

## VALUE MEALS



SOUPS

11:30 am to 04:00 am

<ul> <li>ROASTED TOMATO MINESTRONE basil &amp; bocconcini bruschetta</li> </ul>	275
<ul> <li>VEGETABLE MANCHOW SOUP</li> </ul>	275
<ul> <li>CHICKEN HOT &amp; SOUR SOUP an all time favourite</li> </ul>	275
SNACKS 11:30 am to 04:00 am	
<ul> <li>CAJUN SPICED MURGH TIKKA cajun dusted marinated chicken in yogurt &amp; chilli, cooked in tandoor spit</li> </ul>	525
<ul> <li>KUNG PAO CHICKEN         chicken tossed with dry red chilli &amp; kung pao sauce     </li> </ul>	525
<ul> <li>LASOONI PANEER TIKKA tandoor grilled paneerdominant garlic flavour</li> </ul>	495
<ul> <li>CHILLI PANEER soft chunks of paneer sautéed with chilies, onion &amp; capsicum</li> </ul>	425
<ul> <li>VEGETABLE SPRING ROLL</li> </ul>	395
<ul> <li>CHILLI CHEESE TOAST spiced cheese spread on crisp toasted bread, gratinated</li> </ul>	295

### MAIN COURSE

11:30 am to 04:00 am

YELLOW DAL TADKA

INTERNATIONAL	SELECTION

PENNE ARABIATA WITH CHICKEN	850
<ul> <li>PENNE ARABIATA WITH VEGETABLE</li> </ul>	650
CHICKEN PIZZA roasted chicken	850
<ul> <li>VEGETABLE PIZZA</li> </ul>	650

	VEGETABLE PIZZA onion, capsium, tomato, basil	650
	INDIAN SELECTION	
•	MUTTON RAILWAY CURRY tender lamb cooked with onion, tomatoes & indian spices	57
	CHICKEN CURRY HOME STYLE	52
٠	PANEER JALFAREZI cottage cheese cooked with chilli pepper, tomato & onion	49
	VEGETABLE KOLHAPURI mixed vegetables in a thick spiced gravy	49
٠	LASOONI PALAK spinach cooked in indian spices with dominant flavour of garlic	450
•	ALOO JEERA potato chunks flavoured with cumin seeds	450
•	BHINDI MASALA okra tossed with onions & tomato gravy	450

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### VALUE MEALS



RICE SELECTION 475 MURGH TAWA PULAO VEGETABLE TAWA PULAO 425 350 KHICHDI STEAMED RICE **BREAD SELECTION** NAAN / ROTI / PARATHA CHINESE SELECTION 525 CHILLI CHICKEN dry / gravy 495 VEGETABLE MANCHURIAN dry / gravy 475 CHICKEN SICHUAN FRIED RICE CHICKEN HAKKA NOODLES 475 EGG FRIED RICE 450 BURNT GARLIC FRIED RICE WITH VEGETABLES 425 425

### **DESSERT**

GULAB JAMUN

CHOCOLATE BROWNIE served with vanilla ice cream and chocolate	295
RASMALAI	295

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VEGETABLE HAKKA NOODLES

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## BREAKFAST

6:30 am to 10:30 am

	TROPICAL FRESH FRUITS AND JUICES	
	FRESH FRUIT PLATTER	425
	SEASONAL FRUIT JUICE please ask for today's selection	425
•	CEREALS bowl of cornflakes / chocoflakes / wheatflakes	300
	MORNING BAKERIES danish / croissants / muffins / toast served with butter / preserves	300
	EGG PREPARATION	
•	THREE EGGS OMELETTE plain/ masala/ cheese	500
•	TWO FRESH FARM EGGS scrambled/ fried/ boiled/ poached	450
	FROM THE GRIDDLE	
•	AMERICAN PANCAKES served with butter, berry compote & maple syrup	500
•	CRISPY WAFFLES baked golden-brown & served with butter & berry compote	500
٠	FRENCH TOAST served with maple syrup	500

## BREAKFAST

6:30 am to 10:30 am



SCAN QR CODE TO ACCESS E-MENU

### INDIAN SPECIALITIES

<ul> <li>TAWA PARATHAS         check for daily selection</li> </ul>	500
<ul> <li>STEAMED IDLI plain/ kancheepuram served with sambhar &amp; chutney</li> </ul>	500
<ul> <li>DOSA     plain/ masala     served with sambhar &amp; chutney</li> </ul>	500
<ul> <li>GOLDEN FRIED VADAI served with sambhar &amp; chutney</li> </ul>	500
<ul> <li>POHA / UPMA check for daily selection</li> </ul>	450

# SOUPS & SALAD

11:30 am to 04:00 am

CAESAR SALAD WITH GRILLED CHICKEN crispy lettuce & parmesan cheese in creamy dressing	1050
GREEK SALAD with vegetables, feta, olives, lemon & oregano dressing	850
CHICKEN MANCHOW SOUP an all-time favorite	750
RASAM traditional South Indian soup	650

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# MAIN COURSE

11:30 am to 04:00 am



	INTERNATIONAL SELECTION	
•	GRILLED SALMON with mashed potato, salad & pommery mustard sauce	1800
•	NASI GORENG Indonesian chicken & prawn "biryani"with fried egg & chicken satay	1400
•	VEGETABLE LASAGNE cherry tomato confit	1100
	PAN INDIAN SELECTION	
•	TARIWALI MACCHI home style fish curry	1850
	MALBARI PRAWNS CURRY prawns cooked with Malabari style coconut based curry	1750
•	MUTTON ROGANJOSH tender mutton morsels in an aromatic Kashmiri curry	1550
•	MURGH TIKKA MAKHANI chargrilled chicken with rich tomato gravy	1550
	MASALEDAR KADAI PANEER semi dry preparation of cottage cheese with bell peppers	1250
•	BAINGAN BHARTA the popular bhartacharcoal cooked aubergine mash	900

<ul> <li>ALOO GOBI ADRAKI</li> <li>cauliflower and potato cooked with tomato &amp; onion gravy, flavored with ginger</li> </ul>	900
■ GHAR KI BHINDI young okra cooked with onion and tomato in homemade style	900
<ul><li>DAL MAKHNI</li></ul>	850
RICE SELECTION	
<ul><li>MUTTON BIRYANI</li></ul>	1650
<ul><li>MASALA KHICHDI</li></ul>	1050
<ul><li>CURD RICE</li></ul>	900
<ul><li>JEERA RICE</li></ul>	325
BREAD SELECTION	
<ul> <li>NAAN / ROTI / LACCHA PARATHA</li> <li>butter / garlic</li> </ul>	275

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# LIGHT MEAL

24 HRS

■ FISH & CHIPS in Mexican stylenachos, salsa & guacamole	1350
■ DHAKAI − PARATHA ROLL stir fried chicken wrapped in egg paratha	1150

### SANDWICHES

24 HRS

<ul> <li>GRILLED CHICKEN CLUB SANDWICH</li> </ul>	1250
CHARGRILLED CHICKEN TIKKA IN MULTIGRAIN BREAD	1250
TOMATO, MOZZARELLA & BASIL GRILLED IN PANINI	1050
<ul> <li>BOMBAY GRILLED SANDWICH</li> </ul>	1050

## PASTA

24 HRS

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### PASTA IN AGLIO OLIO SAUCE

VEGCHICKEN

### PASTA WITH ZUCCHINI, EGGPLANT, PEPPERS & TOMATO

VEGCHICKEN

(please ask order taker for type of pasta recommendations)

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# SNACKS

11:30 am to 04:00 am



<ul> <li>TANDOORI JHINGA plump prawns doused in creamy cheese and exotic spice char grilled</li> </ul>	1750
■ TAWA POMFRET spiced, grilled cooked pomfret fillet	1550
■ SEEKH KEBAB aromatic lamb kebab cooked on a skewer over charcoal	1450
<ul> <li>ALOO MATAR SAMOSA golden fried potato &amp; peas parcel</li> </ul>	900
<ul> <li>ASSORTED VEGETABLE PAKODA</li> </ul>	900
ASIAN	
<ul><li>SALT AND PEPPER PRAWNS</li></ul>	1650
<ul><li>KUNG PAO PANEER</li></ul>	1050
<ul> <li>MUSHROOM IN BLACK PEPPER SAUCE</li> </ul>	850
<ul> <li>WOK TOSSED CRISPY VEGETABLES</li> </ul>	850

### MAINS

<ul> <li>THAI RED CHICKEN CURRY WITH STEAM RICE</li> </ul>	1450
<ul> <li>STIRRED FRIED VEGETABLE IN CHILLI GARLIC</li> </ul>	1050
<ul> <li>THAI VEGETABLE GREEN CURRY WITH STEAM RICE</li> </ul>	1050

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# DESSERT

24 HRS

TIRAMISU with a difference, flavours of espresso & rum	350
CHEESE CAKE WITH BERRY COMPOTE	350
MOONG DAL HALWA	350
SHRIKHAND	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

COLD COFFEE

400

ICED TEA

400

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- PRICES MENTIONED ARE IN INDIAN RUPEES AND SUBJECT TO GOVERNMENT TAXES

# VALUE DEAL ON LIQUOR BY BOTTLE



SINGLE MALTS		GIN	
ARDMORE	7,950	BEEFEATER	3,500
PREMIUM SCOTCH		VODKAS	
BLACK DOG	3,750	SMIRNOFF RED	2,950
BALLANTINE'S	3,750		
J. W. RED LABEL	3,750	SPARKLING WINE	
J&BRARE	3,750	GROVER'S ZAMPA BRUT	1,750
		SULA BRUT TROPICAL	1,750
REGULAR SCOTCH		SULA SECO ROSE	1,000
TEACHERS HIGHLAND CREAM	3,250		
JACK DANIEL'S NO 07	3,250	RED WINE	
BLACK & WHITE	3,250	GROVER MERLOT	900
		SULA MERLOT	900
AMERICAN WHISKEY			
JACK DANIEL'S NO 07	5,250	WHITE WINE	
JIM BEAM	3,500	GROVER SAUVIGNON BLANC	900
		SULA CHENIN BLANC	900
INDIAN WHISKY			
JACK DANIEL'S NO 07	1,950		
ANTIQUITY	1,950		

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# SAHARA-STAR All Step Ahead