

UTTRAKHAND

FROM THE GRILL MENU

STARTERS

Lamb Chops

Perfectly grilled lamb chops, seasoned and charred to bring out the rich, natural flavors of the meat.

Lamb Steak

Tender, juicy lamb steak grilled to perfection, highlighting the succulence of the cut.

King Prawns

Large king prawns, grilled until golden and flavorful, offering a taste of the sea with each bite.

Calamari

Lightly seasoned and grilled calamari, tender on the inside and crispy on the edges.

Chicken Leg

Marinated and grilled chicken legs, featuring a golden crust and moist, flavorful meat.

SIDES

Grilled Sweet Corn

Whole sweet corn cobs, grilled to a smoky sweetness, brushed with butter and sprinkled with salt.

Jacket Potatoes

Fluffy jacket potatoes, baked until golden and served with a choice of creamy or herbed butter.

Garlic Bread

Crusty bread slices generously topped with garlic butter and toasted to a perfect golden-brown finish.

SALAD

Fruit Salad

A refreshing assortment of seasonal fruits, combining sweet and tangy flavors in a light, fresh bowl.

Mix Salad

A vibrant mix of fresh greens, vegetables, and herbs, dressed lightly to complement the grilled dishes.

Wild Salad

An exotic blend of wild greens, nuts, and seeds, offering a crunchy and nutritious side.

DIPS

Sweet Chilli Sauce

A tangy and sweet chilli sauce, perfect for adding a spicy kick to any grilled item.

Garlic Mayo Sauce

Creamy garlic mayo, rich and smooth, ideal for dipping or spreading over grilled meats and veggies.

Lemon Butter Sauce

A zesty lemon butter sauce, adding a burst of citrusy sharpness that enhances the flavors of seafood.

Peri Peri Sauce

A fiery peri peri sauce, offering a robust blend of spices and heat, perfect for those who love a bit of spice.