vegetarian non-vegetarian

Please inform our associates if you are allergic to any ingredients.

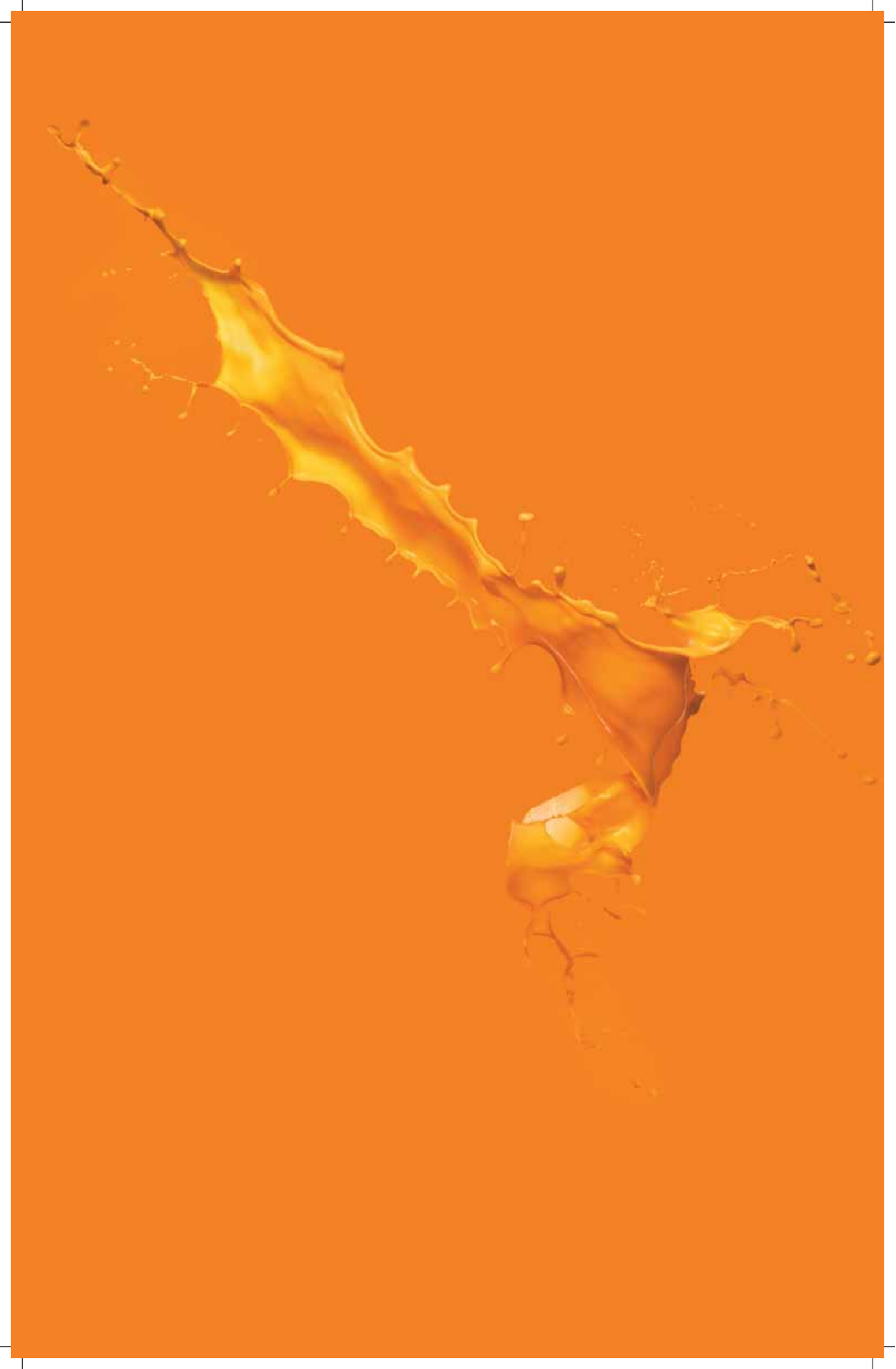
Some food preparations may contain monosodium glutamate. Please inform our associates in case you would like your food prepared without it.

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

Welcome to the freshest dining experience in town; Palette is all about fresh ingredients, fresh flavours, fresh presentations, fresh surprises, and most vitally, a fresh new way of doing things.

We believe that restaurants shouldn't be restrictive in terms of offerings or timings. So we let you decide when you are hungry. And what you are hungering for. Think of it as your kind of feast on your kind of terms. It's the feast we can do. Our chefs are also adept at delighting and surprising your palate with traditional favourites and inspired variations; and are happy to cater to individual preferences and quirks, if you have any.

We also don't subscribe to the view that a drop in calories invariably leads to a dip in taste. We simply use healthier cooking techniques like grilling and braising in olive oil to retain the flavour, but not the lard. It's time to let your taste buds experience a more vibrant state of being. It's time for Palette.



# soups and salads

Soups 250

- Heirloom squash with crunchy chestnut
- Cantonese vegetable and dim sum soup
- Hot and sour chicken soup
- Roasted tomato and chicken broth

## Salads 400

- Spiced chicken and figs with an Italian dressing
- Rucola leaves and citrus fruits with aged parmesan
- Chilled melon with goat cheese and frisee lettuce, in a ginger and orange dressing
- Young spinach and mushrooms with fontina crumbles, in a balsamic reduction
- Thai raw papaya salad

# appetisers and breads galore

## Appetisers 545

- Chicken kasargod
- Grilled chicken satey
- Spiced chicken wings
- Sliced fish chilli scallion
- Tempura fried prawns
- Banhcuon - Vietnamese steamed prawn rolls
- Lamb gilawat - grilled, smoked lamb mince patty
- Lemon basil tofu
- Crispy corn kernels
- Vienna garlic and cheese roll
- Mushroom baby corn pepper chilli
- Kutty idly – mini spiced tossed idly
- Vegetable spring roll with sweet chili sauce
- Bruschetta- ciabatta with chilled marinated tomato

## Breads galore 565

- Croque monsieur
  originated in french café, gratinated bread ham and cheese
- Bagel with smoked salmon, philadelphia cream and lettuce
- Turkey caprese sandwich
  cornmeal bread, turkey salami, tomato and cheese
- Grilled panini with bocconcini crumbles
  vegetables or roasted tenderloin
- Bombay sandwich
  hot pocket of wholesome goodness, the lifeline of mumbai
- Vada , makai pav
  corn bread filled with spiced potato patty

# tiffin in a jiffy and stir fries

## Tiffin in a jiffy 565

- **Masala dosa**
  rice crêpes with tempered potato
- **Pesarattu**
  moong bean crêpes, ginger flavoured
- **Appam with vegetable stew**
  bowl shaped rice pancakes
- **Punjabi chole batura**
  chickpeas and deep fried leavened bread
- **Bise bellebath/ Khichdi**
  a wholesome meal, rice and lentil cooked together
- **Pho**
  vietnamese steaming hot chicken stew with rice noodle

## Stir fry combo 635

(With choice of rice or noodles)

- Chicken with three pepper oyster sauce
- Shredded lamb sesame honey chilli
- Quick fish and prawn stirred
- Stir fried vegetables and tofu
- Leafy vegetables and mushroom gulian sauce.

european

## Meats and seafood 775

- Grilled fish, pumpkin mash, scallion relish
- Breaded pan fried lady fish with creole potato chips
- Pot roast brisket with jus molasses and fondant potatoes
- Tenderloin steak, grilled mushrooms and butter mashed potatoes
- Grilled stuffed fillet of chicken with seared seasonal vegetables
- Chargrilled lamb rack, wilted greens and pineapple spearmint compote

## Farinaceous 635

Pasta - penne, spaghetti or fettuccine

- carbonara/vodka prawns
- pesto basilico/aglio olio e peperoncino/arrabiata

- Gnocchi blue cheese
- Mushroom risotto with a dollop of philadelphia cheese
- Prawns risotto, vodka and creamed tomatoes

## Pizza 635

- Fiamma
  onions, chilli flakes and mozzarella
- Margarita
  mozzarella, basil and tomatoes
- Americana
  pepperoni and onions
- Pollo pepperoni
  spicy chicken sausages and olives

oriental

## Main course 745

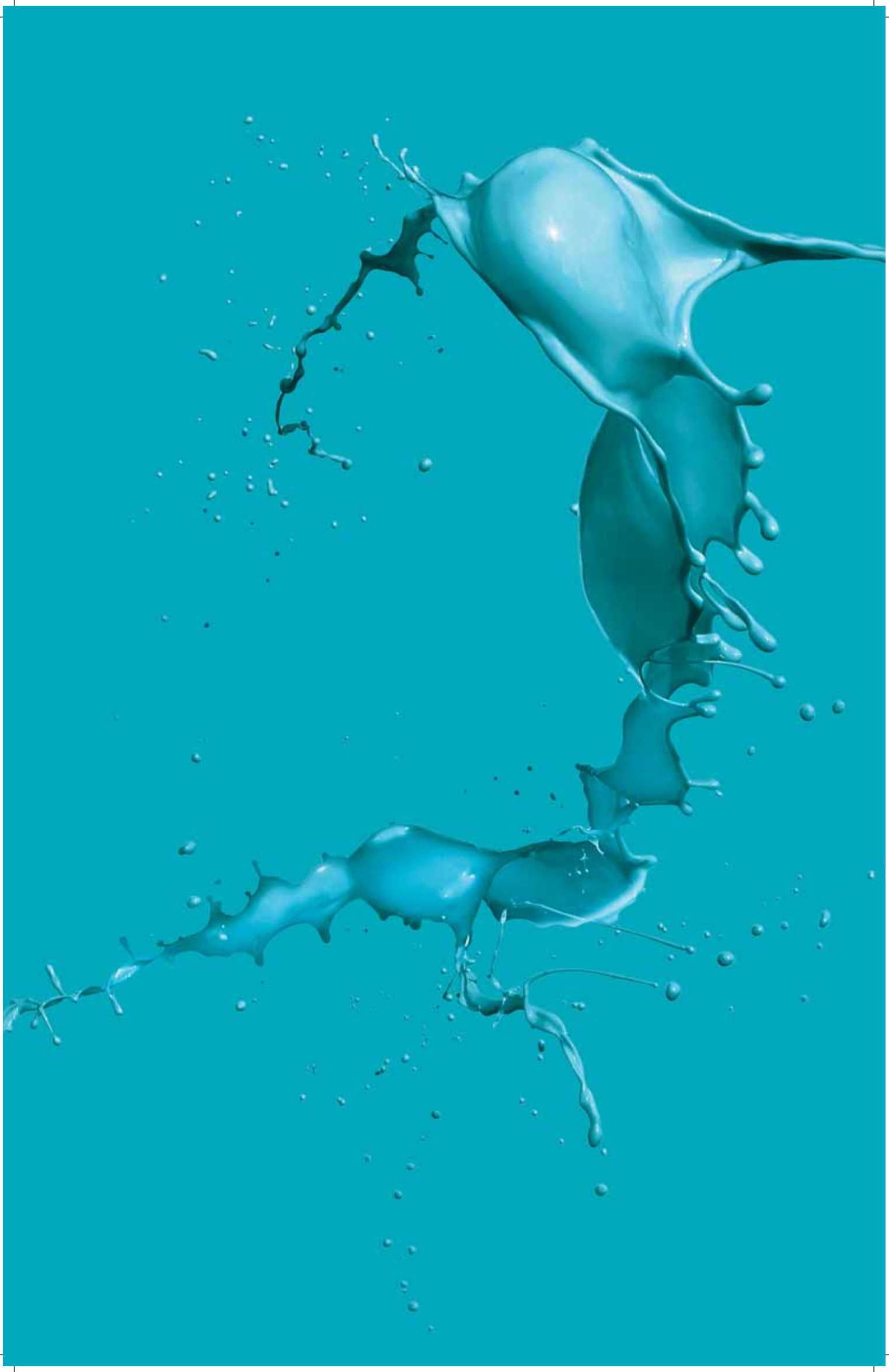
(all main course is accompanied with a side portion of jasmine rice or hakka noodles)

- Barbecued pork spare rib
- Sliced tenderloin hot chilli
- Pot roast tenderloin five spice
- Crispy fried fish tossed in chilli basil
- Grilled fillet of fish with spicy xo sauce
- Pla manao - steamed fish thai style
- Stirred prawns with three pepper and ginger onion
- Pan tossed chicken with oyster sauce
- Shredded chicken and snowpeas butter garlic
- Kung pao chicken
- Thai curry - green or red – selection of vegetables/chicken/prawns
- Mapu tofu bamboo shoot
- Stir fried vegetables and water chestnut
- Steamed leafy greens and tofu with gulian sauce
- Slow braised mushroom and broccoli with tangy soya

## Noodles and rice 415

- Pad thai noodles
- Hakka noodles
- Burnt garlic and scallion fried rice
- Jasmine rice

# pan
# indian



## Main course 745

(all main courses is accompanied with a side portion of steam rice or one tandoori bread of your choice)

- **Ghee roast chicken**
  a mangalorean pan roast chicken specialty

- **Butter chicken**
  spit roast chicken cooked in rich tomato gravy

- **Chicken biryani**
  chicken and basmati rice cooked in its own steam

- **Mutton pepper fry**
  pot roast lamb, spiked with pepper

- **Mutton tariwala**
  farm fed lamb curry with coriander roots

- **Mutton vindaloo**
  anglo Indian goan lamb curry

- **Prawns BPG**
  tempered prawns tossed in butter pepper garlic

- **Malabar fish curry**
  fish with raw mango and coconut from coastal malabar

- **Grilled fish recheado**
  goan style grilled fish influenced from the portuguese

## Main course 635

(accompanied with a small serving of steamed rice
or one indian bread of your choice)

- **Kumbh paneer hara pyaaz**
  chargrilled cottage cheese with mushrooms and scallions
- **Gobhi chilgoza phalli**
  stringless beans and cauliflower with roasted pine nuts
- **Kairi bhindi**
  okra tossed with sweet and sour mango
- **Aloo zeera**
  baby potatoes tempered with cumin seeds
- **Moong dal**
  mung beans cooked home style
- **Tadka masoor**
  tempered yellow lentils

## Indian breads, rice and essentials 115

- roti/naan/roomali roti/lachha parantha/malabar parota/ appam
- steamed basmati/unpolished kerala rice/curd rice
- curd/raita/masala papad

# desserts and beverages

## Desserts 335

- **Palette nostalgia**
  our in-house special, aissette of layered chocolate mousse

- **Tiramisu**
  mascarpone cheese cream and savoiardi biscuit soaked in khalua

- **Chocolate tarte tatin**
  sinful valrona chocolate mud cake with vanilla ice-cream

- **Crema catalan**
  rich custard, topped with contrasting layer of hard caramel

- **Angoori rabdi**
  poached cottage cheese dumplings in sweetened reduced milk

- **Halwa – days special**

- **Choice of ice cream**

- **Seasonal fresh cut fruits**

## Cold beverages

| | |
|---|---|
| Tender coconut water | 295 |
| Milkshake | 295 |
| Cold coffee | 295 |
| Choice of freshly squeezed seasonal fruit juice | 320 |
| Lassi - chilled churned yogurt served plain, salted or sweet | 295 |
| Aerated beverages | 175 |
| Iced tea | 150 |
| Energy drink | 220 |
| Fresh lime<br>sweet, salted or plain; with soda or water | 150 |
| Bottled water | |
| Himalayan mineral water | 120 |
| Aquafina purified water | 120 |
| Bottled water<br>imported | 250 |

## Hot beverages

| | |
|---|---|
| Tea | 150 |
| Coffee | 150 |
| Hot chocolate/bournvita/horlicks | 150 |