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.
SEASONAL FRESH FRUIT PLATTER 225
104Kcal | 300gm
Papaya, Pineapple, Watermelon

SEASONAL FRESH FRUIT JUICE 225
100Kcal | 340ml, 190Kcal | 340ml
Watermelon, Pineapple

GOOD TO DRINKS SMOOTHIE 225
126Kcal | 360ml
Banana or seasonal fruit with yogurt

CHOICE OF CEREALS 225
375 Kcal | 220gm
Cornflakes, Chocos served with hot or cold milk

OAT MEAL PORRIDGE 225
375 Kcal | 220gm
Served with raisin and nuts

CRUNCHY MUESLI 225
303 Kcal | 220gm
Served with yogurt or milk

EGGS MADE TO ORDER 325
208Kcal | 180gm, 57Kcal | 200gm, 296Kcal | 200gm, 402Kcal | 320gm
Poached egg, Fried Eggs, Scrambled, Omelette

AKURI 325
160Kcal | 200gm
Spice scrambled egg with ginger and onion served with toast

PANCAKE 250
448Kcal | 230gm
Served with Honey and melted butter

VEGETABLE CUTLET 275
432Kcal | 200gm
Crumb fried vegetable and potato, served with tomato sauce

POORI BHAIJ 300
435Kcal | 410gm
Fried Indian bread served with curried potato and pickle

STUFFED PARATHA 300
403Kcal | 115gm
Gobi, Aloo, Paneer served with curd and pickle

UTTAPAM 300
350Kcal | 420gm
South Indian rice and lentil pancake served with Sambar and coconut chutney

List of Allergens:

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Sandwich and lite bite
(11:00AM to 23:00PM)

- **CLUB SANDWICH**
  425
  1114Kcal | 440gm
  Three tier sandwich with Chicken, Cheese fried Egg and Tomato

- **VEGGIE CLUB**
  375
  1018Kcal | 430gm
  Three tier sandwich with Tomato, Cucumber, Cheese and Coleslaw

- **MAKE YOUR OWN SANDWICH VEGETARIAN**
  375
  919Kcal | 450gm
  Brown bread, White bread

- **MAKE YOUR OWN SANDWICH NON-VEGETARIAN**
  400
  969Kcal | 450gm
  Brown bread, White bread

- **KATHI ROLL (PANEER)**
  400
  543Kcal | 280gm
  Filled with tandoori cottage cheese and peppers

- **KATHI ROLL (CHICKEN)**
  425
  797Kcal | 280gm
  Filled with tandoori chicken tikka and peppers

- **VEGETABLE PAKORA**
  325
  299Kcal | 200gm
  Vegetables dipped in gram flour batter, deep fried and served with mint chutney

- **PANEER PAKORA**
  325
  345Kcal | 200gm
  Cottage cheese dipped in gram flour batter, deep fried and served with mint chutney

- **FRENCH FRIES**
  250
  624Kcal | 200gm
  Plain or Masala

- **MASALA PEANUT**
  225
  567Kcal | 100gm
  Peanuts or groundnuts are mixed with onion, tomato and herbs with a little spice

- **MASALA PAPAD**
  200
  114Kcal | 3pcs
  Fried papads topped with onions, tomatoes and herbs.

- **CHEESE CHILLY TOAST**
  325
  405Kcal | 3pcs
  Toasted bread topped with spiced cheese and gratinated

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### Appetizers and Soups
(12:30PM to 15:00PM & 19:30PM to 23:00PM)

<table>
<thead>
<tr>
<th>Appetizer/Soup</th>
<th>Calories</th>
<th>Kcal</th>
<th>Weight</th>
<th>gm</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ALOO PANEER CHAAT</strong></td>
<td>493</td>
<td>300</td>
<td>140</td>
<td>150</td>
</tr>
<tr>
<td>Potato and cottage cheese in a tangy sauce</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PAPADI CHAAT</strong></td>
<td>493</td>
<td>300</td>
<td>160</td>
<td>150</td>
</tr>
<tr>
<td>Crispy flour chips topped with spiced mashed potatoes, onions, Tomatoes with chutney (mint and tomato) and spiced yogurt</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>JOGGER FEAST SALAD</strong></td>
<td>58</td>
<td>300</td>
<td>200</td>
<td>150</td>
</tr>
<tr>
<td>Sprout, onion, tomato, coriander concoction</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN TIKKA SALAD</strong></td>
<td>458</td>
<td>325</td>
<td>200</td>
<td>150</td>
</tr>
<tr>
<td>A grilled chicken salad, using cucumbers, tomatoes, Chicken tikka and a light citrus dressing</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>TRADITIONAL TOMATO SOUP</strong></td>
<td>96</td>
<td>300</td>
<td>240</td>
<td>200</td>
</tr>
<tr>
<td>Made from plum tomatoes, served bread croutons</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SWEET CORN VEG. SOUP</strong></td>
<td>105</td>
<td>300</td>
<td>240</td>
<td>200</td>
</tr>
<tr>
<td>Soup prepared with mixed vegetables, sweet corn kernels and pepper</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SWEET CORN CHICKEN SOUP</strong></td>
<td>184</td>
<td>325</td>
<td>240</td>
<td>200</td>
</tr>
<tr>
<td>Soup prepared with chicken, sweet corn kernels and pepper</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>VEGETABLE MANCHOW SOUP</strong></td>
<td>163</td>
<td>300</td>
<td>240</td>
<td>200</td>
</tr>
<tr>
<td>A semi thick soup with green chilies, ginger and coriander</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN MANCHOW SOUP</strong></td>
<td>258</td>
<td>325</td>
<td>240</td>
<td>200</td>
</tr>
<tr>
<td>A semi thick soup with chicken, green chilies, ginger and coriander</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>MULLIGATAWNY SOUP</strong></td>
<td>224</td>
<td>300</td>
<td>240</td>
<td>200</td>
</tr>
<tr>
<td>A curry flavor lentil soup</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

List of Allergens:

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

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (Kcal</th>
<th>gm)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Spaghetti or Penne</strong></td>
<td>450</td>
<td></td>
</tr>
<tr>
<td>Spicy tomato sauce, Mushroom cream sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Chicken</strong></td>
<td>525</td>
<td></td>
</tr>
<tr>
<td>Served with mushroom sauce and vegetable</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Golden Fried Chicken</strong></td>
<td>525</td>
<td></td>
</tr>
<tr>
<td>Chicken chunks simmered in combine flour, pepper and deep fried</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Margherita Pizza</strong></td>
<td>475</td>
<td></td>
</tr>
<tr>
<td>All-time favorite buffalo mozzarella, tomato and basil</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Three Pepper Pizza</strong></td>
<td>475</td>
<td></td>
</tr>
<tr>
<td>A pizza topped with three different peppers</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Tikka Pizza</strong></td>
<td>500</td>
<td></td>
</tr>
<tr>
<td>A special pizza topped with chicken</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fillet of Fish</strong></td>
<td>500</td>
<td></td>
</tr>
<tr>
<td>Fried or pan grilled served with lemon butter sauce and vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chilly Chicken</strong></td>
<td>500</td>
<td></td>
</tr>
<tr>
<td>Tender pieces of chicken cooked in dry spicy sauce with dry red chilies</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Stir Fried Vegetable in Garlic Soya Glaze</strong></td>
<td>375</td>
<td></td>
</tr>
<tr>
<td>Exotic vegetable stir fried in wok with garlic and soya sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Noodles</strong></td>
<td>375</td>
<td></td>
</tr>
<tr>
<td>Tossed with cabbage &amp; carrots</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Noodles</strong></td>
<td>425</td>
<td></td>
</tr>
<tr>
<td>Tossed with chicken, cabbage &amp; carrot</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Fried Rice</strong></td>
<td>375</td>
<td></td>
</tr>
<tr>
<td>Rice stir-fried in a wok and mixed with vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Fried Rice</strong></td>
<td>425</td>
<td></td>
</tr>
<tr>
<td>Rice stir-fried in a wok and mixed with chicken</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

List of Allergens:

- Eggs
- Milk
- Peanuts
- Tree nuts
- Fish
- Shellfish
- Mustard
- Sesame
- Soy
- Sulphite

Please let us know if you are allergic to any ingredients. All prices are in Indian Rupees and exclusive of any applicable taxes.
Curries and Kebabs
(12:30PM to 15:00PM & 19:30PM to 23:00PM)

- **Methi Matter Ki Tikki**
  610 kcal | 200 gm
  Flavored cakes with green peas, Fenugreek and spices

- **Tandoori Subz**
  548 kcal | 460 gm
  Assorted vegetable marinated in yogurt, Indian Spices
  Anc cooked in a clay oven

- **Paneer Tikka**
  716 kcal | 240 gm
  Chunks of cottage cheese marinated in yoghurt and cooked in a clay oven

- **Kurkuri Bhindi**
  106 kcal | 200 gm
  Crispy lady Finger

- **Subz Miloni**
  500 kcal | 300 gm
  Mix vegetable dish with a variety of fresh and seasonal vegetables
  Cooked in a thick spinach gravy

- **Dal Tadka**
  250 kcal | 340 gm
  Yellow lentil tempered with spices

- **Dal Makhani**
  530 kcal | 360 gm
  Black lentil cooked overnight on slow fire, enriched with butter and cream

- **Paneer Aapki Pasand**
  570 kcal | 340 gm, 460 Kcal | 340 gm, 744 Kcal | 340 gm
  Palak Paneer, kadhai Masala, Makhani gravy

- **Makai Paneer Ki Bhurji**
  460 kcal | 340 gm
  A distinct preparation of scrambled cottage cheese with tender corn kernels

- **Lasooni Palak**
  160 kcal | 200 gm
  Creamy spinach tastefully tempered with garlic, Indian herbs and spices

List of Allergens:

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

- **ALOO AAPKI PASAND**
  364 kcal | 340 gm
  Potatoes cooked with your choice of cauliflower, fenugreek or cumin

- **GREEN SALAD**
  100 kcal | 200 gm
  A must with Indian meal

- **MURG TIKKA**
  716 kcal | 220 gm
  Boneless chicken cubes marinated in yogurt and mild spices and
  Cooked in a clay oven

- **TANDOORI MURG**
  716 kcal | 220 gm
  Chicken marinated in yogurt and spices and cooked in clay oven

- **MURG DHANIA**
  558 kcal | 360 gm
  Chicken simmered in rich onion, Tomato based gravy with predominant flavor of fresh coriander

- **MURG TIKKA LABABDAR**
  408 kcal | 360 gm
  Chicken tikka simmered in tomato gravy enriched with cream, spices and fenugreek

- **GOSHT ROGANJOSH**
  931 kcal | 360 gm
  Traditional lamb curry preparation from Kashmir

- **MURG AAPKI PASAND**
  408 kcal | 360 gm
  Succulent chicken pieces with your choice of kadhai masala, makhani / Lababdar gravy

List of Allergens:

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Gujarati Home Style Food

**KATHIYAWADI THALI**
1492 Kcal | 800
Lasaniya batata, Ringana no ollo, Kadhi, Khichadi, Sambharo,
Marinated green chili, Bajra no rotlo, Phoolka and Dessert

**RINGANA NO OLOO**
260 Kcal | 340 gm | 375
Classic dish made from roasted Brinjals and combined with green chilies, ginger and spices

**GUJRATI DAL**
293 Kcal | 300 gm | 325
Yellow lentil cooked with turmeric, tamarind and spices with sweet flavor

**MAKAI NA BHARTHA**
200 Kcal | 300 gm | 375
Classic dish made from crushed corn and combined with green chilies, ginger and spices

**KHICHDI**
622 Kcal | 340 gm | 350
Rice cooked with pulses or lentils

**GUJRATI KADHI**
481 Kcal | 320 gm | 350
Sweet yogurt curry made from butter milk and gram flour

List of Allergens:

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Rice and Breads

**Vegetable Biryani**
613 Kcal | 425 gm
Spring vegetables and basmati rice cooked on dum with saffron, Cardamom, mace and mint, served with raita

**Murg Biryani**
525 Kcal | 430 gm
Chicken and basmati rice cooked on dum with saffron, cardamom, Mace and mint. Served with raita

**Mutton Biryani**
929 Kcal | 425 gm
Mutton and basmati rice cooked on dum with saffron, cardamom, mace and mint, Served with raita

**Pulao**
707 Kcal | 425 gm
Jeera, Green peas or mixed vegetables

**Steamed Rice**
550 Kcal | 360 gm
Basmati rice steamed to perfection

**Breads from Tandoor**
- Naan, 351 Kcal | 100 gm
- Kulcha, 385 Kcal | 100 gm
- Roti, 240 Kcal | 90 gm
- Paratha, 516 Kcal | 100 gm

**Fulka**
176 Kcal | 60 gm
Fluffy Indian whole wheat bread, served (3 Pcs.)

**Raita**
113 Kcal | 100 gm
Pineapple, Potato or mixed vegetables

List of Allergens:

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Dessert

**APPLE PIE**
592 Kcal | 250 ml
Baked spiced apples enveloped in pastry shell,
Served with vanilla ice cream

**GULAB JAMUN**
543 Kcal | 130 gm
Solid milk based sweet

**RUSGULLA**
219 Kcal | 130 gm
Indian sweet consisting balls of pressed milk flavored and soaked in syrup

**CRÈME CARAMEL**
365 Kcal | 250 gm
Dessert made of eggs, sugar and milk topped with caramel

**FRESH FRUIT SALAD**
348 Kcal | 200 gm
Seasonal fresh fruit served with custard sauce

**CHOICE OF ICE CREAM**
204 Kcal | 140 gm
Vanilla, Chocolate, Mango, Strawberry, Butterscotch

**BULL’S EYE**
374 Kcal | 200 gm
Warm chocolate truffle cake with vanilla ice cream

List of Allergens:

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## Hot and Cold Beverages

### TEAS
- **200Kcal | 180 ml**
- Masala, Lemon, Ginger, Earl Grey, Darjeeling

### COFFEE
- **80Kcal | 180 ml**
- Nescafe, Decaffeinated, Filter Coffee

### LASSI
- **80Kcal | 360 ml** or **108Kcal | 360 ml**
  - Plain, Salted or Sweet

### CHASS
- **60Kcal | 360 ml**
- Plain or Masala

### COLD COFFEE
- **326Kcal | 350 ml**
  - With or without Ice-Cream

### ICED TEA
- **200Kcal | 180 ml**
  - Bournvita, Hot Chocolate or Horlicks
  - **192Kcal | 350 ml**

### MILK SHAKES
- **478Kcal | 350 ml**
  - Vanilla, Strawberry and banana

### FRESH LIME SODA OR WATER
- **350 ml**
  - Sweet, Salted, Plain

### AERATED BEVERAGES
- **115Kcal | 250 ml**

### CHILLED JUICES
- **180Kcal | 350 ml**
  - Apple, Orange or Pineapple

### BOTTLED WATER 1. LTR
- **100**

### List of Allergens:
- [Image of allergen icons]

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