

ASIAN

APPETIZERS

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| <div><div><div></div></div><div><div></div></div></div> <div>PRAWN SALT & PEPPER <div><div></div><div></div><div></div></div></div> <div>Crispy tossed prawns, onion, garlic, chilli , black peppercorn</div> <div>246 GMS 371 KCAL</div> | 1050 |
| <div><div><div></div></div><div><div></div></div></div> <div>CHICKEN LOLLIPOP <div><div></div><div></div><div></div></div></div> <div>Crispy fried chicken leg with spices</div> <div>270 GMS 523 KCAL</div> | 950 |
| <div><div><div></div></div><div><div></div></div></div> <div>STIR FRIED INDIAN COTTAGE CHEESE <div><div></div><div></div><div></div></div></div> <div>Paneer, chilli, garlic sauce, spring onion</div> <div>245 GMS 598 KCAL</div> | 950 |
| <div><div><div></div></div><div><div></div></div></div> <div>VEGETABLE MANCHURIAN <div><div></div><div></div><div></div></div></div> <div>Vegetable dumplings tossed with soya sauce and spices</div> <div>210 GMS 492 KCAL</div> | 950 |

MAINS

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| <div><div><div></div></div><div><div></div></div></div> <div>KUNG PAO CHICKEN <div><div></div><div></div><div></div></div></div> <div>Dry chilli, bell pepper, onion and cashew nuts in hot vinegar sauce</div> <div>180 GMS 358 KCAL</div> | 1100 |
| <div><div><div></div></div><div><div></div></div></div> <div>STIR FRIED VEGETABLES <div><div></div><div></div></div></div> <div>Asian vegetables, garlic, ginger, vegetarian oyster sauce</div> <div>272 GMS 219 KCAL</div> | 1000 |

Vegetarian	Non-Vegetarian	Signature Dishes	Vegan	No Onion No garlic
Gluten	Egg	Fish	Crustacean	Soya
Dairy	Nuts	Celery	Prawn	Mustard

Sustainably sourced/local produce are being used. In case of allergies, kindly notify the order taker prior to placing your order.
All prices are in INR. Please refer restaurant for notes.

■ **MAPO TOFU VEGETABLES IN BLACK BEAN SAUCE** 🌱🌱🌱

Stir fried vegetables, chilli bean spicy sauce

200 GMS | 242 KCAL

1000

■ **THAI CURRY**

CHOICE OF: GREEN OR RED OR YELLOW

Coconut milk, shallots, galangal, lemongrass, eggplant

360 GMS | 633 KCAL

900

CHOICE OF:

▣ Chicken 50 GMS | 120 KCAL

1100

▣ Prawn 50 GMS | 120 KCAL 🌱

1200

SUSHI

▣ **EBI TEMPURA URAMAKI** 🌱🌱🌱

Crispy fried prawn, japanese spicy mayonnaise

230 GMS | 591 KCAL

1250

▣ **SAKE MAKI** 🌱🌱🌱🌱

Salmon, cucumber, wasabi

230 GMS | 638 KCAL

1100

■ **ASPARAGUS TEMPURA URAMAKI** 🌱🌱🌱

Crispy fried asparagus, japanese mayonnaise

330 GMS | 984 KCAL

950

■ **GREEN VALLEY MAKI** 🌱🌱🌱

Cucumber, bell pepper, cream cheese, avocado

230 GMS | 664 KCAL

950

🌱 Vegetarian

🌾 Gluten

🥛 Dairy

▣ Non-Vegetarian

🥚 Egg

🐟 Nuts

🍣 Signature Dishes

🐟 Fish

🌿 Celery

🌱 Vegan

🦀 Crustacean

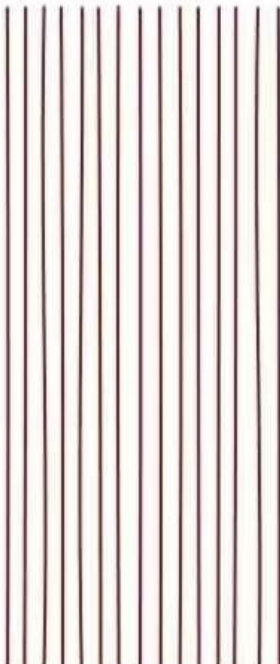
🦐 Prawn

🌱 No Onion No garlic

🌱 Soya

🌱 Mustard

Sustainably sourced local fishes are being used. In case of any allergy, kindly notify the order taker prior to placing your order.

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OTHER BEVERAGES

LEAF TEA SELECTION (INR 500)

ASSAM

Assam tea delights with its bold and malty infusion, boasting a full-bodied richness, brisk brightness, and subtle hints of caramel for a truly invigorating experience.

DARJEELING

Exquisite blend of floral aromas, muscatel grape notes and a delicate, bright infusion, embodying the essence of himalayan elegance in every sip.

FARI GREY

Harmoniously blends bold black tea with zesty bergamot, creating a fragrant and citrusy symphony that elevates the classic tea experience.

ENGLISH BREAKFAST

Robust and malty character, offering a timeless blend that invigorates the senses with every rich and full-bodied sip.

SENCHA

A Japanese classic, delights with its vibrant green infusion, fresh grassy notes, and a hint of umami, creating a revitalizing and nuanced tea experience.

WHITE JASMINE

Exudes floral elegance, marrying the delicate fragrance of jasmine blossoms with the smooth embrace of green or white tea, creating a soothing and aromatic infusion.

CHAMOMILE

Chamomile is an all-time favourite for its miracle benefit. Calming the nerves, soothing irritability and relieving pain in the digestive system, reducing menstrual pain, treating cold symptoms, reducing inflammation & most commonly a herbal remedy for treating insomnia.

HIBISCUS

Tart and refreshing with fruity undertones, hibiscus tea offers a bright, floral aroma and a hint of citrus, balanced by a subtle herbal complexity.

SILVER NEEDLE

Delicate and subtly sweet, silver needle white tea offers notes of Fresh melon and honeysuckle, with a lingering floral finish.

KIDS MENU

FROM 11:00 AM TO 11:30 PM

 CLEAR SOUP 	750
150 GMS 44 KCAL	
 FRENCH FRIES	750
150 GMS 587 KCAL	
 TOAST   	750
Choice of peanut butter or nutella	
150 GMS 614 KCAL	
 MINI BURGER  	750
 Add chicken	
140 GMS 63 KCAL 150 GMS 87 KCAL	
 MAC N CHEESE  	750
 Add chicken	
150 GMS 489 KCAL	
 CHICKEN NUGGETS WITH HONEY MUSTARD DIP   	750
172 GMS 355 KCAL	
 FISH FINGER WITH TARTAR    	750
(Sustainably sourced local fish)	
160 GMS 490 KCAL	
 HOT FUDGE CAKE SUNDAE  	750
128 GMS 199 KCAL	
 MILK CHOCOLATE MARSHMALLOW ORANGE MOUSSE  	750
190 GMS 755 KCAL	
 OREO CHEESECAKE  	750
186 GMS 546 KCAL	

 Vegetarian
 Gluten
 Dairy

 Non-Vegetarian
 Egg
 Nuts

 Signature Dishes
 Fish
 Celery

 Vegan
 Crustacean
 Prawn

 No Onion No garlic
 Soya
 Mustard

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DESSERTS

SLOW BAKED BITTER CHOCOLATE CAKE    

Soft chocolate hazelnut cake, chocolate ganache and silky chocolate crèmeux

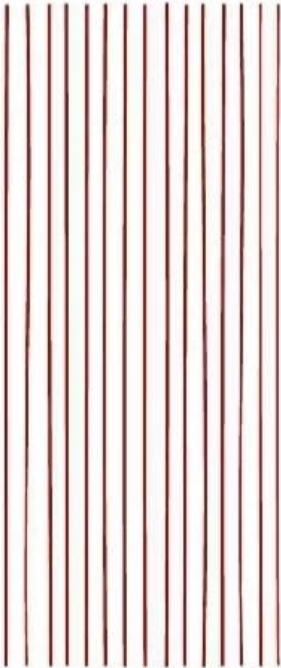
226 GMS | 994 KCAL

 Vegetarian	 Non-Vegetarian	 Signature Dishes	 Vegan	 No Onion No garlic
 Gluten	 Egg	 Fish	 Crustacean	 Soya
 Dairy	 Nuts	 Celery	 Prawn	 Mustard

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RICE AND NOODLES

JASMINE RICE Jasmine fragrant steamed rice 255 GMS 356 KCAL	500
BURNT GARLIC FRIED RICE Choice of plain or sichuan Stir fried rice with vegetables in chilli paste 230 GMS 427 KCAL	650
CHOICE OF: Chicken 330 GMS 627 KCAL	750
Prawn 330 GMS 526 KCAL	800
WOK FRIED NOODLES Stir fried noodles with green vegetables, carrot, onion, garlic chive 240 GMS 460 KCAL	650
CHOICE OF: Chicken 373 GMS 584 KCAL	750
Prawn 395 GMS 596 KCAL	800



- Vegetarian

Gluten

Dairy
- Non-Vegetarian

Egg

Nuts
- Signature Dishes

Fish

Celery
- Vegan

Crustacean

Prawn
- No Onion No garlic

Soya

Mustard

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A LA CARTE BREAKFAST

FROM 7:00 AM TO 10:30 AM

INDIAN SELECTION

▪ UTTAPAM ④	1050
Served with coconut and tomato chutney, sambhar	
260 GMS 412 KCAL	
▪ VERMICELLI UPMA ③ ④ ⑤	1050
Savory vermicelli, onion, carrot, green peas, served with coconut and tomato chutney, sambhar	
320 GMS 685 KCAL	
▪ PARATHA ③ ④	950
Two pieces of Indian griddled bread choice of filling: Potato, Cauliflower, Cottage Cheese served with plain yoghurt and mixed pickle	
250 GMS 450 KCAL	
▪ POORI BHAJI ③ ④	950
Deep fried whole wheat bread served with potato and tomato stew	
216 GMS 319 KCAL	
▪ DOSA ④	950
Rice and lentil crêpe served with coconut and tomato chutney, sambhar	
223 GMS 438 KCAL	
▪ POHA ③ ④	950
Flattened rice flakes, onion, green chili, coriander, sev	
269 GMS 247 KCAL	
▪ IDLI ④ ⑤	900
Steamed rice and lentil cake served with coconut and tomato chutney, sambhar	
120 GMS 174 KCAL	
▪ VADA ④ ⑤	900
Lentil fritter served with coconut and tomato chutney, sambhar	
274 GMS 553 KCAL	

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A LA CARTE BREAKFAST

FROM 7:00 AM TO 10:30 AM

 EGG WHITE, BASIL, TOMATO AND PESTO OMELETTE  	1050
Served with grilled tomato, potato wedges	
235 GMS 295 KCAL	
 TWO EGGS TO ORDER  	999
Boiled, benedict, fried, poached, scrambled or omelette served with grilled tomato and potato wedges	
182 GMS 314 KCAL	
 PANCAKE   	999
Served with fresh fruits, maple syrup, whipped cream and peanut butter	
196 GMS 527 KCAL	
 FRENCH TOAST   	999
Egg coated brioche loaf, pan fried and served with honey, fresh fruits, maple syrup, whipped cream and nutella	
162 GMS 382 KCAL	
 BELGIAN WAFFLES  	999
Served with fresh fruits, maple syrup, whipped cream and nutella	
150 GMS 350 KCAL	
 ANDA BHURJI PAV   	990
Two locally sourced Indian style eggs scrambled with onion, tomato, coriander, green chilli, turmeric grilled tomato with soft bread roll	
272 GMS 588 KCAL	
 MUSHROOMS ON TOAST  	650
Button and shitake mushroom fricassee served on toasted bread	
225 GMS 302 KCAL	
SIDE ORDER	
 Bacon 100 GMS 541 KCAL	450
 Chicken sausage 100 GMS 172 KCAL	400
 Hash brown 100 GMS 155 KCAL	200

 Vegetarian

 Gluten

 Dairy

 Non-Vegetarian

 Egg

 Nuts

 Signature Dishes

 Fish

 Celery

 Vegan

 Crustacean

 Prawn

 No Onion No garlic

 Soya

 Mustard

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■ **TOAST** ⑥

Choice of brown, white and multigrain bread
served with butter and preserves

150 GMS | 432 KCAL

499

■ **SEASONAL FRESH FRUIT JUICE**

Orange

300 ML | 150 KCAL

490

Watermelon

300 ML | 82 KCAL

Pineapple

300 ML | 95 KCAL

■ **YOGHURT** ⑤

Plain or fruit flavoured

250 GMS | 193 KCAL

349

■ Vegetarian

⑧ Gluten

⑨ Dairy

■ Non-Vegetarian

⑩ Egg

⑪ Nuts

☁ Signature Dishes

⑫ Fish

⑬ Celery

■ Vegan

⑭ Crustacean

⑮ Prawn

⑯ No Onion No garlic

⑰ Soya

⑱ Mustard

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A LA CARTE BREAKFAST

FROM 7:00 AM TO 10:30 AM

BAKER'S BASKET

599

-  Danish Pastry 100 GMS | 403 KCAL
-  Croissant 100 GMS | 406 KCAL
-  Doughnut 100 GMS | 399 KCAL
-  Choice of toast 100 GMS | 339 KCAL  
-  Muffin 100 GMS | 284 KCAL  

BIRCHER MUESLI

650

Soaked oats, grated carrot, apple, cream, honey, raisins
300 GMS | 412 KCAL

HOT OATMEAL

650

Soft-cooked rolled oats, honey, cinnamon powder
250 GMS | 492 KCAL

CEREALS

650

Corn flakes, wheat flakes, choco flakes, muesli served with full cream or skimmed milk, served hot or cold
200 GMS | 190 KCAL

SEASONAL FRUIT PLATTER

590

100 GMS | 80 KCAL

VITALITY BLENDS

590

Apple, Beetroot, Carrot Juice
300 ML | 130 KCAL

Carrot, Orange, Ginger Juice
300 ML | 130 KCAL

Spinach, Cucumber, Celery, Parsley, Lemon, Ginger Juice
300 ML | 130 KCAL

Fresh Tender Coconut
250 ML | 70 KCAL

LASSI

549

Traditional Indian drink of blended yoghurt served sweet, salted or with masala
330 ML | 314 KCAL

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