



MENU







Reethi Grill Signature Dishes

The signature dishes at Reethi Grill restaurant have been especially curated by Executive Head Chef Sreekant and his team.

The menu consists of a selection of Sreekant's signature dishes and are designed for sharing between groups of two or more people. Each of dishes have been carefully chosen to compliment the others, creating a balance of both flavors and textures.

Grilled Lobster	80.00
As you like it Mediterranean, tandoori or a Chef's special marinade, served with cheesy potato wedges, sautéed beans and burned butter sage sauce	
Grilled Jumbo Prawns 🍷	70.00
Marinated with basil and lemongrass served with baked potato, buttered asparagus and white wine-lemon butter reduction	
Grilled Rib Eye Steak	60.00
Served with fingerling potatoes, sautéed summer veggies, and chimichurri salsa	
Grilled T-bone steak	55.00
Served with Cajun fried potato wedges, mushroom ratatouille, grilled corn and pepper salsa	
Surf and Turf Platter	50.00
Jumbo prawns and beef ribbons served with potato gratin, bouquet of greens and lemon beurre blanc	

 Vegetarian  Chili  Alcohol  Pork

Half Board – USD \$ 20.00 credit per adult for dinner



Full Board, All-inclusive – US \$ 20.00 credit per adult for dinner & US\$ 12.00 per adult for lunch in our outlet.

(Cannot be combined with other offers)



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Soups

Creamy Garlic Seafood Soup	15.00
Served with cheesy garlic croutons	
Mushroom Cappuccino 	12.00
Trio of mushroom soup topped with cumin espuma	
Moroccan Chicken Carrot Soup	14.00
Chicken broth flavored with Arabic spices	
Tamatar Ka Shorba 	12.00
Traditional tomato soup with Indian spices and herbs	

Salads

Ocean Fresh	18.00
Mixed seafood, assorted lettuce & drizzled with cocktail mayo	
Caprese 	12.00
Served with grilled eggplant and greens drizzled with basil oil	
Tuna Salad	14.00
Microgreens and shredded fennel, topped with grilled tuna loin in sundried tomato-pesto reduction	
Mixed Green 	12.00
Served with Mustard dressing	

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Starters

Duo of Cauliflower with Seared Scallop Topped with balsamic pearls	20.00
Beef Carpaccio Finely sliced beef tenderloin with anchovy aioli and truffle olive oil reduction	18.00
Parma (pork) Ham Melon Timbale 🍷 Basil and red vinegar flavored melon wrapped in parma ham slice drizzled with lemony olive oil	16.00
Tuna Carpaccio Crusted tuna loin with assorted peppers and sesame drizzled with avocado pesto	15.00
Arabic Mezze Platter Hummus, Greek salad, halloumi cheese and olives	15.00
Vegetable Samosa 🌱 Pair of samosas with chickpeas masala served with sweet yogurt and mint chutney	12.00
Aloo Tikki Chaat 🌱 Potato cake served with chickpeas masala with yogurt and chutney	12.00

Pasta

Fettuccine Alla Pescatora 🍷 🌱 Vegetarian 🌶️ Chili 🍷 Alcohol 🐷 Pork	25.00
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Fettuccine and mixed seafood tossed in creamy vodka sauce

Strozzapreti Pesto Rosso 🌶️ **25.00**

Spaghetti tossed with spicy grilled chicken tenderloin with crème fraiche and red pesto

Farfalle Ai Funghi Misti Con Ricotta 🌱 **20.00**

Farfalle with mushroom, sundried tomato, asparagus, and pesto topped with pine nuts

Pizza

Reethi Seafood **20.00**

Sautéed mixed seafood on a light pizza sauce and cheese

Tandoori Chicken 🌶️ **20.00**

Marinated tandoori chicken, chili flakes, pizza sauce and cheese

Calzone-Vegetable or Italian Sausage (pork) **18.00**

Stuffed with eggplant, fresh basil, grilled peppers, ricotta, mozzarella and parmesan cheese

Prosciutto Fig and Frisée 🐷 **18.00**

Parma ham (pork), dried fig, mozzarella and goat cheese with frisée lettuce

Philly Beef Steak and Cheese **20.00**

Sautéed beef, mushroom, bell peppers with pizza sauce and cheese

Jamaican Jerk Chicken 🌶️ **18.00**

Jerk marinated grilled chicken stripes with bell peppers, onion,

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Cherry Tomato and Goat Cheese 	16.00
Brushed with olive oil pesto, cherry tomato, basil, fresh mozzarella and goat cheese	
Tuna	18.00
Tuna chunks in a mild tomato sauce with sautéed onion and cheese	
Pizza Margherita 	15.00
Pizza sauce, cherry tomato, fresh basil and cheese	

Rice

Dum Biryani

Mint coriander and rose water flavored rice of your choice. Served with papadum, pickle and raita

Optional with Prawns	35.00
Optional with Lamb	25.00
Optional with Chicken	25.00
Optional with Veggie	20.00

Indian Breads

Cheese Naan	5.00
Garlic Naan \ Butter Naan	4.00
Plain Naan \ Tandoori Roti \	4.00

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Vegetarian

Mediterranean Vegetable Composition 	25.00
Marinated grilled eggplant, bell peppers, zucchini, fennel bulb served over goat cheese polenta and pineapple salsa	
Kadai Paneer 	18.00
Indian cottage cheese and bell peppers in tomato-onion gravy	
Paneer Tikka 	16.00
Indian cottage cheese grilled with spices and yogurt served with mint chutney and salad	
Dal Makhani 	16.00
Black lentil curry in a tomato and cream gravy	
Peas, Mushroom and Cashew Curry 	14.00
Simmered in brown onion paste, flavored with spices	

Seafood

Seafood Platter	35.00
Chef special marinade mixed seafood with mashed potato, greens and lemon oil	
Grilled Tuna Steak	30.00
Marinated in paprika flavored olive oil, with Maldivian rice, sautéed veggies and fennel-tomato relish	
Seafood Risotto 	25.00
Creamy saffron risotto topped with grilled prawns, mussels, calamari, asparagus and parmesan shavings	

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Grilled Reef Fish Fillet **30.00**
Chef special marinade, served with cajun fries, grilled vegetables and garlic butter sauce

Fish Tikka **25.00**
Fish chunks marinated in spices and yogurt, with mint chutney and salad

Chicken

Traditional Tandoori Chicken **35.00**
Chicken in authentic tandoori masala, served with naan, onion salad and mint chutney

Seared Chicken Fillet  **30.00**
Coriander and garlic infused chicken fillet Served with Lyonnaise potato, seasonal veggies and red wine sauce

Lebanese Chicken Kebabs **26.00**
Served with pita bread, green salad and hummus

Butter Chicken Curry **30.00**
Boneless chicken tikka simmered in mild onion-tomato-cashew gravy

Tandoori Chicken Tikka **28.00**
Chicken chunks flavored with Indian spices and yogurt served with mint chutney and salad

Tangdi Kebab **25.00**
Chicken drumstick in Panjabi spices and cheese, served with mint chutney and kachumber salad

Meat

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Tandoori Khazana	50.00
Platter of grilled chicken, lamb, prawns and fish marinated in Indian spices and yogurt served with naan and mint chutney	
Honey Balsamic Glazed Lamb Chops	40.00
Served with Cajun potato wedges, buttered vegetables and pink pepper sauce	
Seared Jerk Pork Ribs 🐷	35.00
Served with sweet potato fries, corn on the cob and white BBQ sauce	
Lamb Mulukhiyah	30.00
Egyptian delight - lamb cubes simmered in Arabic spinach sauce served with saffron-pine nut rice, Greek salad and hummus	
Mutton Rogan Josh	28.00
Slow cooked mutton delicacy served with steamed rice and salad	
Mutton Seekh Kebab	26.00
Minced mutton with cheese and coriander, flavored with chat masala	

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Desserts

Cheese Dessert	25.00
Four different kinds of cheese with pears, walnuts, celery White chocolate ganache & crackers	
Caramelized peach dome – vanilla panna cotta	18.00
Rich chocolate cake, sautéed coconut served with vanilla ice cream	
White chocolate pistachio brownie	16.00
With pistachio cream & brittles with vanilla ice cream	
Symphony of cream brulee with sorbets	15.00
With passionfruit, chocolate & berry	
Coconut mousse	15.00
With pineapple caviar	
Exotic Fresh Fruit Platter	16.00
Homemade Sorbets	4.00
Please check with our waiter for available flavors	
Ice Cream by Scoop	4.00
Vanilla, strawberry or chocolate	

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Kids Menu

Beef Burger With French fries and coleslaw	15.00
Chicken Schnitzel With French fries & brown gravy	12.00
Penne & Cheese With beef or chicken sausage	12.00
Deep Fried Fish With French fries and tartar sauce	10.00
French Fries	5.00

Dessert

Baby Banana Split Fresh banana, three generous scoops of ice cream with strawberry puree and nut topping	9.00
Dark and White Chocolate Mousse	8.00

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