

Continental Breakfast 615

☑ **Choice of seasonal fresh fruit juice**

Orange / Sweet lime / Pineapple / Watermelon

Or

☑ **Choice of seasonal fruit platter**

☑ **Choice of cereals**

Corn flakes, chocos, wheat flakes, strawberry flakes, museli
full cream or skimmed, hot or cold milk

☑ **Baker's basket**

Croissants, breakfast pastries, muffins and choice of whole wheat or white
toast with butter, honey and preserves

☑ **Hot chocolate**

Or

☑ **Choice of teas**

English breakfast, high elevation Darjeeling, Assam langlai, Nilgiri organic,
earl grey, camomile flowers, orange pekoe, jasmine or lemon

Or

☑ **Freshly brewed coffee**

Choice of cafetière with fresh ground medium roast, cappuccino, latte,
espresso, lavazza blend or decaffeinated coffee

English Breakfast 685

☑ **Choice of seasonal fresh fruit juice**

Orange / Sweet lime / Pineapple / Watermelon

Or

☑ **Choice of seasonal fruit platter**

☑ **Choice of cereals**

Corn flakes, chocos, wheat flakes, strawberry flakes, museli
full cream or skimmed, hot or cold milk

☑ **Choice of free range eggs**

With bacon, sausages, breakfast potatoes and grilled tomatoes

☑ **Baker's basket**

Croissant, breakfast pastries, muffins and choice of whole wheat or white
bread toast with butter, honey and preserves

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☑ **Hot chocolate**

Or

☑ **Choice of teas**

English breakfast, high elevation Darjeeling, Assam langlai, Nilgiri organic, earl grey, camomile flowers, orange pekoe, jasmine or lemon

Or

☑ **Freshly brewed coffee**

Choice of caf tiere with fresh ground medium roast, cappuccino, latte, espresso, lavazza blend or decaffeinated coffee

Indian Breakfast 675

☑ **Seasonal fresh fruit juice**

Orange/ Sweet lime / Pineapple / Watermelon

Or

☑ **Choice of Lassi**

Churned homemade yoghurt served plain / sweet / salted or masala

☑ **Parantha**

Griddled whole wheat bread stuffed with potato or cauliflower served with pickles and yoghurt

Or

☑ **Poori bhaji**

Deep fried whole wheat bread served with cumin tempered potato curry

Or

☑ **Masala Dosa /Vada / Uttapam or Steamed Idli**

Served with coconut, tomato chutneys and sambhar

☑ **Hot chocolate**

Or

☑ **Choice of teas**

English breakfast, high elevation Darjeeling, Assam langlai, Nilgiri organic, earl grey, camomile flowers, orange pekoe, jasmine or lemon

Or

☑ **Freshly brewed coffee**

Choice of caf tiere with fresh ground medium roast, cappuccino, latte, espresso, lavazza blend or decaffeinated coffee

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A la Carte Breakfast Selections

● **Choice of fresh seasonal fruit juice 225**

Orange / Sweet lime / Pineapple / Watermelon

● **Choice of seasonal cut fruits 285**

● **Choice of cereals 315**

Corn flakes, chocos, wheat flakes, strawberry flakes, museli
full cream or skimmed, hot or cold milk

● **Baker's basket 325**

Croissant, breakfast pastries, muffins and choice of whole wheat or white
bread toast with butter, honey and preserves

● **Choice of home made yoghurt 175**

Plain or flavored

● **Choice of free range eggs 445**

Choice of bacon, sausages, breakfast potatoes and grilled tomatoes

● **Traditional eggs benedict 485**

Bacon, asparagus and hollandaise sauce

● **French toast or Buttermilk pancakes 315**

Plain or cinnamon with honey or maple syrup and melted butter

● **Parantha 375**

Griddled whole wheat bread stuffed with potato or cauliflower with pickles
and yoghurt

● **Poori bhaji 375**

Deep fried whole wheat bread with cumin tempered potato curry

● **Steamed Idli 375**

Steamed Rice and lentil dumplings served with sambhar and chutneys

● **Dosa 395**

Thin rice and lentil pancake choice of plain or filled with potato onion
masala, served with sambhar and chutneys

● **Uttapam 395**

Thick rice and lentil pancakes topped with onion, tomato, coriander, chili,
with sambhar and chutneys

● **Medu vada 375**

Deep fried split gram dumplings served with sambhar and chutney

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All Day Dinning Selections

(Available between 1100hrs till 2300hrs)

Appetizers

- **Norwegian smoked salmon 725**
Field greens, potato- onion salad with mayonnaise and sour cream
- **Fresh prawns, green beans and plum tomato 685**
Olives, capers and extra virgin olive oil- lime vinaigrette
- **Chicken supreme crusted with herbs and pepper 565**
Green papaya, young greens and creamy coconut dressing
- **Caesar salad 495**
Iceberg lettuce, bacon bits, croutons, Parmesan cheese,
blend of egg yolk, garlic anchovy fillet
- **Apple, sweet peppers, cucumber
and plum tomato 495**
Field greens, pistachio and dried berries
- **Grilled hearts of romaine, garlic-walnut brioche 475**
Extra virgin olive oil, balsamic vinegar and parmesan shavings

Soups

- **Shrimps, cream corn and red pepper bisque 375**
Brandy, garden herbs cream
- **Chicken with red chili, coconut extract 350**
Lemon grass, fresh coriander
- **Mix mushroom, tomato broth 325**
Saffron, ginger
- **Creamed roasted zucchini, brie cheese 325**
Garlic, rosemary
- **Split yellow peas with young vegetable 325**
Shredded fried leeks

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Entrée

■ **Grilled lobster halves rubbed with garlic,
fresh garden herbs 1395**

Extra virgin olive oil whipped potato mash, sauté vegetables and herbs
butter sauce

■ **Grilled Arabian sea jumbo prawns 1175**

Extra virgin olive oil whipped potato mash, zucchini, squash
and burnt lime sauce

■ **Char grilled Tenderloin medallion 845**

Extra virgin olive oil scented potato mash, buttered asparagus
and red wine thyme jus

■ **Oven baked fillet of sea bass 795**

Buttered green beans, roasted plum tomato, olives, capers
and white wine saffron sauce

■ **Pan fried shrimps and crabmeat crepes 795**

Glazed green beans, sun dried cherry tomato-mushroom butter sauce

■ **Grilled fillet of white pomfret crusted
with grain mustard, herbs 795**

Ratatouille, white wine capers sauce

■ **Slow cooked thyme-lime scented
chicken escalope 725**

Roasted potato, zucchini, squash and pan jus reduction

■ **Grilled chicken chops stuffed with
mix mushroom 725**

Butter whipped potato mash, sauté vegetables
and shallots mustard cream sauce

■ **Zucchini, squash and brie cheese
wrapped in crepes 650**

Roasted plum tomato and saffron cream sauce

■ **Pan fried corn meal, mix mushroom squares 650**

Asparagus, bell pepper, sun dried tomato and thyme

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The Kebabs Selections

■ **Jheenga sunheri 1185**

Jumbo prawns steeped in blend of yoghurt, saffron, spices and glazed in clay oven

■ **Gillawati kebab 845**

Griddle minced lamb cutlets infused with ginger, garlic and aromatic spices

■ **Khaas seekh kebab 845**

Grounded lamb spiced with aromatic spices skewered and broiled in clay oven

■ **Saunfia machhli 825**

White pomfret fillet steeped in mustard oil, chili, yoghurt, fennel marinade broiled in clay oven

■ **Reshmi malai chicken tikka 725**

Chicken breast steeped in cream cheese, yoghurt marinade and broiled in clay oven

■ **Chicken peshawari tikka 725**

Chicken morsels in marinade of pomegranate seeds powder, yoghurt, spices and charred in clay oven

■ **Paneer chandi tikka 685**

Cottage cheese steeped in saffron, cashew yoghurt marinade, skewered in clay oven and topped with silver leaves

■ **Baby corn, broccoli and mushroom 685**

Steeped in mustard oil, yoghurt, dry fenugreek, spices marinade, charred in clay oven

■ **Bharwan aloo zaffrani 585**

Stuffed potatoes with dry fruits, dehydrated milk, steeped in saffron yoghurt marinade, charred in clay oven

■ **Kachhe kele kaju ke shammi 585**

Deep fried mildly spiced raw banana, cashew cutlets filled with green raisins

■ **Adraki palak tawa kebab 585**

Griddle fried spinach cutlets spiced with fresh ginger

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The Curry Selections

● **Jheenge ke jalferaji 925**

Stir fried prawns with onion, bell peppers, tomato and spices

● **Mutton Rogan josh 845**

A Kashmiri specialty with lamb cooked in blend of onion, yogurt, fennel, chili and dry ginger

● **Mutton banjara 845**

Tender lamb chunks cooked in onion, tomato gravy enrich with crushed roasted coriander seeds and red chilies

● **Mahi dum anari 795**

Fish fillet cooked in blend of onion - cashew gravy flavor with pomegranate seeds powder

● **Chicken dum kali mirch 725**

Chicken morsels cooked in brown onion - cashew gravy, spiced with freshly cracked black pepper

● **Chicken tikka makhanwalla 725**

Clay oven charred chicken morsels bathed in rich tomato gravy finished with cream and butter

● **Paneer ke passende 685**

Griddle cottage cheese picatta filled with cashew, simmered in rich tomato gravy

● **Paneer kaju mutter 685**

Cottage cheese, cashew and green peas cooked in a blend of onion, tomato, spices and finished with cream

● **Khumb malai kofta zaffrani 685**

Deep fried mushroom, cream cheese dumplings bathed in cashew gravy, enriched with saffron and cream

● **Shahi navratan masala 650**

Assortment of nine vegetables cooked in blend of onion, tomato, cream and spices

● **Makai ka bharta 625**

Stir fried crushed golden corn kernel with onion, tomato, spices and fresh coriander

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🟢 **Bhindi masala fry 585**

Deep fried okra dusted with gram flour and stir fry with onion, tomato and spices

🟢 **Aloo gobhi adraki 585**

Stir fried potato, cauliflower with onion, tomato, ginger and spices

🟢 **Laal mirch, dhania aloo 585**

Small potato tossed with onion, garlic, crushed red chilies and coriander seed

🟢 **Daal makhani 550**

Black urad lentil with red kidney beans cooked overnight finished with garlic, tomato, butter and cream

🟢 **Daal tadka 550**

Yellow lentil tempered with cumin, garlic, red chili and finished with fresh coriander

Dum Ki biryani

Aromatic layered basmati rice cooked on dum scented with saffron, whole spices and pure ghee

🔴 **Prawns 1025**

🔴 **Lamb or Chicken 895**

🟢 **Vegetables 750**

🟢 **Rice/pulao 225**

Plain / Peas / Cumin / Vegetables

🟢 **Indian bread 175**

Naan / Roti / Laccha Parantha / Missi roti / Roomali roti / stuffed Kulchas with onion, potatoes or cottage cheese

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Jain & Gujarati Selections

■ **Paneer kaju methi 685**

Cottage cheese simmered in rich cashew-tomato gravy finished with cream and dry fenugreek

■ **Makhana palak 645**

Stir fried lotus seeds, spinach with cumin, green chilies and spices

■ **Moong daal kachori 450**

Deep fried spiced yellow lentil filled in flaky dough

■ **Bhindi dahi 550**

Okra cooked in yoghurt gravy tempered with cumin seeds and whole red chili

■ **Lauki kofta curry 550**

Deep fried bottle gourd dumpling bathed in rich cashew-tomato gravy, finished with cream

■ **Kadi pakodi 550**

Fried gram flour dumplings simmered in mustard, curry leaves tempered yoghurt gravy

■ **Patta gobhi mutter 525**

Cabbage and green peas tempered with cumin and chilies

■ **Khandavi 425**

Gram flour pancake filled with coriander, coconut tempered with mustard, curry leaves

■ **Khamand dhokla 425**

Steamed gram flour dumplings tempered with mustard seeds, green chilies and coriander

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Sandwiches, Wraps and Burgers

■ **Crabmeat salad, smoked salmon, avocado and lettuce 775**

Three tiers of jalapeno peppers brioche

■ **Mutton seekh kathi kebab 725**

Clay oven charred ground lamb kebab wrapped in flat Indian bread with mint onion

■ **Grilled peppered steak, tomato and roasted mustard onion 695**

Melted cheese, Ciabatta bread

■ **Exotica club sandwich 650**

Three tiers of white or whole wheat bread, lettuce, chicken, ham, fried egg, vegetables

■ **Char grilled tenderloin or Chicken burger 625**

Jalapeno mayonnaise, topped with or without melted cheese

■ **Zatar rubbed chicken, onion, cucumber and fresh tomato 575**

Wrapped in whole wheat bread

■ **Chili-mustard marinated chicken 575**

Roasted onion, gherkin, peppers in grilled white or whole wheat bread

■ **Chicken kathi kebab 575**

Chicken tikka, onion, and tomato, peppers wrapped in flat Indian bread coated with egg

■ **Tuna flakes, tomato, sweet peppers, mayonnaise and lettuce 550**

Enclosed in toasted white or whole wheat bread

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**Aged cheddar cheese, gherkins and
roasted red onion 575**

Enclosed in grilled white or whole wheat bread

**Roasted button mushroom, bell peppers
and feta cheese 575**

Enclosed in grilled whole wheat or white bread

**Fire charred Zucchini, squash and
mozzarella cheese 575**

Rosemary focaccia

Paneer kathi kebab 550

Paneer tikka, onion, tomato, peppers wrapped in flat Indian bread

Design your own sandwich 550

Plain/Toasted/Grilled with

Chicken and cheese/ Ham and cheese/ Cheese and tomato

Breaded vegetables and chickpeas burger 550

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Dessert Selections

■ Sliced fresh seasonal fruits 325

■ Chocolate pistachio brownie 395
Vanilla bean Ice cream

■ Baked berry cheesecake 395

■ Mexican apple pie 395
Cinnamon ice cream and brandy sauce

■ Gulab jamun 350
Deep fried milk dumplings soaked in saffron scented sugar syrup

■ Elaichi pista rasmalai 350
Poached fresh cheese dumplings bathed in reduced sweetened milk
flavored with cardamom

■ Rasgulla 350
Poached fresh cheese dumplings bathed in lightly sweetened syrup

■ Choices of ice cream 325

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