

625

Indian Breakfast • 🛇 🕆

0630hrs to 1100hrs

Choice of Fresh Juice

Watermelon /Orange/ Pineapple / Fresh vegetable

Choice of Lassi

Sweet / salted / plain

Seasonal Fresh Fruit Platter

Choice of Indian Breakfast Specialties

Poori bhaji with portioned pickle

Masala dosa or idli with sambhar, coconut and spicy tomato chutney

Aloo paratha with yoghurt and pickle

Freshly brewed Tea or Coffee

English breakfast / Assam / Darjeeling / Masala tea / Decaffeinated coffee

Continental Breakfast • © @ © 24h

Choice of Fresh Juice

Watermelon / Orange / Pineapple/ Fresh vegetable

Fresh Morning Bakery

Croissant/ fruit danish/ soft roll/ Hard multigrain roll / muffin / low fat muffin/ white toast/ multigrain toast/baguette

Choose your Condiments

Peanut butter/orange marmalade/mixed fruit/ honey/butter/margarine

Seasonal Fresh Fruit Platter

Freshly Brewed Tea or Coffee

English breakfast/Assam/Darjeeling/Cafe latte/decaffeinated

695 American Breakfast ● ⑤ ⑧ ◎ ⑧ 0600hrs to 1100hrs



695

Choice of Fresh Juice

Watermelon / Orange / Pineapple / Fresh vegetable

Seasonal Fresh Fruit Platter

Fresh Morning Bakery

Croissant/ fruit danish/ soft roll/ Hard multigrain roll / muffin/low fat muffin/ White toast/ multigrain toast/baguette

Choose your Condiments

Peanut butter/orange marmalade/mixed fruit/ honey/butter/margarine

Two farm fresh Eggs Cooked to Your Style

omelette (egg white or regular) / boiled / poached / scrambled / fried egg / sunny side-up

For Omelette Choose your Filling From

Onion, tomato, assorted pepper, green chilli, cheese, bacon Served with a choice of chicken sausage, potato rosti, grilled tomatoes, sautéed mushrooms

Choice of Cereals

Cornflakes / Honey loops or Choco flakes / muesli / wheat flakes, Served with hot or cold full-cream/ low fat milk/soy milk

Freshly Brewed Tea or Coffee

English breakfast / Assam / Darjeeling / Café latte / Decaffeinated























24h - Available 24 hours











Please inform our service associate for any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have. All prices are in Indian rupees and are inclusive of government taxes.

Healthy Breakfast ● ◎ ⑥ ⑥ 0600hrs to 1100hrs	695	Choice of Cereal • © (i) Corn flakes / Choco flakes / low sugar Muesli / all-bran / wheat flakes/ oats,	340
Choice of Fresh Juice Watermelon / Orange / Pineapple / Fresh vegetable		served with hot or cold milk full cream milk / low fat milk / soy milk	
Seasonal Fresh Fruit Salad		French toast • ① ① Cinnamon / vanilla	385
Choice of Yoghurt Low fat/ fruit/ natural		Served with maple syrup, berry compote, whipped cream & melted butter	
Poached Egg on Steamed green		Fluffy Pancake • (1) (1) Plain / mixed berry / chocolate chips / banana Served with maple syrup, berry compote, whipped	400
Multigrain bread Served with low fat butter, honey and preserves		cream & melted butter Freshly Griddled Belgian Waffles • (1) (1)	400
Tea/ Coffee Decaffeinated coffee / green tea		Served with maple syrup, berry compote, whipped cream & melted butter	
A la Carte breakfast		Seasonal Fresh Fruit Platter • ⊚ Ø ⑧ ⑧ ① ⑥ ① ⑥ ① ⑥ ② ⑥ ② ⑥ ② ⑥ ② ⑥ ② ⑥ ② ⑥ ② ⑥	315
0600hrs to 1100hrs		Side Dishes	
Cheese Platter (Choose any 3) • © (1) Brie, Edam, cheddar, Danish blue, served with nuts/dry fruits and crackers	690	Potato rosti / mushroom/ grilled tomato / baked beans ● Bacon / chicken sausages ● ① ① ③	180 225
		Yoghurt • [®]	160
Two Farm Fresh Eggs cooked ● ◎ ⑩ to your liking	475	Low fat/ raspberry/ natural unsweetened	
Omelette (all white or regular)/boiled/ poached/ scrambled/ fried egg / sunny side-up		Choice of Compote ● ⑧ ⑩ ⑪ Pear/ peach / Pineapple	160
For Omelette Choose your Filling From • (1) (2) Onion, tomato, assorted pepper, green chilli, cheese, bacon.) 🗟	Indian a la carte breakfast 0630hrs to 1100hrs	
Served with a choice of chicken sausage, potato rosti, grilled tomatoes, sautéed mushrooms		Dosa ● ⑧ ① ⑤ Crispy lentil & rice pancake served with sambhar, coconut chutney and tomato chutney	400
Choose your Condiments Tomato ketchup/ mustard/ mayonnaise/ tabasco sauce/ ht	Ö	Choice of fillings: plain / masala (potato / cottage cheese)	
sauce/maple syrup		Idli ● ⑧ ⑥ ⑤ Steamed rice and lentil dumplings Served with	400
Spanish Omelette ● ② ⑥ Three egg Omelette stuffed with onion, peppers, potato,	475	Sambhar, coconut chutney and tomato chutney	
mushroom and cheese, served with hash brown, grilled tomatoes		Medu Vada ● ⑥ ① ⑤ Deep fried lentil doughnuts served with sambhar, coconut chutney and tomato chutney	400
From the Baker's Oven (Choose Any 5) • SO	360		
Croissant / fruit danish / soft roll/ Hard multigrain roll / muffin/low fat muffin/ white toast/ multigrain toast/ baguette		Poha ● ⑧ ⑥ ⑤ Pressed Rice flakes tempered with curry leaves, mustard seeds and peanuts	400
Choice of Toast (3 Slice) ● ⑤⑥ Choose from loaf of multigrain/ brown/ white/ baguette	200	Tawa Paratha ● (i) Unleavened Indian bread made with whole wheat flour, cooked on iron griddle,	400
Choose your Condiments Peanut butter /orange marmalade/ strawberry jam/honey /butter/margarine		served with curd and pickle choice of filling: potato / cauliflower / cottage cheese	
значьену јанинопеу гоане//нагуанне		Poori Bhaji ● ① Mildly spiced potato curry, served with deep fried puffed whole wheat bread	400



Please inform our service associate for any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

Soup 1100hrs to 2330hrs		Chilli Chicken Dry • (a) Diced wok tossed chicken with peppers in a spicy chilli garlic sauce	755
Chicken Mulligatawny ● (1) (2) (2) (2) (2) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	400	Crumb fried Fish ● ⊚ ① ① Serve with french fries, Jalapeno tarter	880
Vegetable Clear Soup ● ② ⑧ ⑪ ⑩ Vegetable, fried garlic, spring onion	315	Kebab Platter ● (1) (S) (Ø) Chef's choice of paneer and three other vegetable delicaci	970 ies
Creamy Mushroom Soup ● ② ① With toasted garlic bread	315	served with house salad & mint chutney Hara bhara kebab ● ① ◎ Ø	580
Tomato Dhaniya Ka Shorba ● ② ① With Roasted Papad	315	Pan fried spiced patties filled with cheese and nuts Teen mircha Paneer tikka • (1) (8) (2) (8) Cottage cheese steak marinated with home-made blend	650
Appetizers 1200hrs to 2330hrs		Tandoori Subz Seekh ● ① ② ② ⑧ Cumin tempered garden-fresh vegetable, pounded spices and cooked in clay oven	580
Kebab Platter ● ① ③ ◎ ◎ △ Chefs choice of fish, Seekh kebab & chicken served with house salad & mint chutney	1250	Old day's street magic ● Ø Exotic vegetable cutlet served with barbecue sauce	520
Gilafi Seekh Kebab • ① 🏽 🔊 Juicy ground meat of mutton coated with peppers and	830	Vegetables Salt & pepper ● Ø assorted vegetables, tossed with salt and pepper	520
Sarson Machhli Tikka • (1) (2) (2) (3) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	880	Cheese Platter ● ⑤ ⑥ Brie, Edam, cheddar, Danish blue Served with dry fruit and crackers	690
Murgh Malai Tikka • (1) (S) (S) (S) (S) (S) (S) (S) (S) (S) (S	755		
'Classic' chicken tikka•①⑧	755		



Chicken chunks marinated in Indian spices, cooked

in clay oven

























Lite Bite

Burgers and Sandwiches 1100hrs to 2330hrs Served with potato wedges or french fries **Club Sandwich** Classic: ● ① 圖 🌭 630 chicken, bacon, egg, lettuce, tomato and mayonnaise on toasted brown or white bread **Vegetarian Sandwich● (b)** Ø 540 lettuce, zucchini, grilled onion, tomato, cucumber, bell peppers and cheese on toasted brown or white bread Chicken Tikka Sandwich : ● 🖒 🙈 610 Grilled sandwich with chicken tikka and onion in mint mauonnaise BLT Sandwich • (1) (3) 610 Streaky bacon, ripe tomatoes and lettuce in crusty bread served with potato wedges Ciabatta sandwich ● ① 🌭 610 Grilled/toasted with chicken, sliced cheese, tomatoes in butter spread Ciabatta Ciabatta sandwich ● 🖒 🔗 540 Grilled/toasted with grilled vegetables, cucumber, tomatoes, grilled onions and sliced cheese butter spread ciabatta 540 Vegetable Burger ●◎⑧ Vegetables patty with tomatoes, cucumber, caramelized onions, iceberg slaw and cheese served in sesame bun

1100hrs to 2330hrs **Choice of Wrap** Served with mint sauce, garlic yoghurt & house salad Chicken tikka ● ॐ ① 🗓 610 Paneer tikka • 🔊 🚯 520

runeer tikku 🛡 💮 🕕	320
Spring Rolls ● ⑤ Ø Spring vegetables in popiah skin, deep fried served with hot garlic sauce	520
Chilli Cheese Toast ● ② ① Crisp toasted bread topped with chilli, parsley and melted cheese	400

Choose your Condiments Tomato ketchup/ mustard/ mayonnaise/ tabasco sauce/ hp sauce / maple surup



Chicken Burger ● \\ \(\bar{\partial} \\ \\ \bar{\partial} \\ \\ \bar{\partial} \\ \\ \bar{\partial} \\ \bar{\partial}

tomatoes, cucumber, cheese,

Chicken chunks galette with caramelized onions,

fried egg, iceberg slaw served in sesame bun









610











24h -Available 24 hours



Western & European **Indian** 1100hrs to 2330hrs 1100hrs to 2330hrs Pan seared Fish • ® 🛈 🔘 810 Gosht Aap Ki Pasand ● 🕪 🗓 🛇 830 Fresh water sole with fried garlic mash, Baby lamb with whole Indian spices cooked as per Wilted spinach, beurre blanc sauce your choice: Rogan josh / rahra / Bhuna gosht Murgh Aap Ki Pasand ● 🍪 🗓 🛇 Chicken parmigiana • 🕒 🕧 810 715 Breaded chicken breast covered in tomato sauce Chicken cooked with whole Indian spices as per your choice: and mozzarella and spaghetti with plum tomato makhani/ lababdar / kadai **Choice of Pasta** Fish Curry • @ (1) (8) 715 Spaghetti /penne/ fettuccine Yellow mustard marinated fish chunks, Style of cooking: cooked with fresh tomato and onion 565 aglio e olio / Pomodoro / arrabiata 🌘 🖺 🖉 Paneer Aap Ki Pasand • 🛈 🛇 625 Bolognese / puttanesca /carbonara ● 🖒 🕒 🕲 🕲 655 Cottage cheese preparation cooked as per your choice: makhani / kadai / lababdar/ matar paneer Asian 1100hrs to 2330hrs Aloo Gobhi Adraki ● 🗥 🛇 535 Cauliflower and potatoes napped together in Thai Curry (Red or Green) Onion-tomato masala with abundance of ginger Spicy coconut-based curry with Thai aubergine served with sticky rice with choice of: Khumb hara pyaz ● ①⑤ ⑧ 535 565 Vegetable ● 🕥 🕖 🕦 An age old blend of button mushroom and garden Chicken ● 🗓 🛇 715 green spring onions Kung Pao Chicken • \\ \(\mathbb{O} \) \(\mathbb{O} \) 810 Shahi Malai Kofta• 🛈 🛇 610 Szechwan style diced chicken tossed with Deep fried cottage cheese dumpling in mild flavorful cashewnut and peppers cashew curry



Spinach puree, tempered with garlic and cumin with choice of:

Mushroom / tempered corn / potatoes / Chonke matar

535

Chef choice home style Indian food
Please ask our associate for the day specials
Vegetarian ● 899
Non Vegetarian ● 1099





Stir-Fried Asian Greens in garlic sauce ● 🔊 🖒 475

Asparagus, broccoli, pokchoy, mushroom

tossed in garlic sauce













Palak Aap Ki Pasand ● 🕛 🛇 🛞





Sides and More 1100hrs to 2330hrs		Hokkien Mee Wok fried rice noodles Chicken • ①	565
Makhan wali Dal ● ⑤ ⑥ Whole black lentils cooked with butter and cream	490	Vegetable ● Ø ⊚ 🖞	475
and simmered on low heat		Fried Rice Wok-tossed rice	
Yellow dal tadka ● ⑤ ⑥ Split yellow lentils tempered with garlic, garnished with home churned butter	490	Chicken • (1) (20) (1) (20) (20) (20) (20) (20) (20) (20) (20	565 475
Biryani Long-grained rice flavored with exotic spices, saffron, layered as per your choice. Served with burani raita		Mini Desserts 1100hrs to 2330hrs	
Lamb/Chicken ● ① Vegetables ①	760 670	Warm Chocolate Mud Cake • ① ○ Moist chocolate cake with vanilla ice-cream	175
Steamed Rice ● ① ⑧	270	Baked Apple Crumble ● ① ○ Topped with berry yoghurt	175
Khichdi ● ② ⑤ Green split lentil cooked with rice and tempered with cum plain/vegetable/masala, served with plan curd, pickle	518 nin:	Seasonal Fresh Fruit Platter • ⊚ Ø ® Assorted fruits as per seasonal availability	315
Indian Breads (2 pieces) ● ⊘ 🗓	175	Gulab Jamun ● ① ③ Golden-fried cottage cheese dumpling soaked in sugar syrup	175
Naan Butter /garlic / plain	175	Selection of Ice Cream (per scoop) ● Strawberry/ chocolate / butterscotch/ mango/ Vanilla	150
Kulcha Masala / paneer / potato / onion	175	Strawberry, encedate, butterscotter, mangor variation	
Parathas laccha / mirch / pudina / Ajwaini	175		
French Fries ● Ø	290		
Sautéed Vegetables ● ① ②	315		
Wok Tossed Vegetables ● 🥪 🖉 🗓	295		

































KIDS MENU 1100hrs to 2330hrs		Selection of Coffee Cappuccino / Espresso / Café latte / Decaffeinated	250
Chicken and Corn Soup • 🕞	225	Selection of Tea <i>English breakfast / Earl grey / Darjeeling / Assam /</i>	250
Chicken and Pea Risotto ● 🌬 🗇	315	Green Sencha / Chamomile	
Fish and Chips ● ① ◎ ① Served with french fries and tartar sauce	360	Selection of Milk Full cream / Low fat / soy milk	250
Chicken Breast ● (1) Served with pea mash and corn	315	Chocolate milk Serves hot / cold	250
Lentil Curry ● ① ⑧ Served with steamed rice	250	Iced Tea Lemon / peach	250
Chicken Noodles ● ⑤ ⑥ ⑥ Stir fried noodles with vegetable and chicken	315	Fresh lime soda / water	250
Eggy Rice ● ⑧ ① ②	250	Coke	195
Desserts		Diet Coke	195
Apple Crumble • (i) (ii) (ii)	175	Sprite	195
Topped with berry yoghurt		Soda	195
Custard Cups • (1) With seasonal fruits	175	Ginger ale	195
Fresh Fruits ● ◎ ② ① ⑧ Seasonal cut fruit	225	Tonic water	195
Beverages		Energy drink	325
		Sparkling water	325
Choice of Fresh Juice ⊚ ⊘ ⑧ ① Orange	315	Natural Mineral Water	175
Watermelon / Fresh vegetable / seasonal fruit	285	REFRESHER	295
Chilled Juices @ @ * (1) Orange/pineapple/mango/apple/ tomato	285	Lemony Crimson	293
Choice of Fresh Fruit Smoothies (1) (2) Papaya/banana/seasonal	285	Grape juice, cranberry juice, orange juice with a dash of lime juice, topped with ginger ale	
Choice of Lassi (5) (1) Sweet/salted/plain	285	Watermelon Basil Delight Fresh watermelon juice, lime juice, basil leaves	
Choice of Milkshake (1)(S)(S) Oreo / Choco-chips/ KitKat/ peanut butter	285	Pineapple cobber Strawberry, Pineapple juice, lime juice, topped with sodo	!
Cold Coffee (1) (8) Rich blend of espresso with cold milk	285	Blast Furnace Tomato juice, Black pepper, Red chilli, dash of tabasco, v	v-sauce
		Virgin Mojito	





















Fresh mint leaves, lime juice, brown sugar, soda





Khichdle				
Spring Rolls ● ② Spring project below in popial skin, deep fried served with not gardic sauce Chilli Cheese Toast ● ② Crisp toasted bread topped with chilli, parsley and melted cheese Chilli Cheese Toast ● ③ 20 Crisp toasted bread topped with chilli, parsley and melted cheese Creamy Mushroom Soup ● ⑥ 315 Chicken Burger ● ③ 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0			Green split lentil cooked with rice and tempered with cur	
Served with potato wedges or french fries Chilli Cheese Toast ● ② Crisp toasted bread topped with chilli, parsiey and melted cheese Creamy Mushroom Soup ● ③ ② Sticken Burger ● ③ ③ ③ Chicken Burger ● ④ ③ ③ Chicken Burger ● ④ ③ ③ Chicken Burger ● Ø ④ ⑤ Chicken Burger ● Ø ⑥ ⑥ Chicken Burger ● Ø ⑥ ⑥ ⑥ ⑥ Chicken Burger ● Ø ⑥ ⑥ ⑥ ⑥ ⑥ Chicken Burger ● Ø ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ Chicken Burger ● Ø ⑥ ⑥ ⑥ ⑥ ⑥ Chicken Burger ● Ø ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ Chicken Burger ● Ø ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ Chicken Burger ● Ø ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥ ⑥	Appetizers & Soup		Tawa Paratha ● ① Ø	175
Creamy Mushroom Soup ● ↑ ② 315 Chicken Burger ● ○ ↑ ○ ↑ ○ ↑ ○ ↑ ○ ↑ ○ ↑ ○ ↑ ○ ↑ ○ ↑ ○	Spring vegetables in popiah skin, deep fried served	520		
Tomato Dhaniye Ka Shorba ● ② 315 Classic Sandwich ● ③ ⑤ 630 chicken, bacon, egg, lettuee, tomato and mayonnaise on toasted brown or white bread Tomato Dhaniye Ka Shorba ● ③ 610 Served with mint sauce, garlic yoghurt Chicken tikka ● ② 0 520 Western Bruschetta ● ② 0 520 Western Choice of Pasta Spaghetti /penmer fettuccin Style of cooking: Style of cooking: Allo Goshi Rogan Josh ● ② ③ 830 Bolognese / puttanesca / carbonara • ④ ② ③ 655 Traditional Kashmiti delicacy of lamb cooked with home roasted Indian spices Murgh makhani ● ② 0 715 Chicken coked in clay oven. in a tomato gravy with cream and butter Aloo Gobhi Adraki ● ③ 0 625 Split yellow lentils tempered with garlic, garnished with home churned butter Vegetarian Sandwich ● ② 0 630 Lettuce, zucchini, grilled onion, tomato, cucumber, bell peppers and chesse on toasted brown or white bread on toasted brown or white bread Tool cost of Pasta Spaghetti /penmer fettuccin Style of cooking: Style of cooking: Style of cooking: Aloo Goshi Rogan Josh ● ② 0 830 Bolognese / puttanesca / carbonara ● 0 655 Traditional Kashmiti delicacy of lamb cooked with home roasted Indian spices Pan seared Fish ● ◎ 0 655 Traditional Kashmiti delicacy of lamb cooked with home cooked in clay oven. in a tomato gravy with cream Aloo Gobhi Adraki ● ③ 0 655 Aloo Gobhi Adraki ● ③ 0 655 Aloo Gobhi Adraki ● ③ 0 655 Western Two Farm Fresh Eggs cooked to your liking ● 0 24h Ornelette Choose your Filling From ● 0 655 Dacon. Served with a choice of chicken sausage, potato rosti, grilled tromatoes, sauted mushrooms Yellow dal tadka ● 0 0 760 Warm Chocolate Mud Cake ● 0 175 Moist chocolate cake with vanila ice-cream Colden-fried cottage cheese dumpling soaked in sugar syrup Lamb/Chicken ● 0 760 Vegetables ● 0 760 Yegetables ● 0 760 Yegetables ● 0 760 Yegetables ● 0 760 Yegetables ● 0 760	Crisp toasted bread topped with chilli, parsley and	400	Vegetable patty with tomatoes, cucumber, iceberg slaw	540
Classic Sandwich: ● ◎ ◎ 630 chicken, bacon, egg, lettuce, tornato and mayonnaise on toasted brown or white bread Served with mint sauce, garlic yoghurt Chicken tikka ● ◎ ① 610 Paneer tikka ● ② ① 820 Bruschetta ● ② ① 8310 Plum tornatoes, olives, basil, parmesan Indian Main course Gosht Rogan Josh ● ② ⑥ 830 Murgh makhani ● ② ① 830 Murgh makhani ● ② ① 840 Murgh makhani ● ② ① 840 Murgh makhani ● ② ① 850 Aloo Gobhi Adraki ● ③ ① Ø 625 Cottage cheese in rich onion tomato gravy, finish with cream Aloo Gobhi Adraki ● ◎ ① Ø 625 Split yellow lentils tempered with exotic spices, saffron, Layered as per your choice. Served with branni raita Lamb/Chicken ● ◎ ① 96 Vegetarian Sandwich ● ◎ ① 96 Nesterm Chicken tikka ● ② ① 96 Sandbetti/penne/ fettuccin Style of cooking: aglio e olio / Pomodoro / arrabiata ● ② ① 96 Solopiese / Puttonesca fcarbonara ● ② 96 Solopiese / Puttonesca fcarbonara ● ① 96 Solopiese / Puttonesca fcarbonara ● ① 96 Solopiese / Puttonesca fcarbonara ● ② 96 Solopiese / Puttonesca fcarbonara ● ① 96 Solopiese / Puttonesca fcarbonara ● ① 96 Solopiese / Puttonesca fcarbonara ● ① 96 Solopiese / Puttonesca fcarbonara ● ② 96 Solopiese / Puttonesca fcarbonara ● ① 96 Solopiese / Puttonesca fcarbonara ● ② 96 Solopiese / Puttonesca fcarbonara ● ② 96 Solopiese / Puttonesca fcarbonara ●		315	Chicken patty with caramelized onions, tomatoes, cucumber, cheese, fried egg,	610
Chicken bacon. egg. lettue. tomato and mayonnaise on toasted brown or white bread Served with mint sauce, garlic yoghurt Chicken tikka ● ② ①	Tomato Dhaniye Ka Shorba•⊕ ⊘	315	iceberg slaw served in sesame bun	
Served with mint sauce, garlic yoghurt Settuce, zucchini, grilled onion, tomato, cucumber, bell peppers and cheese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato, cucumber, bell peppers and cheese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato, cucumber, bell peppers and cheese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato, cucumber, bell peppers and cheese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato, cucumber, bell peppers and cheese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato, cucumber, bell peppers and cheese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato, cucumber, bell peppers and cheese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato heese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato heese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato heese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato heese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato heese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato prowite bell peppers and cheese on toasted brown or white bread Settuce, zucchini, grilled onion, tomato eased brown or white bread Settuce S	Lite bites		chicken, bacon, egg, lettuce, tomato and mayonnaise	630
Bruschetta ● ② ① S20 Bruschetta ● ② ① Sail Plum tomatoes, olives, basil, parmesan Indian Main course Gosht Rogan Josh ● ③ ① S65 Gosht Rogan Josh ● ③ ① S65 Murgh makhani ● ◎ ① S65 Murgh makhani ● S60 Mith fried garlic mash, lemon butter sauce Two Farm Fresh Eggs cooked to your liking ● ② S65 Murgh makhani ● S60 Murgh makhani ● S60 Mith fried garlic mash, lemon butter sauce Two Farm Fresh Eggs cooked to your liking ● ③ S65 Morelette (all white or regular)/boiled/ poached/ Scrambled/ fried egg (over easy or sunny side-up) For Omelette Choose your Filling From ● ③ ③ S65 Aloo Gobhi Adraki ● ③ ② Ø S65 Vellow dal tadka ● ③ ③ ⑥ S65 Mini desserts Warm Chocolate Mud Cake ● ③ ① 175 Moist chocolate Cake with vanilla ice-cream Long-grained rice flavored with exotic spices, saffron, layered as per your choice. Served with burani raita Lamb/Chicken ● ⑤ 0 760 Vegetables ● ① 760 Vegetables ● ① 760 Vegetables ● 315	Served with mint sauce, garlic yoghurt	610	lettuce, zucchini, grilled onion, tomato, cucumber, bell peppers and cheese	540
Bruschetta ● ② ① 310 Plum tomatoes, olives, basil, parmesan Indian Main course Gosht Rogan Josh ● ② ③ 830 Bolognese / puttanesca / carbonara ● ② ② 655 Traditional kashmiri delicacy of lamb cooked with home roasted Indian spices Murgh makhani ● ③ 715 Murgh makhani ● ③ ① 715 Two Farm Fresh Eggs cooked to your liking ● ② ② 24h Paneer Lababdar ● ③ ① 24h Paneer Lababdar ● ③ ② 24h Paneer Lababdar ● ③ ② 24h Paneer Lababdar ● ③ ② 625 Aloo Gobhi Adraki ● ③ ② ② Aloo Gobhi Adraki ● ③ ② ② Aloo Gobhi Adraki ● ③ ② ② Bolognese / puttanesca / carbonara ● ① ◎ ⑤ 24h Omelette (all white or regular)/boiled/ poached/ Scrambled fried egg (over easy or sumny side-up) scr	9 9		on toasted brown or white bread	
Plum tomatoes, olives, basil, parmesan Spaghetti /penne/ fettuccin Style of cooking: aglio e olio / Pomodoro / arrabiata ● ② ① 565	, ancer anna • 5 5		Western	
Indian Main course Spaghetti /penne/ fettuccin Style of cooking: aglio e olio / Pomodoro / arrabiata ● ② ① 565 Gosht Rogan Josh ● ② ② 830 Bolognese / puttanesca / carbonara ● ① ② ③ 655 Traditional Kashmiri delicacy of lamb cooked with home roasted Indian spices Pan seared Fish ● ◎ ① 810 Murgh makhani ● ② ① 715 Chicken cooked in clay oven, in a tomato gravy with cream and butter Paneer Lababdar ● ③ ① 000 Paneer Lababdar ● ③ ① 000 Omelette (all white or regular)/boiled/ poached/ Scrambled/ fried egg (over easy or sunny side-up) For Omelette Choose your Filling From ● ② ② ③ 175 Cauliflower and potatoes napped together in Onion- tomato masala with abundance of ginger Yellow dal tadka ● ③ ① ⑧ 535 Split yellow lentils tempered with garlic, garnished with home churned butter Warm Chocolate Mud Cake ● ③ ① 175 Birgani Long-grained rice flavored with exotic spices, saffron, layered as per your choice. Served with burani raita Long-grained rice flavored with exotic spices, saffron, layered as per your choice. Served with burani raita Lamb/Chicken ● ② ① 0760 Vegetables ● ① 670 Seasonal Fresh Fruit Platter ● ◎ ② ① ⑥ 315		310	-1.1.6	
Indian Main course Gosht Rogan Josh → □ □ ■ 830 Rogansk Rogan Josh → □ □ ■ 830 Fraditional Kashmiri delicacy of lamb cooked with home roasted Indian spices Pan seared Fish → □ □ 810 Murgh makhani → □ □ With fried garlic mash, lemon butter sauce Frameword in clay oven, in a tomato gravy with cream and butter Paneer Lababdar → □ □ ○ ○ 24h Paneer Lababdar → □ □ ○ 24h Paneer Lababdar → □ ○ □ ○ 24h Paneer Lababdar → □ ○ ○ 000 Cottage cheese in rich onion tomato gravy, finish with cream Aloo Gobhi Adraki → □ ○ ○ ○ 000 Allow Gobhi Adraki → □ ○ ○ 000 Cauliflower and potatoes napped together in Onion- tomato masala with abundance of ginger Yellow dal tadka → □ □ ⑥ ○ 000 Split yellow lentils tempered with garlic, garnished with home churned butter Warm Chocolate Mud Cake → □ □ 175 Biryani Long-grained rice flavored with exotic spices, saffron, layered as per your choice. Served with burani ratta Lamb/Chicken → □ 0760 Vegetables → □ 0760 Seasonal Fresh Fruit Platter → ○ ○ □ ⑥ □ 315 Assorted fruits as per seasonal availability State of cooking: aglio e olio / Pomodoro / arrabiata ◆ ○ □ 565 Bisyani Lamb/Chicken → □ 080 State of cooking: aglio e olio / Pomodoro / arrabiata ◆ ○ □ 565 Bisyani Lamb/Chicken → □ 080 Seasonal Fresh Fruit Platter → ○ ○ □ ⑥ □ 315	Plum tomatoes, olives, basil, parmesan			
Bolognese / puttanesca /carbonara ● ① ● ⑥ ● ⑥ 655 Traditional Kashmiri delicacy of lamb cooked with home roasted Indian spices Pan seared Fish ● ◎ ① 810 Murgh makhani ● ◎ ① 715 Chicken cooked in clay oven, in a tomato gravy with cream and butter Two Farm Fresh Eggs cooked to your liking ● ① 24h Omelette (all white or regular)/boiled/ poached/ Scrambled/ fried egg (over easy or sunny side-up)	Indian Main course		Style of cooking:	
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Cottage cheese in rich onion tomato gravy, finish with cream Aloo Gobhi Adraki ● ⑥ ⑥ ⑥ ○ 2490 Aloo Gobhi Adraki ● ⑥ ⑥ ⑥ ○ 2490 Aloo Gobhi Adraki ● ⑥ ⑥ Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ ⑥ Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ ⑥ Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ ⑥ Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ ⑥ Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ ⑥ Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø Ø ○ 2490 Aloo Gobhi Adraki ● ⑥ Ø Ø Ø Ø Ø Ø Ø Ø Ø Ø Ø Ø Ø Ø Ø Ø Ø Ø	Traditional Kashmiri delicacy of lamb cooked with	830		
Two Farm Fresh Eggs cooked to your liking ● ① ② 24h Paneer Lababdar ● ③ ① Cottage cheese in rich onion tomato gravy, finish with cream Aloo Gobhi Adraki ● ③ ② ② Cauliflower and potatoes napped together in Onion- tomato masala with abundance of ginger Yellow dal tadka ● ③ ① ③ Split yellow lentils tempered with garlic, garnished with home churned butter Warm Chocolate Mud Cake ● ③ ① 175 Biryani Long-grained rice flavored with exotic spices, saffron, layered as per your choice. Served with burani raita Lamb/Chicken ● ② ① 560 Vegetables ● ① 670 Seasonal Fresh Fruit Platter ● ◎ ② ① ③ 315 A475 your liking ● ① ② 24h Omelette (all white or regular)/boiled/poached/Scrambled white or regular)/boiled/poached/Scrambled/fried egg (over easy or sunny side-up) Omelette Choose your Filling From ● ② ② ⑤ ⑤ ⑤ Onion, tomato, assorted pepper, green chilli, Cheese, bacon. Served with a choice of chicken sausage, potato rosti, grilled tomatoes, sautéed mushrooms 490 Mini desserts Warm Chocolate Mud Cake ● ③ ① 175 Moist chocolate cake with vanilla ice-cream Lamb/Chicken ● ② ① 560 Food Seasonal Fresh Fruit Platter ● ◎ ② ① ⑥ 315 Assorted fruits as per seasonal availability	Murah makhani • 🕒 🗓	715	With fried garlic mash, lemon butter sauce	
Paneer Lababdar ● ⑤ ⑥ ⑥ Cottage cheese in rich onion tomato gravy, finish with cream For Omelette Choose your Filling From ● ⑥ ⑥ ⑥ Onion, tomato, assorted pepper, green chilli, Cheese, bacon. Served with a choice of chicken sausage, potato rosti, grilled tomatoes, sautéed mushrooms Yellow dal tadka ● ⑥ ⑥ ⑧ Split yellow lentils tempered with garlic, garnished with home churned butter Warm Chocolate Mud Cake ● ⑥ ⑥ 175 Moist chocolate cake with vanilla ice-cream Long-grained rice flavored with exotic spices, saffron, layered as per your choice. Served with burani raita Lamb/Chicken ● ⑥ 0 670 Seasonal Fresh Fruit Platter ● ◎ ② ⑥ ⑧ 315 Assorted fruits as per seasonal availability	chicken cooked in clay oven, in a tomato gravy with	713		475
Aloo Gobhi Adraki	Cottage cheese in rich onion tomato gravy, finish	625	Omelette (all white or regular)/boiled/ poached/	
Cauliflower and potatoes napped together in Onion- tomato masala with abundance of ginger Yellow dal tadka				06
Split yellow lentils tempered with garlic, garnished with home churned butter Warm Chocolate Mud Cake ● ◎ ① 175 Biryani Long-grained rice flavored with exotic spices, saffron, layered as per your choice. Served with burani raita Colden-fried cottage cheese dumpling soaked in sugar syrup Temperature of the sugar	Cauliflower and potatoes napped together in	535	bacon. Served with a choice of chicken sausage, potato rosti,	
Biryani Long-grained rice flavored with exotic spices, saffron, layered as per your choice. Served with burani raita Colden-fried cottage cheese dumpling soaked in sugar syrup Lamb/Chicken T60 Vegetables T60 Seasonal Fresh Fruit Platter Assorted fruits as per seasonal availability Moist chocolate cake with vanilla ice-cream 175 Gulab Jamun Golden-fried cottage cheese dumpling soaked in sugar syrup 315 Assorted fruits as per seasonal availability	Split yellow lentils tempered with garlic, garnished	490	Mini desserts	
Saffron, layered as per your choice. Served with burani raita Callab Jamun ● ⑥ ⑥ Golden-fried cottage cheese dumpling soaked in sugar syrup Lamb/Chicken ● ⑥ 670 Vegetables ● ⑥ Seasonal Fresh Fruit Platter ● ⑥ ② ⑥ ⑧ 315 Assorted fruits as per seasonal availability	Biryani			175
Vegetables ● ⑥ Seasonal Fresh Fruit Platter ● ◎ ② ① ⑧ 315 Assorted fruits as per seasonal availability	saffron, layered as per your choice. Served with burani raita		Golden-fried cottage cheese dumpling soaked in	175
Assorted fruits as per seasonal availability				215
Steamed Rice © © © ® 270				315
	Steamed Rice ● ⑤ ⑪ ⑧	270		



Please inform our service associate for any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

24h - Available 24 hours

