

24/7

international breakfast

- ☞ ☐ choice of freshly squeezed seasonal fruit juice 250
sweet lime, grape, pineapple, watermelon or papaya
- ☞ ☐ chef's special vegetable juice 250
special concoction of vegetable, herbs and spices
- ☞ ☐ smoothie 200
banana, blueberry or seasonal fruit with yoghurt
- ☞ ☐ multi-grain bread 200
served with low-fat butter and homemade preserves
- ☞ ☐ wellness cereals 200
homemade muesli or all-bran wheat flakes,
served with soy milk, low-fat milk or yoghurt
- ☞ ☐ cereals – hot or cold 200
corn flakes or choco flakes, served with hot or cold milk
- ☞ ☐ french toast 350
sliced raisin brioche bread, soaked in beaten eggs with
milk and cinnamon, pan-fried, served with butter and maple syrup
- ☞ ☐ freshly baked breads and morning pastries 350
choose any three: whole-wheat croissants, danish pastry,
muffin, doughnut or whole-wheat bread with butter,
fruit preserves, marmalade and honey
- ☞ ☐ pancakes 350
served with maple syrup, honey and melted butter,
plain or choose a filling of banana, apple or raisins
- ☞ ☐ belgian waffles 350
served with maple syrup, honey and melted butter
- ☞ ☐ eggs cooked to order 350
choice of scrambled, boiled, fried, akuri, poached or omelettes,
served with ham, bacon or sausage, grilled focaccia,
tomato and hash brown
- ☞ ☐ fluffy egg white omelette 350
served with caramelised orange,
tomatoes and whole-wheat toast

06:30 hrs - 11:00 hrs

breakfast the indian way

- idli 350
steamed rice and lentil cakes,
served with sambhar and chutney

- 🌱 ■ multi-grain dosa 350
an all-time favourite with chef's special touch,
made with nine types of lentils and grains,
flavoured with red and green chutney with
an irresistible flavour of tomato, bell pepper and
potato stuffing, spiked with olive oil and basil fragrance

- dosa or uttappam 350
traditional rice and lentil pancake, plain or masala,
served with sambhar and chutney

- poori bhaji 350
deep-fried indian bread,
served with potato cooked in spices

- paratha 350
choice of aloo, gobi or paneer,
served with yoghurt and pickle

- 🌱 ■ broken wheat upma or semolina upma 350
a south indian delicacy made with
either broken wheat or semolina,
served with sambhar and chutney

11:30 hrs – 23:30 hrs

appetisers, salads and soups

- 🌱 🍴 🍱 wellness kebabs 500
assortment of spinach, curd and cheese kebabs griddle-cooked,
served with chef's style salsa and mint chutney

- 🍴 🍱 nutty beetroot salad with apple 400
roasted beetroot, apple, peppers, walnut and arugula lettuce,
balsamic dressing with flax seeds

- caesar
- 🍴 🍱 chicken or prawn with roman lettuce, anchovies, soft boiled egg and garlic bread 500
- 🍴 🍱 veg caesar with mushrooms, garlic, mayonnaise and garlic bread 450

- 🌱 🍴 🍱 oven-roasted tomato and burnt pepper soup 325

- 🍴 🍱 broccoli and corn soup 325

sandwiches and wraps

- 🍴 🍱 multi-grain soft baguette 500
murgh tikka, onion and tomato

- 🍴 🍱 whole-wheat veggie sandwich 500
double-layered toasted whole-wheat sandwich
grilled bell pepper, lettuce and tomato

- 🍴 kathi rolls
- 🍴 🍱 chicken 550
- 🍴 🍱 vegetable 450

pizza and pasta

- 🌱 🍴 🍱 multi-grain pizza 600
chicken, mozzarella cheese,
bell pepper, mushroom and baby corn

- 🍴 🍱 whole-wheat penne arrabbiata 550
spicy tomato sauce with garlic and basil

11:30 hrs – 23:30 hrs

main course

- ★ ✂ 🍲 fillet of fish 800
herb-crusteD, oven-baked or grilled fish
sauteed greens with grain mustard sauce

- ✂ 🍲 ajwaini fish tikka 675
chunks of king fish marinated with yoghurt,
carom seeds and aromatic spices

- ✂ 🍲 pan-seared tofu with tomato confit 650
spicy garlic peperoncino marinade,
grilled exotic greens with cherry tomato confit

- ★ ✂ 🍲 chili pesto paneer tikka 575
homemade cottage cheese marinated in yoghurt,
basil pesto and aromatic spices

- ✂ 🍲 khumb palak 500
button mushroom and spinach tempered with
indian herbs and spices

- ✂ 🍲 bhindi aapki pasand 550
tender okra cooked to perfection with spiced onion and
tomatoes or your choice of masala

- ✂ 🍲 multi-grain khichdi 450
brown rice, broken wheat and barley cooked with
lentil, broccoli and spices

- ✂ 🍲 indian breads 175
multi-grain roti, bajra chapati or phulka

11:30 hrs – 23:30 hrs

comfort food

- madurai dosa 550
stuffed with a choice of either prawn, crab or chicken,
served with chutney

- pao bhaji 375
griddle-cooked potatoes, vegetables, fresh chillies,
coriander, tomatoes and special spice mix,
served with buttered mini-bread

- chole bhature 425
combination of spicy chick peas and fried indian bread

- samosa 350
stuffed savoury pastry, spiced potato and peas,
served with tamarind chutney

- kuzhi paniyaram 400
savoury rice and lentil dumplings,
served with tomato chutney

- appam stew 500
fermented rice pancake and vegetable stew

- kalan varuval 450
a famous street food of coimbatore,
masala fried mushroom tossed with spices

kothu paratha

minced paratha, famous street food of south india
with chopped onion, tomatoes, spices and
freshly chopped coriander

- chicken 550
- vegetable 550

11:30 hrs – 22:30 hrs

appetisers, salads and soups

- ★ ■ prawns with roasted tomato and pepper salsa 500
crisp lettuce, capers, thousand island dressing and garlic bread

- papdi chaat 300
crispy papdi, boiled potatoes, chick peas,
green and sweet chutneys, yoghurt,
chopped coriander, onions and sev

- niçoise salad with tuna 500
tomatoes, haricot beans, baby potato, tuna,
soft-boiled eggs, niçoise olives and anchovies,
dressed with vinaigrette

- cream of chicken soup with garlic bread 325

- attukal soup 325
lamb trotters in authentic south indian spicy soup

- wild mushroom cappuccino 325
creamy mushroom soup brimming with froth

sandwiches

- ★ ■ non vegetarian club sandwich 675
triple-layered, toasted, multi-grain or white bread sandwich
with cheese, lettuce, tomato, chicken,
fried egg and onion marmalade

- vegetable club sandwich 575
triple-layered, toasted, multi-grain or white bread sandwich
with cheese, lettuce, tomato, russian salad
and pickled cucumber

burgers

- chicken burger with chicken fillet 600

- grilled chicken tikka panini bread 600
onion, green peppers, mint chutney

- gourmet tenderloin burger 650
double tenderloin patties with cheese, bacon and fried egg

- vegetable and cheese burger 550
pickled gherkins, lettuce and tomato with
a choice of onion marmalade or cheese

11:30 hrs – 23:30 hrs

pizza

- chicken tikka 600
special pizza topped with chicken tikka
- pepperoni with arugula lettuce 625
- margherita 550
buffalo mozzarella, tomato and basil
- ★ ■ primavera 575
tomato sauce, cheese zucchini,
colour peppers, onion and olives

11:30 hrs – 22:30 hrs

pasta

choice of pasta

spaghetti, penne, fettuccine or whole-wheat penne

- grilled chicken and penne with arrabbiata sauce 625
- carbonara 650
- tenderloin bolognese 650
- aglio, olio and peperoncino 575
- alfredo 575
- pomodoro 575
- wild mushroom penne with cherry tomatoes 575

risotto

- grilled chicken risotto 675
with sun-dried tomatoes
- wild mushroom risotto 575

12:30 hrs – 14:45 hrs; 19:30 hrs – 23:30 hrs

international

- grilled fish grenobloise sauce 800
lemon butter sauce with haricot beans, baby potato,
cherry tomato and olive capers

- grilled jumbo prawns with garlic basil oil 1250
mashed potato and sauteed greens

- ★ ■ spanish roasted chicken 800
half spring chicken, olive and herb marinade,
sweet potato, char-grilled greens,
arugula and many pepper jus

- parmesan crusted chicken 800
olive mash, wilted spinach sauteed mushroom and thyme jus

- tenderloin medallion 850
wild mushroom or pepper sauce

- sizzler non vegetarian 1300
pan-seared tenderloin, chicken breast,
prawns, chicken sausages, grilled veggies,
crusted new potato rosemary jus

- sizzler vegetarian 850
pan-seared tofu and spiced exotic vegetable,
vegetable rissoles and potato wedges

12:30 hrs – 14:45 hrs; 19:30 hrs – 23:30 hrs

kebabs

■ tangdi shirazi 625

tender leg of chicken stuffed with minced chicken and cheese, marinated with indian spices

■ murgh angara kebab 625

juicy chunks of chicken leg marinated in yoghurt and aromatic spice mix

■ achari jhinga 1250

tiger prawns marinated with yoghurt and pickled spices

✂ ■ ajwaini fish tikka 675

chunks of king fish marinated with yoghurt, carom seeds and aromatic spices

■ lamb seekh kebab 700

juicy minced lamb cooked on a seekh with herbs and spices with mint chutney

■ bharwan aloo 500

cottage cheese stuffed with jacket potato enriched with nuts

■ chili pesto paneer tikka 575

homemade cottage cheese marinated in yoghurt, basil pesto and aromatic spices

tandoori kebab platter

■ tangdi shirazi, murg angara kebab, fish tikka and seekh kebab 975

■ paneer tikka, bharwan aloo and hara bhara kebab 850

12:30 hrs – 14:45 hrs; 19:30 hrs – 23:30 hrs

curries

- ★ ■ murgh lababdar 700
tandoori chicken tikka cooked with tomato, spices,
fenugreek and cream

- murgh khurchan 700
semi-dry preparation of chicken cooked with onions,
tomatoes and pepper

- mutton rogan josh 775
slow-braised lamb in onion gravy and indian spices

- khadai jhinga 875
medium sized prawns cooked with onions,
tomatoes and fresh coriander

- paneer methi 550
cottage cheese simmered in fenugreek-flavoured tomato gravy

- kadhai subzi 550
vegetables cooked with tomatoes, onion and spices

- bhindi aap ki pasand 550

- dal makhani 500
a punjabi delicacy, dal cooked on a slow flame with butter,
cream and indian spices

- dal tadka 500
an all-time favourite made with moong dal
and tempered with spices

12:30 hrs – 14:45 hrs; 19:30 hrs – 23:30 hrs

chennai special

- chennai meen varuval 650
tawa-fried home ground spices
marinated seer fish darnes

- meen kozhambu 675
local style red spicy fish curry flavoured with
tamarind and curry leaves

- chicken varuval 675
fried boneless morsels of country-style marinated chicken

- kari milagu peratal 700
cooked lamb tossed in spices, a local favourite,
served on flat bread

- era karuveppilai varuval 900
local style dry prawn preparation

- kozhi varutha curry 675
chicken flavoured with roasted coconut paste and spices

- sambhar sadam 350

- saiva virundhu 1000

- asaiva virundhu 1250

12:30 hrs – 14:45 hrs; 19:30 hrs – 23:30 hrs

rice and breads

- nasi goreng 700
spicy indonesian fried rice,
served with chicken satay and fried egg

- murgh dum biryani 700
chicken and basmati rice dum cooked

- ambur mutton biryani 800
lamb and basmati rice dum cooked

- subz biryani 650
vegetables and basmati rice dum cooked

- steamed rice 250

- masala khichdi 350

- indian breads 175
chapati, phulka, tandoori roti, lacha paratha, naan,
kulcha or roomali roti

11:30 hrs – 23:30 hrs

kids' menu

country boy burger

■ chicken 275

■ vegetable 225

■ kiddie fish and chips 275

■ fish finger or chicken nuggets with french fries 275

■ chocolate mousse 225

■ mac 'n' cheese 275

classic macaroni and cheese baked with mozzarella cheese

■ mini pizza margherita 275

11:30 hrs – 23:30 hrs

dessert

- banana brulee 375
made with diabetic-friendly sugar

- traditional tiramisu 375

- ★ ■ dark chocolate indulgence 400
delectable dark chocolate mousse,
walnut brownie and chocolate ice cream

- bull's eye 400
warm chocolate cake,
served with vanilla ice cream

- orange panna cotta 375
made with diabetic-friendly sugar with
stewed prunes and roasted pistachio shavings

- shahi lancha jamun 350
served on fried and soaked bread

- saffron rasmalai 350
cottage dumpling soaked in saffron-flavoured milk and
chilled to perfection

- selection of ice cream 350
choice of ice creams and toppings from our collection

- exotic fruit platter 350

24/7

breakfast

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sweet lime, grape, pineapple, watermelon or papaya
- ☞ 🟢 chef's special vegetable juice 250
special concoction of vegetable, herbs and spices
- 🌱 ☞ 🟢 smoothie 200
banana, blueberry or seasonal fruit with yoghurt
- ☞ 🟢 multi-grain bread 200
served with low-fat butter and homemade preserves
- ☞ 🟢 wellness cereals 200
homemade muesli or all-bran wheat flakes,
served with soy milk, low-fat milk or yoghurt
- 🟠 choice of freshly baked breads and morning pastries 350
choose any three: whole-wheat croissants, danish pastry,
muffin, doughnut or whole-wheat bread with butter,
fruit preserves, marmalade and honey
- 🟠 pancakes 350
served with maple syrup, honey and melted butter,
plain or choose a filling of banana, apple or raisins
- 🟠 belgian waffles 300
served with maple syrup, honey and melted butter
- 🟠 eggs cooked to order 350
choice of scrambled, boiled, fried, akuri, poached or omelettes,
served with ham, bacon or sausage, grilled focaccia,
tomato and hash brown
- ☞ 🟠 fluffy egg white omelette 350
served with caramelised orange,
tomatoes and whole-wheat toast
- 🟢 dosa or uttappam 350
traditional rice and lentil pancake, plain or masala,
served with sambhar and chutney
- ☞ 🟢 broken wheat upma 350
a south indian delicacy made with broken wheat,
served with sambhar and chutney

24/7

light meal

- fish and chips 700
an all-time favourite, served with tartar sauce

- ★ ■ non vegetarian club sandwich 675
triple-layered, toasted, multi-grain or white bread sandwich with cheese, lettuce, tomato, chicken, fried egg and onion marmalade

- vegetable club sandwich 575
triple-layered, toasted, multi-grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber

- oven-roasted tomato and burnt pepper soup 325
with basil pesto

burger

- chicken fillet or tenderloin 650
- vegetable 550

make your own sandwich

(plain, toasted or grilled white, brown or multi-grain bread)

- tuna, chicken, minute steak or egg 650
- grilled vegetable, cheese or pickled cucumber 550

24/7

mains

- ★ ■ spanish roasted chicken 800
half spring chicken, olive and herb marinade,
sweet potato, char-grilled greens,
arugula and many pepper jus

- ★ ■ murgh lababdar 700
tandoori chicken tikka cooked with tomato,
spices, fenugreek and cream

- mutton rogan josh 775
slow-braised lamb in onion gravy and indian spices

- ambur mutton biryani 800
lamb and basmati rice dum cooked

- murgh dum biryani 700
chicken and basmati rice dum cooked

- penne arrabbiata 600
spicy tomato sauce with garlic

- paneer methi 550
cottage cheese simmered in
fenugreek-flavoured tomato gravy

- subz biryani 650
vegetables and basmati rice cooked in dum

- dal makhani 500
a punjabi delicacy, dal cooked on a slow flame with butter,
cream and indian spices

- dal tadka 500
an all-time favourite made with moong dal
and tempered with spices

- steamed rice 250

24/7

hot and cold beverage

- coffee 225
south indian coffee, decaffeinated coffee,
espresso, cappuccino, double espresso or latte
- tea 225
darjeeling, assam, earl grey, english breakfast,
green, chamomile
- choice of Horlicks, bournvita or chocolate 225
with hot or cold milk
- cold coffee 300
with ice cream
- milkshake 300
vanilla, butterscotch, chocolate or strawberry
- iced tea 225
- seasonal fresh fruit juice 250
sweet lime, grape, pineapple,
watermelon, mango or orange
- tender coconut water 250
- lassi 300
sweet or salt
- buttermilk 250
plain or masala
- tonic water 250 *
- aquafina 500 ml 75 *
- himalayan 200 *
- aerated beverages 225 *
- red bull 300 *
- fresh lime soda or water 200
- perrier sparkling water 350 *

(*) Prices are inclusive of MRP and additional charges for our facilities and services.