



INTERCONTINENTAL®
MARINE DRIVE MUMBAI



ROOM SERVICE MENU

CONTENTS

BREAKFAST (06:30 am to 10:30 am)	2-4
ALL DAY MENU (11:00 am to 11:00 pm)	5-9
LATE NIGHT MENU (11:00 pm to 06:30 am)	10-11
CHILDREN'S MENU (Available 24 hrs a day)	12
BEVERAGES (Available 24 hrs a day)	13-16



At the InterContinental Marine Drive, we believe that great hospitality begins with thoughtful comfort.

Whether you're easing into a quiet morning, pausing between meetings or unwinding after a day in the city, our in-room dining experience brings the hotel's culinary excellence directly to your doorstep, with the city's most iconic views as your companion. Overlooking the Arabian Sea and the sweeping curve of the Queen's Necklace, the hotel is home to some of South Mumbai's most celebrated dining destinations. Every dish is prepared with care and delivered with the same attention to detail that defines our restaurants— allowing you to dine at your own pace, in your own space.

Our menu is a celebration of global flavours and the rich culinary heritage of India. From timeless classics to contemporary signatures, every order is crafted using the finest ingredients and refined techniques. Expect familiar favourites elevated with nuance, alongside indulgent plates inspired by the coastline, the markets and the vibrant dining culture that surrounds Marine Drive.

Whether you're seeking a leisurely breakfast with the Arabian Sea as your backdrop, a comforting late-night meal or a quiet dinner, our team ensures that every dining moment feels personal and memorable. From the first call to the final plate, we aim to make your stay not just comfortable, but deeply satisfying.

Relax, stay in and let the best of InterContinental Marine Drive come to you— whenever you wish, exactly the way you like it.

BREAKFAST
(6:30am to 10:30am)

CONTINENTAL BREAKFAST 1075

Fresh Fruit or Fresh Juice,
Freshly Baked Viennoiseries,
Tea or Coffee

Choose Any 3 Fresh Fruit:
Melon, Papaya, Watermelon, Pineapple, Orange

Your Choice Of Fresh Juice: Any 1
Orange, Pineapple, Watermelon, ABC and
C- Vital

Choose Any 3 Viennoiseries
Muffins, Butter Croissants, Pain Au Chocolat,
Danish Pastry, Donuts
Sliced Bread - Plain or Toasted, White,
Wholemeal, Multigrain, Gluten Free Bread

THE AMERICAN BREAKFAST 1475

Includes Selection From Continental Breakfast
Along With One Dish Of Your Choice From
The Options Below

2 Eggs Done Your Way:
Sunny Side Up, Over Easy, Boiled Egg, Poached
Egg, Masala Omelette, Cheese Omelette,
Ham and Cheese Omelette and
Creamy Scrambled.
Any Other Way You Like Your Eggs

Served With A Side Of Warm Baked Beans,
Hash Brown, Grilled Roasted Tomatoes and
2 Strips Of Bacon or Chicken Sausages or Pork
Sausages
Or

Selection Of Waffles Or Pancakes:
Your Choice Of: Melted Butter, Maple Syrup,
Mixed Berry Compote, Chocolate Drizzle

THE INDIAN BREAKFAST 1475

Includes Selection From Continental Breakfast
Along With One Dish Of Your Choice From
The Options Below

Choose Any Indian Entrée:
Poha, Upma, Medu Vada, Idli
Served With Spiced Lentil Curry,
Coconut Chutney and Tomato Chutney
Or
Dosa: Plain/ Masala/ Podi Ghee
Served With Spiced Lentil Curry,
Coconut Chutney and Tomato Chutney
Or
Paratha: Plain or Aloo or Paneer or Gobhi
Served With Pickle and Curd

THE HEALTHY BREAKFAST 1275

Includes Selection From Continental Breakfast
Along With One Dish Of Your Choice From The
Options Below

Choose Any 2 Greens:
Iceberg, Arugula, Lollo Rosso, Romaine

Choose Any 3 Vegetables:
Carrot, Cucumber, Corn, Baby Tomato, Onion,
Peppers, Olives

Choose Any 2 Cold Cut:
Smoked Salmon, Chicken Salami, Pork Salami,
Ham

Choose A Dressing:
Low Fat Yoghurt, Balsamic Vinaigrette,
Honey Mustard, Extra Virgin Olive Oil

Flavored Yoghurt:
Natural Yoghurt or Seasonal Fruit Yoghurt



-  Vegan
-  Gluten Free
-  Sulphite
-  Lactose
-  Soy
-  Egg
-  Nuts
-  Seafood
-  Crustaceans

Government taxes as applicable, Please notify your server of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)

BREAKFAST
(6:30am to 10:30am)

A LA CARTE SELECTION

- Choose Any 4 Viennoiseries: 475
Muffins, Butter Croissants, Pain Au Chocolat,
Danish Pastry, Donut
Sliced Bread - Plain or Toasted
(White, Wholemeal, Multigrain)
Gluten Free Bread

- Your Choice Of Cereal: 415
Corn Flakes, Muesli, All Bran,
Oatmeal Porridge, Bircher Muesli

Any 3 Add Ons:
Apricots, Prunes, Raisins, Dates, Figs,
Pumpkin Seeds, Sunflower Seeds,
Walnuts, Almonds, Cashew Nuts,
Hazelnuts, Pistachios

Served With Your Choice Of :
Hot Milk, Cold Milk, Slim Milk, Soy Milk,
Almond Milk, Natural Yoghurt and
Seasonal Fruit Yoghurt

- Congee 525
Asian Slow Cooked Rice Stock
Accompaniments : Fried Garlic, Spring Onion,
Birista, Soy, Sesame Oil

- Foul Medames 525
Mediterranean Fava Beans And Tomato Stew With
Regional Spices
Accompaniments : Pickled Vegetables, Pita Bread

- ▲ Soy Poached fish 1750
Local Sea Bass Poached With Asian Vegetables

- ▲ Eggs To Order ☉ 625

- Choose Your Fillings: Onion, Tomato,
Bell Pepper, Chilli, Coriander

- ▲ Add On: Chicken or Ham or Bacon

- ▲ 3 Eggs Done Your Way ☉
Fried Sunny Side Up, Fried Easy Over, Hard
Boiled, Soft Boiled, Poached, Masala Omelette,
Cheese Omelette, Ham & Cheese Omelette,
Creamy Scrambled, Parsi Style Masala Akoori
or Any Other Way You Like Your Eggs

Served With A Side Of Warm Baked Beans,
Hash Brown, Grilled Mushrooms, Grilled
Vegetables, Grilled Roasted Tomatoes and
2 Strips Of Bacon or Chicken Sausages or
Pork Sausages, Sautéed Spinach,
Hand - Cut Chips, Tawa Plain Paratha or
Pav on request

- ▲ House Scramble ☉
Three Eggs Scrambled With Onions,
Green Peppers, Mushrooms
Served With A Basket Of Toast
- ▲ Eggs Benedict ☉
Poached Eggs On Toasted Bread With
Homemade Hollandaise Sauce
Your Choice Of Meat: Ham, Bacon, Salmon



Government taxes as applicable, Please notify your server of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)

BREAKFAST
(6:30am to 10:30am)

LOCAL SPECIALS

- ✔ Idli Sambhar Chutney 525
Steamed, Fermented Rice Cakes With Spiced Lentil Curry and Coconut Chutney
- Masala Dosa 525
Fermented Gram and Rice Pancake Stuffed With Spiced Potatoes, Served With Spiced Lentil Curry and Coconut Chutney
- Puri Aloo 525
Fried Flatbread With Homestyle Potato Curry Tempered With Mustard and Curry Leaves
- Aloo Paratha 525
Spiced Potato Stuffed Flatbread, Served With Butter and A Side Of Yoghurt
- Kanda Poha 525
Savoury Flattened Rice With Sautéed Onion, Curry Leaves, Chilli, Cilantro and Lime

COMFORT CLASSICS

415

- ✔ Choose Any 4 Fresh Fruits
Muskmelon, Honeydew Melon, Watermelon, Papaya, Pineapple, Orange
- Cheese Platter
Emmental, Aged Cheddar, Brie, Gouda, Danish Blue Cheese
- ▲ French Toast
Bread Dipped In Beaten Eggs, Milk, Cream, Cinnamon and Pan-Fried. Served With Maple Syrup

- Waffles
With Melted Butter and Your Choice Of : Maple Syrup, Mixed Berry Compote, Chocolate Drizzle, Crème Fraiche
- ✔ Tofu Scramble
Tofu Tossed with Spinach, Mushrooms, Green Peppers and Nuts, Served with Toast
- Pancakes
Three Large Fluffy Hot Cakes With Melted Butter And Your Choice Of : Maple Syrup, Mixed Berry Compote, Chocolate Drizzle

FRESH JUICES & HEALTHY DRINKS

- ✔ Choice Of Fresh Juice: 325
Orange, HHWatermelon, Sweet Lime, Pineapple, Tomato, Carrot
- ✔ Detoxify 375
Green Apple, Kale, Baby Spinach, Lemon and Mint
- ✔ Pro Vegan 375
Dates, Almond Milk, Peanut Butter, Banana
- ✔ C Vital 375
Orange, Carrot, Ginger and Lime
- Berry Booster 375
Mixed Berry, Yoghurt, Tahini, Honey



- ✔ Vegan
- ✘ Gluten Free
- ✘ Sulphite
- ✘ Lactose
- ✘ Soy
- ✘ Egg
- ✘ Nuts
- ✘ Seafood
- ✘ Crustaceans

Government taxes as applicable, Please notify your server of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)

- Vegetarian
- ▲ Non-Vegetarian

ALL DAY MENU
(11:00 am to 11:00 pm)

SMALL PLATES

- Avocado & Feta Toast ⁽¹⁾ 750
Paprika Buttered Sourdough, Hass Avocado, Cherry Tomatoes, Crumbled Feta, Balsamic Drizzle
- Green Chickpea Falafel 775
Chickpeas, Tahini, Cilantro, Chilli, Parsley and Seasoning. Served With Ranch
- Tawa Subz Ki Shammi 1050
Patties Of Minced Seasonal Vegetables and Spinach With Whole and Powdered Spices. Cooked On Griddle
- ▲ Shish Taouk ⁽¹⁾⁽²⁾ 1150
Middle Eastern Spiced Chicken Skewers, Served With Creamy Muhammara
- ▲ Pepper Fry Chicken 1250
South Indian Style Chicken Fritters, Spiced With Ginger, Garlic, Turmeric and Black Pepper
- ▲ Lucknowi Lamb Ki Galawat 1700
Our Take On The Famous Awadhi Delicacy. Melt-In-The-Mouth, Smoked and Spiced Ground Lamb Patties, Served On A Ulte Tawe Ka Paratha

SOUP/SALAD

- Afghani Kumbh Chilgoza Shorba ⁽²⁾⁽³⁾ 600
Roasted Mushroom Broth With Whole Spices and Pine Nuts, Served With Pine Nut Froth
- Tuscan Tomato Soup ⁽²⁾⁽¹⁾ 625
Plum Tomatoes, Seasoned With Basil and Garlic, Cheese Croutons
- Asian Clear Soup 675
A Light, Flavourful Soup With Asian Spice
- ▲ Add On: Chicken 150
- ▲ Add On: Prawns ⁽²⁾ 225
- Caesar Salad ⁽²⁾⁽¹⁾ 725
Romaine Lettuce, Croutons With Caesar Dressing and Parmesan
- ▲ Add On : Grilled Chicken 150
- ▲ Add On : Bacon 200
- ▲ Add On : Prawns ⁽²⁾ 225
- Indian Green Salad 450
Slices Of Carrot, Onion, Cucumber, Tomato, Lettuce, Chilli and Lemon



-  Vegan
-  Gluten Free
-  Sulphite
-  Lactose
-  Soy
-  Egg
-  Nuts
-  Seafood
-  Crustaceans

Government taxes as applicable, Please notify your server of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)

ALL DAY MENU
(11:00 am to 11:00 pm)

PIZZERIA

- Classic Margherita (🍌) (🧀) 950
Roma Tomato Sauce, Mozzarella, Basil
- Veggie Supreme (🍌) (🧀) 1050
Roma Tomato Sauce, Mushroom,
Onion, Peppers, Corn, Mozzarella
- Pizza Burrata (🍌) (🧀) 1150
Artisanal Burrata, Cherry Tomatoes,
Kalamata Olives, Basil
- ▲ Pesto Chicken (🍌) (🧀) (🌿) 1275
Roasted Chicken, Pesto, Kalamata Olives,
Organic Grape Tomatoes
- ▲ Pepperoni (🍌) (🧀) 1450
Pepperoni, Onions and Cheddar
- Make Your Own Pizza 1500
Pick Any 3 Toppings
- Veg: Mushroom / Onion / Peppers / Corn /
Cherry Tomatoes / Kalamata Olives / AGreen Olives /
Basil / Jalapeños / Feta / Burrata/ Extra Cheese
- ▲ Non-Vegetarian: Pork Pepperoni / Pork Ham /
Chicken Sausages / Roasted Chicken

- Add ons :
- ▲ Sausages 150
 - ▲ Chicken 150
 - ▲ Ham / Bacon 175
 - ▲ Prawns (🌿) 200

SIDES

- French Fries (🧀) 495
Choice Of Sea Salt/
Peri Peri/ Truffle Oil
- Buttery Potato Mash (🍌) 495
- Garlic Bread With Cheese (🍌) 495
- Jasmine Rice 495
- Sautéed Veggies (🍌) 595

PASTA

- Spaghetti Aglio E Olio 1050
Garlic, Olive Oil, Parmesan
- Penne In Creamy Paprika Sauce (🍌) (🧀) 1050
Broccoli and Zucchini in Garlic Paprika
Cream Sauce
- Pasta Your Way 1050
- Your Choice Of Pasta:
Penne / Fusilli / Spaghetti
- Your Choice Of Sauce:
Arrabiata / Alfredo / Pesto /
Aglio E Olio
- Your Choice Of Veggies:
Babycorn / Mushrooms / Broccoli /
Zucchini / Carrots / Corn / Olives /
Jalapeños



Government taxes as applicable, Please notify your server of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)

ALL DAY MENU
(11:00 am to 11:00 pm)

SANDWICHES | BURGERS | WRAPS

Served With Home Fries and A Side Salad

- Mumbai Masala Toasties (V) (GF) 825
Green Chutney, Onion, Beet, Tomato, Cucumber, Potato
- Paneer Tikka Roll (V) 825
Tandoor Roasted Paneer With Pickled Onions, Peppers and Mint Chutney
- Veggie Burger (V) (GF) 825
Curried Vegetable Patty, Aged Cheddar, Spicy Mayo
- ▲ Classic Club Sandwich (GF) (V) 895
Toasted Bread, Ham, Cheese, Tomato, Lettuce, Egg, Chicken In Mayo
- ▲ House Burger (V) (GF) 895
Grilled Patty, Aged Melted Cheddar, Caramelized Onions, Truffle Garlic Mayo
Your Choice Of
Chicken 895
Buff 950
- ▲ Mediterranean Shawarma Wrap (V) (GF) 950
Grilled Middle Eastern Chicken, Shredded Lettuce, Onion, Tomato, Zhoug, Garlic Toun

BREAKFAST ANYTIME

- ▲ 3 Eggs Your Way (V) 625
Fried Sunny Side Up, Fried Easy Over, Hard Boiled, Soft Boiled, Poached, Masala Omelette, Cheese Omelette, Ham and Cheese Omelette, Creamy Scrambled, Parsi Style Masala Akoori or Any Other Way You Like Your Eggs

Served With A Side Of Warm Baked Beans, Hash Brown, Grilled Mushrooms, Grilled Vegetables, Grilled Roasted Tomatoes and 2 Strips Of Bacon or Chicken Sausages or Pork Sausages

LARGE PLATES

- Dal Khichdi 950
Comfort Wholesome Indian Meal With Rice in Split Lentil Curry
- Truffle Mushroom Risotto 1125
Porcini and Button Mushrooms With Parmesan and Truffle Oil
- Grilled Cottage Cheese (V) (GF) 1150
Harissa Marinated Cottage Cheese Steak With Ratatouille.
Served With Espresso Sauce
- Tawa Subz Biryani (V) 1150
A Classic Layered Biryani Where Fresh Vegetables Are The Real Heroes. Finished With A Light Ginger and Cumin Tempering
- Thai Curry 1150
- Green Curry (V) (GF) (V) (GF) (V) (GF)
Fresh Thai Spices, Coconut Milk, Basil and Eggplant
Served With A Side Of Jasmine Rice
- ▲ Red Curry (GF) (V) (GF) (V) (GF) (V) (GF)
Thai Spices, Dry Shrimp Paste and Coconut Milk
Served With A Side Of Jasmine Rice
- ▲ Thyme Roast Chicken (V) 1350
Mustard Mash, Buttered Green Vegetables and Red Wine Jus
- ▲ Pan Seared Indian Snapper (V) 1750
Snapper, Charred Veggies, Rustic Mash and Caper Butter Sauce



Government taxes as applicable, Please notify your server of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)



ALL DAY MENU
(12:00 pm to 3:30 pm,
7:00 pm to 11:00 pm)

LOCAL SPECIALITIES

- Paneer Lal Mirch Tikka ① 1000
Classic Paneer Tikka Marinated With Degi Chilli.
Cooked In A Clay Oven
- Subz Khas Khas Ki Seekh ① 1000
Spiced and Minced Vegetables, Skewered and Coated With Poppy Seeds.
Cooked In A Clay Oven
- Tandoori Kasundi Broccoli ① 1000
Head Of Broccoli Marinated With Kasundi Mustard, Yellow Chilli, Yoghurt, Salt and Pepper.
Cooked In A Clay Oven
- ▲ Chicken Afghani Tikka ① 1250
Tender Chicken Thighs Marinated With Kashmiri Yellow Chillies.
Cooked In A Clay Oven
- ▲ KK Signature Lamb Seekh ① 1600
Baby Lamb Minced With Fresh Mint and Spices, Skewered and Clay Oven Roasted
- ▲ Kasundi Fish Tikka ① ② 2000
River Sole Marinated With Yoghurt, Kasundi Mustard and Lemon.
Cooked In A Clay Oven
- Bhuni Subz ① ② 1050
Seasonal Vegetables Cooked In A Thick Onion and Tomato Gravy, Flavoured With Indian Spices
- Lasooni Kafuli Palak ① 1050
Fresh Puréed Spinach and Fenugreek, Pan Tossed and Tempered With Garlic, Chilli and Mild Spices
- Paneer Tikka Masala ② ① 1250
Clay Oven Cooked Cottage Cheese Tempered With Garlic, Chilli and Simmered In Spicy Onion and Tomato Gravy
- ▲ KK Signature Murgh Makhani ② ① 1600
The Most Popular Dish Of Delhi and Punjab, Clay Oven Roasted Boneless Chicken In A Mildly Spiced Tomato and Cashew Gravy, Enhanced With Butter and Cream

- ▲ Kashmiri Rogan Josh 1750
Slow Cooked Lamb Stew With Onion, Kashmiri Chilli, Alkanet Roots, Powdered Ginger and Fennel

- ▲ Nawabi Gosht Biryani ① 2000
A Lamb Delicacy, Marinated With Yoghurt and Afghani Spices, Slow Pot Roasted and Layered With Fragrant Basmati Rice

LENTILS

- KK Signature Dal Makhani ① 1050
Overnight Simmered Black Lentils, Cooked With Kashmiri Chilli, Tomato Purée, Fenugreek and Finished With Ghee, White Butter and Cream

● BREADS

- Tandoori Roti: Plain/ Butter 250
- Naan: Plain / Butter / Garlic 250
- Lachha Paratha: Plain / Butter 250
- Roomali Roti: Plain / Butter 250
- Steamed Rice 450



-  Vegan
-  Gluten Free
-  Sulphite
-  Lactose
-  Soy
-  Egg
-  Nuts
-  Seafood
-  Crustaceans

Government taxes as applicable, Please notify your server of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)

Lorem ipsum

-  Vegetarian
-  Non-Vegetarian

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, Every day.

ANYTIME PLATES

- Avocado & Feta Toast 775
Paprika Buttered Sourdough, Hass Avocado, Cherry Tomatoes, Crumbled Feta, Balsamic Drizzle



- ▲ Chicken Kathi Roll 850
Kolkata Style Chicken Roll With Sautéed Onions, Peppers, Kasundi Mustard and Mint Chutney Served With Masala Fries



NOURISH BOWLS

- House Salad 725
Mixed Lettuce, Grated Carrot, Broccoli, Beet, Toasted Almond Slivers, Goat Cheese, Maple Mustard Vinaigrette



- ▲ Pan Seared Indian Snapper 1750
Snapper, Charred Veggies, Rustic Mash and Caper Butter Sauce



DESSERTS

- Ice Creams ① 525
A Choice Of Bavarian Chocolate, Very Berry Strawberry, Alphonso Mango, Classic Vanilla
- ✓ Seasonal Fruit Platter 625
- Gulab Jamun ① ② 625
With Rabdi and Pistachio Soil
- Hazelnut Mandarin Brownie ② ① ③ 625
Goopy Chocolate Brownie With Mandarin Zest. Served With Hot Orange Infused Chocolate Sauce
- Berry Cheesecake ① ③ 750
Fresh Seasonal Fruits or Berries, Mascarpone and Cookie Crumbs
- Cheese Platter ② ① 1295
Emmental, Aged Cheddar, Brie, Gouda, Danish Blue Cheese
- ▲ Tiramisu Cup ② ① ③ 675
Coffee-Soaked Ladyfingers With Rum, Layered With Mascarpone, Cocoa Dust (Contains Alcohol)



Government taxes as applicable, Please notify your server of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)

SOUP & SALAD

- Tuscan Pappa Al Pomodoro 🍷 625
Farm Harvested Plum Tomatoes, Seasoned
With Basil and Garlic
Served With Cheese Croutons
- House Salad 🍷 725
Mixed Lettuce, Grated Carrot, Broccoli, Beet,
Toasted Almond Slivers, Goat Cheese,
Maple Mustard Vinaigrette
- Caesar Salad 🍷🍷 725
Romaine Lettuce, Croutons With Caesar
Dressing and Parmesan
- ▲ Add On : Grilled Chicken 150
- ▲ Add On : Bacon 200
- ▲ Add On : Prawns 🍷 225

SMALL PLATES

- ▲ Vegetable Omelette 🍷 695
Three Egg Omelette With Roasted Red
Peppers, Tomatoes, Onions and Feta
Served With A Basket Of Toast
- Green Chickpea Falafel 775
Chickpeas, Tahini, Cilantro, Chilli,
Parsley and Seasoning.
Served With Ranch



LIGHT BITES

- Paneer Tikka Roll 🍷 825
Tandoor Roasted Paneer With Pickled Onions,
Peppers and Mint Chutney

SANDWICHES & BURGERS

Served With Home Fries and A Side Salad

- ▲ House Burger 🍷🍷 895
Grilled Patty, Aged Melted Cheddar,
Caramelized Onions, Truffle Garlic Mayo
Your Choice Of:
Chicken 895
Buff 950
- ▲ Classic Club Sandwich 🍷🍷 895
Toasted Bread, Ham, Cheese, Tomato,
Lettuce, Egg, Chicken In Mayo

MAINS

- Penne In Creamy Paprika Sauce 🍷🍷 1050
Penne, Broccoli, Zucchini, Garlic Paprika
Cream Sauce
- Tawa Subz Biryani 🍷 1150
A Classic Layered Biryani Where Fresh
Vegetables Are The Real Heroes. Finished
With A Light Ginger and Cumin Tempering
- Truffle Mushroom Risotto 1125
Porcini and Button Mushrooms With
Parmesan and Truffle Oil
- Dal Khichdi 950
Comfort Wholesome Indian Meal With Rice
in Split Lentil Curry
- ▲ Nawabi Gosht Biryani 🍷 2000
A Lamb Delicacy, Marinated With
Yoghurt and Afghani Spices, Slow
Pot Roasted and Layered With
Fragrant Basmati Rice



Vegan



Gluten Free



Sulphite



Lactose



Soy



Egg



Nuts



Seafood



Crustaceans

Government taxes as applicable, Please notify your server of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)



Vegetarian



Non-Vegetarian

DESSERTS

- ✔ Seasonal Fruit Platter 625
- Hazelnut Mandarin Brownie 🍷🍷🍷 625
Goopy Chocolate Brownie With Mandarin Zest.
Served With Hot Orange Infused Chocolate Sauce
- Berry Cheesecake 🍷🍷 750
Fresh Seasonal Fruits or Berries, Mascarpone
and Cookie Crumbs



FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, Every day.

ANYTIME PLATES

- Avocado & Feta Toast 775
Paprika Buttered Sourdough, Hass Avocado, Cherry Tomatoes, Crumbled Feta, Balsamic Drizzle



- ▲ Chicken Kathi Roll 850
Kolkata Style Chicken Roll
With Sautéed Onions, Peppers,
Kasundi Mustard and Mint Chutney
Served With Masala Fries



NOURISH BOWLS

- House Salad 725
Mixed Lettuce, Grated Carrot, Broccoli, Beet,
Toasted Almond Slivers, Goat Cheese,
Maple Mustard Vinaigrette



- ▲ Pan Seared Indian Snapper 1750
Snapper, Charred Veggies, Rustic Mash
and Capers Butter Sauce



Vegan

Gluten Free

Sulphite

Lactose

Soy

Egg

Nuts

Seafood

Crustaceans

Government taxes as applicable, Please notify your server of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)



Vegetarian









Non-Vegetarian

CHILDREN'S MENU
(Available 24 hrs a day)

SMALL PLATES & SIDES

<p> Smiley Tomato Soup 320 A Bowlful Of Hot, Hearty Tomato Soup, Cooked With The Reddest Plum Tomatoes, and Topped With A Dollop Of Fresh Cream</p> <p> Crunchy Veggies and Hummus Dip 320 Served With Cherry Tomatoes, Mozzarella and Veggie Sticks For Dipping</p> <p> Broccoli Sweetcorn Fritters 320 A Crispy, Fluffy Fritter Stuffed With Broccoli, Sweetcorn and Melted Cheese</p> <p> A-maize-ing Corn-On-The-Cob 320 Interestingly There Is Always An Even Number Of Ears On A Cob Of Corn. Corn Is Also Grown On Every Continent In The World Except Antarctica</p> <p> Broccoli Trees With Butter 320 The Broccoli Family Is Famous For Producing All Of The 007 James Bond Films. The Name's 'Broccoli', Cubby Broccoli"</p> <p> Homemade French Fries 320 These Golden Homemade French Fries Are Parboiled Before Frying, To Make Them A Healthier Side Serving. The French And The Belgians Both Claim To Have Invented The Pommes Frites</p>	<p> Chinese Fried Rice With Chicken 455 A Tender Chicken Breast Cooked With Honey, Soy Sauce And Garlic. Served With Soft, Fragrant Rice Stir-Fried With Peas and Sweetcorn</p> <p> A Light Fettuccine Pasta 455 A Homely Italian Dish Made With Ribbons Of Pasta, Parmesan Cheese and A Little Added Broccoli For A Super Food Twist</p> <p> Penne With Red Tomato Sauce 455 This Classic Pasta Dish Includes Three Of The Foods Italy Is Most Famous For – Pasta, Tomatoes And Parmesan Cheese</p> <p> Dal Khichdi 455 Comfort Wholesome Indian Meal With Split Lentil Curry and Rice</p> <p> Kanda Poha 525 Savoury Flattened Rice With Sautéed Onions, Curry Leaves, Chilli, Cilantro and Lime</p>
--	---

DESSERTS & DRINKS

<p> Chocolate Brownie Ice Cream Sundae 425 Chocolate Brownie Topped With Vanilla Ice Cream, Chocolate Sauce and Served With Fresh Fruits And Sprinkles</p> <p> Strawberry And Banana Smoothie 375</p> <p> Signature Hot Chocolate 375 Add On Flavours : Caramel, Hazelnut</p> <p> Apple Juice 325</p> <p> Orange Juice 325</p> <p> Milk 375</p>

BIG PLATES

<p> Krispie Fish Fingers 455 Golden Fish Fingers Coated With Crushed Rice Krispies Served With Healthy Cherry Tomatoes, Fresh Cucumber and Carrot Sticks</p> <p> Crunchy Munchy Chicken 455 These Chicken Fingers Are Coated With Crispy Breadcrumbs and Parmesan Cheese. Served With A Helping Of Broccoli For Extra Crunchy-Munchy Fingers</p> <p> Cheeky Chicken Burgers 455 Homemade Grilled Chicken Patties Wedged Between Soft, Tasty Burger Buns, Served With A Nibbly Corn On The Cob</p>
--

 Suitable for Vegetarians

 Contains Gluten

 Contains Eggs

 Contains Beef

 Contains Pork

 Contains Seafood

 Contains Nuts

 Contains Dairy

BEVERAGES
(Available 24 hrs a day)

SIGNATURE		Belvedere, Ciroc	950
Long Island Iced Tea	1000	Absolut, Ketel One	725
Vodka, White Rum, Gin, Tequila, Triple Sec, Lime, Cola			
Floral Miracle	975	GIN	
Gin, Marigold And Saffron Cordial, Lime, Egg White		Monkey 47	1300
South Mumbai Smash	975	Hendrick's	1100
Brandy, Raw Mango And Yellow Chilli Cordial, Fresh Mint, Lime		Malfy Con Limone	1000
Heritage Highball	975	Bombay Sapphire	800
Whisky, Homemade Cinnamon Syrup, Lime Juice, Soda			
Grandma's Nuska	975	INDIAN GIN	
Tequila, Turmeric And Orange Cordial, Lime, Soda		Hapusa	925
		Jaisalmer	925
DRINK & DRIVE		TEQUILA	
Kalingam	550	1800 Anejo	1700
Fresh Watermelon Juice, Rose Syrup, Mint, Lime Juice, Soda		Patron Reposado	1400
Plum and Basil Mojito	550	Jose Cuervo Gold	825
Fresh Plums, Basil, Cranberry, Aerated Water		Jose Cuervo Silver	800
Mango Jalapeño Margarita	550		
Mango Pulp, Jalapeños, Lime, Salt Chilli Rim		RUM	
KK Ki Masti	550	El Dorado	1100
Kokam Juice, Coriander, Chaat Masala, Soda		Bacardi Reserva Ocho 4 Yrs	700
Havana Sunrise	550	Bacardi Carta Blanca	600
Pineapple, Orange, Grenadine		Old Monk	550
BEER		COGNAC	
Corona, Hoegaarden	750	Hennessy X.O	3550
Budweiser	575	Hennessy V.S.O.P	1100
Heineken, Kingfisher Ultra	575		
Kingfisher Premium	500	SINGLE MALT WHISKY	
		The Glenlivet 18	2500
VODKA		Lagavulin 16	2200
Beluga Classic	1000	Macallan 12	2000
Grey Goose	975	Talisker 10	1200
		The Glenlivet 12, Glenfiddich 12	1150
		Glenmorangie 10	1200

BEVERAGES

BLENDED SCOTCH WHISKY

Johnnie Walker Blue Label	3400
Dewar's Signature 21	1900
Chivas Regal 15	1200
Johnnie Walker Double Black	1200
Monkey Shoulder	1100
Chivas Regal 12	1000
Johnnie Walker Black Label	1000

INDIAN SINGLE MALT

Indri Single Malt	1250
Longitude 77 Single Malt	1250
Godawan 01 Rich & Rounded	1250
Godawan 02 Fruit & Spice	1250

OTHER WHISKIES

Jack Daniel's	800
Jameson	700

LIQUEURS

Jägermeister	900
Baileys	800
Kahlua	700

WHITE WINE - BY THE GLASS

Penfolds Koonunga Hill Chardonnay	1850
Albert Glass, Reisling, Palatinate, Germany	1700
Sensi Pinot Grigio Collenzione Igt Veneto, Italy	1600
Baron Philippe De Rothschild Sauvignon Blanc, France	1500
Fratelli Ms Vineyards, Chardonnay & Sauvignon Blanc Blend, Nashik, India	1000

RED WINE - BY THE GLASS

Chateau Goumin, Cabernet Sauvignon-Merlot Bordeaux, France	1850
Pasqua, Sangiovese Di Puglia, Igt, Italy	1600
Baron Philippe De Rothschild Pinot Noir, France	1500
Campo Viejo, Tempranillo, Spain	1500
Master Selection Fratelli Vineyards, Cabernet Shiraz, Nashik, India	1000

SPARKLING, ROSÉ WINE-BY THE GLASS

Mateus Rosé, Vila Real, Portugal	1850
Chandon Brut, Nashik, India	1425
The Source, Grenache Rose, India	1000

CHAMPAGNE

Champagne Veuve Clicquot Ponsardin, Brut	Bottle
Moët & Chandon Rosé Impérial Épernay, France	28500
Moët & Chandon Impérial Brut Épernay, France	28000
	24500



BEVERAGES

SPARKLING WINE	Bottle	ICE BLENDS	
Chandon Brut Rosé, Nashik, India	7000	Your Choice Of Milk:	
Chandon Brut Nashik, India	6500	Full Fat Milk, Slim Milk, Soy Milk, Almond Milk	
		Cold Coffee	375
PROCESSO	Bottle	Iced Coffee	375
Baglietti No. 10, Brut, Veneto, Italy	10500	Americano, Cappuccino, Iced Latte, Iced Mocha	
Baglietti No. 7, Spumante Rose, Veneto, Italy	10500	Milkshake	375
Ti Amo, Spumante Rose, Valdobbiandene, Italy	8500	Vanilla, Strawberry, Chocolate	
San Simone Rose, Veneto, Italy	8500	Lassi (Sweet, Salted)	375
Villa Sandi Il Fresco, Brut, Veneto, Italy	8000	Smoothie (Banana, Apple)	375
		Iced Tea	375
		Lemon, Peach, Strawberry	
		Hot Beverages	
WHITE WINES	Bottle	Your Choice Of Milk:	
Cloudy Bay Sauvignon Blanc, Marlborough Valley, New Zealand	15000	Full Fat Milk, Slim Milk, Soy Milk, Almond Milk	
Albert Glass, Reisling, Palatinate	8500	Coffee	375
Sensi Pinot Grigio, Veneto Igt, Italy	7500	Americano, Espresso, Cappuccino, Cafe Latte, Cafe Mocha, Macchiato, Decaffeinated	
Viña Tarapaca Chardonnay Maipo Valley, Chile	7500	Tea	325
Master Selection Fratelli Vineyards, Chardonnay & Sauvignon Blanc Blend, Nashik, India	4000	Assam, English Breakfast, Darjeeling, Earl Grey, Green, Chamomile, Jasmine, Peppermint	
		Masala Chai	375
		Signature Hot Chocolate	375
		Add On Flavours : Caramel, Hazelnut	
RED WINES		OTHER BEVERAGES	
Cloudy Bay Pinot Noir Marlborough Valley, New Zealand	17500	Seasonal Fresh Juice	325
Abran Cai Tre, Super Tuscan, Italy	13500	Orange, Watermelon, Sweet Lime, Pineapple, Tomato, Carrot	
Marchesi Di Barolo, Barberesco, Piedmont, Italy	12500	Red Bull	400
Chateau Goumin, Cabernet Sauvignon – Merlot Bordeaux, France	8700	Perrier Sparkling (330 ML)	400
Master Selection Fratelli, Vineyards, Cabernet Shiraz, Nashik, India	5000	Vedica Mineral Water (750 ML)	395
		Aerated Drinks	375
		Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Ginger Ale	
ROSÉ WINE		Packaged Juice	275
Mateus Rosé, Vila Real, Portugal	8500	Cranberry, Orange, Apple, Pineapple	
The Source, Grenache Rose Maharashtra, India	4500		



InterContinental Marine Drive
135, Marine Drive, Maharashtra 400020
T: +91 22 6639 9999
info@intercontinentalmumbai.com
Intercontinental.com/icmarinedr