IN-ROOM DINING



BREAKFAST 6:30 am to 10:30 am

TROPICAL FRESH FRUITS AND JUICES

- FRESH FRUIT PLATTER | 480 gm | 72 kcal 425
- SEASONAL FRUIT JUICE | 275 ml
 orange -142 kcal / watermelon -91 kcal
- TENDER COCONUT WATER | 275 ml | 56 kcal

YOGHURT

- WITH FRUITS | 250 gm | 187 kcal () 325
- HOME-MADE NATURAL YOGHURT | 150 gm | 40 kcal
- LASSI | 275 ml | 361 kcal
 plain / sweet / salted
 375
- CHAAS | 275 ml | 34 kcal ()
 plain / masala
 375
- CEREALS | 200 gm | 210 kcal () ()

EGG PREPARATION

- TWO FRESH FARM EGGS () () 450 scrambled -180 gm | 396 kcal / fried -180 gm | 313 kcal boiled / poached -180 gm | 153 kcal
 - THREE EGG OMELETTE O plain -295 gm | 233 kcal / masala -295 gm | 337 kcal / cheese -295 gm | 510 kcal

FROM THE GRIDDLE

- AMERICAN
 PANCAKES | 295 gm | 679 kcal () () () 500
 served with butter, berry compote & maple syrup
- CRISPY WAFFLES | 240 gm | 741 kcal O I 500
 baked golden-brown & served with butter
 & berry compote
- FRENCH TOAST | 280 gm | 310 kcal O SOO served with maple syrup
 500

bowl of cornflakes / chocoflakes / wheatflakes

- HOT OATMEAL | 335 gm | 396 kcal
 with brown sugar & raisins
- BIRCHER MUESLI | 300 gm | 186 kcal
 with seasonal fruits
- MORNING BAKERIES () 300 danish/croissants -100 gm | 382 kcal / muffins -60 gm | 294 kcal served with butter / preserves

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💿 Vegetarian 🔺 Non-vegetarian 🛛 Allergen: 🛊 Gluten 🐼 Crustacean 🚯 Groundnut 🔗 Soyabean 💩 Sulphate 🚺 Milk 🌔 Egg 🐳 Fish

425

275

300

300

300

BREAKFAST

6:30 am to 10:30 am

INDIAN SPECIALITIES

- POORI BHAJI | 415 gm | 845 kcal § 500 served with home made pickle
- TAWA PARATHAS | 320 gm | 415 kcal
 Check for daily selection
- STEAMED IDLI | 510 gm | 478 kcal
 plain / kancheepuram
 served with sambhar & chutney
- DOSA | 440 gm | 685 kcal
 plain / masala
 served with sambhar & chutney
- GOLDEN FRIED VADAI | 520 gm | 792 kcal
 served with sambhar & chutney
- UPMA | 345 gm | 484 kcal
 semolina tempered with mustard seeds & onions
- POHA | 320 gm | 508 kcal
 maharashtrian preparation of flattened rice

SOUPS & SALAD

11:30 am to 04:00 am

WILD MUSHROOM () () SOUP 250 gm 124 kcal with paprika yoghurt & cheese toast	700
ROASTED TOMATO () () MINESTRONE 250 gm 308 kcal basil & bocconcini bruschetta -218kcal	700
CHICKEN MANCHOW 🕜 SOUP 250 gm 186 kcal an all time favourite	750
GREEK SALAD 180 gm 129 kcal () with vegetables, feta, olives, lemon & oregano dressing	850
CAESAR SALAD WITH I I I I CONTROL IN CAESAR SALAD WITH I I I I I I I I I I I I I I I I I I	950
CAESAR SALAD O O O GRILLED CHICKEN 310 gm 951 kcal crispy lettuce & parmesan cheese in creamy dressing	1050

LO-CAL BREAKFAST

- EGG WHITE OMLETTE | 190 gm () () plain - 140kcal / masala - 150kcal
- OATS UPMA 400 gm | 307 kcal
 with seasonal vegetables
- SEASONAL VEGETABLE JUICE | 275 ml
 beetroot 86 kcal / cucumber 38 kcal / carrot 96 kcal

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MAIN COURSE

11:30 am to 04:00 am

INTERNATIONAL SELECTION

- ▲ GRILLED SALMON 337 gm | 843 kcal ♥ ● 1800 with mashed potato, salad & pommery mustard sauce
- LAMB CHOPS 380 gm | 905 kcal (1800) grilled & served with smoked potato & grilled vegetables
- NASI GORENG 533 gm | 707 kcal O 1400
 indonesian chicken & prawn "biryani"
 with fried egg & chicken satay
- WILD MUSHROOM
 CREPE 280 gm | 150 kcal
 served with saffron sauce
- VEGETABLE LASAGNE 340 gm | 634 kcal () () 1100 cherry tomato confit

PAN INDIAN SELECTION

- MALVANI JHINGA 425 gm | 677 kcal
- 1700

MASALEDAR KADAI

PANEER 420 gm | 499 kcal1200semi dry preparation of cottage cheese with bell peppers

- MUSHROOM MATAR () HARA PYAAZ 410 gm | 263 kcal mixed dry preparation of mushroom, green peas & green onion
- VEGETABLE KOFTA
 CURRY 340 gm | 519 kcal (100)
 cottage cheese & mix vegetable koftas in a tomato gravy
- LASOONI PALAK 400 gm | 340 kcal
 spinach cooked in indian spices with dominant flavour of garlic
- VEGETABLE KOLHAPURI 335 gm | 349 kcal
 1000 mixed vegetables in a thick spiced gravy
- YELLOW DAL TADKA 340 gm | 482 kcal **(**) 800
- DAL MAKHANI 340 gm | 556 kcal ()
 800

aromas of malvan region of coconut base prawn curry

- KERALA FISH CURRY 360 gm | 691 kcal
 fish curry, just the way they prepare down south
- 1500

1500

1500

1100

- MUTTON ROGANJOSH 360 gm | 626 kcal tender mutton morsels in an aromatic gravy
- KADHAI MURGH 325 gm | 555 kcal
 boneless chicken preparation cooked with tomato
 & bell peppers
- MURGH TIKKA MAKHANI 325 gm | 490 kcal () 1500 chargrilled chicken with rich tomato gravy

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1000

MAIN COURSE

11:30 am to 04:00 am

HOME STYLE SELECTION

- HOME STYLE MUTTON CURRY 365 gm | 429 kcal
 no fuss....simple home cooking
- HOME STYLE CHICKEN
 CURRY 377 gm | 429kcal
 1500
- AAMCHURI BHINDI 300 gm | 299kcal diced bhindi cooked with onion, tomato, seasoned dried mango
- ALOO MATAR RASSEDAR 415 gm | 226kcal
 home style potato & green peas curry

INDIAN THALI SELECTION

available from 12.30 pm to 3.00 pm & 7.30 pm till midnight

NON VEGETARIAN THALI

daily selection of one mutton & one chicken preparation along with two vegetable preparation accompanied with yellow dal, steamed rice, choice of one indian bread & dessert of the day

RICE SELECTION

GOSHT BIRYANI 750 gm 666 kcal served with raita & gulab jamun	1650
MURGH BIRYANI 750 gm 770 kcal served with raita & gulab jamun	1650
 SUBZ BIRYANI 520 gm 561 kcal () served with raita & gulab jamun 	1250
 KHICHDI 600 gm delicious & comforting meal made of rice & lentil, served with ghee, pickle, papad, curd & gulab jamun plain -147kcal / masala-175 kcal 	1250
CURD RICE 600 gm 308kcal 1	950
 JEERA RICE 250 gm 240 kcal STEAMED RICE 250 gm 141 kcal 	350

BREAD SELECTION

• VEGETARIAN THALI

daily selection of one paneer & two vegetable preparation accompanied with yellow dal, rice, choice of one indian bread & dessert of the day 1750

1950

1000

NAAN 120 gm | 287kcal

ROTI 90 gm | 300kcal

LACCHA PARATHA 110 gm | 231kcal

PHULKA 60 gm | 30kcal

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ASIAN SELECTION

12:30 pm to 12:00 am

STARTER		RICE & NOODLES	
 SALT AND PEPPER (S) (S) PRAWN 260 gm 402 kcal MUSHROOM IN BLACK (S) PEPPER SAUCE 260 gm 151 kcal 	1650 950	BURNT GARLIC FRIED RICE PRAWNS 385 gm 205 kcal O O	1050
		CHICKEN 385 gm 220 kcal ()	950
MAIN COURSE		VEGETABLE 385 gm 217 kcal	850
FISH IN BASIL & CHILLI 260 gm 227 kcal oyster, bird eye chili & peppers	1450	JASMINE RICE 280 gm 170 kcal	450
 KUNG PAO CHICKEN 260 gm 725 kcal VEGETABLE MANCHURIAN 250 gm 495 kcal 	1250 950	PHAD THAI PRAWNS 455 gm 490 kcal O O	1050
 WOK TOSSED BABY PAK CHOY, BROCCOLI, MUSHROOM IN OYSTER SAUCE 295 gm 202 kcal 	950	 CHICKEN 445 gm 502 kcal VEGETABLE 450 gm 441 kcal 	950 850

THAI CURRIES

▲ CHICKEN RED CURRY | 295 gm | 730 kcal 1450

• VEGETABLE GREEN CURRY | 295 gm | 416 kcal 1050

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LO-CAL MEAL

11:30 am to 04:00 am

SOUP

VEGETABLE CLEAR SOUP 250 gm 138 kcal	700
CLEAR CHICKEN DUMPLING SOUP 330 gm 563kcal the lo-cal healthy optionwith greens	750
SALAD	
 SPROUT SALAD WITH LETTUCE 250 gm 45kcal 	750
 FATTOUSH 260 gm 262kca1 lebanese chunky salad; tossed in lemon, mint, 	850

MAIN COURSE

olive oil & sumac

STEAMED SEABASS | 410 gm | 188 kcal topped with soy ginger

LIGHT MEAL 24 HRS

FISH & CHIPS 320 gm 568 kcal () O O O O In mexican stylenachos, salsa & guacamole	1350
DHAKAI-PARATHA OOOO ROLL 420 gm 892 kcal stir fried chicken wrapped in egg paratha	1150
 SPICY KOLHAPURI MISAL 550 gm 195 kcal Image: Comparison of the second seco	1000
AMRITSARI CHOLE 625 gm 455 kcal With bhature or tandoori kulcha	1000
PAV BHAJI 545 gm 907kcal I I I I I I I I I I I I I I I I I I I	950

1850

GRILLED CHICKEN | 410 gm | 888 kcal with sautéed vegetables

1650

STIR FRIED GREENS | 360 gm | 202 kcal
 with tofu

1050

WHOLE WHEAT
 NOODLE | 380 gm | 224kcal ()
 with sprout & greens

1050

DESSERT

• SUGAR FREE....Ask for Daily Selection ()

350

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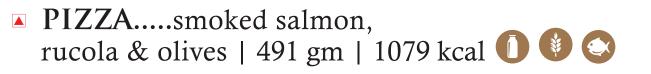
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SANDWICHES & BURGER 24 HRS

- 1250 ▲ NON VEG CLUB | 410 gm | 1051 kcal () () ()
- 1150 ▲ GRILLED CHICKEN & EMMENTAL | 305 gm | 943 kcal
- 1150 CHARGRILLED CHICKEN TIKKA IN MULTIGRAIN BREAD 290 gm | 747 kcal 🚺 🚯
- 1150 CHICKEN BURGER | 400 gm | 707kcal ()
- CLUB SANDWICH-VEGETARIAN | 355 gm | 830 kcal 1050 1050 TOMATO, MOZZARELLA & BASIL GRILLED IN PANINI | 350 gm | 238 kcal 🚺 🚱 1050 BOMBAY GRILLED SANDWICH | 400 gm | 258 kcal • STREET STYLE VEG 1050 SANDWICH | 235 gm | 258 kcal 🚺 🔮 VEGETABLE BURGER | 420 gm | 724 kcal 1050

PIZZA

11:30 am to 04:00 am



1150

1150

1050

PASTA | 261KCAL 24 HRS

- ▶ PIZZA.....chicken tikka, ① 🔮 peppers & onion | 591 gm | 1185 kcal
- PIZZA.....onion, peppers, () () 1050 olive & caper | 450 gm | 1185kcal
- PIZZA.....primavera | 585 gm | 1077 kcal () 1050
- PIZZA.....margherita | 420 gm | 1149 kcal

- PASTA...arabiata | 450 gm | 215 kcal ()
- 1050 PASTA....aglio olio | 380 gm | 512 kcal ()
- PASTA....basil pesto | 380 gm | 453 kcal 🚺 🔮 1050

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SNACKS 11:30 am to 04:00 am

- TANDOORI JHINGA | 295 gm | 415 kcal () (20) 1650 plump prawns doused in creamy cheese & exotic spices, char grilled
- TAWA POMFRET | 220 gm | 713 kcal 1450 spiced, griddle cooked pomfret fillets
- SEEKH KEBAB | 180 gm | 473 kcal
 aromatic lamb kebab cooked on a skewer over charcoal
- CAJUN SPICED MURGH ()
 TIKKA | 395 gm | 826 kcal
 cajun dusted marinated chicken in yogurt & chilli,
 cooked in tandoor spit
- MURGH MALAI TIKKA | 395 gm | 717 kcal 1350 chicken morsels marinated with creamy cheese & garlic
- LASOONI PANEER TIKKA | 550 gm | 270 kcal 1100 tandoor grilled paneer....dominant garlic flavour
- TANDOORI MUSHROOM | 180 gm | 488 kcal 10
 tandoor grilled mushroom....dominant tandoori flavour

DESSERT 24 HRS

- CHAI CRÈME BRULEE | 190 gm | 527 kcal ()
 400 everyone's favourite.....tea flavoured delicate & rich
- CHOCOLATE BROWNIE | 200 gm | 436 kcal 400 served with vanilla ice cream & chocolate
- TIRAMISU | 130 gm | 424 kcal O O O with a difference, flavours of espresso & rum
- BAKED GULAB JAMUN | 200 gm | 108 kcal () () 400 gulab jamun baked with rabadi
- KESARI RASMALAI | 190 gm | 567 kcal
 rasmalai in saffron flavoured rabdi
- ICE CREAM | 110 gm | 414 kcal 1 400

ALOO MATAR SAMOSA | 220 gm | 289 kcal golden fried potato & peas parcel

MIXED VEGETABLE
 PAKODA | 155 gm | 442 kcal
 an assortment of batter fried vegetables

900

900

- CHILLI CHEESE TOAST | 162 gm | 991 kcal () 900
 spiced cheese spread on crisp toasted bread, gratinated
- FIVE SPICE SPRING ROLLS | 220 gm | 228 kcal
 900 golden fried....served with chilli dip

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HOT BEVERAGES 24 HRS

COFFEE 180 ml	400
Espresso-02kcal / Cappuccino-110 kcal / Café latte-136	kcal
 TEA 180 ml 132 kcal Masala, Ginger or Elaichi 	400
TEA 180 ml 30 kcal Darjeeling, Earl Grey, Assam	400
 HERBAL TEA 180 ml 02 kcal Jasmine, Chamomile, Mint, Green Tea 	400
HOT CHOCOLATE 180 ml 110 kcal	400

COLD BEVERAGES 24 HRS

 MILK SHAKE WITH ICE CREAM 350ml 495 kcal 	450
MILK SHAKES 410 ml 288 kcal 1	400
 COLD COFFEE WITH ICE CREAM 350 ml 515 kcal 	450
COLD COFFEE 410 ml 308 kcal	400
ICED TEA 410 ml 108 kcal	400

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SPECIALTY CUISINE

from 7:00 pm to 12:30 am

WRAPS

SHAWARMA CHICKEN ROLL | 435 gm | 810 kcal () shawarma chicken & pickled vegetables wrapped in freshly baked bread

FALAFEL ROLL | 411 gm | 540 kcalfalafel patties wrapped in freshly bakedbread along with gherkins & parsley

HOT MEZZEH

- KIBBEH | 210 gm | 709 kcal crispy fried lamb dumplings stuffed with pinenuts
- SAFI'HA | 253 gm | 373 kcal
 b'jibneh....halloumi & zatar stuffed mini open pie

COLD MEZZEH

- TABBOULEH | 180 gm | 239 kcal
 the famous parsley & cracked wheat salad
- BEIRUTI | 180 gm | 621 kcal
 chickpea puree with extra strong garlic & lemon

MAIN COURSE

- KHUDRA MOUSIM | 250 gm | 307 kcal
 vegetables of the season grilled & sautéed in balsamic

DESSERT

BAKLAWA | 150 gm | 742 kcal
 the famous lebanese crispy pistachio pastry



950



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1600

1250

SPECIALTY CUISINE

from 12:30 pm to 2:45 pm & 7:00 pm to 10:30 pm

STARTER

- SARSON TANDOORI POMFRET | 300 gm | 713 kcal OS whole pomfret marinated in distinctively chosen special yellow mustard & roasted garlic
- TANDOORI CHAAMP | 335 gm | 481 kcal an awadh delicacy – juicy new zealand lamb chops marinated with yogurt & subtle spices, flavored with kachari
- TANDOORI BROCCOLI | 380 gm | 272 kcal 1200 broccoli marinated with hung yoghurt, ginger & garlic finished in tandoor
- BHARWAN TANDOORI ALOO | 412 gm | 818 kcal () potato barrels stuffed with creamed potatoes & nuts grilled in tandoor

MAIN COURSE

- AMBADE KA MURGH | 470 gm | 580 kcal delicious preparation of roasted chicken cooked with ambada leaves
- SAFARI GOSHT 480 gm | 864 kcal a delicacy that takes indian hearts to sublime, tender pieces of lamb cooked with handcrafted spices by our master chef
- DESI DUM KA PANEER | 450 gm | 604 kcal
 cottage cheese cubes napped in a moderately slow
 cooked spiced thick tomato & onion paste, all cured
 spices & fresh coriander leaves
- SUA DAKHANI SAAG | 460 gm | 413 kcal 1150 spinach tempered with roasted garlic, cumin & ginger, flavoured with dill leaves

N A M A K 0 6 · 0 4 · 1 9 3 0

1800

1800

1300

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2050

2200

KID'S MENU

11:00 am to Midnight

 CHOTE BHEEM KI ALOO () () TIKKI CHAAT 265 gm 200 kcal all kids love when topped with yoghurt 	550	Z
 NODDY'S CHEESE () () SANDWICH 200 gm 233 kcal the way you like, toasted, grilled or plain with fries 	550	
 JIAN'S HUNGER ① ③ TREAT 190 gm 294 kcal penne with classic tomato sauce flavoured with basil 	550	2
MOTU PATLU BURGER in olive bread with smiley potatoes		
CHICKEN 240 gm 406 kcal ()	650	
VEGETARIAN 230 gm 362 kcal ()	550	

DORAEMON'S PIZZA FRESH FROM THE OVEN

SHINCHAN'S FAVOURITE NOODLES

CHICKEN 230 gm 276 kcal § ()	650
VEGETARIAN 215 gm 199 kcal	550

- SPONGEBOB'S FISH 650 GOUJON | 170 gm | 241 kcal 🔮 😂 batter fried golden fish fingers
- ▲ OGGY'S CREAMY PASTA | 210 gm | 350kcal () 650 spaghetti with chicken & mushrooms in cream sauce
- ▲ MINION'S MANCHURIAN | 260 gm | 214 kcal 🔮 🙆 750 chicken manchurian served with egg fried rice

DESSERTS

300 SCOOBY-DOO BROWNIE | 140 gm | 699 kcal () with vanilla ice cream & hot chocolate sauce

with your choice of topping

650 CHICKEN | 320 gm | 436 kcal

VEGETARIAN | 300 gm | 375 kcal () ()

• SHAUN'S SUNDAE DELIGHT | 80 gm | 414 kcal 300 choice of ice cream flavour to make it your funday **(**)

TO PLACE YOUR IN- ROOM DINING ORDER, PLEASE PRESS THE IN-ROOM DINING ICON ON YOUR ROOM PHONE.

550

AN AVERAGE ACTIVE ADULT REQUIRES 2,000 KCAL ENERGY PER DAY, HOWEVER, CALORIE NEEDS MAY VARY.

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SAHARASTAR Step Shead

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