



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)	260
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	320
With tartare sauce	
SHRIMPS FRITTER	380
Beer battered and deep fried with tamarind sauce	

TASTY SOUP

 CUCUMBER GAZPACHO	240
Cold soup served with mint toasts	
PONDICHERRY CRAB SOUP	380
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	320
Penne, pineapple, coconut, almond, parsley, fried onions, candied zucchini and apple (chicken + 120)	
NIÇOISE	460
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	460
Sandwich bread, homemade ham, béchamel sauce, emmental cheese	
CROQUE MADAME	480
Sandwich bread, homemade ham, béchamel sauce, emmental cheese, sunnyside egg	
CUBANO SANDWICH	480
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	520
Homemade bun's bread, bread crumb chicken, béarnaise sauce, tomato, gherkins, onions, salad, served with homemade french fries	
THE SPOT BEEF BURGER	550
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 sauté, 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 SPIANCH RICOTTA	480
With béchamel sauce	
LASAGNE	480
Minced beef, tomato sauce, béchamel, emmental cheese, served with salad	
SLIPPER LOBSTER (on availability)	790
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

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

TEMPTING DESSERTS

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

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