LINDSAY MANOR





INDUS Cafe'24.7

FOOD MENU





Call To Order

+91 9330903514

3102 bce

a Vedic resort by lindsay





Delicious Breakfast | Savoury Dishes
Italian Delights | Oriental Fiesta | Indian Flavours
Sinful Desserts | Hot & Cold Beverages
And Much More.





BREAKFAST SELECTIONS

7am-12pm

CONTINENTAL BREAKFAST 450
White/Brown Toast Served with 2 Eggs done your way, Hashbrowns, Bacon/Chicken Sausage, and Grilled Tomato

FRESH CUT FRUIT BOWL 400
Selection of Fresh Fruits - Apple, Orange, Banana, Papaya, and Pineapple

CHOICE OF BREAKFAST CEREALS WITH HOT OR COLD MILK 350
Corn Flakes, Choco Flakes or Muesli

HOUSE BAKED BREAD BASKET 350
Croissant, Muffin, Doughnut - Served with Butter and Preserves

THREE EGGS COOKED YOUR WAY 400
Poached, Fried, Omelet or Scrambled - Served with Toast, Butter and Grilled Tomato

GOAN POI OMELET 350
Masala/ Plain Omelet Served with Poi Bread

BREAKFAST SMOOTHIE BOWL 450
Berry Smoothie with Fresh Fruits







BREAKFAST SELECTIONS

7am-12pm

MUSHROOMS ON TOAST 350
Classic Three Mushroom Ragout served on Home-Baked Brioche Bread
Add on: Sunny-Side Up - 50

AVOCADO ON TOAST 450
Home-Baked Multigrain bread topped with Guacamole
Add on: Sunny-Side Up - 50

CLASSIC PANCAKE/ WAFFLE 350
Served with Melted Butter, Maple Syrup and Chocolate Sauce & Chocolate Chips

FRENCH TOAST 350
Served with Melted Butter, Maple Syrup

PARATHA - ALOO/ PANEER 350
A favourite from Punjab with spicy stuffing - served with Yoghurt and Pickle

POHA 350
Beaten Rice Roasted with Spices, Herbs & Peanuts - served with Indian Sev

POORI BHAJI 350
Flavoured Potato Curry Served with Fluffy Deep-fried Bread

CHOLEY BHATURE 350
Spicy & Tangy Chickpeas with Fluffy Deep Fried Bread - A North Indian Favourite

GST & Taxes as applicable | We levy a 5% service charge | Please inform us of any food allergies

ALL DAY DINING

11am-11pm

SOUPS

ROASTED TOMATO BASIL SOUP — 350
Fresh Basil Leaves Added To Roasted Tomatoes Infused with Garlic

CREAM OF - BROCCOLI/ MUSHROOM/ CHICKEN — 350/350/375
Thick and Creamy Soup

MANCHOW SOUP — 350/375
Thick Dark Brown Spicy Broth Garnished with Crispy Fried Noodles

HOT & SOUR SOUP — 350/375
Thick Peppery Soup Flavoured with Soy

SWEET CORN SOUP — 350/375
Soup Made with Tender Corn Kernels, Spices & Herbs





SALADS

SEASONAL GREEK SALAD 400
Refreshing Mix of Onions, Cucumbers, Capsicum, Tomatoes, Crumbles of Rich Feta Cheese, Dressed with Greek Oregano and Extra Virgin Olive Oil

WATERMELON FETA SALAD 400
The Hydrating Salad - Fresh cut Watermelon cubes with Feta Cheese

AVOCADO-SPINACH SALAD 450
Avocado, Spinach & Arugula with Pomelo, Feta, Cucumber & Shallots with Chipotle Dressing

CAESAR SALAD 400
Romaine and Iceberg Lettuce with Caesar Dressing, Parmesan Cheese and Croutons
Add on: Herb Grilled Chicken - 100

GRILLED CHICKEN SALAD 450
Herb Grilled Chicken with Olives, Romaine, Bell Peppers & Shallots with a Cumin Kokum Vinaigrette

STARTERS

MASALA PEANUTS 300
Roasted Peanuts with Onion, Tomato, Lemon and Spices

FRENCH FRIES (CAJUN/PERIPERI) 300
Golden Brown & Crisp Textured Strips of Potatoes Sprinkled with Salt & Herbs
Add on: Truffle oil - 150

POTATO WEDGES 300
Crispy wedges of potatoes sprinkled with salt & herbs.

BRUSCHETTA 350
Tomato Chunks Marinated with Extra Virgin Olive Oil and Fresh Basil; Toasted to Perfection

LOADED NACHOS 400
with Queso, Pico de Salsa & Guacamole

HONEY CHILLI POTATO 400
Crispy Potato Wedges tossed with Honey & Chilli

TWIN PEPPER PANEER 425
Sautéed Cottage Cheese & Bell Peppers tossed with a Spicy Sauce

CRISPY CHILLI BABYCORN 400
Crispy Golden Fried Baby Corns tossed with a Spicy Sauce

VEG SPRING ROLL 400
Deep-fried Pastry Sheet filled with Vegetables

KUNG PAO PANEER 425
Cottage Cheese tossed with Spicy Capsicum, Chilli and Chef's Special Sauce





DRUMS OF HEAVEN 475
Chicken Lollipop tossed in Chef's Special Sauce

DRAGON CHICKEN 475
Chicken Strips Tossed in a Spicy Chilli Sauce

CHICKEN SATAY 500
Chicken Marinated and Cooked with Authentic Thai Peanut Sauce

PRAWN SATAY 550
Indonesian-style Prawn Satay on Skewers with Peanut Sauce

FISH FINGER 500
Sweet Water Fish Coated with Bread Crumbs, Deep-Fried & Served with Yummy Tartar Sauce

BUTTER GARLIC PRAWNS 600
Sea Prawns Fried in a Delicious Butter & Garlic Mix



TANDOORI SELECTIONS (7pm - 11pm)

PANEER TIKKA 475
Chunks of Soft Cottage Cheese Marinated with Herbs & Grilled in Tandoor

KALI MIRCH ANGARA PHOOL 475
Fresh Broccoli Marinated with Black Pepper Malai Masala and Chargrilled in Tandoor till Golden

PESHAWARI SEEKH KEBAB 475
Minced Vegetables Roasted on Iron Skewers

AFGHANI CHICKEN TIKKA 550
Mildly Spicy yet Rich, Juicy and Succulent Chicken Chunks are Marinated in Rich Cream with other Spices and Grilled in Tandoor

ACHARI MURGH 550
Chicken Cooked in Tandoor with Pickled Spices - An Unbelievably Flavourful Combination of Spices such as Fennel & Fenugreek Seeds with a Smoky Aroma

LASOONI MACCHI 600
Freshwater Fish (boneless) Marinated with Ginger-Garlic Paste and Indian Spices

TANDOORI JHINGA 650
Tiger Prawns Marinated with a Melange of Indian Herbs & Spices and then Chargrilled in Tandoor

SANDWICHES & BURGERS

CALCUTTA SPECIAL EGG ROLL 350
Egg Roll in Calcutta Street Food Style, Served with Wafers

CLASSIC CHILLI CHEESE TOAST 350
Grated Cheese Mixed with Herbs, Garlic & Fresh Chillies and Grilled to Perfection

GRILLED CHEESE SANDWICH WITH HOT SAUCE 350
Rich melting cheese with a hot sauce for that lovely contrast, Served with Wafers

JUNGLEE PANEER PANINI 400
Toasted Double-decker Panini Loaded with Delicious Cottage Cheese, Leafy & Crunchy Veggies, Layered with Mayo & Spicy Green Chutney, Served with Wafers

INDUS VEG CLUB SANDWICH 400
Toasted Double-decker Sandwich with Coleslaw, Tomato, Cheese, Cucumber & Mayonnaise, Liberally Sprinkled with Special Herbs and Served with Wafers

DOUBLE DECKER VEG BURGER 450
Mouth-watering Veg Patty Cooked to Perfection, Cheese, Lettuce, Sliced Tomato, and Mayonnaise, Served with Wafers

INDUS CHICKEN CLUB SANDWICH 450
Toasted Double-decker Sandwich with Coleslaw, Tomato, Cheese, Cucumber & Mayonnaise, Liberally Sprinkled with Special Herbs and Served with Wafers

GRILLED CHICKEN BURGER 500
Grilled Chicken Patty, Iceberg, Caramelised Onions, Mayonnaise with Cheese, and Served with Wafers

FRIED CHICKEN BURGER 475
Golden Fried Chicken, Iceberg, Cheese, and Burger Sauce, Served with Wafers





ITALIAN SELECTIONS

CLASSIC MARGHERITA PIZZA 500
Red Tomato Sauce, White Mozzarella and Fresh Green Basil

FARMHOUSE PIZZA 550
Overload of Crispy, Crunchy Capsicum, Mushroom, and Fresh Tomato

SMOKED CHICKEN & AVOCADO PIZZA 600
Chicken in BBQ sauce with Avocado slices

CLASSIC PEPPERONI PIZZA 650
Red Tomato Sauce, Cheese and Pepperoni

ALFREDO/ARRABIATA/PESTO PASTA 500/550
Choice of Pasta - Penne/ Spaghetti

CARBONARA PASTA 600
Spaghetti tossed in Eggs, Bacon, Onions & Parmesan

SEAFOOD AGLIO OLIO PASTA 650
Spaghetti tossed in EVOO with Burnt Garlic, Sun-dried Tomatoes, Pepperoncini, Olives, and Seafood

MADRAS CHILLI RISOTTO 550 /600
Choice of Mushroom & Chicken

SUN DRIED TOMATO RISOTTO 500
Arborio rice, infused with tangy flavours of minced sun-dried tomatoes, finished with Parmesan cheese & cream

GST & Taxes as applicable | We levy a 5% service charge | Please inform us of any food allergies

ORIENTAL SELECTIONS

PAD THAI — 450/500
Thai Rice Noodles Stir Fried with Vibrant Flavours and a Sprinkling of Crushed Peanuts

THAI CURRY WITH JASMINE RICE (GREEN/ RED) — 550/600
Coconut Milk Curry with Thai Flavours Served with a Bowl of Plain Jasmine Rice

NOODLES — 450/500/550/600
(HAKKA/ CHILLI GARLIC/ SCHEZWAN)
(VEG/ EGG/ CHICKEN/ PRAWN)

RICE — 450/500/550/600
(FRIED/ CHILLI GARLIC/ SCHEZWAN)
(VEG/ EGG/ CHICKEN/ PRAWN)

SAUCES

SWEET & SOUR (VEG/ CHICKEN/ PRAWN) — 450/500/550
Baby Corn, Mushroom, Broccoli in a Sweet & Sour Sauce

CHILLI PANEER/CHICKEN — 450/500
Tender paneer or succulent chicken tossed in a bold, spicy sauce made with red chilies, fresh ginger, and aromatic garlic

MANCHURIAN (VEG/ CHICKEN) — 450/500
Indo Chinese Dish of Fried Veggie in a Spicy and Tangy Sauce

HOT GARLIC (VEG/ CHICKEN/ PRAWN) — 450/500/550
Vegetable Cooked in a Chef's Special Hot and Spicy Garlic Sauce





GOAN SELECTION

STARTERS

KING FISH MASALA FRY 500
Goan Kingfish with Classic Indian Spices, Grilled on Tawa

PRAWN RAVA FRY 600
Fried Prawn Coated in Semolina and Authentic Indian Masala

CHILLI PRAWN 600
Prawns Stir-fried in Goan Chilli with Fresh Vegetables

MAIN COURSE

CHICKEN XACUTI 500
Chicken Cooked in Goan-style Coconut Curry

CHICKEN CAFREAL 500
Chicken Made in Coriander, Mint and Goan Vinegar with a Splash Of Local Rum

GOAN KINGFISH CURRY WITH STEAMED RICE 600
Local Kingfish Cooked in Goan-style with Coconut Flavour

GOAN PRAWN CURRY WITH STEAMED RICE 700
Seawater Prawn Cooked In Homemade-style Masala with a Flavour of Coconut

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INDIAN SELECTIONS

ALOO JEERA 400
Sauteed Potatoes with the Heady Aroma Of Fresh Cumin Seeds

MIX VEGETABLE CURRY 425
Chopped Veggies in a Paste of Onion, Ginger & Garlic

KADHAI PANEER 450
Sautéed Soft Creamy Cottage Cheese with Julienne of Capsicum in Brown Gravy

PANEER BUTTER MASALA 450
Sautéed Soft Creamy Cottage Cheese in a Rich Buttery Tomato Gravy

DAL TADKA 400
Cooked Spiced Lentils Finished with a Tempering of Ghee and Hot Spices

DAL FRY 400
Lentils Cooked in a Base Mixture of Onions, Tomatoes, and Spices

EGG CURRY 450
Boiled Eggs - in a Spicy Flavourful Tomato Gravy

HOME-STYLE CHICKEN CURRY 500
Chicken Cooked with Whole Spices for that Homely Taste

BUTTER CHICKEN (7 pm - 11 pm) 500
Sauteed & Juicy Chicken Pieces in a Silky Smooth Makhani Gravy

KADHAI CHICKEN 500
Sauteed & Juicy Chicken Pieces in a Spicy Concoction Dominated by Kasuri Methi





FISH TIKKA MASALA (7 pm - 11 pm) 600
Grilled Fish Simmered in a Spicy Masala

PRAWN MASALA CURRY 650
Prawns Cooked in a Thick Sauce of a Yellow Hue with Grated Coconut, Turmeric, Cumin, Coriander, Chilli, Onion, Garlic, Tamarind

BREADS

TAWA CHAPATI	85
KERALA PAROTTA	125
TANDOORI ROTI (7 pm - 11 pm)	115
NAAN (7 pm - 11 pm)	125
LACCHA PARATHA	135
GARLIC NAAN	145
CHEESE GARLIC NAAN	165

RICE

HYDERABADI BIRYANI (VEG/ CHICKEN/ LAMB) 450/550/650
Originating from the Kitchen of Nizam of Hyderabad, Cooked in Dum Pukht Style with Whole Spices

JEERA RICE 350
Hot fluffy Rice Tempered with Cumin Seeds

VEG PULAO 375
Basmati Rice Cooked with Vegetable and Spices

GREEN PEAS PULAO 375
Basmati Rice with Green Peas

CURD RICE 350
A Creamy Mixture of Curd and Rice

STEAMED RICE 350
Hot and Fluffy Steamed Rice

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DESSERTS

CHOCO-ALMOND TORTE 450
Rich Chocolate and Almond Cake, Served with Chocolate Ice Cream

TIRAMISU 450
Elegant and Rich Layered Italian Dessert Made with Coffee & Cocoa Powder

CHEESECAKE SLICE 450
Check for Choices of the Day

HOT CHOCOLATE BROWNIE 400
Fudgy Cake with Nuts & Chocolate Chips Drenched with Hot Chocolate

CREME BRULEE 400
Baked Custard with a Brittle Top of Melted Sugar

CHOICE OF ICE CREAM - 2 SCOOPS 400
(VANILLA/CHOCOLATE)

GULAB JAMUN 350

CAKE (0.5Kg/1Kg) 700/1350
(CHOCOLATE TRUFFLE, BLACK FOREST, FRUIT)




Muffin
Slice Cake
Doughnut

NIGHT MENU
24 hours

FRENCH FRIES (CAJUN/PERIPERI) — 300
Golden Brown & Crisp Textured Strips of Potatoes Sprinkled with Salt & Herbs

GRILLED CHEESE SANDWICH WITH HOT SAUCE — 350
Rich Melting Cheese with a Hot Sauce for that Lovely Contrast, Served with Wafers

JUNGLEE PANEER PANINI — 400
Toasted Double-Decker Panini Loaded with Delicious Cottage Cheese, Leafy & Crunchy Veggies, and Layered with Mayo & Spicy Green Chutney, Served with Wafers

INDUS VEG CLUB SANDWICH — 400
Toasted Double-Decker Sandwich with Coleslaw, Tomato, Cheese, Cucumber, and Mayonnaise Liberally Sprinkled with Special Herbs and Served with Wafers

DOUBLE-DECKER VEG BURGER — 450
Mouth-Watering Veg Patty Cooked to Perfection, Cheese, Lettuce, Sliced Tomato, and Mayonnaise, Served with Wafers

INDUS CHICKEN CLUB SANDWICH — 450
Toasted Double-Decker Chicken Sandwich with Coleslaw, Tomato, Cheese, Cucumber, and Mayonnaise Liberally Sprinkled with Special Herbs and Served with Wafers

GRILLED CHICKEN BURGER — 500
Grilled Chicken Patty, Iceberg, Caramelised Onions, Mayonnaise with Cheese, and Served with Wafers

ALFREDO/ARRABIATA PASTA — 500/550
Choice of Pasta - Penne/ Spaghetti



NOODLES 450/500/550/600
(HAKKA/ CHILLI GARLIC/ SCHEZWAN)
(VEG/ EGG/ CHICKEN/ PRAWN)

RICE 450/500/550/600
(FRIED/ CHILLI GARLIC/ SCHEZWAN)
(VEG/ EGG/ CHICKEN/ PRAWN)

CHILLI PANEER/CHICKEN 450/500
Cottage Cheese/ Chicken in a Spicy Oriental Sauce

MANCHURIAN 450/500
Fried Veg/ Chicken Tossed in Manchurian Sauce

ALOO JEERA 400
Sauteed Potatoes with the Heady Aroma of Fresh Cumin Seeds

MIX VEGETABLE CURRY 425
Chopped Veggies in a Paste of Onion, Ginger, and Garlic

PANEER BUTTER MASALA 450
Sautéed Soft Creamy Cottage Cheese in a Rich Buttery Tomato Gravy

DAL TADKA 400
Cooked Spiced Lentils Finished with a Tempering of Ghee and Hot Spices

EGG CURRY 450
Boiled Eggs in a Spicy Flavourful Tomato Gravy

HOME-STYLE CHICKEN CURRY 500
Chicken Cooked with Whole Spices for that Homely Taste

HYDERABADI BIRYANI (VEG/CHICKEN/LAMB) 450/550/650
Originating from the Kitchen of Nizam of Hyderabad, Cooked in Dum Pukht Style with Whole Spices, an Experience in itself

KERALA PAROTTA 125

JEERA RICE 350
Hot Fluffy Rice Tempered with Cumin Seeds

CURD RICE 350
A Creamy Mixture of Curd and Rice

STEAMED RICE 350
Hot and Fluffy Steamed Rice

GST & Taxes as applicable | We levy a 5% service charge | Please inform us of any food allergies

CHOCO-ALMOND TORTE Rich Chocolate and Almond Cake Served with Chocolate Ice Cream	450
TIRAMISU Elegant and Rich Layered Italian Dessert Made with Coffee & Cocoa Powder	450
CHEESECAKE SLICE Check for Choices Of The Day	450
HOT CHOCOLATE BROWNIE Fudgy Cake with Nuts & Chocolate Chips Drenched with Hot Chocolate	400
CREME BRULEE Baked Custard with a Brittle Top of Melted Sugar	400
CHOICE OF ICE CREAM - 2 SCOOPS (VANILLA/CHOCOLATE)	400
GULAB JAMUN	350
CAKE (0.5Kg/1Kg) (CHOCOLATE TRUFFLE, BLACK FOREST, FRUIT)	700/1350





BEVERAGES

HOT MILK	230
TEA (BLACK TEA, MASALA TEA, GINGER TEA)	200
COFFEE (AMERICANO, CAPPUCINO, ESPRESSO)	200
HOT CHOCOLATE	250
COLD COFFEE	270
MILKSHAKE (STRAWBERRY, CHOCOLATE, VANILLA)	350
FRESH FRUIT JUICE	300
LASSI (MINT, ROSE, SWEET, SALTED)	250
PACKAGED WATER	100
VEEN 660ML NATURAL MINERAL WATER	250
VEEN 330 ML SPARKLING NATURAL MINERAL WATER	200
FRESH LIME SODA (SWEET, SALTED, MIX)	200
RED BULL	300
GINGER ALE	200
DIET COKE CAN	200
COKE CAN	200
SPRITE CAN	200

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