

BREAKFAST

Served between 0630 hrs to 1030 hrs



Shakun Wellness Breakfast

450

Choice of freshly squeezed fruit juice or sliced seasonal fruits
Choice of Cereal Corn Flakes/ Wheat flakes/ Special Kellogg's/ Muesli
With Hot or Cold skimmed Milk or low fat yoghurt
Whole grain bread rolls
Grilled tomatoes with steamed vegetables
Green tea/ decaffeinated coffee

Indian Breakfast

450

Freshly squeezed fruit juice or lassi (sweet, salted or plain)
Idli, Dosa or Uttapam (plain, onion or masala) served with
Coconut Chutney & Sambhar
Puri bhaji or stuffed purantha
Masala Tea or Coffee

American Breakfast

550

Freshly squeezed fruit juice or sliced fruit
Choice of Cereal- Corn Flakes/ Wheat Flakes/ Special Kellogg's/ Choco or Muesli
Pancakes served with maple syrup, honey and grilled banana
Grilled tomato & Hash browns
Basket of fresh morning bakeries, Croissant, Muffins, Danish, Pastries or Toast
Tea or Coffee

A LA CARTE SELECTION

Bircher Muesli

180

Oat meal preparation with yoghurt, fresh apples, nuts and cream

Oat Meal Porridge

200

With caramelized banana, almond flakes and demerara Sugar

Seasonal Fresh Fruit Platter

230

Served with lemon and mint

Selection of Breakfast Cereals

180

Corn flakes, Wheat Flakes, Choco, Honey Loops, Muesli,
Special Kellogg's served with hot or cold milk

INDIAN

Idli

160

Served with sambhar, tomato and coconut chutney

Dosa

160

Plain / Masala

Served with sambhar, tomato and coconut chutney

Uttapam

160

Plain / Onion / Masala

Served with Sambhar, tomato and coconut chutney

PIZZAS

Pizza Margherita	350
<i>Classic tomato pizza with basil and oregano</i>	
Pizza Primavera	350
<i>Medley of vegetables, bell pepper, onion, mushroom, corn and chilly</i>	
Pizza Quattro Formaggi	425
<i>Pizza with four cheeses, cheddar, mozzarella, gorgonzola and goat cheese</i>	
Indian Pizza	325
<i>Topped with tandoori Paneer tikka, onions, capsicums and fresh coriander</i>	

PASTA & RISOTTO

Arrabiata	320
<i>Spicy tomato sauce flavored with garlic and basil</i>	
Choice of pasta	
<i>Penne Spaghetti Fusilli Rigatoni Whole wheat Penne</i>	
Al Pesto	390
<i>Classic Italian sauces made from basil, pine nut, parmesan, garlic and olive oil</i>	
Choice of pasta	
<i>Penne Spaghetti Fusilli Rigatoni Whole Wheat Penne</i>	
Aglio Olio	350
<i>Sauce flavored with garlic, olive oil and parmesan cheese</i>	
Choice of pasta	
<i>Penne Spaghetti Fusilli Rigatoni Whole Wheat Penne</i>	
Risotto Verdure	425
<i>Arborio cooked slowly with garden vegetables, finished with parmesan cheese and fresh basil</i>	

Cheese Chilly Toast	250
<i>Chopped onion, tomato, green chilly with two types of cheese on toasted bread</i>	
Beetroot and Potato Tikki	280
<i>Roast beetroot and potato tikki spiced with ginger and chilly served with two types of chutney</i>	
Makaj Kurkure	325
<i>Crisp fried homemade rolls stuffed with mashed corn and cream cheese served with mint chutney</i>	
Lasooni Khumb	280
<i>Button mushrooms stuffed with onion and Indian spices cooked in tandoor</i>	
Paneer Ke Sule	325
<i>Cottage cheese marinated with Rasamdhani spices cooked in tandoor</i>	
Chilly Paneer Dry	310
<i>Deep fried cottage cheese cubes in dry chilly sauce</i>	
Dahi Ke Kebab	260
<i>Hang curd dumplings marinated with spices deep fried to a golden finish</i>	

SANDWICHES & BURGERS

 Shakun Club Sandwich	280
<i>Triple decker sandwich with exotic grilled vegetables and slices of cheese</i>	
Choice of Sandwich	175
<i>Grilled/Panini Toasted Served with grilled vegetables and cheese</i>	
Fusion Sandwich	325
<i>Layer of tandoori paneer tikka with mint mayo</i>	
Grilled Panini Sandwich	350
<i>Served with ripe tomatoes balsamic glazed onion, arugula and cheese</i>	
Caprese Sandwich	350
<i>Marinated bocconcini with tomatoes and basil pesto in garlic rubbed ciabatta</i>	
Vegetable Burger	180
<i>Grilled cheddar and vegetable patties with fresh tomatoes</i>	
Hyderabad Frankie	320
<i>Paneer khurchani wrapped in rumsali roti</i>	

CONTINENTAL MEALS

Vegetable Lasagna	430
<i>Pasta sheets layered with garden vegetables and creamy Italian sauce baked with cheese</i>	
Mushroom Ragout	400
<i>Assorted mushrooms in cream served with grilled polenta</i>	
Cannelloni	400
<i>Spinach and ricotta filled with tangy sauce</i>	
Cottage cheese & Veg Tian	400
<i>Tower of grilled cottage cheese and bell peppers, apple, onion and tomatoes</i>	

LUNCH & DINNER

Served from 12:30 Noon to 15:00 hrs and
19:30 hrs to 23:00 hrs

SOUP

Cream of	180
<i>Tomato / Mushrooms / Broccoli</i>	
Hot & Sour	180
<i>Vegetable thick Soup flavoured with soy and sesame oil</i>	
Won Ton Soup	180
<i>Clear soup with stuffed dumpling</i>	
Lasooni Ark Shorba	180
<i>Garlic Infused tomato soup</i>	
Multani Shorba	180
<i>Lentil and rice stick with Indian spices</i>	

SALADS

 Chef's Caesar Salad	300
<i>Iceberg lettuce with parmesan shavings, garlic croutons tossed in chef's Signature Caesar dressing</i>	
Greek Salad	300
<i>Hand-picked greens with crumbly feta, olives, tomato and peppers, red onion drizzled with extra virgin olive oil</i>	
Tomato and Mozzarella Capers	375
<i>Mozzarella marinated with oregano and olive oil served with roasted tomato tomatoes and arugula</i>	
Garden Green Salad	275
<i>Seasonal garden fresh greens</i>	
Mediterranean Salad	300
<i>Bell peppers, onions, cucumber, cherry tomatoes, assorted lettuce served with herbed lemon dressing, olives and goat cheese.</i>	

STARTERS

Bruschetta	375
<i>Tomato / Mushroom / Olives Garlic rubbed baguette served with choice of marinated tomatoes, mushrooms or olives</i>	
 Maan Farang	350
<i>Crispy potato wedges ask tossed with spicy paste, basil and scallions</i>	
Vegetable Spring Roll	280
<i>Deep fried paper thin flour sheet rolled with vegetables served with sweet chilly sauce</i>	
Spicy Nachos	250
<i>A traditional Mexican dish, Tortilla chips covered with cheese and jalapeno peppers</i>	

Kanda Poha	160
<i>Flattened rice tempered with green chilies, mustard and garden picked curry leaves</i>	
Poori Bhaji with Pickle	160
<i>Deep fried whole wheat Indian bread with thick potato curry and pickle</i>	
Stuffed Tawa Parantha	160
<i>Choice stuffing from Aloo Paneer Gobi Cheese served with homemade yoghurt and pickle</i>	

BEVERAGES

Hot Beverages	
Choice of Tea	125
<i>Darjeeling/ Assam/ Camomile/ Peppermint/ Jasmine/ English breakfast/ Earl Grey/ Green/ Ready Made/ Masala Tea</i>	
Coffee	125
Hot Chocolate	125
Bournvita	125
Aerated Beverages/Juices/Shakes	
Choice of Shakes	175
<i>Mango/Strawberry/Vanilla/Banana</i>	
Choice of Lassi	150
<i>Sweet/Salted</i>	
Cold-Coffee	175
Seasonal Fresh Fruits Juices	175
<i>Pineapple / Orange / Watermelon / Sweet lime</i>	
Fresh Lime Soda	150
<i>Sweet/Salted</i>	
Aerated Beverage	150
Red Bull	180
Tonic Water	180
Mineral Water	80
Ginger-Ale	150
Sparkling water	150

24 Hours

APPETIZERS & SALADS

-  **Chef's Caesar salad** 300
*Iceberg lettuce with parmesan shavings,
garlic croutons tossed in chef's Signature Caesar dressing.*
- Mediterranean Salad** 300
*Bell peppers, onions, cucumber, cherry tomatoes, assorted lettuce
served with herbed lemon dressing, olives and goat cheese.*
- Spicy Nachos** 280
*A traditional Mexican dish, Tortilla chips covered with cheese
and jalapeno peppers*

SANDWICHES & BURGERS

-  **Shakun Club Sandwich** 300
Triple decker sandwich with exotic grilled vegetables and slices of cheese
- Vegetable Burger** 180
Fried vegetable patty, tomato, cucumber, cheddar cheese and vegetable coleslaw
- Sub Sandwich** 180
Served with Lettuce, mustard mayo, vegetables, roasted bell peppers and cheese.

MAIN COURSE

- Subz Kalonji** 280
Assorted vegetables cooked in rich onion and tomato gravy tempered with kalonji
- Paneer Makhani** 380
A tangy cottage cheese preparation in rich tomato gravy
- Aloo Matar Gobhi** 280
*Lightly spiced potatoes, green peas and cauliflowers,
tempered with cumin and turmeric.*
-  **Dal Shakun** 380
Black lentil and kidney beans simmered with butter and cream.
- Pav Bhaji** 200
*Mumbai specialty preparation of potatoes cooked with spices and butter,
served with homemade Pav*

RICE & BREADS



Subz Chilman Biryani (Served with Raita) 300

Long grain rice dum cooked with saffron and vegetables

Rice/Pulao 280

Jeera | Onion | Green Peas | Vegetables | Gatta

Steamed Rice 200

Roti 40

Plain | Butter | Missi | Khasta

GRAND INDIAN SELECTION

Subz Kalonji 280

Assorted vegetables cooked in rich onion and tomato gravy tempered with kalonji

Sunhare moti 325

American corn kernels and spinach, spiked with selected Indian spices

Paneer Khatta Pyaaz 380

A tangy cottage cheese preparation finished with pickled onions

Badshahi Bharta 280

Roasted brinjals cooked with tangy onion tomato base gravy

Mushroom Matar Makhana 320

Fresh button mushroom, foxnut and green peas in yellow gravy

Jeera Aloo 230

Boiled potatoes tempered with cumin and asafoetida

Dal Tadka 330

Yellow lentils freshly tempered with garlic, onions and tomatoes



Dal Shakun 380

Black lentil and kidney beans simmered with butter and cream

Naan 70
Plain | Butter | Garlic | Cheese

Parantha 70
Choice of Laccha | Pudina

Stuffed Tandoori Kulcha / Parantha 100
Aloo | Paneer | Gobi | Peshawari | Cheese

DESSERTS

 **Pears Lime Charlottes with Lime Cigar Biscuits** 350
Pears poached in wine served with lime and cigar biscuits

Chocolate Mocha Tart with Espresso Ice Cream 400
Home made tarts filled with chocolate mocha

 **Shakun Crème Brûlée** 380
All time favorite crème brûlée flavored with ginger and lemon grass

American Brownie 300
A flat baked fudgy cake includes walnut and chocolate fondue

Macaroon Flavored Chocolate Mousse 300
Served with glazed cherry compote

Ice Cream 220
Choose anyone
Vanilla | Chocolate | Strawberry | Butter Scotch

 **Badam Halwa** 300
Traditional Indian sweet made from almonds

Gulab Jamun 230
Deep fried chena dumpling dipped in rose flavored syrup

Kesari Angoori Rasmalai 300
Chena dumpling Served in rich condensed saffron milk

RAJASTHANI CLASSIC

Govind Gatta Curry 280

Gram flour dumplings simmered in a yoghurt based gravy.

Shekhawati Ker Sangri 280

A traditional Rajasthani dish of beans and berries tempered with panchpuran Indian tangy spices and yoghurt.

Pyaz aur Boondi ki Kadhi 280

A specialty from Jodhpur, onions and boondi gently simmered in a gram flour and buttermilk stew lightly spiced.

Dal Panchratni 330

Combination of five lentils tempered with cumin and tomato.

ASIAN DIARY



Stuffed Eggplant Mongolian Style 350

Egg Plant stuffed with vegetables and served in Mongolian style sauce.

Veg Dumpling Chilly Soya 320

Vegetables dumpling tossed in chilly Soya Sauce.

Stir Fry Asian Greens 350

Seasonal Asian vegetables tossed with garlic and celery.

Stir Fry Vegetables 300

Choice of Sauces

Sichuan | Black Pepper | Hot Garlic | Chilly Soya

Cottage Cheese 325

In Choice of Sauce

Sichuan | Black Pepper | Hot Garlic | Chilly Soya

Thai Green / Red Curry 400

A Classic Thai Curry blended with kaffir lime, galangal, coriander roots, lemongrass, coconut milk and vegetables.

Kung Pao Vegetable 450

Vegetable with dry red chilly Chinese wine and cashewnuts served with steam rice.

Fried Rice 280

Mushroom | Wok Tossed | Corn | Vegetable

Noodles 280

Singaporean | Wok Tossed | Pad Thai