





BREAKFAST

-  **CONTINENTAL BREAKFAST** 550
Choice of canned fruit juice (small), breakfast rolls / toast with butter and preserves, tea / coffee
 
-  **AMERICAN BREAKFAST** 750
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
  
-  **INDIAN BREAKFAST** 650
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
 
-  **POWER BREAKFAST** 575
Choice of continental breakfast served along with fresh fruits mixed with yoghurt and honey
 

A LA CARTE SUGGESTIONS

-  **EGGS TO ORDER** 500
Boiled, fried, scrambled, poached, omlette served with bacon, ham, sausages, potatoes and tomatoes.
565 Cal  
-  **BAKED BEANS ON TOAST** 425
A classic comfort dish: baked beans on warm buttered toast
515 Cal 
-  **WAFFLES SERVED WITH MELTED BUTTER AND HONEY / MAPLE SYRUP** 425
Golden waffles drizzled with melted butter and honey or maple syrup, a breakfast delight that hugs your taste buds.
460 Cal  
-  **ALOO PARATHA SERVED WITH CURD** 425
Fluffy aloo paratha, a potato-stuffed flatbread, perfectly complemented by creamy yoghurt.
340 Cal  




0700 hrs to 1030 hrs.


Taxes As Applicable

 SEASONAL FRESH FRUIT JUICE 350
Refreshing seasonal fruit juice, nature's bounty in a glass.


135 Cal

 SEASONAL FRESH FRUIT 350
Crunchy, juicy seasonal fresh fruit, a burst of nature's finest flavours.


80 Cal

 BAKER'S BASKET 350
Toast, croissant, danish with butter and preserves


622 Cal  

 CEREALS SERVED WITH HOT / COLD MILK 350
Nutritious cereals, served with your choice of hot or cold milk, a wholesome start to the day.


250 Cal  

 CANNED FRUIT JUICE 300

155 Cal

 YOGHURT 300
Creamy yoghurt is a probiotic-rich dairy delight for any occasion.

248 Cal 


 TOAST WITH BUTTER AND PRESERVES 275
Golden toast with creamy butter and sweet preserves, a timeless breakfast treat.

188 Cal  


SOUTH INDIAN DISHES

 SADA / MASALA DOSA SERVED WITH SAMBHAR 475
Thin, crispy dosa paired with flavorful sambhar and chutney, a South Indian delicacy to savour.

320 Cal

 IDLI / VADA SAMBHAR 425
Soft idlis and crispy vadas, bathing in aromatic sambhar and chutney, a South Indian symphony of flavours.

304 Cal

 UTTAPPAM (Plain / Onion / Tomato) 425
Whether plain, onion, or tomato, Uttappam is a South Indian delight on the griddle, served with delicious sambhar and chutney

345 Cal



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA




SULPHITES


0700 hrs to 1030 hrs.

Services charges included in the rate of prepacked commodities

Taxes As Applicable


 **UPMA** 425
 A savoury semolina dish, served with chutney, a warm and comforting start to the day.

285 Cal 


 **PURI BHAJI** 425
 Fluffy puris paired with spicy potato bhaji, a beloved Indian breakfast combo.

646 Cal 


BEVERAGES

 **HOT CHOCOLATE / BOURNVITA / HORLICKS** 350
 Warm up with a comforting mug of hot beverage, a cosy treat for all ages.


250 Cal 

 **TENDER COCONUT WATER** 300
 A natural and hydrating elixir from the tropics.


136 Cal

 **LASSI (Plain / Salted / Sweet)** 300
 A refreshing yoghurt-based drink, perfect for cooling off on a hot day.


230 Cal 

 **ESPRESSO / CAPPUCINO / NESCAFE / DECAFFEINATED** 350
 Savour the morning with intense Espresso, a frothy Cappuccino, a quick Nescafe, or a soothing decaffeinated brew.


80 Cal 

 **HERBAL / FLAVORED TEA / GREEN TEA** 350
 Enjoy the aromatic infusion of herbal or flavored tea, or opt for the invigorating benefits of green tea


70 Cal

 **TEA / COFFEE** 275
 The perennial choice for a comforting brew, tailored to your taste.

78 Cal 

 **HOT / COLD MILK** 275

214 Cal 

 **PACKAGED WATER** 100

0 Cal





















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

APPETIZERS AND SALADS


-  **PRAWN COCKTAIL** 1325
A symphony of ocean-fresh prawns nestled on crisp lettuce, harmonizing with a zesty cocktail sauce.
248 Cal  
-  **GAMBERETTI DI MANZO CLASSICA** 1325
Prawns, kissed by olive oil, garlic, red wine, and a sprinkle of freshly ground pepper, a taste of Mediterranean perfection.
433 Cal 
-  **PRAWNS AIOLI** 1325
Delicately sautéed prawns infused with Spanish-style garlic flavor, a tantalizing treat for the palate.
784 Cal 
-  **SMOKED SALMON** 1000
Smoked salmon, adorned with chives, boiled eggs, capers, onions, and fresh herbs, accompanied by zesty lemon wedges.
222 Cal   
-  **MEZZE PLATTER** 675
A delightful assortment of dips and small dishes, accompanied by lavash or pita, in true Mediterranean fashion.
634 Cal  
-  **BAKED NACHOS – VEG** 675
Crispy nachos generously stuffed with flavorful vegetables and baked to perfection.
819 Cal  
-  **HAWAIIAN CHICKEN SALAD** 650
Tender chicken, pineapple, capsicum, and onion juliennes, tossed in creamy mayonnaise for a tropical flavor explosion.
488 Cal
-  **CAESARS SALAD (NON-VEG)** 650
Crisp Romaine lettuce embraces tender chicken cubes, adorned with parmesan cheese and crowned with garlicky croutons for a delightful crunch.
505 Cal  
-  **CHEF'S SPECIAL MILLET SALAD** 575
Nutrient-packed millet complemented with fresh herbs and a light olive oil dressing, a wholesome delight.
256 Cal




-  **CAESARS SALAD (VEG)** 575
Crisp Romaine lettuce embracing creamy cottage cheese cubes, sprinkled with parmesan cheese and crowned with garlicky croutons for a satisfying crunch.
304 Cal  
-  **WATERMELON AND CREAMY CHEESE SALAD** 575
A refreshing blend of watermelon and cream cheese, kissed with a hint of mint.
101 Cal 
-  **HEALTHY HEART SALAD** 575
Nourishing fusion of crisp lettuce and garden-fresh vegetables gently tossed in herb-infused yoghurt dressing.
86 Cal 
-  **RUSSIAN SALAD** 575
Delightful fusion of boiled vegetables, and apples, in a creamy mayonnaise dressing, offering a symphony of flavours in every bite.
383 Cal
-  **PASTA AND CORN SALAD** 575
A lively combination of pasta and sweet corn, drizzled with a French dressing, creating a refreshing and satisfying dish.
304 Cal  
-  **BLACK AND ORANGE SALAD** 575
A harmonious blend of sweet and sour, showcasing the vibrant contrast of oranges and olives in a delightful medley of flavors.
383 Cal
-  **BRUSCHETTA AL POMODORO** 500
Grilled slices of farmer's bread, crowned with garlic, olive oil, and ripe tomatoes for a burst of Mediterranean flavors.
538 Cal 
-  **PATATE AL FROMAGGI** 500
Baby potatoes generously stuffed with mozzarella, then delicately crumb-fried to golden perfection.
517 Cal  
-  **GREEN SALAD** 450
Crisp, garden-fresh vegetables paired with your preferred dressing, a vibrant medley of flavors.
120 Cal



SOUPS

 **SEAFOOD BISQUE** 450
 Rich and creamy soup, brimming with the savoury flavours of the ocean's bounty.


324 Cal   

 **FRENCH ONION SOUP (LOCAL MEAT)** 450
 A hearty classic, simmered to perfection with caramelized onions and savoury buffalo broth, topped with a cheesy crust.


252 Cal   

 **CREAM OF CHICKEN SOUP** 450
 A velvety, comforting blend of tender chicken and creamy broth, a soothing classic for any occasion.

348 Cal  

 **MULLIGATWANY SOUP (NON-VEG)** 450
 A flavorful fusion of Indian spices, chicken, and vegetables in a hearty, aromatic broth.


277 Cal

 **MULLIGATWANY SOUP (VEG)** 425
 A fragrant blend of spices and vegetables in a hearty, flavorful broth, offering a taste of Indian comfort.

340 Cal  

 **MINISTRONE ALLA GENOESE** 425
 Italian vegetable soup enriched with pesto, a comforting culinary experience.


259 Cal  

 **ROASTED PUMPKIN SOUP** 425
 Velvety warmth, harvested from the earth's bounty, a comforting embrace in a bowl.

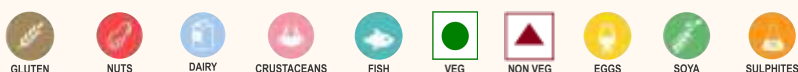
253 Cal 

 **ALMOND AND BROCCOLI SOUP** 425
 A creamy fusion of nutty richness and vibrant greens, a wholesome delight for the palate.

308 Cal   

 **CREAM SOUP** 425
 Tomato / Mushroom / Vegetable / Asparagus
 Indulge in creamy goodness with a selection of soups, each a delightful bowl of comfort.

320 Cal  



LE PASTE

SPAGHETTI / PENNE / FETTUCCINI / FARFALLE

VEGETARIAN SAUCES

-  **NAPOLITAINE** 725
A tomato sauce infused with aromatic herbs, adds a burst of flavour to any Pasta.
286 Cal  
-  **ARRABBIATA** 725
A fiery tomato sauce infused with a choice of herbs delivers a spicy kick.
286 Cal  
-  **CHEF'S SPECIAL** 725
A tantalizing blend of cheese, tomato, spinach, garlic, and a secret medley of herbs, a culinary masterpiece.
335 Cal  
-  **SICILIANA** 725
An ensemble of olives, sun-dried tomatoes, capers, Parmesan cheese, and a symphony of herbs, capturing the essence of Sicily in every bite.
163 Cal  
-  **PESTO / ALLA GENOVESE** 725
A harmonious blend of special herbs, pine nuts, Parmesan cheese, olive oil, and garlic, delivering a burst of Mediterranean flavors.
478 Cal   
-  **CREMA FUNGHI** 725
A lusciously creamy mushroom sauce infused with aromatic herbs, a delectable accompaniment to any pasta.
342 Cal  
-  **OLIO E AGLIO PEPERONCINO** 725
A flavorful blend of garlic, olive oil, red chili, and a sprinkle of Italian herbs, delivering a zesty kick to your palate.
610 Cal  
-  **QUATTRO FORMAGGIO** 725
A lusciously creamy sauce featuring a harmonious blend of four distinct cheeses.
1048 Cal  



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS




SOYA




SULPHITES

NON VEGETARIAN SAUCES

 **BOLOGNAISE** 950

Flavorful minced meat sauce, enriched with aromatic herbs, a classic Italian delight.

813 Cal  

 **SISI** 950

Succulent prawns and mushrooms embraced by a creamy tomato sauce, a harmonious medley of flavors.

259 Cal   

 **CARBONARA** 950


A luscious cream sauce featuring bacon, egg yolk, and Parmesan cheese, a Roman classic.

646 Cal   

PIZZA

Customize with your choice of extra toppings for an additional charge.


Veg / Non-Veg 100

 **NON-VEGETARIAN PIZZA** 1000

Customize with your choice of any three toppings


Prawns / Ham / Bacon / Salami / Chicken / Mince / Chorizo sausages / Chicken sausages

1199 Cal   

 **CHICKEN TIKKA PIZZA** 1000

Featuring tandoor-roasted chicken, aromatic Indian spices, and vibrant green peppers for an exotic twist on a classic favorite.

920 Cal  

 **MEDITERRANEAN PIZZA** 825


The taste of the Mediterranean bursts with sun-dried tomatoes, olives, capsicum, eggplant, capers, and aromatic herbs.

899 Cal  

 **PIZZA QUATTRO FORMAGGIO** 825

Indulge in the richness of four distinct, special cheeses for a delightful cheesy symphony.

920 Cal  

 **GREEK PIZZA** 825

Mediterranean masterpiece adorned with olives, red onions, diced tomatoes, mozzarella, and tangy Feta cheese.

950 Cal  



GLUTEN



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CRUSTACEANS



FISH



VEG



NON VEG









EGGS



SOYA



SULPHITES

-  **VEGETARIAN PIZZA** 825
 Customize With Your Choice Of Any Three Toppings
 American Corn / Olives / Sundried Tomatoes / Capers / Bell Peppers / Mushroom
824 Cal  
-  **PIZZA MARGHERITA** 725
 A classic Italian delight topped with tomato sauce, fresh mozzarella, basil leaves, and a drizzle of olive oil.
814 Cal  

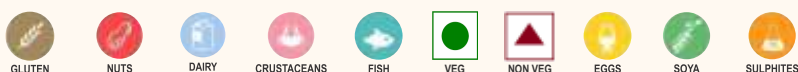
VEGETARIAN FARE

-  **CANNELLONI AL ERBE CACIO BIANCO** 825
 Spinach and cottage cheese-stuffed cannelloni, boldly seasoned with aromatic herbs, a delightful Italian specialty.
300 Cal  
-  **RISOTTO FUNGHI** 825
 A delectable risotto featuring mushrooms, cheese, and a medley of aromatic herbs.
575 Cal 
-  **VEGETABLE SIZZLER** 825
 A sizzling platter of assorted fresh vegetables, a delightful and aromatic treat for the senses.
383 Cal  
-  **VEGETABLE AU GRATIN** 825
 A medley of mixed vegetables baked in a luscious cheese sauce for a delightful, cheesy indulgence.
317 Cal  
-  **RAVIOLI AL HERBE** 825
 Tender pasta pillows filled with a savory herb-infused filling, a culinary delight.
1107 Cal  
-  **GRILLED COTTAGE CHEESE STEAK** 825
 Cooked to your preferred Sauce - Cajun / Peri / Mushroom
 A succulent vegetarian option for your dining pleasure.
418 Cal 



NON-VEGETARIAN FARE

-  **MIXED SEAFOOD PLATTER** 1850
 Tailored to your taste: Choose from zesty options like
 Lemon butter / Lemon garlic / Paprika / Cajun
- 418 Cal**    
-  **CHEF'S SPECIAL MIXED GRILL** 1775
 Indulge in a sizzling platter of tenderloin, chicken, chorizo sausages,
 and chicken sausages, served with crispy fries for a delectable feast.
- 1008 Cal**   
-  **SALMON SCALOPPINI** 1650
 Norwegian salmon escalope baked to perfection served atop creamy
 potato mash with Pok Choy, cherry tomatoes, and an olive butter sauce.
- 511 Cal**  
-  **LOBSTER COOKED AS PER CHOICE** 1650
 Grilled with a buttery sauce or prepared with a creamy mustard sauce,
 then baked to perfection with a cheesy finish.
- 651 Cal**  
-  **NEW ZEALAND LAMB CHOPS** 1600
 Grilled, tender cuts served with creamy mashed potatoes, herbed vegetables,
 and a flavorful red wine just for a delectable dining experience.
- 825 Cal**
-  **CHARGRILLED PRAWNS-ON-THE SKEWER** 1325
 Succulent prawns, expertly char-grilled and served with vegetables,
 accompanied by a spicy sauce for an irresistible culinary delight.
- 855 Cal**  
-  **PRAWNS COOKED TO YOUR CHOICE** 1325
 Garlic Lemon Butter / Paprika
 Expertly grilled to perfection and served with fresh vegetables.
- 813 Cal**  
-  **GAMBERONI ALLA GRIGLIA AL BASILICO** 1325
 Grilled and hot-baked prawns with garlic, served alongside
 creamy mashed potatoes and a delectable basil butter sauce.
- 433 Cal**  
-  **FRIED POMFRET & CHIPS** 1200
 Crispy crumb-fried Pomfret served with a side of vegetables,
 golden fries, and tangy tartare sauce for a delightful seafood experience.
- 975 Cal**   



-  **GRILLED POMFRET** 1200
Your choice of seasoning for a delightful taste
Plain / Chermoula / Peri-Peri
- 975 Cal** 
-  **FISH FLORENTINE** 1150
Tender fish fillets adorned with a creamy spinach and cheese topping,
a harmonious fusion of flavors.
- 418 Cal**  
-  **FISH & CHIPS / FRIED FISH** 1150
crispy crumb-fried fish accompanied by a medley of vegetables,
golden fries, and a tangy tartare sauce.
- 418 Cal**   
-  **GRILLED BASA FISH** 1150
Your choice of seasoning for a delightful taste
Plain / Chermoula / Peri-Peri
- 405 Cal** 
-  **SUPREME CHICKEN** 1000
This chicken is stuffed with ricotta and broccoli and served atop a
bed of pasta with the chef's special sauce for an exquisite experience.
- 1000 Cal**  
-  **GRILLED CHICKEN SIZZLER** 1000
Tender chicken served sizzling hot with a medley of vegetables and
crispy fries, a delectable treat for the senses.
- 890 Cal** 
-  **GRILLED CHICKEN** 1000
Your choice of seasoning for a delightful taste
Plain / Cajun Spiced / Mushroom sauce
- 1038 Cal** 
-  **PEPPER GARLIC CHICKEN** 1000
Succulent chicken infused with freshly crushed black pepper and garlic,
topped with a luscious brown sauce for a flavorful delight.
- 996 Cal** 
-  **CHICKEN STROGANOFF** 1000
A classic dish of tender chicken served with herbed rice and vegetables,
a symphony of flavors in every bite.
- 609 Cal**  
-  **CHICKEN IN THE BASKET** 1000
Enjoy crispy crumb-fried chicken and egg served in a charming
basket with golden fries for a delightful meal.
- 878 Cal**  



 **LASAGNE CASALINGA (LOCAL MEAT)** 1000

A rustic, homemade delight of layered pasta, rich meat sauce, creamy béchamel, and melted cheese, a comforting Italian classic.

594 Cal  

 **GRILLED FILLET STEAK (LOCAL MEAT)** 1000

Savoury local meat fillet, expertly grilled and served with your choice of sauce for a delectable dining experience.

Mushroom/ Garlic / Pepper

1036 Cal 



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA




SULPHITES

INDIAN APPETIZERS


VEGETARIAN

 VEGETABLE TANDOORI PLATTER 1200
An exquisite assortment of flavorful vegetable kebabs, grilled to perfection.


951 Cal  



 PANEER DULMA TIKKA 850
Tender spiced cottage cheese rolls, stuffed with apricots, nuts, and a touch of saffron, cooked to perfection in the tandoor.


521 Cal  


 PANEER TIKKA 850
Ajwaini / Pudina / Zaffrani / Achari
Cubes of freshly made cottage cheese, marinated in yoghurt and cooked to perfection for a delectable vegetarian delight.


438 Cal  

 MALAI PANEER SEEKH 850
Soft cottage cheese seekh kebab infused with Indian spices and fragrant coriander leaves, a savory delight for the palate.


875 Cal  

 MALAI BROCCOLI 725
Tender broccoli florets marinated in a creamy blend of spices, then grilled to perfection in a tandoor for a delightful vegetarian dish.

512 Cal  

 TANDOORI MUSHROOM CHUTNEYWALE 725
Mushrooms marinated in spiced green chutney, then expertly cooked in the tandoor for a flavorful vegetarian treat.

510 Cal

 BHARWAN TANDOORI ALOO 725
Potatoes stuffed with paneer, Indian spices, and dry fruits, expertly cooked in the tandoor for a flavorful culinary experience.

630 Cal  



GLUTEN



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CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA



SULPHITES

NON-VEGETARIAN

-  **NON-VEG TANDOORI PLATTER** 1700
An exquisite assortment of flavorful meat and poultry kebabs, grilled to perfection.
2136 Cal   
-  **TANDOORI CHICKEN (FULL)** 1700
A classic Indian delicacy, succulent chicken marinated in aromatic spices and cooked to perfection in a tandoor.
2658 Cal 
-  **TANDOORI CHICKEN (HALF)** 1000
A classic Indian delicacy, succulent chicken marinated in aromatic spices and cooked to perfection in a tandoor.
1329 Cal 
-  **TANDOORI JHINGA / SARSON MAHI JHINGA** 1375
Tiger prawns marinated in a blend of select spices, then expertly cooked in an earthen oven for a delectable treat.
813 Cal  
-  **TANDOORI POMFRET** 1200
Whole pomfret, marinated in vibrant Kashmiri red spices, expertly cooked in an earthen oven for a flavorful seafood delight.
975 Cal  
-  **KASUNDI MACCHI TIKKA** 1150
Tender morsels of fish, infused with the bold flavour of fresh mustard, expertly finished in the tandoor for a zesty culinary - experience
333 Cal  
-  **FISH TIKKA** 1150
Tender fish pieces marinated in tandoori masala and ajwain, then expertly cooked in an earthen oven for a flavorful seafood delight.
405 Cal  
-  **SEEKH KEBAB LAMB** 1050
Minced lamb infused with aromatic fresh herbs and spices, expertly charcoal-grilled for a delectable culinary experience.
526 Cal 
-  **MURG ROZALI KEBAB** 1000
Succulent chicken breast filled with a blend of chicken mince, cheese, nuts, spinach, and the chef's signature spices for a flavorful delight.
827 Cal  



GLUTEN



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CRUSTACEANS



FISH



VEG



NON VEG




EGGS



SOYA



SULPHITES

- | | | |
|--|---|------|
|  | MURG ANGARE TIKKA | 1000 |
| | Chicken pieces marinated with fiery spices, offering a smoky and bold flavor | |
| 788 Cal |  | |
|  | MURG TIKKA | 1000 |
| | Succulent boneless chicken pieces marinated in a blend of select spices, then expertly cooked in an earthen oven for a flavorful treat. | |
| 807 Cal |  | |
|  | RESHMI MALAI TIKKA | 1000 |
| | Tender chicken breast, gently marinated in mild spices, then expertly cooked in an earthen oven for a creamy and flavorful delight. | |
| 834 Cal |   | |
|  | CHETTINAD CHICKEN TIKKA | 1000 |
| | A fiery chicken kebab marinated in the bold and aromatic spices of Chettinad cuisine. | |
| 558 Cal |  | |
|  | MURGH KANDHARI | 1000 |
| | Succulent chicken morsels infused with pomegranate juice and a blend of Indian spices, then roasted in the tandoor. | |
| 558 Cal |  | |
|  | TANGDI KEBAB / PUDINAWALI TANGDI / LASOONI TANGDI | 1000 |
| | Chicken drumsticks marinated in a rich blend of yoghurt and cream-based masala, then tandoor-grilled for a luscious taste experience. | |
| 758 Cal |  | |



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VEG



NON VEG



EGGS



SOYA




SULPHITES


VEGETARIAN (MAIN COURSE)

 **PANEER COOKED TO YOUR STYLE** 850
Makhani / Palak / Kadai / Birbali

513 Cal  

 **PANEER TIKKA MASALA / LABABDAR** 850
Succulent paneer tikka cooked in a rich, flavorful gravy, a tantalizing world-famous beloved vegetarian delicacy from India.


626 Cal  

 **BADAMI SUBZ FATEHPURI** 725
A delectable mixed vegetable curry infused with Rajasthani gutta and a touch of almonds for a rich and flavorful dish.


370 Cal  

 **SUBZ PANCHMEL/SUBZ HANDI** 725
A flavorful medley of mixed vegetables, cooked in a richly spiced and invigorating masala for a delightful vegetarian dish.


190 Cal

 **CORN SHIMLA TAALMEL** 725
American corn and bell peppers come together in a colourful medley, bathed in a light, spicy sauce for a flavorful treat.

338 Cal

 **KADAI ALOO GOBI MUTTER** 725
Potatoes, cauliflower, and peas cooked in a mildly spiced gravy, offering a flavorful dish.


370 Cal

 **METHI MAKAI MALAI** 725
A creamy delight featuring corn and fenugreek leaves, cooked in a rich and flavorful gravy.

585 Cal 

 **PALAK (Tailored to your taste: Choice of any one)** 725
Peas / Aloo / Corn / Mushroom

513 Cal 

 **DUM ALOO BANARASI** 725
Baby potatoes cooked in a rich, butter-flavoured tomato gravy, a delectable vegetarian delicacy

626 Cal 

 **CHETTINADU URLAI ROAST** 725
Potatoes infused with the bold and spicy flavours of Chettinad cuisine.

543 Cal



GLUTEN



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CRUSTACEANS



FISH



VEG



NON VEG


















EGGS



SOYA



SULPHITES

 MUSHROOM BABYCORN MILAN	725
Succulent mushrooms and tender baby corn cooked in a luscious, flavorful gravy.	
336 Cal 	
 KABULI CHOLE MASALA	725
Whole, tender kabuli chickpeas simmered in a flavorful onion and tomato gravy.	
543 Cal	
 VEGETABLE MAKHANI	725
Assorted vegetables delicately simmered in a creamy makhani gravy.	
300 Cal  	
 NAVRATNA KORMA	725
A medley of nine vegetables, fruits, and nuts in a cashew cream sauce	
398 Cal  	
 TRADITIONAL BAINGAN BHARTA, DHABA STYLE	725
Smoky roasted eggplant mash, cooked in rustic roadside dhaba style.	
365 Cal	
 ALOO COOKED TO YOUR CHOICE	725
Tomater / Palak / Methi / Peas	
355 Cal	
 ALOO JEERA	600
Perfectly cooked potatoes infused with the aromatic essence of cumin seeds, a harmonious blend of earthy and nutty flavours.	
340 Cal	
 DAL MAKHANI	600
Creamy black lentils slow-cooked to perfection in aromatic spices.	
738 Cal 	
 DAL TADKEWALI	600
Tempered lentils, bursting with flavorful goodness.	
520 Cal	



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS

























SOYA



SULPHITES

NON-VEGETARIAN (MAIN COURSE)

-  **JHINGA MASALA** 1325
Juicy prawns immersed in a flavorful Indian spice-infused gravy.
- 357 Cal** 
-  **GOAN PRAWN CURRY** 1325
Tender prawns, authentically prepared in Goan style.
- 313 Cal** 
-  **POMFRET MALWANI** 1200
Succulent fish in a fiery coastal curry.
- 313 Cal** 
-  **GOAN POMFRET CURRY** 1200
Authentic Goan-style Pomfret Curry: A taste of coastal tradition.
- 313 Cal** 
-  **PATRA NI POMFRET** 1200
Pomfret slices marinated in zesty green chutney, lovingly cocooned in banana leaves, and steamed to Parsi perfection.
- 313 Cal** 
-  **PATRA NI MACHI** 1150
Fish slices marinated in vibrant green chutney, lovingly encased in banana leaves, and steamed to Parsi perfection.
- 290 Cal** 
-  **MALWANI FRIED FISH** 1150
Pomfret or Kingfish fillet, enveloped in zesty red malwani masala, crisply fried in rice flour and semolina.
- 472 Cal** 
-  **GOAN FISH CURRY** 1150
Authentic Goan-style Fish Curry: A taste of coastal tradition.
- 313 Cal** 
-  **MUTTON CURRY / ROGANJOSH** 1050
Tender lamb pieces, slow-cooked with aromatic Indian spices in the traditional style.
- 603 Cal**
-  **DABBA GHOSHT** 1050
Succulent lamb morsels cooked in a luscious cashew and cream gravy
- 627 Cal**  
-  **SEEKH KABAB MASALA** 1050
Spiced skewered lamb mince, tandoor-roasted and simmered in a hearty onion gravy.
- 657 Cal** 



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FISH



VEG



NON VEG















EGGS



SOYA


















SULPHITES

	HYDERABADI KHEEMA	1050
	Minced meat cooked to perfection in a fragrant medley of Hyderabad spices, offering a taste of the region's culinary heritage.	
	425 Cal	
	LAMB COOKED AS PER YOUR CHOICE	1050
	Bhuna / Coconut Fry / Kalimiri / Saagwala	
	603 Cal	
	MURG MAKHANI	1000
	Tender chicken morsels are cooked in a luxurious, creamy tomato sauce, creating a harmonious blend of rich and savoury flavours.	
	492 Cal  	
	HANDI CHICKEN	1000
	Succulent chicken cooked in a rich, creamy tomato gravy, offering a delightful blend of North Indian spices and flavours.	
	803 Cal  	
	MURG TIKKA LABABDAR	1000
	Juicy chicken tikka pieces, smothered in tomato and cream gravy, offer a harmonious blend of flavours and textures in every bite.	
	545 Cal  	
	KADAI MURG	1000
	Chicken cooked with a blend of aromatic spices, tomatoes, and colourful bell peppers, creating a flavorful North Indian delicacy.	
	513 Cal	



INDIAN BREADS

	KULCHA	325
	Aloo, Paneer, Onion or Masala	
297 Cal	 	
	ROTI	250
	Butter, Missi or Khasta	
152 Cal	 	
	NAAN	250
	Garlic, Butter, Plain	
212 Cal	 	
	PARATHA	250
	Tandoori, Butter, Pudina	
212 Cal	 	
	TAWA CHAPATI	225
112 Cal	 	



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA



SULPHITES


RICE PREPARATION

 **LOBSTER BIRYANI** 1825
Succulent lobster meat infused with aromatic spices, layered with fragrant basmati rice, creating an exquisite seafood delicacy.


609 Cal 



 **PRAWN BIRYANI** 1375
Juicy prawns delicately layered with aromatic rice and spices, creating a flavourful and irresistible seafood delight.

505 Cal 

 **DUM KI BIRYANI HYDERABADI** 1050
Mutton / Chicken
Tender meat marinated in a fragrant blend of spices, layered with basmati rice, and slow-cooked to perfection, offering the taste of Hyderabad cuisine.

804 Cal 

 **VEGETABLE OR PANEER BIRYANI** 850
A flavorful blend of fresh vegetables or paneer, basmati rice, and aromatic spices, a vegetarian take on the classic biryani.

427 Cal  


 **FLAVOURED RICE SOUTH INDIAN STYLE** 575
Lemon / Coconut / Curd / Tomato
Aromatic rice dish infused with traditional spices and herbs, embodying the rich flavors of South Indian cuisine.


240 Cal

 **KHICHADI - DAL / PALAK / MILLET** 575
Comforting one-pot meals made with a blend of lentils, and rice, seasoned with aromatic spices or enriched with nutritious spinach, a wholesome and delicious option.
Served with curd and pickle

320 Cal 

 **PULAO (Choice of any)** 575
(Jeera / Peas / Vegetable)

259 Cal  

 **STEAMED RICE** 550
260 Cal



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS




SOYA











SULPHITES

ACCOMPANIMENTS

	CHOICE OF RAITA	300
	Boondi / Mixed / Pineapple / Aloo	
175 Cal		
	PLAIN CURD	300
248 Cal		
	MASALA PAPAD	175
	Crispy papadums topped with a zesty mix of veggies, spices, and chutneys, burst of flavors in every bite.	
425 Cal		
	ROASTED / FRIED PAPAD	100
371 Cal		

INDIAN DESSERTS

	FRESH FRUIT SALAD WITH ICE CREAM	425
	A delightful dessert combining a medley of diced fruits with ice cream.	
350 Cal		
	FRUIT SALAD	325
	Refreshing seasonal Fruit Salad, a wholesome and delightful dish for any occasion.	
235 Cal		
	GULAB JAMUN	325
	Soft, golden dumplings soaked in fragrant rose syrup, a delectable and indulgent treat in Indian Cuisine.	
350 Cal		
	MOONG DAL HALWA	325
	Indian dessert made from yellow lentils, Slow-cooked to a rich, golden perfection, it offers a decadent, melt-in-the-mouth experience	
212 Cal	 	
	GAJAR HALWA (Seasonal)	325
	Grated carrots, slow cooked until the ghee, sugar, and milk thickens with a mixture of carrots, resulting in a delightful caramelized texture and a heavenly taste	
212 Cal	 	
	INDIAN SWEET OF THE DAY	325
	Please ask your server for the day's special delight.	
212 Cal		



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA



SULPHITES

- MALAI / KESAR PISTA KULFI 325

Indulge in the creamy goodness of Malai Kulfi or savour the aromatic delight of Kesar Pista Kulfi

206 Cal
- CHOICE OF ICE CREAM 325

305 Cal
- SUGAR-FREE / EGGLESS DESSERT 325

Please ask your server for the eggless or sugar free delight.

195 Cal

INTERNATIONAL DESSERTS

- HAZELNUT AND BUTTERSCOTCH PUDDING 550

A chef's special dessert featuring the delightful combination of creamy hazelnuts and crunchy butterscotch, creating a rich and satisfying treat.

388 Cal
- TIRAMISU 500

Experience the Venetian magic of Tiramisu: a tantalizing coffee truffle infused with Tia Maria and embraced by velvety mascarpone cheese, offering a symphony of exquisite flavours in every bite.

240 Cal
- APPLE CRUMBLE 425

The warmth of hot Apple Crumble, where spiced apples meet a crispy crumble, served alongside creamy vanilla ice cream, offering a delightful symphony of flavours and textures.

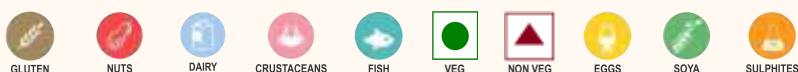
156 Cal
- ▲ BROWNIE AND ICE CREAM 425

Warm brownie paired with creamy vanilla ice cream, generously doused in chocolate sauce, a dessert that promises a symphony of exquisite flavours and textures in every bite.

418 Cal
- CHEESECAKE OF THE DAY 425

Creamy cheesecake base adorned with different flavours, offering a harmonious blend of richness and freshness.

321 Cal




ROUND THE CLOCK

APPETIZERS & SOUPS

 **RUSSIAN SALAD** 575

Delightful fusion of boiled vegetables, and apples, in a creamy mayonnaise dressing, offering a symphony of flavours in every bite.

383 Cal

 **GREEN SALAD** 450


Crisp, garden-fresh vegetables paired with your preferred dressing, a vibrant medley of flavors.

120 Cal

 **CREAM OF CHICKEN SOUP** 450

A velvety, comforting blend of tender chicken and creamy broth, a soothing classic for any occasion.

348 Cal  

 **CREAM SOUP** 425

Tomato / Mushroom / Vegetable / Asparagus

Indulge in creamy goodness with a selection of soups, each a delightful bowl of comfort.

320 Cal  


 **MINISTRONE ALLA GENOESE** 425

Italian vegetable soup enriched with pesto, a comforting culinary experience.

340 Cal  

SOMETHING SUBSTANTIAL

VEGETARIAN

 **SUBZ BIRYANI** 850


A flavorful blend of fresh vegetables, basmati rice, and aromatic spices, a vegetarian take on the classic biryani.

427 Cal  

 **PANEER - MAKHANI / MUTTER / PALAK** 850

Cottage cheese cooked as per your choice (butter / peas / spinach)

513 Cal 

 **SPAGHETTI NAPOLITAINE** 725

A tomato sauce infused with aromatic herbs, adds a burst of flavour to Spaghetti.

286 Cal  



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS


















SOYA

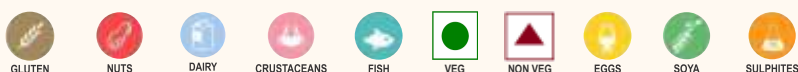


SULPHITES

Services charges included in the rate of perpacked commodities

Taxes As Applicable

 NAVRATNA KORMA	725
A medley of nine vegetables, fruits, and nuts in a cashew cream sauce	
398 Cal  	
 SUBZ PANCHMEL/SUBZ HANDI	725
A flavorful medley of mixed vegetables, cooked in a richly spiced and invigorating masala for a delightful vegetarian dish.	
190 Cal	
 ALOO COOKED TO YOUR CHOICE	725
Tamater / Palak / Methi / Peas	
355 Cal	
 ALOO JEERA	600
Perfectly cooked potatoes infused with the aromatic essence of cumin seeds, a harmonious blend of earthy and nutty flavours.	
340 Cal	
 DAL MAKHANI / TADKEWALI	600
520 Cal	
 RAITA	300
Mixed / Aloo / Boondi / Pineapple	
175 Cal 	
 YOGHURT	300
Creamy yoghurt is a probiotic-rich dairy delight for any occasion.	
248 Cal 	
 STEAMED RICE	550
260 Cal	
 TAWA CHAPATI	225
112 Cal  	



NON VEGETARIAN

-  **FISH & CHIPS / FRIED FISH** 1150
Crispy crumb-fried fish accompanied by a medley of vegetables, golden fries, and a tangy tartare sauce.
418 Cal   
-  **DUM KI BIRYANI HYDERABADI** 1050
Mutton / Chicken
Tender meat marinated in a fragrant blend of spices, layered with basmati rice, and slow-cooked to perfection, offering the taste of Hyderabadi cuisine.
804 Cal 
-  **MUTTON CURRY** 1050
Tender lamb pieces, slow-cooked with aromatic Indian spices in the traditional style.
603 Cal 
-  **PEPPER GARLIC CHICKEN** 1000
Succulent chicken infused with freshly crushed black pepper and garlic, topped with a luscious brown sauce for a flavorful delight.
996 Cal  
-  **CHICKEN STROGANOFF** 1000
A classic dish of tender chicken served with herbed rice and vegetables, a symphony of flavors in every bite.
609 Cal  
-  **CHICKEN IN THE BASKET** 1000
Enjoy crispy crumb-fried chicken and egg served in a charming basket with golden fries for a delightful meal.
878 Cal  
-  **MURG MAKHANI** 1000
Tender chicken morsels are cooked in a luxurious, creamy tomato sauce, creating a harmonious blend of rich and savoury flavours.
492 Cal  
-  **MURG MASALA** 1000
Tender chicken pieces are cooked in a flavorful, spicy tomato gravy, creating a harmonious symphony of bold and aromatic tastes.
526 Cal 



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS
























SOYA



SULPHITES

MID DAY FILLERS

 CRUMB FRIED PRAWNS	1325
336 Cal   	
 FISH FINGERS	1150
249 Cal   	
 CHICKEN PAKORAS	1000
478 Cal  	
 PANEER PAKORA	850
345 Cal 	
 VEGETABLE PAKORAS	725
315 Cal 	
 VEGETABLE SAMOSAS	725
195 Cal 	
 CHILLI CHEESE 'N' GARLIC TOAST	725
270 Cal  	
 VEGETABLE CUTLETS	600
324 Cal 	
 CRUNCHY FRENCHIES	450
312 Cal	



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA



SULPHITES

PIZZA

























Customize with your choice of extra toppings for an additional charge.

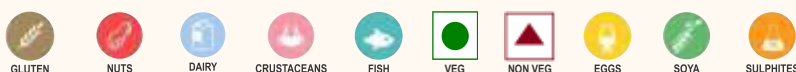
- Veg / Non-Veg 100
-  **NON-VEGETARIAN PIZZA (Any three toppings)** 1000
 Prawns / Ham / Bacon / Salami / Chicken / Mince /
 Chorizo sausages / Chicken sausages
1199 Cal  
-  **VEGETARIAN PIZZA (Any three toppings)** 825
 American Corn / Olives / Sundried Tomatoes / Capers /
 Bell Peppers / Mushroom
824 Cal  
-  **PIZZA MARGHERITA** 725
 A classic Italian delight topped with tomato sauce, fresh mozzarella,
 basil leaves, and a drizzle of olive oil.
814 Cal  
-  **BAKED NACHOS – VEG** 650
 Crispy nachos generously stuffed with flavorful vegetables and
 baked to perfection.
317 Cal  

BETWEEN THE BREADS


-  **CIABATTA SANDWICH - NON VEGETARIAN** 950
 Your choice of imported meats - zesty Chorizo or rich smoked Salmon,
 or tender minute steak - perfectly complemented by a delectable dressing
 and served with crispy fries.
478 Cal   
-  **AMERICAN CLUB SANDWICH NON-VEG** 850
 Timeless favourite, layers of tender roasted chicken, crispy bacon,
 fresh veggies, and creamy mayonnaise, all nestled between perfectly
 toasted slices of bread.
478 Cal   
-  **COMBO SANDWICH NON-VEG Grilled, Toasted or Plain** 850
 Filling of your choice (any two) - Chicken / ham / egg
 Your choice of bread envelops either succulent chicken, ham or a
 classic egg filling for a delightful medley of flavours and textures.
478 Cal  



-  **GRILLED TUNA SANDWICH** 775
 A mouthwatering blend of tender tuna, mayonnaise, and crisp vegetables, grilled between slices of bread for a warm treat.
469 Cal   
-  **JUICY MEAT BURGER (LOCAL MEAT)** 775
 The deliciousness of local meat, perfectly seasoned and succulent patty, nestled in a soft bun and paired with fresh veggies and sauces.
885 Cal  
-  **CLASSIC CHICKEN BURGER** 725
 Perfectly grilled chicken patty, fresh veggies and creamy mayo, all nestled in a soft bun.
283 Cal  
-  **CIABATTA SANDWICH - VEGETARIAN** 850
 Succulent grilled cottage cheese, bell peppers, and zucchini, all nestled within a ciabatta and paired with a delectable dressing.
357 Cal  
-  **AMERICAN CLUB SANDWICH VEG** 700
 A delightful classic, with layers of fresh vegetables, creamy mayo, and cheese, all nestled between perfectly toasted slices of bread.
357 Cal  
-  **COMBO SANDWICH VEG Grilled, Toasted or Plain** 600
 Filling of your choice (any two) - cheese / onion / tomato / russian salad
 Your choice of bread envelops a delightful combination of creamy cheese / crisp onion / juicy tomato, or delectable Russian salad
357 Cal  
-  **THE MUMBAI MASALA SANDWICH** 600
 Also known as Janglee Sandwich is local street food, spiced potatoes, vibrant chutneys, onions, and tomatoes, all between slices of bread for delightful flavours and textures.
412 Cal 
-  **MILDLY SPICED BURGER VEGETABLE / CHEESE** 600
 Enjoy with or without cheese, featuring a tender veggie patty lightly seasoned for a subtle kick, all nestled in a soft bun with fresh veggies
250 Cal  



CHAAT COUNTER

 **BHEL PURI** 400


Puffed rice, fresh vegetables, chutneys, and sev, resulting in a delightful, tangy concoction that's both crisp and flavorful.

289 Cal 

 **SEV PURI** 400


Crisp puris crowned with a flavorful medley of potatoes, chutneys, and sev

250 Cal 

 **DAHI PURI** 400


Crisp puris are filled with a medley of spicy chutneys, creamy yogurt, and an array of toppings

367 Cal  

 **ALOO CHAAT** 400

Tender chunks of boiled potatoes are infused with a burst of tangy chutneys and aromatic spices

220 Cal

 **COCKTAIL SAMOSA CHAAT** 400

Mouthwatering fusion of crispy mini samosas and tangy chutney, creating a symphony of flavours in every bite.

291 Cal  

THIRST QUENCHERS

 **SEASONAL FRESH FRUIT JUICE** 350


Refreshing seasonal fruit juice, nature's bounty in a glass.

135 Cal

 **TENDER COCONUT WATER** 300


A natural and hydrating elixir from the tropics.

1360 Cal

 **ICED TEA** 300

A cool and refreshing all-time favourite classic beverage.

136 Cal

 **CANNED FRUIT JUICE** 300

155 Cal

 **FRESH LIME SODA / WATER** 275

201 Cal



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG






EGGS




SOYA




SULPHITES

 DIET AERATED WATER	275
0 Cal	
 AERATED WATER	250
105 Cal	
 PACKAGED WATER	100


COOL INTERLUDE

 COLD COFFEE WITH ICE CREAM	450
Blissful union of chilled coffee and velvety ice cream, a beverage that promises a perfect balance of bold and creamy flavours.	


492 Cal 

 MILKSHAKES WITH ICE CREAM	450
Where creamy milkshakes meet the velvety goodness of ice cream, creating a delectable fusion of flavours and textures.	


775 Cal 

 COLD COFFEE	425
A refreshing beverage perfect pick-me-up for coffee enthusiasts seeking a cool and invigorating treat.	


286 Cal 

 MILKSHAKE OF YOUR CHOICE	425
Vanilla / Chocolate / Strawberry	
Creamy and refreshing beverages made from milk, ice cream, and various flavorings, offering a delightful treat for all ages.	

468 Cal 

 LASSI (Plain / Salted / Sweet)	300
A refreshing yoghurt-based drink, perfect for cooling off on a hot day.	

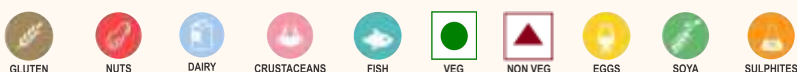
230 Cal 

 CHAAS	275
Plain or Masala	





156 Cal 

 HOT OR COLD MILK	275
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214 Cal 

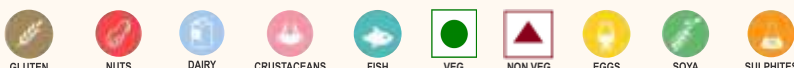


SWEET MOMENTS

-  **FRESH FRUIT SALAD WITH ICE CREAM** 425
A delightful dessert combining a medley of diced fruits with ice cream.
- 350 Cal** 
-  **CARAMEL CUSTARD** 350
A delectable dessert made from silky smooth custard topped with a luscious layer of caramelized sugar, creating a perfect balance of creamy and caramel flavours
- 321 Cal**  
-  **FRESH FRUIT SALAD** 350
Refreshing seasonal Fruit Salad, a wholesome and delightful dish for any occasion.
- 235 Cal**
-  **GULAB JAMUN** 350
Soft, golden dumplings soaked in fragrant rose syrup, a delectable and indulgent treat in Indian Cuisine.
- 240 Cal** 
-  **CHOICE OF ICE CREAMS** 350
Vanilla / Strawberry / Chocolate / Butter scotch
- 305 Cal**  
-  **MALAI / KESAR PISTA KULFI** 350
Indulge in the creamy goodness of Malai Kulfi or savor the aromatic delight of Kesar Pista Kulfi
- 206 Cal**  

HOT BEVERAGES

-  **HOT CHOCOLATE / BOURNVITA / HORLICKS** 350
Warm up with a comforting mug of hot beverage, a cosy treat for all ages.
- 250 Cal** 
-  **COFFEE - ESPRESSO / CAPPUCINO / NESCAFE / DECAFFEINATED** 350
Savour the morning with intense espresso, a frothy cappuccino, a quick NESCAFÉ, or a soothing decaffeinated brew.
- 80 Cal** 
-  **TEA - HERBAL / FLAVORED / GREEN** 350
Enjoy the aromatic infusion of herbal or flavored tea, or opt for the invigorating benefits of green tea
- 70 Cal** 
-  **TEA / COFFEE** 275
The perennial choice for a comforting brew, tailored to your taste.
- 78 Cal**



JAIN MENU


ALL FOOD COOKED IN JAIN STYLE

SOUPS


Cream of Vegetables / Cauliflower / Broccoli / Asparagus / Tomato 425
Sweet Corn soup / Manchow soup / Hot & Sour soup




STARTERS AND SNACKS

 PANEER PAKODA 850

345 Cal 

 BABY CORN PAKODA 725


315 Cal

 PALAK PAKODI 725

315 Cal


 SANDWICH (Veg / Chutney / Cheese) 600

357 Cal  

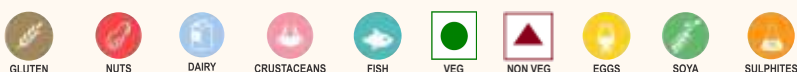
 SEV PURI / BHEL PURI 400

289 Cal 

 ROASTED / FRIED PAPAD 100

371 Cal  

*All sandwiches are served with a small portion of salad



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

	PANEER TIKKA	850
438 Cal	 	
	TANDOOR BHARWAN SHIMLA MIRCH	725
630 Cal	 	
	TANDOORI SALAD	725
510 Cal		
	JODHPURI BHINDI	725
398 Cal		
	PANEER	850
Mutter / Palak / Shimla Mirch / Lababdar / Makhani		
513 Cal		
	GRILLED AUBERGINE WITH BAR BE QUE SAUCE	825
317 Cal		
	BAKED MACARONI	825
819 Cal	 	
	DUM KI GOBHI	725
626 Cal	 	
	MUTTAR MAKHANA KASHMIRI	725
585 Cal	 	
	KAJU GOBI MUTTAR	725
370 Cal		
	CORN PALAK	725
513 Cal		
	METHI MUTTAR MALAI	725
585 Cal	 	
	FRENCH BEANS FOOGATH	725
338 Cal		
	PASTA WITH CREAMY CHEESE SAUCE	725
819 Cal	 	
	DAL TADKEWALI / DAL MAKHANI	600
520 Cal		



GLUTEN



NUTS



DAIRY



CRUSTACEANS



FISH



VEG



NON VEG



EGGS



SOYA



SULPHITES