





BREAKFAS T

— Served from 6:30 AM to 11:00 AM

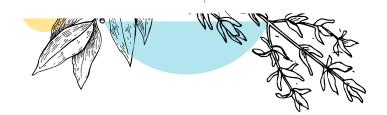
INTERNATIONAL FAVOURITES

• •	Continental Breakfast Choice of juice, morning bakeries or toast with freshly brewed tea or coffee	475
•	Scrambled Eggs with Smoked Salmon Combination of scrambled eggs and smoked salmon on toasted bread	450
•	Choice of Cereals Corn flakes, wheat flakes, rice krispies or choco pops	375
•	Banana & Cinnamon Porridge White oats stewed with banana & cinnamon	350
•	Three Egg Omelette Plain or with ham, cheese, mushroom, tomato and pepper	350
•	Eggs Benedict English muffin, poached egg, ham or bacon with Hollandaise sauce	350
•	Two Fresh Eggs Poached, fried, boiled or scrambled	350
• •	The Creative Stack French toast, fluffy pancakes or waffles served with maple syrup & honey	350
•	Homemade Bircher Muesli Oats mixed with milk, yogurt, dry fruits & honey	350
	SIDES	
•	Fresh Cut Fruits	325
• •	Baker's Basket Breakfast rolls, Danish pastries, muffins, croissants, White or whole wheat toast served with butter, jam & preserves	250
•	Plain or Greek Yogurt	150
	HEALTHY FAVORITES	
•	Sprouts salad Mixed lentils, chopped tomatoes, cucumber and peppers with lemon dressing	300
•	Quinoa salad Quinoa, bell peppers,pickled cucumber, carrot and chopped parsley tossed with lemon dressing	300









INDIAN FAVORITES

 Parathas Griddled Indian bread filled with mildly spiced potatoes or cottage cheese served with yogurt & pickle 	350
 Poori Bhaji Deep fried Indian bread served with spiced potato curry 	350
• Idli Steamed rice & lentil dumpling served with sambar & chutney	350
 Dosa Thin rice pancakes served with sambar & chutneys Choice of plain or aloo masala 	350
 Uttapam Thick rice pancakes served with sambar & chutneys Choice of masala, onion, tomato or plain 	350

DINE ALL DAY

-Served from 11:00 AM to 11:30 PM

SALADS

	SALADS	
	 Caesar Salad with Grilled Chicken Fresh lettuce, grilled chicken breast, garlic croutons & parmesan cheese 	425
	 Cobb Salad Avocado, chicken, eggs, bacon, tomatoes and mustard dressing 	425
	 Gado Gado Salad Tofu, beans, potato, eggs, sprouts, cucumber, carrots, fried onion and spiced peanut sau 	400 ce
	Insalata Caprese Salad Red tomato, mozzarella, olive oil & fresh basil pesto	400
	SOUPS	
	 Paya Ka Shorba A rich broth of roasted lamb trotters 	400
	Potage Minestrone Classic Italian broth of vegetables, beans, pasta and tomatoes served with garlic bread	350
[Hot n Sour Soup Traditional Chinese soup with soya and vinegar Chicken Vegetable 	375 350









SANDWICHES, BURGERS & WRAPS

Radisson Club Sandwich Roast chicken, bacon, lettuce, fried egg, tomatoes & fries Choice of white, whole wheat or multi grain breads	550
Be Your Chef Choice of Bread White, brown, multigrain or whole wheat, toasted, grilled or plain Choice of Ingredients Panko fried chicken, pesto vegetables, lettuce, cheddar cheese, tomato & cucumber Served with French fries and coleslaw	475/525
 Radisson Designer Burgers Caramelized onions, cheese, fries Grilled Tenderloin Pan Seared Chicken Farm Fresh Vegetable Patties 	525 525 475
Wraps & Shawarma With roasted bell peppers, onions & mint chutney	
 Chicken Tikka Wrap Chicken Shawarma Kolkata Egg Roll Paneer Tikka Wrap 	525 525 475 475
SIZZLERS	
 Chicken Shashlik BBQ chicken, pineapple & peppers, served on a sizzler platter 	650
Paneer Shashlik BBQ cottage cheese, pineapple & peppers, served on a sizzler platter	550
APPETIZERS	
(Served from 11:00 am to 11:30 pm)	
 Eral Varuval Crispy fried prawns flavored with mustard & cumin 	725
 Chappli kebab Pan seared kebabs of minced lamb meat scented with Indian spices 	625
 Tandoori Fish Tikka Fish marinated with yogurt & aromatic spices, cooked in a tandoor 	625
• Blackened Spiced Fish Finger with Garlic Mayo Crispy fish fingers marinated with blackening seasoning & red chili, served with garlic mayo	625
 Tabakmaaz Lamb spare ribs cooked with saffron and milk 	600
■ Tandoori Murgh Chicken marinated with yogurt & aromatic spices, cooked in a tandoor	575



All prices are in Indian rupees, taxes as applicable. Please inform your server of any allergies or intolerance. We levy 5% service charge

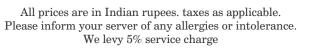




_	oori Paneer Tikka e cheese marinated with yogurt & aromatic spices, cooked in a tandoor	525
	van Aloo Firdausi stuffed with cottage cheese, green peas & Indian spices, cooked in a tandoor	475
_	eno Cheese Ball w fried delicacy served with spicy tomato salsa	475
	a Cutlet with Tamarind & Mint Chutney te favourite Bombay delicacy (spicy)	475
MAI	N COURSE	
_	rted Lamb Chops ary marinated lamb chops with garlic crusted potatoes	1800
_	eared Atlantic Salmon with seafood risotto & fresh lettuce	1650
_	rilled Jumbo Prawns with spinach & corn gnocchi with burnt garlic flakes	1250
	Chicken en served with fresh garden greens & crushed potatoes	650
	of the Day I / poached fish fillet with lemon butter sauce	650
	en Quesadilla no & chicken quesadilla served along with salsa cruda & guacamole	650
	Mushroom & Saffron Risotto o rice, saffron, mushroom & parmesan cheese	550
	e, Spaghetti or Fusilli of sauce	550
Bologn Minced	nese I lamb & tomato sauce	
• Arrab Garlic,	biata tomatoes, & dried red chili peppers	
• Aglio Extra	Olio virgin olive oil, chili flakes, parsley, garlic, olives and parmigiano cheese	
Lava g	e of Sides rilled field mushrooms with garlic chips asparagus flavoured with butter & parmesan flakes	150
INDI	IAN FAVORITES	
	a Josh the favourite Kashmiri lamb delicacy with the favourite irch, cardamom, cinnamon and mace	650
	r Chicken ess tandoori chicken tikka cooked in fenugreek and creamy	625



tomato gravy











 Chettinad Prawn Curry Flavourful, spicy and aromatic, a regional delicacy 	750
 Paneer Lababdar Cottage cheese cooked in rich tomato gravy 	525
• Amritsari Chole with Tandoori Kulcha Chickpea curry with a hint of ginger & garlic, served with mildly leavened flat bread	500
 Alugadda Kurma Potatoes in onion & tomato gravy cooked with local spices 	500
 Dum Aloo Kashmiri Kashmiri spiced potatoes cooked in mustard oil 	500
 Dal Tadka Yellow lentils tempered with cumin, onions & tomatoes 	450
 Dal Makhani Black urad beans simmered in creamy gravy, sauteed with tomatoes, onions & mild spices 	450
• Choice of Rice Steamed rice, jeera rice	250
• Indian Bread Tandoori roti/ naan/ garlic naan /lacha paratha/pudina paratha pyaaz or aloo kulcha	99/pc
BIRYANI	
 Hyderabadi Gosht Dum Biryani Basmati rice cooked with tender marinated lamb & spices, A classic from the Nizam's kitchen 	675
• Hyderabadi Murgh Dum Biryani Basmati rice cooked with tender marinated chicken & spices, A classic from the Nizam's kitchen	650
 Hyderabadi Vegetable Biryani Basmati rice cooked with vegetables & spices 	600
SWEET SURPRISES	
Hot Chocolate Walnut Brownie with Vanilla ice cream	350
Radisson Ice Cream Sundae Scoop of vanilla, chocolate & strawberry ice cream topped with sprinkles, honey nuts, chunks of brownie & finished with caramel sauce	350
 Hot Gulab Jamun Garnished with pistachio & almond flakes 	350
■ Belgium Chocolate Mousse (Eggless & gluten free)	350



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We levy 5% service charge







LATE NIGHT, FOODIE CALLS

Served from 12:00 AM to 05: 00 AM

SALADS	
• Chicken Caesar Salad Romaine lettuce, grilled chicken breast, garlic croutons & parmesan cheese	425
• Greek Salad Feta cheese, tomato, cucumber, pepper, red onion, olives, oregano, olive oil & lemon	400
MAIN COURSE	
 Rogan Josh All time favourite Kashmiri lamb delicacy with degi mirch, cardamom, cinnamon and mace 	650
■ Telangana Kodi Kura Chicken cooked with curry leaves, tomatoes, chillies & coconut milk	625
 Butter Chicken Boneless tandoori chicken tikka cooked in fenugreek and creamy tomato gravy 	625
● Toasted Sandwich Panko crispy chicken, lettuce, cheddar cheese & dill mayo	525
 Kadhai Subz Masala Seasonal vegetables tossed with onion, tomato & Indian spices 	500
Choice of DalDal tadka, dal makhani	450
• Choice of Rice Steamed rice, jeera rice	250
Choice of Indian Bread Tawa roti, tawa paratha	99/pc
BIRYANI	
 Hyderabadi Gosht Dum Biryani Basmati rice cooked with tender marinated lamb & spices, A classic from the Nizam's kitchen 	675
 Hyderabadi Murgh Dum Biryani Basmati rice cooked with tender marinated chicken & spices, A classic from the Nizam's kitchen 	650
 Hyderabadi Vegetable Biryani Basmati rice cooked with vegetables & spices 	600



• Hot Chocolate Walnut Brownie with Vanilla Ice Cream 350

Hot Gulab Jamun
 350

Garnished with pistachio & almond flakes



