

The blue potato menu

Menu for the months of December and January 2007 - 8

Please feel free to take this copy of the menu home with you as a memento of your meal

Non vegetarian

<p>Starters Salad of mixed greens, apples and Pancetta, blue cheese dressing. Rs 350</p> <p>Crisp confit of pork, orange and blackcurrant vinaigrette Rs 300</p> <p>French Country Pate, toasts, Cornichon and Onion Pickles Rs 300</p> <p>Pan fried Froie Gras, sour cherry, Rocket and Balsamic reduction Rs 1300</p> <p>Bacon wrapped chicken Espetada, Rocket and Walnut Pesto Rs 300</p> <p>Cerviche of sea bass, coriander dressing Rs 300</p> <p>The Blue Potato Prawn Cocktail Rs 400</p> <p>Wafer thin slices of Norwegian Smoked Salmon, Crostini, capers and sour cream Rs 800</p> <p>Soup Seafood bisque with crostini and rouille Rs 230</p> <p>Beef pepper pot Rs 220</p> <p>Mains Seafood Risotto of shrimp, baby squid, crab, tomatoes and ginger oil drizzle Rs 440</p> <p>Pan fried fillet of Salmon, warm potatoes, rocket, dill and mustard mayonnaise Rs 900</p>	<p>Mains (continued) Seared baby sea bass fillet, braised fennel, kalmata olives and salsa verde Rs 550</p> <p>Pan seared Sea Scallops, rocket, cherry tomatoes and ginger butter sauce Rs 1200</p> <p>Flash fried jumbo Shrimp with orzo pasta and zucchini caponata Rs 680</p> <p>Butter poached chunks of fresh east coast lobster, scented with fennel seeds served on shell Rs 980</p> <p>Spaghetti in traditional carbonara sauce with arugula Rs 440</p> <p>Grilled New Zealand Lamb cutlets, sautéed potatoes and caramelised beetroot Rs 1100</p> <p>Roast butterball turkey, roasted root vegetables, stuffing and roast gravy Rs 750</p> <p>Grilled chicken over soft polenta and porcini mushroom ragout Rs 600</p> <p>Fillet of roasted pork in Chinese red style, wilted Chinese cabbage, sticky cashew nut rice Rs 500</p> <p>Tenderloin fillet, cooked to preference, thick cut Fries and Horseradish Cream or with garlic mushroom sauce Rs 500</p> <p>The Blue Potato mixed grill, new Zealand lamb, star anise roast pork, tenderloin fillet, pan fried duck Rs 1100</p>	<p>December at the blue potato (Please ask for details)</p> <p>21st live dinner jazz please make reservations prior to the evening, jazz from 9 - 11</p> <p>24th Christmas eve 4 course dinner with free per course, two sittings, 7.30 – 9.30 and 10 onwards Rs 2500 per person</p> <p>25th Christmas day lunch Two sittings, 12 – 2 and 2.30 onwards 4 course lunch with free wine, Rs 2500 per person</p> <p>26th the blue potato first birthday ball pre dinner drinks and snacks 4 course dinner with free wine live jazz fire works Rs 2500 per person</p> <p>28th live dinner jazz please make reservations prior to the evening, jazz from 9 - 11</p> <p>31st the blue potato new years eve charity ball pre dinner drinks and snacks 9.30 sit down Live jazz 11.30 auctions Midnight fireworks and champagne Dancing until the we hours</p> <p>New years eve at the blue potato 5 course dinner with wine per course, two sittings, 7.30 – 9.30 and 10 onwards Rs 2500 per person for the early sitting and Rs 3000</p> <p>1st new years day brunch</p>
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Vegetarian, Desserts and Beverages

<p>Starters Caesar Salad, Pesto croutons, semidried Tomatoes, shards of parmesan Rs 280</p> <p>Warm salad of grilled Mediterranean vegetables and homemade feta Rs 280</p> <p>Basil and Olive stuffed tomato Risotto fritters, Balsamic Mayonnaise Rs 280</p> <p>Bruschetta of grilled tomatoes with home made buffalo mozzarella Rs 300</p> <p>Warm salad of Cous Cous, grilled Asparagus and baby corn Rs 300</p> <p>Carpachio of beetroot, mesclun salad camembert fritter and balsamic reduction Rs 280</p> <p>soup cream of asparagus soup Rs 200</p> <p>Sweetcorn and potato chowder with jalapeno puree Rs 200</p> <p>Mains Moussaka of sundried tomatoes and root vegetable bolognese Rs 380</p> <p>Asparagus filled Pancake with Cheddar and Mustard glaze Rs 400</p> <p>Spaghetti tossed with sundried tomato pesto, parmesan Rs 380</p>	<p>Mains (continued) Rigatoni Pasta with tomato, garlic, basil and almonds with pesto drizzle Rs 380</p> <p>Baked cottage cheese slices, layered with pesto, tomato and cheese fondue Rs 400</p> <p>Gnocchi, tossed with green peas, brussel sprouts and mint in mascarpone cream Rs 380</p> <p>Risotto of baby pumpkin, red capsicum and pistachio oil Rs 380</p> <p>Desserts White chocolate Irish cream and banoffee trifle Rs 240</p> <p>The blue potatoes sunken Chocolate Pudding, sour cherries and Vanilla Ice Cream Rs250</p> <p>Brandy soaked Figs, Apricots and Prunes, Vanilla ice cream and biscotti Rs 270</p> <p>Traditional Christmas plum pudding with rum sauce Rs 240</p> <p>Vanilla Pannacotta, fresh strawberries, red wine glaze and biscotti Rs 240</p> <p>blueberry and orange Pavalova Rs 240</p> <p>Blue potato Dessert sampler Rs 350</p> <p>Plate of international Cheeses, homemade Spiced Apple Chutney and Biscuits Rs 350</p>	<p>Beverages After Dinner Coffee press Rs 130</p> <p>Darjeeling Tea Rs 120</p> <p>Orange and Cranberry juice Rs 130</p> <p>Fresh lime soda Rs 75</p> <p>Mint and Lemon iced tea Rs 75</p> <p>Orange juice Rs 85</p> <p>Cranberry juice Rs 85</p> <p>Strawberry lemonade Rs 120</p> <p>Grape juice Rs 85</p> <p>Pineapple juice Rs 85</p> <p>Tomato juice Rs 85</p> <p>Virgin mary Rs 120</p> <p>Coke Rs 85</p> <p>Diet coke Rs 85</p> <p>Fanta Rs 85</p> <p>Sprite Rs 85</p> <p>Club soda Rs 60</p> <p>Himaliya mineral water Rs 85</p>
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Please understand, when putting together this menu, my focus is that each plate is meticulously put together to make up what I feel is to be the perfect plate for each person and a meal that should be eaten course wise.

Local taxes as applicable

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