# BREAKFAST CEREAL BOWL

• Bircher muesli @ @ Overnight soaked oats, apple, carrots, soaked raisins, roasted nuts, yoghurt, honey 205 kcal   250 gms	495
Choice of:  Corn flakes 192 kcal   50 gms	445 445 445 445 445
• Karnataka millet porridge ® Millets, saffron-infused almond milk, cinnamon, poached pears, granola 176 kcal   250 gms	495
<ul> <li>Oats porridge</li> <li>Soaked raisins, almond flakes choice of:</li> <li>Water 194 kcal   250 gms</li> <li>Milk 224 kcal   250 gms</li> </ul>	495
Fresh cut fruit platter (5 seasonal options) 150 kcal   250 gms	395



# FRESH FROM THE OVEN

• Breads (**) White 106 kcal   160 gms Whole wheat 101 kcal   160 gms Multi-grain 65 kcal   160 gms Sourdough 110 kcal   160 gms	245
<ul> <li>Gluten-free bread</li> <li>Super seed, finger millet</li> <li>kcal   160 gms</li> </ul>	345
<ul> <li>Viennoiseries &amp; muffins</li> <li>Butter croissant 142 kcal   45 gms</li> <li>Pain au chocolat 280 kcal   45 gms</li> <li>Danish 130 kcal   35 gms</li> <li>Muffin of the day 321 kcal   35 gms</li> </ul>	345 395 395 395

### SET BREAKFAST

#### 

645

Baker's basket served with butter, honey and preserves

Fresh fruit platter

Freshly squeezed choice of juice (Watermelon/ orange/ pineapple)

Cereals – corn flakes, muesli, wheat flakes, or

Bircher muesli with hot or cold milk

Freshly brewed coffee, a selection of teas, or hot chocolate

717 kcal | 810 gms

#### ■ American breakfast \*\* ®®®©

845

Baker's basket served with butter, honey, and preserves

Fresh fruit platter

Freshly squeezed choice of juice

(Watermelon/orange/pineapple)

Fruit yogurt

Cereals - corn flakes, muesli, wheat flakes or

Bircher muesli with hot or cold milk

Choice of eggs made to order

Chicken sausage

Freshly brewed coffee, a selection of teas, or hot

chocolate

730 kcal | 910 gms

#### ■ North Indian breakfast ®®©

845

Fresh fruit platter Freshly squeezed choice of juice (watermelon/ orange/pineapple)

Choice of North Indian breakfast made to order (stuffed paratha – potato, cauliflower, or paneer/poori bhaji) with accompaniments Choice of North Indian egg preparation (Egg burji/ parsi style akuri)
Freshly brewed coffee or selection of teas 1112 kcal | 930 gms

#### ■ South Indian breakfast ⑤⑤

845

Fresh fruit platter
Freshly squeezed choice of juice
(watermelon/ orange/ pineapple)
Choice of South Indian breakfast made to order
(dosa/ Idli/ uthappam) with accompaniments
Choice of South Indian egg preparation
(Egg podimas)
Freshly brewed kumbakonam filter coffee or a
selection of teas
1112 kcal | 930 gms

#### REGIONAL NORTH INDIAN

# GO LOCAL

Steamed idli
545

Served with sambar and chutney

Choice of:

Plain 187 kcal | 120 gms

Ghee podi 192 kcal | 120 gms



Dosa	545
Choice of: Plain 96 kcal   60 gms Ghee podi 106 kcal   65 gms Mysore masala 172 kcal   90 gms	
Uthappam  Served with sambar and chutney	545
Choice of: Plain 96 kcal   180 gms Ghee podi 106 kcal   182 gms Onion 170 kcal   185 gms Masala 147 kcal   189 gms	
• Bisi bele bath @@ Karnataka style spiced lentil and rice with vegetables served with boondi 240 kcal   200 gms	545
Medu wada Lentil fritters made from spiced urad dal batter, served with coconut chutney and sambar 392 kcal   180 gms	545

# SMALL SIDES

6 pieces

95 kcal | 80 gms

■ Grilled sausage ************************************	
Choice of: (3 pieces) Chicken 345 kcal   120 gms	
Lamb 380 kcal   120 gms	
■ Turkey bacon ②	

295 345

295

## KIDS BREAKFAST

Cheddar cheese dosa Served with coconut chutney and cheese fondue 210 kcal   80 gms	345
Peanut butter and jelly (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	345



### CAGE FREE EGGS

Cage free eggs served with hasselback

potatoes and sesame tossed beans

Choice of eggs

154 kcal | 120 gms

185 kcal | 124 gms

■ Fried egg @©

■ Omelette @@ 595 Plain 215 kcal | 80 gms Masala 399 kcal | 150 gms Cheese 210 kcal | 80 gms Vegetable 275 kcal | 80 gms Smoked salmon and feta 490 kcal 80 gms ■ Scrambled eggs @∅ 545 Plain 343 kcal Masala 399 kcal Cheese 210 kcal Vegetable 275 kcal Egg burji 350 kcal ■ Boiled egg ⑤⑥ 545 Soft | medium | hard



Sunny side up | over easy | medium | well-done

545



Breakfast smoothies (a) Choice of: Banana and honey 288 kcal   250 ml Tropical fruits 115 kcal   250 ml	395
Lassi Choice of: Choice of: Plain 202 kcal   250 ml Sweet 302 kcal   250 ml Salted 119 kcal   250 ml	395
<ul> <li>Chaas (a)</li> <li>Buttermilk with cumin seeds, ginger and coriander</li> <li>250 ml</li> </ul>	395
Milk Choice of: Regular 52 kcal  Skimmed 52 kcal  Soy milk 54 kcal Almond milk 51 kcal	<i>295 345</i>
Flavored milkshakes © Choice of: Banana   chocolate   strawberry   vanilla 310 kcal   250 ml	395
Cold coffee (a) 310 kcal   250 ml	375
Tea (1) Coffee (1) Hot chocolate (2)	395 395 395

#### SOUPS

#### SMALL BITES

Chili basil arancini (1988)
Crushed tomatoes, parmesan shavings,
balsamic aceto
221 kcal | 220 gms

Spring bruschetta (198)
Smashed avocado, asparagus, ricotta, fresh basil and parmesan
348 kcal | 220 gms

A Chicken flautas (19)

Rolled chicken tacos with guacamole and
Pico de gallo
319 kcal | 220 gms

▲ - Non Vegetarian ● - Vegetarian

🕯 - Gluten 🔞 - Dairy 🖞 - Treenuts 🗘 - Egg 🕏 - Peanuts 🗗 - Soy 🛊 - Mustard 🛎 - Sulphite 😂 - Seashell 🖘 - Fish

795

645

Middle Eastern lamb kofta 

Minced lamb skewers, smoked and cooked with Middle Eastern spices, mint yogurt

# PICKED LOCAL, PLATED FRESH

■ House caesar salad ®®©®®

Romaine lettuce, garlic croutons, parmigiano reggiano

Choice of

Grilled vegetables 152 kcal   220 gms	595
Smoked chicken 193 kcal   220 gms	645
Grilled prawns 224 kcal   220 gms	695

Burrata piperade @@

Sweet peppers, sun-kissed tomatoes, sweet basil, Pine nuts, Arugula, balsamico aceto 413 kcal | 220 gms

■ Tuscan harvest 🕮 595

Lettuce, beans, cherry tomatoes, cucumber, red onion, artichoke hearts, croutons, shaved parmesan, herb vinaigrette 190 kcal | 220 gms

🔺 - Non Vegetarian 🕒 - Vegetarian

🕯 - Gluten 🚳 - Dairy 🕅 - Treenuts 🖤 - Egg 🕏 - Peanuts 🛡 - Soy 🛊 - Mustard 🔠 - Sulphite 😂 - Seashell 🖘 - Fish

# SANDWICHES, BURGERS AND ROLLS

The Market club sandwich DODO	
Choice of:  Pesto grilled vegetables, coleslaw, mild cheddar, cucumber, tomatoes 480 kcal   350 gms  Roast chicken, turkey bacon, fried egg, tomatoes,	845 895
cheddar 910 kcal   350 gms  Grilled tikka sandwich	
Masala onions, lettuce, tomato, mint chutney, served with masala fries	
Choice of:  Paneer 316 kcal   280 gms  Chicken 391 kcal   280 gms	795 845
Philly steak sandwich (1916)  Tenderloin with peppers, onions and mushrooms, cheddar cheese, fries 619 kcal   280 gms	995
Garden burger (1986) Vegetable patty, cucumber, tomato, lettuce, white cheddar 308 kcal   320 gms	845
■ Southern fried chicken burger ®®  Maple-dipped chicken, smoked tomato and sweet pepper jam, goat cheese, truffle fries, house salad 766 kcal   350 gms	945
▲ - Non Vegetarian ● - Vegetarian	

🛊 - Gluten 🚳 - Dairy 🕅 - Treenuts 🖤 - Egg 🕏 - Peanuts 🖤 - Soy 🛊 - Mustard 🕹 - Sulphite 😂 - Seashell 🖘 - Fish

■ Harissa lamb wrap ⑤⑤⑥ Coriander, cumin, minced lamb, mint yoghurt 970 kcal   350 gms	995
The tenderoin jaw breaker (1) (1) (2) Tenderloin, cheddar, pickles, slow cooked onions, lettuce, fried egg, roasted garlic mayo, fries, house salad 612 kcal   350 gms	995
Kolkata kathi roll	
Choice of	
Paneer ®®®	845
■ Chicken and egg ⑥⑥⑥⑥	895

297 kcal | 250 gms

# THE ART OF DURUM WHEAT

Gnocchi al pomodoro (1) (1) (1) (2) (2) (2) (2) (2) (2) (2) (2) (2) (2	<i>7</i> 95
Red wine braised, basil, tomatoes, parmigiano reggiano 458 kcal   330 gms	945
Pasta of your choice ® Penne 284 kcal   250 gms Spaghetti 284 kcal   250 gms	855
With choice of sauce Pomodoro 59 kcal  Arrabiata 65 kcal  Alfredo 420 kcal  Pesto 186 kcal  Aglio e olio 250 kcal	755
Arborio, mushrooms, parmesan, roast chicken 380 kcal   250 gms	995
Add on: Vegetable 33 kcal   50 gms Chicken 120 kcal   50 gms Prawn 50 kcal   50 gms	100 150 250
Risotto primavera  Arborio, seasonal vegetables, parmigiano reggiano 380 kcal   283 gms	945
▲ - Non Vegetarian	

All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax. We do not levy service charges. Should you be allergic to any ingredient(s) kindly bring it to the attention of the server.

🕯 - Gluten 🚳 - Dairy 🐠 - Treenuts 🖤 - Egg 🙍 - Peanuts 🖤 - Soy 🕯 - Mustard 🛎 - Sulphite 🥴 - Seashell 🖘 - Fish

# SMOKED, GRILLED AND ROASTS

995

■ Fish and chips 🕲 🕮	
Tartar sauce, mushy peas, Malt vinegar, fries	
450 kcal   250 gms	

#### Choice of:

Cottage cheese 739 kcal   250 gms	845
Spring chicken 560 kcal   320 gms @	945
▲ Atlantic salmon 558 kcal   280 gms ®®	1395
Lamb T-bone 640 kcal   250 gms	1945

#### Served with

- Mashed potato 111 kcal | 120 gms
- Truffle fries 501 kcal | 120 gms
- Grilled vegetables 67 kcal | 120 gms

#### Choice of sauces

Barbecue sauce Green pepper jus Wild mushroom jus Beurre blanc



🛊 - Gluten 🚳 - Dairy 🖟 - Treenuts 🕜 - Egg 🕟 - Peanuts 🖟 - Soy 🛊 - Mustard 🖫 - Sulphite 😂 - Seashell 🖘 - Fish

#### TRADITIONAL INDIAN-SOUPS

Tomato rasam ⊕
 Ripe tomatoes, tamarind, aromatic spices
 80 kcal | 220 ml
 Murgh badaami shorba ⊕
 Chicken, ghee, almond, cardamom
 375 kcal | 220 ml

# KEBABS OF THE MARKET KITCHEN

- Kunaffa dahi ke kebab 
  Deep fried hung curd patty
  255 kcal | 220 gms
  645

Lal mirch ka Murgh tikka @@@ Spicy marinated chicken cooked in tandoor 385 kcal   240 gms	745
Mangalorean chicken sukka (1)(1)  Local spiced chicken with chilies and cashew  450 kcal   250 gms	745
■ Jaitooni machi ©©©© Fish marinated in olives, yoghurt and spices, mint chutney 450 kcal   240 gms	795
■ Karuvapekku prawns ®®®® Curry leaf marinated prawns cooked in tandoor, charred raw mango chutney 432 kcal   240 gms	945
Mutton seekh kebab (a) Lamb mince marinated with ginger, garlic and Kashmiri chilies, smoked in tandoor 380 kcal   240 gms	895

### MAINS

Dal makhani Slow cooked black lentils simmered with home churned white butter, cream and spices 750 kcal | 350 gms

▲ - Non Vegetarian ● - Vegetarian

🕯 - Gluten 🚳 - Dairy 🕅 - Treenuts 🖤 - Egg 🕏 - Peanuts 🛡 - Soy 🕯 - Mustard 🖫 - Sulphite 💥 - Seashell 🖘 - Fish

<ul> <li>Dal your way</li> <li>Combination of various lentils tempered with</li> </ul>	745
Choice of: Dal tadka / dal palak / jeera hing 475 kcal   350 gms	
Seasonal vegetables, cooked to your preference in a comforting homestyle preparation  Chains of:	745
Choice of: Lady fingers Potato Bottle gourd Cauliflower	
475 kcal   340 gms	
Paneer butter masala @@ Cottage cheese simmered in a velvety tomato cashew gravy, spiced with ground spices and kasuri methi 889 kcal   350 gms	795
• Khumb hara pyazz  Mushrooms cooked with fresh spring onions in a mildly spiced masala 280 kcal   350 gms	745
Home style mutton curry  Hand pounded masalas, potato 830 kcal   350 gms	945
Old Delhi butter chicken ⊕ ⊕ ⊕ ⊕ Chicken cooked in makhani gravy fenugreek, cream 748 kcal   350 gms	845
A - Non Vegetarian - Vegetarian	

#-Gluten - Dairy - Treenuts - Egg - Peanuts - Soy - Mustard - Sulphite - Seashell - Fish

Fresh catch simmered in a fragrant coconut and tamarind gravy, spiced with Malabar chilies and curry leaves 456 kcal   320 gms	895
Subz dum biryani  Fragrant basmati rice layered with spiced seasonal vegetables, slow-cooked on dum 1097 kcal   400 gms	795
Ambur mutton biryani  Tamil Nadu biryani made with tender mutton, seeraga samba rice and fiery blend of spices 1064 kcal   420 gms	995

# ACCOMPANIMENTS

Steamed rice Basmati 440 kcal   340 gms	395
<ul><li>Pulao</li><li>Choice of:</li><li>Jeera / peas / vegetables</li><li>680 kcal   340 gms</li></ul>	455
© Curd rice (1)(1)(1)(1)(1)(1)(1)(1)(1)(1)(1)(1)(1)(	395
Khichdi  350 kcal   340 gms	395
Non Vegetarian     - Vegetarian     - Vegetarian     - Vegetarian     - Soy    - Soy    - Mustard    - Sulphite    - Se	eashell x⊳-Fish

## INDIAN BREADS

Plain 270 kcal   120 gms	245
Laccha (1) (1) 270 kcal   120 gms	245
Naan Plain 321 kcal * Butter 344 kcal * Garlic 379 kcal * Chili garlic 382 kcal *	295
Masala Kulcha  300 gms	345

## LOCALS

▲ - Non Vegetarian ● - Vegetarian

🕯 - Gluten 🚳 - Dairy 🕅 - Treenuts 🕜 - Egg 🕏 - Peanuts 🛡 - Soy 🛊 - Mustard 🛎 - Sulphite 😂 - Seashell 🖘 - Fish

Fresh catch of the day, peanut sauce, cucumber salad	795
420 kcal   220 gms  ■ Tangra chili chicken ®®  Dried red chilies and sichuan peppercorn  407 kcal   240 gms	745
▲ Crispy prawns ③②② Masala 440 kcal   220 gms	945

# **WOK YOUR WAY**

Stir fried Asian greens with tofu Bok choy, asparagus, haricot beans 120 kcal	645
Kung pao chicken ®® Cashews, chilies 165 kcal	795
Fish in black bean sauce Seabass, soy 110 kcal	845
Prawn in X.O © Chilies, garlic 195 kcal	945



\$-Gluten - Dairy - Treenuts - Egg - Peanuts - Soy - Mustard - Sulphite - Seashell - Fish

Kaeng phett	
Thai red curry with choice of:	
Vegetables 564 kcal   340 gms	745
■ Chicken 733 kcal   340 gms	795
■ Prawns 644 kcal   340 gms 🔠	945
Kaeng keow waan	
Thai green curry with choice of:	
Vegetables 564 kcal   340 gms	745
🖪 chicken 733 kcal   340 gms 🕒	795
prawns 644 kcal   340 gms 💩	945

# **STAPLES**

• Kao hom mali Steamed jasmine rice 450 kcal   300 gms	445
Wok-tossed golden garlic fried rice∕noodles ᢧੴ	
Choice of:	
Vegetables	745
■ Chicken and egg 680 kcal   350 gms	795
■ Prawns and egg 620 kcal   350 gms	945

# KIDS MENU

Mac and cheese ®® Macaroni, bechamel, emmenthal, cheddar 264 kcal   150 gms	495
Junior jammer (**)  Mini sliders, hashbrown, lettuce, cheddar slice, fries 715 kcal   200 gms	495
Cheesy comets (**)  Buttered corn and cheese poppers, ketchup  450 kcal   150 gms	445
■ Dino bites ③⑤  Chicken nuggets, thousand island dressing  400 kcal   200 gms	445
■ Choco monster (**) ⑤ ⑥ ⑥ Brownie, warm chocolate sauce, vanilla ice cream 638 kcal   200 gms	445

# **DESSERTS**

Gulab jamun (SO) Golden khoya dumplings, fried and steeped in a warm saffron and cardamom infused rose syrup 851 kcal   150 gms	445
• Rasamalai @@ Delicate cottage cheese discs, saffron milk reduction, cardamom, pistachios 287 kcal   150 gms	445
Gasagase payasa @@ Poppy seeds, coconut, jaggery and milk, served warm 304 kcal   150 gms	445
Crème brûlée @© Custard, kerala vanilla beans, caramelized sugar 264 kcal   150 gms	495
Biscoff cheesecake	495
Mysore filter coffee tiramisu (***) © © © Kahlua, savoiardi 475 kcal   150 gms	495
Vanilla bean © Belgian chocolate © Butterscotch © Strawberry © 250 kcal   120 gms	495

🛕 - Non Vegetarian 📵 - Vegetarian

🕯 - Gluten 🚳 - Dairy 🕖 - Treenuts 🖤 - Egg 🕏 - Peanuts 🖑 - Soy 🕯 - Mustard 🕹 - Sulphite 😂 - Seashell 🖘 - Fish