



Zest **FOOD**

CAFÉ & KITCHEN

TIMES OF GOA

Healthy Wraps & Wholesome Salads

Where Nutrition Meets Indulgence

HIGHWAY STREET FOOD BAR

A Culinary Journey Through
India's Iconic Flavors

Aamche Goan

Celebrating the Flavors of Goa

FROM KASHMIR TO KANYAKUMARI

A Culinary Expedition Across India



HOLIDAY INN RESORT GOA



AN IHG® HOTEL
GOA

SWEET ENDINGS TO REMEMBER





Welcome to ZEST!

Immerse yourself in a world of vibrant flavors and colors, where every dish tells a story of passion, energy, and warmth

Our team is dedicated to crafting an unforgettable dining experience for you.

At ZEST, we believe that food is not just a meal, but a celebration of life's moments.

Our menu is a kaleidoscope of colors depicting the vibrant hues of picturesque streets of Goa amalgamated beautifully with the sounds of sizzling spices of India

The ambience is alive with energy where friends and families come together to savour unforgettable moments

*So sit back, relax, and let us regale you with
the ZEST experience!*



Highway Street Food Bar

A CULINARY JOURNEY THROUGH
INDIA'S ICONIC FLAVORS

Relish the legendary Kirti College Vada Pav, indulge in Chowpatty's tangy Pani Puri, and savor Mithibai College's classic Bombay Sandwich. Take a bite of Chandni Chowk's refreshing Thanda Dahi Bada, enjoy Model Town's tangy Khatte Chole Bhature, and experience the authentic taste of Lucknow with Hazratganj's Aloo Tikki Chaat and Chowk's Anda Tawa Bhurji. Every dish is a flavorful story waiting to be told!

- Kirti college vada pav**  486 kcal/180g

A Legendary street food from Mumbai

500
- Gupta ji bhelpuri**   376 kcal/180g

Legendary bhelpuri with a symphony of crispy puris, fluffy puffed rice and a secret blend of spices

475
- Chowpati pani puri**  386 kcal/180g

A flavorful explosion of crispy puris, tangy tamarind water and spicy chutneys

450
- Mithibai bombay sandwich**   285 kcal/180g

Sandwich inspired from iconic Mithibai college canteen

525
- Aloo chaat papdi**  370 kcal/230g

A popular street food from Delhi.

475
- Chandni chowk ka thanda dahi bada**  175 kcal/180g

Legendary street food from old Delhi, fried lentil dumpling soaked in chilled yoghurt mix

450
- Model town ke khatte chole bhathure**  478 kcal/230g

Tangy & spicy Chickpea curry with Crispy fried bread

575
- Hazratganji wali aloo tikki**   334 kcal/230g

Lucknowi aloo tikki chaat, a must try

525
- Chowk wala anda bhurji tawa parathai**    652 kcal/200g

Delicious and satisfying snack, from the stalls of Lucknow.

575





Healthy Wraps & Wholesome Salads

WHERE NUTRITION MEETS INDULGENCE

Delight in the Ultimate Falafel with creamy Hummus, savor the zest of Basil Pesto Chicken, or enjoy the smoky Tandoori Chicken Wrap. Pair it with vibrant salads like the Super Antioxidant Bowl, Mexican Grilled Chicken Salad, or the refreshing Chilled Watermelon Feta. Healthy never tasted this good!

■ **Ultimate falafel with hummus** 525

362 kcal/150g

Popular middle east inspired street food, with crispy falafel and creamy hummus

■ **Basil pesto** 550/575

400 / 363 kcal/150g

■ **Paneer/ ▲Chicken**

Indo- Italian fusion dish. Blend of flavors with freshness of basil.

■ **Tandoori paneer** 550

411 kcal/200g

Creamy Malai paneer, cooked in clay oven and rolled in lusciously soft bread.

■ **Chipotle hash brown** 525

144 kcal/200g
Crispy fried hash brown, Iceberg, tomato salasa, cheese sauce.

■ **Garden Veggie burger** 525

586 kcal/220g

Earthy green crispy patty packed with veggies, Iceberg, onion, cheddar cheese.

▲ **Classic Tandoori Chicken** 575

416 kcal/200g

Tender tandoori chicken infused with smoky flavors, crisp onions and green chutney served in roll.

▲ **Mutton seekh /chicken seekh/** 595/

■ **veg seekh** 575/ 550

351 / 254 / 282 kcal/180g

A burst of Indian flavour infused with aromatic indian spices, sauce wrapped in fresh prepared bread

■ **Holiday inn club house** 550

553kcal/230g

Bite into the scrumptious goodness of wholesome layers of absolute pleasure

▲ **Chicken steak sandwich** 600

453 kcal/200g

Bite into the scrumptious goodness of wholesome layers of absolute pleasure

▲ **Chicken in hot garlic sauce** 575

280 kcal/180g

Stir fried chicken cooked in fresh garlic & chillies rolled in soft bread.



Salad Bar

■ **Chilled watermelon feta, pumpkin seeds, rocket leaf** 350

173 kcal/220g

Summer in a bowl with revitalizing watermelon, rocket lettuce and crumbled feta

■ **Super anti-oxidant salad** 350

295 kcal/220g

Millet salad with colourful blast of vegetables and tropical pineapple flair

▲ **Mexican grilled chicken salad** 350

330 kcal/220g

A bold grilled chicken with corn and jalapeno salsa's fiery passion

▲ **Tangy seafood salad** 350/400

228 kcal/220g

Zesty blend of ocean bounty in citrus harmony

▲ **Caesar Salad** 350/400

368/385 kcal/ 220g

Timeless Caesar salad with crisp lettuce, savoury parmesan and Caesar dressing

■ **Kosambari** 350

335 kcal/220g

Refreshing flavour of cucumber with sweet coconut, cilantro and spices

■ **Roasted beetroot caramelised nuts, mesclun feta crumble sweet chilly sauce** 350/400

244 kcal/200g

Beetroot's earthiness meets crunchy nuts with mixed greens and feta's salty kiss



Vegetarian



Non-Vegetarian



Contains
Gluten



Contains
Dairy



Contains
Egg



Contains
Mustard



Contains
Sulphite



Contains
Fish



Contains
Nuts



Contains
Crustaceans



Contains
Soy



Contains
Celery



Contains
Sesame



Contains
Molluscs

An average active adult requires 2000kcal energy per day, however calories need may vary.

Please inform your server of any food allergies, food intolerance, dietary requirements.



Soups

SOULFUL SIPS

Warm your heart and delight your taste buds with our comforting selection of soups. From creamy classics to aromatic broths, each bowl is a perfect blend of flavors, crafted to soothe your soul and kickstart your culinary journey.

Roasted pumpkin soup topped with crumbled feta crostini 350

65 kcal/200g

Great earthy flavour, creamy and smooth

Roasted plum tomato soup, melba toast 350

174 kcal/215g

Healthy soup made of ripen plum tomatoes and fresh basil.

Wild mushroom cappuccino 350

114 kcal/220g

Comforting wholesome and creamy mushroom soup with the goodness of oyster and button mushroom

Pokchoy noodle soup 350/400

veg/ chicken 223/261 kcal/200g

Aromatic ginger broth with pokchoy and thin noodle

Japanese miso soup 350/400

veg/ chicken 67 / 103kcal /215g

Nourishing and flavourful staple in Japanese cuisine with umami packed punch

Oriental suan la tung 350/400

veg/ chicken 145 / 180 kcal/220g

A soup with Harmonious balance of flavour and texture, traditional Chinese soup.

Lemon coriander 350/400

veg/ chicken 122 / 168 kcal/220g

Invigorating citrus scent of lemon complimented by the earthy and sweet aroma of coriander



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From the kitchen of Pan Asian & Regional Indian

FLAVORS THAT TRAVEL: A CULINARY JOURNEY AT
PAN ASIAN & REGIONAL INDIAN

Explore a vibrant fusion of Asian and Indian cuisines at Pan Asian & Regional Indian. From bold spices to delicate flavors, each dish is a celebration of diverse culinary traditions, offering an unforgettable taste of both worlds.

Appetizers

- Stir fried sesame paneer**    276 kcal/200g **575**
Indo meets Chinese with nutty flavours of sesame, Soy-Ginger.
- Cheese pimentos rollos**   387 kcal/180g **550**
Savoury, flaky and crisp golden brown cheese rolls
- Crispy baby corn and mushroom salt & pepper**    361 kcal/200g **550**
Crispy coated vegetables tossed with savoury aroma of salt and pepper
- Kung pao paneer dry**    316 kcal/200g **575**
A delightful indo-chinese fusion packed with sweet and spicy cashewnutty punch
- Mushroom sukka** 123 kcal/200g **550**
Umami filled mushroom from the southern part of India.
- Zaffrani paneer tikka**   331 kcal/200g **575**
Saffron infused cottage cheese cooked in clay oven
- Mushroom ki galouti**   131 kcal/200g **575**
Earthy, umami aroma of mushroom, soft and tender.
- Dahi aur anjeer kebab**   195 kcal/200g **575**
A unique, flavorful and refreshing dish with creaminess of yoghurt with sweetness of fig.
- Dudhiya kebab**    395 kcal/200g **575**
Deep fried paneer chunks, stuffed with dry fruits.
- Drums of Heaven**     331 kcal/200g **625**
Crispy, juicy chicken lollypop
- Crispy calamari with wasabi mayo**   295 kcal/180g **600**
Golden fried squid rings with spicy kick of wasabi.
- Oriental prawns as you like it- cantonese/ stir fried/salt n pepper**      436 kcal/200g **700**
Bold flavors of orient with succulent prawns in your chosen preparation.
- Spanish garlic chilly prawns**    232 kcal/180g **700**
Bold flavors of orient with succulent prawns in your chosen preparation.
- ZFC- zest fried chicken bbq cream**   569 kcal/200g **625**
Tender and juicy crispy chicken pieces with finger licking BBQ cream.
- Kung pao chicken dry**     221 kcal/180g **625**
Spicy sichuan style stir fried chicken in savoury sauce.
- Murgh angare tikka**    425 kcal/200g **625**
Hot n smoky chicken tikka infused with rich flavour of Indian spices.
- Chicken cafreal** 273 kcal/200g **625**
Spicy Goan styled chicken marinated in a zesty blend of fresh green herbs and chillies.
- Tandoori Lucknowi murgh** 334 kcal/200g **625**
Overnight marinated succulent chicken infused with aroma and spices cooked in a clay oven.
- Aminabad ki mutton galouti**  462 kcal/200g **650**
Mouth melting mutton kebabs inspired from the streets of lucknow, a must try.
- Goan prawn peri-peri/ reacheado/ zesty prawns**     156/358/488 kcal/200g **700**
Seafood delight, packed with protein, flavor & oceanic charm in your fav preparation.
- Surmai rawa fry/tawa fry/ recaheado**    450/365/363 kcal/200g **625**
Firm & flaky, oceanic aroma of the fish with a delicate flavor.





From the stir fries to wok of Pan Asia

WOK WONDERS OF PAN ASIA

From sizzling stir-fries to bold wok flavors, Pan Asia brings the essence of the East to your plate. Each dish is a perfect harmony of fresh ingredients and vibrant spices, crafted to delight your senses in every bite.

Pan Asian

- Garden vegetables in garlic sauce** 221 kcal/260g

Comforting bowl of vegetables in garlic sauce

625
- Cottage cheese and broccoli in thai basil sauce** 258 kcal/260g

Creamy cottage cheese and broccoli coated in thai basil sauce.

625
- Tofu carrot onion bell pepper in sichaun sauce** 282 kcal/260g

A bowl of vegetables and protein in a complex sauce of bold spicy flavour

625
- Tofu carrot beans pokchoi in Thai green curry** 250 kcal/260g

A harmony of coconut, lemongrass chilli in a vibrant green curry along with a combination of nutritious vegetable

625
- Kung pao vegetables** 250 kcal/260g

Crisp vegetable smothered in umami flavor kum pao sauce

625
- Sichuan chicken** 571 kcal/290g

Spicy stir fried chicken with the heat of Sichuan pepper

675
- Kung pao chicken with cashewnuts** 344 kcal/280g

Sweet-spicy stir fry from Sichuan with cahsews and peanut

675
- Black pepper chicken** 545 kcal/280g

Deep fried paneer chunks, stuffed with dry fruits.

675
- Gangnam style prawns in hot garlic sauce** 411 kcal/280g

Flavourful punch of sweet spicy and garlicy sauce with juicy prawns

750

- Malaysian prawn yellow curry** 468 kcal/280g

Succulent prawns in rich yellow curry made of aromatic herbs and spices

750
- Red Thai curry (Chicken/fish/prawn)** 773 / 524 / 450 kcal/350g

Spicy, savory and aromatic Thai dish with hint of lemongrass, galangal and thai basil finished with coconut milk.

675/700/750
- Fish in ginger and spring onion sauce** 365 kcal/350g

Pan fried fish in a fragrant ginger and scallion sauce

700





From the kitchen of Kashmir to Kanyakumari

A CULINARY EXPEDITION ACROSS INDIA

Embark on a flavorful journey with dishes like Kashmir's aromatic Nadru Yakhni, Awadhi Nargisi Kofta, and Matar Ka Nimona from Uttar Pradesh. Relish the rustic Cooker Chicken Curry and Champaran Mutton, or dive into the fiery flavors of Rajasthan's Laal Maas and Telangana Chicken Curry. End your journey in the South with Kerala Ishtoo, Bengali Machali Tamatari, Prawn Moilee, and flaky Malabar Paratha. Every dish is a regional masterpiece on your plate!

<div> <div></div> <div> Classic dal makhani <div> <div></div> <div>740 kcal/320g</div> </div> </div> <div>Comforting lentil dish from land of Punjab, rich & creamy</div> </div>	550	<div> <div></div> <div> Handi champaran mutton curry served in handi <div> <div></div> <div>814 kcal/350g</div> </div> </div> <div>Tender goat meat in Earthen Pot, From the region of bihar</div> </div>	750
<div> <div></div> <div> Zesty dal tadka <div> <div></div> <div>691 kcal/320g</div> </div> </div> <div>Popular North Indian comfort food, Hint of ghee & garlic</div> </div>	500	<div> <div></div> <div> Laal maas <div> <div></div> <div>767 kcal/350g</div> </div> </div> <div>Fiery Rajasthani mutton curry made with red chilies and blend of spices.</div> </div>	750
<div> <div></div> <div> Kashmiri chaman kaliya <div> <div></div> <div>626 kcal/320g</div> </div> </div> <div>Popular North Indian comfort food, Hint of ghee & garlic</div> </div>	600	<div> <div></div> <div> Prawn malai curry <div> <div></div> <div>573 kcal/320g</div> </div> </div> <div>Delicious and comforting dish originating from the region of Bengal and Odisha.</div> </div>	750
<div> <div></div> <div> Nadru yakhani <div> <div></div> <div>420 kcal/300g</div> </div> </div> <div>Aromatic delight of Kashmir, made with tender lotus stem</div> </div>	600	<div> <div></div> <div> Telenagana chicken curry <div> <div></div> <div>372 kcal/300g</div> </div> </div> <div>Popular dish in telangana, flavourful and spicy.</div> </div>	675
<div> <div></div> <div> Malai kofta <div> <div></div> <div>375 kcal/280g</div> </div> </div> <div>Paneer and dry fruit dumplings in rich, creamy onion gravy</div> </div>	625	<div> <div></div> <div> Khade masale ka gosht <div> <div></div> <div>581 kcal/350g</div> </div> </div> <div>Mutton coked with rich blend of whole spices.</div> </div>	700
<div> <div></div> <div> Namak pyaz mirch ghar wali bhindi <div> <div></div> <div>340 kcal/280g</div> </div> </div> <div>Simply traditional Indian delight with okra, onions & spices.</div> </div>	600	<div> <div></div> <div> Lagan ka murgh <div> <div></div> <div>358 kcal/320g</div> </div> </div> <div>Popular Indian dish originating from the hyderabadi cuisine</div> </div>	675
<div> <div></div> <div> Nargisi kofta <div> <div></div> <div>465 kcal/280g</div> </div> </div> <div>Inspired from Mughali cuisine, cottage cheese stuffed with greens & dry fruits.</div> </div>	625	<div> <div></div> <div> Murgh awadhi korma <div> <div></div> <div>510 kcal/350g</div> </div> </div> <div>A very popular Lucknowi dish-Tender Chicken, rich, creamy, flavourful</div> </div>	675
<div> <div></div> <div> Qasr-e-pukhtan <div> <div></div> <div>628 kcal/320g</div> </div> </div> <div>Awadhi gravy with cottage cheese and dry fruits in rich tomato & cashew gravy.</div> </div>	625	<div> <div></div> <div> Bengali style machli tamatari <div> <div></div> <div>553 kcal/320g</div> </div> </div> <div>A Bengal Delicasy, tangy tomato curry</div> </div>	700
<div> <div></div> <div> Matar ka nimona <div> <div></div> <div>175 kcal/280g</div> </div> </div> <div>Garden fresh peas in an explosion of onions, ginger and spices</div> </div>	600	<div> <div></div> <div> Meen/prawn moilee <div> <div></div> <div>511 kcal/300g</div> </div> </div> <div>South Indian style, Coconut milk based curry tempered with Mustard & curry leaves.</div> </div>	700/750
<div> <div></div> <div> Karele ka dulma <div> <div></div> <div>189 kcal/280g</div> </div> </div> <div>A homestyle bengali delicacy.</div> </div>	600	<div> <div></div> <div> Dhaniya murgh <div> <div></div> <div>198 kcal/320g</div> </div> </div> <div>Flavourful and aromatic chicken curry made with fresh coriander leaves & spices</div> </div>	675
<div> <div></div> <div> Kerala ishtew <div> <div></div> <div>253 / 602 kcal/320g</div> </div> </div> <div></div> </div>	600/675		
<div> <div></div> <div> Veg/ chicken <div> <div></div> <div></div> </div> </div> <div>Comforting homestyle Coconut curry from land of Gods</div> </div>			
<div> <div></div> <div> Cooker chicken curry served in cooker <div> <div></div> <div>473 kcal/320g</div> </div> </div> <div>Wholesome Pressure cooked Homestyle Chicken curry.</div> </div>	675		





Aamchi Goan

CELEBRATING THE FLAVORS OF GOA

Experience the soul of Goan cuisine with the rich and aromatic Mushroom or Chicken Xacutti, the tangy Goan Chorizo Chilly Fry, and the Portuguese-inspired Chicken Cafreal. Dive into the fiery Prawn Balchao and discover the unique blend of Indian and Portuguese culinary traditions that define Goa's vibrant food culture.

Xacutti 961 / 179 / 1029 kcal/320g **600/625/675****Veg/ mushroom/ chicken**

Flavorful and aromatic coconut base curry dish showcasing the rich culinary heritage of goa.

Goan chorizo 589 kcal/280g**650****chilly fry**

Flavorful and aromatic stir fry made with goan chorizo sausage, spicy and smoky.

Portuguese chicken 382 kcal/280g**675****cafreal with poi**

Marinated chicken cooked in blend of spices and fresh cafreal masala serve with goan bread.

Prawn balchao 337 kcal/280g**750**

Fresh and succulent prawns cooked in blend of spices, vinegar and chillies.

Goan fish curry 928 kcal/300g**700**

Classic dish from the coastal state of goa, Kingfish cooked in a rich and spicy coconut based curry.

Baby crab xec 454/227/453 kcal/320g**750****xec/chilli garlic/****butter pepper garlic**

Baby Crabs cooked in roasted spices and coconut paste based curry, showcasing the unique cultural heritage of goa.

Fresh catch as you like it

Srilankan mudcrab, lobster thermidor, pomfret, red snapper, seabass, tiger prawn

Would strongly recommend chef to suggest you the best

As per Weight



Vegetarian
 Non-Vegetarian
 Contains Gluten
 Contains Dairy
 Contains Egg
 Contains Mustard
 Contains Sulphite
 Contains Fish
 Contains Nuts
 Contains Crustaceans
 Contains Soy
 Contains Celery
 Contains Sesame
 Contains Molluscs

An average active adult requires 2000kcal energy per day, however calories need may vary.
Please inform your server of any food allergies, food intolerance, dietary requirements.



From the culinary landscapes of Europe

A TASTE OF EUROPE'S CULINARY CHARM

From the rustic kitchens of Italy to the elegant patisseries of France, Europe's culinary landscapes offer a rich tapestry of flavors. Indulge in timeless classics, each dish telling a story of tradition, passion, and artistry that transcends borders.

Smoked chilli crusted cottage cheese steak' 463 kcal/280g **625**

Herb Grilled Cottage cheese, Saute vegetable, Croquettes, Mango chilli sauce.

Baked vegetable lasagne 604 kcal/300g **650**

Italian Pasta Sheet layered with parmesan, in-house sauce and vegetable topped with mozzarella and baked fresh in oven.

Grilled seabass in lemon butter sauce 604 kcal/300g **850**

Grilled seabass served with garlic sauted vegies, Mashed potato and lemon butter sauce.

Classic grilled chicken breast 655 kcal/300g **700**

Succulent grilled breast pieces served with assorted exotic veggies and mash potato

Grilled prawn, herb dressing , grilled vegetable 333 kcal/280g **750**

Prawns seasoned with fresh herbs and grilled to perfection

Grilled tenderloin steak 632 kcal/300g **950**

Classic center cut beef fillet marinated with burst of flavors



Pasta Laboratory

Choose Your Pasta

Penne / Spaghetti / Fusilli

Choose Your Sauce

Arrabiata / Aglio Olio /
Wild Mushroom & Cheese

550

Bolognese / Carbonara

600/650



Vegetarian



Non-Vegetarian



Contains
Gluten



Contains
Dairy



Contains
Egg



Contains
Mustard



Contains
Sulphite



Contains
Fish



Contains
Nuts



Contains
Crustaceans



Contains
Soy



Contains
Celery



Contains
Sesame



Contains
Molluscs

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Rice Noodles & Breads

EVERY DISH DESERVES A PERFECT COMPANION!

A perfect trio to complement your favorite dishes! From fragrant rice and flavorful noodles to soft, freshly baked breads, this section brings you the ultimate accompaniments to elevate every meal. Explore a variety of textures and flavors crafted to delight your taste buds.

Hakka noodles



- Burnt garlic, vegetables 218kcal/330g
- Egg 157kcal/330g
- Chicken 345kcal/330g

525

550

575

Fresh thin wok tossed noodle along with crunchy vegetable's or Chicken finished with burnt garlic

Fried Rice



- Burnt garlic, vegetables 509kcal/330g
- Egg 378kcal/330g
- Chicken 522kcal/330g

525

550

575

Wok toss rice dashing with oriental sizzling and vegetables or chicken finish with burnt garlic

Sticky rice/

300

Steamed rice

Moist and soft rice with a slightly sweet flavour

Chowk Lucknowi biryani



Veg/ chicken/ mutton

623/927/798 kcal/500g

700

800

900

Flavourful biryani with hint of fresh masala and dum cooked in true khansamah style.

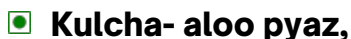
Subz pulao



Rice cooked with medley of fresh vegetables and aromatic spices

650

Kulcha- aloo pyaz,



337 / 311 kcal/150g

250

Straight form the street of Amritsar with varieties of stuffing

Tandoori roti



446 kcal/120g

200

Butter naan



387 kcal/120g

250

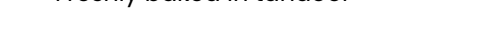
Plain naan



363 kcal/120g

250

Laccha paratha



360 kcal/120g

300

Khameeri roti



Freshly baked in tandoor

300



Vegetarian



Non-Vegetarian



Contains



Contains



Contains



Contains



Contains



Contains



Contains



Contains



Contains



Contains



Contains



Contains

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Desserts

SWEET ENDINGS TO REMEMBER

Treat yourself to a decadent Pull-Up Cake, the creamy layers of Serradura, a rich Bitter Chocolate Tart, and the gooey perfection of Chocolate Fondant. Every bite is a celebration of sweetness and indulgence!

▲ **Pull Up Cake** 🧂 🥚 🍷 🍰 181 kcal/110g

550

▲ **Tiramisu** 🌿 🧂 🥚 🍷 398 kcal/120g

475

Featuring layers of Espresso soaked ladyfinger and creamy mascarpone, delicately dusted with cocoa powder.

▲ **Bitter choc tart** 🧂 🥚 🌿 🍷 519 kcal/150g

475

A sophisticated and indulgent dessert that will delight the senses with its rich, complex flavors and textures.

▲ **Cheesecake** 🧂 🥚 🌿 🍷 357 kcal/120g

500

Blueberry/raspberry/gulab jamun

A classic treat baked to perfection to capture the authentic taste and creamy texture with choice of your filling.

▲ **Lemon meringue**

475

tart 🧂 🥚 🍰 🍷 🌿 307 kcal/100g

Classic dessert that combines the brightness of lemon, the sweetness of meringue and the crunch of tart to create a truly unforgettable treat.

▲ **Chocolate**

500

fondant 🧂 🥚 🌿 🍷 466 kcal/120g

Luxurious, velvety chocolate treat typically served warm with a scoop of icecream

■ **Assorted Ice cream**

300



Vegetarian Non-Vegetarian Contains Gluten Contains Dairy Contains Egg Contains Mustard Contains Sulphite Contains Fish Contains Nuts Contains Crustaceans Contains Soy Contains Celery Contains Sesame Contains Molluscs

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Round the Clock Menu


SAVOR EVERY HOUR, ANY HOUR!

Whether it's a late-night craving or an early morning indulgence, our Round-the-Clock Menu is here to satisfy your hunger anytime. Enjoy a delicious selection of freshly prepared dishes, available 24/7 to keep your taste buds delighted whenever you need a bite!





Wrap & Rolls

- **Tandoori paneer**   411 kcal/200g **550**
 Creamy Malai paneer, cooked in clay oven and rolled in lusciously soft bread.
- ▲ **Classic Tandoori Chicken**  416 kcal/200g **575**
 Tender tandoori chicken infused with smoky flavors, crisp onions and green chutney served in roll.
- **Garden Veggie burger**   586 kcal/220g **525**
 Earthy green crispy patty packed with veggies, Iceberg, onion, cheddar cheese.
- **Holiday inn club house**   553kcal/230g **550**
 Bite into the scrumptious goodness of wholesome layers of absolute pleasure

Soups

- **Roasted pumpkin soup topped with crumbled feta crostini**    65 kcal/200g **350**
 Great earthy flavour, creamy and smooth
- **Wild mushroom cappuccino**   114 kcal/220g **350**
 Comforting wholesome and creamy mushroom soup with the goodness of oyster and button mushroom

Rice & Breads

- **Chowk Lucknowi biryani**   **700**
- **Veg/▲ chicken/▲ mutton** **800**
 623/927/798 kcal/500g **900**
 Flavourful biryani with hint of fresh masala and dum cooked in true khansamah style.
- **Paratha**   363 kcal/120g **250**

Desserts

- ▲ **Cheesecake Blueberry**     357 kcal/120g **500**

Starters

- **Cheese pimentos rollos**   387 kcal/180g **550**
 Savoury, flaky and crisp golden brown cheese rolls
- ▲ **Spanish garlic chilly prawns**    232 kcal/180g **700**
 Bold flavors of orient with succulent prawns in your chosen preparation.
- ▲ **ZFC- zest fried chicken bbq cream**   569 kcal/200g **625**
 Tender and juicy crispy chicken pieces with finger licking BBQ cream.

Main Course

- **Classic dal makhani**  740 kcal/320g **550**
 Comforting lentil dish from land of Punjab, rich & creamy
- **Zesty dal tadka** 691 kcal/320g **500**
 Popular North Indian comfort food, Hint of ghee & garlic
- **Qasr-e-pukhtan**   628 kcal/320g **625**
 Awadhi gravy with cottage cheese and dry fruits in rich tomato & cashew gravy.
- ▲ **Laal maas** 767 kcal/350g **750**
 Fiery Rajasthani mutton curry made with red chilies and blend of spices.
- ▲ **Dhaniya murgh** 198 kcal/320g **675**
 Flavourful and aromatic chicken curry made with fresh coriander leaves & spices
- ▲ **Goan fish curry**   928 kcal/300g **700**
 Classic dish from the coastal state of goa, Kingfish cooked in a rich and spicy coconut based curry.





पत्र

LETTERS

भारत
India
PO. LOUTULIM 403718

GOA-367

13-00 Hrs.

Marquitos
Quart & Lounge