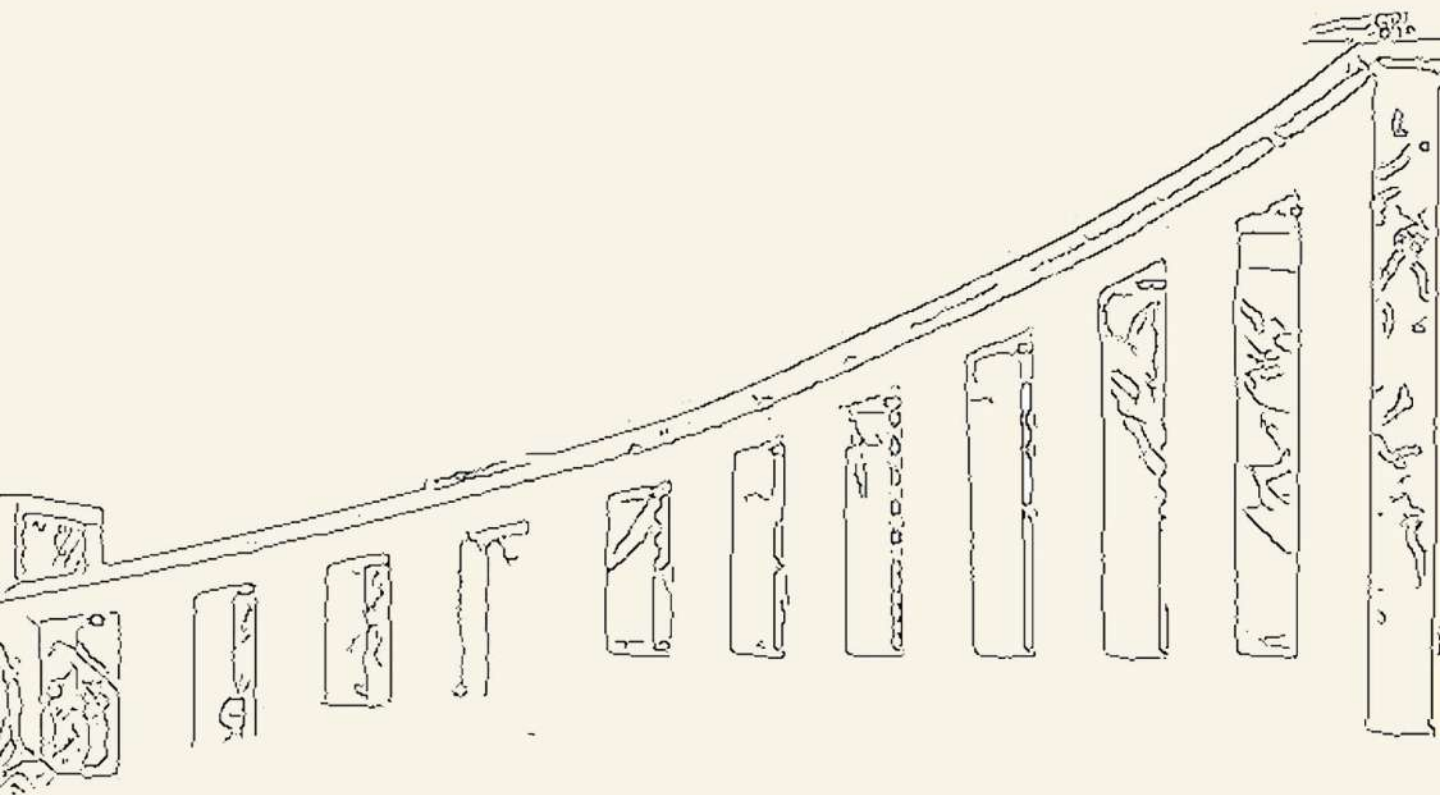


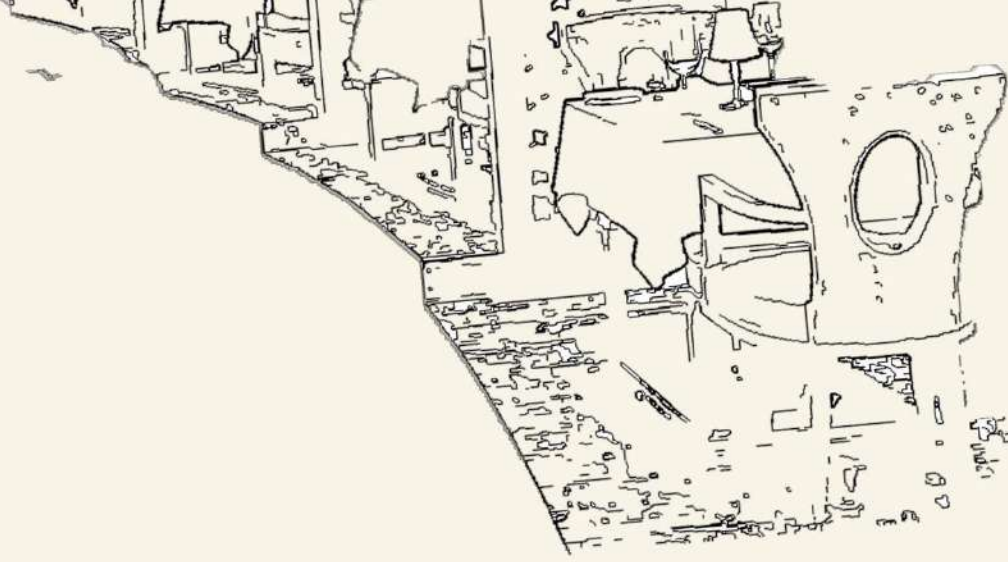
ALBA



Nouvelle European



Dine at ALBA for new beginnings & indulge in nouvelle European cuisine crafted by the finest chefs at our signature restaurant. Our selection of delectable European dishes made with choicest local and global ingredients is the perfect recipe for an unforgettable experience at ALBA




STARTERS

BEEF TOMATO, BURRATA SALAD **ALBA**  Rs 950

Aged balsamic, tomato salt

HEIRLOOM TOMATOES CARPACCIO  Rs 950


Basil vinaigrette, hydroponic lettuce, celery

ALBA SALAD **ALBA**  Rs 950

*Truffle dressing, shaved vegetables,
olive, pickled watermelon, candied nuts*

TOMATO CRUSTED PAN SEARED SCALLOPS  Rs 1250

Fennel, sherry honey reduction

TUNA TARTARE  Rs 1250

Mango and fennel dressing, julienne of radish

FREE RANGE CHICKEN SALAD  Rs 1050

Seasonal vegetables, tomato jam, hydroponic lettuce

SOUP

Rs 850

■ PORCINI CONSOMMÉ

Zucchini, shimeji, enoki, black truffle pâté

Rs 750

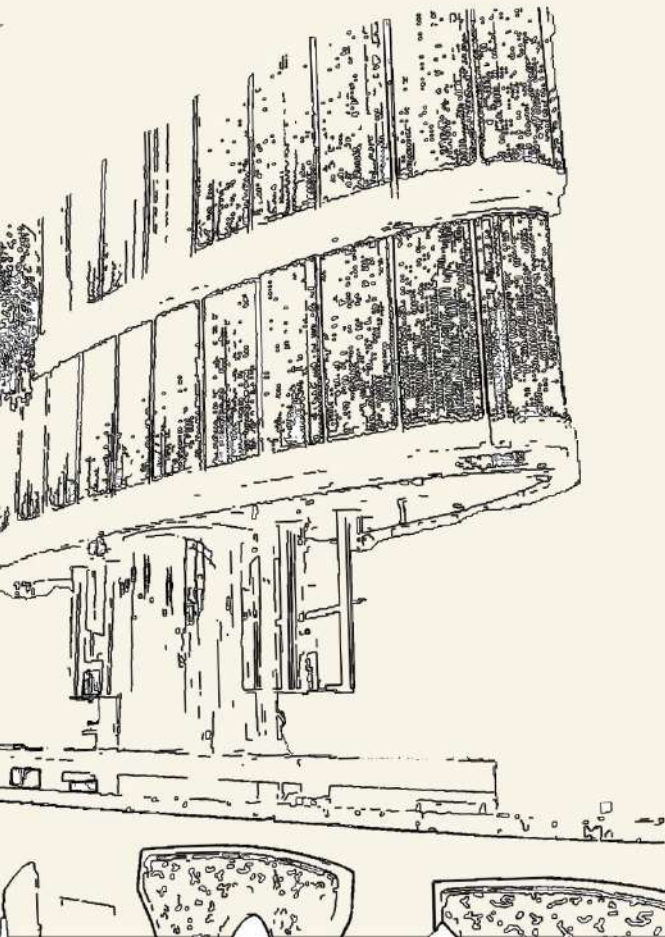
■ ALBA BUTTERNUT SQUASH

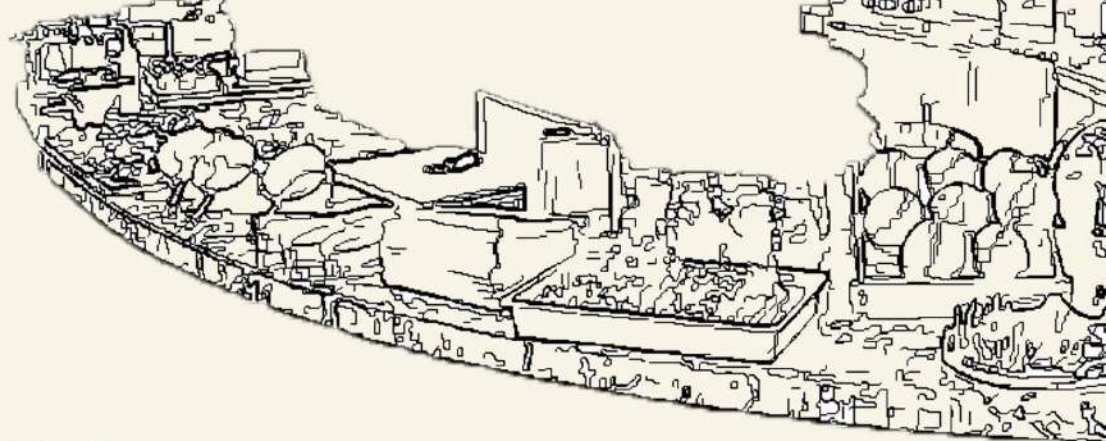
*Poached pear, vanilla oil, goat cheese crouton,
amaretti crumble*

Rs 850


■ POULTRY BROTH

Chicken parcels, brussels sprouts, new potato






PASTA & RISOTTO

PORCINI RISOTTO  Rs 1150

Red beet fondue, porcini cracker

SAFFRON RISOTTO  Rs 1150

Tomato fondue, saffron cracker

ARANCINI RISOTTO   Rs 1250

Green pea fondue, lamb ragu, mozzarella, garlic cracker

SQUID INK RISOTTO   Rs 1250

Bisque fondue, fried shrimp, prawn cracker

SPAGHETTI PRIMAVERA  Rs 1150

Seasonal vegetables, cream sauce

FREGOLA CONTADINA   Rs 1150

Cherry tomato, parmesan crisp, basil oil

Rs 1250

 GREEN PEA TORTELLINI

Braised endive, walnut pesto, snap pea

Rs 1250



ALBA

LOCAL SCAMPI FAGOTTINI

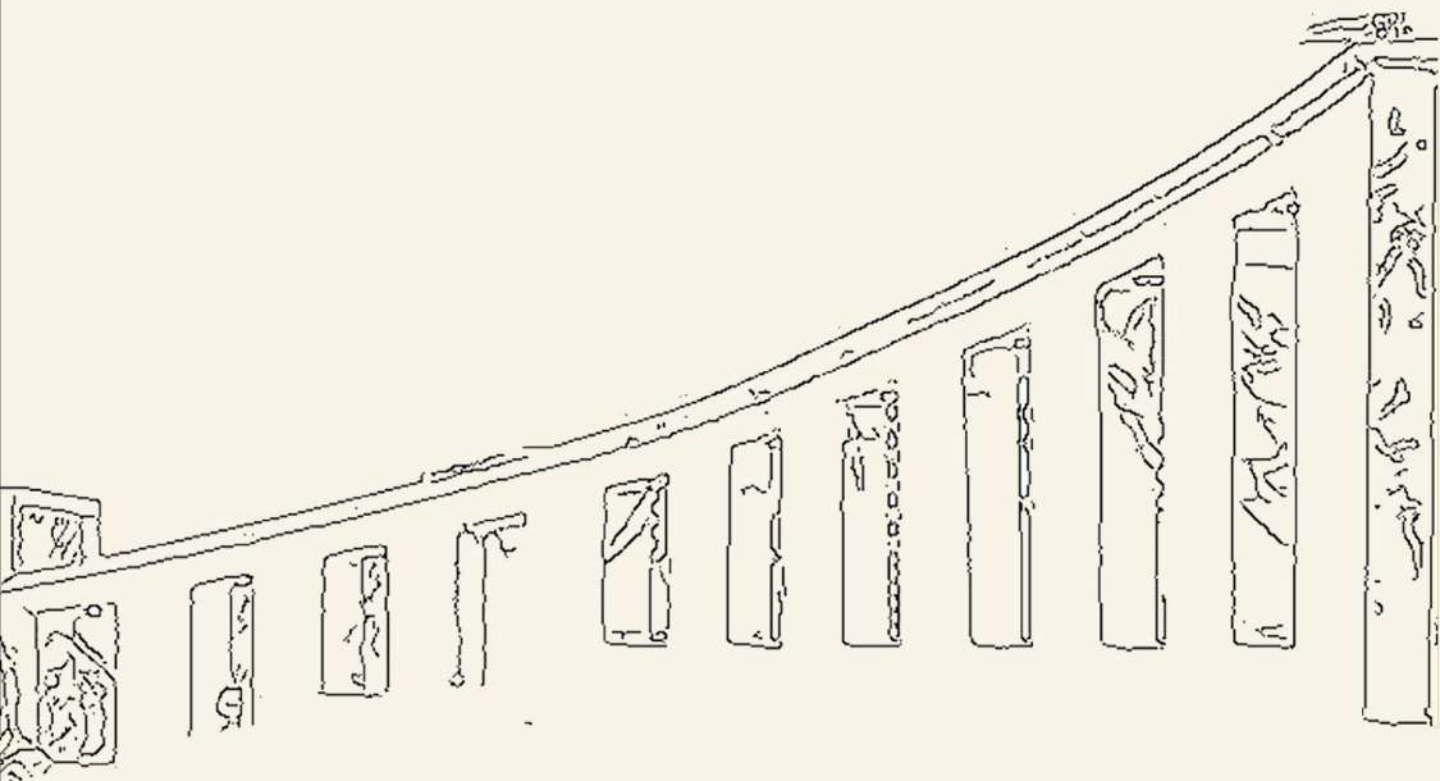
Sauce américaine, vine tomato

Rs 1250




PAPPERDELLE

Lamb ragu, fava bean





PIZZA

VEGETARIANA  Rs 950


Mix vegetables, tomato sauce

QUATTRO FROMAGGI  Rs 950

Mozzarella, scamorza, ricotta, parmesan

FUNGHI   Rs 950

Mushroom, truffle essence

SPICY CHICKEN  Rs 1050


Tomato sauce, pickled onion, rucola

SPICY PORK DIAVOLA  Rs 1050

Pepperoni, tomato sauce

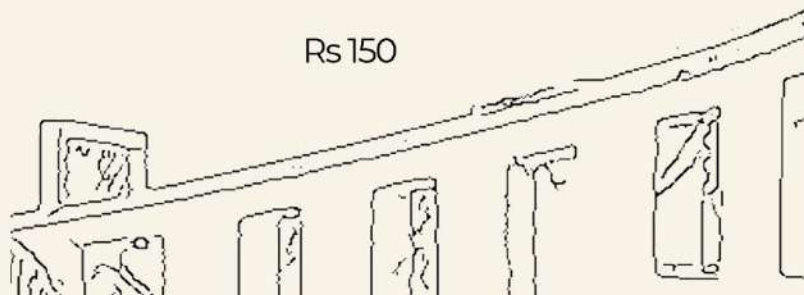
PINEAPPLE, HAM   Rs 1050

Honey glaze ham, tomato sauce

FRUTTI DI MARE  Rs 1150

Seafood, tomato sauce

EXTRA TOPPING Rs 150



MAINS

Rs 1050

■ PAN SEARED POLENTA, MUSHROOM RAGU

Parsnip purée, fava beans, black garlic cream sauce, hazelnut

Rs 1050

■ ALBA FONDANT SCAMORZA

Grilled vegetables, tomato pesto, garlic peperoncini oil

Rs 1050

■ VEGETABLE CASSOULET

Tomato, bean, chickpeas, basil, zucchini, wild mushroom

Rs 1950

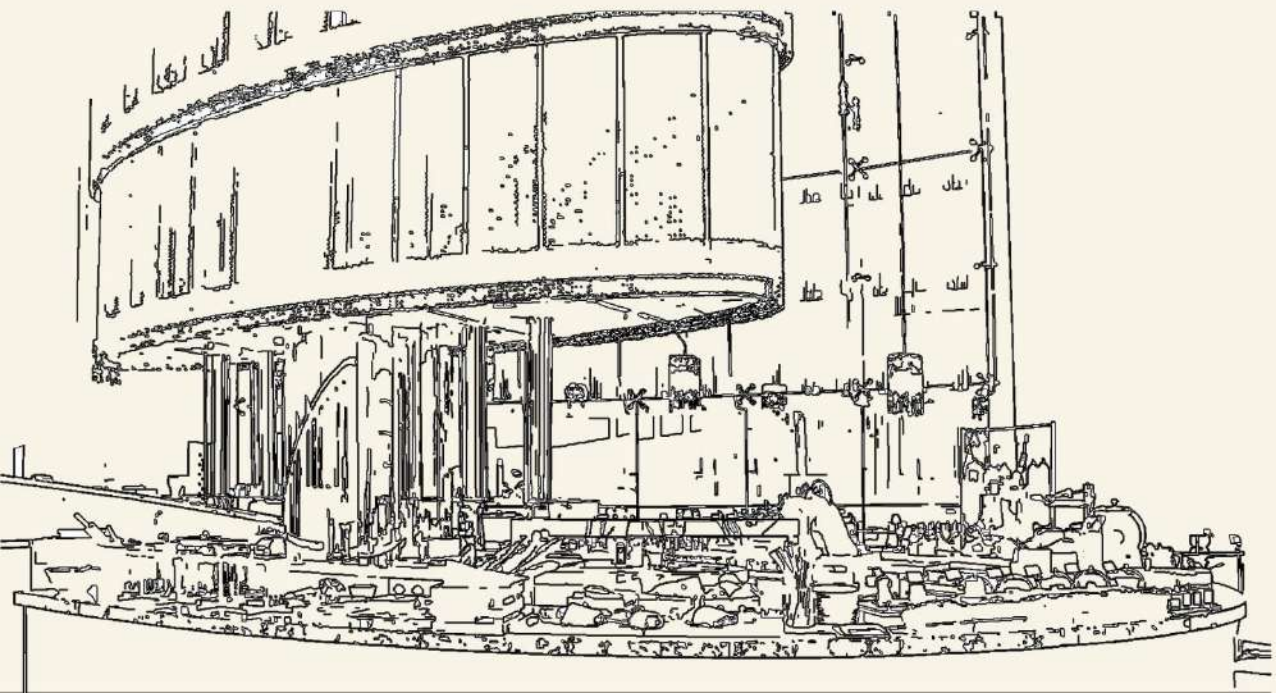
■ POUSSIN

New potato, shallot, pickled mushroom, jus

Rs 1450

■ CHICKEN MILANESE

Marinara sauce, rucola, cherry tomato, parmesan cheese



EVOO POACHED SEA BASS ALBA Rs 1450

Dutch sauce, broccoli mash, charred mushroom

NORWEGIAN SALMON Rs 1550

Shaved fennel, grape confit, merlot wine sauce

NEW ZEALAND LAMB SHANK ALBA Rs 1550

Whipped potato, caramelized onion, vinegar sauce

CRISPY PORK BELLY Rs 1450

Apple compôte, butternut squash mash, aged balsamic

SIDES Rs 150

Rosemary potato / Wilted spinach / Sauteéd mushroom



DESSERT

`RUBIK'S CUBE' PLATTER **ALBA**  Rs 750


Jamun blossom honey

FLOATING ISLAND  Rs 650

Berries compôte, crème anglaise

CHOCOLATE CIGAR **ALBA**  Rs 650


Cocoa cream, nuts

CHEESECAKE  Rs 750

Raspberry caviar, mulberry compote

TIRAMISU **ALBA**  Rs 750


Ladyfinger biscuit, cream cheese

BOMBOLONI  Rs 650

Nutella, crème pâtissière

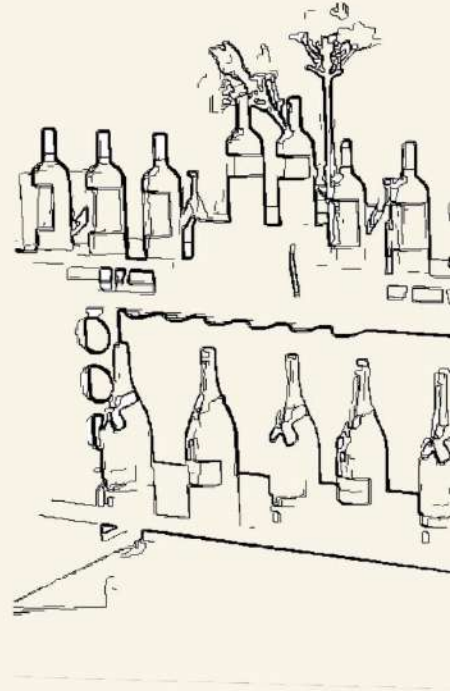
SORBET AND GELATO Rs 550

Mix fruit sorbet 

Limoncello sorbet 

Amaretti 

Stracciatella 



3 COURSE SCRUMPTIOUS MENU - Rs 2650 ++

ALBA SALAD  

Truffle dressing, shaved vegetables, olive, pickled watermelon, candied nuts

OR

FREE RANGE CHICKEN SALAD 

Seasonal vegetables, tomato jam, hydroponic lettuce

(Choose one)

PORCINI RISOTTO 

Red beet fondue, porcini cracker

GREEN PEA TORTELLINI 

Braised endive, walnut pesto, snap pea

POUSSIN 

New potato, shallot, pickled mushroom, jus

NEW ZEALAND LAMB SHANK  

Whipped potato, caramelized onion, vinegar sauce

CHEESECAKE 

Raspberry caviar, mulberry compote

OR

TIRAMISU  

Ladyfinger biscuit, cream cheese

4 COURSE SCRUMPTIOUS MENU - Rs 3150 ++

BEEF TOMATO, BURRATA SALAD ALBA

Aged balsamic, tomato salt

OR

TUNA TARTARE

Mango and fennel dressing, julienne of radish

BUTTERNUT SQUASH ALBA

Poached pear, vanilla oil, goat cheese crouton, amaretti crumble

OR

POULTRY BROTH

Chicken parcels, brussels sprouts, new potato

(Choose one)

SAFFRON RISOTTO

Tomato fondue, saffron cracker

VEGETABLE CASSOULET

Tomato, bean, chickpeas, basil, zucchini

EVOO POACHED SEA BASS ALBA

Dutch sauce, broccoli mash, charred mushroom

CRISPY PORK BELLY

Apple compôte, butternut squash mash, aged balsamic

CHEESECAKE

Raspberry caviar, mulberry compote

OR

CHOCOLATE CIGAR ALBA

Cocoa cream, nuts