

			Breakfast	
SEASONAL FRES	I FRUIT DI ATTE		I to 10:30AM))(O)(2
104Kcal 300gm	1 FRUIT PLATTE			
Papaya, Pineapp	e, Watermelon			
MEDINE				
SEASONAL FRESH				2
l00Kcal 340ml, Watermelon,	190Kcal 340ml Pineapple			
GOOD TO DRINE	s Smoothie			2
126Kcal 360ml Banana or seaso	al fruit with vogu	irt WOM		
① (i)				
CHOICE OF CER	EALS			2
375 Kcal 220gm Cornflakes, Choc	s served with ho	ot or cold milk		
① ()	57./			
OAT MEAL PORI	IDGE			2
375 Kcal 220gm Served with raisi	and nuts			
0 0	MAN			
CRUNCHY MUESLI				2
303 Kcal 220gm Served with yogu	rt or milk			
O O	COLUMN			
EGGS MADE TO OR				3
208Kcal 180gm, Poached egg,	57Kcal 200gm Fried Eggs,	296Kcal 200gm Scrambled,	402Kcal 320gm Omelets	
OO	00	000	Officiets	
AKURI				3
160Kcal 200gm	agg with ginger a	nd onion served witl	h toast	
	egg with gillger a	na omon servea witi	ii toast	
PANCAKE				2
448Kcal 230gm	wand maltad bu			
Served with Hon	y and meited bu	tter		
VEGETABLE CUTLE				2
432Kcal 200gm	3/1/63/1/	ANAN		
Crumb fried vege	lable and potato	, served with tomato	o sauce	
Poori Bhaji				
435Kcal 410gm			3020202	
Fried Indian brea	served with cur	rried potato and pick	de A	
STUFFED PARATHA				3
403Kcal 115gm	39239			
Gobi, Aloo, Pane	r served with cu	rd and pickle		
UTTAPAM				6 3
350Kcal 420gm	MANY	AVAVA		
		cake served with		
Sambar and coo	onut chutney			
MAJORAD NAJOS				
List of Allergens:				
M,SNRD M/S		(B) 😫 (
M,5040 N/S	CRUSTACEAN SESAME	NUTS GUITEN GULTEN CASCARA	GGG FISH SHELLFISH	

Please let us know if you are allergic to any ingredients. All prices are in Indian Rupees and exclusive of any applicable taxes

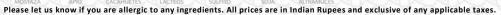




Sandwich and lite bite

(11:00AM to 23:00PM)

	CLUB SANDWICH	450
	1114Kcal 440gm Three tier sandwich with Chicken, Cheese fried Egg and Tomato	
	Three tier sandwich with Chicken, cheese med Egg and Tolliato	
	VEGGIE CLUB	400
	1018Kcal 430gm	
	Three tier sandwich with Tomato, Cucumber, Cheese and Coleslaw	
	MAKE YOUR OWN SANDWICH VEGETARIAN	40
	919Kcal 450gm	
	Brown bread, White bread	
VCF.	\$\ \(\) \(\)	
	MAKE YOUR OWN SANDWICH NON-VEGETARIAN 969Kcal 450gm	42
	Brown bread, White bread	
	000	
	KATHI ROLL (PANEER)	42
M	543Kcal 280gm	
	Filled with tandoori cottage cheese and peppers	
10	MATHI ROLL (CHICKEN)	(A)V
	797Kcal 280gm	45
	Filled with tandoori chicken tikka and peppers	
) (\$\frac{1}{1} (\$\frac{1} (\$\frac{1}{1} (\$\frac{1}{1} (\$\frac{1}{1} (\$\frac{1}{1} (\$\frac{1}{1} (\$\frac{1}{1} (\$\frac{1} (\$\frac{1}{1} (\$\frac{1} (\$\fr	
	VEGETABLE PAKORA	34
1.62	299Kcal 200gm	
	Vegetables dipped in gram flour batter, deep fried and served with mint chutney	
	PANEER PAKORA	34
Y	345Kcal 200gm	
	Cottage cheese dipped in gram flour batter, deep fried and served with mint chutney	
12		XXX
	FRENCH FRIES 624Kcal 200gm	27
	Plain or Masala	
	MASALA PEANUT	24
1	567Kcal 100gm	
	Peanuts or groundnuts are mixed with onion, tomato and herbs with a little spice	
	MASALA PAPAD	21
	114Kcal 3pcs	ZAY.
	Fried papads topped with onions, tomatoes and herbs.	
	CHEESE CHILLY TOAST	34
	405Kcal 3pcs Toasted bread topped with spiced cheese and gratinated	
	List of Allergens:	
	CRUSTACEAN SESAME NUTS GLUTEN EGG FISH SHELLFISH CRUSTACEOS SESAMO FRUTOS DE GLUTEN HUEVO PESCADO MOLUSCOS	
	CRUSTACEAN SESAME NUTS GLUTEN EGG FISH SHELLFISH CRUSTACEOS SESAMO FRUTOS DE GLUTEN HUEVO PESCADO MOLUSCOS CASCARA	





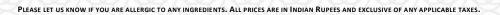
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International Selection (12:30PM to 15:00PM & 19:30PM to 23:00PM)

	SPAGHETTI OR PENNE	475
	551Kcal 440gm, 551Kcal 440gm	XYX
	Spicy tomato sauce, Mushroom cream sauce	
	GRILLED CHICKEN	550
XXX	568Kcal 200gm	
	Served with mushroom sauce and vegetable	
	GÖLDEN FRIED CHICKEN	550
	476Kcal 200gm	550
	Chicken chunks simmered in combine flour, pepper and deep fried	
	MARGHERITA PIZZA	500
10 × 10	532 Kcal 460 gm	
	All-time favorite buffalo mozzarella, tomato and basil	
1	THREE PEPPER PIZZA	500
	1 HREE PEPPER FIZZA 543 Kcal 460 gm	500
	A pizza topped with three different peppers	
	CHICKEN TIKKA PIZZA	525
NV	785 Kcal 460 gm	
	A special pizza topped with chicken	
	Eti Lett De Etett	525
NYZ	FILLET OF FISH 744 Kcal 480 gm	525
	Fried or pan grilled served with lemon butter sauce and vegetables	
	CHILLY CHICKEN	525
NA.	335 Kcal 190 gm	
	Tender pieces of chicken cooked in dry spicy sauce with dry red chilies	
MYK	© O	
	STIR FRIED VEGETABLE IN GARLIC SOYA GLAZE 335 Kcal 190 gm	400
	Exotic vegetable stir fried in wok with garlic and soya sauce	
	VEGETABLE NOODLES	400
N/O	337 Kcal 450gm	
	Tossed with cabbage & carrots	
	OTHEREN NOODLES	450
V	CHICKEN NOODLES 438 Kcal 440gm	450
	Tossed with chicken, cabbage & carrot	
Mo	VEGETABLE FRIED RICE	400
	281 Kcal 450gm	
	Rice stir-fried in a wok and mixed with vegetables	
MA	CHICKEN FRIED RICE	AYA
	425 Kcal 450gm	450
	RICE STIR-FRIED IN A WOK AND MIXED WITH CHICKEN	
	MANAMANIANIANIANIANIANIANIANIANIANIANIANIANIA	
	List of Allergens:	
	CRUSTACEAN SESAME NUTS GLUTEN EGG FISH SHELLFISH CRUSTÁCEOS SESAMO FRUTOS DE GLUTEN HUEVO PESCADO MOLUSCOS CÁSCARA	
	MUCTADO CELEDY DEANUTE MILK CHICAGE COM	





Curries and Kebabs (12:30PM to 15:00PM & 19:30PM to 23:00PM)

METHI MATTER KI TIKKI 610 Kcal 200 gm		4
Flavored cakes with green peas, Feni	ugreek and snices	
1 avored cares with green peas, rem	agreek and spices	
TANDOORI SUBZ		45
548 Kcal 460 gm		YYAAY
Assorted vegetable marinated in yog	gurt, Indian Spices	
And cooked in a clay oven		
PANEER TIKKA		4
716 Kcal 240 gm		A
	in yoghurt and cooked in a clay oven	
1	m yoghar and cooked in a city oven	
		4
KURKURI BHINDI 106 Kcal 200 gm		4×34
Crispy lady Finger		
Chapy lady i mger		
SUBZ MILONI		9
500 Kcal 300 gm		WAY.
Mix vegetable dish with a variety of	fresh and seasonal vegetables	
Cooked in a thick spinach gravy	restrand seasonar vegetables	
1)		
DAL TADKA		WA3
250 Kcal 340 gm		
Yellow lentil tempered with spices		WAN
DAL MAKHANI		W(F)3
530 Kcal 360 gm	office contained with brings and success	
	v fire, enriched with butter and cream	
PANEER AAPKI PASAND		4
570 Kcal 340 gm, 460 Kcal 340 gm,	744 Kcal 340 gm	
Palak Paneer, kadhai Masala,	Makhani gravy	
MAKAI PANEER KI BHURJI		4
460 Kcal 340 gm		
	cottage cheese with tender corn kernels	
LASOONI PALAK		4
	E. H B	
160 Kcal 200 gm Creamy spinach taste	rully tempered with garlic, indian nerbs and spices	

List of Allergens:































Curries and Kebabs

(12:30PM to 15:00PM & 19:30PM to 23:00PM)



List of Allergens:

































Gujarati Home Style Food



GUJRATI DAL 340 293 Kcal | 300 gm

Yellow lentil cooked with turmeric, tamarind and spices with sweet flavor

MAKAI NA BHARTHA 390 200 Kcal | 300 gm Classic dish made from crushed corn and combined with green chilies, Ginger and spices

KHICHDI 375 622 Kcal | 340 gm Rice cooked with pulses or lentils

GUJRATI KADHI 375 481 Kcal | 320 gm Sweet yogurt curry made from butter milk and gram flour

List of Allergens:





Rice and Breads

Vegetable Biryani	500
613 Kcal 425 gm Spring vegetables and basmati rice cooked on dum with saffron, Cardamom, mace and mint, served with raita	
MURG BIRIYANI 525 Kcal 430 gm Chicken and basmati rice cooked on dum with saffron, cardamom, Mace and mint. Served with raita	575
MUTTON BIRIYANI 929 Kcal 425 gm Mutton and basmati rice cooked on dum with saffron, cardamom, mace and mint, Served with raita	625
PULAO 707 Kcal 425 gm Jeera, Green peas or mixed vegetables	450
STEAMED RICE 550 Kcal 360 gm Basmati rice steamed to perfection	240
BREADS FROM TANDOOR 351 Kcal 100 gm, 385 Kcal 100 gm, 240 Kcal 90 gm, 516 Kcal 100 gm Naan, Kulcha, Roti, Paratha	130
FULKA 176 Kcal 60 gm Fluffy Indian whole wheat bread, served (3 Pcs.)	130
RAITA 113 Kcal 100 gm Pineapple, Potato or mixed vegetables	210
List of Allergens:	
CRUSTACEAN SESAME NUTS GLUTEN EGG FISH SHELLFISH CRUSTACEOS SESAMO PRUTOS DE GLUTEN HUEVO PESCADO MOLUSCOS	
CASCARA CAS	





List of Allergens:



GUMTREE **Hot and Cold Beverages TEAS** 185 200Kcal | 180 ml Masala, Lemon, Ginger, Earl Grey, Darjeeling COFFEE 80Kcal | 180 ml 185 Nescafe, Decaffeinated, Filter Coffee LASSI 185 80Kcal | 360 ml 108Kcal | 360 ml or Plain, Salted Sweet or **CHASS** 130 60Kcal | 360 ml Plain or Masala COLD COFFEE 215 326Kcal | 350 ml With or without Ice-Cream ICED TEA 185 200Kcal | 180 ml BOURNVITA, HOT CHOCOLATE OR HORLICKS 215 192Kcal | 350 ml MILK SHAKES 215 478Kcal | 350 ml Vanilla, Strawberry and banana FRESH LIME SODA OR WATER 150 350 ml Sweet, Salted, Plain **AERATED BEVERAGES** 150 115Kcal | 250 ml CHILLED JUICES 185 180Kcal | 350 ml Apple, Orange or Pineapple **BOTTLED WATER 1. LTR** 110 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.

Please inform our associates in case you would like your food prepared without it. In order to provide a sophisticated yet highly personalized service, the chef can, on your request, prepare individual meals of distinctive taste with natural ingredients and creativity.

"Put yourself in the hands of the chef" and discover the secrets of excellent delicious cuisine. Food preparation without onion and garlic also available on request.