



## THE MELTING POT

More than a restaurant, The Melting Pot reflects the spirit of the resort itself not just a place to eat, but a destination to discover. At the heart of this culinary journey are three vibrant open kitchens, where flavours from India, Europe, and Pan-Asia come together in perfect harmony. Each dish tells a story familiar to some, excitingly new to others welcoming both local connoisseurs and global travellers.

Whether you choose to dine indoors or alfresco overlooking the tranquil swimming pool, every moment here is designed to be relaxed, immersive, and memorable.

Because at The Melting Pot, just like the resort, the world doesn't simply visit it comes together, connects, and celebrates through food.

# BREAKFAST

(Available from 6:30 AM - 11:30 AM)

## EVERYTHING EGGS

### ▣ Eggs to order 🌱🌱🌱 700

Scrambled egg (kcal 219) / masala omelette (kcal 283) /  
plain omelette (kcal 255) / sunny side up (kcal 279) /  
boiled eggs (kcal 145)

### ▣ Three egg omelette 🌱🌱🌱 700

All-white / regular  
Choice of filling: mushroom / onion / pepper / chilli /  
cheese / tomato / ham (kcal 145)

### ▣ Eggs benedict 🌱🌱🌱🌱 750

Poached eggs, honey glazed ham, hollandaise sauce, toasted  
English muffins (kcal 512)

## À LA CARTE

### ▣ Breakfast cereal 🌱🌱🌱 350

Muesli (kcal 461) / cornflakes (kcal 473) / wheat flakes  
(kcal 479) / honey loops (kcal 458)  
Choice of milk: full-fat / skimmed / low-fat / soya / almond

### ▣ Oven fresh baker's basket 🌱🌱🌱 700

Chocolate croissant, blueberry Danish pastry, fruit Danish,  
all-bran muffins, chocolate muffins, banana bread  
(kcal 642)

### ▣ Brioche French toast 🌱🌱🌱 600

Brioche bread, caramelised banana, fruit compote and  
whipped cream (kcal 823)

### ▣ Choice of dosa 🌱🌱🌱 600

Mysore masala / masala / plain  
Served with coconut chutney and sambar (kcal 407)

### ▣ Idli 🌱🌱🌱🌱 600

Fermented rice and lentil dumplings, steamed and served  
with coconut chutney and sambar (kcal 477)

### ▣ Choice of paratha 🌱🌱 600

Paneer (kcal 424) / aloo (kcal 313) / gobi (kcal 281)  
Served with yoghurt, pickle and butter

### ▣ Poori bhaji 🌱🌱 600

Deep fried whole wheat flour flatbreads, served with potato  
and tomato stew (kcal 311)

### ▣ Freshly squeezed juices 400

ABC (kcal 124) / watermelon (kcal 80) / pineapple (kcal 150)  
/ orange (kcal 141) / cucumber (kcal 78)

### ▣ Seasonal fresh cut fruits and berries 600

(kcal 112)



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# ALL DAY DINING

(Available from 11:30 AM - 11:00 PM)

## SALADS

■ Peruvian quinoa and  
avocado salad 🌱🌱🌱 700

Peruvian quinoa, ripe avocado, seasonal vegetables, rocket leaves, pomegranate, lemon dressing and roasted pine nuts (kcal 253)

■ Persian salad 🌱🌱 500

Lettuce, feta, olives, tomatoes, cucumber, bell peppers, za'atar and sumac cherry vinaigrette (kcal 177)

■ Greek salad 🌱🌱 500

Cucumber, tomatoes, bell peppers, onions, olives and feta (kcal 257)

Classic caesar salad 🌱🌱 750

Romaine lettuce, focaccia croutons, sun-dried tomatoes, capers and Parmesan shavings

Choice of toppings:

■ Roasted vegetables (kcal 313)

▲ Grilled chicken (kcal 383)

▲ Prawns (kcal 339) 🌱

▲ Bacon (kcal 440) 🌱

■ Chef's signature caprese 🌱🌱🌱 800

Heirloom tomatoes, burrata, homemade basil pesto, olive oil, pumpkin seeds and Gorgonzola crisp (kcal 365)

■ Mediterranean barley and  
braised beet quinoa 🌱🌱 700

Healthy barley, beetroot, tomatoes, orange, jalapeño, poached pear and molasses dressing (kcal 293)

▲ Prosciutto e melone 🌱🌱 900

Parma ham, arugula, melon and balsamic (kcal 158)

■ Vegetarian    ▲ Non-Vegetarian



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# ALL DAY DINING

(Available from 11:30 AM - 11:00 PM)

## SOUPS

### ■ Wild mushroom cappuccino 🍄🥛 600

Creamy wild mushroom soup with truffle oil, porcini dust and smooth foamy finish (kcal 271)

### Tom yum 🍄🥛 650

Flavourful Thai soup infused with lemongrass, kaffir lime leaves, galangal, chillies and coconut milk

Choice of toppings:

■ Vegetables (kcal 170)

▲ Chicken (kcal 242)

▲ Prawns (kcal 200) 🍤

### ▲ Bouillabaisse 🍄🥛🍷 700

Traditional French fisherman's slow-cooked seafood soup with tomatoes and saffron (kcal 132)

### ■ Minestrone di verdure 🍄🥛🍷 600

Slow-cooked tomato and vegetable broth enriched with basil pesto and aged Parmesan (kcal 180)

### Asian noodle soup 🍄🥛🍷🍜 650

Light aromatic broth with Asian spices, noodles, seasonal vegetables and herbs

Choice of toppings:

■ Vegetables (kcal 220)

▲ Chicken (kcal 327)

▲ Prawns (kcal 299) 🍤

### ■ Tomato saar 🍄🥛🍷 600

Coconut and tomato broth, tempered with mustard seeds and curry leaves (kcal 98)

■ Vegetarian ▲ Non-Vegetarian



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# NORTHWEST FRONTIER INDIAN

## STARTERS

■ Subz aur khubani ki seekh 🍷🍷🍷 850

A medley of minced vegetables, apricot and home ground spices, hand-rolled and chargrilled (kcal 265)

■ Tandoori paneer tikka 🍷🍷🍷 850

Chargrilled cottage cheese steak marinated with yoghurt and spices (kcal 731)

■ Bharwan khumb Peshawari 🍷🍷🍷 850

Paneer and spinach stuffed mushrooms, marinated with hung curd, spices and chargrilled (kcal 377)

■ Sarson wali broccoli 🍷🍷🍷 850

Chargrilled broccoli florets marinated with kasundi, yoghurt and spices (kcal 147)

■ Vegetable kebab sampler 🍷🍷🍷🍷 1200

Chef's selection of gourmet vegetarian kebab sampler of subz aur khubani ki seekh, tandoori paneer tikka, bharwan khumb Peshawari and sarson wali broccoli (kcal 1329)

▲ Bhatti da murgh 🍷🍷🍷 950

Succulent chicken morsels marinated with bhatti masala and broiled in tandoor (kcal 536)

▲ Mutton gilafi seekh 🍷🍷 1200

Hand-rolled and chargrilled minced lamb with bell peppers and spices (kcal 669)

▲ Surmai tawa fry 🍷🍷🍷 1200

Pan seared vanjaram fish steak marinated with chillies, garlic and lemon juice (kcal 302)

▲ Lasooni jhinga 🍷🍷🍷🍷 1200

Succulent prawns marinated with garlic, mild spices and herbs, broiled in tandoor (kcal 307)

▲ Non-veg kebab sampler 🍷🍷🍷 1500

Assortment of the Chef's selection of kebabs: bhatti da murgh, mutton gilafi seekh, lasooni jhinga, surmai tawa fry (kcal 1511)



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## MAINS

### ■ Vegetable jalfrezi 🌱🌱 750

Seasonal vegetables cooked with bell peppers and onion, tempered with cumin (kcal 207)

### ■ Hing jeera aloo 🌱🌱 750

Potatoes tossed with cumin and asafoetida, finished with fresh coriander (kcal 282)

### ■ Vegetable korma 🌱🌱 750

Assorted seasonal vegetables cooked with rich coconut gravy, finished with fresh cream (kcal 536)

### ■ Paneer aap ki pasand 🌱🌱🌱 750

Kadai (kcal 519) / makhani (kcal 541) / tikka masala (kcal 780) / lababdar (kcal 507) / shahi (kcal 592) / kali mirch (kcal 507)

### ■ Dal melting pot 🌱🌱 600

Overnight-cooked black lentils simmered in tomato purée, butter and cream, finished with dried fenugreek leaves (kcal 694)

### ■ Yellow dal tadka 🌱🌱 500

Split yellow lentils cooked with garlic, onion, tempered with cumin and red chillies (kcal 225)

### ■ Saoji chicken curry 🌱🌱🌱 950

Slow-cooked chicken curry, marinated with stone flower, poppy seeds, coconut and a blend of spices (kcal 489)

### ■ Makhmali murgh masala 🌱🌱🌱🌱 950

Chargrilled chicken, simmered in tomato and cashew nut gravy (kcal 541)

### ■ Burani gosht 🌱🌱 1200

Slow-cooked lamb with onion, tomato, yoghurt and a blend of spices (kcal 554)

### ■ Mutton rogan josh 🌱🌱 1200

Traditional Kashmiri lamb stew, cooked with chilli, brown onion and yoghurt (kcal 585)

### ■ Railway mutton curry 🌱🌱 1200

A classic Anglo-Indian mutton and potato curry cooked with onion, tomato and home ground spices (kcal 377)



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## CLASSIC DRAVIDA

### ■ Gutthi vankaya 🌱🌱🌱🌱 750

Peanuts and sesame masala stuffed baby aubergines, simmered in onion and tomato gravy (kcal 165)

### ■ Chicken Chettinad 🌱🌱 950

Tender chicken simmered in a fragrant Chettinad spice blend and finished with curry leaves tempering (kcal 494)

### ■ Madras meen kozhambu 🌱🌱🌱🌱 1200

Traditional Madras fish curry, cooked in a tangy tamarind gravy with tomato, spices and curry leaves (kcal 247)

### ■ Urulai roast 🌱🌱 750

Golden roasted baby potatoes, tempered with South Indian spices and curry leaves (kcal 185)

### ■ Mutton sukka 🌱🌱 1200

Succulent mutton tossed with freshly roasted spices, coconut and fragrant curry leaves (kcal 430)

### ■ Prawn mango curry 🌱🌱🌱🌱 1200

Juicy prawns cooked in a tangy mango curry, delicately spiced and finished with curry leaves (kcal 303)

## UMAMI ASIAN

### STARTERS

### ■ Honey chilli lotus stem 🌱🌱🌱🌱 850

Golden fried lotus stem tossed in a sweet and mildly spicy honey chilli glaze (kcal 365)

### ■ Sichuan spiced chicken 🌱🌱🌱 950

Tender chicken wok-tossed with Sichuan pepper, dried chillies and garlic (kcal 328)

### ■ Golden fried prawns 🌱🌱🌱🌱 1200

Golden fried succulent prawns with a delicate crisp coating (kcal 300)

### ■ Crispy fried water chestnuts 🌱🌱🌱🌱 850

Lightly battered and fried water chestnuts, tossed with salt and pepper (kcal 301)

### ■ Malaysian-style chicken 🌱🌱🌱 950

Wok-tossed golden fried chicken with peppers, chilli and soya (kcal 609)



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## MAINS

### Mapo tofu 850

Silken tofu gently simmered in garlic, ginger and chilli bean sauce (kcal 209)

### Governor style chicken 950


Wok-tossed chicken morsels with vegetables, soya and cashew (kcal 443)



### Kung pao 950

Fiery Sichuan-style stir-fry, tossed in a sweet and spicy sauce with red chillies, peanuts and fragrant garlic

Choice of toppings:

 Vegetables (kcal 133 )

 Chicken (kcal 534)

 Prawns (kcal 321) 

### Lamb in black pepper sauce 1200

Stir-fried lamb with vegetables infused with garlic, pepper and soya (kcal 619)

### Char siu pork 1200

Six-hour braised pork belly with five-spices umami glazes (kcal 541)



### Red / Green Thai curry 1200

An assortment of water chestnuts, beans, Chinese cabbage, broccoli, asparagus and bamboo shoots, cooked in the traditional Thai sauce of choice, served alongside jasmine rice

Choice of toppings:

 Vegetables (kcal 493)

 Chicken (kcal 606)

 Prawns (kcal 560) 



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## NOODLES

### Hakka noodles 🍲🌱 750

Stir-fried noodles with vegetables, garlic and soya

Choice of toppings:

- 🌱 Vegetables (kcal 383)
- 🍳 Egg (kcal 423) 🍷
- 🍗 Chicken (kcal 621)
- 🐠 Seafood (kcal 445) 🍷

### Lo mein noodles 🍲🌱🍷 750

Cantonese-style noodles, tossed with seasonal vegetables, light soya and finished with sesame oil

Choice of toppings:

- 🌱 Vegetables (kcal 397)
- 🍳 Egg (kcal 445) 🍷
- 🍗 Chicken (kcal 599)
- 🐠 Seafood (kcal 426) 🍷

## RICE

### Wok-tossed fried rice 🍲🌱 750

Classic fried rice with vegetables, garlic and spring onions

Choice of toppings:

- 🌱 Vegetables (kcal 399)
- 🍳 Egg (kcal 415) 🍷
- 🍗 Chicken (kcal 465)
- 🐠 Seafood (kcal 456) 🍷

### 🍗 Nasi goreng 🍲🌱🍷🍷🍷 1200

Wok-tossed fried rice with vegetables and soya, served with crackers and chicken satay (kcal 619)



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# WESTERN

## SANDWICHES AND GOURMET BURGERS Accompanied with French fries and house salad

### ■ Veg club sandwich 750

Grilled bell peppers, zucchini, cucumber, tomato and cheddar cheese (kcal 933)

### ■ Bombay chutney sandwich 750

Mumbai local street-inspired sandwich with boiled potato, beetroot, tomato, cucumber, cheese and mint chutney (kcal 680)

### ■ Vegetable burger 750

Crunchy curried vegetable and potato patty, tomato, cheddar cheese and romaine lettuce (kcal 1302)

### ■ Plant-based burger 850

Beetroot and kidney bean patty, vegan mayo, tomato and microgreens in a multigrain bun, served with sweet potato fries (kcal 650)

### ■ Sourdough veggie delight 850

Avocado hummus, cucumber, sprouts and mixed microgreens on sourdough toast with sweet potato fries (kcal 1184)

### ■ Chicken burger 900

Grilled chicken mince patty, fried egg, tomato, gherkins, cheddar cheese and romaine lettuce (kcal 650)

### ■ Non-veg club sandwich 900

Grilled chicken, bacon, fried egg, tomato, cheddar cheese and romaine lettuce (kcal 860)

### ■ Classic Italian stallion 900

Salami, ham, pepperoni, cheese, crisp lettuce, tomato and Italian dips (kcal 490)

### ■ Chef's special lamb burger 1000

Indian-spiced lamb patty, cabbage slaw, tomato, romaine lettuce, cheese and olives (kcal 850)

### ■ Spicy southwest burger 1000

Beef patty, roasted bell peppers, tomato, pepper jack cheese, jalapeños, caramelised onion and spicy chipotle mayo (kcal 1472)

### ■ Roast beef and Swiss panini 1100

Thinly sliced steak, caramelised onion, bell peppers, rocket leaves, Emmental cheese on toasted panini bread (kcal 889)



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## PIZZA, PASTA AND RISOTTO

### ■ Margherita ①②③ 900

Tangy tomato sauce, mozzarella cheese and fresh basil, finished with a drizzle of olive oil (kcal 839)

### ■ Rucola e pomodorini ①②③ 900

Peppery fresh arugula, cherry tomatoes dressed in extra virgin olive oil, mozzarella cheese (kcal 971)

### ■ Quattro formaggi ①②③ 900

Rich blend of four cheeses-mozzarella, Parmesan, Gorgonzola and ricotta (kcal 855)

### ■ Peperonata ①②③ 900

Fresh vegetables, bell peppers, onions, olives, mushrooms and mozzarella (kcal 981)

### ▲ Frutti di mare ①②③④ 1100

Thin crust, tomato, mozzarella, mixed seafood, garlic and parsley (kcal 1003)

### ▲ Capricciosa ①②③④ 1100

Traditional Italian pizza with ham, mushrooms, artichokes and olives (kcal 1087)

### ▲ Pizza alla diavola ④⑤⑥⑦ 1100

Spicy Italian salami loaded pizza with mozzarella and chilli infused tomato sauce (kcal 999)

### ▲ Pollo romana ①②③ 1100

Roman classic pizza, topped with grilled chicken, mozzarella, seasoned with herbs and olive oil (kcal 1145)

### ▲ Chef's special chargrilled chicken pizza ①②③④ 1200

Hand-stretched crust, topped with smoky chargrilled chicken, roasted pepper, caramelised onion and mozzarella (kcal 1046)

### ■ Risotto ai funghi ① 1200

Slow-cooked arborio rice with mushrooms, Parmesan and herbs (kcal 353)

### ▲ Risotto alla pescatora ①②③④ 1200

Arborio rice simmered with mixed seafood, garlic, white wine and tomato broth (kcal 436)

 Vegetarian
  Non-Vegetarian

 Contains Alcohol
  Contains Eggs
  Contains Sesame Seeds
  Vegan
  Contains Nuts
  Dairy
  Gluten Free
  Lactose Free
  Gluten
  Soya
  20 mins Preparation
  Contains Pork
  Contains Seafood
  Light Meal
  Mustard
  Sulphite
  Celery

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## PIZZA, PASTA AND RISOTTO

### Make your own pasta

Penne / spaghetti / linguine / farfalle

### Choose your sauce:

■ Alfredo ①② 950

Creamy, rich sauce with butter, Parmesan cheese and a hint of garlic (kcal 609)

■ Marinara ①②③ 950

Slow-simmered tomato sauce infused with garlic, oregano and extra virgin olive oil (kcal 173)

■ Arrabbiata ①②③ 950

Spicy and vibrant tomato sauce with garlic, crushed red chillies and olive oil (kcal 173)

■ Pasta al pesto genovese ①②③ 1000

Fresh basil, pine nuts, garlic, Parmesan and extra virgin olive oil (kcal 824)

### Choose your toppings:

■ Vegetables

■ Chicken

■ Seafood ④

■ Carbonara ①②③④ 950

Creamy sauce with egg yolk, cheese, bacon and cracked pepper (kcal 434)

■ Puttanesca ①②③④ 950

Rich and tangy tomato sauce with olives, capers, garlic and anchovies (kcal 222)

■ Spaghetti aglio olio e peperoncino ①② 950

Spaghetti tossed with garlic, parsley, olive oil and red pepper flakes (kcal 376)

■ Gnocchi con Gorgonzola e noci ①②③ 1200

Creamy gnocchi with Gorgonzola and walnuts (kcal 715)

■ Ravioli alla zucca ①② 1200

Homemade butternut squash ravioli, grana padano foam and burnt sage butter (kcal 963)

■ Vegetarian ■ Non-Vegetarian



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## WESTERN FARE

### ■ Levantine vegetable moussaka 🍷🍷🍷 950

Grilled zucchini, aubergine, bell peppers and tomatoes baked with cheese sauce (kcal 237)

### ■ French classic stuffed grilled morels 🍷🍷 3500

Cheese duxelles stuffed morels with white and green asparagus, ras el hanout and Sicilian herb-wine emulsion (kcal 185)

### ▣ Creole grilled chicken breast 🍷🍷🍷 950

Thyme rubbed chicken, creamy mashed potatoes, exotic vegetables jus and tomato salsa (kcal 461)

### ▣ Lancashire fish and chips 🍷🍷 1200

Breaded sea bass, tartare sauce and Sicilian lemon (kcal 751)

### ▣ Beef tenderloin 🍷🍷🍷 1250

Pan-seared tenderloin, buttered edamame and slow-reduced brown sauce (kcal 742)

### ▣ Pistachio and herb crusted

### Arabian sea bass 🍷🍷🍷 1750

Roasted baby roots, plum heart, mashed potatoes and saffron caper sauce (kcal 355)

### ▣ Chargrilled jumbo prawns with citrus butter 🍷🍷🍷 2200

Fresh prawns with grilled vegetables, creamy mashed potatoes and lemon butter sauce (kcal 365)

### ▣ Golden seared scallop with citrus emulsion 🍷🍷🍷 2200

Tender scallops seared to golden, served with butter, garlic and lime sauce (kcal 221)

### ▣ Caribbean spice grilled Norwegian salmon 🍷🍷🍷 3000

Exotic veggie ribbon, grilled artichoke and lemon couscous with gremolata (kcal 514)

### ▣ Roasted pork ribs 🍷🍷🍷🍷 3000

Roasted pork ribs, garlic, potato purée, wilted greens, apricot white wine sauce, bacon and green apple slaw (kcal 694)

### ▣ Chermoula marinated New Zealand lamb chops 🍷🍷 3500

Truffled potato mash, Peruvian asparagus and rosemary jus (kcal 659)

 Vegetarian
  Non-Vegetarian

 Contains Alcohol
  Contains Eggs
  Contains Sesame Seeds
  Vegan
  Contains Nuts
  Dairy
  Gluten Free
  Lactose Free
  Gluten
  Soya
  20 mins Preparation
  Contains Pork
  Contains Seafood
  Light Meal
  Mustard
  Sulphite
  Celery

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## INDIAN BREADS

### ■ Tandoori roti ①② 250

Plain (kcal 256) / butter (kcal 285) / missi roti (kcal 245)

### ■ Kal dosa ③④ 600

Soft, thick rice pancake, served with coconut chutney and sambar (kcal 267)

### ■ Idiyappam ③④⑤ 600

Steamed rice flour noodles served with vegetable stew (kcal 399)

### ■ Naan ③④ 250

Plain (kcal 295) / butter (kcal 324) / garlic (kcal 295)

### ■ Phulka ③④ 250

(kcal 227)

### ■ Paratha ③④ 250

Malabar (kcal 248) / pudina (kcal 278) / lachha (kcal 277)

## BIRYANIS AND RICE

### ■ Hyderabad subz biryani ①③ 950

Slow-cooked rice with vegetables and aromatic spices (kcal 578)

### ■ Awadhi murg biryani ①③ 1100

Basmati rice layered with marinated chicken and aromatic spices, slow cooked with saffron and caramelised onion (kcal 816)

### ■ Chicken ambur biryani ①③ 1200

Southern-spiced chicken cooked with samba rice (kcal 799)

### ■ Gosht dum biryani ①③ 1250

Slow-cooked long-grain basmati rice with lamb and aromatic spices (kcal 950)

## ACCOMPANIMENTS

### ■ Jeera rice ①③ 500

Cumin scented rice with clarified butter (kcal 267)

### ■ Curd rice ①③④ 500

Creamy mashed rice, tempered with mustard and curry leaves (kcal 257)

### ■ Steamed rice ③④⑤ 500

(kcal 201)

### ■ Raita ①③ 350

Pineapple (kcal 100) / cucumber (kcal 82) / onion (kcal 93) / mixed vegetables (kcal 77) / burani (kcal 99)



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## FLEXIBLE DINING

Nourish bowl



### ■ Mediterranean bowl 750

Quinoa, grilled vegetables, olives, feta and lemon herb dressing (kcal 121)



### ■ Greek loaded hummus bowl 750

Creamy hummus, vibrant power greens, roasted cauliflower, crisp cucumbers, briny kalamata olives & tangy feta (kcal 480–550)



## FLEXIBLE DINING

Anytime plate



### ■ Multigrain uttapam 600

Rice and lentil pancake, topped with onion, tomatoes, coriander, served with coconut chutney and sambar (kcal 518)



### ▲ Spaghetti lamb bolognese 1050

Hearty spaghetti in rich, slow-simmered lamb ragù with aromatic vegetables (kcal 600–850)



■ Vegetarian
 ▲ Non-Vegetarian



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## SWEET INDULGENCE

### Moong dal halwa 550

Split green gram slow-cooked with ghee, milk, sugar and flavoured with cardamom (kcal 509)

### Elaneer payasam 550

Tender coconut pulp, coconut milk, sweetened and infused with cardamom (kcal 308)

### Signature homemade ice cream 550

#### Mukkani

A rich, sweet blend of ripe mango, fragrant jackfruit and creamy banana (kcal 240)

#### Gulkand

Rose petal, palm jaggery blended into heavy condensed milk (kcal 243)

#### Tender coconut

Coconut pulp and condensed milk with chunks of coconut (kcal 259)

#### Madras coffee

Chef-crafted ice cream infused with deep, aromatic flavour of filter coffee beans (kcal 290)

### Saffron rasmalai 550

Soft chenna patties soaked in saffron infused sweetened milk (kcal 377)

### Homemade langcha jamun with vanilla ice cream 550

Soft cottage cheese and khoya dumpling, dipped in sugar syrup (kcal 815)

### Chef's special tiramisu 750

Coffee-soaked ladyfingers, mascarpone and cocoa powder (kcal 730)

### Hazelnut fudge and dark chocolate brownie 750

Sea salt, layered ice cream, chocolate fudge and sour chocolate sauce with palm jaggery (kcal 793)

### Banoffee 650

A sponge cake with banana crèmeux, pecan mousse, caramel jelly and white chocolate chantilly (kcal 657)

### Lemon tart 650

A tangy tart filled with delicate fresh lemon curd and topped with meringue (kcal 386)

### Seasonal fresh cut fruits and berries 600

(kcal 112)

### Caramel and lychee blossom honey medovic 550

Honey cake filled with dulce de leche and lychee honey (kcal 666)

### Selection of ice cream 450

Vanilla (kcal 320) / chocolate (kcal 329) / strawberry (kcal 300)



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# BEVERAGE MENU

Choice of coffee	450	Choice of healthy drinks	450
Cappuccino / café latte / black coffee		Cucumber mint cooler / tropical green detox / watermelon basil splash / citrus mint refresher / pineapple ginger cooler	
South Indian filter coffee	450	Lassi	450
Choice of tea's	450	Sweet / salted	
English breakfast / green / chamomile / peppermint / jasmine		Buttermilk	450
Masala tea	450	Plain / masala	
Hot chocolate	550	Cold coffee	450
<b>SOFT BEVERAGES</b>		Choice of iced tea	450
Mineral Water	450	Lemon / peach / hibiscus	
Freshly pressed juices	400	Milkshake	450
ABC / orange / watermelon / pineapple		Vanilla / chocolate / strawberry	
Red Bull	350	Fruit smoothie	450
Perrier water	300	Classic matcha banana / avocado matcha / oatmeal cookie	
Ginger ale	250		
Tonic water	250		
Diet Coke	250		
Aerated beverages	250		
Preserved beverages	250		

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CHAMPAGNE	BY BOTTLE	WHITE WINE	BY BOTTLE
Dom Perignon, France	50000	Cloudy Bay, Sauvignon Blanc, New Zealand	15000
Moët & Chandon, France	25000	Henri Bourgeois Pouilly-Fumé, France	12000
G.H. Mumm Rosé, France	20000	Kendall Jackson Vintner's, Chardonnay, USA	10000
Veuve Clicquot, France	20000	Donnafugata, Anthilia, IGT, Italy	10000
SPARKLING WINE		Brancott Estate, Sauvignon Blanc, New Zealand	7500
Piccini Prosecco, Italy	5500	Baron Philippe De Rothschild Mas Andes Sauvignon Blanc, France	6500
Jacob's Creek Sparkling Chardonnay Pinot Noir, Australia	5500	Bodega Norton, Sauvignon Blanc, Argentina	5500
Sula Brut, India	4000	Cono Sur, Chardonnay, Chile	5500
Fratelli Brut, India	4000	Genesis, Chardonnay, Chile	5500
ROSE WINE		Two Oceans, Sauvignon Blanc, South Africa	5000
Sula Zinfandel Rosé	4500	Jacob's Creek, Chardonnay, Australia	5000
		Vina Tarapaca, Chardonnay, Chile	5000
		Sula, Sauvignon Blanc, India	4500
		Fratelli, Classic Chenin, India	4000

Our standard measure for spirits is 30 ml & wines by glass is 150 ml.  
 All alcohol prices are exclusive of Government taxes, VAT of 58% for Imported beverages & 14.5% for Domestic beverages would be applicable on all alcoholic beverages.  
 No service of alcohol to person under the age of 21 years. Prices are denominated in Indian Rupee (INR)

RED WINE	BY BOTTLE	WHITE WINE	BY GLASS
Penfolds Bin 389, Cabernet Shiraz, Australia	30000	Jacob's Creek, Chardonnay, Australia Sula, Sauvignon Blanc, India	1100 950
Penfolds Bin 407, Cabernet Sauvignon, Australia	30000		
Marchesi De Frescobaldi, Italy	28000	RED WINE	BY GLASS
Penfolds Bin 28, Shiraz, Australia	18000	Brancott Estate, Pinot Noir, New Zealand	1200
Jacob's Creek, Shiraz Cabernet, Australia	6000	Sula, Satori, Merlot, India	950
Two Oceans, Shiraz, South Africa	6000		
I Baroni, Cabernet Sauvignon, Sangiovese, Italy	5500		
Brancott Estate, Pinot Noir, New Zealand	5500		
Cono Sur, Pinot Noir, Chile	5500		
Genesis, Cabernet Sauvignon, Chile	5500		
Tarapacá Cosecha, Cabernet Sauvignon, Chile	5500		
Sula, Satori, Merlot, India	4500		
Fratelli, Cabernet Sauvignon, India	4000		
ROSÉ WINES	BY GLASS		
Sula Zinfandel Rosé	950		
SPARKLING WINE	BY GLASS		
Sula Brut, India	850		

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APERITIF

Martini Rosso	350
Campari	350

WHISKY

SINGLE MALT

Glenlivet 18 YO	1500
Lagavulin 16 YO	1500
Laphroaig 10 YO	1500
Glenlivet 15 YO	1100
Bowmore 12 YO	1100
Caol Ila 12 YO	1100
Talisker 10 YO	1100
Suntory Toki	1100
Glenmorangie Original	1100
Aberlour 12 YO	950
Cragganmore 12 YO	950
Glenfiddich 12 YO	950
Glenlivet 12 YO	900
Dalwhinnie 15 YO	750

PREMIUM WHISKIES

Johnnie Walker Blue Label	3000
Royal Salute 21 YO	2500
Chivas Regal 18 YO	1500
Chivas Regal 15 YO	950
Johnnie Walker Double Black	900
Chivas Regal 12 YO	750
Johnnie Walker Black Label	750
Gentleman Jack	750
Jack Daniel's	750
Jim Beam	600
Ballantine's 12 YO	550
Monkey Shoulder	550
Ballantine's Finest	450
Jameson	450
Dewar's White Label	450

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## VODKA

Grey Goose	800
Belvedere	700
Absolut Elyx	700
Ciroc	700
Absolut Blue	550
Absolut Lime	550
Ketel One	550

## RUM

Mount Gay Silver	500
Malibu	450
Havana Club	400
Bacardi Carta Blanca	400
Bacardi Black	400
Old Monk	250

## GIN

Monkey 47	850
Ki No Bi	850
Roku	850
Hendrick's	850
Bombay Sapphire	650
Tanqueray	650
Beefeater	500

## TEQUILA

Patron Silver	900
Camino Silver	450
Camino Gold	450

## COGNAC AND BRANDY

Louis XIII Rémy Martin	25000
Martell XO	2500
Martell VSOP	950
Martell VS	650
Morpheus Blue XO	400
British Empire	400

## LIQUEURS

Absinthe	1000
Jägermeister	600
Baileys Irish Cream	600
Baileys Salted Caramel	600
Kahlúa	500
Sambuca	500
Cointreau	500
Triple Sec	500

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BEER		CLASSIC COCKTAILS	
Hoegaarden 330 ml	800	Long Island Iced Tea	950
Peroni 330 ml	800	Vodka, gin, rum, tequila, triple sec, fresh lemon juice, sugar syrup, cola	
Kingfisher Blue 650 ml	800		
Kingfisher Premium 330 ml	400	Cosmopolitan	750
British Empire 330 ml	400	Vodka, triple sec, fresh lemon juice, cranberry juice	
SIGNATURE COCKTAILS			
Peach blossom	950	Gimlet	750
Vodka, peach schnapps, passion fruit purée, fresh lemon juice, pineapple juice, Vanilla syrup		Gin, fresh lemon juice cordial	
Frisky whisky	950	Dark & Stormy	750
Whisky, honey syrup, fresh lemon juice, foaming elixir		Ginger beer, fresh lemon juice, dark rum float	
Floral G & T	950	Old Fashioned	750
Gin, elderflower syrup, fresh lemon juice, tonic water		Bourbon, Angostura bitters, sugar cube, orange zest	
Banana daiquiri	950	Tequila Sunrise	750
Unaged rum, banana purée, fresh lemon juice		Tequila, orange juice, grenadine	
Jalapeño margarita	950		
Tequila, jalapeño, fresh lemon juice, sugar syrup			
Gherkin pickle martini	950		
Vodka, dry vermouthe, gherkin, brine water, fresh lemon juice			

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## MOCKTAILS

Ginger berry 450  
Ginger ale, mix berry, mint,  
fresh lemon juice

Thirst aid 450  
Orange juice, lemon juice, fresh ginger,  
coconut syrup, mint leaves

Kookoo for kiwi 450  
Fresh kiwi, apple juice, pineapple juice,  
coconut syrup, lemon juice

Sathorn 450  
Passion fruit, lychee syrup,  
mint leaves, sprite

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InterContinental Chennai Mahabalipuram Resort,  
No.212, East Coast Road, Nemelli Village, Perur Post Office,  
Chengalpattu District, Chennai - 603104, Tamil Nadu, India

Tel: +91 44 7172 0101  
Fax: +91 44 7172 0102  
[info@icresortchennai.com](mailto:info@icresortchennai.com)

[intercontinental.com/chennai](http://intercontinental.com/chennai)