



LOBSTER VILLAGE

TAJ EXOTICA RESORT & SPA, GOA

DINNER



TAJ EXOTICA RESORT & SPA, GOA · CALWADD0, BENAULIM · GOA

A KISMET MENU · TAJ EXOTICA RESORT & SPA, GOA

DINNER

VEGETARIAN APPETIZERS

- Orzo Pasta Salad 875
427 Kcal
Sundried tomato, Basil
- Vegetable Spring Rolls 875
917.9 Kcal
Soy Sauce, Ginger Oil
- Crushed Avocados 875
593.7 Kcal
Coriander, Olive oil, Garlic
- Cheddar Cheese Croquette 875
2970.24 Kcal
Lime, Fried Parsley
- Gomaee Salad 925
325.2 Kcal
Roasted Sesame dressing, Asparagus, Avocado
- Edamame & Beetroot Falafel 875
340.6 Kcal
Garlic Aioli
- Kolokithaki & Garlic Aioli 875
247.1 Kcal
Deep Fried Zucchini Fritter Tower, Fried Parsley
- Crispy Enoki Mushrooms with Spicy Mayo 1200
528.24 Kcal
Enoki Mushroom, Siracha

NON-VEGETARIAN APPETIZERS

- ▲ Baby Shrimp Salad 975
712.21 Kcal
Tomato Salsa, Coriander Seeds

■ VEGETARIAN

▲ NON-VEGETARIAN

DINNER

NON-VEGETARIAN APPETIZERS · CONTINUED

	Peach, Parma Ham & Burrata Salad 212.8 Kcal Arugula, Mustard Vinaigrette	975
	Tuna Tartar 587.7 Kcal Coriander, Soy Sauce, Mayonnaise, Shallots	1225
	Meat Ball in Tomato Sauce 510.8 Kcal Crispy Potatoes	975
	Chicken Satay 638.67 Kcal Peanut Butter Sauce, Spring Onion	950
	Teriyaki Salmon Skewers 391.4 Kcal Teriyaki Glazed Salmon Cubes	1375
	Lobster Arancini with Dill & Caper Tartare 470.6 Kcal Arborio rice, Green Pea, Parmesan Cheese	1200
	Butterfly Squid & Tartare Sauce 686.2 Kcal Polenta Crusted Fried Squid with Fries	950
	Prawn Fritters 247.77 Kcal Papaya Salsa, Wasabi Mayo	950

 VEGETARIAN

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NON-VEGETARIAN MAINS

SIGNATURE LOBSTER DISHES

▲	Classic French Lobster Thermidor 612 Kcal Baked lobster, Garlic Bread, Parmesan Cheese	2500
▲	LV's Take on Lobster Thermidor 641 Kcal Baked lobster, Lobster Bisque, Garlic bread	2500
▲	Roast Chicken 2109.45 Kcal Pan Jus, Roast Baby Potato	1150
▲	Grilled Seabass 447 Kcal Lemon Butter Sauce, Grilled Asparagus	1350
▲	Duck Soya Chilli Bao 1335.2 Kcal Soya Chili sauce, Grilled Spring Onion	1350
▲	Grilled Lamb Chops with Nihari Sauce 535 Kcal Basmati rice	2200
▲	Stuffed Crab Shells 339.2 Kcal Parmesan, Aromats, Parsley	1450
▲	Pan Seared Scallops 1410.23 Kcal Green Peas Mousseline	2700
▲	Jamaican Jerk Spiced Chicken 414.2 Kcal Charred Pineapple, Coconut Mash	1150

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PREMIUM SELECTION

	Warm Chatka Crab 848.11 Kcal Chili Coriander Butter	5800
	Fettuccini Frito Di Marie 514.42 Kcal Chilly, Parmesan Cheese, Garlic Bread	1375
	Grilled Chilean Seabass 548.7476 Kcal Romesco, Sweet Potato Chips	3700
	Sichuan Spiced Soft Shell Crab 729.43 Kcal Fries	2800
	Goan Prawn Balchao Lasagna 1370.58 Kcal Toasted Poi Bread	1450
	Chicken Francese 891.67 Kcal Lemon Butter, Garlic Baguette	1150
	Grill King Prawn 534 Kcal Curry Cream, Jasmine Rice, Prawn Cracker	1875
	Seared Prawn 1326.99 Kcal Confit Tomato Garlic, Potato Gratin	1875
	Grilled Lamb Tenderloin 1065.54 Kcal Crack Green Pepper, Grilled Baby Fennel	2700

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VEGETARIAN MAINS

■	Paneer Pasanda Steak 1365.32 Kcal Saffron Rice	1125
■	Broccoli Steak with Makhani Sauce 265.0187 Kcal Nut Crumble, Herb Rice	1125
■	Cannelloni 633.72 Kcal Spinach-Ricotta Filling, Parmesan Gratin	1125
■	Broccoli, Wild Mushroom Stir Fry 143.45 Kcal Butter Rice Noodle, Sambal	1125
■	Stuffed Morels 435.6719 Kcal Saffron Rice, Mint Pea Mash	1400
■	Beetroot Steak with Malabar Curry 565.4 Kcal Herb Rice	1125

DESSERTS

Coconut Crème Caramel 888.03 Kcal Coconut Custard, Sugar Caramel	725
Tiramisu 635.64 Kcal Alcohol, Coffee, Mascarpone	725
Crepe Suzette 1089.92 Kcal Alcohol, Sauce à L'orange	800

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DESSERTS • CONTINUED

Deconstructed Banoffee Pie 725

552 Kcal

Cookie Crumble, Caramelized Banana

Silk Cake 725

430 Kcal

Super Moist Chocolate Cake

1916 Estd. 725

462.15 Kcal

Parsi Diari Kulfi, Berries

Dame Blanche 725

1765.31 Kcal

Vanilla Ice Cream, Hot Chocolate Sauce, Whipped Cream

Belgium Chocolate Mousse 725

904.72 Kcal

Belgian Dark Chocolate, Whipped Cream

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