



delicacies from the grill,
tandoori specialties from the traditional oven,
wood fired oven pizza...

open daily 12:30 – 14:30 (for pizza and salads only) and 19:30 – 21:30
advance reservation required for dinner



REETHI GRILL SIGNATURE DISHES

Grilled Lobster	mediterranean or tandoori style or with special chef's marinade, served with cheese potato wedges, sautéed beans and burned butter sage sauce	80.00
Grilled Jumbo Prawns	 marinated with basil and lemongrass and served with baked potato, buttered asparagus and white wine lemon-butter reduction	70.00
Grilled Rib Eye Steak	with fingerling potatoes, sautéed summer vegetables and chimichurri salsa	60.00
Grilled T-Bone Steak	served with cajun fried potato wedges, mushroom ratatouille, grilled corn and pepper salsa	55.00
Surf and Turf Platter	jumbo prawns and beef ribbons, served with potato gratin, bouquet of greens and lemon beurre blanc	50.00



SOUPS

Mushroom Cappuccino	✓	
trio of mushroom soup		12.00
topped with cumin espuma		
Tamatar Ka Shorba	✓	
traditional tomato soup		12.00
with indian spices and herbs		
Creamy Garlic Seafood Soup		
served with cheese garlic croûtons		15.00
Moroccan Chicken Carrot Soup		
chicken broth flavored with arabic spices		14.00

SALADS

Mixed Green	✓	
with mustard dressing		12.00
Caprese	✓	
tomato, mozzarella and basil,		
served with grilled eggplant and greens,		
drizzled with basil oil		12.00
Tuna Salad		
grilled tuna loin, shredded fennel and frisée,		
sundried tomato reduction		14.00
Ocean Fresh		
mixed seafood, assorted lettuce,		
drizzled with cocktail mayonnaise		18.00

STARTERS

Vegetable Samosa 	two samosas with chickpeas masala, served with yogurt and mint chutney	12.00
Aloo Tikki Chaat 	potato cake with chickpeas masala, served with yogurt and mint chutney	12.00
Arabic Mezze Platter 	hummus, greek salad, halloumi cheese and olives	15.00
Duo of Cauliflower with Seared Scallops	roasted and puréed cauliflower, topped with balsamic pearls	20.00
Tuna Carpaccio	finely sliced tuna loin crusted with assorted peppers and sesame, drizzled with avocado pesto	15.00
Beef Carpaccio	finely sliced beef tenderloin with anchovy aioli and truffle olive oil reduction	18.00
Parma Ham Melon Timbale 	basil and red vinegar flavored melon wrapped in parma ham and drizzled with lemon olive oil	16.00

RICE

Seafood Risotto

creamy saffron risotto with grilled prawns,
mussels, calamari, asparagus
and parmesan shavings

25.00

Dum Biryani

mint, coriander and rose water flavored rice
served with papadum, pickle and raita

vegetable 

20.00

prawn

35.00

chicken

25.00

lamb

25.00

PASTA

Fettuccine alla Pescatora

fettuccine and mixed seafood
tossed in creamy vodka sauce

25.00

Spaghetti Pesto Rosso

spaghetti with spicy grilled chicken tenderloin,
crème fraiche and red pesto

25.00

Farfalle Ai Funghi Misti Con Ricotta

farfalle with mushrooms, sundried tomato,
asparagus and pesto, sprinkled with pine nuts

20.00

PIZZA FROM THE WOOD FIRED OVEN

Margherita 	pizza sauce, cherry tomato, fresh basil and cheese	15.00
Cherry Tomato and Goat Cheese 	pizza sauce, brushed with olive oil pesto, cherry tomato, basil, mozzarella and goat cheese	16.00
Tuna	pizza sauce, tuna flakes with sautéed onion and cheese	18.00
Reethi Seafood	pizza sauce, sautéed mixed seafood and cheese	20.00
Tandoori Chicken 	pizza sauce, marinated tandoori chicken, chili flakes, pizza sauce and cheese	20.00
Jamaican Jerk Chicken 	pizza sauce, marinated grilled chicken stripes with bell peppers and onion	18.00
Philly Beef Steak and Cheese	pizza sauce, sautéed beef, mushroom, bell peppers and cheese	20.00
Prosciutto, Fig and Frisée 	pizza sauce, parma ham, dried fig, mozzarella and goat cheese with frisée lettuce	18.00
Calzone – Vegetable  or Italian Sausage 	with eggplant, fresh basil, grilled peppers, ricotta, mozzarella and parmesan cheese	18.00

INDIAN BREADS



Tandoori Roti	4.00
Naan	4.00
Butter Naan, Garlic Naan	4.00
Cheese Naan	5.00

VEGETARIAN



Mediterranean Vegetable Composition marinated grilled eggplant, bell peppers, zucchini and fennel bulb, served over goat cheese polenta and pineapple salsa	25.00
Kadai Paneer indian cottage cheese and bell peppers in tomato-onion gravy	18.00
Paneer Tikka indian cottage cheese grilled with spices and yogurt, served with mint chutney and salad	16.00
Dal Makhani black lentil curry in a tomato and cream gravy	16.00
Peas, Mushroom and Cashew Curry simmered in brown onion paste, flavored with spices	14.00



SEAFOOD

Seafood Platter

chef special marinade mixed seafood
with mashed potato, greens and lemon oil 35.00

Grilled Tuna Steak

marinated in paprika flavored olive oil,
with maldivian rice, sautéed vegetables
and fennel tomato relish 30.00

Grilled Reef Fish Fillet

chef special marinade, served with cajun fries,
grilled vegetables and garlic butter sauce 30.00

Fish Tikka

fish chunks marinated in spices and yogurt,
with mint chutney and salad 25.00

CHICKEN

Seared Chicken Fillet 	coriander and garlic infused chicken fillet served with lyonnaise potatoes, seasonal veggies and red wine sauce	30.00
Lebanese Chicken Kebabs	served with pita bread, green salad and hummus	26.00
Tangdi Kebab	chicken drumstick in panjabi spices and cheese, served with mint chutney and kachumber salad	25.00
Tandoori Chicken Tikka	chicken chunks with indian spices and yogurt, served with mint chutney and salad	28.00
Traditional Tandoori Chicken	chicken in authentic tandoori masala, served with naan, onion salad and mint chutney	35.00
Butter Chicken Curry	boneless chicken tikka simmered in mild onion tomato and cashew gravy	30.00

MEAT

Seared Jerk Pork Ribs 	served with sweet potato fries, corn on the cob and white BBQ sauce	35.00
Honey Balsamic Glazed Lamb Chops	served with cajun potato wedges, buttered vegetables and pink pepper sauce	40.00
Lamb Mulukhiyah	egyptian style lamb cubes, simmered in arabic spinach sauce, served with saffron pine nut rice, greek salad and hummus	30.00
Mutton Seekh Kebab	minced mutton with cheese and coriander, flavored with chat masala	26.00
Mutton Rogan Josh	slow cooked mutton served with steamed rice and salad	28.00
Tandoori Khazana	platter of grilled chicken, lamb, prawns and fish marinated in indian spices and yogurt, served with naan and mint chutney	50.00

 vegetarian

 alcohol

 pork



DESSERTS

White Chocolate Hazelnut Magnum	
white chocolate mousse with edible chocolate soil, hazelnut micro sponge, crystallized hazelnut, chocolate meringue	16.00
Sicilian Orange Cake	
orange torte topped with honey whipped ganache, chocolate orange shards, orange caviar and homemade cream cheese ice cream	16.00
Soft Centered Dark Chocolate Cake	
soft centered chocolate dome served with homemade vanilla ice cream	17.00
Jasmine Pannacotta 	
jasmine pannacotta with ginger granite, fresh fruits	16.00
Churros	
classical churros served with chocolate sauce, vanilla sauce, butterscotch	15.00
Coconut Mousse 	
with pineapple caviar	17.00
Fried Ice Cream	
chocolate sauce, sweetened cream	10.00
Homemade Sorbet  or Ice Cream by Scoop	
please check with your waiter for chef crafted flavours	4.00
Fresh Fruit Platter 	
please check with your waiter for seasonal selection	18.00
Cheese Selection	
four different kinds of cheese, with pears, walnuts and celery, served with white chocolate ganache and crackers	22.00

all prices are in USD
and subject to 28.7% service charge and government tax