

THE FAVOURITES

AAMRAS WITH PURI 650 FRESH CUT MANGO WITH VANILLA ICE CREAM 600 **AAMRAS** 550 **DICED MANGO** 500 AMERICAN PANCAKE WITH FRESH MANGOES AND WHIPPED CREAM 500 MANGO AND CREAM CHEESE SUSHI 500 BAKED YOGURT WITH FRESH MANGO 450 MANGO KULFI 450 MANGO MILK SHAKE 450 MANGO LASSI 450

COOL RE-ENERGIZING MANGO MOCKTAILS

AAM KA PANNA raw mango, sweet & sour finished with red chili	450
KERRY MOJITO raw mango, mint & lime	450
MANGO GINGER FIZZ mango, ginger syrup, sweet & sour mix topped with soda	450
MANGO COOLER mango, watermelon, berry crush & lime	450
MANGO COLADA mango, coconut milk & ice cream	450



SOOTHING MANGO COCKTAILS

MANGO GINGER SPRITZER mango, vodka, ginger syrup & lime	950	
MANGORITA mango, jalapeno, tequila & triple sec	950	
MANGO MONK mango, old monk, lime & mint	950	
MANGO MARTINI mango, vodka & lime juice	950	
MANGO SANGRIA mango, orange, red / white wine	950	

LIQUOR BY BOTTLE

SINGLE MALTS		GIN	
ARDMORE	9,500	BEEFEATER	5,000
PREMIUM SCOTCH		VODKAS	
CHIVAS REGAL 12 YRS	15,000	SMIRNOFF RED	4,000
BALLANTINE'S	7,500		
J. W. RED LABEL	6,500		
J & B RARE	5,500		
REGULAR SCOTCH			
TEACHERS HIGHLAND CREAM	7,500		
BLACK & WHITE	6,000		
AMERICAN WHISKEY			
JACK DANIEL'S NO 07	9,500		
JIM BEAM	5,500		
Indian Whisky			
BLENDER'S PRIDE	4,000		
ANTIQUITY	4,000		

BREAKFAST

6:30 am to 10:30 am

TROPICAL FRESH FRUITS AND JUICES		EGG PREPARATION	
FRESH FRUIT PLATTER	425	TWO FRESH FARM EGGS	450
SEASONAL FRUIT JUICE please ask for today's selection	425	scrambled/ fried/ boiled/ poachedTHREE EGG OMELETTE	500
SEASONAL VEGETABLE JUICE beetroot, cucumber, carrot	425	plain/ masala/ cheese	
TENDER COCONUT WATER	425	FROM THE GRIDDLE	
YOGHURT		AMERICAN PANCAKES served with butter, berry compote & maple syrup	500
• WITH FRUITS	325	 CRISPY WAFFLES baked golden-brown & served with butter & berry com 	500 npote
HOME-MADE NATURAL YOGHURT	275	FRENCH TOAST served with maple syrup	500
LASSI plain / sweet / salted	375		
CHAAS plain / masala	375		
CEREALS bowl of cornflakes / chocoflakes / wheatflakes	300		
■ HOT OATMEAL with brown sugar & raisins	300		
BIRCHER MUESLI with seasonal fruits	300		
MORNING BAKERIES danish / croissants / muffins / toast served with butter / preserves	300		

BREAKFAST

6:30 am to 10:30 am

INDIAN SPECIALITIES

•	POORI BHAJI served with home made pickle	500
•	TAWA PARATHAS check for daily selection	500
•	STEAMED IDLI plain/ kancheepuram served with sambhar & chutney	500
	DOSA plain/ masala served with sambhar & chutney	500

 GOLDEN FRIED VADAI 	500
served with sambhar & chutney	

UPMA	450
semolina tempered with mustard seeds & onions	

POHA	450
maharashtrian preparation of flattened rice	

LO-CAL BREAKFAST

■ EGG WHITE OMLETTE plain/ masala	450
 OATS UPMA with seasonal vegetables 	450
 SEASONAL VEGETABLE JUICE beetroot, cucumber, carrot 	425

SOUPS & SALAD

11:30 am to 04:00 am

 WILD MUSHROOM SOUP with paprika yoghurt & cheese toast 	700
 ROASTED TOMATO MINESTRONE basil & bocconcini bruschetta 	700
CHICKEN MANCHOW SOUP an all time favourite	750
 GREEK SALAD with vegetables, feta, olives, lemon & oregano dressing 	850
■ CAESAR SALAD MALAI PANEER crispy lettuce & parmesan cheese in creamy dressing	950
 CAESAR SALADGRILLED CHICKEN crispy lettuce & parmesan cheese in creamy dressing 	1050

MAIN COURSE

11:30 am to 04:00 am

INTERNATIONAL SELECTION		 MASALEDAR KADAI PANEER 	1100
GRILLED SALMON Tritle manifest and material for manuscripes and according to the second sec	1800	semi dry preparation of cottage cheese with bell peppers	
 with mashed potato, salad & pommery mustard sauce LAMB CHOPS grilled & served with smoked potato & grilled vegetables 	1800	 MUSHROOM MATAR HARA PYAAZ mixed dry preparation of mushroom, green peas & green onion 	950
■ NASI GORENG indonesian chicken & prawn "biryani"	1400	 VEGETABLE KOFTA CURRY cottage cheese & mix vegetable koftas in a tomato gravy 	950
with fried egg & chicken satay		LASOONI PALAK	900
 WILD MUSHROOM CREPE served with saffron sauce 	1100	spinach cooked in indian spices with dominant flavour of garlic	
 VEGETABLE LASAGNE cherry tomato confit 	1100	 VEGETABLE KOLHAPURI mixed vegetables in a thick spiced gravy 	900
		■ BAINGAN BHARTA the popular bhartacharcoal cooked aubergine mash	900
PAN INDIAN SELECTION		 YELLOW DAL TADKA 	750
 MALVANI JHINGA aromas of malvan region of coconut base prawn curry 	1600	DAL MAKHANI	750
■ KERALA FISH CURRY fish curry, just the way they prepare down south	1400		
 MUTTON ROGANJOSH tender mutton morsels in an aromatic gravy 	1400		
■ METHI MURGH boneless chicken cooked with fenugreek leaf & spices	1400		

1400

MURGH TIKKA MAKHANI

chargrilled chicken with rich tomato gravy

MAIN COURSE

11:30 am to 04:00 am

HOME STYLE SELECTION		RICE SELECTION	
■ HOME STYLE MUTTON CURRY no fusssimple home cooking	1400	 GOSHT HANDI BIRYANI served with raita & gulab jamun 	1650
HOME STYLE CHICKEN CURRYAAMCHURI BHINDI	1400 900	 MURGH HANDI BIRYANI served with raita & gulab jamun 	1650
diced bhindi cooked with onion, tomato, seasoned dried mango		 SUBZ HANDI BIRYANI served with raita & gulab jamun 	1250
 SINDHI SAI BHAJI sindhi delicacy of mixed vegetable & yellow lentil 	900	• KHICHDI delicious & comforting meal made of rice & lentil	1250
 ALOO MATAR RASSEDAR home style potato & green peas curry 	900	served with ghee, pickle, papad, curd & gulab jamun plain / masala	
		CURD RICE	900
INDIAN THALI SELECTION available from 12.30 pm to 3.00 pm & 7.30 pm till mi	dnight	JEERA RICE / STEAMED RICE	325
	4050	BREAD SELECTION	275
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	1850	NAAN / ROTI / LACCHA PARATHA / PH	ULKA
 VEGETARIAN THALI daily selection of one paneer & two vegetable 	1650		

preparation accompanied with yellow dal, rice,

choice of one indian bread & dessert of the day

ASIAN SELECTION

12:30 pm to 04:00 am

STARTER		RICE & NOODLES	
 SALT AND PEPPER PRAWN 	1650		
 MUSHROOM IN BLACK PEPPER SAUCE 	950	BURNT GARLIC FRIED RICE	
		PRAWNS	1050
MAIN COURSE		CHICKEN	950
FISH IN BASIL & CHILLI	1400	VEGETABLE	850
oyster, bird eye chili & peppers	10 = 0	JASMINE RICE	650
KUNG PAO CHICKEN	1250		
 VEGETABLE MANCHURIAN 	950	PHAD THAI	
 WOK TOSSED BABY PAK CHOY, BROCCOLI, MUSHROOM 		PRAWNS	1050
IN OYSTER SAUCE	950	CHICKEN	950
		VEGETABLE	850
THAI CURRIES			
 CHICKEN RED CURRY 	1450		
 VEGETABLE GREEN CURRY 	1050		

LO-CAL MEAL

11:30 am to 04:00 am

SOUP

VEGETABLE CLEAR SOUP	700
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 CLEAR CHICKEN DUMPLING SOUP 	750
the lo-cal healthy optionwith greens	

SALAD

SPROUT SALAD WIT	'H LETTUCE	700
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FATTOUSH	800
lebanese chunky salad; tossed in lemon, mint,	
olive oil & sumac	

MAIN COURSE

STEAMED SEABASS	topped with Soy Ginger	1850
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 GRILLED CHICKEN with Sautéed Vegetables 	1450
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■ ST	R FRIED	GREENS with Tofu	1050
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WHOLE WHEAT NOODLE	
with Sprout & Greens	1050

DESSERT

■ SUGAR FREEAsk for Daily Selection	350
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LIGHT MEAL

24 HRS

■ FISH & CHIPS in mexican stylenachos, salsa & guacamole	1200
 DHAKAI – PARATHA ROLL stir fried chicken wrapped in egg paratha 	1000
 SPICY KOLHAPURI MISAL topped with farsan & onions 	950
 AMRITSARI CHOLE with bhature or tandoori kulcha 	950
 PAV BHAJI mumbai special potato & tomato preparation served with pav 	950

SANDWICHES & BURGER

24 HRS

"CROQUE MONSIEUR" IN MULTIGRAIN BREAD		 CHATPATE ALOO IN FOCACCIA 	950
TURKEY & EMMENTAL	1150	■ TOMATO, MOZZARELLA &	0.50
 GRILLED CHICKEN & EMMENTAL 	1150	BASIL GRILLED IN PANINI	950
 CHARGRILLED CHICKEN TIKKA IN MULTIGRAIN BREAD 		 BOMBAY GRILLED SANDWICH 	950
	1150	 STREET STYLE VEG SANDWICH 	950
CHICKEN BURGER	1150	 VEGETABLE BURGER 	950

PASTA

24 HRS

PIZZA

11:30 am to 04:00 am

■ PIZZAsmoked salmon, rucola & olives	1100	■ PASTAcarbonara
■ PIZZAchicken tikka, peppers & onion	1100	■ PASTAarabiata
■ PIZZA bell pepper, olive	1000	PASTAaglio olio
■ PIZZAonion, peppers, olive & caper	1000	■ PASTAzucchini, eggplant, peppers & tomato
■ PIZZAprimavera	1000	
■ PIZZAgenovese	1000	

• 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

1100

1000

1000

1000

SNACKS

11:30 am to 04:00 am

•	TANDOORI JHINGA plump prawns doused in creamy cheese & exotic spices, char grilled	1600
	HARIYALI MACCHI TIKKA mint marinated fish fillet cooked in tandoor	1350
	TAWA POMFRET spiced, griddle cooked pomfret fillets	1350
	SEEKH KEBAB aromatic lamb kebab cooked on a skewer over charcoal	1250
•	CAJUN SPICED MURGH TIKKA cajun dusted marinated chicken in yogurt & chilli, cooked in tandoor spit	1250
	MURGH MALAI TIKKA chicken morsels marinated with creamy cheese & garlic	1250
	LASOONI PANEER TIKKA tandoor grilled paneerdominant garlic flavour	1000
	TANDOORI MUSHROOM tandoor grilled mushroomdominant tandoori flavour	1000
	ALOO MATAR SAMOSA golden fried potato & peas parcel	850
	MIXED VEGETABLE PAKODA an assortment of batter fried vegetables	850
	CHILLI CHEESE TOAST spiced cheese spread on crisp toasted bread, gratinated	850
	FIVE SPICE SPRING ROLLS golden friedserved with chilli dip	850

DESSERT

24 HRS

■ CHAI CRÈME BRULEE everyone's favouritetea flavoured delicate & rich	350
 CHOCOLATE BROWNIE served with vanilla ice cream & chocolate 	350
■ TIRAMISU with a difference, flavours of espresso & rum	350
 BAKED GULAB JAMUN gulab jamun baked with rabadi 	350
 MISHTI DOI sweetened yoghurtserved in mud pots 	350
 KESARI RASMALAI rasmalai in saffron flavoured rabdi 	350
ICE CREAM	350

HOT BEVERAGES

24 HRS

COFFEE

Espresso / Cappuccino / Café latte	
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

400

MILK SHAKE WITH ICE CREAM	450
MILK SHAKES	400
 COLD COFFEE WITH ICE CREAM 	450
COLD COFFEE	400
ICED TEA	400

SPECIALTY CUISINE



from 7:00 pm to 10:30 pm

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- SHAWARMA CHICKEN ROLL shawarma chicken & pickled vegetables wrapped in freshly baked bread
- FALAFEL ROLL
 falafel patties wrapped in freshly baked
 bread along with gherkins & parsley

HOT MEZZEH

- KIBBEH
 crispy fried lamb dumplings stuffed with pinenuts
- SAFI'HA
 b'jibneh....halloumi & zatar stuffed mini open pie

COLD MEZZEH

1450

1100

1000

- B'SHAWERMA D'JAJ 1100 hummus topped with shawarma grilled chicken
- HUMMUS
 chickpea puree with garlic, lemon juice & tahina

MAIN COURSE

- LAMB MOUZAT

 lamb shanks served with spicy vegetable & lebanese rice
- SHARIA MEDFOUNA MUSHROOM 1300
 moroccan specialty of couscous, vermicelli & mushrooms

DESSERT

BAKLAWA
 the famous lebanese crispy pistachio pastry

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SPECIALTY CUISINE

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

- SARSON TANDOORI POMFRET
 whole pomfret marinated in distinctively
 chosen special yellow mustard & roasted garlic
- BARRA KEBAB

 an awadhi delicacy experimented with juicy
 New Zealand lamb chops marinated in yoghurt & kachari
- TANDOORI BROCCOLI
 broccoli marinated with hung yoghurt,
 ginger & garlic finished in tandoor
- BHARWAN TANDOORI ALOO
 potato barrels stuffed with creamed potatoes
 & nuts grilled in tandoor

MAIN COURSE

- AMBADE KA MURGH
 delicious preparation of roasted chicken
 cooked with ambada leaves
- GOSHT BANJARA 1800 slow cooked mutton, spiced with pounded black pepper, coriander seeds & bay leaf
- KHADE MASALE KA PANEER
 cottage cheese napped in a moderately spiced
 thick tomato & onion paste all cured spices &
 fresh coriander leaves
- SUA DAKHANI SAAG
 spinach tempered with roasted garlic,
 cumin & ginger, flavoured with dill leaves

1200

KID'S MENU

11:00 am to Midnight

 CHOTE BHEEM KI ALOO TIKKI CHAAT 	550	SHINCHAN'S FAVOURITE NOODLES	
all kids love when topped with yoghurt		CHICKEN	650
 NODDY'S CHEESE SANDWICH the way you like, toasted, grilled or plain with fries 	550	VEGETARIAN	550
 DORA CAKES falafel-fried chick pea cakes with sesame sauce 	550	 NINJA HATTORI chicken starter with onion & garlic 	650
 JIAN'S HUNGER TREAT penne with classic tomato sauce flavoured with basil 	550	 SPONGEBOB'S FISH GOUJON batter fried golden fish fingers 	650
		 OGGY'S CREAMY PASTA spaghetti with chicken & mushrooms in cream sauce 	650
MOTU PATLU BURGER in olive bread with smiley potatoes		MINION'S MANCHURIAN Shielson manaburian acrossed with aggressind viace.	650
CHICKEN	650	chicken manchurian served with egg fried rice	
VEGETARIAN	550	DESSERTS	
DORAEMON'S PIZZA		 SCOOBY-DOO BROWNIE with vanilla ice cream & hot chocolate sauce 	300
FRESH FROM THE OVEN with your choice of topping		 DRAGON ROCKS crunchy chocolate rocks 	300
CHICKEN	650	 SHAUN'S SUNDAE DELIGHT 	300
VEGETARIAN	550	choice of ice cream flavour to make it your funday	300

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



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