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## All Day Breakfast

0700 hrs to 1030 hrs

- |   |
|---|
| <p><input checked="" type="checkbox"/> <b>Idli</b> <span style="float: right;">495</span><br/>           712 kcal   620 gms   Sambar, chutneys<br/> </p>   |
| <p><input checked="" type="checkbox"/> <b>Dosa (plain / masala)</b> <span style="float: right;">495</span><br/>           641 kcal   679 kcal   480 gms   Sambar, chutneys<br/> </p>   |
| <p><input checked="" type="checkbox"/> <b>Uttapam (plain / masala)</b> <span style="float: right;">495</span><br/>           726 kcal   735 kcal   590 gms   Sambar, chutneys, podi<br/> </p>  |
| <p><input checked="" type="checkbox"/> <b>Medu vada</b> <span style="float: right;">495</span><br/>           906 kcal   660 gms   Sambar, chutneys<br/> </p>  |
| <p><input checked="" type="checkbox"/> <b>Loochi cholar dal</b> <span style="float: right;">495</span><br/>           388 kcal   360 gms   Refined flour bread,<br/>           bengal gram lentil<br/> </p>  |
| <p><input checked="" type="checkbox"/> <b>Aloo paratha</b> <span style="float: right;">495</span><br/>           459 kcal   280 gms   Yogurt, pickle<br/> </p>   |
| <p><input checked="" type="checkbox"/> <b>Eggs to order</b> <span style="float: right;">495</span><br/>           585 kcal   250 gms   Poached<br/> <br/>           377 kcal   200 gms   Scrambled<br/> <br/>           315 kcal   220 gms   Omelette<br/> <br/>           315 kcal   200 gms   Fried<br/> </p> |

Above kcal are based on per portion

List of Allergen



Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

Kindly inform us if you are allergic to any food ingredients





All prices are in Indian Rupees and subject to Government taxes.

Vegetarian  Non Vegetarian

## Lunch and Dinner

1130 hrs to 2300 hrs

### Soups

- ▲ **New Orleans seafood chowder** 495  
 75 kcal | 300 gms | Shrimp, squid, fish, corn, thyme  

- ▲ **Chicken and parmesan soup** 495  
 469 kcal | 310 gms | Parmesan, chicken meatballs  

- **Wild mushroom cappuccino** 495  
 47 kcal | 300 gms | Mushroom, truffle oil, porcini cream  

- **Roasted tomato burnt pepper soup** 495  
 56 kcal | 280 gms | Plum tomato, fresh basil, bell pepper  


### Appetizer

- ▲ **Tandoori jheenga** 1100  
 542 kcal | 280 gms | Prawn, yogurt, Kashmiri chilli  

- ▲ **Tandoori salmon** 1100  
 488 kcal | 270 gms | Salmon, mint chutney  

- ▲ **Mahi sarson tikka** 750  
 397 kcal | 270 gms | Fish, yogurt, red chilli  

- ▲ **Murgh lasooni tikka** 750  
 468 kcal | 270 gms | Chicken, yogurt, cream, garlic  

- ▲ **Mutton seekh kebab** 750  
 491 kcal | 270 gms | Minced lamb, mint chutney  


Above kcal are based on per portion

List of Allergen


 Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites



Kindly inform us if you are allergic to any food ingredients

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Vegetarian  Non Vegetarian



- Tandoori malai broccoli**

291 kcal | 250 gms | Broccoli, yogurt, mozzarella cheese





750
- Paneer ke sule**

655 kcal | 220 gms | Cottage cheese, red chilli, yogurt



750
- Homemade mezze**

1453 kcal | 280 gms | Hummus, muhammara, tzatziki, baba ganoush, falafel, pita breads

575
- Aloo papdi chaat**

289 kcal | 500 gms | Wafers, potatoes, yogurt, mint chutney, tamarind chutney

375

## Salads

- ▲ Hot Smoked Salmon**

576 kcal | 320 gms | Cream cheese dressing, asparagus, edamame, caper berries, Himalayan salt

750
- ▲ Poached prawns**

303 kcal | 250 gms | Marinated prawn, mixed lettuce, citrus dressing

750
- ▲ Caesar salad (grilled chicken / chicken tikka)**

623 kcal | 608 kcal | 250 gms | Romaine lettuce, anchovies, crispy bacon

600
- Fattoush**

328 kcal | 250 gms | Mixed vegetable, sumac, pita crisp

575

## Sandwiches

- Non vegetarian club sandwich** 615  
 1448 kcal | 310 gms | Grilled chicken, fried egg, crispy bacon  

- Classic BLT** 615  
 1037 kcal | 300 gms | Bacon, lettuce, tomato  

- Grilled chicken mustard sandwich** 615  
**White bread**  
 1690 kcal | 300 gms  

**Whole Wheat bread**  
 1722 kcal | 300 gms  

**Multigrain bread**  
 1834 kcal | 300 gms  

- Vegetables, cheddar sandwich** 615  
**White bread**  
 1554 kcal | 320 gms  

**Whole wheat bread**  
 1590 kcal | 320 gms  

**Multigrain bread**  
 1703 kcal | 320 gms  




- Vegetarian club sandwich** 615  
 1376 kcal | 320 gms | Coleslaw, cheese, lettuce  

- Mediterranean panini** 615  
 1101 kcal | 250 gms | Char grilled vegetables, kalamata olives, feta, zattar  






## Burgers

- ▲ **Chicken burger** 625

881 kcal | 290 gms | Chicken patty

  
- **Vegetable burger** 615






878 kcal | 280 gms | Vegetable patty, lettuce, caramelized onion, gherkin, English cheddar




## Our Specialty Pizza

- ▲ **Sorshe chingri** 775







1991 kcal | 560 gms | Mustard prawn, kaffir lime, fresh coriander

    
- ▲ **Pizza pepperoni** 775





1523 kcal | 570 gms | Pepperoni, fresh basil

  
- ▲ **Pizza nostramo** 750




1740 kcal | 560 gms | Assorted seafood

     
- ▲ **Tikka pizza** 750




1501 kcal | 600 gms | Chicken tikka, onions, bell peppers

   
- **Multigrain Pizza Bianca** 750




1434 kcal | 580 gms | Roasted bell peppers, onion, olives

  
- **Pizza capricciosa** 750




1350 kcal | 570 gms | Button mushrooms, artichokes, olives

  
- **Pizza margherita** 750








1343 kcal | 550 gms | Tomato, basil

  
- **Paneer kossa** 750

1642 kcal | 570 gms | Curried cottage cheese, fresh coriander leaves, onion

## Pasta and Risotto

- |   |                   |
|---|-------------------|
| <p>▲ <b>Prawn rigatoni</b><br/>         632 kcal   480 gms   Vodka sauce<br/> </p>   | <p><b>800</b></p> |
| <p>▲ <b>Penne alla pollo</b><br/>         591 kcal   500 gms   Penne pasta, cream cheese sauce, smoked chicken<br/> </p>     | <p><b>775</b></p> |
| <p>▲ <b>Fettuccine carbonara</b><br/>         858 kcal   480 gms   Fettuccine, bacon, creamy egg yolk sauce<br/> </p>       | <p><b>775</b></p> |
| <p>■ <b>Penne arrabbiata</b><br/>         509 kcal   450 gms   Zucchini, bell pepper, asparagus<br/> </p>                  | <p><b>775</b></p> |
| <p>■ <b>Whole wheat spaghetti</b><br/>         616 kcal   480 gms   Roasted vegetable, artichoke, parmesan cream<br/> </p> | <p><b>775</b></p> |
| <p>▲ <b>Risotto ai frutti di mare</b><br/>         1139 kcal   500 gms   White wine, mixed sea food<br/> </p>              | <p><b>775</b></p> |
| <p>■ <b>Risotto a la funghi</b><br/>         951 kcal   500 gms   Porcini, shitake, oyster mushroom, truffle oil<br/> </p> | <p><b>775</b></p> |

## Taste of Bengal

### Thali

1230 hrs to 1530 hrs

▣ Niramish amantran 1250

▢ Aamish amantran 1450

## From the streets of Kolkata

▢ Kolkata Fish Fry 650

840 kcal | 240 gms | Bhetki fillet, kasundi



▢ Dim er devil 625

1161 kcal | 360 gms | Country eggs, minced mutton, potato



▢ Macher Chop 600

898 kcal | 240 gms | Minced fish fritters, kasundi



▣ Aloo phoolkopi singhara 575

1207 kcal | 200 gms | Potato, cauliflower, raisin



▣ Kolkata vegetable chop 575

806 kcal | 190 gms | Minced vegetables, beetroot



Kolkata rolls 575

▢ 881 kcal | 400 gms | Egg



▢ 887 kcal | 400 gms | Chicken



▢ 1253 kcal | 400 gms | Lamb



▣ 1238 kcal | 400 gms | Cottage cheese





## Our Selected Recipes

- ▲ **Chingri malai curry** 1100  
 863 kcal | 400 gms | Prawns, coconut cream  

- ▲ **Sorshe maach** 825  
 mustard paste, coconut milk  
 1053 kcal | 400 gms | Illish ( seasonal ), 831 kcal | Pabda  

- ▲ **Macher Jhol** 825  
 611 kcal | 400 gms | Bhetki, potatoes, cauliflower  

- ▲ **Chicken dak - bunglow** 825  
 691 kcal | 240 gms | Chicken, cashew paste, boiled egg  

- ▲ **Dhakai mangsho kosha** 825  
 859 kcal | 450 gms | Mutton, onion, tomato  

- **Aloo posto** 825  
 494 kcal | 300 gms | Poppy seed, potatoes, mustard oil  

- **Dhokar dalna** 775  
 684 kcal | 400 gms | Lentil cake, onion, tomato  









- Kolkata biryani** 825  
 ▲ 993 kcal | 640 gms | Chicken  






















- ▲ 1409 kcal | 640 gms | Lamb  

















- 588 kcal | 640 gms | Vegetable  


*Served with raita*

## Comfort mains

- |   |      |
|---|------|
| <p>▲ <b>Rock lobster thermidor</b></p> <p>407 kcal   500 gms   Bouquetiere of vegetables</p> <p>    </p> | 2400 |
| <p>▲ <b>Pan seared salmon</b></p> <p>1053 kcal   380 gms   Black rice risotto, olive tomato salsa, orange beurre blanc</p> <p>   </p>   | 1295 |
| <p>▲ <b>Fillet of grilled bhetki</b></p> <p>460 kcal   380 gms   Herb tossed vegetables, thyme lemon butter sauce</p> <p> </p>  | 1100 |
| <p>▲ <b>Spatchcock chicken</b></p> <p>730 kcal   400 gms   Parmesan mash, sautéed veg, Vin demi glaze</p> <p>  </p>  | 975  |
| <p>▲ <b>Butter chicken</b></p> <p>871 kcal   460 gms   Chicken, tomato gravy, cream</p> <p>  </p>  | 825  |
| <p>▲ <b>Gosht roganjosh</b></p> <p>656 kcal   450 gms   Mutton, tomato, brown onion</p>   | 825  |
| <p>▲ <b>Tenderloin steak</b></p> <p>995 kcal   370 gms   Truffle Olive mash, herb tossed vegetables</p> <p>   </p>  | 825  |







-  **Baked enchiladas** 775  
 646 kcal | 400 gms | Corn bread, cheddar, mozzarella, basil oil  
 
-  **Ratatouille with mushroom risotto and tomato saffron broth** 750  
 430 kcal | 400 gms | Aubergine, zucchini, bell pepper, parmesan  
  
-  **Palak aap ki pasand** 775  
 Palak gravy, cream  
 236 kcal | 450 gms | Makai  
 211 kcal | 450 gms | Mushroom  
 399 kcal | 450 gms | Subz  
 330 kcal | 480 gms | Paneer  

-  **Kadai paneer** 775  
 788 kcal | 560 gms | Cottage cheese, bell peppers  
 
-  **Anjeer badam ka kofta curry** 775  
 883 kcal | 450 gms | Fig and almond stuffed cottage cheese dumpling  
 
-  **Subz nizami handi** 775  
 514 kcal | 400 gms | Vegetables, cashew tomato gravy  
 
-  **Dal tadka** 425  
 392 kcal | 440 gms | Yellow lentil
-  **Dal makhani** 450  
 616 kcal | 440 gms | Black lentil, cream, butter  


<ul style="list-style-type: none"> <li>▣ <b>Khichdi</b> <span style="float: right;">425</span> <ul style="list-style-type: none"> <li>402 kcal   450 gms   Mixed vegetables, cumin</li> <li>Multi grain</li> <li>461 kcal   450 gms   Rice, lentil, millet, oats, flax seeds</li> <li></li> </ul> </li> <li>▣ <b>Curd rice</b> <span style="float: right;">425</span> <ul style="list-style-type: none"> <li>253 kcal   400 gms   Appalam, curd chilli</li> <li> </li> </ul> </li> <li>▣ <b>Sides</b> <ul style="list-style-type: none"> <li>348 kcal   320 gms   Steamed basmati rice <span style="float: right;">395</span></li> <li>Pulao <span style="float: right;">395</span></li> <li>379 kcal   320 gms   Jeera</li> <li>280 kcal   325 gms   Green peas</li> <li>314 kcal   330 gms   Vegetable</li> <li></li> </ul> </li> <li>▣ <b>Indian breads</b> <span style="float: right;">170</span> <ul style="list-style-type: none"> <li>115 kcal   60 gms   Tandoori roti <ul style="list-style-type: none"> <li> </li> </ul> </li> <li>226 kcal   90 gms   Naan <ul style="list-style-type: none"> <li> </li> </ul> </li> <li>169 kcal   60 gms   Tandoori laccha paratha <ul style="list-style-type: none"> <li> </li> </ul> </li> <li>103 kcal   60 gms   Phulka <ul style="list-style-type: none"> <li></li> </ul> </li> <li>243 kcal   100 gms   Masala kulcha <ul style="list-style-type: none"> <li>  </li> </ul> </li> <li>188 kcal   60 gms   Missi roti <ul style="list-style-type: none"> <li></li> </ul> </li> </ul> </li> <li>▣ <b>Raita</b> <span style="float: right;">250</span> <ul style="list-style-type: none"> <li>89 kcal   240 gms   Plain</li> <li>93 kcal   240 gms   Masala</li> <li></li> </ul> </li> </ul>
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## Asian Kitchen









Timing: 1230 hrs till 1500 hrs - 1900 hrs to 2230 hrs

### Dim Sum *(6 pieces per serving)*

- |  |            |
|--|------------|
| <p>▲ <b>Non Vegetarian</b></p> <p>662 kcal   250 gms   Prawn Har gau</p> <p></p> <p>618 kcal   250 gms   Chicken and chive dumpling</p> <p></p> <p>770 kcal   250 gms   Pork and cheese</p> <p></p>                               | <p>625</p> |
| <p>■ <b>Vegetarian</b></p> <p>631 kcal   250 gms   Crunchy broccoli with corn kernels</p> <p></p> <p>730 kcal   250 gms   Edamame, cheese, truffle oil</p> <p></p> <p>781 kcal   250 gms   Shitake, water chestnut</p> <p></p> | <p>575</p> |

### Appetizer

- |   |             |
|---|-------------|
| <p>▲ <b>Thai prawns</b></p> <p>1076 kcal   650 gms   Chilli jam, sweet basil, lime leaves, bird eye chilli</p> <p></p>       | <p>1100</p> |
| <p>▲ <b>Batterfried prawns</b></p> <p>1011 kcal   500 gms</p> <p></p>  | <p>1100</p> |
| <p>▲ <b>Sesame chilli prawns</b></p> <p>920 kcal   500 gms</p> <p></p>   | <p>1100</p> |
| <p>▲ <b>Pan fried chilli fish</b></p> <p>653 kcal   240 gms   Chilli paste, tomato sauce, scallion, rice wine</p> <p></p>    | <p>775</p>  |
| <p>▲ <b>Salt and pepper chicken</b></p> <p>848 kcal   210 gms   Chicken, ginger, garlic, coriander, black pepper</p> <p></p> | <p>750</p>  |

- ▲ **Lat me kai** 750  
 640 kcal | 210 gms | Chicken, chilli paste, scallion, bell pepper  

- ▲ **Crispy konjee lamb** 750  
 928 kcal | 210 gms | Mutton, sweet bean sauce, toasted sesame  

- ▲ **Tibetan shapta - pork** 750  
 807 kcal | 230 gms | Pork, banana chilli  

- ◻ **Salt and pepper** 750  
 1025 kcal | 230 gms | American corn  
 610 kcal | 230 gms | Mushroom  
 547 kcal | 230 gms | Water chestnut  

- ◻ **Quick tossed tofu** 750  
 609 kcal | 350 gms | Tofu, minced golden garlic; Sichuan spices, roasted chilli  

- ◻ **Three pepper chilli garlic paneer** 750  
 982 kcal | 240 gms | Cottage cheese, bell pepper, chilli, garlic  

- ◻ **Lotus stem chilli honey** 750  
 1053 kcal | 300 gms | Chilli paste, honey,  

- ◻ **Crispy chilli baby corn** 750  
 582 kcal | 240 gms | Chilli paste, tomato sauce, scallion
- ◻ **Chilli potato** 690  
 632 kcal | 240 gms | Finger potato, chilli paste, garlic  


## Soup

**Lemon coriander** 495

▲ 191 kcal | 280 gms | Prawn



▲ 181 kcal | 280 gms | Chicken



■ 134 kcal | 280 gms | Vegetable

**Sweet corn** 495

▲ 178 kcal | 290 gms | Chicken



■ 135 kcal | 290 gms | Vegetable

**Sour and pepper** 495

▲ 159 kcal | 430 gms | Chicken



■ 116 kcal | 430 gms | Vegetable



## Main Course

**Lobster** 2400

▲ 1037 kcal | 300 gms | Butter chilli garlic



▲ 933 kcal | 300 gms | Spicy black bean



▲ 946 kcal | 300 gms | Fresh chilli oyster



**Prawn** 1100

▲ 745 kcal | 510 gms | Sichuan chilli













▲ 819 kcal | 510 gms | Butter garlic



▲ 712 kcal | 510 gms | Soy basil



- ▲ Sliced fish in hot garlic sauce 750  
 655 kcal | 440 gms | with sweet pepper  

- ▲ Kung pao chicken 750  
 885 kcal | 440 gms | Cashew nut, chilli, chinking vinegar, shaoxing wine  

- ▲ Chicken in black pepper sauce 750  
 635 kcal | 440 gms | Diced chicken, crushed pepper, oyster sauce  

- ▲ Stir fried sliced pork in chilli 750  
 1308 kcal | 430 gms | Sweet bean sauce  

- ▲ Cumin scented sliced lamb 750  
 1240 kcal | 420 gms | Mutton, coriander, scallion  

- Bangkok curry green 750  
 ▲ 1003 kcal | 670 gms | Prawn  

- ▲ 932 kcal | 670 gms | Fish  

- ▲ 1010 kcal | 670 gms | Chicken  

- Bangkok curry red 750  
 ▲ 933 kcal | 670 gms | Prawn  

- ▲ 882 kcal | 670 gms | Fish  

- ▲ 1000 kcal | 670 gms | Chicken  




- ▣ **Steamed silken tofu with pokchoi** 750  
405 kcal | 440 gms | Golden garlic, sesame oil, rice wine  

- ▣ **Wok tossed tender haricot beans** 750  
412 kcal | 260 gms | Haricot beans, dry chillies, fermented black beans  

- ▣ **Stir fry asparagus, snow peas, water chestnut and broccoli** 750  
436 kcal | 260 gms | Fresh lemon chilli sauce
- ▣ **Phad phak** 750  
417 kcal | 260 gms | Vegetables, light soya sauce  

- ▣ **Crunchy green vegetables in black bean sauce** 750  
568 kcal | 260 gms | Fermented black beans, dark soya, smoked chilli pepper  

- ▣ **Bangkok yellow curry vegetable** 750  
916 kcal | 650 gms
- ▣ **Bangkok red curry vegetable** 750  
887 kcal | 650 gms

## Noodles

### Hakka noodles

450

▲ 570 kcal | 440 gms | Prawn



▲ 565 kcal | 440 gms | Mixed meat



▲ 568 kcal | 440 gms | Chicken



▲ 686 kcal | 440 gms | Egg



● 516 kcal | 440 gms | Vegetable



### Pan fried noodles

450

▲ 871 kcal | 430 gms | Prawn



▲ 808 kcal | 430 gms | Mixed meat



▲ 859 kcal | 430 gms | Chicken



▲ 804 kcal | 430 gms | Egg



● 740 kcal | 430 gms | Vegetable



### Chilli garlic noodles

450

▲ 543 kcal | 440 gms | Prawn



▲ 552 kcal | 440 gms | Mixed meat



▲ 720 kcal | 440 gms | Chicken



▲ 507 kcal | 440 gms | Egg



● 499 kcal | 440 gms | Vegetable



### Phad Thai

450

▲ 1085 kcal | 500 gms | Prawn
















▲ 1095 kcal | 500 gms | Chicken



● 1037 kcal | 500 gms | Vegetable



## Rice

<b>Sichuan fried rice</b>	<b>450</b>
▲ 899 kcal   470 gms   Prawn 	
▲ 869 kcal   470 gms   Mixed meat 	
▲ 914 kcal   470 gms   Chicken 	
▲ 879 kcal   470 gms   Egg 	
■ 697 kcal   470 gms   Vegetable 	
<b>Wok fried rice</b>	<b>450</b>
▲ 690 kcal   470 gms   Prawn 	
▲ 827 kcal   470 gms   Mixed meat 	
▲ 821 kcal   470 gms   Chicken 	
▲ 824 kcal   470 gms   Egg 	
■ 728 kcal   470 gms   Vegetable	
<b>Spicy Malha fried rice - Jasmine rice</b>	<b>450</b>
▲ 913 kcal   470 gms   Prawn 	
▲ 926 kcal   470 gms   Mixed meat 	
▲ 914 kcal   470 gms   Chicken 	
▲ 819 kcal   470 gms   Egg 	
■ 1072 kcal   470gms   Vegetable 	
▲ Yang chow fried rice- Jasmine rice	<b>450</b>
880 kcal   470 gms   Cha sui chicken, prawns, pork, green peas, egg, corn 	
■ 348 kcal   320 gms   Jasmine rice	<b>395</b>
■ 348 kcal   320 gms   Steamed rice	<b>395</b>

## Desserts

475

**Bullseye**

▲ 654 kcal | 170 gms | With vanilla ice cream



## ▲ Orange ginger crème brûlée

565 kcal | 120 gms | Candied orange segment



## ▲ Gondhoraj cheese cake

691kcal | 150 gms | Scented lemon, mascarpone cheese



## ● Gulab jamun

657 kcal | 160 gms | Fried milk dumpling, sugar syrup



## ● Rasmalai

407 kcal | 160 gms | Cottage cheese, milk, saffron



## ● Trio of Sandesh (sugarfree)

495 kcal | 150 gms | Kachagolla / gulab patti / keshar



## ● Mélange of fresh fruits

350 gms | Chunks of fresh seasonal fruits










## ● Classic ice cream

140 gm | Your choice of two scoops of ice cream

174 kcal | Tender coconut / 181 kcal | black currant













## Cold Beverages

<ul style="list-style-type: none"> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Smoothie</b> <span style="float: right;">365</span> <ul style="list-style-type: none"> <li>148 kcal   280 ml   Triple blueberry</li> <li> 250 kcal   280 ml   Roasted oat and forest honey</li> <li> </li> </ul> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Milk shake</b> <span style="float: right;">365</span> <ul style="list-style-type: none"> <li>348 kcal   280 ml   Oreo milkshake</li> <li> </li> <li>486 kcal   280 ml   Pinacolada milkshake</li> <li></li> <li>514 kcal   280 ml   Chocolate peanut butter milkshake</li> <li> </li> </ul> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Lassi</b> <span style="float: right;">315</span> <ul style="list-style-type: none"> <li>347 kcal   280 ml   Keshar lassi</li> <li>150 kcal   280 ml   Salted</li> <li></li> </ul> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Seasonal fresh fruit juice</b> <span style="float: right;">315</span> <ul style="list-style-type: none"> <li>From our fresh fruits selection</li> <li>210 kcal   300 ml   Watermelon</li> <li>470 kcal   300 ml   Citrus</li> <li>450 kcal   300 ml   Pineapple</li> </ul> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Vegetable juice</b> <span style="float: right;">315</span> <ul style="list-style-type: none"> <li>188 kcal   300 ml   Apple, beetroot and carrot</li> <li>70 kcal   300 ml   Cucumber, aloe vera and mint</li> </ul> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Selection of Coffee</b> <span style="float: right;">295</span> <ul style="list-style-type: none"> <li>Espresso / Americano</li> <li>61 kcal   150 ml   Cafe latte</li> </ul> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Selection of Tea</b> <span style="float: right;">295</span> <ul style="list-style-type: none"> <li>Darjeeling / Earl grey / Green</li> <li>114 kcal   300 ml   Masala Chai</li> </ul> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Energy Drink and services   300 ml</b> <span style="float: right;">315</span> <ul style="list-style-type: none"> <li>Sparkling water and services   330 ml <span style="float: right;">315</span></li> </ul> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Aerated Beverage and services   300 ml</b> <span style="float: right;">275</span> </li> </ul>
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## Night Menu

2300 hrs to 0700 hrs



### Soup and Salad

- |   |            |
|---|------------|
| <p>▲ <b>Chicken and parmesan soup</b></p> <p>469 kcal   310 gms   Parmesan, chicken meatballs</p> <p>  </p>  | <p>495</p> |
| <p>■ <b>Roasted tomato burnt pepper soup</b></p> <p>56 kcal   280 gms   Roma tomato, fresh basil, bell pepper</p> <p></p>  | <p>495</p> |
| <p>▲ <b>Caesar salad (grilled chicken / chicken tikka)</b></p> <p>623 kcal   608 kcal   250 gms   Romaine lettuce, caesar dressing, bread croutons, anchovies, crispy bacon and shaved parmesan cheese</p> <p>   </p> | <p>600</p> |
| <p>■ <b>Fattoush</b></p> <p>328 kcal   250 gms   Mixed vegetable, sumac, pita crisp</p> <p> </p>  | <p>575</p> |





### Sandwich

- |   |            |
|---|------------|
| <p>▲ <b>Non vegetarian club sandwich</b></p> <p>1448 kcal   310 gms   Grilled chicken, fried egg, crispy bacon, tomato, gherkins, lettuce, toasted bread</p> <p>   </p> | <p>615</p> |
| <p>▲ <b>Classic BLT</b></p> <p>1037 kcal   300 gms   Bacon, lettuce, tomato</p> <p> </p>  | <p>615</p> |
| <p>■ <b>Vegetarian club sandwich</b></p> <p>1376 kcal   320 gms   Coleslaw, tomato, cheese, cucumber, lettuce, toasted bread</p> <p>  </p>   | <p>615</p> |




## Pasta

- ▲ Penne alla pollo 775  
 591 kcal | 500 gms | Penne pasta, cream cheese sauce, smoked chicken  

- Penne arrabbiata 775  
 509 kcal | 450 gms | Zucchini, bell pepper and asparagus  


## Main Course

- ▲ Fillet of grilled bhetki 1100  
 460 kcal | 380 gms | Herb tossed vegetables, thyme lemon butter sauce, black olive dust, charred kaffir lime  

- ▲ Spatchcock chicken 975  
 671 kcal | 400 gms | Parmesan mash, sautéed veg, vin demi glaze  

- ▲ Macher Jhol 825  
 611 kcal | 400 gms | Bhetki, potato, cauliflower  

- ▲ Butter chicken 825  
 871 kcal | 460 gms | A mildly spiced rich classic preparation from Punjab, flavored with dry fenugreek leaves  

- ▲ Gosht roganjosh 825  
 656 kcal | 450 gms | A hearty lamb stew, brimming with flavours from the valley of Kashmir

Kolkata biryani 825

- ▲ 993 kcal | 640 gms | Chicken  

- ▲ 1409 kcal | 640 gms | Lamb  

- 588 kcal | 640 gms | Vegetable  








*Served with raita*

<ul style="list-style-type: none"> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Kadai paneer</b> <span style="float: right;">775</span>            788 kcal   560 gms   Cottage cheese, bell peppers,            tomato and onion gravy    </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Subz nizami handi</b> <span style="float: right;">775</span>            514 kcal   400 gms   Vegetables, cashew tomato gravy    </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Dal tadka</b> <span style="float: right;">425</span>            392 kcal   440 gms   Yellow lentil savored with fresh            aromatic bouquet, tempered with spices         </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Khichdi</b> <span style="float: right;">425</span>            402 kcal   450 gms   Plain         </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Multi grain</b>            461 kcal   450 gms   Rice, lentil, millet, oat, flax seeds   </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Curd rice</b> <span style="float: right;">425</span>            253 kcal   400 gms   Appalam, curd chilli    </li> </ul>	
<b>Sides</b>	
<ul style="list-style-type: none"> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>348 kcal   320 gms   Steamed basmati rice</b> <span style="float: right;">395</span> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Pulao</b> <span style="float: right;">395</span>            379 kcal   320 gms   Jeera            280 kcal   325 gms   Green peas            314 kcal   330 gms   Vegetable   </li> </ul>	
<b>Indian breads</b> <span style="float: right;">170</span>	
<ul style="list-style-type: none"> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>204 kcal   60 gms   Tawa paratha</b>    </li> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>103 kcal   60 gms   Phulka</b>   </li> </ul>	
<ul style="list-style-type: none"> <li> <span style="display: inline-block; width: 1em; height: 1em; background-color: #ccc; border: 1px solid #000; margin-right: 0.5em;"></span> <b>Raita</b> <span style="float: right;">250</span>            89 kcal   240 gms   Plain            93 kcal   240 gms   Masala   </li> </ul>	



## Dessert

475

- ▣ **Gondhoraj cheese cake**  
691 kcal | 150 gms | Scented lemon, mascarpone cheese  
  
- ▣ **Gulab jamun**  
657 kcal | 160 gms | Reduce milk dumplings deep fried  
and simmered sugar syrup  
 
- ▣ **Trio of Sandesh (sugarfree)**  
495 kcal | 150 gms | Kachagolla / gulab patti / keshar  

- ▣ **Mélange of fresh fruits**  
350 gms | Chunks of fresh seasonal fruits served  
with yogurt and forest honey