

BREAKFAST

6:30 AM TO 10:30 AM

INDORE KITCHEN BREAKFAST **700**

Indori poha with jalebi served with farsan and lemon wedges,
seasonal fruit platter

Choice of:

Aloo paratha with dahi | Poori-bhaji | Dosa (plain / masala) with
sambhar and chutney | Idli with sambhar and chutney

Choice of beverages:

Freshly squeezed seasonal fruit juice | Salted lassi |
Sweet lassi | Masala chai

CONTINENTAL BREAKFAST **600**

MORNING BAKERY:

Danish | Muffin | Croissant
Seasonal Fresh Fruit platter

CHOICE OF JUICE:

Fresh orange | Fresh Pineapple | Fresh watermelon

CHOICE OF:

Coffee | Decaffeinated | Tea | Hot chocolate | with milk | with lemon

HOME-MADE YOGHURT WITH GRANOLA

 Vegetarian  Non-Vegetarian  Chef's signature dish

Taxes extra as applicable. We levy no service charge. If you have any concerns
regarding food allergies, please let your server know prior to ordering. Consuming
raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of food borne illness.

BREAKFAST

6:30 AM TO 10:30 AM

ALL AMERICAN 600

Two eggs, any style served with hash browns.

CHOICE OF:

EGG STYLE:

Boiled | Over easy | Poached | Scrambled | Omelette | Sunny-side up

VEGETABLES:

Grilled tomato | Sautéed mushrooms

SEASONAL FRESH FRUITS PLATTER

MEAT:

Bacon | Chicken sausage | Ham

CHOICE OF:

White bread | Brown | Multigrain (plain | toasted)

MORNING BAKERY:

Danish | Muffin | Croissant

CHOICE OF CEREALS:

Corn flakes | Wheat flakes | Choco flakes | Bircher muesli

CHOICE OF MILK:

Hot milk | Cold milk | Soya milk

CHOICE OF JUICE:

Fresh orange | Fresh pineapple | Fresh watermelon

CHOICE OF HOT BEVERAGE:

Coffee | Decaffeinated | Tea | with milk | with lemon

GOOD START 750

CHOICE OF:

Home germinated sprout salad

Choice of cold cereals

Homemade granola bars with sliced bananas Bircher muesli

CHOICE OF MILK:

Skimmed milk | Soya milk | Full cream milk

MORNING BAKERY:

Danish | Muffin | Croissant

FRESH FRUITS:

Sliced papaya and pineapple

JUICE:

Freshly squeezed fruit juice | Vegetable juice

CHOICE OF HOT BEVERAGE:

Decaffeinated coffee | Coffee | Green tea

 Vegetarian  Non-Vegetarian  Chef's signature dish

Taxes extra as applicable. We levy no service charge. If you have any concerns regarding food allergies, please let your server know prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BREAKFAST

6:30 AM TO 10:30 AM

SOUTH INDIAN 700

SEASONAL FRESH FRUITS

CHOICE OF:

Idli with chutney and sambhar | Vada with chutney and sambhar |

Dosa - (plain | masala) with sambhar and chutney

CHOICE OF BEVERAGE:

Freshly squeezed seasonal fruit juice | Masala butter milk |

South Indian filter coffee | Masala tea

MODERN CLASSICS

TWO EGGS ANY STYLE 400

Served with hash brown

EGG STYLE:

Boiled | Over easy | Poached | Scrambled | Omelette | Sunny-side up

VEGETABLES:

Grilled tomato | Sautéed mushrooms

MEAT:

Bacon | Chicken sausage | Ham

CHOICE OF:

White bread | Brown | Multigrain (plain | toasted)

EGGS BENEDICT 400

Poached free-range eggs, toasted English muffin, smoked ham, hollandaise sauce

HIGH PROTEIN OMELETTE 400

Egg white, tofu, boiled chicken, Spinach, sundried tomato, goat cheese, steamed vegetables

EGG BENJO 375

Local egg specialty, buttered soft roll, mint chutney, fresh onions

ANDA BHURJI 375

Scrambled egg cooked with onion, tomato and coriander with a hint of chili

THREE EGGS ANY STYLE 450

Served with hash brown

EGGS STYLE:

Boiled | Over easy | Poached | Scrambled | Omelette | Sunny-side up

VEGETABLES:

Grilled tomato | Sautéed mushrooms

MEAT:

Bacon | Chicken sausage | Ham

CHOICE OF:

White bread | Brown | Multigrain (plain | toasted)

 Vegetarian  Non-Vegetarian  Chef's signature dish

Taxes extra as applicable. We levy no service charge. If you have any concerns regarding food allergies, please let your server know prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

TOM YUM 425
Thai soup, flavored with lemon grass, galangal and kaffir lime leaves.

A choice of:
 Vegetarian 325
 Chicken | Shrimps 425

SANDWICHES | BURGERS | KATHI ROLLS

MARRIOTT CLUB SANDWICH 600
 Vegetarian
 Cucumber, tomato, grilled pepper, cheese, lettuce, toasted bread

Non-Vegetarian 700
 Turkey slices, crispy pork bacon, tomato, cheese, lettuce, toasted bread

BOMBAY MASALA SANDWICH 600
 Vegetable curried potato, onion, cucumber, beetroot, tomato, mint chutney, cheese

ALL DAY

11:00 AM TO 11:00 PM

CHICKEN TIKKA SANDWICH 700
 Chicken tikka, onion, cheese, mint sauce

PANINI SANDWICH 600

A CHOICE OF:
 Vegetarian (Roasted Mediterranean Vegetables, English Cheddar Cheese, and Basil Pesto)

Chicken (Creamy chicken, iceberg lettuce, tomatoes, cheese)

BUILD YOUR OWN SANDWICH 600
 Choice of bread:
 White bread | Whole wheat bread | gluten free bread
 Choice of:
 Choice of Plain | Toasted | Grilled

Choice of any five fillings: Cucumber | Tomato | Caramelized Onion | Cheese Slice | Grilled Peppers | Sautéed Zucchini | Gherkins | Sundried Tomato

BURGER

Vegetarian 600
 Potato, mixed vegetable patty, sesame bun, cheese, lettuce, tomato, onion, thyme

Non-Vegetarian 700
 Sesame bun, mixed chicken patty, fried egg, lettuce, cheddar cheese, tomato

All sandwiches and burger are served with potato wedges | French fries

Vegetarian Non-Vegetarian Chef's signature dish

Taxes extra as applicable. We levy no service charge. If you have any concerns regarding food allergies, please let your server know prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

KATHI ROLLS

PANEER KATHI ROLL 650
 Flour paratha rolled with paneer tikka, onion, tomato, mint chutney

CHICKEN KATHI ROLL 700
 Flour paratha rolled with chicken tikka, egg, onion, tomato, mint chutney

PIZZA

PIZZA MARGHERITA 675
 Home made fresh tomato sauce, mozzarella cheese, and fresh basil

PIZZA INDIANA 675
 Paneer tikka, bell peppers, onion, tomatoes, coriander, jalapeno, mozzarella
 Chicken tikka, bell peppers, onion, tomatoes, coriander, jalapeno, mozzarella

PIZZA AL FUNGI 675
 Home made fresh tomato sauce, mozzarella cheese, sautéed wild mushroom, thyme, truffle essence

INDORE KITCHEN'S SIGNATURE PIZZA 700
 Fresh tomato sauce, mozzarella cheese, basil pesto, garlic confit, goat cheese, sundried tomatoes

PIZZA DONATO 700
 Grilled chicken, rosemary, mushrooms, garlic confit

PIZZA PEPPERONI 775
 Home made fresh tomato sauce, mozzarella cheese, pepperoni and onions

PASTA AND RISOTTO

SPAGHETTI AGLIO OLIO PEPPERONCINO 675
 Extra virgin olive oil, garlic and chili

HOMEMADE RICOTTA SPINACH RAVIOLI 675
 Homemade pasta stuffed with ricotta and spinach, pine nuts, tomato sauce

PENNE AL POMODORO E BOCCONCINI 675
 Penne pasta tossed with fresh basil, tomato sauce and buffalo mozzarella cheese

FUSILLI ALFREDO 675
 Pasta tossed with cheese sauce and a choice of mushroom
 Chicken

LINGUINI 700
 Linguini pasta, farm fresh mushroom, bacon, parmesan, meat glaze

SPAGHETTI 750
 Spicy tomato sauce, red onions, shrimp, cherry tomato, fresh basil leaves

CLASSIC VEGETABLE LASAGNA 675

Vegetarian Non-Vegetarian Chef's signature dish

Taxes extra as applicable. We levy no service charge. If you have any concerns regarding food allergies, please let your server know prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

KIDS

11:00 AM TO 11:30 AM

-  **SANDWICHES** 400
- GRILLED CHEESE SANDWICH**

KID'S SLIDER

-  Vegetable sliders 400
-  Chicken sliders 425
- Served with French fries

PIZZA

-  **PIZZA MARGHERITA** 475

Home made fresh tomato sauce, mozzarella cheese, and fresh basil

-  **PIZZA AL FUNGI** 475

Home made fresh tomato sauce, mozzarella cheese, sautéed wild mushroom, thyme, truffle essence

OTHER

-  **ROASTED TOMATO AND BASIL SOUP** 350
- Oven roasted fresh tomatoes, basil, garlic served with garlic bread

-  **KHICHI** 350
- Rice, yellow lentil, cumin

-  **MAC N CHEESE** 450
- Baked macaroni pasta cooked in cream sauce, cheddar

-  **CORN FRIED FISH FINGERS** 500
- Accompanied with capers aioli, French fries

-  **FRENCH FRIES** 300

NOODLES

-  Vegetable 450
-  Egg 475
-  Chicken 475

MIDNIGHT

11:00 PM TO 06:30 AM

SOUP

-  **TAMATAR DHANIYA KA SHORBA** 425

-  **WILD MUSHROOM SOUP WITH TRUFFLE OIL, FOCACCIA CRISP** 425

APPETIZERS / SALADS

WESTERN

-  **MEZZE PLATTER** 500
- Hummus, tzatziki, falafel, marinated olives, pita crisps

-  **HEALTHY SUMMER SALAD** 500
- Seasonal fruit, granny smith apple, organic greens, and yoghurt mint ranch

 Vegetarian  Non-Vegetarian  Chef's signature dish

Taxes extra as applicable. We levy no service charge. If you have any concerns regarding food allergies, please let your server know prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BREAKFAST

6:30 AM TO 10:30 AM

INDIAN BREAKFAST

 INDORI POHA WITH JALEBI Soaked flattened rice, Indian spices	375
 PARATHA Whole wheat bread stuffed with Choice of potato Cauliflower Cottage cheese, curd, homemade pickle, butter	375
 INDOOR SEV PARATHA Spiced Sev Home Churned Butter	375
 POORI BHAJI Deep-fried whole-wheat flour bread, potato curry	375
 PLAIN IDLI MULTIGRAIN IDLI Steamed rice cake served with sambhar and chutney	375
 DOSA Plain Podi Masala Cheese served with sambhar and chutney	375
 UTTAPAM Plain Masala Ghee podi served with sambhar and chutney	375
 MEDU WADA Deep-fried lentil fritters, coconut chutney, sambhar, tomato chutney	375
 UPMA Plain Masala	375
 CHILLA (Besan Moong Dal) Served with mint and tamarind chutney	375

KIDS BREAKFAST

 DRY CAKE Banana bread slice Fruit cake slice, nutella	250
 KIDS MICKEY PANCAKE Honey Berry compote	400
 NUTELLA WAFFLE CRUNCH Chocolate sauce Nuts	400
 BELGIAN WAFFLE Whipped cream Maple syrup Fruit compote	250
 CHEESE SANDWICH Plain Toasted Grilled	325

 Vegetarian  Non-Vegetarian  Chef's signature dish

Taxes extra as applicable. We levy no service charge. If you have any concerns regarding food allergies, please let your server know prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ALL DAY

11:00 AM TO 11:00 PM

APPETIZERS | SALADS

WESTERN

 MEZZE PLATTER Hummus, tzatziki, falafel, marinated olives, pita crisps	500
 HEALTHY SUMMER SALAD Seasonal fruit, granny smith apple, organic greens and yoghurt mint ranch	500
CAESAR SALAD Romaine lettuce, parmesan cheese, garlic crouton	500
A Choice of:  Olives, cherry tomato  Chicken  Bacon	
 LA CAPRESE Fresh buffalo mozzarella, tomatoes and basil pesto	600
 GOAT CHEESE AND MUSHROOM SALAD Thyme infused warm mushrooms, goat cheese and balsamic syrup	550
 COMPRESSED WATERMELON AND FETA Sundried tomato marinated watermelon, organic lettuce, feta cheese, balsamic syrup	550
 CORN FRIED FISH FINGERS Accompanied with capers aioli, French fries	650
 CHATPATA SPROUT	400
 INDIAN GREEN SALAD	350

ASIAN

 VEGETABLE THAI SPRING ROLL	300
 CRISPY CORN	500
DRAGON CHILLY Stir-fried ingredient with chili, soya & peppers	
 CHICKEN	550
 PANEER	500
 VEGETABLES	500
 SINGAPOREAN CHILI PRAWN  Stir-fried prawns, garlic, ginger, chili, egg	950

 Vegetarian  Non-Vegetarian  Chef's signature dish

Taxes extra as applicable. We levy no service charge. If you have any concerns regarding food allergies, please let your server know prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

HEALTHY SUMMER SALAD 500
Seasonal fruit, granny smith apple, organic greens and yoghurt mint ranch

CAESAR SALAD 500
Romaine lettuce, parmesan cheese, garlic crouton

A Choice of:

- ☒ Olives, cherry tomato
- ☒ Chicken
- ☒ Bacon

LA CAPRESE 600
Fresh buffalo mozzarella, tomatoes and basil pesto

MASALA PEANUT 300
FRENCH FRIES 300

SANDWICHES | BURGERS

MARRIOTT CLUB SANDWICH
Vegetarian 600
Cucumber, tomato, grilled pepper, cheese, lettuce, toasted bread

Non-Vegetarian 700
Turkey slice, crispy pork bacon, tomato, cheese, lettuce, toasted bread

BURGER
Vegetarian 600
Potato mixed vegetable patty, sesame bun, cheese, lettuce, tomato, onion, gherkins

Non-Vegetarian 700
Sesame bun, minced chicken patty, fried egg, lettuce, cheddar cheese, tomato

All sandwiches and burger are served with potato wedges | French fries

PASTA AND RISOTTO
SPAGHETTI AGLIO OLIO PEPPERONCINO 675
Extra virgin olive oil, garlic and chili

PENNE AL POMODORO E BOCCONCINI 675
Penne pasta tossed with fresh basil, tomato sauce and buffalo mozzarella cheese

CLASSIC VEGETABLE LASAGNA 675

SUNDRIED TOMATO RISOTTO 675
Sundried tomato risotto and parmesan risotto, cream cheese

WILD MUSHROOM RISOTTO 675
Acidulated butter, button mushroom, porcini mushrooms, aged parmesan cheese

FUSILLI ALFREDO
Pasta tossed with cheese sauce and a choice of mushroom 675
Chicken 700

WESTERN MAINS

HERB MARINATED ROASTED CHICKEN BREAST 850
Garlic mash, thyme infused vegetables, mushroom jus

CATCH OF THE DAY 850
Lemon and thyme scented fish, Parmesan mash, Olives, Cauliflower, mousseline

BRAISED SEABASS 1300
White wine, caper, cherry tomato, garlic confit, seasonal vegetable served with stewed vegetables

INDIAN ₹

PANEER 600
Choice of gravy
Makhani | Kadhai | Palak Paneer

MAKAI PALAK 600
Roasted garlic tempered spinach and corn curry

JEERA DHANIYA ALOO 550
Tender potato preparation tempered with cumin and coriander

DAL MAKHANI 650
Black urad dal and raga simmered with Indian spices from the book of mother's recipe

DAL DOUBLE TADKA 575

CHOICE OF CHICKEN 700
Mugh makhani | kadhai | home-style curry

ALOO MEAT TARIWALA 700
Lamb curry, chili, fennel, baby potatoes

EGG CURRY 600
Classic home-style egg preparation

WESTERN MAINS

RICE BIRYANI
Basmati rice cooked on dum in a traditional clay pot served with raita
☒ Vegetable 800
☒ Chicken 650
☒ Lamb 700

KHICHDI 400
Choice of:
Plain | Butter | Masala

STEAMED BASHMATI RICE 400

BREADS
TAWA PARATHA 150
Plain | Butter

☒ Vegetarian ☒ Non-Vegetarian ☒ Chef's signature dish

Taxes extra as applicable. We levy no service charge. If you have any concerns regarding food allergies, please let your server know prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

☒ Vegetarian ☒ Non-Vegetarian ☒ Chef's signature dish

Taxes extra as applicable. We levy no service charge. If you have any concerns regarding food allergies, please let your server know prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.