FRANGIPANI

TRIDENT, NARIMAN POINT

MENU

TRIDENT · NARIMAN POINT · MUMBAI

A KISMET MENU · TRIDENT, NARIMAN POINT

MENU

ALL DAY BREAKFAST

The Executive Chef's Breakfast Favourites, All Day Long!

Tofu akuri
250 gms | 350 kcal
Silken tofu, caramelised onion masala, pickled gari with sweet potato and baby spinach hash, sourdough toast

Ghee roast Mysore masala dosa
435 gms | 1088 kcal
Mysore chutney, mushroom ghee roast, sambar, coconut chutney

The Frangipani soufflé omelette ✦
240 gms | 504 kcal
Filled with bell peppers and French brie with garlic butter tossed vegetables

Aunt De Souza's ross omelette ✦
310 gms | 682 kcal
Omelette, potatoes, onion, green chilli and chicken sausage in a coconut sauce

Frangipani open face bagel
350 gms | 682 kcal
Home cured salmon, crème fraîche, arugula, grapefruit coulis, caviar

The Goan "Benedict"
300 gms | 750 kcal
Poee bhakri, choris maas, poached egg, classic hollandaise

Crunchy fried chicken and waffle
400 gms | 1040 kcal
Sage maple syrup, sour cherry jus, bulls-eye egg

Banana bread French toast
400 gms | 800 kcal
Caramelised bananas, candied hazelnut, Amalfi lemon curd, black sesame ice cream

Black forest pancakes
300 gms | 720 kcal
Whipped mascarpone, brownie crumble, Belgian chocolate melt, stewed cherry

VEGETARIAN NON-VEGETARIAN VEGAN ✦ SIGNATURE

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SMALL PLATES

Appetisers and salads

Goluka farm burratina
195 gms | 116 kcal

Pickled sugar beet in sherry vinegar, macerated golden beets in white wine, toasted pecan nuts, courgette flower tempura

Quinoa, asparagus and green apple salad
150 gms | 180 kcal

Fresh mint, chèvre, toasted pumpkin seeds, rucola, chilli kokum vinaigrette

Sumac spiced halloumi and grilled avocado salad
180 gms | 352 kcal

Dehydrated tomatoes, pickled red onions, crisp butterhead, basil ranch dressing

Charred rainbow carrots
160 gms | 292 kcal

Barlotti and black garlic fondue, rocket and jalapeño relish, nut and seed granola

Mediterranean hummus bowl

Garbanzo beans, marinated olives, ash roasted beets and feta
300 gms | 500 kcal

Alexandria-style charred lamb served with pita bread
350 gms | 580 kcal

Prawns a la griglia (locally sourced)
240 gms | 360 kcal

Jumbo prawns, chilli garlic “pico de gallo”, parsley, lemon, garlic bread

Home smoked salmon tiradito
315 gms | 662 kcal

Pink and white pomelo, avocado, pickled chillies, passion fruit and cilantro “Leche de Tigre”

The Frangipani chicken salad ✦
150 gms | 270 kcal

Iceberg lettuce, smoked chicken, anchovies, garlic, lemon, Parmesan shavings, garlic croutons

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SMALL PLATES · CONTINUED

▲ Slow braised Mulwarra lamb spare ribs
300 gms | 574 kcal
Smokey barbeque glaze, pomegranate and mint Vierge, spicy cucumber salad

SOUP

● The Frangipani green minestrone ✦
200 gms | 315 kcal
Flavoured vegetables broth, brunoise vegetables, risoni, pesto Genovese

○ Roasted tomato and bellpepper soup
260 gms | 126 kcal
Hearty elixir of roasted tomatoes laced with charred bellpepper coulis

● Old world mushroom soup
210 gms | 182 kcal
Porcini velouté, thick cut mushrooms, truffle drizzle

▲ Malabar inspired raw mango and seafood soup
260 gms | 443 kcal
with Chilean sea bass, prawns and scallops, flavors of fennel and coconut

▲ Roast chicken and white onion soup
406 gms | 365 kcal
Shredded chicken, white wine, parmesan and thyme

CHAAT A LA FRANGIPANI

Signature street snacks from our iconic city of Mumbai

● Mumbai “Vada pao”
224 gms | 515 kcal
Garlic, chilli and peanut sambal, sweet and spicy chutneys

● “Bombay” masala sandwich - Mumbai’s version of a club sandwich
486 gms | 744 kcal
Spiced potatoes, tomatoes, green bell pepper, onions, sev and native cheese

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CHAAT A LA FRANGIPANI · CONTINUED

- Fried dhokla chaat - born in the suburbs perfected at Frangipani
  160 gms | 336 kcal
  Crisp dhokla, sweet yoghurt, mint chutney, "nylon" sev, pomegranate, fresh ginger

- The quintessential "Ragda pattice"
  350 gms | 600 kcal
  White pea curry, crisp potato patties, tangy kachumber, pomegranate

- "Shev" poori – the city's 'go to' snack on the run
  200 gms | 475 kcal
  Wheat and carom seed crisps, spiced potatoes, tamarind and ginger chutney "nylon" sev

INDIAN APPETISERS

- Ajwaini paneer tikka
  180 gms | 290 kcal
  Tandoori cottage cheese and bell peppers, marinated with chilli, cream and carom seeds

- Zaffrani tandoori portobello
  190 gms | 160 kcal
  Spinach and cheese stuffed portobello, Kashmiri saffron, yoghurt, freshly ground spices

- Dahi ke kebab
  172 gms | 275 kcal
  Yoghurt and cheese galletes with ginger and chillies, stuffed with homemade fig chutney

- "Super green" shammi kebab
  200 gms | 162 kcal
  Green superfood vegetable kebabs, filled with ricotta bhurani, flax seed crust

- Achaari tandoori jhinga (locally sourced)
  283 gms | 438 kcal
  Tandoor roast jumbo prawns in a tangy pickle marinade

- Malwani tawa pomfret (locally sourced)
  196 gms | 220 kcal
  Semolina-crusted pomfret fillet, marinated with kokum and coastal pepper berry

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INDIAN APPETISERS · CONTINUED

▲ Tangdi kebab
375 gms | 550 kcal
Chicken drumsticks, brown onion and almond marinade, charred in the tandoor

▲ Murgh malai ke parchey
400 gms | 600 kcal
Tandoori chicken breast, marinated with cardamom and cream

▲ Seekh kebab
290 gms | 450 kcal
Minced lamb kebabs flavored with caramelized onions, mint and black cardamom

SANDWICHES AND WRAPS

● Avocado two ways on sourdough
342 gms | 550 kcal
Candied cherry tomato, goat cheese crumble, lemon maple dressing, microgreens

Cajun-spiced Quesadillas
Filled with bell peppers, onions and Oaxaca cheese, guacamole, sour cream and salsa

● Blackened cottage cheese
275 gms | 356 kcal

▲ Blackened chicken
245 gms | 591 kcal

The Frangipani club sandwich

● Avocado crush, cheese, heirloom tomatoes, roast vegetables, iceberg, pesto Genovese ✦
480 gms | 650 kcal

▲ Smoked chicken, avocado crush, heirloom tomatoes, bacon, iceberg, over easy fried egg ✦
550 gms | 1463 kcal

Kolkata kathi rolls

● Tandoori paneer khurchan, green bell peppers and onions
350 gms | 600 kcal

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SANDWICHES AND WRAPS · CONTINUED

Tandoori chicken, masala egg wrap, green bell peppers and onions
400 gms | 887 kcal

The Frangipani "Hot Dog" ✦
400 gms | 500 kcal
Smoked chicken frank, spicy mustard, sauerkraut, dill-cucumber pickles, sweet onion relish, fresh tomatoes

Boston-style Lobster roll
400 gms | 700 kcal
Steamed brioche, spring onions, celery, brown butter mayo

GOURMET BURGERS

Double patty "Green" cheeseburger
448 gms | 721 kcal
Panko crumbed edamame, broccoli and green vegetable patty, Haas avocado, cottage cheese and cheese melt

Hand-pounded Cajun chicken burger
476 gms | 841 kcal
Toasted sesame bun, truffle mayo, mature cheddar cheese, crisp onion rings

The Frangipani pulled barbeque lamb slider ✦
481 gms | 1886 kcal
Black bun, hand-pulled 6-hour braised lamb, jalapeño, sun-dried tomatoes, cheddar melt, fried egg

THE CONIC FRANGIPANI PIZZA

anal hand-crafted pizzas on a traditional Italian crust. Whole wheat multigrain crust available on request

Margherita crudo
440 gms | 600 kcal
San Marzano tomatoes, mozzarella di bufala and basil

Super Tuscan
521 gms | 450 kcal
Bell peppers, zucchini, asparagus, sun-dried tomatoes, olives

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THE ICONIC FRANGIPANI PIZZA · CONTINUED

- Al-fungi bianco con tartufo nero
  280 gms | 700 kcal
  Truffle cream sauce, portobello, field and king mushrooms, confit garlic, caramelized onions, fresh black truffles

- Tandoori chicken
  480 gms | 700 kcal
  Red onions, pickled chilli, green bell pepper, mushroom, tikka masala sauce

- Parma ham, rocket and chèvre cheese
  440 gms | 650 kcal

- Classic pepperoni
  440 gms | 650 kcal

PASTAS AND RISOTTI

Whole wheat pasta: spaghetti | penne. Gluten free pasta: penne

- Super green ricotta lasagna
  430 gms | 650 kcal
  Asparagus, avocado, zucchini, kale spinach, toasted pistachio, parmesan fonduta

- Truffle tagliatelle Alfredo
  388 gms | 1106 kcal
  Roast mushrooms, fresh truffles, parmesan, rucola and pine nuts

- Broccoli conchiglie
  380 gms | 600 kcal
  Sun-dried tomatoes, split peas, pecorino, walnuts, kale, whipped ricotta

- Wild mushroom risotto
  320 gms | 730 kcal
  Portobello, shiitake, field mushrooms, shimeji, enoki fritters, white truffle oil

- Asparagus risotto
  320 gms | 552 kcal
  Aglio olio pepperoncini vegetables, super seeds, baby spoon tomato relish

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PASTAS AND RISOTTI · CONTINUED

- Slow-roasted butternut squash tortellini
  330 gms | 546 kcal
  Creamy sage butter, sun-dried cherry tomato, toasted pumpkin seeds, microgreens

- Spinach and ricotta ravioli
  280 gms | 872 kcal
  Fresh chilli and tomato sauce, basil, asparagus

- Gamberi casarecce alla vodka (locally sourced)
  320 gms | 672 kcal
  Vodka flambéed cochin prawns, creamy arrabbiata sauce

- Penne with grilled chicken
  380 gms | 897 kcal
  Pesto, parmesan cream, olives, semi-dried tomatoes

- Paccheri pasta
  388 gms | 1106 kcal
  Crisp bacon, organic egg carbonara sauce, milled pepper pangritata

- 16 hour slow cooked lamb agnolotti
  600 gms | 774 kcal
  Morel, edamame and onion ragout, burnt honey and lavender jus, salt-baked celeriac

- Risotto Milanaise
  355 gms | 723 kcal
  Panko crusted prawn schnitzel, asaffron and asparagus risotto

- Asian spiced grilled chicken risotto
  340 gms | 698 kcal
  Parmesan and asparagus risotto, grilled chicken thigh, red wine jus lié

INTERNATIONAL MAIN COURSE

- Crisp potato rösti (gluten free) ✦
  580 gms | 719 kcal
  Emmenthal, mushroom and sun-dried tomato ragout

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INTERNATIONAL MAIN COURSE · CONTINUED

Levantine vegetable moussaka
430 gms | 750 kcal
Grilled zucchini, eggplant, bell peppers and tomatoes baked with ras el hanout and goat cheese sauce

Thousand layer Mediterranean vegetable parmigiana
300 gms | 306 kcal
Pan-seared parmigiana, cherry tomato coulis, sesame crusted snow peas

Lobster Thermidor
650 gms | 870 kcal
Hollandaise gratin, saffron risotto, gremolata, sesame and garlic tossed vegetables

Fish and Chips (locally sourced)
340 gms | 1093 kcal
Pomfret fillet, charred Italian lemon, sweet potato chips with apple cider and togarashi dust, dill and lime tartare

Miso roast Chilean seabass
423 gms | 859 kcal
Truffle butternut squash emulsion, tabbouleh, baby courgetti

The iconic 'Frangipani chicken scallopini' ✦
482 gms | 1292 kcal
Lemon jus, pesto Genovese, vegetable spaghetti, gremolata

Chicken Schnitzel ✦
480 gms | 992 kcal
Confit garlic whipped potatoes, mushroom cream, green bean, almond, rucola and orange salad

Confit of duck leg
436 gms | 893 kcal
Roast breast, butterbean hummus, sour cherry compote, orange jus gras

16 hours braised lamb shank
600 gms | 774 kcal
Australian grass-fed lamb, saffron polenta, roast root vegetables

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INTERNATIONAL MAIN COURSE · CONTINUED

▲ Beer and treacle steeped pork cutlet
500 gms | 2000 kcal
Purple potato purée, grilled melon, port and prunes

INDIAN MAIN COURSE

● Bhindi bhurjee
300 gms | 163 kcal
Finely cut okra stir fried with onions and tomatoes, finished with coriander

● Baigan ka bharta
330 gms | 330 kcal
Charred aubergine crush, wok fried with tomatoes, roast garlic and coriander

◎ Bhaji cha kalvan
367 gms | 456 kcal
Maharashtrian favourite, vegetables braised in roasted coconut and tomato gravy

● Rasaj ki kadhi
300 gms | 330 kcal
Steamed gram flour fritters simmered in a yoghurt gravy, tempered with sesame and curry leaves

● Gucchi mutter ka korma
360 gms | 435 kcal
Kashmiri morels filled with spiced milk reduction braised with green peas, saffron and nut gravy

● Lauki ke kofte
300 gms | 826 kcal
Bottle gourd dumplings, simmered in a flavourful tomato curry

● Purani Dilli ke saag choley
320 gms | 948 kcal
Old Delhi specialty of chickpeas cooked with spinach, roast garlic and black cardamom, topped with a salad of onions, tomatoes, green chilli and chaat masala

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Paneer

Cottage cheese in your choice of cooking style

- Tikka masala - tandoor cooked, braised with tomatoes and butter
  456 gms | 967 kcal
- Methi matar malai - fenugreek leaves and green peas
  456 gms | 956 kcal
- Lehsooni saag - roast garlic and spinach
  350 gms | 961 kcal
- Kundapur prawn ghee roast (locally sourced)
  344 gms | 840 kcal
  Jumbo prawns cooked in ghee with red chillies, curry leaves and classic Mangalorean spices
- Malvani fish curry (locally sourced)
  465 gms | 987 kcal
  Pomfret fillet, dried mangosteen, green chilli and coconut curry
- Saoji chicken curry
  350 gms | 432 kcal
  Chicken specialty from central Maharashtra braised with dry coconut, black pepper and shallots
- Achaari murgh
  325 gms | 980 kcal
  Chicken slow cooked with yoghurt and an inhouse pickle spice mix
- Mutton Varhadi
  450 gms | 738 kcal
  Traditional, fiery mutton curry originating from the Vidarbha region of Maharashtra Renowned for its deep, dark gravy and rich blend of roasted spices and onions, dry coconut, and toasted sesame seeds
- Beliram meat
  364 gms | 710 kcal
  An iconic, slow-cooked North Indian mutton curry marinated and cooked in rich, spiced yogurt with coriander, garlic, and caramelised onions

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BIRYANI AND PULAO

Aloo gobhi aur methi ki tehri
440 gms | 317 kcal

Fragrant, turmeric spiced vegetable pulao from central India, cooked with potatoes, cauliflower and fenugreek

Mumbai prawn tawa pulao (gluten free, locally sourced)
550 gms | 870 kcal

Prawns and rice stir fried with vegetables and “East Indian bottle masala” served in an egg wrap, accompanied with coconut gravy

Awadhi murgh yakhni biryani (gluten free)
590 gms | 1457 kcal

Chicken cooked with Lucknowi spices, layered with saffron-infused basmati rice

ACCOMPANIMENTS

Raita
280 gms| 187 kcal

- Cucumber
- Pineapple
- Plain

Roti
80 gms | 290 kcal

- Tandoori
- Phulka

Naan
80 gms | 290 kcal

- Laccha garlic
- Butter
- Cheese

Kulcha
160 gms | 520 kcal

- Potato
- Onion
- Paneer

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ACCOMPANIMENTS · CONTINUED

Paratha
80 gms | 290 kcal
— Laccha
— Ajwaini
— Pudina

Frangipani specialty breads
— Olive, sun-dried tomato, chilli and cheese kulcha | 160gm | 520 kcal
— Missi roti| 80 gms | 290 kcal
— Bajre ki roti | 80 gms | 290 kcal

Rice

Steamed basmati rice
281 gms | 311 kcal

Jeera rice
220 gms | 550 kcal

Kerala red rice
280 gms | 314 kcal

Curd rice
220 gms | 550 kcal

Dal
— Tadkey wali dal | 220 gms | 527 kcal
— Dal makhani | 220 gms | 1131 kcal

DESSERTS

Nokcha pistachio ✦
150 gms | 590 kcal
Korean matcha green tea sponge and pistachio crémeux

Warm skillet cookie ✦
200 gms | 650 kcal
With brown butter and caramelized hazelnut ice-cream

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DESSERTS · CONTINUED

- Tropical Basque cheesecake (gluten free) ✦
  150 gms | 550 kcal
  Ruby ganache, coconut crémeux, lemon curd

- Bailey's pour over tiramisu
  220 gms | 605 kcal

- Chocolate marquise (sugar free)
  150 gms | 510 kcal
  Belgian sugar free dark chocolate

- Retro pineapple upside down cake
  160 gms | 680 kcal
  Earl grey tea anglaise, vanilla bean ice-cream

- Gypsy caramel tart
  150 gms | 510 kcal
  With mascarpone ice-cream

- Intense pistachio brulée
  220 gms | 500 kcal
  With cranberry biscotti

- Pistachio centered gulab jamun
  100 gms | 1178 kcal
  Reduced milk dumplings in a Kerala cardamom flavoured sugar syrup

- Hazelnut and white chocolate rocher kulfi
  100 gms | 430 kcal
  Saffron rabdi, 24 carat gold leaf

- Roasted peach "Fro Yo"
  190 gms | 350 kcal
  Peach yogurt, lacquered nuts, fresh fruits, chia seeds

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DESSERTS · CONTINUED

Homemade ice-cream and sorbets

- Mascarpone and vanilla bean ice-cream | 120 gms | 514 kcal
- Brown butter and caramelized hazelnut ice-cream | 120 gms | 522 kcal
- Sugar-free wild berry and cream cheese ice-cream | 120 gms | 415 kcal
- Sanguinello orange sorbet | 120 gms | 300 kcal
- Guava chaat sorbet | 120 gms | 300 kcal
- Coconut and lime sorbet | 120 gms | 330 kcal

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