

All Day Dining

served from 11am till midnight

SOUP

- Lobster Bisque
smooth, creamy seasoned soup served with lobster meat
- Chicken and Parmesan Soup
served with parmesan flavored chicken meatballs
- Mushroom Cappuccino Soup
served with truffle foam
- Roasted Tomato Soup
delicious soup made with garden fresh roma tomatoes, basil oil and garlic croutes

APPETIZER

- Duck
crispy thin crust pizza bread layered with hoisin sauce, baked with corn fed duck

Caesar salad
crisp, chilled romaine lettuce tossed with oven baked seasoned croutons, fresh parmesan cheese in our rich garlic flavored caesar dressing with a choice of:

- *grilled prawns*
- *roast chicken*
- *grilled vegetables*
- TLE Farm salad
house speciality of freshly shaved carrots, fennel and beetroot served with orange, arugula, figs, flaxseed in shallot vinaigrette
- Burrata salad
soft creamy Italian cheese served with farm fresh roma tomatoes and extra virgin olive oil
- Quinoa salad
braised quinoa served with apple, eggplant puree and crisp arugula
- Mediterranean Mezze Platter
hummus, baba ganoush, labneh, muhammara, fattoush, falafel, served with pita bread

All prices in Indian rupees
Government taxes as applicable

■ Denotes non-vegetarian dish
■ Denotes vegetarian dish

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FORK AND FINGER FOOD

- Fish Fingers
panko breaded fish sticks served with fries and tartare sauce
- Chicken Nuggets
fried morsels of tender chicken served with fries and chipotle mayonnaise
- Chicken Bulgogi Skewers
Korean spiced chicken skewers
- Cheese Chilli Toast
- Cocktail Vegetarian Samosa
triangular shaped, crispy Indian snack with a rich filling of mashed potatoes, seasoned vegetables, served with tamarind and mint chutney
- Baked Nachos with Cheese and Refried Beans
Mexican corn chips topped with cheese, served with salsa, avocado guacamole and sour cream

SANDWICHES AND WRAPS

- Chicken Tikka Kathi Roll
tender morsels of char-grilled chicken marinated in cream cheese, tossed with onions and black pepper in a layered flat bread
- Traditional Club Sandwich
triple layered sandwich filled with roast chicken, crispy bacon, fried egg, fresh tomatoes, lettuce and English cheddar
- Barbeque Chicken Sandwich
barbecued pulled chicken, mozzarella cheese, iceberg lettuce in polenta crusted brioche bun
- PLAT
pancetta, avocado, tomato, romaine lettuce, pecorino, chilli aioli with multigrain baquette
- Paneer Kathi Roll
red chilli marinated char-grilled cottage cheese cubes tossed with onions and colored peppers in layered flat bread
- Vegetable Club Sandwich
triple layered sandwich filled with coleslaw, grilled vegetables, fresh tomatoes, sliced cucumber, crisp lettuce and English cheddar
- The Veggie
roasted red pepper, arugula, luscious avocado and goat cheese in a supple panini bread
- Mumbai Toastie
spiced potato toastie-inspired from Mumbai street food

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BURGERS

served with french fries

- Bun Kebab
street speciality; spicy minced lamb patty encased in buns, served with pickles and mint chutney
- Lands End Fried Chicken Burger
house speciality of crispy fried chicken, fried egg and mozzarella encased in toasted brioche bun
- Falafel Burger
a delicious take on middle eastern veg. sandwich; tzaziki, hummus, pickled vegetables encased in brioche bun served with spicy sauce
- Home Made Vegetable Slider
assorted vegetables, cheddar cheese, brioche bun

SIDE ORDERS

French Fries

Tater Tots

Truffle French Fries

Cheese Garlic Bread

Garlic Bread

PASTA AND RISOTTO

- Lobster Risotto
arborio rice cooked in white wine, a zest of lobster stock and served with poached lobster
- Conchiglie
a shell shaped pasta tossed in whiskey flavored crab and scallops ragout
- Saffron Pappardelle
broad flat pasta tossed with saffron served with lamb ragout
- Black Truffle Risotto
arborio rice cooked in white wine, served with black truffle carpaccio
- Spaghetti Burrata
long thin pasta tossed in a cherry tomato sauce with pesto and burrata

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PIZZA

- Pizza Nostromo
mozzarella, assorted seafood, chilli flakes, garlic
- Pizza Parma e Rucola
mozzarella, goat cheese, parma ham, parmesan, rocket leaves
- Pizza Pepperoni
spicy pepperoni blanket, mozzarella
- Pizza Tikka
onions, peppers, chillies, chicken tikka, mozzarella
- Pizza Tutti Funghi
mozzarella, mélange of wild mushroom, truffle oil
- Traditional Pizza Margherita
home made pizza sauce, mozzarella, fresh basil
- Pizza Valparaiso
bell peppers, corn, olives, jalapeno, mozzarella
- Pizza Bianca Con Quattro Formaggio
gorgonzola, parmesan, mozzarella, bocconcini
- Pizza Caprese
basil pesto, bocconcini, arugula, shaved parmesan

MAKE YOUR OWN PIZZA

- Choose any four toppings
smoked chicken, anchovy, tuna, smoked salmon, chicken sausages, bacon, roast chicken, black forest ham, pepperoni
- Choose any four toppings
paneer tikka, pineapple, olives, grilled organic vegetables, wild mushroom, shitake mushroom, american corn, fresh mozzarella, caramelized onion, jalapeno, roasted red pepper, roasted garlic

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MAINS

- Lamb Chops
succulent meat of lamb flavored with tangy marinades, herbs, served with saffron risotto, asparagus and lamb jus
 - King Prawns
grilled, served with creamy saffron rissoto and flavorful seafood essence
 - Khao Suey
explore this Burmese pot meal delicacy with noodles cooked in coconut milk, garnished with peanuts and fried garlic
- savoured with traditional accompaniments of
- prawn
 - chicken
 - vegetable
- Thai Curry, Green or Red
choice of
- prawn
 - chicken
 - vegetable
curries are accompanied with jasmine rice
- Kolkata Bhetki
juicy fillet of pan seared bhetki served with olive and tomato barley, butter tossed asparagus in red wine emulsion
- Half Hen
delectable half roasted chicken served with pungent mustard sauce, morels, truffle potatoes and asparagus
- Vegetable Lasagna
scrumptious Italian flavored flat pasta encrusted with baked garden vegetable ragout, served with cherry tomato sauce

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PAN INDIAN SPECIALITY

Goan Curry <i>a traditional coconut based gravy - a speciality of Goa served with steamed rice</i> choice of	
▪ prawn	1325
▪ pomfret	1250
▪ Chettinad Mutton Sukkha <i>a dry preparation of lamb flavored with special Chettinad spices, a unique offering from the Chettinad region of Tamil Nadu</i>	975
Gosht Rogan Josh <i>a hearty lamb stew brimming with flavors from the valley of Kashmir</i>	975
Keema Pav <i>a Mumbai speciality, made with minced meat flavored with tomato and spices served with butter toasted pav</i>	975
▪ Kerala Roast Chicken <i>a downright delicacy from Kerala; chicken morsels marinated in spices, crispy fried with onions, green chillies and curry leaves</i>	925
▪ Murgh Butter Masala <i>a mildly spiced, butter rich classic from Punjab flavored with fenugreek</i>	925
▪ Tariwala Murgh <i>home style, mildly spiced chicken curry</i>	925
▪ Paneer Makhnwala <i>soft cottage cheese cubes cooked in creamy, and mildly sweet gravy</i>	750
▪ Adraki Gobi <i>florets of cauliflower embedded with unique ginger flavor</i>	750
▪ Jeera Aloo <i>a simple yet irresistible dish of potatoes, tempered with cumin seeds.</i>	750
▪ Motia Palak <i>creamy spinach delicacy cooked with corn and Indian spices</i>	750
▪ Vendakai Kolumbu <i>Okra simmered in a spicy tamarind gravy</i>	750
▪ Subz Ki Handi <i>mélange of seasonal vegetables cooked with fresh spinach and fenugreek</i>	750
▪ Pav Bhaji <i>a Mumbai speciality made with potatoes and a mélange of spices served with butter toasted pav</i>	725
▪ Dal Tadka <i>yellow lentils, tempered with garlic, cumin, dry red chilli and garnished with coriander</i>	700
▪ Dal Makhni <i>one of the most popular dishes from Punjab; slow cooked whole black lentils & red kidney beans with mild spices and finished with cream</i>	700

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FROM THE TANDOOR

- Tawa Masala Pomfret
pan seared fillet of pomfret, marinated in tangy spices
- Murgh Ke Soole
chicken morsels marinated with Rajasthani chillies and yoghurt, cooked in clay oven
- Bharwan Tangdi Kebab
stuffed chicken drumsticks marinated with cream, saffron and cardamom
- Khaas Seekh Kebab
home speciality of minced lamb infused with spices, cooked in clay oven
- Lal Mirch Ka Paneer Tikka
cottage cheese marinated with chillies, yoghurt and whole spices
- Subz Ki Seekh
mélange of vegetables flavored with chef's spices and cooked in clay oven

RICE

- Murgh Biryani
dum cooked basmati rice layered with succulent chicken cooked in dum style, smothered with saffron and spices; served with raita
- Gosht Biryani
dum cooked basmati rice layered with tender lamb cooked, smothered with saffron and spices; served with raita
- Subz Biryani
seasonal vegetables and basmati rice cooked in dum with saffron and aromatic spices; served with raita
- Jeera Pulao
dum cooked basmati rice tempered with cumin seeds
- Khichdi
plain / masala
- Brown Rice
- Steamed Rice

SELECTION OF INDIAN BREADS

- Masala Kulcha
paneer / onion / aloo
- Naan
plain / butter / garlic / cheese / olive
- Laccha Parantha
plain / butter
- Phulka
- Tandoori Roti
plain / butter

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DESSERTS

- Hazelnut Praline Brownie with Vanilla Ice Cream 475
- Warm Lemon Scented Apple Frangipane Cake with Whole Wheat and Oat Crumble 475
- Orange Scented Milk Chocolate Mousse with Gianduja Crunch 475
- Tiramisu 475
- Raspberry Pannacotta with Fruit Salad - Sugar Free 475
- Gulab Jamun 475
- Rasmalai 475

SELECTION OF ICE CREAMS

- Vanilla 475
- Chocolate 475
- Butterscotch 475
- Strawberry 475
- Mango 475

COOLERS

- Lassi 375
sweet / salted / plain
- Chaas 375
masala / plain
- Cold Coffee 375
- Milk Shake 375
strawberry / vanilla / chocolate / butterscotch / mango / oreo
- Smoothie 375
papaya / date / soya
- Fresh Fruit Juices 350
watermelon / pineapple / sweet lime / orange / pomegranate

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THE FINEST SELECTION OF TEA

INDIAN SELECTION

Darjeeling

'the Champagne of tea', with a pale golden colour, reminiscent of a fine vintage grown only in the crisp, pure air of the Himalayas, its gold tip leaf exudes delicate flowery fragrance making it the most prized tea in the world

Castleton Muscatel Darjeeling

these tea leaves come from an estate near the town of Kurseong in the Darjeeling district. The young leaves yield a light tea with an intense muscatel flavor. A perfect gentle afternoon tea

Makaibari Gold Leaf Darjeeling

since 1985, Makaibari tea estate has been committed to growing tea in the most environmentally sensitive way. This tea is full of aroma and with just the right amount of briskness

Margaret's Hope

a second flush tea with a lovely muscatel flavor and delicious astringency. This tea has an elegant fruity flavor with hints of nutty notes

Assam

lying on either side of the mighty Brahmaputra valley, Assam produces more tea than any other geographical region in the world. These teas are known for their rich color and their full bodied taste

Dikom

the golden tips of leaves add superior quality and flavor to the tea. It has a zesty and robust flavor with a richness that lingers on the tongue. Ideal for breakfast.

English Breakfast Tea

a blend of Assam, Nilgiri and broken Darjeeling, it is powerful enough to make its presence felt with all that goes with the traditional English breakfast can be enjoyed on its own or with milk and lemon

Taj House Blend

an exquisite blend, the rich malty taste of Assam blended with the fine flavor of Ceylon

Special Assam Blend

one of the finest black teas in the world, this fruity and spiced tea offers you an experience that few other teas can

Nilgiri

the misty blue mountains of Southern India are a treasure trove of precious plantation products. Nilgiri fulfils its promise of mild aroma, smooth taste and a deep golden color

Orange Pekoe

this blend of fine teas yields a flavorful smooth, full bodied tea, and can be enjoyed at any time of the day

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THE FINEST SELECTION OF COFFEE

Espresso

a shot of pure coffee extract

Doppio

a double shot of espresso

Con Panna

an ounce of heavy cream added to a single espresso shot

Cappuccino

single espresso shot with a thick foam of steamed milk

Café Latte

espresso with a liberal measure of steamed milk

SPECIALITY COFFEES

Colombian Supremo Decaffeinated

prepared from the most modern natural decaffeination process, leaving all of the flavors intact, sample this smooth, medium bodied decaf, with a true Columbian flavor and crisp acidity

Costa Rican Tarrazu

Costa Rica's rich volcanic soils lend a clean flavor and a tantalizing bouquet to this coffee and is regarded by many critics as the finest coffee in the world. Best had black

Ethiopian Sidamo

a complete coffee with body and snap but with subtle overtones and a slightly chocolate bouquet. Best had black

Aged Monsoon Malabar

this coffee owes its special flavor to the manner of its transport. long ago, this coffee was brought to Europe in sail ships. During the voyage, exposure to the trade winds would give a distinctive flavor to the coffee. Today, the sail ships are gone and the process of 'monsooning' has been introduced to replicate the characteristic flavor. Best had with desserts

Indian Peaberry

made entirely of selected peaberry coffee, this is undoubtedly the finest India has to offer it makes for a really well balanced cup of coffee with a bright acidic tang. Best had with milk

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