



Kids stay & eat
FREE

Social
Kitchen
eat drink catchup

STAY
BALANCED.


Holiday Inn

COFFEE SHOP MENU

Western and European

1100hrs to 2330hrs	
<div><div>Fish & Chips</div><div>batter fried fish served with french fries and tartar sauce</div></div>	750
<div><div>Fish Steak</div><div>kolkata bekti served with mashed potato and wilted greens with lemon caper sauce</div></div>	800
<div><div>Grilled Salmon Steak</div><div>served with mash potato, wilted greens, orange emulsion</div></div>	900
<div><div>Grilled Bay of Bengal Prawns</div><div>bay of bengal prawn grilled and served with herb mash, wilted greens, pink peppercorn sauce</div></div>	900
<div><div>Pan Seared Chicken</div><div>chicken marinated with thyme, served with confit garlic, roast roots</div></div>	750
<div><div>Australian Lamb Chops</div><div>roast roots, steamed asparagus, rosemary jus'</div></div>	1800
<div><div>Tenderloin Steak</div><div>pan grilled, served with potato mash, greens, pepper jus' rosemary jus'</div></div>	900
<div><div>Mixed Grill Platter</div><div>vegetarian - assortment of grilled vegetables, roasted roots and chermoula non-vegetarian - assortment of prawn, chicken, lamb with mushroom, roasted roots and pepper sauce</div></div>	900 1000
<div><div>Asparagus Risotto</div><div>arborio rice and asparagus cooked with parmesan cream</div></div>	700
<div><div>Choice of Pasta</div><div>spaghetti/penne/farfalle/fettuccini style of cooking: aglio olio pepperoncino (garlic, olive oil and chili flakes) pomodoro (tomato sauce) cheese sauce basil pesto chicken bolognaise putanesca (cherry tomatoes, olives, garlic, anchovy, capers) carbonara (bacon, egg, parmesan)</div></div>	600 650
<div><div>Omlette(all white or regular)</div><div>filling of your choice: onion, tomato, mushrooms, green chilies, bell peppers, cheese, ham, bacon, served with hash brown potatoes, grilled tomato and choice of chicken or pork sausages</div></div>	350

Gluten Free Pork Dairy Alcohol Nuts

All prices are INR. and are exclusive of government taxes. We levy 4% service charge & 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 under cooked meats, poultry, seafood, shellfish, nuts, gluten, dairy products or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Asian and Oriental

1100hrs to 2330hrs	
<div><div>Stir Fried Asian Green</div><div>Chinese Cabbage, Pokchoy, Babycorn, Peppers, Bamboo Shoot, Broccoli, Mushrooms</div></div>	450
<div><div>(Choose any Five)</div><div>in choice of sauce mild garlic, chilly basil, sichuan, devil's</div></div>	
<div><div>Steamed Basa</div><div>served with superior soya, ginger and coriander</div></div>	800
<div><div>Kung Pao Chicken</div><div>Stir fried sichuan specialty of chicken, peanuts, vegetables and chili peppers</div></div>	800
<div><div>Rice & Noodles</div></div>	
<div><div>Wok-fried noodles</div><div>Vegetarian Chicken Shrimp</div></div>	375 400 500
<div><div>Fried rice</div><div>Vegetarian Chicken Shrimp</div></div>	375 400 500
<div><div>Khao phed kra pao</div><div>Spicy thai fried rice</div></div>	400 425 525
<div><div>Soulful Meals</div></div>	
<div><div>Singaporean Laksa(Chef Special)</div><div>spiced noodles in coconut curry with choice of fish, prawn, and chicken</div></div>	800
<div><div>Khawsuey</div><div>traditional burmese hot pot of onion, garlic, peanuts, lemon and noodles with choice of vegetable, fish, chicken</div></div>	800
<div><div>Nasi Goreng</div><div>indonesian specialty rice served with chicken satay and peanut butter sauce</div></div>	800

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Thai Cuisine

By Chef Ian Kittichai

Yellow Curry

spicy coconut based curry with vegetables, lemongrass and galangal served with steam rice with the choice of

prawn

875

fish

775

chicken

625

vegetables

575

Chinese Cuisine

by Chef Sam Leong

Braised Egg Noodle with Shiitake Mushroom

slow braised shiitake mushroom, pokchoy, served with egg noodle, xo sauce

800

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1100hrs to 2330hrs	
<div><div>Bengali Style Fish Curry</div><div>fish and mustard hinted thin curry</div></div>	750
<div><div>Kadhai Jhinga</div><div>garlic and coriander tempered prawns cooked with onion, peppers and tomato, flavored with kasoori methi</div></div>	900
<div><div>Chingri Malai Curry</div><div>prawns cooked in white gravy with coconut flavour</div></div>	750
<div><div>Non-Vegetarian Thali</div><div>selection of fish, lamb, chicken, dal and paneer served with pickle, rice choice of breads, green salad and an indian dessert</div></div>	750
<div><div>Gosht aap Ki Pasand</div><div>lamb with whole indian spices cooked as per choice of : roganjosh, rara, khara masala</div></div>	750
<div><div>Murgh aap Ki Pasand</div><div>clay oven roasted chicken preparation as per choice of: makhani, lababdar, masala, methi</div></div>	750
<div><div>Dhone Kacha Lonka Bata Murgi (Bengali Speciality)</div><div>chicken cooked in coriander leaf, green chili paste with indian spices</div></div>	700
<div><div>Biryani</div><div>kolkata style biryani, served with raita</div></div>	
<div><div>chicken</div></div>	750
<div><div>lamb</div></div>	750
<div><div>vegetable</div></div>	600

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COFFEE SHOP MENU

Indian Vegetarian

1100hrs to 2330hrs

Vegetarian Thali	900
selection of paneer and choice of three vegetables and dal, served with pickle, rice, raita, choice of bread, green salad and an indian dessert	
Paneer Aap Ki Pasand	600
cottage cheese preparation cooked as per choice of makhani, kadhai, lababdar, palak	
Khumb Mattar Masala	500
semi dry combination of mushroom and green peas perfumed with garam masala	
Subz Panchmel	500
colorful mélange of five vegetables cooked with onion and tomato, tempered with cumin	
Khubani Kofta Curry	600
apricot and nut stuffed cottage cheese dumpling in mild flavourful curry	
Aloo Gobi Adraki	450
cauliflower and potatoes napped together in onion tomato masala with abundance of ginger	
Makai Palak	600
american corn, garlic in creamy spinach gravy	
Vegetable Jhalfrezi	500
mix vegetable, tomato gravy, indian spices	
Tawawali Bhindi	450
lady finger, onion	
Dal Makhani	450
simmered black lentils with home churned butter and tomato	
Tadkewali Dal	450
yellow lentil tempered with cumin, garlic and tomato	
Khichdi	450
moong lentil cooked with rice and tempered with cumin plain/vegetable	
Steamed Rice	150
Indian Bread(Two Pieces)	
Roti/Naan	100/125
butter/garlic/plain	
Kulcha	150
masala/paneer/potato/onion	
Paratha	125
laccha/methi/pudina	



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Desserts

1100hrs to 2330hrs

Philadelphia Cheese Cake	350
baked cheese cake with macerated fruits	
Warm Nutty Brownie	350
moist chocolate and walnut cake with vanilla ice-cream	
Banana Caramel Mousse(Eggless)	350
delightful combination of bananas,caramel and double cream	
Phirni(Sugar Free)	350
creamy dessert made with ground rice and milk	
Lemon Crème Brulee	350
lemongrass flavored vanilla cream with mixed berries	
Seasonal Fresh Fruit Platter	350
assorted fruits as per seasonal availability	
Gulabjamun/Rasmalai	350
golden-fried cottage cheese dumpling soaked in sugar syrup or cottage cheese dumpling simmered in cardamom scented milk	
Selection of Ice-Cream (Per Scoop)	350
vanilla/butterscotch/chocolate	



Beverages

1100hrs to 2330hrs

Cold Coffee	225
Selection of Coffee	
cappuccino/café latte/black coffee	
Selection of Tea	175
english breakfast/earl grey/darjeeling/green/ chamomile	
Choice Of Fresh Juice	175
orange(seasonal)	
watermelon/pineapple/seasonal fruit	
Chilled Juice	275
orange/pineapple/mango/apple/tomato	
Choice of Fresh Fruit Smoothies	200
papaya/banana	
Choice of Lassi	200
sweet/salted/plain	
Choice of Milkshake	200
banana/vanilla/strawberry/chocolate	
Milk	200
full cream/low fat/soya milk	
Hot Chocolate/Bournvita	175
Iced Tea	175
Fresh Lime Soda/Water	175
Aerated Beverage	175
Energy Drink	250
Sparkling Water	250
Mineral Water	125



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Alcohol-free-zone

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Apple pillar	225
fresh mint leaves and apple muddled and topped up with ginger ale.	
Guava marry	225
guava juice with lime juice, tabasco sauce and chat masala.	
Si pang	225
classic blend of fresh watermelon chunks with orange juice and peach syrup.	
Honey rider	225
orange juice, honey, banana, brown sugar and passion fruit blended with vanilla ice-cream	
Blackcurrant mojito	225
mint leaves and lime wedges muddled together with lime juice , blackcurrant crush and topped with soda.	
Caravan ice tea	225
earl grey infused signature ice tea topped with cranberry juice	

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