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

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

- 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

- 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

- 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

- **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

(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 guilian sauce.
European
Meats and seafood

- 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

Pasta - penne, spaghetti or fettuccine
- carbonara/vodka prawns
- pesto basilico/aglio olio e peperoncino/arrabbiata

- Gnocchi blue cheese

- Mushroom risotto with a dollop of philadelphia cheese

- Prawns risotto, vodka and creamed tomatoes

Pizza

- 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

(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 gulin sauce
- Slow braised mushroom and broccoli with tangy soya
Noodles and rice

- Pad thai noodles
- Hakka noodles
- Burnt garlic and scallion fried rice
- Jasmine rice
pan indian
Main course

(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

(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

- roti/naan/roomali roti/lachha parantha/malabar parota/appam

- steamed basmati/unpolished kerala rice/curd rice

- curd/raita/masala papad
desserts and beverages
Desserts

- 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 sweet, salted or plain; with soda or water: 150
- Bottled water
  - Himalayan mineral water: 120
  - Aquafina purified water: 120
- Bottled water imported: 250

Hot beverages

- Tea: 150
- Coffee: 150
- Hot chocolate/bournvita/norialk: 150