

BREAKFAST SELECTIONS

0630 HRS TO 1030 HRS

-  **The Continental Breakfast** ₹550
Choice of fresh fruit juices or seasonal fresh fruits (orange, sweet lime, pineapple, watermelon)
Choice of oven baked fresh breakfast rolls (Croissant, Danish pastry and Muffin)
Or toast with preserves and butter.
Coffee / tea / hot chocolate
-  **The Southern Express Breakfast Platter** ₹450
Idly, vada, dosa and Mysore coffee
Accompanied with sambar and coconut chutney
-  **The Northern Express Breakfast Platter** ₹450
Poori bhaji, mini paneer paratha, suji ka halwa, curd, pickle and masala chai
-  **Freshly Squeezed Seasonal Fruit or Vegetable Juices** ₹350
Orange, watermelon, carrot, cucumber
-  **Multigrain or Whole Wheat Bread with Low Fat Butter and Preserves** ₹300
Toasted or plain
-  **Two Whole Farm Eggs or Egg White, Omelet or Scrambled** ₹400
Choice of Fillings: Mushroom, tomato, onion, bell peppers, cheese, ham, fresh herbs, green chilly
Accompaniments: choice of toast / house salad / grilled tomato / hash brown
-  **Poached Egg** ₹400
Accompaniments: Whole Wheat Toast / house salad / grilled tomato / hash brown
-  **Fresh Cut Fruit Platter** ₹350
Choice of seasonal fruits served with honey and probiotic yoghurt
(Pineapple / papaya / muskmelon / banana / grapes / watermelon / kiwi)
(Probiotic yoghurt: yoghurt with an active culture)
-  **Choice of Cereals with Fruits and Choice of Milk or Yoghurt** ₹300
Corn flakes, muesli, choco flakes or wheat flakes
Ask for a choice of regular / skimmed or soya milk / plain or flavored yoghurt
Accompaniments: honey / sugar / chopped fruit salad
-  **Oat Meal Porridge with Raisins and Honey** ₹300
-   **Baker's Basket** ₹300
Croissant – plain or flavour of the day Muffins- flavour of the day
Danish – fruit or flavour of the day
Doughnuts – plain or chocolate
Toasted breads – white, whole wheat, multi grain Served with preserves, honey and butter
-  **Pancake or Waffles** ₹350
Served with honey or maple syrup and melted butter
-  **French Toast** ₹400
Traditional French toast Served with honey or maple syrup and melted butter
-  **Dosa** ₹400
Thin pancakes made of rice and lentils served plain / with spiced potatoes or Mysore masala
Served with sambar and chutney

PRICES EXCLUDE GOVERNMENT TAXES








PLEASE SPEAK TO OUR ASSOCIATE FOR ANY SPECIAL DIETARY REQUIREMENTS / FOOD ALLERGIES

 Vegetarian

 Non Vegetarian


 Egg

 Spicy

| | |
|---|------|
|  Idly | ₹400 |
| Steamed rice and lentil cakes served with sambar and chutneys | |
|  Medu Vada | ₹400 |
| Deep fried lentil dumplings served with sambar and coconut chutney | |
|  Uttapam | ₹400 |
| Thick pancakes made of rice and lentils served plain, onion, tomato or masala Served with sambar and chutney | |
|  Poori Bhaji | ₹400 |
| Deep fried and puffed up bread served with spiced potato masala | |
|  Upma | ₹400 |
| Semolina cooked and tempered, served with coconut chutney | |
|  Choice of Paratha | ₹400 |
| Griddle cooked paratha with stuffing of aloo / gobi / cottage cheese served with yoghurt and pickle | |
|  Yoghurt | ₹150 |
| Plain or fruit flavored | |

**LUNCH - 1230 HRS TO 1500 HRS &
DINNER - 1930 HRS TO 2300 HRS**

SALADS AND SOUPS

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|  Greek Country Salad | ₹575 |
| Traditional Greek summer salad with iceberg, olives, feta and pickled summer vegetables | |
|  Tuscan Smoked Plum Tomato Soup with Basil Infusion and Rubbed Garlic Croutons | ₹500 |
| Chargrilled tomato soup with crispy bread croutons, with a hint of basil | |
|  Rasam of the Day  | ₹500 |
| Thin spicy south Indian soup with a base of lentils and tamarind | |
|  Lemon Coriander Soup | ₹500 |
| Hearty cilantro flavored soup with oriental vegetables | |
|  Norwegian Atlantic Salmon | ₹800 |
| Accompanied with capers, shallots, gherkins, and sour cream | |
|  Caesar Salad | ₹575 |
| Crispy Romaine lettuce, wrapped in mayonnaise dressing, Tossed with crispy bacon, parmesan shaving and garlic croutons | |
|  Seafood Egg Drop Soup | ₹500 |
| Mélange of seasonal vegetables & seafood in a hearty broth | |
|  Murgh Badami Shorba  | ₹500 |
| Juice of chicken trotters infused with almonds and coriander | |
|  Tom Yum (prawn / chicken)  | ₹500 |
| Spicy Thai style soup with herbs | |

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 Egg







 Spicy

FROM THE PIZZA OVEN

All the pizzas are available with thin crust whole wheat base option

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|--|------|
|  Margherita | ₹750 |
| Tomatoes, cheese and fresh lemon basil | |
|  Slimmer deal | ₹775 |
| Whole wheat pizza, steamed American corn, broccoli, sautéed spinach and jalapeno | |
|  Frommaggi | ₹775 |
| With four types of cheese and four fragrant herbs | |
|  Make Your Own Pizza Vegetarian | ₹775 |
| Choice of any four toppings: Asparagus spears, broccoli, zucchini, American corn, baby corn, spinach, onions, tossed mushroom, bell pepper, artichoke, cherry tomato, jalapeno, paneer tikka, green or black olives, capers | |
| Choice of cheese (any one): Mozzarella, bocconcini, scamorza, parmesan, cheddar | |
|  Indiana  | ₹775 |
| Spicy chicken tikka, bell peppers, onions and jalapenos | |
|  Make Your Own Pizza Non – Vegetarian | ₹900 |
| Choice of any four toppings: Roasted chicken, chicken sausage, chicken tikka, Parma ham, crispy bacon, pork frankfurters, salami Milano, pepperoni, marinated fish, anchovies | |
| Choice of cheese (any one): Mozzarella, bocconcini, scamorza, parmesan, cheddar | |

PASTA AND RISOTTO

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|---|----------|
|  Porcini and Asparagus Risotto with Toasted Almonds | ₹775 |
|   Make Your Own Pasta | ₹775/875 |
| Primavera / arrabiatta / aglio olio / pepperoncino / pesto verde / carbonara / bolognese / salmone affumicato | |
| With penne / fusilli / spaghetti / fettuccine / whole wheat penne | |
|  Lasagna Bolognese | ₹775 |
| Bologna style layered hand cut pasta with ground lamb | |
|  Marinara Risotto | ₹875 |
| Calamari, shrimps, basa, scallops | |
|  Chicken and Risotto of Whole Grain Mustard with Wilted Arugula | ₹850 |

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 Non Vegetarian










 Egg

 Spicy







ENTRÉE

-  **Chargrilled Exotic Vegetables and Wilted spinach** ₹700
With basil and balsamic treacle
-  **Grilled New Zealand Lamb chops** ₹1300
With risotto Milanese and bean bundle
-  **English style Panko Crusted Fish and Chips** ₹800
With tartar sauce
-  **Herb Chicken with Black Pepper Sauce** ₹800
Herb dusted chicken pan grilled to perfection
Served with black pepper sauce, mashed potato and butter tossed veggies
-  **Roast Chicken with Rosemary Sauce** ₹800
Chicken roasted to perfection served with rosemary sauce, mashed potato and butter tossed veggies

FROM THE CLAY OVEN

-  **Tawa Kebab Hara Bhara** ₹650
Spinach and lentil tikki cooked on a griddle
-  **Kastoori Paneer Tikka**  ₹650
Succulent cottage cheese cubes marinated with blended spices and cooked in tandoor
-  **Kakori Kebab**  ₹975
Minced lamb grilled with a range of Indian seasoning and flavors & finished in tandoor
-  **Tandoori chicken**  ₹800
Spring chicken marinated with mild spices and yoghurt, cooked in a clay oven and served with Indian bread
-  **Bhatti Da Murgh**  ₹800
Chicken morsels marinated with red chilly and spices and finished in tandoor

INDIAN CURRIES

-  **Paneer Lukhnawi Kofta** ₹800
Delicate cashew nut based gravy with soft cottage cheese dumplings
-  **Paneer Kaliyan** ₹800
Awadhi mild cottage cheese dish with saffron and kewra flavor
-  **Subz Kalonji** ₹750
Mixed vegetables cooked with onion seeds
-  **Aloo** ₹750
Choice of jeera, simla mirch, mutter, gobi, methi or rassa
-  **Pav Bhaji** ₹800
Vegetables and potatoes cooked on a griddle, served with toasted Indian bread
-  **Dal Karibu** ₹600
Black lentils simmered overnight, finished with tomatoes and butter

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| | | |
|---|---|-------|
|  | Moong Dal Tadka Tempered lentils served plain with jeera, masala or enhanced with spinach | ₹600 |
|  | Kadhai Jhinga  Tiger prawns cooked in coarse spicy gravy | ₹1300 |
|  | Bhuna Chicken  Tender chicken cooked with traditional Indian spices with roasted coconut | ₹850 |
|  | Murg Tikka Makhan Masala  Clay oven cooked chicken tikka in creamy tomato and cashew gravy | ₹850 |
|  | Nalli Roganjosh  Our signature dish, slow cooked lamb shanks with Kashmiri red chilies | ₹925 |

RICE AND INDIAN BREAD SELECTION

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|---|---|------|
|  | Nizaami Gosht Biryani  Aromatic rice preparation with lamb, aromatic spices and saffron cooked on dum | ₹950 |
|  | Murgh Tikka Biryani  Aromatic rich preparation of rice, barbequed chicken cooked on dum and served with raita | ₹900 |
|  | Butter Chicken Biryani  Aromatic rich preparation of rice, creamy, buttery & tangy barbequed chicken cooked on dum and served with raita | ₹900 |
|  | Awadhi Murgh Biryani  Aromatic rich preparation of rice, chicken cooked on dum and served with raita | ₹875 |
|  | Hyderbadi Subz Biryani  Aromatic basmati rice, vegetables, dry fruits and saffron finished in a sealed pot | ₹825 |
|  | Pulao Aromatic basmati rice cooked with choice of jeera, vegetables, saffron, dry fruits and nuts | ₹450 |
|  | Steamed Basmati Rice | ₹400 |
|  | Naan Plain, garlic, butter or kulcha tandoori bread | ₹175 |
|  | Roti Whole Wheat tandoori Bread | ₹160 |
|  | Paratha Methi/ pudina/ plain | ₹160 |
|  | Roomali | ₹160 |
|  | Kerala Paratha | ₹160 |

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 Vegetarian

 Non Vegetarian

















 Egg

 Spicy

CLASSICS OF SOUTH INDIA

| | | |
|---|---|-------|
|  | Vegetable Korma with Kerala Paratha Potatoes, carrots and beans cooked with coconut extract served with paratha | ₹700 |
|  | Kai Kari Mandi Chao chao, lobia and green beans cooked in coconut extract with onion tomato gravy | ₹700 |
|  | Alleppy Prawn curry  | ₹1000 |
|  | Chettinad Fish curry  | ₹800 |
|  | Kori Gassi  | ₹750 |
|  | Curd Rice Traditional South Indian specialty soft cooked rice mixed with yogurt and tempered with spices | ₹400 |

ORIENTAL SELECTIONS

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|---|--|--|---------------|
|  | Butter Garlic Prawns Batter fried prawns tossed in butter and garlic | ₹850 | |
|  | Basket Chilly Chicken  Spicy diced chicken tossed with dry red chilies and Schezwan pepper | ₹775 | |
|  | Po Pia Thod Kai Thai chicken spring rolls | ₹650 | |
|  | Po Pia Thod Vegetables Thai style vegetable spring rolls | ₹550 | |
|  | Tenderloin with Broccoli Sliced tenderloin with garlic and ginger | ₹1000 | |
|  |  | Kaeng Ped (prawn / chicken / vegetable)  | ₹1000/850/750 |
|  |  | Kaeng kiew Warn Kai (prawn / chicken / vegetable)  | ₹1000/850/750 |
|  | Kaeng Karee (prawn / chicken)  | ₹1000/850 | |
|  | Braised Tofu and Shiitake Braised bean curd with shiitake mushrooms in Cantonese style | ₹850 | |
|  | Pan Fried Chinese Greens Assorted Chinese greens in garlic sauce | ₹650 | |
|  | Yan Chow Fried Rice Fried rice with ham, prawns and chicken | ₹525 | |
|  | Burnt Garlic Butter Fried Rice | ₹450 | |
|  |  | Hakka Noodles (prawn / chicken / vegetable) | ₹650/600/500 |

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ROUND THE CLOCK









APPETIZERS AND SOUP

-  **Greek Country Salad** ₹575
Traditional Greek summer salad with iceberg, olives, feta and pickled summer vegetables
-  **Tuscan Smoked Plum Tomato Soup with Basil Infusion and Rubbed Garlic Croutons** ₹500
Chargrilled tomato soup with crispy bread croutons, with a hint of basil
-  **Caesar Salad** ₹575
Crispy Romaine lettuce, wrapped in mayonnaise dressing,
Tossed with crispy bacon, parmesan shaving and garlic croutons








ENTRÉE

-   **Make Your Own Pasta** ₹775/875
Primavera, arrabiatta, aglio olio pepperoncino, pesto verde, carbonara, bolognese, salmone affumicato
With penne, fusilli, spaghetti, fettuccine, whole wheat penne
-  **English style Panko Crusted Fish and Chips** ₹800
With tartar sauce
-  **Herb Chicken with Black Pepper Sauce** ₹800
Herb dusted chicken pan grilled to perfection
Served with black pepper sauce, mashed potato and butter tossed veggies

INDIAN CURRIES

-  **Paneer**  ₹800
Choice of palak, kadhai, methi makhni
-  **Subz Kalonji** ₹750
Mixed vegetables cooked with onion seeds
-  **Pav Bhaji**  ₹800
Vegetables and potatoes cooked on a griddle, served with toasted Indian bread
-  **Dal Karibu** ₹600
Black lentils simmered overnight, finished with tomatoes and butter
-  **Murg Tikka Makhan Masala**  ₹850
Clay oven cooked chicken tikka in creamy tomato and cashew gravy

RICE AND INDIAN BREAD SELECTION

-  **Nizaami Gosht Biryani**  ₹950
Aromatic rice preparation with lamb, aromatic spices and saffron cooked on dum
-  **Awadhi Murgh Biryani**  ₹875
Aromatic rich preparation of rice, chicken cooked on dum and served with raita
-  **Hyderbadi Subz Biryani**  ₹825
Aromatic basmati rice, vegetables, dry fruits and saffron finished in a sealed pot
-  **Pulao** ₹450
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|---|------|
|  Steamed Basmati Rice | ₹400 |
|  Tawa Paratha | ₹160 |
|  Kerala Paratha | ₹160 |

SANDWICHES, BURGERS AND WRAPS

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|---|------|
|  Karibu Veggie Club Lettuce, English cucumber, cheddar cheese, tomato and slaw on three layers | ₹650 |
|  Karibu Veggie Burger Corn crusted potato cakes in sesame buns | ₹650 |
|  Vegetable a la Kiev Panko crumb coated cheese stuffed in vegetable patty - deep fried Served with butter tossed French beans & carrots | ₹650 |
|  Paneer Tikka Kathi Roll  Indian style vegetable wrap with cottage cheese | ₹625 |
|  Karibu Club Sandwich Non Vegetarian Three layered sandwich with roasted chicken, ham, egg and vegetables | ₹750 |
|  Karibu Mutton Burger Classic mutton burger with cheese & caramelized onion rings | ₹750 |
|  Crispy Fried Chicken Burger Butter milk marinated chicken breast with cheese & gherkins | ₹725 |
|  Chicken a la Kiev (Panko crumb coated cheese stuffed chicken breast - deep fried or baked Served with mashed potato and butter tossed French beans & carrots) | ₹725 |
|  Chicken Tikka Kathi Roll  Indian style barbequed chicken wraps with onion and peppers in roomali roti | ₹700 |
|  Steakhouse Tenderloin Burger Ground 6 oz. tenderloin cooked to choice and served with mushroom and cheddar cheese | ₹800 |

SMALL PLATES

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|---|------|
|  Punjabi Aloo Samosa Traditional Indian snack with tangy potato filling and served with tangy chutney | ₹350 |
|  Assorted Vegetable Pakora Potatoes, capsicum, brinjal, green chilies and onions cooked in gram flour batter | ₹350 |
|  Chicken Tikka Pakora Barbequed chicken fried in lentil batter | ₹500 |
|  Traditional fish fingers with chips Fish fingers served with tartar sauce and French fries | ₹725 |

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DESSERTS

| | | |
|---|--|------|
|  | Gulab Jamun Deep fried balls made of reduced milk and flour, soaked in sugar syrup | ₹500 |
|  | Gajjar Halwa Pudding made with freshly grated carrots, milk, sugar, ghee & nuts | ₹500 |
|  | Moong Dal Halwa Sweetened lentils cooked in clarified butter | ₹500 |
|  | Philadelphia Cheese Cake An all-time classic made with Philadelphia cheese | ₹500 |
|  | Chocolate Mud Pie A chocolate lover's delight served with vanilla ice-cream | ₹500 |
|  | Choice of Ice Creams | ₹500 |

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