

BREAKFAST

07:00 AM to 11:00 AM

- Baker's basket** 🍞🥖 450
250 gms | 980 Kcal | Selection of fresh homemade pastries and healthy bakes served with preserves

BEVERAGES

- Smoothies** 🥤 295
300ml
242 Kcal | banana
269 Kcal | papaya
- Juices** 🍹 295
300 ml
223 Kcal | pineapple
136 Kcal | watermelon
171 Kcal | sweet lime
116 Kcal | carrot and ginger
32 Kcal | tomato and celery
23 Kcal | cucumber and mint
- Lassi** 🥛 295
300 ml | 143 Kcal | Traditional Indian buttermilk, served sweet or salted
- Cold coffee/Hot Chocolate** ☕ 295
300 ml | 176 Kcal | 239 Kcal

LOW CALORIE

- Fruit platter** 🍎🍌 425
200 gms | 143 Kcal | Selection of seasonal fresh fruits
- Warm oat meal and dry fruit porridge** 🥣 495
150 gms | 462 Kcal | Hot milk
Please check with our associates for soymilk if required
- Cereals** 🍲 495
125 gms | 300 Kcal | muesli
125 gms | 262 Kcal | coco pops
125 gms | 260 Kcal | corn flakes
150 gms | 334 Kcal | granola
150 ml | 35 Kcal | Hot or cold milk
Please check with associates for soymilk if required
- Egg white omelet** 🍳 525
130 gms | 146 Kcal | Baked beans, mixed leaves salad, herbs

EGG SPECIALTIES

- Two eggs any style** 🍳 375
180 gms | 356 Kcal | fried
170 gms | 296 Kcal | scrambled
120 gms | 200 Kcal | boiled
200 gms | 276 Kcal | poached
42 gms | 32 Kcal | prime bacon, hand cut potato wedges,
35 gms | 85 Kcal | breakfast pork sausage
45 gms | 34 Kcal | grilled tomato
- Indian masala omelet** 🍳 375
150 gms | 374 Kcal | Flat omelet with tomato, green chilli, onion and coriander, hand cut potato wedges and grilled tomato

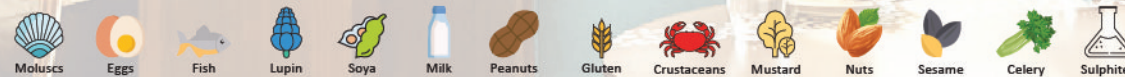
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BREAKFAST MENU

INDIAN SPECIALTIES

- Idli** 🍲 575
350 gms | 539 Kcal | Steamed rice cakes, sambhar and trio of chutneys
- Masala uthappam** 🍲 575
325 gms | 575 Kcal | Rice and lentil pancakes with onions, chilli, tomatoes and fresh coriander, sambhar and trio of chutneys
- Upma** 🍲 575
220 gms | 318 Kcal | Tempered semolina, onions, chilli, tomatoes and fresh coriander, sambhar and trio of chutneys
- kanda poha** 🍲 575
220 gms | 379 Kcal | Tempered flattened rice flakes, onions, chilli, tomatoes and fresh coriander, trio of chutneys
- Aloo paratha** 🍲 575
180 gms | 450 Kcal | North Indian stuffed flat bread, mildly spiced potato, set curd and pickle, laccha onion
- Dosa** 🍲 575
220 gms | 605 Kcal | South Indian rice and lentil crepes, mildly spiced potato, sambhar and trio of chutneys

List of Allergens



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person. Kindly inform us if you are allergic to any food ingredients. All prices are in Indian rupees and subject to Government taxes.

🌿 Vegetarian 🍖 Non Vegetarian

TEA

ASSAM :

- Choti tingari** 295
300 ml | 4 Kcal
- Hathikuli** 295
300 ml | 4 Kcal

DARJEELING:

- Spring white, single estate – mim** 295
300 ml | 4 Kcal

- Makaibari, single estate** 295
300 ml | 4 Kcal

GREEN TEA

- Gopaldhara** 295
300 ml | 4 Kcal
- Jasmine** 295
300 ml | 4 Kcal

- Earl grey** 345
300 ml | 4 Kcal

- English breakfast** 295
300 ml | 4 Kcal

- Masala** 295
300 ml | 84 Kcal

- Taj house blend** 295
300 ml | 4 Kcal | A unique tea blend of Assam and Darjeeling tea offering an elegant flavours and a full bodied taste

- Chamomile and lemongrass** 325
300 ml | 4 Kcal

- Rooibos with cinnamon and apple** 325
300 ml | 4 Kcal

COFFEE

- French press** 300 ml | 4 Kcal 295

- Espresso** 30 ml | 3 Kcal 295

- Cappuccino** 295
180 ml | 80 Kcal

- Café latte** 295
180 ml | 190 Kcal

- Americano** 295
180 ml | 15 Kcal

- Mocha** 295
180 ml | 197 Kcal

ALL DAY MENU

11.00 AM to 11.00 PM

SOUP

- **Roasted mushroom and garlic soup** 🍄🌿 525
180 ml | 393 Kcal
- **Tomato basil soup** 🍅🌿 525
180 ml | 505 Kcal | Herb croute
- ▲ **Hot and sour chicken soup** 🍄🍲🌿 595
185 ml | 79 Kcal | With black jelly fungus, shiitake, tofu and chinkiang vinegar
- **Vegetarian option available** 🍄🌿 525
180 ml | 35 Kcal
- ▲ **Sweet corn chicken soup** 🍲🌿 595
185 ml | 49 Kcal | Creamy corn and chicken soup with egg drop
- **Vegetarian option available** 🌿 525
180 ml | 26 Kcal

SALAD

- **Mixed leaves salad** 🌿🥒 595
120 gms | 133 Kcal | Cucumber, tomatoes, olives, red onions, feta and greens, lemon garlic dressing
- ▲ **Caesar salad** 🍷🥒🌿 695
160 gms | 104 Kcal | Lettuce with shaved reggiano and garlic croutons, roasted chicken

APPETIZERS

- ▲ **Kebabs selection** 🍷🍲 795
220 gms | 519 Kcal | Assortment of tandoori morsels-marinated fish, chicken and lamb, mint chutney
- ▲ **Chicken satay** 🍷🍲 695
190 gms | 274 Kcal | Peanut sauce, pickled vegetables
- **Goi cuon** 🍲 595
180 gms | 212 Kcal | Rice paper rolls with lettuce, chiffonade of vegetables, roasted peanuts and sweet chilli
- **Vegetarian kebabs selection** 🌿🍷 645
200 gms | 510 Kcal | Assortment of tandoori morsels of paneer, broccoli and potatoes, mint chutney

BURGER

- ▲ **Smoke Attack** 🍷🍲 695
250 gms | 466 kcal | Brioche bun, smoked chicken mince patty, monetary jack cheese, caramelized onions, bacon, pickles
- ▲ **Byonic Burger** 🍷🍲 695
650 gms | 858 kcal | Rye bun, lamb patty, molten cheese center, caramelized onion jam, pickles, mustard, onions, arugula, sunny side up
- **Black Bean** 🍷🍲 595
250 gms | 298 kcal | Sourdough bun, black bean patty, onion, charred bell peppers, avocado, cilantro lime sauce
- **The Beyond Burger** 🍷 595
250 gms | 327 kcal | Pumpernickel bun, pulled jackfruit, homemade barbecue sauce, lettuce, American vegan cheese, tomato

SANDWICH AND WRAP

- ▲ **Lamb Baguette** 🍷🍲 695
250 gms | 394 kcal | French baguette, braised lamb, sauerkraut, grain mustard, roasted garlic, Swiss cheese, rosemary butter
 - ▲ **Italia** 🍷🍲 695
250 gms | 378 kcal | Focaccia, roast chicken, truffle mustard, fresh mozzarella, tomato, basil, balsamic, arugula
 - **Mediterranean Panini** 🍷🍲 595
250 gms | 206 kcal | Ciabatta, pesto vegetables, caramelized onion, tomato
 - **Greek Grilled Cheese** 🍷🍲 595
250 gms | 349 kcal | Sourdough, shredded mozzarella, feta, roasted bell peppers, Kalamata olives, dill
- All burgers and sandwiches are accompanied with apple slaw and fries
- **Paneer kathi roll** 🍷🍲 595
200 gms | 390 Kcal | Tandoor cooked cottage cheese rolled in flaky Indian bread, pan grilled, laccha onion and mint chutney
 - ▲ **Chicken kathi roll** 🍷🍲 695
220 gms | 775 Kcal | Tandoor cooked chicken rolled in flaky Indian bread, pan grilled, laccha onion and mint chutney

PASTA AND PIZZA

- **Penne aglio olio e peperoncino** 🍷🍲 695
220 gms | 550 Kcal | Garlic, chilli flakes and herbs
- **Fusilli alfredo** 🍷🍲 695
220 gms | 563 Kcal | Creamy mushroom sauce, thyme
- ▲ **Spaghetti seafood** 🍷🍲 795
220 gms | 434 Kcal | Fish, prawns, calamari and fresh garden thyme, basil tomato sauce
- **Pizza margarita with basil and olive oil** 🍷🍲 695
220 gms | 487 Kcal
- ▲ **Pepperoni** 🍷🍲 795
230 gms | 535 Kcal
- ▲ **Pizza ala Hawaiian** 🍷🍲 795
250 gms | 451 Kcal | Smoked chicken, bell peppers and pineapple

GOAN SPECIALTIES

- ▲ **Nustache koddli** 🍷🍲 795
220 gms | 371 Kcal | Goan fish curry
- ▲ **Kombdechim xacuti** 🍷🍲 795
220 gms | 413 Kcal | Goan chicken specialty, roasted spices
- **Tarkarachem hoomand** 🍷🍲 695
220 gms | 515 Kcal | Traditional mixed vegetable coconut curry
- **Kaju and mushroom peas xacuti** 🍷🍲 695
220 gms | 209 Kcal | Button mushroom, cashew nuts and peas cooked in traditional blend of roasted grounded spices and coconut
- **Goan dal masala** 🍷 595
220 gms | 289 Kcal | Yellow lentils tempered with curry leaves, mustard seeds and red chillies
- **Goan rice** 🍷 395
200 gms | 273 Kcal | Par boiled unpolished rice from the local fields

RICE, NOODLES AND ASIAN STIR-FRIES

- ▲ **Yang chow fried rice** 🍷🍲 595
220 gms | 509 Kcal | Ham, chicken and prawns
- **Vegetarian option available** 🍷🍲 525
220 gms | 428 Kcal
- ▲ **Hakka noodles** 🍷🍲 645
220 gms | 550 Kcal | Longevity noodles, seasonal vegetables, chicken and Arabian sea prawns
- **Vegetarian option available** 🍷🍲 525
220 gms | 457 Kcal
- ▲ **Kung pao chicken** 🍷🍲 795
220 gms | 636 Kcal | Sichuan peppers, onion, button mushrooms, shiitake, black jelly fungus, carrot, scallions, peanuts, chilli sauce
- ▲ **Stir fried pork** 🍷🍲 795
240 gms | 994 Kcal | Peppers, onion, button mushrooms, shiitake, black jelly fungus, carrot, scallions, Sichuanese peppercorn sauce
- ▲ **Thai chicken red/green curry** 🍷🍲 795
220 gms | 510 Kcal | red and green curry Traditional Thai curry, chicken, jasmine rice
- **Vegetarian option available** 🍷🍲 695
220 gms | 415 Kcal Red Curry | 408.5 Kcal Green Curry
- **Wok fried vegetables** 🍷🍲 625
220 gms | 390 Kcal | Stir-fried with soy, scallions and roasted garlic
- **Mapo tofu** 🍷🍲 625
220 gms | 623 Kcal | Peppers, button mushrooms, shiitake and dry chilli

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COMFORT MAINS

- **Kadhai vegetables** 🍷 695
220 gms | 259 Kcal | Pan tossed vegetables, tomato, onion, roasted spices
- **Pav bhaji** 🍷 595
220 gms | 346 Kcal | Soft buttered buns, spicy vegetable curry and onion salad
- **Paneer tikka butter masala** 🍷 695
220 gms | 252 Kcal | Cardamom flavored tomato sauce and sun-dried fenugreek leaves
- **Dal makhani** 🍷 595
220 gms | 400 Kcal | Overnight simmered black lentils, double cream, mild spices and butter
- **Dal tadka** 🍷 545
220 gms | 168 Kcal | Yellow lentils, turmeric, golden brown garlic, cumin and coriander
- **Curd rice** 🍷 345
180 gms | 244 Kcal | Tempered curd and rice preparation, papad and pickle
- ▲ **Butter chicken** 🍷 795
220 gms | 526 Kcal | Tandoor cooked chicken in cardamom flavored tomato sauce, butter and sun-dried fenugreek leaves
- ▲ **Mutton roganjosh** 🍷 795
220 gms | 596 Kcal | Traditional preparation, whole spices
- ▲ **Dum mutton/chicken biryani** 🍷 795
250 gms | 1189 Kcal | 895 Kcal | Saffron, brown onion, mint, spiced yoghurt, papad and pickle
- **Vegetarian option available** 🍷 695
230 gms | 500 Kcal |

SIDES

- **Steamed rice** 195
200 gms | 209 Kcal
- **Raita** 195
120 gms | 102 Kcal
- **Indian breads** 195
Phulka 45 gms | 132 Kcal | Garlic Naan | 30 gms | 126 Kcal
Laccha Paratha 30 gms | 103 Kcal | Roti 30 gms | 85 Kcal
Naan 30 gms | 157 Kcal
- **French fries/potato wedges** 🍷🍲 /mashed potato 225
220 gms | 285 Kcal | 279 Kcal | 177 Kcal

SWEET EATS

- ▲ **New York style cheesecake** 🍷 425
120 gms | 145 Kcal | Creamy baked cheesecake with digestive cookie base, hint of lemon
- **Chocolate earl grey marquise** 425
25 gms | 197 Kcal | Milk chocolate ganache infused with earl grey tea
- **Choice of Icecream** 🍷🍲 325
240 gms | 217 Kcal | Vanilla, 474 Kcal | butterscotch 🍷🍲 307 Kcal | chocolate
- **Gulab Jamun** 🍷🍲 395
80 gms | 227 Kcal | Reduced milk dumplings in cardamom flavored sugar syrup
- ▲ **Goan sweet platter** 🍷🍲 645
357 Kca | 40 gms | Dodol 50 gms | Serradura 75 gms | Bebinca