


Breakfast

served between 0700 hours to 1030 hours

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| <ul style="list-style-type: none">● Eggs benedict
poached double yolk egg on a layer of smoked salmon or parma ham resting on an English muffin topped with hollandaise | 325 | |
| <ul style="list-style-type: none">● Eggs florentine
two eggs baked over sautéed spinach | 325 | |
| <ul style="list-style-type: none">● Fluffed three egg white omelette
with spring onions and mushroom | 325 | |
| <ul style="list-style-type: none">● Eggs to order
two eggs of your choice with hash potatoes and bacon or sausages | 275 | |
| American pancakes or waffles stack
with butter, honey or maple syrup with sweet cream or fruit compote | 275 | |
| | |  |
| | | THE PLLAZIO French toast 275
dish of bread soaked in beaten eggs and served with fruit compote |
| | | Muesli 195
with milk or yoghurt |
| | | ● Baker's basket* 195
Danish, croissant, muffin - cinnamon, toasts - whole wheat or white bread with butter and preserves |
| | | Breakfast cereals 175
choice of corn flakes, chocos or wheat flakes with warm or cold milk |



BEVERAGES

Fresh Juice	195		
Cold Coffee plain or with ice cream	195		
Milk Shakes vanilla, strawberry, chocolate, banana	195		
Hot Chocolate	195		
Canned Juice	155	Perrier	225
Iced Tea lemon or peach	155	Evian	225
Hot Beverages	155	Lassi plain, salted, sweet, masala	195
Tea: - Assam, Darjeeling, earl grey, jasmine, masala, green and camomile		Energy Drink	195
Coffee: - cappuccino, espresso, latte and ristretto		Diet Pepsi	175
		Aerated Drinks pepsi, sprite, 7up, Miranda	155
		Packaged Water	125



South Indian selection

dosa, idli, vada or uttapam with sambhar,
coconut and tomato chutney

225

Parantha platter

potato, cauliflower, onion or cottage
cheese served with set yoghurt and mango pickle

225

Poori bhaji

crisp deep fried Indian bread accompanied with cumin
flavoured mildly spiced potato curry

225

Add on

- Bacon 145
- Breakfast sausages 125
- Ham 125
- Baked beans 125
- Sautéed mushrooms 125

Melange - All Day Menu

Served from 1100 hrs till mid-night

SANDWICHES, BURGERS, ETC.

- **Fish & chips** 595
batter fried fish fillet with French fries
and coriander tartar
- **Lamb burger** 525
half pound lamb patty with cheese and gherkins
- **Scruples club sandwich**
non vegetarian 495
vegetarian 375
- **Chicken burger** 495
half pound chicken patty with cheese and gherkins
with fried egg and bacon
- Nutty vegetable and soya burger** 355
crumb fried walnut and soya enriched vegetable
patty with cheese and tomatoes

Sandwiches

Choice of plain, toasted or grilled in focaccia, panini,
white or brown bread

- **Chicken and cheddar cheese** 395
- **Chicken tikka** 395
- **Ham and cheese** 395
- Roasted vegetable and mozzarella 395
- Tomato and cucumber 325
- Only cheese 325

PASTA

Choices of Pasta :- Penne, Spaghetti or Fettucini
(choose any one) 455

Sauces:-

- carbonara, bolognese,
pesto, al funghi, pomodoro or arrabiatta (choose any one)

Ravioli

- chicken and ham 425
- cheese and mushroom 375
- home-made filled pasta with fresh basil and cream sauce

RISOTTO

- shrimp 455
- chicken 425
- alfunghi, verdure or cream (choose any one) 395

PIZZA

thin crust

- **Pepperoni, pineapple and peperoncini** 475
- **Seafood and rucola** 475
- **Smoked chicken and sundried tomatoes** 425
- Artichoke, asparagus and goat cheese** 395
- Quattro fromaggi** 395
- mozzarella, scamorza, goat cheese and gorgonzola
- Margherita** 375



APPETIZERS

Served between 1230 hours to 1500 hours and 1900 hours to 2330 hours

Sichuan pepper and salt

- prawn 425
- chicken 355
- vegetables 295

- Indonesian chicken satay
served with prawn crackers 395

- Iceberg caesar
with grilled chicken 275
325

Mezze with hummus, babaganoush,
Greek tzatziki and Lebanese bread
with falafel 325

- Thai spring rolls
chicken 325
vegetables 275

Salad caprice 275
buffalo mozzarella and plum tomatoes
with basil pesto

Melon and feta cheese salad 275
seasonal melon, feta cheese and
mint with balsamic glaze



Tempura

- shrimp 425
- chicken 355
- vegetarian 295

Cantonese dumpling basket

- shrimp 395
- chicken 355
- vegetarian 295

Kimchi Salad 275
traditional salad with fermented cabbage

- **melange ka tandoori jheenga** 995
king prawn in spiced yoghurt with carom seeds
- **melange ka Machhi tikka** 625
Indian salmon flavoured with yellow mustard and fresh chilli
- **Galouti kebab with lucknowi parantha** 595
Awadhi lamb preparation which melts in mouth
- **Boti kebab** 575
lamb cooked in tandoor and tossed up with Indian spices
- **Murg malai tikka** 525
morsels of chicken flavoured with cream, cashewnut and cardamom
- **Tandoori murg** 525
half spring chicken marinated in tandoori spices
- **Peshawari seekh kebab** 525
minced lamb kebab from North West frontier region

- Paneer tikka** 425
Indian cottage cheese flavoured with mustard and garam masala – a melange of Indian herbs and spices
- Tandoori phool** 425
cauliflower flowerets marinated with yoghurt, cashewnut Indian spices and charcoaled
- Subz ki galauti with lucknowi parantha** 325
pan fried patties of mixed vegetables spiced with royal cumin mace and cardamom
- Dahi ke kebab** 325
deep fried kebabs of spiced creamy yoghurt encased in fresh bread
- Kandhari bharwan aloo** 295
tandoori potatoes filled with spiced fresh cheese and cashewnut

SOUPS

Cream of chicken and celery	195
Sun stroked sweet corn soup	
chicken	195
vegetable	175
Crema di funghi bianco	195
slow cooked variety of mushrooms with cream and wine	
Tom Yum 🍷	
lemon infused sour and spicy classic Malaysian broth	
kai (chicken)	195
hedt (mushroom)	175
Miso Shiru	195
white miso, dashi, silken tofu, and green onions	
traditional Japanese soup with fish stock and preserved beans paste	
Oven roasted tomato soup	175
Tamatar aur dhaniye ka shorba	175
Mulligatwany	175

MAIN COURSE

● Grilled king prawns	995
with steamed vegetables, parsley potatoes and tomato caper cream	
● Grilled fish with lemon butter sauce	675
with steamed vegetables and mashed potato	
● Parmesan crusted chicken breast 🍷	625
wrapped with parma ham, served with steamed vegetables, parsley mash and hunter's glaze	
● Grilled chicken breast	525
with steamed vegetables, parsley potatoes and pepper jus	
Lasagne of roasted Mediterranean vegetables	495
layers of oven roasted peppers, mushrooms, zucchini, aubergine and pasta sheets in fresh tomato and creamy cheese sauce	

- **Melange Tiger prawns** with fresh red chilli and garlic 995
- **Wok fried cat fish** in Singapore chilli sauce 695
- **Lamb with bamboo shoot and black mushroom** 645
- **Sichuan lamb chilli garlic** 645
- **Sliced chicken** with cashew and bell peppers in oyster sauce 545
- **Thai curry - choice of green or red curry**
- prawn 675
- chicken 525
- vegetable 425
- **Shredded chicken** with asparagus and bell peppers in white garlic sauce 545
- **Braised bean curd and garden vegetables** 425
- **Silken tofu and black mushroom** in chilli garlic sauce 425

RICE AND NOODLES

- **Fried rice**
- prawn 295
- chicken 255
- egg 225
- vegetable 195
- **Hakka noodles**
- prawn 295
- chicken 255
- egg 225
- vegetable 195
- chilli garlic 195
- **Udon noodles**
- prawn 295
- chicken 255
- vegetable 225
- Steamed white rice 225

BOWL MEALS

Steamed basmati rice or noodles served with stir fried vegetable

- prawn 595
- fish 545
- chicken 525
- lamb 545
- silken tofu and mixed vegetable 425

Choice of sauces:-

oyster, chilly black bean, black pepper, hoisin, chilly plum, Szechwan, Cantonese white garlic and Chinese wine

● Malabar prawn Kerala tiger prawns in roasted onion, chilli and coconut curry flavoured with curry leaf	995	Kadhai paneer Indian cottage cheese in coriander and pepper spiced tomato gravy	425
● Andhra fish curry sweet water fish simmered in onion tomato gravy with tamarind	695	Paneer tikka butter masala Indian cottage cheese in fenugreek flavoured tomato gravy	425
● North West frontier roganjosh 🍷 braised tender lamb preparation with onion and aromatic spices	595	malanga ki Dal Makhani black lentils simmered with tomato , butter and cream	395
● Keema mutter minced meat and green peas curry is a spicy North Indian style	595	Paneer bhurji crumbled fresh cottage cheese cooked with onion, tomato, chilli and coriander	375
Ghar Ki Thali		Jeera aloo anaardana potatoes tempered with cumin and dry pomegranate	375
● non vegetarian (chicken / mutton)	555	Subz diwani handi melange of assorted Indian vegetables	375
● vegetarian (ask server for dishes of the day)	455	Pindi Chana Spiced Punjabi styled chickpeas with dry pomegranate	375
● malanga ka murg tikka makhani chicken cooked in fenugreek flavoured smoked tomato gravy	545	Ghar ki tadka dal cumin tempered yellow lentils	325
● Chicken chettinad 🍷 South Indian specialty of chicken sautéed with black pepper, shallots, asafoetida and curry leaves	545		
Home style chicken curry Bengali style thin curry, cooked with home-made spices and mustard oil	525		

RICE

- **Gosht biryani** 525
mutton and basmati rice flavoured with high Indian spiced and cooked in dum
- **Zaffrani murg biryani** 495
chicken and basmati rice flavoured with saffron, mace and cardamom
- Nawabi tarkari biryani** 375
assortment of spiced vegetables cooked in "dum pukth" style
- Navrattan pulao** 295
basmati rice with melange of nine vegetables and dry fruits
- Jeera pulao** 225
cumin tempered basmati rice
- Safed Chawal** 225
steamed basmati rice

BREADS

- Amritsari kulcha 125
- Laccha parantha 95
- Pudina parantha 95
- Butter naan 95
- Garlic naan 85
- Tandoori roti 75
- Naan 75
- Missi roti 55

RAITA

- Dahi bhalla 95
- Mix vegetable 85
- Boondi 85
- Pineapple 85
- Bhurani 65
- Plain Yoghurt 65

DESSERTS

- New York cheese cake with strawberry compote 295
- Tiramisu 295
- Kulfi tilla 195
- Gulab jamun 195
- Seasonal fruits 195
- Choices of ice cream 195
(vanilla, chocolate, strawberry, butter scotch, mango, litchi)