



THE BEACH

BY
MADRAS SQUARE



Soups



ZUCCHINI AND CORRIANDER LEMON SOUP

260

Zucchini, chopped coriander and lemon in a vegetable broth.



COCONUT LEMON GRASS SYMPHONY

260

Coconut milk based soup with lemon grass, galangal, mushrooms and vegetables.

THAI CLEAR SOUP VEG /CHICKEN/ PRAWNS

260/290/300

Thai clear broth served with boiled vegetables/ chicken/ prawns.



SEAFOOD CHOWDER

340

Mixed seafood and potatoes in a creamy seafood broth.



THAI PRAWN SONATA

300

Traditional Thai broth soup with lemon grass, kaffir lime leaves, mushrooms and prawns.



THENGAIPAAL NANDU SAARU

320

South Indian style crab soup made with coconut milk.

Salads

-  **MEDITERRANEAN SPLENDOUR** 430
Lettuce, cucumber, tomatoes, onions, olives and feta cheese with a vinaigrette dressing.
-  **POACHED PEAR OVERTURE** 460
Wine poached pears, strawberries, dragon fruits, peppers, onion and olives with parmesan cheese and a citrus dressing.
-  **THAI RAW PAPAYA SALAD** 400
Shredded papaya served with sweet and chilli dressing.
-  **BURATTA SALAD** 490
Fresh tomatoes, creamy burrata cheese, basil, walnut pesto drizzled with balsamic dressing.
- CURRIED CHICKEN ENSEMBLE** 490
Lettuce, grilled chicken, baby potatoes with curry mayo and honey balsamic dressing.
-  **SEAFOOD BALLET** 540
Lettuce, grilled prawns, squid, fish, tri-peppers and onions with orange balsamic dressing.

Starters

Continental

	ROASTED PEARS CROSTINI Roasted pears with goat cheese spread , drizzled with a pomegranate reduction, on a toasted baguette.	380
	STUFFED CHEESE POCKETS Cottage cheese and mozzarella stuffed, thin flour dough, fried and served with a spicy relish.	380
	TRI CHILLI CHEESE TOAST Bread topped with tri-peppers, chillies and cheese.	420
	CRISPY CAULIFLOWER TACOS Soft taco topped with crispy batter fried cauliflower and cheesy jalapeño mayo	380
	LOADED NACHOS Crispy nachos topped with beans, cheese and Pico de Gallo.	380
	OYSTER MUSHROOM TOAST Grilled oyster mushroom and goat cheese spread on a toasted baguette.	400
	FRENCH FRIES	260
	POTATO WEDGES	260
	PERI PERI FRIES	300
	CHEESE FRIES	320

-  **CHERRY TOMATO ARUGULA CROSTINI** 380
Roasted cherry tomatoe, pesto, arugala and parmasan on a toasted bagette.
-  **CRISPY OYSTER MUSHROOM** 400
Fried oyster mushroom tossed with togarashi and served with sweet chilli sauce.
-  **VEG QUESADILLA** 400
Roasted vegetables, beans, cheese stuffed in tortillas and grilled.
-  **PARMESAN PRAWN PRELUDE** 520
Prawns marinated with parmesan cheese, peri peri herbs, crumb fried and served with spicy mayo.
-  **BASIL GARLIC PRAWNS** 520
Prawns stir-fried with olive oil, chilli flakes, garlic and basil, served with garlic bread.
- GARLIC PARMESAN CHICKEN** 460
Grilled chicken thighs marinated with garlic, parmesan, herbs and spices.
- BBQ PORK RIBS** 850
Roasted pork ribs cooked in BBQ sauce.
- CLASSIC FISH & CHIPS** 650
Beer batter fried fresh caught fish, served with fries, coleslaw and tartare sauce - The British way.

Asian

-  **HONEY CHILLI LOTUS STEM** 380
Deep fried lotus stem, tossed in spicy roasted chilli paste.
-  **CHILLI GARLIC TOFU** 400
Tofu cooked in chilli garlic sauce.

	WOK TOSSED VEGETABLES Batter fried vegetables tossed in Asian spicy sauce.	360
	SPICY WOK TOSSED COTTAGE CHEESE Batter fried paneer tossed with trippers and chilli sauce.	390
	MUSHROOM STIR FRY Assorted mushrooms, stir fried and topped with fried garlic.	420
	CRISPY FRIED CORN Fried American corn tossed with five spice powder, onion and scallions.	360
	CRISPY RICE CRUSTED TIGER PRAWNS Prawns coated with rice flakes, fried and served with crying tiger sauce (contains fish sauce).	520
	WASABI PRAWN Batter fried tempura prawns sauted in creamy wasabi mayo.	550
	BUTTER GARLIC CURRY LEAF PRAWNS Fried whole prawns tossed with curry leaf garlic sauce.	800
	KUNG PAO PRAWN Batter fried tiger prawns tossed in a sweet and spicy kung pao sauce	550
	SQUID IN XO SAUCE Fresh and tender squid cooked with vegetables in oyster sauce.	650
	THAI GRILLED FISH Pan grilled fish fillet marinated in Thai style chilli sauce.	500
	CRISPY LAMB Crispy batter fried lamb strips, tossed with a sweet and spicy Asian sauce.	550
	ASIAN STYLE PORK RIBS Slow cooked pork ribs cooked in a char sui sauce.	850

CRUSHED PEPPER CHICKEN 480

Battered fried chicken tossed with oyster sauce, dark soy and crushed black pepper.

KARAAGE CHICKEN 460

Japanese fried chicken served with Gochujang chilli mayo.

Indian

-  **MAKAI KEBAB** 380
Corn and peppers mixed patty, grilled and served with mint chutney.
-  **HARA BARA SHEEK KEBAB** 380
Green peas sheek kebab, grilled in clay pot.
-  **ACHARI PANEER MEDLEY** 400
Soft chunks of paneer marinated in tandoori masala and grilled with vegetables.
-  **TANDOORI MUSHROOM** 380
Cheese stuffed mushrooms, marinated in tandoor masala.
-  **MALAI BROCCOLI AND PINEAPPLE** 380
Grilled broccoli florets and pineapple chunks in creamy malai masala and cheese.
-  **VEG PLATTER** 900
Hara bara kebab, malai broccoli, paneer tikka, makai kebab & achari paneer tikka.
-  **MASALA PAPAD** 240
-  **MASALA SPROUTS** 260
-  **MASALA PEANUTS** 260
- MASALA OMLETTE** 260

	MALAI BADAMI CHICKEN TIKKA	480
	Tender cubes of chicken marinated in a nutty, creamy tandoori masala.	
	MUTTON SHEEK KEBAB	580
	Minced lamb meat mixed with homemade Indian spice mix and char grilled.	
	KANDARI PRAWNS	550
	Kandhari chilly marinated prawns, cooked in a clay pot.	
	TANDOORI JHINGA	550
	Grilled prawns, marinated in spicy tandoori masala.	
	ACHARI FISH TIKKA	550
	Fresh fish cubes marinated in achari tandoor masala and chargrilled.	
	PEPPER CHICKEN TIKKA	440
	Soft chunks of chicken marinated in black pepper and charcoal grilled.	
	HARIYALI CHICKEN TIKKA	460
	Soft chunks of chicken marinated in green tandoori masala and charcoal grilled.	
	BEEF STIR-FRY	495
	Thinly sliced roasted beef, stir fried with bell peppers, onions and spices.	
	KERALA BEEF FRY	520
	God's Own country style beef fry with coconut .	
	TANDOORI CHICKEN	480/750
	Succulent pieces of whole chicken, marinated in tandoor masala and grilled (half/full).	
	CHEESE CHILLI CHICKEN KEBAB	500
	Soft chunks of chicken marinated in tandoori masala, topped with cheese and green chillies	
	NON VEG PLATTER	1450
	Mutton sheek kebab, chicken tikka, hariyali chicken tikka, tandoori prawn & fish tikka.	

Wood Fired Pizza



CLASSIC MARGARITA

Homemade tomato sauce, basil and mozzarella.

580



TRUFFLE FROMAGGI

Mixed cheese, truffle oil, sun-dried tomato & olive oil.

695



GRILLED VEG SYMPHONY

Grilled eggplant, zucchini, and olives.

620



POMODORO SERENADE

Cherry and sun-dried tomatoes, basil, parmesan cheese & olive oil.

640



PIZZA D'AGLIO MARINARA

Garlic prawns, fish and squid with chilli flakes and parsley.

720

PIZZA DI SALAMI

Homemade tomato sauce, pork pepperoni, bacon, sausage, caramelised onion and mozzarella cheese.

720

PIZZA HAWAIIAN

Bacon, pineapple, and mozzarella cheese.

720

POLLO ALLA BASILICO

Homemade basil pesto sauce, grilled chicken and tri peppers.

700



Mains

Continental

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|---|--|-----|
|  | SPAGHETTI ALA PESTO BASILICO
Pasta tossed with basil pesto sauce, broccoli, olives and parmesan cheese. | 530 |
|  | SPAGHETTI ALA PESTO POMODORO
Pasta tossed with sun-dried tomato pesto sauce, capsicums, olives and parmesan cheese. | 600 |
|  | SPAGHETTI AGLIO E OLIO
Pasta tossed with olive oil, garlic, olives and chilli flakes. | 480 |
|  | LASAGNA DI VERDURE
Layered pasta baked with capsicums, zucchini, eggplant mix and mozzarella served with garlic bread. | 520 |
|  | PASTA NAPOLITANA
Pasta tossed with homemade tomato sauce, vegetables, olives, capers, and basil | 490 |
|  | MIXED VEG CASSEROLE
Mixed vegetables, corn, peas baked in a creamy cheese sauce served with garlic herb rice and garlic bread. | 480 |



SEAFOOD AL ROSSO PASTA

650

Pasta tossed with grilled sea food, cooked with tomato cream sauce and fresh herbs.

GRILLED BEEF MASTERPIECE

795

Grilled beef tenderloin served with green pepper sauce, potatoes and buttered vegetables.

HERB GRILLED CHICKEN ROULADE

650

Herb marinated chicken breast stuffed with cheese sun-dried tomatoes and basil served with creamy mushroom sauce, mashed potatoes, buttered broccoli and beans.

HERB GRILLED FISH

700

Herb marinated fish grilled and served with a creamy lemon butter sauce and herb rice.

GRILLED CHICKEN CASSEROLE

545

Chicken, sun-dried tomatoes, olives, tri peppers and broccoli baked in a creamy sauce gratinate served with garlic herb rice and garlic bread.

LASAGNA DI POLLO

650

Layered pasta baked with chicken bolognese and mozzarella served with garlic bread.

PENNE ALFREDO CHICKEN

575

Pasta tossed with cream sauce, grilled chicken and fresh herbs.

CHICKEN BOLOGNESE



630

Pasta tossed with slow cooked minced chicken and tomato sauce.



Pan Asian Mains

Noodles



KHAO SOI..... 480|540|580

Northern Thai style stir fried noodles in a spicy curry sauce
(with choice of  vegetables, chicken or  prawns).



STIR FRIED RAMEN.....400|460|500

Wok tossed ramen noodles coated in a black bean sauce and a medley of crispy vegetables.
(with choice of  vegetables, chicken or  prawns).

PAD THAI NOODLES400|460|500



Rice stick noodles tossed with tamarind juice, palm sugar, peanut and chilli flakes.
(with choice of  vegetables, chicken or  prawns).

SCHEZWAN NOODLES 380|430|480



Indo Chinese style noodles made with vegetables.(with choice of  vegetables, chicken or  prawns).

Rice



CANTONESE FRIED RICE 350|380|400

Cantonese style fried rice tossed with assorted vegetables.
(with choice of  vegetables, chicken or  prawns).



THAI BASIL FRIED RICE..... 380|420|450

Basmati rice cooked with bird's eye chilli and basil leaves,
(with choice of  vegetables, chicken,  prawns).



THAI GREEN CURRY450|480|500

Coconut milk based curry made with baby eggplant, shallots, sweet basil leaves and kaffir lime leaves,
served with jasmine rice. (with choice of  vegetables chicken or  prawns).

THAI RED CURRY.....450|480|500

Coconut milk based red curry made with baby eggplant, shallots, bamboo shoot, sweet basil leaves
and kaffir lime leaves, served with jasmine rice (with choice of  vegetables, chicken or  prawns).









TRUFFLE GARLIC FRIED RICE600|680|700

Sticky jasmine rice cooked in burnt garlic sauce with truffle oil.
(with choice of  vegetables, chicken, or  prawns).

Indian Mains

	MIX VEG CURRY Potatoes, seasonal-vegetables and peas, cooked in a spiced tomato curry.	460
	PANEER LABABDHAR Chunks of cottage cheese in a rich tomato and onion curry.	520
	DHAL MAKHANI Slow cooked lentil and red kidney beans curry.	520
	PANEER PASANDHA Paneer, stuffed with aromatic nuts & spice , in a creamy tomato curry.	520
	MALAI KOFTA Kofta dumplings in a cream and yogurt curry.	520
	KADAI CHICKEN Tender cubes of chicken cooked with kadai masala and homemade spices.	560
	FISH IN TANGY CURRY Slices of fish, cooked in a tomato curry with tamarind spices and coconut milk.	560
	KERALIAN PRAWN CURRY Prawns, cooked with coconut oil, onion and coconut milk.	580
	MUTTON ROGAN JOSH Slow cooked mutton curry, marinated in authentic spices and cooked to perfection.	650
	MURGH LAHORI Tender chicken cubes in a rich tomato onion curry.	540
	KEEMA CHICKEN Minced chicken and aromatic spices in onion tomato masala.	560

Roties, Naans and Rice

	STEAMED RICE	200
	VEG PULAO	300
	CURD RICE	250
	TANDOORI ROTI/NAAN	90
	BUTTER ROTI/NAAN	100
	GARLIC NAAN	120
	LACHHA PARATHA	120
	CHILLI CHEESE NAAN	160

Cold Beverages

Fresh Juice

Orange	350
Water Melon	250
Sugar Cane	250

Mixers

Coke/Sprite/Fanta	120
Soda	120
Tonic Water	140
Red Bull	210
Orange/Litchi	150
Cranberry/Guava	150
Apple/Pineapple	150



Mocktails

Virgin Mojito	280
Chia Lemonade Soda	350
Matcha Lemonade	350
Kokum Sherbet	280
Lime Mint Cooler	280
Strawberry Basil Crush	280

Iced Tea

Peach Ice Tea	280
Litchi Ice Tea	280
Lemon Ice Tea	280

Hot Beverage

Espresso	120
Double Espresso	240
Macchiato	140
Latte	220
Piccolo	180
Americano	200
Black Tea – Milk/Lime	160
Green Tea / EarL Grey	160
Hot Chocolate	250
Cappuccino	250

Milk Shakes

Vanilla Chocolate Strawberry	250
Cookies and Cream	330
Nutella	330
Biscoff Coffee	330
Banana & Caramel	330

Desserts

Basque Cheesecake | 260

Served with homemade berry compote

Biscoff Drip Cake | 250

Layers of vanilla sponge sandwiched together with biscoff spread and whipped vanilla cream

Belgian Chocolate Mousse Cake | 260

Chocolate cake with layers of dark, milk and white chocolate mousse.

Tiramisu | 330

Espresso soaked savoiardi, mascarpone cream topped with chocolate shavings and cocoa

Gelato Scoop | 190

Flavours of the day

SERVICE CHARGES/TIPS IS AT YOUR DISCRETION
5% GST is not included and will be added at billing.

CALL US @ 73056 69696 to make Reservations
for table to seat large parties or for events

