1911
Restaurant & Bar

APPETIZERS & SOUPS

Mediterranean Mezze Platter (n,d,g) (320 gms, 578 Kcal) — 1350
Hummus, cucumber tzatziki, moutabel, muhammara, Kalamata olives, pita, Indian breads

Avocado Tartar Toast (d,g) (424 gms, 861 Kcal) — 1250
Grilled butternut squash, organic cherry tomatoes, feta cheese, parmesan chip, millet tomato bread

Tomato & Bocconcini Salad (d,n) (252 gms, 497 Kcal) — 980
Vine tomatoes, baby bocconcini mozzarella , fresh basil, balsamic dressing, olive oil

Quinoa Tabbouleh (231 gms, 585 Kcal) — 1050
White and red quinoa, diced cucumber, tomato, parsley, mint leaves, lemon dressing

Indian Style Caesar Salad (d) (357 gms, 869 Kcal) — 1050
Romaine, achari paneer, chickpeas croutons, saffron garam masala dressing

Chicken Caesar Salad (d,g,e,f) (302 gms, 672 Kcal) — 1250
Romaine, garlic croutons, black pepper chicken, caesar dressing

Amritsari Fish (f) (244 gms, 535 Kcal) — 1650
Bombay bhekti, gram flour, fresh coriander, red chili, carraway seeds, green mango relish

Smoked Salmon Platter (d,e,f,g) (221 gms, 364 Kcal) — 1750
Smoked salmon, dill sour cream, chopped egg, capers, cocktail onions, rye crackers

Tomato & Basil Soup (d,g) (309 gms, 242 Kcal) — 750
Garlic croutons, tomato confit

Marag Shorba (d) (311 gms, 697 Kcal) — 950
Hearty lamb shank soup, garlic, ginger, onion, coriander leaves, Indian spices

Mulligatawny Soup — 750 / 850
Curry flavoured lentil soup, coconut cream
Vegetarian (88 gms, 293 Kcal) / Chicken (98 gms, 315 Kcal)

Classic Onion Soup (g,d) (378 gms, 512 Kcal) — 750
Gruyère cheese, sourdough toast

SANDWICHES

Served with a side of mesclun greens

1911 Club (e,p,g,d,s) (430 gms, 836 Kcal) — 1450
Roasted chicken, bacon, fried egg, tomatoes, lettuce

Vegetarian Club (g,d,s) (333 gms, 428 Kcal) — 1250
Iceberg lettuce, tomatoes, cucumber, vegetable slaw, cheese

Indian Triple Decker Sandwich (d,g,s,e) (537 gms, 927 Kcal) — 1450
Chicken tikka, cucumber, lettuce, masala omelette, laccha onion, coriander mint mayo

Vietnamese Chicken Banh Mi (g,s,d,e,f) (355 gms, 635 Kcal) — 1350
Chicken pâté, chicken meatloaf, lemongrass chicken, Asian pickles, cucumber, fresh coriander, banh mi bun

Kathi Roll (d,g,e) — 1350 / 1450
Capsicum, onion, tomatoes, mint sauce
Paneer (305 gms, 609 Kcal) / Chicken tikka (637 gms, 1001 Kcal)

Mutton Seekh Sandwich (d,g,e) (335 gms, 661 Kcal) — 1350
Minced lamb skewer, mixed salad, onion shavings, tatziki sauce, kebab spice powder, thin crust baguette

Ten Finger Burgers (d,g)
Paneer & sabudana (340 gms, 849 Kcal) — 1250
Breaded chicken (355 gms, 767 Kcal) — 1450
Tenderloin (385gms, 847 Kcal) — 1650

FROM THE TANDOOR

Served with home-made Indian spiced chutney and seasonal relish

Dhakshini Prawn (d,sh) (386 gms, 1163 Kcal) — 2990
Fresh water scampi marinated with curd, curry leaves, coconut, green chili, fig chutney

Tandoori Salmon (n,f,d) (246 gms, 468 Kcal) — 2550
Salmon cubes marinated with curd, garam masala, mustard oil

Rogani Murgh Tikka (c,d) (300 gms, 667 Kcal) — 1450
Masala marinated chicken thigh

Khaas Mutton Seekh (c,d) (538 gms, 768 Kcal) — 1550
Minced lamb skewers, Indian spices & chilli

Nadru Ke Shami (d,n) (343 gms, 585 Kcal) — 1550
Lotus stem, cashew nuts, brown onions, green chili, coriander

Kairi Paneer Tikka (c,d) (624 gms, 1364 Kcal) — 1150
Mint chutney, onion rings

Tandoori Malai Broccoli (d,n) (335 gms, 452 Kcal) — 1150
Smoked minced wild mushrooms patti, brown onions, cashew nuts, meeta ittar

Kebab & Tikki Sampler (d,g,n) (640 gms, 1558 Kcal) — 1150
Beetroot & paneer, almond & green peas, dahi ke kebab, corn & cashews, mint coriander, pineapple & fig chutney, cucumber raita

MAIN COURSES

ASIA

Bun Cha Gio (g,s,n) (481 gms, 657 Kcal) — 1450
Cold summer rice noodle salad, mint leaves, vegetarian nuoc mam sauce, coriander, shiitake, spring roll,

Home-made Dim Sums (6 pcs)
served with condiments
Spring onions & mushrooms (g,s) (261 gms, 445 Kcal) — 1050
Prawn har gow (sh,g,s) (271 gms, 607 Kcal) — 1300
Chicken siomai (g,s) (271 gms, 375 Kcal) — 1200

Wok Fried Asian Greens (g,s) (354 gms, 272 Kcal) — 1150
Asparagus, broccoli, bok choi, snow peas, kailan
Choice of black bean sauce or crispy garlic

Vegetarian Manchurian (g,s,c) (370 gms, 557 Kcal) — 1200
Minced vegetable & mung bean dumplings in tangy Asian sauce

Chongqing Chicken (g,d,e) (303 gms, 1017 Kcal) — 1350
Wok fried chicken with szechuan pepper, dried chilis, leeks, ginger & scallions

Thai Green Curry
Coconut milk, Thai basil, pea aubergine, chilli, kaffir
Vegetables (c,s) (181 gms, 181 Kcal) — 1450
Chicken (c) (329 gms, 521 Kcal) — 1750

Nasi Goreng (n,s,sf,e) (457 gms, 1025 Kcal) — 1450
Indonesian sambal fried rice, chicken satay, fried egg, crackers, cucumber & pickles

Char Kway Teow
Flat rice noodles, garlic, dark soy sauce, sprouts, scallions
Tofu (g,s) (Eggless) (285 gms, 643 Kcal) — 1150
Prawns & Egg (g,e,s,sh) (315 gms, 776Kcal) — 1450

INDIA

Rock Lobster Malabar Curry (d,c,sh,e,su) (398 gms, 672 Kcal) — 2550
Rock lobster, mustard seeds, turmeric, curry leaves, coconut cream

Laal Maas (d,c) (360 gms, 786 Kcal) — 2450
Classic spicy Rajasthani lamb stew, brown onion, aromatic whole Indian spices

Tandoori Murgh Makhani (d,n) (359 gms, 690 Kcal) — 1850
Smoky succulent chicken thigh, rich tomato cashew nut gravy

Kashmiri Morels (d,n) (321 gms, 680 Kcal) — 2150
Cottage cheese & dried nuts stuffing, tomato and onion gravy

Kadhai Paneer (d,s,n) (340 gms, 754 Kcal) — 1250
Cottage cheese, bell peppers, onions

Subz Handi Lazeez (d,n) (340 gms, 660 Kcal) — 1150
Mixed vegetables, brown onion & cashew nut gravy, yogurt, garlic

Badami Chukundar Kofta (d,n) (361 gms, 636 Kcal) — 1250
Creamy almond yogurt gravy, beetroot & vegetables dumpling

Dum Biryani
Vegetables cooked with basmati rice, aromatic Indian spices, smoked garlic raita
Hyderabadi Subz (c,d,s) (247 gms, 745 Kcal) — 1150
Awadhi Murgh (c,d,s) (377 gms, 854 Kcal) — 1450
Lucknowi Gosht (c,d) (424 gms, 949 Kcal) — 1650

CONTINENTAL

Imperial Schnitzel (f,g,e) (528 gms, 1112 Kcal) — 2150
Breaded chicken breast, lemon, anchovy, cranberry sauce

Burgundy Chicken (d,a) (510 gms, 509 Kcal) — 2150
Slow braised chicken thigh, red wine Burgundy reduction, morel mushrooms, mashed potatoes

Chimichurri Lamb Chop (329 gms, 324 Kcal) — 2950
Pan seared New Zealand lamb chops, chimichurri sauce, picked vegetables

Fish & Chips (f,g,e,a) (575 gms, 1486 Kcal) — 2050
Beer-battered fillets of barramundi, potato fries, home-made tartar sauce

Pan Seared Seabass Fillet (f,d) (538 gms, 912 Kcal) — 2150
Potato mash, green peppercorn butter sauce

Spaghetti Bolognese (g,d) (530 gms, 1512 Kcal) — 1550
Ground lamb & tomato ragu, cherry tomatoes, parmesan cheese, garlic bread

Pesto Spaghetti (d,g,n) (272 gms, 929 Kcal) — 1550
Genovese style pesto, roasted candy tomatoes, parmesan cheese, pine nuts

Penne Arrabbiata (g,d,c) (192 gms, 601 Kcal) — 1550
Tomatoes, garlic, dried chilli, garlic bread

Mushroom & Spinach Galette (d) (365 gm, 497 Kcals) — 1350
French buckwheat crepe filled with garlic spinach, creamy mushrooms, vine tomato, Emmental cheese

SIDES

Dal Makhani (d) (223 gms, 649 Kcal) — 800
Slow cooked black lentils, butter, cream

Dal Tadka (d,c) (248 gms, 671 Kcal) — 800
Yellow lentils, cumin, garlic, ginger, chilli, tomatoes

Lahsuni Tadka Palak (d) (190 gms, 142 Kcal) — 650
Garlic tempered spinach leaves

Hing Dhania Ke Chatpate Aloo (d) (467 gms, 485 Kcal) — 800
Baby potatoes tempered with Indian spices

Kurkuri Bhindi (c) (232 gms, 216 Kcal) — 400
Lady finger, gram flour, red chili powder, chaat masala, carraway seeds

Rice — 450 / 650
Steamed (48 gms, 160 Kcal) / Jasmine (45 gms, 153 Kcal)

Ghee Birista Pulao (d) (309 gms, 618 kcal) — 750
Fluffy basmati rice cooked with brown onion shavings

Indian Breads (g) — 450
Naan (75 gms, 260 Kcal) / Roti (80 gms, 283 Kcal)
Kulcha (99 gms, 281 Kcal) / Parantha (d) (85 gms, 319 Kcal)

Aloo Bukhara Dum Pukht (d,n) (318 gms, 777 Kcal) — 850
Potato stuffed with plums, raisin & cashew nuts, rich tomato gravy

French Fries (105 gms, 144 Kcal) — 500

Kachumber Salad (163 gms, 100 Kcal) — 450
Ribbons of cucumber & carrot, diced tomato, onion shavings, chaat masala, pomegranate

Curd / Raita (d) (163 gms, 100 Kcal) — 280

(▣) Vegetarian (▲) Non-Vegetarian (p) Pork (c) Chilli (d) Dairy (e) Eggs (g) Gluten (n) Nuts (s) Soya (sh) Shellfish (f) Fish (a) Alcohol (su) Sulphites
Enjoy the taste of sustainability with our locally and responsibly sourced fish. Please ask your server to ascertain the spice level. Edible oil is being used in cooking/frying of all the dishes.
All prices are in Indian Rupees. Government taxes as applicable.