


















BREAKFAST (0630 HRS to 1100 HRS)

Good Start Breakfast 	420
Oatmeal / choice of cold cereals / Bircher muesli, skimmed milk, toast or English muffins, freshly squeezed juice, coffee or tea	
Marriott Breakfast 	420
Two eggs cooked as per your preference served with sauté mushrooms, chicken sausages, muffins or toast, coffee or freshly squeezed juice	
Indian Breakfast 	420
Choose from aloo paratha with yoghurt or masala dosa with sambhar and chutney, freshly squeezed juice, masala tea or coffee.	
Continental Breakfast 	420
Cold cereal, fresh fruits in season, croissants, muffins, danish pastry, toast, coffee and freshly squeezed juice	
Eggs To Order 	320
With sautéed mushrooms, hash brown potato and chicken sausages	

INDIAN SPECIALITY

Idli 	320
Served with sambhar, coconut and tomato chutney	
Dosa 	320
Plain, butter or masala served with sambhar, coconut and tomato chutney	
Uttapam 	320
Plain or masala, served with sambhar, coconut and tomato chutney	
Paranthas 	320
Whole wheat bread filled with choice of potato or cauliflower or fresh cottage cheese, served with curd and pickle	
Poori Bhaji 	320
Deep fried whole wheat bread served with potato curry	
Kachori - Payaz or Moong Daal  	320
A local deep fried patty stuffed with onions or potatoes served with kadhi / chutney	
Mirchi Vada 	320
Deep fried whole green chilli wrapped in Indian spiced mashed potatoes	

BEVERAGES

Coffee 	175
Espresso / cappuccino / café latte / decaffeinated coffee / black coffee	
Hot Chocolate 	220
Tea 	175
English breakfast / Assam/ earl grey / green tea	
Kullad Lassi 	220
A creamy blend of sugar and yogurt	

 Vegetarian  Non-vegetarian  Signature




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ALL DAY DINING MENU (1130 HRS to 2330 HRS)

SOUPS

Minestrone Soup  	220
A classic Italian soup served with basil pesto	
Roasted Mushroom and Thyme Soup 	220
Clear Soup	
Chicken 	250
Vegetable 	250

SALADS

Chef's Tossed Salad 	320
Mixed lettuce greens, grilled vegetables, parmesan shavings, extra virgin olive oil	
Greek Salad 	320
Cucumber, tomato, iceberg, feta, olives, lemon dressing	
Dahi Papdi Chat 	320
Wheat crisps, spiced potatoes, chickpeas with yogurt and chutneys	

STARTERS VEGETARIAN


Dahi ke Kebab  	375
Shallow fried fresh yoghurt and cottage cheese dumplings, local spices	
Lal Mirch ka Paneer Tikka 	375
Chilli and ginger marinated Cottage cheese, cooked in clay oven	
Peethiwali Aloo ki Tikki 	375
Lentil filled Potato patties, chutney, saffron yogurt	
Palak Matter ke Shaami 	375
Spinach and peas patties, fired on griddle	
Tandoori Broccoli 	375
Yoghurt and cheese marinated broccoli, cooked in tandoor	

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VEGETARIAN MAIN COURSE

REGIONAL SPECIALTIES

Ker Sangri 	450
Wild berries and beans curry, Rajasthani spices	
Aloo Pyaz ki Sabzi 	450
Potato and pickled onion cooked in Rajasthani traditional style	
Shahi Govind Gatta  	450
Gram flour dumplings, yoghurt gravy, cloves	
Mangodi Leela Kaanda  	450
Homemade lentil and spring onion curry	
Gatte ka Pulao 	450
Spiced gram flour dumpling cooked on dum with long grain basmati rice	
Dal Baati Choorma 	490
Rajasthan Local special - lentil preparation and baked wheat flour dumpling, grounded sweetened bread	








ALL-TIME FAVORITE

Paneer Tikka Mirch Makhani 	450
Cottage cheese cooked in tomato gravy flavored with Bhavnagri red chilli	
Paneer Lahori  	450
Cottage cheese cooked with sweet corn & cream	
Aloo Gobi Adraki 	450
Cauliflower and potatoes tossed with Indian spices and ginger	
Bharwan Mirch ka khaata 	450
Stuffed Bhavnagri chillies cooked in yoghurt creamy gravy	
Subz Handi 	450
Assorted garden fresh vegetables tossed in Indian spices	
Mushroom Hara Pyaaz 	450
Button mushroom tossed with home ground spices and spring onion	
Dal Tadka 	420
Yellow lentil tempered with cumin, onion, tomato and garlic	
Dal Makhani 	450
Black lentil cooked overnight on tandoor finished with fresh cream and butter	
Raita 	220
Boondi / mixed vegetable	






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RICE AND BREADS





Pulao 	250
Jeera / peas / vegetable	
Kesar Subz Biryani 	450
Saffron flavored basmati rice and vegetables cooked on dum	
Khushka 	220
Steamed basmati rice	
Kulcha 	150
Plain, onion, potato or mixed vegetable	
Paratha 	110
Plain, butter, pudhina or lachha	
Naan 	110
Butter / garlic / plain	
Roti 	110
Plain, butter	

NON VEGETARIAN STARTERS

Zaffrani Malai Chicken Tikka 	475
Saffron, cheese marinated chicken cooked in clay oven	
Bhatti ka Murgh Tikka  	475
A spicy preparation of chicken marinated with garam masala, cooked in clay oven	
Lamb Gillafi Seekh 	475
A Lucknowi specialty minced lamb kebab cooked in clay oven	
Sarson Ajwaini Mahi Tikka 	510
Yellow mustard marinated fish cooked in clay oven	

NON VEGETARIAN MAIN COURSE

REGIONAL SPECIALTIES

Jodhpuri Lal Maas 	560
Traditional Rajasthani lamb curry cooked with Mathaniachillies and yoghurt	
Macchi Jaisamandi 	560
Fried fish cooked in tomato and yoghurt gravy	
Deghi Soola Murgh  	560
Chicken tikka cooked in brown onion, garlic and yoghurt gravy	

ALL TIME FAVOURITE

Bhuna Gosht  	560
Baby lamb cooked in thick brown onion gravy	
Butter Chicken 	560
Chicken cooked in tandoor finished in rich tomato gravy flavored with fenugreek	
Murgh Dum Biryani 	540
Dum cooked aromatic, rice and chicken preparation	





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SANDWICHES / BURGER / WRAPS

FFI Club Sandwich  	475
Triple layered sandwich with chicken, fried egg, lettuce and tomato	
FFI Chicken Burger 	475
Fried chicken breast, cheddar cheese and tomato	
Crumb Fried Fish 	475
Potato wedges, tartare sauce	
Kathi Roll  	
A skewer-roasted kebab wrapped in a roomali roti	
Spicy Chicken 	475
Spicy Paneer 	420
FFI Vegetable Burger 	420
Vegetable patty, romaine lettuce, tomato, cheddar and onion rings	
Cheese Chilly Toast 	370
Toasted bread topped with spicy cheese filling	

PASTA

Chicken 	475
Vegetables 	420
Choice of Pasta 	
Penne, Fusilli, Spaghetti, Fettuccine	
Choice of Sauce 	
Arabiatta - spicy tomato sauce with basil	
Alfredo - parmesan cheese and butter sauce	
Aglio olio - a golden brown sauce made of olive oil and garlic	
Cheese - home style sauce made of cheese, butter and flour	
Pesto - pine nuts, garlic and basil	

WESTERN MAIN COURSE

Grilled Chicken 	550
Herb marinated chicken breast, mashed potatoes, garlic tossed vegetables	
Grilled Fish  	550
Lemon and fresh herbs grilled fillet of fish, sautéed greens, lemon butter sauce	
Exotic Vegetable Au Gratin 	450
Vegetables baked with cheese sauce	
Cottage Cheese Steak 	550
Grilled cottage cheese served with spicy tomato sauce and spiced grilled vegetables	

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ASIAN SELECTION

Thai Curry (Choice of Red or Green)

Served with steamed rice

Chicken  550

Vegetable  440

Hakka Noodles

Exotic Vegetables  320

Egg  320

Chicken  370

Fried Rice

Exotic Vegetables  320

Egg  320

Chicken  370

Vegetable Manchurian (Dry / Gravy)  440

Mince vegetable dumplings cooked in spicy soya sauce

Stir Fried Vegetables  440

Served with steamed rice

Kung Pao Chicken  550

Fried chicken cooked in sweet soya sauce

DESSERTS

Walnut Brownie  320

Warm walnut brownie served with choice of ice cream

Gulkand Phirni   250


Rice flour pudding flavored with homemade rose compote

Ghewar  250

A local specialty dessert made of flour, soaked in sugar syrup

Gulab Jamun  250

Fried cottage cheese dumpling served in saffron infused sugar syrup

Kesari Rasmalai  250

Poached cottage cheese dumplings soaked in saffron scented reduced milk

Seasonal Fruit Platter  250

Selection of Ice Creams  175

Vanilla / Chocolate / Strawberry / butter scotch

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JAIN SPECIALTIES

(No- Onion, Garlic, Ginger, Carrot, Potato)

Bhutte Ki Tikki 	375
Pan fried cutlets of corn, coriander, green chillies and dry spices	
Kurkure Paneer Roll 	375
Crisp fried fragrant mixture of cottage cheese, herbs and spices, crusted with vermicelli	
Tamater Dhaniya Shorba 	220
Pureed soup of tomato and coriander with Indian spices	
Subz Kofta Curry 	450
Vegetable and cottage cheese dumplings in creamy tomato gravy	
Paneer Tikka Makhani 	450
Roasted cottage cheese braised in creamy rich tomato cashew gravy flavoured with fenugreek	
Vilayati Subzi 	450
Stir fried english vegetables finished in a light gravy of yoghurt and house spices	
Methi Matter Malai 	450
Green peas cooked in rich cashew gravy finished with fresh cream	
Sada Ghee Bhaat 	250
Clarified butter tempered steamed rice	
Peeli Dal Tadka 	400
Yellow lentils tempered with cumin, red chili and asafoetida	

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COCKTAILS

Long Island Iced Tea	550
Vodka, Gin, White Rum, Tequila, Triple Sec, Cola	
Screw Driver	550
Vodka, Orange Juice, Lemon	
Caipiroska	550
Vodka, Lemon Chunks, Mint	
Bloody Mary	550
Vodka, Tabasco, Worcestershire Sauce, Tomato Juice	
Cosmopolitan	550
Vodka, Cranberry Juice, Triple Sec	
Margarita	550
Tequila, Triple Sec, Lemon Juice	
Tequila Sunrise	550
Tequila, Orange Juice, Grenadine	
Tom Collins	550
Gin, Angostura, Soda	
Gimlet	550
Gin, Lime Cordial	
Dry Martini	550
Gin, Dry Vermouth	
Mojito	550
White Rum, Lemon Chunks, Sugar, Mint, Soda	
Daiquiri	550
White Rum, Triple Sec, Lemon Juice	
Pina Colada	550
White Rum, Coconut Milk, Pineapple Juice	
Planters Punch	550
Dark Rum, Pineapple Juice, Orange Juice, Grenadine	
Whiskey Sour	550
Whiskey, Lime, Simple Syrup	
Mint Julep	550
Bourbon Whiskey, Mint, Simple Syrup	

CHAMPAGNE AND SPARKLING WINE

	Glass	Bottle
Moët & Chandon, Brut Imperial		12000
Jacob's Creek Brut		4900
Sula Rose	900	4900
Sula Brut	700	4000

WHITE WINE

Vina Tarapaca Chardonnay, Chile		4900
Jacob's Creek, Chardonnay, Australia		3800
Two Oceans Sauvignon Blanc, South Africa	800	4500
Sula, Sauvignon Blanc, India	600	2800
Sula vineyards, Chenin blanc, India	600	2800

RED WINE

Bodega Norton Merlot, Chile		5500
Vina Tarapaca Cabernet Sauvignon, Chile		4900
Cadet D'oc Cabernet Sauvignon Baron Philips de Rothschild, France		3800
Jacob's Creek Cabernet Shiraz, Australia	600	3550
Sula Sartori Merlot, India	500	2800
Sula Cabernet Shiraz, India	500	2500

APERITIFS (60 ml)

Martini Bianco		425
Martini Rosso		425

SINGLE MALT WHISKY (30 ml)

The Glenlivet 18 YO		1150
The Glenlivet 15 YO		950
Lagavulin 16 YO		950
Glenfiddich 15 YO		850
Oban 14 YO		700
Laphroaig 10 YO		625
Glenlivet 12 YO		525
Glenfiddich 12 YO		525
Singleton 12 YO		525
Talisker 10 YO		525

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Our standard measure is 30ml.

BLENDING WHISKY (30 ml)

Royal Salute 21 YO	1350
Johnnie Walker Blue Label	1350
Chivas Regal 18 YO	1250
Johnnie Walker Double Black	525
Chivas Regal 12 YO	475
Johnnie Walker Black Label	475
Johnnie Walker Red Label	375
Ballantine's	375
Teacher's 50	375
Vat 69	325
100 Pipers 12 YO	325
Black Dog Triple Gold	325
100 Pipers	300
Black Dog	300

AMERICAN WHISKEY (30 ml)

Jack Daniels	450
Jim Beam	325
Jameson Irish	450

COGNAC (30 ml)

Hennessey VSOP	475
Martell VSOP	475

RUM (30 ml)

Captain Morgan	375
Bacardi	275
Bacardi Black	275
Old Monk	225

GIN (30 ml)

Hendricks	475
Bombay Sapphire	325
Beefeater	325
Tanqueray	325
Jodhpur Gin	475
Monkey 47	475

VODKA (30 ml)

Ciroc	425
Grey Goose	425
Kettle One	325
Absolut	325
Absolut Citron	325
Vodka Absolut Elyx	525
Smirnoff	300

TEQUILA (30 ml)

Sauza Gold	425
Sauza Silver	425

BEER

Corona	450
Heineken 330 ml	350
Carlsberg 330 ml	350
Tuborg Premium 650 ml	500
Tuborg Premium 330 ml	250

LIQUEUR

Jägermeister	400
Bailey's Irish cream	400
Cointreau	400
Kahlua	400
Triple Sec	400

MOCKTAILS

Fire And Ice	245
Green Chillies, Mint, Lemon Juice, 7up	
Cinderella	245
Orange juice, pineapple juice, soda	
Citrus Blast	245
Orange juice, lemon juice, mint, ginger ale	
Orange Velvet	245
Orange juice, cranberry juice, tonic water	
Caribbean Delight	245
Mango juice, orange juice, strawberry ice cream	
San Francisco	245
Grape juice, pineapple juice, orange juice, lemonade	

AERATED BEVERAGES

Red Bull	280
Perrier (750 ml)	395
Perrier (330 ml)	280
Seasonal Fresh Fruit Juice	200
Himalayan (1000ml)	175
Aquafina (1000ml)	125
Aerated Beverage	175
Fresh Lime Water / Soda	200
Sweet, salted, plain, mix	