

The Snack Bar



SNACK THAT BRINGS
YOUR CRAVINGS TO LIFE

11:30AM TO 11:30PM



THIRSTY CHAATS



MASALA PAPAD CHAAT

Roasted spicy papad topped with Indian masala & sev namkeen.

215



CRISPY BEANS & CORN CHAAT

Gram flour coated chickpea, peanut, corn & beans chaat with fresh minty sauce.

345



AVOCADO DAHI BHALLA

Spongy lentils fritters dipped in avocado yogurt & jaggery molasses.

345



PALAK PATTA & LOTUS STEM PAPDI CHAAT

Gram flour coated spinach leaves, crispy lotus stem & vanilla yogurt.

345

Burst of Flavour



FROM TRADITIONAL OVEN



TANDOORI ROTI

Tandoori wheat bread.

75



LACCHA PARATHA

Flaky tandoori bread.

125



PUDINA PARATHA

Mint infused flaky bread.

135



BUTTER NAAN

Soft buttered bread.

125



GARLIC NAAN

Garlic infused bread.

145



CHUR CHUR NAAN

Crisp flaky bread with secret house made masala.

165



ALOO PYAZ KULCHA

Potato & onion masala stuffed bread.

165



CHEESE KULCHA

Cheese & pepper masala stuffed bread.

195



JACKFRUIT KULCHA

Jackfruit masala stuffed bread.

175



KEEMA KULCHA

Indian spiced lamb mince stuffed bread.

395

Hot, Soft, Classic



WESTERN BREAKFAST



TOAST WITH JAM/BUTTER

Slices of 3 bread pieces with choice of jam/butter.

155



OAT WITH MILK

Oats cooked in milk and garnish with nuts.

195



CHOICE OF CEREALS

Corn flakes/ Wheat flakes/ Choco with Milk.

195



PANCAKES

Flat cakes with maple syrup & whip cream.

225



PLAIN YOGURT

Rich creamy yogurt.

125



FRUIT YOGURT

Rich creamy fruity yogurt.

175



FRENCH TOAST

Pan fried egg cream emulsion-soaked bread toast with whip cream & maple syrup.

225



BUTTERED VEGETABLES

Pan tossed buttered exotic vegetables.

295

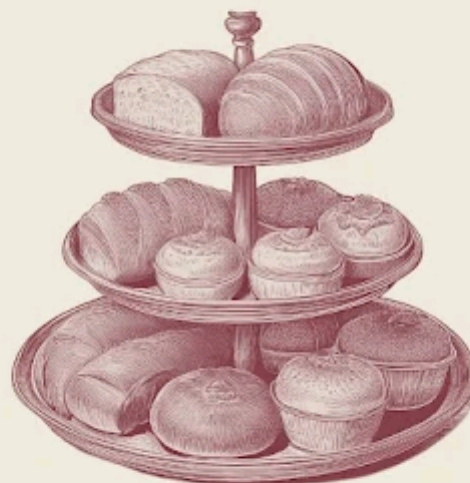


CUT FRUITS PLATTER

Papaya, pineapple, watermelon & apple.

295

Nutrient Packed Plates



The Breakfast Menu



BREAKFAST THAT IS PERFECT TO
WAKE UP YOUR TASTE BUDS

7AM TO 11AM



INDIAN BREAKFAST



POHA

Mustard seeds and curry leaves tempered flattened rice.

195



SUJI UPMA

Cream of semolina with assorted veggies.

195



PARATHA

Potato/cottage cheese /potato onion mix/cauliflower served with curd & pickles.

225



IDLI SAMBHAR

Steamed rice & lentils cake with south indian vegetable stew.

225



POORI BHAJI

Masala potato curry served with puffed wheat bread & pickle.

225



MASALA DOSA

Fermented rice & lentils crepes filled with potato filling, chutneys & vegetable stew.

245

Tastes Like Home



The Dining Menu



SPECIALLY HANDCRAFTED WITH
LOVE AND CULINARY EXPERTISE

11:30AM TO 11:30PM



SOUP BOWLS



CREAM OF TOMATO

Refreshing thyme infused rich creamy tomato soup.

365



ASIAN NOODLES SOUP

Asian herbs scented noodles soup with vegetables.

365



MAN-CHOW

Hot spicy Indo Chinese soup with veggies.

365



TOMATO DHANIYA KA SHORBA

Red chilies tempered coriander scented tomato broth.

365



ZUPPA DI FUNGHI

Thyme infused rich creamy mushroom soup.

385

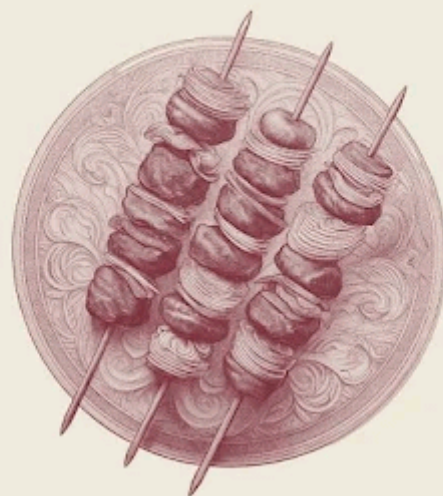
ADD ON'S

Chicken

125

Warm & Wholesome





INDIAN PLATES VEGETARIAN



SOYA TIKKA

Creamy chilli yogurt marinated soya chunks cooked in traditional oven.

445



BHARWA HARA BHARA KEBAB

Cheese and nuts stuffed vegetable kebab.

445



TANDOORI MALAI BROCCOLI

Rich cashew masala yogurt coated tandoor cooked broccoli.

455



TANDOORI MUSHROOM

Chilli yogurt marinated cheese stuffed mushroom.

465



PANEER KURKURE

Crispy flakes masala coated cottage cheese fingers.

485



PERI PERI PANEER TIKKA

Peri peri yogurt marinated cottage cheese steak served with house made dips.

485



MUSHROOM GALOUTI

Mouth melting local spiced smoked mushroom patty.

495



BHUTTE AUR KAJU KI SEEKH

Clay oven roasted healthy corn & cashew kebab.

495



DAHI KE KEBAB

Amaranth seeds crusted rich yogurt & cashew cream patty.

495

VEG KEBAB PLATTER

Dahi ke kebab, mushroom galouti, Bhutte aur kaju ki seekh & paneer kurkure.

1095

Charred to Perfection





VEG MANCHURIAN WITH PAN-FRIED NOODLES

495

Pan fried noodles topped with vegetable dumplings curry.



MUSHROOM RISOTTO

525

Italian arborio rice cooked with roasted mushroom puree & chunks.



THAI GREEN/ RED CURRY

525

Thai curry with Asian veggies served with jasmine rice.



BASIL CHICKEN NOODLES •

465

Basil infused chicken noodles with soya, chilli and spring onion.



SCHEZWAN CHICKEN MOMOS CURRY •

575

Our special fried chicken momos curry with jasmine rice.



PAN SEARED FISH •

625

Fish with chimichurri sauce, veggies, mustard potato quenelle.



CHICKEN PAILLARD •

625

Pounded fried chicken breast with fondant potato & buttered floret.



GRILLED PRAWN •

795

Lime herb marinated grilled prawn with roasted potato garlic mash and veggies.

Plated Global Comfort



FRIES, BURGER, ROLLS MANIA



FRENCH FRIES

Plain fries with himalayan salt mix.

245



PERI PERI FRIES

House made chilli spiced fries.

265



MEXICAN FRIES

Mexican spiced fries served with salsa.

285



CLASSIC VEGETABLE BURGER

Burger filled with vegetable patty, fresh lettuces, tomato and gherkins.

345



FALAFEL BURGER

Burger filled with chickpea patty, fresh lettuces, tomato and pickled veggies.

365



DOUBLE CHEESE BURGER

Double cheese layered burger with fresh lettuces, tomato and gherkins.

365



MEXICAN BURRITOS

Mexican wrap filled with exotic vegetable, fresh coriander and salsa.

365



PANEER KATHI ROLL

Roasted marinated cottage cheese wrap served with mint sauce.

385



CHICKEN GYROS •

Lebanese spiced marinated chicken wrap with fresh lettuce, onion & peppers.

445



BARBEQUE CHICKEN BURGER •

Barbeque sauce coated chicken burger with lettuce, tomato and gherkins.

445

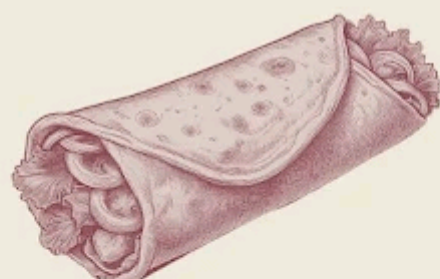


MUTTON KATHI ROLL •

Aromatic spiced mutton kebab filled wrap served with house made dips.

495

Stack. Bite. Repeat.



SIGNATURE EGGS



FRIED

Two eggs omelette.

175



BOILED

Two eggs preparation.

175



MASALA OMELETTE

Three eggs preparation with onion, tomato, fresh coriander & chilies.

245



SCRAMBLED EGGS

Three eggs preparation with onion, tomato, fresh coriander & chilies.

245



MUSHROOM OMELETTE

Three eggs omelette with mushroom & chopped parsley.

245



CHEESE OMELETTE

Loaded three eggs omelette with cheese.

265



Your Protein Stop

BEVERAGES



TEA

Assam Tea / Green Tea / Masala Tea

145



CHAACH

Sweet Buttermilk / Salty Buttermilk

225



HOT MILK | COLD MILK

Low Fat / Full Cream

225



HOT CHOCOLATE

Delicious hot steamed milk with addition of melted chocolate.

225



FRESH JUICE

Watermelon / Pineapple

245



FRESH BREWED COFFEE

Cappuccino / Espresso / Café Latte / Decaf

245



SMOOTHIE

Banana / Avocado

295



Quench That Thirst



SALADS



GARDEN GREEN SALAD

Fresh salad with cucumber, carrot, onion, tomato & lettuce.

225



THAI RAW PAPAYA

Thai chilli marinated raw papaya salad with peanut, green coriander and tomato.

395



RUSTIC CAESAR SALAD

Fresh romaine lettuce, caesar dressing, garlic croutons, sundried tomato.

395



WATERMELON FETA

Thyme lime marinated watermelon, crumble feta and fresh lettuce.

395



FATTOUSH SALAD

Refreshing lettuce based salad with tomatoes, cucumber, onion and pita crisp.

395

ADD ON'S

Chicken

125

Fresh. Crisp. Light.



LENTILS



DAL LEHSUNI TADKA

Garlic & cumin tempered yellow lentils garnish with fresh coriander.

475



DAL DHABA

Cumin chilli tempered mix lentils with onion tomato masala.

485



CHOLE MASALA

Slow cooked chickpeas in spinach puree and Indian masala.

485



AMCHOORI RAJMA

Whole spices tempered red kidney beans cooked with raw mango masala.

485



DAL MAKHANI

Overnight cooked black lentils with rich cream & butter emulsion.

525

Comfort in Bowls



INDIAN PLATES NON-VEGETARIAN



ANGARA MURGH TIKKA

Spicy chilli yogurt marinated tender chicken cooked in traditional oven.

525



MURGH MALAI TIKKA

Delicious cashew yogurt marinated chicken morsels cooked in clay oven.

525



FISH KASUNDI

Mustard and chilli yogurt marinated fish steak cooked in traditional oven.

545



PARDE WALA MUTTON SEEKH

Minced lamb kebab coated with aromatic bread served with house made dips.

595



MUTTON GALOUTI

Local grass-fed lamb patty, jodhpuri chillies, and house-made spices.

595



TANDOORI JHINGA

Mint and coriander yogurt marinated tandoori prawn.

895

NON VEG KEBAB PLATTER

Murgh malai tikka, angara murgh tikka, fish tikka, mutton galouti.

1395

Grill Meets Spice



ASIAN NIBBLES



SESAME HONEY CHILLI POTATO

Sesame sprinkled wok tossed honey chilli potato.

395



ASIAN SPRING ROLL

Asian spiced veggies roll served with thai chilli sauce & kimchi salsa.

395



CRISPY CORN NIBBLES

Crispy fried wok tossed corn kernel.

425



CHILLI MUSHROOM

Wok flip aromatic spiced marinated chilli mushroom.

445



CHILLI PANEER

Crispy chilli soya sauce coated cottage cheese cubes.

465



BASIL CHILLI CHICKEN •

Chili basil marinated crispy fried chicken.

525



Spice. Crunch. Sizzle.

**INDONESIAN CHICKEN SATAY •**

525

Thai curry & herb marinated chicken skewer.

**CHILLI PEPPER PRAWN •**

675

Spicy wok tossed chilli & pepper prawn.

WESTERN MUNCH**CHEESE GARLIC BREAD**

225

Garlic olive drizzle bread toast topped with garlic cheese cream.

**RUSTIC TOMATO OLIVE BRUSCHETTA**

285

Toasted sour dough bread topped with basil tomato olive mix.

**MASALA EGG BURJI ON TOAST**

295

Chilli oil drizzled crispy toast topped with curry leaves tempered masala egg burji.

**GRILLED VEGETABLE CHEESE SANDWICH**

295

Herb infused vegetable, mustard mayo spread sandwich.

**TOMATO & BOCCONCINI SANDWICH**

345

Rustic sour dough bread filled with marinated tomato, bocconcini & fresh lettuce.

**AVOCADO CROSTINI**

395

Garlic olive oil rubbed toast with avocado mash, tomato & fresh coriander.

**NACHO'S DELIGHT**

395

House-made nachos with avocado salsa, pico de gallo and jalapeno sour cream.

**JACK FRUIT TACOS**

395

Tortilla filled with mexican spiced jack fruit, corn & chillies.

**TURKISH FALAFEL**

425

Overnight soaked chickpeas & sesame seeds balls served with pita, pickle & dips.

**MEZZE PLATTER**

995

Flavourful Lebanese platter with falafel, fatayer, cheese cigar, pita, pickle & dips.

**CHICKEN TIKKA TACOS •**

525

House made tacos filled with clay oven cooked tender chicken & mexican dips.

**BATTER FRIED FISH FINGER •**

525

American style fish finger served with house salad and tartar sauce.

Plates with Passport

**INDONESIAN CHICKEN SATAY •**

525

Thai curry & herb marinated chicken skewer.

**CHILLI PEPPER PRAWN •**

675

Spicy wok tossed chilli & pepper prawn.

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Plates with Passport



INDIAN GRAVY - VEGETARIAN



AMCHOORI BHINDI DO PYAZA
Cumin tempered dry mango masala lady finger.

425



SUBZ DEEWANI HANDI
Traditional copper pot cooked Indian spiced assorted vegetable masala.

445



BHARWA DUM ALOO
Cheese and nuts stuffed potatoes cooked with spicy tomato cashew gravy.

445



TANDOORI PHOOL KA MAUSAM
Roasted marinated cauliflower and broccoli cooked with Indian spices.

465



MUSHROOM JALFREZI
Clay oven cooked marinated mushroom curry with pepper and onion.

465



BHUNA LEHSUNI PALAK PANEER
Roasted garlic tempered cottage cheese cooked in spinach gravy.

495



PANEER LABABDAR
Cottage cheese cubes cooked in rich tomato & onion masala.

495



PANEER TEEN MIRCHI
Three peppers tempered tangy & spicy cottage cheese curry.

495



PANEER TIKKA MASALA
Traditional oven cooked cottage cheese cooked with onion and tomato masala.

495



CAULIFLOWER & ASPARAGUS KOFTA CURRY
Exotic cauliflower & asparagus kofta curry with rich saffron cashew cream.

495



BURRATA TIKKA MAKHANI
Roasted chili yogurt marinated Burrata cheese cooked with cashew tomato gravy.

585

Masala-Soaked Magic



SWEET TALKS



GULAB JAMUN

Nuts filled cheese balls soaked in cardamom sugar syrup.

425



TIRAMISU

Italian classic dessert, sweet liquor, coffee syrup & mascarpone cheese.

495



CHOCOLATE CASSATA

Rich sponge chocolate cake, fudge sauce, choco bite & roasted cashew.

495



MANGO CHEESE CAKE

Crusty creamy rich mango vanilla filling cheese cake.

495



BROWNIE SIZZLER

Walnut brownie served on hot iron plate with vanilla ice cream.

495

BEAT THE HEAT WITH YOUR FAVOURITE ICE CREAMS

MINT CHOCOLATE | SHAHI GULAB | MANGO ALPHONSO



BLACK CURRENT | CHOCOLATE HAZELNUT | FRENCH VANILLA



ONE SCOOP

110

WAFFLE CONE

149

FRUIT PUNCH

199

WAFFLE NACHOS ICE CREAM

349

ICE CREAM SUNDAE

349

TIRAMISU CONE

349

BANANA SPLIT

349





RICE

	STEAM RICE Plain long grain steamed basmati rice.	245
	JEERA RICE Cumin tempered rice.	255
	PEA'S PULAO Flavoured rice with peas, cumin & fresh coriander.	265
	BURANI PULAO Pan tossed basmati rice with brown onion.	285
	VEGETABLE PULAO Cumin tempered assorted vegetable basmati rice.	325
	ASIAN VEGETABLE FRIED RICE Wok tossed vegetable fried rice.	345
	VEG DUM BIRYANI Pot roasted vegetable biryani infused with fresh mint and rose water.	485
	BASIL CHICKEN FRIED RICE • Roasted garlic infused chicken fried rice.	435
	MURGH DUM BIRYANI • Lucknowi specialty pot roasted chicken biryani.	595
	GHOST PUDINA BIRYANI • Aromatic mint infused lamb biryani.	675

Layered in Flavour



INDIAN GRAVY - NON-VEGETARIAN



DESI EGG CURRY

Comforting Indian dish of boiled egg simmered in a spicy onion tomato gravy.

495



HOME STYLE CHICKEN CURRY

Home style chicken curry cooked with Indian spices.

565



BUTTER CHICKEN 'E' KHAS

Marinated chicken tandoori morsels cooked with rich tomato pepper cashew gravy.

585



MURGH TIKKA MASALA

Chili yogurt marinated tandoori chicken cooked in tomato onion masala.

585



MEEN MOILEE

Traditional kerala style fish tempered with curry leaves and south Indian masala.

595



LAAL MAAS

Traditional Rajasthan spicy lamb curry.

745



JHINGA TIKKA MASALA

Clay oven cooked prawn & house made Indian masala curry.

795



Rich Desi Curries

CULINARY TREASURES (FROM WEST TO EAST)



HAKKA NOODLES

Wok tossed Asian vegetable noodles.

345



65 CHILLI GARLIC NOODLES

Asian noodles with red chillies, roasted garlic and secret spice.

365



UDOON NOODLES WITH LAO GAN MA SAUCE

Udon noodles cooked with spicy Korean sauce.

445



STIR FRIED VEGETABLE

Wok tossed exotic Asian vegetable cooked with garlic wine sauce.

465



VEGETABLE AU GRATIN

Creamy exotic baked vegetable dish served with garlic bread.

485

