

ALL DAY DINING

APPETISERS AND SALADS

•	Tomato and Basil Bruschetta Creamy cheese, tomato, basil, roasted peppers	200
•	Vegetable Rice Paper Roll with Plum Sauce Marinated vegetable in rice paper	200
•	Vegetable Tempura Crisp flash fried vegetable with Ginger soy	220
•	Salad Caprese Classic Tomato Mozzarella salad with fresh leaves with balsamic dressing	200
	Greek Salad (H) Lettuce, cucumber, tomato, peppers and olives with feta cheese in oregano vinaigrette	200
•	Garden Fresh Salad (H) Fresh green vegetables for weight watchers	200
•	Classic Caesar Salad With garlic croutons & parmesan cheese	200
•	Fish Finger Crumbed fried fish finger served with French fries and tartare sauce	280
•	Crispy Chicken Wings Serves with Pepper Mayonnaise	280
•	Thai Style Chicken Satey Grilled chicken skewers with Peanut Sauce	280
•	Chicken Spring Roll Tandoori chicken, onion, bell pepper rolled in popia skin, deep fried and served with Sweet chill sauce	280 i
•	Fish & Chips Crumb fried fish with tartare sauce and fries	380
	SOUPS	
•	Soup of the Day	180
•	Classic Minestrone Soup	180
•	Cream of Broccoli with Roasted Almonds Available in selection of Broccoli / Leeks / Mushroom / Spinach	180
•	Sweet Corn Soup	180
•	Sweet Corn Vegetable Soup Egg Drop / Chicken / Seafood	200
•	Nalli Zaffrani Shorba Saffron Infused Indian lamb broth with spices	200

SANDWICHES & WRAPS

Toasted / Grilled / Plain Selection of White / Multi Grain / Whole wheat bread or Foccacia

With your choice of filling

	Vegetarian- Sliced Tomatoes / Baby Cucumber / Lettuce / Celery Hearts / Paneer Tikka / Cheese	[/] 250
	Indian spiced Paneer Wrap with Garlic dip	250
	Indian spiced Chicken Wrap with Garlic Mayo	300
	Non-vegetarian- Ham / Bacon / Chicken Salad or Fried Egg	300
•	The Club Sandwich Traditional three tier club sandwich vegetarian or non-vegetarian	300

BURGERS

Nutty Veg	250
Cajun Spiced Chicken	300

PASTA & PIZZA FRESH HOUSE MADE PASTA

Choice of Pasta

Penne, Fusilli, Fettuccini, Spaghetti

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•	Arabiatta Pasta spicy tomato sauce	280
•	Aglio e Olio Pasta with garlic & pepper flakes in olive oil	280
•	Pesto crème de leite Pasta with creamy pesto sauce	280
•	Marinara Pasta with sea food in tomato sauce	300
•	Crème De Pollo Pasta with chicken, garlic, dill leaves and cream	300
•	Bolognaise Pasta with Minced meat in tomato sauce	300

MAIN MEALS

1230 hrs to 1500 hrs & 1900 hrs to 2300 hrs

KEBABS

•	Achari Paneer Tikka Fresh cottage cheese marinated in tangy pickle spices and cooked in clay oven	260
•	Kasundi Paneer Tikka Fresh cottage cheese Marinated with Kasundi mustard	260
•	Subz Shikampuri Kebab Shallow fried subz shikampuri kebab stuffed with almond & mawa	230
•	Hara Bara Kebab Deep fried spinach & vegetable dumplings, served with mint and yogurt chutney	230
•	Tandoori Bharwaan Aloo Stuffed potatoes with house speciality mixture	230
•	Tandoori Jhinga Yoghurt marinated tiger prawns grilled in tandoor	480
•	Sarson Bekti Tikka Tandoor grilled mustard flavoured betki fish	380
•	Tandoori Chicken Traditional all time favourite baby chicken marinated with yogurt and Indian spices	410
•	Haryali Chicken Tikka Mint & Coriander marinated chicken cooked in clay oven	380
•	Raunak- e - Seekh Tender Minced Mutton skewered and broiled in tandoor	400
	HOUSE SPECIALITIES & GRILLS	
•	Pan Seared Cottage Cheese Cottage cheese steak, oven roasted veggies and saffron sauce	350
•	Eggplant and Zucchini Parmigiana Baked eggplant and zucchini with parmesan cheese	350
•	Baked Vegetable Casserole Mozzarella cheese, zucchini, mushrooms, carrots	340
•	Char Grilled Chicken (H) Grilled chicken, potatoes, vegetables and mushroom jus	380
•	Chicken Schnitzel Golden fried and served with spicy tomato salsa &Creamy garlic potatoes	380

SEAFOOD SPECIALITIES

Grilled Liger Prawns (H)	550
Caper olive butter, parsley potatoes and vegetables	
Grilled Fish (H)	380
With olive and tomato tapenade and vegetables	

ASIAN SELECTION

	Stir Fry Greens (H) Bean sprouts, snow peas, baby bokchoy, spinach & burnt garlic	380
•	Bamboo Shoot & Chinese Mushrooms Coloured peppers, hot garlic sauce	380
•	Paneer Chilli All-time favourite Indo Chinese preparation	380
•	Vegetable in Black Bean Sauce Exotic vegetables with black bean sauce	380
•	Chilli Chicken / Manchurian All-time favourite Indo Chinese chicken	430
•	Five Spice Chilli Honey Lamb Five spice lamb, broccoli, and bokchoy in chilli honey sauce	480

Rice / Noodles

Fried Rice / Hakka Noodles
 Choice of Vegetable / Chicken / Egg
 Chilli Garlic/ Szechwan

REGIONAL	L SPECIALITIES
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•	Paneer Tikka Makhani Cubes of Paneer tikka cooked in rich tomato gravy	350
•	Palak Paneer Cubes of Paneer simmered in Spinach gravy	350
•	Paneer Pasanda Sandwiched Paneer with mild Indian gravy	350
•	Vegetable of the Day Kadai style / Jhalfrezi / Kolhapuri Spring vegetable, chilli, coriander, pepper and tomato	320
•	Dum Aloo Banarasi Baby potatoes cooked in tomato gravy	320
•	Aloo Gobi Adraki Ginger scented potato &cauliflower curry	320
•	Malai Kofta Curry Cottage cheese and potato dumplings with dry fruits	320
•	Baingan Bharta Char grilled brinjal cooked with spices & herbs	320
•	Mahi Khaliya Fish cooked in onion, coriander and mustard paste	400
•	Murg Tikka Laziz Succulent pieces of chicken cooked in tandoor finished with rich tomato gravy	380
•	Dum Ka Murgh Chicken cooked in "dum" with onion yoghurt and cashew nut paste	380
•	Laal Maas Spiced speciality of Rajasthani lamb delicacy	380
•	Mutton Roganjosh Mutton cubes cooked in Kashmiri spices	400
•	Kheema Mutter Minced lamb & Green peas cooked with Indian spices	400
	LENTILS	
•	Dal Makhani Black lentils cooked with cream and butter	210
•	Chaunk ki Dal Yellow lentils with garlic, cumin and green chilli tempering	180
•	Dal Panchmel Combination of five different dal with garlic, chilli tempering	210
•	Channa Masala Chick peas cooked with Indian spices	250

We levy no service charge. Taxes as applicable. Prices in Indian Rupees.

■ Veg
Non Veg
Healthy

RICE SELECTIONS	
Biryani of the Day	300
Pulao	240
Vegetable / Jeera / Peas / Corn	
Steamed Rice	210
INDIAN BREADS	
Tandoori Roti	70
Phulka	70
Naan	85
Plain / Butter / Garlic	
Laccha Paratha	85
Kulcha	85
Onion / Potato / Cauliflower / Cottage Cheese	
CURD AND MORE	
Plain Curd	95
Mix Veg Raita	115
Boondi Raita	115
Mint and anar Raita	115
DESSERTS	
Portion of Dessert from the Buffet	220
Choice of Ice Cream	140
Hot Gulab Jamoon	220
■ Traditional Rice Kheer with Figs & Pineapple	220
Shrikand	220
Classic Tiramisu	220
Baked Cheese Cake with Berry Compote	220
Chilled Mango Mousse with Raspberry Coulis	220

KID'S MENU

Finger Sticks Celery & Carrot Sticks with cocktail sauce	110
Cream of Tomato	110
Mini Burger Sesame mini burger bun filled with vegetable & cheese patty, served with French / Smiley Fries	120
Pok e Mon Spaghetti Pasta with garlic & herb tomato sauce	120
Pizza	90
Jenny's Ice Cream Treat Choice of Ice cream with giant chocolate chip cookie	90
Fruitelicious Selection of fresh fruits	90
Chicken & Noodle Soup	110
Roly Poly Chicken sausages hot dog served with French / Smiley fries	140
Chicken Nuggets Breaded chicken breast served with salad and smiley fries	140

