India is known throughout the world as a culturally rich country that has a plethora of traditions and in turn, a variety of cuisines as well. Delhi, the melting pot of cultures, is the perfect destination to devour food from different parts of India – from the bylanes of Old Delhi to the artistically curated dishes – this paradise for foodies promises a joyful culinary ride.

The essence of Delhi lies in its food and the dynamic variety that’s served throughout the city is not just loved by locals but also commended by the travellers, visiting from different corners of the world.

When we talk about the historical importance of Delhi, it’s evident to talk about the fact that it was built and demolished many times but the one thing that remains intact is its magnificence. Delhi was earlier known as Indraprastha, the capital of the Pandavas, which featured in the Mahabharata over 3000 years ago, and was once ruled by many emperors. We can witness the traces of these hierarchies in the monuments and ruins of the capital city that are still being researched and preserved by the Archaeological Department.

From emperor Sher Shah to Qub-ud-din, who occupied the city in 1193, Delhi has truly evolved and has been a witness to centuries of expansion. When the British captured Delhi in 1803, it became a commercial centre and needless to say, it didn’t have the tag of ‘Capital City’. Shortly after that, Delhi became the capital of our independent country.

About SeleQtions
Ambassador, as a brand, has consistently aimed towards providing seamless hospitality to the patrons. An ensemble of curated experiences, SeleQtions encapsulates an inimitable collection of properties with a distinct character – often in differentiated location. With a strong story beneath, either of its historic lineage, design principle or just the creative premise, these spaces make for matchless experiences for the experiential traveller. The theme, décor, service and even the cuisine is special and peculiar to its premise.

Following this vision, Ambassador Hotel has redefined the way travellers choose a sojourn and make beautiful memories worth reminiscing.
Food facts that will blow your mind

1. Ketchup was once believed to have medicinal qualities

   In the early 1800s, tomatoes were believed to have medicinal qualities. A doctor in Ohio in the 1830s claimed that tomatoes could treat diarrhea and indigestion, publishing recipes for a kind of tomato ketchup that he soon turned into a concentrated pill.

2. Many shredded cheeses and cereals contain cellulose (wood pulp).

   Cellulose, which is essentially sawdust, is often used in various shredded cheese products and cereals to prevent them from clumping.

3. Green, yellow, and red bell peppers are not actually the same vegetable.

   These vegetables are not always the same plant. Though some green peppers are unripe red peppers, green, yellow, orange, and red peppers are all unique plants with their own seeds.

4. Foods, like ranch dressing or coffee creamer, can contain titanium dioxide, which can also be found in paint, plastic, and sunscreen.

5. A typical ear of corn has an even number of rows. Ears of corn generally have an even number of rows, usually 16.

6. Scientists can turn peanut butter into diamonds.

   Scientists at the Bayerisches Geoinstitut in Germany have discovered that since peanut butter is so rich in carbon, it's possible to turn simple Skippy into diamonds. All you need is to extract the oxygen from the carbon dioxide found in the peanut spread, and then exact immense pressure on the carbon left behind.

7. White chocolate isn't actually chocolate.

   Despite its name, white chocolate doesn't actually contain any real chocolate components. According to Bon Appetit, the item is made up of a blend of sugar, milk products, vanilla, lecithin, and cocoa butter — no chocolate solids.

8. Fruit snacks and cars are coated in the same type of wax.

   Did you ever wonder how gummy candies get that glossy sheen? They're coated with carnauba wax, the same stuff that is used on cars to make them shiny.

9. Ripe cranberries will bounce like rubber balls.

   Cranberries are commonly referred to as "bounce berries" because they bounce when they're ripe. In fact, bouncing cranberries is a common ripeness test for farmers and consumers alike.

10. Potatoes can absorb and reflect Wi-Fi signals.

    Test out their wireless signal on new planes in 2012, they placed giant piles of potatoes on seats. Because of their high water content and chemical makeup, potatoes absorb and reflect radio and wireless signals just like humans do.

11. The Aztecs used chocolate as currency.

    The Aztecs may be known for their love of chocolate, but according to the International Cocoa Organization, they also used cocoa beans as currency. People under Aztec rule could use cocoa to pay their taxes.

12. Honey will never ever go bad.

    Honey in its natural state is very low in moisture and very acidic: two primary defenses against food spoilage. In a low moisture and high-acid environment like a sealed jar, bacteria Pollination Center at the Robert Mondavi Institute at University of California.

    This could explain why archaeologists have found pots of honey from thousands of years ago that still looked fresh.

13. Grapes will explode if you put them in the microwave.

    Here's a fun (and dangerous) science experiment: If you split a grape almost in half and put it in the microwave, it will create an explosive fireball of plasma and lightning. Scientists have explained that microwaves work by using microwave radiation to generate heat. If you heat up "nothing" in the microwave — or in this case a very small grape that doesn't absorb enough power — the electromagnetic waves have nothing to work on and become concentrated.

14. Eating too much nutmeg has the effect of hallucinogenic drug.

    Nutmeg may be the perfect addition to your hot beverage, but don't sprinkle on too much. Eating too much nutmeg can have the physical effects of a hallucinogenic drug, including out-of-body sensations, nausea, dizziness, and sluggish brain activity. But, according to The New York Times, it takes a lot of nutmeg — more than two tablespoons — to start feeling the spice's drug like effects, so there's no need to worry too much.

15. Chili peppers contain a chemical that tricks your mouth into "thinking" it's being burned — that's why spicy food hurts so much.

    That burning sensation you get when you eat spicy peppers is a mental reaction, not a physical one. Chili peppers contain a chemical known as capsaicin, which naturally binds to the pain receptors on our nerves.

    Your brain thinks you are ingesting something hot, so you begin sweating and your face turns red. This is your body's way of trying to cool you down, even though there is no real temperature threat, only a perceived one.
On Your Marks
Starters / Soup

Noon to midnight

- Iceberg caesar’s salad ₹ 949
  seared chicken, bacon, parmesan shavings and garlic croutons,
  with chef’s special caesar dressing

- Kurkuri idli chaat 895
  combination of mini fried idlis, chickpeas,
  cottage cheese and masala potatoes
  topped with chutney, curd and mini chutney

- 10/10 weight watcher’s salad 895
  a salad of ten natural vegetables and
  freshly cut fruits seasoned to perfection

- Bruschetta caprese 895
  plum tomatoes, basil and mozzarella

- Basket of garlic bread 550

- Cream of mushroom soup 550

- Mulligatawny 550
  a curry flavoured lentil soup

- Tuscany tomato soup 550
  pesto croutons

- Tomato dhaniya shorba 550
  traditional indian tomato soup

[Image 36x71 to 764x1258]

Buzz On, Buzz Off

By the 1840s the British Empire was
at full tilt, operating colonies on every
continent apart from Antarctica. Key
for Britain’s domination of world
trade was India, which provided
cotton, lumber, and one of the most
formidable foes the Empire had yet
faced. For all of its mercantile
successes, the British Empire was
nearly brought to its knees by the
humble, irritating mosquito.

Malaria was rampant in the tropical
colonies. Its initial onset was marked
by high fevers, chills, and vomiting. In
extreme cases it lead to seizures,
coma, and death. Left untreated the
disease resurfaced in prior victims,
incapacitating those who had battled
through a first encounter. The causal
link between malaria and insects had
been observed as far back as the
Roman occupation of Northern
Africa. Despite this, the parasitic
protozoans that the mosquitoes
carried—and that ultimately caused
the disease—were not discovered
until the turn of the 20th century.
What was known was an effective, if
gustatorially unpleasant, treatment.

Quinine, derived from the bark of the
cinchona tree native to South
America, was known to be an
effective treatment for malaria as
early as the late 16th century. The
dried and powdered bark was
shipped around the Empire to battle
malaria and maintain British presence
in the colonies. The unpalatable taste
of the bitter alkaloid was a common
complaint, and as a remedy, colonists
began mixing the substance with
water and sugar. This crude “tonic
water” took the colonies by storm. In
short order the officers in the British
military began adding this new, more
pleasant dose of malaria prevention
to their afternoon tipple. Gin, a
favorite among the military elite, was
the natural choice. And thus the gin
and tonic was born.

It may never be known who was the
first to mix anti-malarial business with
pleasure, but the gin and tonic’s
historical relevance should not be
overlooked. So next time the
summertime resurgence of
mosquitoes proves to be too much,
raise a G&T to your health. And
perhaps add a wedge of lime to ward
off that pesky scurry.

[Ed. Note: We do not endorse gin and
tonic as a sole means of mitigating
mosquito related diseases. See your
medical professional for more
details.]

Solution

PUZZLE
Across: 1. Just, 4. Secure
28. Next
5. Usherette, 6. Earnest
12. Disappear, 14. Mae
15. Capable, 16. Aie
17. Scatter, 19. Trynel
21. Haven, 22. Elect
5 Interesting Facts about Delhi Which Even the Locals Are Unaware Of

1. 20% of Delhi’s landmass is covered by forests.

And it remains one of the greenest cities in the world.

2. Entire public transport system in Delhi runs on CNG.

From the auto rickshaws to the famous DTC buses, everything runs on the eco-friendly Compressed Natural Gas.

3. 5 of the original 14 gates of the walled city of Delhi are still standing.

Namely, the Ajmeri Gate - facing Ajmer in Rajasthan, Lahori Gate - facing Lahore in Pakistan, Kashmiri Gate - pointing North to Kashmir, Delhi Gate - pathway to earlier cities in the state and Turkman Gate - named after religious saint Hazrat Shah Turkman.

4. It’s the second most populated city in the world after Tokyo.

Delhi is the second most populous city with 25 million inhabitants! Census, in 2015, recorded 18.2 million people living in the city.

5. Delhi’s Khari Baoli market is Asia’s largest wholesale spice market.

This is a must visit place for anyone who loves spicy food.

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Gluten free and Lactose free selection

**Breakfast Selection**

- Dosa plain or masala: rice and lentil pancake served with sambar, tomato and coconut chutney: ₹ 799
- Uttapam plain, masala, onion or tomato: a thick rice and lentil pancake served with sambar and chutney: ₹ 799
- Idli: steamed rice and lentil cake, served with sambar and chutney: ₹ 650

**Lunch and dinner**

- 10/10 Weight Watcher’s salad: a salad of lentil national vegetables and freshly cut fruits seasoned to perfection: ₹ 895
- Pan grilled sole: filled with peppered rice and served with buttered greens: ₹ 1349
- Risotto e pomodoro: tomatoes and spring vegetables cooked with arborio rice: ₹ 1149
- Dal tadka: yellow dal cooked dhheba style served with steamed rice: ₹ 995

Cut fresh fruits: ₹ 550
Around The World

Yellow Brick Road favourites

- Flame grilled prawns
  country style baked potato and buttered greens  ₹ 2199

- Pan grilled river sole
  filled with peppercorn rice and served with buttered greens  ₹ 1399

- YBR mixed grill
  chicken breast, sausages, pork chop and bacon rashers served with fried egg and french fries  ₹ 1399

- YBR chicken
  red wine marinated spicy grilled chicken served with sautéed vegetables and jacket potato  ₹ 1399

- Crumbed fried chicken cutlet
  served with potatoes wedges and sauté vegetable  ₹ 1399

- Cheese delight
  grilled cottage cheese steaks filled with pesto and tomatoes served with buttered vegetables and rice  ₹ 1149

- Vegetable railway cutlets
  served with french fries and tangy tomato sauce  ₹ 1149

Simply thai

- Pattaya prawn curry
  prawns cooked in chefs style thai red curry  ₹ 2199

- Bangkok chicken curry
  sliced chicken cooked in chefs style thai red curry  ₹ 1399

- Thai green curry
  garden fresh vegetables cooked in chefs style thai green curry  ₹ 1149

Italian fare

- Spaghetti carbonara
  bacon, egg, cream and parmesan  ₹ 1200

- Spaghetti bolognese
  Spaghetti tossed with meat sauce and finished with grated parmesan cheese  ₹ 1200

- Fusilli pollo e funghi
  pasta spirals tossed in a cream sauce with mushroom and pan-roast chicken  ₹ 1200

- Spaghetti al pesto
  tossed with basil pesto and string beans  ₹ 1149

- Penne arrabiata
  fresh tomato sauce with garlic, basil and hand pounded peppers  ₹ 1149

- Whole wheat spaghetti
  tossed with extra virgin olive oil, garlic and sautéed green vegetables  ₹ 1149

- Risotto e pomodoro
  tomatoes and spring vegetables cooked with arborio rice  ₹ 1149

* Indicates vegetarian dishes
* Indicates non-vegetarian dishes
Local Selections

- **Ambassador tandoori chicken**
  tandoori chicken tikka tossed in butter, garlic and chilies
  ₹1349

- **Keema matar with tawa paratha**
  minced lamb with green peas served with crisp home style tawa paratha
  ₹1349

- **Keema pao**
  minced lamb with green peas served with pao bread
  ₹1349

- **Meat chawal**
  dhaba style mutton curry with rice
  ₹1349

- **Sharma ji bread omlette**
  ₹750

- **Chicken kathi roll**
  skewer roasted chicken wrapped in paratha bread, sliced onions, mint sauce
  ₹1249

- **Mutton seekh roll**
  lamb seekh kebab wrapped in indian bread
  ₹1249

- **Rajma chawal**
  red kidney beans curry with steamed rice, a delhi favorite
  ₹1149

- **Pao bhaji**
  a mumbai favorite-melange of potatoes, onions and tomatoes served with pao bread
  ₹1149

- **Paneer kathi roll**
  soft cottage cheese in a spicy mixture of onions and tomatoes rolled in soft paratha bread
  ₹1149
**Indian Selection**

**Tæñtodoari**
1200 hours till 2345 hours

- **Machali tikka**
  fish tikka infused with freshly crushed mustard grains
  ₹ 1249

- **Meat ki seekh**
  scented mutton mince seekh flavoured with hand pounded Indian spices
  ₹ 1249

- **Murg tikka**
  succulent morsels of chicken with roasted garlic, yoghurt and red chillies
  ₹ 1249

- **Murg malai tikka**
  chicken marinated and cooked and covered in yoghurt, cheese, coriander and chilli
  ₹ 1249

- **Non-vegetarian kebab platter**
  assortment of murg tikka, seekh kebab and fish tikka achari
  ₹ 1800

- **Tandoori malai broccoli**
  ₹ 1149

- **Tandoori paneer tikka**
  cottage cheese cubes flavoured with cardamom, chillies and mint chutney
  ₹ 1149

- **Palak ke shami kebab**
  grilled spinach shami kebab stuffed with cheese, ginger, chilli and raisins
  ₹ 1149

- **Vegetarian kebab platter**
  assortment of paneer tikka, palak ke shami and tandoori broccoli
  ₹ 1400

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**Curries & more**

- **Home style mutton**
  tender lamb curry in a flavourful onion tomato gravy
  ₹ 1349

- **Rahra gosht**
  unique combination of lamb and pieces cooked in north frontier style
  ₹ 1349

- **Butter chicken ludhiana**
  chicken tikka cooked in rich tomato gravy
  ₹ 1349

- **Chote miyan biryani**
  boneless lamb biryani served with mint raita
  ₹ 1349

- **Kadhai Vegetable Jhalfrezi**
  melange of vegetables tossed with lemon
  ₹ 1149

- **Paneer tikka palak**
  creamed spinach and cubes of cheese cooked with a special blend of spices
  ₹ 1149

- **Paneer punjabi bagh**
  fresh cottage cheese in buttered tomato gravy, reminiscent of delhi
  ₹ 1149

- **Palak corn ki bhurjee**
  shredded spinach and corn, seasoned with chefs special masala
  ₹ 1149

- **Kurkuri bhindi**
  crispy fried ladies finger with spicy pungent flavours
  ₹ 1149

- **Vegetable biryani**
  a delicate combination of assorted vegetables and basmati rice
  ₹ 1149

- **Dal makhani**
  black lentils simmered overnight on a slow fire and finished with cream
  ₹ 1149

- **Dal tadka**
  yellow dal cooked draba style
  ₹ 995

- **Indian breads**
  ₹ 299

- **Steamed rice**
  ₹ 299

- **Yoghurt or raita**
  ₹ 299

Indian curry dishes are served with choice of Indian breads or steamed rice.

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*Indicates vegetarian dishes
Indicates non-vegetarian dishes

Cost, taxes as applicable
No levy no service charge
The curry story from down south

1200 hours till 2000 hours

- Chicken chettinad
  chicken curry with the unique regional flavour of mustard and black pepper
  ₹ 1399

- Home style south Indian fish curry
  ₹ 1399

- Bisi bele huliyana
  rice and dal cooked together with vegetables and tamarind in the classic Karnataka style
  ₹ 700

quick gun murugan

- Curd rice
  ₹ 650

- Choice of dosa
  plain, masala or mysore masala
  ₹ 799

- Uttapam
  plain, onion or masala
  ₹ 799

- Idli
  steamed rice and lentil cake
  ₹ 650

Sambhar and fresh coconut chutney.

Once upon a time on the Chilly Night of 23rd December we had a brilliant restaurant manager whom we used to lovingly call Bully, since he was so huge and imposing in one of the best coffee shops of busy days. Bully was feeling very hungry and it was 3 a.m. in the morning and the chef said "sorry buddy all stuff is over!" now Bully had to eat something and had to eat something really fast so he decides to go in one of those huge refrigerators that we in a hotel call Walkins... poor Bully, all that he could find in the fridge is fresh fruits and some vegetables!!! He looks here and there and suddenly in one corner of the Walkin he finds a chocolate truffle pastry block. It's cold in the Walkin and he can't take the whole cake with him so he hurriedly cuts the cake, puts it onto his plate and walks out of the Walkin. Poor Bully still can't have the cake coz it's so cold... he has a funny idea in his mind, he decides to heat it in the microwave oven and so he tells chef to heat it, and they heat it and when it comes out it's nice and hot and chocolate sauce oozing out, Bully just can't wait for it to go in his mouth!! But suddenly he has an idea...why not add a scoop of creamy vanilla ice cream in this!! They add a scoop of ice cream in the center of the cake and it looks just like an "EYE" Bully then thinks that if he has liked the dessert so much than the public would just love it!!! And so he speaks to his food and beverage manager and they also love the new dessert and decide to have it on the menu. What should they name the dessert? Now since Bully has discovered it the management decide we will name it after him and since it had an EYE SHAPE they name it the BULL'S EYE and hence Bully's eye was born and is still so popular amongst the people of Delhi.
ANNUAL HOROSCOPES

Aries Sun or Ascendant
This can be an especially eventful year for you in general. Expect a lot of change and new opportunities. Many of the events this year may feel unplanned and may come as a surprise. There is a significant chance of new relationships forming, whether with people you already know or new acquaintances. Be open to new experiences and be willing to take risks. This is a year of growth and learning, and you will find yourself in situations that challenge your mind and expand your horizons.

Aquarius Sun or Ascendant
Planets Uranus and Neptune have been in your solar first house and have been causing quite an upheaval. Whether or not you have much control over this, you will need to find ways to adapt and be flexible. Unexpected changes may arise, and you should be ready to respond. Your creative and visionary qualities will be strong this year, and you may find yourself drawn to new and unusual projects.

Capricorn Sun or Ascendant
Prepare yourself for a year of mixed blessings, especially in the area of finances and career. The usual hard working goal-keeper is likely to come into play, and you will need to work hard to achieve your goals. However, there are some opportunities for growth and development, and you should be prepared to take advantage of them.

Cancer Sun or Ascendant
Things are going to be a bit more challenging this year, and you may need to be more patient and adaptable. However, there are also opportunities for personal growth and development, and you should be open to new experiences and new relationships.

Sagittarius Sun or Ascendant
The playful spirits of the zodiac are about to settle down, regardless of whether they are prepared to or not. Starting in April of 2019, planet Saturn began a two and a half year opposition to your sun sign and make no mistake, this is a life changing cycle. Many of you who are already archers have already felt Saturn’s iron hand and have a good idea of what I am talking about. This is a time of awareness, of taking responsibility, of making major decisions that will alter your life forever. There will be those of you who resist, those who fight, but overall, the shift is in motion. Nevertheless, avoid looking at this cycle as being unfavorable. Indeed, it is challenging. But then again who loves a challenge more than a Sagittarian?

Taurus Sun or Ascendant
The bull has said its class and is now back on track. Most things have come full circle, and you are certainly the wiser for it. It is time to return to your own planetary transition and quietly move forward in your life. Yes, you have recently shifted away from a cycle that had brought more than its share of ending and changes. Still, with it all said and done, it is yesterday’s news. The cycle now is clear and new, and it is time to get back in balance and more eagerly and optimistically ahead.

Virgo Sun or Ascendant
The smoke wheel gets the grease. It would be to your advantage to remember this phrase throughout this year, my Virgo friend. Attend to matters in order of their importance, however, do not take on the whole load solo. When you are in need of help, ask for it. The cycle you are currently in is one of power. Still, in order to reach your potential, you will need the assistance and guidance of others.

Scorpio Sun or Ascendant
You may be blessed with abundant energy throughout this entire year. Being side tracked for the past few years. You are once again focused and back in the thick of things. You have specific tasks at hand and move forward steadily and progressively, leaving behind the various soul wrenching experiences and in your life, still, keep every turn. Your mind is sharp and unembarrassed. Physically and mentally you should be feeling much better. Planet Sun in Scorpio means making an opposition to your Sun sign. However, while he was visiting you, he taught you a lifetime of valuable lessons, and while they often seemed harsh, they have helped you grow, mentally, emotionally and spiritually. Take a trip down memory lane and recall where you were a few years ago and recognize how far you have come. All areas of your life should now improve. Your goals are within reach as the stars are now at your command. You have paid the price and now it is time to be rewar ded.

Leo Sun or Ascendant
Clear the cluttered path by putting things in the proper perspective. Rebuild you energy, acquire new and healthier habits and you should have no problem finding the road that leads straight to prosperity. The road has hardened for the warmhearted lion who by now is aware of the tricks of the trade will get things done. Now let us take a step further. Break the ice, introduce yourself to new things and new groups of people. Investigate ideas for a second source of income. You now possess the innovation and energy to make things happen. For too long you have encountered one obstacle after another, that is yesterday’s news and it is certainly not the case this year. You are now in control of your own destiny. Share them how I’ve done.

Gemini Sun or Ascendant
Hold on tight and fasten your seat belts, you are in a cycle of major changes. In the year past you tasted to get a sense of what I am talking about. You felt the winds tighten and began to experience increased responsibility. There are decisions that will have to be made and no more procrastinating. Are you backed into a corner??? Hope not. One thing you can promise is if you do not face things head on... that corner will start to look pretty good. The reality is that planet Saturn, which represents the tastermaster and karmic lessons, is sitting in your solar first house and in is very good company with your sun sign. Sounds heavy, huh? It still Sounds bad you say??? Not necessarily... it’s Whatever you make of it.

Libra Sun or Ascendant
You seem to be right on target and have bounced back remarkably well. Remember just a few years ago when your life was full of upheaval and chaos? Well things have settled down. For the most part anyway. I don’t know if Libra will ever be completely on even keel, after all you are ruled by the scales and keeping them balanced is not a easy task. Being an enthusiastic, multi-talented individual you are fortunate to enjoy the gifts of both intellect and creativity. Still, keep in mind it is not a trade off of one versus the other, rather it is finding a middle ground where you can strike some balance of symmetry and unity. This year brings with it the opportunity to create in every sense of the word, however you must maintain that balance in order for you to do your very best work.

Pisces Sun or Ascendant
This new chapter of your life begins with heavy emphasis on your solal 12th house. Many things are now coming to a head. What you have for so long put off until tomorrow can be put off no longer. Tomorrow has arrived. In accordance with what life stage you happen to be in, this will mean a variety of different things. Some of you have come full term with a difficult relationship, others ample to change directions with your job and there are those of you who have unresolved conflicts concerning a medley of different life changing decisions. Still, for the fishes, the time and opportunity has come to get to the core of these matters and finally tie up any and all loose ends. You will likely be increasingly more aware of the time it is to attend to your needs. Make the decision not too be intimidated.
Burgers, Sandwiches and More

Ambassador club sandwich
three tiers of white or whole wheat bread
$1149
- Non-vegetarian
  chicken salad, ham, fried eggs, tomato
- Vegetarian
  cheese, lettuce, tomato, cucumber and coleslaw
- BLT
  bacon, lettuce and tomato on toasted bread
- YBR delight
  grilled sandwich with chicken tikka onions and mint chutney
- Masala omelette sandwich
- American chicken burger
  topped with fried egg
- Very veggie burger
  topped with melted cheese and house salad
- Country sandwich
  grilled zucchini, button mushrooms, onions and cheddar
  on toasted wheat bread
- Jalapeno and cheddar cheese melt
  a mouth watering combination of jalapeno and Cheddar on garlic bread
  $895

All sandwiches and burgers are served with french fries.

Pizzas

- Mafia bite
  chicken salami, chicken ham, capriccios, tomatoes, sliced onions and mozzarella
  $995
- Pizza passionata
  chicken tikka pizza with green chilies, olives, tomatoes and mozzarella
  $995
- Italian temptation
  topped mushrooms and garlic jalapeno peppers olives, gherkins
  and mozzarella cheese
  $895
- Margherita
  tomatoes, mozzarella, basil & oregano with tomato sauce
  $895

Gst taxes as applicable. No levy no service charge.

Tastes on a Plane

Consumption of tomato juice is unusually popular on commercial airline flights. For example, German airline Lufthansa estimates they serve about 53,000 gallons (about 200,000 liters) of the stuff a year, which is not too far off from the 59,000 gallons (223,000 liters) of beer they serve annually on their airplanes. Its popularity has something to do with the history of drink service on airplanes. When commercial flights began, alcohol was complimentary and therefore hugely popular. Because of the expense, airlines eventually began charging for booze, but the mixers remained available free of charge.

However, that’s not the whole story. Studies in chambers that mimic airplane cabins in flight indicate there’s a scientific reason for tomato juice’s airborne popularity. The modern airplane cabin’s combination of low pressure, loud engine noise, and desert-like humidity has an impact on a human’s sense of taste. These factors dull humans’ sensitivity to sweet and salty flavors by about 30%, but do not impact the umami flavors that are important to the taste of tomato juice. As a result, people consistently rate tomato juice as tasting better in conditions observed in an airplane than in conditions normally seen on the ground. These studies also found that sour, bitter, and spicy flavors are mostly unaffected.

The same effects that enhance the flavor of tomato juice seem to be partially to blame for airline food’s infamous lack of appeal. In an effort to circumvent the phenomenon, some airlines conduct taste tests in simulated airplane cabins.
Breakfast Selection
All Day Breakfast

Buffet breakfast
07:00 hours to 10:30 hours
Continenental buffet breakfast
choice of fruits, juices, morning
bakedries and cereals from the buffet

Breakfast a la carte

- Cut fresh fruits ₹ 550
- Your choice of cereals ₹ 595
  cornflakes, wheat flakes, choco
  flakes, all bran or dry muesli
  served with hot or cold milk
- Belgian waffles ₹ 750
  melted butter, honey
  or maple syrup
- Pancakes ₹ 750
  idli
  steamed rice and lentil cake, served
  with sambar and chutney
- Poori bhaji ₹ 799
  spicy spiced potato curry, served
  with fried puffed Indian bread
- Punjabi Paratha ₹ 799
  wheat bread, griddled and
  filled with a choice of potato,
califlower or cottage cheese,
served with pickle and yoghurt

Approximate Labour Cost: ₹ 150

Desserts and Beverages

Sweet nothings Drink and D(e)rive

- Bull’s eye ₹ 799
  two scoops of ice cream
- Hot chocolate fudge ₹ 695
  heads of vanilla ice cream topped
  with hot fudge and nuts
- Gulab jamun with ice cream ₹ 650
- Kulfi falooda ₹ 650
  traditional Indian ice cream
- Choice of ice cream ₹ 450
- Cut fresh fruits ₹ 550
- Choice of tea ₹ 350
- Choice of coffee ₹ 350

- Horlicks / Hot Chocolate / ₹ 350
  Bournvita
- Shake of your choice ₹ 350
- Cold coffee ₹ 350
  with or without ice cream
- Ice tea ₹ 350
- Choice of seasonal fresh ₹ 350
  fruit juices
- Lassi or chaas ₹ 350
- Tender coconut water ₹ 350
- Fresh lime soda/water ₹ 299
  & services
- Aerated water & services ₹ 299

Govt. taxes as applicable
We levy no service charge.