

# THE MORNING AFTER

## BREAKFAST MENU

### COLD BEVERAGES

**100% FRESH FRUIT JUICES** 🌿 200

Ask your steward for fruit available

**STRAWBERRY BANANA SMOOTHIE** 250

Banana, strawberry, yoghurt & honey

**COCO-BANANA SMOOTHIE** 250

Grated coconut, banana, yoghurt & honey

**FRUIT AND NUT SMOOTHIE** 300

Figs, raisins, dates, almonds,  
yoghurt & honey

**VANILLA MILK SHAKE** 200

A creamy blend of vanilla ice cream and  
milk, served with a dollop of whipped cream

**CHOCOLATE MILK SHAKE** 200

Chocolate ice cream blended with milk,  
served with a drizzle of chocolate sauce and  
topped with whipped cream

**OREO SHAKE** 200

Oreo cookies, vanilla ice cream and milk  
blended to perfection and topped with  
whipped cream

**COLD COFFEE** 225

A rich, smooth blend of freshly brewed  
coffee, vanilla ice cream and milk

**BOOZY SHAKES** (Available after 10am)

**WHISKY BUSINESS** 400

Smooth vanilla ice cream, blended with  
whisky and popcorn syrup - keep last night's  
party going

**BOURBON FRAPPÉ** 400

Espresso, vanilla ice cream, and bourbon -  
wake up the right way

🌿 Vegan | 🌱 Veg | 🍷 Non-Veg

Additional 7.5% service charge and government taxes as applicable



## HOT BEVERAGES

### CHAI 100

Good old Indian chai

### MASALA CHAI 100

Good old Indian chai infused with our in-house blend of herbs & spices

### SOUTH INDIAN FILTER COFFEE 125

Fliter coffee (black / with milk)

### ESPRESSO 100

A single shot of Espresso coffee

### ESPRESSO LUNGO 100

A single shot of Espresso, with some extra water. A diluted version

### CAPPUCCINO 150

A single shot of Espresso, with milk foam

### LATTE MACCHIATO 150

A single shot of Espresso, with milk foam and milk

### HOT CHOCOLATE 200

An indulgent cup of melted chocolate blended with full cream milk, topped with a dollop of cream

### IRISH COFFEE (Available after 10am) 400

Whisky, hot coffee, sugar, cream - something amazing.

## PANCAKES, WAFFLES & FRENCH TOAST




### PLAIN JANE 250

Fluffy pancakes / crisp waffles / thick cut Brioche French toast, served with maple syrup

### THE CLASSIC 325

Thick cut brioche French toast / pancake / waffle topped with fresh cut fruit and crème anglaise.

Add on topping at ₹50: strawberry / blueberry / chocolate chip / Nutella / banana / passion fruit coulis / maple syrup

 Vegan |  Veg |  Non-Veg

Additional 7.5% service charge and government taxes as applicable



## BREAKFAST MAINS

### FRUIT BOWL 🌿 275

Diced fresh apple, muskmelon, papaya, banana and watermelon topped with black raisins, almonds and pumpkin seeds, served with honey

### CAPRESE SANDWICH 🥗 300

A tomato, basil and fresh Mozzarella sandwich with Panini bread

### TOMATO QUINOA UPMA 🌿 300

Savoury vegan item with a healthy twist of edamame, almonds, pumpkin and sunflower seeds. Served with a spicy peanut chutney

### SMOOTHIE BOWL 🥗 400

Seasonal fruit Greek yogurt smoothie, topped with almonds, homemade granola, chia and flax seeds

### AVOCADO TOAST 🌿🥗 300

Crushed avocado on sourdough toast. Epic!!!  
Add on: poached egg - ₹50

### APPAMS & STEW 🌿🥗 325

Mixed vegetables in an aromatic coconut stew served with our fabulous lacy appams.  
Opt for Chicken - ₹400 / Lamb - ₹425

### BULL'S EYE APPAM 🥗 350

Two lacy egg appams with Sri Lankan coconut sambal and two podis  
Add on: Cheddar cheese - ₹50 /  
Bacon bits - ₹100

### EGG ROAST 'N' APPAMS 🥗 350

Three boiled country eggs roasted in fiery tomato onion masala. Served with our fabulous lacy appams

### FULL TOIT ENGLISH BREAKFAST 🥗 500

Sausages (chicken / pork), bacon, eggs (fried / poached / scrambled), grilled tomato, beans, mushrooms, jam / preserve, hash browns, beverage (juice / coffee / tea), bread (sourdough / white toast)

🌿 Vegan | 🥗 Veg | 🍖 Non-Veg

Additional 7.5% service charge and government taxes as applicable



## Soups & Salads

### Mushroom & Leek Velouté 🍄 275

A heady hug of field mushrooms and leeks makes for one delicious soup

### Minestrone Soup For The Soul 🍅 🍅 350

Bowl of an Italian mama's goodness - soup you can't refuse! Paysanne veggies, tomato, oregano and orzo pasta broth. Served with a basil parmesan croute

**Add-on: Chicken 50 | Bacon 100**

### Chicken Soup For The Toit 🍗 325

A heartwarming broth of chicken, carrots, and leeks. Served with a mini chicken wedge sandwich

### Watermelon & Feta Salad 🍉 350

Watermelon and Greek feta with wild rocket leaves and pickled olives

### Asian Tofu/Chicken Salad 🥬 🍗 350

Kale, edamame, cucumber, and choice of tofu or chicken with a soy chilli honey dressing

### Farmers' Market Salad 🥬 🍗 350

Mixed greens, cherry tomatoes, field corn, avocado, radish, and caramelised walnuts tossed in our balsamic dressing

**Add-on: Chicken 50 | Bacon 100**

### Beetroot, Orange, and Quinoa Salad 🍷 🍷 350

Beetroot and Mandarin orange segments on wild rocket and quinoa, with sunflower and pumpkin seeds. Drizzled with a dill and caper dressing

**Add-on: Prawns 150**





<b>Grilled Harissa Cottage Cheese</b> 🌱	300
Cottage cheese marinated with paprika and red chilli spiced harissa. Served with fresh basil and garlic confit aioli	
<b>Sautéed Field Mushrooms</b> 🌱	375
Pan-seared field mushrooms with garlic, extra virgin olive oil, and red chilli flakes	
<b>Toit Baked Nachos</b> 🌱🌶️	300
Lavash-style baked wheat nachos, napped with in-house cream cheese sauce, jalapeños, tomato salsa, and refried beans. Send it like anything!	
<b>Add-on: Chicken Mince 75   Bacon 100</b>	
<b>Smoky Habanero Chicken Wings</b> 🌶️	350
Chicken wings tossed in our famous BBQ sauce spiced with habanero chilli. Served with a classic blue cheese dip	
<b>Chicken 62</b> 🌶️	350
A tribute to the famous South Indian fried chicken. Chunks of chicken marinated with three less spices(!) and deep fried	
<b>Andhra Chilli Chicken</b> 🌶️	350
Succulent boneless chicken in a deadly Andhra-style green chilli masala	
<b>Fried Lamb Brain Potlums</b> 🌶️	350
Lamb no-brainer for offal fellows	
<b>Stuffed Chicken Wingettes</b> 🌶️	375
Chicken wingettes with a piquant mince stuffing on a spicy red chilli sambal. A Toit signature dish - better you try!	
<b>Kerala Beef Fry</b> 🌶️	375
Spicy beef morsels stir-fried with coconut chips. Served on flaky coin parottas. Mallu delight!	
<b>Traditional Scotch Eggs</b> 🌶️	400
Two soft-boiled country eggs wrapped in lamb mince and panko fried. Served pub-style with a zesty veg caponata	
<b>Haleem Samosa</b> 🌶️	400
Hyderabad-style lamb pâté samosas served with a tamarind sauce	
<b>Deconstructed Beef Wellington</b> 🌶️	400
Medium-roasted beef on butter puff pastry with brandy laced mushrooms duxelles and bacon bits	
<b>Calamari Frito</b> 🌶️	450
Crunchy calamari tempura, dusted with zesty red chilli and served with a creamy dip	
<b>Beer-Battered Prawns</b> 🌶️	450
Succulent prawns coated in our Tint-in-Wit beer batter, fried, and served with spicy mayo	
<b>Pork Ribs</b> 🌶️	450
Slow-cooked pork ribs, slathered with a sweet 'n' spicy sauce	
<b>West Coast Pepper Mutton</b> 🌶️	475
Mangalore dive bar 'touchings' of boneless mutton with fiery black pepper, curry leaves, and chillies. Sending some vadams for sides	
<b>Smoked Salmon Bruschetta</b> 🌶️	500
Smoked salmon, capers, and cream cheese on toast	



## Kudix Bites

The second best companion at Toit,  
after your glass of beer of course

### Chilli-Dusted Goldfingers 🌿 150

Old Bangalore fried street snack made of rice

### Truffle Popcorn 🍄 150

Popped corn finished with truffle butter  
and parmesan. Best in class!

### Banana Slivers 🌿 150

Long slices of crispy fried raw banana  
tossed in salt and pepper

### Lotus Seeds 🌿 150

Puffed lotus seeds, pan-tossed and  
finished with a peri-peri spice blend

## Toit Platters

### Pita Platter 🍷 475

Za'atar pita bread with hummus two ways, muhammara,  
labneh, marinated olives, pickled veggies, and falafel

### Artisanal Cheese Board 🍷 675

Camembert, Montasio, Gouda, and blue cheese.  
With fig compote, pickled veggies, and crostini

### Toit Liver Special 🍷 375

Delectable chicken liver pâté topped with  
bacon crumble. Served with fig compote and  
crostini - make up for the liver loss at Toit!

## Appetisers

### Beetroot & Goat Cheese Bruschetta 🍷 275

Roasted beetroot, goat cheese, and  
crunchy caramelised walnuts on toast

### Puliyogare Poppers 🍷 275

South Indian travel staple - tamarind rice with  
an arancini parmesan twist. Crumb-fried to perfection!

### Okra Podi Chips 🍷 275

Ladies' fingers hot chips with curry leaves and  
chutney podi, topped with spiced yoghurt

### Broccoli Cheddarmelt 🍷 275

Charred broccoli florets with garlicky cheese  
served with a black olive tapenade

### Golden Fried Onion Rings 🍷 275

Panko and oatmeal crusted onion rings  
served with a sweet-sour-chilli dip

### Cheesy Gunpowder Fries 🍷 275

Potato fries seasoned with our secret red chilli podi blend,  
served with green mango pickle mayo

### Raw Jackfruit & Avocado Tostadas 🍷 300

Slow-cooked tender jackfruit in chipotle adobo sauce  
served on crisp corn tortillas topped with avocado  
and sour cream. Served with hot sauce



## Sandwiches & Burgers

### Roasted Veggie & Scamorza Panini 🌱 375

Smoky scamorza cheese sandwich with basil pesto, zucchini, and sweet peppers. Served with fries and corn ribs

### Chickpea Feta Sliders 🌱 375

Trio of crunchy chickpea and feta sliders laced with sun-dried tomatoes and caramelised onions in black olive speckled buns. Served with fries and corn ribs

### Peruvian Chicken Sandwich 🍷 400

Spiced chicken, guacamole, sliced red onion, lettuce, and jalapeño in ciabatta bread. Served with fries and corn ribs

### Full On Club Sandwich 🍷 425

Toasted white bread triple decker layered with roasted chicken salad, fried egg, grilled pork ham, tomato, and crunchy romaine, slathered with sriracha and mayo. Served with fries

### Southern Fried Chicken Burger 🍷 425

Crunchy, fried buttermilk-marinated chicken with gherkins and a spicy mayo topping in our signature sesame brioche bun. Served with fries and corn ribs

### Toit Beef Burger 🍷 475

A grilled juicy beef patty stacked with red wine onion compote, Emmental cheese, gherkins, and a secret sauce in our signature sesame brioche bun. Served with fries and corn ribs

### Pulled Lamb Burger 🍷 525

Pulled lamb tossed in garlic, onion, and peppers topped with mint sour cream in our signature sesame brioche bun. Served with fries and corn ribs

## Large Plates

### Spaghetti Aglio e Olio 🌱 375

Spaghetti tossed with garlic and olive oil. Our version has some veggies and sun-dried tomatoes

### Penne all'Arrabbiata 🌱 375

Tube shaped pasta cooked al dente in a spicy tomato sauce. Served with a dollop of mascarpone cheese on top

### Potato & Green Mango Curry 🌱 375

Baby potatoes and strips of raw mango in a red chilli sweet and sour gravy. Served with a choice of herbed-butter rice, our fabulous appams, or flaky parottas

### Spinach & Mascarpone Agnolotti 🌱 425

Pillow shaped ravioli pasta stuffed with garlicky spinach and mascarpone cheese, napped with saffron-parmesan cream and pistachios

### Edamame & Asparagus Risotto 🌱 425

Arborio risotto of edamame and green asparagus, finished with mushrooms and creamy fistful of parmesan



**Hot 'n' Sour Tofu Bowl** 🌱 **425**

Silken tofu with water chestnuts in a hot 'n' sour sauce on scallion rice, topped with pak choi, pickled Napa cabbage, and lotus root chips

**Moroccan Vegetable Tagine** 🍲 **425**

Aromatic spice-braised vegetables served in a ring of saffron and brown onion couscous. Served with a crunchy falafel and mint toun

**Donne Biryani** 🍛 🍛 **375 / 425 / 475**

A Bangalore military hotel speciality; cooked with aromatic spices, green herbs, and short grain rice. Served in an areca leaf parcel

**Tender Jackfruit 375 | Chicken 425 | Lamb 475**

**Life Is A Beach!** 🍹 **425**

Balinese BBQ chicken breast grilled in a banana leaf with turmeric, galangal, and lime leaf. Served boneless, beach-style, with a crunchy cucumber peanut salad and spicy red chilli sambal

**Naadan Kozhi Curry** 🍛 **425**

Kerala countryside chicken curry with roasted coconut and spices. Served with a choice of herbed-butter rice, our fabulous appams, or flaky parottas

**Farmhouse Grilled Chicken** 🍛 **450**

Garlicky mustard-marinated chicken thighs grilled along with baby potatoes and seasonal veggies on a cast iron tray

**Goan Fish or Prawn Curry** 🍛 **525 / 575**

Choice of seasonal fish or prawns simmered in a Goan red chilli coconut cream, infused with triphal spice. Served with steamed rice, our fabulous appams, or flaky parottas

**Fish 525 | Prawn 575**

**Bangers & Mash** 🍛 **525**

Grilled pork sausages on mustard scallion-flavoured mashed potatoes. Served with a delicious caramelised onion gravy and buttered peas

**Lamb & Mushroom Pappardelle Pasta** 🍛 **525**

Slow-cooked lamb and mushrooms on handmade pappardelle pasta

**Char-Grilled Steak** 🍛 **525**

An immaculately marinated beef steak served with a side of creamed spinach

**Beef 'n' Broccoli Rice Bowl** 🍛 **525**

Flash-seared beef on broccoli rice with pak choi, spicy pickled Napa cabbage garnished with lotus root chips, and a sunny-side up egg

**Red Wine Braised Lamb Shanks** 🍛 **550**

Lamb shanks simmered in red wine reduction served with herbed couscous and grilled veggies

**Ay, Caramba! Fish 'n' Chips** 🍛 **700**

Crumb-fried seasonal fish fillets served with a wicked wasabi mayo and fries

**Citrus Glazed Salmon** 🍛 **850**

Seared pink salmon with caper citrus glaze, sautéed pak choi, and garlic black rice



## Desserts

### **Warm Apple Crumble (eggless)** 325

Apple tart baked with cinnamon, under a streusel crust, served with vanilla ice cream

### **Baked Mysuru Pak (eggless)** 325

A rich sweet made of gram flour and ghee, hand-wrapped in pastry, baked to golden brown. Served with seasonal fresh fruit - and paati's love

### **Tiramisu** 325

The classic Italian dessert layered with mascarpone and flavoured with coffee liqueur

### **Orange & Walnut Cake** 325

A soft cake with chopped walnuts and orange zing served with citrus cream

### **Traditional Baked Cheesecake** 325

Chilled NYC-style baked cheesecake with choice of blueberry compote or passion fruit coulis topping

### **Filter Kaapi Pot Du Crème** 325

Smooth mousse made with homemade filter coffee, baked in a coconut shell. Served with banana fritters for dipping purpose

### **Layer Cake** 425

The Toit OG! Great for sharing. Rich dark chocolate layer cake. Flambéd with rum

