

**Inspired by Indian Ocean cuisine,  
at Senses we never fail to delight  
with our tempting selection of  
curries and Tandoor cuisine  
among others.**

Enjoy a light lunch of fresh salads, grills or local  
seafood overlooking the Indian Ocean.

For an a la carte evening meal, sit under the  
stars at the water's edge overlooking the  
infinity pool.



**Our planet needs  
a little TLC—Tender Loving Care.**

Because we care about what matters, we challenged our chefs to create delicious feel-good vegetarian and plant-based dishes. We had a lot of fun testing recipes.

That's how Keen on Green came to be.

Even if you're not a vegetarian (yet), we hope that you are keen on trying the dishes labelled in green. But know that regardless of your choice, everything is made with love in kitchens that care.

\* The Signature Dishes are chargeable and not included in any meal plan. A 30% discount is applicable for guests on Half Board, Full Board or All Inclusive meal plans.

**\* WHOLE KERALA LOBSTER 120  
800G (D)**

Yoghurt marination, basil, coriander, mint, cumin, cabbage poriyal, Bombay potato

**\* WHOLE FISH**

**VARUTHATHU 800G 65**

Ginger marination, garlic, Indian spices, mooli gravy, saffron pulao rice Hariyali style

**Allergic to  
pollen, peanuts  
or negativity?**

Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.

**(G)** Gluten

**(N)** Nuts

**(D)** Dairy

**(A)** Alcohol

**GOTU KOLA SAMBAL (N) 26**

Pennywort, fresh coconut, cucumber tuna, onion, tomato, green herbs

**CHICKEN TIKKA 26****SALAD (D) (G)**

Chicken tikka , light Masala dressing, tomatoes, onion, cucumber

**HONEY-ROASTED 24****PUMPKIN SALAD**

**(D) (G) (N) CAL 268**

Roasted pumpkin, figs, arugula, pumpkin oil, honey, caraway seeds, pea tendrils, goat cheese

**TOMATO DHANIYA 22****SHORBA (G) CAL 46**

Indian spicy tomato broth, coriander leaves

**LUX\* GREEN SALAD 20**

**CAL 210**

Garden green leaves, shaved vegetables, pickled mushroom, green peas, vinegar sprays, olive oil

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## BURGERS & SANDWICHES

### **BEEF BURGER 34**

**(D) (G) (N)**

Cape Grim Tasmanian beef, pork bacon, tomato, lettuce, mushroom, roasted onion, fried egg

### **FISH BURGER (D) (G) 30**

Grilled reef fish, avocado, tomato pesto, rocket

### **BEYOND VEGAN BURGER (G) 32**

**CAL 335**

Red onion, hibiscus flower compote, tofu mayonnaise, sundried tomato paste, lettuce truffle oil, purple yam chips

### **PANEER TIKKA 26**

**KATHI ROLL (D) (G)**

**CAL 387**

Tandoori Paneer tikka, onion, tomato, capsicum, coriander, mint, romali roti, mint chutney

### **FALAFEL (D) (G) 26**

**CAL 250**

Fattoush salad, sumac, pickled vegetable, garlic sauce, pita bread

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**BUTTER CHICKEN (D) (N) 32**  
 Chicken tikka morsels, creamy tomato gravy, cashew nuts, kachumber salad, papadam, steam rice

**VEGETARIAN INDIAN THALI SET FOR TWO (D) (N) (G) 32**  
 CAL 648  
 Beetroot thoran, sambhar, vegetable korma, cabbage poriyal, sago payasam, pickle, ghee rice, spices, papadum

**MAS RIHA 28**  
 Catch of the day on Maldivian curry, kopi mashuni, lemon pickle, mango chutney, steam rice

**DHAL MAKHNI (D) 26**  
 CAL 156  
 Slow-cooked black lentils, tomato, butter, spices, steam rice

## ADDITIONS

Saffron Rice (D) CAL 190 10  
 Steamed Basmati Rice CAL 182 7  
 Chapati (D) (G) CAL 138 7  
 Paratha Lachha (D) (G) CAL 260 7

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**CARROT HALWA WITH  
SAFFRON ICE CREAM** 18**(D) (N)**

CAL 261

Carrot, milk, cardamom, nuts,  
saffron ice**SEASONAL, FRESH  
FRUIT PLATTER** 18

CAL 190

**SELECTIONS OF  
ICE CREAM** 12**3 SCOOPS (D)**

CAL 150

Tonka bean, lemongrass,  
cardamom, coconut or vanilla**SELECTIONS OF SORBET** 12  
**3 SCOOPS**

CAL 75

Pineapple, banana,  
passion fruit or lime**Allergic to  
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