



**BOARDWALK**  
— by *Flamboyanté* —

FOOD

RATE IN INR | TAXES AND CHARGES AS APPLICABLE | WE LEVY 10% SERVICE CHARGE

## SOUP

<b>Tom Yum</b> <i>(Hot and sour flavour with fragrant spices and herbs)</i>	330/350/380
<b>Manchow</b> <i>(Indo-Chinese creation featuring a flavorful and aromatic vegetable broth packed with a medley of finely chopped vegetables )</i>	330/350/380
<b>Hot &amp; Sour</b> <i>(A spicy &amp; tangy thickened broth filled with mushroom &amp; tofu)</i>	330/350/380
<b>Lemon Coriander</b> <i>(Flavorful vegetable broth infused with the refreshing zest of lemons and earthy coriander leaves)</i>	330/350/380
<b>Wonton</b> <i>(An oriental broth with handcrafted wontons made with a delectable mixture of veggies enhanced with the subtle flavours of fresh ginger, garlic, and aromatic herbs)</i>	330/350/380
<b>Lung Fung</b> <i>(A clear, aromatic flavourful broth simmered to perfection, infused with the essence of ginger and garlic along with tofu, beans, baby corn and carrots)</i>	330/350/380
<b>Roasted Tomato</b> <i>(Plump, vine-ripened tomatoes slow-roasted and simmered to perfection with a blend of aromatic basil, thyme, and garlic)</i>	350
* (Option of Vegetable/Chicken/Prawns)	

## SALADS

<b>Avocado Quinoa Salad</b> <i>(Avocado with assorted pimentos and tomatoes brunoise in honey lemon dressing)</i>	600
<b>Watermelon Feta Salad</b> <i>(Hearty watermelon, rocket, feta, roasted melon seeds and fresh mint topped with balsamic glaze)</i>	530
<b>Tangy Raw Mango Salad</b> <i>(Raw mango, onion, cashew nuts and carrot shavings with red chillies, lemon and jaggery dressing)</i>	640
<b>Sesame Chicken Salad</b> <i>(Freshly picked romaine lettuce and cabbage dressed up with roasted sesame seeds, onions, chopped scallions and topped with chicken)</i>	640

## TOASTIES

<b>Avocado on Toast</b> <i>(Fresh avocado, burrata and basil pesto toast points)</i>	550
<b>Tomato and Stracciatella Bruschetta</b> <i>(Cherry tomato, rocket, stracciatella &amp; basil pesto on toasted bread)</i>	450
<b>Grilled Mushroom &amp; Feta on Toast</b> <i>(Butter grilled mushroom topped with feta)</i>	550
<b>Chilli Cheese Toast</b> <i>(A Quick cheesy snack to satisfy your hunger pangs)</i>	350
<b>Hummus Lavash</b> <i>(Crispy lavash bread chips served with spiced PERI PERI / CLASSIC LAVASH)</i>	360
<b>Falafel Pita</b> <i>(Golden falafel balls served in soft pita pocket along with hummus, garlic cream &amp; harissa tabbouleh)</i>	360
<b>Eggs Kejriwal</b> <i>(Named after Mr. Devi Prasad Kejriwal, fried eggs on toast with green chillies and cheese)</i>	350



# SNACKETIZERS VEGETARIAN

## ORIENTAL

<b>Black Pepper Cottage Cheese</b> <i>(Cottage cheese cubes tossed in tomato sauce, chilly paste and black pepper)</i>	460
<b>Chilli Garlic Potato</b> <i>(Finger sized fried potatoes tossed in red chilli garlic sauce)</i>	420
<b>Salt &amp; Pepper Cottage Cheese and Potatoes</b> <i>(Cottage cheese and potato tossed in pepper and garlic )</i>	460
<b>Butter Garlic Mushroom</b> <i>(Oriental style mushroom tossed in butter garlic)</i>	530
<b>Fried Vegetable Wonton with Hot Garlic Sauce</b> <i>(Chopped exotic vegetables wrapped in special wonton flour and fried served with hot garlic sauce)</i>	470
<b>Lotus Stem Nachos with Sour Cream</b> <i>(Crispy lotus stem chips tossed with oriental spices, jalapenos topped with sour cream)</i>	470

## INDIAN

<b>Emmental Chilli Naan</b> <i>(Finely knead naan stuffed with emmental cheese, anaheim chilli, sundried tomatoes and olives)</i>	485
<b>Paneer Tikka Pani Puri Masala</b> <i>(Panner cubes marinated in pani puri masala served with imli chutney)</i>	460
<b>Paneer Kathi Roll</b> <i>(Warm, layered roti filled with spicy paneer, onion, mayo with a green chutney filling)</i>	365
<b>Tandoori Masala Mushroom</b> <i>(Mushrooms coated with flavourful marinate cooked on the grill until browned and a little charred)</i>	385
<b>Black Pepper Potatoes with Sour Cream</b> <i>(Insanely delicious potatoes marinated in black pepper sauce and grilled to perfection served with sour cream)</i>	420
<b>Crispy Okra</b> <i>(Chatpata, tasty and super crispy okra)</i>	310

## FRENCH FRIES

320/350/360/385

Classic Fries/Peri Peri Fries/Cheesy Fries/Truffle Fries





# SNACKETIZERS NON-VEGETARIAN

## ORIENTAL

<b>Cascade Chicken</b> <i>(Sliced chicken tossed in sweet 'n' spicy oriental sauce)</i>	510
<b>Korean Chicken Skewers</b> <i>(Korean chicken skewers smothered in a sweet and spicy red chilli)</i>	620
<b>Crispy Chicken Thai Chilli Basil</b> <i>(Fine, crispy and crunchy chicken tossed in basil, garlic and chilli flavours)</i>	650
<b>Wok Tossed Chicken Chilli</b> <i>(Diced chicken capsicum and onion wok-tossed in soya chilli flavour)</i>	580
<b>Hot Chicken Wings</b> <i>(Buffalo style spicy barbeque chicken wings)</i>	600
<b>Fried Chicken Wonton with Hot Garlic Sauce</b> <i>(Minced Chicken wrapped in special wonton flour and fried served with hot garlic sauce)</i>	510

## INDIAN

<b>Kashmiri Chicken Tikka</b> <i>(Succulent pieces of chicken, marinated in a unique blend of Kashmiri spices, yoghurt, and aromatic herbs slow-cooked to perfection in the searing heat of a tandoor.)</i>	510
<b>Chicken Supreme Tikka</b> <i>(Chicken breasts browned and coated in a creamy cheesy sauce)</i>	680
<b>Chicken Baazari Kebab</b> <i>(Tandoori Chicken marinated in curd and cashew nut masala)</i>	510
<b>Chicken Kathi Roll</b> <i>(Warm, layered roti filled with spicy chicken pieces, onion, mayo with a green chutney filling)</i>	430
<b>Mutton Seekh Kebab</b> <i>(A medium spicy Mughali delicacy prepared with minced mutton, onions and a blend of spices)</i>	650
<b>Tandoori Lamb Chops</b> <i>(Lamb chops cooked in tandoor style with flavour some masalas)</i>	725
<b>Chicken Tangadi Kebab</b> <i>(Drum sticks marinated in a spiced yoghurt marination and cooked over tandoor served with mint chutney)</i>	650





# SEAFOOD LOVERS



<b>Pomfret</b> <i>(Tandoori style in red masala)</i>	1090
<b>Tiger Prawns</b> <i>(Tandoori style in red masala / Butter garlic sauce / Hot garlic sauce)</i>	1150
<b>Prawns</b> <i>(Goan peri peri / Salt and pepper / Golden deep fried / Burnished garlic)</i>	580
<b>Bombay Duck</b> <i>Deep fried in semolina ( Rawa Fried)</i>	460
<b>Amritsari Fish Tikka</b> <i>(Amritsari style tandoori fish tikka cooked in red masala)</i>	520
<b>Malay Fish</b> <i>(Sliced fish tossed in oyster sauce, garlic, red chilly paste and spring onion)</i>	520
<b>King Fish</b> <i>(Goan peri peri style)</i>	600
<b>Calamari</b> <i>(Salt &amp; pepper / Golden deep fried)</i>	650
<b>Goan Curry - (Prawns / Fish / Pomfret)</b> <i>(Served with steamed rice)</i>	650/670/1200
<b>Thai Green Curry - (Prawns / Fish)</b> <i>(Served with steamed rice)</i>	900/860

# SUSHI



<b>Crunchy Vegetable Tempura Sushi</b> <i>(Mouth-watering crunchy vegetables in tempura batter)</i>	595
<b>Cream Cheese with Avocado Sushi</b> <i>(Steamed asparagus with cream cheese, spicy mayo topped with avocado)</i>	650
<b>Prawn Tempura Sushi</b> <i>(Crunchy tempura battered prawns with spicy mayo)</i>	760
<b>Smoked Salmon Nigiri Sushi</b> <i>(Sliced smoked salmon served over pressed sweet vinegar rice)</i>	760

\* Accompaniments: Kikkoman Soy, Wasabi & Gari

## DIM SUMS

<b>Edamame Truffle Dim Sum</b> <i>(Creamy edamame mixture with a hint of truffle)</i>	575
<b>Steamed Mixed Vegetable &amp; Water Chestnut Dim Sum</b> <i>(Baby corn, American corn, red and yellow bell peppers, water chestnuts and celery)</i>	490
<b>Chicken Sui Mai</b> <i>(Minced chicken with chilli, ginger and scallions)</i>	520
<b>Chicken Black Pepper Dim Sum</b> <i>(Juicy tender chicken with taro roots and rich savory black pepper)</i>	510
<b>Prawn and Chives Dim Sum</b> <i>(Minced prawns with chopped chives &amp; fried garlic)</i>	560

\* Accompaniments: Lemon soy chilli & Burnt chilli sauce

## FROM THE GREAT WALL

<b>Stir Fry Greens with Edamame</b> <i>(Large bowl of health filled with edamame, broccoli, Zucchini, beans and pak choi)</i>	630
<b>Kung Pao (Vegetables / Chicken)</b> <i>(Garlic, celery and nuts mixed with red chilli and soya based house special sauce)</i>	530/585
<b>Hunan Sauce (Veggies / Cottage Cheese / Chicken)</b> <i>(Chopped garlic and kashmiri red chilli tossed in chilli oil and soya to make the house special sauce)</i>	530/585/585
<b>Sapo Sauce (Vegetable / Chicken / Prawns)</b> <i>(Broccoili, babycorn, water chestnut, zucchini tossed in red chilli and sapo sauce)</i>	540/590/610

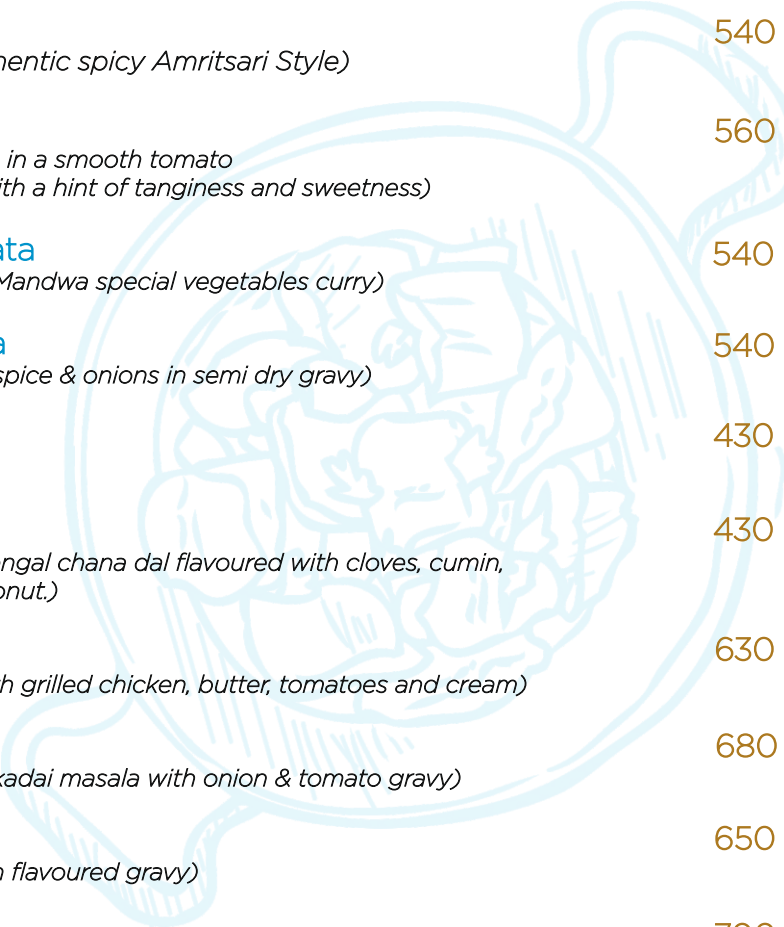
## RICE / NOODLES

<b>Fried Rice (Vegetable/Chicken/Prawn)</b>	330/365/385
<b>Hakka Noodle (Vegetable/Chicken/Prawn)</b>	330/365/385
<b>Hong Kong Spicy Noodle (Vegetables/Chicken)</b> <i>(Spicy stir-fried noodles loaded with veggies)</i>	340/375/395
<b>Burnt Garlic Fried Rice</b>	365
<b>Mushroom Fortune Rice</b> <i>(Star anise flavoured rice cooked to perfection with mushrooms and herbs)</i>	365

## CHEF'S SPECIAL

<b>Thai Green Curry (Vegetable/Chicken/Prawns)</b> <i>(Sweet and spicy flavoured curry packed with crisp, colourful vegetables and creamy coconut milk served with rice)</i>	805/860/900
<b>Burmese Khow Suey (Vegetable/Chicken/Prawns)</b> <i>(A burmese noodle dish with vibrant flavours and spices served with an array of different contrasting condiments)</i>	800/860/900

# INDIAN CURRIES / BIRYANI



<b>Amritsari Chole</b> <i>(White chickpeas cooked in authentic spicy Amritsari Style)</i>	540
<b>Paneer Makhanwala</b> <i>(Succulently cooked paneer cubes in a smooth tomato cream sauce that is lightly spiced with a hint of tanginess and sweetness)</i>	560
<b>Mandwa Vegetable Chatpata</b> <i>(A steadfast, humble and delicious Mandwa special vegetables curry)</i>	540
<b>Mushroom &amp; Mutter Masala</b> <i>(Mushroom, Mutter with peshawari spice &amp; onions in semi dry gravy)</i>	540
<b>Dal Sultani</b> <i>(Black lentils with butter &amp; cream)</i>	430
<b>Bengali Cholar Dal</b> <i>(Delicious lentil dish cooked with bengal chana dal flavoured with cloves, cumin, cinnamon and golden fried dry coconut.)</i>	430
<b>Chicken Makhanwala</b> <i>(Creamy north indian dish made with grilled chicken, butter, tomatoes and cream)</i>	630
<b>Chicken Lahori</b> <i>(Chicken cooked to perfection in a kadai masala with onion &amp; tomato gravy)</i>	680
<b>Mutton Rogan Josh</b> <i>(Succulent pieces of lamb braised in flavoured gravy)</i>	650
<b>Nalli Nihari</b> <i>(A robust-on-the-bone stew with generous spice slow cooked for 9 hours first relished by Nawabs served with naan)</i>	700
<b>Lucknowi Dum Parda Vegetable Biryani</b>	510
<b>Lucknowi Dum Parda Chicken Biryani</b>	640
<b>Lucknowi Dum Parda Mutton Biryani</b>	670
<b>Lucknowi Dum Parda Prawn Biryani</b> <i>(Rich, sinful biryani made with different spices and vegetables slow cooked to perfection inside a sealed pot covered with a fluffy roti served with cucumber and mint raita)</i>	700
<b>Steamed Rice / Jeera Rice</b>	275
<b>Indian Kedgeree</b> <i>(Authentic indian style khichdi)</i>	410

\* Accompaniments: Masala Papad



# NAANS



<b>Chilli Garlic Naan</b> <i>(Flatbread made with wheat flour and spiced with garlic or chilli garlic)</i>	120
<b>Cheese Chilli Naan</b> <i>(Fluffy naan stuffed with a tantalizing mixture of cheese and chilli)</i>	150
<b>Amritsari Kulcha</b> <i>(Popular soft North Indian stuffed flat bread made in the tandoor)</i>	165
<b>Paratha (Lacchedar/Kashmiri)</b> <i>(Buttery and layered flat bread)</i>	165
<b>Iranian Naan</b> <i>(Khamiri fluffy naan from Tehran)</i>	120
<b>Butter Naan</b> <i>(Freshly baked in the tandoor with a dollop of butter)</i>	120
<b>Tandoori Roti</b> <i>(Traditional flat breads for dipping in your curry)</i>	110

# NEAPOLITAN STYLE PIZZA “WOODFIRED”

*(Fresh Dough, Hand-stretched Pizzas, Cooked in An Authentic Italian Oven)*



<b>Neapolitan Margherita</b> <i>(Tomato sauce, cheese, parmesan and basil)</i>	825
<b>Marinara</b> <i>(Tomato sauce, oven roasted tomatoes, oregano, cheese, basil and roasted garlic)</i>	825
<b>Veggie Lovers</b> <i>(Jalapeno, three types of bell peppers, tomato sauce, cheese, mushrooms, onions and olives)</i>	825
<b>Mexican</b> <i>(Tomato sauce, cheese, corn, onion, jalapenos, olives, chilli flakes, salsa and sour cream)</i>	825
<b>Truffle Burrata</b> <i>(Tomato sauce, oven roasted tomatoes, burrata cheese, truffle oil and rocket leaves)</i>	825
<b>Chicken Tikka Maharaja</b> <i>(Tomato sauce, cheese, chicken tikka, onions and herbs)</i>	865
<b>Smoked Chicken Four Seasons</b> <i>(Tomato sauce topped with cheese, mushrooms, olives, smoked chicken, artichokes and parmesan)</i>	935
<b>Pepperoni</b> <i>(Tomato sauce and cheese topped with pepperoni and chilli flakes)</i>	935



## ITALIAN

**Pesto Basilico (Vegetable/Chicken)** 550/650  
*(Choice of pasta in your favourite basil pesto sauce)*

**Aglia Olio Peperoncino (Vegetable/Chicken)** 550/650  
*(Choice of pasta in classic Italian style tossed in garlic and olive oil)*

**Pomodoro Basilico (Vegetable/Chicken)** 550/650  
*(Tomato concasse, olives, bell peppers, chilli flakes & oregano)*

**Penne Vodka Prawns** 650  
*(Choice of pasta tossed with vodka, mushroom and pimentoes)*

**Penne Funghi Verduere** 550/650  
*(Pasta tossed with broccoli, bell pepper and mushroom)*

\* (Option of PENNE / SPAGHETTI / FETTUCCINE)

**Asparagus & Sun-dried Tomato Risotto** 650  
*(Asparagus and sun-dried tomatoes cooked in a rich tomato sauce)*

**Pollo Funghi Risotto** 650  
*(Chicken cubes and mushroom in a rich cheesy sauce)*

**Pollo Schinitzel (Chicken Breast)** 600  
*(Breast of chicken in panko japanese bread crumbs served with french fries served with lemon mayonnaise dip)*

**Garlic Bread / Cheese Garlic Bread** 240/260

## DESSERTS

**Sizzling Brownie with Swiss Chocolate Ice Cream** 530  
*(Highly addictive dessert is all you could ask for)*

**Nutella Cheese Cake** 630  
*(Nutella and cream cheese blended perfectly together yielding an indulgent cheese cake)*

**Honey Tossed Noodles with Black Sesame Ice Cream** 430

**Chocolate Mousse** 430  
*(Creamy, dreamy, intensely chocolates delight)*

**Hot Fudge Nut Mini Sundae** 399  
*(Lindt Chocolate and Swiss Chocolate with hot fudge chocolate and nuts - 2 Scoops)*

**Swiss Delight Sundae** 510  
*(Lindt Chocolate, Swiss Chocolate and Nutella Sea Salt with hot fudge chocolate along with brownie and nuts - 3 Scoops)*

**Mississippi Mud Pie with Lindt Chocolate Ice Cream** 540  
*(Warm, gooey and mouth-watering Flamboyante famous chocolate based pie served with Lindt Chocolate ice cream)*

**Matka Malai Kulfi** 320  
*(Traditional Indian ice cream served in a pot)*

*Flamboyanté*  
RESTAURANTS & CATERING

HAMMER  
& SONG

  
**BOARDWALK**  
by *Flamboyanté*



  
**BOARDWALK**  
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