



All Day Dining

Our menu does its best to cover the favorites of the represented cuisines. If your taste buds desire anything out of this menu, please do let us know and our chefs will do their best to serve it to you.

(V) Vegetarian

(NV) Non Vegetarian

(S) Chefs' Signature Dishes

If you have any concern regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Government taxes extra as applicable. We levy no service charge

BREAKFAST (06.30 AM to 11:00 AM)

Continental breakfast **399**

Freshly Baked Muffins and Breakfast rolls
Fresh Seasonal Cut fruits
Choice of White, Whole Wheat, Multi Grain, Toasted or Plain
Assorted Preserve, Honey & Butter
Choice of Orange, Apple, and Pineapple Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea

American breakfast **499**

Freshly Baked Muffins and Breakfast rolls
Fresh Seasonal Cut fruits
Omelet, Scrambled, or Poached or Fried egg
Choice of White, Whole Wheat, Multi Grain, Toasted or Plain
Assorted Preserve, Honey & Butter
Choice of Orange, Apple, and Pineapple Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea

Local breakfast **499**

Fresh Seasonal Cut fruits
Choice of Orange, Apple, and Pineapple Juice
Idli, Dosai or Medu vada served with Sambar and Chutney
Akuri with Masala Pav Bread
Masala Chai or Madras Filter Kaapi or Sukkumalli Kappi

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K KITCHEN'S LOCAL TREATS

Idli (V)	299
Steamed rice and lentil cake Plain/Kanchipuram/Podi/Pickle Served with sambar and chutneys	
Dosai (V)	299
Fermented Rice Crêpe Plain/Masala/Mysore Served with sambar and chutneys	
Puttu (V)	299
Ground rice, water, salt and steamed with layered of coconut Served With traditional black gram curry	
Idiyappam (V)	299
Steamed rice flour noodles Served with coconut milk and jaggery	
Medu vada (V)	299
Deep fried lentil dumpling Served with sambar and chutneys	

JUICES, FRUITS & CEREALS

Baker's basket (NV)	249
Doughnut, dry cakes & Muffin Choice of White, Whole Wheat, Multi Grain, Toasted or Plain Assorted Preserves, Honey & Butter	
Exotic fruit platter (V)	275
Selection of five seasonal cut fruits	
Choice of cereals (V)	249
Cornflakes, Wheat Flakes, Chocos, special K, Muesli Choice of Full Cream, Skimmed or Soy Milk, served Hot or Cold	
Chef's special Bircher muesli (V)	299
Combination of oats, raisin, apple, yoghurt, honey and cream	
Oatmeal porridge (V)	299
Oats, raisin, demerara sugar, skimmed milk	
Freshly Pressed Juice (V)	249
Choice of Orange, Pineapple, Apple, Watermelon or Carrot and Celery	

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WESTERN BREAKFAST SELECTION

Your choice of eggs (NV)	249
Masala omelet or scrambled or poached or fried egg Accompanied with Hash Browns & Grilled Tomatoes White or Brown or Multi grain toast	
Mexican Egg White Omelet (NV) (S)	299
With sauté mushroom and mixed garden green salad and white or brown or multi grain toast	
French toast (NV)	249
With caramelized banana and toasted nuts	
Banana and oatmeal pancakes (NV) (S)	299
With marinated fruits and walnut mascarpone	
SIDES	149
Bacon (NV)	
Pork sausage (NV)	
Chicken sausage (NV)	
Regular yogurt (V)	
Low fat yogurt (V)	
Hash browns (V)	
Grilled Tomatoes (V)	
Baked Beans (V)	

INDIAN BREAKFAST

Parantha (V)	299
Choice of potato, cauliflower or cottage cheese filling Accompanied with Yogurt & Mixed Pickle	
Poori bhaji (V)	299
Deep fried whole wheat bread Accompanied with potato curry	
Akuri (NV)	299
Indian spiced scrambled egg Served masala pav bread	

TEA & COFFEE SELECTION

Masala Chai or Madras Filter Kaapi or Sukkumalli Kaapi	199
Darjeeling, Earl Grey, Assam, Chamomile, Green, English breakfast	199
Cappuccino, Americano, Espresso, Decaffeinated Coffee	199
Fruit infusions	249

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ALL DAY DINING (11:00 AM to 11:00 PM)

SALADS AND APPETIZERS

Greek feta salad (V)	349
Assorted lettuce, cucumber, tomatoes, red onions, Greek Feta, extra virgin olive oil	
Caesar salad	
A classic salad with romaine lettuce, croutons and parmesan with choice of	
Sundried tomato (V)	349
Chicken (NV)	399
Prawn (NV)	449
Cheese and walnut parcel (V) (S)	399
With mixed greens, pickled beetroot and apricot relish	
Chilli basil water chestnut (V)	399
Deep fried and tossed with chilli and basil	
Tawa chicken salad	399
Pan-fried chicken, orange segments, bell peppers, cumin dressings	
Hot garlic chicken (NV)	399
Chicken, bell pepper, chili garlic sauce	
Golden fried prawn (NV)	649
Deep fried prawn with garlic mayo	
Yakiniku tenderloin (NV)	399
Diced tenderlion, soya and mirin	
Cajon spiced chicken wings (NV) (S)	399
Mustard dip	

SOUPS

Subz aur badam ka shorba (V)	249
Almond flakes	
Roasted tomato and basil soup (V)	249
Garlic croutons	
Lamb and pumpkin soup (NV) (S)	249
Parsley oil	
SOUP OF THE DAY (V) / (NV)	249
Vegetarian	
Non vegetarian	

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WESTERN MAINS

Roasted vegetable parmigiana (V)	499
With ricotta cheese and tomato basil sauce	
Grilled polenta cake (V) (S)	499
Creamy mushroom, tomato Sauce, sauté vegetables	
Butter grilled prawn (NV)	725
With creamy polenta, sauté vegetables and chilli garlic lemon butter sauce	
Parmesan and thyme crusted chicken breast (NV)	525
With parsley potato, grilled peppers and grain mustard sauce	
Tenderloin steak (NV)	725
7oz steak, sautéed spinach, cauliflower mash, cherry tomato confit	
Gremolata crusted fish (NV)	549
With mustard potato, buttered vegetables and caper sauce	
SIDES	149
Garlic mashed potato	
Sauté mushroom	
Grilled vegetables	

SANDWICHES - BURGERS - WRAPS

FFI vegetable club (V)	349
Grilled vegetables, cucumber, tomato, lettuce and cheese	
FFI special vegan lentil burger (V)	349
Lentil patty, thick rice pancake, chutneys, fries	
Bombay masala sandwich (V)	349
Spicy potato mixture, mint chutney and grilled	
FFI club (NV)	399
Sliced chicken, tomato, bacon, lettuce and fried egg	
Paneer kathi roll (V)	399
Spiced cottage cheese mixture wrapped in chef special bread	
Dhakshin murgh roll (NV) (S)	399
Spicy batter fried chicken wrapped in chef special bread	
FFI vegetable burger (V)	349
Vegetable patty, lettuce, tomato, cheese, sesame bun	
Crumb fried chicken burger (NV)	399
Fried chicken, lettuce, tomato, cheese and sesame bun	
FFI burger (NV)	525
7 oz ground buffalo tenderloin, bacon, tomato, cheese, fried egg	

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PASTA

Choose from penne, spaghetti, fusilli, gnocchi potato and fettuccini

Arrabiata (V)	399
Tomato sauce, basil and chilli flakes	
Pesto cream sauce (V)	399
Basil, pine nut and extra virgin olive oil	
Wild mushroom sauce (V)	399
Mushroom, cream, Parmesan, garlic and herbs	
Aglio olio with barbequed chicken (NV)	449
Extra virgin olive oil, garlic and chicken	
Tenderloin bolognese (NV)	449
Minced beef, garlic and parmesan cheese	
Carbonara (NV)	449
Bacon, egg yolk and cracked black pepper	

PIZZA

Margherita (V)	399
Tomato, mozzarella, basil and oregano	
Bianco verde (V)	399
Rocket, spinach, courgette, jalapeños and mozzarella	
Barbequed chicken (NV)	449
Grilled chicken, tomato sauce cheese	
Tropical (NV)	449
Tomato, ham, pineapple, sweetcorn and mozzarella	
Pepperoni (NV)	449
Pepperoni, red onions and bell Peppers	
Make your own pizza (V)	449
Make your own pizza (NV)	499

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AVAILABLE BETWEEN (11.00 AM to 03:00 PM) (6.30PM to 11PM)

ASIAN FLAVOURS

Stir fried Asian greens (V)	349
Stir fried prawn and bell pepper (NV)	649
Sliced fish in hot N sweet sauce (NV)	399
Five spiced chicken (NV)	399
Meshi (V) / (NV)	349/449
Japanese fried rice with choice of vegetable or prawn	
Ebi tempura (NV)	649
Soba noodles	
Tori Kutsu don (NV)	499
Sticky rice with crumb fried chicken and omelet	
Wok tossed Hakka noodles	
• With vegetables (V)	349
• With stir fried chicken (NV)	449
Wok fried rice	
• With seasonal vegetables (V)	349
• With chicken (NV)	449
• With prawns (NV)	499

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INDIAN APPETIZERS

Lal mirch ka paneer tikka (V)	399
Cottage cheese, chili paste, yoghurt	
Tandoori subz faldari chat (V)	349
Diced vegetables and fruit, tangy margination, clay oven baked	
Kalan 65 (V)	349
Whole mushroom, red chili paste, rice flour	
Vazhaipoo cutlets (V)	349
Banana flower and potato cutlets served with mint sauce	
Bhatti ka murgh (NV)	449
Chicken, yellow chilli powder, yoghurt and charcoal grilled	
Karimeen pollichathu (NV)	499
Marinated fish wrapped in banana leaf and pan fried	
Mutton milagu varuval (NV)	499
Mutton pieces, black peppercorn, curry leaves, garam masala	
Chemmeen porichatu (NV)	599
Crispy fried baby prawn, fennel powder, ginger garlic paste	
Zafrani murgh tikka (NV)	449
Chicken marinated with saffron and fennel, clay oven baked	

INDIAN MAINS

Kumbh Matar masala (V)	399
Mushroom, green pea, onion tomato masala	
Lehsuni bhutta palak (V)	399
Corn kernels, spinach, tomato, garlic	
Subz khurchan (V)	399
Vegetables tossed with selected Indian pounded spices	
Paneer tikka masala (V)	449
Roasted cottage cheese steaks cooked with onions, tomatoes and capsicum	
Hing Jeera ka aloo (V)	399
Diced potato tossed with cumin seeds and asafetida	
Dal makhani (V)	399
Black lentil simmer over wood fire with butter, tomato and ginger	
Dal tadkewali (V)	349
Split yellow lentil tempered with cumin and asafetida	
Vendakkai puli kulambu (V)	399
Okra simmered in rich tangy tamarind gravy	

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Khade masala ka gosht (NV)	549
Mutton, onion and tomato, whole spices	
Murg tikka butter masala (NV)	499
Charcoal smoked chicken, tomato cashew nut gravy, butter	
Murgh hara pyaz (NV)	499
Chicken cooked with spring onion, chef special kadai masala	
Machali tawa masala (NV)	549
Fish cubes, cooked with onion and tomato	
Mutton kulambu (NV)	549
Mutton pieces, red chilli, onion tomato masala	
Andhra fish curry (NV)	549
Sliced fish, curry paste, tamarind	
Chicken chettinad (NV)	499
Marinated chicken, pounded spices, roasted coconut	

INDIAN THALI

Kanchipuram thali (V)	599
Chettinad thali (NV)	649
North Indian thali (V)	599
North Indian thali (NV)	649

INDIAN RICE PREPARATIONS

Tawa biryani (V) / (NV)	349/449
Vegetable/Chicken/Mutton	
Steamed basmati rice (V)	199
Chemmeen biryani (NV)	599
Marinated shrimps, garam masala, dry fruits, yoghurt	
Dindigul kozhi biryani (NV)	449
Marinated chicken, yoghurt, whole spices	
Thayir saadam (V)	349
Cooked rice, yoghurt, dice fruits, curd chilli and mango pickle	

BREADS

Roti - Plain or butter	125
Naan - Plain, butter or garlic	125
Parantha - Lachha or Pudina (mint)	125
Kulcha - Plain, onion, potato or cottage cheese	125
Malabar paratha	125

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DESSERTS

Gluten free red velvet cake with cream cheese frosting (NV) (S)	375
Salted chocolate gooseberry pie (NV)	349
Chocolate fudge brownie with vanilla ice cream (NV)	349
Seasonal fresh fruit platter (V)	349
Selection of ice creams (V)	199
<ul style="list-style-type: none">• Vanilla• Strawberry• Chocolate• Butterscotch• Sugar free	
Kesar rasmalai (V)	299
Cottage cheese dumplings soaked in reduced milk with saffron	
Elaneer payasam (V) (S)	299
Tender coconut, condensed milk, nuts	
Gulab jamun (V)	299
Cardamom scented reduced milk dumplings soaked in sugar syrup	

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KIDS MENU

STARTERS / SOUP

Pot salad (Assorted lettuce, pineapple, crotons and olive mixed in citrus dressing)	199
Roasted tomato and noodles soup	199
Sesame coated chicken with mixed green and apple slaw	249

MAIN COURSE

Spaghetti with choice of tomato sauce or creamy chicken sauce	249 / 299
Fish finger with chips and mustard mayonnaise	299
Indian sampler (Assortment of dal, vegetable and Indian breads)	249

DESSERTS

Warm chocolate brownie with vanilla ice cream	249
Ice cream sundae with fruits	249

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BEVERAGES

Freshly squeezed juice	249
Orange (or) watermelon (or) pineapple	
Milkshake	299
Strawberry (or) chocolate (or) vanilla	
Hot chocolate	299
Bournvita	299
Horlicks	299
Cold coffee	299
Red Bull	299
Iced tea	249
Peach (or) lemon	
Fresh lime soda	199
Fresh lime water	199
Aerated beverage	199
Chilled juice	199
Sparkling water 660ml	299
Packaged water 1000ml	199
Tea selection	199
English breakfast (or) green (or) early grey (or) Assam (or) masala	
Coffee selection	199
Madras Filter Kaapi (or) Sukkumalli Kaapi (or) Cappuccino (or) Americano Espresso (or) Decaffeinated Coffee	
Fruit infusions	249

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NIGHT MENU (11:00 PM to 06:00 AM)

SALADS /SOUP/ APPETIZERS

Greek feta salad (V)	349
Assorted lettuce, cucumber, tomatoes, red onions, Greek Feta, extra virgin olive oil	
Tawa chicken salad	399
Pan-fried chicken, orange segments, bell peppers, cumin dressings	
Kalan 65 (V)	349
Whole mushroom, Red chili paste, rice flour	
Chemmeen porichatu (NV)	599
Crispy fried baby shrimps, fennel powder, ginger garlic paste	
Cajon spiced chicken wings (NV) (S)	399
Mustard Dip	
Roasted tomato and basil soup (V)	249
Garlic croutons	

WESTERN MAINS

Roasted vegetable parmigiana (V)	499
With ricotta cheese and tomato basil sauce	
Parmesan and thyme crusted chicken breast (NV)	525
With parsley potato, grilled peppers and grain mustard sauce	
SIDES	149
Garlic mashed potato	
Sauté mushroom	
Grilled vegetables	

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SANDWICHES - BURGERS - WRAPS

FFI vegetable club (V)	349
Grilled vegetable, cucumber, tomato, lettuce and cheese	
Bombay masala sandwich (V)	349
Spicy potato mixture, mint chutney and grilled	
FFI club (NV)	399
Sliced chicken, tomato, bacon, lettuce and fried egg	
Paneer kathi roll (V)	399
Spiced cottage cheese mixture wrapped in chef special bread	
FFI vegetable burger (V)	349
Vegetable patty, lettuce, tomato, cheese, sesame bun	
Crumb fried chicken burger (NV)	399
Fried chicken, lettuce, tomato, cheese and sesame bun	

All burgers and sandwich are accompanied with French fries

PASTA

Choose from penne, spaghetti, fusilli, gnocchi potato and fettuccini

Arrabiata (V)	399
Tomato sauce, basil and chilli flakes	
Aglio olio with barbequed chicken (NV)	449
Extra virgin olive oil, garlic and chicken	

ASIAN FLAVOURS

Stir fried Asian greens (V)	349
Five spiced chicken (NV)	399
Wok tossed Hakka noodles	
• With vegetables (V)	349
• With stir fried chicken (NV)	449

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INDIAN MAINS

Subz khurchan (V)	399
Vegetables tossed with selected Indian pounded spices	
Paneer tikka masala (V)	449
Roasted cottage cheese steaks cooked with onions, tomatoes and capsicum	
Dal makhani (V)	399
Black lentil simmer over wood fire with butter, tomato and ginger	
Dal tadkewali (V)	349
Split yellow lentil tempered with cumin and asafetida	
Murg tikka butter masala (NV)	499
Charcoal smoked chicken, tomato cashew nut gravy, butter	
Andhra fish curry (NV)	549
Sliced fish, curry paste, tamarind	

INDIAN RICE PREPARATIONS

Tawa biryani (V) / (NV)	349/449
Vegetable/Chicken/Mutton	
Steamed basmati rice (V)	199

BREADS

Phulka/tawa parantha	125
Plain or butter	

DESSERTS

Chocolate fudge brownie with vanilla ice cream (NV)	349
Seasonal fresh fruit platter (V)	349
Selection of ice creams (V)	199
<ul style="list-style-type: none">• Vanilla• Strawberry• Chocolate• Butterscotch• Sugar free	
Gulab jamun (V)	299
Cardamom scented reduced milk dumplings soaked in sugar syrup	

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