



A HEALTHY START

(6:30 AM - 10:30 AM)

FRESHLY SQUEEZED VEGETABLE JUICE ₹275

Choice: Spinach / Bitter Gourd / Carrot / Tomato / Bottle Gourd (Seasonal)

CEREALS WITH HOT OR COLD MILK ₹275

Choice: Corn Flakes / Wheat Flakes / Choco Flakes / Muesli. Served with hot or cold milk.

TROPICAL FRUIT PLATTER ₹275

Seasonal cut fruit platter

TOAST WITH BUTTER AND PRESERVES ₹175

2 slices of toasted bread served with butter and marmalade.

EGGS COOKED TO YOUR CHOICE

(6:30 AM - 10:30 AM)

EGG WHITE - SCRAMBLED (4 EGGS WHITE) ₹300

Accompanied by 1 slice of brown bread and butter.

EGG WHITE - OMELETTE (4 EGGS WHITE) ₹300

Choice: Masala / Plain. Served with smiley potato and grilled tomato.

OMELETTE (3 EGGS) ₹375

Choice: Masala / Plain / Cheese / Mushroom. Accompanied by potato and tomato.

BREAD OMELETTE (2 EGGS) ₹400

Bread covered with Masala / Plain omelet. Served with tomato ketchup.

FRIED EGG (2 EGGS) ₹300

Choice: Sunny side up / Both side fried. Accompanied by 2 slices of toasted bread and butter.

POACHED EGG (2 EGGS) ₹300

2 farm fresh eggs poached and served with 1 slice of brown bread and butter.



VEG/VEGETARIAN

NON-VEGETARIAN

SEAFOOD

• GST as applicable • Subject to availability



BREAKFAST COMBO

(7.00 AM - 11.30 AM | 3.30 PM - 7 PM)

PURI WITH BHAJI Home style potato and peas curry served with three pieces of puri.	₹ 300
STUFFED TAWA PARATHA Choice: Potato / Paneer / Cauliflower. Served with curd and pickle.	₹ 300
DOSA Choice: Masala / Plain / Ghee. Served with sambar, coconut & tomato chutney.	₹ 300
UTTAPPAM Choice: Plain / Masala. Served with sambar, coconut and tomato chutney.	₹ 300
MEDU WADA Served with Sambar, coconut and tomato chutney.	₹ 300
IDLI Steamed rice dumplings. Served with sambar, coconut and tomato chutney.	₹ 300
AMMA'S FAVORITE (IDLI WADA) Two idlis and one medu wada with sambar, coconut and tomato chutney.	₹ 300
UPMA Choice: Tomato / Vegetable / Dry fruit. Served with tomato & coconut chutney.	₹ 300
POHA Beaten paddy tempered with mustard seeds, curry leaves and green chilli.	₹ 250



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BREAKFAST

(7.00 AM - 11.00 AM)

CONTINENTAL

₹400

2 eggs omelette or scrambled (masala / plain) with grilled tomato and smiley potato, 2 slices of toasted or plain brown bread and preserves, 200 ml of preserved mix fruit juice.

SOUTH INDIAN

₹475

2 pieces of idli, 1 piece of medu wada, 1 piece of masala or plain uttappam, sambar, coconut chutney and tomato chutney.

NORTH INDIAN

₹475

2 pieces of puri with bhaji, 1 bowl of poha (150 gms), 1 piece of aloo paratha (100 gms) with curd and pickle.

HEALTHY

₹475

Corn flakes with one cup of hot or cold milk, beans sprout (100 gms), oats (100 gms) and seasonal cut fruits.

ALL DAY DINING - SANDWICHES

(11.00 AM - 11:00 PM)

CLASSICAL

₹300

Choose from Coleslaw / Chutney / Veg. Twin slices of freshly baked bread stuffed with your choice of stuffing and cheese. Served with wafers and tomato ketchup.

GRILLED CLASSICAL

₹300

Choose from Coleslaw / Chutney / Veg. Twin slices of freshly baked bread stuffed as per your choice and cheese. Grilled and served with french fries and tomato ketchup.

FOCACCIA

₹400

Home made focaccia bread stuffed with a tangy filling made of herbed mushroom and served with french fries and tomato ketchup.

SAYAJI CLUB HOUSE

₹425

A double-layered sandwich made of fresh baked bread slices. One layer of lettuce & veg; other layer with lettuce and cheese. Served with french fries and tomato ketchup.



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ALL DAY DINING - SANDWICHES

(11.00 AM - 11:00 PM)

- CHICKEN FOCACCIA** ₹500
Focaccia bread stuffed with a tangy filling made of herbed mushroom, grilled chicken strips and served with french fries and tomato ketchup.
- CHICKEN COLESLAW** ₹500
Twin slices of freshly baked bread stuffed with chicken coleslaw. Served with wafers and tomato ketchup.
- CHICKEN BURGER** ₹500
Burger made of grilled chicken pattice. Served with french fries and tomato ketchup.
- SAYAJI CLUB HOUSE** ₹500
A triple-layered sandwich made of freshly baked and toasted bread slices. One layer of lettuce, cucumber, tomato, cheese and other layer with fried egg and chicken coleslaw. Served with french fries and tomato ketchup.



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ALL DAY DINING - SNACKS

(12.00 PM - 6:00 PM)

- **FRENCH FRIES** ₹250
Ever loved potato finger chips deep fried and served with tomato capsico dip.
- **PAKORAS** ₹250
Your choice of ingredient battered with gram flour and deep fried.
Choice: Onion / Potato / Mix veg. Served with traditional pudina chutney.
- **PANEER PAKORA** ₹350
Cottage cheese squares dipped in gram flour batter and served with traditional pudina chutney.
- **VEGETABLE CUTLETS** ₹350
Minced vegetable sautéed and seasoned. Made into cutlet shape and coated with bread crumbs and deep fried till golden. Served with tomato ketchup.
- **JALAPEÑO CHEESE BALLS** ₹500
Deep fried cheese balls stuffed with jalapeño. Served with cocktail sauce.
- **CHEESE CHERRY PINEAPPLE STICKS** ₹500
Processed cheese cubes, stewed pineapple cubes and cherry on a stick served on ice bath.
- **CHEESE AND 3 PEPPERS ON TOAST** ₹500
Our version of ever loved cheese chilli toast with inclusion of 3 peppers and flavorful green chilli. Served with cocktail sauce.
- **VEGETABLE WRAP** ₹500
Veg kathi roll with or without paneer. Served with mint mayo dip.
- **VEG SPRING ROLLS** ₹500
Vegetable stuffed thin pan cake rolls coated and deep fried. Served with hot garlic sauce.
- **CORN SALT N PEPPER** ₹500
Sweet corn kernels crispy fried till golden and tossed with chat masala, salt, green chilli, onion and chopped coriander.
- **ROASTED NUTS** ₹525
Choice: Cashewnut / Almonds - 50 pcs.



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ALL DAY DINING - SNACKS

(12.00 PM - 6:00 PM)

- **CHICKEN NUGGETS** ₹675
Marinated and breaded chicken deep fried and served with spicy tomato sauce.
- **CHICKEN CUTLETS** ₹675
Served with spicy tomato sauce.
- **CHICKEN KATHI WRAP** ₹675
Traditional Indian wrap with omelette, slices of chicken tikka and capsicum.
Served with onion rings and mint mayo dip.
- **CRUNCHY CHICKEN STRIPS** ₹675
Marinated chicken supreme strips coated with crushed corn flakes and deep fried till golden and served with cocktail sauce.
- **MASALA FISH FINGERS WITH CHIPS** ₹675
Fish fingers with a twist of Indian spices served with tartar sauce.
- **BREADED FISH N CHIPS** ₹675
Breaded fish slices, deep fried till golden and served with traditional tartar sauce.
- **PRAWNS TEMPURA** ₹875
Prawns coated in tempura flour and golden fried. Served with hot garlic sauce.



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PASTA FARE

(12.00 PM - 11:00 PM)

- **PENNE ALFREDO** `600
Penne in creamy parmesan sauce. Served with 2 slices of garlic loaf.
- **FUSILLI FUNGI CREAM VERDURE** `600
Fusilli with sautéed mushrooms and veggies in cream, cheese and herbed sauce. Served with 2 slices of garlic loaf.
- **FUSILLI PESTO ALLA GENOVESE** `600
Fusilli in fresh basil, cheese and garlic based sauce. Served with 2 slices of garlic loaf.
- **PENNE ALL ARRABBIATA** `600
Penne cooked in tomato, garlic, red chilli pepper based sauce and white sauce with or without vegetables. Served with 2 slices of garlic loaf.
- **SPAGHETTI NEAPOLITAN** `600
Spaghetti with tomato sauce with vegetables. Served with 2 slices of garlic loaf.
- **SPAGHETTI BOLOGNESE** `675
Spaghetti with our version of bolognese with minced baby lamb, celery, tomato and red wine. Served with 2 slices of garlic loaf.
- **PENNE ALFREDO (CHICKEN)** `675
Penne in creamy parmesan sauce with shredded chicken. Served with 2 slices of garlic loaf.
- **POULET FUSILLI PESTO ALLA GENOVESE (CHICKEN)** `675
Fusilli cooked in fresh basil, cheese and garlic based sauce with shredded chicken. Served with 2 slices of garlic loaf.
- **PENNE ALL ARRABBIATA (CHICKEN)** `675
Penne cooked in tomato, garlic, red chilli pepper based sauce with shreds of chicken.
- **SPAGHETTI NEAPOLITAN (CHICKEN)** `675
Spaghetti and shredded chicken cooked with a combination of tomato and white sauce. Served with 2 slices of garlic loaf.



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SALADS

(12.00 PM - 11.00 PM)

- **GARDEN FRESH CRISP CRUIDITES** ₹300
Finger cut greens served on a bed of lettuce with low calorie yogurt dip.
- **HORITAKI SALAD** ₹325
Fresh crisp veggies drizzled with garlic vinaigrette and topped with crumble of feta.
- **PROTEIN RICH SPROUT SALAD** ₹300
To choose the dressings from chat pata chat dressing / low calorie yogurt dressing.
Beans sprouts tossed in your choice of dressing.
- **PEANUT CHAT** ₹325
Fried peanut tossed in hot and tangy dressing with chopped onion, chopped tomato, chopped green chilli and chopped coriander.
- **CAESAR SALAD** ₹325
Classical salad made of lettuce and croutons dressed with parmesan cheese, lemon juice, olive oil, worcestershire sauce, garlic, and black pepper.
- **PRAWNS COCKTAIL** ₹800
Prawns in cocktail dressing on a bed of lettuce.
- **CLASSICAL CAESAR SALAD** ₹400
Classical salad made of lettuce, grilled chicken and croutons dressed with parmesan cheese, lemon juice, olive oil, worcestershire sauce, garlic, and black pepper.



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SOUPS

(12.00 PM - 11:00 PM)

- **CREAM OF TOMATO** ₹325
Creamy soup made of plum tomatoes. Served with croutons.
- **CREAM OF BROCCOLI AND ALMOND** ₹325
Creamy soup made of broccoli, almond puree, vegetable stock and seasoning.
- **MINESTRONE** ₹325
Tomato base Italian soup with macaroni and seasonings.
- **BURMESE KHAO SUEY** ₹325
Traditional Myanmar style curry flavored coconut milk base soup.
- **VEG CLEAR** ₹325
Healthy vegetable soup.
- **LEMON CORIANDER** ₹325
Ever refreshing soup made with cilantro and fresh squeeze of lemon.
- **MANCHOW** ₹325
Indo chinese soup made of vegetable stock with a dominance of minced ginger.
Served with golden fried crispy noodle.
- **HOT N SOUR** ₹325
Asian soup living up to its name "Hot n Sour" made of vegetable stock and seasonings.
- **SWEET CORN** ₹325
Ever loved sweet corn soup.
- **TOMATO DHANIYA SHORBA** ₹325
Tomato and coriander in its best when converted to a soup in Indian style.



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SOUPS

(12.00 PM - 11:00 PM)

-  **CREAM OF CHICKEN** **₹325**
Creamy soup made of chicken stock and served with bread rolls and bread sticks.
-  **BURMESE KHAO SUEY - CHICKEN** **₹325**
Traditional Myanmar style curry floavored coconut milk base chicken soup.
-  **CHICKEN CLEAR** **₹325**
Healthy chicken stock soup with a hint of sesame oil.
-  **CHICKEN THUKHPA** **₹325**
Traditional spicy Tibetan noodle base soup.
-  **CHICKEN LEMON CORIANDER** **₹325**
Soup made with cilantro and fresh squeeze of lemon in healthy chicken broth.
-  **CHICKEN MANCHOW** **₹325**
Indo chinese soup made of chicken stock with a dominance of minced ginger.
Served with golden fried crispy noodle.
-  **CHICKEN HOT N SOUR** **₹325**
Asian soup living up to its name "Hot n Sour" made of chicken stock and seasonings.
Topped with egg drops.
-  **SWEET CORN CHICKEN** **₹325**
Ever loved sweet corn soup with chicken pieces.



 VEGTARIAN

 NON-VEGETARIAN

 SEAFOOD

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APPETIZERS - INDIAN & TANDOOR

(12.00 PM - 3:30 PM | 7:30 PM - 11:30 PM)

- **DAHI KEBAB** ₹425
Traditional Awadhi style yogurt patty. Served with pudina chutney.
- **CHOW KI TIKKI** ₹425
Green peas and mashed potato cakes spiced with potli masala and shallow fried.
Served with pudina chutney.
- **VEG SHIKHAMPURI KEBAB** ₹425
Shallow fried veg kebab stuffed with strained yogurt and mawa. Served with mint mayo.
- **DAHI KE SHOLEY** ₹425
Bread rolls stuffed with strained yogurt with seasoning and spices.
Deep fried till golden and served with pudina chutney.
- **SESAME AND FENUGREEK SEEKH KEBAB** ₹425
Veg seekh kebab coated with kasuri methi, roasted sesame, char grilled and
served with pudina chutney.
- **DHUNGARE ATISHI ALOO** ₹425
Potato barrels filled with finely grated cottage cheese, dry nuts, cheese
and char grilled. Served with pudina chutney.
- **TANDOORI ALOO** ₹425
Baby potatoes marinated, char grilled and served with pudina chutney.
- **MALAI BROCCOLI** ₹500
Broccoli florets marinated in cardamom, shahi jeera, cream and potli masala.
Char grilled and served with mint mayo.
- **ROGANI KHUMBH** ₹500
Mushroom stuffed with cheese and pickled chillies. Marinated with chef's special
spices and char grilled. Served with pudina chutney.
- **LALLA MALAI PANEER TIKKA** ₹500
Cottage cheese marinated with yogurt, cardamom, shahi jeera, peshawari masala
and char grilled. Served with pudina chutney.
- **PANEER SURKH LAL MIRCH TIKKA** ₹500
Cottage cheese marinated with yogurt, spices, roasted chilli, tomato and char
grilled. Served with pudina chutney.
- **PANEER PAHADI TIKKA** ₹500
Cottage cheese marinated with yogurt, paste of coriander, spinach and mint.
Char grilled and served with pudina chutney.
- **KEBAB PLATTER** ₹800
Paneer tikka, veg seekh kebab, tandoori aloo and Rogani mushroom; served with
tandoori laccha onion salad and mint chutney.



■ VEG/VEGETARIAN

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APPETIZERS - INDIAN & TANDOOR

(12.00 PM - 3:30 PM | 7:30 PM - 11:30 PM)

- **BHATI DA MURGH (HALF)** `675
 Char grilled chicken (one leg and one breast piece) served with pudina chutney.
- **BHATI DA MURGH (FULL)** `1025
 Char grilled chicken (two leg and two breast piece) served with pudina chutney.
- **MURGH LALLA MALAI TIKKA** `675
 Chicken marinated in yogurt, cardamom, shahi jeera and Peshawari masala.
 Char grilled and served with pudina chutney.
- **MURGH KASTOORI KEBAB** `675
 Chicken marinated in yogurt, cheese and egg yolk. Flavored with potli masala
 and char grilled. Served with pudina chutney.
- **MURGH AFGANI** `675
 Succulent pieces of chicken thigh marinated with yogurt, mild spices, assorted nuts paste
 and char grilled. Served with pudina chutney.
- **KALMI KEBAB** `675
 Chicken wings marinated overnight. Char grilled and served with pudina chutney.
- **TANGDI MUMTAZ** `675
 Chicken leg pieces marinated with cheese, yogurt, coated with egg; cooked to perfection
 in traditional clay oven; served with mint chutney and laccha salad.
- **TAWA MACHLI** `675
 Fish slices marinated with spices and griddled. Served with pudina chutney.
- **MAHI ABEY HAYAT** `675
 Fish marinated in onion juice and saffron. Char grilled and served with pudina chutney.
- **FISH AJWAINI TIKKA** `675
 Marinated and char grilled fish chunks with a dominant flavor of carom seeds.
 Served with pudina chutney.
- **MUTTON GILAFI SEEKH KEBAB** `725
 Minced mutton marinated with chef's special spices, skewered and coated with
 finely chopped onion, tomato and capsicum. Char grilled and served with pudina chutney.
- **JAITUNI JHEENGA** `900
 Tender prawns marinated with olives, yogurt and char grilled to perfection.
 Served with mint chutney and laccha salad.
- **JHEENGA DUM NISHA** `900
 Prawns marinated in cheese, curd, saffron and char grilled. Served with pudina chutney.
- **TANDOORI KHAZANA** `1050
 Assortment of non-vegetarian kebabs as per chef's choice. Served with mint chutney and
 laccha salad (2 pcs of murgh lalla malai tikka / 2 pcs of Kalmi kebab / 2 pcs of mutton gilafi /
 2 pcs of fish ajwaini tikka / 2 pcs of jaituni jheenga)



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GLOBAL FARE

(12:30 PM - 3:30 PM | 7:30 PM - 11:30 PM)

CONTINENTAL MAIN COURSE

- **VEGETABLE LASAGNE** ₹600
Lasagne layer filled with exotic veggies topped with cheese and baked.
Served with 2 slices of garlic bread.
- **CANNELLONI** ₹600
Lasagne rolls filled with corn, spinach and cheese. Topped with sauce and slightly baked.
Served with 2 slices of garlic loaf.
- **CREAMY MUSHROOM FRICASSEE** ₹600
Mushroom sautéed with herbs and seasonings then added with creamy cheese sauce and served with garlic bread.
- **EXOTICA BASILICO VERDURE** ₹600
Grilled exotic veggies in creamy pesto sauce on a bed of parsley butter rice and served with homemade potato wedges.
- **BAKED VEG** ₹600
Exotic veg at its best when paired and cooked with cheese sauce. Served with garlic bread.
- **MOROCCAN STUFFED FISH STEAK** ₹800
Spinach and cheese stuffed fish steak topped with hot and tangy tomato sauce, served with parsley butter rice and grilled vegetables.
- **GRILLED FISH WITH LEMON BUTTER SAUCE** ₹800
Marinated and grilled fish drizzled with lemon butter sauce, served with grilled vegetables and herbed rice.
- **BORDELAISE CHICKEN STEAK** ₹800
Stuffed chicken breast steak on a bed of mashed potato, topped with bordelaise sauce served with grilled vegetables.
- **CHICKEN PICATTA** ₹800
Marinated dusted and shallow fried chicken breast slices simmered in chicken stock with lemon and served with grilled veggies and parsley rice.
- **CHICKEN STROGANOFF ON A BED OF HERBED RICE** ₹800
Russian preparation of chicken shreds. Served on a bed of herbed rice with house salad.
- **CHICKEN PEPPER STEAK** ₹800
Minced chicken steak grilled to perfection; topped with mushroom black pepper sauce. Served with grilled veggies and mashed potatoes as accompaniments.
- **PRAWNS SICILIANA** ₹1050
Stir fried prawns tossed with pimentos and tomato cream sauce.
Accompanied by herbed rice and grilled veggies.



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FAR EASTERN FARE

(12:00 PM - 11:30 PM)

- **HONEY CHILLI LOTUS STEM** ₹ 500
Lotus stem tossed in a sweet and spicy sauce made of honey and chilli paste.
- **HONEY CHILLI POTATOES** ₹ 500
Potato tossed in a sweet and spicy sauce made of honey and chilli paste.
- **HONEY CHILLI WATER CHESTNUT** ₹ 500
Water chestnut in a sweet and spicy sauce made of honey and chilli paste.
- **THREE PEPPER CHILLI MUSHROOM** ₹ 500
Green chilli, 3 type of bell peppers and onion sautéed with mushroom in a sweet, spicy and slightly sour sauce.
- **THREE PEPPER CHILLI BABY CORN** ₹ 500
Green chilli, 3 type of bell peppers and onion sautéed with baby corn in a sweet, spicy and slightly sour sauce.
- **THREE PEPPER CHILLI WATER CHESTNUT** ₹ 500
Green chilli, 3 type of bell peppers and onion sautéed with chestnut in a sweet, spicy and slightly sour sauce.
- **THREE PEPPER CHILLI COTTAGE CHEESE** ₹ 525
Green chilli, 3 type of bell peppers and onion sautéed with cottage cheese in a sweet, spicy and slightly sour sauce.
- **CHENNAI STYLE COTTAGE CHEESE 65** ₹ 525
Cottage cheese coated with chilli pepper, garlic and ginger and deep fried till crisp. Tossed in a sauce made of mustard seeds, curd, red chilli paste, ginger, garlic and curry leaves.
- **CHENNAI STYLE TANGY MUSHROOM 65** ₹ 525
Mushroom coated with chilli pepper, garlic and ginger and deep fried till crisp. Tossed in a sauce made of mustard seeds, curd, red chilli paste, ginger, garlic and curry leaves.
- **VEG KOTHE** ₹ 425
Vegetable balls tossed in hot and tangy sauce.
- **SCHEZWAN CRISPY VEG** ₹ 425
Crispy fried assortment of vegetables tossed in hot schezwan sauce.



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Lotus stem tossed in a sweet and spicy sauce made of honey and chilli paste.
- **HONEY CHILLI POTATOES** ₹ 500
Potato tossed in a sweet and spicy sauce made of honey and chilli paste.
- **HONEY CHILLI WATER CHESTNUT** ₹ 500
Water chestnut in a sweet and spicy sauce made of honey and chilli paste.
- **THREE PEPPER CHILLI MUSHROOM** ₹ 500
Green chilli, 3 type of bell peppers and onion sautéed with mushroom in a sweet, spicy and slightly sour sauce.
- **THREE PEPPER CHILLI BABY CORN** ₹ 500
Green chilli, 3 type of bell peppers and onion sautéed with baby corn in a sweet, spicy and slightly sour sauce.
- **THREE PEPPER CHILLI WATER CHESTNUT** ₹ 500
Green chilli, 3 type of bell peppers and onion sautéed with chestnut in a sweet, spicy and slightly sour sauce.
- **THREE PEPPER CHILLI COTTAGE CHEESE** ₹ 525
Green chilli, 3 type of bell peppers and onion sautéed with cottage cheese in a sweet, spicy and slightly sour sauce.
- **CHENNAI STYLE COTTAGE CHEESE 65** ₹ 525
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- **CHENNAI STYLE TANGY MUSHROOM 65** ₹ 525
Mushroom coated with chilli pepper, garlic and ginger and deep fried till crisp. Tossed in a sauce made of mustard seeds, curd, red chilli paste, ginger, garlic and curry leaves.
- **VEG KOTHE** ₹ 425
Vegetable balls tossed in hot and tangy sauce.
- **SCHEZWAN CRISPY VEG** ₹ 425
Crispy fried assortment of vegetables tossed in hot schezwan sauce.



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MAIN COURSE

(12:30 PM - 3:30 PM | 7:30 PM - 11:30 PM)

- EXOTIC VEG IN YELLOW THAI CURRY** ₹500
Made of curry paste, coconut milk, vegetable stock, exotic vegetables and herbs.
- STIR FRIED MEDLEY OF VEGETABLES** ₹500
Seasonal vegetables stir fried to perfection.
- CHILLI PANEER GRAVY** ₹500
Green chilli, capsicum and onion sautéed with your choice of ingredient in a sweet, spicy and slightly sour sauce.
- CHILLI MUSHROOM GRAVY** ₹500
Green chilli, capsicum and onion sautéed with your choice of ingredient in a sweet, spicy and slightly sour sauce.
- CHOP SUEY** ₹500
Flash fried vegetables such as beans sprout, cabbage and celery. Corn starch is used to create the consistency. Served with crispy noodles.
- CHICKEN IN RED / GREEN / YELLOW THAI CURRY** ₹625
Made of curry paste, coconut milk, water, your choice of ingredient and herbs.
- PRAWNS IN RED / GREEN / YELLOW THAI CURRY** ₹725
Made of curry paste, coconut milk, water, your choice of ingredient and herbs.
- CHICKEN IN MASSAMAN CURRY** ₹625
Rich and mild curry made of cardamom, cinnamon, cloves, star anise, cumin, bay leaves, nutmeg and mace are combined with dry red chilli, cilantro seeds, lemon grass, galangal, white pepper, shrimp paste, shallots and garlic.
- FISH IN MASSAMAN CURRY** ₹625
Rich and mild curry made of cardamom, cinnamon, cloves, star anise, cumin, bay leaves, nutmeg and mace are combined with dry red chilli, cilantro seeds, lemon grass, galangal, white pepper, shrimp paste, shallots and garlic.
- PRAWNS IN MASSAMAN CURRY** ₹625
Rich and mild curry made of cardamom, cinnamon, cloves, star anise, cumin, bay leaves, nutmeg and mace are combined with dry red chilli, cilantro seeds, lemon grass, galangal, white pepper, shrimp paste, shallots and garlic.



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MAIN COURSE

(12:30 PM - 3:30 PM | 7:30 PM - 11:30 PM)

-  **GONG BAO CHICKEN** **`625**
Classic Sichuan dish made by stir fried your choice of ingredient with peanut vegetables and chilli peppers.
-  **GONG BAO FISH** **`625**
Classic Sichuan dish made by stir fried your choice of ingredient with peanut vegetables and chilli peppers.
-  **GONG BAO PRAWNS** **`750**
Classic Sichuan dish made by stir fried your choice of ingredient with peanut vegetables and chilli peppers.
-  **ORIENTAL CHICKEN** **`625**
Dices of tender chicken cooked in your choice of sauce.
Choice: Hot Garlic / Schezwan / Black Pepper / Teriyaki
-  **ORIENTAL FISH** **`625**
Dices of tender fish cooked in your choice of sauce.
Choice: Hot Garlic / Schezwan / Black Pepper / Teriyaki
-  **ORIENTAL PRAWNS** **`750**
Dices of tender prawns cooked in your choice of sauce.
Choice: Hot Garlic / Schezwan / Black Pepper / Five Spiced / Teriyaki / Oyster



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NOODLES AND RICE

(12:00 PM - 11:30 PM)

- **FRIED RICE** ₹425
Choice: Veg / Schezwan / Golden Garlic
- **MANGOLIAN RICE** ₹425
Stir fried noodles and rice with vegetables, seasonings and sauce.
- **NOODLES** ₹425
Choice: Hakka / Schezwan / Burnt Garlic
- **TRIPPLE SCHEZWAN RICE** ₹600
Rice and noodles cooked with finely cut vegetables and tossed in schezwan sauce served along with manchurian topped with golden fried noodles.
- **CHICKEN FRIED RICE** ₹425
Rice stir fried with egg, chicken and seasonings. Choice: Schezwan / Golden Garlic
- **MANGOLIAN RICE (CHICKEN)** ₹425
Noodles and rice stir fried with chicken, egg, vegetables, seasonings in sauce.
- **CHICKEN NOODLES** ₹425
Noodles stir fried with egg and chicken. Choice: Hakka / Schezwan / Burnt Garlic
- **CHICKEN TRIPPLE SCHEZWAN RICE** ₹625
Rice and noodles cooked with finely egg, chicken and tossed in schezwan sauce served along with chicken manchurian topped with golden fried noodles.



■ VEGTARIAN

■ NON-VEGETARIAN

■ SEAFOOD

• GST as applicable • Subject to availability



ETHNIC FARE

(12:30 PM - 3:30 PM | 7:30 PM - 11:30 PM)

- **BHINDI DO PYAZA** ₹500
Ladies finger cooked with lots of onion and Indian spices.
- **BHARWA BHINDI** ₹500
Shallow fried stuffed ladies fingers on a thick, hot and tangy Hyderabadi gravy.
- **METHI MUTTAR MALAI** ₹500
Kasuri methi and muttar cooked with chef's special rich, mild, creamy gravy.
- **SUBZ BIRBAL KI HANDI** ₹500
Mix vegetables and mushroom cooked in rich onion gravy flavored with chef's special spices.
- **SUBZ MILONI** ₹500
Mix veg cooked in palak gravy with Indian spices.
- **KASHMIRI DUM ALOO** ₹500
Baby potato simmered in rich tomato gravy with Kashmiri spices.
- **CHARRA ALU BHUA ADRAKI** ₹500
Baby potato cooked in Indian masala with a dominance of ginger.
- **CHEESY MUSHROOM MUTTAR** ₹500
Mushroom and green peas cooked in chat patta cheesy gravy.
- **NAWABI NARAM DIL KOFTA** ₹500
Cheese stuffed cottage cheese dumplings in rich dumpkth gravy.
- **NARGISI KOFTA** ₹500
Cottage cheese dumplings in rich spinach base gravy.
- **SAG-E-NOORMAHAL** ₹500
Puree spinach blended with chef's special spices and cooked with stuffed cottage cheese.
- **PANEER TIRANGA MAKHANI** ₹525
Stuffed paneer simmered in rich makhani dumpkth gravy.
- **PANEER TIKKA MASALA** ₹525
Marinated and char grilled cottage cheese simmered in spicy gravy.
- **PANEER LABABDAR** ₹525
Cottage cheese cooked in rich, tangy slightly sweet gravy with Indian spices.
- **TEEN MIRCH KA KADAI PANEER** ₹525
Traditional paneer kadai with 3 type of bell peppers and topped with kadai masala.
- **CHANNA MASALA** ₹525
Soft boiled chickpeas cooked in hot Indian spices.



▪ VEGFARIAN

▪ NON-VEGETARIAN

▪ SEAFOOD

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ETHNIC FARE



(12:30 PM - 3:30 PM | 7:30 PM - 11:30 PM)

- **EGG CURRY** `625
Eggs simmered in slightly spiced onion and tomato base gravy.
- **MURGH PASHTOON** `625
Chicken drumstick delicately simmered with keema on dum style with Awadhi spices.
- **PARDA NASHA DE MURGH** `625
Boneless chicken cubes simmered in rich Awadhi gravy.
- **LAGAN KA MURGH** `625
Resemblance of traditional butter chicken made of boneless pieces.
- **CHICKEN CURRY** `625
Home style chicken curry - thin gravy.
- **MURGH DO PYAZA** `625
Chicken cooked in brown onion gravy with lots of onion and flavorful Indian spices.
- **DUM KI MACHHI** `625
Fish simmered in brown onion based gravy and cooked on 'dum' method.
- **MACHER JHOL** `625
Fish cooked with potato in traditional Bengali style.
- **MUTTON ROGAN JOSH** `650
Traditional Kashmiri spiced mutton curry.
- **DHABA GOSHT** `650
Mutton cooked in yellow onion gravy, chop masala with Indian spices.
- **MUTTON AWADHI KHORMA** `650
Mutton cooked in traditional Awadhi gravy with hint of saffron and food scent.
- **PRAWNS CURRY** `900
Prawns cooked in home style in a thin gravy.



• VEGTARIAN

• NON-VEGETARIAN

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RICE AND DAL

(12:30 PM - 3:30 PM | 7:30 PM - 11:30 PM)

- **DAL TADKA** ₹425
Pigeon peas boiled and tempered with cumin seeds, red chilli and garlic.
- **DAL MAKHANI** ₹525
Whole black lentil and red kidney beans cooked overnight and loaded with lots of butter and cream. A traditional delicacy of Punjab.
- **SUBZ BIRYANI** ₹425
Vegetables cured in Hyderabadi spices and cooked with basmati rice, served with raita.
- **JEERA RICE** ₹375
Steamed rice tempered with cumin seeds (with or without green peas).
- **SUBZ PUALO** ₹425
Indian adaptation of pilaf where rice is cooked with vegetables in a unique way.
- **STEAMED RICE** ₹325
Flavorful basmati rice boiled and drizzled with clarified butter.
- **DAL KHICHDI** ₹425
Choice: Masala / Veg / Palak
- **CHICKEN KHICHDI** ₹625
Dal and rice combination khichdi with an inclusion of shredded char grilled chicken.
- **CHICKEN DUM BIRYANI** ₹625
Basmati rice cooked with chicken pieces cured in spices, curd and saffron. Cooked in traditional dum method. Served with raita.
- **MUTTON DUM BIRYANI** ₹650
Basmati rice cooked with mutton pieces cured in spices, curd and saffron. Cooked in traditional dum method. Served with raita.



■ VEGFTARIAN

■ NON-VEGETARIAN

■ SEAFOOD

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INDIAN BREADS

(12:30 PM - 3:30 PM | 7:30 PM - 11:30 PM)

TANDOORI ROTI (PLAIN / BUTTER) Whole wheat flour bread made in Tandoor.	₹ 100 / 120
NAN (PLAIN / BUTTER) Refined flour bread made in Tandoor.	₹ 120
GARLIC NAN Refined flour bread coated with finely chop garlic, baked in tandoor.	₹ 120
CHEESE CHILLI NAN Refined flour bread coated with cheese and green chilli, baked in tandoor.	₹ 120
TAWA PHULKA 3 pieces of whole wheat bread puffed on open fire.	₹ 100
TAWA PARATHA Triangle layered paratha cooked on griddle.	₹ 100
LACCHA / LACCHA PUDINA PARATHA Whole wheat flour bread baked in tandoor.	₹ 100
KULCHA Refined flour base flat bread topped with sesame and baked in tandoor.	₹ 120
STUFFED KULCHA Choice: Veg / Potato / Paneer	₹ 120
ROOMALI Thin and soft bread made on ulta tawa, resembling handkerchief.	₹ 100
MISSI ROTI Tandoori flat bread made of a combination of whole wheat flour and chickpeas flour adequately seasoned and spiced.	₹ 110



🌱 VEG/VEGETARIAN

🍖 NON-VEGETARIAN

🐠 SEAFOOD

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ACCOMPANIMENTS

RAITA Choice: Boondi / Mixed Veg	₹ 300
CURD RICE Traditional South Indian rice and curd preparation.	₹ 425
PINEAPPLE RAITA Stewed pineapple chops mixed in sweetend curd.	₹ 300
PAPAD Roasted / Fried	₹ 225
MASALA PAPAD Roasted / fried papad topped with chat pata cucumber, onion, tomato, green chilli and coriander masala.	₹ 225



VEGETARIAN

NON-VEGETARIAN

SEAFOOD

• GST as applicable • Subject to availability



MIDNIGHT MEAL

(11:30 PM - 3 AM)

VEG COMBO - AVAILABLE ONLY AFTER 11.30 PM

- **VEG BIRYANI WITH RAITA** ₹500
Pan fried veg biryani served with raita, one piece of roasted papad, 3 slices of onion, lemon wedge and green chilli.
- **DAL TADKA WITH STEAMED RICE** ₹500
Half portion of dal tadka served with half portion of steamed rice, 3 slices of onion, green chilli, lemon wedge and one piece of roasted papad.
- **PANEER BUTTER MASALA WITH TAWA PHULKA** ₹625
Half portion of paneer butter masala served with 3 pieces of tawa phulka and one piece of roasted papad.
- **MIX VEG WITH TAWA PHULKA** ₹625
Half portion of mix veg served with 3 pieces of tawa phulka, 3 slices of onion, lemon wedge, green chilli and one piece of roasted papad.
- **EGG BIRYANI WITH RAITA** ₹650
Pan fried egg biryani served with raita, one piece of roasted papad, 3 slices of onion, lemon wedge, green chilli and pickle.
- **CHICKEN BIRYANI WITH RAITA** ₹650
Pan fried chicken biryani served with raita, one piece of roasted papad, 3 slices of onion, lemon wedge and green chilli.
- **MUTTON CURRY WITH PHULKA** ₹650
Half portion of mutton masala served 3 pieces of phulka, 3 slices of onion, lemon wedge, green chilli and one piece of roasted papad.
- **FISH CURRY WITH STEAMED RICE** ₹650
Half portion of fish curry served with steamed rice, 3 slices of onion, lemon wedge, green chilli and one piece of roasted papad.





SWEET

GULAB JAMUN ₹375
Deep fried mawa dumplings steeped in chasni

DESSERTS

(11:00 AM - 11:30 PM)

- BLACK FOREST PASTRY** ₹400
Classic pastry stuffed with cream with lots of minced cherry and garnished with carvings of dark chocolate.
- WHITE FOREST PASTRY** ₹400
Classic pastry stuffed with cream with lots of minced cherry and garnished with carvings of white chocolate.
- BLUEBERRY CHEESECAKE** ₹525
Mascarpone cheesecake topped with blueberry compote.
- BAKLAVA** ₹425
Filo sheets loaded with lots of nuts and baked. Drizzled with honey.
- TIRAMISU** ₹425
Italian dessert with coffee liqueur and mascarpone cream.
- WALNUT BROWNIE WITH VANILLA ICE CREAM** ₹425
Brownie topped with chocolate sauce, scoop of vanilla ice cream and crushes of walnut.
- ☑ **ORANGE CREAM CARAMEL** ₹425
Pudding of eggs, milk and sugar. Served cold, topped with orange flavored cream.
- HOMEMADE RASMALAI** ₹375
Soft cottage cheese dumpling steeped in saffron flavored milk.
- MAWA BATTI** ₹375
Mawa cakes simmered in chasni, served hot with a scoop of vanilla ice cream.
- RASGULLA** ₹375
Fresh chenna dumplings simmered in chasni.
- FRUIT SALAD** ₹425
Mix of seasonal fruits dressed with honey lemon dressing topped with hint of cinnamon.
- FRUIT SALAD WITH ICE CREAM** ₹425
Small chops of fruits topped with a scoop of vanilla ice cream, cherry and pudina.
- ICE CREAM** ₹375
2 scoops of ice cream topped with chocolate sauce.
Choice: Black Current / Butter Scotch / American Nut / Strawberry / Kesar Pista / Chocolate / Vanilla



☑ VEG/VEGETARIAN

☑ NON-VEGETARIAN

☑ SEAFOOD

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Sample Cravings Lunch Menu Buffet@799+Taxes

Time: 12:30 Hrs. To 15:30 Hrs.

Welcome Drink

Banana Milk Shake

Veg Soup

Cream of Broccoli Soup

Non-Veg Soup

Chicken Lemon Coriander Soup

Salad

Green Salad / Aloo Channa Chat / Creamy Fruit Salad / Onion
Raita / Plain Curd / Dahi Wada, Pani Puri

Veg Appetizer

Veg Cake Bell Pepper / Paneer Achari Tikka / Kankar Kabab

Non-Veg Appetizer

Chilly Chicken / Fish Ginger / Fish Tikka

Main Course - Veg

Paneer Tikka Masala / Charra Aloo Adraki / Veg Kofta Curry /
Dal Tadka / Dal Makhani / Jeera Rice / Veg Schezwan Noodle
/ Sauted Veg / Exotic Veg in Mountain Chili Gravy

Main Course - Non-Veg

Chicken Curry

Panjabi Masala Fish

Assorted Bread

Laccha Paratha / Tandoori Roti / Naan

Dessert

Rasmalai / Doda Barfi / Pumpkin Halwa / Chocolate Lollipop
/ Umali Pudding / Monti Carto (V)

Chef Choice Ice Cream

SAMPLE SUNDAY BRUNCH MENU

Brunch @ 1199+Tax / Alcoholic Brunch@1599+Tax

Kids (6 To 10 Years) @ 799+Tax

Time: 12:30 P.M. To 3:30 P.M.

Welcome Drink

Masala Butter Milk / Strawberry Milk Shake

Soups-Veg

thupka veg Soup

Soups Non Veg

moroccan harira soup

Accompaniments

Focaccia Cubes/ Cheese Straws/ Garlic Bread/Bread
Rolls/ Hard Rolls

Live Station

Pani puri / Dahi wala / amosa chat

Parathe wali gali With Curd

Bread omlet

veg pizza

CHHOLE With BAKERY KULCHA

Starters - Veg

paneer tikka

veg ajuba kebab

lovely corn

potato and cheese croquette

Starters - Non Veg

three pepper chicken winglet

fish Kasturi tikka

mutton Sajde Seekh kebab

fried prawns

Breakfast Station

Grenoblois bread, bread whole wheat, milk bread
loaf, Baguette loaf

Danish-pastries: -the Brunsviger/
the spandauer/the Tebirkes/cinnamon

Doughnuts: - Chocolate dough nuts/jam dough
nut/Plain doughnuts

Muffins: - Vanilla/ Choco chips/ Dry nut muffins
breakfast roll-easy palmier, French roll, Kaiser roll
with sesame seeds, French baguette, six grain loaf

Cereals: - Muesli/ Corn flakes/ Wheat flakes/ Choco
flakes

With: Hot milk/Cold milk/ Crushed nuts

Salads-Veg

channa chat/ aloo chat/sprout chat pata/green salad
veg Hawaiian salad /M/S fruit salad/ cheese plater
with condiments

cucumber yogurt salad /peanut kachumber salad

Soya Sauce/Hot Garlic Sauce/ 3 Type Dressings/
Salad Condiments

Salads-Non Veg

Egg Salad, /BBQ Chicken Salad/Non veg cold cuts

Fruits

cut watermelon / cut papaya

Accompaniments

4 Type Pickle/4type Chutnies/4 Type Papad

Curd Preparation

Strawberry, banana yoghurt, Pineapple/ Plain curd

Raita: - mint Raita/ cocktail fruit/Tadka raita

Main Course Non Veg

chicken curry home style

mutton do payaz

chicken biryani

Red thai curry fish

Roast chicken bordelaise sauce

Main Course Veg

paneer tikka masala

sabzi Diwani Handi

Panch mislay dry

Banarasi kofta curry

mac & cheese

veg in madras curry sauce /noodles veg hakka

yellow dal Tadka / Dal maharani

Steam rice / veg pulao

Breads

Nan/Roti/Kulcha/Chousela (rice puri)

Desserts

finny milk pudding (v) s/f

coconut daquoise (NV)

Baked cheese cake(NV)

Assorted pastry (v)

chocolate fountain(v)

chocolate maamoul(v)

Rose coconut roll(v) / Cream of caramel (N.V)

Motichur ladoo / Masoor pak

Rasinalai / mawa bati

rabdi falooda / Modak

Moong dal halwa

Chef's Choice Ice Cream

black currents / mango / Rajwadi kulfi / American nuts

Flavor crushes/ Sweet condiments

Kids Counter

jujubes kulfi / falooda/ crush / freed ice cream

giants cookies

chocolate lollipop / coconut lollipop

colorful condiments



BREAKFAST
(06.30AM - 11.00AM)

TEA Tea bag, hot water and milk separate.	₹ 200
COFFEE Ever refreshing flavorful coffee with milk, served with 2 pcs of biscotti.	₹ 225
FRESHLY BREWED TEA Served with 2 pieces of cookies. To choose from: Masala / Ginger / Elaichi / Plain	₹ 225
MALTED HOT MILK Choose from: Horlics / Bournvita / Hot Chocolate	₹ 250
COLD COFFEE Ever refreshing chilled coffee topped with a scoop of vanilla ice cream.	₹ 300
SEASONAL FRESH FRUIT JUICE Fresh extraction of your choice of seasonal fruit.	₹ 275
MILK SHAKE To choose from: Strawberry / Vanilla / Chocolate served with ice cream.	₹ 300
LASSI Sweet or Salted	₹ 275
BUTTER MILK Plain / Salted / Masala	₹ 250



 VEG/VEGETARIAN

 NON-VEGETARIAN

 SEAFOOD

• GST as applicable • Subject to availability