

TANDOOR & KEBAB

■	Hare pyaaz ka paneer tikka	750
	Kashmiri chilli, spring onions, cheese and yoghurt marinated cottage cheese, crushed pepper	
■	Karare khumb	650
	Mushrooms encased with bell peppers, onions and cheese, deep fried	
■	Bhutte ke kebab	650
	Deep fried baby corn spiced with cinnamon and cardamom powder	
■	Bhattiwala jheenga	1400
	Yellow chilli and yoghurt marinated tiger prawns, cooked in tandoor	
■	Zafrani murgh tikka	850
	Chicken marinated with yoghurt and saffron, cooked in clay oven	

CURRIES

■	Paneer aap ki pasand	750
	Cottage cheese cooked with choice of gravy	
	Makhani - tomato and cashew nut gravy	
	Kadhai - roasted coriander seeds, cumin, fenugreek, dry chilli, onion and tomato gravy	
■	Aloo aap ki pasand	700
	Baby potatoes cooked with choice of gravy	
	Curry patta - tempered with curry leaves	
	Dum aloo - simmered in aniseed and tomato gravy	
■	Subz handi	700
	Mélange of vegetables and spinach cooked with onions and tomatoes	
■	Dal makhani	575
	Slow cooked black lentils, cream and butter	
■	Murgh makhani	850
	Chicken tikka cooked in cashew nut and tomato gravy	

■ Vegetarian

■ Non Vegetarian

Please inform us about allergies, if any
All prices are in Indian rupees. Government taxes as applicable.

REGIONAL SPECIALITIES

■	Tala hua gosht	900
	Lamb, green chilli, red chilli, ginger, crushed black pepper	
■	Gutti vankaya	700
	Baby eggplant, onions, tomatoes, tamarind, peanuts	
■	Dum ka murgh	850
	Chicken, caraway seeds, green chilli, almonds, brown onions	
■	Mamsam kura	950
	Lamb, onions, tomatoes, chilli, ginger and coriander	
■	Tomato pappu	525
	Yellow lentils, onions, tomatoes, tamarind, mustard seeds	

BIRYANI

(Served with vegetable raita, saffron raita and mirchi ka salan)

■	Hyderabadi subz biryani	800
	Traditional preparation of basmati rice and vegetables cooked in a sealed pot	
■	Hyderabadi murgh biryani	850
	Traditional preparation of basmati rice and chicken cooked in a sealed pot	
■	Hyderabadi gosht biryani	850
	Traditional preparation of basmati rice and lamb cooked in a sealed pot	

RICE & INDIAN BREADS

■	Curd rice	350
■	Steamed basmati rice	250
■	Indian Breads	200
	Naan - plain, butter or garlic	
	Kulcha - masala, paneer	
	Paratha - lachha, aloo	
	Roti - rumali, khasta, tandoori or phulka	
■	Indian green salad	200
	Sliced onions, carrots, tomatoes and cucumber	

■ Vegetarian

■ Non Vegetarian

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THE DINING ROOM

SALADS AND APPETIZER

■	Salad bowl	550
	Mesclun leaves, cherry tomatoes, cucumber, sprouts, melon seeds Dressing: French, lemon and olive oil, aged balsamic or yoghurt dressing	
■	Greek salad	550
	Feta cheese, tomato, cucumber, pepper, red onion, kalamata olives, oregano, olive oil, lemon	
■	Caesar's salad	550
	Romaine lettuce, croutons, bacon, parmesan shavings, Caesar's dressing	
■	Add grilled chicken or prawns	150

SOUP

■	Roasted tomato soup	425
	Basil pesto, olive oil	
■	Cream of chicken and mushroom	475
	Chicken, cream and mushrooms	

SANDWICH

(All sandwiches are served with French fries)

■	Club sandwich	750
	Roasted chicken, bacon, fried eggs, tomatoes	
■ ■	Burger – potato, beef or chicken 220gms/8oz	750
	Lettuce, tomatoes, pickled cucumber, gruyere or cheddar cheese	

PASTA

■	Spaghetti or penne	750
	Choice of : Tomato sauce, creamy mushroom sauce, arrabbiata ,aglio olio	

MAIN COURSE

■	Corn fed chicken breast	India	170gms/ 6oz	850
■	Sea bass	India	220gms/ 8oz	950
■	Filet steak	Australia	220gms/ 8oz	2000

Side : Creamed green peas, sautéed carrot with hazel nuts and cranberry, cauliflower gratin, sautéed vegetables, side salad, mashed potatoes, potato lyonnaise, French fries, basmati rice (select any one)

Sauce : Grain mustard jus, béarnaise sauce, lemon and coriander sauce, herb butter, homemade tomato ketchup, sweet mango chutney (select any one)

■ Vegetarian

■ Non Vegetarian

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THE DINING ROOM

TANDOOR & KEBAB

■ Bhutte ke ebab	650
Deep fried baby corn spiced with cinnamon and cardamom powder	
■ Kakare khumb	650
Mushroom encased with bell peppers and cheese, deep fried	
■ Zafrani murgh tikka	850
Chicken marinated with yoghurt and saffron, cooked in clay oven	
■ Shikampuri kebab	900
Minced lamb cakes flavoured with ground spices	

CURRIES

■ Paneer aap ki pasand	750
Cottage cheese cooked with choice of gravy	
Makhani - tomato and cashew nut gravy	
Kadhai - roasted coriander seeds, cumin, fenugreek, dry chilli, onion and tomato gravy	
■ Aloo aap ki pasand	700
Baby potatoes cooked with choice of gravy	
Curry patta - tempered curry leaves	
Jeera - tempered with cumin	
■ Subz handi	700
Mélange of vegetables and spinach cooked with onions and tomatoes	
■ Dal makhani	575
Slow cooked black lentils, cream and butter	
■ Murgh makhani	850
Chicken tikka cooked in cashew nut and tomato gravy	
■ Mamsam kura	950
Lamb, onions, tomatoes, chilli, ginger and coriander	

BIRYANI

(Served with vegetable raita and mirchi ka salan)

■ Hyderabad subz biryani	800
Traditional preparation of basmati rice and vegetable cooked in a sealed	
■ Hyderabad murgh biryani	850
Traditional preparation of basmati rice and chicken cooked in a sealed pot	

RICE & INDIAN BREADS

■ Steamed basmati rice	250
Indian Breads	200
Naan - plain, butter or garlic	
Kulcha - masala, paneer	
Paratha - lachha, aloo	
Roti - tandoori or phulka	

■ Vegetarian

■ Non Vegetarian

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DESSERT

■ Rasmalai	400
Cottage cheese dumplings poached in saffron flavoured milk	
■ Khubani ka meetha	400
Apricot compote served with vanilla ice cream	
■ Shahi Tukda	400
Deep fried bread soaked in cardamom flavoured reduced milk	
■ Fresh Fruit Platter	400
Seasonal fruits	
■ Raspberry cheesecake, raspberry sorbet, crumble, mascarpone	400
■ Belgian chocolate walnut brownie, pears and berry chutney	400
■ Berry tart with strawberry yoghurt ice cream	400
■ Selection of homemade ice cream (per scoop)	175
Vanilla	
Butterscotch	
Pistachio	
Chocolate	
Hazelnut	
■ Selection of homemade sorbet (per scoop)	175
Green Apple	
Mango	
Strawberry	

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THE DINING ROOM

■	Freshly squeezed juice Orange, watermelon, sweet lime, pineapple, grape, carrot, tomato, tender coconut water or sugar cane	300
■	Freshly brewed coffee Cappuccino, café latte, espresso, Madras coffee, decaffeinated coffee with full cream, low - fat, skimmed or soya milk	250
■	Loose leaf tea - Newby English breakfast, Darjeeling, Assam, earl grey, peppermint, masala tea, green tea, jasmine tea, chamomile, rosehip and hibiscus with full cream, low - fat, skimmed, soy milk or lemon	250
■	Hot chocolate	250
■	Cereals Cornflakes, all bran, dry muesli, rice crispies, honey loop, fruit and bran, oat meal, weetabix with full cream, low - fat, skimmed or soy milk	300
■	Fresh seasonal fruit platter	350
■	Yoghurt - low fat, plain or fruit flavoured	200
■	Lassi Plain, sweet or salted	250
■	Porridge	300
■	Bakery basket Breakfast rolls, Danish pastries, muffin, plain, chocolate or almond croissant, white or whole wheat toast served with butter, jam, honey and preserves	350
■	Cheese selection	450
■	Assorted cold cuts, pickled gherkins	650
■	Homemade hickory wood smoked salmon Toast, horseradish sauce	650
■	Classic Swiss Bircher muesli	350
■	Belgian vanilla waffles Served with fruit compote, maple syrup, whipped cream	375

■ Vegetarian

■ Non Vegetarian

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THE DINING ROOM

■	Two fresh eggs Poached, fried or boiled	375
■	Three egg omelette Plain or with ham, cheese, mushroom, tomato, peppers or any combination	425
■	Eggs "Benedict" English muffin, poached eggs, ham, hollandaise sauce	425
■	Scrambled egg	375
■	Add grilled bacon, chicken or pork nuremberger sausages, baked beans (each)	200
■	Cinnamon French toast Served with vanilla sauce and fruit compote	375
■	Buttermilk pancakes Served with maple syrup	375
■	Idli Steamed rice dumplings choice of : plain, tomato, spinach or nuts and saffron	400
■	Poori bhaji Deep fried wheat flour bread served with potatoes, onions and tomato curry	400
■	Uttapam Grilled rice pancakes served with sambhar and chutneys choice of : plain, onion or masala	400
■	Dosa Crisp rice pancake served with sambhar and chutneys choice of : potatoes and green peas, cottage cheese or onion, chilli and coriander	400
■	Paratha Indian bread encased with potatoes or vegetables served with yoghurt and pickle	400
■	Medu vada Deep fried lentil fritters served with sambhar and chutneys	400
■	Pongal Rice cooked with lentils and herbs, served with pickle and coconut chutney	400

■ Vegetarian

■ Non Vegetarian

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SALAD AND APPETISER

- Greek salad [®]

Feta cheese, tomatoes, cucumber, bell peppers, onions, Kalamata olives, oregano, olive oil, lemon

550
- Salad bowl ♥ [®]

Mesclun leaves, cherry tomatoes, cucumber, sprouts, melon seeds

Dressing: French, lemon and olive oil, aged balsamic or yoghurt dressing

550
- Homemade hickory wood smoked salmon

Capers, lemon, sour cream, toast

700
- Caesar's salad

Romaine lettuce, croutons, bacon, parmesan shavings, Caesar's dressing

550
- Add grilled chicken or prawns

150

SOUP

- Roasted tomato soup [®]

Basil pesto, olive oil

425
- Cream of chicken and mushroom

Chicken, cream and mushrooms

475

SANDWICH

(All sandwiches are served with French fries)

- Club sandwich

Roasted chicken, bacon, fried eggs, tomatoes

750
- Burger – potato, beef or chicken
220gms/8oz

Lettuce, tomatoes, pickled cucumber, gruyere or cheddar cheese

750
- ■
Grilled Panini sandwich

Caprese, mozzarella, tomatoes and basil

Grilled Mediterranean vegetables

Smoked chicken and cheese

Ham and cheese

650/750
- ■
Kathi roll

Encased grilled Indian bread served with mint chutney

Cottage cheese, bell peppers, onions and tomatoes

Tandoori chicken, eggs, bell peppers, onions and tomatoes

650/750

■ Vegetarian

■ Non Vegetarian

♥ Healthy option

[®] Gluten free

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CREATE YOUR MAIN COURSE

■	Corn fed chicken breast	India	170gms /6oz	850
■	Filet steak	Australia	220gms /8oz	2000
■	Salmon filet	Scotland	220gms /8oz	1500
■	Sea bass	India	220gms /8oz	950
■	Lamb chops	Australia	220gms/8oz	2000

Side : Creamed green peas, sautéed carrots with hazel nuts and cranberries, cauliflower gratin, sautéed seasonal vegetables, side salad, mashed potatoes, potato lyonnaise, French fries, basmati rice **(select any one)**

Sauce : Grain mustard jus, béarnaise sauce, lemon and coriander sauce, herb butter, homemade tomato ketchup, sweet mango chutney **(select any one)**

■	Fish and chips Batter fried fish filet, potato chips and tartar sauce	950
■	Viennese chicken Pan fried chicken breast, sautéed potatoes, side salad and lemon	850
■	Sautéed tenderloin strips Potato roesti, mushrooms	1100
■	Lemon chicken ♥ sautéed mushrooms	600
■	Eggplant, zucchini and bell pepper crumble ♥ Pine kernels, goat cheese	600
■	Spaghetti or penne Choice of sauce : tomato sauce, creamy mushroom sauce, arrabbiata, aglio olio	750
■	Add: chicken or bacon	150

■ Vegetarian

■ Non Vegetarian

♥ Healthy option

GF Gluten free

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