

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	1250	■ Regal Caesar (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, confit tomato	650
■ Avocado Tartar Toast (d,g) (424 gms, 861 Kcal) Grilled butternut squash, organic cherry tomatoes, feta cheese, parmesan & parsley chip, millet tomato bread	1150	■ Chicken Caesar Salad (d,g,e,f) (302 gms, 672 Kcal) Romaine, garlic croutons, black pepper chicken, ceasar dressing	1250	■ Marag Shorba (d) (311 gms, 697 Kcal) Hearty lamb shank soup, garlic, ginger, onion, coriander leaves, Indian spices	950
■ Green Lentil Salad (508 gms, 1241 Kcal) Green lentils, split peas, chickpeas, cucumber, cherry tomatoes, shallots, pea shoots, Kalamata olives, vinaigrette dressing	980	■ Cobb Salad (d,p) (570gms, 867 Kcal) Heart of lettuce, baby corn, avocado, vine tomatoes, bacon, grilled chicken, cheddar cheese, Choice of dressings	1350	■ Mulligatawny Soup (g,d) (378 gms, 512 Kcal) Curry flavoured lentil soup, coconut cream Vegetarian (88 gms, 293 Kcal) / Chicken (98 gms, 315 Kcal)	750 / 850
■ Ghee Poached Chicken Lollipop (d,g) (600 gms, 1908 Kcal) Chicken legs, southern Indian spice blend, honey sriracha sauce	1550	■ Falafel Platter (d) (268 gms, 592 Kcal) Fresh lima beans & chickpeas fritters, tahini garlic sauce, vegetable pickles	750	■ Classic Onion Soup (g,d) (378 gms, 512 Kcal) Gruyère cheese, sour dough 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, vine tomatoes, lettuce	1350
■ Vegetarian Club (g,d,s) (333 gms, 428 Kcal) Iceberg lettuce, vine tomatoes, cucumber, vegetable slaw, cheese	1150
■ Indian Triple Decker Sandwich (d,g,s,e) (537 gms, 927 Kcal) Chicken tikka, cucumber, lettuce, masala omelette, laccha onion, coriander mint mayo	1250
■ Pain Nicoise (e,f,g) (404 gms, 619 Kcal) Classic tuna nicoise salad into a green olive bun, French dressing	1150
■ Kathi Roll (d,g,e) Capsicum, onion, tomatoes, mint sauce Paneer (305 gms, 609 Kcal) / Chicken tikka (637 gms, 1001 Kcal)	1150 / 1250
■ Kaladi Cheese Quesadilla (d,g) (493 gms, 936 Kcal) Jammu fresh cheese, cayenne vegetable, guacamole, tomato salsa	1150
■ The Imperial Burgers (d,g,s,e,n) Paneer & sabudana (554gms, 849 Kcal) Breaded chicken (355 gms, 767 Kcal) Tenderloin (727 gms, 1417 Kcal)	1150 1250 1450

FROM THE TANDOOR

Served with home-made Indian spiced chutney and seasonal relish

■ Kalonji Tandoori Jheenga (sf,d) (520 gms, 556 Kcal) Marinated jumbo prawns, onion seeds & Indian spices	2990
■ Tandoori Pomfret (f,d) (551 gms, 794 Kcal) Kerala pomfret, turmeric curd marinade, Indian spices	2450
■ Rogani Murgh Tikka (c,d) (300 gms, 667 Kcal) Masala marinated chicken thigh	1250
■ Khaas Mutton Seekh (c,d) (538 gms, 768 Kcal) Minced lamb skewers, Indian spices & chilli	1550
■ Kairi Paneer Tikka (c,d) (624 gms, 1364 Kcal) Mint chutney, onion rings	1150
■ Dahi Ke Shole (d,g) (602 gms, 1003 Kcal) Hung curd with grated paneer blended with fox nuts	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

■ Crispy Fried Maki Roll Salmon & pickled cucumber (f,s) (735 gms, 1773 Kcal) Mango & avocado cream cheese (s,d) (735 gms, 1662 Kcal)	1850 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 Stirred Mushrooms & Broccoli (s,g) (212 gms, 241 Kcal) Stir fried shiitake, trumpet, broccoli, mushroom oyster sauce	1250
■ Suon Ram Pork Ribs (su,p) (615 gms, 1469 Kcal) Vietnamese style caramelized Belgium pork ribs, five spices, palm sugar, spring onion, jasmine rice	2350
■ Thai Green Curry 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,sf,e) (457 gms, 1025 Kcal) Indonesian sambal fried rice, chicken satay, fried egg, crackers, cucumber & pickles	1350
■ Fried Hokkien Noodles Egg noodles, mushroom, bok choy, sambal Vegetables & tofu (g,s,su) (670 gms, 811 Kcal) Shredded chicken (g,e,s,su) (675 gms, 776 Kcal)	1250 1350

INDIA

■ Rock Lobster Malabar Curry (d,c,sh,e,su) (398 gms, 672 Kcal) Rock lobster, mustard seeds, curry leaves, coconut cream	2350
■ Laal Maas (d,c) (986 gms, 2223 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	1550
■ Stuffed Gucchi with Palak (d) (570 gms, 657 Kcal) Fresh stuffed morel mushroom on spinach gravy	2150
■ Kadhai Paneer (d,s,n) (340 gms, 754 Kcal) Cottage cheese, bell peppers, onions	1250
■ Veg Nizami Handi (d,n) (451 gms, 1012 Kcal) Mix vegetables flavoured with blend of spices & rich gravy	1150
■ Dum Biryani Vegetables cooked with basmati rice, aromatic Indian spices, smoked garlic raita Vegetables (c,d,s) (247 gms, 745 Kcal) Chicken (c,d,s) (377 gms, 854 Kcal) Lamb (c,d) (424 gms, 949 Kcal)	1150 1450 1650
■ Palak Badami Kofta (d,n) (479 gms, 732 Kcal) Cottage cheese & spinach dumpling, saffron & almond gravy	1250

CONTINENTAL

■ Imperial Schnitzel (f,g,e) (528 gms, 1112 Kcal) Breaded chicken breast, lemon, anchovy, cranberry sauce	1800
■ Burgundy Chicken (d,a) (510 gms, 509 Kcal) Slow braised chicken thigh, red wine burgundy reduction, morel mushrooms, mashed potatoes	1850
■ Roasted Lamb Chops (d,su) (499 gms, 1064 Kcal) New Zealand lamb chops, fresh rosemary, potato mash, truffle jus	2950
■ Fish & Chips (f,g,s,a) (575 gms, 1486 Kcal) Beer-battered fillets of barramundi, potato fries, home-made tartar sauce	1950
■ Pan Seared Seabass Fillet (f,d,su) (538 gms, 912 Kcal) Potato mash, green peppercorn butter sauce	2150
■ Spaghetti Bolognese (g,d) (530 gms, 1512 Kcal) Ground lamb & tomato ragout, cherry tomatoes, parmesan cheese, garlic bread	1350
■ Truffie Fettuccini (g,d) (174 gms, 650 Kcal) Morel mushrooms, truffle oil, parsley, grated formaggio	1750
■ Penne Arrabbiata (g,d,c) (192 gms, 601 Kcal) Tomatoes, garlic, dried chilli, garlic bread	1450
■ Baked Stuffed Vegetables (d,g,n) (666 gm, 911 Kcals) Garden vegetables stuffed with pilaf rice, caponata, couscous, spinach & corn, pine nut ratatouille	1350

SIDES

■ Dal Makhani (d) (223 gms, 649 Kcal) Slow cooked black lentils, butter, cream	750	■ Rice (48 gms, 160 Kcal) / Jasmine (45 gms, 153 Kcal)	450 / 650	■ French Fries (105 gms, 144 Kcal)	450
■ Dal Tadka (d) (248 gms, 671 Kcal) Yellow lentils, cumin, garlic, ginger, chilli, tomatoes	750	■ Zafrani Pulao (d,n) (303 gms, 799 kcal) Hyderabadi fluffy saffron rice with nuts & raisin	750	■ Seasonal Grilled Vegetables (d) (115 gms, 105 Kcal)	450
■ Lahsuni Tadka Palak (d) (190 gms, 142 Kcal) Garlic tempered spinach leaves	650	■ Indian Breads (g) Naan (75 gms, 260 Kcal) / roti (80 gms, 283 Kcal) / kulcha (99 gms, 281 Kcal) / parantha (d) (85 gms, 319 Kcal)	420	■ Mixed House Salad (54 gms, 93 Kcal) Tomatoes, cucumber, carrots, onions, herb dressing	450
■ Hing Dhania Ke Chatpate Aloo (d) (467 gms, 485 Kcal) Baby potatoes tempered with Indian spices	950	■ Curd / Raita (d) (163 gms, 100 Kcal)	280	■ Viennese Potato Salad (d) (199 gms, 175 Kcal) Onions, mustard, chives	400
				■ Sautéed Green Asparagus (d) (55 gms, 56 Kcal) Butter garlic tossed	780

■ 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.