

BEVERAGE & FOOD MENU

reflections

Lobby lounge and bar

APPETIZERS

Crusty French Baguette With Garlic And Herb Butter	795
Hand Cut Fries With Cheddar Cheese Melt And Paprika	795
Paneer Salt And Pepper Wok tossed cottage cheese, mint peppers and chilli	995
Peshawari Paneer Tikka Tandoor cooked spicy cottage cheese, mint chutney	995
Smoked Baby Corn And Mushroom Stir fry with burnt onions, garlic, thai basil	995
General Tso's Chilli Chicken Pan fried chicken with chilli, soy and sesame oil	1095
Achari Chicken Tikka Clay pot oven cooked, pickle and yoghurt marinated antibiotic free chicken	1095
Gilafi Gosht Sheekh Kebab Tandoor cooked minced lamb kebabs	1295
Ajwaini Fish Tikka Charcoal cooked river sole, mint chutney	1195
Herb Crusted Fish Fingers Locally sourced Ravas fish fingers crusted with herbs and fresh crumbs, tartare sauce	1195
Fried Calamari Batter fried calamari rings served with toasted garlic mayonnaise	1095
Butter Garlic Prawn Pan grilled prawns, heirloom tomatoes, caper butter, silvered garlic	1295

Local taxes as applicable. We levy no service charges.

SIGNATURE PLATTERS

Mezze Platter

Babaganoush, tabbouleh, hummus, falafel, feta cheese, Olives, pita bread

1295

Vegetarian Kebabs

Chilly glazed tandoori aloo, peshawari, paneer tikka, kaju mutter pasanda kebab

1595

Tandoori Kebab Platter

Gilafi Gosht sheikh kebab, chilli & saffron prawn kebab, Achari chicken tikka

1895

CLASSIC FLAT BREADS

Burrata

Plum tomatoes, basil, buratta, evoo

1095

Primavera

Artichokes, arugula, bell peppers, zucchini, olives, mozzarella

1295

Pepperoni

Pork pepperoni, low moisture mozzarella, basil

1295

Smoking Stone

Charcoal grilled chicken tikka, onions, ginger, green chilli, mozzarella

1195

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