



Ocean Grill

Restaurant | Lounge | Bar

Food Menu

Soup

Veg

- **Tom Yum Soup** 125
sour n spicy traditional thai clear soup
packed with herbs and vegetables
- **Sweet Corn Soup** 125
delicately flavoured broth with carrots,
corn kernels, cabbage and beans
- **Mushroom Cappuccino** 145
rich earthy mushroom soup served
with a dollop of whipped cream
- **Tomato Shorba** 125
thick & creamy soup with a perfect blend
of Indian spices





Non Veg

- **Khowsuey Soup** 145
egg noodles in a chicken broth
with a delicately spiced coconut milk sauce
- **OG's Special Seafood Bisque** 175
smooth, creamy, highly seasoned shrimp,
crab & white fish soup of french origin
- **Lamb & Lentil Shorba** 155
a flavourful, spicy, lamb and chickpea stew
- **Vietnamese Chicken & Noodle Soup (Pho)** 155
deep flavoured broth with chicken,
wafts of ginger, anise, clove and rice noodles
- **Mixed Seafood & Chicken Lung Fung** 175
a thick seafood soup with lemon,
chilli peppers, chicken, egg and chinese vegetable

Salad

Veg

- **Seasonal Mixed Fruit Salad** 175
freshly diced fruits topped w` sour cream
- **Som Tom Thal** 175
jullenne raw papaya, carrot, sprouts, green beans
tossed with chopped fresh red chilli, lemon grass,
galangal, lemon leaf, cilantro fish sauce, crusted
peanuts, sesame seed and sesame oil
- **Fresh Garden Salad** 145
cucumber, carrot, tomato, onion, lemon, served
with green lettuce & vinaigrette dressing
- **Panzanella Salad w`grilled Cottage Cheese** 195
asparagus, broccoli, oven roasted pimentos,
mushroom and cottage cheese tossed with
assorted lettuce and pesto vinaigrette dressing
served with croutons and crostini
- **Green Salad** 125
sliced cucumber, onion, tomato, lemon & chillies



Non Veg

• **Chicken Caesar Salad** 245

Add Bacon

045

oven baked chicken, romaine, cos, iceberg lettuce
tossed in traditional Caesar dressing served with
croutons, crostini, poached egg & shaved parmesan

• **Clay Oven Baked Fish Salad** 245

clay oven baked fish, mixed bell peppers, tomato,
sprouts, jalapenos & gherkins tossed with spicy
cilantro dressing

• **Greek Lamb Salad** 255

oven roasted lamb slices, mix lettuce, cucumber,
olives, tomato, pimentos tossed with feta cheese,
oregano and lemon vinaigrette dressing

• **Mixed Seafood & Linguini salad** 275

linguine pasta and assorted lettuce, grilled prawns,
clams, calamari, mussels, octopus, sea bass,
crab meat tossed with cocktail dressing

• **Bbq Shredded Pork Salad** 245

bbq pork on assorted chinese lettuce with hoisin
& soy vinaigrette



Vegetarian Starters



- **Potato, 3 cheese & Jalapeno Croquettes** 225
tangy, cheesy & spicy, a vegetarian delight
- **Crispy Chilli Baby Corn** 225
golden crispy baby corns stir-fried in a hot and tangy sauce
- **Cheese Burst Chilly Garlic & Herb Bread** 175
garlic- buttered homemade bread slices loaded w` mozzarella cheese
- **Red Pepper Mushroom & Corn** 245
spicy mushroom & corn stir fried in red pepper & garlic sauce
- **Mushroom Malai Kebab** 245
cheesy grilled mushroom marinated with cream and spices

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● **Corn & Cheese Seekh Kebab** **225**

mixture of sweet corn & cottage cheese on skewers brushed with warm chilli butter cooked in a tandoor oven

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● **Mango stuffed Tandoori Paneer** **245**

indian spices marinated paneer stuffed with dried mango, a sweet and sour delight

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● **Badami Paneer Tikka** **245**

ground nut marinated rich flavoured tikkas topped with cheese & cream

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● **Szechwan Paneer** **245**

wok tossed hot & spicy paneer preparation, famous for its bold flavours

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● **Vegetarian's Tasting Platter for Two** **395**

combination of corn, mushrooms, paneer, potato and cheese croquettes and mixed tandoori vegetable served with petite salad
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Non Vegetarian Starters

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- **Green Chilli Chicken** 295
a fiery dry chicken preparation marinated with spinach, mint & coriander paste tossed with stir fried capsicum and onion cubes
 - **Lat Mai Kai** 295
deep-fried boneless chicken slices straight from the streets of shanghai
 - **Flame Grilled Harissa Chicken** 295
soft boneless chicken cubes marinated in a fiery moroccan spice paste served with tzatziki & chilli jam
 - **Haryali Tangri Kebab** 295
chicken drumsticks marinated with green chillies, baby spinach & indian spices, cooked in tandoor
 - **Chicken Sultani kebab** 325
well marinated, juicy char broiled chicken stuffed with ground lamb
 - **Tandoori Chicken (Half/Full)** 295 / 495
fall off the bone tender chargrilled chicken marinated in yoghurt, lemon and tandoori spice
 - **Fish Bucket** 325
crispy fried fish served with pea puree, salads & tartare sauce
 - **Zafrani Fish Tikka** 325
saffron marinated mildly spiced fish tikka topped with a creamy malai sauce
 - **Pan-fried Chilli Oyster Fish** 325
white fish fillet tossed in chilli & oyster sauce
 - **Chargrilled Cajun Bhetki Skewers** 425
cajun spice marinated bhetki fillet in skewers chargrilled to perfection
 - **Golden Fried Prawns** 445
tempura battered tiger prawns served w' fiery Japanese mayo and chilli jam

- **Prawn Popcorn** 445
breaded & fried bite - sized pieces of tiger prawns w` tartare & chilli jam
- **OG's special Fisherman's Basket** 495
combination of fried fish, prawns, squid & octopus served w` chips, petite salad, tartare sauce & chilli jam
- **Chilli Crab Claws** 375
wok-tossed crab claws in a chilli sauce served w` jasmine rice
- **Devil Crab** 475
cheesy crab meat sautéed in mustard and pepper sauce served in a crab shell
- **Mussel Pescatore** 345
mussels tossed in chilli white wine & tomato concasse served w` jasmine rice
- **Tandoori Lamb Racks** 445
succulent lamb racks marinated in Indian spices and cooked in tandoor
- **Mutton Seekh Kebab** 425
melt in the mouth spicy minced mutton cooked in tandoor
- **Fiery Chilli Lamb** 395
tender lamb pieces tossed in spicy chilli sauce with bell peppers and onions
- **Roasted Chilli Pork w` Peppers** 395
spicy, tangy & packed with flavours, an ultimate "stairway to heaven"
- **Brown Sugar Smokies** 395
mini smoked pork sausages blanketed in crispy bacon topped with a brown sugar glaze
- **OG's Special Meat Tasting Platter for Two** 745
combination of lamb, pork, chicken, bacon wrapped sausages & quail eggs served with potatoes and salad



Continental and World Cuisine



Veg

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- **Pesto marinated Grilled Vegles** **325**
assorted vegetables tossed in creamy pesto
sauce served with house pilaf & garlic bread
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- **Assorted Vegetable Pot Pie** **345**
creamy pan tossed vegetables served on a puff
bowl atop asparagus & mushroom risotto
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- **Vegetable Tlan** **345**
lemon & herb marinated assorted layered
vegetables on top of potato mash w` white wine
& onion cream, micro herb salad
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- **Cottage Cheese Steak** **395**
grilled cottage cheese layer with broccoll &
pea pate served with warm potato & pea salad
& garlic bread topped w` saffron buerre blanc
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Non Veg

- **Chicken Cordon Bleu** 445
ham & swiss cheese stuffed chicken breast, crumbed and baked served on carrot mash & warm bacon, potato & peas salad topped w` Dijon mustard cream

- **Chicken Surf & Turf** 475
sliced grilled chicken breast topped with prawns, mixed seafood and creamy pesto sauce served with chips and grilled vegetables

- **Chicken Peri Peri** 445
periperi marinated grilled chicken served with chips and garden salad

- **Herb Crusted Oven Baked Bhetki** 525
baked bhetki fillet coated with mixed herb crumbs served on roasted veggles, cherry tomato ragout & herb rice

- **Pan-seared Sea Bass fillet** 445
premium quality sea bass fillet served on butter tossed seasonal vegetables & caramelised onion potato mash

- **Fish & Chips** 445
beer-battered fried fish served with chips, salad greens and tartare sauce

- **Chargrilled Norwegian Wild Salmon Fillet** 1195
served atop prawn & pea risotto, grilled asparagus w` lemon-caper buerre blanc & microherb salad

- **Lemon & Herb crumbed Grilled Jumbo Prawns** 525
served on creamy mash potato and vegetable caponata

- **Braised Lamb Shanks** 495
slow cooked tender lamb shanks served on a bed of mash potato & roasted vegetables

- **Lamb Steak** 495
sliced perfectly confit lamb fillet served w` mash potato, sautéed vegetables topped w` rosemary & red wine jus

- **Pork Spare Ribs** 495
tender spare ribs roasted & braised w` our homemade
● bbq sauce served with chips, sauerkraut & garden salad

- **Pork Jaeger Schnitzel** 495
lemon panko crusted pork scallopini w` warm potato, corn & pea salad, sauerkraut & lemon mushroom bacon pan sauce

Pasta

Penne | Fusilli | Spaghetti

Veg

- **Aglio Olio** 325
garlic-chilli flavoured olive oil & white wine based sauce
- **Alfredo** 325
mushrooms, onions cooked in a creamy butter and white wine sauce
- **Arablata** 325
spicy tomato sauce with mixed veg, arugula and basil
- **Blue Cheese & Vodka** 375
creamy blue cheese and vodka sauce flavoured with garlic and parsley
- **Pesto** 325
traditional basil pesto with pine nuts, parmesan cheese, olive oil, garlic & a dash of cream

Non Veg

- **OG's special Chilli Garlic Prawn, Squid & Crab meat** 475
mix seafood & cherry tomatoes tossed in chilli garlic, white wine & olive oil
- **Pollo Funghi** 375
grilled chicken & mushrooms cooked in a white wine & cream sauce
- **Meat Lovers** 445
combination of chicken, lamb & bacon tossed in chilli bolognese sauce w/ red peppers
- **Carbonara** 395
authentic liaison tossed with crispy bacon strips

Risotto

Veg

- **Roasted Pumpkin & Feta** **325**
roasted pumpkin, sundried tomato, sage & feta
- **Tuscan style Vegetables** **325**
diced assorted vegetables tossed in white wine & vegetable broth

Non Veg

- **Chicken & Mixed Veg** **375**
roast chicken, mushroom & mixed vegetables topped w' melted cheese
- **Seafood Delight** **475**
mixed seafood, bell pepper & onion stew finished with dill oil
- **Chunky Lamb Bolognese** **425**
traditional Bolognese sauce with chunky lamb & peppers



OG's World

seafood at its best

OG's SEAFOOD PLATTER

- (Regular/With Lobster) 795/1395
jumbo prawns, shrimps, squids, octopus, mussels,
sea bass & crab cooked accordingly served with
herb rice and garlic bread

OUR SEAFOOD SELECTIONS

- Lobster (1 piece/2 pieces) 695/1295
- Jumbo King Prawns (2 pieces) 595
- Crab 495
- Squid 495
- Octopus 495
- Mussels 375

FILLETS

- Kolkata Bhetki Fillet 525
- Sea Bass Fillet 495
- Salmon Fillet 1195
- Black Snapper Fillet 495
- Mahi Mahi 495





WHOLE FISHES

● Whole Kolkata Bhetki	595
● Whole Red Snapper	595
● Whole Pomphret	595

STYLE OF COOKING

chargrilled/grilled/smoked/poached/ovenbaked/tandoori

SELECTION OF SAUCE ANY ONE

lemon & herb cream/spicy salsa/cheesy garlic butter/garlic & dill
cream/spicy pickle mustard/orange chili citrus/Indian masala/
schezwan/hot garlic/cantonese style butter & garlic

SELECTION OF SIDES ANY TWO

sautéed veggies/masala veggies/asian stir fried veg/herb rice/veg
pulao/veg fried rice/mash potato/garlic & herb bread/baby garlic
naan/side salad/asian slaw

EXTRAS

garlic bread	125
sautéed veggies	145
mash potato	125
herb rice	145



Asian & Oriental

Veg Maincourse

- **Exotic Veg In Hot Garlic** 295
assorted vegetables tossed in hot garlic served wth chilli
fried rice
- **Sweet & Sour Crispy Vegetables** 295
crispy fried vegetables tossed in sweet & sour sauce
served with fried noodles
- **Veg Chow Chow** 295
noodles cooked with mixed asian greens, pakchoy &
nuts in a thick white gravy
- **Thai Veg Curry (Red/Yellow/Green)** 325
traditional thai veg curry served with jasmine rice & thai salad
- **Chilli Paneer** 295
battered fried cottage cheese cooked in chilli & soy sauce
served with fried rice



Non Veg Maincourse

- **Kung Pao Chicken**
spicy stir-fried chicken, peanuts, vegetables & chilli peppers served with our special fried rice & kimchi salad

395
- **Stir fried Lemongrass Chilli Chicken**
stir fried chicken & vegetables in lemongrass & vietnamese spices served with jasmine rice & salad

395
- **Thai Chicken Curry (Red/Yellow/Green)**
traditional thai style chicken curry served with jasmine rice & salad

395
- **Nonya Chicken Curry w/ Roti Canai**
malaysian style chicken curry served with a special paratha & salad

395
- **Mongolian Chilli Fish**
stir fried fish & vegetables in a tangy & spicy sauce served with our special fried rice

395
- **Fish in Hunan Sauce**
grilled fish fillet topped with chinese white wine, chilli paste, oyster sauce gravy served with vegetables & jasmine rice

395
- **Shredded Lamb in Black Bean Sauce**
wok tossed shredded lamb & vegies in black bean sauce served with chilli rice

445
- **Chilli Garlic Prawns**
wok tossed chilli, burnt garlic in a cantonese style semi thick gravy served with jasmine rice & asian salad

545
- **Singaporean Chilli Crabs**
sweet-savoury tomato & chilli based sauce served w/ jasmine rice & salad

475
- **Mix Seafood Laksa**
malay style noodle soup served with combination of fresh sea food

445

Asian & Oriental

RICE MEALS

Nasi Goreng

Indonesian fried rice consisting of chicken, prawns, mixed vegies topped with a sunny side up egg

● 325 ● 395

Moon Fan Fried Rice

a mauritian delicacy with shitake & button mushrooms, chinese vegies, sausages, bacon, chicken & egg

● 325 ● 395



NOODLE MEALS

Pad Thai

traditional thai-style stir fried flat noodles with chicken, prawns, eggs & bean shoots tossed with peanuts, plum sugar, tamarind pulp & fish sauce

● 325 ● 395

Pan-fried Noodles Cantonese Style

combination of crispy & soft pan fried noodles topped with a semi thick gravy

● 325 ● 395

American Chopsuey

a delightful preparation of crispy noodles served with vegetables & a tangy sauce

● 325 ● 395



RICE & NOODLE MEALS

Chilli Burnt Garlic Fried Rice (Veg/Chicken/Mix)	195/245/295
Szechwan Fried Rice (Veg/ Chicken/Mix)	195/245/295
Indo Chinese Fried Rice (Veg/Chicken/Mix)	195/245/295
Singapore Rice Noodles (Veg/ Chicken/Mix)	195/245/295
Chilli Garlic Noodles (Veg/ Chicken/Mix)	195/245/295
Schezwan Noodles (Veg/ Chicken/Mix)	195/245/295
Hakka Noodles (Veg/ Chicken/Mix)	195/245/295

EXTRA

Jasmine rice	145
Kimchi salad	110
Roti canai	95
Eggs	25



Indian

Veg Maincourse

- **Soy Korma Masala** 295
soy chunks cooked in a rich cashew paste & yoghurt gravy
- **Mixed Veg Jalfrezi** 295
vegetables stir-fried in a tangy tomato gravy
- **Tawa Veg** 275
seasonal vegetables fried in a tawa with crushed spices giving an impending aroma
- **Paneer Lababdar** 325
paneer cubes simmered in a thick cashew nut, fennel seeds & kasturi methi gravy
- **Paneer Butter Masala/ Paneer Tikka Masala** 325
paneer chunks simmered in a rich, creamy, buttery, cashew based onion-tomato gravy
- **Malai Kofta** 345
cottage cheese dumplings in a mild, rich almond & cream sauce

DAL

- Yellow Dal Tadka** 195
- Dal Makhani** 225
- Chef's Special Dal** 245

BREAD & RICE

- Naan/Butter Naan** 55/60
- Roti/Butter Roti** 40/45
- Masala Kulcha/ Keema Kulcha** 75/125
- Paratha** 75
- Steam Rice/ Mix Veg Pulao** 125/195



Non Veg Maincourse

- **Chicken Changezi**
roast chicken cooked in a rich tomato-onion gravy,
a mughlai delicacy

395
- **Chicken Tikka Butter Masala**
char grilled chicken pieces in tomato puree
sautéed with onions, yoghurt & spices

395
- **Chicken Sultanl Curry**
boneless tandoori chicken breast stuffed with
minced mutton cooked in onion, tomato &
spices with a distinct ginger flavour

425
- **Crispy Fish Rava Masala**
deep fried fish fillet coated with semolina tossed
in spicy Indian masala

395
- **Fish Tikka Masala**
fish tikkas cooked in a special tomato & butter
curry sauce

395
- **Malabar Prawn Curry**
an aromatic prawn preparation from kerala cooked
in a coconut based curry sauce

525
- **Goan Mixed Seafood Curry**
prawns, squid, mussels, fish & crabs tossed in a
rich, tangy & spicy gravy

495
- **Mutton RoganJosh**
tender mutton in an onion, ginger-garlic base
simmered in selected spices & yoghurt

475
- **Mutton Rezala**
an extremely fragrant mutton cooked in yoghurt
based stew with poppy seed and cashew nut paste

475
- **Lamb Nalli Nihari Curry**
lamb leg pieces stewed along with browned onions
& roasted spices

495
- **Handl Mutton**
marinated mutton pieces cooked in
spicy khada masala

475

Dessert

Chocolate Souffle 195

baked & topped with crème anglaise, served hot
(takes around 20 minutes to bake so kindly place
order in advance)

Tiramisu 195

popular coffee flavoured italian dessert with lady
fingers soaked in espresso, layered with sweet
mascarpone cheese, topped with cocoa and grated
chocolate

Walnut Fudge Brownie w` vanilla Ice cream 175

dense rich chocolate cake served warm
w` ice cream and chocolate sauce

Crème Brûlée 195

baked silky smooth custard dessert with a layer
of soft caramel on top

Mixed Berry Cheesecake 225

mascarpone & cream cheese cake topped with
mix berry compote





Assorted Pannacota Shots **175**
 softly set pudding made from cooked
 cream - purest of the Italian spoon desserts

Gulab Jamun w/ Vanilla Ice cream **125**
 dumplings made of thickened milk soaked in
 rose flavoured sugar syrup

Chocolate Profiteroles **195**
 choux pastry balls filled with crème patissiere
 dipped in chocolate ganache & sprinkled with
 mixed nuts

Tropical Fruit Avalanche with fig & honey
Ice cream **195**
 fig & honey ice cream topped with chocolate
 sponge & tropical mixed fruit

Tasting Platter for 2 **295**
 if you can't decide on a dessert let the chef to
 select some of his finest creations

Icecream of the Day **1 scoop 95 2 scoops 175**
 please ask your waiter for
 our daily selection





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