

7.30 am to 10.30 am

Breakfast Buffet

A scrumptious breakfast spread with a range of international, Indian and regional choices.

₹850

Soups
12 noon to 4.00 pm and 7.00 pm to 11:00pm

•	Charcoal Roasted Tomato Soup A light soup with roasted tomato and julienned bell peppers, served with pesto croute.	₹275
•	Lemon Coriander Vegetable Clear Soup Tangy clear broth with exotic vegetables and cilantro.	₹275
•	Mushroom Cappuccino Classic cream soup with chunks of mushroom and milk froth.	₹275
•	Pepper Garlic Mushroom Soup A thick soup with button, shiitake and straw mushrooms and freshly crushed peppercorns.	₹275
A	Sour and Pepper Chicken Soup A spicy and tangy concoction of flavors with chicken and shredded vegetables.	₹325
A	Irish Lamb Broth Traditional broth with diced lamb, barley and root vegetables.	₹350
A	Lobster Bisque with Tortellini Smooth, creamy, highly seasoned soup made with lobster, served with shrimp and crab stuffed pasta.	₹375
A	Tom Yum Goong A delicious spicy Thai soup with shrimps, mushroom and lemon grass, finished with coriander.	₹375

Starters

 Falafel with Mint Yoghurt Authentic Arabian fried dumplings with chick peas, garlic, tahina and parsley, served with mint yoghurt in pita pocket. 	₹350
 Konjee Crispy Vegetables Crispy fried vegetables tossed in sweet and spicy hoisin sauce. 	₹350
 Vegetable Quesadilla Fajita spiced grilled vegetables and cheese stuffed in tortilla bread and pan grilled, served with fresh guacamole. 	₹350
Sundried Tomato & Goat Cheese Bruschetta Homemade sundried tomato confit and goat cheese, served on ton of garlic croute.	₹400

Starters

•	Sidewalk Chicken Wings Deep fried soya pepper marinated chicken wings, served fiery or mild as per preference.	₹495
•	Balsamic Chicken Shashlik Balsamic marinated chicken breast cubes with bell peppers and onion, grilled to perfection, served with pesto cream sauce.	₹495
•	Chicken Satay Succulent slices of chicken breast marinated in rustic South East Asian spice, grilled on skewers and served with a creamy peanut sauce.	₹495
•	Quesadilla With Chicken or Lamb Pan seared tortilla stuffed with cheese and fajita spiced grilled lamb, served with an avocado dip.	₹495
A	Fried Calamari Calamari breaded and deep fried, served with tartar sauce.	₹525
A	Mongolian Lamb Stir fried shredded lamb with bell peppers, chilli and coriander in Teriyaki sauce.	₹525
A	Charmoula Prawns Mild spiced cilantro and parsley marinated grilled prawns.	₹625

Salads

•	Greek Salad Salad with cubes of tomatoes, cucumbers, onion, bell peppers and olives, seasoned with lemon dressing with extra virgin olive oil & topped with feta cheese.	₹300
•	Raw Papaya Salad A delicious light salad with green papaya, tomato, onion, cucumber, red chilli and bean thread noodle, tossed in soya-chilli tamarind dressing and crushed peanut.	₹300
0	Melon & Arugula with Feta Watermelon, cantaloupe, rocket lettuce and cherry tomato tossed in balsamic vinaigrette, topped with feta cheese.	₹325
0	Insalata Caprese Classic Italian salad of fresh tomatoes and mozzarella, with basil leaf, drizzle of extra-virgin olive oil, balsamic and seasoning.	₹325
A	Caesar Salad Traditional Caesar with romaine lettuce, garlic croutons and dressing. Chicken Prawn	₹375 ₹495
	Bacon Cabb Salad	₹495
	Cobb Salad A chopped salad of tomato, cucumber, bacon, egg, chicken, mixed lettuce, avocado and blue cheese with red wine vinaigrette.	₹395
A	Arugula, Shrimps & Aged Grana Padano Arugula and pan tossed shrimps with classic balsamic dressing and shave of aged Grana Padano.	₹495

Dim Sum

11.00 am to 11.00 pm

prawn in wonton sheet.

•	Vegetable Gyoza Mixed vegetables stuffed in wheat starch sheet, then steamed and pan fried.	₹345
•	Chinese Cabbage & Tofu Dim Sum Minced tofu and Chinese cabbage mixed with hoisin sauce in thin starch sheet and steamed.	₹395
A	Pan Fried Chicken & Mushroom Dumpling Garlic flavored chicken and shiitake mushroom stuffed dumpling, steamed and pan-fried.	₹495
A	Spicy & Juicy Lamb Dim Sum Slow roasted spicy lamb dumpling, steamed and served juicy.	₹525
A	Chilli Oyster Beef Dim Sum Minced tenderloin meat mixed with chilli oyster sauce and steamed.	₹525
A	Prawn Shumai A juicy and delicious open faced steamed dumpling with	₹550

Burgers & Sandwiches 11.00 am to 11.00 pm

 Grilled Vegetables in French Baguette Mediterranean style grilled vegetables filled in toasted French loaf. 	₹425
• All Time Vegetable Club Sandwich A triple decker toasted sandwich with filling of lettuce, tomato, cucumber and slice of cheese - opt for white or brown bread.	₹450
Creole Spiced Vegetable Burger Mixed vegetable patty seasoned with creole spices and crumbed, deep fried and served with grilled onion, tomato and cheese.	₹450
■ Grilled Chicken Sandwich Roasted chicken with gherkins and cocktail onion in mayonnaise sauce and grilled.	₹495
■ Grilled Ham & Cheese Sandwich Two slices of pan seared pork ham and cheese.	₹495
■ Crumb Fried Chicken & Corn Burger Homemade chicken and corn patty, deep fried and served with tomato and iceberg.	₹495
■ Sidewalk Club Sandwich All-time favorite triple decker classic sandwich with filling of bacon, chicken, fried egg, tomato, cucumber, lettuce and slice of cheese. Opt for white or brown bread.	₹545
■ Bacon, Beef & Cheese Burger Bacon wrapped tenderloin patty with chopped crispy bacon bits, tomato, pickle and cheese.	₹595
■ Sidewalk Double Hamburger Minced beef double patty and double cheese, cooked to perfection. Served with tomato, grilled onion and pickle.	₹675

Pastas

•	Penne Arrabbiata Penne pasta with spicy tomato sauce.	₹475
•	Spaghetti Aglio Olio E Peperoncino Traditional Italian pasta with garlic, extra virgin olive oil and fresh red chilli	₹475
•	Linguine Pesto Italian classic pesto sauce made of basil, garlic, pine nuts, parmesan cheese and extra virgin olive oil and served with flat, long, thin pasta.	₹495
•	Fettuccine with Mushroom Cream Sauce Flat, long ribbon pasta with creamy mushroom sauce.	₹495
•	Spinach & Ricotta Ravioli Homemade ravioli stuffed with spinach and ricotta cheese in tomato and mushroom cream sauce.	₹495
•	Penne - Eggplant & Mascarpone Cheese Penne pasta with aubergine, tomato sauce, fresh basil and dollop of mascarpone cheese.	₹495
•	Rigatoni Quattro Formaggi Italian tube shape pasta in four cheese sauce (mozzarella, gorgonzola, fontina, and Grana Padano).	₹495
A	Penne Pescatore Penne pasta with mixed seafood in tomato sauce and cherry tomatoes.	₹495
A	Papparadelle with Shrimps Homemade large, broad, flat pasta with fresh shrimps, asparagus, broccoli and cherry tomatoes.	₹595

Pastas

11.00 am to 11.00 pm

■ Pescatore (Seafood)

■ Rigatoni Rustic Chicken Tube shape pasta with chicken and rustic sauce made of sundried tomato, garlic, parmesan cheese, extra virgin olive oil and pine nuts.	₹525
■ Spaghetti Bolognese Classic sauce of beef ragout with tomato purée and herbs.	₹575
Linguine Amatriciana Flat, long, thin pasta with crispy bacon, fresh basil, peperoncino and tomato sauce.	₹575
► Fettuccine Carbonara Flat, long ribbon pasta with crispy bacon, egg yolk, freshly crushed pepper, fresh cream and parmesan cheese.	₹525
Penne Al Salmon Penne pasta with marinated salmon in vodka cream sauce.	₹575
Risotto	
Italian rice dish cooked in a broth to a creamy consistency with white wine, onion, butter and parmesan cheese.	
Asparagus	₹475
Wild Mushroom	₹525
■ Pepperoni	₹525

₹595

Main Courses

12 noon to 4.00 pm and 7.00 pm to 11.00 pm

European

•	Spinach, Mushroom & Ricotta Pie Ragout of spinach, mushroom and ricotta cheese, topped with puff pastry and baked.	₹425
•	Eggplant Parmigiana Baked aubergine with tomato sauce and parmesan cheese.	₹425
A	Grilled Chicken Breast Garlic marinated chicken breast char grilled, served with asparagus gratin and pesto sauce.	₹495
A	Baked Sea Bass (Silver Foil/Oven Baked) Whole fish oven baked in white wine, anchovies, sun-dried tomato, capers and potatoes in fish stock. Served with grilled vegetables.	₹695
A	Lamb Shank Shank of lamb marinated overnight in red wine, paprika, mustard and garlic, then roasted till done. Served with scallion mash, gremolata and vegetables.	₹695
<u> </u>	Veal Ossobuco Cross-cut veal shanks braised with vegetables, white wine and broth, served with gremolata, saffron risotto and grilled cherry tomato.	₹695
<u> </u>	Pan Grilled Chateaubriand 12-ounce, tender fillet of beef cooked to your preference, served with mushroom sauce and grilled vegetables.	₹745
<u> </u>	Grilled Salmon Norwegian salmon steak grilled to perfection, served on top of potato and leek pie and creamy orange sauce.	₹795
A	Lobster (Thermidor/Lemon & Garlic Grilled) Creamy baked lobster with mushroom or grilled lobster with lemon, garlic and extra virgin olive oil, served with saffron rice.	₹1750

Main Courses

12 noon to 4.00 pm and 7.00 pm to 11.00 pm

Pan Asian

•	Kung Pao Style Double Flower Broccoli and cauliflower florets in a mild sauce with dry chilli, soya sauce and peanuts.	₹395
•	Exotic Vegetable with Tofu Assorted vegetables stir fried with fresh red chilli and soya bean curd.	₹395
•	Thai Vegetable Green/Red Curry Assorted vegetables cooked in authentic Thai curry with lemon grass, galangal and coconut milk, served with steamed rice.	₹445
A	Sliced Chicken in Hot Devil Sauce Cubes of chicken tossed in spicy chilli and garlic sauce.	₹495
A	Fish in Chilli Mustard Sauce Slice of basa fish pan fried and tossed with bell peppers and onion in chilli mustard sauce.	₹525
A	Thai Chicken Green / Red Curry Chicken cubes cooked in authentic Thai curry with lemon grass, galangal and coconut milk, served with steamed rice.	₹575
A	Roasted Duck in Chilli Hoisin Sauce Slow roasted duck cooked in chilli and hoisin sauce.	₹595
A	Roasted Lamb Pepper Onion Sliced roasted lamb cooked in crushed black pepper and onion sauce.	₹595
A	Malaysian Beef Rendang Curry A delicious spicy curry with roasted beef, potato, red chilli, coriander and coconut milk, served with steamed rice.	₹625

Rice & Noodles

12 noon to 4.00 pm and 7.00 pm to 11.00 pm

■ Roasted Chilli Garlic Fried Rice

Wok tossed rice with chilli and roasted garlic.

Veg - ₹275, Chicken - ₹325, Mixed - ₹375

■ Szechuan Fried Rice

Spicy fried rice with chilli paste and Szechuan pepper.

Veg - ₹275, Chicken - ₹325, Mixed - ₹375

■ Hakka Noodles

Wok tossed noodles with bell peppers, onion and greens.

Veg - ₹275, Chicken - ₹325, Mixed - ₹375

Chilli Garlic Noodles

Noodles tossed with chilli, greens & roasted garlic.

Veg - ₹275, Chicken - ₹325, Mixed - ₹375

■ Singapore Noodles

Stir fried rice vermicelli with a touch of Singapore yellow curry powder.

Veg - ₹275 , Chicken ₹325 , Mixed₹375

■ Phad Thai Noodles

Stir fried spicy and sour rice stick noodles.

Veg - ₹275, Chicken - ₹325, Mixed - ₹375

■ Roasted Lamb / Beef Fried Rice

₹425

Fried rice with slow roasted beef or lamb and scallion.

Nasi Goreng

₹645

Indonesian style spicy and hot stir-fried rice with prawns, fried egg and chicken skewers served with peanut sauce and krupuk (prawn crackers).

Desserts

2 scoops of Choice of Ice Cream	₹325
 Hazelnut Mousse Hazelnut infused chocolate mousse served on bed of crunchy nuts and mango cream sauce. 	₹375
 Dates and Almond Pancakes Fried pancakes stuffed with steamed dates and almond, served with honey and vanilla ice cream. 	₹375
Blueberry Cheesecake A rich and creamy baked cheesecake with blueberry.	₹375
 Torta Caprese A classic Italian cake made with almond flour, chocolate, orange rind and dark rum, served with vanilla ice cream. 	₹375
Red Velvet Cake A traditionally red-brown colored chocolate layer cake with white cream cheese.	₹375