

COMMON FOOD ALLERGENS

Milk

Egg

Peanut

Tree nut

Fish

Shellfish

Soy

Gluten

Rye, Barley, Wheat

Monosodium Glutamate

Ajinomoto

Sulphur dioxide

Sesame seed

Celery

Mustard

 Vegetarian

 Non vegetarian

ALL DAY DINING

Dear Guest,

It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your group is allergic to any one of the mentioned common food allergens, please inform our associates before ordering your meal.

We would also like to inform you that all our menus are trans-fat free.

Bon Appetite!

Soups

| | | |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | Pappa pomodoro rustic tomato and bread soup, basil essence | 400 |
| <input checked="" type="checkbox"/> | Broccoli soup puree of broccoli, cheddar toast, leek crisps | 400 |
| | Mulligatawny Anglo-Indian style curry flavoured lentil and coconut soup | |
| <input checked="" type="checkbox"/> | Classic | 400 |
| <input checked="" type="checkbox"/> | Chicken | 450 |
| <input checked="" type="checkbox"/> | Chicken noodle soup thyme flavoured chicken broth, vegetables, noodles | 450 |
| <input checked="" type="checkbox"/> | Lamb harira mediterranean lamb broth, tomato, chickpea | 450 |
| <input checked="" type="checkbox"/> | Mezze sampler hummus, tabbouleh, rahib, tzaziki, spinach fattayer, pita bread | 800 |
| <input checked="" type="checkbox"/> | The Mynt Cheese plate international cheese selection, crackers, dried fruits | 750 |
| | The Mynt Caesar salad | |
| <input checked="" type="checkbox"/> | lettuce, parmesan dressing, garlic croutons, parmesan flakes | 650 |
| <input checked="" type="checkbox"/> | lettuce, anchovy dressing, bacon, garlic croutons, parmesan flakes | 700 |
| <input checked="" type="checkbox"/> | Greek salad cucumber, tomato, onion, feta, kalamata olives | 600 |
| <input checked="" type="checkbox"/> | Poached pear and romaine fresh tomato, spiced walnuts, gorgonzola cheese | 600 |
| <input checked="" type="checkbox"/> | Mixed leaf salad choice of dressing – herb vinaigrette, maple citrus vinaigrette, sesame balsamic dressing or caper lime mayonnaise | 500 |

Salad and Appetizers

Salad and Appetizers

| | |
|--|------|
|  Caprese mosaic bocconcini, marinated tomatoes, basil | 500 |
|  Duo of melon watermelon, musk melon, mint, feta, mixed greens | 500 |
|  Hummus chickpea and sesame dip, pita bread | 525 |
|  Tabbouleh flat leaf parsley, broken wheat, fresh tomatoes, onions, pita bread | 525 |
|  Rahib roasted aubergine and pine nut relish, peppers, onion, cumin, pita bread | 525 |
|  Fattayer baked parcels of spinach and pine nuts, tahina sauce | 525 |
|  Bruschetta garlic toast, tomato, bocconcini, basil | 525 |
|  Parma ham and melon platter prosciutto di parma, muskmelon slices, crushed black pepper | 1050 |
|  Gamberoni fritti batter fried shrimp, garlic aioli dip | 850 |
|  Lamb sambousek crisp parcels of lamb mince and pine nuts, garlic aioli dip | 575 |

Indian Appetizers

| | | |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | Pav bhaji bombay style spiced vegetable curry, buttered 'pav' bread, onion and cucumber salad | 600 |
| <input checked="" type="checkbox"/> | Urlai roast sautéed baby potatoes, chettinad style podi Masala | 600 |
| <input checked="" type="checkbox"/> | Baby corn kurumelagu fry crisp baby corn fritters tossed with black pepper and curry leaf | 600 |
| <input checked="" type="checkbox"/> | Dosa choice of plain, masala, mysore or podi | 600 |
| <input type="checkbox"/> | Konju varthathu kerala style prawns, lime, red chili, curry leaf | 875 |
| <input type="checkbox"/> | Meen varuval tawa fried fish, red chilli, cumin, lime | 875 |
| <input type="checkbox"/> | Pepper lamb chops Anglo-Indian spiced lamb, black pepper and onion masala | 825 |
| <input type="checkbox"/> | Chicken 65 crisp fried chicken flavoured with red chilli, ginger and garlic | 725 |

Tandoor baked specialties are only available from 12 noon to 3 pm and from 7:30 pm to 12 midnight.

Pasta
Choice of pasta
Penne rigate
Farfalle
Fussilli
Spaghetti
Fettucini

| | | |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | Pomodorro tomato, basil | 700 |
| <input checked="" type="checkbox"/> | Pesto basil pesto, parmesan flakes | 700 |
| <input checked="" type="checkbox"/> | Mushroom creamy mushroom ragout, thyme | 700 |
| <input checked="" type="checkbox"/> | Aglio olio peperoncino garlic, fresh red chilli, olive oil | 700 |
| <input type="checkbox"/> | Bolognaise tenderloin bolognaise, fresh basil | 825 |
| <input type="checkbox"/> | Frutti di mare prawns, mussels, squid, fresh tomato, parsley | 825 |
| <input type="checkbox"/> | Carbonara bacon, eggs, cream, parmesan, crushed black pepper | 825 |
| <input type="checkbox"/> | Putanesca anchovies, caper, olives, parsley, fresh tomatoes | 825 |

Gnocchi and Risotto

| | |
|---|-----|
| ■ Beetroot gnocchi home-made gnocchi, gorgonzola cheese sauce, broccoli, tomato brunoise | 875 |
| ■ Milanese risotto saffron flavoured risotto, green peas, arugula | 875 |
| ■ Trio of mushroom risotto porcini, button, shiitake | 875 |
| ■ Seafood risotto prawns, baby octopus, calamari | 875 |
| ■ Gnocchetti Bolognese tenderloin bolognese, fresh basil | 825 |
| ■ Blue cheese gorgonzola, mozzarella, fresh tomato, rocket leaves | 750 |
| ■ Quattro Formaggio mozzarella, cheddar, smoked cheese, gorgonzola | 750 |
| ■ Verdure mushrooms, peppers, mozzarella, artichoke, black olives, capers | 750 |
| ■ Margarita tomato, mozzarella, basil | 600 |
| ■ Diavola pepperoni, mozzarella, black olives, crushed chilli | 875 |
| ■ Chicken tikka peppers, onions, mozzarella, fresh coriander | 750 |

Pizza Thin crust from the wood fired oven

Sandwiches

| | |
|---|-----|
|  Falafel shawarma wrap pita bread, falafel, hummus, tahina, pickled vegetables | 600 |
|  Ciabatta sandwich grilled zucchini, peppers, rucola leaves, cream cheese, basil pesto, toasted ciabatta | 600 |
|  Vegetarian sandwich choice of vegetarian fillings – tomato, cucumber, cheese, onion, lettuce, grilled vegetables, olives with choice of home-made white, whole wheat or multi-grain bread prepared grilled, toasted or plain | 575 |
|  Salmon bagel smoked salmon, pickled onion, caper mayonnaise, cucumber carpaccio | 825 |
|  Steak sandwich pepper crusted tenderloin, sautéed onion, mushrooms, crispy salad leaves, blue cheese, toasted rye baguette | 775 |
|  The Mynt BLT crispy bacon, lettuce, fresh tomato, avocado salsa, toasted corn bread | 775 |
|  Chicken focaccia grilled chicken, ham, fried egg, cheese, sun-dried tomato flavoured focaccia | 700 |
|  Chicken shawarma wrap pita bread, shawarma spiced chicken, garlic aioli, pickled vegetables | 700 |
|  Non-vegetarian sandwich choice of non-vegetarian fillings – grilled chicken/ tuna/ ham/ egg with choice of home-made white, whole wheat or multi-grain bread prepared grilled/ toasted or plain | 700 |
|  American burger tenderloin mince burger, cornichons, grilled onions, mushrooms, cheddar cheese, toasted sesame bun | 650 |

International Mains

| | | |
|-------------------------------------|--|------|
| <input checked="" type="checkbox"/> | Chestnut and potato crepes savoury crepes, fondue of chestnut and jalapeño, saffron sauce, mixed greens | 750 |
| <input checked="" type="checkbox"/> | Artishawki batata meshwi artichoke stuffed potatoes, iranian almond pilaf, cream and dried chilli sauce | 750 |
| | Tagine moroccan tomato and ginger stew, chermoula couscous | |
| <input checked="" type="checkbox"/> | Vegetables | 750 |
| <input checked="" type="checkbox"/> | Lamb shanks | 1050 |
| <input checked="" type="checkbox"/> | Chilean sea bass Caper gremolata, pearl barley, preserved tomato, sweet corn puree | 2600 |
| <input checked="" type="checkbox"/> | Oven roasted New Zealand lamb rack black eyed bean cassoulet, root vegetables | 1550 |
| <input checked="" type="checkbox"/> | Roasted Norwegian salmon creamed soft polenta, caponata, sauce vierge | 1150 |
| <input checked="" type="checkbox"/> | Grilled tenderloin Fillet potato and parsley dumplings, butter poached vegetables, red wine jus | 1050 |
| <input checked="" type="checkbox"/> | Fish n' chips batter fried fish, tartare sauce, french fries | 950 |
| <input checked="" type="checkbox"/> | Slow roasted chicken mushroom ragout, spinach, shallot jus | 850 |

Regional Mains

| | |
|--|------|
|  Subz biryani vegetable and basmati rice pilaf, cucumber and onion raita, salan gravy | 700 |
|  Bhindi do pyaaza sautéed okra, onion and tomato gravy | 650 |
|  Aloo bahar choice of aloo gobhi, aloo methi, aloo jeera | 650 |
|  Broccoli and asparagus usli steamed lentils, tempered coconut, red chilli | 650 |
|  Menthi vankaya andhra style aubergine, fenugreek and onion Masala | 650 |
|  Dal tadka slow cooked lentil stew, tempered garlic and chilli, fresh coriander | 650 |
|  Paneer aap ki pasand choice of paneer makhni, palak paneer, paneer lababdar | 650 |
|  Pachakari stew and appam ginger and pepper flavoured vegetable and coconut milk stew | 650 |
|  Khichdi choice of plain or Masala | 600 |
|  Calicut prawn curry malabari coriander, tamarind and coconut gravy | 1050 |
|  Murgh biryani chicken and basmati rice pilaf, cucumber and onion raita, salan gravy | 900 |

Regional Mains

| | |
|--|-----|
|  Pork belly vindaloo pork with fat, potatoes, goan style onion and vinegar gravy | 925 |
|  Kottayam fish curry Kerala style curry, coconut milk, kudampuli | 925 |
|  Kareli ka salan braised lamb, hyderabadi tomato and dried coriander gravy | 850 |
|  Murgh lababdar chicken tikka, tomato and fenugreek gravy | 875 |
|  Kozhi vartha curry chicken curry, whole spice and roasted coconut masala | 875 |

Accompaniments

| | |
|--|-----|
|  Curd rice | 300 |
|  Steamed basmati rice | 200 |
|  Raita | 175 |
|  Plain yoghurt | 150 |
|  Malabari paratha | 150 |
|  Phulka | 150 |
|  Chapathi | 150 |
|  Appam | 150 |

All Indian curries are served with Indian breads or rice, tandoor baked specialties are only available from 12 noon to 3 pm and from 7:30 pm to 12 midnight.

Kids Menu

| | |
|--|-----|
| <input checked="" type="checkbox"/> Popeye's alfredo penne, cheese, garlic, sweet corn | 425 |
| <input checked="" type="checkbox"/> Goffey's margarita 9" pizza, tomato, cheese, basil | 425 |
| <input checked="" type="checkbox"/> Oregano fries | 325 |
| <input checked="" type="checkbox"/> Onion rings | 225 |
| <input checked="" type="checkbox"/> French fries | 225 |
| <input checked="" type="checkbox"/> Garlic toast | 150 |
| <input type="checkbox"/> Tom & Jerry's arrabiata farfalle, chicken, tomato, chilli, basil, olives | 475 |
| <input type="checkbox"/> Simba's chicken pizza 9" pizza, chicken, vegetables, tomato, cheese | 475 |
| <input type="checkbox"/> Doraemon's Fish fingers crumb fried fish, french fries, tartare sauce | 425 |

Desserts

| | | |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | Baklava layered phyllo pastry and nuts, cinnamon dusted vanilla ice cream | 400 |
| <input checked="" type="checkbox"/> | Indian desserts choice of home-made gulab jamun, rasmalai or anjeer ka halwa | 400 |
| <input checked="" type="checkbox"/> | Ice cream choice of vanilla, chocolate, strawberry, mango, coffee or butterscotch | 400 |
| <input checked="" type="checkbox"/> | Dark chocolate mousse 80 % belgian grand cru chocolate, short crust biscuit, evoo, maldon sea salt | 375 |
| <input checked="" type="checkbox"/> | Seasonal fruit platter or fruit salad | 350 |
| <input type="checkbox"/> | Tiramisu coffee, mascarpone, cocoa dust, biscotti wafer | 400 |
| <input type="checkbox"/> | Caramelized apple tart warm caramel and apple fudge, crème anglais, vanilla ice cream | 400 |
| <input type="checkbox"/> | German's chocolate slice Coconut cream, pecan nut, strawberry coulis | 400 |
| <input type="checkbox"/> | Raspberry and mascarpone crumble oatmeal crumble, almond frangipane, blueberry compote, vanilla ice cream | 400 |
| <input type="checkbox"/> | The Mynt warm chocolate pudding signature chocolate lava fondant, brandy sauce, rum soaked raisins, vanilla ice cream | 375 |

All prices are exclusive of taxes and inclusive of facilities and services.



The Taj West End
Bangalore

Art of Afternoon Tea



Enjoy a traditional English afternoon tea or our own Indian High Tea at the spectacular Mynt Verandah amidst colonial splendor.



English Afternoon Tea

Roast tenderloin and horseradish sandwich

Crispy fish finger with tartare sauce

Open sandwich of smoked salmon

or

English cucumber and sandwich

Mushroom duxelle vol au vents

Open sandwich of eggplant

and

Baked lemon tart

Frosted cup cake

Cranberry orange tea scones
served with Devonshire cream and homemade
strawberry preserve

Coffee macaroons

Dundee cakes



Indian High Tea

Kheema samosa

Chicken tikka sandwich

or

Aloo mutter samosa

Bombay aloo toastie

and

Mirchi bhajji

Gun powder idli

Shakkarpore

Murukku

Naan khatai

Dharwar pedha



Beverages

Choice of any one

Darjeeling Tea

Assam Tea

Lavazza Espresso Italiano

Lavazza Cappuccino Italiano

Lavazza Latte

Lavazza Decaff

Lavazza Freshly Brewed Coffee

Masala chai

Dakshin kapi

Badam milk

Nariyal paani

Nimbu chai

Time: 15:30 hours to 1800 hours

Rate- 1050 plus government taxes

COMMON FOOD ALLERGENS

Milk

Egg

Peanut

Tree nut

Fish

Shellfish

Soy

Gluten

Rye, Barley, Wheat

Monosodium Glutamate

Ajinomoto

Sulphur

Sesame seed

Celery

Mustard

Vegetarian

Non vegetarian

LUNCH AND DINNER

Dear Guest,

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Bon Apétit!

Soups

| | | |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | Pappa pomodoro rustic tomato and bread soup, basil essence | 400 |
| <input checked="" type="checkbox"/> | Broccoli soup puree of broccoli, cheddar toast, leek crisps | 400 |
| | Mulligatawny Anglo-Indian style curry flavoured lentil and coconut soup | |
| <input checked="" type="checkbox"/> | Classic | 400 |
| <input checked="" type="checkbox"/> | Chicken | 450 |
| <input checked="" type="checkbox"/> | Chicken noodle soup thyme flavoured chicken broth, vegetables, noodles | 450 |
| <input checked="" type="checkbox"/> | Lamb harira mediterranean lamb broth, tomato, chickpea | 450 |
| <input checked="" type="checkbox"/> | Mezze sampler hummus, tabbouleh, rahib, tzaziki, spinach fattayer, pita bread | 800 |
| <input checked="" type="checkbox"/> | The Mynt Cheese plate international cheese selection, crackers, dried fruits | 750 |
| | The Mynt Caesar salad | |
| <input checked="" type="checkbox"/> | lettuce, parmesan dressing, garlic croutons, parmesan flakes | 650 |
| <input checked="" type="checkbox"/> | lettuce, anchovy dressing, bacon, garlic croutons, parmesan flakes | 700 |
| <input checked="" type="checkbox"/> | Greek salad cucumber, tomato, onion, feta, kalamata olives | 600 |
| <input checked="" type="checkbox"/> | Poached pear and romaine fresh tomato, spiced walnuts, gorgonzola cheese | 600 |

Salad and Appetizers

Salad and Appetizers

| | |
|---|------|
| ■ Mixed leaf salad choice of dressing – herb vinaigrette, maple citrus vinaigrette, sesame balsamic dressing or caper lime mayonnaise | 550 |
| ■ Caprese mosaic bocconcini, marinated tomatoes, basil | 550 |
| ■ Duo of melon watermelon, musk melon, mint, feta, mixed greens | 550 |
| ■ Hummus chickpea and sesame dip, pita bread | 550 |
| ■ Tabbouleh flat leaf parsley, broken wheat, fresh tomatoes, onions, pita bread | 550 |
| ■ Rahib roasted aubergine and pine nut relish, peppers, onion, cumin, pita bread | 550 |
| ■ Fattayer baked parcels of spinach and pine nuts, tahina sauce | 550 |
| ■ Bruschetta garlic toast, tomato, bocconcini, basil | 550 |
| ■ Parma ham and melon platter prosciutto di parma, muskmelon slices, crushed black pepper | 1150 |
| ■ Gamberoni fritti batter fried shrimp, garlic aioli dip | 900 |
| ■ Lamb sambousek crisp parcels of lamb mince and pine nuts, garlic aioli dip | 600 |

Indian Appetizers

| | | |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | Dakshin paneer tikka tandoor roasted cottage cheese and peppers spiced with ground curry leaf and mustard | 600 |
| <input checked="" type="checkbox"/> | Pav bhaji bombay style spiced vegetable curry, buttered 'pav' bread, onion and cucumber salad | 600 |
| <input checked="" type="checkbox"/> | Urlai roast sautéed baby potatoes, chettinad style podi Masala | 600 |
| <input checked="" type="checkbox"/> | Baby corn kurumelagu fry crisp baby corn fritters tossed with black pepper and curry leaf | 600 |
| <input checked="" type="checkbox"/> | Dosa choice of plain, masala, mysore or podi | 600 |
| <input type="checkbox"/> | Konju varthathu kerala style prawns, lime, red chili, curry leaf | 875 |
| <input type="checkbox"/> | Meen varuval tawa fried fish, red chilli, cumin, lime | 875 |
| <input type="checkbox"/> | Pepper lamb chops Anglo-Indian spiced lamb, black pepper and onion Masala | 825 |
| <input type="checkbox"/> | Murgh malai tikka tandoor roasted chicken flavoured with cream, chilli and cardamom | 700 |
| <input type="checkbox"/> | Chicken 65 crisp fried chicken flavoured with red chilli, ginger and garlic | 725 |

Tandoor baked specialties are only available from 12 noon to 3 pm and from 7:30 pm to 12 midnight.

Pasta
Choice of pasta
Penne rigate
Farfalle
Fussilli
Spaghetti
Fettucini

| | |
|---|-----|
| <input checked="" type="checkbox"/> Pomodoro tomato, basil | 750 |
| <input checked="" type="checkbox"/> Pesto basil pesto, parmesan flakes | 750 |
| <input checked="" type="checkbox"/> Mushroom creamy mushroom ragout, thyme | 750 |
| <input checked="" type="checkbox"/> Aglio olio peperoncino garlic, fresh red chilli, olive oil | 750 |
| <input type="checkbox"/> Bolognese tenderloin bolognese, fresh basil | 900 |
| <input type="checkbox"/> Frutti di mare prawns, mussels, squid, fresh tomato, parsley | 900 |
| <input type="checkbox"/> Carbonara bacon, eggs, cream, parmesan, crushed black pepper | 900 |
| <input type="checkbox"/> Putanesca anchovies, caper, olives, parsley, fresh tomatoes | 900 |

Gnocchi and Risotto

Pizza Thin crust from the wood fired oven

| | | |
|-------------------------------------|--|-----|
| <input checked="" type="checkbox"/> | Beetroot gnocchi home-made gnocchi, gorgonzola cheese sauce, broccoli, tomato brunoise | 875 |
| <input checked="" type="checkbox"/> | Milanese risotto saffron flavoured risotto, green peas, arugula | 875 |
| <input checked="" type="checkbox"/> | Trio of mushroom risotto porcini, button, shiitake | 875 |
| <input type="checkbox"/> | Seafood risotto prawns, baby octopus, calamari | 875 |
| <input type="checkbox"/> | Gnocchetti Bolognese tenderloin bolognese, fresh basil | 825 |
| <input checked="" type="checkbox"/> | Blue cheese gorgonzola, mozzarella, fresh tomato, rocket leaves | 750 |
| <input checked="" type="checkbox"/> | Quattro Formaggio mozzarella, cheddar, smoked cheese, gorgonzola | 750 |
| <input checked="" type="checkbox"/> | Verdure mushrooms, peppers, mozzarella, artichoke, black olives, capers | 750 |
| <input checked="" type="checkbox"/> | Margarita tomato, mozzarella, basil | 600 |
| <input type="checkbox"/> | Diavola pepperoni, mozzarella, black olives, crushed chilli | 875 |
| <input type="checkbox"/> | Chicken tikka peppers, onions, mozzarella, fresh coriander | 750 |

Sandwiches

| | |
|--|-----|
| ■ Falafel shawarma wrap | |
| pita bread, falafel, hummus, tahina, pickled vegetables | 650 |
| ■ Ciabatta sandwich | |
| grilled zucchini, peppers, rucola leaves, cream cheese, basil pesto, toasted ciabatta | 650 |
| ■ Vegetarian sandwich | |
| choice of vegetarian fillings – tomato, cucumber, cheese, onion, lettuce, grilled vegetables, olives with choice of home-made white, whole wheat or multi-grain bread prepared grilled, toasted or plain | 600 |
| ■ Salmon bagel | |
| smoked salmon, pickled onion, caper mayonnaise, cucumber carpaccio | 900 |
| ■ Steak sandwich | |
| pepper crusted tenderloin, sautéed onion, mushrooms, crispy salad leaves, blue cheese, toasted rye baguette | 850 |
| ■ The Mynt BLT | |
| crispy bacon, lettuce, fresh tomato, avocado salsa, toasted corn bread | 850 |
| ■ Chicken focaccia | |
| grilled chicken, ham, fried egg, cheese, sun-dried tomato flavoured focaccia | 750 |
| ■ Chicken shawarma wrap | |
| pita bread, shawarma spiced chicken, garlic aioli, pickled vegetables | 750 |
| ■ Non-vegetarian sandwich | |
| choice of non-vegetarian fillings – grilled chicken/ tuna/ ham/ egg with choice of home-made white, whole wheat or multi-grain bread prepared grilled/ toasted or plain | 750 |
| ■ American burger | |
| tenderloin mince burger, cornichons, grilled onions, mushrooms, cheddar cheese, toasted sesame bun | 700 |

International Mains

| | |
|--|------|
| ● Chestnut and potato crepes savory crepes, fondue of chestnut and jalapeño, saffron sauce, mixed greens | 750 |
| ● Artishawki batata meshwi artichoke stuffed potatoes, iranian almond pilaf, cream and dried chilli sauce | 750 |
| Tagine moroccan tomato and ginger stew, chermoula couscous | |
| ● Vegetables | 750 |
| ● Lamb shanks | 1050 |
| ● Chilean sea bass Caper gremolata, pearl barley, preserved tomato, sweet corn puree | 2600 |
| ● Oven roasted New Zealand lamb rack black eyed bean cassoulet, root vegetables | 1550 |
| ● Roasted Norwegian salmon creamed soft polenta, caponata, sauce vierge | 1150 |
| ● Rubian meshwi mediterranean style charcoal grilled prawns, cucumber tzazki, harissa potatoes, rocca salad | 1050 |
| ● Grilled tenderloin Fillet potato and parsley dumplings, butter poached vegetables, red wine jus | 1050 |
| ● Fish n' chips batter fried fish, tartare sauce, french fries | 950 |
| ● Slow roasted chicken mushroom ragout, spinach, shallot jus | 850 |

Regional Indian cuisine

| | | |
|-------------------------------|---|------|
| ■ Subz biryani | vegetable and basmati rice pilaf, cucumber and onion raita, salan gravy | 750 |
| ■ Bhindi do pyaaza | sautéed okra, onion and tomato gravy | 700 |
| ■ Aloo bahar | choice of aloo gobhi, aloo methi, aloo jeera | 700 |
| ■ Broccoli and asparagus usli | steamed lentils, tempered coconut, red chilli | 700 |
| ■ Menthi vankaya | andhra style aubergine, fenugreek and onion Masala | 700 |
| ■ Dal tadka | slow cooked lentil stew, tempered garlic and chilli, fresh coriander | 700 |
| ■ Paneer aap ki pasand | choice of paneer makhni, palak paneer, paneer lababdar | 700 |
| ■ Pachakari stew and appam | ginger and pepper flavoured vegetable and coconut milk stew | 700 |
| ■ Khichdi | choice of plain or Masala | 650 |
| ■ Calicut prawn curry | malabari coriander, tamarind and coconut gravy | 1150 |
| ■ Murgh biryani | chicken and basmati rice pilaf, cucumber and onion raita, salan gravy | 1000 |

Regional Indian cuisine

| | |
|--|-----|
| ■ Pork belly vindaloo pork with fat, potatoes, goan style onion and vinegar gravy | 925 |
| ■ Kottayam fish curry Kerala style curry, coconut milk, kudampuli | 925 |
| ■ Kareli ka salan braised lamb, hyderabadi tomato and dried coriander gravy | 850 |
| ■ Murgh lababdar chicken tikka, tomato and fenugreek gravy | 875 |
| ■ Kozhi vartha curry chicken curry, whole spice and roasted coconut masala | 875 |

Accompaniments

| | |
|------------------------|-----|
| ● Curd rice | 300 |
| ● Steamed basmati rice | 200 |
| ● Raita | 175 |
| ● Plain yoghurt | 150 |
| ● Tandoori roti | 150 |
| ● Naan | 150 |
| ● Malabari paratha | 150 |
| ● Phulka | 150 |
| ● Chapathi | 150 |
| ● Appam | 150 |

All Indian curries are served with Indian breads or rice, tandoor baked specialties are only available from 12 noon to 3 pm and from 7:30 pm to 12 midnight.

Mysore Maharaja cuisine

| | | |
|-------------------------------------|---|-----|
| <input checked="" type="checkbox"/> | Mysore bonda deep fried lentil dumpling with traditional coconut chutney | 650 |
| <input checked="" type="checkbox"/> | Mysore Masala Dosa spicy dosa with red chutney as base and stuffed with potato and onion mixture | 650 |
| <input checked="" type="checkbox"/> | Hulli tovvu traditional vegetables preparation cooked with lentil | 700 |
| <input checked="" type="checkbox"/> | Bissibelebath spicy rice preparation with lentil and vegetables | 700 |
| <input type="checkbox"/> | Masala chops green herb marinated lamb chops | 900 |
| <input type="checkbox"/> | Koli saaru rustic style traditional chicken curry prepared by people settled in old mysore province | 950 |

Desserts

| | | |
|-------------------------------------|--|-----|
| <input checked="" type="checkbox"/> | Baklava layered phyllo pastry and nuts, cinnamon dusted vanilla ice cream | 450 |
| <input checked="" type="checkbox"/> | Indian desserts choice of home-made gulab jamun, rasmalai or anjeer ka halwa | 450 |
| <input checked="" type="checkbox"/> | Ice cream choice of vanilla, chocolate, strawberry, mango, coffee or butterscotch | 425 |
| <input checked="" type="checkbox"/> | Dark chocolate mousse 80 % belgian grand cru chocolate, short crust biscuit, evoo, maldon sea salt | 425 |
| <input checked="" type="checkbox"/> | Seasonal fruit platter or fruit salad | 400 |
| <input type="checkbox"/> | Tiramisu coffee, mascarpone, cocoa dust, biscotti wafer | 450 |
| <input type="checkbox"/> | Caramelized apple tart warm caramel and apple fudge, crème anglais, vanilla ice cream | 450 |
| <input type="checkbox"/> | German's chocolate slice coconut cream, pecan nut, strawberry coulis | 450 |
| <input type="checkbox"/> | Raspberry and mascarpone crumble oatmeal crumble, almond frangipane, blueberry compote, vanilla ice cream | 450 |
| <input type="checkbox"/> | The Mynt warm chocolate pudding signature chocolate lava fondant, brandy sauce, rum soaked raisins, vanilla ice cream | 425 |

All prices are exclusive of taxes