



M E N U



ALL DAY DINING BREAKFAST MENU (6.30AM - 10.30AM)

CONTINENTAL BREAKFAST

675

Artisanal baker's basket - served with butter, Kashmiri laurel honey and organic preserves
Fresh orange juice, seasonal fresh fruit platter, fruit yogurt
Healthy cereals - corn flakes, wheat flakes or homemade granola served with hot or cold milk
Freshly brewed coffee, a selection of hot tea or cold coffee

HEALTHY BREAKFAST

650

Bircher muesli
Greek yogurt
Freshly cut seasonal fruit platter
Freshly squeezed orange juice
Cereals - ragi flakes, wheat flakes served with hot or cold milk
Green tea, decaffeinated coffee, skimmed milk or soya milk

INDIAN BREAKFAST

700

Seasonal fresh fruit juice
A choice of
Aloo paratha- whole wheat flat bread stuffed with potato
Accompanied with plain yogurt and pickle
Or
Akuri- ginger and chilly spiked scrambled eggs
Choice of white or whole grain toast

INDIAN BREAKFAST

700

Seasonal fresh fruit juice
A choice of
Aloo paratha- whole wheat flat bread stuffed with potato
Accompanied with plain yogurt and pickle
Or
Akuri- ginger and chilly spiked scrambled eggs
Choice of white or whole grain toast

THE AMERICAN BREAKFAST

750

Artisanal baker's basket - served with butter, honey and organic preserves
Freshly squeezed orange juice, seasonal fresh fruit platter, fruit yogurt
Cereals - corn flakes, wheat flakes or homemade muesli served with hot or cold milk
Eggs cooked in your style
Chicken sausages
Freshly brewed coffee, a selection of hot tea or cold coffee

EGGS TO ORDER

425

All egg orders will be made with eggs, served with grilled rosemary tomato & hash brown
Egg white omelette / masala omelette / scrambled eggs / sunny side up / boiled eggs

SIGNATURE BREAKFAST

- ▣ **GHEE ROAST MUSHROOM CROISSANT** 400
Kondapur specialty, mushrooms cooked in ghee
- ▣ **KHEEMA PARATHA** 425
Mutton mince stuffed Indian bread, Gongura pickle
- ▣ **GONGURA OMLETTE** 400
Sorrel leaves, baby spinach
- ▣ **EGG BENEDICT** 500
2 poached eggs, English muffin, ham and hollandaise sauce
- ▣ **INDIGENOUS TARTINE** 425

ALL DAY DINING BREAKFAST MENU (6.30AM - 10.30AM)

LOCAL DELICACY

- PARATHA** 375
 Choice of paneer, potato, cauliflower served with pickle, yogurt
- POORI BHAJI** 375
 Crispy Indian breakfast fried bread, mildly spiced potato curry
- UPMA** 375
 Roasted semolina tempered with mustard, curry leaves, chilies
- DOSA** 375
 Crispy rice pancake, served plain or with mildly spiced potato masala
- FRESHLY STEAMED IDLY** 375
 Savoury steamed rice cakes
- MEDU VADA** 375
 Golden fried lentil dumplings with onions, coconut, and cumin
- UTTAPAM** 375
 Rice pancakes
 Served plain or topped with tomato, onions, chilli coriander leaves

 Served with sambhar, coconut chutney, tomato chutney and coriander chutney

FROM GRIDDLE

- VANILLA WAFFLES** 400
 Served with honey, maple syrup dusted with powdered sugar, served with fruit compote
- CHOCO CHIP WAFFLES** 425
 Choco chips, cream, powdered sugar, served with fruit compote
- FRENCH TOAST** 400
- PANCAKES** 400
 Honey, maple syrup, fruit compote, vanilla icing sugar
- ARTISANAL BAKERS BASKET** 400
 Croissant, pain au chocolate, cinnamon roll, doughnut, banana bread, muffin
 (Choice of one piece each per basket)

FRESH JUICES

- ORANGE 275
- PINEAPPLE
- WATERMELON
- ABC (Apple, beetroot, carrot)

FRESHLY BLENDED LASSI

Sweet or salted 250

CHOICES OF MILK

- DAIRY - Skimmed, regular 190
- NON DAIRY

ALL DAY DINING A LA CARTE (11 AM - 11PM)

SALADS

- **BLACK RICE HARUSAME SALAD WITH GRILLED CHICKEN** 725
 Pea herb dressing, grilled shitake, baby romaine
- **TOMATO BURRATA** 675
 Bengaluru sourced Burrata, heirloom tomatoes, arugula, extra virgin olive oil
- ▲ **CLASSIC CEASAR SALAD** 725
 Crunchy roman lettuce, ceasar dressing, garlic bread, parmesan shaving, grilled chicken
- **QUINOA** 675
 Sriracha dressing, broccoli, artichokes, olives

APPETIZERS

- **HARA BHARA KEBAB** 625
 Mixed vegetable patty, stuffed with cheese chili
- **SALT AND PEPPER VEGETABL** 675
 Crisp wok tossed vegetable with peppercorn and scallions
- ▲ **CHILI BLASTED CHICKEN** 700
 Chicken morsels, chili and diced bel paper and onion
- ▲ **KARVAPELLAI ERA** 825
 Vizag sourced prawns, curry leaves flavoured local spices
- ▲ **HYDERABADI TAWA MACHI** 700
 Local Hyderabad spice marinated Indian salmon
- ▲ **CHICKEN 65** 700
 Local Hyderabad spiced chicken and Andhra chili

TANDOOR - CHARCOAL CLAY OVEN (12PM-4PM, 7PM-11PM)

- **KANDAHAR PANEER TIKKA** 675
 House made spiced cottage cheese, locally grown spices
- **SUBZ SEEKH KEBAB** 625
 Melange of minced vegetables, cottage cheese
- ▲ **TANDOORI AJWAINEE JHINGA** 875
 Vizag king prawns, caraway, yogurt marinade
- ▲ **GHILAFI SHEEK KABAB** 825
 Mughlai style skewered mutton mince kebab
- ▲ **MATHANIA MIRCH MURGH TIKKA** 725
 Rajasthani delicacy of spring chicken marinated, Mathania chilli, crushed local spices

SOUPS

- **SIGNATURE BASIL INFUSED TOMATO SOUP** 450
 Ripe tomato puree, flavoured of basil, olive oil
- **ROASTED BUTTERNUT SQUASH SOUP** 450
 Roasted pumpkin puree, flavoured of herbs, cooking cream, butter
- LAKSA**
 Curry base coconut stew, bean curd
- **VEGETARIAN** 450
- ▲ **CHICKEN** 575
- ▲ **PAWNS** 675
- MANCHOW SOUP**
- **VEGETARIAN** 450
- ▲ **CHICKEN** 575

ALL DAY DINING A LA CARTE (11 AM - 11PM)

BURGERS, SANDWICHES, WRAPS

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRENCH FRIES AND HOUSE SLAW

- **HABANERO CHEDDAR SANDWICH** 625
 Pan grilled brioche, habanero chilli cheddar cheese
- ▲ **THE JAW DROPPER** 750
 Guntur chilli spread, grilled chicken & caramelized onion, cage free organic egg, artisanal cheese
- **TURQUOISE SIGNATURE BURGER** 700
 Local spinach, button mushroom patty, truffle flavour
- ▲ **TURQUOISE CLUB** 775
 Bacon, baby romaine, tomatoes, Spring chicken slaw and fried egg
- **TURQUOISE VEG CLUB SANDWICH** 700
 Grilled heirloom tomatoes, lettuce and grilled vegetables
- **WHOLE WHEAT PANEER WRAPSTER** 655
 Cottage cheese roll, chillies, mint
- ▲ **CHICKEN KATHI ROLL** 775
 Chicken tikka, paratha with onions, peppers

PIZZA

- ▲ **PIZZA PEPPERONI** 850
 Pork peperoni, mozzarella
- ▲ **PIZZA MARINARA** 875
 Seafood, tomato caper sauce, basil and roasted garlic
- ▲ **TANDOORI CHICKEN PIZZA** 775
 Clay oven roasted chicken, spicy tomato sauce, onions
- **QUATTRI FORMAGGI** 725
 Rich tomato base, mozzarella, emmental, cheddar cheese and parmesan
- **PIZZA MARGHERITHA** 725
 Classic Margheritha with basil
- **TURQUOISE SIGNATURE PIZZA** 725
 Artichoke, mushroom, spinach, avocado and arugula

HAND CRAFTED PASTA AND RISOTTO

- **RICOTTA AND SPINACH RAVIOLI** 725
 Truffle froth, parmesan shavings, stewed peppers, tomato basil emulsion
- **SPAGHETTI AGLIO E OLIO** 675
 Shaved Parmigiano-Reggiano, extra virgin olive oil
- PENNE / FUSILLI / SPAGHETTI**
 Tomato basil sauce / cheese sauce / basil pesto sauce
 - **VEGETABLE** 675
 - ▲ **CHICKEN** 725
- ▲ **SPAGHETTI BOLOGNAISE** 775
 Indian Minced Lamb, basil, tomatoes and chillies
- **RISOTTO ALLA FUNGHI** 675
 Mix mushroom, parmesan, truffle
- ▲ **CARNAROLI RISOTTOALA**
 SEAFOOD 875
 GRILLED CHICKEN 725

ASIAN MAINS

- KAENG KIEW WAN**
 House made Thai green curry, steamed jasmine rice
 - **VEGETABLE** 775
 - ▲ **CHICKEN** 875
 - ▲ **PRAWNS** 1050
- **STIR FRY ASIAN GREENS AND SILKEN TOFU IN BROWN GARLIC SAUCE** 650
- ▲ **KUNG PAO CHICKEN** 725
 Cashew nut, scallion, chillies
- WOK FRIED NOODLES/RICE**
 - **VEGETABLE** 425
 - ▲ **EGGS** 475
 - ▲ **CHICKEN** 525
- ▲ **NASI GORENG** 875
 Chicken satay, prawn crackers, peanut butter
- **JASMINE RICE** 375

Please alert any of our associate, should you have any food allergies so that we can accommodate your need.
 All prices in Indian Rupees, government taxes as applicable.

ALL DAY DINING A LA CARTE (11 AM - 11PM)

INTERNATIONAL MAINS

▲ GRILLED SEABASS SOURCED FROM BENGAL	950
Grilled seabass with lemon caper sauce, sautéed vegetables	
▲ FISH AND CHIPS	775
Batter fried fish, tartar sauce, potato wedges	
▲ SPRING ROAST CHICKEN	850
Lemon roast, broad beans, parsley potato mash	
▲ PURE SOUTH 100% GRASS-FED FREE-RANGE NEW ZEALAND LAMB CHOPS	1450
Wilted baby carrot, French beans, mash potatoes, asparagus, pan jus	
▲ GRILLED TENDERLOIN MIGNON	1150
Grilled asparagus, olive mash, grilled mushrooms, pan jus	

LOCAL CLASSICS

■ KUMBH MATAR HARA PYAAZ	650
Mushroom and scallions cooked in rich cashew nut gravy	
■ PANEER LABABDAR	700
Garlic, cumin tempered onion tomato gravy	
■ TURQUOISE KOFTA	700
Apricot stuffed cottage cheese dumplings in tomato gravy	
■ GUTTI VANKAYA KURA	650
Andhra stuffed brinjal curry	
▲ MUTTON ROGANJOSH	900
Slow cooked lamb with Kashmiri chili	
■ DAL AFGHAN	600
24 hours cooked black lentils, finished with tomato, fenugreek, butter, cream	

■ KHATTI DAL	600
Hyderabad speciality yellow lentils tempered with garlic, tamarind, cumin	
■ HYDERBADI SUBJ DUM BIRYANI	720
Mix vegetable, basmati rice cooked in dum, saffron, and spices served with Burani raita	
▲ MURGH DUM BIRYANI	820
Chicken cooked in dum style with basmati rice, saffron, locally grown spices served with burani raita	
▲ HYDERABADI GOSHT BIRYANI	900
Hyderabad style dum cooked lamb with basmati rice, saffron and locally grown spices served with burani raita and salan	
■ STEAM RICE	275
■ CURD RICE	325

■ INDIAN BREADS	225
TANDOORI LACHA PARATHA	
PLAIN NAAN	
BUTTER NAAN	
TANDOORI ROTI	
KULCHA - CHOICES OF COTTAGE CHEESE, POTATO AND ONIONS	

DESSERTS

▲ CHOCOLATE TRUFFLE PASTRY	525
▲ WALNUT CHOCOLATE BROWNIE	525
Served with vanilla ice cream	
■ OREO CHEESE CAKE WITH BERRY COILIS	525
■ KHUBANI-KA-MEETHA	425
Indian sweet made from dried apricots originating from Hyderabad	
■ RASMALAI	425
Saffron scented cheese dumplings	
■ GULAB JAMUN	400
Warm soft cheese dumpling, saffron	
■ FRESHLY CUT FRUITS	425
■ ICE CREAM	400

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ALL DAY DINING A LA CARTE (11 AM - 11PM)

ZERO ALCOHOL

SHIKANJI 225

Curry leaves, lime seeds, black salt, sugar, soda

CURRY LEAF MOJITO 225

Curry leaf, lime, simple syrup, 7 up

COCONUT COOLER 225

Coconut water, cucumber, lime juice simple syrup mint leaf

MASALA COLA 225

Ginger extract, rock salt, lime, Pepsi over crushed ice

MANGO GINGER 225

Mango juice, cucumber, mint, lime, ginger ale

FRESHLY BREWED ILLY COFFEE SELECTION 250

ESPRESSO

CAFÉ LATE

AMERICANO

CAPPUCCINO

MACCHIATO

AFFOGATO

MID NIGHT A LA CARTE 11 PM. TO 6.30 AM

SALAD

- **QUINOA SALAD** 675
 Sriracha dressing, broccoli, artichokes, olives,

SOUP

- **SIGNATURE BASIL INFUSED TOMATO SOUP** 450
 Ripe tomato puree, flavoured of basil, olive oil

BURGERS, SANDWICHES, WRAPS

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRENCH FRIES AND HOUSE SLAW

- ▲ **THE JAW DROPPER** 750
 Guntur chilli spread, grilled chicken & caramelized onion,
 cage free organic egg, artisanal cheese

- **TURQUOISE SIGNATURE BURGER** 700
 Local spinach, button mushroom patty, truffle flavour

- ▲ **TURQUOISE CLUB** 775
 Bacon, baby romaine, heirloom tomatoes, Spring chicken slaw and fried egg

- **TURQUOISE VEG CLUB SANDWICH** 700
 Grilled haloumi, confit heirloom tomatoes, lettuce and grilled vegetables

PASTA AND RISOTTO

- **SPAGHETTI AGLIO E OLIO** 675
 Shaved Parmigiano-Reggiano, extra virgin olive oil

PENNE / FUSILLI / SPAGHETTI

Tomato sauce / cheese sauce / basil pesto sauce

- Vegetarian 675
- ▲ Chicken 725

LOCAL CLASSICS

- **PANEER** 700
 Garlic, cumin tempered onion tomato gravy

- **SUBJ NIZAMI HANDI** 650
 Mix vegetable with onion tomato, cashew and spinach

- ▲ **ANDHRA KODI KUDA** 800
 Stir-fried chicken with Guntur chillies

- **DAL AFGHAN** 600
 24 hours cooked black lentils, finished with tomato, fenugreek, butter,
 cream

- **HYDERBADI SUBJ DUM BIRYANI** 720
 Mix vegetable, basmati rice cooked in dum, saffron, and spices served with
 raita

- ▲ **MURGH DUM BIRYANI** 820
 Chicken cooked in dum style with basmati rice, saffron, locally grown
 spices
 served with burani raita

- **STEAM RICE** 275

BREAD 275

- TAWA PARATHA
- MALBARI PARATHA

DESSERTS

- ▲ **CHOCOLATE TRUFFLE PASTRY** 525

- ▲ **WALNUT CHOCOLATE BROWNIE** 525
 Served with vanilla ice cream

- **RASMALAI** 425
 Saffron scented cheese dumplings

- **GULAB JAMUN** 400
 Warm soft cheese dumpling, saffron

- **FRESHLY CUT FRUITS** 425

- **ICE CREAM** 400

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