BREAKFAST SELECTIONS

(0630hrs to 1100hurs)

CONTINENTAL BREAKFAST (455kcal) 550

Choice of fresh juice (260gm) Watermelon/ sweet lime/ seasonal fruit

Fresh fruit platter (260gm) *Chef's choice of three seasonal fruits*

Fresh morning bakery (200gm) Served with butter, honey, jam and marmalade

Freshly brewed tea or coffee (300ml) English breakfast/ assam/ darjeeling/ cappuccino/ cafe latte/ espresso/ black coffee HEALTHY BREAKFAST (400kcal) Choice of fresh juice (260gm) Watermelon/ sweet lime/ seasonal fruit Fresh fruit platter (260gm) (Chef's choice of three seasonal fruits Choice of yogurt (75gm) (1) fruit flavoured vogurt or natural unsweetened vogurt Three egg white omelette (122gm) ① With choice of filling Mushroom, onion, tomato, coriander, chilli, peppers and chicken Multigrain bread (79gm) (5) *Plain/toasted; served with margarine, honey,* Sugar free jam and marmalade Green tea or decaffeinated coffee (320ml)

(a) Gluten (b) Lactose Free (c) Dairy (c) Contains Pork (c) Contains Eggs (c) Contains Nuts (c) Contains Seafood (c) Vegan All prices are in INR and are exclusive of government taxes. We levy 5% service charge and applicable taxes.
(c) Food allergies and Food Intolerance

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AMERICAN BREAKFAST (515kcal)

600

Choice of fresh juice (260gm) Watermelon/ sweet lime/ seasonal fruit

Fresh fruit platter (180gm) *Chef's choice of three seasonal fruits*

Fresh morning bakery (150gm) Served with butter, honey, jam and marmalade

Choice of cereals (40gm)

Corn flakes/ wheat flakes/ chocos/

muesli served with hot or chilled milk

full cream milk/ skimmed milk/ soy milk **Three fresh eggs cooked to your style (200gm)** Boiled/ poached/ scrambled/

sunny side up/ Omelette- Regular/ all white;

with choice of filling- tomato, coriander,

chilli, onion, mushrooms, peppers, chicken or bacon.

served with hashbrowns, grilled tomatoes Bacon or chicken sausage Freshly brewed tea or coffee English breakfast/ assam/ darjeeling/ cappuccino/ cafe latte/ espresso/ black coffee

INDIAN BREAKFAST (450kcal)

575

Choice of fresh juice (260ml) Watermelon/ sweet lime/ seasonal fruit OR

Choice of lassi (260ml) (1) sweet/salted/plain

Fresh fruit platter (260gm) Chef's choice of three seasonal fruits

Puri bhaji (230gm) served with pickle OR

Paratha (250gm) 🛈 🕐

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plain or choice of fillingpotato, cauliflower, cottage cheese; served with yogurt or mixed pickle OR Idli or Dosa (200gm) (*) (*) served with sambhar, coconut chutney, and tomato chutney Freshly brewed tea or coffee (320ml)

English breakfast/ assam/ darjeeling/ cappuccino/ cafe latte/ espresso/ black coffee

BREAKFAST SELECTIONS WESTERN SELECTION

(0600hrs-1030hrs)

EGGS TO ORDER (198.21kcal per 122g) 500

Choice of three eggs cooked to your style; Boiled/ poached/ scrambled/ sunny side up/ Omelette- regular/ all white; with (230gm) Choice of filling- tomato, coriander, chilli, Onion, mushroom, peppers, chicken or bacon; Served with hash browns, grilled tomatoes, Bacon or chicken sausage Assorted Toast (79gm) White/ brown/ multigrain bread served with butter, honey, jam and marmalade

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Fluffy pancakes (350kcal per 68gms) (*) (*) 450 Served with maple syrup/ honey/ whipped cream/ Melted butter/ preserved berry compote

Corn Flakes/ wheat flakes/ chocos/ muesli served with hot or chilled full cream milk/ skimmed milk/ soy milk

Fresh fruit platter (113kcal per 260g)
 Chef's choice of three seasonal fruits
 400

Fresh morning bakery (654kcal per 200g) 400 Served with butter, honey, jam and marmalade

- Assorted toasts (70kcal per 80g) (*) (*) Choice of white/ brown/ multigrain bread, served with butter, honey, jam and marmalade
- Side dishes (64kcal per 40gm) 250
 Hash browns/ mushroom/
 Grilled tomatoes/ baked beans

350

250

- Bacon or chicken sausages (164/301kcal per 220g) ^(*) ^(*) ^(*) ^(*)
- Yogurt (122kcal per 75g) ^(*) ^(*) natural unsweetened/ fruit yogurt

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INDIAN SELECTION

Paratha (482kcal per 250g) (1) (2)
 Unleavened Indian bread made from
 Whole wheat flour, cooked on iron griddle,
 Served yogurt and mixed pickle
 Choice of filling:
 Potato/ cauliflower/ cottage cheese

Puri bhaji (224kcal per 230gm) Fried puffed Indian bread made from whole wheat flour served with mildly spiced potato curry 550

550

- Dosa (133kcal per 200g) (*) (*) Crispy rice and lentil pancake Served with sambhar, tomato chutney and coconut chutney Choice of fillings: Plain/ masala (potato based filling)/ paneer (cottage cheese)
- Uttapam (170kcal per 250g) (*) (*) Thick lentil and rice pancake topped With tomatoes, onion and coriander served with sambhar, tomato chutney and coconut chutney
- Idli (304kcal per 220g) (*) (*) Steamed rice and lentil cakes served with sambhar, tomato chutney and coconut chutney

In the second sec

550

EGGS TO ORDER(250gm) (

450

Choice of three eggs cooked to your style; Boiled/ poached/ scrambled/ sunny side up/ Omelette- regular/ all white; with Choice of filling- tomato, coriander, chilli, Onion, mushroom, peppers, chicken or bacon; Served with hash browns, grilled tomatoes, Bacon or chicken sausage Assorted toasts White/ brown/ multigrain bread served with butter, honey, jam and marmalade

SOUP (1100hrs to 2300hrs)

- Tomato andalouse (90kcal per 200ml) 550
 Herbed croutons, truffle oil
- Wild Mushroom with Herb Oil 550 (183kcal per 200ml)

Onion, Mushroom, Leek, Celery, Herb Oil

- Cream of chicken (120kcal per 200ml) 650 Roasted Almond, Saffron, Slow Cooked
- Chicken Manchow Soup 650 (103kcal per 200ml)

Sliced Chicken, Soya Sauce, Vegetable

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SALAD (1130hrs to 2300hrs)

- Garden salad (100kcal per 230g) (*) (
 Lettuce, cucumber, fresh peppers, carrot lemon chilli house made dressing
- Greek salad (211kcal per 230g) (b) (c) 575
 Description Panding
- Sprouts Chaat (153kcal per 230g) (1) (2) (575)
 Description Panding

Caesar salad (207.62kcal) Lettuce, olives, Parmesan, toasted croutons with choice of	
Grilled asparagus (87kcal per 230g) () () ()	550
🛽 Grilled prawns (258kcal per 230g) 🏽 🛈 🕑 🕐	675
🔺 Cajun chicken (449kcal per 230g) 🏽 🛈 🕑 🕑	650
🔺 Classic (Pork) (260kcal per 230g) 🏽 🙆 🕭 🚯 🗐	675
Cheese platter (230gm) (*) (*) Brie, cheddar, edam or danish blue served with dry fruits and crackers	1000

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APPETIZERS

(1230hrs to 1500hrs and 1900hrs to 2300hrs)

Wok tossed Vegetable salt (*) (*)
 and pepper (210kcal per 260g)
 Exotic vegetables, soya, chilli, garlic

Paneer tikka (478.15kcal per 260g)

- Tandoori tarkari (265kcal per 260g) (*) (*) (700
 Assorted vegetables, tandoori marination
- Kung pao chicken (2) (2) (2) (3) (5) (209kcal per 260g)
 Stir fried chicken, cashew nut, vegetables, Chilli, pepper
- Shami kebab
 (236.66kcal per 260g)
 Mutton minced kebab, mace, nutmeg and ginger

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Kasundi mahi tikka (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)	850	 Vegetarian platter (267.88kcal per 320g) Chef's choice of vegetable delicacies 	1200
Murgh Tikka (252.39kcal per 260g)	850	Non-vegetarian platter (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)	1550
Zaitooni murgh tulsi tikka ③ ⑦ ⑧ (320.63kcal per 260g) Basil, olives, pepper and chicken	850	Chefs choice of prawn, fish, mutton and chicken	

skewered

 900

Kebab Platter (320g)

Description Panding

Gluten (Deltactose Free (De

BURGER

Pan grilled patty, tomato, cucumber, caramelized onion, lettuce

- Vegetable (479.88kcal Per 210g) ^(*) ^(*) 575
- Chicken (648.54kcal Per 210g) ② ⑦ ⑧ 600
- Lamb (736kcal Per 210g) ③ ⑦ ⑧ ⑧ 650 Choice of condiments- HP sauce/tomato

ketchup/ mustard sauce/mayonnaise/ tabasco sauce/ maple syrup

CHAURASIA KATHI ROLL

Skewer roasted filling with spices wrapped In a thin flatbread served with mint chutney and masala onion

Masala paneer (440kcal per 240g) (*) (*) 750 Murgh makhmali (490kcal per 240g) (*) (*) 850

SANDWICHES AND MORE

HI club sandwich (200gm) Choice of brown/white/ multigrain bread

- Lettuce, zucchini, caramelized onion, 625 tomato, cucumber, cheddar (361kcal per 200gm)
- Roasted chicken, cheddar, lettuce, 625 tomato, Caramelized onion, fried egg, 650 bacon (pork) (987kcal per 200gm)
- Veg grilled sandwich (710kcal per 200gm)
- Non-Veg grilled sandwich (250gm) 650

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MAIN COURSE

WESTERN SELECTION

(1130 hrs to 2300 hrs)

Pasta

Choice of spaghetti, penne, farfalle, fettucini; Style of cooking

• Aglio e olio or Primavera or (b) (b)

Pomodoro (442.8/308.72/336.05kcal per 280g)

Bolognese or Carbonara or
 950
 Puttanesca
 (319.29/412.46/391.75kcal per 280g)

ASIAN SELECTION

(1230 hrs to 2300 hrs)

Thai curry- Red/Green (280g)

Spicy coconut curry, galangal, lemongrass, Thai basil, kaffir lime leaves; Served with steam rice

Vegetable (259kcal per 280g) S ♪ ∅
 Prawn (580kcal per 280g) S ♪ ∅
 Fish (611kcal per 280g) S ♪ ∅
 Chicken (394kcal per 280g) S ♪ ∅
 1050

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Hakka noodles (220g)

 ■ Vegetable (295.8kcal per 220g) ⑦ ①
 800

 ■ Chicken (396.76kcal per 220g) ⑦ ⑦ ②
 850

 ■ Prawn (294kcal per 220g) ⑦ ⑨ ⑦ ②
 1000

Fried rice

■ Vegetable (289kcal per 280g) (*) ① ① 800
 ■ Chicken (343kcal per 280g) ⑦ ② ② (*) ③ (*) 850
 ■ Prawn (329kcal per 280g) ③ ⑦ ③ ③ (*) ③ (*) 1000

MAIN COURSE INDIAN SECTION

(1230 hrs to 2300 hrs)

800

 Mili juli subzi (320kcal per 280g)
 Cumin tempered assorted vegetables in spinach gravy
 875

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Murgh aap ki pasand 🛞 🕥 🕐 🕧

Chicken in choice of gravy Hariyali/ Lababdar/

(626kcal per 280g)

Masala/ Butter chicken

 Subz handi lazeez (a) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	875	Gosht aap ki pasand (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)
Ker Sangri (295.62kcal per 280g) (*) (*) Curried local berries, yogurt soaked beans, Asafoetida, mango powder- Local Delicacy	850	Nagori Murgh (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)
Meen moilee (433kcal per 280g) Fish, coconut milk, chilli, Fenugreek, curry leaves, mustard seeds	1000	Laal Maas (a) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c

1100

1050

1100

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Biryani 🛞 🕭 🖒	
Dum cooked Basmati rice, cardamom,	
Saffron, kewra water	
Subz (241kcal per 280g)	800
Murgh (330kcal per 280g)	900
Mutton (352kcal per 280g)	1000

SIDES AND MORE

(1230 hrs to 2300 hrs)

525
500
650
650
650
500
300

- Dal makhani (421.39kcal per 280g) (*) (*)
 Simmered black lentil with home churned butter and tomato
- Dal tadka (828.26kcal per 280g) (*) (*) (*)
 Yellow lentil tempered with cumin, garlic and tomato

Khichdi (640.51kcal per 280g) (*) (*) Home style rice cooked with moong lentil and tempered with cumin

INDIAN BREADS FROM THE CLAY OVEN

(1230 hrs to 1500hrs) and (1900hrs to 2300hrs)

- Tandoori roti (85kcal per 60g) (*) (*)
 Naan (110kcal per 60g)
 175
 Laccha paratha (250kcal per 80g)
 200
 Tawa Roti
 Missi Roti
 200
 Paneer/ Aloo/ Pvaz kulcha (*) (*)
 225
- Paneer/ Aloo/ Pyaz kulcha (220/221/250kcal per 100g)

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DESSERTS

(1130hrs to 2300hrs)

- Brownie (140kcal per 150g) (b) Moist chocolate cake served with vanilla ice-cream
- Dessert of the day Ask your order taker for today's special
- Baked New York style cheesecake 500 (247kcal per 200g) ③ ⑦ ⑥ Biscuit crust, sour cream, vanilla extract
- - (❀) Gluten (१) Lactose Free (1) Dairy (◎) Contains Pork (1) Contains Eggs (1) Contains Nuts (1) Contains Seafood (1) Vegan All prices are in INR and are exclusive of government taxes. We levy 5% service charge and applicable taxes. **"Food allergies and Food Intolerance"**We welcome enquiries from guests who would like to know the ingredients of the meal/ any specific item featured on the menu.

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500

- Malai Ghevar (418.19kcal per 50g) (*) (*)
 Traditional Rajasthani sugar soaked roundels
 Made with flour and clotted cream
- Fresh Fruit Platter (a) (2) (113kcal per 230g)
 Chef's choice of three seasonal fruits
- Choice of ice-cream (207kcal per 50g) (1) 450 Vanilla/Strawberry/Chocolate



LATE NIGHT MENU

(2330 hrs to 0600 hrs)

SOUP

- Tomato andalouse (90kcal per 200ml) 600
 Herbed Croutons, Truffle Oil
- Cream of chicken (120kcal per 200ml) 650

Roasted Almond, Saffron, Slow Cooked

SALAD

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LIGHT BITES

Chaurasia kathi roll (220kcal per 240g)

Skewer roasted filling with spices wrapped In a thin flatbread served with mint chutney and masal onion

• Masala paneer (440kcal per 240g) 800

Murgh makhmali (490kcal per 240g) 900

SANDWICHES AND MORE

 Lettuce, zucchini, caramelized onion, 675 tomato, cucumber, cheddar (522.07 kcal per 180g) Roasted chicken, cheddar, lettuce, 700 tomato, Caramelized onion, fried egg, bacon (pork) (484.49kcal per 200g)

675

700

700

- Veg grilled sandwich (522.07kcal per 200g)
- Non-veg grilled sandwich (484.49kcal per 200g)

Burger

Description Panding

- Chiken (648.54kcal per 210g) ③ ⑦ ⑥ 675

🛚 Lamb (736kcal per 210g) 🔿 🕑 🕐

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PASTA

Choice of spaghetti, penne, farfalle, fettucini; Style of cooking

- Aglio e olio or Primavera or 900
 Pomodoro (2) (2)
 (442.8/308.72/336.05kcal per 280g)
- Bolognese or Carbonara or 1000 Puttanesca

(319.29/412.46/391.75kcal per 280g)

Choice of condiments

HP sauce/tomato ketchup/ mustard sauce/ mayonnaise/tabasco sauce/ maple syrup

LATE NIGHT MENU

(2300 hrs to 0600 hrs)

MAIN COURSE

Biryani 🔊	
Dum cooked Basmati rice, cardamom,	
Saffron, kewra water	
Subz (241kcal per 280g)	950
Murgh (330kcal per 280g)	1075
Mutton (352kcal per 280g)	1150

Gluten (Deltactose Free Free (Deltactose Fre

DESSERTS

Brownie (140kcal per 150g) ⑦ ⑥ Moist chocolate cake served with vanilla ice-cream

Fresh Fruit Platter (*) (*) (*) 450 (57.85kcal per 260g) Chef's choice of three seasonal fruits

Choice of ice-cream (207kcal per 50g) (207kcal per 50g)

Vanilla

Strawberry

Chocolate

Gulab Jamun (175kcal per 50g) (1) (1)

525

550

fried Dough balls, that are Soaked in Sweet, sticky Sugar Syrup.

🏽 Gluten 🛞 Lactose Free 🝈 Dairy 🚳 Contains Pork 🔘 Contains Eggs 🚿 Contains Nuts 🛞 Contains Seafood 🕟 Vegan All prices are in INR and are exclusive of government taxes. We levy 5% service charge and applicable taxes. "Food allergies and Food Intolerance"

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Champagne

Dette /Class

	Dottle/Glass
Moët & Chandon Imperial Brut, France	16000
G.H. Mumm Cordon Rouge, France	14000
Sparkling Wine	
	Bottle
Jacob's Creek Chardonnay Pinot Noir, Australia	6000
Martini Prosecco, Italy	6000

Red Wine

Brancott State Pinot Noir, New Zealand	6000
Campo Viejo Rioja Viura Tempranillo, Spain	5500
Jacob's Creek Shiraz Cabernet, Australia	700 / 4000
Grover Art Collection Shiraz, India	650 / 3000

White Wine

Brancott State Sauvignon Blanc, New Zealand Campo Viejo Rioja Tempernillo Blanco, Spain Jacob's Creek Chardonnay, Australia Grover Sauvignon Blanc, India

Glass/Bottle

Rose Wine

Grover Rose Art Collection, India Fratelli Shiraz Rose, India

Bottle 3500 3500

Liqueur

Jägermeister Baileys Irish Cream 30ml/Bottle 600/8000 500/6000

Vodka30ml/BottleGrey Goose550/7000Ketel One550/7000Skyy450 / 5000Stolichnaya450 / 5000Tequila

Sauza Gold Camino Real 30ml/Bottle 400 / 4500 400 / 4500

Gin 30ml/Bottle Tanqueray London Dry Gin 450 / 5500 Beefeater London Dry 425 / 4000 Gordon's London Dry 350 / 4000 Greater Than London Dry 350 / 3000 Rum

Bacardi Carta Blanca Old Monk Bacardi Black Captain Morgan Dark

Single Malt Whisky

Singleton 12 YO The Glenlivet 12 YO Talisker 10 YO 30ml/Bottle 700 / 11000 700 / 11000 650 / 10000

American Whisky

Jack Daniel's Jim Beam 30ml/Bottle 600 / 9000 400 / 6000

Irish Whisky

Jameson

30ml/Bottle 400 / 6000

Blended Scotch

Johnnie Walker Black Label Chivas 12 YO Dewar's 12 YO J&B Rare Ballantine's Finest

Domestic Whisky

Black Dog Triple Gold Reserve 100 Piper's 12 YO Dewar's White Label Teacher's 50

Dint/Ducket of E

Beer

		Pility Ducket OF 5
Peroni Nastro Azzuro		850 / 4000
Corona Extra		700 / 3000
Heineken		450 / 2000
Bira White		450 / 1800
Kotsberg Premium		300 / 1250
Breezer	All prices exclusive of all applicable taxes.	300 / 1250
	All plices exclusive of all applicable lakes.	

World's Classic Mixed

(Available 11am-11pm)

Single Serve

Bloody Mary

(Vodka, Tomato Juice, Tabasco and WTC Sauce)

Mojito (Rum, Mint Leaves and Lemon Chunks)

Martini - Dry/Dirty (Gin and Vermouth)

Margarita (Tequila, Triple Sec, Sweet and Sour)

Old Fashioned (Whiskey, Bitters and Sugar)

> All prices exclusive of all applicable taxes. Our standard serving measure for spirit is 30ml, glass of wine 150ml. Alcohol will not be served to patrons below age of 18 years

Roadhouse Signature Shooters

(Available 11am-11pm)

Platters of Shots (Six assorted shots of your choice)	1999
Sinful Sangrias Pitcher(Serves 5) (Available 11am-11pm)	GLASS
Red Wine Sangria (House Wine Mixed with Tropical Fruits)	700 / 3500
White Wine Sangria (House Wine Mixed with Tropical Fruits)	

Crazy World of LIIT'S

(Available 11am-11pm)

Single Serve

Classic Long Island Ice Tea

(Vodka, Tequila, Gin, Rum, Triple Sec Mixed with Pepsi)

All prices exclusive of all applicable taxes. Our standard serving measure for spirit is 30ml, glass of wine 150ml. Alcohol will not be served to patrons below age of 18 years

Non Alcoholic Concoction

(Available 11am-11pm)

Single Serve

Guava Mary Guava Juice, Tabasco, Salt and Black Pepper)

Ginger Brew (Ginger, Soda, Sugar Syrup, Lemon Juice, Ginger Ale)

Shirley Temple (Grenadine, Ginger Ale, Orange Wedge)

Bull Energizer (Red Bull, Elder Flower, Sugar Syrup, Rosemary)

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Service of Soft Beverages

Energy Drink	250
Service of Sparkling Water	250
Ginger Ale / Tonic Water / Diet Pepsi	200
Service of Fresh Lime Soda / Water	200
Service of Canned Fruit Juice	200
Service of Soft Beverages Can	180
(Pepsi, 7 Up, Mirinda, Soda)	
Mineral Water	180