

Eats & treats In-room Dining Menu

Any dietary requirements or allergies? Let us know! Special arrangements can be made just for you.



195 | 225

395

395

Breakfast

Available from 07.00am to 11.00am

American breakfast • • 725

Choice Of Fresh Juice

As per season

Fresh Fruit Platter

Chef's choice of three seasonal fruits

Choice Of Cereals

Cornflakes / Chocos / Wheat / Muesli served with hot or cold milk

Three Fresh Eggs Cooked To Your Choice

Masala Omelette / Sunny side up / Scrambled with choice of filling - tomato, coriander, chilli, onion, mushroom, peppers, chicken or bacon. Served with hash brown, grilled tomatoes.

Freshly Brewed Tea Or Coffee

English/Masala Tea Cappuccino/Americano/Espresso coffee

Super holiday breakfast ■◎ 750

Choice Of Fresh Juice

As per season

Fresh Fruit Platter

Chef's choice of three seasonal fruits

Chef's Choice Pancake Or Waffles

Served with maple syrup / Honey / Whipped cream / Melted butter / preserved fig compote

Poori Bhaji

Fried whole wheat bread with homemade potato curry

Or

Paratha

Plain or with your choice of filling - potato / cauliflower / cottage cheese served with yogurt and pickle

Freshly Brewed Tea Or Coffee

English / Green / Masala tea Cappuccino / Americano / Espresso coffee

English/Masala tea Cappuccino/Americano/Espresso coffee	
Fresh Juices • As per season	225
Pancakes Choice Of Apple / Banana / Cinnamon • ① Served with maple syrup / Fresh cream / Fig compote	395
Waffles Or French Toast (a) Served with Honey / Wild berry / Compote / Whipped cream	395
Eggs To Order (a) (a) Choice of three eggs cooked to your style Masala Omelette / Sunny Side up / Scrambled / Spanish Omelette / Boiled / Poached Eggs with choice of filling - tomato, coriander, chilli, onion, mushroom, peppers, chicken, or bacon Served with hash brown, grilled tomatoes / assorted breads with jam, butter, honey and marmalade	475
Low Fat Fruit Yogurt ① ① Bircher muesli with yogurt, fresh fruits, dry nuts. Oatmeal porridge with banana and raisin.	375
Choice Of Cereals • (1) Granola, rice crispies, whole bran, banana loops, choco fills, wheat flakes, froot loops, frosted mini wheats served with full cream or skimmed milk	375
Dosa • Lentil and rice crepes with coconut chutney and tomato ginger chutney Choice: plain, aloo masala, paneer masala	395
Medu Vada Served with coconut chutney and sambhar	395
Idli • Steamed rice and lentil dumplings with sambhar, coconut chutney and mulgapodi	395
Upma Savoury semolina preparation tempered with curry leaves and mustard seeds. Served with sambhar, coconut chutney and mulgapodi	395
Paratha • Plain or with your choice of filling - cauliflower, potato or cottage cheese, served with upour and pickle	395

Freshly Brewed Tea Or Coffee



















Poori Bhaji 🖲

Poha 🖭





cottage cheese, served with yogurt and pickle



Fried whole wheat bread with potato curry, pickle, yogurt



Pressed rice flakes tempered with curry leaves, mustard seeds & peanuts

Salad and soup		Western section	
Som Tam • ① Traditional Thai raw papaya salad with crushed peanuts	475	Appetizer	
Greek Salad • ① Tomato, cucumber, bell pepper, feta cheese and olive with	475	Baked Nachos With Salsa ■ ⑤	475
lemon and oregano dressing		Mezze Platter ®	
Caesar Salad 🗑 🖨		Vegetarian ●	495
A classic salad with bacon crisps, romaine lettuce, parmesan shavings and caesar dressing		Non vegetarian 🖪	625
Roasted Bell Peppers And Asparagus 🖲	550	Mushroom And Pineapple Shashlik •	525
Herbed Grilled Chicken ▲ ◎	575	Served with barbeque sauce	
Nicoise Salad	575	Fiery Barbeque Chicken Wings Herb minced chicken infused with cheese	550
Classic Minestrone © © Pearl tomato soup served with basil pesto and rosemary flavored bread	425	Train Wreck Fries	595
Choice Of Cream Soup ®		Wran	
Broccoli/Mushroom/Vegetable ●	395	Wrap	
Chicken ▲	475	Tortilla Wrap	
Ni Mong Tang – Kung, Kai Or Phak		Vegetable ●	475
Lemon coriander soup		Paneer • ①	495
Kung – Prawn 🖪 🍩	650	Chicken 🖪	575
Kai – Chicken 🖪	450		
Phak – Vegetable ●	425	Sandwiches	
Tom Yum — Kung, Kai Or Phak Traditional spicy Thai soup with lemon grass and galangal		Choice of Toasted/Grilled/Plain with choice of breads – rye/Multigrain/Whole wheat/Plain bread	
Kung – Prawn 🖪 🌚	595	Bombay Masala Sandwich 🖲 🌚 🛈	525
Kai – Chicken ▲	450	Club Sandwich	
Phak – Vegetable ●	425	Vegetarian ● ①	595
Seafood Shorba 🖪 🐵	495	Non vegetarian 🖪 🕦	650
A flavorful soup made with seafood stock		Hot Dog ▲ ① Frankfurt chicken sausage	695



























Burger Sesame charcoal bun / Multigrain bun			
Vegetable © (iii)	595		
Chicken tikka ▲ ①	625		
Pizza			
Margherita Pizza ● ① Baked with fresh mozzarella cheese & basil	650		
Peri Peri Grilled Chicken Pizza (1) (5) (2) Peri peri marinated chicken	675		
Pork Pepperoni Pizza 🍱 🛈 😡	695		
Pasta Choice of pasta – Penne / Farfalle / Fusilli / Fettuccine Choice of sauce – Arrabbiata / Alfredo / Pesto / Aglio e Olio			
Vegetable ● ⑤	575		
Chicken ▲ ①	595		
Seafood ▲ ®	750		
Spaghetti Bolognese 🖪 🛈 Rosemary infused lamb mince & parmesan	725		
	•		
Rosemary infused lamb mince & parmesan Risotto	•		
Risotto Arborio rice cooked in flavorful stock and white	wine		
Risotto Arborio rice cooked in flavorful stock and white Mushroom	e wine 625		

Main

Chermoula Grilled Cottage Skewer © (5) (5) Served with cilantro peanut rice	625
Vegetable Lasagne ● ① Layered pasta with cheese, vegetables & sauce	675
Ricotta Ratatouille Tian Grilled cottage cheese layered with ratatouille	695
Fish N Chips ▲ [®] Crumb fried fish	725
Chicken Piccata (1) Parmesan crumbed chicken breast and grilled	850
Herb Crusted Pan Seared Fish © Pan grilled river fish served with potato mash	875
Harissa Grilled Prawn 🖪 🌚 Garlic and harissa marinated prawn	1350
New Zealand Lambs Chops ▲ ② Smoky flavored grilled lamb chops	1550
Sliders	
Garlic Bread ■	250
French Fries •	250
Potato Wedges	250
Panko Crusted Onion Rings ■	325





























Asian section (12.30 PM TO 3.30 PM & 7.30 PM TO 11.30 PM)

Appetier

Vegetable Tanhuang Juan ■ Vegetable Spring roll	550	
Lajiao Shucai	550	
Fengmi Lajiao Tudou Honey chilly potato	550	
Yong Lajiao Fan Chao Nailao • (1) Stir fry cottage cheese with chilly	550	
Ebi Tempura ® Batter fried prawns	1375	
Poo Nim Thord Phrik Thai Dum Crunchy soft-shell crab tossed with garlic and pepper	1475	
Jian Lajio Yu 🔺 🍥 Pan fried chilly fish	1275	
Satay Kai 🔊 🛇 Marinated chicken, grilled and served with peanut sauce	699	
Lajiao Ji Si A Shredded chilly chicken	699	
Shumai and dim sum		
Dim Sum – Lusun, Mogu He Yumi Jiaozi	650	
Dim Sum - Ji Spicy chicken minced dumpling – steamed or pan fried	675	

Main

Mapo Tofu □ Diced tofu sauteed in spicy black bean sauce	695
Chao Qing Cai Stir fried greens with crushed garlic and leeks	750
Kaeng Kali Or Kheow Chae Assorted vegetables cooked in Thai yellow or green curry	750
Schezwan Xiang La Xia Schezwan prawns tossed with garlic, onion and chilly	1375
Qingzheng Jiayu 🖪 🛇 🍩 Pomfret steamed with light soya, spicy ginger and coriander sauce	1275
Kaeng Kai Thai chicken cooked in your choice of Red / green / yellow curry	1050
Schezwan Lai Ji 🌢 🛇 Chicken tossed with garlic, dried red chili and Schezwan pepper com	825
Nasi Goreng (©) Malaysian style rice preparation with prawn, chicken and poached egg	825
Chinese Hakka Noodles Steamed rice stirs fried, with choice of	
Shucai: Vegetables •	575
Ji: Chicken 🖪	595
Xia: Prawns 🔺 🌚	675
Chinese Fried Rice Steamed rice stirs fried, with choice of	
Shucai: Vegetables •	575
Ji: Chicken ▲	595
Xia: Prawns ▲ ®	675



























Indian selection (12.30 PM TO 3.30 PM & 7.30 PM TO 11.30 PM)

Appetier

- pp-cus:	
Bharwan Aloo	525
Afghani Soya Chaap ① Soya chunks made with creamy yoghurt and Indian spices	575
Paneer Surkh Tikka © (1) A Kashmiri delicacy charcoal grill cottage cheese	595
Malai Broccoli ● ① ② Charcoal grill broccoli	625
Murgh Malai Tikka 🛕 🕦 Clay oven roasted boneless chicken marinated with cream and hung curd	725
Tandoori Kukkad ▲ ① Chicken roasted in clay oven with Indian spices	
Half	750
Full	1150
Khas Sheek Kebab (1) Lamb minced skewers with aromatic Indian spices	825
Ajwaini Fish Tikka	850
Jhinga Dum Nisha © Charcoal grill garlic flavored prawns	1050
Vegetarian Kebab Platter • ① ② Two pieces each of Bharwan tandoori aloo, paneer surk tikka, malai broccoli and soya chaap	950
Non Vegetarian Kebab Platter 🍱 🛈 ②	1375

Main

Khichdi Slow cooked basmati rice and lentil	450
Dal Tadka Yellow lentil tempered in home-style tadka	450
Dal Makhani A harmony of black lentils simmered overnight on coal embers and finished with cream and butter	550
Palak Ki Phalak Burnt garlic and fenugreek flavored spinach	595
Diwani Dum Ki Handi • ① ⑤ A mélange of vegetables tempered with garlic simmered in brown cashew-based gravy	650
Paneer Tikka Tawa Masala ① Paneer tikka simmered in tawa masala	750
Chicken Butter Masala (1) Mouth buttering chicken in tangy & spicy flavor curry	750
Murgh Rara Masala ▲ ① Flavorful Punjabi chicken dish	750
Cream Chicken ▲ ① ② Chicken simmered in rich cashew and cream-based gravy	750
Fish Paturi 🍱 🅯 🕲 Banana wrapped fish, steamed in mustard sauce	750
Mutton Roganjosh 🔊 🛇 🕲 Kashmiri origin aromatic lamb rich curry	795
Bhuna Gosht © @ Mouthwatering lamb dishes with Indian spices	850
Prawn Ghee Roast 🔊 🕲 Indian spiced freshwater prawn cooked in ghee	950



Two pieces each of murgh malai, khas sheekh kebab, fish tikka and tandoori prawn

























Any dietary requirements or allergies? Let us know! Special arrangements can be made just for you.



Rice		Local speciality - Goan	
Steamed Rice •	275	<u>selection</u>	
Dum Biryani Aromatic basmati rice dum cooked		Starters	
Subz ■	575	Pork Chorizo Pav 🖪 😔	350
Murgh 🖪	675	Rawa Fried 🖪 🌚	
Mutton 🔺	725	Prawns	1050
		Kingfish	950
Indian bread Indian breads served from 12:30 PM TO		Calamari	895
4:00 PM & 7:30 PM TO 11:30 PM		Masala Fried ▲ ®	
Makhmali Paratdar Paratha 🖲 🖒 @	225	Prawns	1050
Layered bread made with the Chef's special recipes in the clay oven		Pomfret	1375
Butter Naan 🖲 🛈	150	Kingfish	950
		Calamari in recheado masala	850
Laccha Paratha 🖲 🛈	150	Chicken Cafreal Fried ▲	650
Tandoori Roti ■	150	Seafood Platter ▲ ®	1550
Missi Roti ■	150		2000
Phulka (03 No's) ■	125	Goan main	
Amritsari Kulcha With Chole ■ ①	475	Mixed Vegetable Foogath Vegetables tempered with mustard seeds and curry	575
Keema Naan With Gravy ▲ ①	550	vegetables tempered with mustard seeds and curry leaves finished with grated coconut	
		Mushroom Xacuti ■	575
		Goan Fish Curry () Authentic fish curry from our Chef, served with rice	750
		Urmi's Mori Curry ▲ [®] Home style fish curry, served with rice	695
		Chicken Xacuti	675
		Pork Vindaloo ▲ 🖘	675
		Ros Omlette 🔼	425



























Any dietary requirements or allergies? Let us know! Special arrangements can be made just for you.



Sweet tooth

Choice Of Ice Cream ⑥ (Vanilla/Strawberry/Butterscotch/Chocolate)	295		
Tutti Frutti Ice Cream • ① ⑤	425		
Angoori Rasmalai ● ① ② ⑤ Cottage cheese dumplings with milk, green cardamom & pistachios	425		
Sheera ● ① ⑤	350		
Peanut Butter Fudge ⊚ ■	475		
Cheese Cake • ①	450		
Mini Gulab Jamun Tiramisu ● ① ② (Eggless)	550		
Green Tea Pannacotta ● (*) (Sugar Free)	475		
Serradura (Goan Specility) 🖸	475		
Cold beverage			
Cold Coffee	325		
Lassi	325		
Shakes	325		
Iced Tea	325		
Choice Of Preserved Juice	325		

Hot beverage

Tea Selection Assam, Darjeeling, Earl grey, Peppermint, Peach, Lemon, Chamomile, Tulsi, Readymade Indian chai	275
Coffee Selection Decaffeinated coffee, Cappuccino, Espresso, Café latte, Hot chocolate	275
Still Water	250
Tonic Water	225
Ginger Ale	225
Fresh Lime Soda	225
Fresh Lime Water	225
Diet Aerated Beverage	225
Aerated Beverage	225
Sparkling Water	250
Energy Drink	375

























Op<mark>eratio</mark>n ho<mark>urs:</mark>

Møn to Fri 06:30 – 09:30 Sat to Sun 07:00 – 10:00 Peak time 09:00 – 09:30

Serving hours:

Mon to Fri 06:30 – 09:30 Sat to Sun 07:00 – 10:00

