



Appetizer

- Smoked Paprika Shrimp Skewers** Tk. 525.00
River prawn marinated with lemon, garlic & chili cooked to the perfection
- Fritto Misto** Tk. 850.00
Deep fried crispy calamari, shrimp & vegetables served with salsa rossa sauce
- Pollo Alla Fritto** Tk. 495.00
Marinated boneless chicken strip, flour coated, golden crunch served with garlic mayo
- Chicken Souvlaki** Tk. 495.00
Greek style marinated chicken breast, capsicum, tomato, onion served on skewers and garlic sauce
- Jawaneh Dajaj (Buffalo Wings)** Tk. 475.00
Deep fried chicken wings tossed with tomato, garlic, chili and spring onion
- Chimichurri Steak Bites** Tk. 550.00
Soft tender beef, marinated with red wine vinegar, dijon mustard, on skewers and accompanied of crispy green lettuce
- Cajun Grilled Vegetable Skewer** Tk. 425.00
Exotic vegetables marinated with homemade cajun spices served on skewers

Salad

- BBQ Chicken Salad** Tk. 525.00
Boneless BBQ chicken, mint, cilantro, cucumber, tomato, bell pepper, onion, green leaves dressed with lime and olive oil
- Nam Tok Salad (Grilled Beef Salad)** Tk. 575.00
Thai style spicy grilled beef with chili, bell pepper, onion, lemon, namjim sauce topped with crushed rice powder mint leaf
- Italian Seafood Salad** Tk. 595.00
Pouched seafood with garden greens, orange zest dressed with classic Italian dressing
- Healthy Salad** Tk. 325.00
Refreshing garden greens, onion, olives tossed with lemon, black pepper & classic olive dressing

Soup

- Tomato Basil Soup** Tk. 325.00
Roasted tomato with garlic, onion, celery topped with cream and basil
- Tom Yum Talay Soup** Tk. 395.00
A Thai inspired soup with prawns, white fish, calamari and crab flavored of chili, lemon, galangal, lemon grass and cilantro
- Creamy Chicken Mushroom Soup** Tk. 350.00
The classic soup made from chicken broth & mushroom thickened with cream
- Harira Soup** Tk. 395.00
Traditional Moroccan soup with lamb mince, tomato paste, coriander, Arabic spice, topped with pasta and chick peas



Main Course

- Sea Bass Fish Fillet** Tk. 1095.00
Marinated Sea bass fillet, chargrilled, served with sautéed vegetables, french fries accompanied of lemon butter
- Goan Stuffed Pomfret** Tk. 1225.00
Sea fresh Pomfret stuffed with coconut, coriander, garlic, chili, lemon served with green leaves salad and steamed rice
- Lebanese Grilled Calamari** Tk. 1150.00
Marinated squid chargrilled accompanied with oriental rice, onion-tomato salad and garlic aioli
- Stir Fried Spicy Crab** Tk. 775.00
Fresh sea blue crabs tossed with garlic, onion, chili, tomato, capsicum served with garlic rice
- Rubyan Mashwi (Grilled Sea Prawns)** Tk. 1295.00
Marinated U-10 sea-prawn with Arabic spices served with lemon-garlic sauce, green salad and potato wedges aside
- Chill N Grill Seafood Platter** Tk. 1425.00
Mouthwatering fresh sea fish, squid, prawn and crab, chargrilled, served with french fries, green salad and choice of sauce
- Dajaj Mashwi (Chargrilled Half Baby Chicken)** Tk. 825.00
Arabic spice influenced, chargrilled half baby chicken accompanied of oriental rice tomato onion salad and aioli sauce
- Kofta Halabi (Lamb Kofta)** Tk. 1325.00
Traditional minced lamb with Arabic spices, parsley, onion, olive oil served with oriental rice, onion-tomato salad and mint yoghurt sauce
- Slow Cooked Beef Short Ribs** Tk. 1295.00
Marinated beef short ribs, slow cooked, hints of chargrilled, served with crushed potato and butter vegetables
- Beef Roulette** Tk. 1075.00
Pounded beef tenderloin with sautéed mushrooms, tomato, capsicum, onion and cheese, accompanied of crushed potatoes and seasonal vegetables
- Beef Escalope** Tk. 1075.00
Crisp and crunchy beef with a side of potato-garlic mash and french fries, delicious garlic mayo on the side to end
- Mixed Grilled Meat Platter** Tk. 1475.00
Marinated lamb kofta, mini beef steak, chicken skewer and sausages served with vegetable rice, onion-tomato salad and pepper sauce

Ascott BBQ Special

- Grilled Salmon** Tk. 1975.00
Pink salmon cook as per your choice, served with herbs salad, mashed potato and pineapple salsa
- Grilled Lobster** Tk. 2595.00
Bay of Bengal rock lobster grilled till tender, served with butter vegetable, crushed potato and lemon butter sauce
- Surf & Turf** Tk. 1575.00
Marinated chicken breast and king prawns served with mashed potato, tomato-onion salad and garlic mayo
- Lamb Chop** Tk. 2495.00
Mint and rosemary marinated tender lamb chop, cooked to perfection, served with crushed potato, grilled vegetable and mint yoghurt sauce
- Sirloin Steak** Tk. 2495.00
Our signature imported lean cut steak, cooked to perfection, butter vegetables, mashed potatoes and pepper sauce
- Rib-eye Steak** Tk. 2495.00
A well-seasoned, extremely tender cut of beef, cooked to perfection, served with sautéed vegetables crushed potato and rosemary sauce
- T-bone Steak** Tk. 2450.00
Savory and well-marbled, juicy cut of tender beef, cooked to perfection served with garlic butter vegetable, mashed potatoes and pepper sauce

Dessert

- Chocolate Fudge Cake** Tk. 295.00
- Chocolate Brownie** Tk. 295.00
- Cream Brule** Tk. 295.00
- Baked Cheese Cake** Tk. 395.00
- Seasonal Fruits Cut** Tk. 395.00
- Fruit Cocktail** Tk. 350.00
- Mousse - Chocolate / Strawberry** Tk. 295.00
- Homemade Yoghurt** Tk. 295.00
- Movenpick Ice Cream (Per Scoop)** Tk. 325.00

****All rates are subject to 10% service charge & 10% VAT****

