## Latest Recipe

Latest Recipe is a celebration of the Asian essence of interactive, friendly cooking, where food is not just what you eat but also what you see and what you sense; where Chefs are an integral part of your dining experience with their culinary showmanship.

The freshest possible ingredients are prepared in the most creative and enticing way to offer dishes that are diverse in flavors, attractively presented and sumptuous in taste.

You are welcome to make this interactive experience, personalized, by requesting your own creations from the live theatres.

Our associates will be more than happy to share with you any of the recipes that you wish to take with you.

We hope you enjoy this distinctive mélange- where cultures and cuisines engage in a unique culinary conversation. We welcome you to the Latest Recipe experience!













TASTE OF DISCOVERY

SOUPS & APPETIZER

Caesar salad

Crispy (ceberg lettuce with a dash of mustard, garlic, olive oil topped with garlic croutons and shaved parmesan

■ Vegetarian

◆ 555 Soups ■Minestrone Hearty Italian soup with garlic croutons ₹ 400 Mulligatawny
Curried lentil soup
With chicken Cold Appetizers ₹ 400 ₹ 450 ■■Dahi bhalla Fried lentil dumpling served in yoghurt, tamarind chutney and mint sauce ₹ 550 Thai coconut broth

Vegetables
Chicken ₹ 400 ₹ 450 Papdi chat
Crispy fried dough wafers, tossed in, yoghurt, tamarind chutney and mint sauce ₹ 550 ■★Ginger marinated prawns Ginger scented prawns, Served with raw ₹ 400 ₹ 450 Western Hot Appetizers Salads ■ Jalapeno Mozzarella Poppers Vegetable mixture filled with mozzarella fingers, golden fried served with barbeque sauce. ■IGreek salad Lettuce, tomatoes, cucumber, onions, kala olives, healthy low fat oregano vinaigrette ₹ 550 ₹ 550 ■★ Chana Chat ■ ★ Fish Fritters Aromatic fish dumpling's served with house tartare sauce ₹ 550 ■Classical Kachumber Salad Brunoise of cucumber, carrot, tomato, onlons, cabbage dressed with Indian spices ₹ 550 Quesadillas
Mexican flour tortilla stuffed with choice
of filling served with tomato salsa & sour cream
■ ✓ I Cepte tarian
■ ✓ I Chicken ■Grilled Chicken breast Salad Pan-seared chicken breast, pesto mayon iceberg lettuce, crushed peanuts Local Appetizers

■★ Rajasthani pyaz kikachori

■★ Rajasthani dal kikachouri

■ Punjabi aloo samosa
All above served with mint and tamarind chutne ■★★ Warm Seafood Salad Dice of fish, shrimps, and anchovies dressed in citrus reduction, served on the toasted bar ₹ 900 ## Claim with Bird symfa claim of brothy Projection dates
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SANDWICHES & TRA

## Dakes with the greated death bas longitudent dates the Management and the Management dates as the Dama will revision the Unique time section 5,000m; and 97,000m; and 1,000m; and 1,00

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1AIN COURSE

Priental & Asian Main Course		Continental Main Course	
mental & Asian Wain Course		Continental Main Course	
IStir fried vegetables in chili soya arlic sauce riental vegetables stir-fried with light soya and garli	₹ 650	■■ Baked Spinach and Corn lasagna Layered lasagna sheets with creamy spinach and corn stuffing	₹ 650
hai curries red/green riental style cooked Thai curries simmered ith coconut extraction served with jasmine rice		■ Spinach and ricotta cannelloni Rolled lasagna sheets with creamy spinach and ricotta stuffin	₹ 650
Exotic Vegetables	₹ 650	and ricotta sturning	
Chicken	₹ 850	■★★Pan seared Norwegian salmon	₹ 1250
ried rice I Vegetable	₹ 650	steak With honey mustard sauce, accompanied with bouquet of vegetables and potato mash	¥ 1250
rvegetable roe Egg/ chicken/ shrimps	₹ 750		
tir fried Noodles with	(750	■ ● Fish and Chips  Crumb fried fish fillet, served with French fries and house tartage sauce	₹ 850
IVegetables	₹ 550		
∙Egg I <b>©</b> Chicken	₹ 650 ₹ 750	■→ © Classical grilled fish with lemon butter Sauce Pan seared fresh fish fillet, served with sauté	₹ 850
an fried noodles		vegetables, mash potato and lemon butter sauce	
lVegetable l ◆Chicken	₹650 ₹750	■ Char grilled chicken breast Grilled chicken breast with sauté vegetables & mushroom Jus	₹ 850
	T. 1000		
I ◆Wok tossed prawns autéed with four chilly and served with stir fried rio		★ New Zealand lamb chops Fan Seared lamb chops cooked in red wine jus, served with potato mash & garlic sauté vegetables.	₹ 1850
I → → ★ Nasigoreng	₹1050		7.050
picy prawn, chicken & fish rice served with nicken satay and peanut sauce		sign your own pizza Choose any four toppings	₹ 850
I→ ◆ ★ Wok tossed fish ightly fried king fish cubes tossed with black beans and simmered in oyster sauce	₹ 850	Pineapple, olives, orilor, mushrooms, spring onions peppers, bell peppers, pesto, tomatoes, sun dried ton ■ Anchovy, tuna, salami, ham, bacon, sausage, chick	natoes.
id stilling ed in dyster sauce		Risotto	
I ❤️ Chicken kungbao iced of chicken cooked in kungbao style	₹ 850	■ roasted onions, wild mushrooms olives grilled vegetables, tomato, basil	₹ 650
		■ chicken, strimps.	₹ 850
Night m	enu operates from 23:00hrs-06:00	note Non-Wegster ian dishes der Vegster ian selection from 12:00thes 15:00thes and 19:00thes 23:00thes. Other J Bowerment Lases are as applicable desired in telephonesies. Service et your discretion	



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ESSERTS



DESSERT

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PENGUIN CORNER



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## Beverages

■ Malts Hot chocolate/horlicks/bournvita	₹ 300
Choice of seasonal fresh fruit juice Orange or Sweet lime, watermelon, mix-fruit	₹ 300
■ Selection of fresh vegetable juices Carrot/ tomato / beetroot	₹ 300
Smoothies Banana and berry, mocha, Indian rose	₹ 300
Milk shakes With or without ice cream	₹ 300
■Lassi Masala/Sweet/Plain	₹ 300
■■Selection of fine Teas English breakfast, Earl Grey, Darjeeling, Assam, Lemon or Jasmine	₹ 300
■ Selection of Coffee Americano, Cappuccino/ Café latté/ Espresso/Café mocha	₹ 300
■ Decaffeinated Coffee	₹ 350 <b>)</b>

BEVERAGE

## Others with that signated decards the Selegisteries of decards
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