

THE OASIS

Multi Cuisine Coastal Kitchen

The Oasis - Great coastal flavours indulged in Indian and Pan Asian cooking is what you will experience in this epicurean journey. Cuisine is fiery, tasty food that goes hand in hand with good times and good friends - so well suited to our casual way of life.

Our aim is to deliver everything that is exciting and fresh food to our guests, banishing old perceptions of heavy, greasy, taste bud-searing Indian food. From the beaches of Kerala and Goa, to the coastal belt of Karnataka & Maharashtra has an incredible variety of fresh and vibrant flavours to offer in regard to coastal cuisine. All of this rich culinary culture has inspired our delicious salads soups and Curries.

In this chapter our Chefs enjoyed mixing some of the traditional Indian recipes too with an accent of Pan Asian cuisine which is very subtle and yet vibrant in character. The Oasis Kitchen emphasises on delectable food prepared with finest ingredients of luxurious quality using Traditional cooking methods, subtle spices with a dash of contemporary flair. All our Marinations are made with handpicked spices that are roasted and grounded in house by our master chefs. In addition to the range of seafood and meats the vegetarian aspect of a meal is also have taken care with a selection of finest local farm fresh vegetables.

You may also notice in our drinks menu Finest Wines, Signature cocktails & Night caps. We also have a listing of popular varietals of great Margaritas, Mojitos, Martinis and much, much more to choose. Please ask your server to suggest the best drink suited with your chosen menu.

We love this food and believe that you will too.

BON APPETITE

SOUPS

- SHORBA SHAHI PASAND** 215
Soup originated from Kashmir. Shorba is a Chicken broth made in clay pot with cloves and coriander. Shorba is rich in proteins and a great remedy for weak bones.
- BHUNA LASOON KA SHORBA**) 225
Mutton broth cooked overnight with herbs and roasted garlic. Mutton broths contain a high quantity of the vital minerals calcium, phosphorous, magnesium sulphur, sodium and Potassium
- HOT AND SOUR (VEG, CHICKEN, SEA FOOD)**) 195/215/245
Soup made with a touch of tangy soya. Chinese soup claimed variously by the regional cuisines of Beijing and Sichuan as a regional dish.
- MANCHOW (VEG, CHICKEN, SEA FOOD)**) 195/215/245
All-time favourite, Dark brown soup prepared with various vegetables, chicken or seafood thickened with stock and corn flour, and flavoured with relatively generous doses of soya sauce, salt, garlic and chilli peppers.
- BURNT GARLIC (CHICKEN /PRAWNS/CRAB)** 215/245/245
A south east street foodies favourite Soup. A soup based on more than 50 cloves of garlic, onions, thyme and lemon will destroy almost any virus that enters its path including colds, flu and even nor virus.
- TOM KHA (VEG /CHICKEN/PRAWNS)** 195/215/245
Also known as tom kha kai or chicken galangal soup, it is a creamy soup with bright flavours and a powerful aroma. The chicken, vegetables, prawns and coconut milk are the primary sources of the 6 grams of protein in each serving of tom kha
- SPICY CRAB MEAT**)) 245
Crab meat with a crushed pepper and coriander. Crab meat is high in vitamins and high quality proteins and amino acids. It is also rich in minerals such as calcium, copper, zinc, phosphorous and iron. It has lower levels of fat and carbohydrates.

) - Spicy)) - Very Spicy

If You Have any Dietary Restrictions and Allergies Please Inform Your Server

Medium of cooking is Soybean Oil

Taxes as Applicable (Service Tax – 5.60%, SBC – 0.20%),

We Levy No Service Charge.

SALADS

- GREEN SALAD** 160
Fresh seasonal hand-picked vegetables served on bed of lettuce.
- GREEK SALAD** 245
Juicy Tomatoes, crispy cucumber, sliced red onions, green pepper, feta cheese, olives tossed with oregano olive oil dressing.
- CLASSIC CAESAR SALAD (CHICKEN /BACON)** 295
Classic Italian salad with crisp romaine lettuce, lemon juice, olive oil, egg, anchovies, and garlic dressed with parmesan cheese, black pepper and croutons. The salad's creation is attributed to restaurateur Caesar Cardini, an Italian immigrant who operated restaurants in Mexico and the United States.

STARTERS

VEGETARIAN

- KOTHIMBIR VADI** 260
A Maharashtra's delicacy! Coriander fritters with Indian spices. Cilantro herb is very low in calories and contains no cholesterol.
- ACHARI PANEER JAITUNI** 280
Cottage Cheese stuffed with olives and marinated with pickled Indian spices. Olives contain vitamin E and minerals like copper, calcium and iron.
- SEEKH SUBZ BAHAR** 260
Minced mixed vegetables and cheese skewered and grilled in tandoor.
- KHUMB DAK BANGLE** 280
Hand-picked mushroom stuffed and cooked in tandoor. Mushrooms are low in calories, fat and gluten free
- TANDOORI BROCCOLI LAJAWAB** 295
Broccoli marinated in kasundi mustard, cream and cheese. The word broccoli comes from the Italian plural of broccolo which mean "the flowering crest of cabbage"
- HARA BHARA KEBAB** 260
Assortment of finely chopped green vegetables, spices, herbs and cashew nut
- CHILLY BASIL COTTAGE CHEESE** 280
This is a Thai preparation of Cottage Cheese and Basil.
- SALT AND PEPPER VEGETABLES** 260
Crispy vegetables done the Oriental Way.
- POPIAH** 285
Thai vegetable spring roll a popular dish from central Thailand and mainland China, Singapore, Malaysia and Taiwan there are "popiah parties" at home, where the ingredients are laid out and guests make their own popiah with proportions ingredients to their own personal liking.
- CRISPY CORN KERNELS** 285
Corn tossed in schezwan sauce.

NON - VEGETARIAN

- TANDOORI CHOOZA**) 355
Indian spring chicken marinated in yoghurt. Seasoned with spice mixture cooked in tandoor pot. In India, tandoori cooking was traditionally associated with the Punjab, and became popular in the mainstream after the 1947 partition when Punjabis resettled in places such as Delhi.
- MURGH KE SHOLE**)) 345
Classical Chicken tikka in Red Indian spices.
- RESHMI TANGDI LASOONI**) 375
Char grilled chicken drum sticks marinated with north Indian spices and garlic.
- GHEE ROAST (CHICKEN / PRAWNS)**) 355/475
A South Indian delicacy with whole chillies and spices, ground to smooth paste and cooked in pure ghee. The origins of this dish can be traced from a small town in Karnataka called Kundanpur a century ago.
- BBQ CHICKEN WINGS** 325
Deep fried chicken wings tossed with barbeque sauce. It Contains 360 calories, zero fat. This dish was invented in 1964 in Buffalo city, New York.
- SATAY GAI** 375
Grilled Supreme of chicken marinated with garlic, lemon grass, chilli, basil served with spicy and tangy peanut sauce.
- SCHEZWAN PEPPER CHICKEN**) 355
Wok tossed chicken cubes with schezwan peppers. Originated from Sichuan province in China. Szechuan cuisine often contains food preserved through pickling, salting, and drying and is generally spicy owing to heavy application of chilli oil.
- PRAWNS CHILLY OYSTER**) 475
Fresh prawn's wok fried in chilli, herbs and Oyster sauce.
- SAMUNDRI JHINGA**) 495
Oasis signature- Prawns in smoky garlic flavoured spices. We got it right after 42 attempts. To serve you one!
- BOMBIL FRY**) 360
Fried Bombay duck cooked in Malwan spices. According to local Bangladeshi stories, the term Bombay duck was first coined by Robert Clive, after he tasted a piece during his conquest of Bengal. It is said that he associated the pungent smell with that of the newspapers and mail which would come into the cantonments from Bombay.
- SURMAI RAWA FRY**) 455
Shallow fried Marinated fish coated with semolina. Surmai fish in English often called King Fish or King Fish Mackerel found mostly in Indian Ocean. It is also called Indo-Pacific king Mackerel

TANDOORI RAWAS TIKKA	395
<i>Indian Salmon cooked in tandoor. Our answer to the Michelin Star Salmon Tikkas.</i>	
MAHI GULNAR	750
<i>Tandoori Pomfret cooked in clay oven. Fish is a great source of heart healthy Omega 3 and high quality protein.</i>	
POMFRET TAWA FRY)	750
<i>Line caught Pomfret marinated in smooth paste of chilli, clove, cumin, ginger, and garlic cooked in hot plate.</i>	
STEAMED POMFRET	725
<i>Healthy option. It may be considered well for your skin for its high vitamin A, vitamin B3, and vitamin E content</i>	
PRAWNS IN CHOICE OF SAUCE (BUTTER GARLIC/SCHEZWAN/CHILLI PEPPER)	495
CRAB IN CHOICE OF SAUCE (SCHEZWAN / CHILLI PEPPER)	775
<i>Crab cooked in spicy sauce</i>	
GALOUTI KEBAB	425
<i>Galouti means 'melt in your mouth '! Nawabi preparation of minced meat with authentic hand grounded spices. Served with ultra tawa paratha</i>	
AFGHANI MUTTON KI SEEKH	395
<i>Ancient Afghani recipe of mutton with Ginger, onion and garlic marinated for 48 hours.</i>	
NAM PRIK (CHICKEN/PRAWNS)))	345/475
<i>Spicy chilli based hot Thai sauce</i>	
DIM SUM (VEG AND CHICKEN)	295/365
<i>Minced vegetables /chicken wrapped in rolled flour and steamed.</i>	
MAIN COURSE	
VEGETARIAN	
PANEER KHURCHAN	325
<i>Cottage cheese with bell peppers in rich tomato gravy. A vegetarian's delight.</i>	
PANEER HARIYALI	325
<i>Cottage cheese with delicious fresh spinach based gravy.</i>	
DIWANI HANDI	310
<i>Chefs special mix vegetables in rich tomato gravy</i>	
BATATYA CHA RASSA)	285
<i>Typical Maharashtra home style potatoes rolled up in curry.</i>	
BHARLI VANGI)	285
<i>Stuffed eggplants slow cooked on flame.</i>	
SHENGA BATATA MALWANI	275
<i>Drum sticks with potato cooked in coarsed onion and tomatoes.</i>	

BHINDI MALWANI)	275
<i>Okra cooked in Malwani masala.</i>	
METHI MATAR MALAI	295
<i>All-time favourite, a delightful combination of fenugreek, peas in creamy cashew nut gravy.</i>	
METHI KONKANI	295
<i>A Must try Konkani's favourite. Fenugreek steamed and cooked with spices.</i>	
MALAI KOFTA CURRY	315
<i>Soft dumplings of cheese and potato, stuffed with dry fruits in rich cashew nut gravy.</i>	
DAL MAHARANI	235
<i>Black urad dal and red kidney beans cooked overnight on charcoal with butter and cream flavoured with coriander and kasoori methi.</i>	
DAL TADKA	215
<i>Yellow lentils cooked with chopped tomatoes, onion and garlic, finished in frying pan tempered with cumin.</i>	
EXOTIC HOT POT VEGETABLE	295
PANEER IN CHILLI BASIL)	315
<i>Cottage cheese tossed in bell peppers, spring onion and fresh chillies.</i>	
CHINESE GREENS	315
<i>Cabbage, broccoli, Pok-Choy and bamboo shoots in Hunan sauce</i>	
PENANG CURRY (VEG / CHICKEN / PRAWNS)	295/375/475
<i>Authentic Malay curry flavoured with coriander, galangal and lemongrass.</i>	
MASSAMAM CURRY (VEG /CHICKEN/PRAWNS)	295/375/475
<i>Thai curry with potatoes and peanuts cooked in coconut milk flavoured with kafir lime.</i>	
CHICKEN KORI ROTI	425
<i>Chicken cooked in coconut based spicy manglorian curry served with crispy dried rice pancakes.</i>	
SUKHA (CHICKEN/CRAB/PRAWNS))	375/495/495
<i>Authentic dish made in typical manglorian style with coarsely ground coconut and whole spices.</i>	
MURGH MAKHANWALA	385
<i>Succulent pieces of chicken tikka in rich creamy tomato gravy.</i>	
KUNG PAO CHICKEN	355
<i>Also known as Gong Bao or kung Po, is a spicy stir-fry dish made with chicken, peanuts, vegetables, and chilli peppers.</i>	
STIR FRIED SCHEZWAN CHICKEN	355
<i>A oriental preparation of Chicken cooked with chilli paste and ginger</i>	

MANGLORIAN CURRY (CHICKEN/FISH/PRAWNS) 385/395/495
Our Chefs special!! Cooked in a curry paste made with a base of coconut in traditional Manglorian style

GOAN CURRY (FISH/CRAB/PRAWNS/POMFRET) 375/495/475/725
Traditional curry from coast of Goa.

PRAWNS (BUTTER GARLIC/SCHZWAN/CHILLI PEPPER) 495

KOTHIMBIR MUTTON 435
Oasis signature preparation made tender mutton cooked with special malwan masala, flavoured with kothimbir.

RARA GOSHT 435
Special recommendation from our Master Chef - Tender lamb cubes and minced lamb meat in spicy brown gravy.

PEKING STYLE SHREDDED LAMB 435
A traditional Peking dish originated from Beijing. Chicken with classic sweet bean paste, onions, corn starch and White pepper

THAI CURRY (RED/GREEN)
Served with timbale of rice

CHICKEN WITH CHOICE OF CURRY 435

SEA FOOD WITH CHOICE OF CURRY 495

SQUID (CHILLY OYSTER/SCHZWAN/SWEET AND SOUR) 395

LOBSTER (BUTTER GARLIC/CHILLI PAPER/SCHZWAN) 1500

RICE & NOODLES

STEAMED BASMATI RICE 155

BIRYANI (VEG / CHICKEN / MUTTON) 295/375/415
Indian rice preparation flavoured with saffron slow cooked in Dum.

FRIED RICE (VEG / CHICKEN / SEA FOOD) 235/280/310
High flamed wok tossed seasoned rice

CHANG MAI NOODLES 295
Pan fried noodles topped with vegetables.

THAI BASIL NOODLES (VEG /CHICKEN / SEA FOOD) 295/335/345
Flat Thai style basil flavoured noodles.

BRUNT GARLIC CHILLI POT RICE/NOODLES (VEG/CHICKEN/PRAWNS) 295/335/395
A traditional dish from Southern region of China, Malaysia and Singapore. Rice cooked in clay pot over charcoal oven.

NASI GORENG 395
A traditional Indonesian rice delicacy flavoured with sambal sauce & served with a fried egg and succulent chicken /prawn satay. Rated as the words top 50 rice dish

INDIAN BREADS

MALABARI PARATHA	65
TANDOORI ROTI	45
TANDOORI NAAN	55
LACCHA PARATHA	60
MISSI ROTI	55
PHULKA	65
ROTI KI TOKRI (Assortments of four types of breads)	150
STUFFED KULCHA (Onion/Aloo/Paneer)	95

ACCOMPANIMENTS

RAITA (<i>Mix vegetables / Boondi / Mint</i>)	145
PAPAD (roasted / Fried)	45
MASALA PAPAD	75

DESSERTS

LITCHI WITH ICE CREAM	230
KULFI	195
GULAB JAMUN	185
<i>Popular hot dessert in the Indian sub continental made from khoya (Milk Solid), flour, deep fried. Served with sugar syrup flavoured with cardamom, rosewater and saffron</i>	
RASMALAI	185
<i>Chena cakes boiled in sugar syrup, served with sweetened thick mild flavoured milk with saffron</i>	
TIRAMISU	185
<i>All-time Italian Favourite Mascarpone cheese showered with coco, egg yolk and espresso,</i>	
BLUEBERRY CHEESE CAKE	230
<i>New York style cheese cake with chocolate fondue</i>	
CLASSIC CREAM- BRULEE	230
<i>A classic French dessert topped with caramelized sugar served with berries compote</i>	
CHOCOLATE BROWNIE	230
CREPES SUZETTE	250
<i>French classic consisting of a crêpe with beurre Suzette, a sauce of caramelized sugar and butter, tangerine or orange juice, zest and orange flavour liqueur on top, served flambé.</i>	
BARBADOS BANANA	250
<i>A simple West Indian banana flambé with vintage rum recipe for you to cook a great meal for family or friends</i>	

