As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult

requires 2000 kcals of energy per day. However, the actual calories needed may vary per person

Vegetarian, non-vegetarian, spice level

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 associate before you order your meal and they would assist in ordering food items to suit you.

All prices are in Indian rupees and exclusive of any applicable taxes
SOUP

- **SEAFOOD CURRY POT**
  - 450 kcal | 180 gm
  - Creamy curry flavoured, seafood soup

- **CREAM OF CHICKEN & MUSHROOM SOUP**
  - 425 kcal | 180 gm
  - Chicken stock, mushroom, cream

- **CREAM OF ARTICHOKE AND CORN SOUP**
  - 425 kcal | 180 gm
  - Artichoke, corn puree, cream

- **EXOTIC VEGETABLE BROTH WITH PARMESAN**
  - 400 kcal | 180 gm
  - Exotic vegetable, shaved parmesan

SALAD

- **SMOKE SALMON AND EGG SALAD**
  - 595 kcal | 180 gm
  - Salmon, soft scramble and hollandaise

- **GRILLED CHICKEN AND CARROT WITH SPICY MEXICAN SALSA**
  - 560 kcal | 180 gm

- **GARDEN FRESH GREEN WITH OLIVE FETA SALAD & ROASTED GARLIC BITS**
  - 495 kcal | 180 gm

- **APPLE CELERY WITH CRUNCHY LETTUCE AND HONEY MUSTARD DRESSING**
  - 495 kcal | 180 gm
<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Serving Size</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHILLI CHEESE TANDOORI JHINGA</td>
<td>1500</td>
<td>300 gm</td>
<td>Almond paste, hand curd, spice, drumstick</td>
</tr>
<tr>
<td>AJWAINI MACCHI TIKKA</td>
<td>850</td>
<td>300 gm</td>
<td></td>
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<tr>
<td>TANDOORI POMFERT</td>
<td>1300</td>
<td>280 gm</td>
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<tr>
<td>LUCKNOWI MURGH TANGDI</td>
<td>750</td>
<td>280 gm</td>
<td>Almond paste, hand curd, spice, drumstick</td>
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<tr>
<td>LAL MIRCHI MURGH KEBAB</td>
<td>725</td>
<td>280 gm</td>
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<tr>
<td>CHICKEN SHAAMI KEBAB</td>
<td>725</td>
<td>280 gm</td>
<td></td>
</tr>
<tr>
<td>MUTTON SEEKH KEBAB</td>
<td>925</td>
<td>280 gm</td>
<td></td>
</tr>
<tr>
<td>GALOUTI KEBAB</td>
<td>925</td>
<td>280 gm</td>
<td></td>
</tr>
</tbody>
</table>
AWADHI PANEER TIKKA 675 413.40 kcal | 280 gm | Yellow chilly, fennel, spices

ACHARI TANDOORI ALOO 625 372.65 kcal | 280 gm

KAJU MAKHAI MALAI TIKKI 625 442.88 kcal | 280 gm | American corn, cashew nuts, cheese

VEGETABLE GILAFI KEBAB 625 188.76 kcal | 280 gm | Exotic vegetable, seek kebab
FROM THE GRILL

- **GRILLED LOBSTER WITH MUSTARD CREAMY SAUCE**
  - 2120 kcal
  - 532.06 kcal
  - 300gm

- **GRILLED PRAWN WITH ORANGE AND PARSLEY BUTTER SAUCE**
  - 1285 kcal
  - 396.76 kcal
  - 300gm

- **GRILLED JUMBO PRAWN WITH WHITE WINE SAUCE**
  - 1475 kcal
  - 503.51 kcal
  - 300gm

- **BEER & THYME INFUSED CHICKEN WITH HOMEMADE BBQ SAUCE**
  - 850 kcal
  - 395.69 kcal
  - 300gm

- **PAN SEAR NORWEGIAN SALMON WITH SAFFRON DILL CREAM SAUCE**
  - 1800 kcal
  - 519.29 kcal
  - 300gm

- **MOROCCAN SPICE NEW ZEALAND LAMB CHOP WITH ROSEMARY SAUCE**
  - 1885 kcal
  - 627.62 kcal
  - 300gm

- **GRILL TENDERLOIN STEAK WITH GARLIC RED WINE SAUCE**
  - 875 kcal
  - 578.53 kcal
  - 300gm
- CAJUN SPICE COTTAGE CHEESE AND JALAPENO CIGAR WITH SPICY TOMATO COULIS 865
  434.90 kcal | 300gm |

- PESTO GRILLED MIX ROOT AND MEDITERRANEAN VEGETABLE WITH HERB BUTTER AND TOMATO CONFIT 865
  403.03 kcal | 300gm |

- PAN GRILLED COTTAGE CHEESE STEAK WITH HARISSA SAUCE 865
  421.26 kcal | 300gm |

- GARLIC MASH POTATO / PLAIN MASH POTATO 300
  278.31 kcal | 200gm |

- BOILED VEGETABLES 300
  65 kcal | 200gm |

- SAUTEED VEGETABLE WITH GARLIC BUTTER 300
  130 kcal | 200gm |
RISOTTO AND PASTA

RISOTTO LEEK AND SAFFRON WITH PRAWNS
612.37 kcal | 300gm|

RISOTTO WITH BBQ CHICKEN SUPREME
781.46 kcal | 300gm|

RISOTTO COOKED WITH WILLED MUSHROOM GARLIC CREAM AND PARMESAN SAVES
611.16 kcal | 300gm|

RISOTTO WITH BROCCOLI AND SUNDRIED TOMATO AND OLIVES
631.46 kcal | 300gm|

PENNE WITH PRAWN VODKA AND CREAMY LIME AND BASIL
649.32 kcal | 300gm|

TAGLIATELLE WITH BOLOGNESE SAUCE
526.65 kcal | 300gm|

FUSILLI PASTA TOMATO SICILIAN
632.15 kcal | 300gm| Eggplant, bell pepper, plum tomato, basil, black olives

SPAGHETTI AGLIO – E - OLIO
612.15 kcal | 300gm|
CURRY

- JHINGA MASALA 1300 kcal | 280 gm
  - Crab

- MURGH TIKKA LABABDAR 775 kcal | 280 gm
  - Chicken

- MUTTON ROGAN JOSH 900 kcal | 280 gm
  - Mutton

- PANEER METHI MAKHANI 700 kcal | 280 gm
  - Paneer

- KADAI VEGETABLES 650 kcal | 280 gm
  - Vegetables

- ALOO GOBI ADARAKI 625 kcal | 280 gm
  - Potato

- DAL MAKHANI 625 kcal | 280 gm
  - Dal

- YELLOW DAL TADKA 550 kcal | 280 gm
  - Lentil
# INDIAN BREADS

<table>
<thead>
<tr>
<th>Bread</th>
<th>Calorie Content</th>
<th>Serving Size</th>
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<tbody>
<tr>
<td>NAAN</td>
<td>386.48 kcal</td>
<td>120 gm</td>
</tr>
<tr>
<td>BUTTER NAAN</td>
<td>383.33 kcal</td>
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</tr>
<tr>
<td>GARLIC NAAN</td>
<td>444.52 kcal</td>
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</tr>
<tr>
<td>ROTI</td>
<td>371.36 kcal</td>
<td>100 gm</td>
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<tr>
<td>PUDINA PARATHA</td>
<td>410.86 kcal</td>
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</tr>
<tr>
<td>RUMALI ROTI</td>
<td>294.70 kcal</td>
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<tr>
<td>MASALA KULCHA</td>
<td>431.49 kcal</td>
<td>120 gm</td>
</tr>
</tbody>
</table>
### RICE

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHICKEN DUM BIRYANI</strong></td>
<td>800 kcal</td>
<td>691.29 kcal</td>
</tr>
<tr>
<td><strong>MUGHLAI MUTTON BIRYANI</strong></td>
<td>935 kcal</td>
<td>716.12 kcal</td>
</tr>
<tr>
<td><strong>HYDERABADI SUBZI BIRYANI</strong></td>
<td>675 kcal</td>
<td>757.48 kcal</td>
</tr>
<tr>
<td><strong>STEAMED BASMATI RICE</strong></td>
<td>385 kcal</td>
<td>484 kcal</td>
</tr>
</tbody>
</table>
DESSERTS

- **SHAHI TUKDA**
  - 496 kcal | 200 gm

- **FIG HALWA**
  - 461 kcal | 200 gm

- **MISSISSIPPI MUD PIE**
  - 672.91 kcal | 200 gm

- **CREME CARAMEL**
  - 196.81 kcal | 200 gm