

THE SPOT



SOFT OPENING

12.00 pm to 11.00 pm

All food preparations are homemade,
dishes are made to order,
some may require a bit of a wait

FROM THE STREETS

 CORNEER	180
Sweet corn, paneer, potato, paprika and pesto	
 JACK FRUIT FALAFEL	200
Pita stuffed with jackfruit falafel, tahini, pickled veggies with lettuce, tomatoes, mint chutney	
 HOMEMADE FRENCH FRIES	230
With homemade mayonnaise or ketchup or harissa	
 BANANA FLOWER VADA (3 pieces)	230
Traditional fritter with coconut chutney	
KARI BONDA (3 pieces)	240
Traditional south indian fritter with beef or chicken served with cabbage salad and tamarind sauce	
 SPINACH AND ONIONS PAKORA	240
Crispy snack from the streets of India	
SEMOLINA CRUSTED FISH	285
With tartare sauce	
SHRIMPS FRITTER	320
Beer battered and deep fried with tamarind sauce	

TASTY SOUP

 CUCUMBER GAZPACHO	240
Cold soup served with mint toasts	
PONDICHERRY CRAB SOUP	360
Crab, garlic, ginger paste, tomato	

FRESH SALADS

 VEGETABLE ROULADE	190
Zucchini roulade piped with cauliflower, green peas purée, egg plants, sundried tomatoes and veg juice served with sautéed potatoes	
 PEPPERMINT TABOULEH	240
Olive oil infused peppermint, couscous, cucumber, parsley, ginger, shallots, lime Juice, tomato with seasonal salad	
 SUMMER SALAD	300
Penne, pineapple, coconut, almond, parsley, fried onions, candied zucchini and apple (chicken + 120)	
NIÇOISE	390
Tuna, anchovy, black olives, basil, red and green pepper, boiled egg, tomato and toast	

DELICIOUS SANDWICHES, TARTINES and BURGERS

 MEDITERRANEAN TARTINE	290
Candied vegetables, pesto, aioli, grana padano, Kalamata olives, side salad	
CROQUE MONSIEUR	300
Sandwich bread, homemade ham, béchamel sauce, emmental cheese	
CROQUE MADAME	320
Sandwich bread, homemade ham, béchamel sauce, emmental cheese, sunnyside egg	
CUBANO SANDWICH	360
French baguette, pulled pork or chicken, gherkins, candied jalapenos, salad	
 THE SPOT BURGER	420
Homemade bun's bread, vegetables patties, tomato sauce, gherkins, tomato, onions and salad, served with homemade french fries	
THE SPOT CRISPY CHICKEN BURGER	490
Homemade bun's bread, bread crumb chicken, béarnaise sauce, tomato, gherkins, onions, salad, served with homemade french fries	
THE SPOT BEEF BURGER	530
Homemade bun's bread, minced beef, béarnaise sauce, tomato, gherkins, onions and salad, served with homemade french fries	

GENEROUS PASTAS

 GNOCCHI A LA PARISIENNE	380
Pâte à choux with mushroom sautéée, mushroom purée, pearl onions & emmental cheese	
 AGLIO E OLIO	380
Spaghetti, garlic, crushed black pepper, parsley, black olive, grana padano	
 ARABIATA	380
Spaghetti, tomato sauce with homemade harissa (chicken + 120)	
 CANNELLONI AND SPANICH RICOTTA	480
With béchamel sauce	
LASAGNE	480
Minced beef, tomato sauce, béchamel, emmental cheese, served with salad	
SLIPPER LOBSTER	720
Spaghetti, cherry tomatoes, roasted almond, spinach, cream	

 Vegetarian
Please inform your waiter if you have any food allergy
GST 5% and service charge 5% not included

THE SPOT



LE MENU DES CHEFS

	GRILLED EGG PLANT	320
	<i>Grilled half eggplant, candied cherry tomatoes, marinated capers, dry parsley served with salad</i>	
	PEPPER PANEER	460
	<i>South Indian pepper infused spicy gravy with Malai paneer and rice</i>	
	VEGETABLE KORMA	460
	<i>Vegetables braised with stock and sticky sauce, served with rice</i>	
	CALAMARI A LA PLANCHA	450
	<i>Marinated Calamari with herbs & garlic served with spinach, black olives, lactofermented cherry tomatoes & parmesan</i>	
	MUTTON BIRYANI	520
	<i>Long flavored mutton cooked in basmati rice and indian garam masala served with raita</i>	
	BEEF VINDALI	540
	<i>Pondicherrian speciality, portugese inspired, cooked in vinegar, served with rice</i>	
	BOEUF BOURGUIGNON	540
	<i>A French classic from Bourgogne with slow-cooked beef, red wine, carrot, potatoes, mushroom & pearl onions</i>	
	FENNEL FISH MASALA	540
	<i>Seasonal fish stuffed with fennel, marinated with garam masala & flambe with rahasya vodka (Indian vodka), accompanied with fennel salad</i>	
	FISH MALABAR CURRY	580
	<i>Traditional Kerala speciality with coconut milk and oil, malabar tamarind, ginger, served with rice</i>	
	CLASSIC BOUILLABAISSSE	630
	<i>Traditional fish speciality from south of France with potatoes, fennel, tomato, saffron, rouille sauce</i>	

TEMPTING DESSERTS

OEUF A LA NEIGE (FLOATING ISLAND)	180
<i>Snow eggs, crème Anglaise.</i>	
PAIN PERDU	240
<i>French toast with caramelized apple and vanilla ice cream</i>	
BANANA MACARON	280
<i>With banana curd</i>	
CHOCOLATE TART	300
LEMON TART	320
<i>With meringue</i>	
PARIS BREST	360
<i>Pate à choux, almond, cream, caramel sauce.</i>	
CAFÉ GOURMAND	360
<i>3 pieces pastry varieties with espresso</i>	

CAKE

ORANGE MARMELADE AND CHOCOLATE	180
MARBLE	180

NATURAL ICE CREAM AND SORBET

(from our local supplier)

ICE CREAM

FIORE DI LATTE (MILK)	220
VANILLA	240
COFFEE	240
CHOCOLATE	240
NOCCIOLA (HAZELNUT)	280
AFFOGATO (FIORE DI LATTE WITH ESPRESSO)	320

SORBET (SEASONAL AVAILABILITIES)

LEMON	240
MANGO	260
STRAWBERRY	260

 Vegetarian

Please inform your waiter if you have any food allergy
GST 5% and service charge 5% not included