

● Malabar prawn	995
Kerala tiger prawns in roasted onion, chilli and coconut curry flavoured with curry leaf	
● Andhra fish curry	695
sweet water fish simmered in onion tomato gravy with tamarind	
● North West frontier roganjosh 🍷	595
braised tender lamb preparation with onion and aromatic spices	
● Keema mutter	595
minced meat and green peas curry is a spicy North Indian style	
Ghar Ki Thali	
● non vegetarian (chicken / mutton)	555
vegetarian	455
(ask server for dishes of the day)	
● melange ka murg tikka makhani	545
chicken cooked in fenugreek flavoured smoked tomato gravy	
● Chicken chettinad 🍷	545
South Indian specialty of chicken sautéed with black pepper, shallots, asafoetida and curry leaves	
Home style chicken curry	525
Bengali style thin curry, cooked with home-made spices and mustard oil	

Kadhai paneer	425
Indian cottage cheese in coriander and pepper spiced tomato gravy	
Paneer tikka butter masala	425
Indian cottage cheese in fenugreek flavoured tomato gravy	
melange ki Dal Makhani	395
black lentils simmered with tomato , butter and cream	
Paneer bhurji	375
crumbled fresh cottage cheese cooked with onion, tomato, chilli and coriander	
Jeera aloo anaardana	375
potatoes tempered with cumin and dry pomegranate	
Subz diwani handi	375
melange of assorted Indian vegetables	
Pindi Chana	375
Spiced Punjabi styled chickpeas with dry pomegranate	
Ghar ki tadka dal	325
cumin tempered yellow lentils	



BEVERAGES

Fresh Juice 195

Cold Coffee 195
plain or with ice cream

Milk Shakes 195
vanilla, strawberry, chocolate, banana

Hot Chocolate 195

Canned Juice 155

Iced Tea 155
lemon or peach

Hot Beverages 155

Tea: - Assam, Darjeeling, earl grey, jasmine, masala, green and camomile

Coffee: - cappuccino, espresso, latte and ristretto



Perrier 225

Evian 225

Lassi 195
plain, salted, sweet, masala

Energy Drink 195

Diet Pepsi 175

Aerated Drinks 155
pepsi, sprite, 7up, Miranda

Packaged Water 125

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)


Breakfast

served between 0700 hours to 1030 hours

- **Eggs benedict** 325
poached double yolk egg on a layer of smoked salmon or parma ham resting on an English muffin topped with hollandaise
- **Eggs florentine** 325
two eggs baked over sautéed spinach
- **Fluffed three egg white omelette** 325
with spring onions and mushroom
- **Eggs to order** 275
two eggs of your choice with hash potatoes and bacon or sausages
- American pancakes or waffles stack** 275
with butter, honey or maple syrup with sweet cream or fruit compote



- 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, choccos or wheat flakes with warm or cold milk



South Indian selection 225
dosa, idli, vada or uttapam with sambhar,
coconut and tomato chutney

Parantha platter 225
potato, cauliflower, onion or cottage
cheese served with set yoghurt and mango pickle

Poori bhaji 225
crisp deep fried Indian bread accompanied with cumin
flavoured mildly spiced potato curry



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 275
- with grilled chicken 325

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

- Thai spring rolls 325
- chicken 275
- vegetables

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

traditional salad with fermented cabbage 275

- **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
Mulligatwani	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	

● <i>melange</i> 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
● Thal 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