



LUNCH & DINNER

SAPYARI

SAMPLE MENU



VISIT
US TODAY
TO SEE THE
COMPLETE
RANGE OF
DISHES

START OFF YOUR JOURNEY

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CHICKEN TIKKA

Tender pieces of boneless chicken marinated and chargrilled in a medley of Indian spices.

CHICKEN WINGS

Roasted chicken wings glazed in a sticky barbecue sauce.

KING PRAWNS

Individually marinated with a salt and pepper twist served on a bed of grilled vegetables.

LEMON DRIZZLED CHICKEN

Succulent pieces of crispy chicken breast drizzled with a tangy lemon sauce.

LAMB SEEKH KEBAB

Hand sculpted minced lamb kebabs, marinated in crushed ginger and a medley of Indian spices.

VEGETABLE PAKORA v

An assortment of hand cut vegetables and spices, coated in a golden crispy batter.

CONTINUE YOUR EXPEDITION

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CHICKEN IN THAI GREEN CURRY

Juicy chunks of chicken and crunchy greens, marinated in a creamy and aromatic Thai Green Curry.

LAMB RARA GOSHT

Mutton steeped in gravy of spicy mince and soaked with rare and wonderful spices.

MEDITERRANEAN HALLOUMI BAKE v

A lentil base mixed with sweet slow roasted root vegetables and topped with Halloumi.

MUSSELS IN BUTTER SAUCE

A classic French recipe, the juices released by the mussels help create the perfect base for the butter sauce.

OXTAIL STEW WITH BUTTER BEANS

Braised pieces of Oxtail, slow cooked in a mouth-watering sauce and an array of vegetables.

STONE BAKED PIZZA v

In House made pizza base and tomato sauce, topped with fresh ingredients and cooked in a stone baked oven.

COMPLETE YOUR VOYAGE WITH A SWEET ADVENTURE

BLACK FOREST TRIFLE

Broken Brownie chunks drizzled in a rich chocolate sauce topped with cherries and blackcurrant jelly.

CHOCOLATE & RAISIN PARFAIT

Citrus marinated dried fruits encased in a creamy chocolatey mousse.

SIGNATURE COCONUT & ORANGE CAKE

A vibrant moist sponge cake infused in orange and desiccated coconut.

GOLDEN NUTTY TART

A golden tart filled with crushed walnuts lathered in a sticky caramel sauce.

GULAB JAMUN

Sticky-sweet deep-fried dough balls glazed in sugar syrup.

TIRAMISU

Traditional Italian dessert, consisting of a coffee soaked sponge and mascarpone cheese, flavoured with cocoa.

Menu may vary. Please call us to find out our offering for the day of your visit.

v Vegetarian dish

Please inform your wait staff if you have any special dietary requirements

