

The Sassy Spoon





*“ Food
is the one
Love
you will never
fall out of ”*

-Rachel

Save Room for Dessert

The Signatures

Sassy Stacks 270

Rachel's twist on red velvet served with a cappuccino foam & raspberry caviar

Sticky Toffee Pudding 270

Date & toffee pudding with caramel sauce, vanilla ice cream & candied ginger

Dark Chocolate & Basil Fondant 310

Chocolate fondant with liquid white chocolate & basil center, served with basil pine nut ice cream with a drizzle of EVOO
(Please Allow 20 Minutes)

Peach & Green Tea Mousse 340

Peach & green tea white chocolate mousse with apricot sponge, served with raspberry sorbet

Seven Textured Hazelnut And Chocolate 350

Need we say more ?

Caramelized White Chocolate & Watermelon Mousse 360

Served with guava chilli sorbet

Signature Ice Creams & Sorbets

100 per scoop

Basil & pine nut with EVOO

Caramel

Chocolate chip cookie dough

Vanilla bean

Decadent chocolate (sugar free, contains egg)

Guava chilli sorbet

Raspberry sorbet

Strawberry & balsamic (sugar free)

Red velvet (contains egg)



Vegan







Gluten-Free



Chef's Recommendation






We levy a 10% Service Charge. Govt. taxes as applicable.

Soups



| | |
|--|-----|
|  Tomato, olive & parmesan  | 230 |
| Mushroom soup with cappuccino foam  | 230 |
| Leek & potato with parmesan melba | 230 |
| Greek style chicken & lemon  | 250 |
| Smoked bacon & sweet corn | 290 |

Salads

Vegetarian

| | |
|---|-----|
|  House salad bowl of young greens, grilled vegetables, fresh fruit, feta & balsamic drizzle  | 320 |
| Salad of raw papaya, raw mango, sprouts & fresh herbs with crushed peanuts & sweet chilli dressing  | 340 |
| Warm lemony couscous with toasted almonds, peppers, chilli & coriander | 420 |
| Quinoa with mixed lettuce, corn, red bell peppers, cherry tomatoes, black beans in sumac dressing   | 460 |

Non - Vegetarian

| | |
|--|-----|
| Grilled basil chicken with green apple, broccoli & a soft cooked egg  | 370 |
| Chicken Caesar salad with herbed croutons, shaved parmesan & anchovies | 420 |
| Warm lemony couscous with toasted almonds, peppers, chilli & coriander with chicken | 490 |
| Warm lemony couscous with toasted almonds, peppers, chilli & coriander with prawns & squid | 570 |
|  Mexican bowl of black beans, sweet corn, onion, cheddar, avocado, jalapeno, grilled chicken in chipotle honey dressing | 590 |



Vegan



Gluten-Free



Chef's Recommendation

Dishes can be made Jain on request

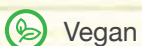
Small Plates

Vegetarian

| | |
|--|-----|
| Patatas bravas with smoked creamy vegetables & garlic aioli | 320 |
| Creamy porcini mushroom fricassee stuffed brioche with tomato basil sauce | 320 |
| Bruschetta of smoked aubergine with spiced chickpeas & fried onions  | 320 |
| Crusted cottage cheese & pepper nuggets with jalapeno & za'atar mayo | 320 |
| Chilli cheese seekh kebab with yogurt chive chutney | 320 |
| Loaded nachos with refried beans, pickled jalapenos, queso & salsa | 320 |
|  Amaranth leaves, moong beans & mascarpone tart with chilli jam | 350 |
| Pumpkin, corn & green chilli thecha croquettes with pomegranate molasses dip  | 350 |
|  Teriyaki glazed tofu with lotus root, toasted sesame & scallions  | 390 |
| Quinoa, chickpea, sweet potato & bell pepper poppers with Sassy slaw & hummus  | 390 |
| Baked filo pastry with olives, artichokes, water chestnut & sundried tomato | 450 |
| Whole wheat toastie with avocado, charred corn, pico de gallo & feta | 490 |

Non - Vegetarian

| | |
|--|-----|
| Sassy smoked chicken tikka with chive yogurt chutney | 390 |
| Crispy chicken & curry leaf tenders, sweet paprika | 390 |
| Tandoor char-grilled jerk spiced chicken | 390 |
|  Korean chilli chicken wings | 390 |
| Crispy Bombay Duck with raw mango chutney | 390 |
| Mini tenderloin steak sliders with tomato capsicum chutney & Dijon mustard queso | 430 |
| Fried calamari, zucchini balsamic salad & sriracha mayo | 430 |
| Goa sausage stuffed naan | 440 |
| Moroccan lamb stuffed in pita with hummus | 470 |
|  Mutton pepper fry, curry leaves & ground black pepper on mini Malabari parotta | 470 |
| Porcini spiced lamb seekh with smoked scarmoza & minted sour cream | 490 |
| Beer battered prawns with sweet chilli sauce | 520 |
| Cajun spiced buttered prawns with garlic & crusty French bread | 550 |



Vegan



Gluten-Free



Chef's Recommendation

Dishes can be made Jain on request

Mains

Vegetarian

| | |
|--|-----|
| Brown rice paella with broad beans, olives, grilled artichokes, fennel & marinated peppers 🌾 | 550 |
| Spaghetti with garden fresh veggies, capers, olives & sundried tomatoes | 590 |
| Whole wheat fettuccine, long beans, red radish with moringa cream sauce & pickled carrots | 590 |
| Gluten free waffle with tomato tossed vegetables & spicy cheese sauce 🌾 | 590 |
| Paneer tikka masala biryani with raita 🌾 | 590 |
| Fresh methi risotto with marinated cherry tomatoes, olives, grilled veggies & bocconcini 🌾 | 620 |
| Pan-seared silken tofu with soba noodles & vegetables in a lemongrass & kaffir lime broth with crispy okra | 620 |
| Multigrain pappardelle with palm hearts, cherry tomatoes, grilled fennel in fenugreek pesto cream | 620 |
| 🌿 Spaghetti with a lemon beurre noisette, parmesan & roasted almonds | 630 |
| Fresh green peas risotto with zucchini, carrots, pumpkin & camembert cheese 🌾 | 630 |
| 🌿 Butter tossed mushroom gnocchi in porcini cream sauce with roasted shallots, shimeji mushroom, arugula & parmesan shavings | 640 |
| Nutty ricotta ravioli with homemade beer ricotta, walnuts, pine nuts & garlic truffle cream | 690 |
| Spaghetti with shallots, mushrooms & black truffle butter | 870 |



Vegan



Gluten-Free



Chef's Recommendation

Dishes can be made Jain on request

Mains

Non - Vegetarian

| | |
|--|-----|
| Sassy smoked chicken tikka biryani 🍴 | 690 |
| Grilled chicken in our house smoked BBQ sauce with grilled veggies & colcannon (tasty Irish mashed potatoes) | 720 |
| 🌿 Paprika & celery grilled chicken with braised baby potatoes & sesame French beans 🍴 | 720 |
| Pan-seared mustard chicken with bacon, shallots & garlic spinach | 740 |
| Ranch style steak with queso, salsa, mashed potatoes & the day's salad 🍴 | 740 |
| Pork ribs with our house smoked BBQ sauce, grilled veggies & cauliflower mash 🍴 | 740 |
| 🌿 Saffron ravioli stuffed with Goan sausage, basil & corn cream sauce | 750 |
| Thai style prawns with bird's eye chilli & oyster sauce served with spiced jasmine rice | 790 |
| Blackened tenderloin steak, Kasundi mustard mashed potatoes, sautéed veggies with tarragon ginger jus 🍴 | 790 |
| Kerala style lamb with Malabari parotta | 790 |
| Slow braised Sri Lankan spiced baby lamb shank with herbed rice & sautéed veggies | 840 |
| Tamarind & chilli spiced rawas steamed in banana leaf served with coconut rice 🍴 | 840 |
| Teriyaki steamed rawas with grilled spring onion, chive & sesame jasmine rice 🍴 | 840 |
| Spaghetti with chilli garlic lobster, black olives and sundried tomatoes | 890 |



Vegan




Gluten-Free



Chef's Recommendation

Dishes can be made Jain on request


Flatbreads

| | |
|---|-----|
| Creamy spinach, wild mushroom, arugula with crumbled feta (v) | 340 |
| Garlic roasted garden fresh veggies with garlic crumbs & basil (v) | 340 |
| Smoked cottage cheese, pickled onions, yogurt mint sauce (v) | 360 |
| Cilantro spiced chicken, smoked scarmoza, corn salsa | 390 |
|  Turkish lahmacun pizza spiced mince mutton, za'atar tossed onions, tomato slaw & grated egg | 420 |



Sassywiches

| | |
|--|-----|
| Deviled egg, mayo & celery | 350 |
| Cottage cheese & capsicum with house smoked BBQ sauce (v) | 380 |
| Roast chicken with our house smoked BBQ sauce | 390 |
|  Tofu, broccoli, cherry tomato & water chestnut in Korean chilli mayo (v) | 430 |
| Wild mushroom fricassee, Philly cream cheese | 430 |

Burgers

| | |
|--|-----|
| BBQ tofu, carrots, green peas & celery burger with kangkung (v) | 420 |
|  Sesame chicken burger with tamari soya, cabbage, capsicum & sprouts slaw | 450 |
| Double loaded tenderloin cheese burger with horseradish cream | 480 |

Pois

| | |
|--|-----|
| Crumbed cottage cheese with sriracha mayo, white onions & sprouts (v) | 410 |
| Crispy chicken with mustard & curry leaf cream | 420 |
|  Mexican style poi with beans, avocado, tomato salsa & tortilla chips (v)  | 450 |
| Creole spiced chicken | 450 |
| Choriz pao, Goan sausage with bell peppers & potatoes | 470 |

Sassywiches, Burgers & Pois are all served with Dukkah Tossed Fries



Vegan



Gluten-Free



Chef's Recommendation

Dishes can be made Jain on request

Sassy Set Lunch

(Monday-Friday)

The Express Lunch

Vegetarian Rs. 550 (all inclusive)

Non - Vegetarian Rs. 580 (all inclusive)

Soup / Salad (Choice of any one)

- Mushroom soup with cappuccino foam
- Leek & potato with parmesan melba
- Warm lemony couscous with toasted almonds, peppers, chilli & coriander
- House salad of young greens, grilled veggies, fresh fruit, feta & balsamic drizzle
- Salad of raw papaya, raw mango, sprouts & fresh herbs with crushed peanuts, sweet chilli dressing

Sassywich / Poi / Burger (Choice of any one)

- Crumbed cottage cheese poi with sriracha mayo, white onions & sprouts
- Cottage cheese & capsicum sandwich with house smoked BBQ sauce
- Tofu, water chestnut, cherry tomato & broccoli sandwich in Korean chilli mayo
- BBQ tofu, carrots, green peas & celery burger with kangkung

Soup / Salad (Choice of any one)

- Mushroom soup with cappuccino foam
- Leek & potato with parmesan melba
- Warm lemony couscous with toasted almonds, peppers, chilli & coriander
- House salad of young greens, grilled veggies, fresh fruit, feta & balsamic drizzle
- Salad of raw papaya, raw mango, sprouts and fresh herbs with crushed peanuts, sweet chilli dressing

Sassywich / Poi / Burger (Choice of any one)

- Deviled egg mayo & celery sandwich
- Roast chicken sandwich with our house smoked BBQ sauce
- Sesame chicken burger with tamari soya & cabbage, capsicum & sprouts slaw
- Crispy chicken poi with mustard & curry leaf cream

MAKE IT SASSIER !

MOCKTAIL
145

DRAUGHT/CRAFT BEER (200 ML)
95/195

SANGRIA / WINE
295

The Sassy Lunch

Vegetarian Rs. 610 (all inclusive)

- Mushroom soup with cappuccino foam

Choice of any one

- Warm lemony couscous with toasted almonds, peppers, chilli & coriander
- House salad of young greens, grilled veggies, fresh fruit, feta & balsamic drizzle

Choice of any one

- Spaghetti with garden fresh veggies, capers, olives & sundried tomatoes
- Brown rice paella with broad beans, olives, fennel, artichokes, marinated peppers

Choice of any one

- Dutch truffle / Sassy stacks /
Homemade vanilla ice cream

Non - Vegetarian Rs. 670 (all inclusive)

- Leek and potato soup with parmesan melba

Choice of any one

- Warm lemony couscous with toasted almonds, peppers, chilli & coriander
- Grilled basil chicken with green apple, broccoli & a soft cooked egg

Choice of any one

- Grilled chicken in our house smoked BBQ sauce, grilled veggies & colcannon
- Paprika and celery grilled chicken with braised baby potatoes & sesame French beans

Choice of any one

- Dutch truffle / Sassy stacks /
Homemade vanilla ice cream

The Sassy Indian Lunch

Vegetarian Rs. 620 (all inclusive)

- Tomato rasam

Choice of any one

- Pumpkin, corn & green chilli thecha croquettes with pomegranate molasses dip
- Amaranth leaves, moong beans & mascarpone tart with chilli jam

Choice of any one

- Fresh methi risotto
- Paneer tikka masala biryani

Choice of any one

- Dutch truffle / Sassy stacks /
Homemade vanilla ice cream

Non - Vegetarian Rs. 680 (all inclusive)

- Tomato rasam

Choice of any one

- Char-grilled jerk spiced chicken
- Crispy chicken & curry leaf tenders with sweet paprika

Choice of any one

- Homestyle chicken with buttered ladi pav
- Sassy smoked chicken tikka biryani

Choice of any one

- Dutch truffle / Sassy stacks /
Homemade vanilla ice cream

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