



RANGALI BAR

# LUNCH MENU

## THE DELI

Cold tomato soup with lobster chunks and basil pesto

bocconcini cheese, capsicum salad, mesclun leaves and balsamic dressing

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

Mediterranean salad with marinated feta cheese, green and black kalamata olives

Baby romaine, prosciutto and champagne melon with avocado pearls,  
Raspberry and mizuna dressing

Chicken Caesar wrap, garlic infused chicken, bacon lardons, tijuana caesar dressing, romaine lettuce,  
shaved oregano and french fries

## THE ITALIAN OVEN & CASSEROLE

Minestrone soup served with crostini, topped with a hint of extra virgin olive oil and shaved parmesan  
cheese

Potato gnocchi with beef bolognese and 36-month aged parmesan cheese sauce

### **Choice of your favourite pasta:**

Spaghetti, fusilli, penne, fettuccine, linguine

### **with the sauce of your choice:**

tomato and basil, bolognese, carbonara, arabiata, alfredo,  
gorgonzola cream or olive oil, chilli and garlic

Make your own pizza with one of the following toppings:  
margherita, Italian salami, Parma ham, tandoori chicken

# THE ASIAN WOK

Mild coconut cream soup with chicken, mushrooms, lemongrass, lime leaf and galangal

Green papaya salad with barbecued chicken

Yum nua

Beef salad with eggplant and tamarind dressing

Pad nam man hoi

Your choice of meat or seafood stir-fried in oyster sauce with mixed vegetables, chicken, pork, beef, prawns or seafood

Singapore noodles, chicken, shrimp, ginger, enoki, asian greens, rice noodles and fried shallots

chinese pork wonton

shimshei, coriander and garlic, shallow fried with a spicy plum sauce

geang phed nor mai

red coconut curry with bamboo shoots, kafir lime leaves, chilli and your choice of beef or duck

khow pad

fried rice topped with a fried egg and your choice of chicken, pork, beef or seafood

## THE INDIAN SPICES AND TANDOORI OVEN

kerala fish curry with coconut and ginger

chicken tikka

fragrant indian spice, garlic naan bread and mint yoghurt raita

hyderabadi chicken biryani

vegetable biryani

kashmiri lamb rogan josh

lamb in an onion and tomato sauce, flavoured with nutmeg masala

"lehsuni palak"

sautéed spinach

cumin tempered 'aloo jeera' potatoes

"gobhi matar"

home-style cauliflower, green peas

choice of plain, butter or garlic 'naan' bread

## THE JAPANESE SUSHI KNIVES AND SKEWERS

sushi and sashimi platter

rolled sushi maki and iced sashimi with selected japanese pickles, wasabi and sesame toast

teriyaki glazed chicken, beef and lamb with japanese noodles and chilli soyu

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

ginger infused tuna on a cucumber, avocado and wakame seaweed salad

## THE PLANCHA

beef tenderloin – 200grams

maldivian lobster

catch of the day

your choice of sauce:

porchini mushroom cream sauce or chianti wine and peppercorn sauce

all grills are accompanied by fried potatoes with onion rings and either a garden salad or mixed grilled vegetables.

## SANDWICHES AND SNACKS

toasted focaccia with grilled vegetables,  
buffalo mozzarella, avocado and basil pesto, served with green salad

grilled beef steak on wholegrain baguette with mustard, mayonnaise, red onion, tomato and romaine lettuce, served with french fries

club sandwich

oven baked chicken breast, ham, back bacon, egg, tomatoes and cheese, served with a mixed salad and french fries

wagyu beef burger

served on a toasted bun with lettuce, tomato, pickles, onion and french fries

bbq chicken quesadilla

wheat tortilla with spiced chicken, cheese, tomato salsa, avocado and sour cream

chili popcorn shrimp, chunky fries, serrano aioli and spring greens

cajun buffalo wings, potato wedges, louisiana dunk

## DESSERTS

rangalicious

apple and pear almond frangipani torte with vanilla crème anglaise

black forest cake

layered dark chocolate cake,  
kirsch crème fraîche, dark cherries, chocolate truffle and chocolate shavings

tropical breeze

baked mango cheesecake crumble with coconut liquid

fruit temptation

selection of sliced fruits

## ICE CREAM DESSERTS

summer romanoff

vanilla and strawberry ice cream, fresh sliced strawberry and strawberry coulis

coffee extravaganza

three scoops of espresso croquant ice cream with vanilla crème, coffee topping and wafer

light `n fresh

lime and lemon, mango and passion

choco lover

swiss chocolate ice cream, chunky snickers bar, chocolate topping and chocolate shavings

exotic journey

banana delight, caramelita and mango ice creams, spiced banana in rum, vanilla crumble

gigantic sensations

an eight scoop selection of ice cream or sorbet with different toppings of the day