

## INDEX

All-day Breakfast

Taj Signature Collection

**Indian Favourites** 

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Kindly let the associate know if you are allergic to molluscs, eggs, fish, lupin, soya, milk, peanuts, gluten, crustaceans, mustard, nuts, sesame, celery, sulphites or any other ingredient.

List of Allergens:



























Crustaceans Mustard Nuts Sesame Celery Sulphites

Some food preparations may contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it

All prices in Indian rupees and subject to government taxes.

Calories in Kcal per serving and serving size.

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.

### **ALL - DAY BREAKFAST**

#### **CONTINENTAL SELECTION**

▲ Eggs benedict (228gms) **INR 700 552 kcal** I English muffin topped with ham, poached eggs and hollandaise sauce **▲** Eggs florentine (130gms) **INR 700** 491 kcal I Poached eggs topped with creamy spinach and baked ▲ Fat stack pancakes (200gms) **INR 650** 309 kcal I Thick pancakes stacked and topped with whipped cream, served with maple syrup Grilled tomato (30gms) 18 kcal | Potato rosti (34gms) 54 kcal | **#** 47 ▲ Chicken sausage (70gms) 170kcal | **#** 47 ▲ Streaky bacon (40gms) 83 kcal |



























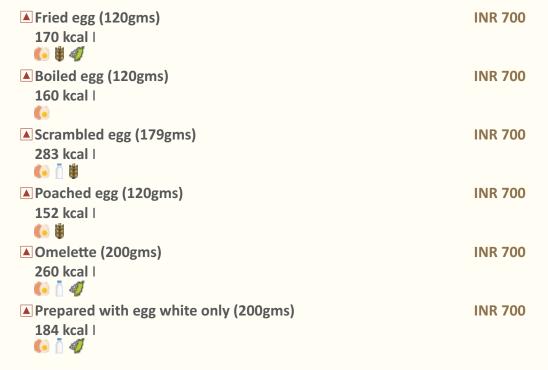
Crustaceans Mustard Nuts Sesame Celery Sulphites

All prices in indian rupees and subject to government taxes.



▲ Non-vegetarian

### **EGGS COOKED TO ORDER**













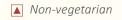




Crustaceans Mustard Nuts Sesame Celery Sulphites

Vegetarian

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#### FRESH FROM THE OVEN



Baker's basket

**INR 700** 

**INR 550** 

Choose any three- served with butter, honey and preserves ▲ Muffins (60gms) (plain, chocolate, blueberry)

186 kcal | 🖔 🚺

▲ Doughnuts (60gms) (chocolate, cinnamon)

253 kcal I 👖 🐗 🖔 🚺

Croissant (73gms)

264 kcal I 🧴 🖔

■ Toasted bread (44gms) (white, whole wheat or multi-grain)

120 kcal I 📗 🍍

Danish pastry (70gms)

263 kcal I 🚹 🖔

#### **SELECTION OF CEREALS**

Served with 200 ml hot or cold milk

Corn flakes (30gms) **INR 550** 

260 kcal |

Chocolate flakes (30gms) **INR 550** 

262 kcal | 🖁 👖

All bran (30gms) **INR 550** 

185 kcal | 🍍 🛚

Muesli (30gms)

232 kcal | 🖔 🧻 🥞

Porridge (30gms) **INR 550** 

214 kcal | 🖁 🧻

List of Allergens:























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• Non-vegetarian

Vegetarian

#### **ALL - DAY BREAKFAST**

# **CHEESE PLATTER (90gms) INR 800** Choose any three served with accompaniments i 😽 🎉 Cheddar (30gms) 115 kcal I A relatively hard, off-white, sharp - tasting natural cheese from Somerset England 👑 🌽 🖔 🗋 ● Gouda (30gms) 115 kcal I A mild yellow cheese made from cow's milk from Netherlands 👑 🌽 🖔 🗓 • Gruyere (30gms) **110 kcal** | A hard yellow cheese that originated in the cantons of Bern in Switzerland 🐸 🌽 🖺 🗓 Cream cheese (30gms) 102 kcal | A soft, mild-tasting fresh cheese made from milk and cream that originated from New York 😽 🌽 🖁 🗓 **■ Edam ball (30gms) 101 kcal** | A semi-hard cheese that originated in the Netherlands 🐸 🌽 🖁 🖺 ● Brie (30gms) 100 kcal I A soft cow's milk cheese from Brie, France 🍪 🌽 🖁 🖺 List of Allergens: Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten

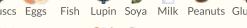






















Vegetarian

#### **INDIAN SELECTION**

#### Steamed idli (400gms)

**INR 650** 

**441 kcal I** Fermented rice and lentil dumpling, steamed, served with sambhar and chutneys



#### **●** Dosa masala (400gms)

**INR 650** 

504 kcal I South Indian fermented rice pancake, thin and crispy, plain or masala, served with sambhar and chutneys



#### Paratha (250gms)

**INR 650** 

539 kcal I Whole wheat bread, griddled, with a filling of your choice potato, cauliflower or cottage cheese and served with pickle and yoghurt



#### ● Uttapam (400gms)

**INR 650** 

Vegetarian

**504 kcal** I South Indian rice and lentil pancake, served plain or with topping of onion, chilli, tomato and chopped coriander, served with sambhar and chutneys



List of Allergens:























#### **ALL - DAY BREAKFAST**

▲ Khageena with warqi paratha (420gms) **INR 650** 380 kcal I Awadhi speciality of spiced scrambled egg, served with warqi paratha **(** | | • Aloo bhaji with poori (420gms) **INR 650 392 kcal** I Deep fried Indian bread, served with potato curry **#** 47 • Aloo kalimirch with dal ki kachori (390gms) **INR 650 433 kcal** I Fried Indian bread stuffed with lentil and served with dry curried potato # 4 **FINGER FOOD** ▲ Fish finger with chips (255gms) **INR 995 522 kcal** I Crumb fried fish batons served with tartar sauce **(**) 🛊 🎻 🍅 🚯 Sundried tomato bruschetta (200gms) **INR 650** 445 kcal I An antipasti from Italy consisting of ciabatta toast, sundried tomatoes, fresh mozzarella cheese and basil • Cheese chili toast (200gms) **INR 650** 335 kcal I A cheesy toast with chili spread on top • French fries (250gms) **INR 495 370 kcal** I Crispy fried potato fingers 4) 🛊 Nachos with salsa (150gms) **INR 300** 351 kcal I A Mexican speciality List of Allergens: Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites Vegetarian

#### TAJ SIGNATURE COLLECTION

#### ▲ Nasi goreng (410gms)

**INR 1250** 

**594 kcal** I A melange of spicy prawn and chicken fried rice, topped with a fried egg and accompanied with chicken satay



#### ▲ Fish and chips (275gms)

**INR 1250** 

**370 kcal** I Crumb fried sole fillet, tartar sauce and crispy fries



#### ▲ Chicken kathi kebab (415gms)

**INR 1150** 

420 kcal I Spicy roasted chicken tikka wrapped in warqi paratha, served with kachumber and mint chutney

40 🕸

#### Paneer kathi kebab (410gms)

**INR 945** 

470 kcal I Spicy grilled paneer tikka wrapped in warqi paratha, served with kachumber and mint chutney



#### **SANDWICHES**

#### ▲ Taj non-vegetarian club sandwich (349gms)

**INR 950** 

817 kcal I Two tiers of white or whole wheat bread, lettuce, chicken, pork ham, fried egg and vegetable, served with french fries and pickled vegetables



#### ▲ Grilled chicken and cheese sandwich (230gms)

**INR 900** 

**600 kcal** I Chicken, cheese, served with french fries and pickled vegetables



List of Allergens:





















Crustaceans Mustard Nuts Sesame Celery Sulphites

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• Non-vegetarian

Vegetarian

#### ■ Taj vegetarian club sandwich (466gms)

**INR 850** 

790 kcal I Two tiers of white or whole bread, lettuce, cheese and vegetable, served with french fries and pickled vegetables



**●** Grilled vegetable sandwich (290gms)

**INR 800** 

593 kcal I Cheese, cucumber, tomato, served with french fries and pickled vegetables

#### **SELECTION OF BURGERS**

**▲** Gourmet chicken burger (440gms)

**INR 975** 

**691kcal** I Topped with Monterey jack cheese, gherkins, onions, fried egg, French mustard and mayonnaise



**▲** Gourmet lamb burger (450gms)

**INR 975** 

**608 kcal** I Topped with monterey jack cheese, gherkins, onions, french mustard and mayonnaise

47 🖺 🚯 🕸

**●** Gourmet vegetable burger (430gms)

**INR 945** 

**566 kcal** I Topped with monterey jack cheese, gherkins, onions, french mustard and mayonnaise



List of Allergens:



















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### **SALADS**

# ▲ Chicken caesar salad (280gms) **INR 700** 346 kcal I A salad prepared with crisp romaine lettuce, shaved parmesan and chicken **▲** Tuna niçoise salad (280gms) **INR 700** 270 kcal I Egg, olives, tuna, capers, potato, tomatoes and oregano dressing i 🚺 **● Insalata caprese (323gms) INR 700** 473 kcal I Fresh mozzarella, tomato and basil, seasoned with salt and olive oil • Greek farmer salad (245gms) **INR 700** 237 kcal I Herb marinated feta, tomatoes, cucumber, bell peppers, kalamata olives, sliced red onion **SELECTION OF SOUPS** Cream of mushroom soups with truffle essence A velvety mushroom soup with chicken or vegetables ▲ Chicken (240 ml) **INR 650** 254 kcal | Vegetable (240 ml) **INR 600** 236 kcal | List of Allergens: Crustaceans Mustard Nuts Sesame Celery Sulphites Vegetarian All prices are in indian rupees and subject to government taxes. • Non-vegetarian



#### Sweet corn soup

Thick soup with tender corn kernels

▲ Prawn (240 ml) **INR 650** 

200 kcal |

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▲ Chicken (240 ml) **INR 650** 

250 kcal |

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● Vegetable (240 ml) **INR 600** 

152 kcal |

▲ Gosht jehangiri shorba (240 ml)

**131 kcal** I A rich extract of lamb shanks, flavoured with spices

4) 🛊

■ Tamatar dhaniya ka shorba (240 ml)

77 kcal I Tomato soup flavoured with tempered cumin and coriander

Potato and leek soup (240 ml)

**170 kcal** I Parsley, leek and Yukon gold potatoes

Cream of broccoli soup with walnuts (240 ml)

145 kcal I A creamy broccoli soup with walnuts

**#** 🐧 👺

List of Allergens:















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Vegetarian

**INR 695** 

**INR 600** 

**INR 600** 

**INR 600** 

#### **INDIAN FAVOURITES**

#### **APPETIZERS**

**▲** Murgh tikka mirza hasnoo (200gms)

**INR 1225** 

**300 kcal** I Garlic and saffron marinated chicken morsels cooked in clay oven

6

▲ Galawat ke kebab (200gms)

**INR 1225** 

445 kcal I A delicacy of pan fried minced lamb medallions, which simply melts in the mouth

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● Dal ke kebab (180gms)

**INR 1100** 

369 kcal I A soft delicate kebab of chana dal and melange of aromatic spices, griddle fried

4 🍪 🗋

Paneer ajwaini tikka (200gms)

**INR 1100** 

**201 kcal** I Cottage cheese steeped in saffron yoghurt marinade, flavoured with carom seeds and skewered in clay oven

### **MAIN COURSE**

▲ Nahari gosht (480gms)

**INR 1425** 

557 kcal I Tender lamb on bone cooked in rich lamb extract called Yakhni with exotic herbs and spices

4 🗓 🕏

**▲** Murgh begum bahar (470gms)

**INR 1225** 

693 kcal I A boneless chicken delicacy cooked in kewda infused onion and cashewnut gravy

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List of Allergens:



















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## Baigan mirch ka salan (440gms) **INR 925** 342 kcal I A delightful combination of baby aubergines and green chillies, cooked in salan 4 🚯 👑 Dum aloo Lucknowi (400gms) **INR 925 660 kcal** I Baby potato stuffed with a unique combination of cottage cheese, dried whole milk and nuts, cooked in a traditional brown onion gravy 47 🖺 👑 **INDIAN SPECIALITIES** Paneer do pyaza (450gms) **INR 950 800 kcal** I Cubes of cottage cheese and onion cooked together in an onion based gravy i 🥳 🐠 • Kadhai paneer (450gms) **INR 975** 800 kcal I A preparation of paneer in a thick gravy made up of tomatoes and traditional ground spices 4 🐧 🥳 Bhindi naintara (350gms) **INR 975** 233 kcal I Fresh lady fingers tossed with sesame seeds and tomato, sprinkled with ginger juliennes *4* Baigan bharta (400gms) **INR 925 169 kcal** I Roasted eggplant seasoned in clarified butter with onion, tomato and green chilli 4) Dhania jeera aloo (310gms) **INR 925 341 kcal** I Potatoes tossed with cumin seeds 4 List of Allergens: Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten

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#### **SELECTION OF INDIAN COMFORT FOOD**

▲ Mutton rogan josh (470gms)

**INR 1225** 

**250 kcal** I A popular delicacy of lamb, simmered with spices and red chili

4

▲ Murgh tariwala (450gms)

**INR 1225** 

486 kcal I Boneless chicken cooked home style

4 🐧 🎳

Paneer makkhanwala (430gms)

**INR 1095** 

**780 kcal** I Paneer simmered in rich fenugreek enhanced tomato gravy

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# **BIRYANI/ RICE**

**▲** Gosht ki dum biryani (670gms)

**INR 1250** 

843 kcal I Lamb morsels and basmati rice cooked on 'dum' with saffron and cardamom, served with raita or gravy

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**▲** Murgh dum biryani (650gms)

**INR 1250** 

729 kcal I Chicken morsels and basmati rice cooked on 'dum' with saffron and cardamom, served with raita or gravy

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Subz biryani (600gms)

**INR 1050** 

**583 kcal** I Seasonal vegetables and basmati rice cooked on 'dum' with saffron and cardamom, served with raita or salan

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List of Allergens:





















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#### **SELECTION OF SIDES**

# ● Dal makhani (430gms) **INR 750** 465 kcal | Black lentil delicacy cooked with tomato puree and garlic, simmered overnight and finished with butter and cream 4 ● Dal tadka (400gms) **INR 650** 400 kcal | Yellow lentils tempered with onion, garlic and tomatoes, a special home-style preparation 4) Steamed rice (290gms) **INR 495 340 kcal** I Steamed basmati rice Raita (250gms) **INR 325** 4 Mixed vegetables 92 kcal | Boondi 67 kcal | Pineapple 215 kcal | **SELECTION OF BREADS** Laccha/ Pudina paratha (110gms) **INR 225**

**390 kcal** I Layered whole wheat bread

Vegetarian

• Naan (110gms)

**INR 225** 

Plain I 230 kcal I Butter I 307 kcal I Garlic naan I 315 kcal I

Tandoori roti (110gms) I 257 kcal I

List of Allergens:























Crustaceans Mustard Nuts Sesame Celery Sulphites

#### **INTERNATIONAL FAVOURITES**

### **PASTA & RISOTTO**

## ▲ Spaghetti carbonara (350gms) **INR 1125 750 kcal** I Classic Italian pasta preparation cooked in a rich creamy sauce with egg yolk, freshly cracked black pepper and streaky bacon i 🌔 🖁 **▲** Penne lamb bolognese (365gms) **INR 1125 461 kcal** I Rich stewed lamb bolognese sauce in red wine with tomatoes and garlic ragout, shaved parmesan **>** 🖟 🕸 ■ Penne alfredo (340gms) **INR 1095 465 kcal** I Cream, butter, herb and parmesan cheese ■ Risotto al funghi (400gms) **INR 1095** 738 kcal | Mushrooms, creamy sauce Spaghetti aglio e olio (380gms) **INR 1095** 619 kcal I Spaghetti with sauteed garlic in olive oil and dried red chilli flakes **PIZZA SELECTION** ▲ Pizza daviola (450gms) **INR 1050** 941 kcal I Tomato sauce, mozarella, spicy chicken salami chilli pepper ● Pizza al funghi (420gms) **INR 1050 883 kcal** I Tomato sauce, mozarella, artichokes, onion or mushrooms List of Allergens: Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites Vegetarian

#### **SELECTION OF MAIN COURSE**

▲ Herb crusted New Zealand lamb chop (380gms) **INR 1650** 984 kcal I Cooked as per choice, mashed potato, rosemary jus, herb vegetables 4 ▲ Grilled Norwegian salmon (420gms) **INR 1650 595 kcal** I Risotto Milanese, garlic spinach and mustard sauce 4 1 4 1 ▲ Seafood risotto (460gms) **INR 1425 840 kcal** I Arborio rice, prawns, sole fish, green peas, cherry tomato and asparagus i 🕌 📂 🍍 ▲ Mediterranean grilled prawns (480gms) **INR 1425 616 kcal** I Jumbo prawns, cherry tomatoes, chilli, saffron rice 🐠 🖺 🕌 ▲ Chicken cacciatore (410gms) **INR 1275 570 kcal** I Bell pepper and rosemary ▲ Coq au vin (420gms) **INR 1275 495 kcal** I Mushroom, thyme jus 47 🖺 🖔 ▲ Grilled fish lemon butter sauce (380gms) **INR 1250** 434 kcal I River sole grilled and served with lemon butter sauce, sauteed vegetables and jacket potato i 🖟 🖺 🖔 🚺 **INR 1050** Cannelloni florentine (400gms) 700 kcal I Spinach, ricotta cheese garlic and creamy tomato sauce Gnocchi alla sorrentina (400gms) **INR 895** 900 kcal I Tomatoes, basil, mozzarella 47 🐧 🖔 List of Allergens: Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites Vegetarian

#### **ORIENTAL FAVOURITES**

#### **SMALL PLATES**

▲ Sesame chili prawns (460gms) **INR 1250** 503 kcal I Prawns tossed in garlic and sesame chili sauce 🐓 🕼 🐠 🕌 ▲ Katumbar ayam (280gms) **INR 1050** 401 kcal I Indonesian crispy fried chicken with fresh coriander and black pepper 47 🛎 ▲ Teriyaki chicken (230gms) **INR 1050** 350 kcal I Chicken supreme marinated in teriyaki sauce and sesame seeds 4 🦫 ▲ Thai grilled chicken (300gms) NR 1050 **600 kcal** I Chicken marinated in thai herbs and grilled to perfection **6** € Honey chili water chestnut (300gms) **INR 825** 260 kcal I Deep fried water chestnut, tossed in honey chili sauce Crispy vegetables pepper salt (200gms) **INR 825 266 kcal** I Corn kernels and assorted vegetables, stir fried with onion and pepper 47 🛎 ● Vegetable spring rolls (200gms) **INR 825 450 kcal** I Thin sheets rolled with vegetables and crisp fried 4) 🛎 List of Allergens: Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites Vegetarian

#### NON VEGETARIAN MAIN COURSE

#### Xo sauce

A spicy seafood sauce that originated from Hong Kong

▲ Prawn (200gms) **INR 1425** 356 kcal | **#** 4 **INR 1250** 

▲ Fish (300gms) 277 kcal | il 🚧

Kung pao

Spicy soy chili sauce with cashewnut

▲ Prawn (200gms) **INR 1425** 600 kcal | 🖊 👑 🎻

▲ Chicken (250gms) 600 kcal |

**INR 1250** 

Vegetarian

Red thai curry

A spicy oriental red curry, served with steamed rice and tossed vegetables salad

▲ Prawn (750gms) **INR 1425** 805 kcal | **#** 4

▲ Chicken (780gms) **INR 1250** 889 kcal | 4)

List of Allergens:









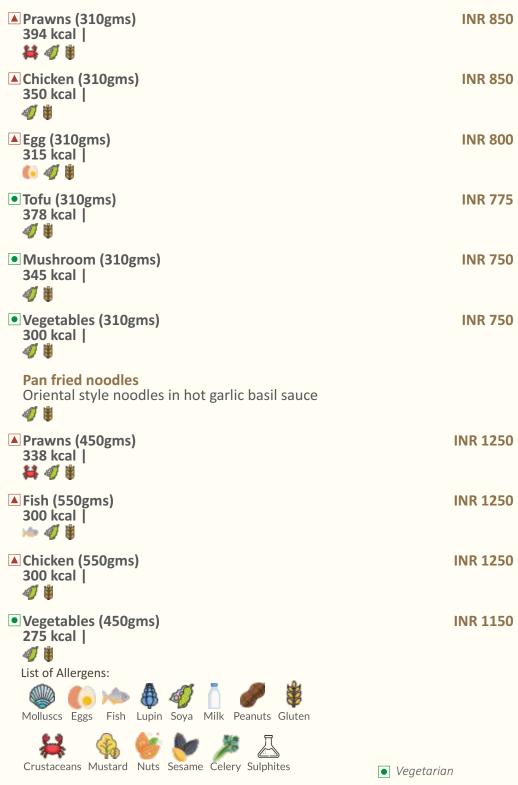


#### **VEGETARIAN MAIN COURSE**

**● Thai green vegetable curry (740gms) INR 1250** 669 kcal I A spicy oriental green curry, served with steamed rice and tossed vegetable salad **■** Vegetable dumpling soy coriander (300gms) **INR 950 254 kcal** | Vegetable manchurian 47 🖔 🖺 Stir fried chinese greens (320gms) **INR 950 241 kcal** I Garlic basil sauce/ Hot garlic sauce **SELECTION OF RICE & NOODLES** Wok tossed fried rice Oriental style rice tossed with ▲ Prawns (310gms) **INR 850** 489 kcal I 🖊 🎻 🕸 ▲ Chicken (300gms) **INR 850** 400 kcal | 4) 🛎 ▲ Egg (300gms) **INR 800** 440 kcal | **(i)** 🐠 🖐 ● Tofu (300gms) **INR 775** 412 kcal | 47 🛎 Mushroom (300gms) **INR 750** 403 kcal | 47 🛊 Vegetables (300gms) **INR 750** 410 kcal | 47 🛎 List of Allergens: Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites Vegetarian

#### Wok tossed noodles

Oriental style noodles tossed with



### **WELLNESS FOOD**

#### ▲ Balsamic marinated grilled chicken breast (420gms)

**INR 1250** 

**601 kcal** | Served with sautéed spinach and vegetable quinoa



# ● Moong dal khichdi (440gms)

**INR 700** 

517 kcal I A combination of lentil and rice with a tempering of cumin, asafoetida and mixed vegetables



### • High fibre salad (400gms)

**INR 650** 

**169 kcal** I Bell peppers, cabbage, carrots, lettuce, olives and walnuts in balsamic vinaigrette



List of Allergens:



















Crustaceans Mustard Nuts Sesame Celery Sulphites

Vegetarian

#### **DESSERTS**

## ▲ Crème caramel (120gms) **INR 625** 192 kcal I Thick custard covered in a caramel sauce Chocolate walnut pudding (110gms) **INR 625** 559 kcal I Dark chocolate sponge baked with walnut and chocolate fudge and a scoop of vanilla ice cream **₩** 🖺 👹 • Chocolate fudge brownie (110gms) **INR 625** 699 kcal I Double chocolate brownie, warm chocolate sauce, topped with vanilla ice cream **6 ●** Gulab jamun (80gms) **INR 600** 280 kcal I Indian dumpling made with khoya and steeped in rose flavoured sugar syrup 🍪 🖺 🐠 🖔 Moong dal halwa (100gms) **INR 600** 300 kcal I A favourite Indian sweet made with yellow lentils, milk, sugar and ghee Shahi tukda (80gms) **INR 600** 446 kcal I Golden fried bread, soaked in saffron milk, topped with thickened milk **◎** 🖟 **◎** 🖔 • Lachha rabri (sugar free) (110gms) **INR 600** 342 kcal I Milk reduced skillfully to obtain a multi layered dessert, served chilled and garnished with nuts **6** List of Allergens: Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites Vegetarian All prices are in indian rupees and subject to government taxes. • Non-vegetarian























Vegetarian

Crustaceans Mustard Nuts Sesame Celery Sulphites

**BEVERAGE MENU** 

## **ALCOHOLIC BEVERAGES**

# WINE BY THE BOTTLE

# **CHAMPAGNE**

Dom Perignon, Brut Creamy toasty combined with fresh apple and citrus	INR 30000
Moet & Chandon Rose Imperial A dry, delicate rose, displaying hints of strawberry, melon and honeysuckle	INR 18500
Moet & Chandon Brut Buttery champagne with an aroma of toasted bread and roasted almonds	INR 15000
<b>G. H. Mumm Cordon Rouge</b> Aromas of lemon and grapefruit with notes of white peach, apricot and acidulous apple, complex fresh fruit and caramel	INR 12000

## **SPARKLING WINE**

flavours with a touch of acidity

Martini Prosecco Brut, Italy	INK 6500
Jacobs Creek Chardonnay Pinot Noir, Australia	INR 4500
Sula Brut, India	INR 3500

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#### **ALCOHOLIC BEVERAGES**

#### WINE BY THE BOTTLE

#### **WHITE WINE**

#### **CHARDONNAY**

Chardonnay is a medium-bodied dry wine with flavours ranging from apple and lemon to papaya and pineapple, and it shows notes of vanilla when it's aged with oak. A secondary flavour which comes from winemaking is that "buttery" character wine experts talk about

Bourgogne Louis Jadot, France	INR 7500

Jacob's Creek, Australia INR 4500

Lindeman's Premium Selection, Australia INR 4500

Vina Tarapaca, Chile INR 4500

#### **CHENIN BLANC**

A light-bodied white wine with an essence of angelica and honey is generally a very fresh, clean and nutty variety, with almost earthy hints that complement its citrusy nose

Sula Vineyards, India INR 2500

#### **PINOT GRIGIO**

Dry white wine that has a punchy acidity with flavours of lemon's, limes, green apples, honeysuckle, stone fruit like peach and apricot

Marchesi De Frescobaldi 'Danzate' Delle Venezie IGT Italy INR 4500

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## **SAUVIGNON BLANC**

Juicy aromatic flavoured with lime, green apple, passion fruit, white peach has a lush style, offers more creamy aromatics and an oily feeling on the palate

Sancerre Les Baronnes, Henri Bourgeois, France	INR 7500
Pouilly-Fume Henri Bourgeois Loire Valley, France	INR 7500
Brancott Montana Reserva, New Zealand	INR 7500
Villa Maria "Private Bin", Marlborough, New Zealand	INR 5500
Sula Vineyards, India	INR 2500

## **OTHER WHITE GRAPE VARIETALS**

Gavi Di Gavi Marchesi di Barolo, Cortese, Italy	INR 8500
Campo Viejo, Viura, Spain	INR 6500
Baron Philippe De Rothschild Mouton Cadet, Bordeaux Blanc, France	INR 5500
Les Terrasses D'ardeche Roussanne, France	INR 3500
Zampa The One Hill Tree, Sauvignon Blanc, Chenin Blanc, India	INR 2500

## **ROSE WINE**

La Vielles Ferme Cotes De Rose Grenache, Syrah, France INR 4500

All prices are in Indian rupees and are subject to government taxes. We do not levy service charge. Kindly let the associate know if you are allergic to any ingredients

#### **RED WINE**

### **MERLOT**

Velvety on the tongue, crafting aromas of intense fruits and spices, it has dark fruit flavours of black cherry, blackberry, plum and raspberry with herbal notes and undertones of vanilla and mocha

Michel Lynch AOC Bordeaux Rouge, France	INR 6500
Principesco Dell Venezie, Italy	INR 3500
Pasqua Delle Venezie IGT, Italy	INR 3500
Sula Vineyards, India	INR 2500

## **PINOT NOIR**

Pinot noir, a traditionally recognized grape varietal that makes a silly wine with light color and delicate scented aromas displaying characters ranging from black cherry to leather

Bouchard Pere and Fils Bourgogne, France	INR 8500
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### **SHIRAZ**

Refreshing and long finish jammy wine with aromas of black pepper smoke and eucalyptus black pepper, dark fruit, violets, notes of blackberry, boysenberry, licorice, chocolate, herbs, olives

Jacob's Creek, Australia	INR 4500
Sula Vinevards India	INR 3000

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### **OTHER WHITE GRAPE VARIETALS**

Gavi Di Gavi Marchesi di Barolo, Cortese, Italy

Campo Viejo, Viura, Spain

INR 6500

Baron Philippe De Rothschild Mouton Cadet,
Bordeaux Blanc, France

INR 5500

Les Terrasses D'ardeche Roussanne, France

INR 3500

Zampa The One Hill Tree, Sauvignon Blanc, Chenin Blanc, India

INR 2500

### **ROSE WINE**

La Vielles Ferme Cotes De Rose Grenache, Syrah, France INR 4500

## **SPIRITS AND BREWS**

## **APPERITIFS**

Ricard Anise INR 500
Campari INR 500

### **VODKA**

Grey Goose INR 600
Belvedere INR 600
Absolut Elyx INR 600
Ciroc INR 600
Ketel One INR 500
Absolut INR 450

## **RUM**

Bacardi White INR 350
Old Monk INR 350
Captain Morgan INR 350

# **SPIRITS AND BREWS**

# GIN

Monkey 47	INR 850
Hendrick's	INR 650
Bombay Sapphire	INR 550
Jaisalmer	INR 750
Tanqueray No.10	INR 650
Beefeater	INR 500
Tanqueray	INR 550

## **BEERS**

Corona Extra Beer (330ml)	INR 550
Hoegaarden Beer (330ml)	INR 550
Heineken (330ml)	INR 450
Budweiser (330ml)	INR 450
Kingfisher Premium (330ml)	INR 400
Kingfisher Ultra (330ml)	INR 400

# **SINGLE MALTS**

#### **INDIAN**

Rampur	INR 1500
CDEV CIDE	
SPEY SIDE	
The Glenlivet 18 Yo	INR 950
Singleton 18 Yo	INR 950
Glenfiddich 18 Yo	INR 950
The Glenlivet 15 Yo	INR 750
The Macallan 12 Yo	INR 950
Aberlour 12 Yo	INR 650
Glenfiddich 12 Yo	INR 650
Singleton 12 Yo	INR 650
The Glenlivet 12 Yo	INR 650

# **HIGHLANDS**

Scapa Glansa	INR 750
The Glenlivet 18 Yo	INR 950

## **LOWLAND**

Glenkinchie 12 Yo INR 650

# **ISLE OF SKY**

Lagavulin 16 Yo	INR 750
Talisker 10 Yo	INR 650
Laphroaig 10 Yo	INR 650

Our standard measure of spirit is 30 ml. All prices are in indian rupees and are subject to government taxes. We do not levy service charge. Kindly let the associate know if you are allergic to any ingredients

# **SCOTCH**

## **DELUXE SCOTCH**

Chivas Ultis	INR 1750
Royal Salute	INR 1750
Johnnie Walker Blue Label	INR 1750
Chivas Regal 18 Yo	INR 950
Johnnie Walker Double Black	INR 850
Teacher's 50	INR 649
Johnnie Walker Black Label	INR 550
Monkey Shoulder	INR 850
Chivas Regal 12 Yo	INR 550

# PREMIUM SCOTCH

Dewar's 15 Yo	INR 450
Teacher's Highland Cream	INR 450
Black Dog Triple Gold Reserve	INR 450
100 Pipers 8 Yo	INR 450
Ballantines Finest	INR 450
J&B Rare	INR 450
Dewar's 12	INR 450
Dewar's White Label	INR 450
100 Pipers	INR 450
Black Dog Black	INR 400

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## WHISKY AND COGNAC

**PREMIUM WHISKY** 

Blender's Pride INR 350

**IRISH WHISKY** 

Jameson INR 550

**BOURBON** 

Jim Beam INR 500

**TENNESSEE** 

Jack Daniel's INR 650

**COGNAC** 

Martell VS INR 650

**PREMIUM TEQUILA** 

Jose Cuervo Silver INR 550
Casco Viejo Silver INR 450

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## **LIQUEURS**

Sambuca INR 650
Bailey's Irish Cream INR 450
Jagermeister INR 550
Kahlua INR 550
Creme De Menthe INR 350
Kirsch INR 350

## **SHERRY**

Harvey's Bristol Cream INR 350

#### **COCKTAILS**

#### **CLASSIC COCKTAILS**

**INR 850** 

#### Margarita

Tequila, cointreau, lime juice

#### **Bloody mary**

Vodka, tomato juice, worcestershire sauce, lime juice with salt and pepper

#### Cosmopolitan

Vodka, cointreau and cranberry juice shaken together

#### Whisky sour

The original, scotch conjoined with lemon juice and sugar syrup

#### Kamikaze

Vodka and triple sec shaken with lime juice and topped up with chilled dry wine

#### Black lagoon

Refreshing, vodka with blue curacao

#### Daiquiri

The invincible, white rum, lime juice and syrup

#### Cuba libre

Natural companions, dark rum and coke with fresh lime juice

#### White lad

Simple, elegant and subtle, lemon juice with gin and triple sec

#### Tequila sunrise

Tequila seeped with grenadine and orange juice

#### **Cuban martini**

Bacardi shaken with freshly muddled mint and lime, served straight up in a frozen martini glass

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#### Lab martini

A generous measure of vodka, gently stirred over cubed ice and strained into a chilled martini glass dashed with cointreau

#### **Apple Jack Martini**

Generous measure of vodka, shaken with apple chunks and double strained into a chilled martini glass

#### Margarita Blu

Tequila, blue curação and sweet 'n' sour

#### **Blue Mojito**

White rum, blue curação and lime juice

#### **Classic Mojito**

Freshly picked mint muddled with lime chunks, sugar and bacardi white rum, topped with soda

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### NON ALCOHOLIC BEVERAGES

Nukkad ki chai (175ml) **INR 450** 213 kcal | House special readymade tea **CHOICE OF TEA (175ml) English breakfast INR 450** 2 kcal Earl grey **INR 450** 2 kcal **Assam INR 450** 2 kcal **Darjeeling INR 450** 2 kcal Jasmine **INR 450** 2 kcal **Green tea INR 450** 2 kcal **CHOICE OF COFFEE** Cappuccino (330 ml) **INR 450** 120 kcal Café latte (330 ml) **INR 450** 130 kcal **INR 450** Americano (190 ml) 9 kcal

List of Allergens:

Espresso (30 ml)



6 kcal









**INR 450** 









Crustaceans Mustard Nuts Sesame Celery Sulphites

## **SHAKES AND SMOOTHIES (330ml)**

Mango milkshake **INR 500** 342 kcal Strawberry milkshake **INR 500** 350 kcal Vanilla milkshake **INR 500** 336 kcal **Coffee milkshake INR 500** 320 kcal Banana milkshake **INR 500** 360 kcal Pineapple milkshake **INR 500** 273 kcal Banana smoothie **INR 500** 266 kcal Strawberry smoothie **INR 500** 250 kcal

#### List of Allergens:





















### NON ALCOHOLIC BEVERAGES

Perrier sparkling water and services (330 ml) **INR 295** 

### **SOFT BEVERAGES**

Iced tea/ Coffee (330 ml) **INR 450** 80 kcal / 50 kcal

Hot chocolate (240 ml) **INR 400** 

148 kcal

Fresh lime soda or water (330 ml) **INR 250** 

Sweet/ Salted/ Plain

135 kcal

Aerated beverages and services (250/300 ml) **INR 250** 

**144** kcal

### **STILL WATER**

Himalayan water and services (1000 ml) **INR 250** 

List of Allergens:





















Crustaceans Mustard Nuts Sesame Celery Sulphites

# FRUITS ETC (330ml)

Fort cochin  208 kcal   Guava juice, lemon juice and vanilla syrup mixed together and topped with lemonade	INR 500
Sparkling sunrise  225 kcal   Classic layered drink with orange juice and grenadine, topped with lemonade	INR 500
Lady in pink  175 kcal   Lychee juice mixed with fresh lime juice and strawberry crush	INR 500
Full time lover 203 kcal   Unique blend of pineapple juice, khus syrup and coconut water with crushed ice	INR 500
Aquarius 111 kcal   Muddled drink with mint leaves, lemon chunks topped with lemonade and soda	INR 500
Blue ocean 261 kcal   Blue curacao, fresh lime juice stirred to perfection with lemonade, topped with vanilla ice cream	INR 500























## SELECTION OF FRESH JUICES (330ml)

**INR 425** 

Pineapple 148 kcal |

Watermelon 90 kcal |

**Sweet lime** 70 kcal |

Orange 125 kcal |

Mango 222 kcal |

**Beetroot** 150 kcal |

Carrot 98 kcal |

Cucumber 80 kcal|

List of Allergens:



















Crustaceans Mustard Nuts Sesame Celery Sulphites



## BURGERS

▲ Smoke attack (250gms)

**INR 765** 

466 kcal | Brioche bun, smoked chicken mince patty, monetary jack cheese, caramelized onion, bacon, pickles

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**▲** Byonic burger (650gms)

**INR 765** 

858 kcal | Rye bun, lamb patty, molten cheese center, caramelized onion jam, pickles, mustard, onions, arugula, sunny side up

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Black bean (250gms)

**INR 665** 

298 kcal | Sourdough bun, black bean patty, onion, charred bell peppers, avocado, cilantro lime sauce

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• The beyond burger (250gms)

**INR 655** 

**327 kcal** | Pumpernickel bun, pulled jackfruit, homemade barbecue sauce, lettuce, american vegan cheese, tomato

#### • S E L E C T I O N O F F R I E S

Sweet potato (60 gms) 178 kcal | / Crinkle cut (50 gms)189 kcal | Waffle (50 gms)202 kcal | / Onion rings (50 gms) 153 kcal | Zucchini crisps (50 gms) 157 kcal |

**Crispy smashed potatoes (60 gms)** 152 kcal |

### • S E L E C T I O N O F S E A S O N I N G S

Cajun Peri-peri

Cheese

Wasabi

List of Allergens:











Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten













#### SANDWICHES

▲ Lamb baguette (250 ml)

**INR 450** 

**80 kcal** | French baguette, braised lamb, sauerkraut, grain mustard, roasted garlic, swiss cheese, rosemary butter

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▲ Italia (250 ml)

**INR 660** 

**378 kcal** | Focaccia, roast chicken, truffle mustard, fresh morzarella, tomato, basil, balsamic, arugula

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Mediterranean panini (250 ml)

**INR 655** 

**206 kcal** | Ciabatta, pesto vegetables, caramelized onion, tomato

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• Greek grilled cheese (250 ml)

**INR 655** 

**349 kcal** | Sourdough, shredded mozzarella, feta, roasted bell peppers, kalamata olives, dill

• S E L E C T I O N O F F R I E S

Sweet potato (60 gms) 178 kcal | / Crinkle cut (50 gms)189 kcal | Waffle (50 gms)202 kcal | / Onion rings (50 gms) 153 kcal | Zucchini crisps (50 gms)

157 kcal |

**Crispy smashed potatoes (60 gms)** 

152 kcal |

• S E L E C T I O N O F S E A S O N I N G S

Cajun Peri-peri Cheese

Wasabi

List of Allergens:





















## **NEW IN THE CELLARS**

## WINE BY THE BOTTLE

## **SPARKLING WINE**

Ti Amo Prosecco Brut, Italy

Lindeman's Premier Selection Brut Cuvee, Australia	INR 4500
WHITE WINE	
Baron Philippe De Rothschild Cadet Doc, Chardonnay, France	INR 4500
RED WINE	
Baron Philippe De Rothschild Mas Andes, Merlot, Chile	INR 4000
Baron Philippe De Rothschild Cadet Doc, Merlot, France	INR 4500
Bodega Norton, Merlot, Argentina	INR 3000
Baron Philippe De Rothschild Cadet Doc, Cabernet Sauvignon, France	INR 5500
Cosecha, Cabernet Sauvignon, Chile	INR 2500
Lindeman's Premier Selection, Shiraz Cabernet, Australia	INR 3000
Bodega Norton, Malbec, Argentina	INR 3000
Brancott Estate, Pinot Noir, New Zealand	INR 5500
Soldepenas Tempranillo Garnacha, Spain	INR 2500
Yellow Tail, Red Muscato, Australia	INR 4000
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INR 4500