



Kwality[®]
RESTAURANT

Sampige

RESORT

Welcome to **Sampige Resort** – The Ultimate Escape

We take immense pride in providing our guests with an unforgettable stay & dining experience. Whether you're in the mood for sophisticated fine dining or a more relaxed atmosphere, our array of restaurants and venues are designed to cater to every taste and occasion.



Our Venues:

A grand and elegant hall, perfect for hosting events that will leave a lasting impression, all within a stunning ambiance.



A family-friendly venue offering an extensive selection of flavorful dishes, crafted for all tastes.



A stylish, contemporary space where you can unwind with delicious food and drinks in a chic, relaxing environment.



An open-air, elevated dining experience offering breathtaking views alongside exquisite cuisine and refreshing beverages.

SPA

While not a dining venue, our spa offers a serene escape to relax and rejuvenate, making your visit complete.

Each of our restaurants presents a unique experience, with menus inspired by global flavors, carefully crafted by our team of expert chefs. Whether you're craving timeless classics or bold new dishes, our signature recipes are designed to delight and satisfy every palate. We believe that fine dining should be an accessible luxury.

We are committed to offering exceptional food, drinks, and service in a setting that's as welcoming as it is luxurious—without stretching your budget. Every meal at Sampige Resort is a celebration of flavor, and we're dedicated to ensuring that your experience with us is truly unforgettable.

Regards,
Sampige Resort

SOUPS

LEMON CORIANDER SOUP 150

A thin vegetable soup flavoured with freshly chopped coriander and a dash of lime juice

SWEET CORN SOUP 150

Oriental vegetable soup with corn kernels and veg broth

MANCHOW SOUP 150

A hearty soup of veggies, noodles with spices.

CREAM OF VEG AND CREAM OF MUSHROOM SOUP 150/160

Classic rich and thick cream soup of pureed assorted mushrooms

TOMATO SOUP 150

A thick creamy soup of plum tomato

MUTTON PAYA SOUP 210

Simple hearty bone broth

CREAM OF SPINACH SOUP 140

Thick soup enriched with pureed spinach cream

SWEET CORN MUSHROOM SOUP 150

Fresh chopped button mushroom corn soup

CREAM OF CARROTS & CORIANDER SOUP 150

A cream of carrots soup flavoured with fresh green coriander

CREAM OF MUSHROOM & SPINACH SOUP 150

Mushroom soup with blended shitake & shredded spinach

POTATO & LEEK SOUP 150

Cream of potato soup with fresh green leek

ADD ON: CHICKEN 50

SALADS

THAI SALAD 250

Irresistible bowl consisting of bok choy, glass noodles, napa cabbage and bean sprouts in a thai dressing

GREEN SALAD 120

Assorted green vegetables cut and served fresh

CAESAR SALAD 250

Mixed fresh greens, cherry tomato, croutons, olives and parmesan with caesar dressing

GREEK SALAD 250

Cucumber, tomato and bell pepper tossed in greek vinaigrette topped with feta and olives

CITRUS SALAD 250

Mixed fresh greens, sweet lime, orange, feta, prunes and cranberry tossed in a citrus dressing

HARA CHANA CHAAT 250

Dried green chick peas

VEGETABLE HAWAIIAN SALAD 250

Mix vegetable salad with pineapple & mustard mayonnaise

GRILLED VEG SALAD 250

Assorted mediterranean vegetables, grilled with balsamic vinegar

MACARONI AND CHEESE 250

Boiled macaroni, mozzarella cheese with mustard vinaigrette

RUSSIAN SALAD 250

The classical hors d'oeuvre of carrots, green peas, potato & mayonnaise

ADD ONS:

CHICKEN 50

PRAWNS 60

STARTERS

CHEESE/CHERRY PINEAPPLE Salty and sweet combination of cherry, pineapple and cheese served on chilled crushed ice	160	FRENCH FRIES Long thin strips of potato that are deep-fried in oil	120
PERI PERI FRENCH FRIES Crunchy french fries tossed in peri peri seasoning	180	SPICY CHEESY FRIES Golden fries topped in melted cheese and spicy seasoning	150
VEG/CHICKEN MIX SPRING ROLL Fried rolls filled with a tantalizing mix of vegetables and served with a savoury dipping sauce	210/250 275	PEANUT MASALA Spiced indian style roasted peanuts that are coated with spices, herbs and flour	120
FISH FINGERS Deep fried flaky fish marinated in fresh herbs, served with spicy mayo	300	MASALA PAPAD / ROASTED PAPAD Crispy fried papad topped with a tangy spiced masala filling of onions, tomatoes, herbs and spices	100/70
GREEN PEAS MASALA FRY Green peas tossed in masala and fried	200	OMELETTE MASALA / CHEESE Combination of ground spices, chillies and eggs lightly crisp around the edges with a fiery chilli kick.	120/140
PAKODA ONION/ MIX VEG /PANEER Fritters covered in batter and fried	220	EGG BHURJI Scrambled eggs made with spices, eggs & herbs	140

VEGETARIAN APPETIZERS

GOBI/BABY CORN MANCHURIAN Wok tossed cauliflower/baby corn in a sweet and spicy sauce	270	BATTER FRIED BABY CORN WITH TANGY DIP Young golden fried baby corn fritters served with a tangy chinese sambal	270
ALOO PUDINA PEANUT TIKKI Aloo tikki with roasted peanuts served with green mint chutney	270	MONGOLIAN BABY CORN Golden fried baby corn tossed in hot mongolian sauce	270
PANEER TIKKA / MALAI / HARIYALI Chunks of paneer marinated in a spiced yogurt based marinade	270	CRUMB FRIED MUSHROOMS Crispy deep fried mushrooms served with BBQ sauce	270
HARA BHARA KEBAB Deep fried vegetable cakes made with spinach, potato and green peas coated with cashewnuts	220	PANEER TIKKA KASURI Char grilled marinated cottage cheese flavored with fenugreek	270
MALAI BROCCOLI TIKKA Broccoli marinated with greek yogurt and heavy cream then grilled	270	PANEER CHILLI GARLIC Cottage Cheese Tossed In Chilly Garlic & Soya Sauce	270
CHEESY MUSHROOM CROQUETTES Deliciously smooth and creamy nuggets with herbed mushroom & a crispy crust	270	PANEER STICKS Deep fried cottage cheese fritters served with BBQ sauce	270

NON VEGETARIAN APPETIZERS

 PERI PERI CHICKEN TIKKA 310	DRAGON CHILLI CHICKEN 310	
Succulent chicken marinated in spicy peri peri marinade	Thin strips of chicken batter fried and then sautéed in a rich red sauce	
KALMI KEBAB 310	CHICKEN SATAY WITH PEANUT SAUCE 340	
Rich and creamy chicken flavoured with freshly ground spices	Perfectly grilled chicken supreme on skewers in a thai marinade, served with peanut sauce	
CHICKEN TIKKA 310	 PERI PERI CHICKEN SKEWERS 310	
Grilled tender juicy chicken marinated in a rich blend of indian spices and yogurt	Succulent chicken marinated in spicy peri peri marinade	
MURGH BADAM TIKKA 310	FISH CHILLY 320	
Tender juicy boneless chicken with almond paste and almond flakes	Crispy melugu fish fillets fried with soya sauce and spicy green chilli	
MURGH HARIYALI TIKKA 310	TANDOORI CHICKEN HALF /FULL 270/520	
Chicken flavoured with mint and coriander	Spring chicken marinated in a melange of flavorsome spices	
MURGH MALAI KABAB 310	TANGADI KEBAB 310	
Herb infused tandoori chicken	Tender pieces of chicken drumsticks marinated In saffron flavoured masala & served with green dahi ki chutney	
MURGH MALAI LASOONI TIKKA 310	LAMB SEEKH KEBAB 500	
Chicken in a rub of yogurt, garlic, warm spices and fresh herbs	Minced lamb in a blend of robust spices	
CHICKEN LOLLIPOP 310	CHICKEN SEEKH KEBAB 310	
Spice batter coated chicken lollipops deep fried till crunchy	Minced chicken blended with spices & a fine touch of awadh seasoning	
PEPPER CHICKEN 310	FISH HARIYALI TIKKA 310	
Boneless crispy chicken tossed and paired with cubed assorted peppers	Fish chunks char grilled with mint flavoured masala	
FRIED CHILLY CHICKEN 310	PRAWNS TIKKA 310	
Deep crispy chicken with assorted bell peppers & a touch of soya sauce	Prawns grilled with traditional tandoori masala	
CRISPY FRIED SCHEZWAN CHICKEN 310		
Crisp fried chicken tossed with fiery, sweet, sour and schezwan sauce		

SEASONAL

SOUTH INDIAN SPECIALITY

GHEE ROAST - Spicy,tangy and flavourful south indian dish that is traditionally made wth ghee and spices.

★ PANEER GHEE ROAST	230
★ BABYCORN GHEE ROAST	230
★ EGG GHEE ROAST	230
★ CHICKEN GHEE ROAST	310

SUKKA - A semi -dry preparation combining fresh coconut, tamarind, dried chillies and roasted spices

CHICKEN SUKKA	290
MUTTON SUKKA (Semi-dry)	490

URVAL - A spicy and tangy preparation, topped with fried cashewnut

CHICKEN URVAL	300
MUTTON URVAL	450

TAWA CHICKEN BONELESS	320
Moist chicken in a fiery and delicious dry sauce	

CHEF SPECIAL GREEN DRY CHICKEN	320
Chicken in a spicy and tangy green masala	

SEAFOOD STARTERS

(Rates are seasonal and as per fresh catch of the day)

TANDOORI FISH TIKKA

All time classic fish tikka with robust spices

AJWAINI FISH TIKKA

Combination of tandoori spice marinade infused with flavour of ajwain

TANDOORI POMFRET

A mouth watering delicacy of skewered marinated pomfret cooked in a clay oven

SEASONAL

CHOOSE YOUR FISH FROM BELOW AND TYPE OF PREPARATION

Tawa fry / Masala fry / Rava fry / Ghee roast/ Butter garlic

SEER FISH (ANJAL)

SILVER FISH (BOLENJIR)

POMFRET (MANJI)

LADY FISH (KANE)

PRAWNS (ETTI)

SQUID (BONDAS)

SEASONAL

CRAB SPECIALS

CRAB GHEE ROAST / CRAB BUTTER GARLIC / CRAB MASALA FRY / CRAB TANDOORI / CRAB SUKKA

SEASONAL

PLATTERS

NON VEGETARIAN TANDOORI PLATTER

Kalmi kebab, tandoori egg, hariyali tikka, chicken tikka and tandoori chicken

1100

SOUTH INDIAN SEAFOOD PLATTER

Prawns ghee roast, squid sukka, kane rava fry, silver fish naked fry, pomfret masala fry, anjal tawa fry and melagu andhra chilli

3500

PIZZA

FRESHLY BAKED 10 INCH PIZZA

MARGHERITA PIZZA

Classic pizza topped with tomato sauce, mozzarella Cheese and fresh Basil.

FARMERS DELIGHT PIZZA

Broccoli, mushroom, fresh corn, roasted bell pepper and mozzarella

CHICKEN GHEE ROAST PIZZA 400

Chicken ghee roast, onion rings and curry leaves

PERI PERI CHICKEN PIZZA 450

Fiery peri peri chicken with a zesty kick

BBQ CHICKEN PIZZA 450

Spicy barbecue sauce, diced chicken, peppers, onion and cilantro

PASTA

PENNE ARRABIATA 300

Spicy tomato sauce with garlic and basil

MAC AND CHEESE 320

Baked pasta with cheese sauce

SPAGHETTI BOLOGNESE 320

Spaghetti and minced chicken tossed in a rich meaty sauce

LASAGNA 320

Stacked layers of fresh pasta sheets with béchamel and tomato sauce

CREAMY ALFREDO 320

Penne pasta with cream, cheese and fresh herbs

ADD ON:

CHICKEN 50

PRAWN 60

GRILLS AND SIZZLERS

PANEER TIKKA SIZZLER 360

Cottage cheese marinated in tandoori spices served with herb rice, fries and vegetables

★ SAMPIGE SPECIAL SIZZLER 450

Chicken breast with in-house made special sauce served with herb rice, fries and vegetables

GRILLED SEAFOOD SIZZLER 550

Medley of seer fish, melugu and prawns in your choice of sauce: mushroom, pepper or garlic

LAMB CHOPS 510

Cuts of lamb with pepper sauce served with grilled vegetables and mashed potato

VEGETARIAN MAIN COURSE

DAL TADKA 190

Combination of dal and tadka

CLASSIC DAL MAKHANI 240

Lentil preparation of black gram in a creamy gravy topped with butter

MIXED VEG CURRY 260

Seasonal vegetables tossed in homemade navratan masala

MALAI KOFTA 260

Deep fried khoya koftas served in a delicious creamy gravy

PANEER KADAI 260

Paneer and bell peppers in a fragrant freshly ground spice powder

METHI MATAR MALAI 260

A medley of fresh fenugreek leaves, green peas and cream

BABY CORN 270

MUSHROOM MASALA

Fresh baby corn & button mushrooms tossed in peshawari herb flavoured masala

VEGETABLE CHETTINAD 260

Mix vegetables In authentic hot chettinad curry flavoured with star anise

PANEER LABABDAR 260

A spicy cashew tomato paste that is cooked with sauteed onion

KUMBH PALAK 260

Fresh button mushrooms tossed In A creamy spinach gravy

KADHI PANEER 260

Paneer that originated from northern india in traditional kadhi masala

PANEER MAKHANI PALAK 260

Traditional gravy prepared with butter enriched with freshly shredded spinach

MAKAI PALAK 260

American corn cooked In garlic flavoured creamy spinach gravy

PANEER TIKKA MASALA 270

Cubes of paneer, onion and peppers marinated with yogurt and spices tossed in a creamy tomato based curry

KAJU MUTTER 270

Cashew nut & fresh green peas curry

NON-VEGETARIAN MAIN COURSE

SOUTH INDIAN 250

CHICKEN CURRY

Coconut based red chicken gravy

KUNDAPUR CHICKEN 310

Blend of coconut, red chillies and spices

KORI ROTI 310

Crispy rice roti with red chilli and coconut milk based chicken curry

CHICKEN TIKKA MASALA 320

A flavorful dish of marinated chicken in a creamy spiced tomato sauce

CHICKEN KOLHAPURI 320

Chicken in a rich onion tomato gravy, spiced with freshly ground traditional kolhapuri masala

★ SAMPIGE BUTTER

CHICKEN (HALF/FULL) 320/460

Special creamy sampige butter chicken rich, spicy and indulgent

MURG MUSSALLAM

(HALF/FULL) 350/480

Chicken marinated with Indian spices creamy almond and onion paste

BHUNA GOSH 420

Lamb slow cooked in whole spices, onion, ginger, garlic and ghee

MANGALOREAN STYLE

MATKA FISH CURRY

Perfectly balanced spicy tangy gravy cooked with your choice of fresh fish

SEASONAL

KORI PULIMUNCHI 320

Chicken cooked in a tamarind and chilli gravy

MURGH SAAGWALA 320

Light flavourful curry dish with turmeric, cinnamon, garam masala and freshed spinach with lightly browned pan fried chicken.

MURGH DAHIWALA 320

Dahi based gravy tempered with curry leaves and tender chicken

MURGH ADRAKI 320

Ginger flavoured chicken cooked with rich onion gravy

MUTTON ROGAN JOSH 420

Slow cooked mutton braised with gravy flavoured with garlic , ginger and aromatic spices

MURGH KADAI 320

Chicken simmered with ghee, mustard oil, tomato, ginger, garlic & coarsely crushed whole spices.

GREEN THAI CHICKEN CURRY 320

Chicken cooked In a traditional thai green curry with thai herbs & sweet basil

PRAWNS GHASSI SEASONAL

Spicy mangalorean prawn curry seasoned with ground spices

ROTIS & RICE**NEER DOSA 20**

Thin, fluffy and lacy crepes made with ground rice batter

TANDOORI ROTI (PLAIN/BUTTER) 35/40**KULCHA (PLAIN/BUTTER) 35/40****PARATHA (PLAIN/BUTTER) 40/45****RUMALI ROTI 45****NAAN (PLAIN/BUTTER) 45/55****CHEESE NAAN 120**

Flatbread stuffed with a spiced cheese

CURD RICE 220

Traditional south indian dish of cooked rice mixed with yogurt, herbs and spices

RICE & NOODLES**DAL KHICHDI 220**

A blend of lentils and rice, lightly spiced and served with a side of yogurt

PALAK KHICHDI 240

Spinach-infused khichdi made with rice and lentils, garnished with fresh cilantro.

PEAS PULAO 220

Rice Cooked With Fresh Green Peas

JEERA RICE 220

Flavorful aromatic rice cooked with cumin seeds

KASHMIRI PULAO 220

Sweet preparation of rice with mixed fruit, assorted dry Fruits flavoured With Kewada Water

TOMATO PULAO 220

Rice Cooked With Fresh Tomato Puree

STIR FRIED RICE 210

Fried Rice Tossed with Sauce

FRIED RICE 210

Wok tossed fried rice garnished with scallion

CHICKEN 50**PRAWN 60****MIXED 🍗🍤🍳🥚 70****STEWED RICE 270**

Soft and fluffy rice complemented with a thick and hearty stew

CHICKEN 50**PRAWN 60****SCHEZWAN FRIED RICE 260**

Fragrant rice tossed in a spicy chilli garlic sauce

CHICKEN 50**DAN DAN NOODLES 220**

Spicy, savory and nutty with a little hint of malty vinegar

MUTTON 60**CHICKEN 50**

BIRYANI

MANGALOREAN STYLE

300

CHICKEN BIRYANI

Combination of long grain basmati rice and tender chicken thigh cooked with aromatic spices

MUTTON BIRYANI

440

Marinated with soft, tender succulent pieces of mutton and unique presence of spice

MUTTON DUM BIRYANI

480

Slow cooked dish made with layers of tender mutton pieces and fragrant basmati rice

VEG BIRYANI

230

Flavorful rice dish made with basmati rice, mix vegetables, whole spices, ginger, garlic coriander and mint leaves

VEG PULAO

240

Indian rice pilaf fragrant basmati rice with aromatic whole spices and herbs

CHICKEN HYDERABAD BIRYANI 320

Biryani originating from hyderabad made with basmati rice and chicken.

KIDS MENU

CHEESY GARLIC BREAD

230

Whole bun topped with melting cheese

MINI SLIDERS

(VEGETARIAN/CHICKEN)

230/270

Freshly baked brioche bun infused with melting cheese accompanied with french fries

LOADED FRIES

300

Fries topped with cheese sauce, tomato salsa and jalapenos

CHICKEN POPCORN

290

Bite-sized pieces of chicken that have been breaded and fried, served with herb mayonnaise

DESSERT

ICE CREAM

100

Ask for options

GULAB JAMUN

150

Soft jamun soaked in cardamom infused sugar syrup

RASMALAI

150

A bengali delicacy

CARAMEL CUSTARD

150

A custard dessert with a layer of clear caramel sauce

GADBUD

150

An ice cream sundae

FRUIT SALAD

170

WITH ICE CREAM

Seasonal fruits served with a scoop of vanilla ice cream

FRUIT SALAD

170

Long cut of all seasonal mix fruits

CHOCOLATE BROWNIE

170

WITH ICE CREAM

Hazelnut brownie, served with vanilla icecream and hot chocolate sauce

SIZZLING BROWNIE

260

WITH ICE CREAM

Served with a generous pouring of melted chocolate on the ice cream



CHEF'S SPECIAL



SPICY DISH

PLEASE ADVISE THE SERVER SHOULD YOU BE ALLERGIC TO ANY INGREDIENTS !
ALL PRICES ARE IN INDIAN RUPEES GOVERNMENT TAXES AS APPLICABLE.
KINDLY ALLOW 20 MINUTES FOR FOOD PREPARATION

Sampige

RESORT



FOLLOW US ON INSTAGRAM

