ANDAMAN BEACH HOTEL

Handwritten COLLECTION

APPETIZER

Deep Fried Calamari | 290,-

Crispy Battered Calamari with Sriracha Mayonnaise

Spanish Garlic Chili Prawn | 380,-

Chili Garlic Prawn with Garlic Bread

Hummus Pita Bread (V) | 190,-

Chickpea, Garlic, Tahini and Olive Oil with Pita Bread

Bocconcini Caprese (V) | 280,-

Bocconcini, Tomatoes and Basil

Chicken Pelmeni | 220,-

Chicken Dumpling with Sour Cream and Dill

Vegetable Spring Roll (V)(N) | 170,-

Sweet Plum Dipping Sauce

Fresh Roll (N) | Vegetable 220,- | Chicken 240,- | Shrimp 260,-

Hoisin Sauce

Chicken Satay (N) | 180,-

Peanut Sauce, Pickled Vegetables and Toast

Shrimp Satay (N) | 260,-

Peanut Sauce, Pickled Vegetables and Toast

Malai Broccoli (V)(G)(N) | 290,-

Cashew Nuts and Cheese Flavored Grilled Broccoli

Chicken Samosa (N) | 220,-

Chicken and Spices Stuffed Deep Fried Savory Pastry

Aloo Samosa (N) | 200,-

Potato and Spices Stuffed Deep Fried Savory Pastry

Bhel Puri (V) | 220,-

Puffed Rice and Mixed Vegetables Coated with Spicy Tangy Sauce

Paneer Tikka (V) | 310,-

Cottage Cheese Marinated Spicy Yoghurt Masala

SALAD

Andaman Salad (V) | 280,-

Romaine Lettuce, Seasonal Fruits, Cucumber, Red Radish, Ginger and Mint tossed with Homemade Dressing

Quinoa Salad (V)(G) | 280,-

Mixed Quinoa, Chickpea, Cucumber, Cherry Tomatoes, Capsicum, Sweet Corn, Basil, Lemon Oregano Dressing

Olivier Salad | 260,-

Potato, Carrot, Pea, Onion, Cornichon, Egg, Dill and Chicken Bologna with Homemade Mayonnaise

Greek Salad (V) | 260,

Romaine Lettuce, Cucumber, Cherry Tomatoes, Red Onion, Olives, Feta Cheese with Homemade Dressing

Chicken Caesar Salad | 290,-

Romaine Lettuce tossed with Homemade Caesar Dressing, Crouton, Parmesan and Grilled Chicken

Rocket Salad (V)(G) | 280,-

Rocket, Fresh Strawberry, Blueberry and Cashew Nuts with Balsamic Dressing

SOUP

Chicken Borscht (G) | 230,-

Mixed Vegetables, Beetroot with Chicken Stock topped with Sour Cream and Dill

Creamy Truffle and Mushroom Soup (V) | 230,-

Hearty and Flavorful Truffle and Mushroom Soup topped with Croutons

Shrimp Bisque | 240,-

Creamy Shrimp Soup topped with Croutons

PASTA

Spaghetti Creamy Ebiko with Grilled Tiger Prawn (N) | 490,-

Grilled Tiger Prawn with Chef's Special Sauce

Aglio Olio (V)(G) | 280,-

Chili, Garlic, Cherry Tomatoes and Olives

Fettuccine Pink Sauce with Pan Seared Sea Bass (N) | 450,-

Sea Bass with Creamy Tomato Sauce and Parmesan

Creamy Carbonara (N) | 330,-

Chicken Bacon with Creamy Egg Yolk Parmesan Sauce

PIZZA

Smoked Salmon Pizza (N) | 390,-

Tomato Sauce, Mozzarella Cheese, Red Onion, Capers and Dill

Pepperoni Passion (N) | 340,-

Tomato Sauce, Mozzarella Cheese and Beef Pepperoni

4 Cheese (V)(N) | 340,-

Tomato Sauce, Mozzarella Cheese, Bocconcini, Parmesan and Cheddar

Margherita Supreme (V)(N) | 320,-

Tomato Sauce, Mozzarella Cheese and Basil

Veggie Delight (V)(N) | 320,-

Tomato Sauce, Mozzarella Cheese, Red Onion, Cherry Tomatoes, Mushroom, Olives, Capsicum and Zucchini

Smoked Chicken Rocket Bocconcini (N) | 370,-

Tomato Sauce, Mozzarella Cheese, Smoked Chicken, Bocconcini and Rocket Topped with Balsamic Reduction

Nutella Banana Marsh Mellow (V)(N) | 320,-

Nutella, Banana and Marsh mellow with Chocolate Chips

MAIN COURSE

Beef Stroganoff | 490,-

Mushroom, Onion, Mustard and Sour Cream

Pan Seared Sea Bass | 450,-

Barley, Tomato, Red Onion, Coriander, Red Radish, Sweet Potato Serve with Lemon Butter Sauce

Ribeye Steak | 1,090,-

200 gr. Australian Rib Eye Steak with Mashed Potatoes, Garlic Confit and Peppercorn Sauce

Chicken Schnitzel | 320,-

Breaded Chicken Cutlet with French Fries

Chicken Parmigiana | 350,-

Breaded Chicken Cutlet Topped with Tomato Sauce and Mozzarella Cheese served with French Fries

Beef Burger (N) | 420,-

Australian Beef Patty, Cheddar Cheese, BBQ Sauce, Caramelized Onion, Lettuce, Tomato and Pickled Gherkin

Plant Base Burger (V)(N) | 390,-

Plant Base Patty, Onion, Lettuce and Tomato with Homemade Sauce

Fish and Chips | 390,-

Fried Fish in Batter with French Fries and Tartare Sauce

Pad Thai | Tofu (V)(G) 290,- | Chicken (G) 320,- | Seafood (G) 370,-

Stir Fried Rice Noodles, Egg and Bean Sprouts with Tamarind Sauce

Fried Rice | Tofu (V) 290,- | Chicken 320,- | Seafood 370,-

Stir Fried Jasmine Rice with Soy Sauce and Oyster Sauce

Kua Gai | Tofu (V) 290,- | Chicken 320,- | Seafood 370,-

Stir Fried Flat Rice Noodles with Egg and Soy Sauce

Tom Yum | Tofu (V)(G) 290,- | Chicken (G) 320,- | Seafood (G) 370,-

Spicy & Sour Thai Style Soup

Tom Kha | Tofu (V) 290,- | Chicken 320,- | Seafood 370,-

Thai Style Coconut Soup

Cashew Nut | Tofu (V) 290,- | Chicken 320,- | Seafood 370,-

Stir Fried Mixed Vegetables with Chili Jam Sauce

MAIN COURSE

Green Curry | Tofu (V) 290,- | Chicken 320,- | Seafood 370,-

Thai Green Curry with Eggplant

Massaman Curry | Chicken 390,- | Beef 390,-

Peanuts and Potatoes

Dal Tadka (V)(G)(N) | 290,-

Yellow Lentil tempered with Aromatic Spices

Dal Makhani (V)(G)(N) | 290,-

Lentil cooked with Butter and Rich Cream

Mixed Veg Curry (V)(N) | 290,-

Mixed Vegetables cooked in Spices

Butter Chicken (G) | 320,-

Smokey Chicken in Spices Butter Cream Curry

Lamb Rogan Josh (G)(N) | 390,-

Lamb cooked in a Rich Flavorful Sauce

Chicken Biryani | 320,-

Hyderabad Style Biryani with Chicken

SIDF

Mashed Potato (V) | 150,-

Rich and Flavorful Mashed Potatoes

Truffle Mashed Potato (V) | 190,-

Rich and Creamy Truffle Flavorful Mashed Potatoes

French Fries | 180,-

Tomato Ketchup and Mayonnaise

Sauteed Vegetables (G) | 190,-

Sauteed Vegetables with Garlic and Balsamic Vinegar

Garlic Confit (G) | 120,-

Garlic Cooked in Olive Oil and Herbs

Indian Bread (V) | 65,-

Plain Nan Butter Nan Garlic Nan

Curd and Raita (V)

Plain Yoghurt | 120,-

Tandoori Roti Butter Roti

Mixed Veq Raita | 140,-

DESSERT

Ice Cream (G) | 90,- per Scoop

Coconut | Strawberry | Chocolate | Vanilla

Crepe Cake (V) | 210,-

Berry Compote

Passionfruit Cheesecake (V) | 220,-

Vanilla Ice Cream

Mango Sticky Rice (V) | 180,-

Fresh Ripe Mango with Coconut Sticky Rice

Fruit Platter (V)(G) | 180,-

Seasonal Fresh Fruits

Gulab Jamun | 180,-

Milk Solid Dumplings in Syrup

Elaneer Payasam | 220,-

Simmering Milk with Tender Coconut Flesh with Vanilla Ice Cream