THE CITY’S MOST LOVED ALL-DAY DINER, MYNT IS A BRIGHT AND LIVELY SPACE THAT IS AT THE HEART OF THE HOTEL’S GOURMET ADVENTURES. OUR TEAM OF EXPERIENCED CHEFS HAVE CRAFTED A MENU THAT SERVES AUTHENTIC GLOBAL CUISINES, FROM CONTINENTAL TO WORLD CUISINES. WHETHER IT’S INDIAN STREET FOOD, PIZZAS, PASTAS OR A STUNNING VARIETY OF KEBABS – YOUR TASTE BUDS ARE ASSURED OF A THRILLING RIDE AT MYNT. THERE ARE SPECIALIZED MENUS FOR FITNESS ENTHUSIASTS, MYO (MAKE YOUR OWN) SANDWICH OPTIONS AND FINE CHOICES FOR POST-MIDNIGHT MUNCHIES. OUR REGIONAL MENU OFFERS A HOME STYLE, AUTHENTIC TASTE OF THE CITY’S FAMOUS VEGETARIAN CUISINE WITH SEASONAL DELIGHTS, SERVED IN THALIS (TRADITIONAL PLATTERS). THE WEEKEND BRUNCHES AT MYNT ARE ADORED IN THE CITY, WITH A HOST OF LIVE FOOD STATIONS CREATING A WARM, LIVELY ATMOSPHERE.

SIGNATURE DISHES – UNDHIYU (A WINTER DELICACY USING SEASONAL EXOTIC VEGETABLES COOKED IN A GREEN GARLIC AND CHILLI PASTE), GUJARATI KADHI (SWEET AND SPICY YOGHURT AND GRAM-BASED GRAVY), BATAKA RINGNA NU RASAWALU SHAAK (GUJARATI STYLE POTATO AND BRINJAL CURRY), LASOONI PALAK (GOLDEN GARLIC-FLAVOURED SPICED SPINACH CURRY), DAL MAKHANI (CREAMY BLACK LENTIL CURRY), TANDOORI CHICKEN (SPIT OVEN ROASTED TENDER CHICKEN), LEHSONI TANGDI (CHAR GRILLED CHICKEN DRUMSTICK), ARRAY OF PANEER TIKKAS TO YOUR CHOICE, KESAR RASMALAI, GULAB JAMUN (SWEET COTTAGE CHEESE DUMPLINGS)

It is our endeavour 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 below mentioned food allergens, please inform our associate before ordering your meal.

Common food allergens:
- Celery
- Cereals containing gluten
- Crustaceans
- Eggs
- Fish
- Lupin
- Milk
- Molluscs
- Mustard
- Nuts
- Peanuts
- Sesame seeds
- Soya
- Sulphur dioxide

We would like to inform you that all our menus are
- Trans-fat-free
- Refined oil is used
All prices are in Indian rupees and subject to government taxes. We do not levy any service charge.
BREAKFAST

(07:00 AM TO 10:30 AM)

INDIAN

**IDLI**
667 Kcal | 400 gms | steamed rice cake served with sambar and chutney

**DOSA**
774 Kcal | 450 gms | traditional rice pancake plain or masala served with sambar and chutney, available with choice of plain / ghee paper roast / potato masala / onion and dry chutney powder

**UTTAPAM**
738 Kcal | 475 gms | South Indian savoury pancake made with rice served plain or topped with masala, tomatoes or onions, served with sambar and chutney

**SEMOLINA UPMA**
1408 Kcal | 620 gms | South Indian breakfast speciality made with semolina and vegetables, served with sambar and chutney

**POHA**
410 Kcal | 350 gms | tangy tempered flattened rice preparation with potatoes, green peas and peanuts

**PURI WITH ALOO BHAJI**
579 Kcal | 300 gms | a mildly spiced potato curry served with fried puffed Indian bread

**MEDU VADA**
789 Kcal | 440 gms | deep fried lentil dumplings served with sambar and chutney

**PARATHA (2 NOS)**
808 Kcal | 250 gms | aloo / gobhi / paneer served with yoghurt and pickle

**THE INDIAN PLATTER**
690 Kcal | 700 gms | choice of tea, coffee, buttermilk or lassi with specially crafted Indian breakfast platter of paratha, puri bhaji and poha or specially crafted South Indian platter of dosa, idli, upma of the day or vada

INTERNATIONAL

**CONTINENTAL BREAKFAST**
575 Kcal | 700 gms | freshly squeezed seasonal fruit juice, two varieties of breakfast rolls and toast served with butter and preserves, freshly brewed coffee, tea or hot chocolate

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. Kindly inform us if you are allergic to any food ingredients.

List of Allergens: Milk, Nuts, Gluten, Mustard, Mutton, Beef, Fish, Soy, Rice, Sesame, Celery, Sulphites

All prices are in Indian rupees. Government taxes as applicable.
HEALTHY START
1574 Kcal | 700 gms | freshly squeezed seasonal juice, buttermilk or lassi, egg white omelette, whole wheat toast served with preserves, freshly brewed coffee, tea or hot chocolate, served with skimmed milk or soya milk

CHOICE OF FRESHLY SQUEEZED SEASONAL JUICE
180 Kcal | 300 gms | squeezed seasonal juice pineaplle/ watermelon/ orange/ sweet lime

SMOOTHIE
180 Kcal | 300 gms | banana and praline / blueberry and cherry / dates and nuts smoothie

CEREALS - CORN FLAKES, WHEAT FLAKES, CHOCOS, MUESLI
1085 Kcal | 300 gms | served with hot / cold milk / skimmed milk / soya milk with assorted nuts and dates

OATMEAL PORRIDGE
210 Kcal | 300 gms | served with hot / cold milk / skimmed milk and assorted nuts and dates

BAKERS BASKET
1031 Kcal | 250 gms | assortment of freshly baked croissant, danish pastry, muffin, doughnuts and whole wheat bread toast with butter, fruit preserves and honey

EGGS COOKED TO ORDER
138 Kcal | 230 gms | scrambled, sunny side up, over easy turn over poached / boiled or omelette of your choice served with choice of - chicken sausages and hash brown potatoes

GOOD OLD FASHIONED PANCAKES
735 Kcal | 360 gms | plain, banana, apple and cinnamon, served with maple syrup, melted butter, whipped cream, chocolate sauce

BELGIAN WAFFLES
1219 Kcal | 400 gms | Crunchy waffles served with maple syrup, melted butter, whipped cream, chocolate sauce.

BAKED BEANS ON TOAST
838 Kcal | 270 gms |

FRENCH TOAST
468 Kcal | 190 gms | served with maple syrup and melted butter

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Kindly inform us if you are allergic to any food ingredients

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

All prices are in Indian rupees. Government taxes as applicable.
<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>DICED FRESH PAPAYA BOWL WITH HONEY OR FRESH FRUIT PLATTER</td>
<td>308 Kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td>ALL TIME FAVORITE</td>
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<td></td>
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<tr>
<td>(11:00 AM TO 11:00 PM)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PANEER KATHI ROLL</td>
<td>878 Kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td>CHICKEN TIKKA KATHI ROLL</td>
<td>1604 Kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td>PAV BHAJI</td>
<td>369 Kcal</td>
<td>350 gms</td>
</tr>
<tr>
<td>PINDI CHOLE KULCHA</td>
<td>1012 Kcal</td>
<td>350 gms</td>
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<tr>
<td>VEGETABLE AND PANEER PAKORA</td>
<td>982 Kcal</td>
<td>300 gms</td>
</tr>
<tr>
<td>CURD RICE</td>
<td>389 Kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td>OLIVE AND PEPPERS CHEESE CHILLI TOAST</td>
<td>229 Kcal</td>
<td>165 gms</td>
</tr>
<tr>
<td>BAKED MAC ‘N’ CHEESE</td>
<td>660 Kcal</td>
<td>280 gms</td>
</tr>
<tr>
<td>FRENCH FRIES / HASH BROWN / SMILEYS</td>
<td>710 Kcal</td>
<td>250 gms</td>
</tr>
</tbody>
</table>

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average adult requires 2000 Kcals of energy per day. However, the actual calories needed may vary per person. Kindly inform us if you are allergic to any food ingredients.

List of Allergens: Milk, Nuts, Gluten, Lupin, Soya, Peanuts, Mustard, Fish, Peppers, Sesame, Mustard, Sulphites.

All prices are in Indian rupees. Government taxes as applicable.
REGIONAL SPECIALTIES
(11:00 AM TO 11:00 PM)

- **BATAKA RINGAN NU RASAWALU SHAAK** 500
  845 Kcal | 350 gms | potato and brinjal cooked in Gujarati style

- **RINGAN NO OLO** 550
  418 Kcal | 350 gms | roasted brinjals cooked in Gujarati style

- **UNDHIYU (SEASONAL)** 550
  576 Kcal | 350 gms | exotic local vegetables cooked in paste of green garlic and chili paste

- **FLOWER VATANA NU SHAAK** 550
  290 Kcal | 300 gms | a delicious vegetable preparation of cauliflower and green peas

- **BHINDA NU SHAAK** 500
  314 Kcal | 300 gms | okra cooked home style with Gujarati spices

- **SEV TAMETA** 450
  65 Kcal | 350 gms | a tangy sweet and spicy traditional tomato curry with fried gram flour noodles

- **GUJARATI KADHI** 500
  492 Kcal | 350 gms | a sweet and spicy traditional buttermilk curry thickened with gram flour

- **GUJARATI DAL** 550
  716 Kcal | 350 gms | a delicacy of yellow lentil tempered with traditional spices and peanuts

- **METHI NA THEPLA (2 PCS) (SEASONAL)** 225
  370 Kcal | 110 gms | flat breads with fenugreek served with ghee/yoghurt, sweet raw mango pickle(chundo)

- **BAJRE KA ROTLA (2 PCS)** 225
  424 Kcal | 120 gms | Gujarati style whole millet bread, served with ghee and jaggery

- **GUJARATI SAMPLER** 850
  2402 Kcal | 700 gms | a set meal comprising of buttermilk and farsan, any of the above mentioned two seasonal vegetables, Gujarati kadhi or Gujarati dal, steamed rice and two numbers of breads a traditional dessert and accompaniments

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List of Allergens: Milk, Nuts, Gluten, Mustard, Molluscs, Fish, Fruits, Peanuts, Sesame, Celery, Sulphites

All prices are in Indian rupees. Government taxes as applicable.
APPETIZER SALADS
AND SOUP

(11:00 AM TO 11:00 PM)

APPETIZER SALADS

MEZZE PLATTER 515
544 Kcal | 350 gms | savory arabic dip sampler-hummus, moutabal, vegetable jardinières and marinated olives with freshly baked pita and garlic crispies

CHEESE TAPAS PLATTER 650
1346 Kcal | 350 gms | melange of crunchy cheese balls, cheddar corn cigars, jalapeno cheese toasts and freshly whipped ranch dip

GREEK SALAD 550
211 Kcal | 250 gms | crunchy mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives tossed in oregano flavored vinaigrette dressing

MEZZE PLATTER 650
1346 Kcal | 350 gms | melange of crunchy cheese balls, cheddar corn cigars, jalapeno cheese toasts and freshly whipped ranch dip

CHEESE TAPAS PLATTER 650
1346 Kcal | 350 gms | melange of crunchy cheese balls, cheddar corn cigars, jalapeno cheese toasts and freshly whipped ranch dip

DOUBLE MUSHROOM BRUSCHETTA 500
166 Kcal | 250 gms | toasted Italian bread topped with wild and farm fresh button mushrooms, in chunky tomato sauce

CAESAR OF ICEBERG AND ROMAINE HEARTS 600
357 Kcal | 250 gms | crispy lettuce dressed with creamy caesar dressing and parmesan shavings

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357 Kcal | 250 gms | crispy lettuce dressed with creamy caesar dressing and parmesan shavings

OATS CRUMBED CHICKEN NUGGETS 625
1128 Kcal | 550 gms | with barbeque tomato sauce

BREADED FISH FINGERS AND FRIES 750
1567 Kcal | 600 gms | crumb fried breaded fish fingers and fries, served with tartar sauce

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List of Allergens: Milk, Nuts, Gluten, Mustard, Molluscs, Fish, Peanuts, Celery, Sesame

All prices are in Indian rupees. Government taxes as applicable.
SOUP
- **BROCCOLI AND ROASTED ALMOND CREAM** 375 Kcal | 230 gms | A rich creamy fresh broccoli soup
- **ROSEMARY FLAVOURED MUSHROOM CREAM SOUP** 375 Kcal | 230 gms | Rosemary herb scented fresh and preserved mushroom puree soup.
- **TOMATO ITALIAN BASIL SOUP** 375 Kcal | 230 gms | Traditional tomato soup with basil made from plum tomatoes
- **MEXICAN SOPA DE FRIJOL** 91 Kcal | 230 gms | Kidney bean broth with dash of tabasco and roasted cumin

- **WITH MACEDOINE VEGETABLES AND CRUNCHY NACHOS** 375 Kcal | 230 gms |
- **WITH CHOPPED CHICKEN SAUSAGES AND CRUNCHY NACHOS** 400 Kcal | 240 gms |
- **ROSEMARY FLAVOURED MUSHROOM CREAM SOUP** 375 Kcal | 230 gms | Rosemary herb scented fresh and preserved mushroom puree soup.
- **CLASSIC MINESTRONE AND PASTA SOUP** 466 Kcal | 550 gms | A traditional Italian broth finished with parmesan cheese and pasta

- **VEGETABLE** 375 Kcal | 230 gms |
- **LAMB** 400 Kcal | 240 gms |

ENTRÉE (11:00 AM TO 11:00 PM)

- **CHEESE BAKED CREAMY POLENTA** 690 Kcal | 550 gms |
- **SWEET PEPPERS AND ASSORTED MUSHROOM STROGANOFF** 690 Kcal | 550 gms | Served with herbed butter rice
- **BAKED VEGETABLES FLORENTINE** 575 Kcal | 550 gms | Gratinated creamy vegetables with sautéed spinach

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List of Allergens: Milk, Nuts, Gluten, Mustard, Fish, Egg, Sesame, Celery, Sulphites, Molluscs, Crustaceans, Soy, Peanuts.

All prices are in Indian rupees. Government taxes as applicable.
### PAN SEARED CHICKEN BREAST WITH CREAMY POTATO MASH, SERVED WITH MUSHROOM PAN JUS.
1661 Kcal | 650 gms | succulent pan seared chicken served with mushroom jus, mashed potatoes and

### OVEN BAKED ALASKAN SALMON STEAKS
855 Kcal | 550 gms | alaskan pink salmon steak grilled to perfection with caper lemon butter

### CHIMICHURRI GRILLED FILLET OF FISH
688 Kcal | 600 gms | with timbale of sautéed spinach and button mushroom, potato mash and lemon butter sauce

### CLASSIC FRIED FISH AND CHIPS
1090 Kcal | 600 gms | served with tartar sauce

### GRILLED NEWBERG PRAWNS
589 Kcal | 550 gms | skillet Prawns, grilled to perfection, served on a bed of herbed rice topped with rich saffron sauce

## PIZZA, PASTA AND RISOTTO

<table>
<thead>
<tr>
<th>PIZZA</th>
<th>(11:00 AM TO 11:00 PM)</th>
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<tbody>
<tr>
<td><strong>MEXICANA - ON MULTIGRAIN BASE</strong></td>
<td>660</td>
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</tbody>
</table>
| 919 Kcal | 420 gms | assorted bell peppers, corn kernels, button mushrooms, black olives, onions and jalapenos

| **MARGHERITA** | 660 |
| 919 Kcal | 420 gms | fresh tomato cheese and basil

| **TANDOORI PANEER** | 660 |
| 937 Kcal | 430 gms | classic Indian clay oven roasted spicy cottage cheese with pepper and onions

| **PIZZA CORN AND FUNGI** | 660 |
| 946 Kcal | 430 gms | on cheese cream base

| **CHICKEN TIKKA PIZZA** | 745 |
| 839 Kcal | 430 gms | classic Indian clay oven roasted spicy chicken morsels with pepper and onions

| **SHRIMP AND TUNA PIZZA** | 800 |
| 1364 Kcal | 430 gms | grilled shrimps and preserved tuna chunks with pickled onions

| **FATTORIA – ON MULTIGRAIN BASE** | 745 |
| 839 Kcal | 430 gms | grilled chicken, sundried tomatoes, caramelized pineapple and black olives

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

All prices are in Indian rupees. Government taxes as applicable.
PASTA

- FARFALLE WITH ITALIAN PESTO TOSSED WINTER VEGETABLES 650
  1455 Kcal | 400 gms | Italian basil pesto, garlic and olive oil tossed bow pasta and vegetables

- GOLDEN CORN AND RATATOUILLE LASAGNE 650
  512 Kcal | 400 gms | baked, layered pasta sheets with freshly tossed ratatouille and golden corn

- LASAGNE BOLOGNAISE 750
  564 Kcal | 400 gms | minced lamb meat lasagne

- BAKED SPAGHETTI AL FORNO WITH OLIVES AND SWEET PEPPERS 650
  558 Kcal | 400 gms | arabiata spiced pasta baked and served

- SPIRAL PASTA WITH FARM FRESH FUNGI AGLIO E OLIO PEPPERONCINI STYLE 650
  580 Kcal | 400 gms | fusilli and farm fresh mushrooms tossed aglio e olio style with garlic, olive oil, roasted chili flakes and parmesan

- FETTUCCINI CARBONARA 700
  612 Kcal | 400 gms | pasta fettuccini in heavy cream sauce with crunchy bacon rashers and goodness of parmesan

RISOTTO – GLUTEN FREE

- SPINACH AND MUSHROOM RISOTTO 650
  708 Kcal | 400 gms | Italian creamy arborio rice with fleshy shitake, button mushroom and spinach

- RISOTTO DE POLLO 700
  725 Kcal | 400 gms | creamy Italian arborio rice with chunks of chicken on a bed of mild tomato concasse

- LEMONY FRESH HERB RISOTTO WITH GARLIC MARINARA 700
  725 Kcal | 400 gms | lime and fresh herb spiked arborio rice with chunks of shrimps, fish and fresh peas

- GLUTEN FREE PASTA 650
  518 Kcal | 400 gms | gluten free penne arabiata with olives and broccoli

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<table>
<thead>
<tr>
<th>INDIAN FARE</th>
<th>(11:00 AM TO 11:00 PM)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KEBABS</strong></td>
<td></td>
</tr>
<tr>
<td><strong>TANDOORI CHICKEN</strong></td>
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<tr>
<td>472 Kcal</td>
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<td><strong>LAAL MIRCH MURGH TIKKA</strong></td>
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<td>474 Kcal</td>
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<td><strong>LEHSUNI TANGDI</strong></td>
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<tr>
<td>588 Kcal</td>
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<td><strong>MURGH MALAI TIKKA</strong></td>
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<td><strong>PEELI MIRCH KA JHEENGA</strong></td>
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<td>260 Kcal</td>
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<td><strong>AJWAINI FISH TIKKA</strong></td>
<td><strong>775</strong></td>
</tr>
<tr>
<td>345 kcal</td>
<td>270 gms</td>
</tr>
<tr>
<td><strong>PANEER TIKKA</strong></td>
<td><strong>675</strong></td>
</tr>
</tbody>
</table>
| 717 Kcal | 250 gms | spit oven roasted cottage cheese morsels - choice of marinations:
| - lime and turmeric spiked      |                        |
| - spicy chilli and yoghurt      |                        |
| - creamy yoghurt- mild          |                        |
| **SUBZ BAGHEECHA KEBAB**         | **625**                |
| 130 Kcal | 250 gms | minced fresh vegetable patties stuffed with cheese and nuts |
| **CHATPALEY TANDOORI ALOO**     | **625**                |
| 458 Kcal | 250 gms | baby potatoes roasted in tandoor |
| **KHUMB KI SHAMMI**             | **675**                |
| 554 Kcal | 250 gms | minced in fresh mushroom with melange of Indian spices -grilled |

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DAHI KE KEBAB 625
504 Kcal | 250 gms | shallow fried hung yoghurt and cottage cheese medallions mixed with chopped onions and green chillies

HAND-CRAFTED VEGETARIAN KEBAB PLATTER 950
1058 Kcal | 470 gms | an assortment of vegetable kebabs, paneer tikka, dahi kebab and tandoori potatoes

HAND-CRAFTED NON-VEGETARIAN KEBAB PLATTER 1100
1108 Kcal | 470 gms | with an assortment of chicken, lamb and fish kebabs

CURRIES

MALAI KOFTEY 650
1573 Kcal | 450 gms | rich milk solid dumplings in a medium spiced cream nuts based gravy

LEHSOONI PALAK - PLAIN / MAKKAI / KUMBH 650
689 Kcal | 450 gms | Indian style pureed spinach cooked to your choice with mushrooms or corn

KADAI SUBZ 550
761 Kcal | 450 gms | spicy mixed vegetables curry

KUMBH MATTAR HARAYA PYAZ 650
564 Kcal | 540 gms | mushroom and fresh peas with spring onions

VILAYATI SUBZION KA MEL 650
504 Kcal | 450 gms | curried melange of exotic winter vegetables

DAHI WALEY DUM ALOO 550
765 Kcal | 450 gms | baby potatoes simmered in tangy yoghurt gravy

BHINDI MASALA 500
472 Kcal | 450 gms | home style - lady finger tempered lightly with Indian home ground spices

GHAR KA TADKA - TUAR OR MOONG DHULI 550
666 Kcal | 450 gms | mild spiced curried lentils

CHOLEY MASALA 550
721 Kcal | 450 gms | home style chickpea curry

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Kindly inform us if you are allergic to any food ingredients.

List of Allergens: Milk, Nuts, Soya, Mustard, Sesame, Celery, Sulphites, Fish, Crustaceans, Prawns, Shrimps, Celery, Gluten and Egg.

All prices are in Indian rupees. Government taxes as applicable.
DAL MAKHANI  792 Kcal | 450 gms | a rich creamy black lentil

ROGHNI KADIPATTA FISH CURRY  726 Kcal | 450 gms | thin curried fish cubes cooked with tomatoes, onions and curry leaves

HOME STYLE CHICKEN CURRY  610 Kcal | 500 gms | thin curried chicken cuts cooked with fresh tomatoes & onions

BUTTER CHICKEN  731 Kcal | 500 gms | spit oven cooked shredded chicken morsels finished in rich creamy tomato gravy

CHICKEN TIKKA  796 Kcal | 500 gms | masala tandoor roasted chicken morsels finished in tangy tomato gravy

DAK BUNGLOW MUTTON CURRY  898 Kcal | 500 gms | age old speciality - mild spicy lamb curry with boiled eggs

KHADE MASALEY KA GOSHT  898 Kcal | 500 gms | thick curried spicy lamb with whole Indian spices

KADAI JHEENGEY  458 Kcal | 450 gms | tender Shrimps tossed in spiced tomato gravy with peppers and onion

MATTAR PANEER  718 Kcal | 450 gms | home style curried cottage cheese and green peas

PALAK PANEER  800 Kcal | 450 gms | cottage cheese and blended spinach puree

PANEER SHIMLA MIRCH KI BHURJEE  1013 Kcal | 450 gms | mildly spiced -coarsely crumbled cottage cheese and chopped peppers

PANEER TIKKA MASALA  516 Kcal | 450 gms | spit oven roasted cottage cheese steaks in a tangy tomato gravy

PANEER BUTTER MASALA  1024 Kcal | 450 gms | cottage cheese in a thick creamy tomato based sweet, sour and spicy gravy

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List of Allergens: Milk | Nuts | Gluten | Molluscs | Eggs | Fish | Sesame | Mustard | Celery | Sulphites

All prices are in Indian rupees. Government taxes as applicable.
<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KADHAI PANEER</strong></td>
<td>675</td>
<td>450 gms</td>
<td>Cottage cheese and pimentos tossed in a fiery hot tomato based gravy with crushed chilies and dry coriander</td>
</tr>
<tr>
<td><strong>A MUST WITH INDIAN MEAL</strong></td>
<td>225</td>
<td>250 gms</td>
<td>Raita – boondi / mixed vegetable yoghurt / pineapple mint</td>
</tr>
<tr>
<td><strong>GREEN SALAD</strong></td>
<td>225</td>
<td>280 gms</td>
<td></td>
</tr>
</tbody>
</table>

**RICE & BREADS** **(11:00 AM TO 11:00 PM)**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VEGETABLE BIRYANI</strong></td>
<td>725</td>
<td>450 gms</td>
<td>Spring vegetables and basmati rice cooked on dum with saffron, cardamom, mace and mint, served with raita</td>
</tr>
<tr>
<td><strong>CHICKEN BIRYANI</strong></td>
<td>775</td>
<td>450 gms</td>
<td>Chicken and basmati rice cooked on dum with saffron, cardamom, mace and mint, served with raita</td>
</tr>
<tr>
<td><strong>MUTTON BIRYANI</strong></td>
<td>825</td>
<td>450 gms</td>
<td>Mutton and basmati rice cooked on dum with saffron, cardamom, mace and mint, served with raita</td>
</tr>
<tr>
<td><strong>PULAO</strong></td>
<td>375</td>
<td>400 gms</td>
<td>Jeera, green peas or mixed vegetables</td>
</tr>
<tr>
<td><strong>STEAMED RICE</strong></td>
<td>300</td>
<td>350 gms</td>
<td></td>
</tr>
<tr>
<td><strong>MOONG DAL KHICHADI</strong></td>
<td>450</td>
<td>400 gms</td>
<td>(masala, plain, with or without vegetable) a gooey porridge with over boiled rice and lentils served with a bowl of yoghurt</td>
</tr>
<tr>
<td><strong>BREADS FROM TANDOOR - (2 pcs)</strong></td>
<td>225</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Naan</td>
<td>275</td>
<td>110 gms</td>
<td></td>
</tr>
<tr>
<td>Butter naan</td>
<td>373</td>
<td>120 gms</td>
<td></td>
</tr>
<tr>
<td>Cheese naan</td>
<td>498</td>
<td>180 gms</td>
<td></td>
</tr>
<tr>
<td>Whole wheat tandoori roti</td>
<td>165</td>
<td>80 gms</td>
<td></td>
</tr>
<tr>
<td>Whole wheat laccha paratha, pudina paratha</td>
<td>359</td>
<td>120 gms</td>
<td></td>
</tr>
<tr>
<td>Missi roti - gram flour bread with fenugreek and onions</td>
<td>214</td>
<td>80 gms</td>
<td></td>
</tr>
<tr>
<td>Kulcha - plain, aloo, onion, paneer (1 pcs)</td>
<td>833</td>
<td>320 gms</td>
<td></td>
</tr>
</tbody>
</table>

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. Kindly inform us if you are allergic to any food ingredients.

List of Allergens: Milk, Nuts, Soya, Sesame, Mustard, Sulphites, Fish, Molluscs, Eggs, Crustaceans, Gluten, Lupin.
PHULKA - (3 pcs) 225
159 Kcal | 60 gms | grilled, cooked, fluffy Indian bread

KEBAB AND CURRY SAMPLER 750
1003 Kcal | 700 gms | vegetarian soup of the day, paneer tikka, lehsooni makkai palak, dal makhani/tadka, pulao/steamed rice, 2 mini tandoori breads and gulab jamun

NON-VEGETARIAN INDIAN SET MEAL 775
1249 Kcal | 700 gms | non-veg soup of the day, chicken tikka, mutton rassegwala / murgh makhani, dal makhani/tadka, pulao/steamed rice, 2 mini tandoori breads and gulab jamun

SANDWICHES & BURGERS SANDWICHES (11:00 AM TO 11:00 PM)
MAKE YOUR OWN SANDWICH 625
706 Kcal | 280 gms | style:- grilled or toasted or plain
Choice of stuffing:- tomato, cucumber, cheese, lettuce, coleslaw & jalapenos, paneer tikka
Choice of breads:- white or whole wheat or multigrain

TRADITIONAL CLUB SANDWICH VEG AND NON VEG
in your choice of toasted white or brown or multigrain breads
VEGETARIAN CLUB 675
712 Kcal | 320 gms | double layered coleslaw, cheese, tomato and cucumber
NON-VEGETARIAN CLUB 725
800 Kcal | 320 gms | double layered creamy roasted chicken, fried egg, cheese and tomato

GRILLED CHICKEN TIKKA CHEESE SANDWICH 725
584 Kcal | 280 gms |

OVEN-ROASTED CHICKEN SANDWICH 625
700 Kcal | 280 gms | plain, grilled or toasted in your choice of white or brown or multigrain bread

MULTIGRAIN MEXICAN COLESLAW AND EGG WHITE CLUB SANDWISH WITH ROASTED PEPPERS 625
869 Kcal | 280 gms |

CHEF CRAFTED BARBEQUE PINEAPPLE, ROASTED CHICKEN AND PEPPERS IN TOASTED MULTICEREAL BREAD WITH CHEDDAR MELT 675
712 Kcal | 320 gms |

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2100 Kcals of energy per day. However, the actual calories needed may vary per person.
Kindly inform us if you are allergic to any food ingredients.

List of Allergens: Milk, Nuts, Molluscs, Eggs, Fish, Crustaceans, Sesame, Sulphites, Celery, Mustard, Lupin, Soya, Peanuts.

All prices are in Indian rupees. Government taxes as applicable.
### BURGER

- **CRUMBED CHICKEN STEAKS AND CHEESE IN SESAME BURGER BUN**
  - 1005 Kcal | 450 gms | paprika marinated crumb fried sliced chicken steaks topped with a slice of cheddar cheese and cocktail dressing within a toasted sesame bun, served with fries and tossed salad

- **CURRIED VEGETABLE BURGER**
  - 1002 Kcal | 450 gms | crispy curry flavored crunchy vegetable patties with cheese and tomato slice topped with generous horseradish sauce, served with fries and tossed salad

### DESSERTS

(11:00 AM TO 11:00 PM)

<table>
<thead>
<tr>
<th>Dessert Description</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GULAB JAMUN</strong></td>
<td>292</td>
<td>100 gms</td>
</tr>
<tr>
<td>sweetened deep fried cottage cheese balls</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>GAJAR KA HALWA (SEASONAL)</strong></td>
<td>244</td>
<td>180 gms</td>
</tr>
<tr>
<td>a traditional carrot delicacy</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>KESAR RASMALAI</strong></td>
<td>203</td>
<td>90 gms</td>
</tr>
<tr>
<td>poached chenna (milk solids) dumplings in saffron-flavoured milk, served chilled</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CUT FRESH FRUITS</strong></td>
<td>158</td>
<td>250 gms</td>
</tr>
<tr>
<td><strong>CHOICE OF ICE CREAMS</strong></td>
<td>183</td>
<td>90 gms</td>
</tr>
<tr>
<td>two scoops of vanilla, mango, chocolate, strawberry or butterscotch</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>WARM CHOCOLATE WALNUT PUDDING</strong></td>
<td>604</td>
<td>180 gms</td>
</tr>
<tr>
<td>steamed dark chocolate pudding, served with scoop of vanilla ice cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CLASSIC ITALIAN TIRAMISU</strong></td>
<td>492</td>
<td>180 gms</td>
</tr>
<tr>
<td>layered soft cream cheese with coffee vanilla fingers</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>MOLten Lava CAke</strong></td>
<td>568</td>
<td>180 gms</td>
</tr>
<tr>
<td>paired with frozen berries hot molten chocolate centre cake</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CREAM CARAMEL</strong></td>
<td>276</td>
<td>170 gms</td>
</tr>
<tr>
<td><strong>SACHERTORTE</strong></td>
<td>604</td>
<td>160 gms</td>
</tr>
<tr>
<td>Austrian dark chocolate gooey sponge lined with apricot jam</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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. Kindly inform us if you are allergic to any food ingredients.
**List of Allergens:**
- Milk
- Nuts
- Gluten
- Lupin
- Soya
- Peanuts
- Molluscs
- Eggs
- Fish
- Crustaceans
- Sesame
- Celery
- Sulphites

Kindly inform us if you are allergic to any food ingredients.

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**SUGAR FREE MOCHA AND ROASTED ALMOND MOUSSE**
- 832 Kcal | 180 gms |
- Austrian dark chocolate gooey sponge lined with apricot jam

**PHIRNI**
- 223 Kcal | 180 gms | sugar free

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**WELLNESS MENU**
(11:00 AM TO 11:00 PM)

**HEALTHY CONCOCTIONS**
- **APPLE, SPINACH AND CARROT JUICE**
  - 285 Kcal | 300 gms |
  - (calories 125, fat free, dietary fiber 2%, sodium 1%, carbohydrate 10%, vitamin c 118%, calcium 3%, iron 2 %)

- **PINEAPPLE, GINGER, LIME AND MINT**
  - 156 Kcal | 300 gms |
  - (calories 125, fat 1%, dietary fiber 2%, sodium 0%, protein 2%, carbohydrate 10%, vitamin c 130%, vitamin a 12%, calcium 4%, iron 4 %)

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**SALADS**
- **ICEBERG, PEPPERS, SPROUTS IN LEMON AND OLIVE OIL.**
  - 140 Kcal | 220 gms |
  - (calories 123, fat 192%, dietary fiber 8%, sodium 0%, protein 1%, carbohydrate 2%, vitamin c 11%, calcium 4%, iron 22%)

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**SOUPS**
- **VEGETABLE CLEAR SOUP**
  - 100 Kcal | 230 gms |
  - (calories 13, fat 0%, dietary fiber 8%, sodium 20%, protein 1%, carbohydrate 1%, vitamin c 2%, vitamin a 2%, calcium 1%, iron 1%)

- **CHICKEN CLEAR SOUP**
  - 87 Kcal | 240 gms |
  - (calories 13, fat 0%, dietary fiber 8%, sodium 20%, protein 1%, carbohydrate 1%, vitamin c 2%, vitamin a 2%, calcium 1%, iron 1%)

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**MAIN COURSE**
- **GRILLED CHICKEN**
  - 1479 Kcal | 650 gms |
  - Succulent piccata of chicken marinated, grilled and served with olive oil tossed vegetables and pan jus (Calories 296, fat 10%, dietary fiber 15%, sodium 4%, protein 120%, carbohydrate 0%, vitamin c 1%, vitamin a 1%, calcium 1%, iron 5%)

- **LEEKS AND SCALLIONS POACHED FISH WITH STEAMED VEGETABLES**
  - 432 Kcal | 400 gms |
  - (calories 39, fat 2%, dietary fiber 15%, sodium 34%, protein 10%, carbohydrate 1%, vitamin c 1%, vitamin a 0%, calcium 7%, iron 3%)
STEAMED VEGETABLES AND COTTAGE CHEESE  600
304 Kcal | 400 gms | (calories215, fat15%, dietary fiber15%, sodium20%, tein50%, carbohydrate1%, vitamin c15%, vitamin a17%, calcium13%, iron1%)

MULTIGRAIN BREAD SANDWICH(ТОASTED/PLAIN) WITH ROASTED CHICKEN AND LETTUCE  625
648 Kcal | 280 gms | (calories311, fat15%, dietary fiber10%, sodium23%, protein2%, carbohydrate4%, vitamin a4%, vitamin a3%, calcium 30%, iron19%)

WITH TOMATO CUCUMBER AND LETTUCE  600
706 Kcal | 280 gms | (calories303, fat15%, dietary fiber 10%, sodium23%, protein30%, carbohydrate13%, vitamin c3%, vitamin a2%, calcium31%, iron18%)

WELLNESS COMBO MEAL MULTIGRAIN ROTI AND INDIAN CURRY

SPINACH CURRY WITH MUSHROOM OR PANEER  625
256 kcal | 360 gms | (calories330, fat15%, dietary fiber22%, sodium23%, protein25%, carbohydrate17%, calcium10%, iron20%)

CHOPPED SPINACH AND CHICKEN TIKKA IN TOMATO CURRY  700
814 kcal | 380 gms | (calories450, fat15%, dietary fiber45%, sodium30%, protein54%, carbohydrate30%, vitamin c22%, vitamin a2%, calcium15%, iron29%)

WHOLE WHEAT - PENNE NAPOLETANA TOSSED WITH COARSE TOMATO CONCASSE AND FRESH BASIL

WITH VEGETABLES  625
816 Kcal | 640 gms | (calories450, fat15%, dietary fiber59%, sodium2%, protein2%, carbohydrate27%, vitamin c16%, calcium4%, iron23%)

WITH CHICKEN  700
1178 Kcal | 650 gms | (calories420, fat15%, dietary fiber44%, sodium40%, protein50%, carbohydrate24%, calcium3%, iron20%)

BEVERAGES (11:00 AM TO 11:00 PM)

COLD COFFEE  300
32 Kcal | 300 gms | with or without ice cream

MILK SHAKES  300
116 Kcal | 300 gms | vanilla, chocolate, strawberry, mango, banana, butterscotch

CHAAS  275
83 Kcal | 300 gms | low fat buttermilk - plain, salted, masala

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2000 Kcals of energy per day. However, the actual calories needed may vary per person.
Kindly inform us if you are allergic to any food ingredients.

List of Allergens: MILK Nuts Peanuts Sesame Mustard Molluscs Eggs Fish Crustaceans Sulphites

All prices are in Indian rupees. Government taxes as applicable.
List of Allergens:
- Milk
- Nuts
- Gluten
- Lupin
- Soya
- Peanuts
- Mustard
- Molluscs
- Eggs
- Fish
- Crustaceans
- Sesame
- Celery
- Sulphites

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<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>LASSI</td>
<td>179 Kcal</td>
<td>300 gms</td>
<td>sweet, gulkand, salted, plain</td>
</tr>
<tr>
<td>SMOOTHIE</td>
<td>179 Kcal</td>
<td>300 gms</td>
<td>fresh yoghurt and honey churned with berries and cherries or dates and nuts or banana and praline</td>
</tr>
<tr>
<td>SEASONAL FRESH FRUIT JUICE</td>
<td>104 Kcal</td>
<td>300 gms</td>
<td></td>
</tr>
<tr>
<td>FRESH VEGETABLE JUICES</td>
<td>104 Kcal</td>
<td>300 gms</td>
<td>cucumber/ carrot/ tomato / beetroot</td>
</tr>
<tr>
<td>FRESH APPLE JUICE</td>
<td>156 Kcal</td>
<td>300 gms</td>
<td></td>
</tr>
<tr>
<td>HOT CHOCOLATE / BOURNVITA / HORBICKS</td>
<td>234 Kcal</td>
<td>300 gms</td>
<td></td>
</tr>
<tr>
<td>COFFEE</td>
<td>23 Kcal</td>
<td>150 gms</td>
<td>instant, decaffeinated, espresso or cappuccino</td>
</tr>
<tr>
<td>ICED TEA</td>
<td>52 Kcal</td>
<td>300 gms</td>
<td>lime and mint, green apple, passion fruit</td>
</tr>
<tr>
<td>TEA</td>
<td>38 Kcal</td>
<td>300 gms</td>
<td>masala, ginger, lemon, earl grey, green tea, herbal or chamomile</td>
</tr>
<tr>
<td>ENERGY DRINK - RED BULL</td>
<td></td>
<td></td>
<td>kcal</td>
</tr>
<tr>
<td>AERATED BEVERAGES</td>
<td></td>
<td></td>
<td>kcal</td>
</tr>
<tr>
<td>FRESH LIME WITH - WATER OR SODA - SALTED OR SWEET OR MASALA</td>
<td></td>
<td></td>
<td>kcal</td>
</tr>
<tr>
<td>HIMALAYAN</td>
<td></td>
<td></td>
<td>ml</td>
</tr>
<tr>
<td>BOTTLED WATER</td>
<td></td>
<td></td>
<td>ml</td>
</tr>
<tr>
<td>SODA</td>
<td></td>
<td></td>
<td>kcal</td>
</tr>
<tr>
<td>SAN BENEDETTO</td>
<td></td>
<td></td>
<td>kcal</td>
</tr>
<tr>
<td>PERRIER</td>
<td></td>
<td></td>
<td>ml</td>
</tr>
</tbody>
</table>

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Vegetarian [ ] Non-Vegetarian [ ]
MIDNIGHT BITES (11:00 PM TO 01:00 AM)

- **FRESH JUICES - WATERMELON OR PINEAPPLE** 275
  156 Kcal | 300 gms |

- **MILK SHAKES - VANILLA/CHOCOLATE/ BANANA/STRAWBERRY** 300
  116 Kcal | 300 gms |

- **COLD COFFEE** 300
  32 Kcal | 300 gms | with or without ice cream

- **TEA OR COFFEE** 275
  32 Kcal | 250 gms |

- **BAKED BEANS WITH TOAST** 400
  788 Kcal | 250 gms |

- **PLAIN PANCAKE** 400
  735 Kcal | 360 gms | served with chocolate sauce, whipped cream and maple syrup

- **EGGS TO ORDER** 515
  413 Kcal | 130 gms | three farm fresh eggs cooked to your style-boiled eggs or masala omelette served with hash brown and grilled tomatoes

SANDWICHES

- **CHEESE, CUCUMBER AND TOMATO** 615
  869 Kcal | 280 gms |

- **GRILLED CHICKEN, LETTUCE, MUSTARD AND MAYONNAISE** 625
  584 Kcal | 280 gms |

CLUB SANDWICHES

- **VEGETARIAN** 675
  712 Kcal | 320 gms | cheese, tomato, cucumber, lettuce and coleslaw

- **NON-VEGETARIAN** 725
  800 Kcal | 320 gms | cheese, tomato, lettuce and chicken coleslaw

- **FRENCH FRIES** 300
  710 Kcal | 250 gms |

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<table>
<thead>
<tr>
<th>Food Item</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>FISH FINGER</td>
<td>1567 Kcal</td>
<td>600 gms</td>
</tr>
<tr>
<td>PAV BHAJI</td>
<td>369 Kcal</td>
<td>350 gms</td>
</tr>
<tr>
<td>ANDA BHURJEE PAV</td>
<td>769 Kcal</td>
<td>390 gms</td>
</tr>
<tr>
<td>TOMATO BASIL SOUP</td>
<td>91 Kcal</td>
<td>230 gms</td>
</tr>
<tr>
<td>CREAM OF CHICKEN SOUP</td>
<td>635 Kcal</td>
<td>330 gms</td>
</tr>
<tr>
<td>KHICHDI AND DAHI</td>
<td>564 Kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td>CURD RICE</td>
<td>389 Kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td>DAL TADKA OR MAHANI</td>
<td>920 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>MURGH MAHANI</td>
<td>599 Kcal</td>
<td>500 gms</td>
</tr>
<tr>
<td>HOME STYLE MUTTON CURRY</td>
<td>881 Kcal</td>
<td>500 gms</td>
</tr>
<tr>
<td>PANEER MAHANI</td>
<td>1290 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>SUBZ MILONI</td>
<td>761 Kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>TAWA PARATHA (2 PCS)</td>
<td>240 Kcal</td>
<td>80 gms</td>
</tr>
<tr>
<td>TAWA CHAPATTI (3 PCS)</td>
<td>794 Kcal</td>
<td>60 gms</td>
</tr>
<tr>
<td>STEAMED RICE</td>
<td>447 Kcal</td>
<td>350 gms</td>
</tr>
<tr>
<td>JEERA PULAO OR VEGETABLE PULAO</td>
<td>564 Kcal</td>
<td>400 gms</td>
</tr>
</tbody>
</table>

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 Kcal of energy per day. However, the actual calories needed may vary per person. Kindly inform us if you are allergic to any food ingredients.

[Allergens listed include milk, eggs, fish, crustaceans, molluscs, gluten, lupin, soya, peanuts, mustard, sesame, sulphones, celery, gluten, and sulphites.]
List of Allergens:
- Milk
- Nuts
- Gluten
- Lupin
- Soya
- Peanuts
- Molluscs
- Eggs
- Fish
- Crustaceans
- Sesame
- Celery
- Sulphites

All prices are in Indian rupees. Government taxes as applicable.

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. Kindly inform us if you are allergic to any food ingredients.
VIVANTA

VADODARA