



CHARLOTTE

ALL DAY DINING



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*From the energising kick of freshly brewed coffee to the wholesome goodness of smoothies, our beverage menu is designed to refresh, recharge, and delight. Whether you crave the comforting warmth of premium teas, the vibrant burst of fresh juices, or the perfect blend of health and flavour in every sip, we've got something special for everyone.*

*Crafted with care and inspired by nature's best, our drinks are more than just beverages—they're a treat for your senses and a celebration of everyday indulgence.*



# BEVERAGE

(ROUND THE CLOCK)



## HEALTH DRINK

A health drink to detoxify your body with apple and celery. Carrot and ginger. Apple, beetroot and carrot.

325 (250ml / 150kcal)



## SMOOTHIE

Mango/ Berry/ Papaya/ Banana

325 (250ml / 130kcal)



## SEASONAL FRUIT JUICE

Freshly squeezed juices from fruits of the season.

325 (250ml / 150kcal)



## COLD COFFEE

Classic/ Caramel coconut iced coffee / Chocolate iced mocha/ Nutella iced coffee

325 (250ml / 150kcal)



## MILKSHAKES

Vanilla/ Chocolate/ Strawberry/ Banana/ Mango

325 (250ml / 160kcal)



## LASSI

Blended chilled yoghurt  
Served-Plain/ Salted/Sweet.

325 (250ml / 175kcal)



## CHHAS PLAIN/ MASALA

Refreshing drink made from yoghurt, water, and spices, such as cumin, coriander, and salt. It's often served as a palate cleanser during meals.

325 (250ml / 175kcal)



## HOT CHOCOLATE / HORLICKS / BOURNVITA

325 (180ml / 160kcal)



## SELECTIONS OF COFFEE

Espresso/ Cappuccino/ Café latte/ Americano/ Macchiato/ Decaffeinated

325 (180ml / 150kcal)



## SELECTIONS OF TEA

English breakfast/ Assam/ Darjeeling/ Earl Grey/ Green/ Chamomile/ Peppermint/ Lemon/ Green tea tulsi/ Readymade tea

295 (180ml / 110kcal)

## SOFT BEVERAGES



Still water/ Packaged Drinking water

195



Soft beverages

195



Fresh lime water / Soda

245



Ginger ale / Tonic water

245



Sparkling water

295



Red bull

295

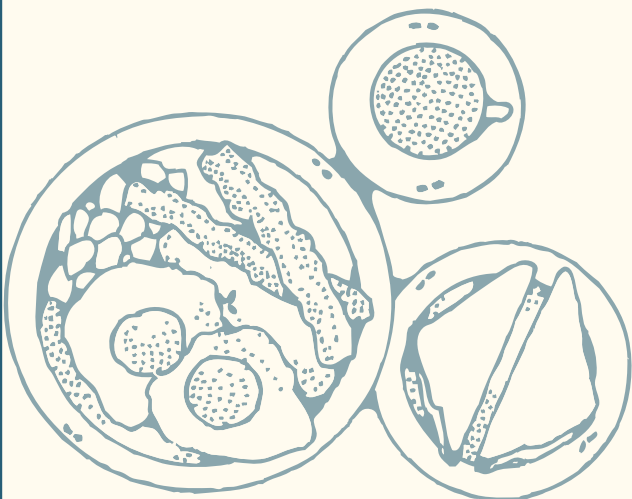
Chef Specials Vegetarian Non-Vegetarian Plant Based  
Additives 1 Colorant 2 Preservative 3 Antioxidants 4 Flavor enhancer 5 Sulphurized 6 Blackened 7 Waxed 8 Phosphate  
9 Sweeteners & sugar substitutes 10 Quinine 11 Caffeine  
Allergens Gluten Eggs Crustaceans Fish Peanuts Soya Dairy Nuts Celery Mustard Sesame Sulfites  
 Molluscs Lupin

If you have any food allergies or intolerances, kindly inform our service staff or chef for assistance. Taxes as applicable. Prices are in INR.  
An average active adult diet requires 2000 kcal energy per day, however, calorie needs may vary. All kcal values are for per 100 gms.  
We levy 5% service charges & taxes.

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*From hearty classics to wholesome, healthy options, our breakfast menu is crafted to energize and delight. Whether you crave fluffy pancakes, fresh fruits, or savory global favorites, every dish is made with care and the finest ingredients.*

*Start your day with a celebration of flavors and nourishment, perfectly designed to fuel your morning.*



# BREAKFAST MENU

(7 AM TO 11:00 AM)

## ▲ CONTINENTAL BREAKFAST

Seasonal fruit juice or fresh fruits with flavored yoghurt. Oven fresh bread basket, selection of tea or coffee.

655 (200gm, 250ml / 375kcal)   

## ▲ AMERICAN BREAKFAST

Seasonal fruit juice or fresh fruits with flavoured yoghurt, cereals, egg preparation of your choice with chicken sausages or bacon. Oven fresh breakfast rolls, selection of freshly brewed tea or coffee.

755 (300gm, 250ml / 560kcal)   

## ▲ LOW CALORIE BREAKFAST

Vegetable juice or a smoothie, sprouted beans salad, homemade bircher muesli, egg white omelette with fresh herbs and roasted tomatoes. Oven fresh multigrain or whole wheat flour toast with sugar free preserves, selection from our healthy tea options.

755 (200gm, 250ml / 340kcal)   

## ■ INDIAN BREAKFAST

Choice of seasonal fresh fruit juice or lassi or butter milk. Choice of dosa- plain or masala / idli served with three types of chutney and sambhar/ stuffed paratha with curd /poori bhaji. Selection of freshly brewed tea or coffee.

755 (400gm, 250ml / 550kcal)  

## ■ POORI BHAJI

Deep fried Indian puffed bread served with mildly spiced potato curry.

445 (200gm, 250ml / 525kcal) 

## ■ CHOICE OF DOSA - PLAIN /MASALA / MYSORE / ONION, GREEN CHILLI AND CORIANDER

Thin & crispy rice pancake served with vegetable stew "sambhar" and three types of chutney.

445 (200gm / 375kcal) 

## ■ TOMATO ONION UTTAPPAM

Rice and lentil pancake, served with vegetable stew "sambhar" and three types of chutney.

445 (280gm / 230kcal)


## ■ IDLI

Steamed rice and lentil cake served with vegetable stew "sambhar" and three types of chutney.

445 (180gm / 475kcal)

## ■ PARATHA

Plain / Aloo / Paneer / Onion served with home made yoghurt and pickle.

455 (160gm / 420kcal)  

## ■ CHOICE OF CEREALS- CORN FLAKES / WHEAT FLAKES / MUESLI / CHOCO FLAKES

Served with cold or hot milk, with choice of honey or sugar and sliced banana

375 (280gm / 270kcal)  

## ▲ ASPARAGUS AVOCADO TOAST WITH POACHED EGG

Buttered asparagus and crushed avocado with poached egg on a crispy toasted baguette

525 (180gm / 190kcal)   

## ▲ EGGS COOKED TO ORDER


















Scrambled/ Omelette/ Fried/ Akuri/ Poached/ boiled with grilled tomato, sautéed vegetables

455 (200gm / 280kcal)   

## ▲ BELGIAN WAFFLES OF YOUR CHOICE

Vanilla / Choco chips / Blackcurrant with honey / Banana peanut butter served with clarified butter and maple syrup. Served with maple syrup and clarified butter, blueberry compote and whipped cream

455 (180gm / 310kcal)  

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Additives 1 Colorant 2 Preservative 3 Antioxidants 4 Flavor enhancer 5 Sulphurized 6 Blackened 7 Waxed 8 Phosphate  
9 Sweeteners & sugar substitutes 10 Quinine 11 Caffeine  
Allergens  Gluten  Eggs  Crustaceans  Fish  Peanuts  Soya  Dairy  Nuts  Celery  Mustard  Sesame  Molluscs  Lupin

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### ▲ STACK OF PANCAKES

Served with maple syrup and clarified butter, blueberry compoté and whipped cream

455 (120gm / 260kcal) 🌾 🥛

### ▲ FRENCH TOAST WITH SEASONAL FRUIT FLAVOUR

Accompanied with maple syrup, clarified butter, blueberry compoté and whipped cream

455 (220gm / 270kcal) 🌾 🥛 🍷

### ▲ BAKER'S BASKET

Choice of any three oven baked breakfast rolls: croissant, muffin, danish, brioche, bagel, brown or white toast. Served with butter, jam and marmalade

425 (240gm / 420kcal) 🌾 🥛 🍷

### LOCAL DELICACY (CHEF'S RECOMMENDATION)

### ■ NAGPUR SPECIAL TARRI POHA

A mono portion of poha with black chana and tomato stew

345 (350gm / 475kcal)

### ■ MISAL PAO

Spicy curry usually made from moth beans served with pav, topped with farsan or sev, onions, lemon and coriander

345 (350gm / 425kcal) 🌾

### FROM THE LAND OF GUJRAT

### ■ THEPLA

Savory flatbread made from whole wheat flour and fenugreek leaves (methi), along with spices like cumin and turmeric

345 (160gm / 420kcal) 🌾 🥛

### ■ RAVA UPMA

Savory breakfast dish made from semolina (rava) cooked with mustard seeds, curry leaves, green chillies, peas, and carrots

345 (180gm / 475kcal)

## SALAD

(12:30 PM TO 3:30 PM & 7 PM TO 11 PM)

### ■ GARDEN FRESH SALAD

Freshly sliced cucumber, tomato, onion, carrot and beetroot with lemon wedges and green chillies

425 (170gm / 80kcal)

### ■ GREEK SALAD

Cucumber, pepper, tomato, onion, feta cheese and olive with oregano vinaigrette.

545 (180gm / 260kcal) 🥛

### ■ CHEESE BOARD WITH NUTS AND CRACKERS

Choice of four types of cheese with crackers and nuts

595 (140gm / 450kcal) 🥛

### ■▲ CAESAR SALAD

Crispy lettuce, parmesan croutons with choice-Veg/ Chicken/ Prawn

545/595/695 (240gm / 300kcal) 🌾 🍷 🥛

### ▲ PRAWN AND CELERY SALAD

Prawn and crunchy celery tossed with lemon, chilli and sesame dressing

695 (190gm / 180kcal) 🌾 🍷 🥛 🥛

🍷 Chef Specials ■ Vegetarian ▲ Non-Vegetarian PB Plant Based  
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Allergens 🌾 Gluten 🍷 Eggs 🍷 Crustaceans 🐟 Fish 🥛 Peanuts 🥛 Soya 🥛 Dairy 🥛 Nuts 🌾 Celery 🥛 Mustard 🥛 Sesame 🥛 Sulfitess 🥛 Molluscs 🥛 Lupin

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# SOUP

# SIDES

(12:30 PM TO 3:30 PM & 7 PM TO 11 PM)

## BROCCOLI AND ALMOND MILK SOUP LACED WITH TRUFFLE OIL

*Healthy soup of broccoli florets and almond milk flavoured with truffle oil*

455 (180gm / 220kcal) 

## MUSHROOM AND THYME SOUP

*Creamy mushroom soup scented with thyme*

455 (180gm / 210kcal) 

## COLD CUCUMBER SOUP WITH YOGHURT AND DILL

*Cold refreshing cucumber soup with yoghurt and fresh herbs*

455 (180gm / 90kcal) 

## HOT AND SOUR-VEG/ CHICKEN

*Spicy and sour soup with choice of chicken or vegetable*

455/ 495 (180gm / 220kcal) 

## MALAYSIAN LAKSA

*Veg/ Chicken/ Prawn*


455/495/595 (180gm / 475kcal) 

## TOMATO EGG DROP SOUP


*Tangy tomato soup with egg white pearls*

395 (180gm / 250kcal) 

## ROASTED CASHEW

695 

## MASALA PEANUT



















395 

## MASALA PAPAD

395

## ROASTED / FRIED PAPAD

275

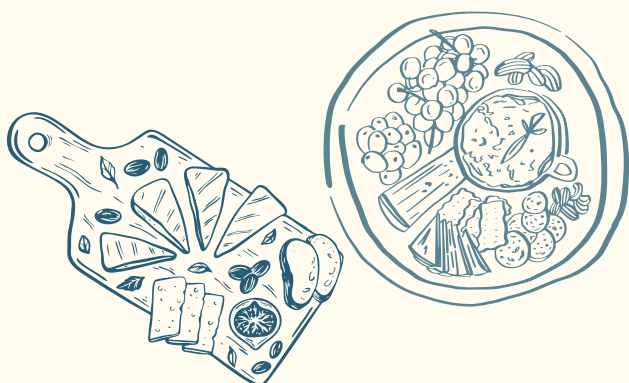
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*Our appetizer menu is a symphony of flavors, designed to tantalize your taste buds and set the stage for an unforgettable dining experience. From crispy bites to refreshing salads and bold, global-inspired creations, each dish is crafted to excite and delight.*

*Perfectly portioned and bursting with flavor, our appetizers are more than just starters—they're a delicious prelude to the culinary journey ahead.*



# APPETISERS

(12:30 PM TO 3:30 PM & 7 PM TO 11 PM)

## INDIAN

### VEGETARIAN KEBAB PLATTER

Platter of paneer tikka, malai broccoli, bharwan aloo and tandoori pineapple

975 (475gm / 510kcal) 



### BHARWAN PANEER TIKKA

Clay oven cooked cottage cheese, marinated with chilli and yoghurt

675 (180gm / 500kcal)   

### MALAI BROCCOLI

Broccoli marinated with cheese, yoghurt and nutmeg

675 (200gm / 570kcal)  



### ANARI DAHI KE SHOLEY

Bread stuffed with spicy hung curd

595 (220gm / 430kcal)   

### NON VEGETARIAN KEBAB PLATTER

Platter of prawn, fish, lamb and chicken kebab

1395 (650gm / 590kcal)    

### AJWAINI JHINGA

Carom flavored barbequed prawn

1175 (240gm / 420kcal)   

### MASALA TAWA/KASUNDI POMFRET

Marinated with Indian spices

1175 (500gm / 525kcal)    

### CHARLOTTE SPECIAL SEEKH KEBAB

Skewered minced lamb kebab

845 (220gm / 520kcal)   

### BHATTI KA MURG (HALF/FULL)

Succulent chicken morsels, cooked in clay oven

745 / 1195 (250gm / 580kcal)  

### MURG MALAI CHAAP

Barbecued chicken wrapped with cream and chilli oil

745 (250gm / 560kcal)  

## INTERNATIONAL



### MEZZE PLATTER

Lebanese platter with falafel, hummus, baba ganoush, tzatziki, pita bread and kalamata olives

655 (300gm / 560kcal)  



### SOYA CHUNKS CUTLET

Soya chunks and potatoes richly flavoured with onion, ginger and other basic Indian spices

655  

### QUESADILLA WITH CORN AND PEPPER AND REFRIED BEANS



















Crispy Mexican quesadilla with corn, refried beans and pepper

655 (240gm / 540kcal)  

### HONEY CHILLI LOTUS STEM

Lotus stem tossed with honey chilli sauce

655 (250gm / 200kcal)  





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## DIMSUM

Vegetable/ Chicken/ Prawn

575/695/795 (200gm / 580kcal)     



## MASCARPONE AND PAPRIKA PRAWN

Prawn tossed with mascarpone and paprika cream

1175 (200gm / 450kcal)   



## HERB PANKO CRUMBED FISH




Served with tartar sauce and house salad

825 (220gm / 575kcal)   



## HERB CRUSTED PAN SEARED SALMON

Grilled Norwegian salmon served with grilled vegetables and orange reduction

2495 (300gm / 590kcal)   



## GRILLED LAMB RACK




Served with potato mash and baby carrot

2495 (400gm / 580kcal)  



## GRILLED TIGER PRAWN

On a bed of potato mash with steamed vegetables and cherry tomato sauce

1495 (340gm / 375kcal)   



## FISH N CHIPS

Crispy fried fillet of fish served with tartar sauce and tomato salsa

875 (300gm / 575kcal)   



## BARBEQUE GRILLED CHICKEN

Accompanied with parsley potato & buttered vegetables, served with barbeque sauce

775 (450gm / 575kcal) 

# MAIN COURSE

(12:30 PM TO 3:30 PM & 7 PM TO 11 PM)

### CONTINENTAL



## PASTA WITH CHOICE OF SHAPE AND SAUCE

Shape- Penne/ Spaghetti/ Fettuccine/ Fusilli  
Sauce- Arrabiatta/ Pesto/ Aglio olio/ Alfredo  
Vegetable/ Chicken/ Prawn

675/745/895 (340gm / 525kcal)    



## RISOTTO




Mushroom/ Chicken  
Creamy cooked arborio rice cooked with mushroom/ chicken

755/855 (400gm / 550kcal)  



## PAN-SEARED LOBSTER WITH CHIVE BEURRE BLANC



Served with fettuccine pasta and sauteed veggies

2495 (500gm / 560kcal)   



## MARGHERITA




Classic Neapolitan pizza with fresh mozzarella, tomatoes, fresh basil, extra virgin olive oil, and a sprinkle of sea salt



















595 (350gm / 575kcal)   



## FOUR CHEESE (QUATTRO FORMAGGI)

A blend of Mozzarella, Parmesan, Cheddar and feta on a thin crust with a light tomato base

675 (400gm / 490kcal)   

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Allergens  Gluten  Eggs  Crustaceans  Fish  Peanuts  Soya  Dairy  Nuts  Celery  Mustard  Sesame  Sulfit  
 Molluscs  Lupin

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We levy 5% service charges & taxes.

## VEGGIE DELIGHT

Bell peppers, onions, mushrooms, black olives, and zucchini with a light sprinkling of oregano on a tomato base

675 (400gm / 420kcal)   

## SPICY PANEER TIKKA PIZZA

Indian-spiced paneer cubes, red onions, bell peppers, and green chilies on a masala tomato sauce base

695 (400gm / 520kcal)   

## MEDITERRANEAN BLISS

Feta cheese, black olives, sundried tomatoes, spinach, and red onions on a tomato base with a drizzle of olive oil

695 (400gm / 520kcal)   

## PESTO CHICKEN PIZZA

Grilled chicken, basil pesto sauce, cherry tomatoes and Mozzarella

795 (400gm / 575kcal)   

## PEPPERONI

A traditional crowd-pleaser with a generous layer of pepperoni over melted Mozzarella and tomato sauce

795 (400gm / 530kcal)   

## MEAT LOVERS

Loaded with pepperoni, sausage, bacon, and ham on a cheesy tomato base

795 (400gm / 580kcal)   

## SEAFOOD BLISS

Prawn, fish, squid and lettuce

925 (400gm / 550kcal)    

# ASIAN

## THAI CURRY

Red/Green: Curry paste, coconut milk, meat, seafood, vegetables and herbs. Served with Jasmine rice  
Vegetable/ Chicken/ Prawn

695/745/895 (450gm / 525kcal)    

## HAKKA NOODLES

Vegetable/ Egg/ Chicken/ Prawn

545/565/595/695 (380gm / 385kcal)    

## STIR FRIED FLAT NOODLES

Vegetable/ Egg/ Chicken/ Prawn

545/565/595/695 (380gm / 420kcal)

## STEAMED LOBSTER WITH CHILLI PEPPER SAUCE

Lobster steamed to perfection, served with chilli sauce

2495 (400gm / 420kcal)  

## PRAWN IN SCHEZWAN SAUCE

Prawns tossed with flavoursome hot and spicy sauce

1175 (450gm / 525kcal)    

## LAMB CRONJE

Tender lamb slices tossed with pepper sauce

845 (300gm / 535kcal)    

## FISH IN OYSTER BASIL SAUCE



















Batter fried fish in mild oyster and basil sauce

825 (450gm / 380kcal)     

## NASI GORENG

Indonesian fried rice with chicken, shrimp and egg, served with chicken satay

745 (400gm / 450kcal)    

 Chef Specials  Vegetarian  Non-Vegetarian  Plant Based  
Additives 1 Colorant 2 Preservative 3 Antioxidants 4 Flavor enhancer 5 Sulphurized 6 Blackened 7 Waxed 8 Phosphate  
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### KUNG PAO CHICKEN

Spicy chicken with crunchy peanuts

745 (450gm / 570kcal) 🍴 🥚 🌿 🌱 🌾 🌿



### DICED CHICKEN IN BLACK PEPPER SAUCE

Succulent chicken morsels tossed with freshly crushed pepper sauce

745 (450gm / 520kcal) 🍴 🌿 🌱 🌾 🌿



### YELLOW DAL TADKA

Yellow lentil tempered with cumin and garlic

595 (450gm / 450kcal)



### DAL E KHAAS

Black lentil cooked overnight for a creamy texture, flavored with fenugreek

625 (500gm / 180kcal) 🍴 🌿



### GOAN FISH CURRY (KING FISH / POMFRET / PRAWNS) WITH STEAM RICE

Made with fish simmered in a coconut milk-based gravy, spiced with tamarind, red chillies, and traditional Goan spices

1155 (400gm / 560kcal) 🍴 🐟 🌿 🍴



### MUTTON

Laal maas/ Rogan josh/ Rara gosht

825 (450gm / 585kcal) 🍴 🌿



### CHOICE OF CHICKEN CURRY

Kadhai/ Tikka masala/ Makhani/ Home style curry/ Saagwala

745 🍴 🌿



### DUM BIRYANI

Layered rice and Vegetable / Murgh / Lamb / Prawns preparation served with raita

575 / 745 / 845 / 945 🍴 🌿



### PANEER AAP KI PASAND

Paneer kadhahi / Tikka masala / Butter masala / Lababdar / Makhani / Pasanda

625 (400gm / 520kcal) 🍴 🌿



### ADRACHI ALOO GOBHI

Cauliflower florets cooked with potato, onion, tomato and ginger julienne

595 (450gm / 580kcal) 🍴



### KHUMB MATAR HARA PYAZ

Mushroom, green peas and spring onion tossed with blend of spices

595 (400gm / 560kcal)



### NIZAMI HANDI TARKARI

Seasonal vegetables with cashew and tomato gravy

595 (350gm / 580kcal) 🍴



### METHI MATAR MALAI

Made with fresh fenugreek leaves, peas, and a rich, mild sauce of cream and spices

595 (400gm / 580kcal) 🍴



### BHINDI DO PYAZA

Okra tossed with onion dices and spring onion

595 (380gm / 420kcal)

## INDIAN MAIN

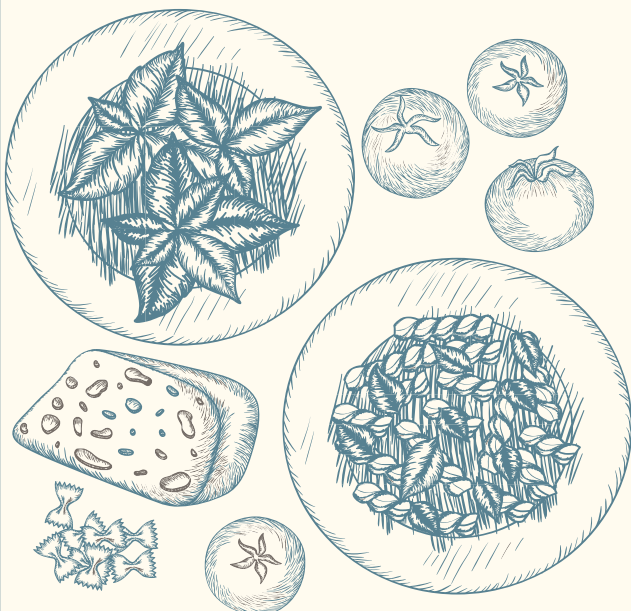
🍴 Chef Specials 🌿 Vegetarian 🍴 Non-Vegetarian 🌿 Plant Based  
Additives 1 Colorant 2 Preservative 3 Antioxidants 4 Flavor enhancer 5 Sulphurized 6 Blackened 7 Waxed 8 Phosphate  
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🍴 Molluscs 🍴 Lupin

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*Our regional specialties bring the authentic flavors of Gujarat and Maharashtra to your plate, celebrating the rich culinary heritage of these regions. From the sweet and savory delights of Gujarati cuisine to the bold and vibrant spices of Maharashtrian fare, each dish is a tribute to tradition and taste.*

*Crafted with time-honored recipes and the freshest ingredients, these specialties are more than meals—they're a journey through the heart of India's diverse food culture.*



## REGIONAL SPECIALITY

(12:30 PM TO 3:30 PM &amp; 7PM TO 11 PM)



### KAJU CHI USAL

Tender cashew curry served with fermented and fried bread

645 (400gm / 580kcal) 


### SINHGADH FORT STYLE WANGI BHAJI

Mashed brinjals cooked over a charcoal sigri

545 (380gm / 420kcal)  

### JHUNKA

Made from besan (gram flour) cooked with spices and tempered with mustard seeds, curry leaves, and green chilies

525 (450gm / 450kcal)  

### MALVANI FISH CURRY WITH RICE

Tangy and spicy curry made with fish, coconut milk, tamarind and Malvani masala

1155 (400gm / 525kcal) 

### KOMBDI VADE

A classic chicken curry with fermented and fried bread

945 (400gm / 525kcal)  

### SAOJI MUTTON

Fiery spiced mutton preparation from Saoji community of Vidarbha

845 (450gm / 585kcal)   



### MASALA BHAAT

Rice cooked with freshly ground spiced, herbs and vegetables

545 (350gm / 350kcal) 

### KOLAMBI BHAAT

Chili and ginger spiced shrimp pulao

645 (350gm / 440kcal)  

### BHAKRI

Jowar/ Ragi/ Rice/ Bajra

175 (120gm / 160kcal)   

### TASTE OF GUJRAT

### UNDHIYU

Mixed vegetable stew made with a variety of vegetables with methi muthia

625 (350gm / 580kcal) 

### DAL DHOKLI

Comforting one-pot dish where wheat flour pieces (similar to dumplings) are simmered in dal

595 (400gm / 450kcal) 

### GUJARATI KADHI

Yogurt-based curry made from buttermilk, spiced with turmeric, ginger, and green chilies, and tempered with mustard seeds, cumin seeds, and curry leaves

595 (450gm / 450kcal)  

### SEV TAMETA NU SHAAK





Simple, tangy tomato curry with fried sev (crispy chickpea noodles). The dish is flavored with mustard seeds, cumin, and tamarind for a sweet-and-sour taste

545 (350gm / 550kcal) 















### KHICHDI

Comforting, mild dish made with rice and lentils, seasoned with ghee, cumin, and ginger

525 (350gm / 350kcal) 

 Chef Specials
  Vegetarian
  Non-Vegetarian
  Plant Based

Additives 1 Colorant 2 Preservative 3 Antioxidants 4 Flavor enhancer 5 Sulphurized 6 Blackened 7 Waxed 8 Phosphate  
 9 Sweeteners & sugar substitutes 10 Quinine 11 Caffeine

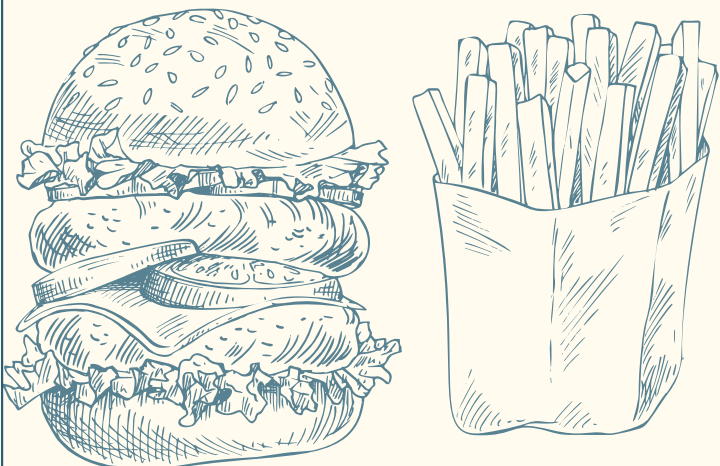
Allergens  Gluten  Eggs  Crustaceans  Fish  Peanuts  Soya  Dairy  Nuts  Celery  Mustard  Sesame  Sulfites  
 Molluscs  Lupin

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*Our accompaniments are the perfect finishing touch to elevate your dining experience. From flavorful chutneys and pickles to refreshing raitas and aromatic breads, each addition is thoughtfully crafted to complement and enhance your meal.*

*More than just sides, these culinary delights bring balance and depth, ensuring every bite is a harmonious celebration of flavor.*



# ACCOMPANIMENTS

(12:30 PM TO 3:30 PM & 7PM TO 11 PM)

# ROUND THE CLOCK



## STEAMED RICE

White basmati

425 (400gm / 400kcal)



## RAITA

Pomegranate and cucumber dill / Boondi /  
Onion / Mix vegetable / Pineapple

295 (180gm / 170kcal)



## PLAIN CURD

245



## CHEF'S SPECIAL NAAN

Rosemary naan/ Olive naan/ Basil naan/  
Cheese naan

225 (120gm / 160kcal)



## INDIAN BREADS

Naan/ Roti/ Laccha parantha/ Missi roti/  
Garlic naan

145 (120gm / 160kcal)



## KULCHA

Onion/ Paneer / Aloo

195 (120gm / 160kcal)



## GRILLED TOMATO AND CHEESE SANDWICH

Grilled sandwich of cheddar cheese and tomato  
slices served with house salad and french fries

675 (240gm / 475kcal)



## BOMBAY SANDWICH

Filling features a mix of cucumber, tomato,  
boiled potatoes, onions, and cheese

675 (300gm / 550kcal)



## SPICY PANEER TIKKI BURGER

Crispy and spicy cottage cheese patty in  
sesame bun with house salad and french fries

745 (220gm / 575kcal)



## CLUB SANDWICH

**Vegetarian**-Cheddar, roasted bell peppers,  
tomato and coleslaw

**Non vegetarian**-Chicken, ham, fried eggs,  
cucumber, tomato and cheddar cheese

695/ 795 (300gm / 550kcal)



## FRENCH FRIES

Choice of plain / Peri peri / Cheese

375 (120gm / 550kcal)



## KOLKATA KATHI ROLL

Paneer/ Egg/ Chicken

695/695/795 (320gm / 525kcal)



## CHICKEN TIKKA SANDWICH

Grilled sandwich of chicken tikka tossed with  
onion and capsicum

775 (260gm / 580kcal)



## CHICKEN BURGER

Minced chicken patty in a sesame bun, served  
with house salad and french fries

795 (220gm / 590kcal)

Chef Specials Vegetarian Non-Vegetarian Plant Based  
Additives 1 Colorant 2 Preservative 3 Antioxidants 4 Flavor enhancer 5 Sulphurized 6 Blackened 7 Waxed 8 Phosphate  
9 Sweeteners & sugar substitutes 10 Quinine 11 Caffeine  
Allergens Gluten Eggs Crustaceans Fish Peanuts Soya Dairy Nuts Celery Mustard Sesame Sulfites  
 Molluscs Lupin

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### KADHAI PANEER

Cottage cheese cubes tossed with capsicum and ground spices

625 (450gm / 550kcal) 🍽️



### ADRACHI ALOO GOBHI

Cauliflower florets cooked with potato, onion, tomato and ginger julienne

595 (420gm / 580kcal) 🍽️



### DAL MAKHANI

Black lentil cooked overnight for a creamy texture, flavored with fenugreek

625 (400gm / 600kcal) 🍽️



### YELLOW DAL TADKA

Yellow lentil tempered with cumin and garlic

595 (400gm / 450kcal)



### FISH CURRY WITH RICE

Tangy and spicy fish curry with blend of roasted spices

1155 (450gm / 530kcal) 🐟



### LAMB PREPARATION OF YOUR CHOICE

Laal Maas/ Roganjosh/ Mutton Curry

825 (450gm / 585kcal)



### KADHAI MURG

Tender chicken cooked with capsicum and blend of spices

745 (475gm / 540kcal)



### DUM BIRYANI

Layered rice and Vegetable / Murgh / Lamb / Prawns, preparation served with raita.

575 / 745 / 845 / 945

(525gm / 575kcal | 675kcal | 720kcal) 🍽️



### STEAMED RICE

White basmati rice cooked to perfection

445 (450gm / 400kcal)



### INDIAN BREADS

Phulka/ Tawa paratha

275 (60gm / 150kcal)



### GARDEN FRESH SALAD

Freshly sliced cucumber, tomato, onion, carrot and beetroot with lemon wedges and green chillies

425 (170gm / 80kcal)

## VEGAN FOOD



### QUINOA AND AVOCADO BOWL WITH PICO DE GALLO

Healthy salad with soaked quinoa, sliced avocado and tomato salsa

545 (220gm / 310kcal) 🍽️



### MIX LETTUCE AND CITRUS FRUIT SALAD WITH WALNUT

Sliced citrus fruits tossed with lettuce and white wine vinaigrette

545 (250gm / 350kcal)



### LENTIL COCONUT CREAM AND LEMON SOUP

Hearty soup of red lentils and coconut with hint of lime

455 (180gm / 340kcal)



### VEGETABLE SPRING ROLL

Crispy spring roll, filled with shredded vegetables

655 (280gm / 425kcal) 🍽️ 🥟 🍴



### SEASONAL GREENS

Stir fried vegetables tossed with ginger, garlic and soya

655 (400gm / 180kcal) 🍽️ 🥟 🍴



### VEGETABLE AND COCONUT CREAM CURRY WITH TOFU

Rich and creamy vegetable and coconut cream curry with tofu, offering a comforting blend of vibrant vegetables, silky coconut cream, and tofu

725 (400gm / 550kcal) 🍽️ 🥟 🍴

Additives 1 Colorant 2 Preservative 3 Antioxidants 4 Flavor enhancer 5 Sulphurized 6 Blackened 7 Waxed 8 Phosphate 9 Sweeteners & sugar substitutes 10 Quinine 11 Caffeine  
 Allergens 🍷 Gluten 🥚 Eggs 🦀 Crustaceans 🐟 Fish 🥜 Peanuts 🌱 Soya 🥛 Dairy 🥥 Nuts 🌿 Celery 🧄 Mustard 🌾 Sesame 🌱 Lupin

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# KIDS MENU

## SOUP

- POPEYE FAVOURITE

395 (180gm / 220kcal)



## STARTERS

- FRENCH FRIES

375
- POTATO SMILEY

395
- ▲

CHICKEN NUGGETES

425 (180gm / 380kcal)



## MAINS

- MAC 'N' CHEESE

Creamy, cheesy pasta, served with a side of garlic bread or steamed veggies

395 (340gm / 525kcal)


- ▲

FISH FINGERS & FRIES

Crispy breaded fish fingers, served with golden fries and ketchup

425 (300gm / 575kcal)



# DESSERTS

- TIRAMISU


Coffee flavoured Italian delicacy of cream cheese

545 (150gm / 575kcal)


- APPLE PIE




Crusty apple pie served with vanilla sauce and ice cream

545 (140gm / 425kcal)



- INDIAN DESSERT PLATTER

Gulab jamun/ malai chamcham/ Rasmalai/ Coconut Burfi

525 (120gm / 450kcal) 

- BASOONDI

Can be termed as 'Rabri of Maharashtra' served cold or warm with chironji nuts

445 (120gm / 450kcal) 

- SHRIKHAND

Made from strained yoghurt, sweetened with sugar, and flavored with cardamom, saffron, and sometimes fruits or nuts

445 (120gm / 550kcal) 

- ▲

NEW YORK CHEESE CAKE

New York cheese cake served with berry compoté

545 (120gm / 450kcal) 

- ▲

SIZZLING CHOCOLATE BROWNIE

Warm brownie with walnuts served with hot chocolate sauce and home made vanilla ice cream

545 (140gm / 575kcal) 

- ▲

CHEF SPECIAL CRÈME BRÛLÉE

Berry flavoured creme brûlée, served with home made ice-cream.

545 (180gm / 425kcal) 

- ICECREAM

Vanilla, chocolate, mango, strawberry, butterscotch, black currant

355 (80gm / 575kcal) 

- SEASONAL FRESH FRUIT PLATTER

355 (250gm / 45kcal)

👨‍🍳 Chef Specials ● Vegetarian ▲ Non-Vegetarian PB Plant Based  
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🐌 Molluscs 🌱 Lupin

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