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 pan-grilled, 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

◉ Non-vegetarian Signature Dish

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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	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

Non-vegetarian Signature Dish

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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

Non-vegetarian Signature Dish

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ALL-TIME FAVORITES

11:00 am to 7:00 pm

24		**Aloo Matar Samosa** Crispy fried savoury pastry, filled with spiced potatoes and green peas	165
25		**Asian Vegetable Spring Rolls** Served with hot garlic sauce	155
26		**Cheese Chilli Toast**	165
27	◉	**Bread Omelette** Bread soaked in an egg, vegetable, spice mixture and pan-grilled	175
28		**Pakora** Seasoned Bengal gram flour fritters, served with mint chutney	
		a) Assorted vegetables	165
	◉	b) Boiled egg	185
29		**Masala Peanuts** Roasted peanuts tossed with onions, tomatoes, chillies and fresh coriander	145
30		**Masala Papad** Fried roasted lentil, topped with Indian vegetable salsa	145

◉ Non-vegetarian 🥛 Signature Dish

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SANDWICHES, BURGERS AND WRAPS

11:00 am to 7:00 pm

31 **Bombay Masala Toastee** 190
Butter toasted bread, filled with spiced potatoes and mint chutney

32 ◉ **Junglee Chicken Sandwich** 200
Roast chicken, green chillies, tomatoes, onions and mayo; choice of wheat bread or whole wheat bread

33 **Club Sandwich** 225
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

34 **Grilled Focaccia** 235
Served with house salad, fries and mustard mayo
a) Mediterranean vegetables, pesto and bocconcini cheese
◉ b) Curried chicken slaw
◉ c) Bacon, fried egg and cheddar cheese

◉ Non-vegetarian Signature Dish
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35 **Café Burger** 215

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

Non-vegetarian Signature Dish

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Government taxes extra as applicable. **We levy a service charge.**

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

Non-vegetarian Signature Dish
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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 a) Half b) Full	 265 355

◉ Non-vegetarian Signature Dish

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Government taxes extra as applicable. **We levy a service charge.**

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

◉ Non-vegetarian 🍺 Signature Dish

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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** — 235

Barbequed cottage cheese cubes tossed in an onion tomato gravy, finished with pickled onions and ginger strands

55 **Vilayti Subz Kadhai** — 215

Seasonal English vegetables tossed in a fresh tomato gravy, finished with pounded red chillies and coriander seeds

Non-vegetarian Signature Dish

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Government taxes extra as applicable. **We levy a service charge.**

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	265
61	◉	**Kadai Murgh** Chicken cooked in fresh tomato gravy with pounded spices	255

◉ Non-vegetarian Signature Dish

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Government taxes extra as applicable. **We levy a service charge.**

62 Chicken Curry 'Dhaba' 245
Chicken simmered in whole spices, ginger, plum tomatoes and coriander

63 Gosht Rogan Josh 275
Lamb cooked with whole spices, onions, tomatoes and Kashmiri chillies

RICE AND BIRYANI

64 Tawa Masala Pulao
Chef's special preparation, with aromatic rice and masala

a) Vegetable 255
b) Chicken 265
c) Mutton 276

65 Steamed Basmati Rice 180

Non-vegetarian Signature Dish
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Government taxes extra as applicable. **We levy a service charge.**

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 Traditional vegetable soup finished with butter and cheese	120
75	Momos	
	a) Cheese	110
	b) Spinach and mushroom	100
	c) Chicken	130
	d) Pork	

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

⊙ Non-vegetarian Signature Dish

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Government taxes extra as applicable. **We levy a service charge.**

WESTERN

83 Classic Mac 'N' Cheese — 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 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
Creamy scallion potatoes, green beans and herb caper cream sauce

Non-vegetarian Signature Dish
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Government taxes extra as applicable. **We levy a service charge.**

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

Non-vegetarian Signature Dish
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Government taxes extra as applicable. **We levy a service charge.**

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

◉ Non-vegetarian Signature Dish
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95	◉	**Chicken Kung Pao Style** Diced chicken tossed with dry red chillies and soya sauce, topped with fried cashew nuts	245
96	◉	**Pork Slices** Choice of garlic flavoured black bean/rich sweet and sour sauce/pungent chilli sauce	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**	
		a) Vegetable	160
	◉	b) Seafood	180
	◉	c) Egg and chicken	170

◉ Non-vegetarian Signature Dish

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DESSERTS

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

◉ Non-vegetarian Signature Dish

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