## BREAKFAST 6.30AM - 11:00AM

■ Fruits Selection of seasonal sliced fruits	325
Fruit Juice Fruits: orange, watermelon or pineapple Vegetables: tomato, carrot, cucumber, beetroot, celery	250
Milk Shakes: Banana, papaya, mango	250
Plain or fruit yoghurt	200
Sweet lassi, buttermilk	250
• American Breakfast Choice of fresh seasonal juices or fresh fruit platter, basket of oven fresh bakeries or toast with jam and butter, choice of corn flakes, choco flakes, muesli with hot or cold milk, two farm fresh eggs cooked any style, tea, coffee or hot chocolate	700

#### Continental Breakfast

700

Choice of cereals, fresh seasonal juice or fresh fruit platter, basket of oven fresh bakeries or toast with jam and butter, tea or coffee

#### North Indian Breakfast

700

Choice of seasonal juice, sweet lassi or fresh fruit platter, poori bhaji, aloo or gobhi parantha with yoghurt and pickle, tea, coffee or hot chocolate

#### South Indian Breakfast

700

Choice of fresh seasonal juice or fresh fruit platter, choice of idli or dosa (plain/masala) served with sambhar and coconut chutney, tea, coffee or hot chocolate

	Cereals Corn flakes, wheat flakes, muesli served with hot milk, cold milk or skimmed milk	400
•	<b>Bakers Basket</b> Croissants, Danish pastries, pain au chocolate, muffins and doughnuts preserves and butter	325
	Waffle / French Toast / Pancake Maple syrup and whipped cream	425
	Porridge With brown sugar and raisins	425
	<b>Bircher Muesli</b> Fresh dried fruit mixed with yogurt and fresh juice	325
	Omelette Three whole eggs or egg whites prepared with your choice of ham or bacor tomatoes or mushrooms, cheddar cheese, fresh herbs and chillies	475 n,
	<b>Two Eggs</b> Fried, scrambled, poached or boiled	425
	<b>Eggs Benedict</b> English muffins with honey glazed ham and sauce hollandaise	425
	<b>Eggs Florentine</b> English muffins with spinach and sauce hollandaise	425
	<b>Poori Bhaji</b> Whole wheat North Indian bread with spiced potato curry	425
	<b>Poha</b> Flattened rice preparation with peanut, mustard seeds and onion	425

**■ Dosai** 425

Crisp South Indian rice and lentil pancakes (plain/masala) served with South Indian lentil stew and coconut chutney

**■ Idli** 425

Steamed rice dumplings, served with South Indian lentil stew and coconut chutney

• Medu Vada
425

Deep fried lentil fritters served with South Indian lentil stew, coconut chutney, tomato chutney and coriander chutney

# Masala Uttapam

425

Thick rice pancake with onion choice of plain and masala served with South Indian lentil stew, coconut chutney, tomato chutney and coriander chutney

#### Whole Wheat Paratha

425

Griddled North Indian whole wheat bread choice of potato, cottage cheese, cauliflower and egg served with plain yoghurt, pickle

# **ALL DAY DINING 11.30AM - 11:30PM**

SOUP	
Wild Mushroom Soup Roast onion, truffle oil with thyme and nut biscuit	425
Roasted Basil and Tomato Garlic crostini	425
Hot and Sour Soup	
<ul><li>Vegetable</li><li>Chicken</li></ul>	425 475
SALAD	
<ul> <li>Bocconcini with Pickled Beetroot</li> <li>Orange vinaigrette, citrus segment</li> </ul>	475
Caprese Salad Tomato and fresh mozzarella	475
Caramelized Goat Cheese Salad Cherry tomato, parmesan cheese, melon seeds, mesclun	475
Quinoa Salad Indian Ways Quinoa tossed with onion, tomato and Indian spices	475
<ul> <li>Iceberg Caesar Salad</li> <li>Vegetarian</li> <li>Non-Vegetarian</li> <li>Choice of poached egg, crisp bacon, chicken</li> </ul>	475 525
Som Tom Salad Asian raw papaya salad	
<ul><li>Vegetarian</li><li>Non-Vegetarian</li></ul>	475 525

APPETISER	
Shashlik Paneer Tikka Cottage cheese marinated with spices, Kashmiri chilli and yoghurt, cooked in clay oven	600
Dahi Ke Kebab Yoghurt patty flavored with ginger, green chilli stuffed with sweet mango chutney	600
Bruschetta Three Ways Tomato, mozzarella, tapenade avocado, mushroom pate, artichoke	600
Sichuan Style Stir Fry Cottage Cheese Bell peppers, red onion and whole red chilli	600
Mezze Selection Baba ganoush, hummus, tzatziki served with pita bread and crudités	600
Aglio Olio Shrimps Shrimp tossed with elephant garlic	875
Amritsari Machhi Tikka Deep fried fish morsels marinated with Indian spices	775
• Murgh Tikka Chicken thigh marinated with hung curd, mathaniya chilli and spices cooked in clay oven	775
Lamb Seekh Kebab Lamb minced kebab flavored with spices and cooked on skewer	875
Wok Tossed Sichuan Style	
<ul><li>Prawn</li><li>Chicken</li></ul>	875 775

Hot chilli, ginger, garlic, sesame seeds, dry red chilies, Sichuan peppercorns

600

Cottage cheese

SANDWICH, BURGER AND WRAP	
Crisp Potato Cutlet and Tandoori Paneer Tikka Burger Red cheddar, iceberg, tomato, spiced mint mayonnaise	650
Buffalo Mozzarella, Pesto and Tomato Sandwich Sundried tomato, mayonnaise spread, arugula	650
• Bombay Masala Masala potato patty, ginger tamarind chutney	650
Indian Masala Club  Ragda chicken  Bhatti ke teekhe paneer	750 650
Pulled Lamb Burger Pulled lamb patty, pickles, red onion, barbequed mayonnaise	750
Crumbed Chicken Burger Tomato and paprika mayonnaise, yellow cheddar cheese, crispy fried chicken,	750
Tawa Kathi Roll  Kasundi murgh tikka  Tandoori paneer tikka, khatta pyaaz  Teen mirch aur aloo	750 650 650
MAKE YOUR OWN PASTA	
<ul><li>Vegetarian</li><li>Chicken</li><li>Prawn</li></ul>	650 750 775
Choice of pasta:	

Penne, spaghetti, fusilli, rigatoni, whole wheat penne

#### Choice of sauce:

Arrabiata, pomodoro, mushroom ragout, pesto, marinara, lamb bolognaise

RISOTTO	
Parmigiano-Reggiano with crushed pepper	650
Wild mushroom with parmesan fonduta	650
Smoked chicken, artichoke, sun dried tomatoes	750
MAKE YOUR OWN PIZZA	
Choose Your Toppings:	
■ Vegetarian	650
Mushroom, broccoli, asparagus, corn, jalapeno, zucchini, pineapple	
<ul> <li>Non-Vegetarian</li> <li>Smoked chicken, pepperoni, chicken tikka, shrimp</li> </ul>	750
Smoked Chicken, pepperoni, chicken tikka, Shrimp	
ORIENTAL MAIN COURSE	
Noodles:	
Asian vegetables	475
Chilli and garlic	475
Shrimp and egg	675
Chicken and egg	575
Stir Fried Vegetables	650
Ginger soy, black pepper, white garlic	
© Chin Enia d Chialcan	750
Stir Fried Chicken Sichuan, black bean, oyster, kung pao	750

Thai Green Curry	
Vegetable	650
Chicken	750
■ Prawns	775
Thai Red Curry	
■ Vegetable	650
Chicken	750
■ Prawns	775
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INDIAN MAIN COURSE	
Paneer Khatta Pyaz Cottage cheese cooked with onion, tomato and finished with gara	700 am masala
Paneer Makhni Cottage cheese cooked with tomato gravy flavored with fenugree with butter and cream	700 ek finished

Gobhi Aloo Adraki

■ Tawe Ke Masala Cholley

700

700

Cauliflower and potatoes tempered with cumin cooked with spices finished with fresh ginger

Slow cooked chickpea with onion, tomato and Indian spices

### Dakshini Miloni Tarkari

700

Seasonal vegetables cooked with spices finished with khoya and spinach

Dal Tadka

Yellow moong lentil cooked with onion, garlic, tomato tempered with cumin

Dal Makhani Over night slow cooked black lentil finished with butter and cream	575
Malabari Meen Curry Seabass cooked with onion, tomato, coconut milk finished with kokum	875
Dilli Ka Kukkad Makhni Chicken tikka cooked in rich tomato gravy flavored with fenugreek leaf	800
Amritsari Tawa Gosht Lamb cooked with onion, tomato and finished with garam masala	875
■ Laal Maas Lamb cooked in curd and mathania chilli paste flavored with clove	875
RICE	
Murgh Dum Biryani Aromatic preparation of basmati rice and chicken cooked on dum, flavored with saffron and kewra	800
• Awadhi Lamb Biryani Aromatic preparation of basmati rice and lamb cooked on dum, flavored with saffron and kewra	875
■ Basmati rice	325
■ Pulao Choice of steam / cumin / pea / navratan	375

BREAD	
• Kulcha Leavened refined flour bread, tandoor baked choice of onion and potato, cottage cheese	150
Naan Choice of plain/ butter/ garlic	125
Lachha Parantha Choice of plain/ butter/ garlic	125
• Roti Choice of plain/ butter/ phulka	125
INTERNATIONAL MAIN COURSE	
• Mediterranean Vegetable Lasagna Smoked tomato and basil sauce	700
Forest Mushroom with Parmesan Fonduta Assorted wild mushroom cooked with thyme and served with parmesan fonduta, asparagus and focaccia croutons	700
Baked Indian Ocean Seabass Chipotle spiced shitake and pokchoy	875
• Black Pepper and Garlic Spiced Chicken Breast Olive goat cheese mash, haricot beans, bell peppers tempered with cumin	800
Tandoori Salmon Mash, buttered asparagus and orange beurre blanc	950

Feta and Tomato Sous Vide Chicken Mash, buttered asparagus and natural jus	800
■ Fish and Chips  Battered fried fish with tartar	875
DESSERT	
Fresh Fruit Trifle Vanilla diplomat cream, almond sponge cubes, seasonal fresh fruits	425
Chocolate Brownie Served with vanilla ice cream	425
Asian Cream Brulee Asian flavored custard with a crust of caramelized sugar	425
■ Tiramisu Coffee soaked ladyfingers layered with coco and sweet Italian mascarpor	425 ne
Raspberry Cheese Cake Cream cheese with citrus and berry confit	425
Rasmalai Sweetened condensed milk dumpling poached in saffron milk	425
Gulab Jamun Condensed milk and cottage cheese deep-fried dumpling soaked in flavor sugar syrup	425 red
Fresh Fruits Seasonal cut fresh fruits	325
Choice of Ice Cream Mango, strawberry, chocolate	325