

# BREAKFAST

(7:00-10:30am)

<b>North Indian Breakfast</b> With aloo parathas, raita, lassi and tea/ coffee	250gm	350cal		<b>350</b>
<b>South Indian Breakfast</b> With dosa, idli, juice and tea/ coffee	250gm	300cal		<b>350</b>
<b>American Breakfast</b> With eggs to order, toast, butter, jam, cheese, cereal, juice and tea/ coffee	250gm	250cal		<b>399</b>
<b>Continental Breakfast</b> With cereal, croissant, toast, butter, jam, cheese, Danish pastry, muffins, fresh fruit juice, cut fruits and tea/ coffee	250gm	250cal		<b>399</b>
<b>Eggs to Order (poached, fried, scrambled, omelette)</b> With choice of accompaniments: grilled mushrooms, chicken sausages, grilled tomato, baked beans, crispy potato wedges	150gm	250cal		<b>399</b>
<b>Masala Dosa</b> With coconut and red chilly chutneys and sambar	150gm	200cal		<b>250</b>
<b>Uttapam</b> With coconut and red chilly chutneys and sambar	150gm	200cal		<b>250</b>
<b>Freshly Steamed Idlis</b> With coconut and red chilly chutneys and sambar	150gm	150cal		<b>250</b>
<b>Pancakes</b> With cinnamon sugar, whipped cream and maple syrup or chocolate sauce	100gm	150cal		<b>250</b>
<b>Waffles</b> With whipped cream and maple syrup or chocolate sauce	100gm	150cal		<b>250</b>
<b>Fresh Fruits Platter</b> Assorted freshly cut seasonal fruits platter	150gm	90cal		<b>199</b>

# LUNCH & DINNER MENU

(12:30-3:30pm and 7:30-10:30pm)

## SOUPS

Add chicken or prawns @ Rs.50	160ml			
<b>Sweet Corn Soup</b> Soft kernel of corn churned with spices to make a thick flavoured soup	200cal			<b>199</b>
<b>ManChow Soup</b> Quintessentially Chinese soup	148cal			<b>199</b>
<b>Cream of Tomato Soup</b> Creamy tomato soup served with croutons	180cal			<b>199</b>
<b>Cream of Mushroom Soup</b> Rich creamy mushroom soup	185cal			<b>199</b>
<b>Cream of Chicken Soup</b> Creamy rich chicken soup	220cal			<b>250</b>

GST @ 18% and service charge @ 5% applicable

An average active adult requires 2,000cal energy per day. However, energy needs may vary

Contains cereals with gluten	Contains milk or its product	Contains corn or corn starch	Contains mustard
Contains egg or its product	Contains fish	Contains crustacean	Contains celery
Contains meat	Contains nuts	Contains peanuts	Non Veg preparation
			Veg preparation

## SALADS

Add chicken or prawns @ Rs.50

160gm

### Green Salad

Appetizer consisting figure cut of raw vegetables served

25cal



250

### Greek Salad

Traditional salad with dice greens, black olives and feta cheese

125cal



MILK

275

### Caesar Salad

Traditional salad with parmesan cheese and cream

250cal



MILK

299

## SANDWICHES/ BURGERS

Chicken @ Rs.50 extra

### Grilled Sandwich

Grilled vegetable chunks coated with mayo, accompanied with salad

150gm

200cal



WHEAT

275

### Club Sandwich

Sandwich filled with roast chicken, cheese and egg, accompanied with salad

220gm

250cal



WHEAT

EGGS

325

### Burger

Vegetable patty with lettuce, tomato and cucumber, accompanied with French fries

220gm

320cal



WHEAT

MUSTARD

325

## WOOD-FIRED OVEN PIZZAS (10")

Additional veg toppings @ Rs.30 each

Additional non-veg toppings @ Rs.50 each

180gm

### Italian Feast

Topped with onion, capsicum, jalapenos and corn

1150cal



CORN

WHEAT

399

### Indian Mela

Spread of onion, capsicum and tandoori paneer

1230cal



CORN

WHEAT

399

### Mexican Classic

Baby corn, black olives and tomatoes

1015cal



CORN

WHEAT

399

### Spinach Misto

Onion, spinach and sweet corn

1000cal



CORN

WHEAT

399

### Hawaiian Touch

Mushrooms, cottage cheese, pineapple and jalepenos

1050cal



CORN

WHEAT

399

### Chicago Special

Chicken sausages, mushroom, green pepper and onions

1250cal



MEAT

WHEAT

450

### Australian Delight

Barbeque chicken, balsamic onion and coriander

1150cal



MEAT

WHEAT

450

### Mediterranean Hub

Marinated chicken, red onion, mushroom and olives

1020cal



MEAT

WHEAT

450

### Caribbean Jerk

Spiced chicken, cherry tomatoes and corn

1040cal



CORN

MEAT

WHEAT

450

### Greek Warrior

Juicy herb chicken, feta cheese and sweet basil

1150cal



CORN

MEAT

WHEAT

450

## NON-VEG STARTERS

180-200gm



### Golden Fried Prawns

Prawns marinade with oyster sauce, lemon juice and soy

260cal



EGGS

CELERY

PRAWNS

499

### Butter Garlic Prawns

Prawns tossed in minced garlic, butter and lemon juice

280cal










CELERY

PRAWNS



499

<b>Fish N Chips</b>	300cal		<b>399</b>
A famous hot dish consisting of fried fish in batter and served with French fries			
<b>Herb Fish Fingers</b>	300cal		<b>399</b>
Fried fish sticks with French fries			
<b>Chilli Fish</b>	265cal		<b>399</b>
Boneless fish tossed with sliced onions and bell peppers			
<b>Spicy Chilli Chicken</b>	285cal		<b>399</b>
Lightly battered crispy chicken chunks tossed in a spicy chilli sauce			
<b>Chicken Satay</b>	300cal		<b>399</b>
An Indonesian delicacy, nicely charred chicken skewers served with peanut sauce			
<b>Dragon Chicken</b>	300cal		<b>399</b>
Boneless chicken pieces tossed in hot n spicy sauce			
<b>Kung Pao Chicken</b>	280cal		<b>399</b>
Stir Fried Chicken with peanut and bell pepper in a fiery sauce			
<b>Chicken Spring Roll</b>	280cal		<b>350</b>
Crispy fried roll stuffed with julienne of chicken and veg			

**VEG STARTERS** 180-200gm 


<b>Spicy Chilli Paneer</b>	252cal		<b>399</b>
A famous Chinese spicy preparation tossed with bell peppers and onion			
<b>Corn Cheese Balls</b>	350cal		<b>399</b>
Deep fried cheese dumplings, stuffed with corns			
<b>Stuffed Mushrooms</b>	265cal		<b>350</b>
Cheese stuffed mushrooms deep-fried served with garlic mayo			
<b>Mushrooms</b>	240cal		<b>350</b>
Chilli style or salt n pepper style			
<b>Baby Corn Salt N Pepper</b>	245cal		<b>299</b>
Batter fried baby corn tossed in salt n pepper sauce			
<b>Spring Roll</b>	240cal		<b>299</b>
Crispy fried roll stuffed with julienne of exotic vegetables			
<b>Crispy Chilli Corn</b>	265cal		<b>299</b>
Batter fried American corn tossed with tangy chilli sauce			
<b>Honey Chilli Potato</b>	252cal		<b>299</b>
Crispy fried potatoes served with honey chilli sauce			
<b>Cheese Chilli Toast</b>	285cal		<b>299</b>
Name says it all			
<b>Mexican Nachos</b>	305cal		<b>299</b>
Crispy chips with melted cheese, black pepper, black olives and Mexican chillies			
<b>Fries</b>	230cal		<b>199</b>
Choice of plain or masala			
<b>Crispy Potato Wedges</b>	220cal		<b>199</b>

**NON-VEG KEBABS** 180-200gm 

<b>Tandoori Prawns</b>	275cal		<b>499</b>
Prawns marinated with aromatic Indian spices finished in tandoor			
<b>Andhra Pepper Prawns</b>	300cal		<b>499</b>
Andhra-style fresh prawns finished with pepper and curry leaves			


<b>Tandoori Pomfret</b> Whole fresh Pomfret cooked in earthen oven	265cal		<b>499</b>
<b>Seekh Kebab</b> Tender mince of lamb skewered and cooked in tandoor	295cal	 	<b>499</b>
<b>Mahi Lasooni Tikka</b> Fish fillet marinated in yogurt, garlic and Indian spices grilled to perfection in tandoor	275cal	 	<b>399</b>
<b>Tawa Fish</b> Chunks of fish fillet marinated with spicy masala, cooked on tawa to perfection	275cal	 	<b>399</b>
<b>Tandoori Chicken</b> Half a chicken flavoured with aromatic spices and roasted to perfection in the tandoor	280cal	 	<b>399</b>
<b>Tangdi Kebab</b> Chargrilled legs of chicken marinated and cooked in the tandoor	300cal	 	<b>399</b>
<b>Chicken Tikka</b> A traditional kebab of chicken chunks marinated in spices and chargrilled in skewers	265cal	 	<b>399</b>
<b>Murgh Malai Kebab</b> Tender chicken morsels marinated in cream, soft cheese, fresh chillies and carom seeds	275cal	 	<b>399</b>
<b>Royal Indian Platter</b> Assortment of chicken, prawns, fish and mutton kebabs	775cal	 	<b>999</b>






## VEG KEBABS

180-200gm 

<b>Tandoori Paneer Tikka</b> Cottage cheese cubes marinated in a spiced yoghurt mix and grilled in the tandoor	320cal		<b>399</b>
<b>Lasooni Paneer Tikka</b> Soft chunks of marinated paneer flavoured with garlic and finished in the tandoor	300cal		<b>399</b>
<b>Tandoori Stuffed Mushroom</b> Cheese stuffed mushroom skewered and smoke grilled in tandoor	280cal		<b>399</b>
<b>Dahi Ke Kebab</b> A very light kebab made out of flavoured hung card with a hint of cardamom	320cal		<b>299</b>
<b>Bharwan Aloo</b> Potato cases stuffed with paneer and spices baked to golden in tandoor	330cal		<b>299</b>
<b>Hara Bhara Kebab</b> Fried patties made with spinach, peas and potatoes	280cal		<b>299</b>
<b>Veg Kebab Platter</b> Assortment of vegetables, mushrooms and paneer kebabs	280cal	 	<b>799</b>

## NON-VEG CURRIES

200-220gm 

<b>Kadhai Jhinga</b> An Indian delicacy, prawns prepared with capsicum and whole spices	350cal		<b>499</b>
<b>Achari Jhinga Curry</b> An Indian delicacy, prawns prepared with pickle	340cal		<b>499</b>
<b>Handi Gosht</b> A delicious curry prepared in a clay pot	360cal		<b>550</b>
<b>Mutton Rogan Josh</b> Mutton on marrow bone, slow cooked in spicy gravy of yogurt and fennel	350cal	 	<b>550</b>

**Nellore Fish Curry**

Fish fillets cooked in fresh herbs, coconut milk and tangy raw mango

320cal



399

**Murgh Saag Wala**

Tender pieces of chicken cooked with flavourful spinach gravy

290cal



399

**Murgh Tikka Makhni**

Chicken tikka simmered in tomato gravy smoothed with butter and cream

330cal



399

**Murgh Khurchan**

Chicken tikka tossed with capsicum, onions and tomatoes, tempered with butter

320cal



399

**Dum Ka Murgh**

A delicious Hyderabadi style chicken slow cooked in cashew and poppy seeds gravy

350cal



399

**VEG CURRIES**

200-220gm

**Palak Paneer Kofta in Makhani Gravy**

Cottage cheese dumpling stuffed with spinach and finished with smooth tomato gravy

280cal



399

**Paneer Khurchan**

Cottage cheese tossed with peppers, onions and tomatoes, tempered with butter

280cal



399

**Paneer Tikka Masala**

Cottage cheese chunks simmered in tomato gravy smoothed with butter and cream

290cal



399

**Kadhai Paneer**

Cottage cheese cooked in homemade spices, kadai style

285cal



399

**Malai Cheese Kofta Curry**

Cottage Cheese koftas served with delicious creamy curry

300cal



399

**Kaju Curry**

Cashew nuts served with rich, creamy tomato gravy

290cal



399

**Kadhai Vegetable**

Mixed vegetables cooked in homemade spices, kadai style

260cal



350

**Subz Diwani Handi**

A beautiful medley of lightly roasted vegetables simmered in spinach puree

290cal

350

**Dum Aloo**

Stuffed potatoes cooked in rich thick gravy

285cal



350

**ORIENTAL GRAVIES**

200-220gm

**Black Bean Sauce**

Cottage Cheese/ Chicken/ Fish/ Prawns

280cal



399

499

**Hot Garlic Sauce**

Cottage Cheese/ Chicken/ Fish/ Prawns

280cal



399

499

**Schezwan Sauce**

Cottage Cheese/ Chicken/ Fish/ Prawns

280cal



399

499

**Thai Curry (Red or Green)**

Famous Thai curry preparation served with steamed rice Veg/ Chicken/ Prawns

320cal



399

499

**Stir-Fried Chinese Greens**

Veg/ Chicken

285cal



399

**Veg Dumplings**

Manchurian/ Schezwan/ Hot Garlic

265cal



350

## CONTINENTAL MAINS

200-220gm

### Lobster Thermidor

French dish that features a rich and luxurious sauce made of béchamel, heavy cream, and egg yolks

350cal



1299

### Grilled Prawns

Prawns grilled and served with lemon butter sauce

320cal



899

### Lamb Chops

Lamb chops marinated with spicy freshly ground spices and grilled to perfection

285cal



599

### Pan Seared Fish Fillet

Moroccan style fish served with fresh greens

295cal



450

### Chicken Breast

Served with green scallions, mushrooms, onion and butter

280cal



399

### Chicken Shashlik

Chicken skewers with sauce served on a bed of rice

290cal



399

### Au Gratin (Veg/ Non-Veg)

Continental delicacy made with mixed vegetables and béchamel sauce as base

305cal



399

### Lasagne (Veg/ Non-Veg)

Italian dish made of stacked layers of thin flat pasta alternating with fillings

295cal



399

### Pasta (Veg/ Non-Veg)

Choice of Sauce: Arrabiata/ Alfredo/ Pesto/ Alio Olio Vegetables/ Chicken/ Prawns

280cal



399

499

## DAL AND ACCOMPANIMENTS

200-220gm



### Dal Makhani

Black Lentils cooked overnight and finished with fresh tomatoes, butter and cream

220cal

299

### Double Garlic Dal Tadka

Tempered Yellow Lentils with garlic and chillies

195cal

250

### Dahi/ Raita

99

### Masala Papad

99

## RICE AND NOODLES

200-220gm

### Hyderabad Gosht Biryani

Layers of basmati rice with flavoured mutton slow cooked in a handi

375cal



550

### Hyderabad Murgh Biryani

Basmati rice cooked with chicken and aromatic spices on dum in a sealed handi

345cal



450

### Lucknowi Subz Biryani

Fragranced basmati rice cooked with aromatic spices and vegetables on dum in a sealed handi

295cal



399

### Choice of Pulao

Jeera/ Peas/ Onion/ Mixed Vegetables

175cal

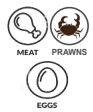


350

### Fried Rice (Veg/ Egg/ Chicken/ Prawns)

Choice of Schezwan, Burnt Garlic or Sesame Greens

185cal



399

499

### Steamed Rice

Rice and Noodles

165cal

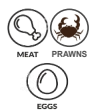


250

### Noodles (Veg/ Chicken/ Prawns)

Choice of Hakka or Schezwan

165cal

















399

499













## BREADS

60-90gm

<b>Tandoori Roti</b> Whole wheat unleavened bread baked in the tandoor	120cal			<b>99</b>
<b>Plain Naan</b> Refined Flour leavened bread baked in the tandoor	160cal			<b>99</b>
<b>Butter Naan</b> Refined Flour leavened bread baked in the tandoor with butter	170cal			<b>125</b>
<b>Butter Garlic Naan</b> Refined Flour leavened bread baked in the tandoor with butter and garlic	180cal			<b>150</b>
<b>Cheese Naan</b> Refined flour leavened bread flavoured with cheese	200cal			<b>175</b>
<b>Laccha Paratha</b> Whole wheat bread layered with butter and powdered mint flakes	180cal			<b>150</b>
<b>Kulcha</b> Masala/ Potato/ Onion/ Paneer/ Chicken Keema/ Mutton Keema	220cal			<b>150/ 199 250</b>

## DESSERTS

100gm










<b>Sizzling Brownie</b> Hot chocolate brownie served with vanilla ice cream and chocolate sauce	320cal		 	<b>299</b>
<b>Gajar Ka Halwa</b> An Indian sweet made with freshly grated carrots	188cal			<b>199</b>
<b>Moong Dal Halwa</b> A delicious Indian sweet made with lentil and sugar	220cal			<b>199</b>
<b>Gulab Jamun</b> Warm dumplings of reduced milk stuffed with dried fruits	149cal			<b>199</b>
<b>Ice Cream</b> Choice of seasonal flavours	179cal			<b>199</b>
<b>Fresh Fruits Platter</b> Assorted freshly cut seasonal fruits platter	90cal			<b>199</b>

## LOCAL FAVOURITES

(12:30-3:30pm and 7:30-10:30pm)



## STARTERS

180-200gm

<b>Mamsam Iguru</b> Tendor mutton pieces with Andhra spices and ginger-garlic, simmered to cook in it's own juice	275cal			<b>550</b>
<b>Godavari Fish Fry</b> Simple fried fish with Andhra spices	300cal			<b>399</b>
<b>Kodi Sixer</b> Batter fried boneless chicken pieces, sautéed with green chillies and curry leaves	275cal			<b>399</b>
<b>Mundiri Pakoda</b> Andhra style Roasted Cashewnut fritters	275cal			<b>399</b>
<b>Junnu Miriyala Vepudu</b> Fried cottage cheese cubes, tossed in onion and ground pepper	275cal			<b>399</b>
<b>Kossu Puvvu Sholay</b> Cauliflower florets fried with spiced batter, seasoned with Andhra sholay masala	275cal			<b>299</b>

## CURRIES

200-220gm

<b>Gonguru Mamsam</b> Spicy mutton curry with distinctive taste of gongura (sorrel) leaves	310cal			<b>550</b>
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<b>Chepa Pulusu</b> Hot piquant dish with fish tossed in tamarind sauce and assorted with spicy flavourings	320cal			<b>399</b>
<b>Guntur Kodi Kura</b> Andhra style spicy chicken curry, originated from Guntur region	300cal			<b>399</b>
<b>Gutti Vankaya Kura</b> An authentic and spicy brinjal curry made with peanut and coconut gravy	350cal			<b>350</b>
<b>Bendakaya Pulusu</b> Andhra style okra curry with tamarind	280cal			<b>350</b>

## RICE 200-220gm

<b>Royala Biryani</b> Aromatic basmati rice dum cooked with prawns, herbs and spice powders	200cal			<b>550</b>
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## DESSERTS 100gm

<b>Gottam Kaja</b> A flaky pastry dipped in sugar syrup	149cal			<b>195</b>
<b>Hyderabadi Double Ka Meetha</b> Indian sweet of fried bread slices soaked in hot milk with spices	155cal			<b>195</b>

## ROUND-THE-CLOCK MENU (24hrs)

<b>Mexican Nachos</b> Crispy chips with melted cheese, black pepper, black olives and Mexican chillies	200gm	305cal			<b>299</b>
<b>Stuffed Mushrooms</b> Cheese-stuffed mushrooms deep-fried and served with sweet chilli sauce	200gm	256cal			<b>299</b>
<b>French Fries</b> Choice of masala or plain salted	200gm	230cal			<b>199</b>
<b>Potato Wedges</b>	200gm	220cal			<b>199</b>
<b>Chilli Cheese Toast</b>	180gm	285cal			<b>199</b>
<b>Pasta (Veg/ Non-Veg)</b> Choice of Sauce: Arrabiata/ Alfredo/ Pesto/ Alio Olio Vegetables/ Chicken/ Prawns	220gm	280cal	 	 	<b>399</b> <b>499</b>
<b>Hyderabad Murgh Biryani</b> Basmati rice cooked with chicken and aromatic spices on dum in a sealed handi	220gm	345cal			<b>450</b>
<b>Lucknowi Subz Biryani</b> Fragranced basmati rice cooked with aromatic spices and vegetables on dum in a sealed handi	220gm	295cal			<b>399</b>
<b>Grilled Sandwich (Veg/ Chicken)</b> Grilled vegetable chunks coated with mayo, accompanied with salad	150gm	200cal	 		<b>325</b> <b>275</b>
<b>Club Sandwich (Veg/ Chicken)</b> Grilled vegetables with mayo, cheese and egg, accompanied with salad	220gm	250cal			<b>375</b> <b>325</b>
<b>Burger (Veg/ Chicken)</b> Grilled patty with lettuce, tomato, gherkins and spinach, accompanied with French fries	220gm	320cal	 		<b>375</b> <b>325</b>

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