



SOFT BAR

(Served from 0700 hrs till 2300 hrs)

	FRESH SEASONAL JUICES Please ask your Service Associate for available choice	195
	PRESERVED JUICES Please ask your Service Associate for available choice	180
	LASSI Plain Sweet Salted Masala	180
	THICK MILKSHAKES Peanut butter & banana Blueberry & Maple Chocolate Vanilla Mango Strawberry	195
	SMOOTHIE Banana, Mango-Kiwi, Banana-Apple	210
•	COLD COFFEE With or without ice cream	195
	AERATED BEVERAGES Please ask your Service Associate for available choice	150
	DIET BEVERAGES Please ask your Service Associate for available choice	130
	PACKAGED DRINKING WATER	80
	RED BULL	250
	MALTS Hot chocolate Bournvita Horlicks	195
	COFFEE Americano Cappuccino Espresso Café Latte Café Mocha	150
	TEA Assam Darjeeling English breakfast Green Earl Grey Masala	120



SOUPS

(Served from 11.30 hrs – 15.00 hrs and 19.30 hrs till 23.00 hrs)

TOMATO BASIL SOUP Clay oven Roasted tomato soup flavoured with basil and brunoise of cheese Croutons.	225
CARROT GINGER SOUP (225
Carrot puree infused with coriander & Ginger root blend soup served with garlic toast.	
CREAMY ROASTED MUSHROOM AND BRIE SOUP ** signature*	225
Cream and thyme flavoured mushroom soup with brie to make it extra thick & creamy.	
BORSCHT signature	
Blended lentil & beetroot puree soup served with sour cream.	225
Non Veg –Chicken, pulled lamb.	240
SHORBA (TOMATO/MURG) Indian spices mix, cumin and coriander flavoured	180
tomato stock. Creamy chicken soup hails from Northern India and has a unique balanced blend of spices.	220
SICHUAN HOT & SOUR	180
Thick soup with Julienne of bamboo shoot, black mushroom, bean curd with soya red chilli paste and vinegar.	
Prawn or Chicken	225
MANCHOW SOUP	180
Thick soup mixed with diced vegetables, flavoured with ginger, garlic, green chilli and garnished with crispy noodles	
With chicken	225
SWEET CORN SOUP	180
Vegetable broth with brunoise cuts of carrot & beans, sweet corn kernels, seasoned with Chinese spices With chicken	225
TOM YUM signature	225
Thai classic soup flavoured with kaffir lemon, lemon grass 'n' galangal and prawns or chicken as per choice	

HOUSE GREENS

(Served from 11:00 hrs – 23.00 hrs and 19.30 hrs till 23.00 hrs)

	GREEK SALAD •	350
	Feta cheese, pimentos, onion, cucumber, olives, lettuce and apple cider vinegar dressing	
	WATERMELON STEAK SALAD • signature	350
	Watermelon, crumbled feta cheese, pickled onions and balsamic reduction	
	MEDITERRANEAN CHICKPEA CHAT ①	250
	Chickpea, cucumber, lettuce, tomato, orange and honey mustard dressing	
	PRAWN WASABI COCKTAIL (1) contains alcohol	399
	Prawn tails, vodka and wasabi cocktail	
	CAESAR SALAD (1) signature	
	Iceberg lettuce, Caesar dressing, shaved parmesan & garlic	350
	Served with shredded grilled chicken	400
	■ Vegetarian ■ Non-vegetarian ◆ Contains Fish ♠ Contains Dairy Production	uct
♠ Contains Nut ♠ Contains Shellfish ♠ Round The Clock ♠ Contains Pork		
	SANDWICH DI77A	

SANDWICH, PIZZA, BURGERS & ROLLS

(Served from 12:00 hrs - 23.00 hrs)

Paneer khurchan stuffed in roomali roti MURGH KATHI ROLL Tawa chicken stuffed in Roomali roti BURGERS Choice of one: Regular Charcoal bun signature Beet root bun	PANEER KATHI ROLL (1)	400
Tawa chicken stuffed in Roomali roti BURGERS Choice of one: Regular Charcoal bun signature Beet root bun	Paneer khurchan stuffed in roomali roti	
BURGERS Choice of one: Regular Charcoal bun signature Beet root bun	MURGH KATHI ROLL	450
Choice of one: Regular Charcoal bun <i>signature</i> Beet root bun	Tawa chicken stuffed in Roomali roti	
Beet root bun	BURGERS (1)	
330	Veg	350
Chicken 450		
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	SANDWICH BOARD - PLAIN, GRILLED	
0	Choice of bread- White Brown Tomato, Cucumber, Lettuce, Cheese Roasted chicken, Omelette	350 400
	CLASSIC CLUB SANDWICH	450
V	Three layered sandwich with lettuce, eggs, chicken, with cream cheese, Fresh and sundried tomatoes	
	PIZZA	
و ر	MARGHERITA	450
	Classic cheese with tomato & basil.	
	Paneer, onion, green capsicum, tomato in tandoori sauce.	450
	EXOTICA	550
	Red & yellow pimentos, green capsicum, babycorn, black olives, jalapeno.	
	CHICK 'N' SPICE	550
	Chicken hot n chilli, capsicum, mushroom.	
	CHIKEN TIKKA signature Chicken tikka, onion, tomato in tandoori sauce.	550
	CHICKEN LIKKA, OHION, LOMATO IN LANGUOUT SAUCE. KEEMA MASALA Chicken mince, onion, capsicum, green olive, tangy chilli sauce.	550

All burgers and sandwiches are served with French fries and homemade pickles& sriracha mayo.

● Vegetarian ● Non-vegetarian			
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→ Contains Chilli			



STARTERS BAR

(Served from 1200 hrs - till 2300 hrs)

Vegetarian

BRUSCHETTA - MUSHROOM / TOMATO	350
On garlic toasted French loaf	
LUMPIA ROLLS 1	350
Deep-fried wrapped vegetable rolls served with Sweet chili sauce.	
ASSORTED PAKODA	350
Assorted mix vegetable and cottage cheese dipped in spiced gram flour batter, then deep fried served with tomato ketchup & mint chutney	
WOK TOSSED CHILLY	
Wok tossed protein chunks with chili garlic sauce. Mushroom/ Cottage cheese	399
Chicken	450
Fish	499
SALT N PEPPER 🥒	
Batter fried and wok tossed with minced onions and bell peppers	
Corn/ Veg	399
Chicken Fish	450 499
CHA CHU POTATOES	350
Crispy fried potatoes tossed in Sichuan sauce.	
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CHONQING TOFU signature	399
Cube of tofu coated with corn flour, tossed with Sichuan pepper, dry chili and Chinese wine	





STARTERS BAR

(Served from 1200 hrs till 2300 hrs)

Non - Vegetarian

TAWA RAWA FISH	(*)	
SHALLOW/DEEP FRIED FISH Rohu Pomfret Sole Prawns		350 550 450 650
SINGAPORE BLACK PEPPER PRAWN signature	(*)	699
Stir fired tender juicy prawn tempering and tossed in a mixture of Garlic, chilli and black pepper		
FISH FINGERS 🏵		399
Mustard Marinated Fish crumbed and fried, served with tartar sauce.		
SHEESH TAWOOK		380
Chargrilled Lebanese style chicken skewers served with toum.		
CHICKEN WINGS		380
Battered Yogurt Salt cured, dressed with spicy barbeque sauce.		
CRUNCHY LAMB WITH CHILLI HOISIN SAUCE		499
Shredded lamb coated with corn flour crispy fried		





TANDOOR AND TAWA SE

	AJWAINI PANEER TIKKA Cottage cheese marinated in yoghurt, caraway seeds and yellow chilli powder	370
•	BEETROOT CHEESE TIKKI signature Shallow fried beet and cheese patties	350
	MALAI BROCOLLI () () () () Broccoli florets marinated with cashew cream, yoghurt and cardamom powder.	350
	AATISH-E-ALOO (1) Crispy stuffed potatoes, skewered and finished in a 'Tandoor'	450
	PALAK AUR ANJEER-K-KEBAB signature Fresh Spinach paste stuffed with figs minced and mixed with spices and pan fried to perfection	450
	TANDOORI KHUMB TIKKA Yogurt marinated & Indian spices mix whole button mushroom, cooked in tandoor.	450
	TANDOORI POMFRET (1) (2) Skewered marinated Pomfret, cooked in a tandoor.	599
•	TANDOORI JHINGA (1) (3) Prawns marinated in chilli and yogurt	599
	TANDOORI MACHCHI TIKKA Ajwain kalimirch Kasundi <i>signature</i> Amritsari	599
•	TANDOORI MURGH Classical Punjabi delicacy consisting of a leg & a breast	450
•	MURGH TIKKA Chicken marinated with hang yogurt, garlic and spices,	450
	cooked in tandoor Rogni Lasooni Signature Kalimirch Malai SHIKAMPURI KEBAB signature	550
	Mutton mince stuffed with hung yogurt, green chillies,	

onions and coriander.



Kebabs are served with mint chutney and laccha pyaz.





INDIAN ESSENCE

(Served from 12:00 hrs – 15.00 hrs and 19.30 hrs till 23.00 hrs)

Vegetarian

PANEER KADHAI (1) signature	380
Cottage cheese tossed in roasted spices with tomato and onion gravy PANEER Tikka masala Do pyaza Makhani	380
KOFTA-E-DILKUSH Dumpling cottage cheese stuffed with khoya and nuts simmered in cashewnuts gravy.	450
Potato stuffed with unique combination of cottage cheese, thickened reduce milk and nuts cooked in traditional brown onion gravy	399
GOBHI Aloo Adraki Mutter	350
MUSHROOM Mutter Do Piyaz Masala	350
SUBZ Jalfarezi Miloni Mix	350
JEERA METHI ALOO Favourite from our childhood memories; Recreated by our chef.	350
CHEF SPECIAL DAL Black lentils slow cooked with fresh spices, Served with cream and butter	350
DAL (Yellow) Lasooni Hing mirchi Dhaba	300





Non - Vegetarian

■ FISH TOMATO signature Sole fish cooked with tomato, mustard oil, ajwain, garam masala, fresh coriander.	550
● JHINGA MASALA ③ Prawns cooked with spicy brown gravy, flavoured fresh coriander and dash of lemon juice .	650
• MURG LABABDAR • Clay oven cooked chicken finished in a rich tomato and cream gravy.	450
MURGH MIRCH KORMA signature A boneless chicken delicacy simmered in a cashewnut and onion based gravy	450
● CHICKEN Home style curry Makhani (1) (5) Tikka masala	450
■ RARA GOSHT Mix of mutton chunks and mince in onion gravy.	599
■ MUTTON SUKKA signature Mutton cooked on a tawa with spices, onion and curry leaves.	599
● GOSHT BHUNA MASALA → Mutton cooked with onions, tomatoes in a rich sauce.	599
■ MUTTON ROGAN JOSH → signature Traditional Kashmiri mutton curry	550



RICE, ROTI AUR RAITA

(Served from 11.30 hrs – 15.00 hrs and 19.30 hrs till 23.00 hrs)

SUBZ DUM BIRYANI Basmati rice, spices and vegetables finished on dum served with Burrani raita (1)	399 and
PULAO Jeera Vegetable Peas	300
• STEAMED RICE	200
■ BIRYANI MURGH AWADHI GOSHT Lamb or chicken cooked with fragrant basmati rice, served with Burrani raita	450 550
ROTI Tandoori Missi Roomali	85
NAAN Plain Butter Garlic	140
■ PARATHA Laccha Pudina Mirchi	150
■ KULCHA Aloo Paneer Pyaz Mix	180
ULTA TAWA KA PARANTHA	100
RAITA Subz Boondi Burrani pineapple	130
PLAIN CURD (120
PAPAD (3 PCS) Roasted Fried Masala	120





CONTINENTAL SELECTION

(Served from 1200 hrs till 1500 hrs and 1900 hrs till 2300 hrs)

	VEGETABLE MOUSSAKA Roasted eggplants, potatoes, tomato puree and creamy béchamel sauce.	450	
	QUESADILLAS () VEGETABLE CHICKEN Refried beans with pimentos, cheeses and tortilla, served with sour cream, salsa and fries.	350 450	
•	BAKED POTATO • signature Stuffed with mushroom duxelle and topped with cheese sauce.	350	
	VEGETABLE CREOLE FLORENTINE Spinach mix exotic vegetables cooked with tomato &cheese sauce.	450	
	GRILLED TIGER PRAWNS () () Garlic flavoured prawns, ratatouille and lemon caper emulsion.	599	
	PAN FRIED RIVER SOLE FISH FILLET () © Served with crackled peas, garlic mash and fish veloute.	499	
•	LEMON BUTTER CHICKEN BREAST signature Served with grilled vegetables and mash potatoes	450	
	LAMB STEAK signature Fresh rosemary mix Lamb minced steak in red wine BBQ sauce served with fried jacket potatoes, mushrooms and shallots.	550	
■ Vegetarian ■ Non-vegetarian ← Contains Fish ん Contains Dairy Product			
◆ Contains Nut			
	✓ Contains Chilli		
GOVERNMENT TAXES AS APPLICABLE • WE LEVY NO SERVICE CHARGE • ALL PRICES ARE IN INDIAN RUPEES			



A GLIO ALIO

SIGNATURE PASTA BAR

(Served from 1200 hrs till 2300 hrs)

Choice of any one - Penne | Spaghetti | Fusilli | Fettuccini

Choice of three Veg: Broccoli | Carrots | Sun-dried tomatoes | Mushrooms | Pimentos | Zucchini

AGLIO ALIO	380
Aglio e Olio is a simple Italian dish of garlic, olive oil, parsley, and Parmigiano-Reggiano cheese tossed with cooked pasta.	
ARRABIATA 🥖	380
Garlic, tomatoes, and dried red chili peppers, Parmigiano-Reggiano cheese.	
PRIMAVERA signature	380
Roasted red pepper and cream sauce	
ALFREDO (1)	380
Cream sauce with parmesan cheese.	
SEAFOOD MARINARA	450
Pasta made Seafood mix tomato marinara: prawns / shrimp, fish	
POLLO MUSHROOM	450
Chicken and mushrooms in a velvety brown sauce	450
CARBONARA signature 🕤	450
Served with egg, cream & cheese sauce.	400
BOLOGNESE	450
Minced lamb meat sauce Served with parmesan cheese.	400

All pasta served with in-house baked butter garlic loaf.



200



ORIENTAL TEMPTATION

(Served from 1200 hrs till 1500 hrs and 1900 hrs till 2300 hrs)

THAI CURRY signature

● Veg	400
Seafood	499
Chicken	450

Served with steamed rice.

STIR FRIED

Choice of one sauce: Hot garlic | Sichuan | Black Bean | Oyster

Vegetable	330
Seafood	499
Chicken Lamb	450 485

WOK FRIED RICE OR NOODLES

Vegetable	350
Seafood 🕲	450
Chicken Lamb	400 450





DESSERTS

(Served from 1100 hrs till 2300 hrs)

MOONG DAL HALWA	150
GUR ROSOGOLLA signature Traditional Rosogolla reinvented with Jaggery flavour.	150
GULAB JAMUN Reduced milk fried dumplings in syrup, served hot.	150
BAKED CHEESE CAKE Cream cheese and cracker crust	250
CHOCOLATE CREMEUX Creamy dark chocolate cremeux with crunchy nuts praline and indulgent boozy caramel sauce	230
RED WINE POACHED PEAR Red Wine poached pear cooked in cinnamon 8 star anise, Served with Mascarpone cream and toasted almond.	275
COCONUT PANNA COTTA WITH HONEY CITRUS COMPOTE (SUGAR FREE)	250
Coconut milk pannacotta is luscious dessert made with coconut milk, honey and vanilla paired with brite citrus	
CHOCOLATE FUDGE BROWNIE Rich chocolate brownie topped with chocolate sauce and served with vanilla ice cream.	200
CHOICE OF ICE CREAM Please ask your Service Associate for available flavours	150



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✓ Contains Chilli