

MONSOON POP UP

MONSOON SNACK MENU (3 PM- 6:30 PM)

FOR THE LOVE OF RAINS



Madurai Bun Maska

(A southern take on the popular street dish where a warm bun is generously slathered with butter and cream and served with fresh malai)



Mix Pakora

(Popular north Indian snack best enjoyed in the rains and winters. A mix of potato, onion and cauliflower crisp fritters)



Patod (Arbi Leaf Pakoda)

(Tender Arbi leaves layered with spiced gram flour batter, pan fried to a golden crisp texture. A local favorite from the mountains!)



Highway Paneer Pakora

(Inspired from dhabas and highway journeys in North India, these crisp and comforting paneer pakoras are served with mint chutney and are best paired with our masala chai)



Tandoori Bhutta

(Fresh corn marinated in a spiced yogurt blend, slow roasted in tandoor, topped with lime juice, chaat masala and smoky butter)



Mini Podi Idlis

(Bite size steamed Idlis tossed in ghee tempered with curry leaves, mustard seeds, topped with podi powder. Served with coconut chutney this is a light bite)



Banarasi Tamatar Chaat

(Straight from the streets of Banaras, this bold, sweet - spicy dish is made with slow cooked mashed tomato sautéed with ghee, spices and jaggery. Served with crushed papdi and bhel, it's a must try!)



Ragi Lingad Momos

(Local steamed dumplings, made from lingad/ fiddlehead fern that is a green coiled vegetable only available in the hills during monsoon)



BEVERAGES

Monsoon Masala Chai

(Tea simmered with spices served in a traditional Kulhad)

Filter Coffee

(Traditional South Indian coffee served with milk and sugar in a brass cup)

Bel Ka Sharbat

(A traditional drink known for its digestive and cooling properties made of wood apple)

Small Plates Non Vegetarian (Portion for 1 person) **(1 pm – 10:30 pm)**

Appam with Chicken Stew • ₹360

(Originally from Kerala, it consists of 2 soft, thin steamed rice pancakes served with chicken coconut stew. Light and comforting)

Appam with Chicken Ghee Roast • ₹380

(Originally from Kerala, it consists of 2 soft, thin steamed rice pancakes served with semi dry Mangalorean chicken ghee roast)

Chicken Chettinad with Parota • ₹380

(A spicy TAMILIAN curry made with chicken, freshly ground spices and roasted coconut served with a flaky & soft Malabar parota)

Murgh Yakhni • ₹420

(Comforting and fragrant dish from Kashmir, featuring tender chicken simmered in delicate yogurt-based gravy. Served with steamed basmati rice)

Fish n Chips Amritsari • ₹380

(An English twist to the Punjabi classic, 3 crispy fried fish fillets marinated with flavorful spices served with monsoon banana chips and kasundi chutney)

Paturi Machi • ₹380

(A Parsi home recipe serving 3 pieces of fish fillets marinated in spiced coconut chutney, wrapped in banana leaves and steamed to perfection for a delicate and flavorful experience)

Chicken '65' • ₹380

(A spicy and flavorful South Indian appetizer, featuring crispy fried chicken pieces tossed in a tangy, aromatic blend of spices, curry leaves and green chillies)

Thecha Chicken Tikka • ₹380

(A popular Maharashtrian dish prepared by combining 6 pieces of tender chicken with fresh green chillies, coriander & garlic, seared to perfection)

Kalmi Kebab • ₹395

(3 pieces of succulent chicken drumsticks marinated in a blend of yogurt, spices, and herbs, grilled to perfection for a smoky, flavorful experience)

Mutton Galouti • ₹445

(A royal Awadhi delicacy serving 4 pieces of finely minced mutton, marinated with aromatic spices, cooked to a melt-in-your-mouth perfection)

Lal Maas with Makki Roti • ₹495

(A traditional Rajasthani slow cooked lamb dish cooked in a rich and mildly spiced red gravy, served with 2 soft makki rotis)

Nihari aur Khameeri • ₹495

(Savor the rich flavors of slow-cooked mutton in spiced, aromatic gravy, inspired by Old Delhi's Mughlai heritage. Paired with one soft, tangy khameeri roti)

Monsoon Mocktails

(1 pm – 10:30 pm)

Narang <i>Kaffir Lime Orange Basil</i>	₹240
Aamras <i>Mango Puree Cucumber Ginger Beer</i>	₹240
Chowpatty <i>Coconut Passion Syrup Pineapple Juice Ice Cream</i>	₹240
Tarang <i>Pineapple Curry Leaf Soda</i>	₹240
Jigarthanda <i>Badam Pisin Nannari Syrup Milk House made Ice Cream</i>	₹260

Monsoon Cocktails

(1 pm – 10:30 pm)

Paan • ₹595 <i>(A refreshing blend of vodka, gulkand, lime juice, betel leaf, offering a sweet, floral, and spicy twist in every sip)</i>
Nariyal • ₹595 <i>(A refreshing mix of bourbon, zesty ginger, lemon, and tender coconut water, topped with sparkling ginger ale for a tropical twist)</i>
Jamun • ₹595 <i>(A tangy blend of vodka, kala khatta, lime juice, and chat masala, topped with tonic water. The sweet, sour, and spicy notes are reminiscent of childhood memories)</i>
Swad • ₹645 <i>A unique blend of gin, tamarind, lime, and a hint of white chocolate, creating a perfect balance of tangy, sweet, and creamy flavors)</i>
Bhut Jolakia • ₹645 <i>(A refreshing mix of tequila, lime, pineapple, with a spicy kick from bird's eye chili and jalapeno)</i>
Phool • ₹645 <i>(A refreshing mix of gin, mint, elderflower syrup, and lime juice, offering a light, floral, and citrusy escape in every sip)</i>

Small Plates Non Vegetarian (Portion for 1 person) **(1 pm – 10:30 pm)**

Appam with Chicken Ghee Roast • ₹345

(Originally from Kerala, it consists of 2 soft, thin steamed rice pancakes served with semi dry Mangalorean chicken ghee roast)

Appam with Chicken Stew • ₹345

(Originally from Kerala, it consists of 2 soft, thin steamed rice pancakes served with chicken coconut stew. Light and comforting)

Chicken Chettinad with Parota • ₹345

(A spicy TAMILIAN curry made with chicken, freshly ground spices and roasted coconut served with a flaky & soft Malabar parota)

Murgh Yakhni • ₹380

(Comforting and fragrant dish from Kashmir, featuring tender chicken simmered in delicate yogurt-based gravy. Served with steamed basmati rice)

Fish n Chips Amritsari • ₹380

(An English twist to the Punjabi classic, 3 crispy fried fish fillets marinated with flavorful spices served with monsoon banana chips and kasundi chutney)

Paturi Machi • ₹380

(A Parsi home recipe serving 3 pieces of fish fillets marinated in spiced coconut chutney, wrapped in banana leaves and steamed to perfection for a delicate and flavorful experience)

Chicken '65' • ₹345

(A spicy and flavorful South Indian appetizer, featuring crispy fried chicken pieces tossed in a tangy, aromatic blend of spices, curry leaves and green chillies)

Thecha Chicken Tikka • ₹345

(A popular Maharashtrian dish prepared by combining 6 pieces of tender chicken with fresh green chillies, coriander & garlic, seared to perfection)

Kalmi Kebab • ₹360

(3 pieces of succulent chicken drumsticks marinated in a blend of yogurt, spices, and herbs, grilled to perfection for a smoky, flavorful experience)

Lal Maas with Makki Roti • ₹445

(A traditional Rajasthani slow cooked lamb dish cooked in a rich and mildly spiced red gravy, served with 2 soft makki rotis)

Nihari aur Khameeri • ₹445

(Savor the rich flavors of slow-cooked mutton in spiced, aromatic gravy, inspired by Old Delhi's Mughlai heritage. Paired with one soft, tangy khameeri roti)

Mutton Galouti • ₹445

(A royal Awadhi delicacy serving 4 pieces of finely minced mutton, marinated with aromatic spices, cooked to a melt-in-your-mouth perfection)

Small Plates Vegetarian (Portion for 1 person)

(1 pm – 10:30 pm)

Thatte Idli • ₹280

(A Carnatic specialty. A thick large idli topped with butter and podi served with sambar and coastal chutneys)

Paneer Siddu • ₹320

(Traditional Himachali steamed bread stuffed with spiced Amritsari paneer bhurji served with mint and akhrot chutney offering a unique blend of regional flavors)

Appam with Stew • ₹320

(Originally from Kerala, it consists of 2 soft, thin steamed rice pancakes served with vegetable coconut stew. Light and comforting)

Sattu Paratha with Chokha • ₹345

(A staple from Bihar, delectable stuffed flatbreads made with roasted chickpea flour, served with baigan chokha & lehsun ki chutney finished with ghee)

Mushroom Galouti • ₹320

(4 pieces of luxurious melt-in-the-mouth kebab crafted with finely minced wild mushrooms, infused with aromatic Lucknowi spices served on top of mini parathas)

Goan Balchao Paneer Tikka • ₹320

(4 pieces of succulent paneer marinated in a blend of spicy and tangy Goan balchao spices.)

Monsoon Malai Broccoli • ₹345

(A crowd favorite from the menu of Zaffran, our take on the tandoori broccoli marinated with a spiced yogurt and topped with a generous drizzle of molten cheddar cheese)

Paneer Chettinad with Parota • ₹345

A spicy TAMILIAN curry made with paneer, fresh ground spices and roasted coconut served with a flaky & soft Malabar parota

Uttarakhandi Bhatt ki Churkani with Laal Bhaat • ₹420

(A hearty and flavorful Himalayan black soyabean curry from Uttarakhand, slow-cooked with local spices and tempered with ghee, paired with aromatic Uttarakhandi red rice)

Saag Burrata with Makke di Roti • ₹495

(Spiced Punjabi saag topped with creamy Italian burrata cheese, creating a rich and velvety gravy served with makke di roti and white butter)

Uttrakhandi Laal Bhaat (Rice) • ₹220

(Nutty and flavorful red rice from Uttarakhand, cooked simply to highlight its natural taste and texture)

Steamed Rice • ₹195

(Fragrant steamed basmati rice)

Large Plates Non Vegetarian (1 pm - 10:30 pm)

Monsoon Butter Chicken • ₹645

(Succulent chicken simmered in a luxurious, buttery tomato cream sauce, bursting with rich flavors and aromatic spices. A classic from Delhi and Punjab)

Macher Jhol • ₹645

(A light and staple Bengali fish curry, cooked with fish, potatoes, tomatoes, and aromatic spices)

Champan Mutton • ₹795

(Slow-cooked mutton marinated in spices, garlic, and mustard oil, sealed in a pot for rich, smoky flavors. A rustic delicacy from Bihar)

Malabar Curry (Fish/Prawn) • ₹695/995

(A traditional coastal dish from Kerala, this aromatic curry features a blend of coconut milk, tangy spices with option of fish or prawns)

Biryani (Chicken/Mutton) • ₹695/795

(Fragrant rice dish with tender chicken or mutton and a blend of aromatic spices, slow-cooked to perfection)

Must Try Sides

Papad Platter • ₹240

(An assortment of crispy papad from across India including sabudana papad, rice papad, moong dal papad, appalam and fryums served with housemade chutneys - bhaang, tomato and mint)

Monsoon Banana Chips • ₹160

(Crispy golden banana chips freshly prepared in-house, paired with our signature Kasundi chutney)

Breads & Extras

Pav	₹60
Tandoori Roti	₹70
Naan	₹100
Laccha Paratha	₹100
Khameeri	₹100
Green Salad	₹160
Curd	₹140
Uttarakhandi Raita	₹160

Monsoon Breakfast & Brunch

(7:30 am – 1:30 pm)

Madurai Bun Maska • ₹160

(A Madurai style dish where a warm bun is generously slathered with butter and cream. Served with fresh malai, it is best paired with filter coffee or masala chai)

Thatte Idli • ₹280

(A Carnatic specialty. A thick large idli topped with butter and podi served with sambar and coastal chutneys)

Dosai (Masala/Mysore/Plain) • ₹280

(Staple dish from southern India with an option of masala. Served with sambar and coastal chutneys)

Appam with Stew (Veg/Chicken) • ₹320/360

(Originally from Kerala, it consists of 2 soft, thin steamed rice pancakes served with vegetable or chicken coconut stew. Light and comforting)

Misal Pav • ₹280

(A staple dish from Maharashtra comprising a curry made from sprouts, potatoes and tomatoes topped with farsan and served with pav)

Stuffed Paratha (Gobhi/Aloo Pyaaz/Paneer) • ₹260

(A staple breakfast dish in North India. 2 stuffed parathas served with house made pickle, Uttarakhandi raita and garlic chutney)

Bedmi Poori • ₹260

(An everyday breakfast dish from Uttar Pradesh. 4 puffed pooris cooked in pure desi ghee served with potato bhaji, masala curd & mango chunda)

Bombay Sandwich • ₹280

(Grilled sandwich slathered with mint chutney and filled with potatoes, cucumber, tomatoes and chaat masala)

Dahi Tadka Sandwich • ₹280

(Grilled high protein sandwich with a filling of hung curd and grated vegetables served with a tadka of curry leaves and mustard seeds)

Eggs with Toast (Scrambled/Fried/Masala Omelette) • ₹220

(Choice of 2 eggs served with slices of bread, potatoes, cherry tomatoes and butter)

Monsoon Mocktails

(1 pm – 10:30 pm)

Narang <i>Kaffir Lime Orange Basil</i>	₹240
Aamras <i>Mango Puree Cucumber Ginger Beer</i>	₹240
Natkhat <i>Guava Juice Tabasco Mint</i>	₹240
Chowpatty <i>Coconut Passion Syrup Pineapple Juice Ice Cream</i>	₹240
Tarang <i>Pineapple Curry Leaf Soda</i>	₹240
Jigarhanda <i>Badam Pisin Nannari Syrup Milk House made Ice Cream</i>	₹260

Monsoon Cocktails

(1 pm – 10:30 pm)

Jadi Booti • ₹595 <i>(A refreshing splash of vodka with green apple and fresh coriander offering a zesty, herb-infused twist that's both revitalizing and smooth)</i>
Paan • ₹595 <i>(A refreshing blend of vodka, gulkand, lime juice, betel leaf, offering a sweet, floral, and spicy twist in every sip)</i>
Nariyal • ₹595 <i>(A refreshing mix of bourbon, zesty ginger, lemon, and tender coconut water, topped with sparkling ginger ale for a tropical twist)</i>
Jamun • ₹595 <i>(A tangy blend of vodka, kala khatta, lime juice, and chat masala, topped with tonic water. The sweet, sour, and spicy notes are reminiscent of childhood memories)</i>
Swad • ₹645 <i>A unique blend of gin, tamarind, lime, and a hint of white chocolate, creating a perfect balance of tangy, sweet, and creamy flavors</i>
Bhut Jolakia • ₹645 <i>(A refreshing mix of tequila, lime, pineapple, with a spicy kick from bird's eye chili and jalapeno)</i>
Phool • ₹645 <i>(A refreshing mix of gin, mint, elderflower syrup, and lime juice, offering a light, floral, and citrusy escape in every sip)</i>

Coffee Tonic • ₹280

*(Cold brew topped with tonic water to balance the acidity and bitterness.
Very refreshing)*

Monsoon Cold Coffee • ₹240

*(Smooth espresso, creamy milk, and frappe powder,
blended into a luscious strong coffee)*

Iced Chocolate • ₹260

(Sinful chocolate from Bolmay Cocoa melted in milk poured over ice)

Coffee Shake • ₹260

(Espresso, milk, and ice cream, blended into a creamy thick shake)

Chocolate Shake • ₹260

*(A classic blend of chocolate ice cream and milk,
creating a rich and creamy treat)*

Fresh Fruit Juice • ₹240

(Watermelon / Orange)

Ginger Zero Calorie Cooler • ₹220

*(Ginger, lime and mint cooler. Refreshing minus the calories.
Sweetened with stevia)*

Kombucha • ₹220

(Mango & Jalapeno/Passion Fruit & Vanilla)

Aerated Drinks • ₹70

(Coke/Diet Coke/Fanta/Sprite)

Mineral Water • MRP

Monsoon Buffet Breakfast • ₹495

(7:30 am – 10:30 am)

*(All you can eat signature monsoon breakfast buffet comprising North Indian,
South Indian, Continental dishes with live stations, hot and cold beverages with
fresh juices, salads and desserts)*

Specialty Soups (1 pm – 10:30 pm)

Pineapple Rasam • ₹225

(Warm and comforting rasam with sweetness of pineapple served with appalam)

Railway Tomato Shorba • ₹225

(Lightly spiced tomato and coriander soup served with breadstick and butter, a nostalgic reminder of the tomato soup served by the Indian railways)

Thukpa (Veg/Non-veg) • ₹225/245

(Tibetan hot noodle soup which is a now mainstream in the Himalayan states comprising of assorted vegetables, mild spices and hakka noodles)

Hyderabadi Marag • ₹245

(A hearty and flavorful mutton soup, a quintessential in Hyderabadi dawats. Mutton simmered slowly on low heat with light spices and yoghurt served with a mini khamiri roti)

Monsoon Street Food (1 pm – 10:30 pm)

Madurai Bun Maska • ₹160

(A Madurai style dish where a warm bun is generously slathered with butter and cream. Served with fresh malai, it is best paired with filter coffee or masala chai)

Misal Pav • ₹280

(A staple dish from Maharashtra comprising of a curry made from sprouts, potatoes and tomatoes topped with farsan served with pav)

Dabeli • ₹280

(A Gujarati specialty and a variation to vada pav, made of spiced potato mixture combined with onions, cilantro, peanuts and pomegranate served inside a bun)

Ragda Pattice • ₹280

(Popular street food from Mumbai, where a crisp aloo tikki is served with a gravy of white peas topped with chutneys)

Bombay Sandwich • ₹280

(Grilled sandwich slathered with mint chutney and filled with potatoes, cucumber, tomatoes and chaat masala)

Palak Patta Chaat • ₹320

(North Indian chaat consisting of crisp fried spinach leaves topped with yoghurt, chutneys and spices)

Doon Momo (Veg/Non-veg) • ₹ 320/345

(A local specialty but originally from Tibet and Nepal. 5 pieces of spiced dumplings filled with vegetables or chicken served on a bed of thick jhol)

Highway Paneer Pakora • ₹320

(Inspired from the highway journeys in north India, these crisp and comforting paneer pakoras are served with mint chutney and are best paired with our masala chai)

Uttrakhandi Laal Bhaat (Rice) • ₹220

(Nutty and flavorful red rice from Uttarakhand, cooked simply to highlight its natural taste and texture)

Steamed Rice • ₹195

(Fragrant steamed basmati rice)

Large Plates Non Vegetarian (1 pm - 10:30 pm)

Monsoon Butter Chicken • ₹595

(Succulent chicken simmered in a luxurious, buttery tomato cream sauce, bursting with rich flavors and aromatic spices. A classic from Delhi and Punjab)

Macher Jhol • ₹645

(A light and staple Bengali fish curry, cooked with fish, potatoes, tomatoes, and aromatic spices)

Champan Mutton • ₹795

(Slow-cooked mutton marinated in spices, garlic, and mustard oil, sealed in a pot for rich, smoky flavors. A rustic delicacy from Bihar)

Malabar Curry (Fish/Prawn) • ₹695/995

(A traditional coastal dish from Kerala, this aromatic curry features a blend of coconut milk, tangy spices with option of fish or prawns)

Biryani (Chicken/Mutton) • ₹645/795

(Fragrant rice dish with tender chicken or mutton and a blend of aromatic spices, slow-cooked to perfection)

Must Try Sides

Papad Platter • ₹180

(An assortment of crispy papad from across India including sabudana papad, rice papad, moong dal papad, appalam and fryums served with housemade chutneys - bhaang, tomato and mint)

Monsoon Banana Chips • ₹160

(Crispy golden banana chips freshly prepared in-house, paired with our signature Kasundi chutney)

Breads & Extras

Pav	₹60
Tandoori Roti	₹70
Naan	₹100
Laccha Paratha	₹100
Khameeri	₹100
Green Salad	₹160
Curd	₹140
Uttarakhandi Raita	₹160

Monsoon Breakfast & Brunch

(7:30 am – 1:30 pm)

Madurai Bun Maska • ₹145

(A Madurai style dish where a warm bun is generously slathered with butter and cream. Served with fresh malai, it is best paired with filter coffee or masala chai)

Thatte Idli • ₹260

(A Carnatic specialty. A thick large idli topped with butter and podi served with sambar and coastal chutneys)

Dosai (Masala/Mysore/Plain) • ₹260

(Staple dish from southern India with an option of masala. Served with sambar and coastal chutneys)

Appam with Stew (Veg/Chicken) • ₹280/345

(Originally from Kerala, it consists of 2 soft, thin steamed rice pancakes served with vegetable or chicken coconut stew. Light and comforting)

Misal Pav • ₹260

(A staple dish from Maharashtra comprising a curry made from sprouts, potatoes and tomatoes topped with farsan and served with pav)

Stuffed Paratha (Gobhi/Aloo Pyaaz/Paneer) • ₹245

(A staple breakfast dish in North India. 2 stuffed parathas served with house made pickle, Uttarakhandi raita and garlic chutney)

Bedmi Poori • ₹260

(An everyday breakfast dish from Uttar Pradesh. 4 puffed pooris cooked in pure desi ghee served with potato bhaji, masala curd & mango chunda)

Bombay Sandwich • ₹280

(Grilled sandwich slathered with mint chutney and filled with potatoes, cucumber, tomatoes and chaat masala)

Dahi Tadka Sandwich • ₹280

(Grilled high protein sandwich with a filling of hung curd and grated vegetables served with a tadka of curry leaves and mustard seeds)

Eggs with Toast (Scrambled/Fried/Masala Omelette) • ₹220

(Choice of 2 eggs served with slices of bread, potatoes, cherry tomatoes and butter)

Small Plates Vegetarian *(Portion for 1 person)*

(1 pm – 10:30 pm)

Thatte Idli • ₹260

(A Carnatic specialty. A thick large idli topped with butter and podi served with sambar and coastal chutneys)

Paneer Siddu • ₹280

(Traditional Himachali steamed bread stuffed with spiced Amritsari paneer bhurji served with mint and akhrot chutney offering a unique blend of regional flavors)

Appam with Stew • ₹280

(Originally from Kerala, it consists of 2 soft, thin steamed rice pancakes served with vegetable coconut stew. Light and comforting)

Sattu Paratha with Chokha • ₹280

(A staple from Bihar, delectable stuffed flatbreads made with roasted chickpea flour, served with baigan chokha & lehsun ki chutney finished with ghee)

Mushroom Galouti • ₹280

(4 pieces of luxurious melt-in-the-mouth kebab crafted with finely minced wild mushrooms, infused with aromatic Lucknowi spices served on top of mini parathas)

Goan Balchao Paneer Tikka • ₹295

(4 pieces of succulent paneer marinated in a blend of spicy and tangy Goan balchao spices.)

Monsoon Malai Broccoli • ₹320

(A crowd favorite from the menu of Zaffran, our take on the tandoori broccoli marinated with a spiced yogurt and topped with a generous drizzle of molten cheddar cheese)

Uttarakhandi Bhatt ki Churkani with Laal Bhaat • ₹320

(A hearty and flavorful Himalayan black soyabean curry from Uttarakhand, slow-cooked with local spices and tempered with ghee, paired with aromatic Uttarakhandi red rice)

Paneer Chettinad with Parota • ₹320

A spicy TAMILIAN curry made with paneer, fresh ground spices and roasted coconut served with a flaky & soft Malabar parota

Saag Burrata with Makke di Roti • ₹445

(Spiced Punjabi saag topped with creamy Italian burrata cheese, creating a rich and velvety gravy served with makke di roti and white butter)

Beverages

(7:30 am – 10:30 pm)

Hot

Filter Coffee • ₹160

(Traditional South Indian coffee served with milk and sugar in a brass cup)

Monsoon Masala Chai • ₹120

(Tea simmered with spices served in a traditional Kulhad)

Kashmiri Kahwa • ₹140

(Traditional Kashmiri drink of green tea, spices, almonds and saffron)

Green Tea • ₹120

(Fresh green tea steeped with hot water)

Espresso • ₹150

(Double shot from a batch of fresh roasted coffee from Blue Tokai)

Americano • ₹170

(Espresso topped with hot water)

Cappuccino • ₹200

(Espresso topped with milk and milk foam)

Latte • ₹200

(A cappuccino with more portion of hot milk)

Hot Chocolate • ₹240

(Hot sinful chocolate from Bolmay Cocoa melted in milk)

Cold

Bel Ka Sharbat • ₹180

(A traditional drink made of wood apple pulp renowned for its digestive and coolant properties)

Ambadi Sharbat • ₹180

(A refreshing and tangy summer cooler from Maharashtra made from the buds of Hibiscus)

Banta Soda • ₹180

(Popular Indian street drink. Lemon soda poured from a glass bottle mixed with spices)

Iced Filter Coffee • ₹180

(Traditional filter coffee topped with oodles of ice)

Lemonade Espresso • ₹240

(Honey lemonade topped with an espresso shot)

Orange Espresso • ₹280

(Fresh orange juice topped with an espresso shot)

Specialty Soups (1 pm – 10:30 pm)

Pineapple Rasam • ₹225

(Warm and comforting rasam with sweetness of pineapple served with appalam)

Railway Tomato Shorba • ₹225

(Lightly spiced tomato and coriander soup served with breadstick and butter, a nostalgic reminder of the tomato soup served by the Indian railways)

Thukpa (Veg/Non-veg) • ₹225/245

(Tibetan hot noodle soup which is a now mainstream in the Himalayan states comprising of assorted vegetables, mild spices and hakka noodles)

Hyderabadi Marag • ₹245

(A hearty and flavorful mutton soup, a quintessential in Hyderabadi dawats. Mutton simmered slowly on low heat with light spices and yoghurt served with a mini khamiri roti)

Monsoon Street Food (1 pm – 10:30 pm)

Madurai Bun Maska • ₹145

(A Madurai style dish where a warm bun is generously slathered with butter and cream. Served with fresh malai, it is best paired with filter coffee or masala chai)

Misal Pav • ₹260

(A staple dish from Maharashtra comprising of a curry made from sprouts, potatoes and tomatoes topped with farsan served with pav)

Dabeli • ₹260

(A Gujarati specialty and a variation to vada pav, made of spiced potato mixture combined with onions, cilantro, peanuts and pomegranate served inside a bun)

Ragda Pattice • ₹260

(Popular street food from Mumbai, where a crisp aloo tikki is served with a gravy of white peas topped with chutneys)

Bombay Sandwich • ₹280

(Grilled sandwich slathered with mint chutney and filled with potatoes, cucumber, tomatoes and chaat masala)

Palak Patta Chaat • ₹280

(North Indian chaat consisting of crisp fried spinach leaves topped with yoghurt, chutneys and spices)

Doon Momo (Veg/Non-veg) • ₹ 280/295

(A local specialty but originally from Tibet and Nepal. 5 pieces of spiced dumplings filled with vegetables or chicken served on a bed of thick jhol)

Highway Paneer Pakora • ₹280

(Inspired from the highway journeys in north India, these crisp and comforting paneer pakoras are served with mint chutney and are best paired with our masala chai)

Bun Kebab • ₹345

(A flavorful street-food classic from Bhopal, featuring tender mutton galouti kebab, mint chutney and onions served inside a sweet bun)

Uttarakhandi Plates X Rushina Ghildiyal

(1 pm – 10:30 pm)

Pahadi Thali (Veg) • ₹645

(Bhatt ki churkani, kafuli, faran aloo, bhune tamatar ki chutney, pahadi raita, timur mirch pisyoon loon, mandue ki roti and pahadi lal bhaat)

Pahadi Chicken Thali (Non Veg) • ₹675

(Bhaang chicken, theecha pyaaz, faran aloo, bhune tamatar ki chutney, pahadi raita, timur mirch pisyoon loon, mandua roti and pahadi lal bhaat)

Pahadi Mutton Thali (Non Veg) • ₹695

(Papawala meat, theecha pyaaz, kafuli, faran aloo, bhune tamatar ki chutney, pahadi raita, timur mirch pisyoon loon, mandua roti and pahadi lal bhaat)

Large Plates Vegetarian (1 pm – 10:30 pm)

Punjabi Dal Tadka • ₹380

(Arhar dal simmered with aromatic spices, tempered with ghee and garlic for a comforting, flavorful finish)

Dal Makhani • ₹420

(A rich and creamy blend of black lentils, slow-cooked to perfection and finished with butter and cream)

Sev Tamatar ki Sabzi • ₹420

(A flavorful and comforting recipe from home kitchens across western India blending crispy Ratlami sev with tangy tomatoes, cooked in a mildly spiced gravy)

Paneer Tikka Masala • ₹495

(A rich and creamy curry made with char grilled paneer simmered in a spiced tomato and cashew-based gravy)

Malai Kofta • ₹495

(Soft, creamy koftas made from paneer and potatoes, served in a luscious mild gravy. A luxurious and flavorful vegetarian delight)

Pahadi Faran Aloo • ₹380

(A classic Uttarakhandi dish made of crispy potatoes tempered with faran herb, offering a unique nutty flavor and a crunchy twist. Simple & aromatic)

Vegetable Kolhapuri • ₹420

(A dish having its origins around the Kolhapur region of Maharashtra consisting of lightly spiced assorted vegetables with an aromatic and flavourful profile)

Subz Biryani • ₹545

(Fragrant rice dish with assorted vegetables and a blend of aromatic spices, cooked to perfection)

Beverages

(7:30 am – 10:30 pm)

Hot

Filter Coffee • ₹160

(Traditional South Indian coffee served with milk and sugar in a brass cup)

Monsoon Masala Chai • ₹120

(Tea simmered with spices served in a traditional Kulhad)

Kashmiri Kahwa • ₹140

(Traditional Kashmiri drink of green tea, spices, almonds and saffron)

Green Tea • ₹120

(Fresh green tea steeped with hot water)

Espresso • ₹150

(Double shot from a batch of fresh roasted coffee from Blue Tokai)

Americano • ₹170

(Espresso topped with hot water)

Cappuccino • ₹200

(Espresso topped with milk and milk foam)

Latte • ₹200

(A cappuccino with more portion of hot milk)

Hot Chocolate • ₹240

(Hot sinful chocolate from Bolmay Cocoa melted in milk)

Cold

Masala Sattu • ₹160

(A perfect summer cooler from Bihar made of roasted gram flour, masala buttermilk and fresh coriander)

Banta Soda • ₹180

(Popular Indian street drink. Lemon soda poured from a glass bottle mixed with spices)

Iced Filter Coffee • ₹180

(Traditional filter coffee topped with oodles of ice)

Lemonade Espresso • ₹240

(Honey lemonade topped with an espresso shot)

Orange Espresso • ₹280

(Fresh orange juice topped with an espresso shot)

Coffee Tonic • ₹280

*(Cold brew topped with tonic water to balance the acidity and bitterness.
Very refreshing)*

Monsoon Cold Coffee • ₹240

*(Smooth espresso, creamy milk, and frappe powder,
blended into a luscious strong coffee)*

Iced Chocolate • ₹260

(Sinful chocolate from Bolmay Cocoa melted in milk poured over ice)

Coffee Shake • ₹260

(Espresso, milk, and ice cream, blended into a creamy thick shake)

Chocolate Shake • ₹260

*(A classic blend of chocolate ice cream and milk,
creating a rich and creamy treat)*

Fresh Fruit Juice • ₹240

(Watermelon / Orange)

Earl Grey Iced Tea • ₹240

*(Chilled Earl Grey tea with a hint of citrusy bergamot.
Refreshing and aromatic)*

Ginger Zero Calorie Cooler • ₹220

*(Ginger, lime and mint cooler. Refreshing minus the calories.
Sweetened with stevia)*

Kombucha • ₹220

(Mango & Jalapeno/Passion Fruit & Vanilla)

Aerated Drinks • ₹70

(Coke/Diet Coke/Fanta/Sprite)

Mineral Water • MRP

Monsoon Buffet Breakfast • ₹495

(7:30 am – 10:30 am)

*(All you can eat signature monsoon breakfast buffet comprising North Indian,
South Indian, Continental dishes with live stations, hot and cold beverages with
fresh juices, salads and desserts)*

Monsoon Buffet Breakfast • ₹495

(7:30 am – 10:30 am)

(All you can eat signature monsoon breakfast buffet comprising North Indian, South Indian, Continental dishes with live stations, hot and cold beverages with fresh juices, salads and desserts)

Monsoon Breakfast & Brunch (7:30 am – 3 pm)

Bun Maska • ₹145

(A Madurai style dish where a warm bun is generously slathered with butter and cream. Served with fresh malai, best paired with filter coffee or masala chai)

Aloo Dal Vada • ₹195

(Golden-fried fritters made with a mix of moong dal, mashed potatoes and southern spice mix. Crisp on the outside and soft inside, served with radish relish, coconut and mint chutneys)

Thatte Idli • ₹220

(A Carnatic specialty. A thick large idli topped with butter and podi served with sambar and coastal chutneys)

Dosai (Masala/Mysore) • ₹220

(Staple dish from southern India with an option of masala. Served with sambar and coastal chutneys)

Appam with Stew • ₹245

(Originally from Kerala, it consists of 2 soft, thin steamed rice pancakes served with vegetable coconut stew. Light and comforting)

Misal Pav • ₹220

(A staple dish from Maharashtra comprising a curry made from sprouts, potatoes and tomatoes topped with farsan and served with pav)

Hyderabadi Khagina • ₹220

(A flavourful recipe from Hyderabad prepared by cooking onion, spices, cloves, garlic and 2 fried eggs served with pav)

Stuffed Paratha (Matar/ Gobhi/ Aloo pyaaz) • ₹220

(A staple breakfast dish in North India. 2 stuffed Parathas served with house made pickle, Uttarakhandi raita and garlic chutney)

Bedmi Poori • ₹245

(An everyday breakfast dish from Uttar Pradesh. 3 puffed pooris cooked in pure desi ghee served with potato bhaji, masala curd & mango chunda)

Gehat ke Swale • ₹245

(2 pieces of local dal parathas from Uttarakhand prepared in desi ghee served with white butter, bhang ki chutney and raita)

Harissa • ₹395

(A traditional winter dish from Kashmir prepared by cooking goat meat, rice and spices on slow fire served with Kashmiri bread. Very hearty and comforting)

Eggs with Sourdough Toast • ₹220

(Scrambled/Fried/Masala Omelette)

Uttarakhandi Plates X Rushina Ghildiyal

(1 pm – 10:30 pm)

Pahadi Thali (Veg) • ₹495

(Bhatt ki churkani, kafuli, faran aloo, bhune tamatar ki chutney, pahadi raita, timur mirch pisyoon loon, mandue ki roti and pahadi lal bhaat)

Pahadi Chicken Thali (Non Veg) • ₹575

(Bhaang chicken, theecha pyaaz, faran aloo, bhune tamatar ki chutney, pahadi raita, timur mirch pisyoon loon, mandua roti and pahadi lal bhaat)

Pahadi Mutton Thali (Non Veg) • ₹595

(Papawala meat, theecha pyaaz, kafuli, faran aloo, bhune tamatar ki chutney, pahadi raita, timur mirch pisyoon loon, mandua roti and pahadi lal bhaat)

Large Plates Vegetarian (1 pm – 10:30 pm)

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(Arhar dal simmered with aromatic spices, tempered with ghee and garlic for a comforting, flavorful finish)

Dal Makhani • ₹420

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Sev Tamatar ki Sabzi • ₹380

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Paneer Tikka Masala • ₹480

(A rich and creamy curry made with char grilled paneer simmered in a spiced tomato and cashew-based gravy)

Malai Kofta • ₹480

(Soft, creamy koftas made from paneer and potatoes, served in a luscious mild gravy. A luxurious and flavorful vegetarian delight)

Pahadi Faran Aloo • ₹380

(A classic Uttarakhandi dish made of crispy potatoes tempered with faran herb, offering a unique nutty flavor and a crunchy twist. Simple & aromatic)

Goan Vegetable Cafreal • ₹420

(A Goan spicy delight featuring seasonal vegetables in a zesty green masala of coriander, mint and chillies)

Subz Biryani • ₹545

(Fragrant rice dish with assorted vegetables and a blend of aromatic spices, cooked to perfection)