






STARTERS

BARLEY AND QUINOA SALAD  **400**
with fresh mint, feta cheese
and cashew nuts

MINUTE ANDALUSIAN   **400**
GAZPACHO
served with a goat cheese toast

SEARED YELLOWFIN TUNA  **500**
espelette pepper piperade and reduced
balsamic vinegar

CREAMY BURRATA  **700**
watermelon freshness, tomato,
melon and arugula


Full board supplement **250**

NIÇOISE SALAD **700**
with tuna, green beans, egg,
potato, capsicum, fennel, marinated anchovies
and Taggiasca olives

Full board supplement **250**

PASTAS

PENNE **500**
chicken stew with porcini mushrooms, capers, olives and candied tomato

FUSILLI WITH PESTO  **500**
grilled and candied vegetables with arugula sprouts

SPAGHETTI ALLE VONGOLE **500**
a specialty and a classic of Transalpin!
clams, fresh garlic, parsley, virgin olive oil, white wine and Espelette pepper

PIZZAS

MARGHERITA  **400**
Tomato, mozzarella and basil


SMOKED  **400**
Smoked chicken, Victoria pineapple and Piquillo pepper

VEGETARIANA  **550**
Vegetable antipasti, tomato and mozzarella

MARINARA **700**
Squid, shrimps, shells, garlic, parsley, tomato and mozzarella

Full board supplement **300**

BURGERS

CRISPY CHICKEN BURGER  **500**
with caramelized pineapple, pickled ginger, spicy sauce and Cajun spices chips

UNCLE SAM'S AUSTRALIAN BEEF BURGER **650**
with gherkin, pickled onion, cheddar cheese, tomato, salad and homemade sauce

Full board supplement **350**



SELECTION OF SUSHIS AND MAKIS (10 PIECES) **1100**
served with Miso soup

SAKE
BIJITO Junmai **400**
BIJITO Junmai Ginjo **400**
KATORI 90 Junmai Kimoto Muroka By Terada Honke **450**

MAIN COURSES

MEDITERRANEAN CHICKEN SKEWERS **600**
quinoa tabbouleh with candied lemon and Kalamata olives

HONEY-GLAZED AND SMOKED BABY CHICKEN **600**
teriyaki sauce, sweet potato and corn

IBERIAN PORK TENDERLOIN AND LACQUERED RIBS  **700**
onion pickles, piquillo pepper stuffed with potato chutney

FISH AND SEAFOOD SKEWERS **850**
saffron risotto with periwinkles

Full board supplement **450**

CATCH OF THE DAY **850**
candied vegetable papillote with lemon and grilled potato pucks with shellfish juice

Full board supplement **400**

GRILLED AUSTRALIAN BEEF STEAK  **1400**
with Cajun spices potato wedges, salad and onion pickle, Bearnaise sauce

Full board supplement **600**

Sands residents on half board basis will be offered
a Rs 800 deduction per person for dinner at Pink
Peppercorn Restaurant.



Spicy



Pork



Vegetarian

Prices quoted in rupees including 15% VAT

For any food allergy or intolerance, kindly inform our Chef or Restaurant Manager.

DESSERTS

**SELECTION OF ICE CREAMS
AND SORBETS** **350**

**PROVENCAL LAVENDER
CRÈME BRÛLÉE** **350**
caramelized with muscovado sugar

TIRAMISU **350**
served with traditional amaretti cookie

TRADITIONAL BAKLAVA **350**
served with kulfi ice cream

BANANA SPLIT **450**
Grilled banana with chocolate sauce flambéed with rum,
vanilla ice cream and Chantilly cream

SUNDAY DREAM **350**
Kit Kat chocolate, Neapolitan wafer, maple syrup, roasted
apple and peanut-banana ice cream

Full board supplement **200**

PECAN PIE **350**
brownies