BREAKFAST

- Continental 1045
  freshly squeezed fruit juice/ seasonal sliced fruits/ choice of cereals - wheat flakes/ cornflakes/ chocos/ muesli/ all bran with hot/ cold milk
- Indian 1045
  freshly squeezed fruit juice/ sliced fruits also paratha, natural yoghurt, pickle or masala uttapam – thick rice and lentil pancake served with coconut chutney and sambhar
- Freshly cut seasonal fruits 425
  Choice of cereals 395
  oatmeal 395
  pasteurized/ skinned milk
- French toast 595
  berry compote, sliced fruit, whipped cream, maple syrup
- Pancakes 595
  berry compote, sliced fruit, whipped cream, maple syrup
- Paratha 595
  cottage cheese/ cauliflower/ potato served with natural yoghurt, pickle
- Poori bhaji 595
  deep fried whole wheat bread served with potato curry
- Steamed idli 595
  steamed rice lentil cakes served with coconut and tomato chutney, sambhar
- Uppma 595
  semolina cooked with south Indian tempering
- Peanut poha 595
  pressed rice flakes cooked with onion, curry leaves and turmeric powder
- Uttapam 595
  thick rice pancake served with coconut and tomato chutney, sambhar
- Dosa 595
  plain or masala, thin griddle cooked lentil pancakes, served with coconut and tomato chutney, sambhar

- Penne/ Spaghetti/ Fusilli/ Whole wheat 945
  cooked to order with choice of aglio olio/ pesto/ arabiatta/ cream cheese/ pomodoro
- Kachche goshi ki biryani 1195
  slow cooked basmati rice with mutton and Indian spices served with raita
- Dum ki murgi biryani 1095
  slow cooked basmati rice with chicken and Indian spices served with raita
- Subz biryani 1045
  slow cooked basmati rice with assorted vegetables and Indian spices served with raita
- Pav bhaji 595
  finely pounded spiced vegetables cooked with potato, served with buns
- Steamed idli 595
  steamed rice lentil cakes served with coconut and tomato chutney, sambhar

THE HEALTH SELECTION

- Grilled river sole, caper, lime, olive oil nage, steamed vegetable 1295
- Steamed chicken breast with spinach, tomato glaze 1295
- Gluten free penne, wild mushrooms, sun-dried tomatoes, olives 945
- Steamed idli 595
  steamed rice lentil cakes served with coconut and tomato chutney, sambhar

BETWEEN THE BREADS*

- Plain, toasted or grilled sandwich on homemade white, grain or brown bread 795
  your choice of non-vegetarian filling (chicken/ ham/ bacon & fried egg)
- Plain, toasted or grilled sandwich on homemade white, grain or brown bread 795
  your choice of vegetarian filling (grilled vegetables, cucumber, tomato, cheese)
- Millennium club sandwich 995/885
  non-vegetarian (grilled chicken, fried egg & bacon)
  vegetarian (young cucumber, ripe tomato & cheese)
- Vegetable burger 885
  crumbed fried vegetable potato patty, lettuce, tomato slice in burger bun
- Chicken burger 885
  minced chicken patty, pickled gherkins, ripe tomato, sliced onion

*All the above items are served with potato fries or potato wedges

PIZZA

- Margherita 1200
- Grilled Vegetables 1200
- Chicken tikka 1350

DESSERTS

- Home style apple pie, hot or cold, vanilla custard, sugar free 445
- Baked blueberry cheesecake, berry compote, creme fraiche 445
- Warm American walnut brownie, chocolate sauce, vanilla ice cream 545
- Provencal tiramisu, brandy cream 545
- Gulab jamun 445
  fried cottage cheese and flour dumplings soaked in sugar syrup
- Phirnee 445
  rice and milk pudding

JUST FOR KIDS

- Fish Finger 695
  served with French fries, tartar sauce
- Pasta 695
  choice of penne/ fusilli/ spaghetti in tomato/ cheese sauce
- Mom’s khichdi 595
  Home style soft rice cooked with lentils, tempered with cumin
- Warm American brownie, chocolate sauce 545
  vanilla ice cream
- Cheese sandwich 395
  grilled milk bread, cheese, fries
- Selections of ice-creams 445
  vanilla/ chocolate/ strawberry/ butterscotch
- Choice of cereals 295
  chocos/ cornflakes/ muesli served with cold/ hot milk

IMMUNITY BOOSTERS

- Ginger carrot curry soup 445
- Broccoll and cheddar soup with Jalapeno croutons 445
- Chick pea and spinach salad with cumin dressing and yoghurt sauce 825
- Citrus avocado salad 825
- Beetroot hummus with whole wheat pita bread 825
- Grilled salmon with tomatoes and basil 1495
- Lemon dredged chicken 1325
- Stir fried greens with garlic 1095
- Mango and coconut parfait 545
- Maple walnut and tapioca pudding 545
- Immune boosting green juice 455
  Coriander leaves, mint leaves, baby spinach, apple, cucumber
- Evergreen smoothie 425
  Spinach, mint leaves, cucumber, curd, lemon juice
- Hot lemonade 425

Please inform our associate if you are allergic to any food ingredients
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### FROM THE WOK

**APPETIZERS**
- Fish pepper salt 1045
- Dry chilli chicken 1045
- Sweet chilli crispy vegetables 925

**SOUPS**
- Sweetcorn chicken soup with egg white 445
- Vegetable lemon coriander soup 445
- Hot and sour 445
- vegetable/ chicken

**MAINs**
- Stir-fried prawns with vegetable and chilli 1395
- Steamed fish in spicy garlic sauce 1245
- Sliced lamb, bok choy, chilli flakes, onion, cumin 1245
- Kung pao chicken, Chinese vinegar, leeks, cashewnut 1275
- Mapo tofu 1095
- Wok-fried spinach, mushroom, garlic chilli sauce 1095
- Stir-fry Chinese greens, burnt garlic 1095

**RICE & NOODLES**
- Pan fried noodles 895
- choice of chilli bean, black bean or hot garlic sauce
- Twice cooked noodles, chicken 745
- Barbecue chicken, egg fried rice 745
- Vegetable hakka noodles 695
- Vegetable fried rice 695

**INTERNATIONAL FARE**

**APPETIZERS**
- Smoked salmon platter, caper, lemon, sour cream, fennel 1995
- Caesar salad 825
- Fish finger, French fries, tartar sauce 1045
- Greek style salad of cucumber, tomato, onion, feta cheese, oregano 825
- Mesclun green salad with French vinaigrette 495
- Vegetable Caesar salad 825

**SOUPS**
- Cream of tomato basil 445
- Wild mushroom thyme soup 445

**FINGER FOOD**
- Chicken nuggets 925
- corn flakes crumbed chicken, French fries, sauce aioli

### LOCAL FLAVOURS

**APPETIZERS**
- Ajwaini jhinga 1395
- clay oven cooked jumbo prawns marinated in yoghurt, cardom seed, garlic, green chilli
- Tandoori fish tikka 1145
- cumin, yoghurt, green chilli flavoured fish cubes, broiled in clay oven
- Gosht seekh kebab 1145
- minced skewered lamb with spices, finished in clay oven
- Murgh achari tikka 1095
- slow cooked spiced chicken morsels with pickling spices, yoghurt
- Achari paneer tikka 1045
- clay oven cooked chilli, pickle marinated cottage cheese
- Subz seekh kebab 795
- skewered kebabs of minced potato, seasonal greens, Indian spices

**MAINs**
- Salakhon wala kadai jhinga 1295
- tandoori prawns cooked with bell pepper, tomato, onion, spices
- Rogani gosht 1195
- succulent pieces of lamb with onion, tomato, red chilli gravy
- Pakhtooni murgh 1195
- a North-West Frontier chicken speciality in tomato cashew gravy
- Kachche gosht ki biryani 1195
- slow cooked basmati rice with lamb, Indian spices served with garlic raita

### CULINA

**MURGH TIKKA MAKHAN MASALA 1195**
- succulent pieces of chicken, fenugreek, tomato onion gravy

**DUM KI MURGH BIRYANI 1095**
- slow cooked basmati rice with chicken, Indian spices served with garlic raita

**SUBZ BIRYANI 1045**
- slow cooked basmati rice with assorted vegetables, Indian spices served with raita

**PANEER AAP KI PASAND 995**
- fresh cottage cheese cooked in spinach/tomato/ cashew gravy

**BAINGAN KA BHARO 1120**
- slow roasted giant brinjal, cooked with onion, tomato, green chilli, fresh coriander

**JHALFREZI NIMBU HARI MIRCH 845**
- sweet and sour seasonal green vegetables

**DAL MAKHNI 845**
- velvety textured black lentil finished with cream and dried fenugreek

**DAL TADKAWALI 845**
- yellow lentil tempered with cumin, tomato, onion, asafoetida

**JEERA PULAO/ STEAMED RICE/ CURD RICE 375**

**TANDOORI ROTI/ BUTTER NAAN/ PUDINA PARATHA/ JALAPENO OLIVE NAAN/ BUTTER NAAN/ PLAIN NAAN/ MISSI ROTI 245**

### BEVERAGES

**COLD BEVERAGES**

**Cold coffee** 370
**Milk shakes** 370
**chocolate/ strawberry/ vanilla**

**Iced tea** 370
**lemon/ peach**

**Energy juices** 370
**apple, beetroot, carrot/ cucumber, mint**

**Healthy smoothies** 370
**banana / papaya / fresh fruit**

**Lassi** 370
**sweet/ salted**

**Perrier (330 ml)** 370
**Himalayan sparkling** 300

**Bottled water** 255
**Red Bull** 300

**Fresh Lime Water/Soda** 200

**Aerated Beverage** 200

**COFFEE** 370
**Cappuccino**
**Cafe latte**
**Americano**
**Filter coffee**
**Espresso Italiano**

**TEAS** 370
**Assam tea**
**Darjeeling tea**
**Masala chai**
**English breakfast**
**Green tea**
**Chamomile tea**
### CHAMPAGNE AND WINES

#### ARGENTINA AND CHILE
- Finca Don Cano Cabernet Sauvignon: 945/4495
- Finca Don Cano Sauvignon Blanc: 945/4495
- La Fantasía Cabernet Sauvignon: 945/4495
- La Fantasía Sauvignon Blanc: 945/4495
- Temalo Cabernet Sauvignon: 945/4495
- Temalo Chardonnay: 945/4495

#### AUSTRALIA AND NEW ZEALAND
- Jacob’s Creek, Shiraz Cabernet: 750/3500
- Jacob’s Creek, Chardonnay: 750/3500
- Jacob’s Creek, Chardonnay, Pinot Noir: 5000
- Cloudy Bay, Pinot Noir: 10000
- Cloudy Bay, Chardonnay: 10000

#### FRANCE
- Robert Giraud, Merlot: 945/4495
- Robert Giraud, Cabernet Sauvignon: 945/4495
- Robert Giraud, Chardonnay: 945/4495
- Robert Giraud, Sauvignon Blanc: 945/4495
- P. Ferraud & Fils, Bourgogne Pinot Noir: 1845/8895
- P. Ferraud & Fils, Pouille Fuse: 1845/8895
- P. Ferraud & Fils, Chablis: 1845/8895
- Côtes du Rhône, Grenache, Syrah: 1845/8895
- Moët & Chandon Imperial Brut: 16995
- Moët & Chandon Rose Imperial: 16995
- G.H. Mumm: 16995
- Dom Pérignon Brut: 29995

#### INDIA
- Sula Cabernet Shiraz: 650/3000
- Sula Satori Merlot: 650/3000
- Sula Chenin Blanc: 650/3000
- Sula Sauvignon Blanc: 650/3000
- Sula Reisling: 650/3000
- Sula Brut Sparkling: 850/3750

#### ITALY
- Luca Bosio Gavi Di Gavi, Cortese: 5995
- Luca Bosio Nebbiolo D’Alba, Nebbiolo: 5995
- Bel Colle Barolo D.O.C.G. Simposio, Nebbiolo: 12495

#### SPAIN
- Rio de la Hoz Cabernet Sauvignon: 745/3495
- Rio de la Hoz Chardonnay: 745/3495

#### UNITED STATES OF AMERICA
- Woodbridge, Merlot: 1045/4995
- Woodbridge, Zinfandel: 1045/4995
- Woodbridge, White Zinfandel: 1045/4995
- Woodbridge, Pinot Grigio: 1045/4995
- Woodbridge, Chardonnay: 1045/4995

#### SINGLE MALTS

#### SPEYSIDE
- Longmorn 16 Years: 1700
- Glenfiddich 21 Years: 1700
- Glenlivet 21 Years: 1700
- Glenfiddich 18 Years: 1050
- Glenlivet 18 Years: 1050
- Glenfiddich 15 Years: 900
- Glenlivet 15 Years: 900
- Glenfiddich 12 Years: 675/10000
- Glenlivet 12 Years: 675/10000
- Glenlivet Founder’s Reserve: 675/10000
- Balvenie 12 Years: 625
- Cragganmore 12 Years: 625
- Aberlour 12 Years: 625

#### ISLAY
- Lagavulin 16 Years: 900/16500
- Bowmore 12 Years: 775
- Caol Ila 12 Years: 725
- Laphroaig 10 Years: 725

#### HIGHLANDS
- Dalwhinnie 15 Years: 950
- Ardbeg Legacy: 775
- Oban 14 Years: 725/12000
- Clynelish 14 Years: 725
- Singleton of Glen Ord 12 Years: 675
- Glenmorangie Original 10 Years: 625

#### LOWLAND
- Glenkinchie 12 Years: 725

#### ISLE OF SKYE
- Talisker 10 Years: 675/10500

#### BLENDED WHISKEY
- The John Walker: 18000
- John Walker & Sons Odyssey: 7250
- John Walker & Sons King George V: 5000
- Royal Salute 21 Years: 1750
- Johnnie Walker Blue Label: 1750
- Yamazaki: 1700
- Hibiki: 1700
- Johnnie Walker XR 21 Years: 1500
- Chivas Regal 18 Years: 1200
- Dewar’s 18 Years: 1200
- Johnnie Walker Platinum Label: 1150
- Johnnie Walker Gold Label: 950
- Chivas Regal 15 Years: 850
- Ballantine’s 17 Years: 850
- Johnnie Walker Double Black Label: 850
- Dewar’s 15 Years: 725
- Johnnie Walker Black Label: 725/9000
- Chivas Regal 12 Years: 725/9000
- Johnnie Walker Red Label: 625/7000
- Monkey Shoulder: 625
- Black Dog 12 Years: 625
- Ballantine’s 12 Years: 625
- J&B Rare: 625
- Teacher’s Origin/ Golden Thistle/Highland: 625
- 100 Pipers: 625
- Black Dog 8 Years: 500
- Ballentine’s Finest: 500/7000

#### TENNESSEE
- Gentleman Jack: 700
- Jack Daniel’s Silver Select: 625
- Jack Daniel’s No. 7: 625/9000
- Jack Daniel’s Fire/Honey: 625

#### BOURBON
- Woodford Reserve: 700
- Maker’s Mark: 625
- Jim Beam Black Label: 625
- Jim Beam White Label: 625/7000

#### IRISH & CANADIAN
- Jameson: 700
- Canadian Club: 625

#### TEQUILLA
- Patron Silver/XO Café: 1050
- Camino Gold/Silver: 625

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GIN
- Monkey 47 950/12000
- Roku 900
- Hendricks 725
- Tanqueray No. 10 725/10500
- Tanqueray 625
- Bombay Sapphire 625
- Beefeater 575/8500
- Gordons 575/8500

VODKA
- Roberto Cavalli 1245
- Beluga Celebration 995
- Absolut ELYX 625
- Grey Goose 625/9500
- Belvedere 625/9500
- Ciroc 625
- Absolut 450/6500

RUM
- Bacardi Gold/Carta Blanca/Black 500/6000
- Malibu 500
- Captain Morgan 450/5000
- Old Monk 400/4500

COGNAC
- Martell XO 1850
- Hennessey XO 1850
- Remy Martin VSOP 725
- Hennessey VSOP 725
- Hennessey VSOP 725
- Martell VSOP 550
- Hennessey VS 550
- Martell VS 550

LIQUEUR
- Jägermeister 650/9500
- Kahlua 500
- Baileys Irish Cream 500
- Cointreau 500
- Martini Bianco/Rosso/Extra Dry 400
- Harvey’s Bristol Cream 400
- Campari 400

BEER
- International Pint 330ml 650
- Domestic Pint 330ml 450
- International Tap 330ml 750
- Domestic Tap 330ml 350
- International Tap 600ml 950
- Domestic Tap 330ml 550

COCKTAILS
- Mojito 850
A descendant of the Cuban cocktail “el draque”, this five ingredient cocktail is a favorite of many.
- Daiquiri 850
The perfectly balanced combination of sweet, sour and spirit is refreshing and tangy.
- Gimlet 850
A delicious and crisp gin that gives a simple gimlet just the right amount of balanced complexity and aromatic zest.
- Old Fashioned 850
A cocktail that has never gone out of fashion.
- Tequila Sunrise 850
A classic made with orange juice and a splash of grenadine topped with tequila.
- Cosmopolitan 850
Vodka legend with orange liqueur and cranberry juice.
- Screwdriver 850
Certainly the greatest toolbox-related tipple of all time, the screwdriver is also commonly called “vodka and orange juice,” for reasons that will not confound.
- Whiskey Sour 850
Perhaps the most refreshing whiskey cocktail, this is an old reliable favorite.
- Pina Colada 850
A tropical classic blend of rum, coconut, pineapple and lime juice, dates back more than a half century, when it was the drink of the day in san juan, puerto rico.
- Long Island Iced Tea 850
Alcoholic mixed drink typically made with tequila, vodka, light rum, triple sec, gin, and a splash of cola.
- Classic Martini 850
James bond was wrong—whether you drink it with gin or vodka, stirred is the way to go when ordering A martini.
- Classic Margarita 850
A subtle, elegant, boozy and bold cocktail, a timeless blend of sweet, sour and earthy flavors.
- Bull-meister 850
Here’s the legendary bomb shot people, the bull - meister.
- Bellini 850
A popular sparkling wine cocktail with a delightful peachy flavor perfect for summertime.
- Mimosa 850
Toast your mornings with this simple classic cocktail.

MOCKTAILS
- Flavoured Iced Teas 400
In the days of summer, sipping a cold glass of iced tea is a heavenly experience.
- Fruit Punch 400
The fruit punch features a delightful blend of colors and flavors.
- Pineapple Cobler 400
Pineapple juice, lemonade, strawberry purée.
- Virgin Mojito 400
Treat yourself to the complex and refreshing blend of mint, citrus, and sugar to cut through the summer heat.
- Ginger Peach Soda 400
Fresh ginger, peach purée, soda.
- Watermelon Fizz 400
Nothing is more refreshing than the flavors of sweet Watermelon and lime on a hot summer’s day.
- Coconut Lime Martinette 400
Its fresh, cool, and super tasty.

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