



BREAKFAST

SERVED BETWEEN 6.30 AM TO 11 AM

BREAKFAST

With blueberry compote, maple syrup and whipped cream

PARFAIT 🗎 🛊 💩

Layered chia seeds soaked in almond milk, Greek yoghurt, granola and fresh fruits

Cooked oats with low fat milk, raisins, nuts, honey topped with seasonal fruits

■ BIRCHER MUESLI ♠ **&**

Overnight soaked oats with carrots, apple, raisins, almonds, orange juice and served with honey

■ EGGS OF YOUR CHOICE ⑥ \$

Boiled | Scrambled | Poached | Fried | Omelette with roasted potatoes, grilled tomato & toast

▲ CHICKEN SAUSAGE | BACON

Butter croissant, muffin, danish pastry & doughnut

CEREAL BOWL 🖹 🕏

Corn flakes | Choco flakes | Muesli | Wheat flakes served with skimmed / full fat milk

■ IDLI ♠

Steamed lentil & rice cakes served with sambar, tomato chutney, coconut chutney, podi & sesame oil















DOSA &

Choice of Plain | Masala

Crispy lentil & rice pancake served with sambar, tomato, coconut chutney, podi & sesame oil

UTHAPPAM &

Choice of Plain | Onion

Soft & thick lentil & rice pancake served with sambar, tomato chutney, coconut chutney, podi & sesame oil

■ TAWA PARATHA * ♣

Aloo | Gobi | Paneer Served with pickle & yoghurt

■ POORI BHAJI \$

Deep fried Indian bread with curried potatoes

▲ EGG BHURJI 🛊 🖷

Spiced scrambled egg, served with soft buttered bread

SEASONAL FRESH FRUIT PLATTER

Platter of sliced seasonal fruits



















ALL DAY DINING

SERVED BETWEEN 12.00 PM - 3.30 PM || 7.00 PM - 11.00 PM

APPETIZERS

■ BAKED CORN AND SPINACH FILO PARCELS # 🖹

Phyllo pockets loaded with spinach, corn and mascarpone cheese, served with aioli

GUNTUR CHILLI MUSHROOM

Andhra style tempered mushroom with chilli and curry leaves

■ CAJUN OYSTER TEMPURA # < >

Crumb fried oyster mushrooms with chipotle dip

HONEY CHILLI LOTUS STEM

Sweet and spicy Lotus stem with fresh red chillies and green onions

■ MOROCCAN COTTAGE CHEESE SKEWERS

Grilled Moroccan spiced cottage cheese skewers served with chermoula sauce

■ ANDHRA CHICKEN FRY

Deep fried spicy chicken served with fresh onion rings

■ KUNG PAO CHESTNUT CHICKEN \$ & ⑥

Spicy stir-fried Asian dish made with chicken and water chestnut

Southern spiced pan-fried king fish

□ COCONUT & CHILLI CRUSTED FISH FINGERS

Crumbed deep fried fish fingers, served with cilantro dip

Deep fried crispy prawns with Peri Peri aioli













TANDOOR

- MURGH TIKKA CLASSIC | HARIYALI | KASOORI 🖹 🔊
 Marinated chicken, skewered and char grilled
- NAWABI SEEKH KEBAB 🖹 🔊

 Spiced minced lamb cooked in tandoor
- AMRITSARI FISH TIKKA American Ajwain flavored Punjabi style fish, cooked in tandoor

















SOUPS & SALADS

VEGETABLE CLEAR SOUP

Flavoured broth with Bok choy and crispy garlic

■ ROASTED TOMATO BASIL SOUP ♣ ♣ ...

Thick and creamy oven roasted tomato, garlic and basil soup

■ MUSHROOM CAPPUCCINO WITH OLIVE DUST A # ○

The deep earthy flavours of mixed mushroom soup with truffle drizzling

■ THAI COCONUT CREAM SOUP (I)

Aromatic coconut soup, infused with lemongrass, galangal, and kaffir lime

Chicken | Prawn

■ BABY BURRATA AND GRAPEFRUIT SALAD ₱

With cherry tomatoes and rosemary balsamic caviar

SUMMER SALAD

Refreshing salad with summer vegetables, seasonal fruits and citrus dressing

Crispy lettuce tossed in parmesan aioli & focaccia croutons Add Chicken | Prawn @















SANDWICH & BURGER

■ FALAFEL BURGER \$

Crispy chickpea patty with coriander and parsley on zaatar buns with fries

■ PANEER PANINI \$\bigset\$

Tandoori paneer with onion, mint & coriander chutney spread on grilled masala panini with fries

□ CHICKEN TIKKA PANINI ♠ ♦ ♦

Chicken with onion, mint & coriander chutney spread on grilled masala panini with fries

■ VEGETABLE CLUB SANDWICH ♠ \$

Charred bell pepper, grilled zucchini, iceberg lettuce and cheese with fries

Grilled chicken, fried egg, tomato, cheese and iceberg lettuce with fries

■ GOURMET CHICKEN BURGER 🖹 \$

Grilled chicken patty, caramelized onion, aged cheddar and spiced mayo with fries

■ GRILLED HAM & CHEESE SANDWICH #

Turkey ham and Emmental cheese on sour dough bread with fries















PIZZA

■ GARDENIA 🗎 🕯 🔊

Grilled vegetable pizza topped with fresh mozzarella, parmesan cheese and pesto

■ BIANCA # \$

White cheese pizza topped with fresh mozzarella, creamy ricotta and parmesan

Pizza topped with black olive, mushroom, bell pepper, jalapeno, sun-dried tomato, capers and basil

Pizza topped with basil pesto, green olive, broccoli, baby spinach and cherry tomato

PARMIGINA INDIANA 🗎 🛊 🔊

Tandoori-spiced pizza with bell peppers & onion

- Paneer Tikka
- Chicken Tikka

■ PIZZA MISTO ₱ \$

Meat pizza topped with pepperoni, sausage, turkey ham and mozzarella















PASTA

■ FUSILLI BASIL PESTO & 🛱 🛊

Pasta with sun-dried tomatoes, basil pesto, black olives and parmesan

PENNE | FUSILLI POMODORO 🖹 🛊

Pasta with cherry tomato, basil and tomato sauce

- Roasted vegetables
- Roasted chicken

Spaghetti, olive oil, sliced garlic, sliced red chilli and parsley

■ PENNE AI FUNGHI \$\bigset\$

Pasta tossed with button mushroom, porcini cream and truffle oil

FETTUCCINI ALFREDO ₱ \$

Creamy pasta with parmesan cheese

- Roasted vegetables
- Roasted chicken & porcini mushroom

















CONTINENTAL MAINS

- PAN ROASTED CHICKEN ♠ \$
 - Served with glazed carrots, asparagus, herb mash and roast gravy
- Pistachio crusted fish with cranberry orange emulsion, grilled vegetables and truffle mash
- BRAISED LAMB SHANK 🖹 🗘

 Shallot jus and garlic mash

















ASIAN MAINS

THAI GREEN CURRY / RED CURRY

Thai spiced curry cooked with coconut milk, eggplant, sweet basil and served with jasmine rice

- Vegetable
- Chicken
- Prawn (ii)

STIR FRIED LOTUS STEM WITH ASIAN GREEN

Wok tossed exotic Asian vegetables with lotus root in chilli basil sauce

MAPO TOFU

Stir-fried spicy silken tofu with Asian vegetables and mushroom

■ CHICKEN CHILLI BASIL SAUCE

Thai inspired wok tossed chicken, with basil and bird's eye chilli

SZECHWAN CHICKEN HOT POT

Wok tossed chicken with broccoli and bok choy

POACHED FISH IN COCONUT LIME SAUCE \(\Omega\)

Sea bass cooked in lemon grass & coconut sauce

■ MASSAMAN LAMB CURRY

Rich and mild Thai curry with lamb and vegetables

SPICY BEEF PEPPER STIR FRY

Wok tossed peppery beef with assorted vegetables















WOK TOSSED NOODLES \$

Hakka | Burnt garlic | Szechwan

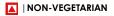
- Vegetables
- Egg ⊚
- Chicken ⊚
- Prawns 6 @

FRIED RICE

Hakka | Burnt garlic | Szechwan

- Vegetables
- Egg ⊚
- Chicken ⊚
- Prawns @ @
- JASMINE RICE

















INDIAN MAINS

■ LASOONI DAL TADKA ♣

Tempered yellow lentil with garlic, cumin & red chilli

■ DAL MAKHANI

Slow cooked black lentil enriched with butter and cream

SABZI JALFREZI ₱ ♣

Assorted vegetables cooked with tomato and cashew gravy

■ PACHAI KAI KORMA ♠ ♣

Assorted vegetable korma cooked with coconut

■ PANEER LABABDAR ♠ ♣

Mild and rich paneer cooked in tomato gravy

■ BUTTER CHICKEN ♠ **№**

Tandoori cooked chicken tikka simmered in a creamy, rich tomato and butter gravy

KOZHI VARUTHA CURRY &

Pot roasted chicken with shallots, coconut and curry leaves

NALLI NIHARI ₱ ♦ ♠

Slow cooked spiced mutton stew

ALLEPPEY FISH CURRY

A tangy seer fish curry with fresh coconut milk















- HYDERABADI VEGETABLE BIRYANI A
- HYDERABADI CHICKEN BIRYANI A
- **LUCKNOWI MUTTON BIRYANI**
- STEAMED BASMATI RICE

- PLAIN YOGHURT ♣

BREADS

- LACCHA PARATHA 🗎 🛊
 Plain | Butter
- ROTI *
 Plain | Butter
- NAAN ♣ Plain | Garlic | butter
- KULCHA Plain | Aloo | Paneer | Chilli cheese
- TAWA PHULKA | CHAPATI *















DESSERTS

■ PANNA COTTA WITH BERRIES ☐

Delicate creamy pudding with fresh berries and berry puree

Served with mini macaron sandwiches and vanilla soil

■ BISCOFF CHEESECAKE

Baked cheesecake made with crunchy Biscoff biscuits & chocolate foam rocks

■ TIRAMISU WITH MOLTEN MOCHA POUR A 6 < </p>

Coffee flavoured biscuits layered with mascarpone cheese and chocolate coffee crunch

■ GULAB JAMUN A &

Deep-fried milk cake soaked in sugar syrup

■ RASMALAI A Delina

Soft and spongy cottage cheese dumplings soaked in a rich saffron flavoured milk

■ CHOICE OF ICE CREAMS

Vanilla

Chocolate

Jackfruit

Cookies & cream

Caramel almond crunch

SEASONAL CUT FRUIT PLATTER

















KIDS MENU

■ POTATO SMILES | FRENCH FRIES *

Seasoned crispy potatoes served with tomato sauce

■ MAC & CHEESE \$

Baked Cheesy Macaroni pasta served with garlic bread

■ CHEESE & GARLIC TOAST \$\big|\$

Baked focaccia bread topped with cheddar and parmesan

■ VEGETABLE MINI BURGERS \$\frac{1}{2}\$

Served with fries

■ PANEER STRIPS \$\big|\$

Breaded crispy strips served with fries

Breaded crispy strips served with fries



















ROUND THE CLOCK

SERVED 24 HRS

APPETIZERS

GUNTUR CHILLI MUSHROOM

Andhra style tempered mushroom with chilli and curry leaves

■ MOROCCAN COTTAGE CHEESE SKEWERS A

Grilled Moroccan spiced cottage cheese skewers served with chermoula sauce

ANDHRA CHICKEN FRY

Deep fried spicy chicken served with fresh onion rings

■ COCONUT & CHILLI CRUSTED FISH FINGERS

Crumbed deep fried fish fingers, served with cilantro dip

SOUPS

■ ROASTED TOMATO BASIL SOUP # 🖹 🔊

Thick and creamy oven roasted tomato, garlic and basil soup

■ MUSHROOM CAPPUCCINO WITH OLIVE DUST # A CO

The deep earthy flavours of mixed mushroom soup with truffle drizzling

SANDWICHES

Tandoori paneer with onion, mint & coriander chutney spread on grilled masala panini with fries

CHICKEN TIKKA PANINI \$ 🖹 🔊

Chicken with onion, mint & coriander chutney spread on grilled masala panini with fries















■ VEGETABLE CLUB SANDWICH ♠ \$

Charred bell pepper, grilled zucchini, iceberg lettuce and cheese with fries

Grilled chicken, fried egg, tomato, cheese and iceberg lettuce with fries

MAINS

PENNE | FUSILLI POMODORO 🖹 🛊

Pasta with cherry tomato, basil and tomato sauce

- Roasted vegetables
- Roasted chicken

■ SPAGHETTI AGLIO OLIO PEPERONCINO A

Spaghetti, olive oil, sliced garlic, sliced red chilli and parsley

■ PENNE AI FUNGHI ♣ \$

Pasta tossed with button mushroom, porcini cream and truffle oil

■ LASOONI DAL TADKA ♣

Tempered yellow lentil with garlic, cumin & red chilli

SABZI JALFREZI ♠

Assorted vegetables cooked with tomato and cashew gravy

■ PANEER LABABDAR ♠ ♣

Mild and rich paneer cooked in tomato gravy

■ BUTTER CHICKEN ♠ ♣

Tandoori cooked chicken tikka simmered in a creamy, rich tomato and butter gravy















- HYDERABADI CHICKEN BIRYANI
- STEAMED BASMATI RICE
- PLAIN YOGHURT ♠
- TAWA PHULKA | CHAPATI *
- Steamed lentil & rice cakes served with sambar, tomato chutney, coconut chutney, podi & sesame oil
- DOSA &
 - Choice of Plain | Masala

Crispy lentil & rice pancake served with sambar, tomato, coconut chutney, podi & sesame oil



















BEVERAGES

COFFEE

- ESPRESSO SINGLE
- ESPRESSO DOUBLE
- AMERICANO Hot | Cold
- CAPPUCCINO Classic | Hazelnut | Vanilla Caramel
- CORTADO
- LATTE
- MOCHA
- MACCHIATO
- ESPRESSO & TONIC
- AFFOGATO
- SPANISH ICED LATTE
- VANILLA CARAMEL ICED LATTE
- RASPBERRY CHOCO ICED LATTE
- **IN HAZELNUT ICED LATTE**
- CLASSIC COLD COFFEE
- SOUTH INDIAN FILTER KAAPI

CAFFEINE-FREE DRINKS

- HOT CHOCOLATE
- COLD CHOCOLATE

THICKSHAKE

- MILO
- PEANUT BUTTER
- LOTUS BISCOFF

CLASSIC MILKSHAKES

- VANILLA
- CHOCOLATE
- STRAWBERRY
- BUTTERSCOTCH

BUTTERMILK

- PLAIN
- MASALA



TEAS

- BLACK TEA English Breakfast | Earl grey | Assam
- GREEN
- PEPPERMINT
- CAMOMILE
- CHAI Masala | Regular
- LEMON MINT ICED TEA
- PEACH ICED TEA

JUICES

- SEASONAL FRUIT JUICE
- FRESH LIME SODA Sweet | Salt

SMOOTHIES MILK / YOGHURT

- TRIO BERRY
- BANANA CHOCOLATE
- AVOCADO SPINACH CHIA
- PAPAYA BEE POLLEN

HEALTHY MIXES

- ABC JUICE
- CELERY, CUCUMBER & APPLE
- CARROT, GINGER & ORANGE
 - | VEGETARIAN

MOCKTAILS

STRAWBERRY MOJITO

Strawberry, lemon, mint, sprite

PEACH & WATERMELON COOLER

Watermelon, peach syrup, mint, lemonade

LYCHEE SUNSET

Lychee juice, coconut cream, lemon, mint, cranberry

AAM PANNA SPARKLER

Raw mango, mint, black salt, soda

TROPICAL PASSION FRUIT SLUSH

Passion fruit puree, lemon, mint, ice

FIRE & FROST STRAWBERRY SLUSH

Strawberry puree, jalapeno, ice

PACKAGED

- AERATED DRINKS
- PERRIER WATER
- **IDENTIFY OF THE PROPERTY OF T**