BREAKFAST

7:00 am to 11:00 am

INDIAN SELECTION

1	Idli Steamed rice and lentil cakes, served with sambar and chutney	165
2	Paratha Griddle-cooked Indian flat bread, served with yoghurt and pickle; choice of potato, cauliflower, paneer or onion chilli	155
3	Poori Bhaji Fried whole wheat bread, served with spiced potato and green peas curry	155
4	Anda Bhurji Indian style scrambled egg preparation, with onions, chillies, tomatoes and fresh coriander	165
	GLOBAL SELECTION	
5	Cereals Chocolate flakes, corn flakes, wheat flakes or muesli, served with milk, honey and power nuts	175
	Non-vegetarian Signature Dish Please inform us if you have any food restrictions or allergies. Government taxes extra as applicable. We levy a service charge.	

6		Oatmeal Porridge Boiled oats cooked with skimmed milk, nuts, raisins and flax seeds	160
7		Buttermilk Pancakes Flat cakes made with flour, egg and sugar; choice of plain, chocolate or berry, served with maple syrup, fresh fruits and vanilla cream	175
8		French Toast Bread soaked in an egg, milk, cinnamon powder and pangrilled, served with maple syrup and chocolate sauce	175
9	•	Eggs To Order Scrambled, poached, fried or omelette; choice of masala, cheese, mushroom or ham 'n' cheese, served with hash brown potatoes, herb grilled tomatoes, toast and butter	185
10		Seasonal Fresh Cut Fruit Bowl	120

BEVERAGES

11	Indian Tea Selection Adrak, tulsi, elaichi or masala		75
12	Global Tea Selection Earl Grey, green, jasmine or chamomile		85
13	Coffee Selection Americano, cappuccino, espresso or café latte		90
14	Seasonal Fresh Fruit Juice		110
15	Milkshake Vanilla, cookies and cream, banana caramel, dark chocolate or berry blast	ř	120
16	Lassi Whipped sweetened yoghurt drink; choice of plain, mango or fruit		105
17	Chaas Buttermilk preparation; choice of plain, salted or masala		95
18	Hot Chocolate Or Bournvita		95

19	Fresh Lime Sweet or salted	105
20	Iced Tea Peach, mint or lemon	55
21	Bottled Drinking Water (And Services)	65
22	Aerated Beverages (And Services)	75
23	Diet Cola (And Services)	140

ALL-TIME FAVORITES

11:00 am to 7:00 pm

24	Crispy f	Iatar Samosafried savoury pastry, filled with spiceds and green peas	165
25		Vegetable Spring Rolls with hot garlic sauce	155
26	Cheese	e Chilli Toast	165
27	Bread s	Omelette oaked in an egg, vegetable, spice mixture n-grilled	175
28	served v	a ed Bengal gram flour fritters, with mint chutney orted vegetables	165
	■ b) Boile	ed egg	185
29	Roasted	a Peanuts I peanuts tossed with onions, tomatoes, and fresh coriander	145
30	Fried ro	Papad Dasted lentil, topped with Indian vegetable salsa Non-vegetarian Signature Dish ase inform us if you have any food restrictions or allergies. Comment taxes extra as applicable. We levy a service charge.	145

SANDWICHES, BURGERS AND WRAPS

11:00 am to 7:00 pm

31		Bombay Masala Toastee Butter toasted bread, filled with spiced potatoes and mint chutney	190
32	•	Junglee Chicken Sandwich Roast chicken, green chillies, tomatoes, onions and mayo; choice of wheat bread or whole wheat bread	200
33		Club Sandwich Served with house salad, fries and mustard mayo; choice of wheat bread or whole wheat bread a) Cucumber, tomatoes, lettuce and cheddar cheese b) Fried egg, roasted chicken, lettuce, tomatoes and cream cheese c) Crispy bacon, ham, lettuce, tomatoes and mozzarella	225
34		Grilled Focaccia Served with house salad, fries and mustard mayo	235
		a) Mediterranean vegetables, pesto and bocconcini cheese	
		b) Curried chicken slaw	
		c) Bacon, fried egg and cheddar cheese	

35		Café Burger		
		Toasted bun, tomatoes, cucumber, lettuce, cheese,		
		gherkins, fries and tangy mayo		
		a) Crispy potato rösti		
	•	b) Cajun spiced breaded chicken		
36		Calcutta Style Kathi Rolls	215	
		Indian bread wrap, served with chutney and house salad		
		a) Masala paneer and seasonal vegetables		
	•	b) Chicken tikka, capsicum, onions and egg		

ALL-DAY DINING

11:00 am to 11:00 pm

SALADS AND APPETIZERS

Tandoori dishes are available from 11:00 am to 3:00 pm and 7:00 pm to 11:00 pm

37		Greek Salad	190
		Cucumber, lettuce, peppers, tomatoes, olives, onions, feta cheese with oregano and lime dressing	
38		Paneer Tikka	225
		Barbequed cottage cheese	
		a) Lal Mirch: Pickled red chillies, yoghurt and spices	
		b) Jalapeño Malai: Fresh cream, cheese, jalapeños and cardamom	
39		Achari Subz Haryali Seekh	215
		Seasonal greens seasoned with fennel, chillies	
		and mustard, cooked on a skewer	
40		Three Treasure Potato, Tofu And Bamboo Shoots	215
		Tossed in spicy Schezwan chilli sauce with cashews	
41	•	Wok-Fried Diced Chicken	255
		Choice of Schezwan, chilli garlic or Hunan	

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42		Wok-Tossed Potatoes, Lotus Stem and Water Chestnuts a) Honey chilli style b) Salt 'n' pepper style		215
43	•	Oat And Flax Seed Breaded Fish Nuggets Served with house salad, potato fries and jalapeño cheese mayo		245
44	•	Kasundi Mahi Tikka Barbequed fish spiced with mustard, rogani chillies and yoghurt		255
45	•	Chakundari Murgh Tikka Chicken kebabs marinated with beetroot extract, pounded black pepper, ginger and yoghurt		255
46	•	Tex-Mex Crispy Chicken Wings Served with fresh tomato salsa	¥	245
47	•	Tandoori Chicken Charcoal roasted spring chicken, marinated with chillies, lime and yoghurt		065
		a) Half		265
		b) Full		355

SOUPS

48		Manchow	
		a) Vegetables and silken tofu	90
	•	b) Seafood	110
	•	c) Chicken	100
49		Creamy Sweet Corn	
		a) Asian vegetables	90
	•	b) Seafood	110
	•	c) Chicken	100
50		Clear Country Style	
		a) Vegetables, mushrooms and noodles	90
	•	b) Chicken and seasonal greens	100
51		Northern Italian Minestrone	
		Hearty vegetable and tomato soup, flavored with	
		fresh basil and golden garlic flakes	
		a) Vegetable	100
	•	b) Chicken	110

52		Shorba	
		Tangy and aromatic broth a) Adraki Tamatar Aur Dhania: Fresh tomatoes, coriander and ginger infused soup	100
	•	b) Murgh, Kala Chana Aur Nimbu: Shredded chicken and black lentils soup, finished with lemon juice	110
53		Soup Of The Day	
		Please ask your server for the speciality of the day	
		a) Vegetarian	90
	•	b) Non-vegetarian	100
		MAINS	
		INDIAN	
54		Paneer Sirka Pyaaz Barbequed cottage cheese cubes tossed in an onion tomato gravy, finished with pickled onions and ginger strands	235
55		Vilayti Subz Kadhai Seasonal English vegetables tossed in a fresh tomato gravy, finished with pounded red chillies	215

and coriander seeds

56	Palak Saag Cumin and garlic tempered spinach a) Panner: Barbequed cottage cheese b) Khumb: Fresh button mushroom c) Makkai: Corn kernels	¥	215
57	Kurkuri Aamchuri Bhindi Gram flour dusted fried okra, sprinkled with chillies and dry mango powder		215
58	Dal Makhani Black lentils cooked overnight on charcoal grill, finished with butter		190
59	Moong Masoor Tadka Tempered yellow lentil preparation		185
60 •	Malabari Fish Curry Mild tangy fish preparation from Kerala, cooked in regional spices and coconut milk	ř	265
61 •	Kadai Murgh Chicken cooked in fresh tomato gravy with		255

62	•	Chicken Curry 'Dhaba' Chicken simmered in whole spices, ginger, plum tomatoes and coriander	*	245
63	•	Gosht Rogan Josh Lamb cooked with whole spices, onions, tomatoes and Kashmiri chillies RICE AND BIRYANI		275
64	•	Tawa Masala Pulao Chef's special preparation, with aromatic rice and masala a) Vegetable b) Chicken c) Mutton		255 265 276

180

Steamed Basmati Rice

ACCOMPANIMENTS

66		Plain Or Butter Tandoori Roti	80
67		Plain, Butter Or Garlic Naan	90
68		Wheat Or Whole Wheat Laccha Paratha	90
69		Amritsari, Paneer Or Onion Kulcha	100
70		Tawa Roti Or Paratha	80
71		Boondi Kali Mirch Raita Or Plain Curd	90
72		Roasted Or Fried Papad	90
73		Garden Green Salad	90
		REGIONAL SELECTION	
74		Jaju Soup	120
		Traditional vegetable soup finished with butter and cheese	
75		Momos	
		a) Cheese	110
		b) Spinach and mushroom	100
	•	c) Chicken	130

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76		Ema Datshi	130
		Stew made of local chillies and cheese	
77		Khewa Datshi	130
		Baby potatoes and chillies cooked with cheese	
78		Hoentshe Datshi	130
		Local leafy vegetable cooked with garlic, chillies and cheese	
79	•	Jasha Maru	225
		Spicy chicken stew cooked with chillies, garlic and ginger	
80	•	Phaksha Paa	235
		Sliced pork meat cooked with red chillies and pak choi	
81	•	Shakam Datshi	245
		Dried beef cooked with cheese and butter	
82		Red Rice	100

WESTERN

83		Classic Mac 'N' Cheese	T.	205
		Macaroni with fresh herbs and cream		
		cheese sauce and cheddar gratin		
84		Penne Rigate		
-		a) Arrabbiata		225
		Tomato, garlic, fresh basil and red chilli		220
		pepper sauce		
	•	b) Vodka Sauce		245
		Garlic and tomato sauce with chicken,		
		finished with vodka		
85		Spaghetti		
		a) Aglio E Olio Peperoncino		225
		Virgin olive oil, garlic, chillies and oregano		
	•	b) Chicken Basil Pesto		245
		Garlic, fresh basil and parmesan sauce with		
		shredded chicken		
86		Pan-Fried Fillet Of Fish		265
30	_	Creamy scallion potatoes, green beans and herb		
		caper cream sauce		

87		Fish And Chips		265
		Served with fries, house salad and tartar sauce		
88	•	Chicken Stroganoff		255
		Sautéed strips of chicken cooked with mushrooms,		
		onions and paprika, finished with sour cream		
89	•	Tenderloin Fillet With Choice Of Sauce	¥	255
		Tenderloin fillet cooked rare/medium/well done		
		with mushroom, pepper sauce, tarragon		
		sauce or creamy mushroom garlic sauce		

ORIENTAL

Available from 11:00 am to 3:00 pm and 7:00 pm to 11:00 pm

90		Stir-Fried Asian Vegetables a) Basil chilli sauce b) Hot garlic sauce		200
91		All-Time Favorite Manchurian Dry tossed or semi gravy		
		a) Vegetable		190
		b) Paneer		200
	•	c) Chicken		225
92		Braised Bean Curd And Black Mushroom Tossed In Tangy Chilli Sauce		225
93	•	Sliced Fish Tossed In Sesame Chilli Sauce With peppers and onions		255
94	•	Sri Lankan Fish Curry Fish cubes cooked with curry leaves, cinnamon, ginger and coconut milk	¥	255

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95	•	Chicken Kung Pao Style Diced chicken tossed with dry red chillies and soya sauce, topped with fried cashew nuts	T	245
96		Pork Slices Choice of garlic flavoured black bean/rich sweet and sour sauce/pungent chilli sauce	T .	245
97		Thai Curry		
		Choice of red, green or yellow curry		
		a) Seasonal vegetables		200
	•	b) Fish		225
	•	c) Chicken		225
98		Burnt Ginger And Scallion Fried Rice		
		a) Vegetable		160
	•	b) Seafood		180
	•	c) Egg and chicken		170
99		Hakka Noodles		
50		a) Vegetable		160
		b) Seafood		180
		c) Egg and chicken		170

DESSERTS

100 🖲	Dark Choco Fudge Cake	Ü	130
	Served with vanilla ice cream and hot chocolate sauc	е	
101	Gulkand Gulab Jamun		110
	Sweetened fried milk dumplings, filled with rose pre-	serve	
102	Pistachio Baked Rasmalai	T	130
	Poached cottage cheese dumpling infused in		
	flavoured sweetened syrup		
103	Seasonal Fresh Cut Fruit Platter		120
104	Choice Of Ice Cream		120
	Please ask your server for the choice available		