

#### **BREAKFAST**

(Served from 6:00 am to 10:30 am)

### **International Favorites**

	Continental Breakfast Choice of juice, morning bakeries or toast with freshly brewed tea or coffee	500
•	Scrambled Eggs with Smoked Salmon Combination of scrambled eggs and smoked salmon on toasted bread	475
•	Choice of Cereals Rice krispies, corn flakes, wheat flakes or choco pops	400
•	Banana and Cinnamon Porridge White oats stewed with banana and cinnamon	400
•	Three Egg Omelet Plain or with ham, cheese, mushroom, tomato and pepper	375
•	Eggs Benedict English muffin, poached egg, ham or bacon with Hollandaise sauce	375
•	Two Fresh Eggs Poached, fried, boiled or scrambled, served with hash brown and French fries	375
•	The Creative Stack French toast, fluffy pancakes or waffles served with maple syrup and honey	375
•	Homemade Bircher Muesli Oats mixed with milk, yogurt, dry fruits and honey	375
Si	des	
_	Baker's Basket Breakfast rolls, Danish pastries, muffins, croissants, white or wholewheat toast served with butter, jam and preserves	275
•	Fresh Cut Fruits	250
•	Plain or Greek Yogurt	180
•	Pork Bacon or Ham / Chicken or Pork Sausages	150
Н	ealthy Favourites	
•	Sprouts Salad Mixed lentils, chopped tomatoes, cucumber and peppers with lemon dressing	325
•	Quinoa Salad Quinoa, bell peppers, pickled cucumber carrot and chopped parsley, tossed with lemon dressing	325

#### **Indian Favourites**

<ul> <li>Parathas</li> <li>Griddled Indian bread filled with mildly / spiced potatoes</li> <li>/ cottage cheese served with yogurt and pickle</li> </ul>	375
<ul> <li>Poori Bhaji</li> <li>Deep fried Indian bread served with spiced potato curry</li> </ul>	375
Idli     Steamed rice and lentil dumpling served with sambar and chutney	375
<ul> <li>Dosa         Thin rice pancakes served with sambar and chutney         Choice of plain or aloo masala     </li> </ul>	375
<ul> <li>Uttapam         Thick rice pancakes served with sambar and chutney         (Choice of masala, onion, tomato or plain)     </li> </ul>	375
DINE ALL DAY (II:00 am to II:30 pm)	
Salads & Soups	
<ul> <li>Caesar Salad with Grilled Chicken</li> <li>Fresh lettuce, grilled chicken breast, garlic croutons</li> <li>and parmesan cheese</li> </ul>	450
Insalata Caprese Salad Red tomatoes, mozzarella olive oil and fresh basil pesto	425
<ul> <li>Greek Salad         Feta cheese, tomatoes, cucumber, peppers, red onions, olives, oregano, olive oil and lemon     </li> </ul>	425
<ul><li>Paya ka Shorba A rich broth of roasted lamb trotters</li></ul>	400
<ul> <li>Potage Minestrone         Classic Italian broth of vegetables, beans, pasta and tomatoes, served with garlic bread     </li> </ul>	375
<ul> <li>Hot n Sour Soup</li> <li>Traditional Chinese soup with soya and vinegar</li> <li>Chicken</li> <li>Vegetable</li> </ul>	400 375
<ul> <li>Manchow Soup</li> <li>Mixed vegetable soup topped with crisp fried noodles</li> <li>Chicken</li> <li>Vegetable</li> </ul>	400 375

# Sandwiches, Burgers, Wraps & Hot Dogs

<ul> <li>Radisson Club Sandwich         Roast chicken, bacon, lettuce, fried egg, tomatoes and fries         Choice of white, whole wheat or multigrain     </li> </ul>	575
<ul> <li>Be your chef</li> <li>Choice of Bread- White, brown, multigrain or whole wheat, toasted, grilled or plain</li> <li>Choice of Ingredients- Panko fried chicken, pesto vegetables, lettuce, cheddar cheese, tomato or cucumber</li> <li>Served along with French fries and coleslaw</li> </ul>	550/500
<ul> <li>Hot Dog         Choice of pork bratwurst/chicken franks         with caramelized onion, roasted peppers, with         muslin green and mustard mayo     </li> </ul>	550
<ul> <li>Radisson Designer Burgers</li> <li>Caramelized onions, cheese and fries</li> <li>Grilled tenderloin</li> <li>Pan seared chicken</li> <li>Farm fresh vegetable patty</li> </ul>	550 550 500
<ul> <li>Wraps and Shawarma</li> <li>Chicken tikka wrap</li> <li>Chicken shawarma</li> <li>Kolkata egg roll</li> <li>Paneer tikka wrap</li> </ul>	550 550 500 500
APPETIZERS	
International	
<ul> <li>Blackened Spiced Fish Finger with Garlic Mayo Crispy fish fingers marinated with blackening seasoning &amp; red chili served with garlic mayo</li> </ul>	650
<ul> <li>Chappli Kebab</li> <li>Pan seared kebabs of minced lamb meat scented with Indian spices</li> </ul>	650
<ul> <li>Oven Baked Chicken Brochettes     with Spicy Tomato Confit     Marinated chicken skewers with garlic, parsley,     cumin, paprika, seasoned with salt, served with tomato confit</li> </ul>	600
<ul> <li>Masala Cutlet with Tamarind &amp; Mint Chutney All time favourite Bombay delicacy(spicy)</li> </ul>	500
<ul> <li>Potato Wedges &amp; French Fries</li> <li>Combination of fries &amp; wedges sprinkled with fresh herbs &amp; garlic</li> </ul>	400

•	Nachos with cheese Mexican nachos topped with homemade salsa and grated mozzarella cheese and baked	400
Fr	om The Clay Oven	
•	Tandoori Fish Tikka Fish marinated with yogurt and aromatic spices, cooked in a tandoor	650
•	Tandoori Murgh Chicken marinated with yogurt and aromatic spices, cooked in a tandoor	600
•	Tandoori Paneer Tikka Cottage cheese marinated with yogurt and aromatic spices, cooked in a tandoor	550
•	Bharwan Aloo Firdausi Potato stuffed with cottage cheese, green peas and Indian spices, cooked in a tandoor	550
Re	egional Favorites	
•	Eral Varuval Crispy fried prawns flavoured with mustard and cumin	750
•	Chicken 65 Spicy south Indian style boneless chicken tempered with curry leaves	600
•	Urlai Roast Spicy roasted baby potatoes	500
As	sian Favourites	
•	Spicy Shredded Lamb With soya ginger chilli	650
•	Chilli Pepper Chicken Wok tossed chicken with chilli and onion	600
•	Vegetable Thai Spring Roll Vegetable roll with a hint of galangal, kaffir leaves and lemon grass, served with dips	500
•	Honey Chilli Potatoes Crispy potatoes tossed with honey and chilli sauce	500
•	Jalapeño Cheese Balls Shallow fried delicacy served with spicy tomato salsa	500

### **MAIN COURSE**

### **Global Favourites**

•		rted Lamb Chops Pary marinated lamb chops with garlic crusted potatoes	1850
•		eared Atlantic Salmon I with seafood risotto and fresh lettuce	1700
•		grilled Jumbo Prawns I with spinach and corn gnocchi with burnt garlic flakes	1300
•		t Chicken en breast served with fresh garden greens and crushed potat	675 coes
•	Jalape	ken Quesadilla ño and chicken quesadilla served along alsa cruda and guacamole	675
•		ic Tenderloin Steak ed with sautéed red onions, saffron potatoes and crostini	675
•		eared Pork Chops I with golden potatoes and orange marmalade	675
•		of the Day d / poached fish fillet with lemon butter sauce	675
•	Lava g Green parme Wok t	ce of Sides rilled field mushrooms with garlic chips asparagus flavoured with butter and san flakes ossed exotic greens roasted potatoes	200
•		ch and Ricotta Tortellini I with bell pepper sauce	600
•	Stuffe	age Cheese Steak I with garlic spinach and homemade smoked tomato sauce, I with vegetables on the side	600
•		Mushroom and Saffron Risotto io rice, saffron, mushroom and parmesan cheese	600
•	Penne, Spaghetti or Fusilli Choice of Sauce 475/		475/575
	•	Bolognese Minced lamb and tomato sauce	
	•	Arrabbiata Garlic, tomatoes and dried red chili peppers	
	•	Aglio Olio Extra virgin olive oil, chilli flakes, parsley, garlic, olives and parmigiano cheese	

## **Indian Favourites**

<ul> <li>Paneer Lababdar</li> <li>Cottage cheese cooked in rich tomato gravy</li> </ul>	550
<ul> <li>Palak Kofta Curry         Cottage cheese dumplings in spinach gravy     </li> </ul>	525
• Amritsari Chole with Tandoori Kulcha Chickpea curry with a hint of ginger and garlic, served with mildly leavened flat bread	525
<ul> <li>Adraki Aloo Gobi         Cauliflower florets and potatoes cooked with         Indian spices and a hint of ginger     </li> </ul>	525
<ul> <li>Alugadda Kurma         Potatoes in onion &amp; tomato gravy cooked with local spices     </li> </ul>	525
<ul> <li>Kadhai Subz Masala         Seasonal vegetables tossed with onions, tomatoes and Indian spices     </li> </ul>	525
<ul> <li>Dal Makhani</li> <li>Black urad beans simmered in creamy gravy, sautéed with tomatoes, onions and mild spices</li> </ul>	475i
<ul> <li>Tomato Pappu Yellow lentils tempered with onions, garlic,cumin seed, green chilies and tomatoes</li> </ul>	475
<ul> <li>Curd Rice         Rice mixed with curd and tempered with curryleaves         and mustard seeds, choice of vermicelli, beetroot or plain     </li> </ul>	325
<ul> <li>Chettinad Prawn Curry Flavourful, spicy and aromatic, a regional delicacy</li> </ul>	795
<ul> <li>Rogan Josh         All time favourite Kashmiri lamb delicacy with degi mirch, cardamom, cinnamon and mace     </li> </ul>	650
<ul> <li>Gongura Mamsam</li> <li>Lamb cooked with pepper, sorrel and curry leaves</li> </ul>	650
<ul> <li>Butter Chicken         Boneless tandoori chicken tikka cooked in fenugreek         and creamy tomato gravy     </li> </ul>	650
Telangana Kodi Kura     Chicken cooked with curry leaves, tomatoes, chillies and coconut milk	650
<ul><li>Steamed Rice</li><li>Jeera Rice</li></ul>	300 300
Indian Bread Tandoori roti / naan / garlic naan / lachha paratha / pudina paratha / pyaaz or aloo kulcha	9/ pcs

# Biryani

•	Hyderabadi Gosht Dum Biryani Basmati rice cooked with tender marinated lamb and spices A classic from the Nizam's kitchen	725
•	Hyderabadi Murgh Dum Biryani Basmati rice cooked with tender marinated chicken and spices A classic from the Nizam's kitchen	700
•	Hyderabadi Vegetable Biryani Basmati rice cooked with vegetables and spices	675
As	ian Favourites	
•	Prawns Salt n Pepper Wok tossed prawn with ginger and scallion	795
•	Sliced Lamb in Black Pepper Sauce Sliced lamb tossed in ginger, soya and black pepper sauce	650
•	Chilli Fish White fish deep-fried and tossed with spicy Sichuan sauce	650
•	Diced Chicken in Pickled Chilli Sauce Wok tossed chicken with pickled chili and chilli bean sauce	650
•	Thai Chicken Green Curry Thai green curry with coconut milk and basil	650
•	Vegetable Red Curry Traditional Thai red curry with coconut milk and basil	575
•	Yellow Bean Vegetable Stir fried vegetables in chilli and yellow beans sauce	575
•	Sichuan Style Mixed Asian Vegetables Wok tossed green vegetables tossed in spicy Sichuan sauce	425
•	Crispy Chilli Garlic Vegetables Golden fried vegetables tossed with chilli garlic sauce	325
	Fried Rice Vegetable / egg / chicken	425
	Stir fried Noodles Vegetable / egg / chicken	425
•	Jasmine Rice	325
SV	VEET SURPRISES	
•	Hot Chocolate Walnut Brownie with Vanilla Ice Cream	375
•	Radisson Ice Cream Sundae Scoop of vanilla, chocolate and strawberry ice cream topped with sprinkles, honey nuts, chunks of brownie, finished with caramel sauce	375
•	Panna Cotta with Raspberry and Vanilla Anglaise	375

•	Steamed Chocolate Orange Pudding with Caramel Almond Ice Cream	375
•	Steamed Chocolate Orange Pudding with Caramel Almond Ice Cream	375
•	Hot Gulab Jamun Garnished with pistachio and almond flakes	375
•	Belgium Chocolate Mousse (Eggless and gluten free) Almond Carrot Cake with Mascarpon Cream (Healthy)	375
	IDNIGHT MENU erved from 12:00 AM to 05: 00 AM)	
Sa	ılad	
•	Chicken Caesar Salad Romaine lettuce, grilled chicken breast, garlic croutons and parmesan cheese	450
•	Greek Salad Feta cheese, tomatoes, cucumber, peppers, red onions, olives, oregano, olive oil and lemon	425
M	ain Course	
•	Chettinad Prawn Curry Flavourful, spicy and aromatic, a regional delicacy	795
•	Rogan Josh All time favourite Kashmiri lamb delicacy with degi mirch, cardamom, cinnamon and mace	650
•	Butter Chicken Boneless tandoori chicken tikka cooked in fenugreek and creamy gra	650 avy
•	Toasted Sandwich Panko crispy chicken, lettuce, cheddar cheese and dill mayo	550
•	Paneer Lababdar Cottage cheese cooked in rich tomato gravy	550
•	Kadhai Subz Masala Seasonal vegetables tossed with onions, tomatoes and Indian spices	525
•	Choice of Dal Dal tadka, dal makhani	475
•	Choice of Rice Steamed / jeera	300
•	Choice of Indian Bread Tawa roti / tawa paratha	99/pcs
Dessert		
•	Hot Chocolate Walnut Brownie with Vanilla Ice Cream	375
•	Hot Gulab Jamun	375

## **BEVERAGES**

# Sparkling Wine

Chandon Brut	6000
White Wine	
Yellow Tail. Chardonnay, Australia, 2014 Cosecha Tarapaca , Chardonnay, Chile, 2014 Jacob's Creek, Chardonnay, Australia, 2015 Sula Chenin Blanc, India, 2015	6000 5500 4500 3500
Red Wine	
Yellow Tail, Shiraz, Australia, 2014 Cosecha Tarapaca, Cabernet Sauvignon, Chile Jacob's Creek, Shiraz, Australia, 2014 Sula cabernet Shiraz, India, 2014	7000 5500 4500 4000
Single Malt	
Caol Ila 12 Yrs. Cardhu 12 Yrs. Glenlivet 12 Yrs. Oban	1200 1150 1000 1000
Whisky	
Johnnie Walker Double Black Johnnie Walker Black Label Chivas Regal 12 Yrs. Jack Daniel's Jameson Johnnie Walker Red Label 100 Pipers 12 Yrs. J & B Rare Ballantine's	850 750 750 550 500 500 500 500 475
Vodka	
Belvedere Cîroc Frost Vodka Grey Goose Ketel One Vodka Absolut/ Citron/ Mandarin	1000 750 750 625 500

## Gin

Tanqueray 10 Bombay Sapphire Gordon's London Dry	800 600 500	
Rum		
Malibu Captain Morgan Bacardi Carta Blanca	450 400 350	
Cognac		
Remy Martin V.S.O.P Hennessey V.S	900 750	
Beer		
Stella Hoegaarden Corona Budweiser Carlsberg Kingfisher Ultra Breezer	900 800 700 400 375 375	
Bacardi Breezer	300	