



IN ROOM DINNING

Breakfast -

7:00 AM to 11:00 AM

INDIAN SELECTION

●	IDLI Steamed rice and lentil cakes, served with sambar and chutney	₹299
●	MEDU VADA Golden-fried lentil dumplings, served with sambar and chutney	₹299
●	VEGETABLE UPMA Semolina porridge with seasonal vegetables, chillies and ginger	₹310
●	POHA Flattened rice tossed with onions, spices, peanuts and soft potatoes	₹310
●	TAWA PARATHA Griddle-cooked Indian flat bread, served with yoghurt and pickle, choice of potato, cauliflower, cheese or paneer	₹310
●	POORI BHAJI Fried whole wheat bread, served with a spiced potato and green peas curry	₹310
▲	EGG BHURJI Indian style scrambled egg preparation with onions, chillies, tomatoes and fresh coriander, served with tawa paratha	₹385



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GLOBAL SELECTION

- ▢ CEREALS ₹255
Chocolate flakes, corn flakes, muesli or wheat flakes served with milk, honey and nuts
- ▢ OATMEAL PORRIDGE ₹255
Rolled oats cooked with skimmed milk, nuts, raisins and flax seeds
- ▢ BUTTERMILK PANCAKES ₹269
Flat cakes made with a flour, egg and sugar mixture; choice of plain, chocolate or berry
- ▢ FRENCH TOAST ₹269
Toasted bread soaked in an egg and milk mixture, spiced with cinnamon
- ▢ EGGS TO ORDER ₹385
Scrambled, poached, fried or omelette; choice of masala, cheese or mushroom, served with toasted bread and preserves
- ▢ GRILLED CHICKEN SAUSAGES ₹410
Served with baked beans, toasted bread and preserves
- ▢ SEASONAL FRESH CUT FRUIT PLATTER ₹310



BEVERAGES

- ▢ TEA SELECTION ₹195
Darjeeling | Earl Grey |English Breakfast | Green | Masala
- ▢ COFFEE SELECTION ₹205
Americano | Cappuccino | Espresso | Café Latte

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▢	SEASONAL FRESH FRUIT JUICE	₹269
▢	MILKSHAKES	₹285
	Vanilla Chocolate Berry	
▢	CHAAS LASSI	₹255
	Sweet Salted	
▢	COLD COFFEE ICED COFFEE ICED TEA	₹285
▢	HOT CHOCOLATE BOURNVITA	₹195
▢	BOTTLED DRINKING WATER (and services)	₹100
▢	AERATED BEVERAGES DIET COLA (and services)	₹140
▢	RED BULL	₹259
▢	GINGER ALE	₹179

All Day Dining

11.00 AM to 11.00 PM

Tandoori dishes are not available from 3.00 pm to 7.00 pm

SOUPS

MANCHOW

▢	With vegetables	₹245
▢	With chicken	₹295

HOT 'N' SOUR

▢	With vegetables	₹245
▢	With chicken	₹295

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SWEET CORN

- With vegetables ₹245
- With chicken ₹295

CREAM SOUP

- With tomato and basil ₹245
- With curried chicken ₹295
- With mushroom ₹245
- With vegetables ₹245

DAL DHANIYA SHORBA ₹245

LEMON CORIANDER SOUP

- With vegetables ₹245
- With chicken ₹295

CANTONESE CHICKEN WONTON BROTH WITH HERBS ₹295

SOUP OF THE DAY

- Vegetarian ₹245
- Non-vegetarian ₹295

SALADS AND APPETIZERS

GREEK SALAD ₹295

Tossed salad with lettuce, cucumber, tomatoes, olives, onions and feta cheese with oregano and lime dressing

SOM TAM ₹295

Tossed Shredded Raw Papaya, With Peanuts and Jaggery

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CAESAR SALAD

A Caesar salad is a green salad of romaine lettuce and croutons dressed with lemon juice, olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese, and black pepper.

- With vegetables ₹369
- ▲ With chicken ₹389

■ PANEER TIKKA ₹479

Barbecued cottage cheese marinated with chillies, yoghurt and spices

■ MALAI PANEER TIKKA ₹479

Barbecued cottage cheese marinated with cheese, yoghurt and spices

■ SUBZ GALOUTI KEBAB ₹479

Griddle cooked seasonal vegetable patty seasoned with coarsely ground spices

■ SESAME AND FENU GREEK SEEKH KEBAB ₹479

Veg seekh kebab coated with kasuri methi, roasted sesame, char grilled and served

■ HARA BHARA KEBAB ₹479

Griddle cooked seasonal vegetable and spinach patty seasoned with coarsely ground spices

■ SUBZ SHAMI KEBAB ₹479

Griddle cooked seasonal vegetable patty seasoned with coarsely ground spices

■ DAHI CORN KEBAB ₹479

Golden fried hung curd and American corn patty with ginger, chillies and coriander



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▲	BHATTI KE JHEENGE Charcoal roasted prawns, marinated with pounded spices and yoghurt	₹710
▲	AMRITSARI FISH FRY Gram flour coated fried fresh water fish, served with mint chutney	₹625
▲	JAITUNI MALAI FISH TIKKA Clay oven cooked, olive and cream cheese marinated fish cubes	₹625
▲	ACHARI CHICKEN TIKKA Barbecued chicken morsels marinated with chillies, yoghurt and spices	₹625
▲	TANDOORI MURGH Char grilled chicken served with pudina chutney Half Full	₹527 ₹729
▲	MURGH MAKHMALI KEBAB Succulent pieces of chicken thigh marinated with yogurt, mild spices, assorted nuts paste and char grilled. Served with pudina chutney.	₹625
▲	MURGH/GOHST SEEKH KEBAB GILAFI Minced chicken or mutton marinated with yogurt and Indian spices. Char grilled to perfection. Served with pudina chutney.	₹625/725
▲	CHICKEN SATAY Thai style grilled chicken morsels on a skewer, served with peanut sauce	₹625
▲	BANANA LEAF WRAPPED GRILLED FISH In Balinese Spices	₹625

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▲ FRIED DICED CHICKEN ₹625

With Garlic, Chillies And Golden
Cashews

▲ CHICKEN LOLLIPOP ₹625

Chicken lollipop is essentially a
frenched chicken winglet, marinated
with Chinese spices and deep fried it.
Served with spicy chilli sauce

▲ DRUMS OF HEAVEN ₹665

Chicken winglet, marinated with
Chinese spices and deep fried it
and tossed with hot garlic sauce

ALL TIME FAVOURITES

● ALOO MATAR SAMOSA ₹225

Crispy fried savoury pastry, filled with
spiced potatoes and green peas

● FRENCH FRIES ₹225

Cutting potatoes into even strips,
drying them, and frying them, usually
in a deep fryer

SPRING ROLLS

Traditional Chinese savory snack where
a pastry sheet is filled with
vegetables/Chicken, rolled & fried.

With sweet chilli sauce

● Vegetable ₹435

▲ Chicken ₹465



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- PANEER CHILLI / MANCHURIAN ₹465
Green chilli, 3 type of bell peppers and onion sautéed with cottage cheese in a sweet and spicy and slightly sour sauce
- CHEESE CHILLI TOAST ₹435
Veg Chilli Cheese Toast, is a quick breakfast or snack recipe made from cheese, chilies, and some veggies spread on top.
- VEGETABLE PAKODA ₹225
Seasoned Bengal gram flour coated vegetable fritters, served with mint chutney
- WOK TOSSED VEGETABLE MANCHURIAN ₹465
Vegetable balls are tossed in a dark red, spicy, sweet, tangy & umami Manchurian Sauce
- CRISPY CHILLI BABY CORN/MUSHROOM ₹435
Crispy, deep fried baby corn/Mushroom is tossed with aromatics, onions, capsicum and Chinese sauces.
- CORN SALT N PEPPER ₹435
Sweet corn kernels crispy fried till golden and tossed with Chinese spices.
- ▲ FISH FINGERS ₹625
With tartar sauce
- ▲ CHILLI FISH ₹625
Crispy batter fried fish tossed in slightly sweet, spicy and tangy chilli sauce

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▲ CHILLI CHICKEN	₹625
Crispy fried diced chicken tossed with chillies, garlic, onions and soya sauce	
▲ CHICKEN 65	₹625
Fried diced chicken tossed in curry leaves, green chillies and yoghurt sauce	

SANDWICHES, BURGERS AND WRAPS

▣ BOMBAY MASALA TOASTEE	₹469
Butter toasted bread filled with spiced tempered potatoes and chutney	
▲ JUNGLEE CHICKEN SANDWICH	₹510
Choice of plain or grilled sandwich filled with pulled chicken, onions, chillies, Tomatoes and mayo	
CLUB SANDWICH	
Choice of white, brown or multi grain bread	
With cucumber, tomatoes, lettuce and cheddar cheese	₹479
With fried egg, chicken, lettuce and cheese	₹510
KATHI ROLLS	
Indian style bread wrap, served with chutney and house salad	
With paneer tikka	₹510
With chicken tikka	₹535



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CAFÉ BURGER

Toasted buns, tomatoes, cucumber, lettuce, cheese, gherkins and fries

- With crispy masala potato patty
- ▲ With breaded chicken

₹375

₹435

MAINS INDIAN

● PANEER TIKKA LABABDAR

₹510

Barbecued cottage cheese cubes tossed in a rice onion and tomato gravy

● PANEER BUTTER MASALA

₹510

Paneer simmered in rice makhani dumpukth gravy

● PANEER KADAI

₹510

Cottage cheese cooked in rich, tangy slightly spicy gravy with Indian spices.

● PANEER DO PYAZA

₹510

Paneer recipe with delicious, aromatic gravy that has mild hints of sweet and slightly tangy taste

● PANEER BHURJI

₹510

Crumbled cottage cheese is cooked with a mixture of onions, tomatoes, ginger-garlic paste, green chilies and some spices into a savory, tangy and satisfying dish.

● PALAK PANEER

₹510

Paneer recipe is a deliciously creamy, vibrantly green dish made with paneer in a mildly spiced fresh spinach sauce.

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<input checked="" type="checkbox"/>	MUTTER PANEER	₹510
	Paneer is cooked with green peas, onions, tomatoes and spices	
<input checked="" type="checkbox"/>	SHAHI PANEER	₹520
	Preparation of paneer, native to the Indian subcontinent, consisting of a thick gravy of cream, tomatoes	
<input checked="" type="checkbox"/>	SUBZ KADAI	₹455
	Seasonal vegetables tossed in a tomato gravy, finished with pounded chillies and coriander	
<input checked="" type="checkbox"/>	MIX VEGETABLE	₹455
	Different vegetables like cauliflower, peas, carrots and beans cooked in an aromatic onion tomato masala	
<input checked="" type="checkbox"/>	ACHARI ALOO GOBI	₹455
	A cauliflower and potato recipe cooked with generous sprinkle of Panchphoran and achari masala	
<input checked="" type="checkbox"/>	CHATPATE BHINDI DO PYAZA	₹455
	Okra stir fried with pounded Panchphoran masala	
<input checked="" type="checkbox"/>	MUSHROOM MASALA	₹455
	Fresh button mushroom cooked with onion, tomatoes and Indian aromatic gravy	
<input checked="" type="checkbox"/>	BAIGAN KA BHARTA	₹455
	Smoked, charred and a simple preparation of brinjal.	
<input checked="" type="checkbox"/>	KOFTA MALAI/MASALA	₹520
	Cottage cheese dumplings in rich Indian base gravy	



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▢	PALAK SAAG Cumin and garlic tempered spinach With potatoes With mushroom With American corn	₹455
▲	MALABAR FISH CURRY Kerala style fish curry with curry leaves, chillies and coconut milk	₹529
▲	FISH MASALA Fish Curry is satisfying, nutritious and packed with a burst of Indian flavors. Onions, tomatoes, spices & herbs enrich the taste	₹529
▲	PRAWN MALAI CURRY A kind of a prawn stew made in a base of coconut milk and flavoured with Whole spices like bay leaf, cardamom, cloves	₹665
▲	PRAWN MASALA A popular spicy masala dish made with prawn cooked in an onion, tomatoes and spices made into thick masala like sauce	₹665
▲	CHICKEN TIKKA MASALA Barbecued chicken morsels cooked with onions, tomatoes, chillies and finished with cream and spices	₹575
▲	CHICKEN CURRY Home style chicken curry with mild spices	₹575
▲	CHICKEN DO PYAZA A delightful, one-pot chicken curry bursting with the enticing flavor of onions, aromatic and Indian spices	₹575

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BUTTER CHICKEN	₹575
Curry made from chicken with a spiced tomato and butter sauce.	
MURGH KALI MIRCH	₹575
Chicken cooked in white gravy that's creamy, peppery and so comforting.	
MURGH DHANIAWALA	₹575
Mild spiced curry drizzled with fresh green coriander	
METHI MURGH	₹575
Tender morsel of chicken stir fried with fresh fenugreek leaf and Indian spices	
MURGH KALA MASALA	₹575
Chicken cooked with Solapuri Kala Chicken Masala	
CHICKEN CHETTINAD	₹575
Dish made with chicken, fresh ground spices & herbs	
MUTTON ROGAN JOSH	₹615
Tender lamb cooked with whole spices, onions, tomatoes and Kashmiri chillies	
LAAL MAAS	₹615
Tender mutton is cooked in a spiced yogurt sauce made with kashmiri chillies, coriander, onions, ginger and garlic	
MUTTON CURRY	₹615
Home style Mutton curry with mild spices	



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ACCOMPANIMENTS



DUM BIRYANI	
With vegetables	₹535
With chicken	₹575
With mutton	₹605
VEGETABLE PULAO	₹325
Pulao recipe is a one pot rice dish made with rice, spices, vegetables & herbs	
JEERA RICE	₹325
Fried rice dish having the flavour of cumin	
DAL KHICHDI	₹325
Rice, dal and spices is a super comforting one pot Indian meal	
STEAMED BASMATI	₹275
DAL MAKHANI	₹510
Black lentils cooked overnight on a charcoal griller, finished with butter	
DAL TADKA	₹395
Tempered yellow lentils	
DAL PALAK	₹365
Tempered yellow lentils cooked with spinach	
TANDOORI BREADS	₹159
Roti Garlic Naan Laccha Paratha Aloo Kulcha	
RAITA PLAIN CURD	₹275
GREEN SALAD	₹279
PAPAD	₹140/200
Roasted Fried / Masala	

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WESTERN

PENNE ARRABBIATA

Pasta tossed with garlic, chillies,

herbs and tomatoes

₹510

With chicken

₹560

VEGETABLE LASAGNA

₹565

Tender vegetables, a light and flavorful tomato sauce, and lots of cheese make this the best veggie

SPAGHETTI BASIL PESTO

Italian dish that boasts of rich flavours that pesto sauce has to offer.

The star of this dish is the freshly

With roasted vegetables

₹510

With chicken

₹559

PAN-FRIED FISH

₹610

With creamed scallion potatoes, green beans and a herb cream sauce

FISH 'N' CHIPS

₹610

With tartar sauce and fries

CHICKEN STEW

₹610

Chicken morsels cooked with mushrooms, carrots and onions, finished with herbs and served with pilaf rice

SIZZLER

Serve with tomato basil sauce/bell pepper/mushroom sauce

₹610

Chicken

₹555

Vegetable

GRILLED CHICKEN

₹610

Chicken made with a flavorful marinade of lemon juice, garlic and seasonings is one of our best grilling recipes



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ORIENTAL

▢	STIR-FRIED VEGETABLES With basil chilli garlic sauce With hot garlic sauce	₹439
▢	WOK FRIED SLICED FISH With sweet 'n' sour sauce With chilli pepper garlic sauce	₹625
▢	CHICKEN IN BLACK PEPPER SAUCE Diced of tender chicken cooked in black pepper sauce.	₹625
▢	DICED CHICKEN Kung pao style Sichuan sauce Chilli coriander sauce	₹625
THAI CURRY – RED GREEN		
▢	With vegetables	₹610
▢	With chicken	₹639
WOK FRIED RICE		
▢	With vegetables	₹375
▢	With chicken	₹410
HAKKA /SCHEZWAN STYLE NOODLES		
▢	With vegetables	₹375
▢	With chicken	₹410

DESSERTS

▢	CHOCO WALNUT FUDGE CAKE With vanilla ice cream	₹335
▢	GULAB JAMUN Sweetened fried milk dumplings	₹254
▢	PISTACHIO RASMALAI Sweetened cow milk dumplings with pistachios	₹324

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●	RASHGULLA	₹325
	Sweetened boiled milk dumplings	
●	SEASONAL CUT FRUIT PLATTER	₹395
●	FRUIT SALAD WITH VANILLA ICE CREAM	₹365
	Different fruits in a sweet citrusy sauce for a colourful dessert	
●	CHOICE OF ICE CREAM	₹325
●	SIZZLING BROWNIE	₹335
	Brownie topped with ice cream and drizzled with chocolate sauce and served in a sizzler plate	
▲	CHOCOLATE MONTI CARLO	₹335
	A fusion dessert made with ice cream and pastries	
▲	ASSORTED PASTRIES	₹325



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