




Olive Garden
ITALIAN & CONTINENTAL

QUENCHERS

Wines / Spirits / Beer/ Cocktails /
Mocktails / Juices

Kindly refer to our bar menu for an extensive choice
of what's available

~ ITALIAN CUISINE ~

OVEN PIZZAS

THIN CRUST, HAND-KNEADED & WOOD-FIRED SERVED 12 NOON TO 11.30 PM

Margherita	360
Fresh tomato sauce, cheese, oregano	
Basilico Margherita	360
Fresh pesto sauce, cheese, fresh basil	
Focaccia	200
Garlic Focaccia	250

Toppings

Xtra Cheese **80** Onion **40** Tomato Slices **40** Spring Onion **40**
Green Chilly **40** Fresh Garlic **40** Capsicum **40** Green / Black Olives **80**
Spinach **60** Mushroom **80** Jalapeno Pepper **80** Pineapple **50**
Corn / Baby Corn **60** Sundried Tomato **80** Cottage Cheese **80**
Prawn **150** Tandoori Chicken **100** Italian Chicken **100**
Pepperoni **180** Imported Ham **150**

COURSE MEALS

SERVED 12 NOON TO 3.30 PM & 8 PM TO 11.30 PM

Vegetarian Starters

Garlic Bread	150
Farmer's bread toasted with home-made garlic butter.	

Garlic Bread With Cheese	180
Toasted farmer's bread with garlic butter and cheese.	
Crostini Bruschetta	180
Toasted focaccia topped with marinated tomato cubes, onion, garlic, chopped basil and crushed pepper.	
Crostini Rustici	220
Toasted focaccia topped with mushroom, crushed pepper, Olive oil, rosemary and cheese, then gratinated.	
Garlic Potatoes	220
Potatoes tossed in olive oil with crushed garlic, Fresh crushed pepper & chilly flakes.	
Grilled Mushrooms	280
Mushrooms in balsamic vinegar, olive oil, freshly crushed Pepper, garlic, Italian herbs and grilled.	
Funghi al Funghetto	280
Mushrooms tossed in olive oil with garlic, rosemary sprigs And freshly crushed pepper.	
Spinachi Alla Romana	320
Blanched spinach tossed in butter, olive oil and garlic, With pine nuts, raisins and crushed pepper.	
Caponata	320
Diced eggplant cooked in olive oil with, celery, green olives, capers & pepper, with red wine in a tomato base.	
Peperonata	320
Quartered red & yellow peppers, with chopped tomatoes, Onions and garlic, garnished with Parmesan cheese.	

Non-vegetarian Starters

Aglio e Gamberi (Garlicky Prawns)	650
Prawns, olive oil, chilly flakes, lime, fresh crushed Pepper & chopped basil.	
Crostini Pollaio	350
Toasted focaccia gratinated with topping of cubed Chicken breast, capsicum, onion, pepper, olives and cheese.	

Salads

Picnic Bean Salad	220
Tomato Mozzarella Basil Salad	220
Mediterranean Cheese & Roasted Pepper Salad	220
Mediterranean Chicken Salad	220

Soups

Minestrone Soup	160
Diced garden greens, tomato herb concasse, crushed Pepper, garlic, celery and herbs.	
Garlic Tomato Soup	160
Tomato puree, roasted garlic, crushed fresh Pepper and pasta garnish.	
Green Leafy Soup	160
Garden green vegetables, vegetable stock, onion, garlic, Celery and fresh pepper, garnished with Parmesan cheese.	
Bean Macaroni Soup	160
Kidney beans and macaroni cooked in a tomato base, With garlic, onion, celery and freshly crushed pepper.	
Zucchini Soup	160
An exotic soup of zucchini and potatoes with onion, Garlic, celery and fresh pepper.	
Broccoli Parmigiano Soup	160
A thick soup of broccoli and potatoes with garlic, Celery and fresh pepper, garnished with Parmesan cheese.	

FIRST COURSE

Choice Of Vegetarian Sauces

Choice Of Pasta

Penne, Fusilli, Spaghetti, Fettuccine, Tagliatelle, Farfalle

Arabiata	400
Pasta, in onion & garlic flavoured spicy red tomato sauce, with cheese.	
Pummarolla	400
Traditional italian tomato sauce, flavoured with italian herbs.	
Panna e Funghi	400
Your choice of pasta, in a creamy mushroom cheese sauce.	
Aglio Olio Pepperoncino	400
Choice of pasta, with garlic, chilly flakes and olive oil.	
Veg Alfredo	400
Mixed vegetables, in a creamy cheese sauce.	
Siciliana	400
Sliced eggplant and black olives in a rich Italian tomato sauce.	
Pesto	450
Choice of pasta, cooked with sauce of fresh basil, Pine nut and parmesan cheese.	
The Olive Garden Special Pasta	450
Exotic vegetables and olives, in a creamy cheese and Classic italian tomato sauce combo.	

Non-vegetarian Sauces

Choice Of Pasta

Penne, Fusilli, Spaghetti, Fettuccine, Tagliatelle, Farfalle

Fish Marinara	650
Cubed fish of the day in a rich spicy tomato sauce with Italian herbs.	
Pollo e Funghi	450
Chicken breast cubes, and sliced mushrooms In a creamy cheese sauce.	
Chicken Alfredo	450
Mixed vegetables, chicken, cream & cheese.	
Lamb Bolognaise	550
Classic of tomato, garlic and herbs with minced lamb.	
Carbonara Sauce	550
Classic of smoked bacon, egg, cream and Parmesan cheese.	

SECOND COURSE

Vegetarian

- Vegetable Lasagne** 350
Baked mushroom and eggplant in a rich tomato cheese sauce, layered between sheets of pasta.
- Veg & Mushroom Stroganoff** 450
Mixed veggies, mushrooms, chilly and herbs, cooked with wine in a creamy tomato base, served with buttered organic rice or toasted farmer's bread.

Non-vegetarian

- Grilled Pomfret Primavera** 750
Marinated with lime, garlic-tomato paste and olive oil, served with sauteed veggies & mashed potatoes.
- Pollo alla Stroganoff** 600
Chicken breast and sliced mushrooms with wine, in a fresh creamy herb and chilly tomato puree, served with buttered organic rice or toasted farmer's bread.
- Pollo alla Panna e Funghi** 600
Chicken breast and sliced mushroom, cooked in a rich creamy cheese sauce and served with rustic bread.
- Pollo alla Pizzaiola** 600
Chicken breast and black olives in a classic Italian tomato sauce with mozzarella cheese & herbs, Served on toasted bread.
- Chicken Lasagne** 600
Chicken mince cooked in a bolognese sauce, layered with cheese within lasagne sheets, and oven baked.

Risotto

- Risotto di Milanese** 490
A traditional saffron rice cooked in wine, butter, onion, cream, Parmesan cheese and saffron.
- Vegetable Risotto** 490
A classic Italian Arborio rice cooked with cream, Parmesan cheese, herbs, butter & crushed pepper.
- Mushroom Risotto** 490
Italian Arborio rice cooked with mushroom, garlic, celery, wine, cream, Parmesan cheese, fresh pepper & herbs.
- Chicken Risotto** 490
Italian Arborio rice cooked with diced chicken breast, Parmesan cheese, Italian herbs and freshly crushed pepper.

~ CONTINENTAL MENU ~

Soups

Cream Of Vegetable / Tomato / Spinach	160
Cream Of Green Pea / Broccoli / Mushroom	180
Cream Of Chicken	180

Salads

Macaroni Bean Salad	220
Cottage Cheese Pineapple Salad	220
Spanish Egg Salad	220

Appetizers

Baked Jacket Potatoes	350
Nachos With Cheese / Salsa	350

Veg Main Course

Grilled Vegetables	350
Vegetable Florentine	350
Vegetable Au Gratin	350

Non-veg Main Course

Prawns In Lemon Butter Sauce	650
Fish Fillet With Tartare Sauce	650
Steamed / Grilled Fish With Lemon Sauce	650
Poached Fish Steak In Mustard Sauce (Surmai)	650
Poached Fish Steak In Parsley Sauce (Pomfret)	650

Chicken Cecilia	450
Chicken A La Kiev	450
Roast Chicken With Mustard Sauce	450
Chicken Florentine	450
Roast Lamb With Mustard Sauce	550

Desserts

Tiramisu Light sponge soaked in italian café & rum, layered With cream, custard & dusted with coco powder.	290
Sizzling Brownie With Vanilla Cream Chocolate walnut fudge served with vanilla ice cream & hot rich dark chocolate sauce on a sizzler platter..	290
Choice Of Homemade Pastries From Our Dessert Counter	As Per Available

We apologize that we may not be able to serve you certain
dishes due to the non-availability of quality ingredients.
Kindly allow 30 minutes for your food to be served.

Taxes extra as applicable.

We do not levy any service charges.