



**BREAKFAST**

**TIMINGS 7:00 am to 10:30 am**

**Continental Breakfast** 350 gms 375

- Fresh fruit platter or fresh fruit juice
- Basket of oven fresh bakeries or toast with butter, honey, marmalade and preserves
- Tea / coffee / decaffeinated coffee / hot chocolate served with full cream milk / low-fat milk / soya milk

**American Breakfast** 500 gms 595

- Fresh fruit platter or fresh fruit juice
- Basket of oven fresh bakeries or toast with butter, honey, marmalade and preserves
- Choice of cereals with hot or cold milk-full cream/low fat
- Two farm fresh eggs cooked any style served with your choice of bacon (pork) / chicken sausage
- Tea / coffee / decaffeinated coffee / hot chocolate served with full cream milk / low-fat milk / soya milk

**Healthy Breakfast** 400 gms 550

- Fresh fruit platter or fresh fruit juice
- Choice of cereals with hot or cold milk - full cream/low fat
- Egg white vegetable frittata
- Choice of herbal tea (chamomile, peppermint, earl grey)

**South Indian Breakfast** 500 gms 525

- Fresh fruit platter or fresh fruit juice
- Idli or Dosa – plain / masala with Sambar and chutney
- Tea or Coffee

**North Indian Breakfast** 500 gms 525

- Fresh fruit platter or fresh fruit juice
- Poori bhaji or aloo / gobhi paratha with yoghurt and pickle
- Tea or Coffee

**WESTERN FAVOURITES**

**Baker's Basket - Choose 3/5** 200/250 gms 225/275

- croissant – butter / multigrain
- danish – fruit / cinnamon
- muffin – chocolate / low fat
- chocolate doughnut
- loaf bread – baguette / multi grain / wheat
- soft roll / hard roll
- plain / toast slice bread – white / multi grain / wheat
- gluten – free bread available on request Served with
- orange Marmalade / mix fruit / berry jam
- nutella / peanut butter
- honey & butter / margarine

**Choice of Eggs** 200 gms 350

- Choose from – boiled egg, fried, poached, scrambled
- Served with toast, hash brown and grilled tomatoes
- Sides to choose
- Sautéed mushrooms / chicken sausages / pork sausage / bacon (pork) / baked beans

**Choice of Omelette** 200 gms 350

- Choose from - egg white / regular
- Fillings – onion / chili / masala / mushroom / cheese / Ham (pork) / Chicken
- Served with toast, hash brown and grilled tomatoes
- Sides to choose
- Sautéed mushrooms / chicken sausages / pork sausages / bacon (pork) / baked beans

**Choice of cereals** 200 gms 325

- choose from – corn flakes, muesli, chocos and wheat flakes
- Served with hot or cold milk – full cream / low fat / soya

**Pancakes / Waffle** 180 gms 350

Plain / banana / chocolate, served with warm maple syrup and berry compote

**Cinnamon French Toast** 180 gms 350

French bread slices dipped in cinnamon flavour eggs, served with warm maple syrup and berry compote

**Bircher Muesli** 200 gms 350

Healthy combination of oats, apple, yoghurt and honey, topped with nuts

**Cold Cut Platter** 250 gms 475

Turkey salami, chicken mortadella, ham (pork) served with pickle, mustard and fig compote

**Cheese Platter** 250 gms 425

Brie, parmigiana, cheddar and feta cheese served with crackers and pickles

**Fruit Compote** 150 gms 225

Stewed fruits flavoured with spices

Pineapple

Papaya

**SIDES**

**Bacon (pork) / chicken / pork sausages** 175

**Hash brown / grilled tomatoes / pork sausages** 125

**Sautéed mushroom / steamed or olive oil tossed vegetable** 175

**Bread Basket with butter / margarine** 175

**Toasted / plain** 175

**Choose from – white / wheat / multi grain**

**HEALTHY BREAKFAST**

**Egg White Frittata** 200 gms 350

Open faced egg white omelette with sautéed pimientos, spinach and mushroom (low cholesterol, low fat)

**Oatmeal Porridge** 200 gms 300

Served with raisins and demerara sugar

**Garden Salad** 200 gms 300

•Iceberg / romaine lettuce

•Vegetables – tomato, cucumber, onion, capsicum, corn

•Dressing – vinaigrette / thousand island / balsamic

**Fresh Fruit Salad** 250 gms 325

Seasonal fresh fruit salad with orange juice

**Fruit Platter** 250 gms 325

Selection of five fresh seasonal fruit

**Low Fat Yoghurt / Natural Unsweetened Yoghurt / Fruit Yoghurt** 150 gms 175

**Fruit or Vegetable Juice** 200 ml 120

Seasonal fresh

Canned

**Local Favourites**

**Idly** 250 gms 350

Steamed rice cakes served with sambar and chutneys

**Medu vada** 250 gms 350

Fried savory dumplings made from white lentil batter, served with sambar and chutneys

**Dosa / Masala Dosa / Uthappam** 250 gms 350

Crisp rice & lentil pancake, served plain or with filling of potato masala accompanied with sambar and chutneys

**Paratha** 300 gms 350

Aloo / Paneer / Gobhi

Home style stuffed wheat bread, cooked on hot plate served with yoghurt and pickle

**Poori Bhaji** 250 gms 350

Deep fried whole wheat bread served with potato curry

**Please choose your condiments**

Tomato ketchup

Mustard

Chilli sauce

Mayonnaise

Tabasco

Warm maple syrup

**LUNCH AND DINNER**

**TIMINGS 12:00 noon to 11:00 pm**

**Soups & Salads**

**Minestrone Verdure** 200 ml 440

Hearty Italian tomato cooked with beans, pesto and macaroni

**Vietnamese Vegetable Noodle Clear Soup** 200 ml 440

Classic clear soup with ginger, coriander, chilly and mushroom

**Vegetable Manchow Soup** 200 ml 440

Exotic vegetable soup with spicy and tangy flavour

**Chicken Manchow Soup** 200 ml 495

Chicken and egg soup with spicy and tangy flavour

**Vietnamese Chicken Noodle Soup** 200 ml 495

Classic clear soup with ginger, coriander, chilly and chicken

**Rasam** 200 ml 440

South Indian speciality soup made with fresh seasonal herbs and spices

**Classic Caesar** 150gms 550

Romaine lettuce tossed with caesar dressing served with grilled vegetables, shaved parmesan and croutons

**Chicken Caesar** 150gms 600

Romaine lettuce tossed with caesar dressing served with grilled chicken, shaved parmesan and croutons

**Prawn Caesar** 150gms 600

Romaine lettuce tossed with caesar dressing served with grilled prawns, shaved parmesan and croutons

**Tenga Manga Sundal** 180gms 550

Chickpea salad tossed with coconut, mango and lemon coriander dressing

**Garden Green** 150gms 440

Tender spinach and lettuce tossed with button mushroom and cherry tomatoes, topped with red wine vinaigrette and almonds

**Greek Salad** 180gms 550

Greek village style salad with cucumber, tomato, lettuce, bell peppers, olive and feta cheese

**APPETIZERS**

**Murgh Tikka Mirza Hansu** 250gms 770

Tandoori chicken morsels marinated in Kashmiri chilly, yoghurt, cheddar cheese and malt vinegar

**Paneer Shajahani Tikka** 250gms 770

Cottage cheese chunks, stuffed with spicy cheese and prunes, finished with peanut margination and cooked in tandoor

**Lamb Shahi Shami Kebab** 250gms 820

Tandoor cooked spicy lamb mince kebab with cheese and cashew nut, coated with pimentos

**Achari Khumbh** 250gms 660

Pickle flavoured marinated mushroom cooked in barbeque

**Asian Pepper Chicken** 250gms 770

Stir fried chicken with ginger, Chinese vinegar and bell peppers

**Kung Pao Prawn** 250gms 870

Stir fried prawns with ginger, Chinese vinegar and cashewnut

**Chilly Basil Chicken** 250gms 770

Stir fried crispy chicken with basil, chilly, peppers and scallions

**Thai Spring Roll** 250gms 660

Flash fried spicy wraps served with hot garlic and sweet chilly sauce

**Buffalo Chicken Drummetts** 250gms 770

Spicy chicken drummers tossed with fiery sauce

**Mutton Pepper Fry** 250gms 820

Lamb morsels with black pepper, onion, coconut and curry leaves

**Tawa Meen Varuval** 250gms 820

Tawa fried market fish cooked with red chilli, crushed garlic and curry leaves

**Gobi Achi Varuval** 250gms 660

Local preparation of crispy fried cauliflower with curry leaves and garlic

**LIGHT BITES**

**Chicken Tikka Kathi Roll** 300gms 750

Chicken tikka, sautéed peppers and red onion rolled in a thin Indian bread served with mint chutney

**Paneer Kathi Roll** 300gms 710

Paneer tikka, sautéed peppers and red onion rolled in a thin Indian bread served with mint chutney

**Mixed Bhajji** 200gms 490

Onion, capsicum, green chilli, potato and cottage cheese marinated in gram flour batter and deep fried

**Paneer 65** 200 gms 490

Local style cottage cheese deep fried in south Indian spices



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### BURGERS & SANDWICHES

<b>Vegetable Burger</b>	250 gms	600
Veggies pattie - lettuce, tomato and sliced cheese in sesame bun		
<b>Chicken Burger</b>	250 gms	750
Fried chicken, sliced cheese, spicy mayo and lettuce in sour buns		
<b>Tenderloin Burger</b>	250 gms	770
Beef pattie, bacon (pork), lettuce, tomato and sliced cheese in sesame bun		
<b>Chicken Club Sandwich</b>	250 gms	710
Grilled chicken, bacon (pork), fried egg, iceberg lettuce, tomato and sliced cheese		
<b>Vegetable Club Sandwich</b>	250 gms	600
Grilled vegetables, lettuce, tomato, cucumber and sliced cheese		

### WESTERN MAINS

<b>Half a Roast Chicken</b>	300 gms	820
Slowly cooked chicken with wine, served with fork mashed baby potato and veggies		
<b>Beef Steak with Pepper Jus</b>	300 gms	820
Marinated beef steak served with mashed potato and pepper jus		
<b>Grilled Seabass with Lemon Butter Sauce</b>	300 gms	880
Garlic rubbed grilled seabass served with sautéed vegetables and lemon butter sauce		
<b>Pan Seared Salmon with Citrus Southern Sauce</b>	300 gms	880
Imported pan seared salmon served with sautéed vegetables & citrus southern sauce		
<b>Fish &amp; Chips</b>	250 gms	880
Mustard panko crumbed fish served with tartar sauce and French fries		

### CHOICE OF PASTA

<b>PENNE / SPAGHETTI</b>		
<b>Mamma Rosa</b>	300 gms	600
Tomato, basil, caper & pasta		
<b>Al Funghi</b>	300 gms	600
Mushroom and pasta cooked in béchamel sauce		
<b>Creamy Cajun Chicken</b>	300 gms	660
Chicken and pasta in cajun béchamel sauce		
<b>Bolognese</b>	300 gms	710
Lamb mince, basil, tomato sauce and pasta		
<b>Carbonara</b>	300 gms	660
Bacon (pork), egg & parmesan with béchamel sauce		

### RISOTTO

<b>Contains alcohol</b>		
<b>Pomodoro Bascili</b>	300 gms	660
Italian rice cooked with tomato sauce and basil		
<b>Chicken &amp; Parmesan</b>	300 gms	710
Creamy Italian rice with chicken and parmesan		

### SIDES

<b>French fries</b>	200 gms	380
<b>Crunchy vegetable salad</b>	250 gms	440
<b>Mashed potato</b>	200 gms	380
<b>Steamed / olive oil tossed vegetables</b>	250 gms	440
<b>Baked vegetables</b>	300 gms	440

### ASIAN MAINS

<b>Vegetable Green Thai Curry</b>	350gms	660
Asian vegetables cooked in green Thai curry and served with sticky rice		
<b>Chicken Red Thai Curry</b>	350gms	820
Chicken chunks cooked in red Thai curry and served with sticky rice		
<b>Prawn Red Thai Curry</b>	350gms	930
Prawns cooked in red Thai curry and served with sticky rice		
<b>Stir Fried Vegetable</b>	250 gms	660
Asian vegetables sautéed with garlic butter sauce		
<b>Vegetable Noodles</b>	250 gms	490
<b>Chicken Noodles</b>	250 gms	550
<b>Vegetable Fried Rice</b>	250 gms	490
<b>Chicken Fried Rice</b>	250 gms	550

### LOCAL SPECIALITIES

<b>Paneer ki Subzi</b>	300 gms	770
Choose from teen mirch / kadai / mutter korma tikka masala, cottage cheese chunks cooked with choice of curry and spices		
<b>Lasooni Palak</b>	300 gms	550
Fresh spinach puree cooked in garlic and onion		
<b>Subz Mela Shaak</b>	300 gms	550
Mixed vegetables cooked with local spices and tomato, cashewnut gravy		
<b>Aloo Gobi Adraki</b>	300 gms	550
Home style cauliflower and potato cooked in Indian spices		
<b>Urulai Idicha Masala</b>	300 gms	550
Traditional potato preparation		
<b>Kai Kari Kurma</b>	300 gms	660
Traditional vegetable curry with roasted coconut, shallots and garlic		
<b>Murgh Tikka Lababdar</b>	300 gms	820
Tandoor roasted chicken morsels cooked in rich tomato- fenugreek gravy finished with cream and butter		
<b>Punjabi Chicken Curry</b>	300 gms	820
Chicken morsels cooked with choice of curry and spices		
<b>Kozhi Varuta Masala</b>	300 gms	820
Traditional chicken curry with roasted coconut, shallots and garlic		
<b>Laal Maas</b>	300 gms	880
Traditional Rajasthani mutton shank cooked in mathania chilly		
<b>Mutton Chettinad</b>	300 gms	880
Lamb morsels curry with black pepper, cinnamon and curry leaves		
<b>Subz Onion Pulao</b>	250 gms	490
Dum style rice with fried onion		
<b>Vegetable Biryani</b>	350 gms	710
Authentic dum style vegetables cooked with flavoured rice		
<b>Chicken Biryani</b>	350 gms	820
Authentic dum style chicken cooked with flavoured rice		
<b>Dal Makhani</b>	300 gms	490
Traditional black lentils simmered for 24 hours, finished with butter, cream and fenugreek		

<b>Masala Dal Tadka</b>	300 gms	440
Yellow lentils with cumin, garlic and whole red chilly		
<b>Tomato Pappu</b>	300 gms	440
Andhra styled lentil preparation cooked with asafoetida and tomato		
<b>BREADS &amp; RICE</b>		
<b>Roti</b>	70 gms	160
<b>Naan</b>	90 gms	160
<b>Lachha Paratha</b>	90 gms	120
<b>Malabar Paratha</b>	90 gms	220
<b>Stuffed Paratha</b>	100 gms	270
<b>Jeera Rice</b>	250 gms	440
<b>Pulao</b>	250 gms	490

### ACCOMPANIMENTS

<b>Raita</b>	100 gms	270
<b>Curd Rice</b>	300 gms	270
<b>Steamed Rice</b>	250 gms	440
<b>Papad</b>	20 gms	270

### DESSERTS

<b>Baked Honey Almond Tart</b>	150 gms	490
A gently set custard studded with sliced almonds is baked in a buttery shortbread crust		
<b>Classic Tiramisu</b>	150 gms	490
A classic Italian dessert		
<b>Classic Tiramisu</b>	150 gms	490
A classic Italian dessert		
<b>Goey Walnut Brownie</b>	150 gms	490
Chevy chocolate cake with vanilla ice cream and hot chocolate sauce		
<b>Fresh Fruit Platter</b>	200 gms	440
Seasonal cut fruits		
<b>Gulab Jamun Cheese Cake</b>	150 gms	490
A fusion version of gulab jamun and cheese cake		
<b>Moong Dal Halwa</b>	200 gms	440
Traditional pudding made with moong dal, clarified butter, sugar & cardamom		
<b>Ada Pradaman</b>	200 gms	440
A classic dessert from Kerala, made of ada rice, palm jaggery and coconut		
<b>Choice Of Ice-Cream</b>	150 gms	440
Vanilla, chocolate, strawberry		
	300ml	350

### BEVERAGES

#### MOCKTAILS

<b>Green Cooler</b>		
Green apple juice, sparkling water & crushed ice		
<b>Apple Frappe</b>		
Apple juice, blended with fresh mint leaves		
<b>Blue Lagoon</b>		
Curaçao, lemon juice with sparkling water		
<b>Khatta Mitha</b>		
Guava juice with chaat masala		
<b>Masala Cola</b>		
Cola flavoured with Indian spices		
<b>WATER &amp; SOFT BEVERAGES</b>		
<b>Tonic water</b>	250 ml	150
<b>Bottled Water</b>	500 ml	65
<b>Bottled Water</b>	1000 ml	110
<b>Mineral Water Still</b>	500 ml	200
<b>Mineral Water Still</b>	1000 ml	300
<b>Mineral Sparkling Water</b>	500 ml	200
<b>Mineral Sparkling Water</b>	1000 ml	300
<b>Aerated Beverages</b>	250 ml	150
Coke / diet coke / sprite / ginger ale / tonic water / soda water		
<b>Energy Drink</b>	250 ml	250
Red Bull		

### JUICES

<b>Fresh Juice</b>	300 ml	200
Watermelon / pineapple / mixed fruit / vegetable		
<b>Canned Juices</b>	300 ml	150
Orange / mango / pineapple / apple		

### COOLERS

<b>Milkshake</b>	300 ml	200
Chocolate / vanilla / mango / strawberry		
<b>Smoothies</b>	300 ml	200
Mango / papaya honey / vanilla / banana		
<b>Lassi</b>	300 ml	200
plain / sweet		
<b>Chocolate Milk</b>	300 ml	200
<b>HOT COFFEES</b>	150ml	180
Cappuccino / café late / south Indian filter coffee / Americano		
<b>COLD COFFEE</b>	300ml	200
<b>HOT TEAS</b>	150ml	180
<b>Selection of teas</b>		
Darjeeling / English breakfast / earl grey / Assam / green tea		
<b>Masala Tea</b>		
Home style masala tea		
<b>Iced Tea</b>	200ml	180
Chilled black tea on ice flavoured with fresh lemon		
<b>Hot Chocolate</b>	200ml	180



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