**BEVERAGES**

**Imperial Earl Grey**
A reserved classic with a unique fusion of fragrant black tea with natural bergamot oil, evoking a citrus harmony which has made it a customary cup in England, now rejoiced all over the world.
5.3 kcal | 100 ml

**Chamomile**
With gentle notes of apple, a mellow honey-like sweetness & a silky yet delicately floral mouthfeel, this herbal cup remains wonderfully soothing from the very first sip.
4.00 kcal | 100 ml

**Espresso Romano**
Espresso served with lemon peel
10.2 kcal | 100 ml

**Café Latte**
Espresso with a liberal measure of steamed milk
79.79 kcal | 100 ml

**Cappuccino**
Espresso with steamed milk topped with velvety milk foam choice of flavour
37.68 kcal | 100 ml

**Signature Cold Coffee**
An intriguing combination of iced coffee, cream & milk
108.9 kcal | 100 ml

**Belgian Hot Chocolate**
As conventional & heart-warming as they come, using only the finest belgian callebaut dark chocolate
91.48 kcal | 100 ml

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*An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.*
BREAKFAST - 7.00AM to 11.00AM

- English Breakfast 1195
  - 450 kcal | 230 gms | Choice of eggs, choice of sausages, bacon, tomatoes, sautéed mushroom, baked beans, hash brown

- Eggs to Order 845
  - Choice of poached egg: 166.10 kcal | 84 gms
  - Choice of omelette: 474.68 kcal | 227 gms
  - Scrambled: 510.66 kcal | 200 gms
  - Egg benedict: 250.82 kcal | 112 gms

- Golden Pancake Stack 895
  - 279 kcal | 111 gms | Freshly baked pancakes, served with maple syrup and mascarpone

- Aloo Paratha 825
  - 877.20 kcal | 333 gms | Whole wheat bread stuffed with spiced mashed potato and cooked on a cast iron plate, served with set curd and pickle

- Dosa - Plain or Masala 725
  - 394 kcal | 212 gms | 494 kcal | 255 gms | Southern Indian pancakes prepared using a fermented mixture of rice and lentils, served with sambarh and assortment of chutneys

- Idli 725
  - 289 kcal | 201 gms | Steamed savory cakes prepared from either rice or semolina served with sambarh and assortment of chutneys

- Paneer Stuffed Besan Chilla 875
  - 797 kcal | 330 gms | Pancakes prepared from spiced gram flour encased with cottage cheese, locally known as "vegetarian omlette"

- Vegan Porridge 815
  - 513 kcal | 207 gms | Quinoa and almond milk porridge

- Poori Bhaji 795
  - 854.24 kcal | 385 gms | Deep fried bread prepared with unleavened whole wheat flour served with spiced potato curry

MUMBAI SPECIALTIES

- Bandra Masala Toastie 950
  - 489.40 kcal | 231 gms | Slice of beetroot, capsicum, potato and chutney between slices of bread, toasted

- Chilli Cheese Toast 855
  - 369 kcal | 162 gms | Toast topped with cheese, chili and pepper

- Vada Pav 715
  - 688 kcal | 331 gms | Spiced potato dumplings, fried and encased between par with chutney

- Kanda/Corn Bhajiya 715
  - 69 kcal | 172 gms | Crisp fried snack made with gram flour and spices

- Parsi Keema Mac 1115
  - 663 kcal | 329 gms | Spiced minced lamb and macaroni pasta

SHARING PLATES AND STARTERS

- Gilafi Seekh Kebab 1555
  - 311 kcal | 154 gms | Skewered kebabs of spiced minced lamb roasted in tandoor, finished with lime and herbs

- Paneer tikka/Chicken tikka 1245/1355
  - 814 kcal | 324 gms | 387 kcal | 194 gms | Marinated in hung-curd, aromatic combination of spices roasted in clay oven

- Cheese Naan/Keema Naan 675/875
  - 297 kcal | 124 gms | 386 kcal | 100 gms | Stuffed meat bread/stuffed cheese bread

- French Fries 755
  - 505 kcal | 197 gms | 289 kcal | 117 gms | Peri-Peri/plain

- Baked Nachos 975
  - 854 kcal | 163 gms | Guacamole, pico de gallo, cheese sauce, sour cream

- Buffalo Mozzarella 915
  - 264 kcal | 108 gms | Tomato cubes, basil, olive oil, vintage balsamic, vinegar and cracked pepper

- Classical Caesar Salad 1025/1125
  - 264.22 kcal | 108 gms | 448.26 kcal | 206 gms | Romaine lettuce tossed in a classic Caesar dressing with grilled chicken/vegetables, garnished with parmesan cheese shavings and croutons

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## SIDES
- Kaali Dal
  - 585 kcal | 447 gms | Black lentils tempered with fresh onions, tomato puree, ginger and garlic, topped with white butter
- Dal Tadka
  - 506 kcal | 415 gms | Toor lentils tempered with cumin, green chilli and dried kasoori methi

## INDIAN BREADS - 12.00PM to 11.30PM
- 188.39 kcal | 94 gms | Naan
- 132.41 kcal | 71 gms | Tandoori roti
- 854 kcal | 274 gms | Masala kulcha
- 246 kcal | 82 gms | Malabar paratha
- Rice
  - 829.53 kcal | 604 gms | Curd rice
  - 356.27 kcal | 306 gms | Khichdi
  - 500.33 kcal | 388 gms | Steamed rice

## SANDWICHES
- Croque Monsieur/Croque Madame
  - 998.71 kcal | 341 gms | 635.10 kcal | 291 gms | Ham, gruyere, Dijon mustard, bechamel and golden buttered toasted bread
- Vista Club Sandwich
  - 558.38 kcal | 335 gms | Grilled chicken breast, lettuce, tomato, bacon, fried egg, cheddar cheese
- Kathi Roll
  - Flaky Indian bread wrap with paneer tikka/chicken tikka/egg roll/jheenga masala
  - 997.13 kcal | 392 gms | Paneer Tikka
  - 780.29 kcal | 334 gms | Egg roll
  - 1089.23 kcal | 505 gms | Chiken Tikka

## BURGERS
- Chicken Schnitzel
  - 948 kcal | 417 gms | Crumb fried chicken, lettuce, tomato, caramelized onion in sourdough brioche bun
- TLE Lamb Burger
  - 757 kcal | 321 gms | Pepper spiced lamb mince, lettuce, tomato, caramelized onion in sourdough brioche bun
- Farmhouse Burger
  - 1045 kcal | 408 gms | Vegetable patty, lettuce, slaw, tomato, cheddar, kasundi mustard and mayo in sourdough brioche bun
### Pizza
- **Pizza Margherita**
  - 963 kcal | 374 gms
  - Tomato sauce, mozzarella, basil
  - Rs 1195

- **Pizza Verdure**
  - 1207 kcal | 494 gms
  - Tomato sauce, cheese, grilled zucchini, eggplant, spinach, mozzarella, pine nuts, peppers and pesto oil
  - Rs 1195

- **Quatro Formaggio**
  - 782 kcal | 395 gms
  - Tomato sauce, fontina, parmesan, mozzarella and gorgonzola, chilli oil
  - Rs 1295

- **Pizza Valparaiso**
  - 1097 kcal | 461 gms
  - Tomato sauce, corn, bell pepper, olives, jalapeno and cheese
  - Rs 1195

- **Pizza Nostromo**
  - 1470 kcal | 409 gms
  - Tomato sauce, cheese, assorted seafood, chilli flakes and garlic
  - Rs 1395

- **Pizza Pepperoni**
  - 1030 kcal | 326 gms
  - Tomato sauce, mozzarella cheese, spicy pepperoni sausages, oregano
  - Rs 1495

- **Pizza Parmella Piccola**
  - 958 kcal | 363 gms
  - Parmesan ham, tomato sauce, mozzarella, goat cheese topped with parmesan and rocket leaves
  - Rs 1395

- **Pizza Tikka**
  - 1184 kcal | 515 gms
  - Tomato sauce, chicken tikka, mozzarella and cheddar cheese, red onions, sweet peppers
  - Rs 1395

- **Pizza Tonno**
  - 943 kcal | 400 gms
  - Tomato sauce, tuna, mozzarella, red onions, black olives, chilli flakes
  - Rs 1395

### Pasta and Risotto
- **Rigatoni**
  - 1093 kcal | 561 gms
  - Tubular pasta, chopped pork and pancetta ragout, tomato and parmesan
  - Rs 1325

- **Pasta di Vinci**
  - 710 kcal | 383 gms
  - Sautéed chicken, mushrooms and onions in a madeira wine sauce, tossed with penne pasta and parmesan
  - Rs 1325

- **Penne**
  - 660 kcal | 379 gms
  - Spicy tomato sauce, garlic and dried red chilli peppers cooked in olive oil
  - Rs 1325

- **Farfalla**
  - 706 kcal | 389 gms
  - Grilled prawns, garlic, tomato and basil
  - Rs 1425

- **Fusilli**
  - 811 kcal | 431 gms
  - Wild mushrooms, cream sauce, herbs, sundried tomato and herbs
  - Rs 1325

- **Baked Cannelloni**
  - 445 kcal | 210 gms
  - Stuffed cannelloni, spinach, ricotta, parmesan
  - Rs 1325

- **Pasta Gnocchi**
  - 381 kcal | 238 gms
  - Cream sauce, asparagus and wild mushroom
  - Rs 1325

- **Baked Vegetable Lasagne**
  - 553 kcal | 325 gms
  - White pasta layers, grilled zucchini, eggplant, tomato, mushroom, béchamel, cheese
  - Rs 1325

- **Sea Food Risotto**
  - 707 kcal | 383 gms
  - Cherry tomato, prawns, squid, fish
  - Rs 1475

- **Parmigiano Cheese and Chicken Risotto**
  - 725 kcal | 361 gms
  - Arbonio rice, Italian white wine, parmigiano-reggiano cheese and chicken
  - Rs 1455

- **Season’s Wild Mushrooms Risotto**
  - 761 kcal | 388 gms
  - Morel mushrooms, porcini, button mushroom, fresh herbs and parmesan
  - Rs 1325

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## COMFORT MAINS

- **Lobster Thermidor**
  - 848 kcal | 444 gms
  - Creamy lobster cooked in eggs yolk and brandy, served oven browned
  - 2995

- **Half Chicken**
  - 652 kcal | 363 gms
  - Roasted chicken, onions, carrots, garlic, rosemary potatoes
  - 1345

- **Lamb Shank**
  - 534 kcal | 301 gms
  - Oven roasted, garlic, thyme, grilled polenta, Sicilian ratatouille and olives
  - 2395

- **Polenta**
  - 504 kcal | 219 gms
  - Grilled, green asparagus, brown sage butter
  - 1195

- **Crumbed Fish**
  - 695 kcal | 366 gms
  - Crumb fried fish, green peas mash, served with tartar sauce
  - 1795

- **Chholey Chicken**
  - 990 kcal | 601 gms
  - Combination of chicken and chickpeas in a flavorful tomato sauce and Indian spices
  - 1395

- **Paneer/Chicken Lababdar**
  - 482.51 kcal | 420 gms | 608.54 kcal | 379 gms
  - Cottage cheese/chicken simmered in classic lababdar gravy
  - 1295/1495

- **Goan Fish Curry**
  - 341 kcal | 305 gms
  - Pomfret simmered in homemade Goan spice paste, coconut and kokum
  - 1895

- **Chukandar ka Gosht**
  - 369 kcal | 427 gms
  - Slow-cooked lamb meat with beetroot
  - 1595

- **Grilled Cottage Cheese Steak**
  - 1105 kcal | 399 gms
  - Served with ratatouille
  - 1195

- **Lehsuni Saag**
  - 361 kcal | 334 gms
  - Sautéed spinach, Indian spices and garlic
  - 995

- **Vista ki Biryani**
  - Aromatic preparation of rice cooked slowly with a choice of
    - 502.90 kcal | 398 gms | Vegetable
    - 833.83 kcal | 529 gms | Murgh
  - 1215/1355

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## DESSERT

- **Spoonful of Tiramisu**
  - 354 kcal | 100 gms
  - Classical Italian dessert prepared with kahlua, soaked savoiardi and sweetened mascarpone
  - 795

- **Baadaam ka Halwa**
  - 826 kcal | 197 gms
  - A sweet concoction prepared with crushed almonds in ghee
  - 795

- **Zai’s Chocolate Cake**
  - 703 kcal | 207 gms
  - Decadent rich and moist chocolate cake layered with airy chocolate ganache and hints of apricot jam
  - 795

- **Parsi Bread Pudding**
  - 393 kcal | 208 gms
  - A classic bread butter pudding from Parsi community of Mumbai
  - 795

- **Salted Caramel Vanilla Pudding**
  - 164 kcal | 100 gms
  - TLE’s take on classical crème caramel
  - 795

- **Irani Mawa Cake**
  - 486 kcal | 111 gms
  - Classic Parsi style cake prepared with khoya
  - 795

- **Chocolate Mousse**
  - 190 kcal | 80 gms
  - Sugar Free bitter chocolate mousse
  - 795