

INDEX

All-day Breakfast

Taj Signature Collection

Indian Favourites

International Favourites

Oriental Favourites

Desserts

Wellness Food

Beverages



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:























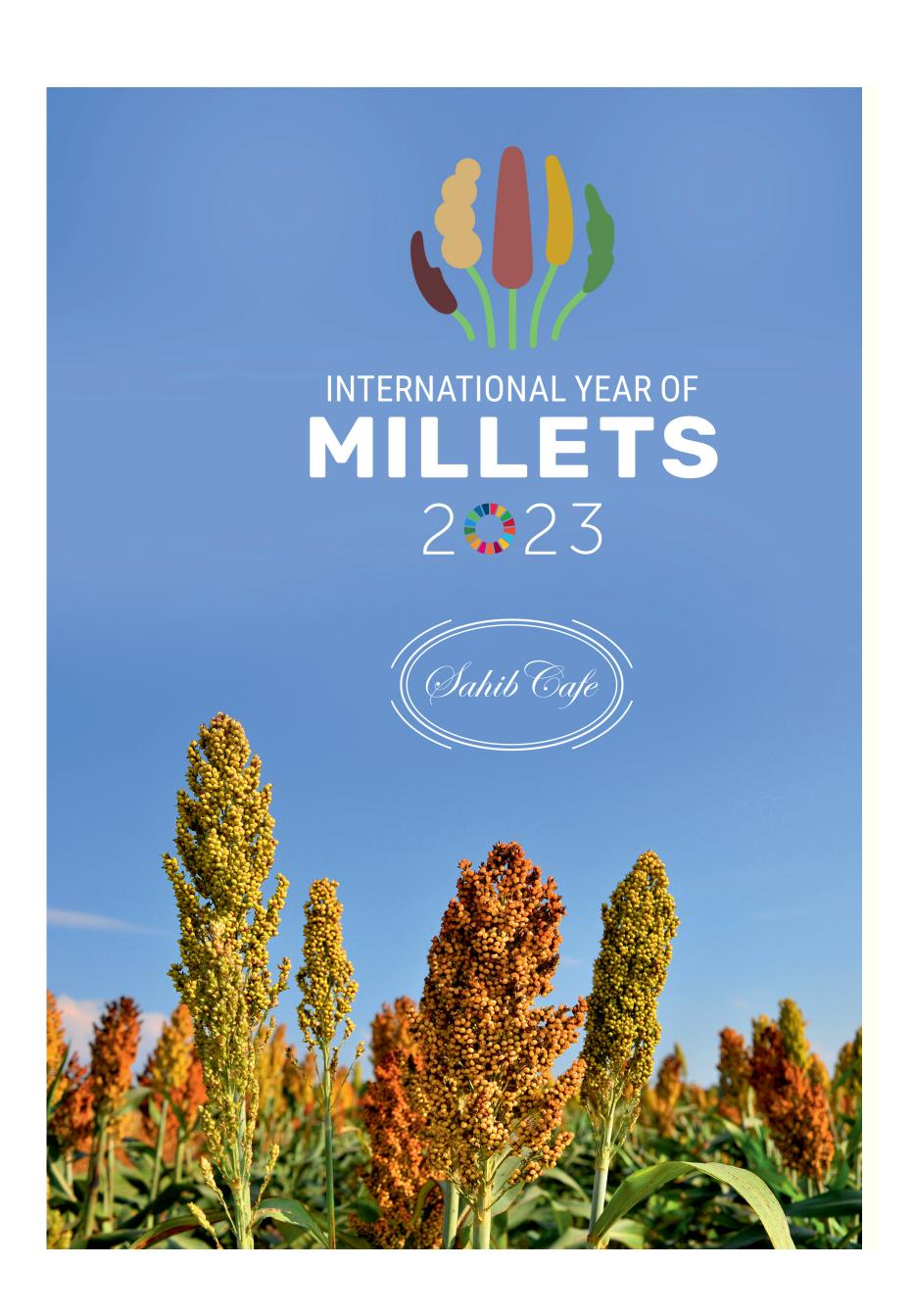


 $Some food \ preparations \ may \ contain \ mono \ sodium \ glutamate. \ Please \ inform$ our associates in case you would like your food prepared without it

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.



DRINKS

Amaranth hot chocolate (240ml)

INR 250

293 kcal I An indulgent hot drink that has elements of one's childhood, made from sugar free chocolate

BITES

Ragi dosa (60gms)

INR 495

101 kcal I A healthy and delicious dosa recipe prepared using ragi flour millet also known as finger millet. The ragi dosa batter Is made using ragi flour.



Ragi pancake (150gms)

Bajra upma (200gms)

INR 495

341 kcal I Ragi pancake is an easy to make breakfast recipe, made with ragi flour



INR 495

171 kcal | Traditional south indian breakfast favourite made using soaked bajra millet, the process and combination of spices remains the same as the regular upma, except bajra is soaked.



Ramdana bhajia (150gms)

INR 495

240 kcal I Crispy onion and green chilies coated with ramdana powder and deep-fried







List of Allergens:























Crustaceans Mustard Nuts Sesame Celery Sulphites All prices are in indian rupees and subject to government taxes.

Vegetarian

SALADS

■ Ramdana warm salad (200gms)

INR 495

251kcal I This ramdana salad is refreshing, crisp and delicious. It is made using with fresh cucumber, red bell pepper, red onion, fresh parsley

Avocado millet salad (260gms)

INR 495

420 kcal I This millet salad is made with lettuce, millets, avocado, cucumber, tomato, onion and dabbed with vinaigrette i 🛊 🌽 👑

SOUP

Scotch broth (244ml)

INR 350

205 kcal I Scotch broth is a deliciously warming soup made from millets and vegetables

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List of Allergens:





















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Vegetarian

MAIN COURSE VEGETARIAN

Bajre ki khichdi (350gms) **INR 495** 425 kcal I A warming and nutritious khichdi variety made with pearl millet, served with ghee and gurh Ramdana khichdi (350gms) **INR 495 400 kcal** I A warming and nutritious khichdi variety made with amarnath seed Ō ■ Ragi pizza with vegetables (350gms) **INR 750** 736 kcal | **\$** [Vegtables ragi burger (200gms) **INR 750** 327 kcal l **NON-VEGETARIAN** ▲ Pizza daviloa (450gms) **INR 750 941 kcal** I Ragi pizza with chicken sausages ▲ Chicken ragi burger (250gms) **INR 750**



466 kcal | **\$ 6 7**





















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Vegetarian

BREADS

■ Bajre ki roti (80gms)

INR 100

239kcal I A traditional indian flatbread made with pearl millet flour making it extermely nutritious

● Jower ki roti (80gms)

INR 100

273 kcal I A traditional indian flatbread made with sorghum flour

■ Ragi roti (80gms)

INR 100

260 kcal I A traditional indian flatbread made with ragi flour

DESSERT

• Ramdana kheer (110gms)

INR 395

175 kcal I A very nutritious dessert with amazing health benifits, made using amarnath sweets

● Bajre ka halwa (100gms)

INR 395

246 kcal I A delicious dessert made with the flour of pearl millets

List of Allergens:





















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Vegetarian



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

Black bean (250gms)

INR 665

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

• 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 |

SELECTION OF SEASONINGS Cajun

Cheese

Wasabi

Peri-peri

List of Allergens:





















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MACHAN

SANDWICHES

▲ Lamb baguette (250 gms)

INR 450

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

▲ Italia (250 gms)

INR 660

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

Mediterranean panini (250 gms)

INR 655

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

4

Greek grilled cheese (250 gms)

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 |

SELECTION OF SEASONINGS

Cajun Peri-peri Cheese

Wasabi

List of Allergens:

























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ALL - DAY BREAKFAST

CONTINENTAL SELECTION

▲ Eggs benedict (228gms) **INR 875** 552 kcal I English muffin topped with ham, poached eggs and hollandaise sauce **▲** Eggs florentine (130gms) **INR 875** 491 kcal I Poached eggs topped with creamy spinach and baked ▲ Fat stack pancakes (200gms) **INR 775 309 kcal** I Thick pancakes stacked and topped with whipped cream, served with maple syrup Grilled tomato (30gms) 18 kcal | Potato rosti (34gms) 54 kcal | ▲ Chicken sausage (70gms) 170kcal | ▲ Streaky bacon (40gms) 83 kcal |























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Vegetarian ▲ Non-vegetarian ▲ Fried egg (120gms) 170 kcal | **(**) 🛊 🎻 ▲ Boiled egg (120gms) 160 kcal | ▲ Scrambled egg (179gms) 283 kcal | ▲ Poached egg (120gms) 152 kcal | **(**) ▲ Omelette (200gms) 260 kcal | **(**) [▲ Prepared with egg white only (200gms) 184 kcal |















Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian

FRESH FROM THE OVEN



Baker's basket

INR 775

INR 650

Choose any three- served with butter, honey and preserves

- ▲ Muffins (60gms) (plain, chocolate, blueberry)
 - 186 kcal | 🛊 🌔
- ▲ Doughnuts (60gms) (chocolate, cinnamon)
 - 253 kcal | 🕺 🗳 🐞 🌔
- Croissant (73gms)
 - 264 kcal | 📋 🗯
- Toasted bread (44gms) (white, whole wheat or multi-grain)
 120 kcal I 🗓 🕷
- Danish pastry (70gms)
 - 263 kcal | 📋 🗯

SELECTION OF CEREALS

Served with 200 ml hot or cold milk

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- Corn flakes (30gms)
- 262 kcal | ෳ ↑

 All bran (30gms) INR 650

 185 kcal | ෳ ↑

List of Allergens:

214 kcal | 🛊 📋























Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian

ALL - DAY BREAKFAST

CHEESE PLATTER (90gms)

Choose any three served with accompaniments

Cheddar (30gms)

115 kcal I A relatively hard, off-white, sharp - tasting natural cheese from Somerset England

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Gouda (30gms)

115 kcal I A mild yellow cheese made from cow's milk from Netherlands

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Gruyere (30gms)

110 kcal | A hard yellow cheese that originated in the cantons of Bern in Switzerland

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Cream cheese (30gms)

102 kcal | A soft, mild-tasting fresh cheese made from milk and cream that originated from New York

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Edam ball (30gms)

101 kcal | A semi-hard cheese that originated in the Netherlands

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● Brie (30gms)

100 kcal I A soft cow's milk cheese from Brie, France

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List of Allergens:















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Crustaceans Mustard Nuts Sesame Celery Sulphites

Vegetarian

▲ Non-vegetarian

INR 900

INDIAN SELECTION

Steamed idli (400gms) **INR 725** 441 kcal I Fermented rice and lentil dumpling, steamed, served with sambhar and chutneys **● Dosa masala (400gms) INR 850** 504 kcal I South Indian fermented rice pancake, thin and crispy, plain or masala, served with sambhar and chutneys 🚯 🜓 🧂 🥞 Paratha (250gms) **INR 850** 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 850** 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 **ALL - DAY BREAKFAST** ▲ Khageena with warqi paratha (420gms) **INR 850** 380 kcal I Awadhi speciality of spiced scrambled egg, served with warqi paratha • Aloo bhaji with poori (420gms) **INR 850 392 kcal** I Deep fried Indian bread, served with potato curry • Aloo kalimirch with dal ki kachori (390gms) **INR 850** 433 kcal I Fried Indian bread stuffed with lentil and served with dry curried potato # 47 List of Allergens:

Vegetarian

▲ Non-vegetarian

Crustaceans Mustard Nuts Sesame Celery Sulphites

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FINGER FOOD

















Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian ▲ Non-vegetarian

TAJ SIGNATURE COLLECTION

▲ Nasi goreng (410gms)

INR 1550

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

(i) ₩ ∅

▲ Fish and chips (275gms)

INR 1550

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

▲ Chicken kathi kebab (415gms)

INR 1550

420 kcal I Spicy roasted chicken tikka wrapped in warqi paratha,

served with kachumber and mint chutney

Paneer kathi kebab (410gms)

INR 1250

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 1250

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 1150

600 kcal I Chicken, cheese, served with french fries and pickled vegetables 47 🙀 📋

List of Allergens:























Crustaceans Mustard Nuts Sesame Celery Sulphites

Vegetarian ▲ Non-vegetarian

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■ Taj vegetarian club sandwich (466gms)

INR 1100

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 1075

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

Spinach & corn waffle sandwich (185gms) 545 kcal |

INR 950

4)

SELECTION OF BURGERS

▲ Gourmet chicken burger (440gms)

INR 1250

691kcal I Topped with monterey jack cheese, gherkins, onions, fried egg, french mustard and mayonnaise

▲ Gourmet lamb burger (450gms)

INR 1250

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

Gourmet vegetable burger (430gms)

INR 1075

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

List of Allergens:





















Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian

SALADS

▲ Chicken caesar salad (280gms) **INR 850** 346 kcal I A salad prepared with crisp romaine lettuce, shaved parmesan and chicken ▲ Scampi al forno (250gms) **INR 950** 448 kcal I Baked scampi with broccoli **¥**[/* **● Insalata caprese (323gms) INR 850** 473 kcal I Fresh mozzarella, tomato and basil, seasoned with salt and olive oil ■ Taj garden salad (170gms) **INR 850** 148 kcal I Herb marinated feta, tomatoes, cucumber,

bell peppers, kalamata olives, sliced red onion, broccoli

SELECTION OF SOUPS

Cream of mushroom soups with truffle essence
A velvety mushroom soup with chicken or vegetables

Chicken (240 ml)

254 kcal I

Vegetable (240 ml)

1NR 725

236 kcal I

INR 725





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Vegetarian





▲Seafood (240 ml) 300 kcal |

INR 850

4 # 🗠

▲Chicken (240 ml) 450 kcal |

INR 750

4

● Vegetable (240 ml)

INR 725

210 kcal |

4)

Sweet corn soup

Thick soup with tender corn kernels

▲Prawn (240 ml)

INR 850

200 kcal |

6

▲Chicken (240 ml)

INR 750

250 kcal | **(**

●Vegetable (240 ml)

152 kcal |

INR 725

List of Allergens:























Crustaceans Mustard Nuts Sesame Celery Sulphites All prices are in indian rupees and subject to government taxes.

Vegetarian

▲ Gosht jehangiri shorba (240 ml) **INR 850** 131 kcal I A rich extract of lamb shanks, flavoured with spices **4** Jerusalem artichoke soup (240 ml) **INR 750** 230 kcal | Organic pea & edmame bean with truffle oil (240 ml) **INR 750** 320 kcal | **\$** 🐧 💞 ■ Tamatar dhaniya ka shorba (240 ml) **INR 725** 77 kcal I Tomato soup flavoured with tempered cumin and coriander 4 Cream of broccoli soup with walnuts (240 ml) **INR 725** 145 kcal I A creamy broccoli soup with walnuts **♣** ₫ 🦃

List of Allergens:



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INDIAN FAVOURITES

APPETIZERS

▲ Murg jafrani tikka (200gms)

INR 1425

300 kcal I Morsels of chicken marinated in saffron flavoured yoghurt with exotic spices and char grilled

▲ Galawat ke kebab (200gms)

INR 1500

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

● Dal ke kebab (180gms)

INR 1250

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

4

Paneer achari tikka (200gms)

INR 1350

201 kcal | Cottage cheese steeped in saffron yoghurt marinade, flavoured with pickling spices and skewered in clay oven

MAIN COURSE

▲ Nahari gosht (480gms)

INR 1700

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

4

▲ Lagan ka murg (470gms)

INR 1500

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

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Crustaceans Mustard Nuts Sesame Celery Sulphites All prices are in indian rupees and subject to government taxes.

Vegetarian

■ Baigan mirch ka salan (440gms)

INR 1150

342 kcal I A delightful combination of baby aubergines and green chillies, cooked in salan



Dum aloo lucknowi (400gms)

INR 1150

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



INDIAN SPECIALITIES

● Paneer do pyaza (450gms)

INR 1250

800 kcal I Cubes of cottage cheese and onion cooked together in an onion based gravy



Paneer teen mirch (450gms)

INR 1250

800 kcal I Combination of paneer, capsicum, tomato, onion and traditional indian spices



■ Bhindi naintara (350gms)

INR 1150

233 kcal I Fresh lady fingers tossed with sesame seeds and tomato, sprinkled with ginger juliennes



Baigan bharta (400gms)

INR 1150

169 kcal I Roasted eggplant seasoned in clarified butter with onion, tomato and green chilli



● Dhania jeera aloo (310gms)

INR 1150

341 kcal I Potatoes tossed with cumin seeds



List of Allergens:











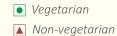












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SELECTION OF INDIAN COMFORT FOOD

▲ Mutton rogan josh (470gms)

INR 1550

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

▲ Murgh tariwala (450gms)

INR 1500

486 kcal I Boneless chicken cooked home style

4 |

Paneer makkhanwala (430gms)

INR 1250

780 kcal I Paneer simmered in rich fenugreek enhanced tomato gravy

BIRYANI/ RICE

▲ Gosht ki dum biryani (670gms)

INR 1550

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

▲ Murgh dum biryani (650gms)

INR 1450

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

Subz biryani (600gms)

INR 1250

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



List of Allergens:

























Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian

SELECTION OF SIDES

Dal makhani (430gms) **INR 850** 465 kcal | Black lentil delicacy cooked with tomato puree and garlic, simmered overnight and finished with butter and cream ■ Dal tadka (400gms) **INR 750** 400 kcal | Yellow lentils tempered with onion, garlic and tomatoes, a special home-style preparation Steamed rice (290gms) **INR 550** 340 kcal I Steamed basmati rice Raita (250gms) **INR 350** Mixed vegetables 92 kcal | Boondi 67 kcal | Pineapple 215 kcal |

SELECTION OF BREADS

■ Laccha/ Pudina paratha (110gms)

390 kcal | Layered whole wheat bread

■ Naan (110gms)

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

■ Tandoori roti (110gms) | 257 kcal |

■ INR 250





Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian

INTERNATIONAL FAVOURITES

PASTA & RISOTTO

▲ Spaghetti carbonara (350gms)

INR 1350

750 kcal I Classic Italian pasta preparation cooked in a rich creamy sauce with egg yolk, freshly cracked black pepper and streaky bacon

▲ Penne lamb bolognese (365gms)

INR 1350

461 kcal I Rich stewed lamb bolognese sauce in red wine with tomatoes and garlic ragout, shaved parmesan

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Penne alfredo (340gms)

INR 1350

465 kcal I Cream, butter, herb and parmesan cheese

Risotto al funghi (400gms)

INR 1350

738 kcal I Mushrooms, creamy sauce

Spaghetti aglio e olio (380gms)

INR 1350

619 kcal I Spaghetti with sauteed garlic in olive oil and dried red chilli flakes

PIZZA SELECTION

▲ Pizza daviola (450gms)

INR 1350

941 kcal I Tomato sauce, mozarella, spicy chicken salami chilli pepper

● Pizza al funghi (420gms)

INR 1250

883 kcal I Tomato sauce, mozarella, artichokes, onion or mushrooms

List of Allergens:























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Vegetarian

SELECTION OF MAIN COURSE

■ New zealand lamb chop with mushroom sauce (380gms) **INR 1950** 984 kcal I Cooked as per choice, creamy mashed potatoes, herb vegetables ▲ Grilled norwegian salmon (420gms) **INR 1950 595 kcal** I Risotto Milanese, garlic spinach and mustard sauce 4 1 4 1 ▲ Seafood risotto (460gms) **INR 1750** 840 kcal I Arborio rice, prawns, sole fish, green peas, cherry tomato and asparagus i 🕌 🗯 ▲ Mediterranean grilled prawns (480gms) **INR 1750 616 kcal** I Jumbo prawns, cherry tomatoes, chilli, saffron rice 4 | | ▲ Stuffed chicken breast with black pepper jus (400gms) **INR 1550 396 kcal** I Bell pepper and rosemary ▲ Chicken stroganoff served with herb rice (400gms) **INR 1550** 480 kcal | ■ Pan seared smoke duck breast (240gms) **INR 1700** 484 kcal I Served with creamy mashed potatoes, herbed vegetables with jus ▲ Grilled fish lemon butter sauce (380gms) **INR 1550** 434 kcal I River sole grilled and served with lemon butter sauce, sauteed vegetables and jacket potato 🚹 🕸 🗯 **(**) ▲ Chargrilled pomfret with fennel butter sauce (216gms) **INR 1550** 252 kcal | ▲ Grilled sea bass with citrus salsa (150gms) **INR 1550** 187 kcal | List of Allergens: Crustaceans Mustard Nuts Sesame Celery Sulphites Vegetarian All prices are in indian rupees and subject to government taxes. ▲ Non-vegetarian







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Vegetarian

ORIENTAL FAVOURITES SMALL PLATES

▲ Sesame chili prawns (460gms) **INR 1475** 503 kcal I Prawns tossed in garlic and sesame chili sauce **▶** (6) **∅** 🕌 ▲ Katumbar ayam (280gms) **INR 1425 401 kcal** I Indonesian crispy fried chicken with fresh coriander and black pepper 4 ▲ Teriyaki chicken (230gms) **INR 1350 350 kcal** I Chicken supreme marinated in teriyaki sauce and sesame seeds 4 🍆 ▲ Braised pokchoy, mushroom and chicken in soya ginger I NR 1350 (250gms) **306 kcal** I Chicken marinated in thai herbs and grilled to perfection 4 ▲ Crispy honey chicken (180gms) **INR 1350** 330 kcal | 4 Honey chili water chestnut (300gms) **INR 1050** 260 kcal I Deep fried Crispy triangle vegetables pepper salt (200gms) **INR 1050 266 kcal** I Corn kernels and assorted vegetables, stir fried with onion and pepper **INR 1050** Vegetable spring rolls (200gms) 450 kcal I Thin sheets rolled with vegetables and crisp fried 4 List of Allergens: Crustaceans Mustard Nuts Sesame Celery Sulphites Vegetarian All prices are in indian rupees and subject to government taxes. ▲ Non-vegetarian

NON VEGETARIAN MAIN COURSE

Xo sauce

A spicy seafood sauce that originated from Hong Kong

▲ Prawn (200gms) 356 kcal |

INR 1750

4

▲ Fish (300gms)

INR 1550

277 kcal | **>**

Kung pao

Spicy soy chili sauce with cashewnut

▲ Prawn (200gms)

INR 1750

600 kcal |

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▲ Chicken (250gms)

INR 1550



Red thai curry

A spicy oriental red curry, served with steamed rice and

tossed vegetables salad

INR 1750

▲ Prawn (750gms) 805 kcal |

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▲ Chicken (780gms)

INR 1550

889 kcal | Coriander chili marinated seared chicken 4

List of Allergens:





















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Vegetarian

VEGETARIAN MAIN COURSE

● Thai green vegetable curry (740gms)

669 kcal I A spicy oriental green curry, served with steamed rice and tossed vegetable salad Vegetable dumpling soy coriander (300gms) **INR 1250** 254 kcal | Vegetable manchurian **4** Stir fried asian greens (476gms) **INR 1250 342 kcal** I Garlic basil sauce/ Hot garlic sauce/ black pepper/ tausi **SELECTION OF RICE & NOODLES** Wok tossed fried rice Oriental style rice tossed with ▲ Prawns (310gms) **INR 1050** 489 kcal I ¥ Ø \$ ▲ Chicken (300gms) **INR 1025** 400 kcal | **4** ▲ Egg (300gms) **INR 975** 440 kcal | **(**) Ø 🛊 ● Tofu (300gms) **INR 975** 412 kcal | **4** Mushroom (300gms) **INR 900** 403 kcal | **4** Vegetables (300gms) **INR 900** 410 kcal | 4) Sesame garlic (300gms) **INR 900** 410 kcal | 49 List of Allergens: Crustaceans Mustard Nuts Sesame Celery Sulphites

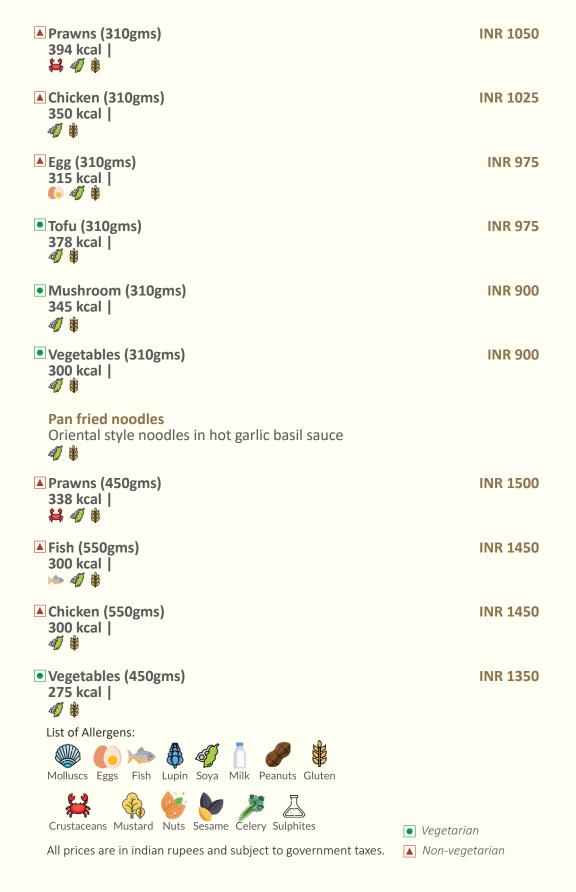
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INR 1450

Vegetarian

Wok tossed noodles

Oriental style noodles tossed with



WELLNESS FOOD

▲ Balsamic marinated grilled chicken breast (420gms)

INR 1550

601 kcal | Served with sautéed spinach and vegetable quinoa

■ Moong dal and spinach khichdi (490gms)

INR 850

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

Moong dal khichdi (490gms)

INR 850

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

High fibre salad (400gms)

INR 850

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

List of Allergens:



















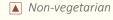






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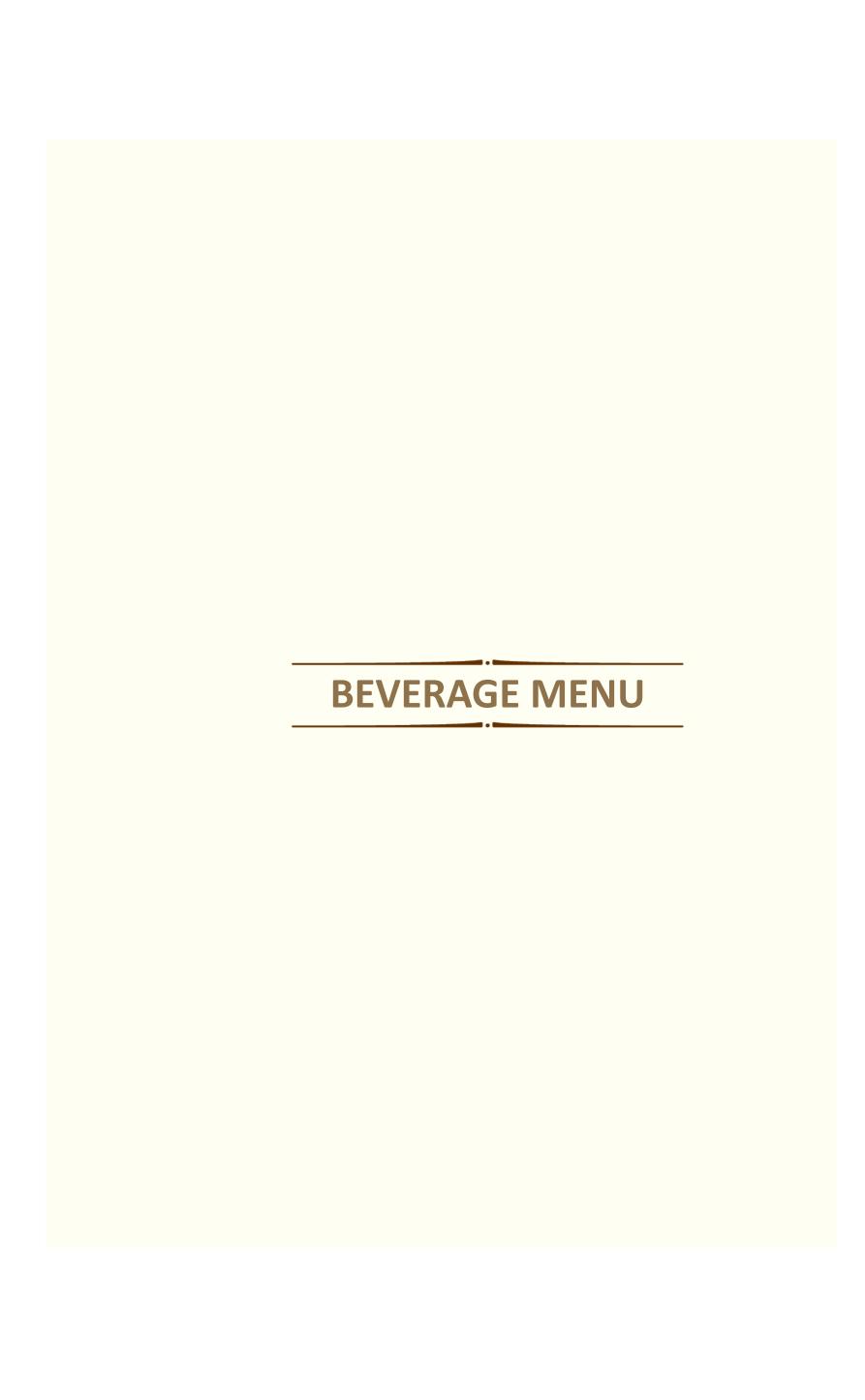
Vegetarian



DESSERTS

▲ Crème caramel (120gms)				
192 kcal I Thick custard covered in a caramel sauce				
▲ French classic opera pastry (120gms)	INR 750			
398 kcal l				
▲ Espresso tiramisu (120gms)				
400 kcal				
▲ New york burnt cheese cake (110gms)	INR 750			
353 kcal I				
▲ Baked bread butter pudding (110gms)				
225 kcal 6 4 6 4 7				
• Chocolate walnut pudding (110gms)				
559 kcal I Dark chocolate sponge baked with walnut and chocolate				
fudge and a scoop of vanilla ice cream				
Chocolate fudge brownie (110gms)	INR 775			
699 kcal I Double chocolate brownie, warm chocolate sauce,				
topped with vanilla ice cream				
● Gulab jamun (80gms)	INR 725			
280 kcal I Indian dumpling made with khoya and steeped in				
rose flavoured sugar syrup				
Moong dal halwa (100gms)	INR 725			
300 kcal I A favourite Indian sweet made with yellow lentils, milk,	, 20			
sugar and ghee				
List of Allergens:				
Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten				
Crustaceans Mustard Nuts Sesame Čelery Sulphites • Vegetarian				
All prices are in indian rupees and subject to government taxes.	arian			





ALCOHOLIC BEVERAGES

WINE BY THE BOTTLE

SPARKLING WINE

Chandon Cuvee Brut, India	INR 5500
Chandon Rose Cuvee Brut, India	INR 5500
Ti Amo Prosecco	INR 4500
Jacobs Creek Chardonnay, Pinot Noir, Australia	INR 4500
Sula Brut, India	INR 3500

WHITE WINE

CHARDONNAY

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

Jacob's Creek, Australia INR 4500

Lindeman's Premium Selection, Australia 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

Principesco Terre Siciliane IGT, Italy INR 3500

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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

Brancott Estate, New Zealand INR 7500

Two Oceans, South Africa INR 4500

Sula Vineyards, India INR 2500

OTHER WHITE GRAPE VARIETALS

Campo Viejo, Viura, Spain INR 6500

Dr. Zenzen, Riesling, Germany INR 5000

RED WINE

CABERNET SAUVIGNON

The king of red grapes known for its high level of tannins, medium to full body with a robust, delicate, balanced taste and deep colour ranges from purple to ruby red

Baron Philippe De Rotschild Cadet Doc, France INR 5500

Vina Tarapaca, Chile INR 4500

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

Baron Philippe De Rotschild Cadet Doc, France INR 5500

Bodega Norton, Argentina INR 4500

Baron Philippe De Rotcshild Mas Andes, Chile INR 3500

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PINOT NOIR

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

Brancott Estate, New Zealand INR 8500

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

Lindeman's Premier Selection , Australia INR 4500

Johnston, Australia INR 4500

OTHER RED GRAPE VARIETALS

Terroir Daronton Chateauneuf Du Pape, Shiraz,

Grenache, Mourvedre, France	INR 15500
Cosetta Barolo, Nebbiolo, Italy	INR 9500
Royal Saint Emillion, Cabernet Sauvignon, Merlot, France	INR 8500
Montepulciano d'Abruzzo, Italy	INR 5500
Etrusca Chianti, Sangiovese, Italy	INR 5000
Oprah Cabernet Sauvignon, Merlot, Italy	INR 4500
Yellow Tail Red Muscato, Australia	INR 4500
Bodega Norton Malbec, Argentina	INR 4500
Campo Viejo, Tempranillo, Spain	INR 4500
Oprah, Sangiovese, Italy	INR 4000
Soldepenas, Tempranillo, Garnacha, Spain	INR 3500
Sula Vineyards, Tempranillo, India	INR 2500

WINE BY THE GLASS

WHITE WINE

Jacob's Creek, Chardonnay, Australia	INR 900
Sula Vineyards, Chenin Blanc, India	INR 600
Sula Vineyards, Sauvignon Blanc, India	INR 600

RED WINE

Jacob's Creek, Cabernet Shiraz, Australia	INR 900
Sula Vineyards, Tempranillo "Satori", India	INR 600
Sula Vineyards, Cabernet Shiraz, India	INR 600

SPIRITS AND BREWS

APPERITIFS

Aperol INR 500
Campari INR 500

VODKA

Beluga INR 750

Grey Goose INR 600

Belvedere INR 600

Absolute Citron INR 500

Absolute Smirnoff INR 350

RUM

Ashanti INR 800

Old Monk INR 350

Imperial Red INR 350

Bacardi Carta Blanca INR 350

SPIRITS AND BREWS

GIN

Monkey 47	INR 850
Jaisalmer	INR 750
Hendrick's	INR 650
Bombay Sapphire	INR 550
Beefeater	INR 550
Malfy	INR 500
Beefeater Pink	INR 500
Terai	INR 450

BEERS

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

SINGLE MALTS

INDIAN

Rampur INR 1500

SPEYSIDE

The Glenlivet 25 Yo INR 2500

Glenfiddich 15 Yo INR 750

Glenlivet 15 Yo INR 750

Aberlour 12 Yo INR 650

The Glenlivet 12 Yo INR 650

HIGHLANDS

The Macallan 12 Yo INR 950

Glenmorangie Lasanta 12 Yo INR 850

Glenmorangie The Original 10 Yo INR 800

ISLE OF SKY

Bowmore 12 Yo INR 650

SCOTCH

DELUXE SCOTCH

INR 2250
INR 1750
INR 950
INR 800
INR 650
INR 550
INR 500

PREMIUM SCOTCH

Budweiser Magnum	INR 650
Chivas Regal 12 Yo	INR 550
Ranthambore	INR 550
Teacher's Highland Cream	INR 450
Black Dog Triple Gold Reserve	INR 450
100 Pipers 8 Yo	INR 450
Ballantines Finest	INR 450
Dewar's 12 Yo	INR 450
Dewar's White Label	INR 450
100 Pipers	INR 450
Black Dog Black	INR 400

WHISKY AND COGNAC

JAPANESE

Hibiki INR 1150

IRISH WHISKY

Jameson INR 550

BOURBON

Jim Beam INR 500

TENNESSEE

Jack Daniel's INR 650

COGNAC

Martell VS INR 650

PREMIUM TEQUILA

El Jimador INR 550

Jose Cuervo INR 550

LIQUEURS

Jagermeister INR 550
Kahlua INR 550

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, sugar syrup and egg white

Kamikaze

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

Black Lagoon

Refreshing, vodka with kahlua

Daiquiri

The invincible, white rum, lime juice and syrup

Cuba Libre

Natural companions, dark rum and coke with fresh lime juice

White Lady

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

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

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

Long island ice tea

INR 1300

Vodka, tequila, rum, gin, triple sec, lime juice and cola

NON ALCOHOLIC BEVERAGES

INR 525 Nukkad ki chai (175ml) 213 kcal | House special readymade tea

CHOICE OF TEA (175ml)

English breakfast INR 525 2 kcal **Earl grey INR 525** 2 kcal **INR 525 Assam** 2 kcal Darjeeling **INR 525** 2 kcal **Jasmine INR 525** 2 kcal **Green tea INR 525** 2 kcal

CHOICE OF COFFEE

Cappuccino (330 ml) **INR 525 120** kcal Café latte (330 ml) **INR 525** 130 kcal Americano (190 ml) **INR 525** 9 kcal Espresso (30 ml) **INR 525** 6 kcal

List of Allergens:









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SOFT BEVERAGES

Iced tea/ Coffee (330 ml)

80 kcal |/ 50 kcal |

Hot chocolate (240 ml)

148 kcal

Fresh lime soda or water (330 ml)

Sweet/ salted/ plain

135 kcal

Aerated beverages and services (250ml/ 300 ml)

144 kcal

STILL WATER

Himalayan water and services (1000 ml)

INR 250

FRUITS ETC (330ml)

Fort cochin **INR 525 208 kcal** | Guava juice, lemon juice and vanilla syrup mixed together and topped with lemonade **Sparkling sunrise INR 525** 225 kcal | Classic layered drink with orange juice and grenadine, topped with lemonade Lady in pink **INR 525** 175 kcal | Lychee juice mixed with fresh lime juice and strawberry crush **Full time lover INR 525** 203 kcal | Unique blend of pineapple juice, khus syrup and coconut water with crushed ice **Aquarius INR 525 111 kcal** | Muddled drink with mint leaves, lemon chunks topped with lemonade and soda Blue ocean **INR 525 261 kcal** | Blue curacao, fresh lime juice stirred to perfection









with lemonade, topped with vanilla ice cream









Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian

▲ Non-vegetarian

HOT CHOCOLATE DELIGHTS

INR 450

- Minty Oreo hot chocolate (240ml) **202 kcal** I Crunchy oreo and mint mix
- Palm grove hot chocolate (240ml) 248 kcal I Impressions of coconut
- Nutty hot chocolate (240ml) 246 kcal I Nutty hints of peanut butter
- Vanilla hot chocolate (240ml) **160 kcal** I Rich essence of vanilla
- Filbert hot chocolate (240ml) 224 kcal I Earthy hazelnut flavour
- Matinee hot chocolate (240ml) 232 kcal I Toasted aroma of popcorn
- Hot cocoa with marshmallows (240ml) **268 kcal** I Sweet soft marshmallow treats
- Spiced hot chocolate (240ml) **172 kcal** I Hint of spice

List of Allergens:























Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian

▲ Non-vegetarian

■ SELECTION OF FRESH JUICES (330ml)

INR 525

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|

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List of Allergens:





























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SHAKES AND SMOOTHIES (330ml)

Mango milkshake **INR 575** 342 kcal Strawberry milkshake **INR 575** 350 kcal Vanilla milkshake **INR 575** 336 kcal Coffee milkshake **INR 575** 320 kcal Banana milkshake **INR 575** 360 kcal Pineapple milkshake **INR 575** 273 kcal Banana smoothie **INR 575** 266 kcal Strawberry smoothie **INR 575** 250 kcal Ō

List of Allergens:



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NEW IN THE CELLARS

WINE BY THE BOTTLE

SPARKLING WINE

Chandon Brut cuvee, India	INR 5500
Chandon Rose cuvee, India	INR 5500
Ti Amo Prosecco Brut, Italy	INR 4500
Lindeman's Premier Selection Brut Cuvee, Australia	INR 4500

WHITE WINE

Baron Philippe De Rothschild Cadet Doc, Chardonnay, France	INR 5500
Principesco, Pinot Grigio, Italy	INR 3500

RED WINE

Casetta Barolo, Nebbiolo, Italy	INR 9500
Royal Saint Emilion, Cabernet Franc Merlot, France	INR 8500
Baron Philippe De Rothschild Cadet Doc, Merlot, France	INR 5500
Baron Philippe De Rothschild Cadet Doc, Cabernet Sauvignon, France	INR 5500
Brancott Estate, Pinot Noir, New Zealand	INR 5500
Fantini, Montepulciano, Italy	INR 5500

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RED WINE

Bodega Norton, Merlot, Argentina	INR 4500
Vina Tarapaca, Cabernet Sauvignon, Chile	INR 4500
Bodega Norton, Malbec, Argentina	INR 4500
Lindeman's Premier Selection, Shiraz Cabernet, Australia	INR 4500
Yellow Tail, Red Muscato, Australia	INR 4500
Cosecha, Cabernet Sauvignon, Chile	INR 4000
Soldepenas Tempranillo Garnacha, Spain	INR 3500
Baron Philippe De Rothschild Mas Andes, Merlot, Chile	INR 3500

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