



CLUB HOUSE

*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires **2000 kcals** of energy per day.*

However, the actual calories needed may vary per person.

*Please inform our associates if you are allergic to any ingredients
All prices are in Indian rupees and subject to government taxes*

● Vegetarian 🍖 Non-Vegetarian



ALL DAY BREAKFAST

CEREALS ●

450

KCAL 281.02 | Choice of corn flakes, choco flakes, wheat flakes
or muesli served with hot or cold milk



HOUSE BREADS ●

450

KCAL 366.42 | Choose any three – croissant, muffin, danish or choice of whole wheat or white bread



EGGS TO ORDER

525

All egg preparations served with potato rosti and baked beans

Boiled egg ▲

KCAL 233 | Choice of soft or hard-boiled egg



Classic plain omelette ▲

KCAL 227 | Farm fresh eggs



Masala omelette ▲

KCAL 240 | Onion, tomato, green chilli and coriander



Ham and cheese omelette ▲

KCAL 264 | Classic omelette with breakfast ham and swiss cheese



Classic sunny side up ▲

KCAL 226.28 | Bulls eye of farm fresh eggs



Classic scrambled egg ▲

KCAL 294 | Soft, rich and smooth



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Classic buttermilk pancake ●

625

KCAL 821 | Fluffy pancakes with berry compote and whipped cream



Nutella waffle ●

KCAL 865 | Classic waffle with hazelnut butter and vanilla ice cream



French toast ▲

KCAL 299 | Cinnamon flavored toast with whipped cream and fruit compote



Idli ●

525

KCAL 641.15 | Steamed rice cakes made of fermented rice and lentil batter served with sambar and chutney
(No Allergens)

Dosa - plain or masala ●

KCAL 466 | Pancake of fermented rice and lentil batter served with sambar and chutney
(No Allergens)

Medu vada ●

KCAL 435 | Crispy lentil savoury doughnut served with sambar and chutney (No Allergens)

Pongal ●

KCAL 814 | Savory mash of rice and lentil, tempered with ghee served with sambar and chutney



Aloo paratha ●

KCAL 384 | Spicy potato stuffed Indian flat bread



Poori bhaji ●

KCAL 991 | Fluffy whole wheat bread with potato curry










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Available between 12 noon to 11:00 pm

SOUPS & STARTERS










Roasted tomato and basil soup ● <i>KCAL 71 With garden vegetable, fresh basil(No Allergens)</i>	475
Murgh Mukroot ka rus ▲ <i>KCAL 49.8 Chicken & lemon leaf flavored soup with Indian spices (No Allergens)</i>	525
Manhattan seafood chowder ▲ <i>KCAL 105 With dollops of fresh cream</i> 	525
Podi idli ● <i>KCAL 70 Mini idlis tempered in a typical madras spice powder</i>	525
French Fries ● <i>KCAL 312 (No Allergens)</i>	525
Chilli cheese toast ● <i>KCAL 472.2 Chilli and cheese gratinated on toast</i> 	625
Chatpate aloo ● <i>KCAL 218.9 New potatoes tossed with dried pomegranate seeds</i> 	750
Jaitooni malai paneer tikka* ● <i>KCAL 438.2 Olive's stuffed cottage cheese lazed with cream</i> 	750
Murgh angara tikka* ▲ <i>KCAL 267.2 Chicken marinated in yoghurt and crushed chillies</i> 	825
Fish fingers ▲ <i>KCAL 362.3 Crumbed fish goujons</i> 	875
Eral kurumilagu roast ▲ <i>KCAL 175.5 Plump coastal prawns tossed with crush pepper</i> 	925
Usilampatti kari sukka ▲ <i>KCAL 383.4 Dry roasted tender lamb tossed with garlic (No Allergens)</i>	975

*Tandoor preparations available between 12.30 pm to 2.45 pm & 7 pm to 11.00 pm

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SALADS, SANDWICHES AND WRAPS

<p>Classic Greek salad ●</p> <p>KCAL 193 Herb marinated feta, tomatoes, cucumber, kalamata olive, red onion</p> 	625
<p>Caesar salad ●</p> <p>KCAL 404 Romaine lettuce, homemade croutons, parmesan cheese</p> 	625
<p>Classic grilled chicken caesar salad ▲</p> <p>KCAL 389 Romaine lettuce, homemade croutons, parmesan cheese, anchovies, bacon</p> 	675
<p>Vegetable club sandwich ●</p> <p>KCAL 405.8 Peppers, tomato & cheese</p> 	825
<p>Classic club sandwich ▲</p> <p>KCAL 969 Chicken, egg & bacon</p> 	875
<p>Paneer kathi roll ●</p> <p>KCAL 366.3 Cottage cheese wrap.</p> 	825
<p>Chicken kathi roll ▲</p> <p>KCAL 268.7 Chicken tikka wrap</p> 	875
<p>Crumbed vegetable patty burger ●</p> <p>KCAL 247.1 Toasted sesame bun, crumbed vegetable patty and cheese.</p> 	825
<p>Crumbed chicken burger ▲</p> <p>KCAL 560.2 Toasted sesame bun, crumbed chicken patty and cheese</p> 	875

All sandwiches are served along with fries or wedges

ENTRÉE

Penne all'arrabiata ● <i>KCAL 241.6 Penne with chilli, parsley and tomato sauce (No Allergens)</i>	875
Penne al funghi ● <i>KCAL 547.5 Penne in porcini cream sauce</i> 	875
Spaghetti aglio olio e pepperoncino with mélange of seafood ▲ <i>KCAL 545.36 Spaghetti with seafood, garlic, chilli flakes and olive oil</i>   	925
Smoked chicken, feta cheese siciliana with penne ▲ <i>KCAL 418.5 A unique blend of tomato sauce and fresh cream</i> 	925
Grilled chicken and garden herbs spaghetti with parmesan ▲ <i>KCAL 596.2 Pesto de basilica</i>  	925
Roasted free range chicken breast ▲ <i>KCAL 344.9 Boiled vegetables, country mash and pepper jus</i> 	1150
Domestic Tenderloin ▲ <i>KCAL 329 Boiled vegetables, country mash and pepper jus</i> 	1150
Grilled fish ▲ <i>KCAL 327.9 Fresh catch, country mash, grilled vegetables, dill cream sauce</i>  	1250
Sambar sadam ● <i>KCAL 210 Ponni rice and sambar tempered with spices</i> 	675
Khichdi ● <i>KCAL 326 Plain / masala / vegetables (No Allergens)</i>	675
Pachakari stew ● <i>KCAL 81 Seasonal vegetables, gently simmered in creamy coconut milk (No Allergens)</i>	825

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Moppla kuruma 	925/1050
<i>KCAL 477.9 Chicken - cooked in traditional freshly ground spices (No Allergens)</i>	
<i>KCAL 445.8 prawn - cooked in traditional freshly ground spices</i>	
	
Madras meen kozhambu 	1050
<i>KCAL 264.2 Slow cooked fish in tamarind pulp and chilli gravy</i>	
	
Sutta meen varuval 	1250
<i>KCAL 246.7 Pan seared fresh catch with home ground spices</i>	
	

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Bhuna saag ● <i>KCAL 223.6 Slow cooked spinach tempered with fenugreek and garlic</i> 	825
Paneer lababdar ● <i>KCAL 602 Slow braised cottage cheese in a rich onion and tomato gravy</i>  	825
Subzi panchphoran ● <i>KCAL 108 Assorted vegetable pan grilled, finished in home style gravy (No Allergens)</i>	825
Dal makhani ● <i>KCAL 562.9 Homemade black dal enriched with cream and clarified butter</i> 	825
Urulai vathakal ● <i>KCAL 365 Potatoes tossed in turmeric and roasted homemade spice powder</i>  	825
Tadkewali dal ● <i>KCAL 326 Mélange of three lentils tempered with royal cumin</i> 	675
Pakthooni murgh ▲ <i>KCAL 225.5 Chicken cooked with pureed chillies and Indian spices (No Allergens)</i>	925
Murgh tawa masala ▲ <i>KCAL 182.1 Chicken in a smooth sauce with crushed peppercorns</i> 	925
Dum ka Gosht ▲ <i>KCAL 275 Seared lamb cooked in spices from Kashmir (No Allergens)</i>	975
Dum subz biryani ● <i>KCAL 431 Melange of vegetables with basmati rice dum cooked with aromatic spice</i> 	825
Kacche gosht ki biryani ▲ <i>KCAL 352 Tender lamb dum cooked with basmati rice</i> 	1050

SIDES AND BREADS ●

Iddiyapam <i>KCAL 130/ String hoppers</i>	300
Steamed ponni or basmati rice <i>KCAL 234/Local short grain or basmati rice (No Allergens)</i>	300
Malabar paratha <i>KCAL 164 Flaky refined flour bread</i> 	300
Raita <i>KCAL 101</i> 	275
Naan* (plain/butter/garlic) <i>KCAL 258</i> 	225
Tandoori roti*/ Pudhina paratha* <i>KCAL 223</i> 	225








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ORIENTAL

[Available between 12:30 pm to 2:45 pm & 7:00 pm to 11:00 pm, Tuesday to Sunday]

Lemon grass soup ● <i>KCAL 62.2 Vegetable (No Allergens)</i>	475
Lemon grass soup ▲ <i>KCAL 76.5 Chicken/prawn</i> 	525
Fried rice ● <i>KCAL 702 Vegetable (No Allergens)</i>	650
Noodles ● <i>KCAL 286 Vegetable</i> 	650
Vegetable Manchurian dumplings <i>dry/gravy</i> ● <i>KCAL 366 Vegetable</i> 	750
Thai curry red/green ● <i>KCAL 778.8 Served with boiled long grain rice(No Allergens)</i>	950
Fried rice ▲ <i>KCAL 636 Egg / chicken</i> 	750
Noodles ▲ <i>KCAL 327 Egg / chicken</i> 	750
Chili garlic sauce <i>dry/gravy</i> ▲ <i>KCAL 277 Chicken / KCAL 174.2 prawn</i>  	825/925
Thai curry red/green ▲ <i>KCAL 840 Chicken /prawn (No Allergens)</i> Served with boiled long grain rice	1050/1150

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DESSERTS

450

Anjeer badam halwa ●

KCAL 723 | *A mélange of dried figs and almond*



Mississippi mud pie ▲

KCAL 963 | *Goopy chocolate cake*



Gulab Jamun ●

KCAL 486 |



Choice of ice cream ●

289Kcal 150Gms / *Almond and nuts, black currant, dark chocolate, vanilla & strawberry*

Fruit platter ●






318.33Kcal | *Seasonal fruits*

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BEVERAGES

Seasonal fruit juice 115KCAL/300ml / watermelon / 224KCAL/300ml orange	375
SELECTION OF COFFEE	375
<i>165 KCAL / 180 ml</i> 	
SELECTION OF TEAS	375
<i>165 KCAL / 180 ml</i> 	
Hot chocolate 242.44KCAL/300 ml	375
	
Sweet lassi 129kcal/300ml Salted 109Kcal/300ml	375
	375
Packaged bottled water	200
Choice of milkshake 420KCAL/300ml <i>Almond and nuts, black currant, dark chocolate, vanilla & strawberry</i>	4350
	
AERATED BEVERAGES	
Sparkling water (330 ml)	350
Aerated beverages	200
Fresh lime soda/water	225
25KCAL/300ml Salted / 365KCAL /300 ml Sweet	

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