

# 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

## LE MENU DES CHEFS

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

## TEMPTING DESSERTS

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

## CAKE

<b>ORANGE MARMELADE AND CHOCOLATE</b>	<b>180</b>
<b>MARBLE</b>	<b>180</b>

## NATURAL ICE CREAM AND SORBET

(from our local supplier)

### ICE CREAM

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

### SORBET (SEASONAL AVAILABILITIES)

<b>LEMON</b>	<b>240</b>
<b>MANGO</b>	<b>260</b>
<b>STRAWBERRY</b>	<b>260</b>

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