

SOUPS & SALADS

Soupe à L'Onion Gratinée - 480

French Onion Soup simmered for 12 hours, topped with Garlic-braised Cream and gratinated Himalayan Gorgonzola

Soupe aux Truffes "Paul Bocuse" - 480

Mushroom & Black Truffle Soup made famous by the legendary Chef Paul Bocuse in 1975, served with a piping hot Pie Crust

Salade de Graines

Anciennes - 380

Ancient Grain and Feta Salad. High in protein, low in gluten. Emmer Wheat and Finger Millet tossed with Dried Fruits, Pomegranate, Toasted Peanuts, Feta and a Citrus Vinaigrette

Salade de Pistou

Provençale - 420

Goat Cheese and Pesto Salad from the Mediterranean region of Provence. Can Lettuce and Rocket tossed with French Beans, Olives, Baby Potatoes, Cherry Tomatoes and Parmesan Shavings

La Caesar - 540

Caesar Salad of Romaine, Grilled Baby Corn, Garlic Creams and Parmesan. Served with a choice of Hass Avocado, Chicken & Kalamata Roulade or Prawns à la Plancha

ENTRÉES

Camembert Rôti au Miel - 720

Baked Camembert. Half wheel drizzled with Organic Raw Honey served with Granny Lynn's Pull-apart Rolls

Champignons de Paris

Farcis - 420

Gratinated Button Mushrooms with French Onion Stuffing, Feta, Pine Nuts & Sautéed Parsnips

Pissaladière - 420

Mediterranean Flat Bread originating in the city of Nice, capital of the French Riviera. Brushed with Extra Virgin Olive Oil and topped with Black Olives, Red Peppers, Sautéed Onions & Artichokes

Tartine d'Avocat - 480

Hass Avocado Tartine on Toasted Sourdough with Green Mango Tartare, Stracciatella, Heirloom Tomatoes & Balsamic Reduction
Add Smoked Salmon - 150

Carottes!!! - 480

Carrots!!! Chef's signature play with the humble Carrot

Calamars à la Plancha - 540

Grilled Calamari à la Plancha tossed with Black Olives, Cherry Tomatoes, Crispy Garlic Chips and Roasted Red Pepper Goules
Substitute Prawns - 100

Beignets de Crabe - 520

Crab Beignets. A French Creole favourite. Fluffy fritters with spiced Goussier Rouille and Tartar Sauce

Royale de Foie de Canard - 990

Duck Liver Royale structured with a Red Wine & Brandy reduction served with Port Jelly, Rhubarb Pickle and Melba Toast

Plateau de Fromages - 690

Cheese Platter of locally produced and imported Cheeses. Served with Wine-poached Fruit, Toasted Nuts, Sourdough, Red Wine Jam, Whisky Marmalade and Apricot Chutney
Sharing Board - 1100

SOUFFLÉS

All Soufflés contain Egg. Please allow 20 minutes for your Soufflé to be made fresh to order

Truffle & Camembert - 580

Black Truffle & Camembert Soufflé

Roquette & Parmesan - 420

Steamed Artichoke & Parmesan Soufflé with Cheddar Sauce

Fromage Bleu - 420

Steamed Blue Cheese Soufflé with Walnut & Blue Cheese Cream

Le Henri IV - 520

Chicken & Mushroom Soufflé

Homard - 620

Lobster Soufflé & Sauce Bisque

LES PLATS

Legumes en Croûte

de Sel - 480

Salt-Baked Vegetables simultaneously roasted, steamed and seasoned in a sea-salt crust. Cracked and served up with a Kaffir Lime Vinaigrette, Aubergine Casserole, Potatoes and Roast Vegetable Chips

Ratatouille Provençale - 520

Ratatouille. The iconic comfort dish of the French Mediterranean with Basil Pesto Conchiglie

Gnocchi à la Parisienne - 580

Parisian Gnocchi. The French hold the Potato when making Gnocchi, opting instead for a delicate Choux Pottery. Garnished with Calabrese Tomato Sauce, Emmental Mornay and Asparagus

Gratin Dauphinois - 580

Gratin Dauphinois. A staple of the French Alps, sliced Potatoes stacked with Bombay Butter & Garlic Cream then baked until golden brown. Served with House Salad and a Gratinated Tomato

Cassiolette de Fruits & Légumes d'Automne - 580

Autumn Harvest Cassiolette. Inspired by the bounty of the fall and its earthy produce. Sunchoke, Chestnuts, Celery, Apples and Pears stewed together in a rich vegetarian Demi-glace

Ravioles d'Artichauts et Crème de Truffes - 840

Artichoke & Truffle Ravioles. Some of the first artichokes farmed in India harvested in the hills of Orizuela in homemade Ravioles with Black Truffle and plated in a light Parmesan Béchamel

Bar au Fenouil 'à la Marseillaise' - 720

Sautéed Seafood. In the port city of Marseille, the fare is fish and the drink is Pastis. This dish is all about wine with a fresh Fennel Compote and Pasta Sauce. Accompanied by Toasted Almonds, Marinated Cherry Tomatoes and Baby Potatoes

Ballotine de Poulet - 680

Stuffed Chicken Ballotine. Tender Chicken Breast stuffed with an Olive & Basil Tapenade. Plated up with Forest Morels, Sautéed Spinach, Pine Nuts and a Sundried Tomato and White Wine Sauce

Kadakhnath Coq au Vin - 750

Coq au Vin. A pillar of French cuisine gets a decidedly local twist. Black Chicken is marinated overnight in Red Wine then gently braised with Button Mushrooms, Carrots, Pearl Onions and in-house Smoked Duck Pancetta. Served with Fondant Potatoes

Souris d'Agneau - 1200

7-Hour Australian Lamb Shank braised in White Wine and served with Gratin Dauphinois and Rosemary Lamb Jus

Confit de Canard - 850

Duck Confit. The most iconic dish of the Southwestern region of Gascony, served with traditional Duck Fat Potatoes and Buttered French Beans

Boeuf Bourguignon - 850

Beef Bourguignon. Taking root as honest peasant food then gradually elevated by the greats of France, this is a dish that embodies the evolution of Classic French Cuisine. Braised in Red Wine and served with Winter Veggies and Mashed Potato

Steak Frites - 920

Filet Mignon with French Fries, Sauce Béarnaise and Brandy Peppercorn Jus

Homard Thermidor - 1400

Lobster Thermidor. French seafood at its most royal. Whole Rock Lobster in Cognac Mornay and gratinated with a Champagne Sabayon. Served with Assamese Black Rice Roulade and Asparagus

LES DESSERTS

Soufflé au Chocolat - 580

Dark Chocolate Soufflé with Vanilla Ice Cream

Soufflé à la Banane - 480

Caramelised Banana Soufflé with Gin Ice Cream & Salted Caramel

Soufflé Grand Marnier - 480

Brandied Orange Soufflé with Orange Blossom Ice Cream

Rocher Chocolat - 520

Dark Chocolate Rocher with 72% Aurovillian Cocoa, Caramelised Hazelnuts and an Almond Dacquoise

Crème Caramel - 380

Classic Crème Caramel with Tamilian Vanilla and Cat's Tongue Biscuits

Baba au Rhum - 520

Rum Baba with Pistachio Butter Cream and Vanilla Chantilly

CAFÉ LUNCH

SOUP & SALAD

Soup du Jour - 320

Please ask your server for the soup of the day

Warm Grain Bowl - 520

Sugar Snap Peas, Mushrooms, Corn, Tomato Concasse,
Beetroot Vinaigrette, Pesto

SANDWICHES

Served with Fries & Salad - Choice of Croissant, Sourdough or Ciabatta Panini

Mediterranean Veggie - 520

Roast Zucchini, Aubergine & Tomato, Creamy Mushroom Duxelles,
Smoked Cheddar

Poulet - 620

Roast Chicken, Tomato Concasse, Smoked Cheddar

La Norvège - 720

Norwegian Smoked Salmon, Chive Sour Cream, Pickled Cucumber

Veggie Croque Monsieur - 520

Roast Provençale Vegetables, Emmental Mornay

Chicken Croque Monsieur - 580

Emmental Mornay

QUICHES & CREPES

Served with side salad

Quiche of the Day - 520

Cherry Tomato, Parmesan & Basil

Crepe of the Day - 520

White onion, bell peppers, spinach,
goat cheese, balsamic reduction.

Add Salmon - 150



SMOOTHIES

The Green Park - 290

Spinach, Apple, Yogurt

Come to Papa Na? - 290

Papaya, Ginger, Turmeric, Honey, Plummed, Yogurt, Mint

Banana Chai - 350

Vanilla Chai, Banana, Cinnamon & Cardamom, Banana Ice Cream

MOCKTAILS

Turmeric & Tonic Light - 290

Pineapple, Turmeric, Cury Lozen, Homebrewed Tonic

Watermelon Thai Nojito - 290

Fresh Watermelon Juice, Thai Syrup, Thai Basil, Lime, Ginger Beer

Cucumber Virgin Mary - 290

Tomato Juice, Cucumber Juice, Balsamic Vinegar, Tobacco, Salt

COLD PRESSED JUICES

Watermelon - 225

Carrot - 250

Malta Orange - 300

Apple - 300

SOFT BEVERAGES

Mineral Water - 100

Aerated Beverages - 150

Schweppes

Tonic Water - 200

Fresh Lime

Water/Soda - 200

Iced Tea - 200

Red Bull - 300

Homemade

Ginger Beer - 225

Sparkling

Mineral Water - 250

COFFEE & TEA

Espresso - 150

Selection of Teas - 200

Americano - 200

Caffe Latte - 225

Cappuccino - 225

Decaffeinated - 250

Cold Coffee - 250

Cold Brew - 250

Single Estate

French Press - 250



WHEN YOU'RE A TROPICAL BISTRO....

Frozé All Day - 650

Rosé Wine, Aperol, Strawberry, Honey, Lime

French Polynesian Pearl Diver - 490

White Rum, Honey Butter, All Spice Dram, Orange Juice, Lime, Angostura

Caramelised Banana Daiquiri - 490

White Rum, Roast Banana, Coconut Cream, Lime, Toasted Semolina

Frozen Jackfruit Margarita- 590

Tequila, Jaggery, Triple Sec, Lime, Salt

Parasol & Pandan - 490

Gold Rum, Black Rum, Coconut Cream, Pandan Syrup, Pineapple Juice, Orange Juice, Himalayan Pink Salt, Nutmeg

AROUND THE CLASSICS

Mediterranean G n' T - 690

Gin, Campari, Sweet Vermouth, Tonic Water, Rosemary Sprig, Orange Twist

Kaffir Mule - 490

Kaffir Lime Infused Vodka, Homebrexed Ginger Beer

Dill Pickle Bloody Mary - 490

Chipotle-Infused Vodka, Tomato Juice, Worcestershire, Tabasco, Dill Brine

Jager Negroni - 690

Tanqueray, Jagermeister, Martini Rosso

Canadian Campfire Manhattan - 690

Smoked Spiced Jim Beam, Martini Rosso, Canadian Maple Syrup

Barrel-Aged Boulevardier - 750

Jim Beam, Martini Rosso, Campari

Lavender Pisco Sour - 790

Pisco Puro, Organic Lavender Syrup, Lime, Egg White, Lavender Bitters

SIGNATURES

Chamomile Flower Sour - 640

Chamomile-Infused Ballantine's, Smoked Honey, Egg White, Lime

Ultimate Gin & Tonic - 690

Tanqueray, Homebrewed Tonic, Cucumber

Watermelon Marg - 640

Tequila, Aperol, Watermelon, lime, Orange Salt Rim

Lost Picking Flowers in the Woods- 640

Absolut, Elderflower, Hibiscus, Starfruit, Angostura

Turmeric & Tonic - 640

*Absolut, Fresh Pineapple Juice, Turmeric, Honey, Curry Leaves,
Homebrewed Tonic*

IN VINO VERITAS

Sangria - 450/1900

Red Wine, Pomegranate Juice, Grape Juice, Orange Brandy, Port Wine, Seasonal Fruits

Sangria Tropicano - 450/1900

White Wine, Pineapple Juice, Apple Juice, Banana Liqueur, Limoncello

Good for the Heart, Good for the Soul - 450/1900

Red Wine, Carrot Juice, Beetroot, Honey Vodka, Port Wine, Seasonal Fruits

Sorbet vs Prosecco - 650

Gin, Homemade Raspberry Sorbet, Prosecco

Grapefruit Bellini - 650

Chandon Brut, Ruby Grapefruit Juice, Peach Syrup, Vodka

WHITE WINE

	Glass	Carafe	Bottle
Sula Chenin Blanc, Nashik, India	325	1250	1900
Indiosa Chenin Blanc, Nashik, India	350	1350	2000
Fratelli MS, Chardonnay-Sauvignon Blanc, Akluj, India	425	1650	2500
Hardy's Stamp Reisling-Gewurztraminer, South Eastern Australia	600	2300	3500
Le Grand Noir, Chardonnay, Languedoc, France	700	2700	4100
Trapiche, Pinot Grigio, Mendoza, Argentina	725	2800	4250
Campo Viejo Viura Tempranillo, Rioja, Spain	750	2950	4400
Scaia Garganega, Veneto, Italy			5400
Little James' Basket Press, Sauvignon Blanc-Viognier, Rhône Valley, France			5400
Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand			5900
Kesselstatt, RK Riesling, Mosel, Germany			6200
Bouchard Aine et Fils, Chablis, Burgundy, France			7200
Honig Vineyards, Sauvignon Blanc, California, USA			8200

RED WINE

	Glass	Carafe	Bottle
Sula Zinfandel, Nashik, India	325	1250	1900
Indiosa Shiraz, Nashik, India	350	1350	2000
Fratelli MS, Sangiovese-Cabernet Franc-Shiraz, Akluj, India	425	1350	2500
Conti Serristori, Sangiovese, Tuscany, Italy	600	2300	3500
Le Grand Noir, Pinot Noir, Languedoc, France	700	2700	4100
Trapiche Malbec, Mendoza, Argentina	725	2700	4250
Bouchard Aine & Fils, Cotes-du Rhone, Rhône Valley, France	750	2950	4450
Paul Jaboulet, Syrah, Rhône Valley, France			5200
Campo Viejo, Tempranillo, Rioja, Spain			5200
Brancott Estate, Pinot Noir, Marlborough, New Zealand			6200
Fuerza, Mourvedre-Cabernet Sauvignon, Jumilla, Spain			6200
Brancaia TRE, Tuscany, Italy			7900
Château Tour de Ségur, Lussac-Saint-Émilien, Bordeaux, France			8200
Château La Louvière, Pessac-Léognan, Bordeaux, France			15900
Duckhorn Paraduxx, Napa Valley, USA			19000

SPARKLING

	Glass	Carafe	Bottle
Chandon Brut, Nashik, India	650		3500
Chandon Brut Rosé, Nashik, India			3500
Jacob's Creek Brut Cuvée, Barossa Valley, Australia			4500
Bolla Prosecco, Veneto, Italy			4900
Il Concerto Brut Rosé, Veneto, Italy			4900
G.H. Mumm			14000
Moët & Chandon Brut, Champagne, France			16000
Moët & Chandon Brut Rosé, Champagne, France			18000
Dom Pérignon Brut, Champagne, France			38000

ROSE

	Glass	Carafe	Bottle
Sula Zinfandel Rosé, Nashik, India	325	1250	1900
Fratelli MS Sangiovese Rosé, Akluj, India	425	1650	2500
Fortant Grenache Rosé, Pays D'Oc, France	675	2650	4000

SPIRITS

VODKA

- Smirnoff - 225
- Stolichnaya - 325
- Absolut - 350
- Ketel One - 400
- Ciroc - 675
- Grey Goose - 675
- Belvedere - 675
- Beluga Noble - 725
- Beluga Gold Line - 2200

GIN

- Greater Than - 250
- Stranger & Sons - 350
- Tanqueray - 350
- Bombay Sapphire - 350
- Hendrick's - 750
- Botanist - 750
- Gin Mare - 950
- Monkey 47 - 950
- Hepple - 950

TEQUILA

- Don Alejandro
Blanco - 325
- Don Alejandro
Gold - 325
- Jose Cuervo - 400
- Patron XO Café - 690
- Calle 23 - 750
- Patron Silver - 1150
- Patron Reposado - 1500

RUM

- Old Monk - 200
- Captain Morgan
Dark - 200
- Bacardi Carta Blanca - 225
- Bacardi Carta Oro - 225
- Bacardi Ocho - 600
- Diplomatico
Mantuano - 600



BLENDEN WHISKY

Black & White - 310

Ballantine's Finest - 310

J&B Rare - 325

Johnnie Walker
Red Label - 325

Jameson
Irish Whisky - 400

Johnnie Walker
Black Label - 590

Chivas Regal 12 - 590

Monkey Shoulder - 650

Johnnie Walker
Double Black - 650

Johnnie Walker
White Walker - 650

Johnnie Walker
Gold Label - 825

Chivas XV - 875

Johnnie Walker
Platinum - 990

Chivas Regal 18 - 1100

Johnnie Walker
Blue Label - 2200

BOURBON

Jim Beam - 310

Jack Daniel's - 525

Woodford Reserve - 725

Marker's Mark - 725

SINGLE MALTS

Glenlivet 12 - 725

Talisker 10 - 775

Singleton of
Glendullan 12 - 775

Glenmorangie - 825

Glenfiddich 12 - 825

Aberlour 12 - 825

Caol Ila 12 - 990

Balvenie 12 - 990

Scapa Skiren - 1025

Ardbeg - 1350

Glenfiddich 18 - 1600

Lagavulin 16 - 1600

Glenlivet 18 - 1800

COGNAC

Martell V.S. - 590

Hennessy V.S. - 650

Martell V.S.O.P. - 790

Hennessy V.S.O.P. - 1250

Hennessy XO - 3000

APERITIFS & LIQUEURS

Kahlua - 350

Ricard - 350

Sambuca - 450

Amarula - 400

Baileys - 400

Aperol - 400

Campari - 450

Drambuie - 400

Jagermeister - 550

BOTTLED BEER

Kingfisher Premium - 275

Kingfisher Ultra - 300

Budweiser - 300

Heineken - 340

Stella Artois - 650

Hoegaarden - 650

Corona - 650