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.
The original Orient Express first ran on October 4, 1883 from Paris to Giurgiu in Romania, via Munich and Vienna. At Giurgiu, passengers were ferried across the Danube to Ruse in Bulgaria to pick up another train to Varna from where they completed their journey to Constantinople by ferry.

Over the years, many routes have changed and more services have been added, yet the timeless romance of the Orient Express remains the same. Join us aboard the Orient Express as we journey down its splendid and picturesque routes, savouring the finest of gastronomic experiences. Bon Appetit.
## Caviar

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
<th>Calories</th>
<th>Weight</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BELUGA</strong></td>
<td>28000</td>
<td>254 kcal</td>
<td>170 gms</td>
<td>Egg white, egg yolk, lemon, blini, melba toast</td>
</tr>
<tr>
<td><strong>OSCIETRA</strong></td>
<td>25000</td>
<td>254 kcal</td>
<td>170 gms</td>
<td>Egg white, egg yolk, lemon, blini, melba toast</td>
</tr>
<tr>
<td><strong>SEVRUGA</strong></td>
<td>21000</td>
<td>254 kcal</td>
<td>170 gms</td>
<td>Egg white, egg yolk, lemon, blini, melba toast</td>
</tr>
</tbody>
</table>

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Signature

- **PITHIVIER** 🥧[Nut]  ❧ instantaneous  239 kcal | 110 gms  | Pithivier, pecan nuts, wild mushrooms  ➞  2250

- **LOBSTER** 🦞[Nut]  ❧ [Mollusc, Fish]  864 kcal | 200 gms  | Cognac flambéed lobster, Dijon, fresh shiitake  ➞  2750

- **CAMEMBERT SOUFLÉ** 🧀[Nut]  ❧ [Milk]  312 kcal | 180 gms  | Camembert cheese Soufflé, paprika sauce  ➞  2250

Objects: Molluscs, Eggs, Fish, Lupin, Soya, Milk, Peanuts, Gluten, Crustaceans, Mustard, Nuts, Sesame, Celery, Sulphites

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Soups

- **ASPARAGUS** 🥑
  651 kcal | 210 gms | Dutch asparagus soup, brioche crisps

- **BUTTERNUT** 🥕
  260 kcal | 210 gms | Basil emulsion

- **LOBSTER BISQUE** 🦞
  838 kcal | 210 gms | Lobster bisque, mousseline de langouste

- **CHICKEN CONSOMMÉ** 🍝
  450 kcal | 190 gms | Consommé, smoked duck agnolotti

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**Appetizers**

- **BABY ARTICHOKE**
  - 417 kcal | 140 gms
  - Purple potato, truffle vinaigrette

- **ALLUMETTE PEARS AND CHEESE**
  - 344 kcal | 60 gms
  - Red Wine poached pears, gorgonzola, young lettuce

- **SLICED CHICKEN**
  - 348 kcal | 80 gms
  - Mustard, kalamata

- **SMOKED DUCK**
  - 574 kcal | 80 gms
  - Young lettuce, walnuts, raspberry

- **SALMON TARTARE**
  - 125 kcal | 80 gms
  - Braised baby fennel

- **CRAB MEAT**
  - 599 kcal | 90 gms
  - Petit greens, avocado, citrus emulsion

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Vegetarian: 🌿 | Non-Vegetarian: 🔴

- Millets
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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Seafood

- **SCALLOPS** 🍬 3750
  919 kcal | 210 gms | Confit chicken, chou fleur truffle purée

- **SEA BASS** 🐟 3750
  669 kcal | 210 gms | Pickled lemon purée, brandade

- **BAY PRAWNS** 🦞 3250
  850 kcal | 210 gms | Avocado, orange fennel jus

- **LOBSTER RAVIOLI** 🍬 3250
  651 kcal | 160 gms | Smoked corn, basil

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Meats and poultry

- **CHICKEN** 3250
  750 kcal | 220 gms | Celeriac, thyme

- **MAGRET DUCK** 3750
  900 kcal | 250 gms | Chou rouge purée, fig

- **WATER BUFFALO** 2750
  849 kcal | 240 gms | Truffles, Yorkshire pudding

- **PORK TENDERLOIN** 3250
  650 kcal | 220 gms | Pancetta, orzotto, torched apple, aged balsamic

- **LAMB CHOPS** 3750
  733 kcal | 250 gms | Scalloped potato, rosemary

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Vegetarian | Non-Vegetarian
### Pasta and vegetables

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VEGETABLE CRÊPE</strong></td>
<td>678 kcal</td>
<td>180 gms</td>
<td>Celeriac, quinoa, romesco</td>
</tr>
<tr>
<td><strong>RISOTTO</strong></td>
<td>415 kcal</td>
<td>120 gms</td>
<td>Butternut, sage</td>
</tr>
<tr>
<td><strong>ROESTI</strong></td>
<td>573 kcal</td>
<td>160 gms</td>
<td>Ratte potato, wild mushroom, aged gruyère</td>
</tr>
<tr>
<td><strong>ARTICHOKE</strong></td>
<td>210 kcal</td>
<td>150 gms</td>
<td>Baked genoise, glazed tomato, aged balsamic</td>
</tr>
<tr>
<td><strong>LINGUINI</strong></td>
<td>300 kcal</td>
<td>110 gms</td>
<td>Basil, manchego foam</td>
</tr>
<tr>
<td><strong>TAGLIATELLE</strong></td>
<td>700 kcal</td>
<td>120 gms</td>
<td>Spinach, gorgonzola, walnuts</td>
</tr>
<tr>
<td><strong>GOAT CHEESE RAVIOLI</strong></td>
<td>750 kcal</td>
<td>160 gms</td>
<td>Pine nuts, reggiano foam</td>
</tr>
</tbody>
</table>

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Sides

- **ASPARAGUS**
  23 kcal | 110 GMS
  1500

- **MUSHROOMS**
  25 kcal | 110 GMS
  750

- **BOUQUETIERE DE LEGUMES**
  219 kcal | 110 GMS
  750

- **SAUTÉED POTATOES**
  192 kcal | 120 GMS
  500

- **CREAMED BABY SPINACH**
  166 kcal | 110 GMS
  500

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Desserts

- MULLED WINE PEARS  
  1500
  488 Kcal | 90 gms | Homemade cinnamon ice cream

- BISCOFF CHEESE CAKE  
  1500
  379 Kcal | 140 gms | Philadelphia cheese

- SELECTION OF EUROPEAN CHEESE
  1750
  623 Kcal | 160 gms | Compote, nuts, crackers

- WARM CHOCOLATE PUDDING  
  1500
  851 Kcal | 160 gms | Liquid chocolate centre, Madagascar vanilla ice cream

- PISTACHIO CAKE  
  1500
  241 Kcal | 100 gms | Macerated raspberries, yoghurt sorbet

- APRICOT SOUFFLÉ  
  1500
  322 Kcal | 80 gms | Rosemary Ice cream

- HAZELNUT CREMELATA TART  
  1500
  410 Kcal | 140 gms | Wild berries, cocoa soil

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Dégustation

Amuse bouche

- Truffle cappuccino

Hors d'œuvres

- Baby artichoke, purple potato, truffle vinaigrette
  417 kcal | 140 gms

- Camembert allumette, red wine poached pears, Gorgonzola, young lettuce
  344 kcal | 60 gms

- Salmon tartare, braised baby fennel
  125 kcal | 80 gms

- Sliced chicken supreme, mustard, kalamata
  348 kcal | 80 gms
Plat Principal

Roesti, wild mushroom, aged gruyère
573 kcal | 160 gms

Celeriac artichoke stuffed crêpe, quinoa, romesco
678 kcal | 180 gms

Seared king scallops, confit chicken, choufleur truffle purée
919 kcal | 210 gms

Magret duck, chou rouge purée, fig, golden beet
900 kcal | 250 gms

Desserts

Mulled wine steeped pears, homemade cinnamon ice cream
488 kcal | 90 gms

Pistachio cake, malted milk, vanilla bean ice cream
241 kcal | 100 gms

Warm chocolate pudding with liquid chocolate centre
851 kcal | 160 gms

INR 7500++ plus applicable government taxes per person

Vegetarian
Non-Vegetarian

Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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Dégustation

Amuse bouche

- Avocado, celeriac, truffle

Hors d’œuvres

- Dutch asparagus soup, brioche crisps
  651 kcal | 210 gms |

- Consommé, smoked duck agnolotti
  450 kcal | 190 gms |

Entrées

- Baby artichoke, purple potato, truffle vinaigrette
  417 kcal | 140 gms |

- Camembert cheese soufflé, paprika sauce
  312 kcal | 180 gms |
Plat Principal

- Risotto butternut, sage
  415 kcal | 120 gms
- Homemade linguini, crispy basil, manchego foam
  300 kcal | 110 gms
- Lamb in the style of Chasseur, scalloped potato
  733 kcal | 250 gms
- Griddle cooked sea bass, pickled lemon purée, brandade
  669 kcal | 210 gms

Desserts

- Biscoff cheese cake
  379 kcal | 140 gms
- Selection of cheese
  623 kcal | 160 gms
- Warm chocolate pudding with liquid chocolate centre
  851 kcal | 160 gms

INR 8500++ plus applicable government taxes per person

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