

À-la-carte Menu

ALL DAY BREAKFAST

Choice of Egg

3 egg omelette / scrambled eggs / fried eggs
served with grilled tomato, hash brown, mushrooms,
baked beans, toast.

American Pancake

Waffles

French Toast

Bakery Basket

croissant, danish pastry, muffin, doughnut

- **Poori Bhaji**
- **Aloo or Paneer Parantha with Yogurt**
- **Idli or Wada served with Sambar** Healthy Living
- **Dosa or Uttapam served with Sambar**

APPETISERS

- **Bruschetta**
crisp toasted baguette slices with assorted toppings
- **Paneer Chutney Roll**
*rolled cottage cheese cooked with coriander and
tomato chutney*
- **Kurkuri Idli Chat**
crispy fried rice nuggets, cottage cheese, sweetened yogurt

Slow Fried Chilli Garlic Prawns

Rice Paper Chicken Spring Rolls

served with soya chilli vinaigrette

Murgh Malai Tikka

*succulent chicken marinated in thick yogurt, cream,
cheese, saffron, herbs & spices and grilled to
perfection in a clay oven*

Zaffarni Machli Tikka

saffron flavoured fish cooked in a clay oven

SALADS

- **Mozzarella, Melon and Rocket** Healthy Living
with pomegranate vinaigrette
- **Mediterranean Melange** Healthy Living
*romaine, iceberg and lolo rosso lettuce tossed with
cucumber, black olives and carrot curls with lemon
dressing*
- **Roasted Beetroot Carpaccio** Healthy Living
with herb crusted cheese and garden greens

Caesar Salad

Vegetarian

Classic

Tandoori Prawn

Smoked Chicken with Avocado Salsa

Anari Murgh ki Chaat

chicken tikka tossed with onion, tomato and pomegranate

Prosciutto Ham, Asparagus and Mozzarella

with light balsamic dressing

SOUPS

- **Cream of Broccoli with Roasted Almond**
- **Lentil Soup**

Kafir Lime Flavored Broth

- Vegetable
Chicken Wontons

Prawn Bisque

traditional thick soup garnished with glass shrimps

Murgh aur Elaichi Ka Shorba

traditional awadhi chicken soup enhanced with cardamom

PASTA

Choose your Pasta

fusilli, penne, farfalle, whole wheat spaghetti

Choose your Sauce

- Vegetarian
tomato sauce, cream sauce, arrabiata, mushroom milanaise

Non Vegetarian

chicken bolognaise, carbonara

PIZZA

- **Tomato and Mozzarella**
- **Quattro Formaggi**
with mozzarella, feta, gruyere and cheddar

Shrimp

glass shrimps with lemongrass and sweet basil

Pepperoni

WESTERN MAINS

- **Roesti with Carrot, Potato and Beetroot**
with sundried tomatoes and olive salsa
- **Grilled Polenta**
on a bed of chilli red bean sauce and bouquet of seasonal vegetables

Fish and Chips

beer battered fried sole fillets with home fries, sautéed peas and tartar sauce

Grilled Chicken Breast

with oven roasted turned potatoes on a bed of sautéed baby spinach, drizzled with jus lie

Grilled Himalayan Trout

with baked crushed potato and almondine sauce

Grilled Lamb Chops

lamb chops grilled to order, served with bacon and ham mash, baby tomato and pearl onion ratatouille with lamb ragout

Strip loin Steak

cooked to your choice with fondant potatoes, english vegetables, fried onion rings and choice of mushroom or bearnaise sauce

Risotto with Tropical Vegetables

Mixed Seafood Risotto

INDIAN MAINS

- **Tandoori Kabab Platter Vegetarian**

tiranga paneer tikka, bikaneri seekh, tandoori bharwa aloo, bharwa kumbh

Tandoori Kabab Platter

tandoori jhinga, zafrani machli tikka, murgh malai tikka, seekh kabab

- **Munnake ke Bharwan Kofte**

paneer dumplings stuffed with sultanas simmered in a rich tomato gravy

- **Miloni Tarkari**

mélange of seasonal vegetables in spinach gravy

- **Kadhai Paneer**

cottage cheese chunks cooked with onion, tomato, capsicum

- **Aloo Ki Kaliyan**

spiced potato dumplings with rich onion and cashew nut gravy

- **Dal Makhani or Tadka dal or Pindi Chole**

Chingri Curry

traditional bengali dish- prawns in coconut curry, with mango and seasonings

Kadhai Chicken

spicy boneless chicken preparation with distinct flavor of bell pepper

Rara Gosht

boneless lamb in a gravy of spicy mince

- **Indian Breads**

- **Steamed Rice**

- **Subz Biryani**

Murgh Biryani / Gosht Dum Biryani

QUICK AND LIGHT

- **Traditional Club Sandwich Vegetarian**

Traditional Club Sandwich

- **Mozzarella, Lettuce and Tomato in Ciabatta**

- **Paneer Tikka in Masala Bread**

- **Grilled Mediterranean Vegetables in Multigrain**

Falafel Wrap

Paneer Achari Kathi Wrap

Veggie Burger with Cheese

Lamb Seekh Kathi Wrap

Chicken Burger

Smoked Salmon, Cream Cheese in Bagel

Prawn Avacado Open Sandwich

Chicken Tikka in Ciabatta

with salad and red onion relish

Mexican Wrap Vegetarian

Mexican Wrap Chicken

Jacket Or Baked Potato

- Broccoli and Mushroom

Salmon and Chives, Tuna and Corn

Bacon and Ham, Chicken and Capers

selection of fillings with shallot reduction and cream served with salad and red onion relish

DESSERTS

Apple Crumble

Chocolate Fondant

Marshmallow and Fruit Satay

Tiramisu

- **Fresh Fruit Platter**

- **Gulkand Stuffed Gulab Jamun**

deep fried flour dumplings soaked in saffron flavoured syrup

- **Fruit Rabri**

thickened sweet milk with nuts and served with seasonal fruits

- **Rasmalai**

cottage cheese dumplings soaked in sweetened, thickened milk flavoured with cardamom

- **Choice of Ice cream**

BEVERAGES

Seasonal Fresh Fruit Juice

Tea

assam, darjeeling, earl grey, english breakfast, jasmine, floral oolong, formosa green, camomille, tulsi, kashmiri kehwa, organic

Coffee

espresso, cappuccino, latte, macchiato, mochachino

Cold Coffee

hazelnut, vanilla, mocha

Milk Shake

vanilla, chocolate, mango, butterscotch

Lassi

plain, salted, sweet, masala

Aerated Beverages

Energy Drink

H2O

Domestic

Qua

Perrier 330 ml

Perrier 750 ml

Beverages List

BEVERAGE LIST

BEER (IMPORTED)

Amstel Light
Asahi
Bavaria
Corona
Hoegaarden
Stella Artois Leuven Beer

BEER (DOMESTIC)

Budweiser
Carlsberg
Foster's
Heineken
Indus Pride Citrusy Cardamom
Indus Pride Citrusy Coriander
Indus Pride Spicy Fennel
Indus Pride Fiery Cinnamon
Kingfisher
Miller High Life

APERITIFS (60 ml)

Campari
Martini Rosso
Martini Bianco
Martini Dry
Pernod

REGULAR SCOTCH

Ballantine's
J & B Rare
Johnnie Walker Red Label

PREMIUM SCOTCH

Chivas Regal 12 YO
Chivas Regal 18 YO
Dewar's 12 YO
Johnnie Walker Black Label
Johnnie Walker Blue Label
Johnnie Walker Gold Label
Johnnie Walker Double Black Label
Johnnie Walker Platinum Label 18 YO
Royal Salute 21 YO

IRISH

Jameson

BOURBON

Gentleman Jack
Jim Beam

Our standard measure is 30 ml

Service of alcohol to any person under the age of 25 yrs is prohibited
All prices are exclusive of government tax. We levy no service charge.

BEVERAGE LIST

CANADIAN

Canadian Club

MALT

The Balvenie 12 YO

The Balvenie 21 YO

The Glenlivet 12 YO

The Glenlivet 15 YO

The Glenlivet 18 YO

Cragganmore 12 YO

Dalmore 12 YO

Glenfiddich 12 YO

Glenfiddich 15 YO

Glenfiddich 18 YO

Jura 10 YO

Laphroaig 10 YO

Oban Malt Whisky 14 YO

Talisker 10 YO

GIN

Beefeater

Bombay Sapphire

Gordon's

Tanqueray

TEQUILA

Camino Silver

Sauza Gold

Sauza Silver

VODKA

Absolut Blue

Absolut Vanilla

Belvedere

Belvedere Citrus

Ciroc Vodka

Finlandia

Finlandia Cranberry

Grey Goose

Skyy Vodka

Stolichnaya Vodka

Tigre Blanc

COGNAC

Hennessy V.S.

Hennessy V.S.O.P.

Hennessy X.O.

Remy Martin V.S.O.P

Remy Martin X.O.

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BEVERAGE LIST

LIQUEURS

Amaretto
Bailey's Irish Crème
Blue Curacao
Cointreau
Crème De Cacao
Crème De Cassis
Crème De Menthe
Drambuie
Galliano
Kahlua
Limoncello
Malibu
Peach Schnapps
Sambuca
Triple Sec

SHERRY

Harvey's Bristol Cream

DOMESTIC SPIRITS

SCOTCH

100 Pipers
Black Dog 12 YO
Black Dog Centenary
Teacher's Highland Cream
Teacher's Origin

RUM

Bacardi Carta Blanca
Bacardi gold
Jolly Roger
Old Monk

VODKA

Smirnoff Red
Vladivar
Wodka Gorbatschow

BRANDY

Honey Bee

GIN

Blue Moon

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BEVERAGE LIST

WINE SELECTIONS

Bottle Glass

CHAMPAGNE

Dom Pérignon, 2002

Moët & Chandon Brut NV

Laurent - Perrier Brut NV

Bouvet Ladoisbay Saumur Brut NV

SPARKLING

Sula Brut

WHITE WINE

Chenin Blanc, Sula, India

Chenin Blanc, Four Seasons, India, 2012

Chardonnay, Viña Tarapaca, Chile 2012

Mouton Cadet Blanc Bordeaux, Baron Philippe De

Rothschild, France 2011

Chardonnay, Jacob's Creek, Australia, 2012

Pinot Grigio, Argento, Argentina, 2011

Pinot Bianco Chardonnay, Vin Opera, Italy, 2011

Chardonnay, Cosecha Tarapaca, Chile, 2011

Pouilly-Fumé, Henri Bourgeois, France 2011

Chardonnay, AG Forty Seven, Argentina 2012

Pinot Grigio DOC, Torre Dei Vescovi, Italy 2011

Soave, Castelnuovo Le Ballerina, Italy 2011

Chablis, D' Adet Seward, France 2010

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BEVERAGE LIST

RED WINE

Cabernet Shiraz, Sula, India

Cabernet Sauvignon, Four Seasons, India, 2012

Mouton Cadet Rouge Bordeaux, Baron Philippe

De Rothschild, France 2010

Malbec Shiraz, AG Forty Seven, Argentina 2011

Shiraz Cabernet, Jacob's Creek, Australia, 2010

Cabernet Sauvignon, Argento, Argentina, 2011

Cabernet Sauvignon, Baron Philippe De

Rothschild Cadet D'OC, France, 2011

Sangiovese Chianti DOCG, Barbera, Italy

2010

Cabernet Merlot, Vin Opera, Italy, 2011

Shiraz Cabernet, Lindemans Premier selection,

Australia

Cabernet Sauvignon, Cosecha Tarapaca, Chile,

2012

Ripasso Valpolicella, Rubens, Italy, 2010

St. Emilion, D' Adet Seward, France, 2008

Cotes Du Rhone, D' adet Seward, France, 2010

Beaujolais, D' Adet Seward, France, 2010

STILL ROSÉ

Mateus Rosé, Portugal

Our standard measure is 30 ml

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BEVERAGE LIST

COCKTAIL

SIGNATURE COCKTAIL

Zeppelin

*White Rum, Gin, Vodka, Cointreau, Tequila
Topped With Red Bull*

Melon Jalapeno Martini

*Vodka Based Martini With Watermelon Scoops
And Jalapeno Rings*

Rude Cosmopolitan

*The Classic With Tequila Instead Of Vodka,
Enhanced With Grand Marnier*

Black Jack

Scotch, Kahlua, Triple Sec

Candied Ginger Caprioska

*Vodka Muddled With Lemon, Mint And Candied
Ginger Topped On Crushed Ice With Sprite*

Sweet Spice

*Sambuca, Tequila, Tabasco, Lemon Juice, Sugar
Syrup Shaken And Served In A Shooter*

Spicy Cucumber Margarita

*Frozen Margarita With Cucumber And Green
Chillies*

Divya

*Dark Rum, Cointreau With Brown Sugar Topped
With A Dash Of Orange Juice And Sprite*

Roast Pumpkin Martini

*Vodka, Sugar Syrup, Lemon Juice, Roast Pumpkin
And Grated Nutmeg*

RADISSON BLU SIGNATURE COCKTAIL

Blu Sapphire

*This cocktail derives much of its essence from the
texture of this blue stone from Kashmir - its
unique softness, that envelopes like a blue blanket,
banishing darkness with that bluest of blues.*

*J.W. Double black, bombay sapphire, drambuie,
blue curacao*

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BEVERAGE LIST

CLASSIC COCKTAIL

Martini

*Classic Gin, Classic Vodka, Apple, Citrus,
Espresso, Glacier Blue, Chocolate*

Daiquiri

*Guaava & Lime, Strawberry, Mango,
Watermelon*

Whisky

Manhattan, Whisky Sour

Vodka

*Cosmopolitan, Kamikaze, Black Russian,
Caprioska, Bloody Mary*

Rum

Mojhito, Pina Colada, Planters Punch, Maitai

Gin

White Lady, Tom Collins, Singapore Sling

Tequila

Tequila Sunrise, Stinger

Brandy

*Between The Sheets, Sidecar,
Hot Toddy*

Margarita

Strawberry, Mango, Peach, Cadillac, Melon

Other Classics

Long Island Iced Tea (LIIT)

Irish Coffee

Caipirinha

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Sample Buffet

BUFFET MENU

BREAKFAST MENU

Timing – 7:00am to 10:30am

JUICES

Tomato, Pineapple & Watermelon, Butter Milk/Fruit Lassi

FRUITS

Pineapple, Watermelon, Honey Dew Melon & Papaya

CEREALS

Corn Flakes, Wheat Flakes, Banana Flakes, Muesli Chocó Flakes & Honey Loops, Skim, Soya & Full Cream Milk

CHEESE PLATTER

Edam, Emmental, Cheddar, Brie & Herb Cheese

BREADS

White, Brown Bread Slice & Bread Loafs with Butter & Margarine

MORNING BAKERIES

Danish, Crossiant, Doughnuts, Fruit Cakes & Muffins

COLD SECTION

Chicken & Ham Slice
Smoked Salmon
Sliced Vegetables, Sprouts & Olives
Lettuce/Whole Fruits
Selection of Fruit Yoghurts

CONTINENTAL

Hash Brown
Baked Bean/Sautéed Mushroom with Thyme
Boiled Egg/Raisin Pancake
Ham/Bacon
Chicken Sausage/Pork Sausage
Porridge
Scrambled Egg
Choice of Eggs
Waffles

INDIAN

Gobhi Parantha
Aloo Parantha
Cholley
Poori
Bhajji
Pao
Plain Idli
Dosa & Sambhar
Masala Uttapam
Masala Poha

BUFFET MENU

LUNCH & DINNER MENU

Timing – Lunch – 12:00 Noon to 3:00pm (Not Valid on Sundays)

Dinner – 7:00pm to 10:30pm

SALADS

Tomato & Cheese Terrine
Cucumber Labneh
Artichoke & Asparagus
Spinach, Squash & Mushroom
Farfalle, Sundried Tomato & Green Peas in Creamy Cheese
Dry Fruit Couscous
Egg & Potato
Tuna & Bell Pepper & Jalapenos
Roasted Chicken & Guacamole
Stuffed Lamb Leg
Mixed Lettuce with 3 dressings

ACCOMPANIMENTS

Assorted Greens
Assorted Breads & Cheese
Live Station And From The Kitchen

SOUP

Tom Yam Kai
Cream of Broccoli and Almond Soup

MAIN COURSE

Murgh Makhani
Gosht Roganjosh
Masala Paneer Lababdar
Channa Masala
Narangi Kofta
Aloo Gajjar Muttar
Mutaikoss Puriyal
Dal Makhani
Jeera Pulao
Gosht Biryani
Vegatable in Thai Red Curry
Wok Tossed Vegetable

MAIN COURSE (INTERNATIONAL DELICACY)

Fish in Chilli Bean Sauce
Stuffed Chicken Breast with Tomato Basil Sauce
Fried Rice
Chilli Noodles
Potato Steak
Oven Grilled Beetroot
Lasagna Verdure

DESSERT

Chocolate Moon Cake
Fruit Cream with Exotic Fresh Fruits
Chocolate Fudge Slice
Baked Cheese Cake Slice
Kiwi Souffle
Mango Cheese Delight
Soft Nut Pudding
Coffee Ice-cream
Rasmalai
Lancha

Soft Beverages

BEVERAGE LIST

NON ALCOHOLIC COCKTAIL

Virgin Mary

Tomato Juice, Tabasco, Worcestershire Sauce

Italian Smooch

Coke, Lemon Chunks, Mint And Ginger ale

Virgin Mojito

Mint, Lemon Chunks, Soda

Shirley Temple

Strawberry Crush, Ginger ale

Choco Desire

Chocolate Sauce, Vanilla Ice Cream and Milk

Fruit Punch

Pineapple Juice, Mango Juice, Orange Juice,
Vanilla Ice Cream And Strawberry Crush

Green Hornet

Green Chilies, Sprite, Mint

Fiesta

Lychee Juice, Strawberry Crush

Virgin Caprioska

Lemon Chunks, White Sugar, Soda

Virgin Colada

Pineapple Juice, Coconut Cream

SOFT BEVERAGES

Seasonal Fresh Fruit Juice

Tea

Assam, Darjeeling, Earl Grey, English Breakfast,
Jasmine

Coffee

Espresso, Cappuccino, Latte, Macchiato

Cold Coffee

Hazelnut, Vanilla, Mocha

Milk Shake

Vanilla, Chocolate, Mango, Butterscotch

Lassi

Plain, Salted, Sweet, Masala

Aerated Beverages

Energy Drink

H2O

Domestic 1 Ltr

QuA 1 Ltr

Perrier 330 ml

Perrier 750 ml