



Room Service

12:30am to 11:00pm

Midnight Munchies

11:00pm to 7:00am

To Place an Order

6114



Room Service

12:30am to 11:00pm

Fresh Gossip

*From Earth's Soul to Your Bowl;
Every Salad Tells a Story..*

🌱 Veg 🌱 Vegan

KIS KHET KI MOOLI HO TUM

Apni khet ki aloo/ gobhi / paneer /
pyaaz or mixed filled in a multi-grain
paratha served with dal Moradabadi, dahi,
asli gud, ghar ka achaar, makkhan

🌱 845

BUDDHA BOWL

Avocado, red quinoa pearls, foxtail
millets, sesame ginger glazed tofu,
mesclun greens and pomegranate in a
coconut and yuzu dressing

🌱 845



The Toasted Canvas

*Light, Toasted, Nurtured;
Zesty Bites Topped with Farm-Fresh Goodness!*

🌱 Veg 🍄 Non-veg 🍳 Chef's Choice

TACO BELLE

Chipotle-spiced paneer with refried beans, grilled vegetables, crisp lettuce, guacamole, sour cream, and fresh salsa

🌱 🍳 625

TACO TORNADO

Slow-cooked chicken tinga with crisp lettuce, guacamole, sour cream, salsa, crispy onions

🍄 675

AVO SRDO TST VIBES

House-made guacamole and herbed ricotta on rustic sourdough, sprinkled with chia seeds, smoked paprika

🌱 🍳 675

THE MEDD TOAST

Whipped hummus on toasted sourdough topped with juicy tomatoes, baked beetroot and zesty oranges

🌱 625



Cozy Cauldron

*Earth-to-Bowl Soups;
Nurtured by Nature, Loved by the Farmer*

🌱 Veg 🍄 Non-veg 🍷 Chef's Choice 🌿 Vegan



FLORA

Slow-roasted tomato & rosemary soup finished with a touch of basil oil

🌱 575

ZUCCA

Velvety pumpkin & coconut soup with ginger, lemongrass, and a hint of chilli

🌱🍷 575

VIETNAMESE PHO

Iconic vietnamese rice noodle soup with vegetables in a rich broth. Served with fresh herbs and lime

🌱🌿 575

🍄 625

“Sun-grown.
Soil-held.
Soul-served.”

Picnic Pleasure

*From Soil to Bun;
Curated Sandwiches & Burgers*

🌱 Veg 🍄 Non-veg 🍽️ Chefs Choice



ALEXANDER

Warm focaccia layered with creamy burrata and butter-roasted mushrooms, finished with toasted walnuts, fresh greens, basil oil, and a light raw mango–coriander glaze

🌱 875

HITLER

Grilled focaccia with rosemary roast chicken, cucumber mint relish, pickled onions and light smoked paprika lemon yoghurt dressing

🍄 925

TOMCAT

Smoky corn and zucchini quinoa burger with kasundi aioli, slow-cooked tomato–chilli relish, and a crisp summer vegetable slaw

🌱🍽️ 875

MUSTANG

Citrus pepper grilled chicken with avocado, zucchini ribbons, seasonal greens, and green chilli–lemon oil in a soft toasted burger bun

🍄 925

Brunch-a-Tainment

*Shared Flavors, Shared Laughter;
Platters for Families and Friends*

🌱 Veg 🍗 Non-veg 🍷 Chef's Choice 🌾 Gluten Free

BOULEVARD

Middle Eastern mezze platter with roasted pimento and carrot muhammara, sun-dried tomato and mint hummus, baba ganoush with sesame chilli oil, tzatziki with za'atar, beetroot falafel, fatoush, pickles, and warm pita and lavash

🌱🍷 1025

CHATARR PATARR

Golgappa served with mint and tamarind water, raw mango chana chaat in phyllo cups, anaardana and cucumber dahi papdi chaat

🌱 945

KUNG FOO PANDEY

Tandoori veg momos with smoked tomato-chilli chutney. Corn, spinach & cheese manchurian with toasted sesame, and crunchy vegetable spring rolls

🌱 975

TIKKA SHIKKA

Lahori paneer tikka, beetroot and akhrot malai seekh, kaffir lime kunafa dahi kebab

🌱 1025

KUKKAD SHUKKAD

Malai chicken with a soft cheese and mint centre, crisp chicken, thyme and green pea patti samosas, and tandoori tangdi kebabs

🍷 1145

KEBAB ME HADDI

Mutton & paan leaf kebab, mango leaf-wrapped fish with a tangy kokum glaze, and kali mirch chicken tikka

🍷🍷 1245



“Let the
season
decide.”

In 80 Days

*Globally Inspired Mains,
Curated with Care*

🌱 Veg 🍄 Non-veg 🥬 Vegan 🍷 Gluten Free



PARIS

Roast chicken breast filled with sun-dried tomatoes, spinach and mozzarella, on a cumin-scented potato mash, charred corn relish, grilled vegetables and red wine pepper jus

🍄 1295

FISH AND CHIPS

Crisp herb-crumbed river sole with rosemary fries, seasonal pickles, and a lemony herb-mustard-caper tartare

🍄 1375



PARADISE

Charred portobello mushrooms with truffled potato purée, seasonal vegetables and a rich vegetable jus

🌱 1195

PATTAYA

Thai red or green curry served with rice and accompaniments

🌱 1225

🍄 1325

Pastas

🌱 Veg 🍝 Non-veg



SPAGHETTI AGLIO OLIO PEPPERONCINI

Spaghetti with confit cherry tomatoes, garlic, and crushed chilli in olive oil, finished with aged parmesan and a hint of lemon zest

🌱 975

🍝 1075

PENNE ARRABIATTA

Penne with a slow-simmered tomato and garlic sauce, finished with basil and olive oil

🌱 975

🍝 1075

PENNE PESTO (OLIVE OIL OR CREAM)

Penne with fresh basil pesto, zucchini, mushrooms, broccoli with olive oil and parmesan

🌱 975

🍝 1075

Pizzas

🌿 Veg 🍄 Non-veg 🍷 Chefs Choice

MARGHERITA

Signature pizza sauce, fresh basil, fresh mozzarella and cherry tomato
Choice of neapolitan or thin crust base
🌿 895

MADHUBALA

Thin-crust pizza with spiced tomato sauce, mozzarella, tandoori chicken tikka, peppers, onions, and fresh coriander
🍄 1045

PEOPLE'S PIZZA

Thin-crust pizza topped with peppers, zucchini, corn, cherry tomatoes, lemon ricotta over our signature pizza sauce and mozzarella
🌿 🍷 945

TAYLOR

Artisanal Neapolitan pizza with cheese sauce, pulled herbed chicken, barbeque chicken sausage and pickled paprika
🍄 1075

BELLA

Artisanal Neapolitan pizza with cheese sauce, truffled wild mushrooms, red and green pesto, roasted baby potatoes, finished with parmesan
🌿 995

ANARKALI

Thin-crust pizza with spiced tomato sauce, tandoori paneer tikka, mozzarella, peppers, onions, and fresh coriander
🌿 975



Indian Mains

*A Celebration of Indian Dishes;
Flavorful Journeys from Soil to Spoon..*

🌱 Veg 🍗 Non-veg 🌿 Vegan 🍷 Gluten Free

PUNJABI

Rajasthani gatta curry cooked in a rich spiced yogurt gravy

🌱 🍷 895

MAHARAJ

Mixed Summer greens and bottle gourd koftas simmered in a pumpkin tomato gravy infused with pesto

🌱 995

PIND DI PASAND

Kadhai paneer: Paneer tossed with peppers, onions and tomatoes with pomegranate and spiced crushed coriander, chili and fennel

🌱 🍷 995

KAIRI

Stir fried okra cooked with crisp onion, tangy tomatoes, raw mangoes finished with aromatic spices

🌱 🌿 🍷 875

MULTANI HANDI GOSHT

Claypot mutton slow-cooked with caramelised onions, whole spices, and fresh herbs

🍗 🍷 1195

RESHAM

Amritsari style tawa murgh finished with onions, tomatoes, green chillies, coriander and a hint of qasuri methi

🍗 🍷 1145

UTTERLY BUTTERLY MURGH

Clay oven roasted boneless chicken cooked in a creamy tomato and ginger gravy with a hint of truffle oil

🍗 🍷 1145



Sangat

🌱Veg 🍗Non-veg 🌿Vegan 🍷Gluten Free

VEG BIRYANI

🌱🍷1225

CHICKEN BIRYANI

🍗🍷1325

JEERA PULAO

🌱🍷695

STEAMED RICE

🌱🍷🌿625

DAL MAKHNI / KALI DAL

🌱🍷795

YELLOW DAL

🌱🍷695

INDIAN BREAD

Paranthas - mirch | pudina | lachha

Naan - plain | butter | garlic | cheese

Roti - tandoori | missi | ajwaini

Gluten free - millet roti finished in tawa

🌱170

RAITA | CURD

🌱525

POTATO MASH

FRENCH FRIES

SAUTEED VEGETABLES

🌱575

“We don't chase
ingredients...”

We wait
for them ”

Frosty Paradise

Desserts, finished with a touch of sweetness

🍃 Veg 🍳 Contains egg



KESAR PISTA MATKA KULFI

Sugar free 🍃 475

CREAMY RICH STICK KULFI - PAAN, KESAR OR MANGO

With chia seeds, rose syrup,
caramel nuts and praline dust

🍃 445



IRRESISTABLE

Flourless dark chocolate cake, berry coulis

Contains egg 🍳 675

GRIN

Classic baileys tiramisu

Contains egg & alcohol 🍳 695

MANGO TRES LECHES

Mango millet tres leches with coconut
crumble, mahua molasses

🍃 675

RASMALAI

🍃 625

GOURMET ICE CREAMS

By Tangelo

Ice Cream Flavours :

Alphonso mango

Butterscotch caramel cake

Belgian dark chocolate fudge

(Vegan and sugar free)

🍃 525

*Sometimes, all you
need is one good*

Beverage

to stay a little longer



Kombuchas

*A light, fermented brew that refreshes the mind,
and supports gut health*

ORANGE BASIL

The quintessential favourite

🍷 575

Fresh Juice

Pure, seasonal, freshly squeezed juice. No sugar added

🍷 595



“ Summer
doesn't sit
still...

It flows,
fizzes, and
refreshes „

Cold Coffee

UNDER THE NEEM CLASSIC COLD COFFEE

Our signature cold coffee; an all time favourite for the
past 8 years

🍷 595

VIETNAMESE COLD COFFEE

Strong cold coffee enhanced with sweetened
condensed milk

🍷 625

100% Arabica Bean Coffees

Iced/ Hot

Americano

🍷 575

Caffe latte

🍷 575

Cappuccino

🍷 575

Cafe mocha

🍷 575

Add ons:

Oat milk / Almond milk

🍷 125

Chocolate / Hazelnut

🍷 125

Espresso Shot

🍷 225



Made-In-House

Desi masala chai

🔥 525

Ginger lemon honey tea

🔥 525

Miscellaneous

Aerated beverages with lemon and ice

🔥 445

Sparkling water with lemon and ice

🔥 445

Mineral water with lemon and ice

🔥 210



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