

Culinary Escapade

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ALL DAY BREAKFAST

Merry Berry “Smoothie” Bowl Coco Chia Granola Sesame Dried Cranberry Blueberry Compote	 	495
Mediterranean Hummus On Toast Sourdough Avocado Cucumber Semi Dried Cherry Tomatoes		795
French Toast “A La Mode” Country Brioche Seasonal Fruits Spiced Honey		795
Hot Maple Burrata Banana Bread Stewed Dry Fruits Goji Nuts	 	795
The White And Fluffy Folded Egg Feta Jalapeño Spinach Forest Mushroom Garlic		895
Crisp Egg And Hash Arrabbiata Wilted Spinach Béarnaise		895
Croque Madame (Contains Pork) Smoked Ham Emmenthal Mornay Sunny Side Up Tomato Herb Salsa		895
Eggs “Benny” Over Baguette (Contains Pork) Garlic Bread Loaf Crispy Bacon Hollandaise Three Poached Eggs		895

INTERNATIONAL SALADS AND APPETIZERS

Raw Sliced Asparagus Cucumber Garden Peas Ricotta Tahini		995
Chilli Garlic Lotus Root Sesame Seeds Spring Onions	 	995
Burrata Cheese Basil Pesto Pickled Cherry Tomatoes Leafy Greens Balsamic Caviar		995
Charred Avocado (Vegan) Millets Mandarin Orange Garden Greens Semi Dried Plum Tomato		995
Edamame And Goji (Vegan) Broccoli Pickled Almonds Asparagus Citrus Dressing	 	995
Mezze Hummus Baba Ghanoush Muhammara Dolmas Olives Tabbouleh Grilled Pita Lavash	 	995
Melting Focaccia Cheddar Mozzarella Chilli Peppers Crisps		995
Prawn On Skewers Garlic Chardonnay Salsa Vierge		1195
Classic Caesar (Contains Pork) Parmigiano Bacon Romaine Anchovy Croutons		1095
Smoked Chicken Mesclun Grilled Peppers Olives Cashew Dressing	 	1095
Five Spiced Chicken Black Pepper Garlic Soy		1095

 Vegetarian  Egg, meat or seafood  Nuts

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INDIAN APPETIZERS

Dahi Kebab Aam Chunda Semolina Yoghurt			995
Matar Ki Galouti Almond Crust Green Peas Aromatics			995
Paneer Mathania Tikka Cottage Cheese Red Chilli Paste Bell Peppers Mint Chutney			995
Mushroom Pepper Fry Coconut Chilli Curry Leaves			995
Malai Broccoli Yoghurt Marinade Cheese Cardamom Spice Blend			995
Tilwale Aloo Potatoes Yoghurt Reduced Milk Nuts Sesame			995
Nimbu Tawa Macchli Masala Lime Coriander			1295
Bailey's Murgh Malai Chicken Morsels Yoghurt Cheese Truffle Oil			1195
Gosht Ki Shami Mint Sable Young Papaya Murabba Foxnut Crumble			1295
Lamb Ghee Roast Onions Spice Blend Chilli			1295
Kebab Platter			
Vegetarian Malai Broccoli Paneer Mathania Tikka Green Galouti Cakes Tilwale Aloo			1395
Meat Fish Nimbu Tawa Macchli Chicken Tikka Bailey's Murgh Malai Gosht Ki Shami			1595

 Vegetarian  Egg, meat or seafood  Nuts

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INDIAN STREET FOOD

Papdi Chaat

Crisp Cracker | Spiced Potatoes | Sweet Yoghurt | Chutneys



795

Dahi Bhalla

Lentil Dumpling | Sweet Curd | Tamarind Chutney | Dry Spiced Mix



795

Pakorras

Fritters | Cottage Cheese | Potato | Onion | Capsicum



795

Mirchi Vada

Green Chilli | Potato Masala | Chickpea Flour Batter



795

Kathi Rolls

Soft Tortilla | Bell Peppers | Kasundi Mustard | Chilli

Cottage Cheese



995

Chicken Tikka



1095

SOUPS

Broccoli And Almond

Almond Flakes | Capers | Nutmeg



495

Minestrone

Parmigiano | Macaroni | Garden Vegetables | Basil Oil



495

Cappuccino Di Funghi

Mushroom Dust | Truffle Espuma | Shiitake Flakes



495

Sweetcorn And Vegetable

Scallion



495

Bajre Ka Shorba

Millet Broth | Roasted Poppadums | Spicy Garlic Spread | Brown Onion



495

Makai Ki Raab

Yoghurt Corn Broth | Crisps | Red Chilli Pickle | Clarified Butter



495



Vegetarian



Egg, meat or seafood



Nuts

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SANDWICHES AND BURGERS

Grilled Vegetables Panini Tomato Pesto Mozzarella Basil Flat Bread	 	1095
Grilled “Bombay” Sandwich Sliced Potatoes Onion Tomato Capsicum Beet Cheese		1095
Wholegrain Aloo Tikki Burger Millet Barley Black Rice Sliced Onion Cheese Iceberg		1095
Smoked Barbeque Chicken Ciabatta Green Apple Slaw Jalapeno Chilli Cheese Potato Wedges		1195
The Club Sandwich (Contains Pork) Chicken Bacon Fried Egg Tomato Fries		1295
Panko Chicken Fillet Burger Breaded Chicken Matured Cheddar Spicy Mayo Fries		1295
Mediterranean Lamb Burger Hummus Lettuce Tomato Capsicum Feta Kalamata Olives Mint Labneh		1395

PASTA

Tagliatelle A La Grecque Cherry Tomatoes Kalamata Wilted Greens Crumbled Feta		1095
Ravioli Al Formaggio Spinach Tomato Fondue Parmigiano		1095
Casarecce Con Pollo Chicken Basil Pesto Cream Olive Oil	 	1195
Conchiglioni Puttanesca Prawns Tomato Olives Capers Chilli Peppers		1395
Linguini Carbonara (Contains Pork) Bacon Egg Yolk Cream Parmigiano		1295
Lamb Bolognese House Made Papardelle Merlot Parmigiano		1395

RISSOTO

Verde Asparagus Green Pea Parmesan Basil	 	1095
Chicken And Charred Corn Merlot Parmesan Saffron		1295

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PIZZA

Classic Margherita Mozzarella Plum Tomatoes Basil		1095
Pizza Verde Bocconcini, Rucola, Basil Pesto	 	1095
Quattro Formaggi Parmesan Gorgonzola Raclette Mozzarella		1095
Chicken Tikka Red Onions Makhani Sauce Capsicum	 	1295
Pepperoni Sliced Pepperoni Olives Bell Peppers		1295

INTERNATIONAL MAINS

Roesti Potato Beet Carrot Onion Mushroom Ragout		1095
Zuchini And Artichoke (Vegan) Gremolata Jalapeno Chickpea Tomato Cassoulet		1095
Oven Baked River Sole Pumpkin Puree Tomatoes Olives Capers Bell Peppers		1395
Pan Seared Pacific Salmon Citrus Butter Sauce Root Vegetable Hash Asparagus		2195
Herb Roast Chicken Mushroom Fricassee Sautéed Spinach Baby Carrot Balsamic Jus		1295
Pollo Alla Parmigiana Crumbed Chicken Tomato Sofrito Greens Mozzarella		1295
Herb Crusted New Zealand Lamb Loin Potato Mille Feuille Edamame Mint Puree Red Wine Jus		2495

 Vegetarian  Egg, meat or seafood  Nuts

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ASIAN MAINS

Stir Fried Vegetables Black Bean Garlic Scallion		1095
Steamed Silken Tofu (Vegan) Bok Choy Edamame Asparagus Thai Herb Broth Chilli		1095
String Beans Edamame Chilli Garlic Sesame		1095
Steamed River Sole Spicy Thai Herb Broth Bok Choy Edamame Asparagus		1295
Sweet And Sour River Sole Onions Bell Peppers Garlic		1295
Schezwan Prawns Chilli Paste Garlic Spring Onion		1495
Sliced Chicken Black Pepper Garlic Soy		1295
Thai Curry Choice Of Red Or Green Curry With Jasmine Rice		
Vegetable		1095
Prawn		1495
Chicken		1295
Stir Fried Noodles Soy Ginger Scallion		
Vegetable		795
Prawn		995
Chicken And Egg		895
Wok Fried Rice Soy Ginger Scallion		
Vegetable		795
Prawn		995
Chicken And Egg		895

 Vegetarian  Egg, meat or seafood  Nuts

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INDIAN MAINS

Gobhi Methi Matar Onion Tomato Masala Dried Fenugreek Leaves		995
Bhindi Masala Onion Tomato Spice Blend		995
Aloo Jeera Cumin Seeds Asafoetida Coriander		995
Subz Handi Vegetables Nuts Spice Blend	 	995
Spinach Ricotta Kofta Saffron Pukhtan Sauce Nuts Khoya	 	1025
Paneer Butter Masala Cottage Cheese Cashew Spices Cream	 	1095
Saag Burrata Fenugreek Powder Spinach Garlic Confit		1095
Malabar River Sole Onion Tomato Chilli Tamarind Coconut Milk		1295
Murgh Curry On The Bone Chicken Rustic Spice Blend		1295
Butter Chicken Murgh Tikka Tomato Cardamom Sauce Spices Double Cream		1295
Bhuna Gosht Lamb Dried Fenugreek Leaves		1395

SIDES

Dal Tadka Yellow Lentil Garlic Chillies Spices		695
Dal Makhani Black Lentil Dried Fenugreek Leaves Butter		695

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REGIONAL SPECIALITY

Dal Panchmel Five Lentils Asafoetida Chilli Clarified Butter		795
Panchmel Sabji Wild Melon Cluster Bean Beans Seasonal Greens		995
Gulab Jamun Subzi Reduced Milk Dumpling Tomato Emulsion Clarified Butter Spices		995
Mangodi Palak Lentil Dumpling Spinach Sauce Cumin		995
Govind Gatta Chickpea Flour Dumpling Nuts Raisins Yoghurt Sauce	 	1025
Paneer Aur Papad Cottage Cheese Poppadums Yoghurt		1025
Ker Sangri Dried Indian Jujube Berries Yoghurt Dried Straw Beans Chilli		1025
Dal Baati Dal Panchmel Bafla Baati Dhungar Chaas Gud Ghee Lassan Chutney Mukka Pyaaz Mirch Ke Tipore Choorma	 	1225
Banjara Murgh Chicken On The Bone Aromatic Spices		1295
Dhungar Laal Maas Spring Lamb Mathania Chillies Cloves		1395
Maas Baati Laal Maas Bafla Baati Dhungar Chaas Gud Ghee Lassan Ki Chutney Mukka Pyaaz Mirch Ke Tipore Choorma	 	1495
Vegetarian Thali - (Please Allow 45 Minutes Of Preparation Time) Paneer Ke Soole Gulab Jamun Subzi Chakki Masala Panchmel Sabji Dal Mewari Ker Sanghri Gatta Pulao Dhungar Chaas Boondi Raita Bajre Ki Roti Makkai Roti Gud Mukka Pyaaz Lassan Mirch Chutney Ghee Bafla Baati Mirch Tipore Choorma	 	1795
Meat And Seafood Thali - (Please Allow 45 Minutes Of Preparation Time) Murgh Ke Soole Tawa Machhli Laal Maas Banjara Murgh Dal Mewari Ker Sanghri Jodhpuri Pulao Dhungar Chaas Boondi Raita Bajre Ki Roti Makkai Roti Gud Mukka Pyaaz Lassan Mirch Chutney Ghee Bafla Baati Mirch Tipore Choorma	 	1995

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GRAINS

Jodhpuri Gatta Pulao		795
Spicy Rice Pilaf Chickpea Flour Dumplings		
Zaffrani Subz Dum Biryani	 	1095
Basmati Saffron Vegetables Spices Raita		
Murgh Dum Biryani	 	1295
Basmati Chicken On The Bone Chilli Raita		
Kachhe Gosht Ki Biryani	 	1395
Basmati Lamb On The Bone Chilli Raita		
Vegetable Khichdi		795
Pulses Rice Porridge Vegetables Cumin Clarified Butter		
Unpolished Brown Rice		395
Steamed Basmati Rice		395

INDIAN BREADS

Butter Naan		250
Missi Roti		250
Tandoori Roti		250
Laccha Paratha		250
Masala Kulcha		250
Tawa Paratha		250
Bajre Ki Roti		250
Quinoa Phulka (Gluten Free)		250

 Vegetarian  Egg, meat or seafood  Nuts

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DESSERTS

Ice Cream “Sando” Cocoa Dust Warm Chocolate Sauce		495
Chocolate Marquise (Vegan And Sugar Free) Dark Chocolate Raspberry Sauce		495
Almond And Chocolate Praline Ice Cream Dulce Sauce Chocolate Jelly	 	495
Caramello Cheese Cake Hazelnut Crumble Toffee Popcorn 24 Carat Gold	 	495
Banoffee Split Caramelised Bananas Honey Comb Nuts Ice Cream	 	495
Loaded Berry Sundae Blueberry Compote Mix Berry Sauce Dried Cranberry Chia Nuts Crunchy Muesli Ice Cream	 	495
Rabdi Jamun Reduced Milk Dumpling Saffron Pistachio	 	495
Rasmalai Cottage Cheese Saffron Milk Nuts	 	495
Paan Ice Cream Betel Leaf		495
Mandarin Crème Brûlée Lemon Curd Shortbread Mandarin Orange		495

BREAKFAST BUFFET: 7.00 a.m. To 10.30 a.m. (à la carte until 11.00 a.m)	1595
LUNCH: 12.30 p.m. To 3.00 p.m. (à la carte Buffet)	1695
DINNER: 7.00 p.m. To 10.30 p.m. (à la carte Buffet)	1895
Tandoor Selections Available From 12.30 p.m. To 3.00 p.m. And 7.00 p.m. To 11.00 p.m.	

 Vegetarian  Egg, meat or seafood  Nuts

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INDEX

ALLERGENS & NUTRITIONAL INFORMATION

For your reference, we have used the following icons to identify specific ingredients in our menu.
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All food is cooked in refined sunflower oil, olive oil or butter

 Gluten	 Pork	 Egg	 Sulphite
 Alcohol	 Nuts	 Shellfish	 Milk & milk products
 Egg, meat or seafood	 Vegetarian	 Fish & fish products	 Soyabeans & their products

ALL DAY BREAKFAST

PAGE 01

Merry Berry "Smoothie" Bowl

260 Kcal | 205g



Mediterranean Hummus On Toast

376 Kcal | 200g



French Toast "A La Mode"

388 Kcal | 210g



Hot Maple Buratta

288 Kcal | 196g



The White And Fluffy Folded Egg

168 Kcal | 188g



Crispy Egg And Hash

394 Kcal | 196g



Croque Madame

564 Kcal | 188



Eggs "Benny" Over Baguette

528 Kcal | 236g



INTERNATIONAL SALADS AND APPETIZERS

PAGE 01

Raw

288 Kcal | 196g



Chili Garlic Lotus Root

479 Kcal | 184g



Burrata Cheese

316 Kcal | 185g



Charred Avocado (Vegan)

288 Kcal | 175g

Edamame And Goji (Vegan)

185 Kcal | 184g



Mezze

466 Kcal | 200g



Melting Focaccia

561 Kcal | 190g



Prawn On Skewers

499 Kcal | 200g



Classic Caesar

561 Kcal | 190g



Smoked Chicken

499 Kcal | 185g



Five Spice Chicken

385 Kcal | 199g



INDIAN APPETIZERS

PAGE 02

Dahi Kebab

477 Kcal | 150g



Matar Ki Galouti

421 Kcal | 160g



Paneer Mathania Tikka

286 Kcal | 190g



Mushroom Pepper Fry

216 Kcal | 160g



Malai Broccoli

244 Kcal | 190g



Tilwale Aloo
280 Kcal | 196g



Nimbu Tawa Macchli
380 Kcal | 150g



Bailey's Murgh Malai
485 Kcal | 180g



Gosht Ki Shami
895 Kcal | 211g



Lamb Ghee Roast
396 Kcal | 168g



Kebab Platter (Serves Two)

Vegetarian
594 Kcal | 220g



Meat & Fish
598 Kcal | 241g



INDIAN STREET FOOD

PAGE 03

Papdi Chaat
246 Kcal | 190g



Dahi Bhalla
189 Kcal | 196g



Pakoraa
385 Kcal | 190g



Mirchi Vada
396 Kcal | 190g



Cottage Cheese Kathi Rolls
294 Kcal | 183g



Chicken Tikka Kathi Rolls
414 Kcal | 191g



SOUPS

PAGE 03

Broccoli And Almond
188 Kcal | 167g



Minestrone
194 Kcal | 162g



Cappuccino Di Funghi
204 Kcal | 160g



Sweetcorn And Vegetable (Vegan)
373 Kcal | 130g



Bajre Ka Shorba
327 Kcal | 160g



Makai Ki Raab
190 Kcal | 160g



SANDWICHES AND BURGERS

PAGE 04

Grilled Vegetables Panini
489 Kcal | 220g



Grilled "Bombay" Sandwich
489 Kcal | 220g



Wholegrain Aloo Tikki Burger
585 Kcal | 271g



Smoked Barbeque Chicken Ciabatta
564 Kcal | 316g



The Club Sandwich
586 Kcal | 330g



Panko Chicken Fillet Burger
578 Kcal | 330g



Mediterranean Lamb Burger
612 Kcal | 321g



PASTA

PAGE 04

Tagliatelle A La Greek
551 Kcal | 199g



Ravioli Al Formaggio
850 Kcal | 220g



Casarecce Con Pollo
458 Kcal | 200g



Conchiglioni Puttanesca
825 Kcal | 239g



Linguini Carbonara
990 Kcal | 210g



Lamb Bolognese
1105 Kcal | 230g



Risotto

Page 04

Verde
347 Kcal | 200g



Chicken And Charred Corn
545 Kcal | 200g



PIZZA

Classic Margherita

1317 Kcal | 346g



Pizza Verde

1228 Kcal | 280g



Quattro Formaggi

1213 Kcal | 345g



Chicken Tikka

1321 Kcal | 325g



Pepperoni

1428 Kcal | 325g



INTERNATIONAL MAINS

Roesti

210 Kcal | 210g



Zucchini And Artichoke (Vegan)

420 Kcal | 240g



Oven Baked River Sole

450 Kcal | 210g



Pan Seared Pacific Salmon

500 Kcal | 240g



Herb Roast Chicken

675 Kcal | 234g



Pollo Alla Parmigiana

650 Kcal | 234g



Herb Crusted New Zealand Lamb Loin

680 Kcal | 240g



ASIAN MAINS

Stir Fried Vegetables

419 Kcal | 350g



Steamed Silken Tofu (Vegan)

549 Kcal | 220g



String Beans & Edamame

549 Kcal | 220g



Steamed River Sole

549 Kcal | 220g



Sweet And Sour River Sole

549 Kcal | 220g



PAGE 05

Schezwan Prawns

549 Kcal | 220g



Sliced Chicken

549 Kcal | 220g



Thai Curry

Choice Of Red Or Green Curry With Jasmine Rice

Vegetables

280 Kcal | 250g



Prawn

300 Kcal | 250g



Chicken

320 Kcal | 250g



Stir Fried Noodles

Soy | Ginger | Scallion

Vegetables

679 Kcal | 250g



Prawn

694 Kcal | 250g



Chicken And Egg

819 Kcal | 250g



Wok Fried Rice

Soy | Ginger | Scallion

Vegetables

679 Kcal | 250g



Prawn

694 Kcal | 250g



Chicken And Egg

819 Kcal | 250g



INDIAN MAINS

Gobhi Methi Matar

194 Kcal | 350g



Bhindi Masala

200 Kcal | 350g



Aloo Jeera

190 Kcal | 350g



Subz Handi

419 Kcal | 350g



Spinach Ricotta Kofta

420 Kcal | 350g



PAGE 07

Paneer Butter Masala

635 Kcal | 350g



Saag Buratta

640 Kcal | 350g



Malabar River Sole

244 Kcal | 350g



Murgh Curry

420 Kcal | 410g



Butter Chicken

500 Kcal | 336g



Bhuna Gosht

453 Kcal | 350g



SIDES

PAGE 07

Dal Tadka

190 Kcal | 350g



Dal Makhani

280 Kcal | 350g



REGIONAL SPECIALITY

PAGE 08

Dal Panchmel

220 Kcal | 350g



Panchmela Sabji

220 Kcal | 350g



Gulab Jamun Subzi

420 Kcal | 350g



Mangodi Palak

220 Kcal | 350g



Govind Gatta

250 Kcal | 350g



Paneer Aur Papad

380 Kcal | 350g



Ker Sangri

190 Kcal | 350g



Dal Baati

950 Kcal | 550g



Thali Shakahari

1295 Kcal | 611g



Banjara Murgh

400 Kcal | 350g



Dhungar Laal Maas

480 Kcal | 350g



Maas Baati

1000 Kcal | 560g



Thali Maansahari

1319 Kcal | 637g



GRAINS

PAGE 09

Jodhpuri Gatta Pulao

400 Kcal | 350g



Zafrani Subz Dum Biryani

500 Kcal | 350g



Murgh Dum Biryani

700 Kcal | 350g



Kachhe Gosht Ki Biryani

800 Kcal | 350g



Vegetable Khichdi

377 Kcal | 350g



Unpolished Brown Rice

380 Kcal | 350g



Steamed Basmati Rice

331 Kcal | 350g



INDIAN BREADS

Butter Naan

90 Kcal | 60g



Missi Roti

90 Kcal | 60g



Tandoori Roti

120 Kcal | 60g



Laccha Paratha

90 Kcal | 60g



Masala Kulcha

110 Kcal | 60g



Tawa Paratha

88 Kcal | 60g



Bajra Roti

110 Kcal | 60g



Quinoa Phulka (Vegan)

50 Kcal | 60g



Ice Cream “Sando”

480 Kcal | 180g

**Chocolate Marquise (Vegan And Sugar Free)**

395 Kcal | 170g

**Almond And Chocolate**

520 Kcal | 174g

**Caramello Cheese Cake**

696 Kcal | 172g

**Banoffee Split**

680 Kcal | 150g

**Loaded Berry Sundae**

900 Kcal | 180g

**Rabdi Jamun**

613 Kcal | 150g

**Rasmalai**

600 Kcal | 130g

**Paan Ice Cream**

303 Kcal | 90g

**Mandarin Crème Brûlée**

630 Kcal | 130g



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