









Breakfast

07:00 HOURS TO 11:00 HOURS



OATMEAL BOWLS

- | | | |
|---|---|-----|
| Chia Seed Oatmeal |   | 300 |
| (Per serve 280 ml/ 340 kcal) | | |
| Chia seed and coconut milk bowl topped with fresh fruits, along with toasted seeds and nuts | | |
| Bircher Muesli |   | 300 |
| (Per serve 280 ml/ 343 kcal) | | |
| Overnight oats prepared in yogurt, accompanied by fruits, seeds, nuts and drizzled with honey | | |
| Seasonal Fruit Oatmeal Bowl |   | 300 |
| (Per serve 280 ml/ 340 kcal) | | |
| Oatmeal bowl with cinnamon, maple syrup, flaxseed, almonds and seasonal berries | | |
| Masala Oats |   | 300 |
| (Per serve 200 gm/ 320 kcal) | | |
| Oats prepared with Indian spices, tomatoes, onions and fresh coriander | | |
| Seasonal Cut Fruit Bowl | | 350 |
| (Per serve 200 gm/ 144 kcal) | | |
| Varieties of freshly cut seasonal fruits | | |

ON THE TOAST

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|---|---|-----|
| Vegan Vegetable Toast |  | 300 |
| (Per serve 250 gm/ 389 kcal) | | |
| Tofu scramble with bell peppers and tomato jam, prepared in a vegan style | | |
| Banana & Peanut Butter Toast |    | 300 |
| (Per serve 250 gm/ 410 kcal) | | |
| Toast topped with peanut butter, banana and jam | | |
| Avocado Toast |   | 350 |
| (Per serve 250 gm/ 380 kcal) | | |
| Avocado, tomato, onion and processed cheese used as toppings on a French loaf | | |



INDIAN BREAKFAST SELECTION



Steamed Idli 350

(Per serve 200 gm/ 270 kcal)

Steamed rice dumplings, tender and soft, accompanied by sambar and chutney

Dosa 350

(Per serve 220 gm/ 360 kcal)

Crisp rice and lentil crepes, available in plain, ghee or masala varieties, accompanied by sambar and chutney

Uttapam 350

(Per serve 200 gm/ 363 kcal)

Hearty pancake made from rice and lentils, available with a selection of toppings including onion, tomato, podi and masala

Medu Vada 350

(Per serve 180 gm/ 556 kcal)

Crispy lentil fritters shaped like doughnuts, accompanied by sambar and chutney

Moong Dal Chilla 350

(Per serve 200 gm/ 439 kcal)

Hearty lentil pancake garnished with cottage cheese and green peas, accompanied by pickle, chutney and yogurt

Sabudana Khichdi 350

(Per serve 180 gm/ 272 kcal)

Sago pearls infused with cumin, mustard, boiled potatoes and roasted peanuts

Pav Bhaji 350

(Per serve 275 gm/ 532 kcal)

Freshly baked pav (bun) from our oven, accompanied by local bhaji come garnished with chopped onions and lemon wedges

Misal Pav 350

(Per serve 200 gm/ 360 kcal)

Curry made with sprouts, garnished with onions, tomatoes, farsan, lemon juice and coriander leaves, accompanied by a pav

Maharashtrian Kanda Poha 350

(Per serve 180 gm/ 260 kcal)

Dish of flat rice seasoned with curry leaves, mustard seeds and peanuts, accompanied by onion, tomato and coriander

Poori Bhaji 350

(Per serve 250 gm/ 460 kcal)

Crispy deep-fried wheat bread, accompanied with spiced potato mixture





CONTINENTAL SELECTION

Waffles 350

(Per serve 180 gm/ 590 kcal)

Accompanied by a berry compote, freshly whipped cream or vanilla ice cream, maple syrup, chocolate sauce or nutella and an assortment of fresh fruits

Chocolate Pancake 350

(Per serve 180 gm/ 360 kcal)

Delicate round cake infused with a subtle chocolate flavor, crafted from flour, milk, accompanied by maple syrup or honey along with fruit preserves

Baker's Basket 350

Variety of croissants, muffins, danish pastries and toast, accompanied by preserves and butter. Croissants (Per serve 80 gm/ 324 kcal), Danish (Per serve 50 gm/ 187 kcal), Doughnuts (Per serve 80 gm/ 329 kcal) and Muffins (Per serve 80 gm/ 301 kcal)

Seasonal Fresh Fruit Juice 275

ABC Juice 275

(Per serve 300 ml/ 216 kcal)

Mixture of juices derived from apples, beetroots and carrots

SMOOTHIES/ SHAKES

Indulge in delightful milkshakes that blend an array of distinctive flavors, including chocolate, nuts, cookies and fresh strawberries

Strawberry and Chia Seed Smoothie 300

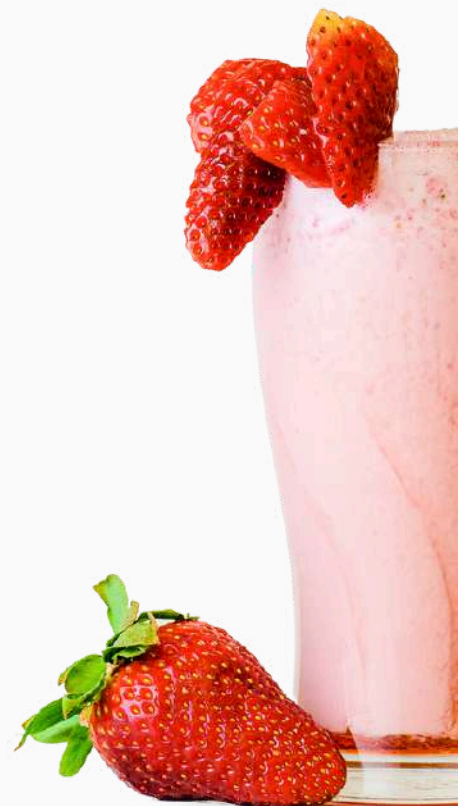
(Per serve 300 ml/ 315 kcal)

Banana and Dry Nuts Smoothie 300

(Per serve 300 ml/ 360 kcal)

Strawberry Choco Cookie Shake 300

(Per serve 275 ml/ 620 kcal)





UNBELEAFABLE SALADS

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours

Garden Green Salad

350

(Per serve 150 gm/ 90 kcal)

A bed of lettuce topped with freshly sliced cucumber, tomato, carrot and onion, accompanied by lemon and chili

Watermelon Feta Salad

400

(Per serve 150 gm/ 120 kcal)

Salad with watermelon, cucumber and feta cheese, complemented by caramelized walnuts

Caesar Salad

400

(Per serve 150 gm/ 96 kcal)

Fresh lettuce, crunchy croutons, olives and grated parmesan cheese

APPETIZERS (NOSH NOW)

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours

Malai Broccoli

550

(Per serve 250 gm/ 536 kcal)

Oven-roasted broccoli prepared in a clay oven, infused with nuts, cardamom and cream

Peanut Beetroot Tikki

450

(Per serve 200 gm/ 368 kcal)

Flavorful beetroot patty crafted from beets, crushed peanuts, cheese and a blend of spices, shallow-fried in ghee, accompanied by mint chutney

Pahadi Paneer Tikka

500

(Per serve 250 gm/ 680 kcal)

Grilled cottage cheese marinated in a yogurt base, accompanied by mint chutney

Dahi Ke Kebab

450

(Per serve 240 gm/ 526 kcal)

Yogurt gallet infused with Indian spices, accompanied by spiced onions and mint chutney

Subz Seekh Gilafi

450

(Per serve 250 gm/ 585 kcal)

Classic selection of vegetables seasoned with fragrant Indian spices, garnished with pepper, accompanied by tandoori salad and mint chutney

Royal Soya Chaap Chatpata

550

(Per serve 250 gm/ 415 kcal)

Soya chaap marinated in yogurt and spices, grilled to perfection, accompanied by a refreshing mint sauce

Palak Patta Chaat

500

(Per serve 180 gm/ 398 kcal)

Crispy layers of spinach coated in gram flour, accompanied by a sweet and tangy chutney





AROUND THE WORLD

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours

Chilli Mushroom 500

(Per serve 200 gm/ 398 kcal)

Crispy fried mushrooms mixed with soy sauce, onions, green chilies and bell peppers

Paneer Chilli 500

(Per serve 200 gm/ 458 kcal)

Cottage cheese, battered and fried, combined with soy sauce, onions, green chilies and bell peppers

Crispy Lotus Stem 550

(Per serve 200 gm/ 210 kcal)

Crispy lotus stem sautéed in a Thai basil sauce

Vegetable Spring Roll 450

(Per serve 200 gm/ 398 kcal)

Delicate layers encasing marinated vegetables, enhanced with soy sauce and vinegar, deep-fried, accompanied by a sweet chili sauce

Exotic Vegetable Dim Sum 550

(Per serve 200 gm/ 350 kcal)

Exotic vegetables are encased in steamed dim sum, enhanced with sesame oil, accompanied by two varieties of Asian dipping sauces

Jalapeno Cheese Balls 500

(Per serve 180 gm/ 350 kcal)

Crispy deep-fried cheese balls prepared with a blend of cottage cheese, mozzarella, processed cheese and jalapeños, seasoned to perfection, accompanied by cocktail sauce

Mexican Cheese Quesadilla 550

(Per serve 250 gm/ 764 kcal)

Tortilla bread filled with cheese, vegetables, beans and a blend of spices

Mezze Platter 550

(Per serve 350 gm/ 648 kcal)



Platter with Middle Eastern dips, pita bread, falafel, assorted vegetable crudités, mesclun greens and Lebanese pickles





HOT SOUPS

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours

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|--|------------|
| Tomato Basil Essence   | 350 |
| (Per serve 200 ml/ 176 kcal)
A flavourful soup crafted from oven-roasted tomatoes, fresh basil and a blend of herbs | |
| Broccoli Almond Soup    | 350 |
| (Per serve 200 ml/ 86 kcal)
Rich soup prepared with a base of broccoli, milk and cream, topped with toasted almond flakes | |
| Mexican Vegetable Soup   | 350 |
| (Per serve 200 ml/ 148 kcal)
Nutritious soup prepared with vegetables such as zucchini, carrots, green beans and broccoli, all simmered in a tomato-based broth | |
| Sweet Corn Soup   | 350 |
| (Per serve 200 ml/ 56 kcal)
Rich and smooth soup prepared with corn kernels and assorted vegetables | |
| Manchow Soup   | 350 |
| (Per serve 200 ml/ 230 kcal)
Combination of mixed vegetables, garlic, ginger, soy sauce, ground pepper and chili sauce, accompanied by fried noodles | |

PIZZA

19:00 Hours to 22:30 Hours

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|--|------------|
| Pizza Hawaiian   | 850 |
| (Per serve 275 gm/ 861 kcal)
Pizza topped with caramelized onions, bell peppers, pineapple and mozzarella cheese | |
| Pizza Margherita   | 850 |
| (Per serve 275 gm/ 840 kcal)
Pizza garnished with tomato sauce, mozzarella cheese and fresh basil | |
| Classic Chargrilled Vegetable   | 750 |
| (Per serve 380 gm/ 980 kcal)
Pizza topped with grilled vegetables and mozzarella cheese | |
| A'la Fungi   | 850 |
| (Per serve 275 gm/ 825 kcal)
Pizza topped with assorted mushroom, olive oil and mozzarella cheese | |
| Vegan Cheeseless  | 890 |
| (Per serve 275 gm/ 500 kcal)
Pizza crafted from a plant-based crust topped with tomato sauce, a variety of unique vegetables and an array of herbs | |





PASTA

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours

Arrabbiata 🌾🍷

650

Penne (Per serve 290 gm/ 460 kcal)
Spaghetti (Per serve 290 gm/ 806 kcal)
Pasta sautéed with tomato, garlic, chili flakes and olive oil,
accompanied by garlic bread

Wild Mushroom Alfredo 🌾🍷

650

Penne (Per serve 315 gm/ 1044 kcal)
Spaghetti (Per serve 315 gm/ 1044 kcal)
Penne or spaghetti prepared in a creamy mushroom sauce,
accompanied by garlic bread

Spaghetti with Pesto 🌾🍷🍷

650

(Per serve 315 gm/ 1044 kcal)
Pasta tossed with basil pesto, garlic, parmesan cheese served with
garlic bread

Classic Vegetable Lasagne 🌾🍷

700

(Per serve 300 gm/ 920 kcal)
Bechamel and tomato sauce incorporated into all three layers with a
variety of grated vegetables placed atop the mozzarella and parmesan

Mushroom Risotto 🍷

700

(Per serve 300 gm/ 570 kcal)
Arborio rice accompanied by a variety of mushrooms, garnished with
parmesan cheese and drizzled with olive oil

WESTERN

Ragout of Summer Vegetables 🌾🍷

650

(Per serve 300 gm/ 490 kcal)
Nutritious mix of vegetables simmered and combined with oats,
accompanied by bread roll and butter

Mexican Hot Pot 🌾🍷

650

(Per serve 275 gm/ 350 kcal)
Dish featuring a combination of Mexican rice and curry

Italian Ratatouille Bunny Chow 🌾🍷

650

(Per serve 275 gm/ 760 kcal)
Hollow bread roll stuffed with a variety of vegetables in a tomato
sauce seasoned with basil and oregano





ASIAN

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours

Chilli Paneer Bunny Chow 🌿🌶️

550

(Per serve 275 gm/ 760 kcal)

Hollow bread roll stuffed with chili paneer, accompanied by a crisp vegetable salad

Vegetable Manchurian 🌿🌶️

550

(Per serve 280 gm/ 560 kcal)

Finely minced vegetable balls mixed with soy sauce, garlic, onion, pepper and a blend of spices

Vegetable Thai Curry 🌿🌶️

600

(Per serve 275 gm/ 760 kcal)

Exotic seasonal vegetables prepared in Thai red, green, yellow curry

Mapo Tofu (Vegan) 🌿🌶️🥛

600

(Per serve 300 gm/ 345 kcal)

Vegan tofu sautéed with a blend of peppercorn and chili bean sauce

Stir Fry Vegetable 🌿🌶️

550

(Per serve 300 gm/ 325 kcal)

A medley of mushrooms, broccoli, green onions, ginger, garlic, bell peppers and baby corn seasoned with Asian spices

Five Treasure Vegetable 🌿🌶️

550

(Per serve 280 gm/ 560 kcal)

Selection of exotic vegetables prepared with your choice of sauce: Schezwan, hot garlic, ginger soy

Vegetable Fried Rice 🌿🌶️

550

(Per serve 300 gm/ 490 kcal)

Stir-fried rice with vegetables and soy sauce

Choice of Noodles: (Hakka, Schezwan, Garlic) 🌿🌶️

550

(Per serve 300 gm/ 640 kcal)

Stir-fried noodles with onions, bell peppers, soy sauce and garlic





THE LOCAL HERITAGE

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours

Sev Tameta Nu Shaak 🌾

450

(Per serve 300 gm/ 350 kcal)

Sweet and tangy tomato curry in the Gujarati style, made with tomatoes, sev and a blend of spices

Ringan Batata Nu Shaak 🥒🥔

450

(Per serve 300 gm/ 612 kcal)

Baby eggplant and potatoes prepared in a sweet and sour Gujarati style

Bhindi Nu Sukhi Bhaji 🥒

450

(Per serve 300 gm/ 612 kcal)

The finest local rendition of ladyfinger

Bharli Vangi 🥒🥥

450

(Per serve 300 gm/ 512 kcal)

A classic Maharashtrian curry featuring baby brinjals stuffed and cooked in a rich gravy made from peanuts and coconut

Methi Gatta Curry 🥒

500

(Per serve 300 gm/ 512 kcal)

Classic chickpea flour dumplings prepared in a zesty and piquant yogurt sauce

Rajasthani Kadi Pakoda 🥒

450

(Per serve 300 gm/ 512 kcal)

Soothing curry prepared with a yogurt and gram flour-based gravy, featuring dumplings made from gram flour

Gujarati Dal 🥒

450

(Per serve 300 gm/ 712 kcal)

A timeless local speciality that is beloved by many

Masala Bhat 🥒

500

(Per serve 275 gm/ 942 kcal)

Flavorful one-pot rice dish prepared with vegetables, nuts and a blend of Indian spices



INDIAN MAINS

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours



Paneer Pasanda 🌱🥛🥑 550

(Per serve 275 gm/ 790 kcal)

Double-layered paneer stuffed with a variety of dried fruits, mawa and spices, accompanied by a cashew and tomato sauce

Kadai Paneer 🥛🥑 550

(Per serve 275 gm/ 720 kcal)

Cottage cheese prepared with chopped onions, bell peppers and a zesty Indian curry

Kesari Khubani Kofta 🥛🥑 600

(Per serve 275 gm/ 715 kcal)

Cottage cheese dumplings filled with apricot, served in a saffron-infused nut sauce

Palak Kofta Curry 🥛🥑 550

(Per serve 275 gm/ 720 kcal)

Cheese-filled spinach kofta served in a zesty tomato sauce

Khumb Mutter Hara Pyaaz 🥛🥑 550

(Per serve 300 gm/ 475 kcal)

Mushrooms and green peas combined in a rich gravy infused with Indian spices

Kaju & Cheese Butter Masala 🥛🥑 600

(Per serve 300 gm/ 515 kcal)

Pan tossed sauté cashews combined with a mixture of tomatoes, cheese and a hint of cream

Lasooni Makai Palak 🥛🥑 550

(Per serve 300 gm/ 285 kcal)

Delightful dish crafted from sweet corn and spinach, featuring a prominent garlic flavor

Mix Vegetable Handi 🥛🥑 550

(Per serve 275 gm/ 475 kcal)

A variety of vegetables prepared in a rich gravy infused with Indian spices

Aloo aap ki Pasand 🥛 550

(Per serve 250 gm/ 180 kcal)

Choice of: Aloo Jeera/ Aloo Mutter/ Aloo Gobi/ Aloo Hing Dhaniya

Bhindi aap ki Pasand 🥛🥑 550

(Per serve 250 gm/ 160 kcal)

Choice of: Bhindi Masala/ Bhindi do Pyaaza/ Jaipuri Bhindi

Dal Tadka 🥛 450

(Per serve 275 gm/ 514 kcal)

Yellow lentils seasoned with traditional Indian spices and herbs

Dal Makhani 🥛 500

(Per serve 275 gm/ 820 kcal)

Black lentils slow-cooked overnight with ginger, garlic and chili, then finished with a tempering of red chili puree in ghee and a blend of Indian spices



RICE PREPARATION

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours



Kathal Dum Biryani  800

(Per serve 275 gm/ 982 kcal)
A unique dish crafted by the chef

Subz Dum Biryani  700

(Per serve 300 gm/ 990 kcal)
Combination of rice, vegetables, nuts and Indian spices, prepared with basmati rice using the dum cooking method, accompanied by raita

Kashmiri Pulao  650

(Per serve 300 gm/ 504 kcal)
A delectable rice dish crafted from aromatic basmati rice, whole spices, dried nuts, fresh fruits and saffron

Jeera Rice  450

(Per serve 300 gm/ 546 kcal)
Basmati rice infused with tempered cumin, garnished with freshly chopped coriander and a touch of ghee

Masala Dal Khichdi  450

(Per serve 300 gm/ 434 kcal)
Combination of equal parts rice and lentils, prepared with onion, garlic, tomatoes, ghee and a blend of spices

Steamed Rice 400

(Per serve 300 gm/ 220 kcal)
Fluffy, cooked white rice, versatile side dish, perfect with any curry or as standalone meal

Curd Rice  450

(Per serve 300 gm/ 343 kcal)
Curd and rice seasoned with mustard seeds and chilies

SIDES

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours

Raita  250

(Per serve 180 gm/ 92 kcal)
Choice of: Pineapple/ Boondi/ Vegetable

Masala Peanut  250

(Per serve 150 gm/ 400 kcal)
Timeless favourite snack consisting of peanuts combined with tomatoes, onions, cilantro and various seasonings

Masala Papad 200

(Per serve 100 gm/ 371 kcal)
Snack consisting of fried or roasted papad, garnished with diced onion, tomato, cucumber, lime juice and spices






BREADS FROM CLAY OVEN

12:30 Hours to 15:30 Hours & 19:00 Hours to 22:30 Hours

Tandoori Roti/ Tawa Roti 	150
(Per serve 40 gm/ 204 kcal)	
Naan/ Kulcha/ Garlic Naan  	190
(Per serve 70 gm/ 225 kcal)	
Lachha Paratha 	190
(Per serve 90 gm/ 270 kcal)	
Stuffed Paratha  	220
(Per serve 120 gm/ 360 kcal)	
Aloo Paratha/ Paneer Paratha/ Gobi Paratha/ Cheese Paratha	

Stuffed Kulcha   
(Per serve 120 gm/ 210 kcal)
Mixed Vegetable/ Paneer

Missi Roti 
(Per serve 60 gm/ 220 kcal)

Jowar/ Bajre ki Roti
(Per serve 60 gm/ 120 kcal)

220

190

150














DESSERTS

(ROUND THE CLOCK)

Hot Gulab Jamun  	375
(Per serve 150 gm/ 440 kcal)	
Deep fried cheese dumplings soaked in cardamom flavour sugar syrup	
Kesar Rasmalai  	375
(Per serve 150 gm/ 300 kcal)	
Cheese dumpling soaked in saffron flavour milk, garnish with pistachio	
Moong Dal Halwa  	375
(Per serve 150 gm/ 550 kcal)	
Roasted moong dal with jaggery cooked in clarified butter, garnish with dry nuts	
Choice of Ice Cream  	375
(Per serve 80 gm/ 165 kcal)	

Apple Pie   	375
(Per serve 200 gm/ 560 kcal)	
Pastry dessert featuring baked apples, accompanied by ice cream and whipped cream	
Classic Strawberry and Cream (Seasonal) 	400
(Per serve 150 gm/ 320 kcal)	
Chopped strawberries topped with whipped cream	
Tiramisu  	400
(Per serve 150 gm/ 355 kcal)	
Delicious dessert coffee-soaked lady finger cookies and mascarpone cheese	
Warm Chocolate Brownie   	400
(Per serve 150 gm/ 450 kcal)	
Brownie served with chocolate sauce and nuts	
Seasonal Fresh Fruit Platter	275
(Per serve 300 gm/ 216 kcal)	
Varieties of freshly cut seasonal fruits	





KIDS MENU

11:00 Hours to 22:30 Hours

Tomato Soup   **350**

(Per serve 200 ml/ 135 kcal)

Oven-roasted tomato soup, accompanied by herb-infused croutons

Cheese and Corn Nuggets   **350**

(Per serve 180 gm/ 380 kcal)

Fried corn and cheese nuggets coated in breadcrumbs

French Fries   **300**

(Per serve 150 gm/ 380 kcal)

Plain/ Salted/ Cheese

Mac & Cheese   **450**

(Per serve 180 gm/ 310 kcal)

Macaroni prepared with a rich and creamy cheese sauce

Vegetable Fried Rice  **450**

(Per serve 180 gm/ 314 kcal)

Stir-fried rice with vegetables, prepared without spice

Vegetable Hakka Noodles   **450**

(Per serve 220 gm/ 437 kcal)

Wok-tossed noodles with vegetables, prepared without spice

Noodle Mania   **450**

(Per serve 150 gm/ 355 kcal)

Dal Rice  **450**

(Per serve 220 gm/ 321 kcal)

Dal fry without spice, accompanied by rice and clarified butter





BEVERAGES

Perrier (Per serve 330 ml)	400
Fresh Fruit Juice (Per serve 300 ml/ 112 kcal)	275
Lassi 🥛 (Per serve 300 ml/ 280 kcal) Choice of Plain/ Sweet	300
Buttermilk 🥛 (Per serve 300 ml/ 47 kcal)	175
Hot Chocolate 🥛 (Per serve 240 ml/ 194 kcal)	275
Selections of Flavored Iced Tea (Per serve 240 ml/ 112kcal) Peach/ Lemon/ Chamomile	275
Selections of Tea 🥛 (Per serve 240 ml/ 3-4 kcal) English Breakfast/ Darjeeling/ Assam, Earl gray/ Green tea/ Chamomile/ Masala tea	275

Selections of Coffee 🥛 (Per serve 240 ml/ 150 kcal) Espresso/ Cafe latte/ Cappuccino/ Macchiato	300
Selections of Flavored Iced Coffee (Per serve 240 ml/ 150kcal) Hazelnut/ Caramel/ Mix Fruit	300
Red Bull	300
Still Water (Per serve 300 ml)	250
Preserved Juice (Per serve 300 ml/ 162 kcal)	250
Aerated Beverage	250
Homemade Lemonade (Per serve 300 ml/ 30 kcal)	200
Packaged Mineral Water	150

