# 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 () ()<br>SOUP   250 gm   124 kcal<br>with paprika yoghurt & cheese toast                         | 700  |
|--|------|
| ROASTED TOMATO () ()<br>MINESTRONE   250 gm   308 kcal<br>basil & bocconcini bruschetta -218kcal               | 700  |
| CHICKEN MANCHOW 🕜<br>SOUP   250 gm   186 kcal<br>an all time favourite   | 750  |
| GREEK SALAD   180 gm   129 kcal <b>(</b> ) 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<br>GRILLED CHICKEN 310 gm   951 kcal<br>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<br>served with raita & gulab jamun   | 1650 |
|--|------|
| MURGH BIRYANI 750 gm   770 kcal<br>served with raita & gulab jamun   | 1650 |
| <ul> <li>SUBZ BIRYANI 520 gm   561 kcal ()<br/>served with raita &amp; gulab jamun</li> </ul>  | 1250 |
| <ul> <li>KHICHDI 600 gm<br/>delicious &amp; comforting meal made of rice &amp; lentil,<br/>served with ghee, pickle, papad, curd &amp; gulab jamun<br/>plain -147kcal / masala-175 kcal</li> </ul> | 1250 |
| CURD RICE 600 gm   308kcal 1   | 950  |
| <ul> <li>JEERA RICE 250 gm   240 kcal<br/>STEAMED RICE 250 gm   141 kcal         </li> </ul>   | 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   |             | <b>RICE &amp; NOODLES</b>  |            |
|---|-------------|--|------------|
| <ul> <li>SALT AND PEPPER (S) (S)<br/>PRAWN   260 gm   402 kcal</li> <li>MUSHROOM IN BLACK (S)<br/>PEPPER SAUCE   260 gm   151 kcal</li> </ul> | 1650<br>950 | <b>BURNT GARLIC FRIED RICE</b> 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<br>& CHILLI   260 gm   227 kcal<br>oyster, bird eye chili & peppers   | 1450        | JASMINE RICE   280 gm   170 kcal   | 450        |
| <ul> <li>KUNG PAO CHICKEN   260 gm   725 kcal</li> <li>VEGETABLE MANCHURIAN   250 gm   495 kcal</li> </ul>                                    | 1250<br>950 | PHAD THAI PRAWNS   455 gm   490 kcal O O   | 1050       |
| <ul> <li>WOK TOSSED BABY PAK CHOY,<br/>BROCCOLI, MUSHROOM<br/>IN OYSTER SAUCE   295 gm   202 kcal</li> </ul>                                  | 950         | <ul> <li>CHICKEN   445 gm   502 kcal </li> <li>VEGETABLE   450 gm   441 kcal </li> </ul> | 950<br>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<br>SOUP   330 gm   563kcal<br>the lo-cal healthy optionwith greens              | 750 |
| SALAD  |     |
| <ul> <li>SPROUT SALAD<br/>WITH LETTUCE   250 gm   45kcal</li> </ul>                                    | 750 |
| <ul> <li>FATTOUSH   260 gm   262kca1</li> <li>lebanese chunky salad; tossed in lemon, mint,</li> </ul> | 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 |
| <ul> <li>SPICY KOLHAPURI<br/>MISAL   550 gm   195 kcal          <ul> <li>Image: Comparison of the second seco</li></ul></li></ul> | 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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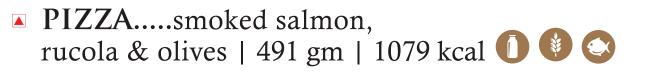
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# SANDWICHES & BURGER 24 HRS

- 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 |
| <ul> <li>TEA   180 ml   132 kcal</li> <li>Masala, Ginger or Elaichi</li> </ul>            | 400  |
| TEA   180 ml   30 kcal<br>Darjeeling, Earl Grey, Assam                                    | 400  |
| <ul> <li>HERBAL TEA   180 ml   02 kcal<br/>Jasmine, Chamomile, Mint, Green Tea</li> </ul> | 400  |
| HOT CHOCOLATE   180 ml   110 kcal   | 400  |

# COLD BEVERAGES 24 HRS

| <ul> <li>MILK SHAKE WITH<br/>ICE CREAM   350ml   495 kcal</li> </ul>        | 450 |
|---|-----|
| MILK SHAKES   410 ml   288 kcal 1   | 400 |
| <ul> <li>COLD COFFEE</li> <li>WITH ICE CREAM   350 ml   515 kcal</li> </ul> | 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

| <ul> <li>CHOTE BHEEM KI ALOO () ()</li> <li>TIKKI CHAAT   265 gm   200 kcal<br/>all kids love when topped with yoghurt</li> </ul>         | 550 | Z |
|---|-----|---|
| <ul> <li>NODDY'S CHEESE () ()</li> <li>SANDWICH   200 gm   233 kcal<br/>the way you like, toasted, grilled or plain with fries</li> </ul> | 550 |   |
| <ul> <li>JIAN'S HUNGER ① ③</li> <li>TREAT   190 gm   294 kcal<br/>penne with classic tomato sauce flavoured with basil</li> </ul>         | 550 | 2 |
| <b>MOTU PATLU BURGER</b><br>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.