



Paladar

CULINARY
JOURNEY

Restaurant



Paladar



CULINARY
JOURNEY

*A culinary journey by our Executive Chef
and his team taking you
around the world with his crafted
and curated menu.*

*Diving into the local flavours of
Goan-Portuguese inspired
cuisine alongside the
authentic flavours of India and a classic
Italian American twist
for your palate*



For any allergies kindly inform the server or manager before placing the order
All Prices are in Indian rupees | We levy government taxes as applicable | Service charge will be levied |

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SERVED FROM 11:00 AM TO 12 MIDNIGHT

FRESHLY CRAFTED SOUPS

VEGETARIAN

MINISTRONE SOUP

An Italian minestrone veg soup is a classic for any time of the year, a one-pot meal, really, packed chock full with veggies and beans and pasta

ROASTED TOMATO SOUP

A velvety, delicious Tomato Soup with roasted tomatoes and herbs fresh from the garden. Served hot with Garlic croutons.

CREAM OF MUSHROOM

Homemade Cream of Mushroom Soup – It's a rich and flavourful soup made with sauteed mushrooms and onions, herbs and a creamy broth

MULLIGATAWNY SOUP

Mulligatawny soup, a brightly coloured blended lentil soup with the perfect balance of spicy, creamy and sour with a hint of sweetness



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FRESHLY CRAFTED SOUPS

NON-VEGETARIAN

CLEAR CHICKEN SOUP

Chicken Clear Soup, a clear, light and comforting chicken soup with minimal flavourings

CALDO VERDE

Portuguese potato and spinach soup with pork sausage that create a simple but soul-satisfying soup

CHICKEN MANCHOW SOUP

Chicken Manchow Soup is a flavourful, spicy Indian/Chinese broth soup loaded with fresh vegetables, chunks of chicken, soy sauce, vinegar and chicken bone broth

SEAFOOD BISQUE

This seafood bisque is rich, creamy, and full of flavour with a velvety broth infused with aromatic spices and herbs, this fish bisque is a symphony of indulgent flavours that will tantalize your taste buds



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BOWL OF SALAD

VEGETARIAN

VEG CAESAR SALAD

This Vegetarian Caesar Salad recipe with crispy romaine lettuce and crunchy croutons tossed with creamy vegetarian Caesar dressing makes a delicious healthy salad

AVOCADO SALAD

Cherry tomatoes, fresh corn, creamy avocado and crunchy cucumbers all star in this healthy salad. A pop of feta cheese and lime dressing are the finishing touches

INDO-GREEK PANEER SALAD

The classic Greek salad gets an Indian touch with our own grilled curried paneer alongside fresh tomatoes, cucumber, red onion, olive and feta cheese



NON-VEGETARIAN

GRILLED CHICKEN CAESAR SALAD

Romaine hearts, rosemary marinated chicken and even the bread for the croutons are all grilled to perfection in this healthy Grilled Chicken Caesar Salad

GRILLED SHRIMP SALAD

Cilantro-lime shrimp salad is bright and fresh with tomatoes, cilantro, orange wedges, Jalapeño and diced cucumber along with spicy cilantro-lime dressing. It's a flavourful and low-carb

AVOCADO TUNA SALAD

Silky avocado adds creaminess that's cut with a hit of acidity from lemon dressing and a briny punch from feta cheese. Romaine hearts and cucumber offer refreshing crunch

ADD ON FOR SALAD/SOUP/PIZZA/SANDWICH/PASTA

BEEF OR BACON OR PORK SAUSAGE

SHRIMPS OR SQUIDS OR CRAB MEAT

CHICKEN OR CHICKEN SAUSAGE OR EGG

BROCOLLI OR AVOCADO OR TOFU OR PANEER



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BURGERS AND SANDWICHES

VEGETARIAN

MARQUIS SPECIAL DOUBLE DECKER VEG SANDWICH

Two layered veg club sandwich with curried mashed potato, peas and Indian spiced grilled eggplant on the bed of lettuce, Bread spread with hummus, fresh cucumber, Cheese & grilled

SPINACH CORN SANDWICH

Spinach Corn Sandwich is a vegetarian grilled sandwich packed with the goodness of spinach, corn and a creamy white sauce

VEGGIE BEETROOT BURGER

Crispy on the outside, succulent and smoky-flavoured on the inside, combined with delicious avocado-tahini sauce and caramelized onion to top



NON-VEGETARIAN

CHICKEN BANH MI SANDWICH

Soft French Baguette contains pickled carrots, gherkins, jalapenos, cucumber slices, cilantro, hoisin sriracha mayo and charred chicken

BBQ CHICKEN AND CHEESE BURGER

What a treat these burgers are! the tangy flavour of the sauce and the peppery notes of the greens play off the Savory burger

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Italian Cuisine



Food for thought

Italian cuisine includes deeply rooted traditions common to the whole country, as well as all the regional gastronomies, different from each other, especially between the north, the centre and the south of Italy, which are in continuous exchange.

Many dishes that were once regional have proliferated with variations throughout the country

ITALIAN CUISINE

VEGETARIAN

MARGHERITA PIZZA

Tomato sauce, fresh mozzarella and basil, a drizzle of olive oil

MUSHROOM AND SUNDRIED TOMATO PIZZA

Mushroom and sundried tomato pizza topped with feta cheese and basil

ORTOLANA PIZZA

Vegetarian Italian pizza focuses on flavours of roasted fresh vegetables

PENNE ARRABBIATA PASTA

Authentic Pasta Arrabbiata is a classic with the fiery tomato sauce

MELANZAN ALLA PARMIGIANA PASTA

Fried eggplants baked in the oven with mozzarella, Parmigiano and tomato sauce

MUSHROOM RISSOTTO

Mushrooms are sautéed and tossed with white wine along with Arborio rice (Italian short grain rice)





ITALIAN CUISINE

NON-VEGETARIAN



PEPPERONI PIZZA

The spicy sausage pairs perfectly with the creamy mozzarella and our tart, garlic-spiked tomato sauce

HERBED GARLIC CHICKEN PIZZA

The herbed garlicky chicken pizza is just flavourful, topped with chicken sausage, mushroom, cheese and sliced red bell peppers

RAGU ALLA BOLOGNESE

Spaghetti tossed in Italian meat-based sauce with minced meat

PENNE CREAM CHICKEN MUSHROOM

Penne tossed in cream cheese sauce with herb, mushroom and chicken

POLLO ALLA CACCIATORE

Chicken cacciatore' cooked in a spicy tomato sauce, mushrooms and herbs

ADD ON FOR PIZZA

BEEF OR PORK SAUSAGE

SHRIMPS OR SQUIDS

CHICKEN OR CHICKEN SAUSAGE

BROCOLLI OR AVOCADO OR TOFU OR PANEER



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KEBABS AND KATHI ROLL

(All kebab and Kathi roll will be served with mint chutney)

VEGETARIAN

KARARI MAKAI SEEKH KEBAB

Mouth-watering sweet corn seekh kebabs brushed with warm chilli butter while grilling

PANEER TIKKA

Paneer Tikka is popular Indian appetizer made with cubes of paneer and veggies marinated with yogurt and spices

VEG GALOUTI KEBAB

These Galouti kababs are addictively delicious snacks prepared with Kidney beans and potatoes

HARA BHARA KEBAB

Hara Bhara Kebab is a soft, melt in the mouth kebabs loaded with spinach, peas and potatoes

NAWABI BHARWAN ALOO

Bharwan dish (a dish in which some filling is done) made with potatoes and a melange of spices

PANEER MALAI KATHI ROLL

Street Style Kathi rolls with a filling of paneer, bell peppers, onions and spices

PANEER TIKKA KATHI ROLL

Tender spiced paneer tikka and bell pepper filling, creamy and refreshing cilantro & mint sauce are layered and wrapped in a crisp and flaky paratha (Indian flatbread)

TANDOORI MIX VEG KATHI ROLL

Tandoori veggies are packed with a variety of flavours, which when combined with parathas and sauces, make for a wholesome meal

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KEBABS AND KATHI ROLL

(All kebab and Kathi roll will be served with mint chutney)

NON-VEGETARIAN

MUTTON SEEKH KEBAB

Mutton mixed and flavoured with few aromatic spices and herbs, then skewered and cooked in a tandoor or clay oven

RAN-E-MURGH

Chicken legs marinated twice in different flavours, grilled on a charcoal

TANGDI KEBAB

Tandoori spiced chicken drumsticks are grilled to juicy perfection

CHICKEN TIKKA

Chunks of chicken marinated with spiced yoghurt and cooked in clay oven

CHICKEN SEEKH KEBAB

Succulent kebabs made from tender chicken, species and seasoning, then skewered

CHICKEN MALAI KEBAB

Creamy grilled chicken malai kebabs marinated in fresh cream, mild spices and nuts

KOLKATA DOUBLE EGG KATHI ROLL

Kolkata Egg Roll is an iconic dish from the streets of Kolkata, West Bengal, with thinly sliced veggies, eggs, a sprinkle of chat masala, wrapped in flaky parathas

CHICKEN TIKKA OR MALAI KATHI ROLL

Chicken Kathi Roll Recipe is a lip-smacking roll of a flaky tawa paratha stuffed with a flavourful chicken filling

MUTTON SEEKH KATHI ROLL

Mutton seekh cooked and rolled in a wrap with side of salad



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Goan-Portuguese Cuisine



Food for thought

The cuisine of Goan people is mostly seafood-based, in Goa, Xitt Kodi (Rice & Curry) is the staple diet of every Goan. Goans eat fish curry along with rice, fried fish and a vegetable almost every day. No meal is complete without the Goan Curry and rice. The cuisine of Goan is heavily influenced by Portuguese cuisine. The use of vinegar, for example, is very prominent, specifically toddy vinegar, which is made from coconut sap that is retrieved from stems and is then left to ferment for four to six months.



GOAN PORTUGUESE

NON-VEGETARIAN

CHOURICO PAO

Goan Sausages are a delicacy, cooked sausage meat is stuffed in goan pao (breads) like pocket sandwich

PRAWNS PERI PERI

The traditional Portuguese Prawns Peri Peri spice is fiery hot with its lemony- garlicky tanginess to finish

SURMAI TAWA MASALA

Kingfish (Surmai) coated with spicy, aromatic masala and shallow fried in tawa (pan)

POMFRET RECHADO

Recheado is the Portuguese word for stuffing. Stuffing Pomfret fish with a Goan Recheado masala and then frying it

KINGFISH RAWA FRY

Kingfish (Surmai) coated with spicy, aromatic masala, semolina and shallow fried in tawa (pan)

PRAWNS RAWA FRY

Semolina crusted fried prawns marinated with Indian spices

PRAWNS BALCHAO

Balchao is a mixture of sweet, spice and sourness. The unique ingredient that makes the prawn even more delectable is the Goan Toddy Vinegar

CHICKEN CAFREAL

Authentic Chicken Cafreal is a spicy, tangy and rustic to be enjoyed without or with Goan Poi

PRAWNS KISMUR

Kismur is sun-dried salted shrimps that are lightly toasted and mixed with fresh grated coconut and spices

For fresh catch kindly pre-order due to availability



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GOAN PORTUGUESE

NON-VEGETARIAN

KINGFISH CURRY RICE

The Goan coconut milk Kingfish (Seer Fish) Curry is a mildly spiced curry and is loaded with species; served with hot rice

AMOT-TIK PRAWNS CURRY

Hot and sour/tangy, this fish curry reminds one of their grandmothers cooking. A total soul food served with hot rice

GOAN CRAB CURRY (PRE ORDER FOR FRESH CATCH)

The coconut gravy of the curry and the flavours of the crabs intermingle to give you a delightful and tasty curry; served with hot rice or goan poi or pao

PRAWNS CURRY RICE

This prawns curry is no different, soft, juicy prawns in a creamy, subtle and coconut gravy. This with hot steaming rice is nothing short of an astounding culinary experience; served with hot rice

CHICKEN XACUTI

Goan cuisine is not just about their seafood. Check out this wonderful Chicken Xacuti (pronounced Shakuti) recipe that brings together a variety of spices in a succulent goan chicken curry; served with hot rice or goan poi or pao



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GOAN PORTUGUESE

VEGETARIAN

GOAN BHENDI CURRY

Authentic ladyfingers veg Goan curry. In Goa, Xitt Kodi (Rice & Curry) is the staple diet of every Goan; served with hot rice

CABBAGE FOOGATH

Veg stir-fry made with shredded cabbage to which a few goan spices, onions, chillies and freshly grated coconut are added

BHENDI SOL

A basic stir fry dish made of tangy Kokum skins combined with the tender, crunchy bites of Okra

VEGETABLE XACUTI

This Vegetable Xacuti has chunky vegetables, mushrooms in a coconut base spicy sauce



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Indian Curry



Food for thought

The origins of curry began before the British arrived in the subcontinent of India in 1608. In fact, to understand the full history, you have to go further back in the colonization timeline to when the Portuguese arrived in India in 1498 and introduced chili. The Portuguese influence on curry has been the most lasting. The country's explorers introduced pepper and vinegar to create a quintessential Portuguese-inspired dish called vindaloo in Goa.



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INDIAN CURRIES

VEGETARIAN

PANEER MAKHANWALA

Paneer makhani is a popular Punjabi dish made in buttery cashew tomato gravy with spices & cream

MAKAI PALAK

Spinach Corn is a mildly spiced, rich, and creamy North Indian curry made with spinach and corn kernels

MALAI KOFTA

Crispy veg dumplings known as kofta, served with a rich, creamy & super delicious cashew gravy

BAIGAN KA BHARTA

This smoky baingan bharta is a delicious Indian-style eggplant mash vegetable

ALOO JEERA

It is a flavourful, delicious and irresistible dish of potatoes, spices and cumin seeds

MATAR MUSHROOM

This Peas & Mushroom recipe is a mildly spiced versatile Indian curry

SUBZI KOLHAPURI

Veg Kolhapuri, a mixed vegetable curry with thick and spicy coconut-based gravy

DHABA STYLE DUM ALOO

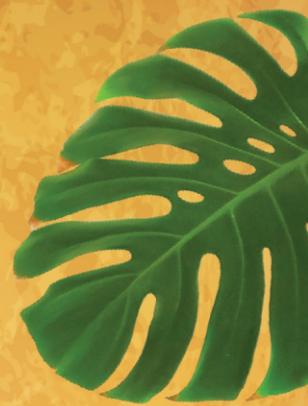
Dhaba style Dum aloo recipe is thick yoghurt-based curry prepared with baby potatoes

MIX VEGETABLE CURRY

A mixed Vegetable Curry that packs a flavour punch, is loaded with veggies and made with Indian spices

VEGETABLE RAITA

Vegetable raita with mixed veggies and homemade curd. This veg raita is a delicious



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INDIAN CURRIES

NON-VEGETARIAN

MUTTON ROGAN JOSH

Fiery red spicy Kashmiri-style mutton curry. It has a thin red-coloured gravy and a thick layer of fat (rogan) floating on top

MUTTON NIHARI

Nihari is a delectable stew made by slow-cooking lamb shank meat and marrow bones

CHICKEN TIKKA MASALA

Marinated and tandoor pieces of chicken which are simmered in a rich onion tomato-based gravy

DHABA CHICKEN CURRY

This Dhaba Style Chicken Curry is Spicy, fragrant with spices, big, bold flavours and really juicy pieces of chicken

CHICKEN NIHARI

Chicken Nihari is a spicy flour-based chicken stew made with fried onion, yogurt, ginger, garlic, and wheat flour. The aroma of chicken nihari is derived from a unique blend of Indian spices

BUTTER CHICKEN

This is classic Indian dish made with marinated Tandoori chicken simmered in creamy tomato gravy.

DHABA STYLE EGG CURRY

This comforting Indian dish of boiled eggs simmered in a spicy tomato gravy is super delicious, has all those tasty and rustic flavours of Dhaba food

PATIALA CHICKEN

Authentic Patiala chicken is spicy, flavourful, creamy and oh-so delicious

FISH MASALA

Kingfish masala recipe is a perfect side dish for roti or rice. This fish masala is simmered in tomato gravy and is mildly spiced

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INDIAN CURRIES

VEGETARIAN

DAL MAKHANI

It is rich, buttery, creamy, slowly cooked and incredibly delicious Dal Makhani

DAL TADKA

Cooked spiced lentils are finished with a tempering made of Ghee and spice

PUNJABI RAJMA MASALA

Rajma (kidney beans) are cooked in a spicy onion tomato-based gravy. It is a protein-rich, vegan and gluten-free curry

PUNJABI KADI PAKORA

Fried pakoras (fritters) tossed in a creamy delicious yoghurt spiced curry known as Kadhi

DRUMSTICK DAL SAMBHAR

South Indian stew made with lentils, drumstick, mixed veg, tamarind, herbs and aromatic spices

ROASTED OR FRIED PAPAD

In India, traditionally the papad are prepared during summer and sun dried

MASALA PAPAD

Delicious Indian Snack Appetizer



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Indian Bread



Food for thought

Indian breads are a wide variety of flatbreads which are an integral part of Indian cuisine. Their variation reflects the diversity of Indian culture and food habits. Different varieties of Indian bread and pancake include chapati, phulka, puri, roti, bayra rotla, thepla, paratha, naan, kulcha, bhatoora, appam, dosa, luchi, puran poli, pathiri, and parotta





INDIAN BREAD

VEGETARIAN

AMRITSARI KULCHA

Amritsari Kulcha is crisp as well as soft leavened bread which is stuffed with boiled and mashed potatoes and spices

DHABA MISSI ROTI

Missi Roti is one of the most popular North Indian breads, which is a perfect mix of flavour

STUFFED PARATHA (POTATO/PANEER/MIX)

A popular Punjabi breakfast or afternoon snack. These have a potato filling, but we also have choice of paneer/ mix vegetables for other great fillings. Served with curd and pickle

TANDOORI NAAN (PLAIN/BUTTER/GARLIC)

Naan is cooked in a tandoor, from which tandoori cooking takes its name Tandoori Naan

LACHA PARATHA

Lacha is twisted & swirl rafted Indian bread

BAJRE KI ROTI

Millet-based flatbread made using pearl millet flour served with curries

CHILLI CHEESE GARLIC NAAN

If you're someone who loves cheese, you'll surely love this naan! It is soft, fluffy and all things delicious! The addition of chillies makes it even more flavourful

TANDOORI ROTI (PLAIN /BUTTER)

Tandoori Roti are flatbreads made with whole wheat flour and cooked in a tandoor (clay oven)

TAWA CHAPATI

Chapati is a traditional unleavened Indian flatbread made with whole wheat flour, ghee/ oil and water

FRESH HOT PHULKA

Phulka or Phulka Roti is a soft melt-in-the-mouth whole wheat Indian flatbread, that is a daily meal staple in many Indian homes



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BIRYANI AND RICE

(All biryani will be served with Raita)

VEGETARIAN

SUBJ BAHAR BIRYANI

Vegetable Dum biryani is one of the most aromatic and flavourful with fresh spices, herbs & ground masala cooked in "Dum" process

VEG KASHMIRI PULAO

Traditional rice dish cooked with lot of spices and topped with ghee, fruits, nuts & raisin

DAL KHICHDI

Khichdi made with dal, rice and loaded vegetables

JEERA RICE

Spices & cumin are tempered in ghee & tossed with basmati rice

BASMATI RICE

Fluffy & soft steamed basmati rice

MIRCHI KA SALAN

A popular Hyderabadi spicy curry base recipe made with peanuts, sesame seeds, dry coconut, aromatic spices, tamarind and long slit green chillies



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BIRYANI AND RICE

(All biryani will be served with Raita)

NON-VEGETARIAN

DUM GHOST BIRYANI

Popular Indian rice dish made using long-grain basmati rice layered with a spicy mutton (goat meat) layer

CHICKEN DUM BIRYANI

Dum Biryani a classic dish of the Mughal Nizams cooked in dum style

EGG BIRYANI

Fragrant Basmati rice cooked with aromatic biryani spices herbs and boiled eggs to yield a delicious one pot egg biryani



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FAST FOOD CORNER

VEGETARIAN

VEG FRIED RICE

Filled with carrots, cabbage, French beans, bell pepper (capsicum) and spring onions, this stir fry veg fried rice is packed with healthy veggies

PANEER CHILLI

Chilli paneer is an Indo Chinese starter or appetizer made by tossing crispy batter fried paneer in sweet, spicy, hot and tangy chilli sauce

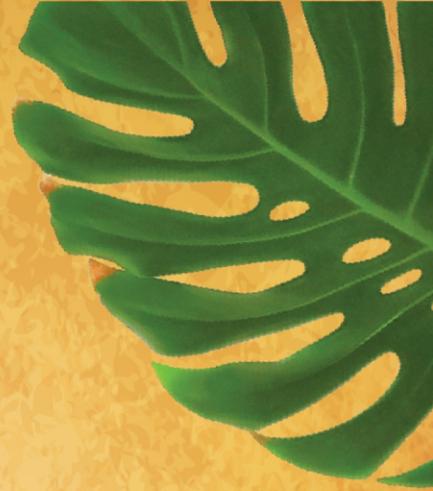
GOBI MANCHURIAN (DRY/GRAVY)

Gobi Manchurian is a popular Indo-Chinese appetizer made with cauliflower, corn flour, soya sauce, vinegar, chili sauce, ginger and garlic

LO MEIN VEG NOODLES

Combine crunchy veg with a mild, sweet chili flavour in this veggie stir-fry (LO MEIN) noodles





FAST FOOD CORNER

NON-VEGETARIAN



CHICKEN FRIED RICE

Chicken fried rice is a delicious meal loaded with fresh vegetables and chicken packed with flavours

CHICKEN AND EGG LO MEIN NOODLES

In short, "lo Mein" is a stir-fried noodle dish. Long, soft egg noodles are tossed with a Savory and sweet sauce and egg and chicken



TRIPLE SCHEZWAN CHICKEN FRIED RICE

Lip smacking complete meal combination of rice , chicken,egg and noodles served with spicy and fragrant schezwan gravy

CHILI CHICKEN DRY

This crispy and tender chicken bites are tossed in an additively delicious hot, sweet and tangy chili sauce



CHICKEN LOLIPOP

Chicken lollipop is a popular Indo-Chinese appetizer where a frenched chicken drumette is marinated and then batter fried

CHICKEN MANCHURIAN DRY /GRAVY

Delicious fried chicken in slightly sweet, hot and sour Manchurian sauce

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Dessert



Food for thought

The word "dessert" originated from the French word desservir, meaning "to clear the table" Sweet desserts usually contain cane sugar, palm sugar, brown sugar, honey, or some types of syrup Other common ingredients in Western-style desserts are flour or other starches, cooking fats such as butter or lard, dairy, eggs, salt, acidic ingredients such as lemon juice, and spices and other flavoring agents such as chocolate, coffee, peanut butter, fruits, and nuts.



DESSERTS

SIZZLING BROWNIE

Chocolate based confection served with ice cream

TIRAMISU

Classic Italian coffee flavoured dessert

BEBINCA

Bebinca is a traditional Goan layered dessert

BANANA SPLIT

Banana Split–this classic ice cream dessert starts with a fresh banana, three scoops of ice cream (vanilla, chocolate, and strawberry), chocolate syrup

BANANA CINNAMON CREPE

Delicious, creamy, inside a banana fruit roll-up, topped off with banana cinnamon syrup and vanilla ice cream

GULAB JAMUN WITH ICE CREAM

Hot Gulab Jamun served with scoop of vanilla ice cream

CREAM BRULEE

Crème Brûlée is a decadent French dessert consisting of a custard base and a caramelized sugar crusts

SERADURRA

Seradurra (Sawdust Pudding) is a Portuguese dessert which consists of a combination of sweetened whipped cream and powdered tea biscuits

NUTELLA AND STRAWBERRY CHEESECAKE

Classic cheese cake with a twist of Nutella and Strawberry

FLAVOURS OF ICE CREAM (3 Scoops)

Choose any 3 scoops Vanilla/ Chocolate/ Strawberry/ Mango / Strawberry Banana



BREAKFAST

SERVED FROM 07:30 AM TO 10:30 AM

AMERICAN BREAKFAST

CHOICE OF CHILLED JUICES

WATERMELON, ORANGE, PINEAPPLE
OR SEASONAL FRESH CUT FRUIT

CEREALS

CORN FLAKES/ WHEAT FLAKES/ CHOCO'S OR
OATMEAL SERVED WITH HOT OR COLD MILK

TWO FARM FRESH EGGS

SCRAMBLED/FRIED/BOILED OR OMELETTE

TOAST OR PLAIN BREAD

SERVED WITH BUTTER & PRESERVES

TEA/COFFEE OR HOT CHOCOLATE



CONTINENTAL BREAKFAST

CHOICE OF CHILLED JUICES

WATERMELON, ORANGE, PINEAPPLE
OR SEASONAL FRESH CUT FRUIT

TOAST OR PLAIN BREAD

SERVED WITH BUTTER & PRESERVES

TEA/COFFEE OR HOT CHOCOLATE



INDIAN BREAKFAST

FRUIT JUICE OR SEASONAL FRESH CUT FRUIT
OR CHOICE OF LASSI (PLAIN/SALTED/SWEET)

STUFFED ALOO PARATHA / POORI BHAJI / STEAMED IDLI

MASALA TEA/ COFFEE/ HOT CHOCOLATE



BREAKFAST ALA-CARTE FAVOURITE

SERVED FROM 07:30 AM TO 10:30 AM

SEASONAL FRESH CUT FRUIT

Freshly cut fresh fruits platter

NATURAL OR FLAVOURED YOGURT

Healthy and delicious flavoured or plain yogurt you can enjoy for breakfast or as a snack

CEREALS

Choose from cornflakes/ Choco flakes/ oatmeal
Served with hot or cold milk

EGGS TO ORDER ANY STYLE

Two farm fresh eggs to choose from fried / scrambled / poached/ boiled. Served with toast, hash brown and grilled tomato

SHAKSHUKA

Shakshuka features poached eggs in a hearty, spiced tomato, combination of garlic, cumin, pepper sauce and smoked paprika. Top with tangy feta cheese and fresh cilantro or parsley

FLUFFY SAUSAGE AND CHEESE OMELETTE

The fluffy omelette stuffed with pork or chicken sausage and cheese
Served with toast, hash brown and grilled tomato

BREAKFAST MEATS

Portion of chicken sausage or bacon

AVOCADO TOAST WITH 2 WAY EGGS

This healthy, avocado toast recipe is made on French Baguette toast with mashed avocado, and your favourite 2-way style egg, one with sunny side up and second with Indian style masala scrambled egg

CINNAMON FRENCH TOAST

The simplest cinnamon French toast recipe made with milk, eggs, vanilla, sugar and cinnamon. Serve with melted butter and maple syrup

BASKET OF ASSORTED BREADS

Served with butter and preserves



BREAKFAST ALA-CARTE FAVOURITES

SERVED FROM 07:30 AM TO 10:30 AM

INDIAN BREAKFAST SELECTION

DOSA (PLAIN / MASALA)

Dosa are crispy rice and lentil crepes it comes plain or masala stuffed with spiced and Savory potato filling. Served with sambhar and coconut chutney

UTTAPAM (PLAIN /MASALA / TOMATO)

Uttapam is a South Indian breakfast made with fermented lentil and rice batter. These pancakes are optionally topped with various vegetables, spices and herbs as per your likings. Served with sambhar and coconut chutney

STEAMED IDLIS

Idli is a soft and fluffy steamed cake made with fermented rice and lentil batter. Served with sambhar and coconut chutney

STUFFED PARATHA (POTATO/PANEER/MIX)

A popular Punjabi breakfast or afternoon snack. These have a potato filling, but we also have choice of paneer/ mix vegetables for other great fillings. Served with curd and pickle

POORI BHAJI

Flavourful potato curry that is spiced with green chilis, onion, ginger, and a host of Indian spices. This delicious Aloo Sabji is then served with a plateful of light and crisp fried rounds of dough known as poori for lovely and filling meal

POTATO PEANUT POHA

Poha, a popular Indian breakfast or snack, is made with flattened rice, spices, peanuts, onions, and potatoes. It's flavourful and filling

CHOLE BHATURE

Chole stands for a spiced tangy chickpea curry and Bhatura is a soft and fluffy fried leavened bread. Chola Bhatura always makes for a delicious and filling meal



For any allergies kindly inform the server or manager before placing the order

All Prices are in Indian rupees | We levy government taxes as applicable | Service charge will be levied

BEVERAGES

COFFEE

Americano/ Regular

CAPPUCCINO

A smooth blend of creamy milk and strong espresso, topped with a tall layer of soft milk foam

CAFE LATTE

Classic espresso and steamed milk beverage with light milk foam, served in a large cup

MOCHA LATTE

A chocolate-flavoured espresso drink! This recipe has a double dose of chocolate: both real chocolate in the espresso and chocolate syrup in the steamed milk

TEA

Plain/ Masala/ Ginger

COLD COFFEE WITH ICE CREAM

CHOCO COFFEE FRAPPE

SEASONAL FRESH FRUIT JUICE

MILK SHAKES

Chocolate/ Vanilla/ Strawberry/ Banana/ Mango
Served with Ice Cream

LASSI

Sweet/ Salted/ Plain

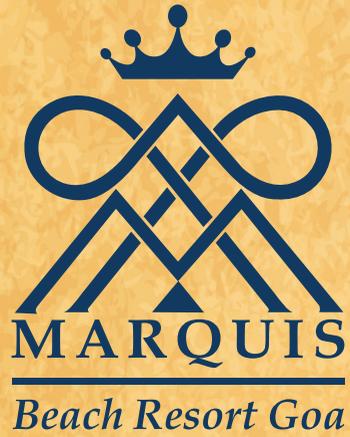
CHAAS (Butter Milk)

ICED TEA

SMOOTHIES

Avocado / Banana Chocolate/ Berries / Mango





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