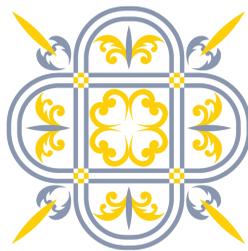


Pa|lette

**ALL DAY
DINING**



BREAKFAST MENU

7:30 AM To 11:00 AM

- | | |
|---|--|
| <p>Choice Of Cereals  349</p> <p>Served with cold or hot milk and condiments</p> | <p>Viennoiserie  449</p> <p>Choice of three
Plain Croissant Pain Au Chocolate Muffins Pastries
Apple Brioche</p> |
| <p>House Porridge  349</p> <p>Local Goan oats cooked with milk with banana and dates</p> | <p>Two Eggs Any Style  449</p> <p>Prepared as per your liking
Scrambled Fried</p> |
| <p>Smoothie In A Bowl  449</p> <p>Probiotic yogurt, fruits and almonds, soaked chia and banana</p> | <p>Three Eggs Omelette  499</p> <p>Choice Of
Mushroom Cheese Ham & Cheese Masala</p> |
| <p>Berries Yogurt Bowl  449</p> <p>Only seeds and dry fruits, yogurt, forest honey</p> | <p>Egg Florentine  499</p> <p>2 poached eggs, fluffy hollandaise, toast, sauteed spinach and mushrooms</p> |
| <p>Homemade Granola Bowl  449</p> <p>Only seeds and dry fruits, yogurt, forest honey</p> | <p>Healthy Breakfast  449</p> <p>Egg white spinach, corn, broccoli omelette with roasted tomato and asparagus</p> |
| <p>Fruit And Yoghurt  449</p> <p>Fresh local and imported fruit platter along with creamy yoghurt. Infused with vanilla pod and local honey</p> | <p>Cinnamon Scented French Toast With Blueberry Mascarpone  399</p> <p>Eggs, sourdough toast, cheese</p> |
| <p>Yellow House Granola  449</p> <p>A yellow house signature, handmade with oats, seeds, cashew, almonds, pistachios, cinnamon, toasted in butter and honey. Served with fresh fruits and yogurt</p> | <p>Waffle With Maple Syrup & Choco Chips  399</p> <p>Eggs, chocolate, vanilla essence</p> |
| <p>Bircher Muesli  399</p> <p>With orange compote</p> | <p>Pancakes With Caramelized Banana & Honey  399</p> <p>Eggs, vanilla essence</p> |
| <p>Fire Toast  399</p> <p>Thick slices of baker's bread are buttered and charred on the grill.
Served with home-made preserves</p> | |

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 Vegetarian  Non-vegetarian  Eggs  Nuts  Crustaceans  Fish  Sesame  Dairy  Soy

 Gluten  Gluten-free  Healthy  Spicy  Chef's Special

INDIAN SELECTION

- **Freshly Steamed Idli**   **399**
Steamed cake made out of lentil and semolina
 - **Dosa**  **399**
Crisp south Indian style rice flour pancakes Served plain or with spicy potato stuffing
 - **Uttapam**  **399**
Griddle-baked rice flour pan cake topped with chopped onion, tomato and chillies
 - **Vada**  **399**
Crispy lentil fritters served with sambhar and chutney
- (All south Indian selections are served with tangy sambar and an assortment of piquant chutneys)**
- **Poha**  **399**
Standard Maharashtra breakfast
 - **Grilled Baked Paratha**  **399**
Stuffed with choice of potatoes, paneer, cauliflower. Served with fresh curd and assorted pickles.
 - **Chole Bhature**   **449**
Punjabi style chole served with fried flour bread served with accompaniments
 - **Poori Bhaji**   **449**
North Indian style aloo bhaji served with fried whole wheat bread, pickle and yoghurt

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LUNCH & DINNER

MENU

12:00 Noon To 11:00 PM

SOUPS

- **Mushroom Cappuccino**   349
 Cream of wild mushrooms, truffle scented potato foam
- **Roasted Tomato And Basil Essence**   349
 Soup served with garlic & parmesan sour dough croutons
- **Cream Of Broccoli & Almond**    349
 Rich cream, crunchy almond
- **Goan Chowder**  399
 Flavors of kokum, seafood, coconut milk & spices
- **Tom Yum**   399
 Prawns | Chicken
 Flavored with kafir lime & Thai spices
- **Beer & Cheddar Soup**   449
 Chicken | Vegetables
 Creamy Irish beer cheese soup
 Served with crispy bacon and chives
- **Gyoza Soup**   449
 Chicken | Vegetables
 Shitake, sprouts, napa cabbage

HOUSE GREENS

- **Greek Salad**   399
 Feta cheese, pimentos, onions, cucumber, olives, lettuce & apple cider vinegar
- **Smoked Salmon Carpaccio**  499
 Served with mesclun salad, pickle onion, caper & cream cheese emulsion
- **Cobb Salad**  499
 Salad of chicken, bacon, chopped avocado, lettuce, tomato, hard boiled egg, coriander, spring onion, buttermilk dressing

- **Wild Carrot & Beet Salad** 399
 Fire roasted baby carrot, charred beat, pickled onions, toasted pistachios, goat cheese, baby rockets, smoked honey & lemon drizzle

- **Healthy Fresh Salad Bowl**   399
 Granny smith apple, baby arugula, quinoa and candid walnut salad

- **Mediterranean Chickpea Salad**  399
 Flavorful & healthy dish made with chickpeas, tomatoes, cucumber, red onion, parsley, mint with lemon olive oil dressing

- **Caesar Salad**    399|449
■ **Veg:** Romaine lettuce/iceberg, Caesar dressing, shaved parmesan & garlic crouton
Non Veg: Served with grilled chicken & crispy bacon

APPETIZERS

- **Spicy Guacamole Bruschetta**   399
 Avocado guacamole on garlic toasted French loaf

- **Crunchy Munchies**   399
 Panko crumbed onion rings, farmer's cheese & jalapenos
 Served with horse radish wasabi mayo

- **Fritters**   349|399|449
■ Onion | Mixed Veg | Chicken
 Served with mint sauce

- **Spring Rolls**   349|399
■ Veg | Chicken
 Deep fried rolls served with sweet chili sauce

- **Mezze**    549
 Hummus, muhammara, mutabal, labneh & fattoush. Served with pita & lavash

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 **Cocktail Samosa**    **349**
Savory stuffed pastry served with mint sauce

 **Fish Finger**   **449**
 Marinated crumbed fried fish
Served with tartar sauce

 **Shish Tawook**    **499**
Chargrilled chicken cubes, lemon juice, olive oil & toum

 **Kathi Roll**   **449|499**

 Paneer | Tandoori Chicken Tikka
 Wrapped in leavened bread

 **Seafood Fritto Misto**    **549**
Mix seafood, herbs, tartar sauce

 **Fish & Chips**    **549**
Sauce gribiche and caper aioli

SANDWICHES & BURGERS

 **Mumbai Masala Toastie**   **449**
Mumbai street sandwich
Choice Of Filling:
Cheese | Vegetables | Green Chutney

 **Grilled Panini Sandwich**   **449**
Harissa, vegetables & Greek feta

 **Smoked Mushroom Sandwich**   **499**
Ciabatta sandwich with brie cheese

 **Classic Club Sandwich**   **549|599**

 **Choice Of Bread:**
 White Bread | Brown Bread | Multigrain
Choice Of Filling:
Veg: Tomato | Onion | Cucumber | Lettuce
Gherkins | Cheese | Coleslaw | Roasted Veggies
Non Veg: Roasted Chicken | Omelette
Bacon

 **Croque Monsieur**   **449**
Persian ham and gruyere cheese sandwich gratin

**All sandwiches are served with
French fries and homemade pickles**

 **Burger** **549|599|599**

 Topped with lettuce, tomato, cheese, cucumber spread with butter & siracha mayo

Choice Of Filling:

Veg | Chicken | Beef

Add Toppings @ 100

Fried Egg | Bacon

Choice Of Bun:

Sesame | Black | Red

FLAVOURS OF INDIA

**(Served From 12:30 PM To 3:30 PM &
7:30 PM To 11:30 PM)**

 **Ajwaini Paneer Tikka**   **549**
Cottage cheese marinated in yogurt, caraway seeds and yellow chili

 **Subz Seekh Kebab**   **599**
Minced vegetable mixed patties with Indian spices

 **Malai Broccoli**    **599**
Broccoli florets, cream, yoghurt & cardamom powder

 **Chukkandar Ke Kebab**    **499**
Our special beetroot and cottage cheese galettes

 **Dahi Ke Kur Kure Kebab**    **499**
Spiced curd fritter coated in aloo bhujia

 **Methi Macchi Tikka**     **599**
Fish marinated with caraway seeds and fenugreek roasted in tandoor

 **Kaffir Lime Jhinga**     **649**
Smoke-cooked prawn marinated with kaffir lime and coriander

 **Prawn Karavalli**     **699**
Mangalorean prawn preparation with curry leaf

 **Tandoori Arabian Pomfret**   **899**
Marinated whole pomfret cooked in tandoor

 **Tandoori Chicken**   **899**
Spring chicken in a classic tandoori marinade, cooked in the tandoor

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- **Kooti Lal Mirch Ka Tikka**  **649**
 Morsels of chicken thigh marinated with garlic, pounded red chilli and tandoori marinade
- **Mutton Gilafi Seekh**  **799**
 Mughlai delicacy prepared with minced lamb and a blend of spices
- **Bhuna Lasooni Murgh Malai Tikka**  **649**
 Chicken supreme, curd, cheese & coriander
- **The Yellow House Family Sampler Kebab Sampler**  **1199**
 Paneer tikka, tandoori phool, bhutte ke kebab, chukkundar ke kebab
- **The Yellow House Family Non Veg Kebab Sampler**  **1299**
 Mutton seekh, chicken tikka, sarson mahi tikka, tandoori jhinga

INDIAN SELECTION

(Served From 12:30 PM To 3:30 PM & 7:30 PM To 11:30 PM)

- **Paneer**  **499**
 Kadhai | Palak | Mutter
- **Adraki Aloo Gobhi**  **399**
 Potato & cauliflower tempered with cumin, ginger and fresh coriander
- **Hing Dhania Chatpata Aloo**  **399**
 Home style potatoes cooked with asafetida, green chillies & cumin
- **Subz Kadhai**  **449**
 Seasonal vegetables, capsicum, onion tomato gravy, garam masala
- **Dal Tadka** **399**
 Moong dal tempered with garlic, onion and tomatoes
- **Dal Makhani**  **449**
 Slow cooked black lentils, tomato puree, butter & cream
- **Kadhai Jhinga**  **599**
 Prawn preparation with capsicum, tomato, onions and spices

- **Lal Maas**  **649**
 Mutton curry with whole red chillies and spices
- **Chicken**  **649**
 Kadhai | Lababdar | Homestyle | Butter
- **Bhuna Gosht**  **599**
 Slow cooked lamb with onions & spices
- **Rarah Gosht**  **699**
 Mutton cubes and keema in onion gravy
- **Railway Mutton Curry** **699**
 Simple railway style mutton stew with potatoes and spices

RICE, ROTI & RAITA

- **Curd Rice**  **349**
 South Indian style tempered rice & yogurt
- **Dum Biryani**  **499|599**
■ Saffron Fragrant basmati rice layered with curry, cooked in a sealed pot
Choice Of:
 Veg | Mix Seafood | Chicken | Mutton
All Biryanis are served with burani raita, papad, pickle, laccha onion
- **Steamed Rice** **349**
 Fragrant Basmati | Goan Unpolished
- **Masala Khichdi** **399**
 Lentils & rice, tempering on onion, garlic & mild spices
- **Pulao** **399**
 Tempered basmati rice, green peas or cumin
- **Indian Bread Basket (3 pcs)**  **349**
 Tandoori Roti | Naan | Paratha
 Plain | Butter | Garlic
- **Phulka**  **299**
- **Stuffed Kulcha**  **299**
 Onion | Paneer | Potato
- **Raita**  **249**
 Vegetable | Boondi | Burani

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GOAN FAVOURITES

(Served From 12:30 PM To 3:30 PM & 7:30 PM To 11:30 PM)

- **Mushroom & Cheese Rissois**   399
 Crumb and deep-fried turnovers, peri-peri sauce
- **Prawn Lemon Chili Coriander**   599
 Our special Goan green marinade
 Served with Goan poi
- **King Fish Rechado**   649
 Smearred with fiery red masala, spices and Goan vinegar
- **Prawns Balchao**    599
 A spicy preparation of tomato, caramelized onion and chili, finished with dry shrimps Served with Goan Poi
- **Chili Fry**   549
 Squids | Prawns | Chicken
 Staple Goan starter with onions, green chilies, ginger & garlic
- **Rawa Fry**    899
 Semolina crusted and garlic chili marination
 Chonak | Pomfret | Kingfish | Red Snapper
- **Goan Fish Curry**    599|699
 Prawns | Pomfret | Kingfish
 Coastal fish curry, coconut spices
 Served with Goan poi
- **Goan Masala Crab**    999
 Tomato onion and recheado spices
- **Chicken Cafreal**    649
 A Portuguese Goan spiced grilled chicken, served with poi
- **Xacuti** 499|649
■ Vegetable | Chicken | Mutton
 Made with grated coconut roasted with spices
- **Chouriz Pao**   449
 Local pork sausage cooked with potatoes and onion Served with poi

- **Pork Vindaloo**   599
 World famous slow cooked pork preparation in spices and toddy vinegar gravy, served with poi
- **Fresh Catch Of The Day**  3500
 Pomfret | Kingfish | Baby Red Snapper
 Baby Chonak | Jumbo Prawns | Tiger Prawns Squids
 Tiger Prawns | Lobster Harissa

CONTINENTAL SELECTION

(Served From 12:30 PM To 3:30 PM & 7:30 PM To 11:30 PM)

- **Quesadillas**   449|499
■ Refried beans/chicken with pimentos, cheese & tortilla, served with sour cream and salsa
- **Herb Crusted Cauliflower Steak**    449
 Served with creamy pesto, haricot beans and tomatoes
- **Salmon**     1199
 Pan seared salmon, lyonnaise potato, spinach, lobster bisque
- **Seabass**   699
 Baked Chilean seabass, saffron crème, asparagus, baby carrot
- **Jumbo Prawns**   999
 Stewed jumbo prawns Livornese style
 Served with handcrafted garlic bread
- **Chermoula Rubbed Tiger Prawns**    1199
 Confit potato, stewed cherry tomato, handpicked seasonal baby vegetable
- **Braised Pork Belly**    799
 Slow cooked pork belly, modena balsamic vinegar and rosemary emulsion, golden apple cream, potato espuma
- **Lamb Rack**  1499
 Sous vide cooked New Zeeland lamb rack, rosemary & garlic jus
- **Dainty Fillet Steak**   999
 Beef tenderlion steak , pamesan custard, vichy carrots, pepper juss

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PASTA

(Served From 12:00 Noon To 11:00 PM)

- Wild Mushroom Ravioli**  

Hand crafted wild mushrooms stuffed pasta, parmesan foam, butter noisette

Choice Of Pasta
Penne | Spaghetti | Fusilli | Fettuccini

Choice Of Vegetables:
Broccoli | Carrots | Spinach Sundried Tomatoes
Pimentos Zucchini

449
- Arrabbiata**  

Spicy tomato sauce, pecorino Romano cheese

399
- Alfredo**  

Creamy cheese sauce, parsley, crackled black pepper

399
- Creamy Pesto**  

Basil and pine nut, parmesan cheese, heavy cream

399
- Carbonara**  

Bacon, egg yolk, parmesan, chopped parsley

499
- Bolognese Pasta**  

Soffritto of onion, carrot and celery, minced lamb and tomato puree

499
- Wild Mushroom Risotto** 

Wild mushroom, porcini, truffle oil

499
- Lobster Risotto**   

Spiny lobster risotto, saffron bisque

599
- Formaggi Misti Risotto**  

Selection of Italian traditional cheese and homemade jam, lavash bread, fruits, nuts

1299
- Salumi Misti Risotto**  

Selection of Italian cold cuts , fruits, nuts, crackers

1499

PAN ASIAN SELECTION

(Served From 12:30 PM To 3:30 PM & 7:30 PM To 11:30 PM)

- Chongqing Mushroom**   

Mushroom, cashew nut, Sichuan oil

499
- Goat Cheese Wonton**   

Served with chilli sambal sauce

499
- Balinese Chicken Satay**   

Served with peanut sauce

549
- Chongqing Mala Chicken**   

Work tossed chicken, Sichuan pepper, chili oil, ginger, scallions

549
- Kung Pao Chicken**   

Soy, oyster glaze, dry chili, golden fried cashew

549
- Thai Curry** 

(Green | Red)
With steamed Jasmine Rice
Veg: Thai herbs, green chili, and coconut milk
Chicken: Thai herbs, green chili and coconut milk

549|599
- Stir Fired**    

Veg | Chicken | Seafood
Oyster Sauce | Hot Garlic Sauce | Coriander Sauce
Sichuan Sauce | Black Bean Sauce

449|499|549
- Fried Rice & Noodles**    

Veg | Chicken | Seafood

449|499|549

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DESSERTS

(Served From 12:30 Noon To 11:00 PM)

- | | | | |
|--|-----|---|-----|
|  Badaam Ka Halwa   | 449 |  Lucky Twists Of Fate | 549 |
| Ghee, almond silvers, 22 carat gold leaf | | Dense chocolate sponge layered with smoked rosemary apricot confit | |
|  Gulab Jamun   | 399 |  Cherry Pie | 549 |
| Reduced milk dumpling, syrup, pistachio | | Thick hinted European cherries filling with golden brown pie crust | |
|  Fruit Rabri   | 499 |  Fennel Infused Dom  | 549 |
| Reduced sweet milk, nuts served with seasonal Fruits | | Fennel seeds infused in elle ice cream mixed with Callebaut gold | |
|  Choice Of Ice Cream  | 399 |  Chocolate Bourbon Tart   | 549 |
| Please ask your server for the available flavours. | | Smoked bourbon dark chocolate truffle with flaky cocoa crust | |
|  Classic New York Cheesecake  | 499 |  Apple Rum Spice Slice | 549 |
| Served with forest berry sauce | | Tender chiffon slice seasoned with zingy ginger juice with shot of rum added to caramelized apples | |
|  Tiramisu   | 549 |  Chocolate Peppermint Brownie   | 549 |
| Mascarpone , lady finger biscuit, coffee trifle | | Rich chocolate peppermint brownie topped with crushed candy cane | |
|  Chocolate Fudge Brownie   | 549 | | |
| Kahlua sauce, vanilla ice-cream | | | |
|  Baked Nutty Tart   | 649 | | |
| Combines with caramelized pecan & Californian almond served in buttery crust | | | |

Please ask your server for the chef's special of the day!

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BEVERAGE

MENU

7:30 AM To 11:00 PM

Fresh Seasonal Juices	349	Malts 	249
Please ask your server for the flavor available		Hot Chocolate Bourn Vita Horlicks	
Preserved Juices	199	Coffee 	249
Please ask your server for the flavor available		Americano Cappuccino Espresso Café Latte Café Mocha South Indian Coffee	
Lassi  	199	Tea 	249
Plain Sweet Salted Masala		Assam Darjeeling Chamomile English Breakfast Green Jasmine Earl Grey Masala	
Shakes  	299		
Peanut Butter & Banana Date & Nuts Blueberry & Maple Chocolate Vanilla Mango Strawberry			
Cold Coffee 	249		
Choice Of Ice Cream			
Iced Tea	249		
Lemon Peach Apple			
Fresh Lime Soda	249		
Salted Sweet			
Aerated Beverages & Service	199		
Coke Fanta Sprite			
Diet Beverages & Service	249		
Svami Tonic & Service	125		
Real Cucumber Grapefruit			
Svami Ginger Ale & Service	140		
Red Bull & Service	225		
Still Water Sparkling Water & Service	180		

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