It is our endeavour to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist you in ordering food items to suit you.

Some food preparations may contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

All prices are in Indian rupees and exclusive of any applicable taxes.
À La Carte

- Eggs to order
  two eggs - fried, boiled, scrambled, poached, omlette or aikai, served with breakfast chicken sausages and golden hash browns
  (please prompt for only egg white preparation)

- Waffles
  served with whipped cream, maple syrup and berry compote

- Pancakes
  served with whipped cream, maple syrup and berry compote

- French toast
  with a choice of white or whole-wheat bread, served with berry compote and maple syrup

- Fresh cut fruits
  platter of seasonal fresh cut fruits

- Choice of cereals
  corn flakes, all-bran, choco pops, dry muesli, served with hot or cold milk

- Baker’s basket
  croissant, danish, muffin, doughnut, accompanied with butter and preserves

- Porridge
  oats with hot milk, accompanied with honey, pistachio and dates

- Idli
  fermented rice and lentil cakes, served with sambhar, chutney and gun powder

- Vada
  deep-fried split gram dumplings, served with sambhar, chutney and gun powder

- Dosa
  a south indian rice pancake made thin and crispy, plain or masala, served with sambhar, chutney and gun powder

- Uttapam
  a south indian rice and lentil pancake - served plain or with topping of onion, tomatoes and chopped coriander, served with sambhar, chutney and gun powder

- Paratha (two in a portion)
  grilled whole-wheat bread, stuffed with potato, cauliflower or cottage cheese, accompanied with pickle and yoghurt

- Pori bhaji (four in a portion)
  deep-fried whole-wheat bread, served with spiced potato curry

- Choice of seasonal fresh fruit juices
  mixed lime, pineapple, watermelon or orange (seasonal)
**Soups**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Italian minestrone</strong> as popular as the country itself, the 'big soup' is an ensemble of vegetables or lamb, served as a soup with the addition of pasta or rice</td>
<td><strong>375</strong></td>
</tr>
<tr>
<td><strong>Shorba</strong> originating in India, a thick flavoursome soup prepared from vegetables or lamb and garnished with herbs</td>
<td><strong>-</strong></td>
</tr>
</tbody>
</table>

**Main Course**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Spaghetti carbonara</strong> classic Italian pasta preparation cooked in a rich creamy sauce with bacon, egg yolk and freshly cracked black pepper</td>
<td><strong>700</strong></td>
</tr>
<tr>
<td><strong>Goan fish curry</strong> a spicy Indian seafood gravy made with red chillies, ginger, peppercorns and vinegar, served with steamed rice</td>
<td><strong>-</strong></td>
</tr>
<tr>
<td><strong>Butter chicken</strong> chicken mince cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy and served with naan</td>
<td><strong>-</strong></td>
</tr>
<tr>
<td><strong>Kheema pao</strong> a popular delicacy from Mumbai, minced lamb simmered with spices and red chilli, served with Indian breads</td>
<td><strong>-</strong></td>
</tr>
<tr>
<td>Vegetarian</td>
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<tr>
<td>----------------------------</td>
<td>-----------------</td>
</tr>
<tr>
<td>Pan-grilled paneer (with Indian spices)</td>
<td>650</td>
</tr>
<tr>
<td>Dal makhani</td>
<td>650</td>
</tr>
<tr>
<td>Vegetable stew</td>
<td>650</td>
</tr>
<tr>
<td>Bhel puri and dahi bhallat</td>
<td>375</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Desserts</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Crème brûlée (sugar free)</td>
<td>400</td>
<td>literally known as ‘burnt cream’, it is a rich custard base topped with layers of hard caramel</td>
</tr>
<tr>
<td>Phirni (sugar free)</td>
<td></td>
<td>a traditional South Asian dessert, prepared from rice, sweetened milk and flavoured cardamom, saffron and almonds</td>
</tr>
<tr>
<td>Chocolate mud pie / brownie</td>
<td></td>
<td>absolutely sinful, with a gooey chocolate filling on top of a crumbly chocolate crust</td>
</tr>
</tbody>
</table>
APPETISERS AND SOUPS

Appetisers

- **Classic caesar salad**
  Romaine or iceberg lettuce, caesar dressings, grissini, parmesan shaves (veg / chicken)
  $570

- **Greek salad**
  Tomato, cucumber, peppers, feta, kalamata olive with lemon-oregano vinaigrette
  $570

- **Masala tawa prawn**
  Grilled prawns cooked with traditional indian spices
  $900

- **Buffalo chicken wings**
  Barbecued chicken wings
  $420

- **Spring rolls**
  Crispy tangy vegetable roll accompanied with hot garlic sauce
  $420

- **Jalapeño cheese bites**
  Crisp crostini of melted cheese and jalapeño with house salad and salsa
  $420

Soups

- **Cream of chicken soup**
  Creamed chicken thick soup flavoured with herb with garlic bread
  $375

- **Lamb yakhni shorba**
  Coriander-flavoured lamb soup tempered with local spice

- **Mulligatawny**
  Local spice curried tempered lentil soup

- **Roasted tomato and basil**
  Basil-infused roasted tomato soup with garlic bread

- **Sweet corn**
  An all-time favourite sweet corn soup with vegetables
International Selection

- Fish 'n' chips
  thyme and panko crusted fillet of fish, accompanied with fries and tartar sauce
- Pan-grilled trout
  asparagus, beans, snow peas and broccoli with potato and basil shreds
- Herb-roasted chicken
  oven-roasted chicken with sauteed vegetables and jus
- Herb-crusted roasted lamb
  roasted potato, scallion and grappa sauce
- Quesadilla (veg)
  tortillas with tossed stir-fried vegetables, refried beans, and jalapenos, served with guacamole and tomato salsa
- Mushroom and asparagus risotto
- Vegetable au gratin
  grilled vegetable tian with melted buffalo mozzarella
### ASIAN CLASSICS

**Asian**

- Stir-fried green with pearl garlic sauce: 625
- Shredded chicken with black pepper sauce: 750
- Double cooked lamb with dry red chilli: 800
- Thai red curry: 750
- Fried rice with a choice of:
  - chicken
  - egg
  - vegetables
- Hakka-style noodles with a choice of:
  - chicken
  - egg
  - vegetables
Mediterranean

- Cold mezze sampler 800
  hummus, tabouleh, baba ganoush, served with pita bread
- Sheesh taouk 700
  garlic-flavoured chicken
- Kibbe 700
  fried meatballs, stuffed with ground lamb, nuts, parsley and lebanese spices
- Falafel pocket 600
  fried chickpea patty, served with tahina and harissa sauce

Tagine
- Chicken 700
- Vegetables
SANDWICHES AND BURGERS

Sandwiches and Burgers

Sandwiches – the way you want it
plain, toasted or grilled

Choice of bread:
brown or white bread

With a choice of filling:
- chicken mayo, tuna and cheese
- chicken tikka
- cucumber, tomato or mint and cheese

Non-veg club sandwich
lettuce, tomato, chicken slaw with fried egg in two layers of toasted bread

Veggie club
lettuce, tomato, cucumber, roasted peppers and cheese in two layers of toasted bread

Chicken burger
panko crumbed deep-fried chicken breast with mustard mayo

Cilantro vegetable burger
fresh cilantro marinated vegetable patties with mustard mayo
PIZZA AND PASTA

Pizza (hand tossed pizza)

Non-vegetarian 650
- Ruby Rae
  spinach, tomatoes, sausage, sprinkled with parmesan cheese, crushed red pepper
- Spanish chicken
  mushrooms, gnocci, red onion, marinated chicken, toasted garlic

Vegetarian 650
- Classic margherita
  tomato sauce, mozzarella and basil
- Pizza pepperoncino
  crimp garlic, crushed chillies, eggplant and basil
- Fresh veggie
  mushrooms, green peppers, red onions, black olives
- Pizza athena
  fresh spinach, tomato, feta cheese, kalamata olives, artichoke hearts, red onions

Pasta

spaghetti, penne or fusilli

Non-vegetarian 650
- Bolognaise
  minced lamb sauce
- Marinara
  peppers, garlic, chilli flakes, basil, tomato concasse
- Aglio olio pepperoncino (grilled chicken)
  garlic, chilli, olive oil

Vegetarian 650
- Alfredo
  asparagus and mushroom cream sauce
- Arrabbiata
  spiced chunky tomato concasse with basil
- Roasted vegetable lasagne
  layers of exotic mediterranean vegetables and cheese
- Spinach and ricotta tortellini
  homemade pasta stuffed with sauteed spinach and ricotta with herb butter
Indian Favourites

Non-vegetarian

- Tandoori trout 1050
- Haldi chilli tawa machli 675
- Malai chicken tikka 675
- Tandoori chicken 675
- Pampurmurg tikka 675
- Masala seekh kebab 830
- Shikampuri kebab 900
- Non-vegetarian kebab sampler 1100

Vegetarian

- Zafrani paneer tikka 625
- Tandoori gobi simla mirch 625
- Nadru ki tikki 625
- Vegetarian kebab sampler 950

An assortment of Indian kebabs like tandoori-baked cottage cheese, nadru ki tikki and tandoori gobi.
<table>
<thead>
<tr>
<th>Curries</th>
<th>700</th>
<th>Jain Selection</th>
<th>650</th>
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<tbody>
<tr>
<td><strong>Non-vegetarian</strong></td>
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<tr>
<td>Murg tikka lababdar</td>
<td></td>
<td>Fusilli, penne or farfalle</td>
<td>pasta with tomato basil or cream cheese or curry</td>
</tr>
<tr>
<td>boneless morsels of chicken tikka cooked in onion and tomato gravy, finished with cream and butter</td>
<td></td>
<td>Gobi mutter</td>
<td>cauliflower and green peas cooked in tangy tomato masala</td>
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<tr>
<td>Rara gosht</td>
<td></td>
<td>Paneer makhani</td>
<td>cottage cheese cubes cooked in tomato gravy</td>
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<tr>
<td>punjabi-style lamb preparation with minced lamb</td>
<td></td>
<td>Palak makai</td>
<td>sweet corn kernels tossed in an aromatic spinach gravy</td>
</tr>
<tr>
<td>Fish tawa masala</td>
<td></td>
<td>Dal tadka</td>
<td>yellow lentil tempered with ghee, green chilli and cumin</td>
</tr>
<tr>
<td>pan-fried fish cubes with tangy tawa masala</td>
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<tr>
<td>Jhinga kali mirch curry</td>
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<tr>
<td>bay prawns cooked in cashew and crushed black pepper gravy</td>
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<tr>
<td>half 590     full 830</td>
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<tr>
<td><strong>Vegetarian</strong></td>
<td>650</td>
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<tr>
<td>Paneer methi</td>
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<td></td>
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</tr>
<tr>
<td>cottage cheese with fresh fenugreek leaves</td>
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<tr>
<td>Paneer aur makai bhurjee</td>
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<tr>
<td>home-style scrambled cottage cheese and corn kernel</td>
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<tr>
<td>Aloo gobi</td>
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<td></td>
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<tr>
<td>potato and cauliflower tempered with cumin, coriander, chillies and tomatoes</td>
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<tr>
<td>Banarasi kofta</td>
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<tr>
<td>cashew nut and raisin stuffed dumplings in rich tomato gravy</td>
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<tr>
<td>Khumb masala</td>
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<tr>
<td>home-style mushroom preparation</td>
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<tr>
<td>Tadke wali dal</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>yellow lentil tempered with cumin, garlic and green chilli</td>
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<td></td>
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<tr>
<td>Dal makhani</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>over-split cooked black lentil preparation with tomato butter and cream</td>
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</tbody>
</table>

Curries will be served with a bowl of steamed rice or a portion of indian bread. Curries will be served with a bowl of steamed rice or a portion of indian bread.
Kashmir Specialities

**Non-vegetarian**

- Trout curry
  - fresh cold water fish in yellow gravy
- Kokkor kanti
  - chicken tikka pieces stir-fried with onion, tomatoes, green chillies and kashmiri spices
- Waza chicken
  - chicken cooked in gravy flavoured with choicest kashmiri spices
- Dhanialal korma
  - chicken cooked with yoghurt, saffron-flavoured gravy topped with fresh coriander
- Mutton kanti
  - marinated boneless mutton pieces cooked with onions, tomatoes and kashmiri spices
- Rista
  - pounded soft mutton dumplings in saffron kashmiri chilli curry
- Gustaba
  - pounded soft mutton dumpling cooked with yoghurt-flavoured with dry mint
- Mutton rogan josh
  - traditional mutton preparation with kashmiri spices
- Marchwangan korma
  - mutton prepared in smoked kashmiri chilli curry
- Maans kaliya
  - mustard tempered smoked lamb with turmeric and cloves

**Vegetarian**

- Paneer kanti
  - soft paneer stir-fried with onion, tomatoes, green chillies and kashmiri spices
- Tomato paneer
  - pan-fried cottage cheese in traditional tomato gravy
- Butt haak
  - local saag cooked in its own juice and tempered with garlic and whole chilli
- Mutter haddar
  - green peas and mushroom cooked in traditional mother’s recipe
- Dum aloo kashmiri
  - small fried potato simmered in spiced curry
- Chuk wangun
  - tangy eggplant preparation in kashmiri-style
- Nadru yakani
  - locally grown lotus stem cooked in yoghurt and mint curry
- Kashmiri rajma
  - kidney beans simmered in onion-tomato gravy with exotic kashmiri spices
- Kashmiri pulao

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All local delicacies will be served with a bowl of steamed rice or a portion of indian bread.
BIRYANIS, RICE AND INDIAN BREADS

Biryani
- Lamb biryani 825
- Chicken biryani 800
dum-cooked chicken and long-grain basmati rice, flavoured with saffron and mace
- Vegetable biryani 700
basmati rice dum-cooked with selected vegetables

Rice
- Steamed rice 350

Breads - From the Tandoor
- Naan plain, buttermilk, garlic, cheese or herb 130
- Roti plain or butter 130
- Paratha pudina or laccha 130
- Kulcha onion or paneer 180
- Bread basket tandoori roti, naan, pudina paratha and laccha paratha 410

All biryanis are served with salan gravy and vegetable raita.
DESSERTS

International

- Lemon panna cotta with fruit compote (eggless)
- Walnut pie with vanilla ice cream
- Brownie fudge
- Tiramisu
  traditional Italian coffee-flavoured dessert, layered with creamed mascarpone and pistachio wafers
- Chocolate mousse
- Choice of ice cream
  chocolate, vanilla, strawberry or butterscotch

Indian

- Rasmalai
cottage cheese dumplings poached in sweetened-flavoured milk
- Badami phirnee
- Gulab jamun
cottage cheese dumplings deep-fried in clarified butter and soaked in flavoured sugar syrup
- Fresh fruit platter
  the best fruits that the season can offer
- Rabri rasgulla
  succulent rasgullas cooked in decadent rabdi
KIDS’ SELECTION

- Fried chicken finger with french fries and cocktail sauce 450
- Spider’s web spaghetti with buttermilk or tomato 300
- Fried magic sticks french fried potatoes with tomato ketchup 300
- Bob the builder mini vegetable or chicken and cheese burger with french fries 300 / 450
- Barbie’s drink strawberry milkshake served with strawberry ice cream 295
- Curious George ice cream sundae 300
WELLNESS CUISINE

Soup
- Basil tomato soup 375

Mains
- Poached fish on a bed of cuscus served with sautéed greens 675
- Wok-tossed spring vegetables with tofu 650
- Whole-wheat penne with olive oil and vegetables 650

Dessert
- Seasonal cut fruit platter 400
BEVERAGES

- Milkshake
  - choice of vanilla, strawberry, chocolate or seasonal fruit
- Lassi
  - sweet, salted or plain
- Buttermilk
  - plain or masala
- Kehwa
- Coffee
  - freshly brewed coffee, cappuccino, café au lait or espresso italiano
- Cold coffee
- Tea
  - masala, darjeeling or assam
- Bournvita, horlicks or hot chocolate
- Red bull
- Perrier sparkling water 330 ml
- Ginger ale
- Tonic water
- Canned juice
  - apple, mint or lime
- Bottled water
- Himalayan
- Seasonal fresh fruit juice
- Aerated beverages