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 yogurt or

natural unsweetened yogurt

Three egg white omelette (122gm) ①

With choice of filling

mushroom, onion, tomato, coriander,

chilli, peppers and chicken

Multigrain bread (79gm) 🛇

Plain/toasted; served with margarine, honey,

sugar free jam and marmalade

Green tea or decaffeinated coffee (320ml)

(®) 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"

We welcome enquiries from guests who would like to know the ingredients of the meal/ any specific item featured on the menu.

*NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

575

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

full cream milk/skimmed milk/soy milk

Three fresh eggs cooked to your style (200gm) (3) (3)

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, arilled tomatoes bacon or chicken sausage

Freshly brewed tea or coffee

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

INDIAN BREAKFAST (450kcal)

Choice of fresh juice (260ml)

Watermelon/sweet lime/seasonal fruit OR

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

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

Puri bhaji (230gm) Served with pickle OR

Paratha (250gm) (1) (2)

(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.

"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.

*NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

575

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

§ 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"

We welcome enquiries from guests who would like to know the ingredients of the meal/ any specific item featured on the menu.

*NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

- Fluffy pancakes (350kcal per 68gms) (350
- Choice of cereals (379kcal per 130gm) 50 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
- Fresh morning bakery (654kcal per 200g) 400 Served with butter, honey, jam and marmalade

- Assorted toasts (70kcal per 80g) (350)
 Choice of white/ brown/ multigrain bread
 Served with butter, honey, jam
 and marmalade
- Side dishes (64kcal per 40gm)
 Hash browns/ mushroom/
 grilled tomatoes/ baked beans
- Bacon or chicken sausages 350 (164/301kcal per 220g) ⑤ ⑤
- Yogurt (122kcal per 75g) * ①
 Natural unsweetened/ fruit yogurt

[§] 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.

[&]quot;Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

INDIAN SELECTION

- Paratha (482kcal per 250g) (1) (2)
 Unleavened Indian bread made from whole wheat flour, cooked on iron griddle Served with 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

■ Dosa (133kcal per 200g) (1

550

550

550

- 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)
 ⑤ ⑤
 Steamed rice and lentil cakes
 Served with sambhar, tomato chutney
 and coconut chutney

All prices are in INR and are exclusive of government taxes. We levy 5% service charge and applicable taxes.

We welcome enquiries from guests who would like to know the ingredients of the meal/ any specific item featured on the menu.

550

550

[&]quot;Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

EGGS TO ORDER(250gm) (450	SOUP (1100hrs to 2300hrs)	
		 Tomato andalouse (90kcal per 200ml) Herbed croutons, truffle oil 	550
		 Wild Mushroom with Herb Oil (183kcal per 200ml) Onion, mushroom, leek, celery, herb oil 	550
		Cream of chicken (120kcal per 200ml) Roasted almond, saffron, slow cooked	650
		Chicken Manchow Soup (103kcal per 200ml)	650
		Sliced chicken, soya sauce, vegetable	

[&]quot;Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALAD (1130hrs to 2300hrs)		Caesar salad (207.62kcal) Lettuce, olives, Parmesan,
Garden salad (100kcal per 230g) Lettuce, cucumber, fresh peppers, carrot lemon chilli house made dressing	525	toasted croutons with choice of Grilled asparagus (87kcal per 230g) இ ○ ② ③ Grilled prawns (258kcal per 230g) இ ○ ② ③
■ Greek salad (211kcal per 230g) ⑤ ⑥	575	 ■ Cajun chicken (449kcal per 230g) (○ ① ① ■ Classic (Pork) (260kcal per 230g) (○ ② ② ② ② ② ② ② ② ② ② ② ② ② ② ② ② ② ②
■ Sprouts Chaat (153kcal per 230g) ②	575	■ Cheese platter (230gm) (*) (*) (*) Brie, cheddar, edam or danish blue

served with dry fruits and crackers

1000

All prices are in INR and are exclusive of government taxes. We levy 5% service charge and applicable taxes.

⁽a) Gluten (b) Lactose Free (c) Dairy (s) Contains Pork (c) Contains Rggs (c) Contains Nuts (e) Contains Seafood (e) Vegan

[&]quot;Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

APPETIZERS

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

- Wok tossed Vegetable salt (*) (*)
 and pepper (210kcal per 260g)
 Exotic vegetables, sova, chilli, garlic
- Dahi ke kebab (425kcal per 260g)
 ② ② ③
 Hung curd galletes, indian spiced powder
- Paneer tikka (478.15kcal per 260g)
 ③ ② ① 750

- Tandoori tarkari (265kcal per 260g) ② 700 Assorted vegetables, tandoori marination
- Shami kebab
 (236.66kcal per 260g)

 Mutton minced kebab, mace, nutmeg
 and ginger

"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.

700

700

[§] 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.

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

■ Kasundi mahi tikka (*) (*) (130.46kcal per 260g)
Fish, traditional bengali mustard, yogurt and sesame seeds

- Murgh Tikka (252.39kcal per 260g) (※ ② ⑥ ⑥ 850
- (320.63kcal per 260g)
 Basil, olives, pepper and chicken skewered

■ Zaitooni murgh tulsi tikka (*) (*) (*)

■ Kebab do rukh seekh (326.05kcal per 260g)
Mutton mince, coriander and cumin

850

850

900

(267.88kcal per 320g)
Chef's choice of vegetable delicacies

1200

1550

■ Non-vegetarian (*) (*) (408.87kcal per 320g)

Chefs choice of prawn, fish,

mutton and chicken

(a) Gluten (b) Lactose Free (b) 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.

"Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BURGER

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

■ Vegetable (479.88kcal Per 210g) ②⑤⑤

■ Lamb (736kcal Per 210g) ◎ ② ③ ⑤ ⑤ ⑤

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) ②①
- Murgh makhmali (490kcal per 240g) ②⑥ 850

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) 625
- Non-Veg grilled sandwich (250gm) 650

"Food allergies and Food Intolerance"

⁽a) Gluten (b) Lactose Free (b) 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.

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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 (*)
 Pomodoro (442.8/308.72/336.05kcal per 280g)
- Bolognese or Carbonara or 950
 Puttanesca
 - 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

875

- Vegetable (259kcal per 280g)
 ⑤ ② ②
- Prawn (580kcal per 280g)
 ⑤ ⑤ ⑥ ⑥
- Fish (611kcal per 280g)

 ⑤ ⑥ ⑥ ⑥
- Chicken (394kcal per 280g) ⑤ ② ①

[§] 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.

[&]quot;Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Hakka noodles (220g)		MAIN COURSE	
 Vegetable (295.8kcal per 220g) ⚠ Chicken (396.76kcal per 220g) ⚠ ① 	800 900	INDIAN SECTION (1230 hrs to 2300 hrs)	
■ Prawn (294kcal per 220g) ((*) (*) Fried rice (280g)	1000	 Aloo Pyaz Ki Sabji \$\ointerline{\Omega}\$ \$\ointerline{\Omega}\$ \$\ointerline{\Omega}\$\$ (320kcal per 280g) 	800
 Vegetable (289kcal per 280g) (♣ (♣) (♣) Chicken (343kcal per 280g) (♣) (♠) (♠) (♠) Prawn (329kcal per 280g) (♠) (♠) (♠) (♠) 	800 900 1000	Paneer aap ki pasand (*) (*) (*) (*) (650kcal per 280g) Cottage cheese cooked in your choice of gravy Makhani/ Kadhai/ Lababdar	900
		 Mili juli subzi (320kcal per 280g) Cumin tempered assorted vegetables in 	875

spinach gravy

Halden and aller (220-)

[&]quot;Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Subz handi lazeez (♣) (♠) (♣) (572.32kcal per 280g)

875

■ Gosht aap ki pasand (*) (*) (*) (518kcal per 280g) Mutton in choice of gravy Rara/Rogan josh/Bhuna gosht

Seasonal vegetables, onion gravy, cashew nuts, cumin, ginger

■ Ker Sangri (295.62kcal per 280g)
③ ② ③ 250 Curried local berries, yogurt soaked beans, asafoetida, mango powder- local delicacy

■ Nagori Murgh (*) (*) (*) (580kcal per 280g) Curry chicken, vogurt, fenugreek leaves

■ Meen moilee (433kcal per 280g) 1000 Fish, coconut milk, chilli, fenugreek, curry leaves, mustard seeds

(620kcal per 280g) Mutton, chilli, puree, garlic, spicy curry

■ Laal Maas () ()

1100

1050

1100

■ Murgh aap ki pasand (*) (*) (*) (626kcal per 280g)

1050

Chicken in choice of gravy Hariyali/Lababdar/ Masala/ Butter chicken

(a) Gluten (b) Lactose Free (b) 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.

"Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Biryani (1) (1) (1) Dum cooked Basmati rice, cardamom,		SIDES AND MORE (1230 hrs to 2300 hrs)	
saffron, kewra water		 Green salad (100kcal per 250g) (*) (*) (*) 	
Subz (241kcal per 280g)	800	 Steamed basmati rice (*) (*) (129kcal per 280g) 	
■ Murgh (330kcal per 280g)	900		
■ Mutton (352kcal per 280g)	1000 Subz pulao (317kcal per 280g) (Subz pulao (317kcal per 280g) (1) (1) 	650
		 Sauteed vegetable (*) (*) (147kcal per 280g) 	650
		 Stir fried asian greens (*) (*) (120kcal per 280g) 	650
		■ French fries (222kcal per 280g) ⑥ ⑥	500
		Plain tawa paratha (396.21kcal per 280g)	300

[&]quot;Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

■ Dal makhani (421.39kcal per 280g) ③ ① Simmered black lentil with home churned butter and tomato	850	INDIAN BREADS FROM THE CLAY OVEN	
■ Dal tadka (828.26kcal per 280g) (*) (*)	750 (1230 hrs to 1500hrs) and (1900hrs to 2300		
Yellow lentil tempered with cumin, garlic		Tandoori roti (85kcal per 60g) (2) (1)	175
and tomato		Naan (110kcal per 60g)	175
■ Raita (125.02kcal per 150g) ⑥ ⑥	275	Laccha paratha (250kcal per 80g)	200
Cucumber and mint		• Tawa roti	175
■ Yogurt (122kcal per 150g) ⑤ ⑥ ⑥ Independent of the per 150g ⑥ ⑥ ⑥ ⑥	275	• Missi roti	200
fruit yogurt		Paneer/ Aloo/ Pyaz kulcha	225
 Khichdi (640.51kcal per 280g) 	600	(220/221/250kcal per 100g)	

Home style rice cooked with

moong lentil and tempered with cumin

[&]quot;Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DESSERTS

(1130hrs to 2300hrs)

- Dessert of the day
 Please ask your server for today's special
- Baked New York style cheesecake 500 (247kcal per 200g)

 Biscuit crust, sour cream, vanilla extract
- Gulab Jamun (175kcal per 50g) (*) (*) 500
 Golden fried condensed milk dumpling soaked in sugar syrup

- Malai Ghevar (418.19kcal per 50g) (2) (3)
 Traditional Rajasthani sugar soaked roundels made with flour and clotted cream
- Fresh Fruit Platter (*) (*) (113kcal per 230g)
 Chef's choice of three seasonal fruits
- Choice of ice-cream (207kcal per 50g) 450
 Vanilla/Strawberry/Chocolate

"Food allergies and Food Intolerance"

[§] 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.

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LATE NIGHT MENU

(2330 hrs to 0600 hrs)

SOUP

- Tomato andalouse (90kcal per 200ml)
 Herbed croutons, truffle oil
- © Cream of chicken (120kcal per 200ml) 650

 Roasted almond, saffron, slow cooked

SALAD

Caesar salad (207.62kcal per 230g)

Lettuce, olives, parmesan, toasted croutons with choice of

- Grilled asparagus (*) (*) (135kcal per 230g)
- Cajun chicken (449kcal per 230g) (○ 750
- Grilled prawns (*) (*) (258kcal per 230g)
- Classic (Pork) (260kcal per 230g)
 ⑤ ⑥ ⑥ 750

"Food allergies and Food Intolerance"

[§] 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.

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LIGHT BITES Chaurasia kathi roll (220kcal per 240g) Skewer roasted filling with spices wrapped		Roasted chicken, cheddar, lettuce, tomato, caramelized onion, fried eg bacon (pork) (484.49kcal per 200g)	
in a thin flatbread served with mint chutney and masala onion		Veg grilled sandwich (522.07kcal per 200g)	675
Masala paneer (440kcal per 240g)	800		700
Murgh makhmali (490kcal per 240g)	900	Non-veg grilled sandwich (484.49kcal per 200g)	700
SANDWICHES AND MORE Lettuce, zucchini, caramelized onion,	675	Burger	
tomato, cucumber, cheddar (522.07 kcal per 180g)		 Vegetable (479.88kcal per 210g)	
		■ Chiken (648.54kcal per 210g) ⑤ ⑥ ⑥	675
		■ Lamb (736kcal per 210g) ② ② ③	700

[&]quot;Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTA

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

- Aglio e olio or Primavera or
 Pomodoro (*) (*)
 (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)
- Murgh (330kcal per 280g)
- Mutton (352kcal per 280g)

1150

950

1075

"Food allergies and Food Intolerance"

^{*}NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DESSERTS

■ Brownie (140kcal per 150g) ② ①

Moist chocolate cake served with vanilla ice-cream

Fresh Fruit Platter (♣) (♣) (57.85kcal per 260g)

Chef's choice of three seasonal fruits

■ Choice of ice-cream (207kcal per 50g)
⑥ 475

Vanilla

Strawberry

Chocolate

■ Gulab Jamun (175kcal per 50g) ② ①

Fried dough balls, that are soaked in sweet, sticky sugar syrup.

(a) Gluten (b) Lactose Free (b) Dairy (c) Contains Pork (c) Contains Eggs (c) Contains Nuts (c) Contains Seafood (e) 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.

*NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, nuts, gluten, soy, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Champagne

Bottle/Glass

16000

14000

Bottle

6000

6000

Moët & Chandon Imperial Brut, France

Jacob's Creek Chardonnay Pinot Noir, Australia

G.H. Mumm Cordon Rouge, France

Martini Prosecco, Italy

Sparkling Wine

Red Wine

Brancott State Pinot Noir, New Zealand Campo Viejo Rioja Viura Tempranillo, Spain

Jacob's Creek Shiraz Cabernet, Australia **Grover Art Collection Shiraz, India**

White Wine

Glass/Bottle

700 / 4000

650 / 3000

Glass/Bottle

700 / 4000

650 / 3000

6000

5500

6000

5500

Brancott State Sauvignon Blanc, New Zealand

Campo Viejo Rioja Tempernillo Blanco, Spain

Jacob's Creek Chardonnay, Australia **Grover Sauvignon Blanc, India**

Rose Wine

Grover Rose Art Collection, India

Fratelli Shiraz Rose, India

3500 3500

60ml/Bottle 1200/8000

1000/6000

Bottle

Liqueur

Jägermeister

Baileys Irish Cream

Tequila Sauza Gold Camino Real

Grey Goose

Stolichnaya

Ketel One

Skyy

900 / 5000 900 / 5000 900 / 5000 60ml/Bottle

60ml/Bottle

1100/7000

800 / 4500

800 / 4500

All prices exclusive of all applicable taxes.

Our standard serving measure for spirit is 60ml, glass of wine 150ml.

Alcohol will not be served to patrons below age of 18 years

Vodka

Gin

Tanqueray London Dry Gin

Beefeater London Dry

Gordon's London Dry

Greater Than London Dry

Tanqueray London Dry

Tanqueray London Dry

Tanqueray London Dry

850 / 4000

700 / 4000

700 / 3000

Rum

Bacardi Carta Blanca

Captain Morgan Dark

Old Monk

Bacardi Black

60ml/Bottle

700 / 3200

650 / 3000

600 / 2750 600 / 2750



Singleton 12 YO

Talisker 10 YO

The Glenlivet 12 YO

y 60ml/Bottle 1200 / 9000 800 / 6000

60ml/Bottle 1400 / 11000

1400 / 11000

1300 / 10000

Single Malt Whisky

Irish Whisky

Jameson

Chivas 12 YO

J&B Rare

Dewar's 12 YO

Ballantine's Finest

Johnnie Walker Black Label

60ml/Bottle 800 / 6000

60ml/Bottle 1050 / 8000

1050 / 8000

900 / 6500

800 / 5500

800 / 5500

Blended Scotch

Domestic Whisky

Black Dog Triple Gold Reserve

100 Piper's 12 YO

Dewar's White Label

Teacher's 50

60ml/Bottle
850 / 7000
850 / 7000
850 / 7000

Beer

Peroni Nastro Azzuro

Kotsberg Premium

Corona Extra

Heineken

Breezer

Bira White

All prices exclusive of all applicable taxes.

Pint/Bucket of 5

850 / 4000

700 / 3000

450 / 2000

450 / 1800

300 / 1250

300 / 1250

World's Classic Mixed

(Available 11am-11pm)

Single Serve

650

Bloody Mary

(Vodka, Tomato Juice, Tabasco and WTC Sauce)

Mojito

(Rum, Mint Leaves and Lemon Chunks)

Martini - Dry/Dirty (Gin and Vermouth)

Margarita

(Teguila, Triple Sec, Sweet and Sour)

Old Fashioned

(Whiskey, Bitters and Sugar)

Roadhouse Signature Shooters

(Available 11am-11pm)

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

Crazy World of LIIT'S

(Available 11am-11pm)

Single Serve 700

Classic Long Island Ice Tea

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

Non Alcoholic Concoction

(Available 11am-11pm)

Single Serve 500

Guava Mary

Guava Juice, Tabasco, Salt and Black Pepper)

Ginger Brew

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

Shirley Temple

(Grenadine, Ginger Ale and Orange Wedge)

Bull Energizer

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

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