BREAKFAST

7:00 am - 10:30 am

American Breakfast	Rs 400
Fruit juice or fresh cut fruits	
Choice of breakfast pastries and toast	
served with butter and preserves	
Choice of omelette	
Freshly brewed tea or coffee	
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Continental Breakfast	Rs 350
Fruit juice or fresh cut fruits	
Choice of breakfast pastries and toasts	
served with butter and preserves	
Freshly brewed tea or coffee	
Eggs to Order	Rs 225
Choice of boiled, fried, poached, scrambled or	N3 223
omelette with choice of stuffing, served with	
toast, butter and preserves	
	D. 005
Flavoured Yoghurt	Rs 225
Vanilla/Strawberry/Papaya/Orange/Mango	
Seasonal Fresh Fruit Platter	Rs 190
Seasonal Fresh Fruit Platter	KS 190
Chairs of Freshly Saussand Seasonal Fruit Luiss	Pa 150
Choice of Freshly Squeezed Seasonal Fruit Juice	Rs 150
Orange/Sweet Lime/Pineapple/Watermelon	
Choice of Cereals	Rs 150
	KS I JU
Choco Flakes/Corn Flakes/Wheat Flakes/Muesli	
Waffles	D. 150
	Rs 150
Served with whipped cream and honey	
Deve eviles e	D. 150
Pancakes	Rs 150
Choice of strawberry, chocolate, banana or	
plain served with pancake syrup	
	D 150
French Toast	Rs 150
Bread dipped in cinnamon flavoured milk and	
egg mixture, pan-fried and served with pancake	
syrup and melted butter	
Non-vegetarian	
Please inform the server in case of any aller <mark>gies or</mark> intolerances.	
Government taxes as applicable.	

INDIAN SELECTION

Indian Breakfast Choice of fruit juice, fresh cut fruits or sweet/salted/masala lassi Paratha served with pickles and yoghurt or Poori bhaji Freshly brewed tea or coffee	Rs 350
Paratha Choice of cottage cheese, potato, cauliflower or plain paratha, served with yoghurt and pickle	Rs 225
Poori Bhaji Puffed whole wheat Indian bread, deep-fried and served with potato curry, yoghurt and pickle	Rs 225
Masala/Plain Dosa Rice and lentil battered pancakes, cooked on griddle and served with sambar and coconut chutney	Rs 225
Uttapam Rice and lentil battered mini pancakes, cooked on griddle and topped with your choice of tomato, onion green chillies or served plain with sambar and coconut chutney	Rs 225
Idli Steamed rice cakes served with sambar and coconut chutney	Rs 190
Vada Deep-fried ground lentil dumplings served with sambar and coconut chutney	Rs 190
Goan Pav Bhaji Goan pav bread served with minced vegetable gravy	Rs 190
BEVERAGE	
Coffee Cappuccino/Latte/Espresso	Rs 225
Tea Darjeeling/Assam/Green/Earl Grey/Cardamom/Ginger/Masala	Rs 190
Milkshake Strawberry/Vanilla/Butterscotch/Chocolate/Pistachio/Mango	Rs 190
Healthy Juices Carrot/Cucumber/Beetroot	Rs 190
Cold Coffee	Rs 190
Lemon Iced Tea	Rs 150
Non-vegetarian Vegetarian	
Please inform the server in case of any alleraies or intolerances	

ALL-DAY DINING

Tandoori dishes will be available from 12:30 pm to 4:00 pm & 7:00 pm to 11:00 pm

APPETISER

Golden-fried Prawns Crispy-fried battered prawns served with a touch of lime juice	Rs 450
Prawn Cocktail Prawns laced with thousand island dressing on lettuce bed	Rs 350
Crunchy-Fried Chicken Chicken strips coated with cornflakes, deep-fried and served with garlic lime sauce	Rs 350
Ajwaini Mahi Tikka Fish cubes marinated with yoghurt, carom seeds and spices, chargrilled and served with mint sauce	Rs 350
Kesaria Murgh Angaara Tender chicken dices infused with spices, served with mint sauce	Rs 350
Murgh Malai Tikka Boneless chicken cubes marinated with cream, cheese and garlic, cooked in a tandoor and served with seasoned coriander chutney and yoghurt dip	Rs 350
Chicken 65 Diced chicken tossed with yoghurt, local spices and curry leaves, a Hyderabadi speciality	Rs 350
Indonesian Satay with Peanut Sauce	
Chicken	Rs 350
Cottage Cheese	Rs 295
Sesame Chicken Deep-fried chicken cubes tossed in sweet and spiced chilli sauce, sprinkled with sesame seeds	Rs 350
Paneer Tikka Marinated cottage cheese cubes skewered with vegetables and cooked in a tandoor; served with seasoned coriander chutney and yoghurt dip	Rs 350

 Non-vegetarian
 Vegetarian
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	Tandoori Vegetable Platter A combination of stuffed potatoes, cauliflower, mushrooms and cottage cheese	Rs 350
	Cherry Tomato and Paneer Shashlik Served with crumbled feta glaze with lime and mint dressing	Rs 295
	Tuna on Cones A Goan treat, served with mayonnaise	Rs 295
	Fish Fingers Deep-fried crumbed fish fingers, served with tartar sauce	Rs 295
	Vegetable Manchurian Deep-fried vegetable dumplings tossed with bell peppers and onions	Rs 295
	Golden-fried Baby Corn & Mushroom Baby corn and mushrooms dipped in a special batter and deep-fried	Rs 295
	Subz Sheekh Minced mixed vegetables cooked in a tandoor, served with seasoned coriander chutney and yoghurt dip	Rs 295
	Bruschetta Olive oil and garlic toasted French baguette topped with tomatoes, pesto and mushrooms	Rs 250
	Peanut Masala All-time favourite, fried or roasted peanuts tossed with chopped tangy vegetables	Rs 250
	SALAD	
	BBQ Salad Coated with barbecue sauce and served with mixed vegetable salad	Rs 395
•	Chicken Cottage Cheese	Rs 300 Rs 275
	Caesar Salad Crispy iceberg lettuce tossed with Caesar dressing and parmesan cheese	
•	Chicken Vegetable	Rs 300 Rs 250
	Non-vegetarian	

	Insalata Nizzarda Tuna, anchovies, boiled egg wedges, cucumber, tomato, pimentos and sprouts tossed in garlic, basil and olive oil dressing	Rs 325
	Mediterranean Greek Salad Lettuce, tomato, cucumber, olives and feta cheese tossed with vinaigrette	Rs 295
	Tomato and Mozzarella Salad With fresh basil and tomato vinaigrette dressing	Rs 275
	Oriental Salad Diced pimento, olives and sprouts tossed in a sweet chilli sauce	Rs 225
	Green Salad Mixed garden fresh vegetables	Rs 195
	SOUP	
•	Tom Yum Soup Prawn Chicken Vegetable	Rs 275 Rs 225 Rs 195
•	Choice of Cream Soup Chicken Tomato/Vegetable/Mushroom	Rs 225 Rs 195
	Hot & Sour Soup	
•	Chicken Vegetable	Rs 225 Rs 195
	Minestrone Classic Italian vegetable flavoured soup	Rs 195
	SANDWICHES, BURGERS & MORE	
<!--</td--><td>Choice of Burger Lamb Chicken Cottage Cheese Vegetable</td><td>Rs 395 Rs 295 Rs 295 Rs 275</td>	Choice of Burger Lamb Chicken Cottage Cheese Vegetable	Rs 395 Rs 295 Rs 295 Rs 275
	Kathi Rolls Thin Indian bread rolled with filling, served with coriander chutney and yoghurt dip Chicken	Rs 325
•	Cottage Cheese Vegetable	Rs 295 Rs 250

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	Triple Decker Club Sandwich	
	Grilled chicken, fried egg, cheese, tomato and lettuce	Rs 350
	Cheese, tomato, lettuce and cucumber	Rs 295
_	Club Sandwich	5 005
	Chicken	Rs 295
	Vegetable	Rs 275
	Make Your Own Sandwich	
	Served grilled or toasted with your choice of any two fillings:	
	Tuna/Chicken/Chicken Tikka/Egg	Rs 295
	Mushroom/Cheese/Capers/Cucumber/Lettuce/Tomato/Onion	Rs 250
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	Chilli Cheese Toast	Rs 250
	Toasted bread topped with cream cheese and peppers,	
	baked and served with ketchup	
	PASTA	
	Choice of Pasta	
	Penne/Fusilli/Spaghetti/Farfalle	
	All pastas are served with garlic bread	
	Marinara	Rs 395
	Pasta in tomato, garlic, onion and herb sauce with seafood	
	Alfredo	Rs 325
	Pasta in cheese sauce with mushrooms	K\$ 525
	Arrabbiata	Rs 325
	Pasta in tomato, basil and black pepper sauce with zucchini	
	Aglio e Olio	Rs 325
	Pasta tossed in olive oil and fresh crushed garlic with herbs	
	Pesto	Rs 325
	Pasta in basil sauce with herbs	K\$ 323

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INTERNATIONAL DELIGHTS

Chicken Steak Herb crusted steak served with three pepper sauce, vegetables and mashed potatoes	Rs 595
Stuffed Chicken Breast With bell peppers, onion and mozzarella, served with spicy tomato sauce	Rs425
Grilled King Fish Marinated fish served with vegetables, jacket potatoes and garlic lemon butter	Rs 425
Red Snapper Amandine Pan-fried red snapper fillet cooked with almonds	Rs 425
Black Tiger Prawns With cracked pepper and butter lime sauce As per the size and availability	
Shish Chicken marinated in chilli, lemon and garlic, served with garlic sauce, oriental salad and French fries	Rs 395
Fish 'n' Chips Crumb-fried fish served with French fries, sautéed vegetables and tartar sauce	Rs 395
Cottage Cheese Steak Served on a bed of ratatouille	Rs 395
Falafel with Hummus Served with pita or poee (Goan bread)	Rs 325
Vegetable Au Gratin Exotic vegetables cooked in creamy sauce and gratinated with cheese	Rs 295
Vegetable Moussaka Roasted eggplant, zucchini, tomatoes, peppers and spices in a rich cream and tomato sauce	Rs 295
Non-vegetarian Vegetarian	

MAIN COURSE

Indian

	Rara Gosht Tender minced lamb cooked with spices	Rs 550
	Rogan Josh Succulent pieces of lamb cooked in an onion and tomato gravy, flavoured with cinnamon	Rs 550
	Hyderabadi Dum A rice preparation cooked with brown onions and saffron, flavoured with exotic spices; served with raita and salan Mutton	Rs 550
•	Chicken Egg Vegetable	Rs 450 Rs 395 Rs 395
	Murgh Tariwala Traditional homestyle chicken curry	Rs 425
	Murgh Lababdar Chicken cooked in a rich cashew nut gravy	Rs 425
	Teekha Kumbh Mutter Spicy melange of mushrooms and green peas	Rs 395
•	Paneer Aap ki Pasand Choice of kadhai, makhani, lababdar or kolhapuri	Rs 350
	Mixed Vegetable Assortment of seasonal vegetables	Rs 295
	Dal Makhani Delicately spiced creamed lentil preparation	Rs 295
	Dal Tadka Tempered yellow lentils	Rs 275
	Aloo Jeera Diced potato cubes cooked with cumin	Rs 250
	Gobhi Aloo Adraki Cauliflower and diced potatoes cooked with ginger	Rs 250
	Please inform the server in case of any allergies or intolerances.	

BREADS

	Stuffed Kulcha	Rs 150
	Stuffed Paratha	Rs 150
•	Masala Kulcha Cheese Masala Onion	Rs 125 Rs 120 Rs 110
	Plain Paratha	Rs 100
	Plain Kulcha	Rs 100
	Missi Roti	Rs 95
	Tawa Roti	Rs 65
	Tandoor Roti	Rs 65
	ADD-ONS	
	Steamed Rice	Rs 150
	Masala Papadum	Rs 110
	Raita Mixed/Tomato/Boondi/Pineapple	Rs 95
	Yoghurt	Rs 75
	Papadum (4 pieces) Fried/Roasted	Rs 65
	ASIAN	
	Sweet and Sour Prawns Prawns cooked with sweet and sour sauce	Rs 550
	Salt 'n' Pepper Chicken Wok-fried chicken, cooked with rock salt and cracked peppers	Rs 550
	Thai Red or Green Curry Infused with coconut milk, lemon grass and crushed ginger Prawn Chicken Vegetable	Rs 495 Rs 425 Rs 395
	Fish in Black Bean Sauce Fish tossed in sesame oil and black bean sauce	Rs 450
	Vegetables cooked in a mixture of galangal, ginger and chilli, in fresh coconut milk	Rs 350 Rs 295
	Stir-fried Vegetables Vegetables tossed in soy sauce	KS 293

SIDE DISHES

• • •	Mixed Fried Rice Prawn Mixed Chicken Vegetable	Rs 450 Rs 400 Rs 350 Rs 250
• • •	Hakka Noodles Prawn Mixed Chicken Vegetable	Rs 450 Rs 400 Rs 350 Rs 250
	Burnt Garlic Rice	Rs 200
	Steamed Rice	Rs 150
	GOAN	
	Crab Xec Xec Crab curry with roasted spices and coconut milk <i>Order to be placed one day in advance</i>	Rs 595
	King Fish Curry Cooked in home-made stone ground masala with a touch of coconut milk	Rs 550
	Chicken Chilli Fry Pan-cooked chicken with ginger and spices	Rs 550
	Prawn Balchao Prawns cooked in spicy gravy	Rs 450
	Prawn Curry Prawns cooked in clay pot spices with a touch of kokum, served with rice	Rs 450
	Rava Fried King Fish King fish coated with semolina and shallow-fried	Rs 450
	Chicken Cafreal Chicken cooked in a mix of coriander, mint, chillies and spices	Rs 450
	Chicken Xacuti Chicken cooked in a fine paste of roasted spices with coconut milk	Rs 450
	Vegetable Caldin Goan vegetable curry with green herbs and coconut milk	Rs 395
	Vegetable Xacuti Vegetables cooked in a fine paste of roasted spices with coconut milk	Rs 395
	Peri-peri Tiger Prawns Cooked in ground mixture of red chillies, vinegar, sugar and spices As per the size and availability	

ACCOMPANIMENT

Goan Pav/Poee Basket	Rs 150
Steamed Rice	Rs 150
DESSERTS	
Tiramisu	Rs 350
Rasmalai	Rs 325
Strawberry Cheesecake	Rs 295
Cream Caramel	Rs 295
Hot Chocolate Brownie with Vanilla Ice Cream	Rs 295
Hot Gulab Jamun	Rs 295
Choice of Ice Cream with Chocolate Sauce	Rs 250
Fresh Fruit Extravaganza	Rs 225
Pastries	Rs 225