

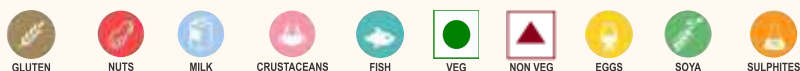


## BREAKFAST

- |   |     |
|---|-----|
| <div style="display: flex; align-items: center;"> <div style="border: 1px solid green; padding: 2px; margin-right: 5px;">●</div> <div> <p><b>CONTINENTAL BREAKFAST</b></p> <p>Choice of canned fruit juice (small), breakfast rolls / toast with butter and preserves, tea / coffee</p> </div> </div>   | 450 |
|     |     |
| <div style="display: flex; align-items: center;"> <div style="border: 1px solid red; padding: 2px; margin-right: 5px;">▲</div> <div> <p><b>AMERICAN BREAKFAST</b></p> <p>Choice of continental breakfast served along with cornflakes or oatmeal with hot or cold milk, two farm fresh eggs cooked to order, served with ham, bacon or sausages</p> </div> </div> | 625 |
|      |     |
| <div style="display: flex; align-items: center;"> <div style="border: 1px solid green; padding: 2px; margin-right: 5px;">●</div> <div> <p><b>INDIAN BREAKFAST</b></p> <p>Choice of canned fruit juice (small) or lassi (small), choice of puri bhaji or idli / wada sambhar or dosa (sada/masala) or aloo paratha with curd, tea / coffee</p> </div> </div>       | 550 |
|     |     |
| <div style="display: flex; align-items: center;"> <div style="border: 1px solid green; padding: 2px; margin-right: 5px;">●</div> <div> <p><b>POWER BREAKFAST</b></p> <p>Choice of continental breakfast served along with fresh fruits mixed with yoghurt and honey</p> </div> </div>   | 475 |
|     |     |

## A LA CARTE SUGGESTIONS

- |  |     |
|--|-----|
| <div style="display: flex; align-items: center;"> <div style="border: 1px solid green; padding: 2px; margin-right: 5px;">●</div> <div> <p><b>SEASONAL FRESH FRUIT JUICE</b></p> <p><b>135 Cal</b></p> </div> </div>  | 275 |
| <div style="display: flex; align-items: center;"> <div style="border: 1px solid green; padding: 2px; margin-right: 5px;">●</div> <div> <p><b>FRUIT JUICE CANNED</b></p> <p><b>155 Cal</b></p> </div> </div>  | 250 |
| <div style="display: flex; align-items: center;"> <div style="border: 1px solid green; padding: 2px; margin-right: 5px;">●</div> <div> <p><b>SEASONAL FRESH FRUIT</b></p> <p><b>80 Cal</b></p> </div> </div>   | 275 |
| <div style="display: flex; align-items: center;"> <div style="border: 1px solid green; padding: 2px; margin-right: 5px;">●</div> <div> <p><b>YOGHURT</b></p> <p><b>248 Cal</b></p> </div> </div>   | 250 |
|   |     |
| <div style="display: flex; align-items: center;"> <div style="border: 1px solid green; padding: 2px; margin-right: 5px;">●</div> <div> <p><b>CEREALS SERVED WITH HOT / COLD MILK</b></p> <p><b>250 Cal</b></p> </div> </div>   | 275 |
|    |     |
| <div style="display: flex; align-items: center;"> <div style="border: 1px solid red; padding: 2px; margin-right: 5px;">▲</div> <div> <p><b>EGGS TO ORDER</b></p> <p>Boiled, fried, scrambled, poached, omlette served with bacon, ham, sausages, potatoes and tomatoes</p> <p><b>565 Cal</b></p> </div> </div> | 425 |
|    |     |










0700 hrs to 1030 hrs.







Taxes As Applicable

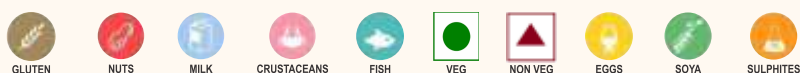
|  |     |
|--|-----|
|  BAKER'S BASKET   | 275 |
| Toast, croissant, brioche with butter and preserves  |     |
| <b>622 Cal</b>   |     |
|  TOAST WITH BUTTER AND PRESERVES  | 225 |
| <b>188 Cal</b>   |     |
|  BAKED BEANS ON TOAST / MUSHROOM ON TOAST   | 350 |
| <b>515 Cal</b>    |     |
|  WAFFLES SERVED WITH MELTED BUTTER AND HONEY / MAPLE SYRUP  | 350 |
| <b>460 Cal</b>   |     |
|  ALOO PARATHA SERVED WITH CURD  |     |
| <b>340 Cal</b>   | 350 |

## SOUTH INDIAN DISHES

|  |     |
|--|-----|
|  SADA / MASALA DOSA SERVED WITH SAMBHAR | 350 |
| <b>320 Cal</b>   |     |
|  IDLI / VADA SAMBHAR                    | 350 |
| <b>304 Cal</b>   |     |
|  UTTAPPAM (Plain / Onion / Tomato)    | 350 |
| <b>345 Cal</b>   |     |
|  UPMA                                 | 350 |
| <b>285 Cal</b>                        |     |
|  PURI BHAJI                           | 350 |
| <b>646 Cal</b>                        |     |

## BEVERAGES










|  |     |
|--|-----|
|  LASSI                                | 250 |
| (Plain / Salted / Sweet)   |     |
| <b>230 Cal</b>                        |     |
|  HOT / COLD MILK                      | 225 |
| <b>214 Cal</b>                        |     |
|  HOT CHOCOLATE / BOURNVITA / HORLICKS | 275 |
| <b>250 Cal</b>                        |     |



0700 hrs to 1030 hrs.

Services charges included in the rate of perpacked commodities

Taxes As Applicable





|  |     |
|--|-----|
|  TENDER COCONUT WATER                               | 250 |
| <b>136 Cal</b>   |     |
|  ICED TEA   | 250 |
| <b>136 Cal</b>   |     |
|  ESPRESSO / CAPPUCCINO / NESCAFE /<br>DECAFFEINATED | 275 |
| <b>80 Cal</b>                                       |     |
|  TEA / COFFEE                                       | 225 |
| <b>78 Cal</b>                                       |     |
|  AERATED WATER                                      | 200 |
| <b>105 Cal</b>   |     |
|  PACKAGED WATER                                     |     |
| 1000 ml  | 60  |
| <b>0 Cal</b>   |     |
|  HERBAL / FLAVORED TEA / GREEN TEA                  | 275 |
| <b>70 Cal</b>  |     |



0700 hrs to 1030 hrs.  
Taxes As Applicable

## LUNCH & DINNER (12.30 pm - 3.00 pm / 7.30 pm - 11.30 pm)

### APPETIZERS AND SALADS

|  |      |
|--|------|
|  BRUSCHETTA AL POMODORO   | 400  |
| Sliced farmer's bread grilled and topped with garlic, olive oil and Tomatoes   |      |
| <b>538 Cal</b>    |      |
|  PATATE AL FORMAGGI   | 400  |
| Baby potatoes stuffed with mozzarella and crumb fried  |      |
| <b>517 Cal</b>       |      |
|  BAKED NACHOS - VEG   | 550  |
| Vegetable stuffed and baked  |      |
| <b>819 Cal</b>       |      |
|  PRAWN COCKTAIL   | 1050 |
| Ocean fresh prawns served on a bed of lettuce with a tangy cocktail sauce  |      |
| <b>248 Cal</b>       |      |
|  GAMBERETTI DI MANZO CLASSICA  | 1050 |
| Prawns roasted in olive oil, garlic, red wine and freshly ground Pepper  |      |
| <b>433 Cal</b>    |      |
|  PRAWNS AIOLI   | 1050 |
| Lightly sauteed Spanish style garlic flavoured prawns  |      |
| <b>784 Cal</b>    |      |
|  GREEN SALAD  | 375  |
| Garden fresh vegetables served with your choice of dressing  |      |
| <b>120 Cal</b>   |      |
|  MEZZE PLATTER  | 550  |
| An array of dips and small dishes served with lavash or pita in Mediterranean style  |      |
| <b>634 Cal</b>   |      |
|  WATERMELON AND CREAMY CHEESE SALAD   | 475  |
| Refreshing salad with watermelon & cream cheese with a hint of mint  |      |
| <b>101 Cal</b>    |      |



GLUTEN



NUTS



MILK



CRUSTACEANS



FISH



VEG



NON VEG



EGGS





















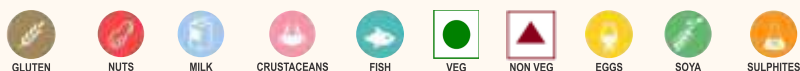
SOYA






































SULPHITES

Taxes As Applicable

|  |     |
|--|-----|
|  <b>HEALTHY HEART SALAD</b>   | 475 |
| A healthy combination of lettuce and garden fresh vegetables subtly tossed in herbed flavoured yoghurt   |     |
| <b>86 Cal</b>   |     |
|  <b>CEASARS SALAD (VEG)</b>   | 475 |
| Crunchy Romaine lettuce tossed with cottage cheese cubes, sprinkled with parmesan cheese and topped with garlic croutons   |     |
| <b>304 Cal</b>     |     |
|  <b>CEASARS SALAD (NON-VEG)</b>   | 525 |
| Crunchy Romaine lettuce tossed with chicken cubes, sprinkled with parmesan cheese and topped with garlic croutons  |     |
| <b>505 Cal</b>     |     |
|  <b>HAWAIIAN CHICKEN SALAD</b>  | 525 |
| Juliennes of chicken, pineapple, capsicum and onion tossed in mayonnaise   |     |
| <b>488 Cal</b>   |     |
|  <b>RUSSIAN SALAD</b>   | 475 |
| Cubes of boiled carrots, beans, Peas and fresh apples in sweet mayonnaise  |     |
| <b>383 Cal</b>   |     |
|  <b>SMOKED SALMON</b>   | 800 |
| Served with chives, chopped boiled eggs, capers, onions and herbs with fresh lemon wedges  |     |
| <b>222 Cal</b>    |     |
|  <b>PASTA AND CORN SALAD</b>  | 475 |
| <b>304 Cal</b>     |     |
|  <b>BLACK OLIVES AND ORANGE SALAD</b>   | 475 |
| A sweet and sour salad of contrasting tastes and colours, with orange and olives   |     |
| <b>383 Cal</b>   |     |



# SOUPS

|   |   |     |
|---|---|-----|
|    | CREAM OF TOMATO SOUP  | 350 |
|   | 320 Cal     |     |
|    | CREAM OF CHICKEN SOUP   | 350 |
|   | 348 Cal     |     |
|    | CREAM OF MUSHROOM SOUP  | 350 |
|   | 251 Cal     |     |
|    | CREAM OF VEGETABLE SOUP   | 350 |
|   | 308 Cal     |     |
|    | CREAM OF ASPARAGUS SOUP   | 350 |
|   | 253 Cal     |     |
|    | FRENCH ONION SOUP (Beef)  | 350 |
|   | 252 Cal          |     |
|    | SEAFOOD BISQUE  | 350 |
|   | 324 Cal          |     |
|  | MINISTRONE ALLA GENOESE   | 350 |
|   | 259 Cal     |     |
|  | MULLIGATWANY SOUP   | 350 |
|   | 340 Cal     |     |
|  | ROASTED PUMPKIN SOUP  | 350 |
|   | 253 Cal    |     |
|  | ALMOND AND BROCCOLI SOUP  | 350 |
|   | 308 Cal    |     |



# LE PASTE

SPAGHETTI / PENNE / FETTUCCINI / FARFALLE

## VEGETARIAN SAUCES

|   |     |
|---|-----|
|  NAPOLITAINE   | 600 |
| Herb flavoured tomato sauce   |     |
| <b>286 Cal</b>    |     |
|  ARRABBIATA  | 600 |
| Spicy tomato souce with select herbs  |     |
| <b>286 Cal</b>    |     |
|  CHEF'S SPECIAL  | 600 |
| Cheese, tomato, spinach, garlic and a secret blend of herbs   |     |
| <b>335 Cal</b>    |     |
|  SICILIANA   | 600 |
| Olives, sundried tomatoes, capers, parmesan cheese and an ensemble of herbs   |     |
| <b>163 Cal</b>    |     |
|  PESTO   | 600 |
| Special herbs, pine nuts, parmesan cheese, olive oil and garlic   |     |
| <b>478 Cal</b>     |     |
|  CREAM FUNGHI  | 600 |
| Creamy mushroom sauce with herbs  |     |
| <b>342 Cal</b>    |     |
|  OLIO E AGLIO PEPERONCINO  | 600 |
| Garlic, olive oil, red chilli with a dash of Italian herbs  |     |
| <b>610 Cal</b>    |     |
|  QUATTRO FROMAGGIO   | 600 |
| Creamy sauce with four different cheese   |     |
| <b>1048 Cal</b>     |     |
|  PESTO ALLA GENOVESE   | 600 |
| Served with ground red pepper, olive oil, parmesan cheese and a delicate flavour of herbs   |     |
| <b>1074 Cal</b>    |     |



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CRUSTACEANS



FISH



VEG



NON VEG



EGGS














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SULPHITES

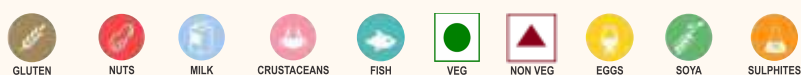
## NON VEGETARIAN SAUCES

|  |     |
|--|-----|
|  <b>BOLOGNAISE</b>  | 775 |
| Minced meat sauce with herbs   |     |
| <b>813 Cal</b>     |     |
|  <b>SISI</b>  | 775 |
| Prawns and mushroom in a creamy tomato sauce   |     |
| <b>259 Cal</b>    |     |
|  <b>CARBONARA</b>   | 775 |
| Cream sauce with bacon, egg yolk and parmesan cheese   |     |
| <b>646 Cal</b>    |     |

## PIZZA

(Our standard offering is thin crust)

|   |     |
|---|-----|
|  <b>MARGHERITA</b>   | 600 |
| Basic tomato and cheese pizza   |     |
| <b>YOUR CHOICE OF TOPPINGS (CHARGED EXTRA)</b>  |     |
| <b>814 Cal</b>    |     |
|  <b>VEGETARIAN PIZZA</b>   | 700 |
| <b>TOPPING OF YOUR CHOICE (ANY THREE)</b>   |     |
| American corn, olives, sundried tomatoes, capers, bell peppers and mushrooms  |     |
| <b>824 Cal</b>    |     |
|  <b>NON-VEGETARIAN PIZZA</b>   | 825 |
| <b>TOPPING OF YOUR CHOICE (ANY THREE)</b>   |     |
| Prawns, Ham, Bacon, Salami, Chicken, Mince, Chorizo sausages and Chicken sausages   |     |
| <b>1199 Cal</b>    |     |
|  <b>MEDITERRANEAN</b>  | 700 |
| Sun dried tomatoes, olives, capsicum, eggplant, capers and herbs  |     |
| <b>899 Cal</b>    |     |
|  <b>QUATRE FROMAGGIO</b>   | 700 |
| Four special kind of cheese   |     |
| <b>920 Cal</b>    |     |





- **GREEK** 700  
 olives, red onions, diced tomato, mozzarella and Feta cheese  
**950 Cal**
- ▲ **CHICKEN TIKKA PIZZA** 825  
 With tandoor roasted chicken, Indian spices and green peppers  
**920 Cal**























## VEGETARIAN FARE

- **CANNELLONI AL ERBE CACIO BIANCO** 700  
 Cannelloni stuffed with spinach, cottage cheese and strongly flavoured with herbs  
**300 Cal**
- **RISOTTO FUNGHI** 700  
 Risotto with mushroom, cheese and herbs  
**575 Cal**
- **VEGETABLE SIZZLER** 700  
 An assortment of fresh vegetables served on a sizzling platter  
**383 Cal**
- **VEGETABLE AU GRATIN** 700  
 Mix vegetables baked with delicious cheese sauce  
**317 Cal**
- **RAVIOLI AL HERBE** 700  
**1107 Cal**
- **GRILLED COTTAGE CHEESE STEAK COOKED AS PER YOUR CHOICE (CAJUN / PERI / WITH MUSHROOM SAUCE)** 700  
**418 Cal**

## NON-VEGETARIAN FARE

- ▲ **GAMBERONI ALLA GRIGLIA AL BASILICO** 1050  
 Grilled and hot baked prawns, garlic, mashed potatoes and basil butter  
**433 Cal**



|   |      |
|---|------|
|  <b>GRILLED CHICKEN SIZZLER</b>  | 825  |
| Grilled chicken served on sizzler with veggies and fries  |      |
| <b>890 Cal</b>   |      |
|  <b>GRILLED CHICKEN</b>  | 825  |
| Plain, Cajun style or with Mushroom sauce   |      |
| <b>1038 Cal</b>    |      |
|  <b>PEPPER GARLIC CHICKEN</b>  | 825  |
| Chicken cooked with freshly crushed black pepper, garlic and topped with a rich brown sauce   |      |
| <b>996 Cal</b>   |      |
|  <b>CHICKEN STROGANOFF</b>   | 825  |
| Classical chicken stroganoff served with herbed rice and veggies  |      |
| <b>609 Cal</b>    |      |
|  <b>CHICKEN IN THE BASKET</b>  | 825  |
| Crumb fried chicken & egg served in a basket with fries   |      |
| <b>878 Cal</b>    |      |
|  <b>LASAGNE CASALINGA</b>  | 825  |
| Rich meat sauce lasagne   |      |
| <b>594 Cal</b>    |      |
|  <b>GRILLED FILLET STEAK (LOCAL MEAT)</b>  | 825  |
| Served with choice of mushroom, garlic or pepper sauce  |      |
| <b>1036 Cal</b>    |      |
|  <b>NEW ZEALAND LAMB CHOP</b>  | 1325 |
| Grilled tender lamb chops served with mashed potatoes and herbed vegetables and a flavourful red wine jus   |      |
| <b>825 Cal</b>  |      |
|  <b>CHEF'S SPECIAL MIXED GRILL (SERVES TWO)</b>  | 1500 |
| Mixed grill of tenderloin, chicken, chorizo sausages, chicken sausages served with fries on a sizzling platter  |      |
| <b>1008 Cal</b>    |      |

























|  |      |
|--|------|
|  <b>SALMON SCALOPPINI</b>   | 1400 |
| Baked escalope of Norwegian salmon served on potato mash, with pokchoy, cherry tomatoes and olive butter   |      |
| <b>511 Cal</b>     |      |
|  <b>LOBSTER COOKED AS PER CHOICE</b>  | 1400 |
| Grilled with butter sauce or cooked with mustard cream sauce and baked with cheese   |      |
| <b>651 Cal</b>     |      |
|  <b>CHARGRILLED PRAWNS-ON-THE SKEWER</b>  | 1050 |
| Chargrilled prawns served with vegetables and spicy sauce  |      |
| <b>355 Cal</b>     |      |
|  <b>PRAWNS COOKED TO YOUR CHOICE</b>  | 1050 |
| Garlic lemon butter / paprika, grilled to perfection, served with vegetables   |      |
| <b>813 Cal</b>     |      |
|  <b>FRIED FISH / FISH &amp; CHIPS</b>   | 950  |
| Crumb fried fish served with vegetables, fries and tartare sauce   |      |
| <b>418 Cal</b>      |      |
|  <b>FRIED POMFRET &amp; CHIPS</b>  | 1000 |
| Crumb fried fish served with vegetables, fries and tartare sauce   |      |
| <b>975 Cal</b>      |      |
|  <b>GRILLED BASA FISH</b>   | 950  |
| Plain Chermoula or Peri -Peri  |      |
| <b>405 Cal</b>    |      |
|  <b>GRILLED POMFRET</b>   | 1000 |
| Plain / Chermoula or Peri - Peri   |      |
| <b>975 Cal</b>    |      |
|  <b>FISH FLORENTINE</b>   | 950  |
| <b>418 Cal</b>     |      |
|  <b>MIXED SEAFOOD PLATTER COOKED TO YOUR CHOICE OF STYLE</b>  | 1550 |
| (Lemon butter, lemon garlic, paprika or Cajun)   |      |
| <b>418 Cal</b>     |      |
|  <b>SUPREME CHICKEN</b>   | 825  |
| Ricotta and broccoli stuffed chicken grilled to perfection, served on a bed of pasta with chef's special sauce   |      |
| <b>1000 Cal</b>    |      |



# INDIAN CUISINE

## APPETIZERS

-  **PANEER TIKKA** 725  
(Ajwaini, Pudina, Zaffrani and Achari)  
Cubes of fresh homemade cottage cheese, marinated with yoghurt and done to perfection.  
**438 Cal**  
-  **MALAI BROCCOLI** 600  
Rich & mildly spiced broccoli with mozzarella cheese cooked in tandoor  
**512 Cal**  
-  **TANDOORI MUSHROOM CHUTNEYWALE** 600  
Spiced green chutney marinated mushroom cooked in the tandoor  
**510 Cal**
-  **MALAI PANEER SEEKH** 725  
Soft cottage cheese seekh kabab flavoured with Indian spices and coriander leaves  
**875 Cal**  
-  **BHARWAN TANDOORI ALOO** 600  
Stuffed potatoes with paneer, Indian spices & dry fruits cooked in the tandoor  
**630 Cal**  
-  **VEGETABLE TANDOORI PLATTER** 1025  
An assortment of delicious kebabs - serves two  
**951 Cal**  
-  **TANDOORI JHINGA / SARSON MAHI JHINGA** 1225  
Tiger prawns marinated in select spices and cooked in an earthen oven  
**813 Cal**  
-  **TANDOORI POMFRET** 1000  
Fresh whole pomfret marinated in kashmiri red spices and cooked in an earthen oven  
**975 Cal**  



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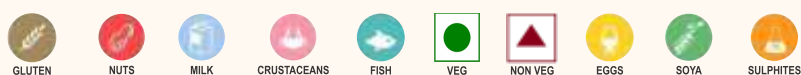
SULPHITES




















|   |      |
|---|------|
|  <b>KASUNDI MACCHI TIKKA</b>   | 950  |
| Fresh mustard flavoured succulent morsels of fish, finished in the tandoor  |      |
| <b>333 Cal</b>    |      |
|  <b>FISH TIKKA</b>   | 950  |
| Fish marinated in tandoori masala, ajwain and cooked in an earthen oven   |      |
| <b>405 Cal</b>    |      |
|  <b>MURG TIKKA</b>   | 825  |
| Juicy pieces of bonless chicken marinated in select spices and cooked in an earthen oven  |      |
| <b>807 Cal</b>   |      |
|  <b>RESHMI MALAI TIKKA</b>   | 825  |
| Breast of chicken delicately marinated in mild spices and cooked in an earthen oven   |      |
| <b>834 Cal</b>    |      |
|  <b>CHETTINAD CHICKEN TIKKA</b>  | 825  |
| Spicy chicken kabab marinated in Chettinad spices   |      |
| <b>558 Cal</b>    |      |
|  <b>MURGH KANDHARI</b>   | 825  |
| Tender morsels of chicken flavoured with pomegranate juice & Indian spices and roasted in the tandoor   |      |
| <b>558 Cal</b>   |      |
|  <b>TANGDI KEBAB/PUDINAWALI TANGDI/LASOONI TANGDI</b>  | 825  |
| Drumsticks of chicken marinated in rich yoghurt and cream based masala and tandoor grilled  |      |
| <b>758 Cal</b>   |      |
|  <b>TANDOORI CHICKEN HALF</b>  | 825  |
| <b>1329 Cal</b>    |      |
|  <b>NON-VEG TANDOORI PLATTER</b>   | 1450 |
| An assortment of delicious kebabs   |      |
| <b>2136 Cal</b>    |      |
|  <b>SEEKH KABAB LAMB</b>   | 875  |
| Minced lamb flavoured with fresh herbs and spices and charcoal grilled  |      |
| <b>526 Cal</b>   |      |








## VEGETARIAN (MAIN COURSE)

|   |   |     |
|---|---|-----|
|    | <b>PANEER COOKED TO YOUR STYLE</b><br>(Makhani / Palak / Kadai / Birbali)   | 725 |
| <b>513 Cal</b>  |   |     |
|    | <b>PANEER TIKKA MASALA / LABABDAR</b>   | 725 |
| <b>626 Cal</b>  |   |     |
|    | <b>BADAMI SUBZ FATEHPURI</b><br>Mix vegetable curry with Rajasthani gutta and hint of almonds   | 600 |
| <b>370 Cal</b>  |   |     |
|    | <b>SUBZ PANCHMEL / SUBZ HANDI</b><br>Mushroom, peas, babycorn, carrot, beans and assorted bell peppers cooked in richly spiced and invigorating masala              | 600 |
| <b>190 Cal</b>  |   |     |
|    | <b>CORN SHIMLA TAALMEL</b><br>American corn & bellpepper in a colourful medley in a light spicy sauce   | 600 |
| <b>338 Cal</b>  |   |     |
|   | <b>KADAI ALOO GOBI MUTTER</b><br>Potatoes, cauliflower, peas cooked in mildly spiced gravy  | 600 |
| <b>370 Cal</b>  |   |     |
|  | <b>METHI MAKAI MALAI</b><br>Corn and fenugreek leaves cooked in a rich gravy  | 600 |
| <b>585 Cal</b>  |    |     |
|  | <b>PALAK SERVED</b><br>Choice of any one (peas / aloo / corn / mushroom)  | 600 |
| <b>513 Cal</b>  |    |     |
|  | <b>DUM ALOO BANARASI</b><br>Baby potatoes cooked in a rich butter flavoured tomato gravy  | 600 |
| <b>626 Cal</b>  |    |     |
|  | <b>CHETTINADU URLAI ROAST</b><br>Spicy potatoes cooked in the chettinad style   | 600 |
| <b>543 Cal</b>  |   |     |
|  | <b>MUSHROOM BABYCORN MILAN</b><br>Fresh mushrooms and babycorn in a rich gravy  | 600 |
| <b>336 Cal</b>  |    |     |



|  |      |
|--|------|
|  <b>GOAN FISH CURRY</b>   | 950  |
| Traditional fish curry goan style  |      |
| <b>313 Cal</b>    |      |
|  <b>GOAN POMFRET CURRY</b>  | 1000 |
| Traditional Pomfret fish curry goan style  |      |
| <b>313 Cal</b>    |      |
|  <b>PATRA NI MACHI</b>  | 950  |
| Fish slices marinated in a green chutney, wrapped in banana leaves and steamed to perfection in the parsi style  |      |
| <b>290 Cal</b>    |      |
|  <b>POMFRET</b>   | 1000 |
| Pomfret slices marinated in a green chutney, wrapped in banana leaves and steamed to perfection in the parsi style   |      |
| <b>313 Cal</b>    |      |
|  <b>MURG MAKHANI</b>  | 825  |
| Succulent pieces of chicken marinated in a rich tomato gravy, tempered with Indian spices and garnished with a swirl of cream  |      |
| <b>492 Cal</b>     |      |
|  <b>HANDI CHICKEN</b>   | 825  |
| Boneless chicken cooked in aromatic herbs and yoghurt  |      |
| <b>803 Cal</b>   |      |
|  <b>MURG TIKKA LABABDAR</b>   | 825  |
| Succulent morsels of oven roasted chicken in a rich cashewnut and tomato gravy   |      |
| <b>545 Cal</b>   |      |
|  <b>KADAI MURG</b>  | 825  |
| Tender chicken pieces cooked with Indian spices in the traditional way   |      |
| <b>513 Cal</b>   |      |
|  <b>MUTTON CURRY / ROGANJOSH</b>  | 875  |
| Tender lamb pieces cooked with Indian spices in the traditional way  |      |
| <b>603 Cal</b>   |      |




|  |     |
|--|-----|
|  <b>KABULI CHOLE MASALA</b>   | 600 |
| Whole white channa cooked in a rich onion and tomato gravy   |     |
| <b>543 Cal</b>   |     |
|  <b>VEGETABLE MAKHANI</b>   | 600 |
| Assorted vegetables simmered in makhani gravy  |     |
| <b>300 Cal</b>   |     |
|  <b>NAVRATAN KORMA</b>  | 600 |
| Nine vegetables, fruits and dry fruits in a rich cashew gravy  |     |
| <b>398 Cal</b>   |     |
|  <b>TRADITIONAL BAINGAN BHARTA, DHABA STYLE</b>   | 600 |
| Roasted brinjal mince cooked in the roadside style   |     |
| <b>365 Cal</b>   |     |
|  <b>ALOO COOKED TO YOUR CHOICE OF CURRY</b>   | 600 |
| (Tomater / palak / methi / peas / jeera)   |     |
| <b>355 Cal</b>   |     |
|  <b>DAL MAKHANI</b>   | 500 |
| <b>738 Cal</b>    |     |
|  <b>DAL TADKEWALI</b>  | 500 |
| <b>520 Cal</b>   |     |

## NON-VEGETARIAN (MAIN COURSE)
















|  |      |
|--|------|
|  <b>JHINGA MASALA</b>                     | 1050 |
| Prawns cooked in a thick gravy with Indian spices  |      |
| <b>357 Cal</b>                            |      |
|  <b>GOAN PRAWN CURRY</b>                  | 1050 |
| Tender prawns cooked in a goan style   |      |
| <b>313 Cal</b>                            |      |
|  <b>MALWANI FRIED FISH</b>                | 950  |
| Fresh fillet of base or darne of king fish wrapped in malwani red masala, coated with rich flour and semolina, shallow fried |      |
| <b>472 Cal</b>                            |      |
|  <b>POMFRET MALWANI</b>                   | 1000 |
| Fresh fillet of pomfret fish wrapped in malwani red masala, coated with rice flour & semolina shallow fried                  |      |
| <b>313 Cal</b>                            |      |





















|  |     |
|--|-----|
|  <b>DABBA GHOSHT</b>  | 875 |
| Succulent morsels of lamb cooked in a rich cashew and cream gravy  |     |
| <b>627 Cal</b>   |     |
|  <b>SEEKH KABAB MASALA</b>  | 875 |
| Skewered minced lamb roasted in the tandoor and finished in a thick onion gravy  |     |
| <b>657 Cal</b>    |     |
|  <b>HYDERABADI KHEEMA</b>   | 875 |
| Minced lamb & green peas cooked with a hint of mint  |     |
| <b>425 Cal</b>   |     |
|  <b>LAMB COOKED AS PER YOUR CHOICE</b>  | 875 |
| Bhuna, coconut fry, kalimiri or saagwala   |     |
| <b>603 Cal</b>   |     |

## INDIAN BREADS









|  |     |
|--|-----|
|  <b>ROTI</b>  | 200 |
| Butter, Missi or Khasta  |     |
| <b>152 Cal</b>   |     |
|  <b>NAAN</b>  | 200 |
| Garlic, Butter, Plain  |     |
| <b>212 Cal</b>   |     |
|  <b>PARATHA</b>   | 200 |
| Tandoori, Butter, Pudina   |     |
| <b>212 Cal</b>   |     |
|  <b>KULCHA</b>  | 275 |
| Aloo, Paneer, Onion or Masala  |     |
| <b>297 Cal</b>   |     |
|  <b>TAWA CHAPATI</b>  | 175 |
| <b>112 Cal</b>   |     |



## RICE PREPARATION



















|   |      |
|---|------|
|  DUM KI BIRYANI HYDERABADI   | 875  |
| (The perfect rice delicacy of choice cuts of lamb or Chicken with the finest basmati rice)  |      |
| 804 Cal    |      |
|  PRAWN BIRYANI   | 1150 |
| 505 Cal    |      |
|  LOBSTER BIRYANI   | 1550 |
| 609 Cal    |      |
|  VEGETABLE OR PANEER BIRYANI   | 725  |
| 427 Cal   |      |
|  STEAMED RICE  | 450  |
| 260 Cal   |      |
|  PULAO   | 450  |
| Choice of any (Jeera / Peas / Vegetable)  |      |
| 259 Cal   |      |
|  FLAVOURED RICE SOUTH INDIAN STYLE  | 475  |
| Choice of Lemon / Coconut / Curd / Tomato   |      |
| 240 Cal   |      |
|  DAL KHICHADI OR PALAK KHICHADI  | 475  |
| Served with curd and pickle   |      |
| 320 Cal    |      |

## ACCOMPANIMENTS










|   |     |
|---|-----|
|  CHOICE OF RAITA       | 250 |
| Boondi / Mixed / Pineapple / Aloo   |     |
| 175 Cal                |     |
|  PLAIN CURD            | 250 |
| 248 Cal                |     |
|  ROASTED / FRIED PAPAD | 90  |
| 371 Cal                |     |
|  MASALA PAPAD          | 130 |
| 425 Cal                |     |











## INDIAN DESSERTS

|   |     |
|---|-----|
|  GULAB JAMUN   | 275 |
| 350 Cal    |     |
|  MOONG DAL HALWA / GAJJAR HALWA<br>(Seasonal)  | 275 |
| 212 Cal   |     |
|  INDIAN SWEET OF THE DAY   | 275 |
| 212 Cal    |     |
|  MALAI / KESAR PISTA KULFI   | 275 |
| 206 Cal   |     |
|  FRUIT SALAD   | 275 |
| 235 Cal   |     |
|  FRUIT SALAD ICECREAM  | 350 |
| 350 Cal    |     |
|  CHOICE OF ICECREAM  | 275 |
| 305 Cal   |     |
|  EGGLESS DESSERT   | 275 |
| 195 Cal   |     |















## INTERNATIONAL DESSERTS

|   |     |
|---|-----|
|  TIRAMISU  | 400 |
| Venetian coffee truffle with Tia Maria and soft mascarpone cheese   |     |
| 240 Cal   |     |
|  CHEESE CAKE OF THE DAY  | 350 |
| Seasonal fresh fruit cheese cake  |     |
| 321 Cal   |     |
|  APPLE CRUMBLE   | 350 |
| Hot apple crumbled served with vanilla Ice-cream  |     |
| 156 Cal   |     |












|  |     |
|--|-----|
|  <b>BROWNIE AND ICECREAM</b>  | 350 |
| Hot brownie chunks served with vanilla ice-cream with chocolate and butterscotch sauce   |     |
| <b>418 Cal</b>     |     |
|  <b>CHOCOLATE GOOEY CAKE</b>  | 350 |
| Sinful soft centered chocolate cake  |     |
| <b>425 Cal</b>      |     |

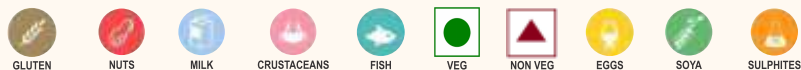
## BEVERAGES

|   |     |
|---|-----|
|  <b>MILKSHAKES</b>                   | 350 |
| <b>468 Cal</b>                       |     |
|  <b>MILKSHAKES WITH ICE CREAM</b>    | 375 |
| <b>775 Cal</b>                       |     |
|  <b>COLD COFFEE</b>                  | 350 |
| <b>286 Cal</b>                       |     |
|  <b>COLD COFFEE WITH ICECREAM</b>    | 375 |
| <b>492 Cal</b>                      |     |
|  <b>LASSI</b>                      | 250 |
| Plain / Salted / Sweet or Mango flavoured   |     |
| <b>230 Cal</b>                     |     |
|  <b>CHAAS</b>                      | 225 |
| Plain or, Masala flavoured  |     |
| <b>156 Cal</b>                     |     |
|  <b>SEASONAL FRESH FRUIT JUICE</b> | 275 |
| <b>135 Cal</b>                     |     |
|  <b>FRUIT JUICE CANNED</b>         | 250 |
| <b>155 Cal</b>  |     |
|  <b>APPLE JUICE</b>                | 275 |
| <b>135 Cal</b>  |     |
|  <b>ICED TEA</b>                   | 250 |
| <b>136 Cal</b>  |     |



Services charges included in the rate of perpacked commodities  
Taxes As Applicable


















|  |     |
|--|-----|
|  FRESH LIME SODA / WATER                        | 225 |
| <b>201 Cal</b>   |     |
|  TENDER COCONUT WATER                           | 250 |
| <b>136 Cal</b>   |     |
|  ESPRESSO / CAPUCCINO / NESCAFE / DECAFFEINATED | 275 |
| <b>80 Cal</b>                                   |     |
|  HERBAL / FLAVOURED / GREEN TEA                 | 275 |
| <b>70 Cal</b>  |     |
|  AERATED WATER                                  | 200 |
| <b>105 Cal</b>   |     |
|  TEA / COFFEE                                   | 225 |
| <b>78 Cal</b>                                   |     |
|  PACKAGED DRINKING WATER                        |     |
| 1000 ml  | 60  |



Services charges included in the rate of perpacked commodities  
Taxes As Applicable

## ROUND THE CLOCK

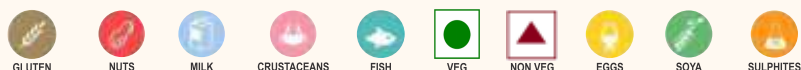
### APPETIZERS & SOUPS

|   |     |
|---|-----|
|  GREEN SALAD   | 375 |
| 120 Cal   |     |
|  RUSSIAN SALAD   | 475 |
| 383 Cal   |     |
|  CREAM OF CHICKEN SOUP   | 350 |
| 348 Cal     |     |
|  CREAM OF TOMATO SOUP  | 350 |
| 320 Cal     |     |
|  CREAM OF ASPARAGUS SOUP   | 350 |
| 253 Cal     |     |
|  CREAM OF MUSHROOM SOUP  | 350 |
| 251 Cal     |     |
|  MINISTRONE SOUP   | 350 |
| 340 Cal   |     |

## SOMETHING SUBSTANTIAL












### VEGETARIAN

|   |     |
|---|-----|
|  SPAGHETTI NAPOLITAINE   | 600 |
| Spaghetti tossed in a herb flavour tomato sauce   |     |
| 286 Cal   |     |
|  PANEER MAKHANI / MUTTER / PALAK   | 725 |
| Cottage cheese cooked as per your choice (butter / peas / spinach)  |     |
| 513 Cal    |     |
|  NAVRATAN KORMA  | 600 |
| An assortment of choice vegetables cooked in a mild curry sauce, with dry & fresh fruits  |     |
| 398 Cal   |     |
|  DAL TADKE WALI  | 500 |
| 520 Cal   |     |



Services charges included in the rate of perpacked commodities



Taxes As Applicable

|   |     |
|---|-----|
|  SUBZ BIRYANI  | 725 |
| An assortment of vegetables and basmati rice cooked in a handi  |     |
| 427 Cal   |     |
|  STEAMED RICE  | 450 |
| 260 Cal   |     |
|  TAWA CHAPATI  | 175 |
| 112 Cal   |     |
|  RAITA   | 250 |
| Mixed / Aloo / Boondi / Pineapple   |     |
| 175 Cal    |     |
|  YOGHURT   | 250 |
| 248 Cal    |     |


## NON VEGETARIAN




|  |     |
|--|-----|
|  FISH 'N' CHIPS   | 950 |
| Crumbed fried fish served with tartare sauce   |     |
| 418 Cal    |     |
|  PEPPER GARLIC CHICKEN  | 825 |
| Chicken cooked with freshly crushed black pepper, garlic and topped with rich brown sauce  |     |
| 996 Cal    |     |
|  CHICKEN STROGANOFF   | 825 |
| Shredded chicken in a rich creamy brown sauce with mushrooms, gherkins and flavoured with paprika  |     |
| 609 Cal    |     |
|  CHICKEN IN THE BASKET  | 825 |
| Crumbed fried chicken & egg served with French fries   |     |
| 878 Cal    |     |
|  MURG MAKHANI   | 825 |
| Succulent pieces of chicken marinated in a rich tomato gravy, tempered with Indian spices finished with cream  |     |
| 492 Cal    |     |
|  MUTTON CURRY   | 875 |
| Tender pieces of lamb cooked with Indian spices  |     |
| 603 Cal   |     |







 **DUM KI BIRYANI** 875  
 The perfect rice delicacy of choice cuts of lamb or chicken with the finest basmati rice  
**804 Cal** 

## MID DAY FILLERS

 **CRUMB FRIED PRAWNS** 1050  
**336 Cal**   




 **FISH FINGERS** 950  
**249 Cal**   



 **CHICKEN PAKORAS** 850  
**478 Cal**  


 **VEGETABLE PAKORAS** 600  
**315 Cal** 

 **PANEER PAKORA** 725  
**345 Cal** 

 **VEGETABLE SAMOSAS** 600  
**195 Cal** 

 **CHILLI CHEESE 'N' GARLIC TOAST** 600  
**270 Cal**  





 **VEGETABLE CUTLETS** 500  
**324 Cal** 

 **CRUNCHY FRENCHIES** 375  
**312 Cal**





## PIZZA

|   |     |
|---|-----|
|  MARGHERITA  | 600 |
| Basic tomato and cheese pizza   |     |
| <b>814 Cal</b>    |     |
|  VEGETARIAN PIZZA  | 700 |
| VEGETRIAN TOPPING (CHOOSE ANY THREE)  |     |
| Mushroom, olives, sauteed onion, capsicum, sundried tomatoes, eggplant and corn   |     |
| <b>824 Cal</b>    |     |
|  MEAT PIZZA  | 825 |
| MEAT TOPPING (CHOOSE ANY THREE)   |     |
| Bacon, chicken, shredded beef, sliced chicken sausage   |     |
| <b>1199 Cal</b>   |     |
|  BAKED NACHOS VEG  | 550 |
| with your choice of vegetable filling topped with cheese and baked  |     |
| <b>317 Cal</b>    |     |






## BETWEEN THE BREADS

|  |     |
|--|-----|
|  AMERICAN CLUB SANDWICH VEG   | 575 |
| <b>357 Cal</b>     |     |
|  AMERICAN CLUB SANDWICH NON-VEG   | 725 |
| <b>478 Cal</b>    |     |
|  COMBO SANDWICH VEG Grilled, Toasted or Plain   | 520 |
| Filling of Your Choice   |     |
| (Any two) - Cheese / Onion / Tomato / Russian Salad  |     |
| <b>357 Cal</b>     |     |
|  COMBO SANDWICH NON-VEG Grilled, Toasted or Plain   | 725 |
| Filling of Your Choice   |     |
| (Any two) - Chicken / Ham / Egg  |     |
| <b>478 Cal</b>     |     |
|  GRILLED TUNA SANDWICH  | 650 |
| <b>469 Cal</b>    |     |



|   |     |
|---|-----|
|  JUICY MEAT BURGER   | 650 |
| 885 Cal     |     |
|  CLASSIC CHICKEN BURGER  | 600 |
| 283 Cal     |     |
|  MILDLY SPICED VEGETABLE BURGER / CHEESE   | 525 |
| 250 Cal     |     |
|  CIABATTA SANDWICH - VEGETARIAN  | 725 |
| Ciabatta Sandwich with grilled flavoured cottage cheese, grilled bell pepper zucchini with accompanying dressing, served with fries   |     |
| 357 Cal     |     |
|  CIABATTA SANDWICH - NON VEGETARIAN  | 775 |
| Your choice of imported meats like Chorizo sausages / Smoked Salmon / Minute steak with accompanying dressing, served with fries  |     |
| 478 Cal    |     |

## CHAAT COUNTER









|   |     |
|---|-----|
|  BHEL PURI  | 325 |
| 289 Cal    |     |
|  SEV PURI  | 325 |
| 250 Cal    |     |
|  DAHI PURI   | 325 |
| 367 Cal   |     |
|  ALOO CHAAT  | 325 |
| 220 Cal   |     |
|  COCKTAIL SAMOSA CHAAT   | 325 |
| 291 Cal   |     |



## THIRST QUENCHERS

|  |     |
|--|-----|
|  SEASONAL FRESH FRUIT JUICE | 275 |
| <b>135 Cal</b>   |     |
|  FRUIT JUICE (CANNED)       | 250 |
| <b>155 Cal</b>   |     |
|  APPLE JUICE                | 275 |
| <b>135 Cal</b>   |     |
|  FRESH LIME SODA / WATER    | 225 |
| <b>201 Cal</b>   |     |
|  ICED TEA                   | 250 |
| <b>136 Cal</b>   |     |
|  TENDER COCONUT WATER       | 250 |
| <b>1360 Cal</b>  |     |
|  PACKAGED WATER             |     |
| 1000 ml  | 60  |
|  AERATED WATER             | 200 |
| <b>105 Cal</b>   |     |
|  DIET AERATED WATER       | 225 |
| <b>0 Cal</b>   |     |

## COOL INTERLUDE

|  |     |
|--|-----|
|  COLD COFFEE                | 350 |
| <b>286 Cal</b>              |     |
|  COLD COFFEE WITH ICE CREAM | 375 |
| <b>492 Cal</b>              |     |
|  LASSI                      | 250 |
| Plain / salted / sweet   |     |
| <b>230 Cal</b>              |     |
|  MILKSHAKE OF YOUR CHOICE   | 350 |
| Vanilla / Chocolate / Strawberry   |     |
| <b>468 Cal</b>              |     |










|   |     |
|---|-----|
|  MILKSHAKES WITH ICE CREAM | 375 |
| 775 Cal                    |     |
|  HOT OR COLD MILK          | 225 |
| 214 Cal                    |     |

## SWEET MOMENTS

|   |     |
|---|-----|
|  CHOICE OF ICE CREAMS  | 275 |
| Vanilla / Strawberry / Chocolate / Butter scotch  |     |
| 305 Cal   |     |
|  MALAI / KESAR PISTA KULFI   | 275 |
| 206 Cal   |     |
|  CARAMEL CUSTARD   | 275 |
| 321 Cal   |     |
|  FRESH FRUIT SALAD   | 275 |
| 235 Cal   |     |
|  FRESH FRUIT SALAD WITH ICE CREAM   | 350 |
| 350 Cal    |     |
|  GULAB JAMUN   | 275 |
| 240 Cal    |     |

## HOT BEVERAGES

|  |     |
|--|-----|
|  HOT CHOCOLATE / BOURNVITA / HORLICKS           | 275 |
| 250 Cal   |     |
|  ESPRESSO / CAPPUCINO / NESCAFE / DECAFFEINATED | 275 |
| 80 Cal    |     |
|  TEA / COFFEE                                   | 225 |
| 78 Cal    |     |
|  HERBAL / FLAVOURED / GREEN TEA                 | 275 |
| 70 Cal   |     |



# JAIN MENU


ALL FOOD COOKED IN JAIN STYLE

## SOUPS


Cream of Vegetables / Cauliflower / Broccoli / Asparagus / Tomato 350  
Sweet Corn soup / Manchow soup / Hot & Sour soup




## STARTERS AND SNACKS

 BABY CORN PAKODA 600


315 Cal

 PALAK PAKODI 600


315 Cal

 PANEER PAKODA 725


345 Cal 

 SEV PURI / BHEL PURI 325

289 Cal 

 ROASTED / FRIED PAPAD 90

371 Cal  

 MASALA PAPAD 130

425 Cal  

































 SANDWICH (Veg / Chutney / Cheese) 520

\*All sandwiches are served with a small portion of salad

357 Cal  



## LUNCH & DINNER (12.30 pm - 3.00 pm / 7.30 pm - 11.30 pm)

|   |     |
|---|-----|
|  PANEER TIKKA  | 725 |
| 438 Cal       |     |
|  TANDOOR BHARWAN SHIMLA MIRCH  | 600 |
| 630 Cal       |     |
|  TANDOORI SALAD  | 600 |
| 510 Cal    |     |
|  PANEER WITH MUTTER / PALAK / BHURJI   | 725 |
| 513 Cal    |     |
|  SHIMLA MIRCH / LABABDAR / MAKHANI   | 600 |
| 513 Cal       |     |
|  DUM KI GOBHI  | 600 |
| 626 Cal       |     |
|  MATAR MAKHANA KASHMIRI  | 600 |
| 585 Cal       |     |
|  KAJU GOBI MUTTTER  | 600 |
| 370 Cal    |     |
|  CORN PALAK  | 600 |
| 513 Cal   |     |
|  METHI MUTTER MALAI  | 600 |
| 585 Cal   |     |
|  JODHPURI BHINDI   | 600 |
| 398 Cal    |     |
|  FRENCH BEANS FOOGATH  | 600 |
| 338 Cal   |     |
|  DAL TADKEWALI / DAL MAKHANI   | 500 |
| 520 Cal    |     |
|  GRILLED AUBERGINE WITH BAR BE QUE SAUCE   | 700 |
| 317 Cal   |     |
|  BAKED MACARONI  | 700 |
| 819 Cal   |     |
|  PASTA WITH CREAMY CHEESE SAUCE  | 600 |
| 819 Cal   |     |

