People all over the world know me as the Banyan tree, while in India, I am also fondly called by another name - the Vara-vriksha.

When the British came to India, they noticed that travelling members of the trading community used to gather under my shade for a bit of rest and plenty of trade. And I am told that it’s the British who gave me the name of the Banyan.

Our species are said to be Akshaya (immortal), who will survive Pralaya (the destruction of the whole world). We have also been often mythologized across cultures while our stories have outlived us.

I am 200 years old and as I stand next to this landmark hotel, by the outdoor pool, I can’t but marvel at the robust, young flora that grace this address. They give me company and make for a greener world.

I am also flattered, to lend my name to this Eat – Bar that you are sitting in. It endeavours to keep a promise. That of a menu that is as expansive and company that is as genial as our kind.

Yours treely,
Ficus Benghalensis
(The Banyan)
This is where the petite meets substance. Our Small Plates pack in the goodness of wholesome, fresh food and fill you up just right. They are all local legends from where they come from and yet are welcomed with eager palates across regions.

The tallest tree in the forest was once a little nut that held its ground
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Khumb shaami stacks</td>
<td>325</td>
<td>180gms</td>
<td>404kcal</td>
</tr>
<tr>
<td>Mumbai sev puri</td>
<td>245</td>
<td>120gms</td>
<td>184kcal</td>
</tr>
<tr>
<td>Kuzhi paniyaram skewers</td>
<td>325</td>
<td>180gms</td>
<td>357kcal</td>
</tr>
<tr>
<td>Anda paratha</td>
<td>395</td>
<td>200gms</td>
<td>485kcal</td>
</tr>
<tr>
<td>Crisp fried seafood dumplings</td>
<td>525</td>
<td>180gms</td>
<td>1814kcal</td>
</tr>
<tr>
<td>Karnataka byadagi chilli prawns</td>
<td>525</td>
<td>220gms</td>
<td>588kcal</td>
</tr>
<tr>
<td>Cafreal chicken skewers</td>
<td>395</td>
<td>200gms</td>
<td>486kcal</td>
</tr>
</tbody>
</table>

List of Allergens:
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Sesame
- Sulphites
- Cereals
- Crustaceans
- Mustard
- Nuts
- Sesame
- Cereals
- Sulphites

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. All prices are in INR and exclusive of applicable Government taxes. Please inform our associate if you are allergic to any ingredients.
While explorers and travelers make the world a flatter place, seamlessly binding cultures & places together, we are reminded of the mighty bread and possibilities. Our world of breads & toasts is flat and yet tall with flavours.

“Learn character from trees, values from roots and change from leaves.”
**FLATBREADS**

- Trio mushroom melange, Madras tamarind jaggery barbeque sauce, Sindhi wheat flour ‘koki’ masala roti base
  300gms | 612kcal

- Tangra chilli chicken, mozzarella, scallion greens, multigrain base
  350gms | 510kcal

- Jeri meri chicken, mozzarella, whole wheat bread base
  350gms | 745kcal

- Seafood balchao, missi roti base
  350gms | 1246kcal

**TOASTIES**

- Coriander, green chilli, fresh jalapenos, pesto, yellow cheddar on sourdough baguette
  220gms | 919kcal

- Shiitake, white cheddar, caramelized onion on sourdough boule
  220gms | 960kcal

- Boiled eggs, celery, onions, bacon chips, thousand island dressing on laminated brioche
  220gms | 997kcal

- Chermoula chicken, bacon crisps, gouda on sourdough baguette
  300gms | 541kcal

All toasties accompanied with kasundi crudités salad and banana chips
(Mustard, Soya)

List of Allergens:
- Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Mustard Nuts Sesame Celery Sulphites

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Non Vegetarian | Vegetarian | Spicy
Our scrumptious bowls would make your whole world go round. Here fresh ingredients are artfully combined in terms of colour and balance to yield flavours that get you into the Zen mode.

I’m planting a tree to teach me to gather strength from my deepest roots
Salad Bowls

- **Mesclun greens salad, orange carpaccio, red onions, sumac pita crisps, ginger-date dressing**
  220gms | 396kcal

- **Apple and pear salad, mixed greens, roasted walnut bits, goat curd dressing**
  220gms | 319kcal

**Add ons**

- **Tandoori chicken tikka**
  95

- **Byadagi chilli prawns**
  125

Noodle Bowls

- **Stir fried chow mein, assorted vegetables, Thai bird eye chilli**
  300gms | 236kcal

- **Curried Singapore rice noodles with vegetables**
  300gms | 530kcal

- **Bahmi goreng, chicken and prawns**
  300gms | 306kcal

- **Pad Thai eggs noodles, prawns, chicken, peanuts, scallion greens, prawn crackers**
  300gms | 442kcal

Soupy Noodles

- **Curried miso somen noodles**
  Teriyaki tofu, pok choy, nori, carrots, radish
  300gms | 384kcal

- **Japanese style udon noodle broth**
  Tempura prawns, carrots, radish, nori
  300gms | 428kcal

International Flavors

- **Vodka penne, cherry tomato ragout, parmesan shavings**
  300gms | 514kcal

- **Spaghetti carbonara, bacon crisps**
  250gms | 609kcal

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There is something about comfort food and everyone has his or her own reasons for being drawn to them. Sentiments, nostalgia, fulfilment or simply a taste of home. The Banyan brings a range of all time favorites for the glocal travellers. All intended to make you feel at home, whichever part of the world you come from.

“"When is the best time to plant a tree? Twenty years ago""
Nizam’s paneer aloo roll 445
280gms | 662kcal | 🥗 🍳 A legendary classic from Kolkata

Vegetable spring roll 425
180gms | 1553kcal | 🍊 🍆 Sweet chilli sauce

Corn and cheese rissois 425
200gms | 1352kcal | 🍊 🍪 Mango mustard dip

Ros omelette 445
150gms | 818kcal | 🍳 🍛 Spiced gravy, an ode to the famous Goan street eat, with pao or poie

Kolkata egg chicken roll 475
280gms | 768kcal | 🍳 🍛 A legendary classic from Kolkata

Battered fish and chips 725
220gms | 747kcal | 🌬️ 🍤 Side salad, homemade tartar

Tandoori chicken tikka 595
320gms | 451kcal | 🍛 Yogurt, chilli, garlic marinade

Tandoori chicken 725
320gms | 1342kcal | 🌮 An absolute classic

Goan chorizo 445
280gms | 233kcal | 🍛 Filled in poie pockets

Lamb seekh kebab 675
280gms | 583kcal | 🍛 Minced meat, tandoor cooked

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We flipped some rules. Here desserts don’t conclude a meal. In-fact for the sweet-toothed, they can begin one, intrude upon one, conclude one or just be a meal by itself. And to tone down the level of sweetness, not that most mind, the Banyan offers both full bodied as also light coffees.

“Be still within a forest and you will appreciate what it is like to be a tree.”
Menu:

- **Choice of homemade gelato** $325
  - Tahitian vanilla | 160gms | 148kcal
  - Rose petal | 160gms | 139kcal
  - Belgian chocolate | 160gms | 247kcal

- **Exotic fruit oreo tart** $375
  - 110gms | 603kcal
  - Vanilla sablé, oreo and pistachio bar, lemon curd, whipped cream and seasonal tropical fruits

- **Kulfi falooda** $375
  - 80gms | 344kcal
  - Sabja seeds, rose syrup, almond flakes

- **Chocolate earl grey marquise** $425
  - 160gms | 197kcal
  - Milk chocolate ganache infused with earl grey tea

- **Indian sweet platter** $550
  - 150gms | 715kcal
  - Gulab jamun, Mysore pak, rasmalai

- **New York style cheesecake** $425
  - 180gms | 145kcal
  - Creamy baked cheesecake with digestive cookie base, hint of lemon

- **Crème brûlée** $375
  - 100gms | 274kcal
  - Baked egg custard with seasonal berries, caramelized vanilla

- **Goan sweet platter** $645
  - 150gms | 357kcal
  - Dodol, bibinca, serradura, tender coconut ice cream

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**Non Vegetarian  Vegetarian  Spicy**
Our mixologists have named their recipes after the many banyan species and some local legends across the country. They find full expression in our Banyan beverages.

“Trees have no elsewhere”
Please inform our associates if you are allergic to any ingredients.

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### Alcoholic

- **Citrifolia**
  - Feni, kokum, Himalayan pink salt
  - 445

- **Macrophylla**
  - Marigold infused dark rum, honey
  - 445

- **Aurea**
  - Infused rum, cointreau, apple juice, lime and cinnamon syrup
  - 545

- **TGB**
  - More than 250 years old the great banyan in Kolkata, Jager negroni
  - 625

- **Microcarpa**
  - Vodka, coconut, lychee, lemongrass, kaffir lime, red chilli
  - 675

- **Benghalensis**
  - Tequila, campari, orange juice, Himalayan pink salt
  - 675

- **Thimmamma marrimanu**
  - More than 550 years old world’s biggest tree in Andhra Pradesh, walnut infused Bourbon, jaggery
  - 745

- **Kabirwad**
  - One of the most famous banyan trees, in Gujarat, more than 300 years old Scotch sour
  - 745

### Non - Alcoholic

- **Dairy & non-dairy blends**
  - Pineapple, orange juice, coconut milk, chia seeds
  - 345

- **Dark chocolate shake**
  - 345

- **Peanut chikki shake**
  - 345

- **Chikoo, dates, yoghurt**
  - 345

- **Regional coolers**
  - Sol kadi
    - 275

  - Pomegranate cinnamon cooler
    - 325

  - Coconut lemonade
    - 325

  - Blue pea flower lemonade
    - 325

### Vegetarian

- **Karnataka byadagi chilli prawns**
  - 525

- **Moong dal koshambari, tamarind date chutney**
  - (Crustaceans, lupin, dairy)

- **Khumb shaami stacks**
  - 325

- **Khichiya crisps**
  - (Dairy, mustard, gluten, soya)

- **Mumbai sev puri**
  - 245

- **Three corn bhel**
  - (Mustard, gluten)

- **Vegetable upma, kasundi mayo, Kuzhi paniyaram skewers**
  - 325

- **Garlic and coconut chutney, ghee podi**
  - (Dairy, tree nuts)

- **Anda paratha**
  - 395

- **Dal makhani dip, raita, home pickle**
  - (Eggs, dairy, mustard)

- **Cafreal chicken skewers**
  - 395

- **Crisp fried seafood dumplings**
  - Thai flavours, nam prik pla and sweet chilli dip
  - (Crustaceans, soya, fish, gluten)

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  - **Regional coolers**

  - **Sol kadi**

  - **Pomegranate cinnamon cooler**

  - **Coconut lemonade**

  - **Blue pea flower lemonade**
A coffee and its quality often determines the quality of the morning. This beverage which traces its origins to Ethiopia when a goat-herder Kaldi discovered it, is now a household member with its own flavour and style in almost every part of the world. And rightfully so, at the Banyan, we bring you a world of it.

The trees that are slow to grow bear the best fruit.
**COFFEE**

**Kappi**
Our 100% Indian Arabica beans are sourced from Kalledeverapura estate from the Chikmagalur region in Karnataka

**Madras filter kaapi**
245
Locally sourced, with a composition of 80% coffee - 20% chicory

**French press**
Also known as a cafetière or coffee plunger, this is a coffee brewing device invented and patented by Italians. The coffee brewing method consists of immersing coarsely ground coffee in hot water, stirring vigorously, and steep for 2 to 5 minutes. Time being the key here, it tends to be bold and full bodied with rich flavours

**Aged monsoon Malabar**
325

**Espresso and variants**
325
Espresso
Cappuccino
Café latte
Americano
Mocha

**International blends**
325
Costa Rica
Java estate

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If coffee isn't your cup of tea, then tea it is. The wonder beverage that provoked a revolution, and sealed marriages of empires, foretells fate for some and makes the day happen for others. Our range of teas are complemented by our recommended Tisanes or water-based infusions of herbs, flowers, leaves or spices.

“Only a city lost among the trees is a real city.”
<table>
<thead>
<tr>
<th>Food Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
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<td>525</td>
</tr>
<tr>
<td>Moong dal koshambari, tamarind date chutney (Crustaceans, lupin, dairy)</td>
<td></td>
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</tr>
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<td>Cafreal chicken skewers</td>
<td>395</td>
</tr>
<tr>
<td>Slices of onion, potato, capsicum, tomato (Tree nuts)</td>
<td></td>
</tr>
<tr>
<td>Crisp fried seafood dumplings (Crustaceans, soya, fish, gluten)</td>
<td>525</td>
</tr>
<tr>
<td>TEA Classic cutting</td>
<td>225</td>
</tr>
<tr>
<td>BLACK</td>
<td></td>
</tr>
<tr>
<td>Assam</td>
<td>325</td>
</tr>
<tr>
<td>Lying on either side of the mighty Brahmaputra – the valley of Assam</td>
<td></td>
</tr>
<tr>
<td>produces more tea than any other geographical region in the world</td>
<td></td>
</tr>
<tr>
<td>and their teas are known for their rich colour and full bodied taste</td>
<td></td>
</tr>
<tr>
<td>Choti tingari</td>
<td>325</td>
</tr>
<tr>
<td>Hathikuli</td>
<td>325</td>
</tr>
<tr>
<td>Darjeeling</td>
<td>325</td>
</tr>
<tr>
<td>The ‘Champagne of teas’ with a golden colour is reminiscent of a fine</td>
<td></td>
</tr>
<tr>
<td>vintage wine grown only in crisp, pure air of the Himalayas. Its</td>
<td></td>
</tr>
<tr>
<td>stylish leaf exudes a delicate, flowery fragrance and makes it</td>
<td></td>
</tr>
<tr>
<td>the most prized tea in the world.</td>
<td></td>
</tr>
<tr>
<td>Spring white, single estate – Mim</td>
<td>325</td>
</tr>
<tr>
<td>Makaibari, single estate</td>
<td>325</td>
</tr>
<tr>
<td>Earl grey</td>
<td>325</td>
</tr>
<tr>
<td>Black tea blend with earl grey and rose</td>
<td></td>
</tr>
<tr>
<td>English breakfast</td>
<td>325</td>
</tr>
<tr>
<td>Deep and dark, a brisk blend of Assam, Nilgiris and Dooars</td>
<td></td>
</tr>
<tr>
<td>Masala</td>
<td>325</td>
</tr>
<tr>
<td>The goodness of cardamom, the zing of cloves and exotic flavours of</td>
<td></td>
</tr>
<tr>
<td>ginger making this a unique and refreshing aroma flavoured tea (Dairy)</td>
<td></td>
</tr>
<tr>
<td>Taj house blend</td>
<td>325</td>
</tr>
<tr>
<td>A unique tea blend of Assam and Darjeeling tea offering an elegant</td>
<td></td>
</tr>
<tr>
<td>flavour and a full bodied taste</td>
<td></td>
</tr>
<tr>
<td>GREEN</td>
<td>325</td>
</tr>
<tr>
<td>Green tea is solely made with the leaves of camellia sinensis that has</td>
<td></td>
</tr>
<tr>
<td>undergone minimal oxidation during processing</td>
<td></td>
</tr>
<tr>
<td>Gopaldhara</td>
<td>325</td>
</tr>
<tr>
<td>Jasmine</td>
<td>325</td>
</tr>
<tr>
<td>Oriental</td>
<td>325</td>
</tr>
<tr>
<td>Longjing tea with oriental fruits and spices</td>
<td>325</td>
</tr>
<tr>
<td>Oolong</td>
<td>325</td>
</tr>
<tr>
<td>TISANES</td>
<td></td>
</tr>
<tr>
<td>Delicate infusions of aromatic herbs that help clean the system and</td>
<td></td>
</tr>
<tr>
<td>restore the natural balance of the body</td>
<td></td>
</tr>
<tr>
<td>Chamomile and lemongrass</td>
<td>325</td>
</tr>
<tr>
<td>Rooibos with cinnamon and apple</td>
<td>325</td>
</tr>
</tbody>
</table>

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