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STARTERS

KURKURI BHINDI & GUACAMOLE | 13

Crisp okra strips seasoned with spices and gram flour, served with creamy guacamole

FISH AMRITSARI | 14

Crispy fish coated in chickpea flour, carom seeds, ginger, and garlic

ALOO TIKKI CHAAT | 9

Pan-fried potato patties blended with peas, cumin, and fresh herbs

CHICKEN TAWA | 14

Chicken cooked on a griddle with onions and tomatoes, served with honey tadka

CHILI PANEER | 12

Fried paneer cubes tossed in a tangy chili sauce with onions and peppers

CHILI CHICKEN | 14

Crispy chicken tossed in a spicy, tangy sauce with garlic, soy, and chili

SAMOSAS | 8

Fried pastry filled with spiced potatoes, peas, and herbs

PANEER TIKKA | 13

Cubes of paneer grilled in a tandoor until lightly charred

PAPDI CHAAT | 9

Crispy wafers topped with yogurt, tamarind chutney, potatoes, and spices

LASUNI GOBI | 12

Fried cauliflower cubes tossed in a tangy chili sauce

SOUP & SALAD

MULLIGATAWNY SOUP | 9

A spiced lentil and chicken soup with aromatic herbs

CHICKEN MANCHOW SOUP | 9

An Indo-Chinese spicy garlic-flavored soup with chicken and vegetables, garnished with crispy noodles

UDUPI RASAM | 9

A tangy South Indian broth made with tomato, garlic, ginger, and lentils

GREEN SALAD | 9

A mix of fresh greens served with a light, house-made balsamic dressing

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WRAPS & COMBOS

Lunch Only

PANEER WRAP | 8

Marinated paneer with fresh vegetables and green chutney

CHICKEN TIKKA WRAP | 8

Grilled chicken tikka, onion s, peppers, and a tangy sauce

MIXED VEGETABLE WRAP | 8

Filled with sautéed seasonal vegetables

CHICKEN CURRY COMBO | 13

Tender chicken cooked in a flavorful curry sauce, served with basmati rice, roti, and a side salad

CHANA MASALA COMBO | 12

Chickpeas simmered in a spiced tomato gravy, served with rice, roti, and a side salad

MATAR PANEER COMBO | 12

Paneer and green peas simmered in a creamy tomato-onion-cashew gravy, served with rice, roti, and a side salad

LAMB CURRY COMBO | 16

Succulent lamb slow-cooked in a rich onion-tomato curry, served with basmati rice, roti, and a side salad

TANDOORI

RESHMI KABAB | 19

Boneless chicken marinated in yogurt, cream, cashew paste, and spices

TANDOORI TIGER SHRIMP | 24

Tiger shrimp marinated in a blend of yogurt and spices

CHICKEN MALAI TIKKA | 19

Chicken marinated in ginger, garlic, green chiles, cream, cheese, and mild spices

TANDOORI GOBI | 15

Cauliflower marinated in spiced yogurt, grilled until charred

TANDOORI SALMON | 27

Salmon fillet marinated in spiced yogurt, grilled for a flavorful crust

TANDOORI MIXED GRILL | 29

An assortment of tandoori-grilled chicken, lamb chops, shrimp, and vegetables

PANEER TIKKA | 14

Paneer marinated in spiced yogurt, skewered with vegetables,

TANDOORI POMFRET | 26

Whole pomfret fish marinated in spiced yogurt, grilled to perfection

TANDOORI LAMB CHOPS | 35

Rack of Lamb marinated in yogurt, garlic, and rich spices

TANDOORI CHICKEN | 21

Bone-in chicken, roasted in a tandoor for a smoky, charred flavor

JUICY ANGAAREY TIKKA | 20

Spicy chicken skewers marinated in a fiery blend of chilies and spices

PAHARI CHICKEN | 20

Spicy chicken marinated in a blend of mint, cilantro, yogurt, and spices

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MAINS (Veg)

KADAI BHINDI | 15

Okra stir-fried with onions, tomatoes, and crushed coriander seeds

PANEER MAKHANI | 16

Paneer simmered in a buttery tomato and cashew gravy

ALOO GOBI | 15

Potatoes and cauliflower sautéed with turmeric and spices

DAL TADKA | 14

Yellow lentils tempered with aromatic spices and herbs

MALAI KOFTA | 15

Fried dumplings of potato and paneer in a creamy, mildly spiced gravy

SAAG PANEER | 15

Paneer cubes in a creamy spinach-based sauce

DAL MAKHANI | 16

Slow-cooked black lentils in a creamy, buttery sauce

JEERA ALOO | 14

Potatoes sautéed with cumin seeds and Indian spices

KADAI PANEER | 16

Paneer and bell peppers cooked with freshly ground spices

GOBI MATAR | 16

Cauliflower and green peas cooked in a lightly spiced curry

KALI MIRCH PANEER | 17

Paneer in a creamy sauce infused with black pepper

CHANA MASALA | 16

Chickpeas cooked in a tangy tomato-based sauce

NAVRATAN KORMA | 15

Mixed vegetables and dried fruits in a rich, creamy curry

BIRYANI

VEG BIRYANI | 16

Basmati rice cooked with mixed vegetables and aromatic spices

GOAT BIRYANI | 20

Tender goat meat cooked with spiced basmati rice

LAMB BIRYANI | 21

Goan-style marinated lamb in a tangy and spicy sauce

CHICKEN BIRYANI | 18

Fragrant rice layered with marinated chicken and spices

SHRIMP BIRYANI | 20

Spiced basmati rice with shrimp and caramelized onions

ONE

MAINS (Non Veg)

CHICKEN TIKKA MASALA | 18

Boneless chicken from the clay oven
simmered in a aromatic sauce

BUTTER CHICKEN | 18

Boneless chicken in a spiced tomato and
butter-based curry

CHICKEN KORMA | 17

Boneless chicken in a creamy curry with
onions, nuts, yogurt, and coconut

CHICKEN BHUNA | 17

Boneless chicken stir-fried and slow-cooked
in a spiced masala

UDUPI CHICKEN SUKHA | 17

Semi-dry boneless chicken with homemade
spices, fresh coconut, ghee, and onions

LAMB PHAAL | 20

Lamb curry with mustard, garlic, ginger, and
aromatic spices

LAMB VINDALOO | 20

Lamb cooked in a fiery red sauce with dry
red chilies, vinegar, garlic, and spices

GOAT CURRY | 20

Goat curry with mustard, garlic, ginger, and
aromatic spices

SHRIMP CURRY | 20

Shrimp in a curry that balances spicy,
sweet, and creamy flavors

LAMB SAAG | 20

Lamb cubes in a creamy spinach-based
curry

UDUPI CHICKEN CURRY | 17

South Indian-style chicken curry with spices,
herbs, onions, coconut, and tomatoes.

CHICKEN VINDALOO | 17

Goan-style marinated chicken in a tangy and
spicy sauce

CHICKEN KADAI | 18

Chicken and bell peppers cooked with freshly
ground spices

CHICKEN CHETTINAD | 17

South Indian curry with boneless chicken in
a spicy coconut-onion paste

LAMB ROGAN JOSH | 20

Tender lamb pieces stewed with light spices
and Kashmiri chilies

LAMB MADRAS | 20

South Indian-style lamb curry with spices,
onions, and tomatoes

LAMB PEPPER FRY | 20

Lamb sautéed with freshly ground black
pepper and aromatic spices

GOAT KADAI | 20

Lamb pieces simmered in a mildly spicy,
flavorful curry sauce

UDUPI FISH CURRY | 19

Mildly spicy and flavorful South Indian fish
curry

CHICKEN SAAG | 18

Chicken cubes in a creamy spinach-based
curry

ONE

SIDES

PAPADUM | 3

Crispy lentil crackers

RAITA | 3

Yogurt with cucumber and spices

MIXED PICKLE | 3

Assorted pickled vegetables and fruits

MANGO CHUTNEY | 3

Sweet and tangy mango condiment

TAMARIND CHUTNEY | 3

Sweet and sour tamarind sauce

MINT CHUTNEY | 3

Spicy mint sauce

RICE & BREAD

BASMATI RICE | 5

MATTA RICE | 5

JEERA GHEE RICE | 8

CHEESE NAAN | 6

COCONUT NAAN | 6

ROTI | 4

BUTTER NAAN | 5

CHAPATI | 3

GARLIC NAAN | 5

LACHHA PARATHA | 6

ALOO PARATHA | 6

DESSERT

RAS MALAI | 5

Soft paneer dumplings soaked in sweetened milk infused with cardamom and saffron

RICE PUDDING (KHEER) | 5

Creamy rice pudding flavored with cardamom and garnished with nuts

GULAB JAMUN | 5

Deep-fried milk-based balls soaked in rose-flavored sugar syrup

ICE CREAM | 5

Choice of vanilla or strawberry

ANE BAR AND RESTAURANT

BREAKFAST HOURS

MONDAY- FRIDAY 6:30AM TO 10:30AM

SATURDAY- SUNDAY 7:00AM TO 11:00AM

HOTEL FAVORITES

InnJoyable Breakfast	\$15
Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. (870 CAL)	
Tailor Made 3 Egg Omelette	\$18
Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. (640+ CAL)	
Start Fresh Wrap	\$16
Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. (820 CAL)	
Malted Mini Waffles	\$16
Waffles served with berries, whipped cream and warm syrup. (1010 CAL)	
Build Your Perfect Breakfast	\$16
Choose your eggs, meat and a side. Perfect! (560+ CAL)	

SIDES

Fruit (100 CAL)	\$5.50
Breakfast Potatoes (290 CAL)	\$4.50
Bacon (160 CAL)	\$5.50
Sausage (360 CAL)	\$4.50
Toast (120 CAL)	\$2.50

DRINKS

Coffee (0 CAL)	\$4
Juice (110-140 CAL)	\$4
Tea (0 CAL)	\$4
Milk (150 CAL)	\$4
Assorted Soft Drinks (0-160 CAL)	\$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

For parties of 6 or more, a 20% gratuity charge will be automatically added to the bill. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.