

1911

RESTAURANT & BAR

APPETIZERS & SOUPS

■ Mediterranean Mezze Platter (n,d,g) (320 gms, 578 Kcal) Hummus, cucumber tzatziki, moutabel, muhammara, Kalamata olives, pita, Indian breads	1350	■ Indian Style Caesar Salad (d) (357 gms, 869 Kcal) Romaine, achari paneer, chickpeas croutons, saffron garam masala dressing	1050	■ Tomato & Basil Soup (d,g) (309 gms, 242 Kcal) Garlic croutons, tomato confit	750
■ Avocado Tartar Toast (d,g) (424 gms, 861 Kcal) Grilled butternut squash, organic cherry tomatoes, feta cheese, parmesan chip, millet tomato bread	1250	■ Chicken Caesar Salad (d,g,e,f) (302 gms, 672 Kcal) Romaine, garlic croutons, black pepper chicken, caesar dressing	1250	■ Marag Shorba (d) (311 gms, 697 Kcal) Hearty lamb shank soup, garlic, ginger, onion, coriander leaves, Indian spices	950
■ Tomato & Bocconcini Salad (d,n) (252 gms, 497 Kcal) Vine tomatoes, baby bocconcini mozzarella, fresh basil, balsamic dressing, olive oil	980	■ Amritsari Fish (f) (244 gms, 535 Kcal) Bombay bhakdi, gram flour, fresh coriander, red chilli, carraway seeds, green mango relish	1650	■ Mulligatawny Soup (d,g) (378 gms, 512 Kcal) Curry flavoured lentil soup, coconut cream Vegetarian (88 gms, 293 Kcal) / Chicken (98 gms, 315 Kcal)	750 / 850
■ Quinoa Tabbouleh (231 gms, 585 Kcal) White and red quinoa, diced cucumber, tomato, parsley, mint leaves, lemon dressing	1050	■ Smoked Salmon Platter (d,e,f,g) (221 gms, 364 Kcal) Smoked salmon, dill sour cream, chopped egg, capers, cocktail onions, rye crackers	1750	■ Classic Onion Soup (g,d) (378 gms, 512 Kcal) Gruyère cheese, sourdough toast	750

SANDWICHES

Served with a side of mesclun greens

■ 1911 Club (e,p,g,d,s) (430 gms, 836 Kcal) Roasted chicken, bacon, fried egg, tomatoes, lettuce	1450
■ Vegetarian Club (g,d,s) (333 gms, 428 Kcal) Iceberg lettuce, tomatoes, cucumber, vegetable slaw, cheese	1250
■ Indian Triple Decker Sandwich (d,g,s,e) (537 gms, 927 Kcal) Chicken tikka, cucumber, lettuce, masala omelette, laccha onion, coriander mint mayo	1450
■ Vietnamese Chicken Banh Mi (g,s,d,e,f) (355 gms, 635 Kcal) Chicken pâté, chicken meatloaf, lemongrass chicken, Asian pickles, cucumber, fresh coriander, banh mi bun	1350
■ Kathi Roll (d,g,e) (305 gms, 609 Kcal) / Chicken tikka (637 gms, 1001 Kcal)	1350 / 1450
■ Mutton Seekh Sandwich (d,g,e) (335 gms, 681 Kcal) Minced lamb skewer, mixed salad, onion shavings, tatziki sauce, kebab spice powder, thin crust baguette	1350
■ Ten Finger Burgers (d,g) (340 gms, 849 Kcal) Paneer & sabudana (340 gms, 849 Kcal) Breaded chicken (355 gms, 767 Kcal) Tenderloin (385 gms, 847 Kcal)	1250 1450 1650

FROM THE TANDOOR

Served with home-made Indian spiced chutney and seasonal relish

■ Dhakshini Prawn (d,sh) (386 gms, 1163 Kcal) Fresh water scampi marinated with curd, curry leaves, coconut, green chilli, fig chutney	2990
■ Tandoori Salmon (n,d,f) (246 gms, 468 Kcal) Salmon cubes marinated with curd, garam masala, mustard oil	2550
■ Rogani Murgh Tikka (e,d) (300 gms, 687 Kcal) Masala marinated chicken thigh	1450
■ Khaas Mutton Seekh (e,d) (538 gms, 788 Kcal) Minced lamb skewers, Indian spices & chilli	1550
■ Nadru Ke Shami (d,n) (343 gms, 585 Kcal) Lotus stem, cashew nuts, brown onions, green chilli, coriander	1550
■ Kairi Paneer Tikka (e,d) (624 gms, 1364 Kcal) Mint chutney, onion rings	1150
■ Tandoori Malai Broccoli (d,n) (335 gms, 452 Kcal) Broccoli florets, cream, cheese, cashew paste, kebab masala	1150
■ Kebab & Tikki Sampler (d,g,n) (640 gms, 1558 Kcal) Beetroot & paneer, almond & green peas, dahi ke kebab, corn & cashews, mint coriander, pineapple & fig chutney, cucumber raita	1150

MAIN COURSES

ASIA

■ Bun Cha Gio (g,s,n) (481 gms, 657 Kcal) Cold summer rice noodle salad, mint leaves, vegetarian nuoc mam sauce, coriander, shiitake, spring roll	1450
■ Home-made Dim Sums (6 pcs) served with condiments Spring onions & mushrooms (g,s) (261 gms, 445 Kcal) Prawn har gow (sh,g,s) (271 gms, 607 Kcal) Chicken siomai (g,s) (271 gms, 375 Kcal)	1050 1300 1200
■ Wok Fried Asian Greens (g,s) (354 gms, 272 Kcal) Asparagus, broccoli, bok choy, snow peas, kailan Choice of black bean sauce or crispy garlic	1150
■ Vegetarian Manchurian (g,s,c) (370 gms, 557 Kcal) Minced vegetable & mung bean dumplings in tangy sauce	1200
■ Chongqing Chicken (g,d,e) (303 gms, 1017 Kcal) Wok fried chicken with szechuan pepper, dried chillis, leeks, ginger & scallions	1350
■ Thai Green Curry (c,s) (181 gms, 181 Kcal) Coconut milk, Thai basil, pea aubergine, chilli, kaffir Vegetables (c,s) (181 gms, 181 Kcal) Chicken (c) (329 gms, 521 Kcal)	1450 1750
■ Nasi Goreng (n,s,s,e) (457 gms, 1025 Kcal) Indonesian sambal fried rice, chicken satay, fried egg, crackers, cucumber & pickles	1450
■ Char Kway Teow (d) (467 gms, 485 Kcal) Flat rice noodles, garlic, dark soy sauce, sprouts, scallions Tofu (g,s) (Eggless) (285 gms, 643 Kcal) Prawns & Egg (g,e,s,sh) (315 gms, 776 Kcal)	1150 1450

INDIA

■ Rock Lobster Malabar Curry (d,c,sh,e,su) (398 gms, 672 Kcal) Rock lobster, mustard seeds, turmeric, curry leaves, coconut cream	2550
■ Laal Maas (d,c) (360 gms, 786 Kcal) Classic spicy Rajasthani lamb stew, brown onion, aromatic whole Indian spices	2450
■ Tandoori Murgh Makhani (d,n) (359 gms, 690 Kcal) Smoky succulent chicken thigh, rich tomato cashew nut gravy	1850
■ Kashmiri Morels (d,n) (321 gms, 680 Kcal) Cottage cheese & dried nuts stuffing, tomato and onion gravy	2150
■ Kadhai Paneer (d,s,n) (340 gms, 754 Kcal) Cottage cheese, bell peppers, onions	1250
■ Subz Handi Lazeez (d,n) (340 gms, 660 Kcal) Mixed vegetables, brown onion & cashew nut gravy, yogurt, garlic	1150
■ Badami Chukandar Kofta (d,n) (361 gms, 636 Kcal) Creamy almond yogurt gravy, beetroot & vegetables dumpling	1250
■ Dum Biryani (d) (424 gms, 949 Kcal) Vegetables cooked with basmati rice, aromatic Indian spices, smoked garlic raita Hyderabad Subz (d,s) (247 gms, 745 Kcal) Awadhi Murgh (c,d,s) (377 gms, 854 Kcal) Lucknowi Gosht (c,d) (424 gms, 949 Kcal)	1150 1450 1650

CONTINENTAL

■ Imperial Schnitzel (f,g,e) (528 gms, 1112 Kcal) Breaded chicken breast, lemon, anchovy, cranberry sauce	2150
■ Burgundy Chicken (d,d) (510 gms, 509 Kcal) Slow braised chicken thigh, red wine Burgundy reduction, morel mushrooms, mashed potatoes	2150
■ Chimichurri Lamb Chop (329 gms, 324 Kcal) Pan seared New Zealand lamb chops, chimichurri sauce, pickled vegetables	2950
■ Fish & Chips (f,g,e,n) (575 gms, 1486 Kcal) Beer-battered fillets of barramundi, potato fries, home-made tartar sauce	2050
■ Pan Seared Seabass Fillet (f,d) (538 gms, 912 Kcal) Potato mash, green peppercorn butter sauce	2150
■ Spaghetti Bolognese (g,d) (530 gms, 1512 Kcal) Ground lamb & tomato ragu, cherry tomatoes, parmesan cheese, garlic bread	1550
■ Pesto Spaghetti (d,g,n) (272 gms, 929 Kcal) Genovese style pesto, roasted candy tomatoes, parmesan cheese, pine nuts	1550
■ Penne Arrabbiata (g,d,c) (192 gms, 601 Kcal) Tomatoes, garlic, dried chilli, garlic bread	1550
■ Mushroom & Spinach Galette (d) (365 gms, 497 Kcal) French buckwheat crepe filled with garlic spinach, creamy mushrooms, vine tomato, Emmental cheese	1350

SIDES

■ Dal Makhani (d) (223 gms, 649 Kcal) Slow cooked black lentils, butter, cream	800	■ Kurkuri Bhindi (c) (232 gms, 216 Kcal) Lady finger, gram flour, red chili powder, chaat masala, carraway seeds	400	■ Aloo Bukhara Dum Pukht (d,n) (318 gms, 777 Kcal) Potato stuffed with plums, raisin & cashew nuts, rich tomato gravy	850
■ Dal Tadka (d,c) (248 gms, 671 Kcal) Yellow lentils, cumin, garlic, ginger, chilli, tomatoes	800	■ Rice (48 gms, 160 Kcal) / Jasmine (45 gms, 153 Kcal)	450 / 650	■ French Fries (105 gms, 144 Kcal)	500
■ Lahsuni Tadka Palak (d) (190 gms, 142 Kcal) Garlic tempered spinach leaves	650	■ Ghee Brista Pulao (d) (309 gms, 618 Kcal) Fluffy basmati rice cooked with brown onion shavings	750	■ Kachumber Salad (163 gms, 100 Kcal) Ribbons of cucumber & carrot, diced tomato, onion shavings, chaat masala, pomegranate	450
■ Hing Dhania Ke Chatpate Aloo (d) (467 gms, 485 Kcal) Baby potatoes tempered with Indian spices	800	■ Indian Breads (g) (75 gms, 260 Kcal) / Roti (80 gms, 283 Kcal) Kulcha (99 gms, 281 Kcal) / Parantha (d) (85 gms, 319 Kcal)	450	■ 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.