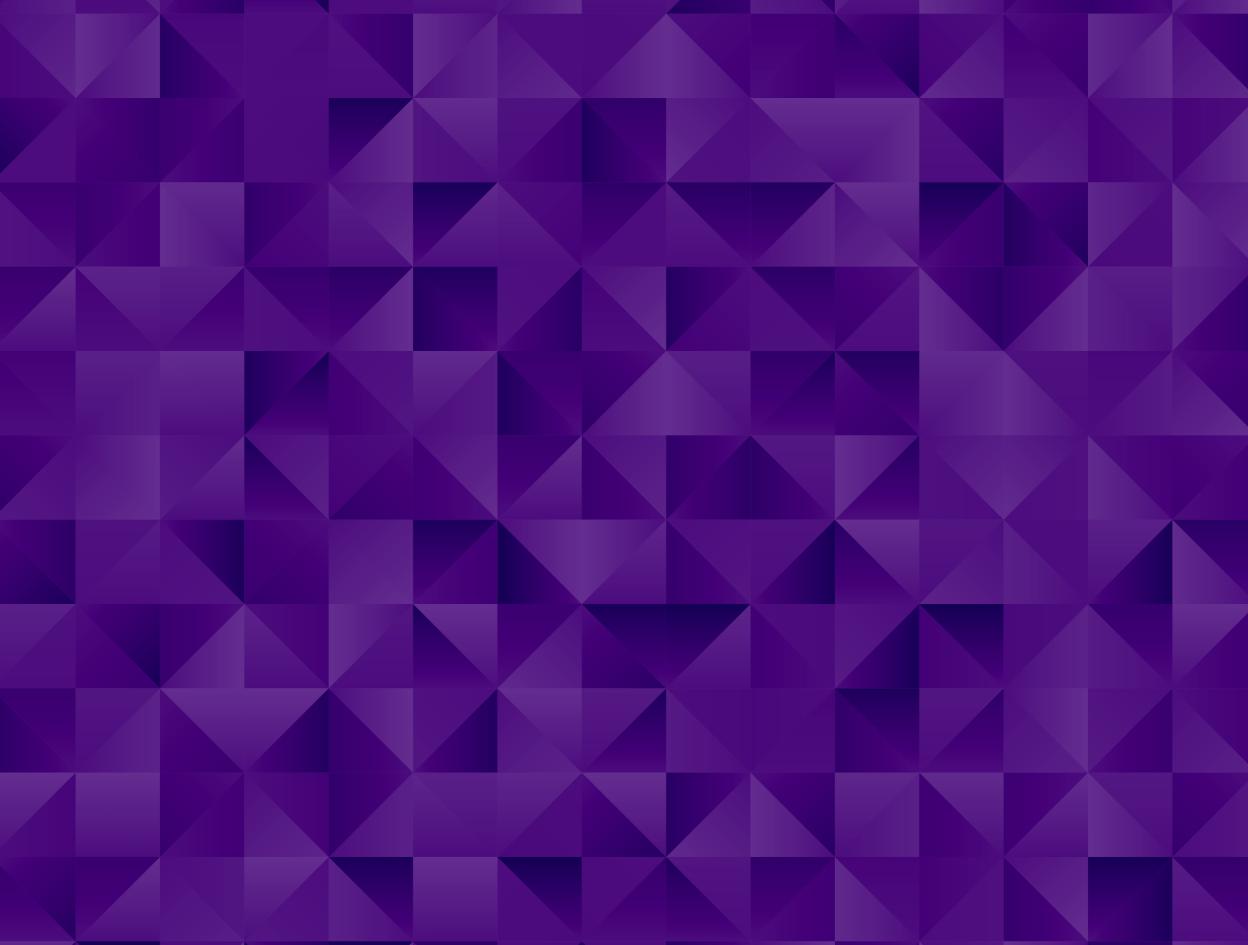




Bangalore Hotel at Brigade Gateway





BREAKFAST	
(Served from 6:30 AM - 11:00 Al	M)

I Indian Breakfast		
Lassi, egg bhurji or masala dosa or aloo	paratha	а,
coffee or breakfast tea or hot chocolate		
kcal 821   570 gms		
] American Breakfast		
American Dicariast 🔤 😊 🔻		

🖪 American Breakfast 💆	
Fresh juice, morning baker's	
two eggs to order, fruit platte	r, tea or coffee
kcal 885   650 gms	

•	Continental	Breakfast	₫ 🕸
	Fresh juice, mo	orning baker's	basket,
	fruit platter, fla	voured yogurt,	tea or coffee
	kcal 835   600	gms	

🛚 Healthy Breakfast 🗐 🍽
Fresh juice, cereals, egg white omelette,
yogurt, green tea or decaffeinated coffee
kcal 584   400 gms

Seasonal	Fresh	Fruit P	latter
kcal 44   150	gms		

Fresh	Fruit Juice	
Orange	Watermelon   Pineapple	
kcal 96 I	32 I 86 I 360 ml	

■ Chilled Juice
Cranberry   Mango   Apple
kcal 120   120   120   360 ml

•	Lassi	Butte	ermil	k 🗐	
	Sweet	Salted	Masa	ala	
	kcal 177	7   196	I 136	1360	m

Oat I	Meal Po	rridge	
Oats,	milk, raisi	in	
kcal 1	98   100 g	gms	

•	<sup>ฏ</sup> Signatເ	ıre (	Gran	ola E	Bowl				
	Yoghurt,	mix g	ranol	a, fig,	Bana	ına, S	Seeds	& nu	ts
	assorted	fresh	berri	es					
	kcal 400	250	gms						

		Points		F	Points
	R	ewarded		Re	warded
•	900		Cereals ₩ Corn flakes   Wheat flakes   All bran   Choco flakes   Dry muesli   Rice crispies (Glut kcal 56   51   51   56   51   57   100 gms	350	46
	925	123	■ Morning Bakeries  Foccacia   Multigrain   Sourdough Kcal 399 I 130 I 194 I 180 gms	150	20
	900	120	Breakfast Pastries Granola Bar ඕ இ ജ ඎ kcal 150   150 gms	150	20
			Ragi Bread   Ragi Muffin 🗿 🗯 🙈 kcal 470   150 gms	150	20
	925	123	Plain Glutain Free Bread ⓓ ଛ ෙ ෙ	150	20
	400	53	Fruit Danish ∰ ♥♥ kcal 371   150 gms	150	20
			Butter Croissant kcal 371   150 gms	150	20
	400	53	Cherry Danish ∰ ♥ Cokcal 371   150 gms	150	20
	300	40	■ Peas & Carrot Upma 🗐 🖉  Served with coconut chutney  kcal 200   250 gms	450	60
;	250	33	Served with coconut chutney kcal 190   250 gms	450	60
,	400	53	Poori Bhaji ₩ Deep fried Indian flat bread served with spiced kcal 437   180 gms	450	60
	400	53	■ Stuffed Paratha 🗐 🗳 Potato   Onion   Cauliflower   Cottage Cheese kcal 391   344   391   417   230 gms	450	60
			Served with sambar and chutney kcal 252   140 gms	450	60

kcal 161 | 100 gms

kcal 100 | 100 gms

Sauteed Vegetables

kcal 126 | 100 gms

kcal 23 | 100 gms

kcal 126 | 100 gms

Salad

■ Saute Spinach with Garlic

Mashed Potato

BREAKFAST (Served from 6:30 AM – 11:00 AM)	Points Rewarded			Points ewarded
■ Dosa  served with sambar and chutney  Masala Dosa   kcal 423   140 gms	450 60	Scrambled Tofu   With Chick Peas and Broccoli kcal 170   200 gms	500	66
Plain Dosa   kcal 335 l 100 gms	450 60	■ Lentil and Spinach Rissoles   kcal 170   200 gms	450	60
kcal 394   150 gms	430 00	■ Eggs Benedict ①	500	66
□ Upma 🗐 🛊 🚱 Served with chutney	450 60	Two poached eggs, toasted English muffin, Hollandaise sauce kcal 201   190 gms		
kcal 180   230 gms  Sauteed Vegetables  kcal 126   100 gms	300 40	☑ <b>Akuri</b> ⊕	500	66
■ Farm Fresh or Cage Free Eggs to Order	475 63	■ Pancake   Waffle   With maple syrup  kcal 96   190 gms	400	53
■ Bread Loaf	150 20	Plain   low fat   flavoured kcal 308 I 200gms	300	40
On the Side Chicken Sausage kcal 147   100 gms	245 32	Tea  Masala tea ∰ I English breakfast I Earl Grey I Darjeeling I  Chammomile ( Decaffeinated)   Moroccan Mint Green Tea   Decaf Tea  kcal 187   0   0   0   4   4   250 ml	300	40
☑ Pork Sausage    kcal 184   100 gms	245 32	Coffee 🖺	300	40
■ Bacon 👸	245 32	Filter Coffee – a local specialty   Iced Coffee   Freshly Brewed Coffee   Espresso   Macchiato   Café latte   Decaffeinated		

Espresso | Macchiato | Café latte | Decaffeinated

300 40

300 40

66

500

kcal 39| 39 | 39 | 39 | 2 | 0.78 | 31 | 31 | 250 ml

Full cream | Low Fat | Soya

Served with choice of milk:

Exotic Berry Smoothie 🗐

full cream | low fat | soya

Full cream I Low Fat I Soy

kcal 10 | 250 ml

kcal 205 | 360 ml

Milk 🗐

Hot Chocolate

■ Vegetarian ■ Non-Vegetarian ■ Dairy # Gluten # Nuts # Soya Cage Free Egg > Seafood Pork # Sugar Free Gluten Free ☆ Signature Vegan

245 32

245 32

245 32

LUNCH & DINNER (Served from 11:00 to 23:30)

### **APPETIZERS**

■ Kasundi Macchi Tikka \( \frac{1}{2} \) \( \tag{\text{\$\sigma}} \)
Kasundi marinated Indian river salmon, charred in tandoor kcal 67 | 190 gms

■ Fish Pollichattu 冷 ☆

Banana wrapped Indian River Salmon fish with home ground Southern spice, pan fried kcal 79 | 210 gms

□ Bhuni Mirch ka Murgh Tikka □ Chicken morsels cooked in tandoor with red chilies and yoghurt, finished with butter kcal 267 210 gms

△ Pepper Chicken ☑

Chicken, coconut, curry leaves and black pepper kcal 628 | 250 gms

■ Ajwaini Paneer Tikka 🖺 Cottage cheese, yoghurt, garlic, carom seeds, Kashmiri chilli, cooked in clay oven kcal 373 | 250 gms

■ Tandoori Malai Broccoli 
■ Homemade cream cheese marinated broccoli florets, roasted in tandoor kcal 133 | 240 gms

	Points Rewarded		Points Rewarded	d
1100	146	■ <b>Dahi Kebab</b>	600 80	
1050	140	■ Palak Ki Shammi	600 80	
900	106	☐ Chilli Basil Crispy Tofu   Tofu tossed with basil & asian spices kcal 188   180 gms	750 100	
000	100	Vegetable Salt and Pepper Farm fresh asian vegetables crispy, tossed to a crunch kcal 97   178 gms	650 86	
800	106	☐ Chilli Chicken 心 <a>②</a> Hawker style spring chicken morsels	800 106	
800	106	tossed in spicy soya chili sauce kcal 198   180 gms	1050 140	
		■ XO Prawn >>   Wok tossed prawns, peppers & chillies in dried shrimp paste	1050 140	
650	86	kcal 107   200 gms		

### LUNCH & DINNER (Served from 11:00 to 23:30)

(60,1011101111	I OIIIIS		1 01113
SOUPS	Rewarded	SALADS	Rewarded
■ Hot and Sour Vegetable Soup   Cabbage, carrot, soy sauce	450 60	Caesar Salad (Romaine, parmesan, garlic)	
kcal 90   120 ml  Subz Badami Shorba  Farm fresh Indian vegetable broth, mild spices kcal 266   130 ml	450 60	Vegetarian	650 86 750 100
■ Vegetable Clear Soup  Green vegetables, stock, homemade spice mix	450 60	☑ Prawn and Bacon 貸 🔗 👸 🏂 🗐 kcal 311   135 gms	900 120
kcal 133   120 ml  Chicken and Corn C C  Chicken dice, creamed corn, spring onion	500 66	Quinoa & Avocado Salad	600 80
kcal 155   120 ml  Chicken Noodle Soup  Chicken, noodles, Chinese cabbage kcal 66   120 ml	500 66	■ Melon and Orange Salad  \$\mathscr{O}\$ \( \triangle \) Watermelon, musk melon, greens, oranges, olives & walnuts kcal 94   130 gms	600 80
☐ Hot and Sour Chicken Soup < ② ② Chicken dice, cabbage, carrot, soy sauce kcal 99   120 ml	500 66	Cucumber, peppers, tomatoes, onions, feta, oregano	600 80
■ Bele Sarru  Lentil, Jaggery, tomaotes, fresh coconut	450 60	kcal 113   140 gms  Green Channa, Mango Coconut Sundal	600 80
kcal 98   120 ml  Thakali Rasam	450 60	Tempered chickpeas and mongo salad with coconut kcal 240   150 gms	
Tomato, Lentil, homemade mix spice kcal 50   120 ml		☐ Hesarukalu Kosambari  Green moong salad  kcal 99   150 gms	600 80
		Roal 55   100 gillo	

Points

Points

### LUNCH & DINNER (Served from 11:00 to 23:30

kcal 538 | 200gms

(Served from 11:00 to 23:30)	P	Points
BREADS, BURGERS, SANDWICHES & W	Rev	warded PIZZA
■ Caprese Focaccia 🕸 🗐 Fresh buffalo mozzarella, tomatoes, arugula lettuce, basil pesto kcal 255   180 gms	650 8	Shicy pork pizza, mozzarella kcal 504   190 gms
☐ Bombay Toastie ♦ ☐ ☆  Grilled sandwich with a sweet and spicy potato filling, beetroot, scallions kcal 233   200 gms	650 8	Chicken sausage, grilled chicken, mozzarella kcal 243   190 gms
Burger  ■ Lettuce, tomato, gherkin, fried onion rings,		■ Margherita Pizza 🕸 🗐 Tomatoes, basil kcal 106   180 gms
aged cheddar, sesame bun, lentil & chickpea 🛭 🗐 kcal 279   190 gms	600 8	☐ Pizza Primavera ♥ 🖺
■ Buttermilk-soaked fried chicken 🛊 🗟 kcal 141   200 gms	750 10	Zucchini, peppers, onion, sundried tomatoes kcal 216   180 gms
▲ Masala lamb patty 🕸 🗓 kcal 215   220 gms	800 10	Pizza Funghi ∯ ∰ Button mushroom, onions, mozzarella kcal 192   180 gms
Classic Club Sandwich		□ Broccoli and Corn 自同 ☆
☐ Grilled vegetables, cheddar cheese and tomato 🗳 🗐 kcal 158   200 gms	600 8	Broccoli, garlic, corn, mozzarella kcal 161   190 gms
■ Roast chicken mayo, fried egg, pork bacon, tomato 🛊 🗓 🕜 🖫 kcal 167   210 gms	750 10	00 Real For   150 gms
Grilled Sandwich	_	
☑ Chicken, romaine lettuce,cheddar cheese, bell peppers 🕏 🖺 kcal 621   200 gms	750 10	
☑ Vegetable, romaine lettuce, cheddar cheese, bell peppers 🗳 🛐 kcal 417   200 gms	650 8	36
Kathi Roll Whole wheat bread wrap, served with mint chutney		
■Paneer tikka khurchan 🛊 🗿	650 8	36
kcal 403   200 gms		
☑ Chicken tikka khurchan, egg 🛊 🗓 ℃ kcal 493   200 gms	750 10	

850 113

Points Rewarded

950 126

900 120

800 106

800 106

800 106

### LUNCH & DINNER (Served from 11:00 to 23:30)

(361764 110111 11.00 to 23.30)	Points	
PASTA YOUR WAY  Your choice of Penne, Spaghetti, Fettuccini or Fusilli pasta	Rewarded	GHAR KI
☐ Primavera ♥ ☐  Tomato, herbs, spring vegetables, cream	650 86	■ Punjabi Gosh  Lamb, onion, who garam masala, fl
kcal 79   210 gms		kcal 462   240 gn
□ Napolitana ᇦẫ Tomato & herb sauce kcal 96   210 gms	650 86	▲ Chicken Curr Stewed chicken, kcal 713   250 gn
☐ Arrabiatta ♦ 🗓  Tomato sauce, chilly flakes  kcal 96   210 gms	650 86	Murgh Tikka Tandoor roasted finished in rich to
□ Pesto Cream       □ Pesto Cream	650 86	kcal 376   250 gn
Pesto cream parmesan kcal 111   210 gms		■ Chicken Kune Chicken, chef's s
☐ Alfredo ♦ 🖺 Cheese sauce	650 86	Byadgi chilli, dry kcal 291   250 gn
kcal 163   210 gms		■ Mamsam Cur
■ Carbonara	850 113	Home style lamb kcal 174   250 gn
kcal 107   210 gms		▲ Chicken Chet
Lamb Bolognaise	850 113	Chicken, yoghurt kcal 534   250 gn
Lamb ragu kcal 102   240 gms		■ Goan Fish Cu Indian River Saln
Add		kcal 305   250 gn
■ Vegetables of your choice	650 86	☐ Paneer Butte
Kacl 49 I 60gms  A Chicken	750 100	Cottage cheese, kcal 286   250 gn
kcal 140 l 60gms ■ Prawn 🌫 Kcal 69 l 60gms	850 113	□ Lehsuni Pala Creamy spinach,
rtodi oo roogino		brown garlic, Indi

		Points
GHAR KI RASOI	F	Rewarded
■ Punjabi Gosht Masala   Lamb, onion, whole chilly, garam masala, flavorful curry kcal 462   240 gms	1050	140
■ Chicken Curry "Home-style" Stewed chicken, red chilli, onions, tomatoes kcal 713   250 gms	900	120
■ Murgh Tikka Makhani ② ⑤  Tandoor roasted chicken tikka, finished in rich tomato gravy kcal 376   250 gms	900	120
▲ Chicken Kundapura 🗓 ☆ Chicken, chef's special spice, Byadgi chilli, dry coconut kcal 291   250 gms	900	120
Mamsam Curry  Home style lamb, coconut, red chilli, coriander  kcal 174   250 gms	1050	140
☑ Chicken Chettinad ☑ Chicken, yoghurt, coconut and poppy seeds kcal 534   250 gms	900	120
■ Goan Fish Curry > Indian River Salmon fish, tamarind, fresh coconut milk kcal 305   250 gms	950	126
☐ Paneer Butter Masala ☐ Ø  Cottage cheese, onion, tomato cashew gravy kcal 286   250 gms	800	106
□ Lehsuni Palak Paneer ☑ ❷ Creamy spinach, cumin, onion, tomato, brown garlic, Indian spices kcal 229   250 gms	800	106

**Points** 



### LUNCH & DINNER (Served from 11:00 to 23:30)

Farm fresh mushroom with double onions stir fried with Indian spices kcal 155   250 gms	
■ Kadhai Subzi	
■ Malai Kofta 🗓 Ø  Cottage cheese soft dumplings rich tomato cashew gravy kcal 1360   250 gms	
■ Kadhai Jhinga  \( \bar{\text{\tilit}}\\ \text{\tetx{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\texi}\text{\text{\text{\text{\texicl{\text{\texicl{\texicl{\texi{\texi}\text{\texi{\texi}\til\text{\texit{\text{\text{\texi}\texit{\text{\text{\t	
■ Bhindi Do Pyaza  Onion, tomatoes, mango powder, okra kcal 117   250 gms	
■ Beans & Carrot Poriyal   Beans, carrot and coconut with curry leaves kcal 310   160 gms	
Amritsari Channa Masala Chickpeas, tomatoes, onion, pounded Indian spices kcal 261   250 gms	
■ Dal Tadka ② Split yellow lentil, onion, cumin and tomatoes kcal 259   250 gms	
■ Dal Makhani ☑ Whole urad, cream, butter and dried fenugreek kcal 278   250 gms	
■ Steamed Basmati Rice	

	Points		Points
	Rewarded 100	■ Moong Dal Tadka Yellow lentils tempered with dry red chilies, onions, tomatoes, garlic & coriander kcal 325   250 gms	Rewarde <b>550 73</b>
750 750	100	■ Paneer Bhurji ② Mashed cottage cheese cooked in spices, ginger, pepper with butter & cream kcal 207   250 gms	750 100
700	100	■ Jeera Aloo Chatpatta	550 73
1050	140	Diced tender potatoes, cooked with cumin, chilies kcal 263   250 gms	
		☐ Chownke Mattar 🗓	550 73
		Tender shelled green peas with cumin,	
600	80	chillies, ginger and spiked with lemon and coriander kcal 365   250 gms	
		BIRYANI	
600	80		
			1050 140
750	100	Rice delicacy of lamb, basmati rice, yoghurt, mint flavoured with home pounded aromatic spices kcal 687   250 gms	
		Murgh Awadhi Biryani	950 126
450	60	Saffron flavoured layered of superior fine long grain basmati rice with spring chicken cooked in Dum kcal 612   250 gms	
600	80	ົດ Subz Dum Biryani၍ <i>@</i>	850 113
350	46	Saffron flavoured, layered of superior fine long grain basmati rice with selective vegetables cooked in Dum	
_ 330		kcal 173   250 gms	

PEF	RSIAN	SIGI	NATL	JRE	

Leavened refined flour bread

kcal 18 | 100 gms

(Served from 12:00 - 15:00 & 19:00 to 23:00) **Points** Points Rewarded Rewarded **CHOICE OF BREAD APPETIZERS ■** Hummus 400 53 150 20 Chickpeas, garlic, lemon juice, olive oil and sesame paste Butter | Phulka | Plain kcal 187 | 100 gms kcal 211 | 198 | 198 | 70 gms 400 53 ■ Baba Ghanoush Paratha 150 20 Roasted eggplant, red and green bell peppers, Plain | Butter | Pudina onions, pomegranate, lemon juice and olive oil kcal 198 | 258 | 198 | 70 gms kcal 107 | 100 gms ■ Naan 🗐 150 20 Falafel 400 53 Butter | Garlic | Cheese | Masala Crisp patties of chickpeas, parsley, sesame seed and tahini kcal 222 | 218 | 222 | 222 | 70 gms kcal 330 | 160 gms ■Vegetable Khichdi 400 53 **KABABS** kcal 285 | 250 gms ■Set Curd 200 26 Chelo Kabab Koobideh 1150 153 kcal 98 | 150 gms Chef's special minced lamb kabab kcal 432 | 220 gms ■ Raita 200 26 kcal 98 | 150 gms ■Joojeh Kabab 1050 140 Boneless chicken, saffron, oil and labneh ■ Bread Rolls / Basket 

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¶ 200 26 kcal 456 | 220 gms kcal 310 | 150 gms 1050 140 ■ Shish Taouk Boneless chicken, chilli paste, lemon juice, oil and garlic kcal 268 | 220 gms 1300 173 Charbroiled marinated Seer fish kcal 110 | 220 gms 1050 140 ■ Vegetable Kofta Kabab @ Kabab of mixed vegetables, walnut and cheese kcal 155 | 210 gms ■ Cottage Cheese Sabzi Kabab 1050 140 Marinated cottage cheese, bell peppers and onion kcal 209 | 220 gms ■ Pita Bread (6 pcs) # 250 33

### LUNCH & DINNER (Served from 11:00 to 23:30)

(Served from 11:00 to 23:30)	Points		Points
ASIAN	Rewarded	ASIAN SIGNATURE	Rewarded
☐ Chicken Kung Pao <a href="#"></a>	900 120	Nasi Goreng Indonesian Fried rice with chicken, shrimp and egg kcal 320   250 gms	
☐ Finger Cottage Cheese with Bird Eye Chilli ☐ ②  Cottage cheese, garlic, smoked chilli  kcal 147   200 gms	900 120	Prawn >	750 100 700 93
☐ Tofu and Exotic Mushrooms Hot Garlic Sauce இ  Tofu & mushrooms wok tossed	750 100	Mie Goreng Jawa Indonesian noodle preparation with chicken, shrimp and egg kcal 220   250 gms	
kcal 140   220 gms  Thai Curry Red / Green,  Steamed Jasmine Rice		Prawn	750 100 700 93
Prawn	1050 140	ASIAN NOODLES AND RICE	
kcal 175   220 gms  ☑ Chicken kcal 236   220 gms	900 120	Stir-Fried Soba Noodles  Buckwheat noodles, tossed with garlic and vegetable kcal 280 / 150 gms	
■ Vegetables kcal 185   220 gms	750 100	Pad Thai Noodles @ & kcal 430  150 gms	
Crispy Garlic Fried Rice  Chicken & Egg	700 93	Flat Rice noodle  • Vegetables	650 86
kcal 169   250 gms ■ Egg ①	650 66	kcal 180   150 gms  Chicken and Egg	700 93
■ Vegetables kcal 65   250 gms	650 86	kcal 225 / 150 gms ■ Prawn 🌫 kcal 280   150 gms	750 100
Hakka Style Noodles  ☐ Chicken & Egg	700 93	■ Burnt Garlic Jasmine Rice with Tofu kcal 470   150 gms	650 86
© Egg	650 86		
© Vegetables kcal 66   150 gms	650 86		

### LUNCH & DINNER (Served from 11:00 to 23:30)

		1 On ito
WESTERN	R	ewarde
■ Fish & Chips   □ Panko crumbed fried locally sourced Indian River Salmon fillets served with tartar sauce and house fries	1100	146
kcal 95   230 gms		
☐ Grilled Chicken Breast with Pan Jus ☐ Chicken breast, creamed mashed potatoes, buttered vegetables kcal 152   250 gms	950	126
☐ Fusilli Neapolitan with Courgettis ☐ 貸 Fusilli, plum tomatoes, olives, zucchini kcal 97   200 gms	750	100
☐ Roasted Mediterranean Vegetable Lasagna 🖺 🛊	750	100
Courgettes, mushroom, bell peppers, mozzarella cheese kcal 70   220 gms		
■ Eggplant Parmigiana	650	86

				- 1	Points	
DESSERTS				Re	ewarded	
☐ Gulab Jamun 🗿 🛊 🔊 Evaporated milk dumplings serv	ed with rose &	saffron syrup		450	60	
kcal 307   100 gms  Dark Chocolate Walnut B  Dark chocolate fudge cake with kcal 329   250 gms		Ice Cream		600	80	
Rice Payasam 🗿 🖉 kcal 410   150 gms				450	60	
☐ Moong Dal Halwa ☐ ₽ Creamy fudge pudding of washe kcal 289   140 gms	ed greenlentils t	finished with k	khoya	450	60	
■ Basbousa 🗐 🖉 kcal 225   250 gms				450	60	
□ Ice Cream  □  Vanilla   Strawberry   Mango kcal 207   150 gms				350	46	
kcai zu/ i 150 dms						

**Points** 



		Points		F	Points
BREAKFAST (Served from 06:30am to 11:00am)	·	Rewarded	LUNCH AND DINNER (Served from 11:00 to 23:30)	Re	ewarded
☐ Cereal 貸 Choco flakes   Corn flakes	350	46	☐ Tomato Basil Soup ∰ kcal 190   120 ml	300	40
choice of milk - full cream   low fat   soya kcal 56   56   100 gms			☐ Strawberry Jam Sandwich∯ kcal 199   100 gms	300	40
☐ Mini Banana Pancakes ☐ # ♥  With maple syrup	400	53	☐ Home Style Healthy Noodles kcal 66   150 gms	350	46
kcal 97   190 gms  ☐ Waffle ☐ 貸  With maple syrup	400	53	Penne Tomato Cheese           ⓐ	300	46
kcal 96   190 gms	400	53	☐ Mini Margherita Pizza 7"	350	46
Plain   Masala served with sambar and chutney kcal 335   100 gms	400	33	Fish Fingers with Fries ☼ served with Tartare Sauce kcal 76   240 gms	350	46
☐ Cheese Omelette ⓓ ♡	400	53	☐ Mini Vegetable Slider with Fries ∰	350	46
Hash brown, baked beans, chicken sausage kcal 232   160 gms			kcal 195   160 gms		
☐ Tropical Fruit Salad Freshly cut fruits	400	53	■ Homestyle Healthy Vegetable Khichdi kcal 358   250 gms	300	40
kcal 44   150 gms	_		Chicken Nuggets kcal 162   200 gms	350	46
■ Milk Shakes   Vanilla   Chocolate kcal 160   160   330 ml	400	53	Chocolate Brownie with Chocolate Syrup  kcal 329   250 gms	350	46
			☐ Seasonal Fruit Salad with Ice Cream ☐ kcal 270   140 gms	300	40
			☐ Choice of Ice Cream ☐ Vanilla   Strawberry   Chocolate kcal 207   207   150 gms	300	40

■ Rainbow Miki Mouse Pancake

kcal 250 | 150 gms

MID NIGHT
(Served from 23:30 to 6:20)

MID NIGHT	
(Served from 23:30	to 6.3

kcal 173 | 250 gms

•	Cereals  Corn flakes   Wheat flakes   All bran   Choco flakes   Dry muesli   Rice crispies (Gluten Free) kcal 56   51   51   56   51   57   100 gms	
•	Tomato and Basil  Tomatoes, basil, garlic toast kcal 190   120 ml	
	Murgh Tikka Makhani	
•	Dal Makhani 🖺 Whole urad, cream, butter and dried fenugreek kcal 278   250 gms	
•	Paneer Butter Masala    © Cottage cheese, onion, tomato cashew gravy kcal 286   250 gms	
	Murgh Awadhi Biryani @ 🗐 Saffron flavoured layered of superior fine long grain basmati rice with spring chicken cooked in dum	
•	Subz Dum Biryani Saffron flavoured layered of superior fine long grain basmati rice with selective vegetables cooked in dum	
	Cottage cheese, onion, tomato cashew gravy kcal 286   250 gms  Murgh Awadhi Biryani ©  Saffron flavoured layered of superior fine long grain basmati rice with spring chicken cooked in dum kcal 244   250 gms  Subz Dum Biryani ©  Saffron flavoured layered of superior fine long grain	

		Points ewarded	d
Penne Tomato Cheese <b>₿</b> ፟	T.E	ewaruet	u
■ Vegetables of your choice kcal 96   210 gms	550	73	
▲ Chicken kcal 96   210 gms	650	86	
Grilled Sandwich ৡጯ			
Chicken, romaine lettuce, cheddar cheese, bell peppers kcal 172   200 gms	750	100	
■ Vegetable, romaine lettuce, cheddar cheese, bell peppers	650	86	
kcal 208  200 gms			
☐ Steamed Basmati Rice kcal 204   250 gms	350	46	
□ Tawa Roti ∯	150	20	
kcal 198   70 gms			
☐ Tawa Paratha   kcal 258   70 gms	150	20	
Kodi 250   70 giris			

Points Rewarded 46

450 60

900 120

800 106

950 126

850 113

80



### **IMMUNE BOOSTER**

### **Wellness Served!**

Orange, lemon, fresh turmeric, fresh ginger kcal 76 l 360ml

### Health is Wealth!

Coconut water, lime juice, honey Kcal 52 I 360ml

### The Fitness Regime!

Pineapple, ginger, lime Kcal 109 | 360 ml

### Health, Hope & Everything!

Lemon, chives, buttermilk, dried tomato kcal 17 I 360ml

### **Cheers!! Immunity**

Banana, mango, turmeric, yoghurt kcal 96 I 360ml

Water

	Points Rewarded	STILL WATER		Points Rewarde
500	66	Himalayan 750ml	200	26
		SPARKLING WATER		
500	66	Perrier 330ml	250	33
		Perrier 750ml	450	60
500	66	Himalayan 750ml	300	40
500	66	Energy Drink Red Bull kcal 45 I 250ml	400	53
500	66	Aerated Beverages Pepsi   Diet Pepsi   Mirinda   7 Up Kcal 43   0   47   47   54   250ml	300	40
L		Freshly Squeezed Juices Orange   Watermelon   Pineapple kcal 96 I 36 I 86 I 360ml	450	60
		Pasteurized Juice Cranberry   Guava   Apple   Pineapple Mango   Orange   Tomato kcal 120   120   120   120   120   360ml	300	40
		Tea	300	40
		Masala tea ∰ I English breakfast I Earl Grey I Darjeeling I Chammomile   Moroccan Mint Green Tea kcal 187   0   0   0   4   4   250 ml		
		Coffee Filter Coffee – a local specialty   Iced Coffee   Freshly Brewed Coffee     Espresso   Macchiato   Café latte   Decaffeinated Full cream   Low Fat   Soya   Soy   Soy	300	40
		Served with Choice of Milk  Full cream   low fat   soya or with honey and lemon		
		Hot Chocolate ∰ Served with choice of milk: full cream   low fat   soya kcal 10   250 ml	300	40

<sup>🗖</sup> Vegetarian 🖪 Non-Vegetarian 🗓 Dairy 🛊 Gluten 🔗 Nuts 🕏 Soya 🏗 Cage Free Egg 🗯 Seafood 👸 Pork 🛊 Sugar Free 🛞 Gluten Free 🏠 Signature 🏵 Vegan



						Points
						Rewarded
with fre	Fizz ey with fresh ora esh ginger juice 9 I 330ml		plash of soda		600	80
Gin mi	n Goddess ixed with fresh conix with a hint of 3 I 120ml		s		600	80
Night	t Bell				600	80
Tequila with a	a stirred with Sa dash of citrus ar 4 I 120ml					
Cran	-thyme				600	80
Vodka	, cranberry juice 3 I 120ml	with citrus and	a refreshing thy	me		
Fire (	Cracker				600	80
Rum s	haken with fresh	n watermelon an	d			
sweet	sour mix with a	pepper rim				
Kcal 3	7 I 120ml					
Blast	at Feast				600	80
Vodka	, Gin, Tequila m	ixed well with				
	nix and chat mas		vith lemonade			
Kcal 6	9 I 330ml					

### By the

		Rewarded
SHAKEN OR STIRRED		Rewarded
South Indi Freshly squeezed cucumber juice with a hint of curry leaves, sour mix and a splash of soda	500	66
kcal 67 I 250ml  Herbal Hawaii Fresh pineapple muddled with cranberry juice citrus and basil for a refreshing flavour	500	66
kcal 86 I 330ml  Kiwi Envy Fresh kiwi with sour mix topped up with tonic water kcal 13   270 ml	500	66
Feast Special Oranges muddled with fresh watermelon juice, mint, citrus and a dash of Tobasco kcal 92 I 250ml	500	66
Pomegranate and Basil Iced Tea Pomegranate and basil shaken with sweet and sour mix and topped up with freshly brewed tea	500	66

Points

kcal 198 I 330ml

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**Martini Rosso** 

**Aperol** 

### **COGNAC**

**Martell VS** 

**Martell VSOP** 

**Martell XO** 

**Hennessey VS** 

**Hennessey VSOP** 

### RARE WHISKY

**Glenlivet 18YO** 

**Royal Salute 21YO** 

**Glenlivet 21 YO** 

Chivas 25YO

	Points			Points
	Rewarded			Rewarded
		AMERICAN / CANADIAN /		
400	53	IRISH / JAPANESE		
500	66	Jim Beam	375	50
		Jim Beam Black	375	50
850	113	Jameson	500	66
1650	220	Canadian Club	550	73
3300	440	Jack Daniel's	650	86
850	113	Jack Daniel's Honey	650	86
1650	220	Suntory Whisky Toki	900	120
		SINGLE MALT		
2000	226	The Glenlivet 12 YO	900	120
2050	273	The Glenlivet 15YO	1550	206
3700	493	Talisker 10 YO	900	120
3700	493	Laphroaig Single Islay Malt 10 YO	1300	173
		Glenfiddich 12 YO	1450	193



SCOTCH PREMIUM
Chivas Regal Premium 12 YO
Chivas Regal 18 YO
Johnnie Walker Black Label
Johnnie Walker Double Black
Monkey Shoulder
SCOTCH DELUXE
Ballantine's Finest
Dewar's White Label
Teacher's Origin
Black Dog 8YO
Vat 69
Black & White
Teacher's Highland Cream

Seagrams 100 Pipers

Points				
Rewarded				
650	86			
1350	180			
650	86			
1000	146			
1150	153			
500	66			
500	66			
500	66			
500	66			
450	60			
450	60			
450	60			
450	60			

			Points
VODKA			Rewarded
Absolut Blue		450	
Ketel One		450	60
Grey Goose		850	113
Roberto Cavalli		900	120
Grey Goose VX		1550	206
RUM			
Old Monk		350	46
Bacardi		450	60
Bacardi Black		450	60
Malibu Caribbean		500	66
GIN			
Beefeater		550	73
Gordon's		550	73
Greater Than		550	73
Tanqueray		650	86
Bombay Sapphire		650	86
Hendrick's		1200	160

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		i Oiiito
TEQUILA		Reward
Camino Real Gold	550	73
Don Angel Blanco	550	73
Patron X.O Café	800	106
Patron Silver	1050	140
LIQUEUR		
Kahlua	500	66
Triple Sec Liqueur Fauconnier	500	66
Baileys Original Irish Cream	500	66
Jägermeister	550	73
Cointreau	850	113
BEER		
Kingfisher Premium	400	53
Kingfisher Ultra	450	60
Budweiser	450	60
Heineken	450	60
Simba Jungle Wheat (Craft beer)	500	66
Simba Lager	500	66
Simba Stout (Craft Beer)	500	66
Hoegaarden	700	93
Corona Extra	750	100

### By the

CHAMPAGNE			
Moet & Chandon, Brut Imperia	al	12000	1600
Bollinger Brut		12000	1600
Nicolas Feuillet Brut		18000	2400
Veuve Cliquet Ponsardin		22000	2933
Dom Pérignon		35000	4666
SPARKLING WINE			
Sula Brut, India		4800	640
Jacob's Creek Rose, Australia		5500	733
Freixenet, Cordon Negro Brut	, Spain	5750	766



Yellow Tail, Chardonnay

WHITE WINE			NEW ZEALAND		
FRANCE			Saint Clair, Sauvignon Blanc	7250	966
Henri Bourgeois, Pouilly Fume	7500	1000	Allan Scott, Sauvignon Blanc	12400	1653
	8500	1133	Cloudy Bay, Marlborough, Chardonnay	14450	1926
Pouilly-Fuisse, Louis Jadot			SOUTH AFRICA		
Saint Cosme, Little James' Basket Press	7500	1000	The Wolftrap Boekenhoutskloof,		
Chateau Long-Depaquit Chablis	8500	1133	Viognier Chenin Blanc	6500	866
ITALY			MAN Family Wines Padstal, Chardonnay	6500	866
Soave, Zonin	4700	626	CHILE		
Pinot Grigio, Danzante	5500	733	Vina Tarapaca, Chardonnay	4500	600
Santa Cristina Pinot Grigio	8850	1180	Castillo De Molina, Sauvignon Blanc	6500	866
Golden Sparrow	5500	733	Cono Sur, Chardonnay	5500	733
SPAIN			INDIA		
Santana Vivo Blanco, Viura, Tempranillo Blanco	6800	906	Fratelli, Sangiovese Bianco	4000	533
USA			Fratelli, Chardonnay	4000	533
Chateau Ste. Michelle, Chardonnay	6500	866	Fratelli, Sauvignon Blanc	4000	533
Kendall Jackson Avant, Chardonnay	8000	1066	Sula, Sauvignon Blanc	4000	533
			Grover La Reserve Blanc	4500	600
AUSTRALIA			Sula Riesling	4000	533
Jacob's Creek, Chardonnay	5500	733			
Hardy's Semillion Chardonnay	4200	560			

860

## By the BOTTLE

RED WINES		
FRANCE		
Saint Cosme, Cotes Du Rhone	7500	1000
Bad Boy, Thunevin, Bordeaux	11000	1466
Saint Cosme, Little James' Basket Press	7500	1000
SPAIN		
Santana Tempranillo	5450	726
Faustino Martinez, Rioja	7800	1040
ITALY		
Soro, Toscano Rosso	5500	1040
Pater Sangiovese, Frescobaldi	5500	733
Mannara Grillo, Merlot	5750	766
Tenuta Sant Antonio, Amarone Della Valpolicella	13000	1733
Bibi Graetz, Soffocone di Vincigliata	26000	3466
Golden Sparrow, Sangiovese	4500	600
AUSTRALIA		
Wolf Blass Bilyara, Shiraz	5000	666
Jacob's Creek, Shiraz Cabernet	5450	725
Yellow Tail, Shiraz	5800	733

SOUTH AFRICA		
The Wolftrap Boekenhoutskloof, Viognier, Syrah, Mourvedre	5450	726
Man Family, Skaapveld, Shiraz	5450	726
Man Family, Janfiskaal, Merlot	5450	726
Man Family, Bosstok, Pinotage	5450	726
Boekenhoutskloof, The Chocolate Block	12600	1680
NEW ZEALAND		
Saint Claire, Pinot Noir	8500	1133
Framingham Marlborough, Pinot Noir	9500	1266
INDIA		
Sula, Merlot	4000	533
Fratelli, Cabernet Franc Shiraz	4000	533
Fratelli, Sangiovese	4000	533
Fratelli, Merlot	4000	533
Sula, Cabernet Shiraz	4000	533
Grover La Reserva	4500	600



CHAMPAGNE / SPARKLING		
Chandon Brut, India	1100	146
Moet & Chandon, Brut Imperial, Champagne	2400	320
WHITE WINE		
Fratelli, Chardonnay, India	750	100
Fratelli, Sangiovese Bianco, India	750	100
Zonin Soave, Italy	950	126
Jacob's Creek, Chardonnay, Australia	1150	153
MAN Family Wines Padstal, Chardonnay, South Africa	1350	180
RED WINE		
Fratelli, Merlot, India	750	100
Fratelli Cabernet Franc-Shiraz	750	100
Nederburg Pinotage, South Africa	950	126
Sorro Rosso Toscano , Italy	1150	153

