn** 550  
All-Time Favorite Classic Spicy Recipe Of American Corn  
With Bell Peppers, Onions, Chillies

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## Tandoor Starter

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**Murg Tikka** 650  
Chicken Marinated In A Spiced Yogurt Cooked In Tandoor

**Traditional Tandoori  
Chicken** 550  
Half Baby Chicken Marinated With Spiced Yoghurt Served  
With Mint Chutney/

**Charcoal Button  
Mushroom** 450  
Mushroom Marinated In A Spiced Yogurt Cooked In Tandoor

**Cottage Cheese Tikka** 550  
Marinated Cottage Cheese & Vegetable Flavored Tangy Hun  
Curd Cooked In Tandoor

**Tandoori Prawns** 950  
Marinated With Chef Special Spices Served With Lemon &  
Fresh Onion

**Tandoori Pomfret (Signature)** 1200  
Marinated Whole Fish Cooked In Tandoor

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## Sea Food Section

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**Squids (Calamari)  
Masala Fry** 750  
Frito Calamari Rings with Kanav Masala, chilly Mayonnaise

**Mangalorean Style Grilled  
Rawa Kingfish** 750  
Tamarind, Curry Leave, Goan Spices, Fish Fillet

**Grilled Lobster with Basil  
Butter** 1400  
Medium Size Lobster, Basil Flavored Butter/ Scoop Of  
Mashed Potato & Homemade Caviar

**Chargrilled Jumbo Prawns** 1000  
Marinated Tiger Prawns In Black Bean Sauce and Cooked  
On Grill Plate

**Garlic & Chilly Prawns  
Skewers** 800  
Medium Size Prawns, Olive Oil, Garlic, Lime Juice, Chilly

**Konkani Tempura Prawns** 800  
Medium Size Prawns, Egg, Tempura Flour, Seasoning

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**Prawns Cafreal** 800  
Medium Size Prawns Marinated With Cafreal Masala

**Rawa Prawns** 800  
Medium Size Prawns Cooked In Goan Style

**Prawns Balchao With Garlic Bread** 800  
Medium Size Prawns, Cinnamon, Red Chili, Tamarind

**Butter Garlic Prawns** 800  
( Medium Size Prawns, Garlic, Parsley, Lime Juice, Chili Flakes, Olive Oil)

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### Sandwich Bar

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**Roasted Tomato & Cherry Mozzarella With Basil Pesto** 400

**Sundried Tomato / Cucumber/Bellpeeper** 450

**Chicken Steak, Zucchini, Lettuce, Cheese & Spicy Mayo** 550

**Caramelized Chicken Sausages, Lettuce With Garlic Aioli** 550

**Blt European(Bacon/ Lettuce / Tomato)** 650

Served - Plain / Toasted / Grilled (Served With Fries)

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### Continental

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#### Khambir Special Pizza & Pasta

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**Classic Margherita** 550  
Plain Cheese Topped With Fresh Basil Leaves & Mature Basil Olive Oil

**Puglia** 650  
Mushroom, Corn, Onion, Olives, And Jalapeño & Mature Basil Olive Oil

**Fungi Misti** 650  
Assorted Mushroom, Gherkins, Fresh Onion & Mature Basil Olive Oil

**Al Pesto** 650  
Broccoli, Spinach, Ranch Sauce Feta And Topped With Basil Pesto & Garlic Chips & Mature Basil Olive Oil

**Tuscany** 750  
Shredded Chicken, Homemade Ranch Topped With Pesto And Fresh Mozzarella & Mature Basil Olive Oil

**Sea Prawns Chilly** 800  
Prawns, Onion, Capers, Pepper & Mature Basil Olive Oil  
All Pizza Served - Thin Crust / Regular

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### Pasta's

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(Choice Of Penne Or Spaghetti Veg / Chicken)

**Arabiatta**  
Pasta Cooked In Tomato Sauce With Chilly & Parmesan Cheese  
Vegetarian 550  
Non-Vegetarian 650

**Alfredo**  
Pasta Cooked In Creamy Sauce With Parmesan Cheese  
Vegetarian 550  
Non-Vegetarian 650

**Pesto**  
Pasta Cooked In Fresh Basil, Cream Pine Nuts Sauce With Parmesan Cheese  
Vegetarian 650  
Non-Vegetarian 750

**Aglio E Olio**  
Pasta Toss With Garlic, Olive Oil, Chili Flakes, Shaved Parmesan  
Vegetarian 550  
Non-Vegetarian 650

**Carbonara** 850  
Pasta Cooked With Bacon Cream, Hint Of Turffel Oil & Parmesan Cheese

**Sea Prawns Marinara** 850  
Pasta Cooked With Prawns, Chili Flakes & Oregano

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## Chef Special

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**Grilled Pomfret** 1200  
Pan-fried Served With Saut Veggie & Mustard Sauce

**Red Snapper With White Wine Butter** 1200  
Cream, Thyme, Butter, White Wine, Lime & Homemade Caviar

**Supreme De Volaille** 850  
Grilled Chicken Breast Cooked In Red Wine Jus/Saut Veg

**Portuguese Ravioli (Signature)** 750  
Beetroot Ravioli Stuffed With Baby Spinach Mushroom Flavored With Italian Cheese

**Sea Food Cannelloni** 850  
A Cylindrical Type Of Lasagna Served Baked With A Sea Food Filling And Covered By A Authentic Italian Sauce

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## Risotto

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**Risotto Ai Fungi** 750  
Arborio Rice Risotto, Porcini Decoction, Hint Of White Wine

**Risotto Basil Chicken** 850  
Arborio Rice Risotto, Basil Cream, Hint Of White Wine

**Risotto Zest Lemon Prawn** 850  
Arborio Rice Risotto, Lemon Zest, Hint Of White Wine

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## Oriental Main

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**Thai Curry**  
Red/Green  
Fragrant, Flavourful And Spicy With Red/Green Curry Paste, Coconut Milk, Peppers, Kaffir Lime Leaves, Basil, Shallots & Lemongrass With Steamed Rice

Vegetarian 550

Chicken 650

Fish 750

Prawns 850

**Sea Food Wok Tossed In Honey And Black Bean Glaze** 950

Crispy Golden Brown Lightly Crusted Tender Seafood Pieces With Aromatics Spring Onion, Garlic, Ginger, And Fresh Red Chilies 650

**Rice/Noodles**  
Vegetarian 400  
Chicken 450  
Fish 500  
Prawns 650

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## Indian Khas

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**Yellow Tadka Dal** 350  
Yellow Lentils Tempered With Chili & Cumin Seed

**Fresh Mix Vegetable** 370  
Fresh Garden Vegetable Cooked In Indian Masala Ravy

**Palak Paneer** 350  
Fresh Paneer Cooked With Spinach In Masala Ravy

**Kadhai Paneer** 450  
Cooked With Bell Pepper, Whole Indian Spices & Herbs

**Paneer Makhani** 450  
Paneer Cubes Cooked In Tomato Cashewnut Ravy

**Mushroom Mutter Masala** 450  
Mutter & Button Mushroom Cooked In Tomato Cream

**Kadhai Chicken** 650  
Cooked With Bell Pepper, Whole Indian Spices & Herbs

**Murg Khas Makhani** 650  
Royal Preparation Of Chicken With Dry Fenugreek In Onion & Tomato Ravy

**Murgh Tikka Masala** 650  
Chicken Cubes Cooked In Thick Onion & Tomato Ravy

**Prawns Masala** 700  
Prawns Cooked In Indian Species, Thick Onion & Tomato Ravy

**Goan Xacuti Curry**  
Vegetarian 450  
Chicken 550  
Fish 650  
Prawns 800

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## Rice & Breads

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<b>Rice</b> Plain / Jeera Or Peas Pulao	175/200
<b>Biryani</b> (Served With Raita)	
Vegetarian	450
Chicken	550
Prawn	750
<b>Roti</b> Plain / Butter	70
<b>Naan</b> Plain / Garlic Or Cheese	100
<b>Lachha Paratha</b> Plain / Pudina	100
<b>Stuffed Kulcha</b> Aloo / Mix / Paneer (Served With Curd & Pickle)	200

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## Sweet Indulgence

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<b>Crunchy Chocolate Mousse</b> Fluffy Light Chocolaty Served Chilled	400
<b>Penacota</b> Chef Special Flavor Mix With Gelatin & Milk	400
<b>Gulab Jamun</b> Fluffy Light Juicy Hot Dumpling	250
<b>Choice Of Ice Cream</b> (Vanilla - Chocolate - Strawberry)	300

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## Beverages

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<b>Canned Juice</b>	200
<b>Mixed Fruit, Pineapple, Orange</b>	250
<b>Choice Of Fresh Seasonal</b>	200
<b>Choice Of Milk Shakes</b> Vanilla, Butterscotch, Chocolate, Strawberry	220
<b>Choice Of Butter Milk</b> Plain/ Masala	150
<b>Cappuccino, Espresso, Latte, Americano</b>	180
<b>Cold Coffee</b>	220
<b>Cold Coffee With Ice-Cream</b>	270
<b>Indian Masala Tea</b>	130
<b>English Breakfast / Assam / Green / Earl Grey</b>	150
<b>Iced Tea</b> Lemon / Peach	200
<b>Hot Chocolate / Bourn Vita</b>	180
<b>Bottled Water</b>	200
<b>Aerated Beverages</b>	130
<b>Soda</b>	140
<b>Fresh Lime Soda/Water</b>	140
<b>Red Bull</b>	290
<b>Diet Coke/ Zero Coke</b>	140
<b>Tonic Water</b>	180
<b>Ginger Ale</b>	180

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