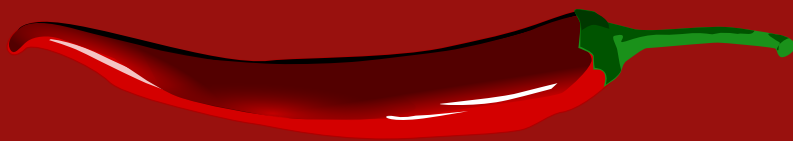




YANUCA MIRCH



Indian Restaurant

MENU



APPETISERS

Tandoori Home Smoked Spiced Salmon GF, SF, DR Dill Mayo, Microgreens, Lime wedge	FJD 60.00
Pan Seared Scallops & Tiger Prawn GF, SF Carom Seed Marinated Roasted Scallops & Prawn, Ginger Dressing	52.00
Prawn Masala Dosa GF, SF Fermented Rice Pancakes Filled with Southern Indian Style Prawn and Potatoes	38.00
Trio Chicken Kebabs  GF, DR Chilli & Ginger, Fenugreek & Coriander, Cheese & Cardamom	38.00

MAIN COURSES

Grilled Lamb Rack GF (N) Grilled Lamb Coated with Herbs and Pistachio, Masala Mash Potato	FJD 75.00
Mangalorean Style Prawn Curry GF, SF Poached In Spiced Coconut Milk, Lemon Grass, Chilli Aromatic Coconut Rice	54.00
Lamb Rogan Josh GF, DR (N) Traditional Kashmiri Chilli Lamb Cooked in Fried Onion and Saffron Cashew and Ghee Rice	52.00
Pan Fried Bombay Spiced Local Fish  SF Tomato Moilee Sauce, Tamarind and Curry Leaf Fried Rice	48.00

SIDE ORDERS (V)

Kadai Paneer GF (V) (N) DR Stir Fried Indian Cottage Cheese with Bell Pepper & Coriander	FJD 25.00
Cucumber, Onion & Tomato Salad GF (VV) Tamarind Dressing, Chat Masala	15.00
Bhindi Do Piazza GF (VV) (N) Stir Fried Okra and Red Onion	15.00

DESSERTS

Chocomosa White and Dark Chocolate Crispy Samosa, Masala Tea Ice Cream	FJD 20.00
Gulab Jamun Rose Water and Milk Dumpling, Lemongrass And Curry Leaf Sorbet	20.00
Shrikhand Rasmalai Spongy Milk Dumpling, Honey and Saffron yoghurt, Jaggery Ice cream	20.00
Roasted cumin cheesecake Cheesecake flavoured with Roasted cumin, Melon and Chilli sorbet	20.00

Lamb Keema Tikki GF, DR (N) Minced Lamb with Fresh Coriander and Pine Seeds, Pickled Vegetable	FJD 38.00
Cheesy Samosa (V) DR (N) Samosas of Goat Cheese, Spinach, Cashew Nut, Green Peas & Potato, Hot Tamarind Sauce (V) (N)	36.00
Tandoori Spiced Mushroom and Paneer DR(V) Mint and Coriander Chutney	32.00

Goan Fish Masala  SF Coastal Village Favourite Fish with Eggplant, Turmeric Rice	FJD 48.00
Murgh Makhani  GF, DR (N) Tandoor Spice Marinated Chicken, Fenugreek, Tomato & Cheese Sauce, Safran Pulao	42.00
Vegetables And Dry Fruit Koftas (V) DR (N) Poached in Tomato Puree and Baby Spinach, Onion Pulao	36.00

Dal Makhani GF (V) DR Black Lentils Tempered with Tomato and Cumin	FJD 15.00
Selection of Basmati Rice (Choose One) GF Steamed (VV) / Aromatic Coconut (VV)/ Cashew and Ghee Rice (V) DR (N)	15.00
Naan Basket (V) DR Cheese & Onion, Garlic and Coriander, Plain	15.00

Fresh Fruit Platter	FJD 15.00
SELECTION OF ICE CREAM & SORBET Please select only 3 Scoop	20.00
Sorbet <ul style="list-style-type: none">Mandarin Coriander SorbetLemongrass And Curry Leaf SorbetWatermelon And Chilli Sorbet	
Ice Cream <ul style="list-style-type: none">Masala Tea Ice CreamJaggery Ice CreamDate And Tamarind Ice Cream	

All Dishes May Contain Traces of Nuts



OUR PRODUCE AND CUISINE IS ROOTED IN NATURE,
FEATURING THE FINEST LOCALLY AND ETHICALLY SOURCED INGREDIENTS

- SIGNATURE DISH A - CONTAINS ALCOHOL N - CONTAINS NUTS GF - GLUTEN FREE DR - CONTAINS DAIRY S - SESAME B - BEEF P/L - PORK/LARD SF - SEAFOOD V - VEGETARIAN VV - VEGAN

PLEASE BE AWARE THAT MENU ITEMS MAY CONTAIN TRACES OF NUTS OR WHEAT, AS SUCH PLEASE LET OUR SERVICE
TEAM KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES SO WE CAN PREPARE DISHES ACCORDINGLY.

BLACK MARLIN

TROPICAL BAR

YANUCA MIRCH



Indian Restaurant

Mirch, Modern Interpretation of Classical Indian Cuisine. A unique take on Indian food, mixing the flavours and spices of India with Modern cooking techniques and the finest, seasonal, local ingredients.

A symphony of Indian flavours and spices that's sure to excite both the neophyte and the connoisseur alike.

Menu created by Chef Ramesh Bundi

Ramesh hailing from Bangalore in southern Indian has experience in both traditional & contemporary Indian cuisines. Having been trained by Michelin starred Indian Chefs in London, Ramesh has taken Indian cuisine to greater heights & world recognition. he has traveled extensively to Europe to promote the awards winning contemporary Indian cuisine

FJD 199pp

JUGALBANDI MENU

Tandoori home smoked spiced salmon, **GF, SF**

poached sea scallops in coconut sauce

Prawn uttappam, south Indian rice pancake, Masala Prawn Potato **GF, SF (N)**

Kebabs - mint coriander, chilly and ginger chicken, green salad, 🌱 **GF**

Pawpaw and coriander sherbet, 🌱 **GF**

Lamb rogan josh – traditional Kashmiri chilli lamb cooked in fried onion and saffron, cashew and ghee rice **GF (N)**

Chocomosa – crispy fried white and dark chocolate hot samosa Masala tea ice cream **(N)**

WINE PAIRING

Prosecco, Garfish Btl750ml Nv

Catalyn Gewurztraminer, Torres

Billi Billi Pinot Grigio, Mount Langi Ghiran Btl750ml

Heritage Collection Shiraz, Mount Pleasant Btl750ml

Rose Dry Sec, Henkell Btl750ml Nv