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

#### International Favorites

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continental Breakfast</td>
<td>500</td>
</tr>
<tr>
<td>Choice of juice, morning bakeries or toast with freshly</td>
<td></td>
</tr>
<tr>
<td>brewed tea or coffee</td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs with Smoked Salmon</td>
<td>475</td>
</tr>
<tr>
<td>Combination of scrambled eggs and smoked salmon on</td>
<td></td>
</tr>
<tr>
<td>toasted bread</td>
<td></td>
</tr>
<tr>
<td>Choice of Cereals</td>
<td>400</td>
</tr>
<tr>
<td>Rice krispies, corn flakes, wheat flakes or choco pops</td>
<td></td>
</tr>
<tr>
<td>Banana and Cinnamon Porridge</td>
<td>400</td>
</tr>
<tr>
<td>White oats stewed with banana and cinnamon</td>
<td></td>
</tr>
<tr>
<td>Three Egg Omelet</td>
<td>375</td>
</tr>
<tr>
<td>Plain or with ham, cheese, mushroom, tomato and pepper</td>
<td></td>
</tr>
<tr>
<td>Eggs Benedict</td>
<td>375</td>
</tr>
<tr>
<td>English muffin, poached egg, ham or bacon with Hollandaise sauce</td>
<td></td>
</tr>
<tr>
<td>Two Fresh Eggs</td>
<td>375</td>
</tr>
<tr>
<td>Poached, fried, boiled or scrambled, served with hash brown and</td>
<td></td>
</tr>
<tr>
<td>French fries</td>
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</tr>
<tr>
<td>The Creative Stack</td>
<td>375</td>
</tr>
<tr>
<td>French toast, fluffy pancakes or waffles served with maple syrup and honey</td>
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</tr>
<tr>
<td>Homemade Bircher Muesli</td>
<td>375</td>
</tr>
<tr>
<td>Oats mixed with milk, yogurt, dry fruits and honey</td>
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</tbody>
</table>

#### Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Baker’s Basket</td>
<td>275</td>
</tr>
<tr>
<td>Breakfast rolls, Danish pastries, muffins, croissants, white or wholewheat toast served with butter, jam and preserves</td>
<td></td>
</tr>
<tr>
<td>Fresh Cut Fruits</td>
<td>250</td>
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<tr>
<td>Plain or Greek Yogurt</td>
<td>180</td>
</tr>
<tr>
<td>Pork Bacon or Ham / Chicken or Pork Sausages</td>
<td>150</td>
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</tbody>
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#### Healthy Favourites

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sprouts Salad</td>
<td>325</td>
</tr>
<tr>
<td>Mixed lentils, chopped tomatoes, cucumber and peppers with lemon dressing</td>
<td></td>
</tr>
<tr>
<td>Quinoa Salad</td>
<td>325</td>
</tr>
<tr>
<td>Quinoa, bell peppers, pickled cucumber carrot and chopped parsley, tossed with lemon dressing</td>
<td></td>
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</tbody>
</table>
Indian Favourites

- **Parathas** 375
  Griddled Indian bread filled with mildly / spiced potatoes / cottage cheese served with yogurt and pickle

- **Poori Bhaji** 375
  Deep fried Indian bread served with spiced potato curry

- **Idli** 375
  Steamed rice and lentil dumpling served with sambar and chutney

- **Dosa** 375
  Thin rice pancakes served with sambar and chutney
  Choice of plain or aloo masala

- **Uttapam** 375
  Thick rice pancakes served with sambar and chutney
  *(Choice of masala, onion, tomato or plain)*

**DINE ALL DAY**
*(11:00 am to 11:30 pm)*

Salads & Soups

- **Caesar Salad with Grilled Chicken** 450
  Fresh lettuce, grilled chicken breast, garlic croutons and parmesan cheese

- **Insalata Caprese Salad** 425
  Red tomatoes, mozzarella olive oil and fresh basil pesto

- **Greek Salad** 425
  Feta cheese, tomatoes, cucumber, peppers, red onions, olives, oregano, olive oil and lemon

- **Paya ka Shorba** 400
  A rich broth of roasted lamb trotters

- **Potage Minestrone** 375
  Classic Italian broth of vegetables, beans, pasta and tomatoes, served with garlic bread

- **Manchow Soup** 375
  Mixed vegetable soup topped with crisp fried noodles
  - **Chicken** 400
  - **Vegetable** 375

- **Hot n Sour Soup**
  Traditional Chinese soup with soya and vinegar
  - **Chicken** 400
  - **Vegetable** 375
Sandwiches, Burgers, Wraps & Hot Dogs

- **Radisson Club Sandwich**: 575
  Roast chicken, bacon, lettuce, fried egg, tomatoes and fries
  Choice of white, whole wheat or multigrain

- **Be your chef**: 550/500
  - 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 or cucumber
  Served along with French fries and coleslaw

- **Hot Dog**: 550
  Choice of pork bratwurst/chicken franks with caramelized onion, roasted peppers, with muslin green and mustard mayo

- **Radisson Designer Burgers**
  - Caramelized onions, cheese and fries
    - Grilled tenderloin: 550
    - Pan seared chicken: 550
    - Farm fresh vegetable patty: 500

- **Wraps and Shawarma**
  - Chicken tikka wrap: 550
  - Chicken shawarma: 550
  - Kolkata egg roll: 500
  - Paneer tikka wrap: 500

APPETIZERS

**International**

- **Blackened Spiced Fish Finger with Garlic Mayo**: 650
  Crispy fish fingers marinated with blackening seasoning & red chili served with garlic mayo

- **Chappli Kebab**: 650
  Pan seared kebabs of minced lamb meat scented with Indian spices

- **Oven Baked Chicken Brochettes with Spicy Tomato Confit**: 600
  Marinated chicken skewers with garlic, parsley, cumin, paprika, seasoned with salt, served with tomato confit

- **Masala Cutlet with Tamarind & Mint Chutney**: 500
  All time favourite Bombay delicacy(spicy)

- **Potato Wedges & French Fries**: 400
  Combination of fries & wedges sprinkled with fresh herbs & garlic
Sandwiches, Burgers, Wraps & Hot Dogs

- **Radisson Club Sandwich** 575
  - Roast chicken, bacon, lettuce, fried egg, tomatoes and fries
  - Choice of white, whole wheat or multigrain

- **Be your chef** 550/500
  - 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 or cucumber
  - Served along with French fries and coleslaw

- **Hot Dog** 550
  - Choice of pork bratwurst/chicken franks
  - with caramelized onion, roasted peppers, with
    muslin green and mustard mayo

- **Radisson Designer Burgers**
  - Caramelized onions, cheese and fries

- **Grilled tenderloin** 550
- **Pan seared chicken** 550
- **Farm fresh vegetable patty** 500

Wraps and Shawarma

- **Chicken tikka wrap** 550
- **Chicken shawarma** 550
- **Kolkata egg roll** 500
- **Paneer tikka wrap** 500

APPETIZERS

- **International**
  - **Blackened Spiced Fish Finger with Garlic Mayo** 650
    - Crispy fish fingers marinated with blackening seasoning
    & red chili served with garlic mayo
  - **Chappli Kebab** 650
    - Pan seared kebabs of minced lamb meat scented with Indian spices
  - **Oven Baked Chicken Brochettes** 600
    - with Spicy Tomato Confit
    - Marinated chicken skewers with garlic, parsley,
      cumin, paprika, seasoned with salt, served with tomato confit
  - **Masala Cutlet with Tamarind & Mint Chutney** 500
    - All time favourite Bombay delicacy(spicy)
  - **Potato Wedges & French Fries** 400
    - Combination of fries & wedges sprinkled with fresh herbs & garlic
  - **Nachos with cheese** 400
    - Mexican nachos topped with homemade salsa
    and grated mozzarella cheese and baked

- **From The Clay Oven**
  - **Tandoori Fish Tikka** 650
    - Fish marinated with yogurt and aromatic spices, cooked in a tandoor
  - **Tandoori Murgh** 600
    - Chicken marinated with yogurt and aromatic spices,
      cooked in a tandoor
  - **Tandoori Paneer Tikka** 550
    - Cottage cheese marinated with yogurt
    and aromatic spices, cooked in a tandoor
  - **Bharwan Aloo Firdausi** 550
    - Potato stuffed with cottage cheese, green peas
    and Indian spices, cooked in a tandoor

- **Regional Favorites**
  - **Eral Varuval** 750
    - Crispy fried prawns flavoured with mustard
    and cumin
  - **Chicken 65** 600
    - Spicy south Indian style boneless
    chicken tempered with curry leaves
  - **Urlai Roast** 500
    - Spicy roasted baby potatoes

- **Asian Favourites**
  - **Spicy Shredded Lamb** 650
    - With soya ginger chilli
  - **Chilli Pepper Chicken** 600
    - Wok tossed chicken with chilli and onion
  - **Vegetable Thai Spring Roll** 500
    - Vegetable roll with a hint of galangal, kaffir leaves
    and lemon grass, served with dips
  - **Honey Chilli Potatoes** 500
    - Crispy potatoes tossed with honey and chilli sauce
  - **Jalapeño Cheese Balls** 500
    - Shallow fried delicacy served with spicy tomato salsa
MAIN COURSE

Global Favourites

- **Imported Lamb Chops** 1850
  Rosemary marinated lamb chops with garlic crusted potatoes

- **Pan Seared Atlantic Salmon** 1700
  Served with seafood risotto and fresh lettuce

- **Chargrilled Jumbo Prawns** 1300
  Served with spinach and corn gnocchi with burnt garlic flakes

- **Roast Chicken** 675
  Chicken breast served with fresh garden greens and crushed potatoes

- **Chicken Quesadilla** 675
  Jalapeño and chicken quesadilla served along with salsa cruda and guacamole

- **Classic Tenderloin Steak** 675
  Topped with sautéed red onions, saffron potatoes and crostini

- **Pan Seared Pork Chops** 675
  Served with golden potatoes and orange marmalade

- **Fish of the Day** 675
  Grilled / poached fish fillet with lemon butter sauce

- **Choice of Sides** 200
  - Lava grilled field mushrooms with garlic chips
  - Green asparagus flavoured with butter and parmesan flakes
  - Wok tossed exotic greens
  - Oven roasted potatoes

- **Spinach and Ricotta Tortellini** 600
  Served with bell pepper sauce

- **Cottage Cheese Steak** 600
  Stuffed with garlic spinach and homemade smoked tomato sauce, served with vegetables on the side

- **Wild Mushroom and Saffron Risotto** 600
  Arborio rice, saffron, mushroom and parmesan cheese

- **Penne, Spaghetti or Fusilli** 475/575

- **Choice of Sauce**
  - **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 parmagiano cheese
Indian Favourites

- Paneer Lababdar 550
  Cottage cheese cooked in rich tomato gravy
- Palak Kofta Curry 525
  Cottage cheese dumplings in spinach gravy
- Amritsari Chole with Tandoori Kulcha 525
  Chickpea curry with a hint of ginger and garlic, served with mildly leavened flat bread
- Adraki Aloo Gobi 525
  Cauliflower florets and potatoes cooked with Indian spices and a hint of ginger
- Alugadda Kurma 525
  Potatoes in onion & tomato gravy cooked with local spices
- Kadhai Subz Masala 525
  Seasonal vegetables tossed with onions, tomatoes and Indian spices
- Dal Makhani 475i
  Black urad beans simmered in creamy gravy, sautéed with tomatoes, onions and mild spices
- Tomato Pappu 475
  Yellow lentils tempered with onions, garlic, cumin seed, green chillies and tomatoes
- Curd Rice 325
  Rice mixed with curd and tempered with curry leaves and mustard seeds, choice of vermicelli, beetroot or plain
- Chettinad Prawn Curry 795
  Flavourful, spicy and aromatic, a regional delicacy
- Rogan Josh 650
  All time favourite Kashmiri lamb delicacy with degi mirch, cardamom, cinnamon and mace
- Gongura Mamsam 650
  Lamb cooked with pepper, sorrel and curry leaves
- Butter Chicken 650
  Boneless tandoori chicken tikka cooked in fenugreek and creamy tomato gravy
- Telangana Kodi Kura 650
  Chicken cooked with curry leaves, tomatoes, chillies and coconut milk
- Steamed Rice 300
- Jeera Rice 300
- Indian Bread 99/ pcs
  Tandoori roti / naan / garlic naan / lachha paratha / pudina paratha / pyaaz or aloo kulcha
Biryani

- **Hyderabadi Gosht Dum Biryani** 725
  Basmati rice cooked with tender marinated lamb and spices
  A classic from the Nizam's kitchen

- **Hyderabadi Murgh Dum Biryani** 700
  Basmati rice cooked with tender marinated chicken and spices
  A classic from the Nizam's kitchen

- **Hyderabadi Vegetable Biryani** 675
  Basmati rice cooked with vegetables and spices

Asian Favourites

- **Prawns Salt n Pepper** 795
  Wok tossed prawn with ginger and scallion

- **Sliced Lamb in Black Pepper Sauce** 650
  Sliced lamb tossed in ginger, soya and black pepper sauce

- **Chilli Fish** 650
  White fish deep-fried and tossed with spicy Sichuan sauce

- **Diced Chicken in Pickled Chilli Sauce** 650
  Wok tossed chicken with pickled chili and chilli bean sauce

- **Thai Chicken Green Curry** 650
  Thai green curry with coconut milk and basil

- **Vegetable Red Curry** 575
  Traditional Thai red curry with coconut milk and basil

- **Yellow Bean Vegetable** 575
  Stir fried vegetables in chilli and yellow beans sauce

- **Sichuan Style Mixed Asian Vegetables** 425
  Wok tossed green vegetables tossed in spicy Sichuan sauce

- **Crispy Chilli Garlic Vegetables** 325
  Golden fried vegetables tossed with chilli garlic sauce

- **Fried Rice** 425
  Vegetable / egg / chicken

- **Stir fried Noodles** 425
  Vegetable / egg / chicken

- **Jasmine Rice** 325

SWEET SURPRISES

- **Hot Chocolate Walnut Brownie with Vanilla Ice Cream** 375

- **Radisson Ice Cream Sundae** 375
  Scoop of vanilla, chocolate and strawberry ice cream topped with sprinkles, honey nuts, chunks of brownie, finished with caramel sauce

- **Panna Cotta with Raspberry and Vanilla Anglaise** 375
- **Hyderabadi Gosht Dum Biryani**  
  Basmati rice cooked with tender marinated lamb and spices  
  A classic from the Nizam's kitchen

- **Hyderabadi Murgh Dum Biryani**  
  Basmati rice cooked with tender marinated chicken and spices  
  A classic from the Nizam's kitchen

- **Hyderabadi Vegetable Biryani**  
  Basmati rice cooked with vegetables and spices

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- **Prawns Salt n Pepper**  
  Wok tossed prawn with ginger and scallion

- **Sliced Lamb in Black Pepper Sauce**  
  Sliced lamb tossed in ginger, soya and black pepper sauce

- **Chilli Fish**  
  White fish deep-fried and tossed with spicy Sichuan sauce

- **Diced Chicken in Pickled Chilli Sauce**  
  Wok tossed chicken with pickled chili and chilli bean sauce

- **Thai Chicken Green Curry**  
  Thai green curry with coconut milk and basil

- **Vegetable Red Curry**  
  Traditional Thai red curry with coconut milk and basil

- **Yellow Bean Vegetable**  
  Stir fried vegetables in chilli and yellow beans sauce

- **Sichuan Style Mixed Asian Vegetables**  
  Wok tossed green vegetables tossed in spicy Sichuan sauce

- **Crispy Chilli Garlic Vegetables**  
  Golden fried vegetables tossed with chilli garlic sauce

- **Fried Rice**  
  Vegetable / egg / chicken

- **Stir fried Noodles**  
  Vegetable / egg / chicken

- **Jasmine Rice**

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**SWEET SURPRISES**

- **Hot Chocolate Walnut Brownie**  
  with Vanilla Ice Cream

- **Radisson Ice Cream Sundae**  
  Scoop of vanilla, chocolate and strawberry ice cream topped with sprinkles, honey nuts, chunks of brownie, finished with caramel sauce

- **Panna Cotta with Raspberry and Vanilla Anglaise**

- **Steamed Chocolate Orange Pudding**  
  with Caramel Almond Ice Cream

- **Steamed Chocolate Orange Pudding**  
  with Caramel Almond Ice Cream

- **Hot Gulab Jamun**  
  Garnished with pistachio and almond flakes

- **Belgium Chocolate Mousse**  
  (Eggless and gluten free)  
  Almond Carrot Cake with Mascarpone Cream (Healthy)

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**MIDNIGHT MENU**

(Served from 12:00 AM to 05:00 AM)

**Salad**

- **Chicken Caesar Salad**  
  Romaine lettuce, grilled chicken breast, garlic croutons and parmesan cheese

- **Greek Salad**  
  Feta cheese, tomatoes, cucumber, peppers, red onions, olives, oregano, olive oil and lemon

**Main Course**

- **Chettinad Prawn Curry**  
  Flavourful, spicy and aromatic, a regional delicacy

- **Rogan Josh**  
  All time favourite Kashmiri lamb delicacy with degi mirch, cardamom, cinnamon and mace

- **Butter Chicken**  
  Boneless tandoori chicken tikka cooked in fenugreek and creamy gravy

- **Toasted Sandwich**  
  Panko crispy chicken, lettuce, cheddar cheese and dill mayo

- **Paneer Lababdar**  
  Cottage cheese cooked in rich tomato gravy

- **Kadhai Subz Masala**  
  Seasonal vegetables tossed with onions, tomatoes and Indian spices

- **Choice of Dal**  
  Dal tadka, dal makhani

- **Choice of Rice**  
  Steamed / jeera

- **Choice of Indian Bread**  
  Tawa roti / tawa paratha

**Dessert**

- **Hot Chocolate Walnut Brownie**  
  with Vanilla Ice Cream

- **Hot Gulab Jamun**
<table>
<thead>
<tr>
<th>BEVERAGES</th>
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<tbody>
<tr>
<td>Sparkling Wine</td>
<td>Chandon Brut</td>
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<tr>
<td>White Wine</td>
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<tr>
<td></td>
<td>Yellow Tail. Chardonnay, Australia, 2014</td>
<td>6000</td>
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<tr>
<td></td>
<td>Cosecha Tarapaca, Chardonnay, Chile, 2014</td>
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<tr>
<td></td>
<td>Jacob's Creek, Chardonnay, Australia, 2015</td>
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<tr>
<td></td>
<td>Sula Chenin Blanc, India, 2015</td>
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<tr>
<td>Red Wine</td>
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<tr>
<td></td>
<td>Yellow Tail, Shiraz, Australia, 2014</td>
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<td>Cosecha Tarapaca, Cabernet Sauvignon, Chile</td>
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<td>Jacob's Creek, Shiraz, Australia, 2014</td>
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<tr>
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<td>Sula cabernet Shiraz, India, 2014</td>
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<tr>
<td>Single Malt</td>
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<tr>
<td></td>
<td>Caol Ila 12 Yrs.</td>
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<td></td>
<td>Cardhu 12 Yrs.</td>
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<tr>
<td></td>
<td>Glenlivet 12 Yrs.</td>
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<td></td>
<td>Oban</td>
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<tr>
<td>Whisky</td>
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<tr>
<td></td>
<td>Johnnie Walker Double Black</td>
<td>850</td>
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<tr>
<td></td>
<td>Johnnie Walker Black Label</td>
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<tr>
<td></td>
<td>Chivas Regal 12 Yrs.</td>
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<td>Jack Daniel's</td>
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<tr>
<td></td>
<td>Jameson</td>
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<tr>
<td></td>
<td>Johnnie Walker Red Label</td>
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<tr>
<td></td>
<td>100 Pipers 12 Yrs.</td>
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<tr>
<td></td>
<td>J &amp; B Rare</td>
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<tr>
<td></td>
<td>Ballantine's</td>
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<tr>
<td>Vodka</td>
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<tr>
<td></td>
<td>Belvedere</td>
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<tr>
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<td>Ciroc Frost Vodka</td>
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<td></td>
<td>Grey Goose</td>
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<td>Ketel One Vodka</td>
<td>625</td>
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<td></td>
<td>Absolut/ Citron/ Mandarin</td>
<td>500</td>
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<td><strong>Gin</strong></td>
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<tr>
<td>Tanqueray 10</td>
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<td>800</td>
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<td>Bombay Sapphire</td>
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<td>600</td>
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<tr>
<td>Gordon’s London Dry</td>
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<tr>
<td><strong>Rum</strong></td>
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<tr>
<td>Malibu</td>
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<td>450</td>
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<td>Captain Morgan</td>
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<tr>
<td>Bacardi Carta Blanca</td>
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<tr>
<td><strong>Cognac</strong></td>
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<tr>
<td>Remy Martin V.S.O.P</td>
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<td>Hennessey V.S</td>
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<td><strong>Beer</strong></td>
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<td>Stella</td>
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<td>Corona</td>
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<td>Budweiser</td>
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<td>Carlsberg</td>
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<tr>
<td>Kingfisher Ultra</td>
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<tr>
<td>Breezer</td>
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<tr>
<td>Bacardi Breezer</td>
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