



# THE SEA FOLKS

MEDITERRANEAN | SEAFOOD | INDIAN



# THE SEA FOLKS

MEDITERRANEAN | SEAFOOD | INDIAN

**We are Sea folks, The sea is our domain.  
Shallow or deep, cold or warm, blue  
or green, nothing excites us more than  
the vast expanse of our seas and its  
inhabitants. We have spent a lifetime  
learning and loving the intricacies that  
define the myriad forms of lives in the sea.**

**This is a homage to that obsession.**

**An exquisite representation of the  
finest seafoods from the shores of  
the Mediterranean, crafted with an  
immaculate attention to details, using  
specially chosen ingredients, all under the  
masterful guidance of the captain of the  
cruise, Chef Vijayan Parakkal. For good  
measure, there are the timeless tandoor  
dishes of India too.**

**For a voyage like no other, ladies and gentlemen,**

**welcome on board.**



## SALAD

### QUINOA CRANBERRY VEG 295

Baby arugula, organic quinoa, bell pepper, avocado, cherry tomato and cranberry combined with citrus dressing.

### GREEK SALAD VEG 295

Mix lettuce, onion, three colors of Bell peppers, tomato, cucumber, black olive, feta cheese with lemon oregano dressing.

### BURRATA SALAD VEG 355

Burrata cheese, heirloom tomato with basil gremolata.

### HUMMUS VEG 265

Mashed chickpeas blended with tahini, lemon juice, and garlic.

### BABA GHANOUSH VEG 245

Eggplant mixed with onion, parsley, tomato, olive oil, lemon juice and seasonings.

### MEZZE PLATTER VEG 435

Hummus, tabbouleh, baba ghanoush, lebaneh and falafel with pita bread.



### SALMON TABBULEH NON-VEG 345

Smoked salmon, capers, tomato, parsley, mint, bulgur, onion, seasoned with olive oil.

### TUNA NIÇOISE SALAD NON-VEG 325

Tuna, quail egg, onion, peppers, cucumber, green beans, basil and olive dressing.

### CAESAR SALAD NON-VEG 335/345/355

(Chicken/Shrimps/Smoked salmon)  
Green Lettuce tossed with caesar dressing, homemade sundried tomatoes.



## SOUP

### CLASSIC MINISTRONE VEG 215

Rich Italian veg soup.

### MUSHROOM SOUP VEG 235

Creamy blend of truffle and mushrooms simmered to perfection.

### TOMATO DHANIYA VEG 215 KA SHORBA

Soup of fresh garden tomato cooked with ginger garlic and flavoured with coriander.

### MURGH YAKHANI SHORBA NON-VEG 235

Cumin and cardamom flavoured.

### CREAM OF CHICKEN NON-VEG 245

Creamy chicken soup with almond flakes.

### TUSCAN SEAFOOD SOUP NON-VEG 275

Mix seafood in tomato broth with fennel and chili flakes.





## STARTERS

### FALAFEL VEG

Deep fried chick-peas dumplings with tahini lebneh sauce.

### CHEESE PAPRIKA BALL VEG 275

Cheese ball with spicy tomato mayo.

### BURRATA NEPOLITANA NON-VEG 375

Burrata cheese with anchovy pepper corn and marinara sauce.

### GARLIC BUTTER PRAWNS NON-VEG 395

Queen prawns, Bokchoy, creamy butter garlic sauce and garlic chips.

### WASABI PRAWNS NON-VEG 395

Queen prawns with wasabi mayo.

### CRISPY CALAMARI NON-VEG 295

Drizzle with garlic aioli.

### BAKED MUSSELS NON-VEG 285

Mussels crusted with herbs.

### FRANKY CHICKEN WINGS NON-VEG 285

Crispy panko chicken wings tossed with sticky buffalo sauce.

### CHICKEN STRIPS NON-VEG 285

Glaze with herbs and served with balsamic ketchup.

### CHICKEN BITES NON-VEG 295

Crispy fried chicken served with chili.

### CHICKEN LOADED FRIES NON-VEG 295

Combination of french fries and crumbed fried chicken mixed with creamy cheese sauce.

### BEEF CARPACCIO NON-VEG 275

Thin raw cut of beef with arugula, capers, sundried tomato, mushroom and parmesan flakes.



BEEF CARPACCIO

## INDIAN STARTERS

### ACHARI PANEER TIKKA VEG 445

Cottage cheese marinated with Chili yogurt and flavored with achar.



ACHARI PANEER TIKKA

### TANDOORI SUBZI KHAZANA 795 PLATTER VEG

Tandoori mushroom, malai broccoli, tandoori potato, Achari paneer, capsicum, tomato, onion with yogurt marination.

### HARA BHARA KEBAB VEG 325

Green peas and potatoes tikki stuffed with creamy cheese.

### PUNJABI SAMOSA VEG 245

Crisp fried Indian snack with a mild spicy potato peas filling.

### TANDOORI SHABNAM VEG 395

Cheese stuffed mushroom marinated with yoghurt and indian spices.

### MALAI BROCOLI VEG 315

Malai marinated broccoli.

### TANDOORI LOBSTER NON-VEG 1975

Whole lobster prepared with yogurt and spices in clay oven.

### MIX TANDOORI PLATTER NON-VEG 1495

A mixed platter of king prawn, lambgilafi lasooni murgh tikka, badami murgh, fish tikka.



MIX TANDOORI PLATTER



### RAJ KACHORI CHAAT VEG

Tangy black chickpea and potato relish spiced with tamarind chutney and yoghurt.

315

### TANDOORI LASOONI JHINGA NON-VEG

Garlic infused king prawn roasted in tandoori.

695

### HARIYALI LAMB CHAAP NON-VEG

Lamb ribs with mint coriander marination and handmade spices slow cooked in tandoor to perfection.

895

### MURGH TIKKA ABIR NON-VEG

Boneless chicken marinated with kashmiri chili, yogurt and roasted in tandoor.

435

### BADAMI MURGH NON-VEG

Boneless chicken breast blended with cream cheese, almond paste, malt vinegar, green chili and coriander, charred in tandoor.

435

### TANDOORI CHICKEN NON-VEG

Breast and leg of chicken marinated with yogurt, indian spices and cooked in a tandoor.

475

### AJWAIN FISH TIKKA NON-VEG

Medallions of fish marinated in ajwain flavored yogurt.

435

### GOSHT GILAFI NON-VEG

Minced mutton with sinking flavoured of mint and brown onion and exotic spices creating an extra ordinary flavoured.

465

## KIDS CORNER

### SPAGHETTI POMODORO VEG

Long pasta served with pomodoro sauce and cheese.

195

### FOUR CHEESE MAC VEG

Macaroni pasta combined with cheddar, mozzarella, parmesan, jack cheese and cheese ball.

245

### FRENCH FRIES VEG

A strip of potato typically cooked by being fried in deep fat.

195

### FISH & CHIPS NON-VEG

Crumbed fish served with french fries, and tartar sauce.

245

### CHICKEN TENDER NON-VEG

Chicken strips served with sweet chilly mayo.

215





## INDIAN MAIN COURSE

### DAL MAKHANI

A harmony of lentil, simmered overnight on a coal and finished with tomatoes, ginger garlic, cream and a dollop of unsalted butter.

295

### CHICKEN KHAS MAKHANI 565

Tandoori boneless chicken cooked in tomato and smooth butter sauce.

### DAL TADKA

Yellow lentil tempered with cumin seeds, onions and tomatoes.

265

### CHICKEN TIKKA MASALA 545

Tandoori boneless chicken cooked in onion tomato gravy.

### PALAK PANEER

Cottage cheese cooked in fresh spinach paste and touch of fresh cream.

445

### AACHARI MURGH 565

Boneless chicken with Aachari flavored.

### PANEER LABABDAR

Cottage cheese tossed in rich onion and tomato gravy with Indian spices.

465

### CHICKEN DO PYAZA 565

Tender boneless chicken cooked with onion and aromatic spices.

### ALOO GOBI

Cube potatoes and cauliflower cooked with onions and tomato gravy flavoured with Khara masala.

365

### KADAI MURGH 565

Tender boneless chicken cooked with onion and tomatoes in Indian wok.

### ALOO JEERA

Cube potato tossed with onion,

365

### KADAI PRAWNS 695

King Prawns cooked in a "Kadai" Indian wok with onion and tomatoes.

### KADAI PANEER

Paneer stir fried with bell pepper, onion, green chillies in kadai masala.

465

### MALAI CHINGRI 695

King Prawns cooked with tender coconut milk and Indian spices.

### PUNJABI CHANA MASALA 365

Chickpeas spiced with special chana masala made of carom seeds, raw mango powder, pomegranate seeds and flavored with cumin seeds.



BHINDI NAZAKAT

### BHINDI NAZAKAT

Ladies finger, capsicum and corn cooked in onion tomato.

395

### MIXED SEAFOOD MASALA 695

King prawns, mussels, fish, calamari cooked with tomato onion gravy.

### MIX VEG CURRY

Mix vegetables cooked in brown onion tomato gravy with homemade Indian spices.

395

### AMRITSARI FISH TIKKA MASALA 545

Chargrilled chunks of fish simmered in mildly spiced gravy.

### MUSHROOM MUTTER MASALA

Mushroom and mutter cooked in indian masala.

395

### KADAI GOSHT 675

Boneless lamb cooked with onion and tomatoes in an Indian wok.

### LAMB ROGAN JOSH 675

A famous kashmiri delicacy cooked in a red pepper sauce.

## MEAT

### RIB EYE

795

Steak cooked to your preference served with carrot puree, roasted baby potato, baby carrots broccoli, beetroot and peppercorn sauce.

### BEEF MEDALLION

795

Steak cooked to your preference served with Beetroot puree, roasted baby potato, baby carrot, broccoli and peppercorn sauce.

### HERB CRUSTED LAMB

745

Braised herb crusted lamb with mash potato and lamb jus.



### LAMB CHOPS

895

Grilled lamb chops served with fondant carrots roasted baby potato, mushroom, mashed eggplant and lamb jus.

### BABY CHICKEN

545

Garlic thyme marinated chicken served with chickpeas puree ,baby potato, corn canal and mushroom sauce.



### CHICKEN PARMIGIANA 545

Crumb fried chicken combined with marinara sauce, grilled zucchini and mozzarella cheese, served with homemade salad and potato wedges.

## SEAFOOD

### LOBSTER THERMIDOR

1975

Baked creamy and cheesy lobster served with potato wedges and garden mix salad.



### GRILLED LOBSTER

1975

Grilled lobster served with potato wedges, mix salad and lemon butter sauce.

### GRILLED KING PRAWNS

745

Herb mashed potatoes, vegetable caponata served with tomato capers sauce.

### MIX GRILLED SEAFOOD

795

King prawns, calamari, fish, mussels, queen prawns served with mix salad, fries and tomato capers sauce.

### SEA FOLKS SEAFOOD PLATTER

2495

Lobster, king prawns, calamari, fish, mussels, queen prawns served with mix salad, paella rice and tomato capers sauce.

### GRILLED SALMON

895

Potato mash and orange beurre blanc.

### PAN FRIED SEA BASS

945

Baby potato, french bean, quinoa and lemon butter sauce.

### MUSSELS MEUNIERE

735

Served with creamy garlic cheese sauce.



## PASTA

### PENNE ARRABBIATA VEG 435

Penne pasta, tomato sauce combined with vegetables and chili flakes.

### SPAGHETTI AGLIO-E-OLIO VEG 435

Olive oil, garlic, and chili flakes.

### MUSHROOM RISSOTTO VEG 515

Arborio rice with assorted mushroom, finished with parmesan cheese and truffle oil.

### BUFFALO MOZZARELLA VEG 465 RAVIOLI

Truffle crème sauce with parmesan crisp with basil oil.



### FRUTTI DI MARI PASTA NON-VEG 575

Tagliatelle pasta, shrimps, fish, mussels toasted in aromatic marinara sauce topped with fried calamari.

### FRUTTI DI MARI RISSOTTO NON-VEG 595

Arborio rice mixed with seafood, finished with parmesan cheese and butter.

### RISSOTTO PESTO GAMBERI NON-VEG 575

Arborio rice mixed with shrimps combined with creamy pesto sauce.

### SEAFOOD PAELLA NON-VEG 695

Spanish delicacy.



### FUSILLI ALFREDO NON-VEG 495

Chicken, mushroom and creamy parmesan cheese.

### CHICKEN CACCIATORAE NON-VEG 495 TORTELLINI

Butter herbs, pomodoro puree and parmesan cheese.

### CHICKEN LASAGNA NON-VEG 545

Layered pasta with chicken bolognaise, béchamel sauce.



### BEEF LASAGNA NON-VEG 545

Layered pasta with beef bolognaise and béchamel sauce.

### SPAGHETTI BOLOGNAISE NON-VEG 545

Spaghetti pasta toasted with homemade beef bolognaise sauce.



**BREAD****ROTI** ■

Whole wheat tandoori bread.

**75****PLAIN NAAN** ■

Refined flour tandoori bread.

**90****BUTTER NAAN** ■

Refined flour tandoori bread with butter.

**95****GARLIC NAAN** ■

Refined flour tandoori bread with garlic and butter.

**95****SUNDRIED** ■**TOMATO NAAN**

Refined flour bread stuffed with sundried tomato and chili flakes.

**115****CHEESE NAAN** ■

Refined flour bread stuffed with cheese.

**130****ONION KULCHA** ■

Refined flour bread stuffed with onion.

**110****WHEAT PARATHA** ■

Aloo/Puthina/Laccha.

**125****PANEER PARATHA** ■

Wheat bread with Stuffed paneer.

**175****RICE****STEAMED RICE** ■

Fine quality Indian long-grain basmati rice Steamed to perfection.

**165****JEERA RICE** ■

Fine quality Indian long-grain basmati rice, Flavored with Cumin Seeds and Ghee.

**175****VEGETABLE PULAO** ■

Rice with vegetables.

**375****VEGETABLE BIRYANI** ■

Basmati rice cooked with seasonal vegetables.

**395****GOSHT DUM BIRYANI** ■

Boneless pieces of lamb cooked with basmati rice and aromatic spices.

**595****MURGH DUM BIRYANI** ■

Boneless chunks of chicken "Dum" with rice

**495**

## DESSERTS

### TIRAMISU

395

Coffee Flavored Italian dessert, layered with a whipped mixture of eggs, sugar, and mascarpone cheese.



### RAS MALI

245

Bengali sweet delicacy made with Indian cottage cheese.



### GULAB JAMUN

245

Served with vanilla ice crème.

### GAJAR KA HALWA

245

Carrot-based sweet dessert pudding.

### SEASONAL CUT FRUITS

295

Apple, orange, kiwi, pears

### PISTACHIO KULFI

295

### FALOODA

Homemade Indian ice crème



### WARM CHOCOLATE PUDDING

275

Served with vanilla ice crème.

### CHEESE CAKE

235

(Pistachio/Caramel)

Sweet dessert made with a soft fresh cheese, sugar and based with crushed cookies.



### ICE CREAMS

195

Chocolate/Vanilla





# BEVERAGE MENU



## APERITIF

	30ml	Bottle
APEROL	195	
CAMPARI	195	
MARTINI BIANCO	195	
MARTINI ROSSO	195	
MARTINI ROSATO	195	
MARTINI EXTRA DRY	195	

## SINGLE MALT WHISKY

GLENLIVET	350	3950
GLENFIDDICH	375	4950
PAUL JOHN BRILLIANCE	395	4450
PAUL JOHN EDITED	395	4450

## BLENDED SCOTCH WHISKY

CHIVAS REGAL	325	4450
JACK DANIEL	325	3950
JW BLACK LABEL	325	3950
JW RED LABEL	225	3450
JAMESON	225	3450
BALLENTINE	215	2950
J&B RARE	225	3450
TEACHERS	195	2950
LAUDERS	175	1950



## VODKA

GREY GOOSE	325	4450
CIROC	295	3450
ABSOLUTE	225	2950
SMIRNOFF	165	1950

## GIN

	30ml	Bottle
STRANGER & GIN	225	3950
TANQUERAY DRY	215	2450
BEEFEATER	215	2450
BOMBAY SAPPHIRE	195	2450
GORDONS	185	2250
LONDON DRY	165	1950

## TEQUILA

SILVER / GOLD	215	2950
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## LIQUEURS

AMARULA	195	2950
COINTREAU	215	
TIAMARIA	215	
KAHLUA	195	
BAILEYS	195	
JAGERMEISTER	195	2950
DISARONNO	195	

## RUM

CAPTAIN MORGAN BLACK	225	2450
CAPTAIN MORGAN SPICED	225	2450
HAVANA CLUB	195	2250
BACARDI WHITE	195	2450
BACARDI BLACK	195	2450
BACARDI LIMON	195	2450
MALIBU	165	2450
GREEN ISLAND	165	1950



## RED WINE

	Bottle
CHATEAU CANTIN, GRAND CRU CLASSE/ ST-EMILION	3590
MOILLARD PINOT NOIR/ BOURGOGNE	2580
OGIER ARTESIS /COTES DU RHONE	2320
MATUA PINOT NOIR/NEW ZEALAND	2190
CHATEAU LA POINTE BOUQUERY / ST-EMILION	2180
L'AVENIR PROVENANCE PINOTAGE /SOUTH AFRICA	2120
VILLA CARDINI NERO D AVOLA/ITALIE	1390
HOUSEWINE	1200



## WHITE WINE

PENFOLDS RAWSONS CHARDONNAY /AUSTRALIA	2590
MARCEL MARTIN/SANCERRE	2470
MATUA SAUVIGNON BLANC/ NEW ZEALAND	2190
OGIER ARTESIS/COTES DU RHONE	1890
LAVENIR PROVENANCE CHENIN BLANC /SOUTH AFRICA	1880
KLIPFEL RIESLING /ALSACE	1690
CHATEAU HAUT MOULEYRE SAUV. BLANC/BORDEAUX	1690
HOUSEWINE	1200

## ROSE WINE

CHATEAU DE LA GALINIERE BIO/ COTE DE PROVENCE SAINTE-VICTORIE	2150
FLEURS DE PRAIRIE/COTES DE PROVENCE	1680
DOMAINE CLAVEL REQLUS /COTES DU RHONE	1520
HOUSE WINE	1200

## CHAMPAGNE

MOET & CHANDON	4950
GOSSET GRANDE RESERVE BRUT	5680
M DE MONTGUERET BRUT	2250
HOUSE SPARKLING WINE	1450



## PROSECCO

BOTTEGA GOLD	2450
BOTTEGA ROSE	2450

## HOUSE WINE BY THE GLASS

SPARKLING WINE	350
RED WINE	225
WHITE WINE	225
ROSE WINE	225



## COCKTAILS

- DIRTY MARTINI** 295  
Gin, Dry Vermouth, Olive Brine.
- MARGARITA** 295  
Tequila, Triple Sec, Lime Juice, Sugar
- OLD FASHIONED** 295  
Bourbone Whisky, Angostura Bitter, Sugar.
- WHISKY SOUR** 295  
Whisky, Lime Juice, Sugar.



## COCKTAILS

- THE SEA FOLKS PARADISE** 295  
Vodka, Mango Juice, Orange Juice, Passion Fruit Juice, Lime Juice, Grenadine.
- SPICED SANGRIA** 295  
Red Wine, Orange Juice, Grape Fruit Juice, Homemade Spice Syrup, Fresh Fruits.



## SHOOTERS



- DUDU SHOT** 195  
Vodka, lime juice, wc sauce, tobasco sauce, salt, pepper
- KAMIKAZE** 195  
Vodka, lime juice, sugar
- BUBBLE GUM** 195  
Baileys, blue curacao, banana liqueur
- BIG BANG** 195  
Rum, orange curacao, orange juice, pineapple juice
- B52** 195  
Bailey, cointreau, kahlua
- JAGERBOMB** 250  
Jagermeister, redbull

- JAMESBOND MARTINI** 295  
Vodka, Martini Extra Dry, Olive.
- BULL FROG** 315  
Vodka, White Rum, Gin, Tequila, Orange Curacao, Redbull, Blue Curacao.
- LONG ISLAND ICE TEA** 315  
Vodka, White Rum, Gin, Tequila, Orange Curacao, Coca.
- ESPRESSO MARTINI** 295  
Vodka, Baileys, Espresso, Sugar.
- COSMOPOLITAN** 295  
Vodka, Orange Curacao, Cranberry Juice, Lime Juice.
- SEX ON THE BEACH** 295  
Vodka, Orange Juice, Peach Syrup, Cranberry Juice.
- MOSCOW MULE** 295  
Vodka, Lime Juice, Ginger Syrup, Ginger Ale.
- STRAWBERRY TULIP** 295  
White Rum, Passion Fruit Juice, Strawberry Crush.
- MAI TAI** 315  
White Rum, Dark Rum, Almond Liqueur, Lime Juice, Orange Curacao, Orange Juice.
- MOJITO** 295  
White Rum, Mint, Lime Juice, Sugar, Soda
- DAIQUIRI** 295  
White Rum, Lime Juice, Sugar.
- MAURITIAN COLADA** 295  
Coconut Rum, Pineapple Juice, Coconut Syrup, Fresh Crème, Grenadine.
- NEGRONI** 295  
Gin, Vermouth, Campari.
- BASIL SMASH** 295  
Gin, Fresh Basil Leaves, Lime Juice, Sugar, Soda.





## MOCKTAILS

### THE SEA FOLKS PARADISE 225

Mango Juice, Orange Juice,  
Passion Fruit Juice, Lemon Juice, Grenadine.



### VIRGIN SPICED SANGRIA 225

Orange Juice, Grape Fruit Juice, Lime Juice  
Homemade Spiced Syrup, Fresh Fruits.

### THYME AND PINEAPPLE 225

Pineapple Juice, Homemade Thyme Syrup.

### VIRGIN MOJITO 225

Strawberry/Mango/ Litchi.

### VIRGIN MAURITIAN COLADA 225

Pineapple Juice, Coconut Syrup, Lime  
Juice, Grenadine Syrup.

### SEAFOLKS COSMOPOLITAN 225

Cranberry, Strawberry, Lime Juice, Grenadine.

### GUVA MARY 225

Guva Juice, Tobasco Sauce,  
Wc Sauce, Lime Juice, Salt, Pepper.

### SPARKLING MANGO 225

Mango Juice, Lime Juice, Chat Masala,  
Sugar Syrup, Soda.

### VIRGIN BASIL MASH 225

Fresh Basil Leaves. Lime Juice, Sugar,  
Sparkling Water

### CUCUMBER COOLER 225

Fresh Cucumber, Lime Juice, Sugar, Soda.

### LASSI 250

Plain /Salt/Sweet/Mango/Strawberry.

### MILK SHAKES 250

Vanila/Chocolate/Mango/Strawberry.

### ICE TEA 215

Plain/Peach/Litchi.

### FRESH LIME 150

Sweet/Salt

### LEMON & MINT JUICE 195

### FRESH ORNAGE JUICE 250

## COCKTAIL / MOCKTAIL PITCHER

### SPICED SANGRIA 1200/899

Red Wine, Orange Juice, Grape Fruit Juice,  
Homemade Spice Syrup, Fresh Fruits.

### THE SEA FOLKS PARADISE 999/799

Vodka, Mango Juice, Orange Juice,  
Passion Fruit, Lime Juice, Grenadine.

### MOJITO 899/699

White Rum, Mint, Lime Juice, Sugar, Soda.

## BOTTLE BEERS

### CORONA 215

### HEINEKEN 185

### BUDWEISER 185

### BIRA WHITE 175

### BIRA LAGER 175

### BIRA INDIAN 175

### CODY'S BEERS 170

### SMIRNOFF ICE 145

### PHOENIX CAN 145

## DRAUGHT BEERS



### PHOENIX GIRAFFE 1200

### PHOENIX 600ML 215

### PHOENIX 300ML 150

## CRAFT BEERS

Craft Beer Is A Beer That Has Been Made By Craft Breweries. They Produce Smaller Amounts Of Beer, Typically Less Than Large Breweries, And Are Often Independently Owned. Such Breweries Are Generally Perceived And Marketed As Having An Emphasis On Enthusiasm, New Flavours, And Varied Brewing Techniques.

## BOTTLE BEERS

### MANAWA MAURITIAN 330ML 155

### MANAWA GOLDEN 330ML 155

### MANAWA INDIAN 300ML 155

## DRAUGHT BEERS

### MANAWA MAURITIAN 600ML 225

### MANAWA MAURITIAN 300ML 165

### MANAWA GOLDEN 600ML 225

### MANAWA GOLDEN 300ML 165



## SOFT BEVERAGES

ST. PELLEGRINO 1 LITER	165
PERRIER 330 ML	145
CRYSTAL SPARKLING 1 LITER	135
CRYSTAL STILL 1 LITER	100
REDBULL	125



COCA	95
COCA DIET	95
SPRITE	95
FANTA	95
GINGER ALE	95
TONICWATER	95
SODA	95
APPLETISER	125
GRAPETISER	125
PERONA	125
CANNED JUICES	115
PULPY JUICES	125
BOTTLE SOFT BEVERAGES 1LITER	250
BOTTLE SOFT BEVERAGES 500ML	150

## HOT BEVERAGES

CHOICE OF TEA (Mint/Green Tea/Earl Grey/English Breakfast)	150
CHOICE OF COFFEE (Cappuccino/Latte/Americano)	175
ESPRESSO	150





**THANK YOU!**





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