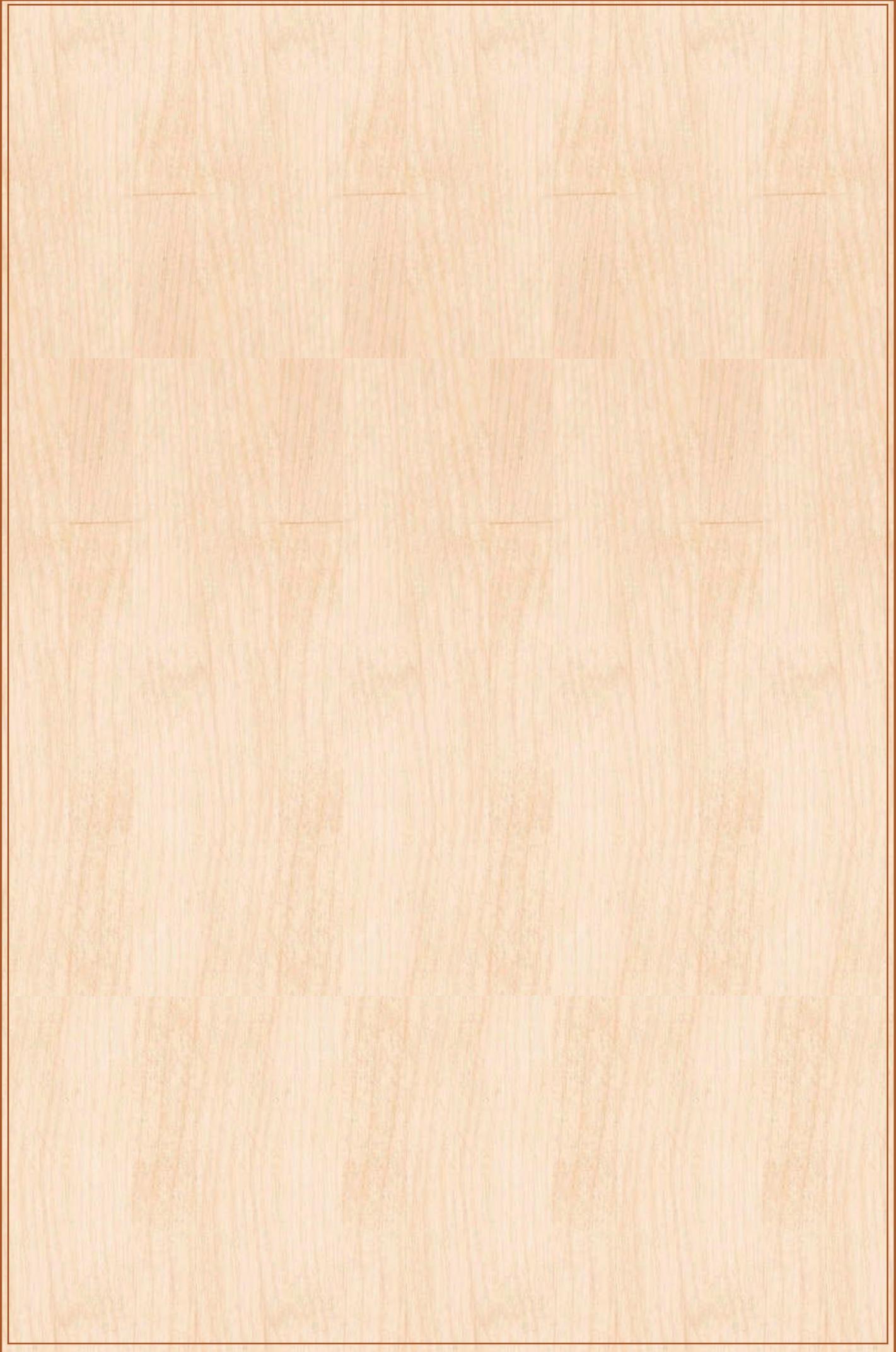


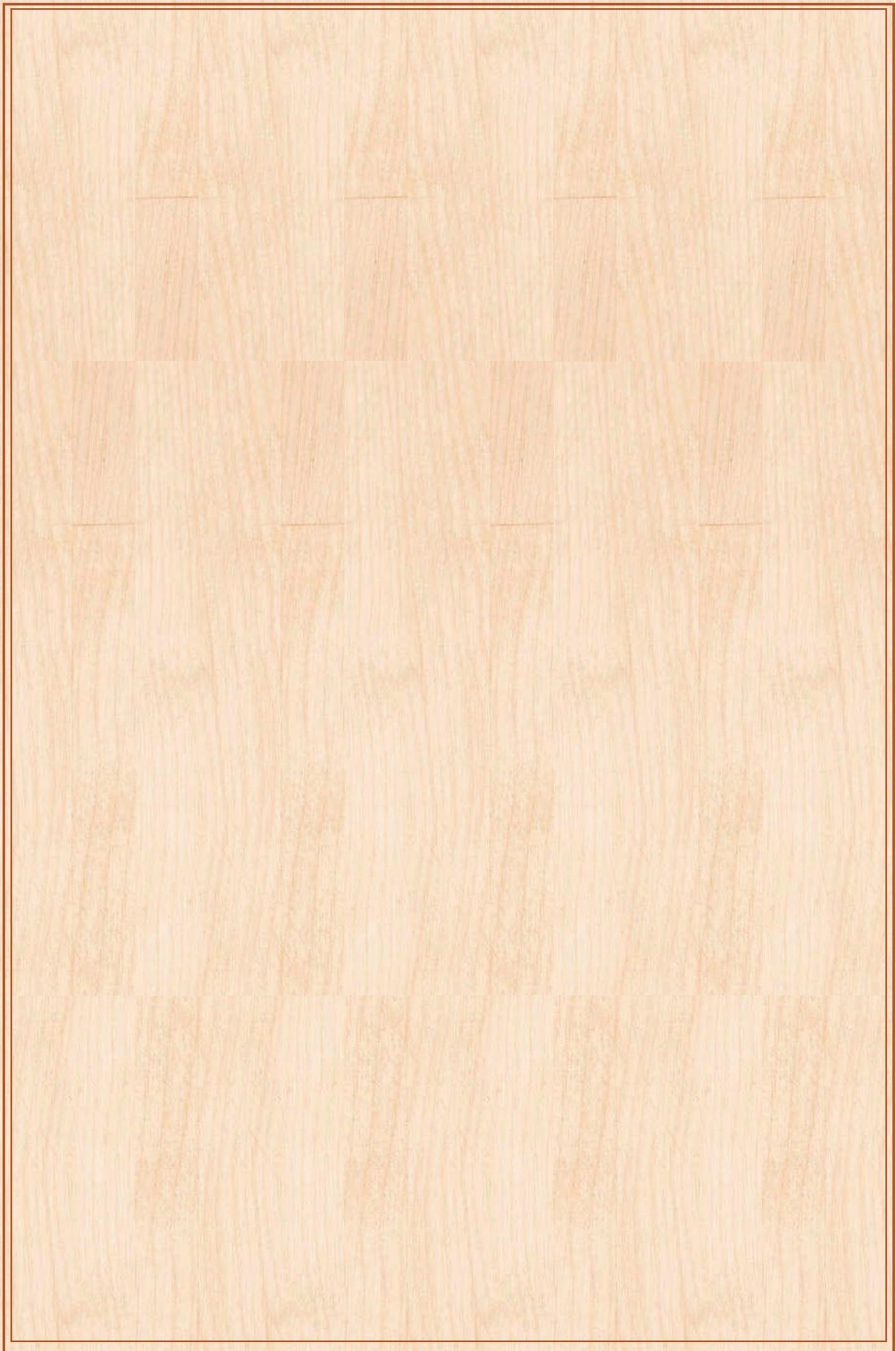
# IN-ROOM DINING





# BEVERAGE MENU





**TIMING:** 11:00 Hrs. - 23:00 Hrs.

## MOCKTAILS

<b>BLUE OCEAN</b>	475/-
Blue curacao, fresh lime juice stirred to perfection with lemonade	
<b>ROSY PIPPIN</b>	475/-
Apple juice, grenadine and lemon juice mixed together	
<b>FIZZY SUNRISE</b>	475/-
Combination of orange juice and ginger ale	
<b>SUMMER COOLER</b>	475/-
Fresh mint muddled with mint, chunks of lemon and demerara sugar topped with soda	
<b>ITALIAN SMOOCH</b>	475/-
Lemon chunks muddled, granulated sugar mixed with ginger ale syrup, topped with coke	
<b>RED RUBY</b>	475/-
A blend of strawberry crush, fresh lime juice, ice and cola	

## CLASSIC COCKTAILS

<b>MARGARITA</b>	675/-
Tequila, triple sec/ cointreau with sweet & sour mix, shaken and served over ice	
<b>LONG ISLAND ICED TEA</b>	675/-
White rum, gin, vodka, tequila and triple sec / cointreau mixed together with fresh lime juice and sugar syrup finished with cola	
<b>COSMOPOLITAN</b>	675/-
Perfect blend of vodka, cointreau, sweet n sour mix and cranberry juice	
<b>PINEAPPLE DAIQUIRI</b>	675/-
White rum mixed with pineapple, lemon juice and sugar	
<b>MOJITO</b>	675/-
White rum, fresh mint leaves muddled with lemon chunks and granulated sugar finished with soda	
<b>GIMLET</b>	675/-
Gin with lime cordial	
<b>MINT JULEP</b>	675/-
A combination of whisky, crushed mint sprigs and sweet & sour mix	
<b>BLUE LAGOON</b>	675/-
Refreshing, vodka with blue curcao and lemonade	
<b>CUBA LIBRA</b>	675/-
Natural companions, rum and coke	
<b>MARTINI</b>	675/-
The unique one, gin with vermouth shaken or stirred	

## APERITIFS

BAILY'S IRISH CREAM	400/-
TRIPLE SEC	400/-
KAHLUA	400/-
COINTREAU	400/-
MARTINI	400/-

## MALT WHISKY

LAPHROAIG	625/-
GLENFIDDICH 12 YO	625/-
GLENLIVET 12 YO	625/-
TALISKER	625/-
INDRI	625/-

## DELUXE SCOTCH

JOHNNIE WALKER BLUE LABEL	1600/-
ROYAL SALUTE 21 YO	1400/-

## PREMIUM SCOTCH

JOHNNIE WALKER GOLD LABEL	750/-
CHIVAS REGAL 18 YO	750/-
CHIVAS REGAL 12 YO	575/-
JOHNNIE WALKER BLACK LABEL	575/-
JOHNNIE WALKER DOUBLE BLACK	575/-

## STANDARD SCOTCH

BALLAENTINE'S FINEST	400/-
J&B RARE	400/-
BLACK DOG GOLD	400/-
TEACHER'S 50	400/-
TEACHERS' GOLD	400/-
JOHNNIE WALKER RED LABEL	400/-

## REGULAR SCOTCH

100 PIPERS	350/-
TEACHER'S HIGHLAND	350/-
BLACK DOG CENTENARY	350/-
VAT 69	350/-

## DOMESTIC WHISKY

BLENDERS PRIDE	300/-
ANTIQUITY BLUE	300/-
OAKSMITH GOLD	300/-
STEKLING B-10	300/-

## RUM

BACARDI	275/-
OLD MONK	200/-

## VODKA

CIROC	525/-
GREYGOOSE	525/-
ABSOLUT BLUE	400/-
SMIRNOFF	300/-

## PREMIUM GIN

BOMBAY SAPPHIRE	500/-
BEEFEATER	500/-
JASALMER	500/-

## TEQUILA

JOSE CUERIO SILVER	425/-
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## BOURBON

JIM BEAM	375/-
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## TENNESSEE

JACK DANIEL	500/-
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## COGNAC

HENNESSEY VS	650/-
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## BEER

DOMESTIC BEER 330 ML	450/-
DOMESTIC BEER 650 ML	550/-
IMPORTED 330 ML	600/-

## WINE BY BOTTLE

JACOB'S CREEK RED/ WHITE	4800/-
INDIAN WINE RED/ WHITE	3500/-
SULA BRUT	4800/-

## REFRESHERS

SEASONAL FRESH JUICE	250/-
ICED TEA	225/-
AERATED BEVERAGE	175/-
DIET AERATED BEVERAGE	225/-
FRESH LIME SODA/WATER	175/-
TONIC WATER	200/-
GINGER ALE	200/-
BOTTLED WATER	100/-

# FOOD MENU



## BREAKFAST

TIMING: 07:00 Hrs. - 10:00 Hrs.

### THE CONTINENTAL

₹ 575

#### Choice Of Breakfast Rolls/ Bread Toast

- ▲ Muffin | 60 gms | 168 kcal |  

  - ▲ Croissant | 75 gms | 260 kcal |  

  - ▲ Danish | 70 gms | 265 kcal |  

  - Toasted breads | 45 gms | 142 kcal |  

- 
- Fresh Fruit Juice (330 ml)
    - Sweet Lime | 78 kcal |
    - Pineapple | 178 kcal |
    - Watermelon | 115 kcal |
- 
- Tea / Coffee (180 ml)
    - Milk Tea | 31 kcal |  

    - Coffee with Milk | 34 kcal |  


list of allergens:



- Vegetarian
- ▲ Non-Vegetarian
- 🌶️ Spicy
- 👨‍🍳 Chef Special

Please inform our associates if you are allergic to any of the ingredients & you would like your food to be prepared without it.

All prices are in Indian rupees (₹) and subject to government taxes.

Standard preparation time 30 to 35 minutes.

## THE FITNESS

₹ 575

 **Fresh Fruit Juice (330 ml)**

Sweet Lime | 78 kcal |

Pineapple | 178 kcal |

Watermelon | 115 kcal |

 **Beans Sprout | 100 gms | 70 kcal |**



OR

 **Idli With Sambhar or Chutney | 400 gms | 442 kcal |**



OR

 **Choice of Farm Fresh Egg White Omelette (2 Eggs) | 200 gms | 180 kcal |**



OR

 **Poached Egg | 120 gms | 150 kcal |**



OR

 **Choice Of Cereals (60 gms)**

Served with 200 ml of hot/ cold milk

**Corn Flakes | 265 kcal |**



**Choco Flakes | 268 kcal |**



**Muesli | 236 kcal |**



**Wheat Flakes | 190 kcal |**



**Tea / Coffee (180 ml)**

**Milk Tea | 31 kcal |**



**Coffee with Milk | 34 kcal |**



list of allergens:



-  Vegetarian
-  Non- Vegetarian
-  Spicy
-  Chef Special

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Standard preparation time 30 to 35 minutes.

THE INDIAN

₹ 675

Fresh Fruit Juice/ Lassi (330 ml)

Sweet Lime | 78 kcal |

Pineapple | 178 kcal |

Watermelon | 115 kcal |

OR

Lassi

Sweet | 332 kcal | / Salted | 178 kcal |



OR

Masala Dosa | 400 gms | 515 kcal |



OR

Vada | 160 gms | 255 kcal |



OR

Poori Bhaji | 380 gms | 746 kcal |



OR

Cholle Bhature | 320 gms | 427 kcal |



Tea / Coffee (180 ml)

Milk Tea | 31 kcal |



Coffee with Milk | 34 kcal |



list of allergens:



-  Vegetarian
-  Non-Vegetarian
-  Spicy
-  Chef Special

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Standard preparation time 30 to 35 minutes.

## THE AMERICAN

₹ 675

Sweet Lime | 78 kcal |

Pineapple | 178 kcal |

Watermelon | 115 kcal |

### Choice of Breakfast Rolls/ Bread Toast

Muffin | 60 gms | 168 kcal |



Croissant | 75 gms | 260 kcal |



Danish | 70 gms | 265 kcal |



Toasted breads | 45 gms | 142 kcal |



### Choice Of Cereals (60 gms)

Served with 200 ml of hot/ cold milk

Corn Flakes | 265 kcal |



Choco Flakes | 268 kcal |



Muesli | 236 kcal |



Wheat Flakes | 190 kcal |



### list of allergens:



- Vegetarian
- Non- Vegetarian
- Spicy
- Chef Special

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Standard preparation time 30 to 35 minutes.

**▲ Farm Fresh Eggs To Order**

Poached Eggs | 120 gms | 153 kcal |



Scrambled Eggs | 180 gms | 285 kcal |



Boiled Eggs | 120 gms | 165 kcal |



Fried Eggs | 120 gms | 175 kcal |



Omelette | 200 gms | 265 kcal |



**■ Tea / Coffee (180 ml)**

Milk Tea | 31 kcal |



Coffee with Milk | 34 kcal |



list of allergens:



- Vegetarian
- ▲ Non- Vegetarian
- 🌶️ Spicy
- 👨‍🍳 Chef Special

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Standard preparation time 30 to 35 minutes.

## A'LA CARTE

- |   |       |
|---|-------|
| <p> <b>Fresh Cut Fruits</b>   200 gms   135 kcal  <br/>Seasonal fruits</p>   | ₹ 400 |
| <p> <b>Choice Of Three Farm Fresh Eggs Omelette</b>   300 gms   405 kcal  <br/>Plain/ masala/ Spanish/ cheese served with grilled chicken sausage<br/> </p>  | ₹ 425 |
| <p> <b>Two Farm Fresh Eggs To Order</b>   200 gms   270 kcal  <br/>Poached/ fried/ scrambled/ omelette served with chicken sausage &amp; steamed vegetable<br/> </p>   | ₹ 375 |
| <p> <b>Eggs Benedict</b>   220 gms   558 kcal  <br/>English muffin topped with poached egg with chicken ham and hollandaise<br/> </p>  | ₹ 475 |
| <p> <b>Pancake/ French Toast</b>   100 gms   232 kcal  <br/>Served with honey, melted butter &amp; fruit compote<br/> </p>   | ₹ 475 |
| <p> <b>Selection Of Cereals</b>   60 gms  <br/>Served with 200 ml of hot/ cold milk</p> <p><b>Corn Flakes</b>   265 kcal  <br/> </p> <p><b>Choco Flakes</b>   268 kcal  <br/> </p> <p><b>Muesli</b>   236 kcal  <br/>  </p> <p><b>Wheat Flakes</b>   190 kcal  <br/> </p> | ₹ 400 |
| <p> <b>Baked Beans Provencal On Toast</b>   120 gms   155 kcal  <br/>Baked beans cooked in tomato based sauce<br/> </p>  | ₹ 475 |
| <p> <b>Vegetable Cutlets</b>   160 gms   411 kcal  <br/>Crumbed and deep fried potato and vegetable croquettes<br/> </p>   | ₹ 475 |

list of allergens:



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-  Spicy
-  Chef Special

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Standard preparation time 30 to 35 minutes.

- **Bread Toast** (4 pcs) | 48 gms | 52 kcal |  
 White/ Brown/ Multigrain/ Ragi (Toasted or Plain) ₹ 275  

- ▲ **Baker's Basket** (One of Each) ₹ 375  
 Muffin | 60 gms | 168 kcal |  
 
- ▲ **Croissant** | 75 gms | 260 kcal |  
 
- ▲ **Danish** | 70 gms | 265 kcal |  
 
- ▲ **Fruit Cake** | 30 gms | 65 kcal |  
 
- ▲ **Doughnuts** | 60 gms | 261 kcal |  
 

list of allergens:



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-  Spicy
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Standard preparation time 30 to 35 minutes.

## INDIAN BREAKFAST SELECTION

- **Choice Of Paratha | 250 gms | 522 kcal |** ₹ 475  
 Stuffed Indian whole wheat bread, baked on griddle Plain/ Aloo/ Paneer/ Onion/ Gobhi Served with curd, pickle & butter  

- **Aloo Bhaji With Poori | 380 gms | 746 kcal |** ₹ 475  
 Unleavened deep fried bread served with aloo bhaji & pickle  

- **Cholla Bhatura | 320 gms | 427 kcal |** ₹ 475  
 Masala chick peas served with leavened deep fried Indian bread  

- **Sooji Upma | 225 gms | 193 kcal |** ₹ 475  
 Roasted semolina cooked with vegetables  

- **Poha Masala | 225 gms | 330 kcal |** ₹ 475  
 Flattened rice flakes cooked with peanuts & tempered with curry leaves  


## SOUTH INDIAN

- **Steamed Idli | 400 gms | 442 kcal |** ₹ 475  
 Steamed rice & lentil dumplings served with sambhar & chutney  

- **Medu Vada | 180 gms | 220 kcal |** ₹ 475  
 Deep fried hollow lentil dumplings served with sambhar & chutney  

- **Uttapam | 400 gms | 510 kcal |** ₹ 475  
 Your choice of plain/ onion/ masala/ paneer served with sambhar & chutney  

- **Dosa | 400 gms | 510 kcal |** ₹ 475  
 Your choice of plain/ masala/ paneer served with sambhar & chutney  


list of allergens:



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- Non-Vegetarian
- Spicy
- Chef Special

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Standard preparation time 30 to 35 minutes.

## STARTERS AND SALADS

Timing: 12:30 - 15:00 Hrs. & 19:30 - 23:00 Hrs.

- **Garden Fresh Salad | 315 gms | 55 kcal |**

₹ 275
- **Greek Salad | 245 gms | 235 kcal |**  
The classic combination of sliced cucumber, tomatoes, bell peppers, kalamata olives red onion and feta cheese dressed in vinaigrette

₹ 425
- **Spring Salad | 220 gms | 42 kcal |**  
Beans sprouts with garden fresh vegetables tossed in crushed pepper, lemon dressing

₹ 425
- **Russian Salad | 250 gms | 270 kcal |**  
Par boiled vegetables with eggless mayonnaise dressing

₹ 425
- **Dahi Batata Poori | 180 gms | 367 kcal |**  
Mini unleavened, deep fried, flour crispies stuffed with potato curd and mint chutney

₹ 425
- **Aloo Kabuli Channa Chaat | 220 gms | 325 kcal |**  
Potato and gram tossed with chopped onions, tomatoes, green chillies and lime juice

₹ 425
- ▲ **Tuna Nicoise | 280 gms | 325 kcal |**  
A perfect salad of egg, olives, tuna, capers, potato and tomatoes in oregano dressing

₹ 475
- ▲ **Tandoori Murgh Chaat | 240 gms | 325 kcal |**  
Marinated roast chicken with tangy mint sauce

₹ 425
- ▲ **Chicken Nuggets | 180 gms | 504 kcal |**  
Small succulent chicken pieces crumbed and fried, served with barbeque sauce

₹ 675
- ▲ **Crumb Fried Fish Finger With Tartar Sauce | 240 gms | 325 kcal |**  
Bread crumb dusted fish stripes, deep fried and served with tartar sauce

₹ 675

list of allergens:



- Vegetarian
- ▲ Non-Vegetarian
- Spicy
- Chef Special

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Standard preparation time 30 to 35 minutes.

## SOUPS

- |  |
|--|
| <p> <b>Choice Of Cream Soup (240 ml)</b> <span style="float: right;">₹ 375</span></p> <p> <b>Mushroom   250 kcal  </b></p> <p><b>Vegetable   235 kcal  </b></p> <p><b>Tomato   160 kcal  </b></p>  |
| <p><b>Sweet Corn Soup (240 ml)</b> <span style="float: right;">₹ 375</span></p> <p>Chinese broth with corn kernels</p>   |
| <p> <b>Chicken   250 kcal  </b></p> <p> <b>Vegetable   152 kcal  </b></p>  |
| <p> <b>Tomato Coriander Soup With Crunchy Almond Flakes   240 ml   160 kcal  </b> <span style="float: right;">₹ 375</span></p> <p>  </p> |
| <p> <b>Minestrone Soup   240 ml   160 kcal  </b> <span style="float: right;">₹ 375</span></p> <p>  </p>                                  |
| <p><b>Hot &amp; Sour Soup (240 ml)</b> <span style="float: right;">₹ 375</span></p> <p>Spicy, hot soya based soup with mixed vegetables</p>  |
| <p> <b>Chicken   180 kcal  </b></p> <p> <b>Vegetable   102 kcal  </b></p>  |
| <p><b>Manchow Soup (240 ml)</b> <span style="float: right;">₹ 375</span></p> <p>Semi thick spicy soup with green chilli, ginger and vegetables</p>   |
| <p> <b>Chicken   180 kcal  </b></p> <p> <b>Vegetable   102 kcal  </b></p>  |
| <p><b>Clear Soup (240 ml)</b> <span style="float: right;">₹ 375</span></p> <p>Clear vegetable stock flavoured with bouquet garni</p>   |
| <p> <b>Chicken   80 kcal  </b></p> <p> <b>Vegetable   10 kcal  </b></p>  |

list of allergens:



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-  Spicy
-  Chef Special

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Standard preparation time 30 to 35 minutes.

## INTERNATIONAL FAVOURITES

Timing: 12:30 - 15:00 Hrs. & 19:30 - 23:00 Hrs.

- **Vegetable Au Gratin | 380 gms | 350 kcal |** ₹ 625  
 Exotic vegetables dunked in cheesy white sauce baked to perfection served with garlic bread  

- **Mushroom Lasagne | 400 gms | 600 kcal |** ₹ 675  
 Layers of pasta sheet, stuffed with creamy mushroom sauce and baked  

- ▲ **Spaghetti Carbonara | 350 gms | 167 kcal |** ₹ 675  
 Classic Italian pasta preparation cooked with rich creamy sauce with egg yolk & Fresh black pepper  

- ▲ **Spaghetti Pomodoro Basilico | 350 gms | 425 kcal |** ₹ 675  
 A traditional preparation of spaghetti pasta with tomato basil sauce and grated cheese  

- **Penne Alfredo | 350 gms | 465 kcal |** ₹ 675  
 Penne pasta and vegetables tossed with butter, cheese, herb and thick creamy sauce  

- **Penne Bolognese | 365 gms | 465 kcal |** ₹ 675  
 Penne pasta mixed with slow cooked rich meat sauce and tossed with garlic, tomatoes and parmesan cheese  

- ▲ **Crumb Fried Sole | 380 gms | 765 kcal |** ₹ 775  
 Served with buttered vegetables, French fries & lemony tartar sauce  

- 👨‍🍳 ▲ **Cajun Infused Grilled Sole Fillet | 400 gms | 438 kcal |** ₹ 775  
 Served on the bed of mashed potatoes with steamed vegetables & creamy saffron sauce  

- ▲ **Grilled Prawn Brochette | 380 gms | 640 kcal |** ₹ 1075  
 Served with vegetables, saffron pilaf & caper butter with pimento curry  

- ▲ **Mozzarella Stuffed Pepper Crusted Grilled Chicken Breast | 390 gms | 603 kcal |** ₹ 725  
 Stuffed chicken served with tossed spaghetti & vegetables with tomato basil sauce  

- ▲ **Chicken Parmigiana | 320 gms | 603 kcal |** ₹ 725  
 Crumb fried boneless chicken, topped up with tomato basil sauce & parmesan cheese baked to perfection, served with potato fries  

- ▲ **Garlic Infused Roasted Leg Of Lamb | 350 gms | 810 kcal |** ₹ 775  
 Served with onion confit, potato wedges & caramelized garlic  


list of allergens:



- Vegetarian
- ▲ Non-Vegetarian
- 🌶️ Spicy
- 👨‍🍳 Chef Special

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Standard preparation time 30 to 35 minutes.

## ORIENTAL SPECIALITIES - STARTERS

Timing: 12:30 - 15:00 Hrs. & 19:30 - 23:00 Hrs.

- |   |   |        |
|---|---|--------|
|    |  <b>Spring Rolls   200 gms   450 kcal  </b>  | ₹ 575  |
|   | Chinese/ Thai deep fried pancake rolls with shredded vegetable stuffing served with sweet chilli sauce  |        |
|   |     |        |
|   |  <b>Mushroom Salt &amp; Pepper   200 gms   410 kcal  </b>  | ₹ 575  |
|   | Batter fried mushrooms tossed with bell pepper & salt   |        |
|   |     |        |
|   |  <b>Honey Chilli Potato   200 gms   586 kcal  </b>   | ₹ 525  |
|   | Crispy french fries tossed with chilli & honey glaz sauce   |        |
|   |     |        |
|   |  <b>Dry Manchurian   200 gms   310 kcal  </b>  | ₹ 575  |
|   | Vegetable balls with Chinese herbs and spices tossed in wok   |        |
|   |      |        |
|    |  <b>Cottage Cheese Chilli Garlic   200 gms   586 kcal  </b>  | ₹ 575  |
|   | Cottage cheese cooked in wok with ginger, garlic & Chinese sauces   |        |
|   |       |        |
|   |  <b>Crispy Corn Kernels   200 gms   250 kcal  </b>   | ₹ 575  |
|   | Deep fried corn kernels tossed with fresh chilli, onion, garlic & schezwan peppercorn   |        |
|   |     |        |
|    |  <b>Assorted Veg Chinese Platter   450 gms   960 kcal  </b>  | ₹ 1175 |
|   | Combination of chilli paneer, veg spring roll, mushroom salt & pepper & honey chilli potato   |        |
|   |      |        |
|   |  <b>Prawn Salt &amp; Pepper   450 gms   750 kcal  </b>   | ₹ 1075 |
|   | Battered deep fried prawns, tossed with hot pepper & salt   |        |
|   |      |        |
|   |  <b>Jeerani Fried Fish   320 gms   650 kcal  </b>  | ₹ 775  |
|   | Cumin infused spicy crispy fried fish   |        |
|   |       |        |
|   |  <b>Chicken Spring Roll   200 gms   480 kcal  </b>   | ₹ 650  |
|   | Deep fried pan cake rolls stuffed with shredded chicken, cooked in Chinese sauces   |        |
|   |      |        |
|    |  <b>Chilli Chicken Dry   320 gms   425 kcal  </b>  | ₹ 675  |
|   | Stir fried chicken cooked with whole red chilli, chilli paste, capsicum, onion & soya   |        |
|   |      |        |
|    |  <b>Crispy Lamb Chilli Garlic   320 gms   912 kcal  </b>   | ₹ 775  |
|   | Shredded mutton tossed with whole red chilli, capsicum, onion & soya sauce  |        |
|   |       |        |
|   |  <b>Assorted Non Veg Chinese Platter   750 gms   1325 kcal  </b>   | ₹ 1375 |
|   | A combination of chilli chicken, chicken spring roll, chilli fish & prawn salt & pepper   |        |
|   |      |        |

list of allergens:



-  Vegetarian
-  Non-Vegetarian
-  Spicy
-  Chef Special

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Standard preparation time 30 to 35 minutes.

## MAIN COURSE

### RICE & NOODLES

- |  |       |
|--|-------|
| <p> <b>Nay Ke Eng Pad Prik Pao   390 gms   500 kcal  </b><br/>Wok fried cottage cheese, flavoured with basil &amp; Thai sauce<br/></p>   | ₹ 625 |
| <p> <b>Vegetable Manchurian   300gms   475 kcal  </b><br/>Deep fried vegetable balls cooked in manchurian sauce<br/></p>   | ₹ 625 |
| <p>  <b>Cottage Cheese In Chilli Garlic Sauce   300 gms   515 kcal  </b><br/>Cottage cheese cooked in spicy garlic flavoured Chinese sauce<br/></p>   | ₹ 675 |
| <p>   <b>Veg Thai Green Curry   620 gms   540 kcal  </b><br/>A spicy oriental green curry, served with steamed rice<br/></p> | ₹ 675 |
| <p> <b>Baby Corn and Mushroom In Hong Kong Style   320 gms   320 kcal  </b><br/>Mushroom &amp; baby corn cooked in Hong Kong style<br/></p>  | ₹ 575 |
| <p>  <b>Kung Pao Chicken   320 gms   342 kcal  </b><br/>Diced chicken cooked with whole red chilli &amp; cashewnuts<br/></p>  | ₹ 675 |
| <p>  <b>Chicken Teriyaki   230 gms   447 kcal  </b><br/>Chicken supreme marinated with teriyaki sauce and grilled to perfection finished with sesame seeds<br/></p>                                     | ₹ 675 |
| <p>  <b>Sliced Fish With Chilli Bean Sauce   330 gms   440 kcal  </b><br/>Sliced fish, tossed with chilli paste, whole red chilli &amp; hint of bean sauce<br/></p>                                     | ₹ 775 |

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-  Spicy
-  Chef Special

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Standard preparation time 30 to 35 minutes.

- |  |       |
|--|-------|
| <p>▲ <b>Chilli Chicken</b>   320 gms   284 kcal  <br/>Chicken tossed with fresh chilli &amp; soya sauce</p> <p></p>   | ₹ 675 |
| <p>▲ <b>Yung Chun Yangrou</b>   320 gms   935 kcal  <br/>Shredded lamb cooked with black pepper &amp; light soya sauce</p> <p></p>  | ₹ 775 |
| <p>■ <b>Yangzhou Chao Fan</b>   300gms   350 kcal  <br/>Vegetarian fried rice</p> <p></p>   | ₹ 475 |
| <p>▲ <b>Yangzhou Chao Kai Fan</b>   300gms   400 kcal  <br/>Chicken &amp; egg fried rice</p> <p></p>  | ₹ 525 |
| <p> ■ <b>Xia Chao Fan</b>   310gms   489 kcal  <br/>Prawn fried rice</p> <p></p>             | ₹ 675 |
| <p> <b>Sichuan Fried Rice</b></p> <p>■ <b>Vegetarian</b>   300gms   350 kcal  </p> <p></p> | ₹ 475 |
| <p>▲ <b>Chicken</b>   300gms   400 kcal  </p> <p></p>   | ₹ 525 |
| <p><b>NOODLES</b></p> <p> <b>Hakka/ Sichuan/ Singapore</b></p>  |       |
| <p>■ <b>Vegetarian</b>   310gms   300 kcal  </p> <p></p>  | ₹ 525 |
| <p>▲ <b>Chicken</b>   310gms   350 kcal  </p> <p></p>   | ₹ 575 |

list of allergens:



- Vegetarian
- ▲ Non- Vegetarian
-  Spicy
-  Chef Special

Please inform our associates if you are allergic to any of the ingredients & you would like your food to be prepared without it.  
All prices are in Indian rupees (₹) and subject to government taxes.  
Standard preparation time 30 to 35 minutes.

## INDIAN CORNER

Timing: 12:30 - 15:00 Hrs. & 19:30 - 23:00 Hrs.

### APPETISERS AND KEBABS

- **Paneer Tikka Joshila | 260 gms | 816 kcal |** ₹ 675  
 Cottage cheese marinated with hung curd, cheese, degi mirch, hint of kasoori methi & capsicum, cooked in tandoor  

- 🌶️ ■ **Paneer Tikka Kali Mirch | 260 gms | 816 kcal |** ₹ 675  
 Cottage cheese marinated with cashew nut paste, hung curd & hint of roasted black pepper & Indian spices, cooked in tandoor  

- 🌶️ ■ **Crunchy Vegetable Seekh Kebab | 220 gms | 212 kcal |** ₹ 575  
 Mixed vegetables minced, coated with broken cashewnuts & cooked in tandoor  

- **Khumb And Nadury Ki Galawat | 220 gms | 320 kcal |** ₹ 575  
 Mouth melting mushroom & lotus stem patties, shallow fried on griddle with ghee  

- 👨🍳 ■ **Hara Bhara Kebab | 220 gms | 438 kcal |** ₹ 575  
 Stuffed spinach & vegetable patties, grilled on tawa with ghee  

- 🌶️ ■ **Tandoori Salad | 220 gms | 197 kcal |** ₹ 575  
 Exotic vegetables & fruits marinated with malt vinegar, shai jeera & mustard paste, cooked on charcoal  

- 🌶️ ■ **Assorted Vegetarian Platter | 700 gms | 720 kcal |** ₹ 1175  
 Combination of assorted veg kebabs  

- 👨🍳 ▲ **Afghani Murgh | 350 gms | 390 kcal |** ₹ 675  
 Half chicken marinated with Indian spices, hung curd & yellow chilli, cooked in tandoor  

- 🌶️ ▲ **Achar Wala Murgh Tikka | 240 gms | 470 kcal |** ₹ 675  
 Pickle flavoured chicken chunks cooked in tandoor  

- ▲ **Malai Murgh Tikka | 350 gms | 390 kcal |** ₹ 675  
 Boneless chicken breast chunks marinated with hung curd, cheese, cream & coriander cooked in tandoor  


list of allergens:



- Vegetarian
- ▲ Non-Vegetarian
- 🌶️ Spicy
- 👨🍳 Chef Special

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All prices are in Indian rupees (₹) and subject to government taxes.

Standard preparation time 30 to 35 minutes.

- |  |               |
|--|---------------|
| <p>▲ <b>Galawat Ke Kebab   250 gms   550 kcal  </b><br/>         Mouth melting lamb patties seasoned with exotic indian spices and baked on griddle, served with ulta tawa ka paratha<br/> </p>         | <p>₹ 775</p>  |
| <p>▲ <b>Mutton Malai Seekh Kebab   250 gms   505 kcal  </b><br/>         Mutton mince combined with cashew nut paste and Indian spices cooked in tandoor<br/> </p>                                      | <p>₹ 775</p>  |
| <p>▲ <b>Chutney Wala Fish Tikka   250 gms   378 kcal  </b><br/>         Sole fish chunks marinated with green chutney, lemon juice &amp; cooked in tandoor<br/> </p>                                    | <p>₹ 750</p>  |
| <p>▲ <b>Assorted Non veg Platter   800 gms   880 kcal  </b><br/>         Mixed meat platter of Chicken tikka, mutton galawat, prawn &amp; fish tikka<br/> </p>  | <p>₹ 1375</p> |
| <p>▲ <b>Tandoori Ajwaini Jhinga   300 gms   330 kcal  </b><br/>         Prawn marinated with hung curd, lemon juice, carom seeds, yellow chilli &amp; handmade garam masala cooked in tandoor<br/> </p> | <p>₹ 1050</p> |

list of allergens:



-  Vegetarian
-  Non-Vegetarian
-  Spicy
-  Chef Special

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Standard preparation time 30 to 35 minutes.

## MAIN COURSE

- Paneer Khurchan | 390 gms | 780 kcal |**  
 Strips of cottage cheese cooked with juliennes of onion, capsicum & tomato, tempered with mustard & rich tomato gravy

₹ 695
- Paneer Makhani | 390 gms | 780 kcal |**  
 Cottage cheese cooked in tomato gravy & flavoured with dry fenugreek leaves

₹ 695
- Mixed Veg Jalfrezi | 390 gms | 197 kcal |**  
 Assorted vegetables tossed with Indian spices

₹ 575
- Kadhai Tarkari | 390 gms | 197 kcal |**  
 Mixed vegetables tempered with kadhai masala cooked in kadhai with a hint of tomato gravy

₹ 575
- Gobhi Pasand Aap Ki | 310 gms | 342 kcal |**  
 Kadhai/ Masala/ Aloo/ Dhaniya Wali

₹ 575
- Kofta Ratan Manjusha | 430 gms | 280 kcal |**  
 Stuffed cottage cheese dumplings cooked in rich spicy tomato gravy flavoured with dry fenugreek leaves

₹ 675
- Kofta Diwan - E - Khaas | 430 gms | 510 kcal |**  
 Cottage cheese dumplings cooked in cashewnut & poppy seed gravy finished with dry fruits

₹ 675
- Bhindi Pasand Aap Ki | 350 gms | 291 kcal |**  
 Bhujia/ Do Pyaza/ Masala/ Kurkuri

₹ 575
- Yellow Dal Tadka | 400 gms | 394 kcal |**  
 Yellow pigeon peas tempered with cumin, freshly chopped onion, garlic, tomato, ginger & coriander

₹ 525
- Dal Makhani | 430 gms | 485 kcal |**  
 Whole black lentils simmered over night with tomato puree & garlic, finished with cream, butter & Indian spices

₹ 575

list of allergens:



- Vegetarian
- ▲ Non-Vegetarian
- Spicy
- Chef Special

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All prices are in Indian rupees (₹) and subject to government taxes.

Standard preparation time 30 to 35 minutes.

- |   |               |
|---|---------------|
|  <b>Cholla Masala   400 gms   479 kcal  </b><br>Chick peas cooked in Indian spices<br>  | <b>₹ 575</b>  |
|  <b>Rajma Lababdar   370 gms   340 kcal  </b><br>Red kidney beans cooked with tomato puree to perfection<br>  | <b>₹ 575</b>  |
|  <b>Nalli Gosht   450 gms   565 kcal  </b><br>Lamb shank cooked in smooth Indian gravy, flavoured with Indian aromatic herbs<br>                        | <b>₹ 825</b>  |
|  <b>Deg Ka Bhuna Gosht   450 gms   565 kcal  </b><br>Mutton cooked in deg with curd & Indian spices<br>   | <b>₹ 775</b>  |
|  <b>Gosht Korma   450 gms   831 kcal  </b><br>Mutton pieces slow cooked with curd, brown onion, almond paste, Indian spices & sweet itar or saffron<br> | <b>₹ 775</b>  |
| <b>Tandoori Murgh Makhan Wala   470 gms   710kcal  </b><br>Tandoori murgh cooked in creamy rich tomato gravy, flavoured with garam masala & fenugreek leaves<br>  | <b>₹ 725</b>  |
| <b>Kadhai Murgh   470 gms   480kcal  </b><br>Popular north Indian spicy chicken cooked with roasted crack spices, tomato, capsicum, onion & fresh tomato gravy with hint of fenugreek leaves<br>                                       | <b>₹ 725</b>  |
| <b>Murgh Do Pyaza   470 gms   528kcal  </b><br>Kashmiri style cooked dum chicken with roasted garam masala<br>   | <b>₹ 725</b>  |
|  <b>Jhinga Kalimirch   300 gms   536kcal  </b><br>Hyderabadi style prawns, cooked with black pepper & cream<br>                                     | <b>₹ 1075</b> |
|  <b>Meen Curry   450gms   645kcal  </b><br>Fish fillet cooked in coconut milk, mustard seeds, tamarind & aromatic spices<br>                        | <b>₹ 775</b>  |

list of allergens:



-  Vegetarian
-  Non- Vegetarian
-  Spicy
-  Chef Special

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Standard preparation time 30 to 35 minutes.

## RICE AND BIRYANI

- **Subz Biryani | 560 gms | 370 kcal |** ₹ 650  
 Seasonal vegetables & basmati rice cooked with saffron & cardamom on dum, served with salan & raita  

- ▲ **Murgh Dum Biryani | 560 gms | 650 kcal |** ₹ 775  
 Chicken morsels & basmati rice cooked on dum with saffron & cardamom, served with salan & raita  

- ▲ **Hyderabadi Mutton Biryani | 560gms | 820 kcal |** ₹ 875  
 juicy mutton pieces & basmati rice cooked on dum with aromatic Indian spices, served with salan & raita  

- **Steamed Rice | 320 gms | 139 kcal |** ₹ 375
- **Jeera Rice | 320 gms | 142 kcal |** ₹ 395  

- **Pulao | 320 gms | 165 kcal |** ₹ 395  


## INDIAN BREADS

- **Tandoori Roti | 68gms | 158 kcal |** ₹ 150  

- **Naan | 110 gms |** ₹ 150  
 Plain | 310 kcal | /Makhani | 328 kcal |  
 Garlic | 330 kcal | / Cheese | 390 kcal |  

- **Laccha/ Pudina Paratha | 110gms |** ₹ 150  
 Plain | 390 kcal | / Pudina | 395 kcal |  

- **Kulcha | 110 gms |** ₹ 150  
 Aloo | 245 kcal | / Paneer | 245 kcal | / Pyaz | 245 kcal |  
 / Subz | 245 kcal |  

- **Basket Of Bread | 210 gms | 450 kcal |** ₹ 325  
 Combination of any three types of bread  

- **Raita | 250 gms |** ₹ 275  
 Boondi | 67 kcal  
 Pineapple | 215 kcal  
 Cucumber | 70 kcal

list of allergens:



- Vegetarian
- ▲ Non-Vegetarian
- 🌶️ Spicy
- 👨🍳 Chef Special

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Standard preparation time 30 to 35 minutes.

## HEALTHY FOOD

Timing: 12:30 - 15:00 Hrs. & 19:30 - 23:00 Hrs.

- |  |              |
|--|--------------|
|   <b>MURGH KA JHOL   370 gms   575 kcal  </b><br>Home style chicken curry<br>   | <b>₹ 725</b> |
|   <b>MACCHI KA JHOL   320 gms   232 kcal  </b><br>Fish cooked in light gravy of mustard seeds<br>  | <b>₹ 775</b> |
|  <b>PANEER BHURJI   310 gms   260 kcal  </b><br>Grated cottage cheese cooked with Indian spices<br>   | <b>₹ 695</b> |
|  <b>LAUKI TAMATAR KI SABZI   340 gms   69 kcal  </b><br>Combination of bottle gourd & tomato<br>   | <b>₹ 575</b> |
|  <b>KARELA SHIMLA MIRCH   320 gms   94 kcal  </b><br>Bitter gourd with capsicum<br>  | <b>₹ 575</b> |
|  <b>JEERA ALOO   340 gms   181 kcal  </b><br>Stir fried boiled potato tempered with cumin & green chillies<br>   | <b>₹ 575</b> |
|  <b>PHULKA (2Pcs)   100 gms   110 kcal  </b><br>   | <b>₹ 75</b>  |
|  <b>KHICHDI   410 gms   342kcal  </b><br>Moong dal & rice cooked together tempered with cumin seeds served with curd<br>    | <b>₹ 525</b> |
|  <b>MOONG DAL PALAK   370 gms   112 kcal  </b><br>Yellow lentils cooked with spinach leaves<br>  | <b>₹ 525</b> |
|   <b>CABBAGE KHEER (SUGAR FREE)   180 gms   103 kcal  </b><br>Cabbage cooked with flavoured milk<br>  | <b>₹ 425</b> |

list of allergens:



-  Vegetarian
-  Non- Vegetarian
-  Spicy
-  Chef Special

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All prices are in Indian rupees (₹) and subject to government taxes.

Standard preparation time 30 to 35 minutes.



## MILLETS

### Millet Recipes - A Healthy Choice

The incredibly rich nutrient composition is simply enough to add millets to your diet. Millets are gluten-free and can be easily absorbed by the body besides being a rich source of fibre, copper, calcium, iron, manganese, phosphorus and magnesium. These are slow in digestion and do not cause spike in blood sugar levels. Apart from the many health benefits, millets come with a unique taste that ups the flavour quotient of any dish. With many culinary innovations in the recent past, major millets like Ragi, Bajra and Jowar are being used to prepare heart-warming snacks and meals such as, khichdi, upma, salads, kheer etc. We have got the best of millet recipes that are a perfect mix of healthy and tasty preparations.

- Spiced Millet Salad** | 200 gms | 175 kcal |

The goodness of millets served along with the broccoli, sweet corn & carrots

₹ 475
- Millet Zucchini Fritters** | 250 gms | 264 kcal |

A wholesome low calorie snack

₹ 575
- Kodo Millet Burger** | 220 gms | 170 kcal |

The kodo millet burger is a meal high on nutrients and proteins to get you through a long tiring day.

₹ 575
- Millet Porridge** | 200 gms | 315 kcal |

Milky millet preparation with dry fruits

₹ 475
- Saama Upma** | 200 gms | 207 kcal |

A savory preparation of saama with vegetables

₹ 475
- Millet Khichdi** | 250 gms | 378 kcal |

A healthy and protein rich gluten-free meal made with millets, moong dal, spices and veggies

₹ 475
- Millet Manchurian** | 200 gms | 275 kcal |

Fried millet balls tossed in Chinese sauce

₹ 575
- Jowar Ki Roti** | 80 gms | 145 kcal |

Traditional Indian flat bread made out of sorghum

₹ 75
- Ragi Laddoo** | 100 gms | 220 kcal |

A delectable, healthy recipe with aromatic flavour high in fiber packed with nutrients (served 2 pieces)

₹ 425
- Saama Kheer** | 100 gms | 271 kcal |

A mild sweet kheer made by simmering soaked millets with milk & flavours and garnished with dry fruits

₹ 425

#### list of allergens:



- Vegetarian
- Non-Vegetarian
- Spicy
- Chef Special

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Standard preparation time 30 to 35 minutes.

## ROUND THE CLOCK

Timing: 15:00 - 19:00 Hrs. & 23:00 - 06:30 Hrs.

- **Spaghetti Pomodoro Basilico | 350 gms | 425 kcal |** ₹ 675  
 A traditional preparation of spaghetti pasta with tomato basil sauce and grated cheese  

- ▲ **Spaghetti Carbonara | 350 gms | 757 kcal |** ₹ 675  
 Classic Indian pasta preparation cooked with rich creamy sauce with egg yolk and fresh black pepper  

- 👤 ■ **Penne Alfredo | 350 gms | 465kcal |** ₹ 675  
 Penne pasta and vegetables tossed with butter, cheese, herb and thick creamy sauce  

- ▲ **Penne Bolognese | 365 gms | 465 kcal |** ₹ 675  
 Penne pasta mixed with slow cooked rich meat sauce and tossed with garlic, tomatoes and parmesan cheese  


### LATE NIGHT COMBO MEALS

- ▲ **Gosht Rogan Josh With Choice Of Accompaniments** ₹ 875  
 With Rice | 250 gms | 443 kcal |  
 **OR**  
 With Tawa Paratha | 370 gms | 714 kcal |  

- ▲ **Murgh Tikka Lababdar With Choice Of Accompaniments** ₹ 775  
 With Rice | 250 gms | 365 kcal |  
 **OR**  
 With Tawa Paratha | 370 gms | 585 kcal |  


list of allergens:



- Vegetarian
- ▲ Non-Vegetarian
- 🌶️ Spicy
- 👤 Chef Special

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Standard preparation time 30 to 35 minutes.

- **Paneer Butter Masala With Choice Of Accompaniments** ₹ 775

With Rice | 300 gms | 414 kcal |  
   OR

With Tawa Paratha | 420 gms | 585kcal |  
   
  
- **Dal Peshawari With Choice Of Accompaniments** ₹ 675

With Rice | 310 gms | 532 kcal |  
   OR

With Tawa Paratha | 430 gms | 750 kcal |  
  
  
- **Choice Of Cream Soups | 240 ml |** ₹ 375

Mushroom | 350 kcal |  
  

Vegetable | 235 kcal |  
  

Tomato | 160 kcal |  
  
  
- **Green Salad | 250 gms | 107 kcal |** ₹ 275

list of allergens:



- Vegetarian
- ▲ Non- Vegetarian
-  Spicy
-  Chef Special

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 Standard preparation time 30 to 35 minutes.

## FINGER FOOD

- |   |  |       |
|---|--|-------|
|    | <p><b>Paneer Kathi Roll   260 gms   450 kcal  </b><br/>         Paneer juliennes tossed with onion chutney stuffed in flour tortilla<br/> </p>                          | ₹ 650 |
|    | <p><b>Vegetable Pakora   240 gms   290 kcal  </b><br/>         Vegetables &amp; potato battered with gram flour &amp; deep fried<br/> </p>                              | ₹ 575 |
|    | <p><b>Chilli Cheese Toast   160 gms   135 kcal  </b><br/>         Bread slice topped up with cheddar cheese, green chilli &amp; tomato baked to perfection<br/> </p>    | ₹ 575 |
|    | <p><b>Kaju Masala   100 gms   581 kcal  </b><br/>         Roasted cashew nuts with green chilli, onion, tomatoes finished with lemon juice &amp; chaat masala<br/> </p> | ₹ 575 |
|    | <p><b>Chicken Kathi Rolls   270 gms   480 kcal  </b><br/>         Tandoori chicken juliennes tossed with onion chutney stuffed in egg coated flour tortilla<br/> </p> | ₹ 675 |
|  | <p><b>Chicken Tikka Pakora   240 gms   312 kcal  </b><br/>         Boneless chicken chunks coated with gram flour batter &amp; deep fried<br/> </p>                   | ₹ 675 |
|  | <p><b>Chicken Nuggets   160 gms   320 kcal  </b><br/>         Crumb fired small chicken pieces served with bar-be-que sauce<br/> </p>                                 | ₹ 675 |
|  | <p><b>British Connection   280 gms   612 kcal  </b><br/>         Crumb fried fish fillet with potato fries &amp; tartar sauce<br/> </p>                               | ₹ 775 |
|  | <p><b>Fish Finger With Lemony Tartar Sauce   320 gms   504 kcal  </b><br/>         Crumb fried fish batons served with tartor sauce<br/> </p>                         | ₹ 725 |
|  | <p><b>Grilled Chicken Breast With Mushroom Sauce   350 gms   425 kcal  </b><br/>         Served with cheese sauce &amp; sauteed vegetables<br/> </p>                  | ₹ 675 |

list of allergens:



-  Vegetarian
-  Non- Vegetarian
-  Spicy
-  Chef Special

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Standard preparation time 30 to 35 minutes.

## BURGER & SANDWICHES

- |  |              |
|--|--------------|
| <p><b>▲ Country Boy   251gms   642 kcal  </b><br/>           Grilled mutton mince patty filled in burger bun, topped with cheese &amp; fried eggs<br/> </p>   | <b>₹ 725</b> |
| <p><b>▲ Farm Hopper   280 gms   535 kcal  </b><br/>           Grilled chicken mince patty filled in burger bun topped with melted cheese<br/> </p>  | <b>₹ 675</b> |
| <p><b>▲ Spicy Tandoori Chicken Burger   285 gms   344 kcal  </b><br/>           Juliennes of tandoori chicken filled in burger bun with onion and tomato slice, served with French fries<br/> </p>    | <b>₹ 675</b> |
| <p><b>■ Vegetable Cheese Burger   230 gms   275 kcal  </b><br/>           Vegetable patty filled in burger bun with cheese, served with French fries<br/> </p>  | <b>₹ 575</b> |
| <b>Create Your Own Style Sandwich</b>  |              |
| <p><b>■ Veg   180 gms   120 kcal  </b><br/> </p>   | <b>₹ 600</b> |
| <p><b>▲ Non-veg   220 gms   285 kcal  </b><br/> </p>  | <b>₹ 650</b> |
| <p><b>▲ The Classic Club Sandwich Non-veg   310 gms   625 kcal  </b><br/>           Prepared with chicken, chicken ham, fried egg, cucumber, tomato &amp; cheese served with French fries<br/> </p> | <b>₹ 725</b> |
| <p><b>■ Veg Club Sandwich   260 gms   540 kcal  </b><br/>           Two tiers of white or brown bread, lettuce, cheese, vegetable, served with french fries &amp; pickled vegetables<br/> </p>      | <b>₹ 675</b> |
| <p><b>Body Portion</b></p> <p>OATS 187 KCAL<br/>           KHICDHI 50 KCAL<br/>           UPMA 55 KCAL<br/>           CEREALS WITH MILK 150 KCAL</p>   | <b>175/-</b> |

list of allergens:



- Vegetarian
- ▲ Non-Vegetarian
- 🌶️ Spicy
- 👨‍🍳 Chef Special

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Standard preparation time 30 to 35 minutes.

## DESSERTS

- |  |       |
|--|-------|
| <p> <b>Chocolate Mousse</b>   190 gms   430 kcal  <br/>Dark chocolate folded with light cream &amp; set in cold<br/> </p>   | ₹ 425 |
| <p> <b>Caramel Custard</b>   100 gms   148 kcal  <br/>Milk, egg yolk, caramelized sugar cooked on steam &amp; served cold<br/> </p>   | ₹ 425 |
| <p> <b>Rasmalai</b>   100 gms   230 kcal  <br/>Dumpling of fresh soft cottage cheese soaked in sweet thickened milk<br/> </p>   | ₹ 425 |
| <p>  <b>Moong Dal Ka Halwa</b>   120gms   300 kcal  <br/>A favourite Indian sweet made with yellow lentils, milk, sugar and ghee<br/> </p>   | ₹ 425 |
| <p> <b>Shed-E-Jam</b>   100 gms   250 kcal  <br/>Reduced milk dumpling cooked in ghee &amp; soaked in sugar syrup<br/>   </p> | ₹ 425 |
| <p>  <b>Cabbage Kheer (Sugar Free)</b>   80 gms   180 kcal  <br/>Cabbage cooked with flavoured milk<br/> </p>  | ₹ 425 |
| <p> <b>Choice Of Ice Cream</b>   90 gms  </p> <p> <br/>Vanilla   207 kcal  <br/>Mango   273 kcal  <br/>Strawberry   163 kcal  <br/>Butter scotch   178 kcal  <br/>Black currant   270 kcal  </p>  | ₹ 425 |

list of allergens:



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-  Non- Vegetarian
-  Spicy
-  Chef Special

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Standard preparation time 30 to 35 minutes.

## SOFT BEVERAGES

<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Tea</b>   180 ml             <ul style="list-style-type: none"> <li>Green   3 kcal   / Mint   3 kcal   / English breakfast tea   3 kcal   / Tulsi   3 kcal   / Assam   3 kcal   / Earl gray   3 kcal   / Chamomile   3 kcal  </li> </ul> </li> </ul>	₹ 150
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Readymade Ginger Tea</b>   180 ml   31 kcal             <ul style="list-style-type: none"> <li></li> </ul> </li> </ul>	₹ 150
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Selection Of Coffee</b>   180 ml             <ul style="list-style-type: none"> <li>Americano   9 kcal  </li> <li>Cappuccino   64 kcal  </li> <li>Café Latte   70 kcal  </li> <li>Espresso   60 ml   12 kcal  </li> </ul> </li> </ul>	₹ 150 ₹ 150 ₹ 150 ₹ 150
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Jal Jeera</b>   330 ml   10 kcal             <ul style="list-style-type: none"> <li></li> </ul> </li> </ul>	₹ 250
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Thandai</b>   330 ml   360 kcal             <ul style="list-style-type: none"> <li> </li> </ul> </li> </ul>	₹ 250
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Butter Milk</b>   330 ml   130 kcal             <ul style="list-style-type: none"> <li>Plain/ masala</li> </ul> </li> </ul>	₹ 250
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Milkshake</b>   330 ml             <ul style="list-style-type: none"> <li>Vanilla   423 kcal   / Chocolate   540 kcal   / Mango   511 kcal   / Strawberry   496 kcal   / Banana   365 kcal  </li> </ul> </li> </ul>	₹ 250
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Seasonal Fresh Juice</b>   330 ml             <ul style="list-style-type: none"> <li>Sweet lime   78 kcal   / Watermelon   115 kcal   / Pineapple   178 kcal  </li> </ul> </li> </ul>	₹ 250
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Cold Coffee</b>   330 ml             <ul style="list-style-type: none"> <li>Plain   148 kcal   / with ice cream   466 kcal  </li> </ul> </li> </ul>	₹ 175
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Fresh Lime Soda/ Water</b>   330 ml             <ul style="list-style-type: none"> <li>Soda   16 kcal   / Water   10 kcal  </li> </ul> </li> </ul>	₹ 175

list of allergens:



- Vegetarian
- ▲ Non-Vegetarian
-  Spicy
-  Chef Special

Please inform our associates if you are allergic to any of the ingredients & you would like your food to be prepared without it.

All prices are in Indian rupees (₹) and subject to government taxes.

Standard preparation time 30 to 35 minutes.