

BREAKFAST

Served between 07.00 hours to 10.30 hours

Continental Breakfast 400

Choice of preserve juice (mango / pineapple / orange / mixed fruit/seasonal fresh fruit)

Bakers Basket with butter & preserve

Tea / coffee

American Breakfast 450

Choice of preserve juice (mango / pineapple / orange / mixed fruit/ seasonal fresh fruit)

Cereals with hot or cold milk

Farm fresh eggs, cooked as per choice

Bakers Basket with butter & preserve

Tea / coffee

Indian Breakfast 350

Stuffed parantha with stuffing of choice with yoghurt / poori with bhaji choice and masala chai or lassi

Eggs to Order 299

Eggs cooked to your choice - fried, poached, scrambled or omelette, served with grilled tomato, hash

Brown potatoes & chicken sausages

Grand Maas French Toast /Pancakes /Waffles 299

with butter, honey, or maple syrup

Baked Beans 279

Hot Oatmeal 279

With honey or soft brown sugar served with milk.

Breakfast Cereals 279

Choice of Corn flakes, Chocó flakes or Mushli with hot or cold milk

Baker's Basket 279

Croissant, Danish, Muffin, Toasts with Butter & Preserves

Regional corner

Medu vada/ Dosa/ Uttapam, /Idli 349

Served with chutneys and sambhar

Parantha Platter 299

Choice of potato/cauliflower/onion / cottage cheese filling served with pickle & yoghurt

Poori Bhaji 299

Fried Indian bread accompanied with cumin spiced potato curry

Chole Bhature 299

Fried leavened bread served with chickpea cur

Appetizers

Served between 12:00 to 03:00 pm & 7:30 to 10:30 pm

INTERNATIONAL SELECTION

- Bruschetta**  299
Toasted garlic bread topped with fresh jalapenos, black olives & feta cheese
- Herbed Cottage Cheese Shashlik**  329
A delicious blend of grilled cottage cheese and bell pepper.
- Spicy Mexican Cheese Balls**  399
Cheese, seasoning with chilli flakes.
- Pizza**   349/399
Margherita/ cheese & paneer tikka / O.T.C /chicken tikka,
- Cheese Chilli Toast** 299
Cheese Toast Spiced with Chillies

ORIENTAL SELECTION

- Dim Sum**   349 / 399
Delicious assortment of mixed vegetables/chicken
- Crispy Vegetable with Sweet Chilli Sauce**   329
Crispy vegetables tossed in sweet chilli sauce
- Honey Chilli Potato**  329
Crispy potato tossed in honey & chilli sauce
- Corn Salt 'N' Pepper**  329
Crispy American corn, tossed with salt & pepper
- Chilli Paneer**  349
Fried Cottage Cheese tossed in Chilli Garlic Sauce
- Poh Pia Thod (Spring Roll)**  349
Crisp Fried Rolls of Seasoned Chinese Cabbage & Vegetables
- Crispy Fish with**  499
Batter fried & wok tossed Fish in spicy chilli & garlic sauce
Chilli garlic/Schezwan/ burn garlic sauce
- Crispy chicken with**   499
Slice of chicken better fried tossed in sauce
Chilli basil / chilli garlic/Schezwan/ burnt garlic/honey garlic.
Pepper & salt
- Prawn**  999
- Chicken**  499

Vegetable Dumpling with Soya Coriander Sauce  399
Fried vegetable dumplings in mildly spiced soya & coriander sauce

Thai Curry

Choice of green or red curry served with a portion of steamed rice

Prawn  999

Chicken  499

Vegetables  449

Rice & Noodles

Chicken  349

Egg  349

Shrimp  799

Vegetables  299

INDIAN SELECTION

Mahi Curry  549

Keralian/Goan

Laal Maas  599

Traditional spicy Rajasthani lamb preparation

Rarah-Rarah Ghost   599

A spicy lamb preparation with mince of lamb

Mutton Rogan Josh  599

Braised tender lamb preparation with onion & aromatic spices

Butter Chicken  549

Chicken on bone in fenugreek flavoured creamy tomato gravy

Murgh Curry  549

Delicious flavourful with soft tender & succulent pieces of chicken with Indian species.

Murgh ki Khurchan   549

Boneless chicken with red onion & capsicum spiced with onion tomato masala

Egg Curry  349

Boiled Egg with onion tomato masala & seasoned with Indian spices

Paneer Aap ki Pasand  449

Makhani / Palak / Kadhai

Malai Kofta  449

Dumplings of cottage cheese stuffed with dry fruit and khoya simmered with white/red or yellow gravy

Main courses

INTERNATIONAL SELECTION

- British Connection (Fish & Chips)**  **449**
Breaded fish fillet with home-made tartar sauce, Pineapple Relish & French Fries/Potato Wedges
- Barbeque Grilled Prawns**  **999**
Served with mashed potatoes and buttered vegetables
- Grilled Fish with Lemon Caper Butter Sauce**  **549**
Fish fillets with parsley potatoes and seasonal buttered vegetables
- Grilled Chicken Stick**   **499**
Black pepper/ Mushroom/ Barbeque/ Peri Peri sauce
Chicken stick Served with seasonal vegetables with a choice of sauce
- Lasagne of Roasted Vegetables**   **449**
Cheese grilled layers of roasted Mediterranean vegetables with pasta sheets and fresh tomato basil sauce
- English Vegetables Au Gratin**  **449**
The classical dish with assortment of vegetables in creamy cheese sauce
- Spinach, Corn and Mushroom Crepes**  **449**
Baked with cream sauce & cheese
- The Pasta Bowl**
Penne, fusilli or spaghetti with your choice of sauce
- Pesto**  **349**
- Tomato & asil**  **349**
- Spinach & mushroom cream**  **349**
- Chicken alfredo**  **399**
- Bolognese**  **449**

ORIENTAL SELECTION

- Fish Black Pepper**  **499**
Sliced fish tossed in black pepper sauce with onions & peppers
- Chicken**  **499**
(Chilli/Black Bean/Burnt Garlic/Lemon/Hot Garlic/Sweet-Sour)
- Lamb Bamboo Shoot**  **549**
Sliced lamb & bamboo shoot in garlic wine sauce with ginger & spring onion
- Mushrooms Chilli Bean Sauce**  **449**
Button mushrooms with spicy chilli garlic black bean sauce

Soups

Served between 12:30 to 03:00 & 07:30 to 10:30 pm

Oven Roasted Tomato & Basil Soup

199

Traditional Italian recipe

Thyme Scented Mushroom Soup

199

Creamy white mushroom soup aromatised with fresh thyme

Sweet Corn Soup

249/199

Chicken or Vegetables

Manchow

249 /199

Chicken or Vegetables

Lemon Coriander

249/199

A refreshing soup flavoured with lemon and green coriander, choice of chicken or vegetables

Salad

Served throughout the day

Garden Green Salad

229

Caesar Salad

299/349

Medley of lettuce, with anchovies flavoured with garlic dressed with lime, olive oil & garnished with parmesan croutons.

Greek Salad

299

Crisp lettuce, cucumber, plum tomatoes, bell peppers, onion, black olives & feta cheese in oregano vinaigrette

Chaat

249/399/429

Aloo papadi/Paneer tikka/Chicken tikka

Yoghurt Preparation

249

Boondi raita/mix veg/pineapple/dahi bhalla/plain yoghurt

Vegetables 	349
INDIAN SELECTION	
Tandoori Prawns 	999
<i>Prawns spiced in traditional marinade & grilled in charcoal tandoor</i>	
Mahi Tikka 	549
<i>Tandoor grilled morsels of fish flavoured with garlic & yellow mustard</i>	
Tandoori Murgh 	549
<i>Half chicken on the bone spiced in traditional marinade & grilled in charcoal tandoor</i>	
Murgh Tikka 	499
<i>Traditional style spicy preparation</i>	
Murgh Malai Tikka 	525
<i>Mildly spiced cream flavored chicken tikka</i>	
Galawat	
<i>Kabab called "melt in your mouth "made with aromatic spices</i>	
Lamb/Mushroom  	599/499
Afghani Seekh Kebab 	
<i>Minced lamb/chicken mildly spiced & flavourful.</i>	
Lamb & chicken	495 /445
Subz Shahi Seekh  	399
<i>Mined vegetable kebab enriched with dry fruits & nuts</i>	
Paneer Tikka 	425
<i>Indian cottage cheese flavoured with mustard & ground whole spices</i>	
Hara Bhara Kabab 	429
<i>Shallow fried patties of spinach & potato.</i>	
Tandoori Platter  	749/899
<i>An array of four non-vegetarian or vegetarian kebabs.</i>	
<i>Non- vegetarian</i>	
<i>Vegetarian</i>	
Tandoori Soya Chaap 	449
<i>Delicious vegetarian appetizer prepared with soya chaap marinated in tandoori spices. Simple, delicious, filling, and nutritious</i>	
<i>Vegetarian</i>	

Mutter Mushroom 	449
<i>A combination of fresh mushroom and green peas in a mint flavoured rich tomato gravy</i>	
Marwari Ker Sangri  	549
<i>Local speciality of dried beans and berries tempered with pickling spices</i>	
Jodhpuri Gatta Curry  	399
<i>Steamed & fried dumplings of chickpea flour filled with dry fruits in yoghurt gravy</i>	
Subz Diwani Handi 	399
<i>Assortment of vegetables with spinach</i>	
Makai Palak Masala 	399
<i>Corn and spinach cooked with Indian spices</i>	
Jeera Aloo Dhaniyawala 	279
<i>Potatoes tempered with aromatic cumin and green coriander</i>	
Dum Aloo Kashmiri 	329
<i>Stuffed potato, cooked with aromatic Indian spices, served with fennel flavoured tomato gravy</i>	
Dal Essential 	429
<i>Black lentil simmered with tomato and butter</i>	
Tadkeywali Dal /Panchmel 	329
<i>Split lentil, tempered with cumin seed, onion and tomato</i>	

BIRYANI

Choice of Biryani   	599/499/399
<i>Lamb/Chicken/Vegetables served with Boorani Raita.</i>	
Sada Chawal 	199
<i>Steamed rice</i>	

Indian Breads

Tandoori/ Missi Roti	75
Tawa Phulka – butter or plain	75
Naan – plain, butter or garlic	99
Paratha – laccha or pudina	99

Desserts

Home Baked Walnut Brownie with vanilla Ice Cream 	299
Dark Chocolate Mousse	299

*Please inform the server if you are allergic to certain ingredients.

*We levy all government taxes applicable. Above rates are exclusive of taxes