



INTERCONTINENTAL®
MARINE DRIVE MUMBAI



IN - ROOM DINING

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

CHILDREN'S MENU

(Available 24 hrs a day)

11

BEVERAGES

(Available 24 hrs a day)

12-16

BREAKFAST

(06:30 am to 10:30 am)

THE CONTINENTAL BREAKFAST

850

Fresh Fruit OR Fresh Juice. Fresh Baked Viennoiseries.
Tea OR Coffee.

FRESH FRUIT

*Your choice of muskmelon, honeydew melon, watermelon, papaya,
pineapple, orange, grapefruit*

OR

FRESH JUICE

Your choice of orange, sweet lime, pineapple, watermelon, carrot, beetroot

VIENNOISERIES

375

Your Choice of:

*Muffins / butter croissants / pain au chocolaté / danish pastry / donut / sliced
bread, plain or toasted (buttermilk loaf, wholemeal loaf, multigrain loaf,
brioche loaf)*

Bread rolls (plain and whole wheat) / gluten free bread

*served with butter or margarine and preserves and honey OR Peanut butter OR
Nutella*

TEA OR COFFEE

THE AMERICAN BREAKFAST

1225

Cereal, Fresh Fruit OR Fresh Juice. Eggs To Order OR
Waffles / Pancakes, Fresh Baked Viennoiseries. Tea OR Coffee.

CHOICE OF CEREAL

*Corn flakes, muesli, all bran, ragi flakes, homemade rolled oats granola,
oatmeal porridge, bircher muesli*

add on any 3 dry fruits / seeds / nuts

*apricots, prunes, raisins, dates, figs, cranberries, pumpkin seeds,
sunflower seeds, flax seeds, melon seeds,*

walnuts, almonds, cashewnuts, hazelnuts, pistachios

served with your choice of:

hot milk, cold milk, slim milk, soya milk, almond milk,

natural yoghurt, low fat yoghurt, seasonal fruit yoghurt

(strawberry, mixed berry, banana, mango, apricot)

FRESH FRUIT

*Your choice of muskmelon, honeydew melon, watermelon, papaya,
pineapple, orange, grapefruit*

OR

FRESH JUICE

Your choice of orange, sweet lime, pineapple, watermelon, carrot, beetroot

EGGS TO ORDER

2 eggs done the way you want

*fried sunny side up / fried easy over / hard boiled / soft boiled / poached /
masala omelette / cheese omelette / ham & cheese omelette / creamy scrambled /
parsī style masala aloo or any other way you like your eggs*

*served with a side of warm baked beans, grilled mushroom, roasted tomatoes,
hand-cut chips and 2 strips of bacon, or chicken sausages or pork sausages*

OR

WAFFLES / PANCAKES

With melted butter and your choice of

maple syrup / mixed berry compote / chocolate drizzle / crème fraîche

VIENNOISERIES

375

Your Choice of:

*Muffins / butter croissants / pain au chocolaté / danish pastry / donut / sliced
bread, plain or toasted (buttermilk loaf, wholemeal loaf, multigrain loaf,
brioche loaf)*

Bread rolls (plain and whole wheat) / gluten free bread

*served with butter or margarine and preserves and honey OR Peanut butter
OR Nutella*

TEA OR COFFEE

BREAKFAST

(06:30 am to 10:30 am)

THE HEALTHY BREAKFAST

1050

Fresh Fruit. An Entrée OR Cold Plate, Healthy Juice

FRESH FRUIT

Your choice of muskmelon, honeydew melon, watermelon, papaya, pineapple, orange, grapefruit

COLD PLATE

625

Choose any 3 greens from : cos, iceberg, arugula, baby spinach, lollo rosso, romaine, assorted greens

Choose any 3 vegetables : carrot, cucumber, corn, baby tomato, beetroot, red radish, onion, peppers, boiled chickpeas, long beans, olives, pickled veggies, sprouts

Choose a cold cut : smoked salmon, chicken mortadella, smoked duck, herb smoked chicken, chicken salami

Choose a dressing : low fat yoghurt tabini garlic/ balsamic / honey mustard / herb vinaigrette / extra virgin olive oil

OR

YOGHURT PARFAIT

Natural yoghurt, mountain honey, homemade rolled oats granola, cranberries, pumpkin seeds, fresh banana

OR

SOUFFLE EGG WHITE OMELETTE

Whipped egg whites with scallion greens and crushed tellicherry pepper

HEALTH JUICE

C VITAL *Orange, carrot, ginger and lime*

OR

DETOXIFY *Green apple, kale, baby spinach, lemon and mint*

A LA CARTE SELECTION

EGGS

525

EGGS TO ORDER ●

2 eggs done the way you want

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, grilled mushroom, roasted tomatoes, hand-cut chips and 2 strips of bacon, or chicken sausages or pork sausages and a basket of toast

HOUSE SCRAMBLE ●

Three eggs scrambled with onions, green peppers, mushrooms with toasted baguette

POACHED PACIFIC NW HASH ●

Two poached eggs atop smoked salmon on toasted baguette with sour crème and a side of home fries

THE LUMBERJACK OMELETTE ●

Three egg omelette with ham, sausage, spinach, mushrooms and cheddar served with a basket of toast

MEDITERRANEAN OMELETTE ●

Three egg omelette with roasted red peppers, tomatoes, onions and feta served with a basket of toast

SOUFFLE EGG WHITE OMELETTE ●

Whipped egg whites, with scallion greens and crushed tellicherry pepper served with a basket of toast

ÇILBIR -TURKISH EGGS ●

Two poached eggs perched on garlic greek yoghurt, aleppo pepper infused brown butter, fresh herbs with toasted baguette

BREAKFAST

(06:30 am to 10:30 am)

LOCAL SPECIALS

IDLI SAMBHAR CHUTNEY 	525
<i>Steamed, fermented rice cakes with spiced lentil & coconut chutney</i>	
MASALA DOSA ●	525
<i>Fermented gram & rice pancake stuffed with spiced potatoes Served with spiced lentil & coconut chutney</i>	
PURI ALOO ●	525
<i>Indian traditional fried flatbread with homestyle potato curry tempered with mustard and curry leaves</i>	
CHHOLE PURI 	525
<i>Indian traditional fried flatbread with tea simmered chickpea curry with ginger</i>	
ALOO PARATHA ●	525
<i>Spiced potato stuffed flatbread served with butter and a side of yoghurt</i>	
VEGETABLE UPMA ●	525
<i>Slow cooked semolina in clarified butter, with vegetables and nuts</i>	
KANDA POHA 	525
<i>Savoury rice flakes with sautéed onion, curry leaves, chilli, cilantro & lime</i>	
KHEEMA PAV ●	625
<i>Mildly spiced minced lamb with fresh mint served with fresh baked buns</i>	

COMFORT CLASSICS 415

FRESH FRUIT PLATTER 
<i>Your choice of muskmelon, honeydew melon, watermelon, papaya, pineapple, orange, grapefruit</i>
CHEESE PLATTER ●
<i>Emmental, aged cheddar, brie, gouda, danish blue cheese</i>
PAIN PERDU ●
<i>Rich brioche french toast with cinnamon & whipped cream</i>
WAFFLES ●
<i>With melted butter and your choice of maple syrup / mixed berry compote / chocolate drizzle / crème fraiche</i>
FRENCH TWIST ●
<i>Melted brie, red onions and tomato in a warm croissant</i>
TOFU SCRAMBLE 
<i>With spinach, mushrooms, green peppers and nut cheese, with a side of toast</i>
BUTTERMILK PANCAKES ●
<i>Three large, fluffy hotcakes served with your choice of maple syrup / strawberry compote / apple cinnamon preserve / 2 strips of bacon</i>

FRESH JUICES & HEALTHY DRINKS 375

FRESH JUICE
<i>Your choice of orange, sweet lime, pineapple, watermelon, carrot, beetroot</i>
C VITAL
<i>Orange, carrot, ginger and lime</i>
PRO VEGAN 
<i>Dates, almond milk, peanut butter, banana</i>
BERRY BOOSTER
<i>Mixed berry, yoghurt, tabini, honey</i>
DETOXIFY 
<i>Green apple, kale, baby spinach, lemon and mint</i>

ALL DAY MENU

(11:00 am to 11:00 pm)

SMALL PLATES

MIDDLE EASTERN MEZZE ● 875

*Classic hummus / baba ghanoush / beet and feta dip
served with toasted wholewheat pita*

TANDOORI BROCCOLI ● 950

*Whole head of broccoli in a philadelphia cream cheese and kasundi
mustard marinade*

MULTANI PANEER TIKKA ● 950

Cottage cheese with a mild north west frontier style cashew-chilli marinade

AVOCADO TOAST 🌱 675

Sourdough multigrain toast, hass avocado, lime, olive oil drizzle

PATATAS BRAVAS ● 🍷 675

Spiced tomato sauce, black kalamata olives, garlic crème

RAJMA KI GILAWAT ● 950

Clove scented kidney bean patties, mini khasta roti, saffron crème

QUINOA WHITEBEAN FALAFEL ● 🌱 750

Creamy hummus, tahini garlic sauce, harissa drizzle, fresh mint

COAL SMOKED CHICKEN ● 850

*Tender chicken breast marinated with cream
and yellow chilli, cooked in the tandoor*

BUTTER GARLIC PRAWNS ● 🍷 1595

*Tiger prawns marinated with golden roasted garlic,
cooked in the tandoor*

AJWAINI MACHLI TIKKA ● 1500

Tandoor roasted, carom seed marinated fish

LOBSTER THERMIDOR ● 🍷 1650

Rich egg yolk and cognac sauce, oven-browned cheese crust

LEMON GRASS CHICKEN SKEWERS ● 🍷 850

Vietnamese spiced chicken, chilli lime drizzle, peanut sauce

CLASSIC SEEKH KEBAB ● 1495

*Hand ground minced lamb infused with fresh mint and spices.
A Kebab Korner signature since inception.*

ALL DAY MENU

(11:00 am to 11:00 pm)

SOUP/SALAD

ROASTED BABY TOMATO SOUP 🌱 575
Creamed roasted baby tomatoes, garlic croutons

THAI SWEET POTATO SOUP 🌱🌾 575
Thai yellow chilli paste, fresh turmeric, roasted sweet potato, coconut milk

CLEAR VEGETABLE SOUP ● 575
Fragrant vegetable broth, scallions, rice crisps

CAESAR ● 695
Crisp romaine, baguette croutons, caesar dressing, shaved parmesan
add on: house made bacon bits ● 150
add on : grilled chicken ● 125

SHAKARKAND KA CHAAT ● 600
Roasted sweet potato, mint chutney, tamarind chutney, boondi and fresh coriander

KALE AND QUINOA SALAD BOWL 🌱🌾 695
Fresh kale, steamed quinoa, apple, lemon olive oil drizzle

SOUTHWEST CHICKEN COBB ● 925
Grilled chicken, boiled egg, fresh greens, cherry tomato, avocado, ranch dressing, crumbled blue cheese
add on: bacon shards ● 100

NEOPOLITAN PIZZA

Our pizzas are done in the classic napoli style, hand tossed with a thin centre and a nice blistered crust. Cooked for just 90 seconds at 800°F

CLASSIC MARGHERITA ● 895
Tomato, basil, mozzarella

PIZZA AI FUNGI AL TARTUFO ● 1015
Wild mushroom, roasted baby tomatoes, cheese, truffle oil drizzle

PIZZA AL FORMAGGIO FREDDO ● 1015
Trio of chillies, sautéed shallots, mozzarella melt, olive oil drizzle

CHICKEN TIKKA PIZZA ● 1275
Classic chicken tikka, onions, jalapenos, pimentos, cheddar melt

PIZZA ALLA PEPPERONI ● 1275
Pepperoni, onions, cheese, cracked pepper

ADD ONS

Choose from :

Roasted baby tomato ● 50
Onions ● 50
Mushrooms ● 75
Sweet corn kernels ● 50
Bell peppers ● 75
Olives ● 75
Jalapenos ● 75
Chicken tikka ● 125
BBQ chicken ● 125
Smoked salmon ● 195
Pork pepperoni ● 150
Pork bacon ● 150

ALL DAY MENU

(11:00 am to 11:00 pm)

SANDWICHES & BURGERS

Served with home fries and a side salad

BOMBAY GRILL ● 625

Spiced potato mash, mint chutney, fresh veggies, cheese melt

BAGEL & CREAM CHEESE ● 775

Toasted bagel, rocket, smoked pepper, grilled scallion, olive, sundried tomato, garlic, basil

add on: smoked salmon ● 110

CLASSIC BUFF BURGER ● 855

Juicy tenderloin patty, flame grilled, aged cheddar melt, pickles & greens, brioche bun

SHAWARMA STYLE CHICKEN WRAP ● 795

Eastern med spiced chicken, chopped salad, creamy garlic sauce, fresh mint

CLASSIC HAM & CHEESE ● 825

Sliced ham, gruyere cheese in toasted brioche

CLASSIC CLUB SANDWICH ● 855

Toasted bread, ham, cheese, tomato, lettuce, egg, chicken in mayo

THE PASTA BAR

CHOOSE YOUR PASTA

Penne, Spaghetti, Tagliatelle, Gluten free pasta

CHOOSE YOUR SAUCE

CREAMY VEGAN 🌱 925

Crunchy snow peas, young tomatoes, roasted pumpkin seeds, coconut crème

PLUM TOMATO ● 925

Roast peppers, broccoli and olives, plum tomato sauce with parmigiano reggiano

GARLIC-PAPRIKA CRÈME ● 975

Asparagus, snow peas, cherry tomato tossed in a garlic paprika cream sauce

CREAM CHEESE & PESTO ● 925

With roasted baby tomato and pinenuts

CARBONARA ● 1025

With roasted bacon, pepper, cream and parmesan

Add on to any pasta

Chicken 125

Bacon 150

Prawn 190

ALL DAY MENU

(11:00 am to 11:00 pm)

MAINS

CHARRED COTTAGE CHEESE STEAKS ●🌱 995

Rainbow quinoa, wok tossed lemon & garlic greens

MASSAMAN CURRY 🌱🌶️ 995

Rich coconut curry with roasted peanuts, bay leaves, cardamom, cinnamon, vegetables and tofu served with steamed jasmine rice

CHIPOTLE GRILLED CHICKEN ●🌶️ 1250

Grilled corn, peppers & arugula, tomato millet, scallions, mole sauce

PAN FRIED ATLANTIC SALMON ●🌶️ 1595

Asparagus spears, burnt garlic jasmine rice, miso butter

LOBSTER RISSOTO ●🌶️ 1595

Champagne, olives, capers, fresh herbs

GRILLED FILET MIGNON ●🌶️ 1595

Centre cut tenderloin, mustard mash, charred veggies and pepper sauce

BREAKFAST ANYTIME ● 625

*3 eggs your style, toast, baked beans, home fries,
chicken / pork sausages*

LOCAL SPECIALITIES

PANEER TIKKA MASALA ● 1150

Tandoori cottage cheese in a rich tomato and onion gravy

LEHSOONI PALAK ● 995

Fresh spinach puree, pan tossed with baby garlic

DUM SUBZ BIRYANI ● 1150

*A fast cooking vegetable biryani where the fresh vegetables are the real heroes.
A layered classic, finished with a light ginger and cumin tempering*

PANEER TIKKA BIRYANI ● 1150

Tandoor cooked paneer with flavourful saffron rice and brown onion

MUTTON ROGAN JOSH ● 1550

Slow cooked kashmiri lamb curry with ratanjyot and brown onions

MURGH MAKHANI ● 1400

Classic tandoori chicken cooked in a butter and tomato gravy

NIYAZI GOSHT BIRYANI ● 1550

*In the style of the niyazuddin family of ustaads, with a robust aroma,
tender lamb cooked along with the finest basmati rice in yoghurt marination
and spices*

ALL DAY MENU

(11:00 am to 11:00 pm)

LENTILS

KK SIGNATURE DAL MAKHANI ● 1050

Our signature rich black lentils, slow cooked in a copper urn over coal for 24 hours

DAL TADKEWALI ● 950

Yellow lentil with a tempering of fresh garlic, cumin and fresh coriander

SIDES ●

HOME FRIES : Sea Salt / Truffle Oil 395

MUSTARD MASH 395

GARLIC BREAD / WITH CHEESE 395

GRILLED VEGGIES 455

JASMINE RICE 460

TANDOORI ROTI 195

NAAN/ BUTTER NAAN 195

LACHHA PARATHA 195

ROOMALI ROTI 195

DESSERTS

ICE CREAMS ● 395

A choice of bavarian chocolate, very berry, strawberry, alphonso mango, classic vanilla

DARK CHOCOLATE MOUSSE ● 625

72% belgian chocolate, vanilla double cream

SEASONAL FRUIT PLATTER 🌱 625

CHEESE PLATTER 1295

Cheddar, Emmental, Gouda, Blue cheese

MIX BERRY CHEESE CAKE ● 625

Lychee and rose jelly, almond croquant

SPICED CARROT CAKE ● 625

Cream cheese mousse, pecan brittle

CRÈME BRÛLÉE ● 625

Double fat crème and caramel crust

MINI BANOFFEE PIE ● 625

Baileys emulsion, dehydrated banana candy

PISTACHIO BAKLAVA ● 625

Crisp layered filo pastry loaded with nuts glazed with golden syrup

LATE NIGHT MENU

(11:00 pm to 06:30 am)

SOUP & SALAD

- ROASTED BABY TOMATO SOUP** 🌱 575
Creamed roasted baby tomatoes, garlic croutons
- KALE AND QUINOA SALAD BOWL** ● 🌱 695
Fresh kale, steamed quinoa, apple, lemon olive oil drizzle
- CAESAR** ● 695
Crisp romaine, baguette croutons, caesar dressing, shaved parmesan
add on: house made bacon bits ●
add on : grilled chicken ● 75

SMALL PLATES

- MIDDLE EASTERN MEZZE** ● 875
Classic hummus / baba ghanoush / beet and feta dip
served with toasted whole wheat pita
- QUINOA & WHITEBEAN FALAFEL PLATE** 🌱 750
Creamy hummus, tabini garlic sauce, harissa drizzle, fresh mint
- MEDITERRANEAN OMELETTE** ● 695
Three egg omelette with roasted red peppers, tomatoes, onions, and feta.
Served with basket of toast.

SANDWICHES & BURGERS

- VEGGIE PROTEIN BURGER** ● 775
Charcoal bun, crunchy chickpeas & beans patty, pickled onions, chipotle mayo
- CHICKEN BURGER** ● 795
Chicken mince patty, flame grilled, aged cheddar melt, pickles & greens, brioche bun
- CLUB SANDWICH** ● 855
Toasted bread, ham or chicken salami, cheese, tomato, lettuce, egg, chicken in mayo






MAINS

- PENNE WITH PLUM TOMATO** ● 925
Roast peppers, broccoli and olives plum tomato sauce
with parmigiano reggiano
- DUM SUBZ BIRYANI** ● 1150
A fast cooking vegetable biryani where the fresh vegetables are the real heroes.
A layered classic, finished with a light ginger and cumin tempering
- CHIPOTLE GRILLED CHICKEN** ● 🌱 1250
Grilled corn, peppers & arugula, tomato millet, scallions, mole sauce
- NIYAZI GOSHT BIRYANI** ● 1550
In the style of the niyazuddin family of ustaads, with a robust aroma,
tender lamb cooked along with the finest basmati rice
in yoghurt marination and spices

CHILDRENS MENU

(Available 24 hrs a day)

SMALL PLATES & SIDES

- 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
- CRUNCHY VEGGIES AND HUMMUS DIP**   320
Served with cherry tomatoes, mozzarella and veggie sticks for dipping
- BROCCOLI SWEETCORN FRITTERS**   320
A crispy, fluffy fritter filled with broccoli, sweetcorn and a little bit of melted cheese
- 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
- BROCCOLI TREES WITH BUTTER**   320
The broccoli family are famous for producing all of the 007 james bond films. The name's 'broccoli', cubby broccoli"
- 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

BIG PLATES

- KRISPIE FISH FINGERS**   455
Golden fish fingers coated with crushed rice krispies served with healthy cherry tomatoes, fresh cucumber and carrot sticks
- CRUNCHY MUNCHY CHICKEN**   455
These chicken fingers are coated with crispy breadcrumbs and parmesan cheese. Served with a helping of broccoli for extra crunchy-munchiness fingers
- CHEEKY CHICKEN BURGERS**  455
Homemade grilled chicken burgers wedged between soft, tasty burger buns, served with a nibbly corn on the cob
- CHINESE FRIED RICE WITH CHICKEN**  455
A tender chicken breast cooked with honey, soy sauce and garlic. The dish comes with soft, fragrant rice stir-fried with peas and sweetcorn
- 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
- 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
- DAL KHICHDI**  455
Comfort wholesome Indian meal with split lentil and rice
- KANDA POHA**  525
Savoury rice flakes with sautéed onion, curry leaves, chilli, cilantro & lime

DESSERTS & DRINKS

- CHOCOLATE BROWNIE ICE CREAM SUNDAE**   425
Chocolate brownie topped with vanilla ice cream, chocolate sauce and served with fresh fruits and sprinkles
- STRAWBERRY AND BANANA SMOOTHIE**   375
- SIGNATURE HOT CHOCOLATE**   375
Add On Flavours : Caramel, Hazelnut
- APPLE JUICE**  375
- ORANGE JUICE**  375
- MILK**  375



Suitable for Vegetarians



Contains Gluten



Contains Eggs



Contains Beef



Contains Pork



Contains Seafood



Contains Nuts



Contains Dairy

Government taxes applicable. Please notify your server of any food allergies or intolerances when ordering.
 We cannot guarantee the total absence of allergens in our dishes.

BEVERAGES

(Available 24 hrs a day)

CLASSIC COCKTAILS

LIIT	1000
<i>Vodka, white rum, gin, tequila, triple sec, lime, cola</i>	
COSMOPOLITAN	850
<i>Vodka, triple sec, cranberry juice, lime</i>	
CAIPIROSHKA	850
<i>Vodka, lime, mint, sugar</i>	
MARTINI	850
<i>Gin, dry vermouth, olive</i>	
MARGARITA	850
<i>Tequila, lime juice, cointreau</i>	

DRINK & DRIVE

PLUM AND BASIL MOJITO	425
<i>Fresh plums, basil, cranberry, aerated water</i>	
RED SPLASH	425
<i>Strawberry crush, orange, lime, red bull</i>	
MANGO JALAPENO MARGARITA	425
<i>Mango pulp, jalapeños, lime, salt chilli rim</i>	
BANANA PINACOLADA	425
<i>Fresh pineapple, banana, coconut essence, crème fresh</i>	
BERRY SPRITZER	425
<i>Berry compote, coriander, elderflower, tonic water</i>	

BEER

CORONA, HOEGAARDEN	775
BIRA 91 WHITE, BIRA 91 BLONDE	550
HEINEKEN, KINGFISHER ULTRA	550
KINGFISHER PREMIUM	500

VODKA

GREY GOOSE, BELUGA CLASSIC	925
ABSOLUT ELYX, BELVEDERE, CIROC	925
ABSOLUT, KETEL ONE	675

GIN

MONKEY 47	1300
HENDRICK'S	950
BOMBAY SAPPHIRE	675
BEEFEATER	650

TEQUILA

JOSE CUERVO SILVER	800
SAUZA SILVER	750

RUM

OLD MONK	550
BACARDI BLACK	550

Government taxes applicable. ● Vegetarian ● Non-Vegetarian ● Vegan ● Gluten Free
Please notify your server of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes.

BEVERAGES

(Available 24 hrs a day)

COGNAC

HENNESSY X.O	3550
HENNESSY V.S.O.P	1350

WHISKY

SINGLE MALT WHISKY

THE GLENLIVET 18, GLENFIDDICH 18	2450
LAGAVULIN 16	2200
THE GLENLIVET 12, GLENFIDDICH 12	1100
THE GLENLIVET FOUNDER'S RESERVE, ABERLOUR 12	1250

BLENDED WHISKY DELUXE

CHIVAS REGAL 25	5500
JOHNNIE WALKER BLUE LABEL	3000
CHIVAS REGAL 18	1600
JOHNNIE WALKER DOUBLE BLACK	950
MONKEY SHOULDER	950
CHIVAS REGAL 12	850
JOHNNIE WALKER BLACK LABEL	850

WORLD WHISKIES

JACK DANIEL'S	750
JAMESON	675

LIQUEURS

JÄGERMEISTER	800
BAILEYS, KAHLUA	750

BEVERAGES

(Available 24 hrs a day)

WHITE WINE - BY THE GLASS

VENETO PINOT GRIGIO COLLEZIONE IGT VENETO, ITALY	1200
BARON PHILIPPE DE ROTHSCHILD SAUVIGNON BLANC, LANGUEDOC, FRANCE	1200
JACOB'S CREEK CHARDONNAY, BAROSSA VALLEY, AUSTRALIA	1100
CAMPO VIEJO VIURA-TEMPRANILLO BLANCO RIOJA, SPAIN	1100
FRATELLI VINEYARDS CHENIN BLANC, MAHARASHTRA, INDIA	750

RED WINE - BY THE GLASS

SENSI PINOT NOIR, TOSCANA IGT	1200
TORRES ATRIUM MERLOT, SPAIN	1100
JACOB'S CREEK SHIRAZ CABERNET, BAROSSA VALLEY, AUSTRALIA	1100
VINA TARAPACA, CABERNET SAUVIGNON CHILLI	1100
FRATELLI VINEYARDS CABERNET SAUVIGNON, MAHARASHTRA, INDIA	750

ROSÉ WINE - BY THE GLASS

MATEUS ROSÉ, VILA REAL, PORTUGAL	1300
FRATELLI VINEYARDS SHIRAZ ROSÉ, MAHARASHTRA, INDIA	750

CHAMPAGNE

Bottle

MOËT & CHANDON ROSÉ IMPÉRIAL ÉPERNAY, FRANCE	20000
MOËT & CHANDON IMPÉRIAL BRUT ÉPERNAY, FRANCE	19000
G.H.MUMM CORDON ROUGE BRUT REIMS, FRANCE	18000

SPARKLING WINE

PICCINI PROSECCO DOC VINO SPUMANTE EXTRA DRY VENETO, ITALY	6000
JACOB'S CREEK BRUT CUVEE BAROSSA VALLEY, AUSTRALIA	7000
CHANDON BRUT NASHIK, INDIA	5000

BEVERAGES

(Available 24 hrs a day)

WHITE WINES

Bottle

CLOUDY BAY CHARDONNAY
MARLBOROUGH VALLEY, NEW ZEALAND

8000

DR.BURKLIN WOLF ESTATE RIESLING
PFALZ, GERMANY

5500

MANARA PINOT GRIGIO DELLE VENEZIE IGT
ITALY

6000

VINA TARAPACA CHARDONNAY MAIPO VALLEY,
CHILE

5500

FRATELLI VINEYARDS CHENIN BLANC
MAHARASHTRA, INDIA

3750

RED WINES

CLOUDY BAY PINOT NOIR
MARLBOROUGH VALLEY, NEW ZEALAND

9000

ALLEGRI VALPOLICELLA CLASSICO DOC
VENETO, ITALY

6750

FRESCOBALDI PATER SANGIOVESE TOSCANA IGT
TUSCANY, ITALY

6750

CHATEAU GOUMIN AOC BORDEAUX
FRANCE

6500

FRATELLI VINEYARDS CABERNET FRANC - SHIRAZ
MAHARASHTRA, INDIA

3750

ROSÉ WINE

MATEUS ROSÉ, VILA REAL, PORTUGAL

6500

FRATELLI VINEYARDS SHIRAZ ROSÉ,
MAHARASHTRA, INDIA

3750

OTHER BEVERAGES

SEASONAL FRESH JUICE
(Orange / Watermelon / Sweet Lime/ Pineapple / Tomato / Carrot)

325

RED BULL

375

PERRIER (330 ML)

250

VEEN STILL (660 ML)

350

VEEN CLASSIC SPARKLING (660 ML)

350

NON ALCOHOLIC
Coke, Diet Coke, Spite, Tonic Water, Soda, Ginger Ale

275

PACKAGED JUICE
(Cranberry / Orange / Apple / Pineapple)

275

BEVERAGES

(Available 24 hrs a day)

ICE BLENDS

COLD COFFEE	295
MILKSHAKE (<i>Vanilla / Strawberry / Chocolate</i>)	375
LASSI (<i>Sweet / Salted</i>)	375
SMOOTHIE (<i>Banana / Apple</i>)	375
ICED TEA(<i>Lemon / Peach / Strawberry</i>)	375

HOT BEVERAGES

COFFEE	295
<i>Americano / Espresso / Cappuccino / Cafe Latte / Cafe Mocha / Macchiato / Decaffeinated / Iced Latte</i>	
<i>With - slim milk, soya milk, almond milk</i>	60
TEA	275
<i>Assam / English Breakfast / Darjeeling / Earl Grey / Green / Camomile / Jasmine / Peppermint</i>	
MASALA CHAI	295
SIGNATURE HOT CHOCOLATE	375
<i>Add On Flavours : Caramel, Hazelnut</i>	



Government taxes applicable. ● Vegetarian ● Non-Vegetarian ● Vegan ● Gluten Free
Please notify your server of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes.