

BREAKFAST

6:30 am to 10:30 am

TROPICAL FRESH FRUITS AND JUICES		Indian Specialities	
FRESH FRUIT PLATTER	425	■ TAWA PARATHAS check for daily selection	500
SEASONAL FRUIT JUICE please ask for today's selection	425	 STEAMED IDLI plain/ kancheepuram served with sambhar & chutney 	500
 CEREALS bowl of cornflakes / chocoflakes / wheatflakes 	300	 DOSA plain/ masala served with sambhar & chutney 	500
 MORNING BAKERIES danish / croissants / muffins / toast served with butter / preserves 	300	 GOLDEN FRIED VADAI served with sambhar & chutney 	500
		 POHA / UPMA check for daily selection 	450
EGG PREPARATION			
■ THREE EGGS OMELETTE plain/ masala/ cheese	500	SOUPS & SALAI 11:30 am to 04:00 am	
■ TWO FRESH FARM EGGS scrambled/ fried/ boiled/ poached	450	 ROASTED TOMATO MINESTRONE basil & bocconcini bruschetta 	700
FROM THE GRIDDLE		RASAM	650
■ AMERICAN PANCAKES served with butter, berry compote & maple syrup	500	traditional South Indian soupCHICKEN MANCHOW SOUP	750
CRISPY WAFFLES halved golden brown & conved with button & house convenience.	500	an all-time favorite	050
 baked golden-brown & served with butter & berry com FRENCH TOAST served with maple syrup 	500	 GREEK SALAD with vegetables, feta, olives, lemon & oregano dressing 	850
		 CAESAR SALAD WITH GRILLED CHICKEN crispy lettuce & parmesan cheese in creamy dressing 	1050

VEGETARIAN

MAIN COURSE

11:30 am to 04:00 am

International Selection		ALOO GOBI ADRAKI	900
 GRILLED SALMON with mashed potato, salad & pommery 	1800	cauliflower and potato cooked with tomato & onion gravy, flavored with ginger	
mustard sauce	1400	 GHAR KI BHINDI young okra cooked with onion and tomato 	900
■ NASI GORENG Indonesian chicken & prawn "biryani"with fried egg & chicken satay	1400	in homemade style	
		YELLOW DAL TADKA	850
 VEGETABLE LASAGNE cherry tomato confit 	1100	DAL MAKHNI	850
		RICE SELECTION	
PAN INDIAN SELECTION		MURGH BIRYANI	1650
■ TARIWALI MACCHI home style fish curry	1850	MUTTON BIRYANI	1650
 MALBARI PRAWNS CURRY prawns cooked with Malabari style coconut based curry 	1750	SUBZ BIRYANI	1250
		KHICHDIPlain / Masala	1050
 MUTTON ROGANJOSH tender mutton morsels in an aromatic Kashmiri curry 	1550	 JEERA RICE / STEAMED RICE / CURD RICE 	325
 MURGH TIKKA MAKHANI chargrilled chicken with rich tomato gravy 	1550	BREAD SELECTION	
 MASALEDAR KADAI PANEER semi dry preparation of cottage cheese with bell peppers 	1250	 NAAN / ROTI / LACCHA PARATHA / PHULKA 	275
■ BAINGAN BHARTA the popular bhartacharcoal cooked aubergine mash	900		

[,] WE PROMOTE USAGE OF LOCALLY GROWN & ORGANIC PRODUCTS

OUR CULINARY TEAM SHALL BE PLEASED TO ACCOMMODATE ANY SPECIAL DIETARY REQUIREMENTS

[•] PRICES MENTIONED ARE IN INDIAN RUPEES AND SUBJECT TO GOVERNMENT TAXES

LIGHT MEAL

24 HRS

FISH & CHIPS

 in Mexican style....nachos, salsa & guacamole

 DHAKAI – PARATHA ROLL
 1150

SANDWICHES

stir fried chicken wrapped in egg paratha

24 HRS

■ GRILLED CHICKEN CLUB SANDWICH 1250

CHARGRILLED CHICKEN TIKKA
 IN MULTIGRAIN BREAD
 1250

TOMATO, MOZZARELLA & BASIL
 GRILLED IN PANINI
 1050

BOMBAY GRILLED SANDWICH
 1050

PASTA

24 HRS

PASTA IN ARABIATA SAUCE

VEGCHICKEN1150

PASTA IN AGLIO OLIO SAUCE

VEGCHICKEN

PASTA WITH ZUCCHINI, EGGPLANT, PEPPERS & TOMATO

VEGCHICKEN1150

(please ask order taker for type of pasta recommendations)

SNACKS

11:30 am to 04:00 am

TANDOORI JHINGA	1750	ASIAN	
plump prawns doused in creamy cheese and exotic spice char grilled		 BASIL CHILLI CHICKEN 	1450
TAWA POMFRET	1550	SALT AND PEPPER PRAWNS	1650
spiced, grilled cooked pomfret fillet		KUNG PAO PANEER	1050
SEEKH KEBAB aromatic lamb kebab cooked on a skewer over charcoal	1450	 MUSHROOM IN BLACK PEPPER SAUCE 	850
CAJUN SPICED MURGH TIKKA cajun dusted marinated chicken in yogurt & chilli, cooked in tandoor spit	1450	• WOK TOSSED CRISPY VEGETABLES	850
	1150	MAINS	
LASOONI PANEER TIKKA tandoor grilled paneerdominant garlic flavour	1150	 THAI RED CHICKEN CURRY WITH STEAM RICE 	1450
ALOO MATAR SAMOSA golden fried potato & peas parcel	900	 STIRRED FRIED VEGETABLE IN CHILLI GARLIC 	1050
CHILLI CHEESE TOAST spiced cheese spread on crisp toasted bread, gratinated	900	 THAI VEGETABLE GREEN CURRY WITH STEAM RICE 	1050
ASSORTED VEGETABLE PAKODA	900	 CHICKEN AND EGG FRIED RICE 	950
		 BURNT GARLIC FRIED RICE WITH VEGETABLES 	850

VEGETABLE HAKKA NOODLES

850

VEGETARIAN

DESSERT

24 HRS

 CHOCOLATE BROWNIE served with vanilla ice cream and chocolate 	350
■ TIRAMISU with a difference, flavours of espresso & rum	350
 CHEESE CAKE WITH BERRY COMPOTE 	350
MOONG DAL HALWA	350
SHRIKHAND	350
GULAB JAMUN	350

HOT BEVERAGES

24 HRS

COFFEE Espresso / Cappuccino / Café latte	400
TEA Masala, Ginger or Elaichi	400
TEA Darjeeling, Earl Grey, Assam	400
HERBAL TEA Jasmine, Chamomile, Mint, Green Tea	400
HOT CHOCOLATE	400

COLD BEVERAGES

24 HRS

MILK SHAKES	400
COLD COFFEE	400
ICED TEA	400

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HOTEL SAHARA STAR, OPP. DOMESTIC AIRPORT, MUMBAI - 99, INDIA.