BREAKFAST MENU DAILY 6:00 AM - 11:00 AM

INDIAN SPECIALITIES

□ North Indian Breakfast Choice of fresh seasonal juice / lassi or fresh fruit platter Choice of poori bhaji or aloo / gobhi paratha served with yoghurt and pickle Tea / coffee / hot chocolate	₹ 549
Choice of fresh seasonal juice / lassi or fresh fruit platter Choice of Idli or dosa (plain / masala) served with sambhar and coconut chutney Tea / coffee / hot chocolate	₹ 549
Steamed rice and lentil cakes with sambhar and coconut chutney	₹ 299
Dosa Plain, butter or masala with sambhar and coconut chutney	₹ 299
☐ Uttapam Plain / onion / tomato with sambhar and coconut chutney	₹ 299
Crisp fried lentil dumplings with sambhar and coconut chutney	₹ 299
Paratha Whole wheat bread filled with your choice of potato, cauliflower, cottage cheese with set curd and homemade pickle	₹ 299
Poori Bhaji Deep fried whole wheat flour bread with potato curry	₹ 299

= Healthy Selection= Chef's Signature.Non VegetarianVegetarian

₹ 299 With sambhar and coconut chutney ₹ 299 Poha Soaked flaked rice tempered with mustard, curry leaves and green chilli Bhurjee Pav ₹ 299 Indian-style spicy scrambled eggs with soft bread **ASIAN SPECIALITIES** Congee Rice porridge served with spring onion, peanut and crispy spring roll Vegetable ₹ 299 Seafood ₹ 329 Chicken ₹ 329 **WESTERN FAVORITES** American Breakfast ₹ 599 Choice of fresh seasonal juice or fresh fruit platter Basket of oven-fresh bakeries or toast with jam and butter Choice of cereals with hot or cold milk Two farm-fresh eggs cooked any style served with your choice of bacon / ham / chicken sausage Tea / coffee / hot chocolate Continental Breakfast ₹ 599 Choice of fresh seasonal juice or fresh fruit platter Basket of oven fresh bakeries or toast with jam and butter Tea / coffee / hot chocolate 🛸 = Healthy Selection 🔭 = Chef's Signature. Non Vegetarian Vegetarian Please inform our ambassador if you are allergic to any ingredient.

Government taxes extra as applicable. We do not levy any service charge. Consuming raw or under cooked meats, poultry, sea food, shellfish or eggs may increase your risk of food borne illnesses.

Choice of Eggs Scrambled / boiled / poached or omelette (masala / mushroom / cheese) Served with toast, hash brown and grilled tomato Sides to choose from sautéed mushroom / chicken sausages / bacon Buttermilk Pancake Choice of banana, blueberry and choco chips Served with whipped cream and maple syrup Date Pancake with Caramel Sauce Pancake stuffed with date pudding topped with caramel sauce Cinnamon French Toast French bread slices dipped in cinnamon flavoured eggs Served with maple syrup and whipped cream Bircher Muesli Served with maple syrup and whipped with nuts Belgian Waffles Roasted almond, wild berry compote and citrus butter Egg Benedict 349 Poached eggs served on English muffin with grilled ham and hollandaise sauce
Choice of banana, blueberry and choco chips Served with whipped cream and maple syrup Date Pancake with Caramel Sauce Pancake stuffed with date pudding topped with caramel sauce Cinnamon French Toast French bread slices dipped in cinnamon flavoured eggs Served with maple syrup and whipped cream Bircher Muesli Palgian Waffles Roasted almond, wild berry compote and citrus butter Egg Benedict ₹ 349
Pancake stuffed with date pudding topped with caramel sauce Cinnamon French Toast French bread slices dipped in cinnamon flavoured eggs Served with maple syrup and whipped cream Bircher Muesli Pancake stuffed with date pudding topped with number of sales and sales are considered as a served with maple syrup and whipped cream Belgian Waffles Roasted almond, wild berry compote and citrus butter Egg Benedict 349
French bread slices dipped in cinnamon flavoured eggs Served with maple syrup and whipped cream Bircher Muesli Page 299 Healthy combination of oats, apple, yoghurt and honey, topped with nuts Belgian Waffles Roasted almond, wild berry compote and citrus butter Egg Benedict 349
Healthy combination of oats, apple, yoghurt and honey, topped with nuts ☐ Belgian Waffles Roasted almond, wild berry compote and citrus butter ☐ Egg Benedict ₹ 349
Roasted almond, wild berry compote and citrus butter □ Egg Benedict ₹ 349
Lamb Benedict ₹ 349 Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise Poached eggs served on lamb kebab topped with masala hollandaise topped with masala hollandaise with masala hollandaise topped
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SIDES

₹ 199 Crispy Bacon

Grilled Ham ₹ 199

Chicken or Pork Breakfast Sausage ₹ 199

> ₹ 199 Charcuterie Plate

> > ₹ 199 Hash Brown

₹ 199 ■ Natural Yoghurt

□ Homemade Fruit Yoghurt ₹ 199

■ Sliced Seasonal Fruits ₹ 299

S HEARTY BREAKFAST

Healthy Breakfast ₹ 599

Choice of fresh seasonal juice or fresh fruit platter Choice of cereals with hot or cold milk Egg white frittata

Choice of herbal tea (chamomile/peppermint/earl grey)

☐ Fresh Fruit / Vegetable Juice ₹ 229

₹ 299 Egg White Frittata

Open faced egg white omelette with sautéed pimentos, spinach and mushrooms (low cholesterol, low fat)

Oatmeal Porridge ₹ 299

Served with raisins and demerara sugar

■ Fruit Platter ₹ 299

Selection of fresh sliced seasonal fruits

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GLUTEN FREE BREAKFAST

Baked Beans ₹ 199

Hot baked beans in tomato sauce

Fruit Smoothie ₹ 249

Honey papaya / berry / banana nut / mix fruit

Choice of Eggs ₹ 299

Boiled eggs

Omelette with cheese / mushroom / potato / bacon

Baked egg florentine

Ratatouille baked eggs

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APPETIZERS, SALADS AND SOUPS

DAILY 12:00 NOON - 11:30 PM

□ Roasted Tomato and Basil Soup	₹ 299
Signature "Cream of Forest Mushroom" Finished with truffle oil	₹ 299
Thai Tom Kha A mildly spiced soup with coconut milk and lemon grass Asian vegetable Chicken / Prawn	₹ 299
	₹ 399
■ Zaitooni Paneer Tikka Cottage cheese, olives and yoghurt	₹ 429
□ Dahi Ke Kebab Hung yogurt blended with fried cashew nuts, fresh coriander, green chilies and black salt cooked on a griddle	₹ 429
Quesadillas With tomato salsa, guacamole and jalapeno cheese sauce Caramelized onion, Californian grapes and brie Grilled chicken and wild mushroom	₹ 429
 Classic Caesar Salad Crisp romaine lettuce, parmesan cheese and garlic croutons Crisp romaine lettuce, parmesan cheese, garlic croutons, grilled chicken and crisp bacon 	₹ 449
Murgh Malai Tikka marinated with cheese, yoghurt and cream cooked in tandoor	₹ 499

Chicken breast

Zard Seekh Kebab ₹ 549

Skewered minced lamb with cheese, brown onion and spices cooked in tandoor

■ Ajwaini Fish Tikka ₹ 549

Sea bass fillet marinated with yoghurt, chilli and carom seeds cooked in tandoor

SANDWICH BURGERS AND WRAPS

🖇 👕 🗖 Gujarati Toastie Sandwich

₹ 399

Beetroot, boiled potato, tomato, cucumber and mint chutney

□ The Green Burger ₹ 399

₹ 377

Spiced potato and vegetable patties, cheddar cheese, lettuce, tomatoes and sesame bun

Paneer Kathi Roll

₹ 399

Thin Indian flat bread stuffed with sautéed paneer tikka mixture

Classic Club Sandwich

₹ 499

₹ 599

Sliced turkey breast, streaky bacon, iceberg lettuce and tomato

👚 🗖 Renaissance Lamb Burger

Minced lamb patty, lettuce, tomato, cheddar cheese, sesame bun and fries

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PASTA AND RISOTTO

Choice of Pasta ₹ 449/549

Penne / Spaghetti / Fettuccine / Whole Wheat

□ • Choice of Sauce

Aglio olio / Arrabiata / Pesto / Bolognese

Chicken and Leek Risotto ₹ 549

WESTERN MAINS

Fish & Chips ₹ 549

Batter fried, tartar sauce, french fries

■ Roasted Corn Fed Chicken ₹ 599

New potato, glazed baby carrots and pommery mustard jus

Grilled Scottish Salmon ₹ 1299

Green peamash, roasted baby potatoes and chive butter sauce

ASIAN MAINS

Nasi Goreng ₹ 599

Indonesian stir fried rice with shrimp wafer, chicken satay and fried egg

■ Kong Pao Chicken ₹ 599

With scallion egg fried rice or hakka noodles

Sichuan "Hot-Pot" ₹ 599

With vegetables and glass noodles

Non Vegetarian Vegetarian

Thai Green Curry ₹ 599

- Chicken, pea aubergine, basil leaves and Jasmine rice
- Seasonal vegetables, pea aubergine and Jasmine rice

INDIAN MAINS

Dal Makhani ₹ 399

Black lentils, tomato, home churned butter and cream

■ Dal Tadka ₹ 399

Yellow lentils, garlic, green chili, coriander leaves and cumin seeds

■ Kadai Paneer ₹ 449

Cottage cheese, tomatoes, onion, capsicum, crushed coriander seeds, dried chili and peppercorn

Aloo Bhukara Kofta ₹ 449

Cottage cheese, prunes, fried onion, cashewnut and chef's signature spice mix

■ Lehsooni Palak Corn ₹ 449

Spinach, garlic and corn kernels

Murgh Makhani ₹ 549

Chicken tikka in tomato gravy, fenugreek, fresh cream and butter

Machhali Masala ₹ 549

Sole fish cooked with chunky tomato and onion gravy, tempered with mustard seeds

Mutton Rogan Josh ₹ 599

Baby lamb cooked with tomatoes, brown onion and yoghurt gravy

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LOCAL SPECIALTIES

Methi Thepla ₹ 129 Millet flour and fenugreek leaves bread Sev Tamater ₹ 299 Gram flour crispies, tomato and fresh coriander Gujarati Kadhi ₹ 299 All-time favorite Farshan Platter ₹ 299 Chef's special local savories with mint and tamarind chutney Makki Bharta ₹ 349 Corn and tomato cooked in fresh tomato gravy ₹ 349 Lahsooni Bataka Garlic flavoured potato seasoned with Indian spices RICE AND BREADS Indian Tandoor Bread ₹ 99 Naan / tandoori roti / stuffed kulcha / laccha parantha

□ Indian Bread from The Griddle

Mint / boondi / potatoes / cucumber / pineapple / tomato

Phulka / tawa parantha

Steamed Rice

Raita

₹ 149

₹ 149

₹ 249

Biryani

Flavored basmati rice, salan and burani raita

Vegetable ₹ 449
 Chicken ₹ 549
 Lamb ₹ 599

DESSERTS

Passion Fruit Hazelnut Bavaroise and ₹ 349
Chocolate Joconde Biscuit

Peach and Crème Fraîche Crumble Cake ₹ 349

Orange and White Chocolate Parfait with Almond Sponge ₹ 349

Vanilla Mille Feuille with Caramel Sauce ₹ 349

Gulab Jamun ₹ 349

Fried cottage cheese dumplings in saffron infused sugar syrup

☐ Gujarati Kesari Basundi ₹ 349

Saffron scented reduced milk

Selection of Ice Creams ₹ 349

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KIDS MENU

☐ Chocó Brownie With vanilla ice cream	₹ 199
Make Your Own Sundae Choose your own ice cream, chocolate syrup, oreo pieces, Butter finger pieces, nuts, maraschino cherry and whipped cream	₹ 199
Peanut Butter and Jelly Sandwich With chocolate milk shake	₹ 249
Mini Chicken Burger	₹ 249
☐ Mini Vegetable Burger	₹ 249
■ Baked Macaroni With creamy cheese sauce	₹ 249
■ Fish Fingers With tartar sauce	₹ 249
Wok-Fired Noodles Vegetable Chicken	₹ 249