



KOLAM
THE COFFEE SHOP

IN ROOM DINING MENU

À LA CARTE BREAKFAST (7AM TO 11AM)





SET BREAKFAST

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| ■ CONTINENTAL BREAKFAST | 400 |
| Seasonal fresh fruit juice seasonal fresh fruit with yoghurt oven fresh breads with homemade preserves tea/coffee | |
| ■ INDIAN BREAKFAST | 400 |
| Seasonal fresh fruit juice Choice of Indian breakfast specialities Aloo Paratha / Idli-vada / Poori Bhaji / Masala Dosa with accompaniments | |
| ■ AMERICAN BREAKFAST | 475 |
| Seasonal fresh fruit with yoghurt Cereals (ask us for our selection of cereals for you to choose from) Oven fresh breads with homemade preserves Cheese Slice Choice of eggs sunny side up / over easy / scrambled / poached / boiled / omellette with choice of white or brown toast served with chicken sausage & sauteed mushroom Tea/Coffee | |

INDIAN SPECIALITIES

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| ■ POORI BHAJI | 225 |
| Deep fried whole wheat pooris served with spiced potato curry | |
| ■ ALOO PARATHA | 225 |
| Stuffed aloo paratha served with plain yoghurt & pickle | |
| ■ DOSA | 225 |
| Crisp Indian style crepes made with fermented batter served with sambhar and chutney | |
| ■ UTHAPPAM | 225 |
| Soft pancakes made from fermented rice-lentil batter served with sambhar and chutney | |
| ■ IDLI - VADA | 225 |
| Soft idlis, crispy vada served with sambhar & chutney | |

APPETISERS AND SALADS (11AM TO 11PM)

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|  | GREEK SALAD
With cucumber, black olives, cracked pepper and roast garlic vinaigrette | 300 |
|  | SPROUTED BEAN SALAD
Freshly home grown sprouts tossed in a tangy vinaigrette dressing | 375 |
|  | CAESAR SALAD
With sliced pepper, chicken breast or corn and mushroom | 375 |
|  | CHICKEN HAWAIIAN SALAD
With pineapple, grilled chicken and pepper julienne | 350 |

SOUPS (11AM TO 11PM)

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|  | CREAM OF TOMATO
With herbed croutons | 225 |
|  | VEG MANCHOW SOUP
Indo-Chinese spicy tangy veg soup | 225 |
|  | CHICKEN MANCHOW SOUP
Indo-Chinese spicy tangy chicken soup | 250 |
|  | CHICKEN CLEAR SOUP
Flavourful clear chicken soup | 250 |
|  | CREAM OF CHICKEN SOUP
Thick creamy chicken soup made with chicken stocks and herbs | 250 |

BETWEEN THE MEALS (11AM TO 11PM)

■ FRIES

Plain	250
Masala	265
Peri-Peri	275

■ POTATO WEDGES

Plain	250
Masala	265
Peri-Peri	275

SANDWICH

■ Veg cheese sandwich	265
■ Veg club sandwich	285
■ Chicken cheese sandwich	345
■ Chicken club sandwich	400

STARTERS

■ LEHSUNI PANEER TIKKA

Garlic infused paneer tikka cooked in tandoor (11am to 3pm) (7pm to 11am)

425

■ MALAI PANEER TIKKA

Cream and cheese marinated cottage cheese cooked in tandoor (11am to 3pm) (7pm to 11am)

425

■ MANCHURIAN

Popular Indo-Chinese sauce with hot sweet sour flavour Babycorn/Mushroom/Cauliflower

325

■ CHILLI PANEER

Fried Paneer tossed in sweet spicy hot and tangy chilli sauce

400

■ MURG MALAI CHICKEN TIKKA

Cream, herb and cheese marinated chicken cooked in tandoor (11am to 3pm) (7pm to 11am)

425

■ TANDOORI CHICKEN HALF / FULL

Chicken marinated in yoghurt and spices and roasted in tandoor (11am to 3pm) (7pm to 11am)

450 | 675

■ CHICKEN 65

Spicy deep fried chicken tossed with local spices

400

■ SCHEZWAN CHICKEN

Chicken tossed in hot spicy sweet and flavour sichuan sauce.

400

■ CHILLI CHICKEN

Fried Chicken tossed in sweet spicy hot and tangy chilli sauce

400

RICE, BREADS & RAITA (11AM TO 11PM)

■ PARATHA / CHAPATTI / PHULKA

Whole wheat Indian breads traditionally served at homes (11am to 11pm)

75

■ NAAN / KULCHA / TANDOORI ROTI

Flat refined/whole wheat flour bread, served plain, buttered, or filled with garlic, onion or herbs (11am to 3pm) (7pm to 11am)

75

■ RICE (11AM TO 11PM)

With your choice of

Steamed

125

Jeera

150

Peas

175

BIRYANI'S (11AM TO 11PM)

■ VEGETABLE DUM BIRYANI

Finest basmati rice cooked with fresh garden vegetables

325

■ MURGH DUM BIRYANI

Chicken cooked with flavoured basmati rice

450

■ GOSHT DUM BIRYANI

Lamb cooked with flavoured basmati rice

575

PIZZA (11AM TO 11PM)

■ MAMA MIA MARGHERITA

Fresh basil, mozzarella, tomato timeless Italian flavors on crust

300

■ GARDEN OF LOVE

Bursting veggies, melted cheese a romantic medley on crust

350

■ PANEER TIKKA

Tandoori-spiced paneer atop a bed of cheesy perfection

400

■ CHICKEN TIKKA

Tandoori flavor chicken tikka, bellpeppers with cheesy goodness on thin crust

400

■ FIERY CHICKEN

Bold spice, tender chicken a flavor-packed inferno on crust

400

■ TEXAS BBQ CHICKEN

Smoky, savory, sweet dance on a tangy crust

400

MAIN COURSE (11AM TO 11PM)

■ LEHSUNI DAL TADKA	275
Toor dal tempered with garlic	
■ JEERA ALOO	275
Cumin tempered potato tossed in spices and herbs	
■ MADRAS EGG CURRY	275
Hard boiled eggs cooked in South Indian style	
■ ALOO GOBI	325
Potato and cauliflower tossed with onion tomato and flavourful spices	
■ SUBZ MILONI	325
Traditional seasonal mixed veg delicacy cooked in thick gravy	
■ DAL MAKHANI	375
Black lentils simmered with Indian spices, finished with butter and cream	
■ AMRITSARI CHOLE	350
Chickpeas cooked with onion and tomato and spices.	
■ RAJMA MASALA	350
Kidney beans cooked in creamy tomato gravy flavoured with spices.	
■ KADHAI PANEER	400
Cottage cheese cooked with onion tomato bellpeppers in blend of Indian spices	
■ MALAI KOFTA	400
Fried balls made with cottage cheese and veggies served in a creamy sauce	
■ KADHAI CHICKEN	425
Chicken cooked with onion tomato bell peppers in blend of Indian spices	
■ CHICKEN CHETTINAD	425
Popular south Indian chicken delicacy from Chettinad region	
■ MEEN MOILEE	425
Classical fish curry from kerela cooked in coconut based gravy	
■ ANDHRA FISH CURRY	425
Andhra style spicy and tangy tamarind based fish curry	
■ PANEER MAKHANI	425
Home made cottage cheese cubes simmered in a smoked makhni tomato gravy	

<div> <div></div> <div>BUTTER CHICKEN</div> </div> <div>Chicken tikka simmered in a smoked makhni tomato gravy</div>	425
<div> <div></div> <div>MUTTON BHUNA GOSHT</div> </div> <div>North Indian mutton delicacy cooked in thick robust onion tomato gravy</div>	425
<div> <div></div> <div>CHETTINAD MUTTON CURRY</div> </div> <div>Popular south Indian mutton delicacy cooked in aromatic Chettinad spices</div>	525

ASIAN SELECTION (11AM TO 11PM)

HAKKA FRIED RICE / NOODLES SERVED WITH SAUCE

<div> <div></div> <div>Veg</div> </div>	250
<div> <div></div> <div>Egg</div> </div>	300
<div> <div></div> <div>Chicken</div> </div>	325
<div> <div></div> <div>Prawn</div> </div>	450

SCHEZWAN FRIED RICE / NOODLES SERVED WITH SAUCE

<div> <div></div> <div>Veg</div> </div>	250
<div> <div></div> <div>Egg</div> </div>	300
<div> <div></div> <div>Chicken</div> </div>	325
<div> <div></div> <div>Prawn</div> </div>	450

THAI RED OR GREEN CURRY WITH BASIL HERB RICE

<div> <div></div> <div>Veg</div> </div>	425
<div> <div></div> <div>Chicken</div> </div>	450
<div> <div></div> <div>Prawn</div> </div>	525

WESTERN (11AM TO 11PM)

PENNE/FUSILLI COOKED IN CHOICE OF SAUCE

Alfredo / Arrabbiata / Pesto

<div> <div></div> <div>Veg</div> </div>	350
<div> <div></div> <div>Chicken</div> </div>	450
<div> <div></div> <div>Prawn</div> </div>	490

<div> <div></div> <div>GRILL PANEER/ CHICKEN/ FISH SERVED WITH HERB RICE AND CHOICE OF SAUCE</div> </div> <div>Roasted tomato/ herb-cream sauce</div>	550
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COMFORT FOOD (11AM TO 11PM)

■ CURD RICE	275
■ SAMBHAR RICE	275
■ DAL KHICHDI	350
■ DAL TADKA – JEERA RICE	400

DESSERTS & ICECREAM (11AM TO 11PM)

GULAB JAMOON (2no)	175
GAJAR HALWA	225
MOONG DAL HALWA	225
ICE CREAM	
VANILLA	150
STRAWBERRY	200
CHOCOALTE	200
MANGO	220

BEVERAGES

TEA

Regular/Ginger/Cardamom/Masala/Lemon/Black 175

COFFEE

Regular/Filter Coffee 175

SEASONAL FRESH JUICE 175

SEASONAL FRESH FRUIT 200

SHAKES

VANILLA 200

STRAWBERRY 250

CHOCOALTE 250

MANGO 275