MORNING GLORY (6.30am to 11am)

Morning Bakeries 425

Choice of three types of morning bakeries

Egg Preparation 475

Choice of boiled eggs, fried eggs, omelette with or without filling, scrambled & bhurji

French toast with dusted sugar, honey & berry compote 425

Pancakes with dusted sugar, maple syrup & berry compote 425

Fruit platter of cut seasonal fruits 425

Choice of seasonal fruit juices 295

Cereals 375

Cornflakes / Wheat flakes / Rice krispies / Whole bran / Choco flakes / Muesli

American Breakfast 725

Comprising of fresh juice, morning bakeries, egg preparation or any Indian specialty

Continental Breakfast 625

Comprising of fresh juice, morning bakeries, cut fruits and tea or coffee

Dosa 495

Crispy rice pancakes served with or without filling

Idli 475

Steamed rice dumpling served with coconut, chutney, tomato chutney & tempered lentil

Paratha 495

Indian breads with choice of filling from Potato / Cauliflower / Onion / Paneer

Upma 475

Semolina tempered with mustard and red chilli

Poha 475

Flattened rice steamed and tempered with curry leaves, mustard and whole red chilli

Poori 495

Deep fried Indian bread with carom seeds and served with potato curry

HEALTHY BITES (12 p.m. to 11 p.m.)

Beet Root Carpaccio 525

Feta, caramelised walnuts & arugula

Caesar Salad 675/575/475

Iceberg lettuce with crispy prosciutto & creamy parmesan dressing. The non-vegetarian version comes with chicken also. Vegetarian

Classic Caprese 525

Mozzarella, tomatoes with basil dressing

Green Salad 425

Carrot, cucumber, slice onion & tomato served with green chilli & lemon wedges

Salad Nicoise 825

Tuna, hard boiled eggs, tomatoes, green beans & olives

WARM BEGINNING (12 p.m. to 11 p.m.)

Adrak Tamatar Ka Shorba 345

Ginger flavoured traditional tomato broth

Broccoli & Garlic Soup 345

Pureed broccoli with garlic confit

Minestrone 345

Italian soup with vegetables & pasta

Asian Noodle Soup

Chicken Noodle Soup 395

Simmered chicken stock with chicken, noodles & vegetables

Vegetable Noodle Soup 345

Simmered vegetable stock with noodles & vegetables

Tom Kha Gai 395

Thai chicken soup with mushroom, galangal & coconut milk

Sichuan Hot n Sour 345/395

Chinese delicacy with appetising sour & spicy flavours Vegetables/chicken

BETWEEN THE LEAF (12 p.m. to 11 p.m.)

Level 2 Club Sandwich 775

Double decker sandwich with pork bacon, mayonnaise marinated chicken, fried egg, cheese, tomato slices & crisp lettuce

The Chicken Burger 775

Homemade chicken patty with melted cheese, tomato & lettuce, served on a toasted sesame bun

Create Your Own 775

Plain, grilled or toasted sandwich with choice of fillings of mayonnaise marinated chicken, bacon, egg, ham slice, tomato, cucumber & cheese

Level 2 Veggie Club Sandwich 725

Double-decker sandwich with cheese, tomato, cucumber slices, grilled vegetables & crisp lettuce

The Veggie Burger 725

Crumb fried minced potato & vegetable patty with melted cheese, tomato served on a toasted sesame bun

(Served with French fries & House salad)

FROM THE STREET (12noon to 11pm)

Kathi Roll (Veg/Chicken) 725/825

Indian style wraps cooked on griddle with filling of vegetables or chicken

Assorted Pakora 575

Vegetable fritters fried crisp in chick pea batter

Cocktail Samosa 575

Bite size deep fried crispy dough stuffed with green peas & raisin

PASTA MANIA (12noon to 11pm)

Wild Mushroom Risotto 825

Creamy arborio rice with mushrooms drizzled with truffle oil

Aglio Olio Pepperoncino 825

Spaghetti with garlic chilli olive oil

Penne a la Arabiata 825

Penne in spicy tomato sauce

Fusilli a la Pesto 825

Fusilli with creamy pesto sauce

Chicken, Asparagus & Saffron Risotto 825

Creamy arborio rice finished with parmesan cheese

Spaghetti a la Bolognese 825

Spaghetti with mince lamb meat tomato sauce.

FROM THE PIZZA OVEN (12noon to 11pm)

Marinara 825

Prawns, calamari, tuna, tomatoes & parsley

Peperoni 725

Mozzarella, pork peperoni & olives

Chicken Tikka Pizza 725

Chicken tikka, onion, capsicum & mint chutney topped with cheese

Pizza Margherita 625

Tomato slices, mozzarella, parmigiano, oregano & basil

Primavera 625

Mozzarella, asparagus, zucchini, button mushroom, sweet pepper & red onion

Pizza con Fungi 625

Tomatoes, mozzarella, sliced mushroom, parsley and garlic

Calzone 625

Choice of filling vegetables/chicken

FROM THE WORLD CUISINE (12noon to 11pm)

NON VEGETARIAN

Braised Lamb Shank 975

Slow cooked lamb shank served with potato mash, sautéed vegetables & herb jus

Herb Crusted Salmon 1075

Grilled steak of salmon with wilted spinach & salsa verde

Prawn with Burnt garlic 1075

Stir fried prawn with mushrooms & burnt garlic.

Tenderloin Steak 1075

Slices of tenderloin steak with asparagus, green peas mash & mushroom sauce

Grilled Fish Fillet 925

Mustard marinated sole fish in caper butter sauce & sautéed vegetables

Roast chicken 925

Served with baby potatoes, garlic & olive oil tomato dressing

Please inform our associates if you are allergic to any ingredients.

Taxes as applicable. We do not levy any service charges.

Thai Veg/Chicken Curry 875 / 925 Red/Green/Yellow

Thai delicacy of kaffir lime scented coconut milk curry served with steamed rice

VEGETARIAN (12noon to 11pm)

Eggplant Parmigiana 675

Layered eggplant, tomato sauce& parmesan baked in oven

Bean Stew 675

Kidney bean & chick pea stew served with herbed cous-cous

Asian Exotic Greens 825

Stir fried asian green vegetables served with garlic fried rice

Chilly Garlic Vegetable 825

Wok tossed spicy vegetables served with vegetable fried rice

Lohan Mix Tofu 775

Silken tofu with mix vegetables in garlic soya sauce served with veg fried rice

Stir Fried Noodle (Veg/Egg/Chicken) 475 / 525

Char Kwey Teow 475 / 525

Wok fried flat rice noodle with vegetables, chives & beansprouts

Hakka 475 / 525

Yellow noodles stir fried with vegetables or chicken

Soba 475 / 525

Buck wheat flour noodles with vegetables or chicken

KEBAB CORNER (12noon to 3pm)(7pm to 11pm)

NON-VEGETARIAN

Non Veg kebab Platter 1475

Fish tikka/mutton seekh/chicken tikka

Tandoori Sole Tikka 825

River sole steaks marinated with cheese, yoghurt, garlic, chilli & lemon juice

Seekh Kebab 825

Minced lamb skewer with fresh coriander, ginger & cheese.

Fish Amritsari 825

Crispy fried fillets of fish marinated with carom seeds, chilli, lemon juice & garlic

Basil Murgh Tikka 825

Boneless chicken cubes marinated with cream cheese, yoghurt & basil

Bhuna Murgh Tikka 825

Chicken morsels marinated with cheese & cashew flavoured cream, finished with green chillies

Tandoori Murgh 775 / 1075

Chicken marinated with yoghurt, lemon juice, kashmiri chilli & ginger garlic

VEGETARIAN

Vegetarian Kebab Platter 1125

Paneer tikka/Veg seekh /Dahi ke kebab

Chutney Paneer Tikka 725

Chutney stuffed cottage cheese marinated with cream & cheese

Chatpate Khumb 725

Clay oven cooked mushrooms stuffed with onion, capsicum, cheese & cumin

Subz aur Mewa Seekh 725

Skewers of finely chopped vegetables, cottage cheese & dried fruits scented with freshly pounded Indian spices

Methi Makai Ki Tikki 725

Corn & fenugreek leaves put together in patty

Tandoori Malai Broccoli 725

Clay oven cooked creamy crunchy broccoli

WAY AHEAD (12 p.m. to 11 p.m.)

NON-VEGETARIAN

Jheenga do Pyaaza 1175

Prawns tossed with crushed coriander & pepper, finished with double quantity of onion

Gosht Rogan Josh 975

Lamb chunks cooked in brown onion gravy, aromatic spices & Kashmiri red chilly

Gosht Saagwala 975

Lamb finished in garlic flavoured spinach puree

Mustard Fish Curry 925

Fish cubes marinated with garlic paste, lemon juice & yellow chilli, finished with onion, tomato & mustard gravy

Murg Makhani 925

Oven cooked chicken in creamy tomato gravy finished with butter

Kadhai Chicken 925

Boneless chicken cubes with onion & pepper, cooked with freshly pounded indian spices

Biryani (Veg/Chicken/lamb) 825/925/975

Cardamom & mint flavoured rice, cooked on "Dum"

VEGETARIAN (12 p.m. to 11 p.m.)

Paneer Lababdar 775

Cottage cheese cooked in indian style creamy tomato & onion gravy

Palak aap ki Pasand 725

Choice of potatoes, mushrooms, corn kernels & cottage cheese cooked with spinach puree

Khumb Hara Pyaaz 725

Mushroom cooked with spring onion & Indian spices

Aloo Gobhi Adraki 725

Cubes of potatoes & cauliflower florets, tempered with ginger, cumin & fresh coriander

Bhindi Masaaledaar 725

Okra cooked along with onion, tomato masala

Diwani Handi 725

Assorted vegetables cooked in cashew, onion, tomatoe & cream

Tawa Pulao 625

Green peas, mushrooms, cottage cheese & seasonal vegetables with basmati rice

Dal Makhani 725

North indian delicacy of black lentil finished with butter & cream

Dal Tadka 675

Yellow dal tempered with chilli, asafoetida & tomatoes

Sada Chawal 475

Plain boiled basmati rice

FROM THE CLAY Oven (12noon. to 3pm) (7pm to 11pm)

Kulcha 345

Mirch / Pyaaz / Paneer or Aloo

Naan 345

Plain / Butter or Garlic

Parantha 345

Pudina / Lachha or Mint

Roti 345

Butter / Plain or Missi

FINAL DESTINATION

Classic Tiramisu 525

Scented with kahlua liqueur

Chocolate Banana Cake 375

Flavourful sweetness of mashed bananas and chocolate served with vanilla ice cream

Apple Pie 425

Served with vanilla ice cream

Gulkand Gulab Jamun 375

Sweetened milk dumpling with rose petal compote

Thandai Rasmalai 375

Soft thandai flavoured cottage cheese dumplings cooked in sugar syrup & soaked in reduced milk

BEVERAGES

Packaged drinking water & services 175
Spring / Mineral water & services 225
Fresh lime soda/water & services 245
Aerated water & services 245
Energy drink & services 375
Sparkling water & services (330/750ml) 275 / 475
Milk shakes & smoothies 295
Cold coffee 295
Lassi / Chaach 295
Seasonal fresh juice 295
Preserved Juice 295
Hot chocolate / Bournvita 295
Tea selection 295
Coffee selection 295

MID NIGHT MENU (23:00p.m to 06:00a.m)

WARM BEGINNING

Adrak Tamatar Ka Shorba 325

Ginger flavoured traditional tomato broth

Broccoli & Garlic Soup 325

Pureed broccoli with garlic Confit

Minestrone 325

Italian soup with vegetables & pasta

BETWEEN THE LEAF

Level 2 Club Sandwich 725

Double-decker sandwich with pork bacon, mayo chicken, fried egg, cheese, tomato & crisp lettuce

The Chicken Burger 725

Homemade chicken patty with melted cheese, tomato & lettuce, served on a toasted sesame bun

Create Your Own 725

Plain, grilled or toasted sandwich with choice of fillings of mayonnaise chicken, bacon, egg, pork ham slice, tomato, cucumber & cheese

Level 2 Veggie Club Sandwich 675

Double-decker sandwich with cheese, tomato, cucumber, grilled pimentos & crisp lettuce

The Veggie Burger 675

Crumb fried minced vegetable patty with melted cheese & tomato served on a toasted sesame bun

(Served with French fries & fruit skewer)

PASTA & RISOTTO

Wild Mushroom Risotto 775

Creamy Arborio rice with mushrooms drizzled with truffle oil

Chicken, Asparagus & Saffron Risotto 775

Creamy Arborio rice finished with parmesan cheese

Spaghetti a la Bolognese 775

Spaghetti with mince lamb meat tomato sauce

Aglio Olio Pepperoncino 775

Spaghetti with garlic chilli olive oil

Homemade Ravioli 775

Pasta dumplings stuffed with cottage cheese & spinach cooked in sauce Pomodaro

Penne a la Arabiata 775

Penne in spicy tomato sauce

Fusilli a la Pesto 775

Fusilli with creamy pesto sauce

WAY AHEAD

Jheenga Do Pyaaza 1075

Prawns tossed with crushed coriander & pepper, finished with double quantity of onions

Gosht Rogan Josh 925

Lamb chunks cooked in brown onion gravy, aromatic spices & Kashmiri red chilly

Mustard Fish Curry 875

Fish cubes marinated with garlic paste, lemon juice & yellow chilli, finished with onion, tomato & mustard gravy

Murg Makhani 875

Oven cooked chicken in creamy tomato gravy finished with butter

Kadhai Chicken 875

Boneless chicken cubes with onion & pepper, cooked with freshly pounded Indian spices

Biryani (Veg/Chicken/lamb) 775/875/925

Cardamom & mint flavoured rice, cooked on "Dum"

Paneer Lababdar 725

Cottage cheese cooked in Indian style creamy tomato & onion gravy

Aloo Gobhi Adraki 675

Cubes of potatoes & cauliflower florets, tempered with ginger, cumin & fresh coriander

Diwani Handi 675

Assorted vegetables cooked in cashew, onion-tomatoes & cream

Dal Makhani 675

North Indian delicacy of black lentil finished with butter & cream

Dal Tadka 625

Yellow dal tempered with chilli, asafoetida & tomatoes

Sada Chawal 425

Plain boiled basmati rice

Plain Tawa Parantha 325

FINAL DESTINATION

Classic Tiramisu 425

Scented with Kahlua liqueur

Chocolate Banana Cake 325

Flavourful sweetness of mashed bananas and chocolate served with vanilla ice cream

Gulkand Gulab Jamun 325

Sweetened milk dumpling with rose petal compote

Thandai Rasmalai 325

Soft Thandai flavoured cottage cheese dumplings cooked in sugar syrup & soaked in reduced milk