

BREAKFAST

(7:00 am to 10:30 am)

■ Continental Breakfast choice of juice, fresh fruits, breakfast roll, white, brown or whole wheat toast with freshly brewed tea or coffee or hot chocolate	429	■ Stack of Pancake American-pancake served with maple syrup and compote	349
■ Trio of Eggs cooked as per your choice and served with homemade potato preparation and tomato	379	■ French Toast raisin bread soaked in milk, egg, sugar and cinnamon mixture, served with maple syrup	349
■ Duet of Eggs cooked as per your choice and served with homemade potato preparation and tomato	349	■ Figs and Banana Porridge white oats cooked with banana and fig	349
		■ Masala Oats oats cooked with vegetables & Indian spices, an healthy breakfast option	349

THE CREATIVE TOUCH

(7:00 am to 10:30 am)

■ Steamed Idli fermented rice and lentil cake	349	■ Paratha please ask your server for choice	349
■ Masala Uttapam fermented rice and lentil savoury pancake with choice of toppings	349	■ Poori Bhaji deep fried whole wheat bread served with potato curry, curd and pickle	349
■ Medu Wada lentil dumplings served deep fried	349		

■ Vegetarian ■ Non Vegetarian

We use refined sunflower oil for cooking and clarified butter for Indian sweet.
Government Taxes as Applicable. We levy 3.5% Service Charge.

SIDES

(7:00 am to 10:30 am)

▪ Bacon	249	▪ Toast or Breakfast Roll Basket served with butter and preserve	249
▪ Chicken Sausage	249	▪ Yoghurt	209
▪ Cereal and Flake with Choice of Milk	249		

HEALTHY SELECTION

(7:00 am to 10:30 am)

SALAD







▪ Caesar's Salad iceberg lettuce, parmesan flakes with our special Caesar dressing, grilled chicken and bacon	379	▪ Classic Caprise Salad tomato and fresh mozzarella, drizzled with basil pesto	349
▪ Classic Greek Salad marinated feta cheese, cucumber, onions, baby tomatoes tossed with lettuce, dressed with oregano flavored vinaigrette	349	▪ Watermelon and Feta Salad diced melon and feta tossed in mint and balsamic lemon dressing	349
▪ TCK Citrus and Sprout Salad mix lettuce tossed with orange, grapes, pomegranate and fresh green sprouts, dressed with balsamic vinaigrette	349	▪ Green Salad traditional Indian green salad	229

▪ Vegetarian ▪ Non Vegetarian

We use refined sunflower oil for cooking and clarified butter for Indian sweet.
Government Taxes as Applicable. We levy 3.5% Service Charge.

SOUP

(12:30 am to 11:45 pm)

 Sweet Corn choice of chicken or vegetable	279	 Pudina and Adraki Flavoured Dal Shorba mint and ginger flavoured lentil broth	279
 Minestrone choice of chicken or vegetable	279	 Fresh Field Mushroom Soup with soft herbs, whipped butter and cream	279
 Roasted Red Pepper and Tomato drizzled with basil pesto	279	 Soup of the Day ask your server for today's selection	279

SANDWICH, BURGER AND WRAP

(11:30 am to 11:45 am)

(All the preparations are accompanied with fries and generous side of garden fresh salad)

 Tuna and Crunchy Onion Sandwich mixture of tuna, red onion and tomato, in garlic loaf	499	 Mexican Bean Burger mixed bean, cheese and vegetable steak on toasted bun	449
 Crunchy Cheese Chicken Burger crumbed fried chicken breast, melted cheese and lettuce on sesame bun	499	 TCK Green Club Sandwich cheese, cucumber, tomato and lettuce	449
 TCK Club Sandwich chicken, bacon, egg, tomato and lettuce	499	 Grilled Vegetables and Bocconcini grilled vegetables, buffalo mozzarella, crunchy lettuce and tomato in focaccia bread	449
 Grilled Chicken Sandwich creamy chicken, mustard, sautéed onion, melted cheese on multigrain bread	499	 Paneer Khurchan Kathi Roll cottage cheese wrapped in paratha served with tangy mint chutney	449
 Murg Khurchan Kathi Roll pot roasted shredded chicken tossed with peppers and wrapped in paratha with egg	499	 Bombay Masala Sandwich tangy potato mixture with Indian spices, onion and green chilli coriander	449
 Create Your Own Sandwich served grilled, toasted or plain bread-white, whole wheat, focaccia or multigrain fillings (any two)-chicken salami, ham, cheese, tomato, gherkin, bell pepper or mushroom	479	 Grilled Garlic Bread topped with black olives, sliced tomatoes, pesto, melted cheese	299

 Vegetarian  Non Vegetarian

We use refined sunflower oil for cooking and clarified butter for Indian sweet.
Government Taxes as Applicable. We levy 3.5% Service Charge.

STARTER

(12:30 pm to 11:45 pm)

▪ Butter Garlic Prawn wok tossed, in butter garlic sauce	849	▪ Bhatti Ka Paneer a Chef's recommendation	449
▪ Kasundi Machli Tikka mustard flavoured fish cooked in clay oven	569	▪ Crispy Water Chestnut with Honey Chilli Sauce deep fried chestnuts tossed in honey and chilli	449
▪ Crunchy Long Fish Finger the longest finger in town, simply delicious!	569	▪ Chilli Coated Crispy Potatoes crispy potato fingers, tossed with garlic chilli sauce	449
▪ Gilafi Seekh Kabab skewer of minced lamb, coated with trio of bell peppers	499	▪ Corn Karari Tikki medallions of American corn, served deep fried	449
▪ Burnt Chilli Garlic Chicken wok tossed boneless chunks of chicken with garlic and chilli	499	▪ Malai Kasundi Broccoli creamy mustard broccoli, cooked in clay oven	449
▪ Dhabe Ka Tandoori Murg (full and half) all-time favourite tandoori chicken – needs no introduction	799/ 499	▪ Hare Mutter Ki Tikki medallions of sautéed green peas with spices, served deep fried	449
		▪ Chilli Cheese Garlic Toast mixture of cheese, chilli and garlic, gratinated on toast	399

KIDS SPECIAL

(Served from 12:30 pm to 11:45 pm)

Doraemon Delight fish goujons served with tartar sauce	299	Pogo Pogo sweet and sour vegetable with chowmein	299
Ninja Bit chicken nuggets served with cocktail sauce	299	Goofy Potato smiley served with chowmein	299
Richie Rich penne with cheese sauce	299	Spiderman's Delight fries, served with tomato ketchup	199

▪ Vegetarian ▪ Non Vegetarian

We use refined sunflower oil for cooking and clarified butter for Indian sweet.
Government Taxes as Applicable. We levy 3.5% Service Charge.

GLOBAL FAVOURITE

(12:30 pm to 11:45 pm)

- | | |
|--|---|
| <p>▣ Grilled Norwegian Salmon 1299
parsley crushed potatoes, garlic spinach, herb flavored butter, served with garlic bread</p> | <p>▣ Penne Chicken Aglio Olio Pepperoncino 499
extra virgin olive oil, sundried tomatoes, chilli, basil and asparagus</p> |
| <p>▣ Fish and Chips 569
deep fried breaded fillet of fish, served with tartar sauce and potato fingers</p> | <p>▣ Risotto Gamberetti Arlecchino 499
marinated prawn risotto with saffron, exotic vegetables and white wine</p> |
| <p>▣ Chicken De Tuscan 499
sage infused chicken breast with spinach, ricotta cheese, served with mixed vegetable ragout and parsley potatoes</p> | <p>▣ Risotto Minestrone 449
mixed diced vegetables, tomato stock, fresh basil and parmesan</p> |
| <p>▣ Classic Chicken Parmigiana 499
served with spaghetti pomodoro, lettuce salad and pan-fried exotic vegetables</p> | <p>▣ Spaghetti Pomodoro 449
spaghetti tossed in fresh tomatoes, parmesan, and olives</p> |
| <p>▣ Baked Chicken Lasagna 499
creamy chicken and parmesan mixture layered on pasta sheets and baked</p> | <p>▣ Fussilli Funghi Asparagi 449
fusilli pasta with tossed mushrooms, asparagus, cream and chives</p> |
| <p>▣ Braised Lamb Shank 499
served with creamy vegetable risotto, parmesan and rosemary jus</p> | <p>▣ Penne Arrabiata 449
elephant garlic, chilli and tomato sauce tuscan style</p> |
| <p>▣ Spaghetti Alla Bolognese 499
spaghetti tossed in lamb ragout, finished with parmesan cheese</p> | <p>▣ Mediterranean Grilled Vegetable Lasagne 449
served with garlic croûte</p> |

ORIENTAL FAVOURITE

(12:30 am to 11:45 am)

- | | |
|---|---|
| <p>▣ Thai Red Curry 849 / 799 / 749
prawn or fish, chicken or exotic vegetables, served with steamed rice</p> | <p>▣ Vegetable Manchurian 449
dumpling of vegetables cooked in Chef's special sauce</p> |
| <p>▣ Fish with Trio of Mushroom 569
sliced fish tossed with oyster sauce and mushroom</p> | <p>▣ Fried Rice 399 / 379 / 329
seafood / chicken / vegetable</p> |
| <p>▣ Chicken Kung Pao 499
tender pieces of chicken coated with dry chilli, five spices and cashewnut</p> | <p>▣ Hakka Noodle 399 / 379 / 329
seafood / chicken / vegetable</p> |
| <p>▣ Chinese Greens with Light Soya Sauce 449
a Chef's recommendation</p> | |

▣ Vegetarian ▣ Non Vegetarian ▣ Alcohol

We use refined sunflower oil for cooking and clarified butter for Indian sweet.
Government Taxes as Applicable. We levy 3.5% Service Charge.

INDIAN FAVOURITE

(12:30 pm to 11:45 am)

▣ Teen Mirch Ka Jhinga medium sized prawn cooked in spicy onion and tomato gravy and topped with trio of pepper	849	▣ Kadhai Paneer cottage cheese cooked with peppers in spicy onion tomato gravy	449
▣ Sarson Wali Machi boneless chunk of fish simmered in home grounded mustard curry	569	▣ Vilyati Subz Jalfrezi English vegetables cooked in tangy onion tomato masala	449
▣ Rajasthani Laal Mass traditional smoked spicy lamb curry from Rajasthan	499	▣ Kesari Kofta vegetable dumpling simmered in saffron cashewnut gravy	449
▣ Murg Tikka Masala tender boneless chunks chicken cooked in spicy onion tomato masala	499	▣ Subz Tarkari mixed vegetables cooked with spinach and Indian spices	449
▣ Murg Ki Jalfrezi shredded chicken tossed with onion and capsicum	499	▣ Hing Dhaniya Aur Lal Mirch Ke Aloo diced potato tempered with asafoetida, dry coriander and chilli flakes	449
▣ Murg Makhani tender boneless chunks of chicken cooked in rich tomato gravy	499	▣ Dal Makhani all-time favourite black lentil cooked overnight to perfection	429
▣ Paneer Tikka Lababdar cottage cheese cooked in onion, tomato and cashewnut gravy, flavoured with fenugreek	449	▣ Indian Breads kulcha / paratha / roti or naan	149 / 129 / 119

BIRYANI AND RICE

(12:30 pm to 11:45pm)

All biryanis and pulao will be served with raita

▣ Biryani of the Day ask your server for today's selection	479	▣ Subz Biryani seasonal vegetable biryani	449
▣ Tawa Pulao choice of chicken or lamb / vegetable	479 / 449	▣ Jeera Rice	299
		▣ Steamed Rice	229

▣ Vegetarian ▣ Non Vegetarian

We use refined sunflower oil for cooking and clarified butter for Indian sweet.
Government Taxes as Applicable. We levy 3.5% Service Charge.

DESSERT

(Served from 12:30 pm to 11:45 pm)

▪ Chocolate Brownie fudge chocolate cake served with vanilla ice cream	299	▪ Gulab Jamun an all-time favourite	299
▪ Crème Brûlée French classic with vanilla bean and caramelized sugar	299	▪ Kesari Rasmalai a classic Bengali mithai with saffron	299
▪ Lemon Cheese Cake vanilla cheese cake flavoured with lemon	299	▪ Choice of Ice Cream please ask your server for choices	299
▪ Malai Kulfi rich and intense flavoured frozen dessert made from whole milk, heavy cream and khoya	299	▪ Exotic Fruit Platter selection of fresh fruit	299

BEVERAGE

(12:30 pm to 11:45 pm)

Milk Shakes: chocolate, strawberry, pineapple, kiwi, banana, coffee or vanilla served with an ice-cream scoop	299	Fresh Lime Soda or Water	229
Chilled Malted Coffee	299	Espresso or Cappuccino	199
Fruit Juice	229	H₂O with Services	199
Lassi (masala, salted or sweet)	229	Aerated Beverage with Services	199
Iced Tea (lemon or peach)	229	Malts (horlicks or bournvita or hot chocolate)	199
		Coffee or Tea	199

▪ Vegetarian ▪ Non Vegetarian

We use refined sunflower oil for cooking and clarified butter for Indian sweet.
Government Taxes as Applicable. We levy 3.5% Service Charge.