BREAKFAST COMBINATIONS

Continental Breakfast 450
- Freshly squeezed seasonal juice and fresh fruit platter
- Basket of morning bakeries
- Choice of croissant, muffins, oven fresh rolls, toasts
- Flavoured danish pastries
- Choice of freshly brewed cappuccino, espresso, decaffeinated coffee, assam, darjeeling, english breakfast or flavoured tea

Japanese Breakfast 900
- Bento box with grilled salmon, soy and sesame cured vegetables
- Miso soup with scallion and tofu
- Tamagoyaki, pickled vegetable, sticky rice
- Fresh fruits
- Jasmine or green tea

Indian Breakfast 550
- Choice of freshly squeezed seasonal juice and fresh fruit platter
- Choice of paratha or poori bhaji
- Homemade pickles and yoghurt
- Lassi or masala chai

Assamese Jolpan 500
- Roasted and ground rice
- Attened rice with jaggery and yoghurt
- Softened Assamese rice
- Pitha
- Assam tea

FARM FRESH  375
- Two Eggs Prepared to Your Liking
- Tomato salad and hash brown
- Choose any one from bacon, chicken sausages or pork sausages

Eggs Benedict
- Thyme biscuits, pork belly reminiscent of British colonial glory

No Yolk Scramble
- Egg white on brown bread, home grown cress and steamed greens

INTERNATIONAL SELECTIONS

Breakfast Meat  400
- Choice from breakfast ham, bacon, chicken sausage and pork sausage

Brussel's Waffle  350
- Crisp waffle with dulce de leche, powdered sugar and caramel butter

American Pancake Stack  350
- Fresh fruits, antioxidant berries compote and maple syrup

Brioche French Toast  350
- Citrus salad and maple syrup

Morning Pastries  350
- Fresh from the oven, served with butter, honey and preserves from meghalaya

Seasonal Fruit Platter 375
- Served with banana raisin bread and bamboo cured yoghurt

Traditional Bircher Muesli  300
- Rolled oats, orange pulp, apple, raisins, nuts, meghalaya honey and yoghurt

Choice of Cereal   300
- Cornflakes, wheat flakes, chocos, chocos, all bran, dried muesli or oatmeal with your choice of skimmed, soya or full cream milk, served hot or chilled

Vanilla Baked Yoghurt  250
- Fresh seasonal fruits and microgreens

THE PAN INDIAN FARE

Uttapam  350
- Griddled rice pancakes, served plain or masala

Steamed Idli  350
- Steamed rice and lentil cake, choice of plain or six grain

Vermicelli Upma  350
- Soft vermicelli cooked with curry leaves accompanied with coconut chutney

Dosa
- Choose any one from davangere benne dosa, mysore masala or rawa

Medu Vada  350
- Crisp fried lentil doughnuts, served with sambhar, chutney and molagapodi

Punjab De Paranthe  350
- A north indian runaway favourite with an optional filling of potato, cauliflower or paneer

Poori Bhaji  350
- Deep fried whole wheat poori, tomato and potato curry

BREAKFAST FOR OUR JUNIOR GUESTS

Champions Re-Energize  300
- Banana toffee pancake served with chocos, chocolate shake and fresh fruits

Popeye's Favourites 200
- Freshly squeezed spinach juice with orange segments
BREAKFAST COMBINATIONS

Continental Breakfast 450
freshly squeezed seasonal juice and fresh fruit platter basket
of morning bakeries
choice of croissant, muffins, oven fresh rolls, toasts
and flavored danish pastries
choose from freshly brewed cappuccino, espresso,
decaffeinated coffee, assam, darjeeling, english breakfast
or flavored tea

Japanese Breakfast 900
bento box with grilled salmon, soy and sesame cured vegetables
miso soup with scallion and tofu
tamagoyaki, pickled vegetables, sticky rice
fresh fruits
jasmine or green tea

Indian Breakfast 550
choice of freshly squeezed seasonal juice and fresh fruit platter
choice of paratha or poori bhaji
homemade pickles and yoghurt
lassi or masala chai

Assamese Jolpan 500
roasted and ground rice
softened Assamese rice
pitha
assam tea

FARM FRESH  375
Two Eggs Prepared to Your Liking
tomato salad and hash brown
choose any one from bacon, chicken sausages or pork sausages

Eggs Benedict
thyme biscuits, pork belly reminiscent of British colonial glory

No Yolk Scramble
egg white on brown bread, home grown cress and steamed greens

INTERNATIONAL SELECTIONS

Breakfast Meat  400
choice from breakfast ham, bacon, chicken sausage
and pork sausage

Brussel's Waffles  350
crisp waffles with dulce de leche, powdered sugar
and caramel butter

American Pancake Stack  350
fresh fruits, antioxidant berries compote and maple syrup

Brioche French Toast  350
citrus salad and maple syrup

Morning Pastries  350
fresh from the oven, served with butter, honey and preserves
from meghalaya

Seasonal Fruit Platter 375
served with banana raisin bread and bamboo cured yoghurt

Traditional Bircher Muesli  300
rolled oats, orange pulp, apple, raisins, nuts, meghalaya honey
and yogurt

Choice of Cereal   300
corn flakes, wheat flakes, coco pops, chocos, all bran, dried muesli
or oatmeal with your choice of skimmed, soya or full cream milk,
served hot or chilled

Vanilla Baked Yoghurt  250
fresh seasonal fruits and microgreens

THE PAN INDIAN FARE

Uttapam  350
griddled rice pancakes, served plain or masala

Steamed Idli  350
steamed rice and lentil cake, choice of plain or six grain

Vermicelli Upma  350
soft vermicelli cooked with curry leaves accompanied with
coconut chutney

Dosa                                                        350
choose any one from davangere benne dosa, mysore masala
or rava

Medu Vada  350
crisp fried lentil doughnuts, served with sambhar, chutney
and molagapodi

Punjab De Paranthe  350
a north indian runaway favourite with an optional filling of potato,
cauliflower or paneer

Poori Bhaji  350
deep fried whole wheat puris, tomato and potato curry

From the boom of the mighty Brahmaputra river basin to lofty Himalayan peaks,
from dense bamboo jungles to the rain-soaked slopes of the abode of the clouds, a myriad
jewels embellish this rich and diverse region of India’s north-east. In art and architecture,
culture, couture and cuisine, the many tribes that inhabit the lush lands of the fabled
Seven Sisters’, have treasures untold to offer. Partake of some of the finest indigenous foods
from these parts, along with an amazing assortment of international fare, at Seven. And, while you’re at it, embark on a soulful,
spellbinding sojourn of the region.
BREAKFAST COMBINATIONS

Continental Breakfast 450
- Freshly squeezed seasonal juice and fresh fruit platter
- Basket of morning bakeries
- Choice of croissant, muffin, oven fresh rolls, toasts
- Assorted danish pastries
- Choose from freshly brewed cappuccino, espresso, decaffeinated coffee, assam, darjeeling, english breakfast or flavoured tea

Japanese Breakfast 900
- Bento box with grilled salmon, soy and sesame cured vegetables
- Miso soup with scallion and tofu
- Tamagoyaki, pickled vegetable, sticky rice
- Fresh fruits
- Jasmine or green tea

Indian Breakfast 550
- Choice of freshly squeezed seasonal juice and fresh fruit platter
- Choice of paratha or poori bhaji
- Homemade pickles and yoghurt
- Lassi or masala chai

Assamese Jolpan 500
- Roasted and ground rice
- Jaggery and yoghurt
- Softened Assamese rice
- Pitha
- Assam tea

FARM FRESH  375
- Two Eggs Prepared to Your Liking
- Tomato salad and hash brown
- Choose any one from bacon, chicken sausages or pork sausages

Eggs Benedict
- Thyme biscuits, pork belly reminiscent of British colonial glory

No Yolk Scramble
- Egg white on brown bread, home grown cress and steamed greens

INTERNATIONAL SELECTIONS

Breakfast Meat  400
- Choice from breakfast ham, bacon, chicken sausage and pork sausage

Brussel’s Waffle  350
- Crisp waffle with dulce de leche, powdered sugar and caramel butter

American Pancake Stack  350
- Fresh fruits, antioxidant berries compote and maple syrup

Brioche French Toast  350
- Citrus salad and maple syrup

Morning Pastries  350
- Fresh from the oven, served with butter, honey and preserves from meghalaya

Seasonal Fruit Platter 375
- Served with banana raisin bread and bamboo cured yoghurt

Traditional Bircher Muesli  300
- Rolled oats, orange pulp, apple, raisins, nuts, meghalaya honey and yogurt

Choice of Cereal   300
- Corn flakes, wheat flakes, chocos, chocos, all bran, dried muesli or oatmeal with your choice of skimmed, soya or full cream milk, served hot or chilled

Vanilla Baked Yoghurt  250
- Fresh seasonal fruits and microgreens

The Pan Indian Fare

Uttapam  350
- Griddled rice pancakes, served plain or masala

Steamed Idli  350
- Steamed rice and lentil cake, choice of plain or six grain

Vermicelli Upma  350
- Soft vermicelli cooked with curry leaves accompanied with coconut chutney

Dosa  350
- Choose any one from davangere benne dosa, mysore masala or rawa

Medu Vada  350
- Crisp fried lentil doughnuts, served with sambhar, chutney and molagapodi

Punjab De Paranthe  350
- A north indian runaway favourite with an optional filling of potato, cauliflower or paneer

Poori Bhaji  350
- Deep fried whole wheat puos, tomato and potato curry

Except for Assam, where the major language is Assamese, and Tripura, where the major language is Bengali, the region has a predominantly tribal population that speak numerous Sino-Tibetan and Austro-Asiatic languages. Neither the third most spoken language in this region is a Sino-Tibetan language. The large and populous states of Assam, Manipur and Tripura remain predominantly Hindu, with a sizeable Muslim minority in Assam. Christianity is the major religion in the states of Nagaland, Mizoram and Meghalaya.
BREAKFAST COMBINATIONS

Continental Breakfast  
- Freshly squeezed seasonal juice and fresh fruit platter basket of morning bakeries
- Choice of croissant, muffins, oven fresh rolls, toasts and flavoured Danish pastries
- Choose from freshly brewed cappuccino, espresso, decaffeinated coffee, assam, darjeeling, English breakfast or flavoured tea

Japanese Breakfast 900
- Bento box with grilled salmon, soy and sesame cured vegetables
- Miso soup with scallion and tofu tamagoyaki, pickled vegetable, sticky rice, fresh fruit, jasmine or green tea

Indian Breakfast 550
- Choice of freshly squeezed seasonal juice and fresh fruit platter
- Choice of paratha or poori bhaji
- Homemade pickles and yoghurt
- Lassi or manula chai

Assamese Jolpan 500
- Roasted and ground rice
- Flattened rice with jaggery and yoghurt
- Softened Assamese rice
- Pitha
- Assam tea

FARM FRESH 375
- Two eggs prepared to your liking
- Tomato salad and hash brown
- Choose any one from bacon, chicken sausages or pork sausages

Eggs Benedict
- Thyme biscuits, pork belly reminiscent of British colonial glory

No Yolk Scramble
- Egg white on brown bread, home grown cress and steamed greens

INTERNATIONAL SELECTIONS

Breakfast Meat 400
- Choice from breakfast ham, bacon, chicken sausage and pork sausage

Brossel’s Waffle 350
- Crisp waffle with dulce de leche, powdered sugar and caramel butter

American Pancake Stack 350
- Fresh fruits, antioxidant berries compote and maple syrup

Brioche French Toast 350
- Citrus salad and maple syrup

Morning Pastries 350
- Fresh from the oven, served with butter, honey and preserves from meghalaya

Seasonal Fruit Platter 375
- Served with banana raisin bread and bamboo cured yoghurt

Traditional Bircher Muesli 300
- Rolled oats, orange pulp, apple, raisins, nuts, meghalaya honey and yoghurt

Choice of Cereal 300
- Cornflakes, wheat flakes, cocoa pops, chocos, all bran, dried muesli or oatmeal with your choice of skimmed, soya or full cream milk, served hot or chilled

Vanilla Baked Yoghurt 250
- Fresh seasonal fruits and microgreens
BREAKFAST COMBINATIONS

Continental Breakfast 450
- freshly squeezed seasonal juice and fresh fruit platter
- basket of morning bakeries
  - choice of croissant, muffin, oven fresh rolls, toasts
  - assorted danish pastries
- choose from freshly brewed cappuccino, espresso, decaffeinated coffee, assam, darjeeling, english breakfast or flavoured tea

Japanese Breakfast 900
- bento box with grilled salmon, soy and sesame cured vegetables
- miso soup with scallion and tofu tamagoyaki, pickled vegetable, sticky rice
- fresh fruits
- jasmine or green tea

Indian Breakfast 550
- choice of freshly squeezed seasonal juice and fresh fruit platter
- choice of paratha or poori bhaji
- homemade pickles and yoghurt
- lassi or masala chai

Assamese Jolpan 500
- roasted and ground rice
- jaggery and yoghurt
- softened Assamese rice
- pitha
- assam tea

FARM FRESH  375
- Two Eggs Prepared to Your Liking
  - tomato salad and hash brown
  - choose any one from bacon, chicken sausages or pork sausages
- Eggs Benedict
  - thyme biscuits, pork belly reminiscent of British colonial glory
- No Yolk Scramble
  - egg white on brown bread, home grown cress and steamed greens

INTERNATIONAL SELECTIONS

Breakfast Meat  400
- choice from breakfast ham, bacon, chicken sausage and pork sausage

Brussel’s Waffle  350
- crisp waffle with dulce de leche, powdered sugar and caramel butter

American Pancake Stack  350
- fresh fruits, antioxidant berries compote and maple syrup

Brioche French Toast  350
- citrus salad and maple syrup

Morning Pastries  350
- fresh from the oven, served with butter, honey and preserves from meghalaya

Seasonal Fruit Platter 375
- served with banana raisin bread and bamboo cured yoghurt

Traditional Bircher Muesli  300
- rolled oats, orange pulp, apple, raisins, nuts, meghalaya honey and yogurt

Choice of Cereal   300
- cornflakes, wheat flakes, coco pops, chocos, all bran, dried muesli or oatmeal with your choice of skimmed, soya or full cream milk, served hot or chilled

Vanilla Baked Yoghurt  250
- fresh seasonal fruits and microgreens

THE PAN INDIAN FARE

Uttapam  350
- griddled rice pancakes, served plain or masala

Steamed Idli  350
- steamed rice and lentil cake, choice of plain or six grain

Vermicelli Upma  350
- soft vermicelli cooked with curry leaves accompanied with coconut chutney

Dosa  350
- choose any one from davangere benne dosa, mysore masala or rava

Medu Vada  350
- crisp fried lentil doughnuts, served with sambar, chutney and molagapodi

Punjab De Paranthe  350
- a north indian runaway favourite with an optional filling of potato, cauliflower or paneer

Poori Bhaji  350
- deep fried whole wheat puffs, tomato and potato curry

BREAKFAST FOR OUR JUNIOR GUESTS

Champions Re-Energize  300
- banana toffee pancake served with chocos, chocolate shake and fresh fruits

Popeye’s Favourites  200
- freshly squeezed spinach juice with orange segments
BREAKFAST COMBINATIONS

Continental Breakfast 450
- Freshly squeezed seasonal juice and fresh fruit platter
- Basket of morning bakeries
- Choice of croissant, muffins, oven fresh rolls, toast
- Choice of cappuccino, espresso, decaffeinated coffee, assam, darjeeling, english breakfast or apple flavoured tea

Japanese Breakfast 900
- Bento box with grilled salmon, soy and sesame cured vegetables
- Miso soup with scallion and tofu tamagoyaki, pickled vegetables, sticky rice, fresh fruits
- Jasmine or green tea

Indian Breakfast 550
- Choice of freshly squeezed seasonal juice and fresh fruit platter
- Choice of paratha or poori bhaji
- Homemade pickles and yoghurt
- Lassi or masala chai

Assamese Jolpan 500
- Roasted and ground rice
- Attined rice with jaggery and yoghurt
- Softened Assamese rice pitha
- Assam tea

FARM FRESH 375
- Two Eggs Prepared to Your Liking
- Tomato salad and hash brown
- Choose any one from bacon, chicken sausages or pork sausages
- Eggs Benedict: thyme biscuits, pork belly reminiscent of British colonial glory
- No Yolk Scramble: egg white on brown bread, home grown cress and steamed greens

INTERNATIONAL SELECTIONS

Breakfast Meat 400
- Choice from breakfast ham, bacon, chicken sausage and pork sausage

Brussel's Waffle 350
- Crisp waffle with dulce de leche, powdered sugar and caramel butter

American Pancake Stack 350
- Fresh fruits, antioxidant berries compote and maple syrup

Brioche French Toast 350
- Citrus salad and maple syrup

Morning Pastries 350
- Fresh from the oven, served with butter, honey and preserves from meghalaya

Seasonal Fruit Platter 375
- Served with banana raisin bread and bamboo cured yoghurt

Traditional Bircher Muesli 300
- Rolled oats, orange pulp, apple, raisins, nuts, meghalaya honey and yogurt

Choice of Cereal 300
- Cornflakes, wheat flakes, coco pops, chocos, all bran, dried muesli or oatmeal with your choice of skimmed, soya or full cream milk, served hot or chilled

Vanilla Baked Yoghurt 250
- Fresh seasonal fruits and microgreens

THE PAN INDIAN FARE

Uttapam 350
- Griddled rice pancakes, served plain or masala

Steamed Idli 350
- Steamed rice and lentil cake, choice of plain or six grain

Vermicelli Upma 350
- Soft vermicelli cooked with curry leaves accompanied with coconut chutney

Dosa 350
- Choose any one from davangere benne dosa, mysore masala or rava

Medu Vada 350
- Crisp fried lentil doughnuts, served with sambhar, chutney and molagapodi

Punjab De Paranthe 350
- A north indian runaway favourite with an optional filling of potato, cauliflower or paneer

Poori Bhaji 350
- Deep fried whole wheat poori, tomato and potato curry

An incomparable who’s-who of the animal and plant kingdoms call this region, their abode. While the rare Red Panda might be found curling up coyly amongst bamboo clumps of the eastern Himalayan foothills, the One-horned Rhino, Great Indian Hornbill, Phayre’s Langur, Hoolock Gibbon and Clouded Leopard may be some of the other exquisite creatures you could sight, indigenous to these geographies.
SOUPS

- **Italian Minestrone** 250/275
  - 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

- **Shorba** 250/275
  - originating in India, a thick flavoursome soup prepared from vegetables or lamb and garnished with herbs

MAIN COURSE

- **Spaghetti Carbonara** 500
  - classic Italian pasta preparation cooked in a rich creamy sauce with bacon, egg yolk and freshly cracked black pepper

- **Goan Fish Curry** 650
  - a spicy Indian seafood gravy made with red chillies, ginger, peppercorn and vinegar, served with steamed rice

- **Bhajji** 250/275
  - deep fried whole wheat puffed, tomato and potato curry

- **Kheema Pao** 450
  - a popular delicacy from Mumbai, minced lamb simmered with spices and red chilli, served with Indian breads

- **Pan Grilled Paneer (With Indian Spices)** 400
  - a popular appetizer across country, soft cottage cheese grilled on a bed of Indian spices and served in an ensemble of vegetables

- **Dal Makhani** 350
  - known for its generous portions of cream, this treasured staple dish of the north consists of whole black lentils and kidney beans slowly cooked with herb and spices, served with a choice of steamed rice or naan

- **Vegetable Stew** 350
  - a combination of various vegetables cooked and seasoned with herbs, slow cooked in tempered coconut milk and served with steamed rice

- **Papdi Chaat & Dahi Bhalla** 350
  - presenting two of the most popular savoury snacks served originally on the streets of India and Pakistan - the delicious and complex flavours will have you asking for more

DESSERTS

- **Crème Brûlée (Sugar Free)** 325
  - literally known as 'burnt cream', it is a rich custard base topped with layers of hard caramel

- **Chocolate Mud Pie / Brownie** 325
  - absolutely sinful, with a gooey chocolate filling on top of a crumbly chocolate crust

- **Phirni (Sugar Free)** 325
  - a traditional South Asian dessert prepared from rice sweetened milk and flavoured cardamom, saffron and almonds
BREAKFAST COMBINATIONS

Continental Breakfast 450
- Freshly squeezed seasonal juice and fresh fruit platter
- Basket of morning bakeries
- Choice of croissant, muffins, oven fresh rolls, toasts
- And/or flavored danish pastries
- Choose from freshly brewed cappuccino, espresso, decaffeinated coffee, assam, darjeeling, english breakfast or flavored tea

Japanese Breakfast 900
- Bento box with grilled salmon, soy and sesame cured vegetables
- Miso soup with scallion and tofu
- Tamagoyaki, pickled vegetables
- Sticky rice
- Fresh fruits
- Jasmine or green tea

Indian Breakfast 550
- Choice of freshly squeezed seasonal juice and fresh fruit platter
- Choice of paratha or poori bhaji
- Homemade pickles and yoghurt
- Lassi or masala chai

Assamese Jolpan 500
- Roasted and ground rice
- Softened rice with jaggery and yoghurt
- Pitha
- Assam tea

FARM FRESH  375
- Two eggs prepared to your liking
- Tomato salad and hash brown
- Choose any one from bacon, chicken sausages or pork sausages

Eggs Benedict
- Thyme biscuits, pork belly reminiscent of British colonial glory

No Yolk Scramble
- Egg white on brown bread, home grown cress and steamed greens

INTERNATIONAL SELECTIONS

Breakfast Meat  400
- Choice from breakfast ham, bacon, chicken sausage and pork sausage

Brussel’s Waffles  350
- Crisp waffles with dulce de leche, powdered sugar and caramel butter

American Pancake Stack  350
- Fresh fruits, antioxidant berries compote and maple syrup

Brioche French Toast  350
- Citrus salad and maple syrup

Morning Pastries  350
- Fresh from the oven, served with butter, honey and preserves from meghalaya

Seasonal Fruit Platter 375
- Served with banana raisin bread and bamboo cured yoghurt

Traditional Bircher Muesli  300
- Rolled oats, orange pulp, apple, raisins, nuts, meghalaya honey and yogurt

Choice of Cereal   300
- Corn flakes, wheat flakes, coco pops, chocos, all bran, dried muesli or oatmeal with your choice of skimmed, soya or full cream milk, served hot or chilled

Vanilla Baked Yoghurt  250
- Fresh seasonal fruits and microgreens

THE PAN INDIAN FARE

Uttapam  350
- Griddled rice pancakes, served plain or masala

Steamed Idli  350
- Steamed rice and lentil cake, choice of plain or six grain

Vermicelli Upma  350
- Soft vermicelli cooked with curry leaves accompanied with coconut chutney

Dosa
- Choose any one from davangere benne dosa, mysore masala or rawa

Medu Vada  350
- Crisp fried lentil doughnuts, served with sambhar, chutney and molagapodi

Punjab De Paranthe  350
- A north indian runaway favourite with an optional filling of potato, cauliflower or paneer

Poori Bhaji  350
- Deep fried whole wheat pooris, tomato and potato curry

BREAKFAST FOR OUR JUNIOR GUESTS

Champions Re-Energize  300
- Banana toffee pancake served with chocolates, chocolate shake and fresh fruits

Popeye’s Favourites  200
- Freshly squeezed spinach juice with orange segments

The rich cultural tapestry that is India’s North East, is expressed most vividly in its numerous handicrafts, jewellery and textiles. Using traditional looms and tools, intricate weaves and local dyeing techniques, each tribe has distinctive patterns and colour combinations in their garments, becoming their signature cultural ‘calling card’. Cowrie shells, turquoise, coral, gold, silver, bamboo and wood take the shape of exquisite designs in jewellery, worn as headbands, waist-bands, necklaces, earrings and anklets, among other trinkets, symbolising the status of the local men and women.
SALAD DAYS

- Caesar Salad  400
  crisp lettuce with croutons, garlic dressing, bacon bits and parmesan

- The Glocal  locally sourced vegetables and greens, roasted garlic vinaigrette and choice of:
  - Chicken Khorika  400
  - Mushroom Khorika  375
    bamboo skewered mushroom or chicken
  - Buffalo Mozzarella  375
    heirloom tomatoes, parmesan melba, assorted greens

SOUPS

- Tom Yum  250/275
  spicy soup from laos with galangal, choice of vegetable or prawn

- Porcini Mushroom Cappuccino  250
  mushroom crostini

CLAY OVEN SPECIALITIES
charcoal smoked, pan grilled or deep fried kebabs

- Teen Mirchi aur Zard Ke Seekh  500
  char-grilled minced lamb kebabs, black pepper, bell pepper and chilli pepper

- Black & White  425
  chicken malai tikka, marinade of cream and squid ink

- Dahi ke Kebab  375
  deep fried yoghurt and pineapple jam galettes, sweet curd

- Paneer Sule aur Mitha Achaar  375
  clove-smoked paneer, a royal treat of rajasthan, filled with sweet pickle

Pasta

- Tortellini with Fresh Water Prawn  550
  white wine, fresh tomato and butter sauce

- Fettucine al Pesto  500
  smoked chicken and red pepper pesto sauce

- Spaghetti "soy" Dumplings AOP  450
  olive oil, chilli and garlic

- Whole Wheat Penne Pomodoro  450
  trio of tomatoes, sweet basil and balsamic

- Mac ‘n’ Cheese “Ema Dashi”  450
  our creative take on the worldwide favourite with Bhutanese influences

- My Pasta  500
  choice of sauce: alfredo, basil pesto, pomodoro, porcini mushroom butter
  choice of pasta: spaghetti, penne rigate, fettuccine, whole wheat penne

THE DURUM WHEAT

- Tortellini with Fresh Water Prawn  550
  white wine, fresh tomato and butter sauce

- Fettucine al Pesto  500
  smoked chicken and red pepper pesto sauce

- Spaghetti "soy" Dumplings AOP  450
  olive oil, chilli and garlic

- Whole Wheat Penne Pomodoro  450
  trio of tomatoes, sweet basil and balsamic

- Mac ‘n’ Cheese “Ema Dashi”  450
  our creative take on the worldwide favourite with Bhutanese influences

- My Pasta  500
  choice of sauce: alfredo, basil pesto, pomodoro, porcini mushroom butter
  choice of pasta: spaghetti, penne rigate, fettuccine, whole wheat penne
Pizza

Fish, poultry, meat  550

- Frutti Di Mare
  our no cheese pizza with seasonal seafood, garlic oil and tomato sauce

- Chicken Tikka Pizza
  rosemary, roasted peppers and virgin olive oil

- Fornarina
  homemade 'air dried' ham, parmesan flakes and micro greens

- The 'Seven' Pizza
  romo tomatoes, assamese style pork and bamboo shoots fry and edible flowers

- Classic Pepperoni
  pepperoni, roast pepper and egg

Vegetables  500

- Traditional Margherita
  heirloom tomatoes, mozzarella and sweet basil

- Quattro Formaggi
  mozzarella, parmagiano reggiano, mascarpone and kalimpong cheese

- Tandoori Vegetables
  handpicked seasonal vegetables finished in a clay oven

- A la Fiamma
  a true staple of the north east, chilli, in several forms create the italian interpretation of ‘on fire’

- Le Pizze Bianche
  white pizza, himalayan sea salt, roasted garlic and sage

SANDWICHES & BURGERS

- D.Y.O Sandwich
  toasted, plain or grilled
  choice of bread - bran foccacia, white, whole wheat or multi grain
  choice of fillings (choose any three) - chicken, bacon, ham, fried egg, cucumber, onion or cheddar

- Smoked Salmon and Avocado Sandwich
  mint labne and whole wheat bread

- Seven Club
  bacon, chicken, fried egg, lettuce, tomato and french fries

- Chicken Burger
  sousvide chicken patty and king chilli mayonnaise

- Lamb Burger
  lamb patty, toasted bun, crisp salad, french fries with an option of fried egg

- Tomato and Buffalo Mozzarella
  grilled bran focaccia and pesto

- The Vegetable Club
  three layered sandwich, russian salad and pesto grilled vegetables
With several tributaries flowing into the mighty Brahmaputra, along with other river systems, this region abounds in rich vegetation and flora that is unique to these mountain ranges. Some of the rarest wild Orchids grace the forests, while the humidity and temperate climes in the valleys allow for, arguably, the world’s finest teas to be grown on these slopes. A diverse and interdependent ecosystem helps many species of rare blooms to thrive. A myriad butterflies and insects abound, with trees so old that their interwoven roots span water bodies forming natural walk-bridges.
EUROPEAN ENTREES

- Under Pressure Lamb Shanks  750
  Mediterranean flavours, batata harra and joha rice “couscous”
- Spatchcocked Chicken  750
  From our grill, braised seasonal greens and hathikuli organic black pepper sauce
- Cartoccio of Steamed Kolkata Bekti  700
  Parchment paper baked fish, tomato, fennel, potato puree and cherrapunji orange nage
- Traditional Fish ‘n’ Chips  650
  Pickled jalpai tartar
- Filo Baked Aromatic Vegetables  550
  Vegetables from the season and chilly potato jam
- Forest Mushroom Risotto  450
  Champagne glazed north east forest mushrooms

THE INDIAN INFLUENCES

- Alleppey Chemeen Curry  950
  Fresh water prawns, raw mango, red chillies and coconut milk
- Mirchi Korma  700
  Kashmiri speciality of lamb
- Garlic Naan Rolls  425/450
  Tikka pulled paneer or chicken
- Paneer Anardana  425
  Cottage cheese in a dry concoction of pomegranate seeds and cumin
- Mattar Haidar  425
  Green peas and mushroom with fennel and ginger
- Tadka Dal Lasooni  350
  A combination of various lentils tempered with garlic and butter

THE STAPLES

- Kachhe Gosht Biryani  775
  A true edible art from the hyderabadi khansamas, inherited by our chefs
- Nawabi Subz Biryani  650
  Handpicked seasonal vegetables, grounded spice mix
- Homestyle Khichdi  275
  Crumb fried rajasthani pickled chilly, clarified butter
- Sada Chawal  200
  Steamed basmati rice
- Assorted Raita  175
  Cumin spiced yogurt with tomato, aloo and anardana

INDIAN BREADS

- Roti - tandoori or missi  100
- Naan - plain, butter or tomato & cheese  125
- Tandoori Paratha - lachha or pudina  125

FOR OUR JUNIOR GUESTS

- Say Cheese  250
  Mac and cheese with apple
- Wonders in a Puzzle  250
  Spaghetti with tomato sauce and veggies
**NORTH EASTERN SOIREE**

**Patot Diya Haanh Aru Koldil**
- 750
- stir fried duck with banana flower, steamed in a banana leaf

**Mazor Tenga**
- 700
- ours is with a little twist, bekti crusted with hurum and sour tomato gravy

**Sariyah Diya Maas**
- 700
- fresh catch of the day from the brahmaputra stewed with mustard and potato

**Khahori Logot Bash Tange**
- 650
- naga style pork with bamboo shoot

**Pork Khorika**
- 500
- barbecued pork from the heartland of assam

**Sana Thongba**
- 450
- paneer cooked with milk and green pea, a manipuri way to celebrate milk

**Sipa**
- 450
- a land so plenty as is its greens, a lightly spiced stir fry from arunachal

**Mati Dailor Lagot Khar**
- 450
- stew of black gram and banana stem alkali

**Bor & Pitika**
- 400
- a melange of potato bor and pitika, bilahi chutney

**Baahnbor Chungat Bora Chaul**
- 300
- sticky rice in a bamboo hollow

**MAINS**

**DESSERTS**

**SWEET STRINGS**

- **Liquid Gold**
  - 375
  - dark chocolate fondant encased in gold leaf, dulce de leche sauce and rock chocolates

- **Tiramisu' Croccante**
  - 375
  - crispy crust tiramisu, roselle leaves syrup

- **Frozen**
  - 375
  - house special – nalen gur, gulab jamun
  - sugar free – vanilla, chocolate

  please ask your server on the regular and seasonal flavours
In a primarily tribal and agrarian economy, the simple lives and livelihoods of people reflect their deep and abiding respect for nature. With fertile soils and a rich monsoon irrigating the land, crop harvests form the centerpiece of many a celebration, heralding the change of seasons and gratitude for earth’s bounty. Largely insulated from the maudling conquests by various rulers across the rest of India, many traditions of music, dance and indigenous art survive to this very day, as they did for centuries.
### THE LIQUID CUISINE

Shakes and a few more drinks - blended not stirred

- **Freshly Squeezed Juices** 200
  - orange, sweet lime, watermelon or pineapple
- **Superfood Drink** 175
  - superfoods - amla, raw mango and local greens, a powerful antioxidant concoction
- **Punjabi Lassi** 175
  - greek style yoghurt blended with cardamom and sugar

### SHAKES & SILK

Reminiscent of Assam’s world famous craft in texture

- **Strawberry Cheesecake** 200
  - ripe strawberries blended with cream cheese
- **Indulgence** 200
  - an indulgent blend of fresh espresso coffee, chocolate and cream

### BEVERAGES

<table>
<thead>
<tr>
<th><strong>Organic Tea</strong></th>
<th>200</th>
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<tbody>
<tr>
<td>phalap singhpo tea</td>
<td>rare smoked tea hand rolled by the singhpo community</td>
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<tr>
<td>organic hathikhuli green</td>
<td>150</td>
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<tr>
<td>organic hathikhuli orthodox</td>
<td>150</td>
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</tbody>
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- **Tropical Fresh** 250
  - yuzu, pineapple and cardamom
- **Classics** 200
  - flavours - vanilla, strawberry, chocolate, seasonal fruits
- **Coffee** 125
  - freshly brewed
  - south Indian cappuccino
  - espresso (doppio)
  - cafe latte
- **Tea** 125
  - assam ctc
  - darjeeling
  - green
  - jasmine
  - earl grey
  - english breakfast
It is our endeavor 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 he / she would assist you in ordering food items to suit you. All prices are in Indian rupees. We do not levy any service charge and all government taxes are applicable.