THE WHARF 2.0

HANG TEN-MENU

WHARF 2.0
CHILL BY THE SEA



Sip. Savour.
Surf. Repeat.

Allergen Details

Kindly let the associate know if you are allergic to molluscs, egg, fish, soya, milk, peanut, gluten, crustaceans, nuts, mustard, sesame, celery, sulphites or any other ingredients

List of allergens:


Gluten


Egg


Fish


Shellfish


Milk


Peanut


Soya Beans


Sesame Seed


Mustard


Crustaceans


Nuts


Celery



Sulphites

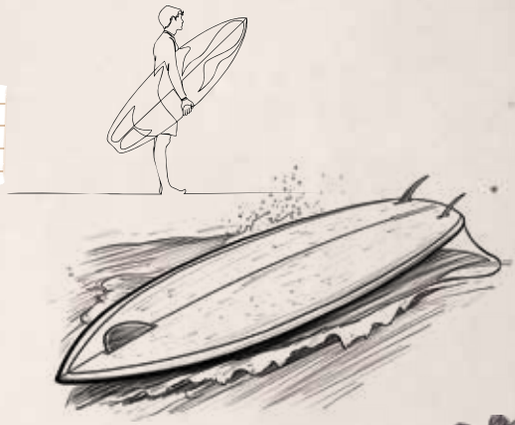

Molluscs

Calories are in kilo calories (kcal) and size in 100 grams (gms) per serving.
As per the guidelines issued by the Food Safety & Standard Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day, however, the actual calories needed may vary per person.

Vegetarian Non-Vegetarian

"fresh waves and warm currents"

Globally Inspired Creations with Local Flavors



"Fresh Breaks"

(A blend of crisp greens, bold flavors, and vibrant textures)



non-vegetarian salads - INR 649

▲ Tuna Poke Bowl (Hawaii) (160 kcal)

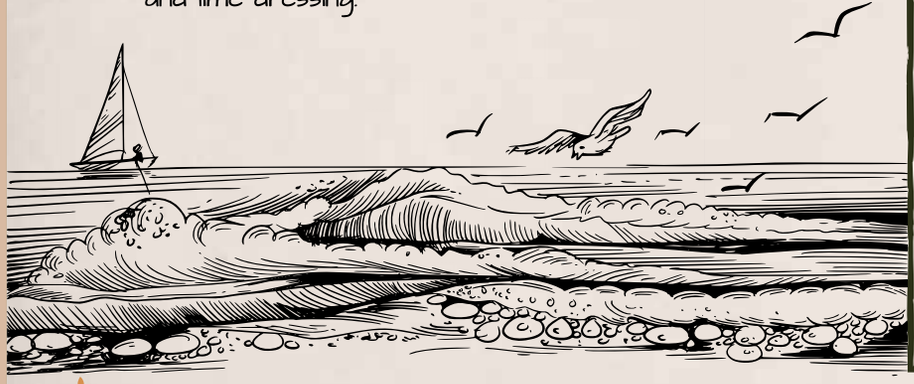
Sushi rice, seared tuna, avocado, edamame, cucumber, sesame seeds, and ponzu dressing.

▲ Grilled Chicken Caesar Surf Salad (California) (140 kcal)

Romaine lettuce, grilled chicken, parmesan shavings, croutons, and creamy Caesar dressing.

▲ Spicy Shrimp Mango Salad (Thailand) (120 kcal)

Bay prawns, fresh raw mango, red chilies, coriander, and lime dressing.



vegetarian salads - INR 549

◉ Quinoa & Roasted Beetroot Salad (Portugal) (130 kcal)

Red quinoa, roasted beetroot, arugula, feta, and balsamic vinaigrette.

◉ Greek Surfer's Salad (Santorini, Greece) (110 kcal)

Cucumbers, cherry tomatoes, red onions, Kalamata olives, and crumbled feta tossed in olive oil.

Gluten Egg Fish Shellfish Milk Peanut SoyaBeans Sesame Seed Molluscs Mustard Crustaceans Nuts Celery Sulphites

18% taxes as applicable | All Prices in Indian Rupees | Your bill attracts a discretionary service charge of 5% on Food & Beverage service.

◉ Vegetarian ▲ Non-Vegetarian

"Liquid Lines"





non-vegetarian soups- inR 549

(Warm, comforting bowls inspired by surfing hot spots around the world)

- Tom Yum Goong (Thailand) (90 kcal)

  Spicy and tangy shrimp soup with lemongrass, galangal, and lime leaves.

- Smoky Chicken and Corn Soup (California, USA) (80 kcal)

  Grilled chicken and sweet corn in a creamy broth with a hint of smoked paprika.

- Malabar Crab Rasam (Kerala, India) (80 kcal)

  Spicy crab soup infused with tamarind, black pepper, and curry leaves.



vegetarian soups - inR 449

- Roasted Tomato Basil Soup (Italy) (70 kcal)

  Slow-roasted tomatoes blended with fresh basil,
  served with a side of garlic bread.

- Madras Mulligatawny Soup (Chennai, India) (90 kcal)

  Spiced lentil soup with hints of coconut, tamarind, and tempered spices.

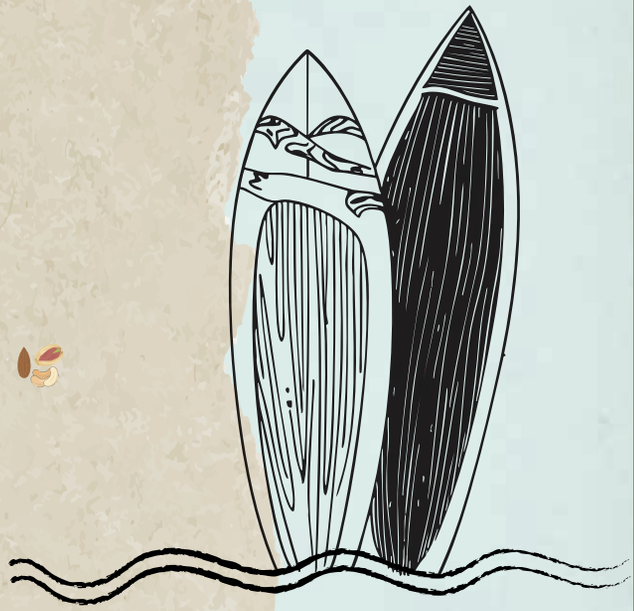
- Cloud 9 Filipino Green Papaya Soup (70 kcal)

  TC water, fresh greens tamarind papaya broth.

Appetizers

vegetarian-INR 849

- Angari Paneer Tikka (180 kcal)
- Aloo Nazakat (150 kcal)
- Mascarpone Paneer Tikka (200 kcal)
- Malai Broccoli (160 kcal)
- Stuffed Mushroom (180 kcal)
- Tandoori Karivembu Annasi (190 kcal)



non vegetarian - INR 1145

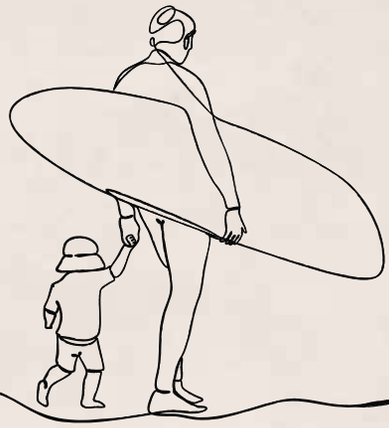
- Zatar Marinated Tandoori Chicken (230 kcal)
- Chicken Tikka (180 kcal)
- Tandoori Sizzler Lamb Chops (280 kcal)
- Cafreal Tandoori Jhinga (160 kcal)
- Vetiver Wrapped Sarson Mahi Tikka (160 kcal)



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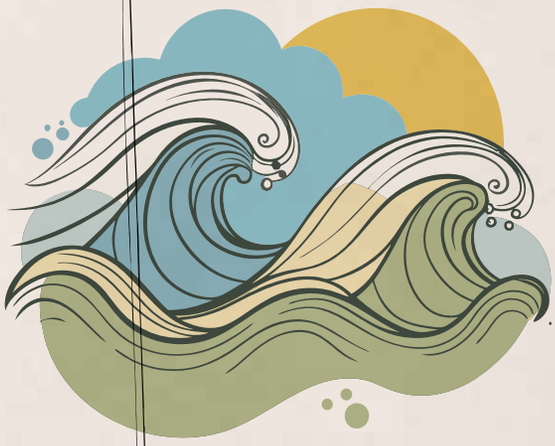
Vegetarian Non-Vegetarian



Small Plates Veg - INR 849

- Spinach And Cheese Empanadas (Spain) (180 kcal)

  Catalonian sauce with roasted red peppers, almonds, and garlic.



- Filipino Lupiang (160 kcal)

  Seiten stuffed spring rolls from Philippines.

- Poutine Fries (British) (290 kcal)

  Paneer Pallipalayam/Chilly Cheese

- Singaporean Cereal Tofu (160 kcal)

  Crispy tofu coated in fragrant buttery cereal with curry leaves and a hint of chilli.

- Mexico's Pulled Jackfruit Taco (140 kcal)

  Tender pulled jackfruit in smoky spices, topped with fresh salsa and creamy slaw in a taco.



Small Plates Non Veg - INR 999

▲ Hawaiian Huli Huli Pull Out Chicken Wings (230 kcal)

Sweet spicy and tangy barbeque.

▲ Kovalam Kal Meen Varuval (Green Chilly Pickle) (200 kcal)

Kingfish marinade spices shallow fry.

▲ British Fish and Chips (BFC) (280 kcal)

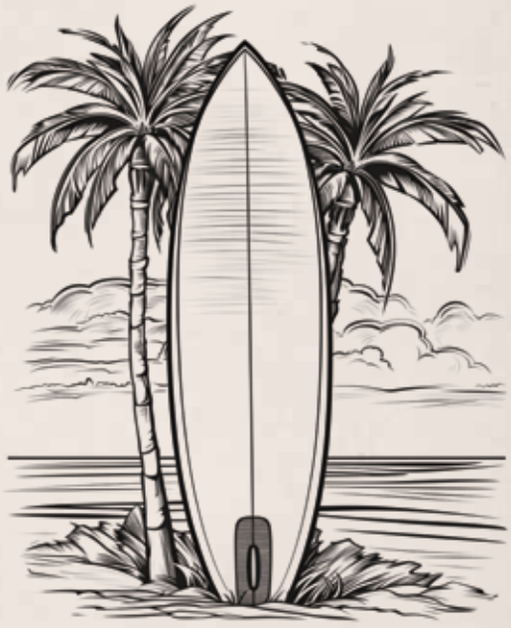
Malt vinegar, mushy peas, tartar sauce.

▲ Tempura Apple & Shrimp (240 kcal)

Tossed with condensed milk wasabi mayo.

▲ Fritto Misto All'italiana (260 kcal)

Various shrimp, squid, fish gherkins garlic fermented vegetables floured and deep-fried topped with bagna cauda.



▲ Bok Choy Wrapped Chicken (150 kcal)

Succulent chicken tender wrapped around with bok choy, steamed and served with a mild Asian concoction.

▲ Naatukozhi Sukka (170 kcal)

Spicy country chicken stir-fry with aromatic spices, curry leaves, and a hint of coconut.

▲ Kallu Shop Kozhi Porichathu (240 kcal)

Your typical toddy shop Kerala style fried chicken marinated in curd and bold spices.

▲ Nalli Elumbu Perattal (220 kcal)

Kerala-style lamb shank slow-cooked with a blend of spices, coconut, and herbs, resulting in tender, fall-off-the-bone meat.

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◙ Vegetarian ▲ Non-Vegetarian

main course

vegetables (vegetarian) - inR 949

- Paneer Butter Masala (North India) (260 kcal)

  Cottage cheese cubes simmered in creamy tomato gravy, served with naan or rice.

- Jack Rendang Curry (Indonesia) (230 kcal)

  Tender jackfruit cooked in a rich spiced coconut gravy, served with sticky rice.

- Vegetable Thai Green Curry (Thailand) (220 kcal)

  Seasonal vegetables in a fragrant green curry,paired with jasmine rice

- Spinach and Corn Kofta Curry (India) (250 kcal)

  Spinach and corn dumplings cooked in a rich tomato and cashew gravy, paired with naan

- Quinoa and Lentil Biryani (India) (210 kcal)

  A healthy twist on biryani, served with cooling cucumber raita.

Poultry - INR 1149

▲ Hang Ten Butter Chicken (Punjab, India) (200 kcal)

Creamy tomato-based chicken curry served with flaky parottas or steamed rice.

▲ Jerk Chicken Barrel (Jamaica) (180 kcal)

Spicy grilled chicken marinated in jerk spices, served with coconut rice and pineapple salsa.

▲ Coastal Chicken Curry (Kerala, India) (210 kcal)

Chicken simmered in a spiced coconut curry, paired with rice and papad.

▲ Rameshwaram Manchatti Kozhi Choru (320 kcal)

A mixed blend of fragrant rice and spicy and tender chicken curry,
served in a traditional clay pot with burnt onion chutney.

Seafood- INR 1349

▲ Grilled Tiger Prawns (Sri Lanka) (140 kcal)

Bay tiger prawns charred with garlic butter and chilli, served with lemon.

▲ Meen Moilee (Kerala, India) (160 kcal)

A velvety coconut curry with local fish, served with fluffy idiyappam.

▲ Pepper Fried Crab (Chennai, India) (220 kcal)

Crab stir-fried with black pepper, curry leaves, and onions, served with steamed rice or tandoori roti.

▲ Burmese Seafood Khow-suey (Myanmar) (190 kcal)

Coconut based noodle curry with prawns, seafood and squids,served
with an array of toppings

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Lamb - INR 1249

- Madras Mutton Pepper Fry (Tamil Nadu, India) (230 kcal)

  Lamb stir-fried with crushed black pepper, served with coconut rice.

- Lamb Rogan Josh (Kashmir, India) (220 kcal)

  Fragrant lamb curry cooked with Kashmiri spices, paired with butter naan.

- Chettinad Mutton Curry (Tamil Nadu, India) (230 kcal)

  A fiery lamb curry made with freshly ground spices, served with parotta.

- Lamb Biryani (Hyderabad, India) (320Kcal)

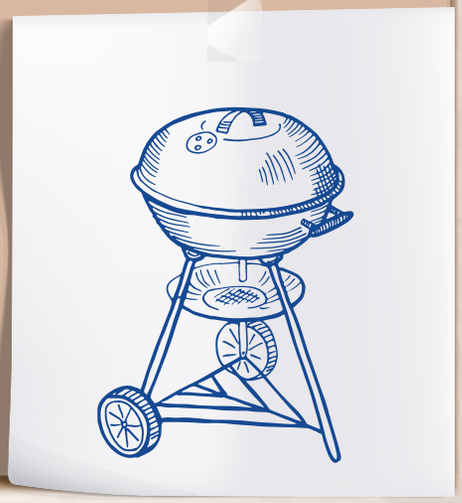
  Aromatic basmati rice layered with tender lamb, served with raita and salan.

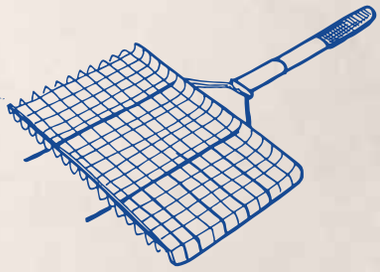


Tandoor Menu

Indian Breads - INR 299

- Spinach and Feta Naan(200 kcal)
- Apple and Cinnamon Kulcha(230 kcal)
- Flaxseed Roti(200 kcal)
- Multigrain Roti(180 kcal)





- **Yellow Dal Tadka - INR 749**
  (220 Kcal)
  Yellow lentils tempered with onions, tomatoes and garlic
- **Dal Makhani - INR 749**
  (350 Kcal)
  Traditional black dal finished with butter and cream
- **Steamed Basmati Rice (225 Kcal) - INR 249**
- **Tandoori Breads - INR 249**
  - Garlic Naan
  - Lachha Paratha
  - Butter Naan
  - Tandoori Roti

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Vegetarian Non-Vegetarian

ice cream

icy wipeouts" - inr 399



Coconut Paradise Cone (Hawaii) (300 kcal)

Tender coconut ice cream in a waffle cone, topped with roasted coconut flakes and pineapple drizzle.

Bay Breeze Sundae (Chennai, India) (260 kcal)

Filter coffee ice cream, chocolate sauce, and crunchy coffee crumble in a glass.

Tropical Mango Madness (Goa, India) (280 kcal)

Alphonso mango ice cream, fresh mango cubes, and mint syrup in a crispy cone.

Hang Ten Chocolate Cone (Bali, Indonesia) (260 kcal)

Double chocolate ice cream with hazelnut crunch and a drizzle of spiced caramel.

frozen treats:
"the ice breakers"
(popsicles & sorbets) - inr 449



Kovalam Kesar Kulfi (India) (250 kcal)

Creamy saffron-flavored kulfi with pistachio topping.

Signature Sundaes: "Surfer's Bliss"- INR 449

Beachside Bliss Bowl (Chennai, India) (280 kcal)

Layers of tender coconut ice cream, jaggery syrup, roasted peanuts, and banana chips.

Rocky Reef Delight (California, USA) (300 kcal)

Chocolate ice cream with brownie chunks, fudge sauce, and marshmallows.

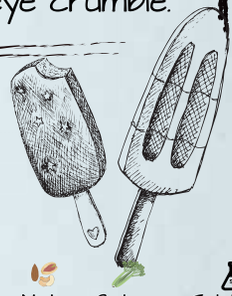
Saltwater Caramel Crunch (Goa, India) (320 kcal)

Salted caramel ice cream, praline, and crispy cashews.

Coconut Nirvana Crème - INR 599

(160 kcal)

A velvety vegan panna cotta infused with tender coconut, garnished with candied chilli for a hint of spice, and finished with a crunchy bird-eye crumble.



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Vegetarian Non-Vegetarian



Cappuccino Palm Temptation - INR 599

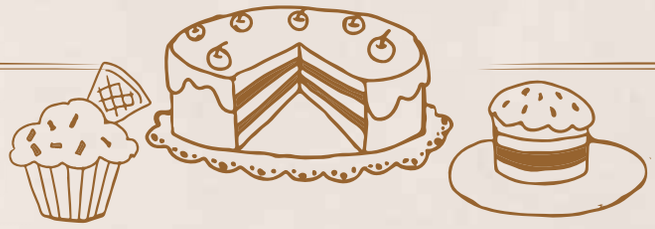
(160 kcal)

A traditional tiramisu elevated with karupatti (palm jaggery), layered with coffee granola, and served alongside a creamy cappuccino ice cream.

Berry Treasure Cheesecake - INR 599

(280 kcal)

A rich cheesecake packed with juicy blueberries, topped with a vibrant berry glaze, and served with a side of freshness.



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Radisson BLU
RESORT TEMPLE BAY
MAMALLAPURAM