



room dining menu



BREAK fast

7:00 am to 10:30 am

Continental Breakfast

300/-

Choice of chilled juice, breakfast rolls/toast, butter and preserves, tea or coffee

American Breakfast

425/-

Choice of chilled juice or fresh fruit, cereal with hot or cold milk, two eggs cooked to order with ham, sausages; breakfast rolls, brown or white toast, tea or coffee

Indian Breakfast

325/-

Choice of sweet/salted lassi or chilled juice, poori bhaji or stuffed paratha or south Indian delicacies, tea or coffee

À la Carte Breakfast

Seasonal Fresh Fruit Juice

200/-

Seasonal Fresh Fruit Platter

275/-

Chilled Juice

150/-

Cereal with Hot or Cold Milk

200/-

Two Eggs Cooked to Order

300/-

Served with ham or sausages and toast

'Morning Fresh' basket of Pastries and Breakfast Rolls

250/-

EXTRA Breakfast Rolls / Toast

100/-

*Taxes as applicable.



South Indian Delicacies

Idli \ Uttappam \ Upma \ Medu Wada

Served with coconut chutney and sambar

225/-

Stuffed Paratha

Paratha stuffed with potatoes and cottage cheese
served with plain yogurt and pickle

225/-

Puri Bhaaji

275/-



LUNCH & dinner

Avail from 12:30 pm - 3:00 pm / 7:30 pm - 10:30 pm

Salads

Insalata Caprese

Vine-ripened tomatoes, basil, buffalo mozzarella and rucola in a balsamic dressing

300/-

Garden salad

Leafs and cresses, crisp, steamed vegetables, feta cheese and olives with a light mustard vinaigrette or Italian dressing

300/-

Soups

Ligurian Minestrone

With basil pesto

200/-

Tom Ka Gai

Thai chicken soup flavored with coconut milk, lemon grass and ginger

200/-

Creem Soup

(Chicken \ Veg \ Mushroom)

200/-

Tomato and Basil Soup

With Parmesan croutons

200/-

Vegetable or chicken hot and sour soup

200/-



Pasta and Risotto

Penne all'Arrabbiata

With a spicy tomato and garlic sauce

350/-

Farfalle con crema di funghi

With a creamy mushroom sauce

350/-

Spaghetti alla Marinara

With fresh seafood, olive oil and garlic

450/-

Risotto Primavera

With Garden fresh vegetables and herbs

350/-



indian

MAIN COURSE

From the Tandoor

Murgh Tandoori

Perfectly cooked chicken marinated with yogurt, vinegar with absolute variation of Indian spices.

475/-

Murgh Tikka

Tender chicken enveloped with Indian spices, marinated with yogurt cooked in a tandoor

350/-

Murgh Malai Kebab

Chicken cubes marinated with mild spices with cream & cheese adding the silky flavour to it.

350/-

Ajwaini Machli Tikka

Finely chopped fish pieces marinated with ajwain, cooked in tandoor

450/-

Tandoori Jhinga (Each)

Tiger prawns marinated in ginger, garlic and yoghurt, cooked in tandoor

500/-

Seekh Kebab

Finely minced mutton rolls marinated with ground spices perfectly cooked on a grill.

400/-

Reshmi Seekh Kebab

Finely minced chicken rolls marinated with ground spices perfectly cooked on a grill.

350/-

Subz Seekh Kebab

Minced vegetables marinated with spices & condiments

350/-

Paneer Tikka

Cottage cheese enveloped with spices cooked in a tandoor

300/-

Tandoori Aloo

Hollowed Potatoes stuffed with mashed raisins, cashew nuts, mint & coriander

250/-

Tandoori Salad

A colorful medley of bell pepper, onion, cottage cheese, tomato & pineapple sauteed with yellow chilli & royal cumin spiced with chef's special assorted masalas

325/-

Tandoori Platter Non-Veg / Veg

A variety of flavoursome Kebabs

850/- | 750/-

*Taxes as applicable.



From the Indian Tawa Grill

Hara Bhara Kebab

250/-

Pan seared vegetable patty of minced spinach, cottage cheese & potatoes

Subz Shammi Kebab

275/-

Lentil kebabs marinated with Indian spices

Curries

Jhinga Malai Curry

550/-

Creamy prawn gravy cooked with coconut milk, cream & Indian Spices

Murgh Makhani

450/-

Tandoori chicken cooked in rich tomato gravy

Murgh Tikka Masala

450/-

Tandoor cooked Chicken Tikka with rich masala gravy

Gosht Rogan Josh

550/-

Authentic Kashmiri Mutton dish, cooked on slow fire

Machli Begum Bahar

475/-

Rich Fish gravy cooked with cashew nuts

Awadhi Khaas Murgh

450/-

Authentic Lucknowi Chicken white gravy cooked with khoya & cream

From the Dum

Hyderabadi Gosht Biryani

550/-

Perfectly dum cooked basmati rice layered with tender pieces of Lamb & flavourful spices

Murgh Biryani

500/-

Perfectly dum cooked basmati rice layered with chicken & flavourful spices

Subz Hyderabadi Biryani

425/-

Dum cooked basmati rice layered with mixed vegetables & aromatic spices

All biryanis are served with burani raita, grilled papad and Indian salad



Vegetable Curries

Palak Paneer

Thick gravy of cottage cheese, spinach & spices

350/-

Aloo Gobi

Fried potato & cauliflower mixed with Indian spices

325/-

Mirchi Ka Salan

Sweet long chillies simmered in a light yogurt gravy with peanuts, poppy seeds and ground spices

325/-

Narghisi Kofta

Mashed potatoes & cottage cheese balls served with tomato gravy

350/-

Deewani Handi

Thick gravy with mixed vegetables & aromatic spices

375/-

Dal Makhani

Black lentils gravy cooked with butter & fresh cream

325/-

Masala Dal Tadka

Yellow lentils gravy cooked with Indian Spices, tomato & onions

325/-



Rice

Sada Chawal

Plain steamed rice

200/-

Pulao

green peas, onion, mix veg, jeera

225/-

Indian Breads

Plain / Buttered Naan

95/-

Plain / Masala Kulcha

110/-

Tandoori Roti

95/-

Condiments

Plain Curd

125/-

Mixed / Boondi Raita

175/-

Indian Desserts

Our Halwai chooses different & delectable desserts everyday, call us & know whats the special preparations for today.



MAIN COURSE

orient

Thai Green Curry

Chicken

400/-

Vegetable

350/-

Thai Red Curry

Prawn

550/-

Vegetable

350/-

Ma Pu Tofu Vegetarian

Silken tofu marinated in red chilly and soy sauce

325/-

Three Treasure Vegetables

Vegetables wok fried in garlic sauce & spice

325/-

Rice / Noodles

Vegetable Fried Rice / Hunan Spicy Fried Rice 275/-

Fried Rice with Shrimps 350/-

Fried Rice with Chicken and Egg 275/-

Vegetable Hakka Noodles 250/-

Vegetable Singapore Noodles 275/-

Singapore Noodles with Shrimps 350/-



Desserts

Hot Apple Pie

Served with vanilla ice-cream

250/-

Ice-Cream Coup with Almond Tuille

Choose 3 from our selection

250/-

Crunchy hot Chocolate and Nut Brownie

With vanilla ice-cream

250/-

Hot Gulab Jamun

200/-



ROUND THE CLOCK

Appetizers

Crispy Chicken Lollypops	350/-
Fish 'N' Chips	400/-
Chicken Nuggets	275/-
Chicken Pops	275/-
French Fries	250/-
Jalapeno Cheese Nuggets	275/-
Onion Rings	275/-
Potato Wedges	275/-

Sandwiches and Burgers

Burger	
Vegetable	300/-
Chicken	350/-
Tropical Club Sandwich	
Non-Veg	400/-
Veg	350/-
Sandwich (Plain / Toasted / Grilled)	
Vegetable	250/-
Chicken	300/-

*Taxes as applicable.



Mini Meal

Chicken curry with Rice / Tawa Paratha (2 nos) 450/-

Papad / Green Salad

**Paneer / Mixed Vegetable with
Rice / Tawa Paratha (2nos)** 450/-

Papad/ Green Salad

Dal Makhani with Rice / Tawa Paratha (2 nos) 450/-

Papad / Green Salad

Beverages

Tea / Coffee 150/-

Bournvita / Hot Chocolate 150/-

Lassi – Sweet / Salted 150/-

Aerated Beverage 100/-

Milk Shake (Vanilla / Strawberry) 200/-

Iced Tea 150/-

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