



SALAD & SOUP

(SERVED FROM 7:00 PM TO 11:00 PM)

■ **Harvest greens roasted
apple salad**

Served with garlic chili honey sauce

₹ 450

(Gm-180/KCal-110)

■ **Quinoa, corn nachos chaat**

Tossed with Indian tossed tangy
tomato sauce

₹ 450

(Gm-180/KCal-140)

■ **Tandoori chicken Cobb salad** 🍷

Served capsicum, tomato and cheese

₹ 475

(Gm-180/KCal-312)

Soup

■ **Corn tomato mint shorba**

Served with herbs cursted cheese bread

₹ 315

(Gm-100/KCal-80)

Northern wanton thukpa soup

■ Vegetarian

■ Chicken

₹ 315/350

(Gm-120/KCal-170)

**Cream of burnt garlic, brown
onion soup** 🍷

■ Mushroom

■ Chicken

₹ 315/350

(Gm-100/KCal-140)

**Sundried tomato Thai coconut
coriander soup** 🍷

(P.F kitchen create)

■ Mushroom and broccoli

■ Chicken

₹ 315/350

(Gm-100/KCal-140)



APPETIZERS

(SERVED FROM 7:00 PM TO 11:00 PM)

■ **Creamy goat cheese** 🍷
wasabi Nachos basket

Wasabi mayo and goat cheese spread

₹ 475

(Gm-180/KCal-280)

■ **Tandoori mushroom** 🍷
cheddar Tacos

Gratinate with English cheddar cheese and sauces

₹ 525

(Gm-180/KCal-292)

■ **1 ft. Hot dog create** 🍷 🍷
(P.F kitchen create)

With refried beans, paneer lababdar, Malai broccoli and sauces

₹ 625

(Gm-350/KCal-428)

■ **The Double Agent Falafel burger**

Served with skinny peri peri potato wedges

₹ 595

(Gm-300/KCal-412)

■ **Samak olive tandoori broccoli**

Served with Cheese paprika sauce

₹ 595

(Gm-280/KCal-380)

■ **Tofu asparagus fried Cigar**

Served with Basil garlic mayo

₹ 595

(Gm-280/KCal-362)

■ **Bollywood barbeque** 🍷
chicken burger

(P.F kitchen create)

Served with skinny potato wedges

₹ 650

(Gm-300/KCal-464)

■ **Hoppy chicken wings**

Beer brined chicken, with honey chili sauce

₹ 650

(Gm-280/KCal-412)

■ **1 ft. Hot dog create** 🍷 🍷
(P.F kitchen create)

With chicken sausages, chicken satay, Murgh malaitikka and sauces

₹ 675

(Gm-350/KCal-495)

■ **Curry leaves Mozzarella** 🍷
chicken tikka

Served with Mozzarella curry leaves sauce

₹ 650

(Gm-280/KCal-485)



APPETIZERS

(SERVED FROM 7:00 PM TO 11:00 PM)

■ **Peri peri murg ki sholey**

₹ 650

(Gm-280/KCal-378)

■ **Ocean chili masala fried fish**

Served with Tomato pepper coulis

₹ 725

(Gm-300/KCal-385)

■ **Devil pork Ribs** (P.F kitchen create) 🍴

Served with jacket potato, Chimichurri sauce

₹ 750

(Gm-320/KCal-595)

■ **Jalapeno coated masala
Cajun lamb seekh**

Served with Cajun mayo sauce

₹ 750

(Gm-300/KCal-612)

■ **Hobart bang bang prawns** 🍴
Torpedo

Served on bed of Chinese noodles

₹ 795

(Gm-300/KCal-420)



FRANGIPANI MEALS

(SERVED FROM 7:00 PM TO 11:00 PM)

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|--|-----------------------------------|
|  Thai drunken spaghetti with pomodoro tofu
Served with tomato base sauce with bean curd | ₹ 750
(Gm-340/KCal-388) |
|  Mushroom corn pilaf with bharwan paneer masala
Stuffed Paneer in tangy tomato gravy | ₹ 750
(Gm-380/KCal-421) |
|  Broccoli mushroom malai curry with curried risotto
With creamy base gravy | ₹ 750
(Gm-380/KCal-462) |
|  Five Spiced Cheese Kofta curry With Garlic Masala Naan
Stuffed cheese kofta serve with cheese garlic masala naan | ₹ 750
(Gm-320/KCal-398) |
|  Singapore noodles with paneer rasedar
Served with tomato base tangy gravy | ₹ 750
(Gm-380/KCal-412) |
|  Old Fashioned chicken stroganoff with shitake mushroom, broccoli pulao
Served with Indian style pulao | ₹ 795
(Gm-380/KCal-392) |
|  Masala spaghetti bolognaise with masala cheese garlic bread
(P.F kitchen create)
Indian spices lamb minced with spaghetti pasta | ₹ 825
(Gm-380/KCal-512) |
|  Saffron olive risotto with Dum ka Murgh | ₹ 795
(Gm-380/KCal-428) |
|  Masala oriental noodles with chicken tikka tawa masala
Chef's Special Fusion Preparation | ₹ 795
(Gm-380/KCal-425) |
|  Amritsar fish tikka curry with burnt garlic basil corn fried rice | ₹ 825
(Gm-380/KCal-388) |



FRANGIPANI MEALS

(SERVED FROM 7:00 PM TO 11:00 PM)

■ **Lamb seekh curry with corn
saffron pilaf**

₹ 825

(Gm-380/KCal-555)

■ **Double cooked oriental noodles
with chicken tikka tawa masala**

₹ 795

(Gm-380/KCal-428)

■ **Madras curry slice pork with
pan fried masala noodles**

₹ 825

(Gm-380/KCal-528)



DESSERTS

(SERVED FROM 12:30 PM TO 03:00 PM AND 7:30 PM TO 11:00 PM)

- **Par-fine chocolate caramelized** 🍷 **₹ 595**
flambé
(P.F kitchen create)
Chef creative chocolate base dessert with
flambé
(Gm-140/KCal-312)
- **Srikhand mascarpone exotic** 🍷 **₹ 450**
fruit tart
(Gm-140/KCal-288)
Chef creative cheese base dessert with tart
shell
- **Rasmalai Red-velvet pastry** **₹ 450**
Serve with blueberry compote
(Gm-140/KCal-320)
- **Three musketeers** 🍷 **₹ 450**
(P.F kitchen create)
Three layered ice cream with choco chips
cookies on top
(Gm-140/KCal-258)