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# BREAKFAST




SERVED BETWEEN 07 AM TO 11 AM




## BREAKFAST






-  **PANCAKE | WAFFLE | FRENCH TOAST**    **295**





With blueberry compote, maple syrup and whipped cream
-  **PARFAIT**    **295**



Layered chia seeds soaked in almond milk, Greek yoghurt, granola and fresh fruits
-  **OATMEAL PORRIDGE**   **295**

Cooked oats with low fat milk, raisins, nuts, honey topped with seasonal fruits
-  **BIRCHER MUESLI**   **295**

Overnight soaked oats with carrots, apple, raisins, almonds, orange juice and served with honey
-  **EGGS OF YOUR CHOICE**   **350**

Boiled | Scrambled | Poached | Fried | Omelette with roasted potatoes, grilled tomato & toast
-  **CHICKEN SAUSAGE | BACON** **395**
-  **BAKERS BASKET**    **295**

Butter croissant, muffin, danish pastry & doughnut
-  **CEREAL BOWL**    **295**

Corn flakes | Choco flakes | Muesli | Wheat flakes served with skimmed / full fat milk
-  **IDLI**  **295**

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

 | **VEGETARIAN**    | **NON-VEGETARIAN**    | **SIGNATURE**    | **DAIRY**    | **EGG**    | **NUTS**    | **SHELLFISH**    | **GLUTEN**

If you have any concern regarding food allergies, please alert our order taker prior to ordering.

Prices are in Indian rupees and applicable to government taxes.

- DOSA** 🥜 395  
 Choice of Plain | Masala  
 Crispy lentil & rice pancake served with sambar, tomato, coconut chutney, podi & sesame oil
- UTHAPPAM** 🥜 395  
 Choice of Plain | Onion  
 Soft & thick lentil & rice pancake served with sambar, tomato chutney, coconut chutney, podi & sesame oil
- TAWA PARATHA** 🌾 🥛 350/350/395  
 Aloo | Gobi | Paneer  
 Served with pickle & yoghurt
- POORI BHAJI** 🌾 395  
 Deep fried Indian bread with curried potatoes
- EGG BHURJI** 🌾 🥛 395  
 Spiced scrambled egg, served with soft buttered bread
- SEASONAL FRESH FRUIT PLATTER** 350  
 Platter of sliced seasonal fruits





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# ALL DAY DINING

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

## APPETIZERS

















- BAKED CORN AND SPINACH FILO PARCELS** 🌾 🥛 395  
Phyllo pockets loaded with spinach, corn and mascarpone cheese, served with aioli
- GUNTUR CHILLI MUSHROOM** 450  
Andhra style tempered mushroom with chilli and curry leaves
- CAJUN OYSTER TEMPURA** 🌾 ⭐ 450  
Crumb fried oyster mushrooms with chipotle dip
- HONEY CHILLI LOTUS STEM** 395  
Sweet and spicy Lotus stem with fresh red chillies and green onions
- MOROCCAN COTTAGE CHEESE SKEWERS** 🥛 450  
Grilled Moroccan spiced cottage cheese skewers served with chermoula sauce
- ANDHRA CHICKEN FRY** 550  
Deep fried spicy chicken served with fresh onion rings
- KUNG PAO CHESTNUT CHICKEN** 🌾 🥜 🥚 550  
Spicy stir-fried Asian dish made with chicken and water chestnut
- VANJARAM TAWA FRIED FISH** 750  
Southern spiced pan-fried king fish
- COCONUT & CHILLI CRUSTED FISH FINGERS** 🌾 595  
Crumbed deep fried fish fingers, served with cilantro dip
- KURKURE PRAWNS** 🦞 🌾 ⭐ 750  
Deep fried crispy prawns with Peri Peri aioli

 | VEGETARIAN    | NON-VEGETARIAN    | SIGNATURE    | DAIRY    | EGG    | NUTS    | SHELLFISH    | GLUTEN

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## TANDOOR

-  **MALAI BROCCOLI WITH PARMESAN CHILLI CRUST**   **395**  
Creamy marinated tandoor baked broccoli
-  **PANEER TIKKA CLASSIC | HARIYALI | KASOORI**   **450**  
Marinated cottage cheese cubes, skewered and chargrilled
-  **MURGH TIKKA CLASSIC | HARIYALI | KASOORI**   **550**  
Marinated chicken, skewered and char grilled
-  **NAWABI SEEKH KEBAB**   **650**  
Spiced minced lamb cooked in tandoor
-  **AMRITSARI FISH TIKKA**  **595**  
Ajwain flavored Punjabi style fish, cooked in tandoor
-  **LASOONI JHINGA**    **750**  
Tiger prawns marinated with mustard, garlic, lemon and yoghurt

MERLIS

## SOUPS & SALADS

- VEGETABLE CLEAR SOUP** 350  
Flavoured broth with Bok choy and crispy garlic
- ROASTED TOMATO BASIL SOUP** 🥛 🌾 🥜 300  
Thick and creamy oven roasted tomato, garlic and basil soup
- MUSHROOM CAPPUCINO WITH OLIVE DUST** 🥛 🌾 ⭐ 350  
The deep earthy flavours of mixed mushroom soup with truffle drizzling
- THAI COCONUT CREAM SOUP** 🍤 395/495  
Aromatic coconut soup, infused with lemongrass, galangal, and kaffir lime  
Chicken | Prawn
- BABY BURRATA AND GRAPEFRUIT SALAD** 🥛 395  
With cherry tomatoes and rosemary balsamic caviar
- SUMMER SALAD** 400  
Refreshing salad with summer vegetables, seasonal fruits and citrus dressing
- CAESAR SALAD** 🌾 🥛 395/550/560  
Crispy lettuce tossed in parmesan aioli & focaccia croutons  
Add Chicken | Prawn 🍤

## SANDWICH & BURGER

- FALAFEL SLIDER**   **450**  
Crispy chickpea patty with coriander and parsley on zaatar mini buns with fries
- PANEER PANINI**   **450**  
Tandoori paneer with onion, mint & coriander chutney spread on grilled masala panini with fries
- CHICKEN TIKKA PANINI**    **550**  
Chicken with onion, mint & coriander chutney spread on grilled masala panini with fries
- VEGETABLE CLUB SANDWICH**   **450**  
Charred bell pepper, grilled zucchini, iceberg lettuce and cheese with fries
- CHICKEN CLUB SANDWICH**    **550**  
Grilled chicken, fried egg, tomato, cheese and iceberg lettuce with fries
- GOURMET CHICKEN BURGER**   **550**  
Grilled chicken patty, caramelized onion, aged cheddar and spiced mayo with fries
- GRILLED HAM & CHEESE SANDWICH**   **600**  
Turkey ham and Emmental cheese on sour dough bread with fries

# PIZZA

-  **GARDENIA**    **550**

Grilled vegetable pizza topped with fresh mozzarella, parmesan cheese and pesto
-  **BIANCA**   **550**

White cheese pizza topped with fresh mozzarella, creamy ricotta and parmesan
-  **CAPRICCIOSA**   **550**

Pizza topped with black olive, mushroom, bell pepper, jalapeno, sun-dried tomato, capers and basil
-  **BASILICO**     **550**

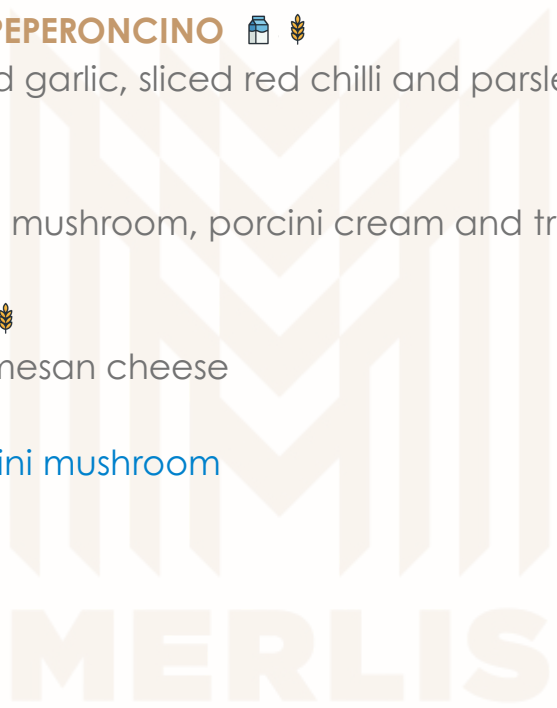
Pizza topped with basil pesto, green olive, broccoli, baby spinach and cherry tomato
- PARMIGINA INDIANA**    **550/650**

Tandoori-spiced pizza with bell peppers & onion
-  **Paneer Tikka**
-  **Chicken Tikka**
-  **PIZZA MISTO**   **695**





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

## PASTA

- FUSILLI BASIL PESTO**    550  
Pasta with sun-dried tomatoes, basil pesto, black olives and parmesan
- PENNE | FUSILLI POMODORO**   550/650  
Pasta with cherry tomato, basil and tomato sauce
- Roasted vegetables**
- Roasted chicken**
- SPAGHETTI AGLIO OLIO PEPERONCINO**   550  
Spaghetti, olive oil, sliced garlic, sliced red chilli and parsley
- PENNE AI FUNGHI**   550  
Pasta tossed with button mushroom, porcini cream and truffle oil
- FETTUCCINI ALFREDO**   550/650  
Creamy pasta with parmesan cheese
- Roasted vegetables**
- Roasted chicken & porcini mushroom**



## CONTINENTAL MAINS

- **GRILLED MOROCCAN COTTAGE CHEESE**  **650**  
Served with herbed rice and romesco sauce
- ▲ **PAN ROASTED CHICKEN**   **650**  
Served with glazed carrots, asparagus, herb mash and roast gravy
- ▲ **GRILLED SEA BASS**     **750**  
Pistachio crusted fish with cranberry orange emulsion, grilled vegetables and truffle mash
- ▲ **BRAISED LAMB SHANK**   **750**  
Shallot jus and garlic mash



## ASIAN MAINS

### THAI GREEN CURRY / RED CURRY

595/695/795

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

- Vegetable
- Chicken
- Prawn 🍤

### STIR FRIED LOTUS STEM WITH ASIAN GREEN

495

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

### MAPO TOFU

495

Stir-fried spicy silken tofu with Asian vegetables and mushroom

### CHICKEN CHILLI BASIL SAUCE

550

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

### SZECHWAN CHICKEN HOT POT

550

Wok tossed chicken with broccoli and bok choy

### POACHED FISH IN COCONUT LIME SAUCE ★

595

Sea bass cooked in lemon grass & coconut sauce

### MASSAMAN LAMB CURRY

650

Rich and mild Thai curry with lamb and vegetables

### SPICY BEEF PEPPER STIR FRY

650

Wok tossed peppery beef with assorted vegetables

### WOK TOSSED NOODLES 🌾

450/495/550/750

Hakka | Burnt garlic | Szechwan

- 🟢 Vegetables
- 🔴 Egg 🍳
- 🔴 Chicken 🍗
- 🔴 Prawns 🦐🦑

### FRIED RICE

450/495/550/750

Hakka | Burnt garlic | Szechwan

- 🟢 Vegetables
- 🔴 Egg 🍳
- 🔴 Chicken 🍗
- 🔴 Prawns 🦐🦑












### 🟢 JASMINE RICE

400
















## INDIAN MAINS

- **LASOONI DAL TADKA** 🥛 350  
Tempered yellow lentil with garlic, cumin & red chilli
- **DAL MAKHANI** 🥛 395  
Slow cooked black lentil enriched with butter and cream
- **SABZI JALFREZI** 🥛🥜 395  
Assorted vegetables cooked with tomato and cashew gravy
- **PACHAI KAI KORMA** 🥛🥜 395  
Assorted vegetable korma cooked with coconut
- **PANEER LABABDAR** 🥛🥜 450  
Mild and rich paneer cooked in tomato gravy
- ▲ **BUTTER CHICKEN** 🥛🥜 550  
Tandoori cooked chicken tikka simmered in a creamy, rich tomato and butter gravy
- ▲ **KOZHI VARUTHA CURRY** 🥜 550  
Pot roasted chicken with shallots, coconut and curry leaves
- ▲ **NALLI NIHARI** 🥛🌾🌟 650  
Slow cooked spiced mutton stew
- ▲ **ALLEPPEY FISH CURRY** 595  
A tangy seer fish curry with fresh coconut milk

|   |     |
|---|-----|
|  <b>HYDERABADI VEGETABLE BIRYANI</b>  | 450 |
|  <b>HYDERABADI CHICKEN BIRYANI</b>    | 550 |
|  <b>LUCKNOWI MUTTON BIRYANI</b>       | 650 |
|  <b>STEAMED BASMATI RICE</b>   | 295 |
|  <b>JEERA RICE   GHEE RICE</b>        | 395 |
|  <b>RAITA</b> <br>Vegetable   Boondi  | 250 |

## BREADS

|  |                  |
|--|------------------|
|  <b>LACCHA PARATHA</b>  <br>Plain   Butter                | 175              |
|  <b>ROTI</b> <br>Plain   Butter  | 175              |
|  <b>NAAN</b>  <br>Plain   Garlic   butter                 | 175              |
|  <b>KULCHA</b>  <br>Plain   Aloo   Paneer   Chilli cheese | 175/195/ 195/195 |
|  <b>TAWA PHULKA   CHAPATI</b>    | 175              |

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