

## BREAKFAST (6 AM TO 11 AM)

CONTINENTAL BREAKFAST Served with your choice of fruit juice, breakfast rolls or toast and hot beverages	395
SEASONAL FRESH FRUIT PLATTER 🍏	300
SEASONAL FRESH FRUIT OR CANNED JUICE	250
EGGS TO ORDER 🍳 Two egg cooked to your choice, served with hash brown, potatoes, grilled tomatoes, toast and choice of ham/bacon/chicken sausages	225
WAFFLES OR PANCAKE served with maple syrup and melted butter. North Indian Breakfast	250
CHOICE OF PARATHA (Aloo/Gobi/Mix) 🌿 served with pickle and plain yogurt	275
POORI BHAJI 🌿 Served with potato curry and pickle	275
SOUTH INDIAN BREAKFAST 🌿 Idli/Medu Wada/Uttapam/Dosa (Plain/Masala) Served with Sambhar and Chutney	250

## APPETIZERS AND SALADS

CAESAR SALAD 🍷 Salad of crispy iceberg, garlic croutons tossed in caesar dressing & parmesan flakes topped with bacon or chicken	495
SMOKED CHICKEN BREAST SALAD Smoked breast of chicken & lettuce tossed in orange infused vinaigrette	425
GREEK SALAD 🍏 🌿 Fresh garden green vegetable salad with iceberg & feta cheese with vinaigrette dressing	395

## WET

OLIVE OIL SAUTÉED SEAFOOD SOUP	399
CLASSIC MINESTRONE WITH BASIL PESTO 🌿	350
CHOICE OF CREAM SOUP 🌿 (broccoli, tomato, mushroom, vegetable)	350

## SANDWICHES , BURGERS & WRAPS

Choice of toasted / grilled / plain with choice of bread Focaccia, multigrain, whole wheat bread, plain bread	
CLUB SANDWICH Club sandwich with layers of chicken fried egg & sliced cheese	595
OVEN ROASTED CHICKEN, ASSORTED LETTUCE MIXED WITH MAYONNAISE	550
JIFFY BARBECUED CHICKEN BREAST, WITH SLICED CHEESE ENCASED IN SESAME BUNS	595
CLUB SANDWICH 🌿 All-time favorite Club Sandwich with layers of Coleslaw garden fresh Vegetable & Sliced Cheese	495
SLOW ROASTED EGG PLANT, MARINATED TOMATO, 🌿 GRILLED ZUCCHINI & BELL PEPPER WITH SLICED CHEESE	475
CLASSIC VEGETABLE PATTY WITH CUCUMBER, TOMATO SLICE WITH MELTED CHEESE ENCASED BETWEEN SESAME BUNS 🌿	475
CHICKEN KATHI ROLL 🍷 Delicious Indian wraps filled with a mixture of spiced chicken tikka, onions and capsicums	495
VEGETABLE KATHI ROLL 🌿 🍷 Delicious Indian wraps filled with spiced mixture of paneer tikka, onions, and capsicums.	450

## PASTA

Selection of pasta: Penne, Farfalle, Fusilli, Spaghetti, Fettuccine	
CARBONARA 🍷 Amalgamation of cheese sauce with bacon crushed pepper and finished with egg yolk and cream liaison.	625
BOLOGNESE Rosemary infused lamb mince cooked and finished with a touch of tomato sauce.	625
AGLIO OLIO E PEPERONCINO 🌿 Tossed in olive oil with chili flakes, parsley & garlic	525
ALFREDO 🌿 An emulsified rich sauce of parmesan and butter.	525

## WESTERN MAINS

BASIL PRAWNS Jumbo prawns sautéed in garlic and herb sauce with a hint of lemon, basil, and parsley. Served with potato mash and garden veggies	1450
NEWZEALAND ROAST LAMB CHOPS Herb infused lamb chops served with mashed potato garden vegetables, and black pepper jus	1450
GRILLED RIVER SOLE FISH Mustard marinated sole, grilled to perfection presented with potato mash garden greens gets the extra touch of deliciousness by caper butter and parsley	775
PICCATA DI POLLO PARMESAN Sliced crumbed chicken breast griddle cooked accompanied with mashed potato and buttered vegetables & caper butter sauce	675
PARMIGIANA MELANZANE 🌿 Slow roasted marinated slices of eggplant, tomato, and zucchini layered with Tomato sauce, topped with parmesan	595
VEGETABLE LASAGNE 🌿 Lasagna sheets layered with chopped broccoli, zucchini mushroom, corn, carrot & peas in cheesy sauce and baked.	595

Let us know if you have dietary requirements, food allergies or food intolerances.  
(All prices are in Indian rupees. Government taxes as applicable)

🍏 Healthy Choice 🌿 Vegetarian 🍷 Contains Pork 🍷 Spicy

Panorama  
Multicuisine Diner

## INDIAN SELECTION

GET STARTED (12:30 pm to 4:00pm and 7:30 pm to 11:30 pm)

HALDI CHILI FISH 775  
Sole fish marinated with fresh green chili & turmeric skewered and cooked in tandoor

GALOUTI KEBAB 695  
An extremely fine minced lamb kebab from Lucknow region, served with ulte tawe ka parantha

BHARWAN TANGRI KEBAB 695  
Mince stuffed chicken drumsticks marinated with cashew enriched yoghurt roasted in clay oven

ACHARI MURGH TIKKA 625  
Chicken chunks marinated with appetizing pickle spices cooked in tandoor.

PANEER KA KHAZANA ✓ 495  
Stuffed cubes of cottage cheese with processed cheese & cashew nut - marinated with cardamom infused fresh yoghurt & cooked in tandoor

DAHEKTE PHOOL ✓ 495  
Broccoli florets marinated with mustard and pickle spice infused hung curd, finished in clay oven

AFGHANI SOYA CHAAP ✓ 475  
Soya chaap marinated with creamy yoghurt and cardamom flavored delicate Indian spices finished in clay oven

TANDOORI SUBZ KE SULE ✓ 475  
An assortment of exotic tandoori vegetables in a single platter

## INDIAN MAINS

MUTTON ROGANJOSH 725  
An aromatic lamb curry rich and spicy an origin of Kashmir

METHI MURGH 595  
Sensational blitz of dried fenugreek leaves with chicken seared in amalgamation of cashew and a touch of chopped tomato masala. Topped with cream

PANEER KHUSRANG ✓ 595  
Cottage cheese in turmeric infused white gravy with bell peppers finished with cream and butter.

CHATPATA SOYA AUR KHUMB ✓ 550  
Soya chaap and mushrooms cooked in chef's special gravy.

AMCHURI BHINDI ✓ 475  
Lady fingers seasoned with Indian Spices, infused with dry mango powder

DAL TADKA ✓ 375  
Tempered yellow dal home style

## LOCAL FAVOURITES

PUNJABI MACHHI CURRY 🌶️ 675  
Tandoor cooked River Sole Fillet simmered in Masala gravy Sprinkled with garam masala and chopped fresh coriander

MURGH MAKHANI 625  
Clay oven cooked chicken in fenugreek flavored smooth tomato and cashew gravy, finished with cream & butter

PANEER BUTTER MASALA ✓ 595  
A popular preparation of tandoori cottage cheese cubes simmered in tomato cashew gravy finished with cream and butter.

DAL MAA SAHIBA ✓ 375  
Dal Makhani: our in house specialty

## RICE & INDIAN BREAD

(Indian breads served from 12:30 pm to 4:00pm and 7:30 pm to 11:30 pm)

DUM BIRYANI MUTTON/CHICKEN 625 / 575  
Subtly spiced basmati rice with choice of lamb or chicken dum cooked

SUBZ DUM BIRYANI ✓ 475  
Rice delicacy of vegetables marinated with spices and yoghurt, dum cooked

VEGETABLE PULAO/SADA CHAWAL ✓ 350

PARANTHA /NAAN/KULCHA ✓ 125  
(paneer/aloo/mix)/ROOMALI ROTI

MISSI ROTI /TANDOORI ROTI ✓ 125 / 100

## DESSERTS

CHOCOLATE BROWNIE 350  
Served with vanilla ice cream

TIRAMISU 350  
Layer of biscuits, espresso syrup, and fluffy mascarpone cheese

STEAMED CHOCOLATE PUDDING 350

APPLE PIE 325

SEASONAL FRESH FRUIT PLATTER 300

GULAB JAMUN ✓ 225

RASMALAI ✓ 225

CHOICE OF ICE CREAMS 225

## COLD BEVERAGES

CHOICE OF FRESH FRUIT, CANNED JUICES 350  
Freshly squeezed Pineapple, Watermelon or seasonal Citrus juice

COLD COFFEE, LASSI, CHAAS, ICED TEA (peach/lemon), SHAKES 225

## HOT BEVERAGES

COFFEE SELECTION 225  
Freshly brewed Coffee, Decaffeinated Coffee, Cappuccino, Espresso, Café Latte, Hot Chocolate

TEA SELECTION 195  
Assam, Darjeeling, Earl Grey, Peppermint  
Peach, Lemon, Chamomile, Tulsi, Readymade Indian Chai

SPARKLING WATER 180

STILL WATER 150

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