BREAKFAST

7:00 am – 10:30 am

AMERICAN — 300

Choice of seasonal fresh fruit juice or fresh fruit platter

Choice of cereal (corn flakes / chocos / wheat flakes / muesli) served with hot or cold milk

Two farm fresh eggs (any style) served with grilled tomatoes and hash browns

Basket of fresh bakeries or toast with butter and preserves

Masala tea or coffee

INDIAN — 300

Choice of fresh fruit juice or lassi (sweet / salted / plain) or buttermilk

Choice of paratha (aloo / gobhi / paneer) or poori bhaaji or Idli or dosa or uttapam (plain / masala) served with sambhar and coconut chutney

Masala tea or coffee

CONTINENTAL — 250

Choice of seasonal fresh fruit juice or fresh fruit platter

Basket of fresh bakeries or toast with butter and preserves

Masala tea or coffee

DOSA — 150

South Indian thin and crisp rice pancake, made plain or with masala, served with sambhar and chutney

CHOICE OF PARATHA — 150

Paneer / aloo / gobhi served with plain yoghurt and mixed pickle

POORI BHAAJI — 150

Deep-fried Indian bread served with homemade potato curry

EXOTIC CUT FRUIT PLATTER — 150

Served with honey

BREAKFAST CEREAL — 150

Corn flakes / wheat flakes / chocos served with hot or cold milk

AMERICAN PANCAKE — 125

Served with maple syrup and melted butter

Non-vegetarian · Vegetarian · Spicy · Healthy Food · Chef's Special

Please do inform the server of any allergies.
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BELGIAN WAFFLES 125
Served with sugar, honey, maple syrup and melted butter

BASKET OF FRESHLY BAKED MORNING BAKERIES 125
Choice of bread (white / brown), croissant, muffins
and Danish pastries with honey and preserves

STEAMED IDLI 125
Steamed rice cakes served with sambhar and coconut chutney

MEDU VADA 125
Crisp-fried lentil dumplings served with sambhar and coconut chutney

CHOICE OF SEASONAL FRESH FRUIT JUICE 110
As per availability

EGGS ON YOUR MIND

THREE EGG OMELETTE 200
Plain / masala / mushroom / cheese / your style served with
hash browns, grilled tomatoes and white / brown bread

FRIED EGG 200
Sunny side up / over easy served with hash browns, grilled tomatoes
and white / brown bread

FARM FRESH EGGS 200
Poached / scrambled / bhurji / boiled served with hash browns, grilled
tomatoes and white / brown bread

CHICKEN SAUSAGES 200
Grilled / masala served with hash browns, grilled tomatoes,
chopped onion and exotic spices

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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THE BEGINNING

12:00 pm – 4:00 pm and 7:00 pm – 11:00 pm

SALAD

CLASSIC CAESAR

Hearts of Romaine lettuce and croutons tossed in
Caesar dressing and garnished with shaved parmesan

- Vegetable **175**
- Grilled Chicken **200**
- Grilled Prawns **350**

CHATPATA CHICKEN TIKKA SALAD **200**

Chicken tikka, onion, tomatoes and green chillies tossed in a curd
and mint dressing, garnished with fresh coriander leaves

BARBECUE CHICKEN SALAD **200**

Juicy chicken with bell peppers tossed in barbecue sauce and Tabasco

WALDORF SALAD **200**

A rich combination of apple, walnut and celery tossed in
a mayonnaise dressing

LETTUCE AND FRUIT SALAD **150**

Assorted lettuce with fresh fruits tossed in a homemade
honey lemon dressing

ROASTED CORN, BROCCOLI AND BELL PEPPERS SALAD **175**

Corn kernels, broccoli, bell peppers and mixed greens tossed in a
herbed olive oil dressing

ALOO PAPDI CHAAT **125**

Spicy Indian potato mix; an all-time favourite

MACARONI BASIL SALAD **125**

Macaroni tossed with basil and paprika in a tangy salad dressing

GARDEN FRESH SALAD **75**

Fresh greens of the day

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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SOUP

ORIENTAL DESIRE

Sweet corn / Manchow / lemon coriander / hot and sour / noodle

- Vegetable **95**
- Chicken **125**
- Seafood **200**

MULLIGATAWNY

Curry flavoured lentil and coconut soup; a Sri Lankan speciality

- Classic **125**
- Chicken **150**

CREAM OF TOMATO **125**

An all-time favourite

HEARTY MINESTRONE **125**

Tomato broth with vegetables, basil, kidney beans and pasta

MURGH ELAICHI **125**

A unique blend of chicken soup and fresh mint, garnished with chicken dumplings

TAMATAR DHANIYA **95**

Hand-picked plum tomatoes tempered with cumin seeds and flavoured with coriander

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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ETHNIC FARE

12:00 pm – 4:00 pm and 7:00 pm – 11:00 pm

STARTERS (VEGETARIAN)

ASSORTED PANEER KEBABS — 300

Homemade cottage cheese coated with three different marinades and roasted in a clay oven; a local favourite

Angara

Malai

Hariyali

PANEER KALIMIRCH TIKKA — 295

Cottage cheese marinated with black pepper, cheese and hung curd, cooked in a clay oven

PAN-FRIED CHILLI COTTAGE CHEESE — 295

A sweet and tangy cottage cheese preparation

MOZZARELLA STICKS — 295

Battered and deep-fried mozzarella sticks

TOMATO BRUSCHETTA — 245

Toasted baguette topped with a roasted garlic spread, fresh tomatoes and basil, garnished with cheese and olive oil

EXOTIC VEGETABLE TART — 245

A savoury tart filled with a mixture of exotic vegetables and baked to perfection

MUSHROOM SALT AND PEPPER — 250

Button mushrooms tossed in salt and pepper; an Oriental preparation

CHHUPA RUSTAM — 250

Minced vegetable patty stuffed with cheese and Indian spices

HONEY CHILLI POTATOES — 195

Crisp-fried potato fingers tossed with sesame seeds, honey and chilli oil

MONGOLIAN POTATOES — 195

Crisp-fried potatoes tossed with a Mongolian sauce and seasoned with five-spice powder and honey

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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CRISPY CHILLI BABY CORN 195
Crisp-fried baby corn tossed in chilli sauce

SPRING ROLL 175
Coriander and chilli flavoured vegetables wrapped in a pancake and deep-fried

STARTERS (NON-VEGETARIAN)

SHANGHAI PRAWNS 700
Crisp-fried prawns tossed with celery and Szechwan pepper

CHERMOULA GRILLED PRAWNS 700
Sweet basil flavoured prawns served with chermoula and garnished with lemon wedges

GOSHT CHAPLI KEBAB 400
Minced mutton mixed with Indian herbs and pan-grilled

HUSSAINI SEEKH KABAB 400
Lamb seekh kebab; an in-house speciality

BHATI DA MURGH (HALF / FULL) 300/550
Tender chicken legs and breasts marinated overnight in a spiced yoghurt marinade and roasted in a tandoor

PESHAWARI MURGH TIKKA 350
Succulent pieces of chicken marinated in Indian spices and cooked in a clay oven

MIRCH MURGH SEEKH KEBAB 350
Minced chicken mixed with Indian spices and green chillies, cooked in a clay oven

LASOONI MAHI TIKKA 350
Garlic flavoured fish, cooked to perfection

CHICKEN SPRING ROLL 350
Coriander and chilli flavoured chicken wrapped in a pancake and deep-fried

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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MONGOLIAN CHICKEN 350
Crisp-fried chicken tossed in a Mongolian sauce and garnished with five-spice powder

CHICKEN TAI PEI 350
Crisp-fried chicken tossed with onions and garlic in a savoury soy sauce, garnished with lemon juice

CHILLI CHICKEN 350
Batter-fried chicken tossed with diced onions, bell peppers, soya and chillies

PAPRIKA SPICED CHICKEN TENDERS 350
Crumb-fried chicken with garlic aioli

FISH FINGERS 350
Crumb-fried fish fingers served with tartar sauce

OLD ENGLISH STYLE FISH AND CHIPS 350
Served with tartar sauce

DIM SUM SELECTION

HAR GOW 395
Fresh prawn dumplings

PEPPERY LAMB DIM SUM 345
Peppercorn flavoured minced lamb dumplings

VEGETABLE KOTHE 295
Mushroom and spinach dumplings; a classic preparation

JI GHOJA 295
Steamed chicken dumplings with scallions

VEGETABLE DIM SUM 250
Mixed vegetable dumplings with sesame and scallions

VEGETABLE SIU MAI 250
Spinach and potato stuffed dumplings

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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MAIN COURSE

ANDHRA PRAWN CURRY — 650
Spicy prawn curry flavoured with mustard, coconut milk and curry leaves

PARDA BIRYANI (LAMB / CHICKEN) — 425/345
Mint and saffron flavoured basmati rice and yoghurt marinated meat, cooked together in a dum and served with burani raita

MEEN MOILEE — 395
Fish cooked in coconut milk and South Indian spices; a Keralan speciality

PUNJABI FISH CURRY — 395
Fish tempered with cumin seeds and red chillies, cooked in an onion gravy

MURGH-E-KHAAS — 375
Chicken juliennes cooked with onions and bell peppers in chef's secret gravy and garnished with cheese

AAP KI PASAND CHICKEN — 375
Methi / lababdar / kali mirch / makhan masala

PANEER TIKKA MAKHAN MASALA — 325
Fenugreek flavoured, char-grilled cottage cheese cooked in a tomato gravy

PANEER LABABDAR — 325
Cubes of cottage cheese simmered in a capsicum and tomato gravy, topped with fresh cream

KADHAI PANEER — 325
Cottage cheese, bell peppers, tomatoes and onions cooked with kadhai masala

MALAI KOFTA — 325
Cottage cheese dumplings cooked in a rich cashew nut and cream based gravy; a North Indian classic

MUSHROOM CORN JALFREZI — 295
Mushroom and corn kernels cooked with onions, tomatoes, bell peppers and spices

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DAL MAKHANI 275
A black lentil and kidney bean preparation made with butter and cream and cooked overnight; a Punjabi speciality

KASOORI HANDI 245
A combination of fresh garden vegetables cooked with spinach in green masala

DAL TADKE WALI 225
Yellow lentils tempered with sliced onions, tomatoes and whole red chillies

AAP KI PASAND BHINDI 175
Achaari / pyaaza / masala

AAP KI PASAND ALOO 125
Hing jeera / Kashmiri dum / chutney wala dum

MUTTON ROGAN JOSH 395
A spicy lamb and red Kashmiri chilli preparation

LAAL MAAS 395
Lamb cooked with red Mathania chillies and Rajasthani spices

MUTTON BELIRAM 395
Mutton cooked with North Indian spices in a secret gravy, crafted by Chef Beliram of Punjab

SUBZ BIRYANI 295
Basmati rice layered with assorted vegetables, saffron and Indian spices, served with burani raita

BASMATI PULAO (PEAS / MIXED VEGETABLE) 225
Basmati rice cooked with cumin and served with boondi raita

SAFED CHAWAL 150
Steamed rice

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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INDIAN BREADS

NAAN

Plain / butter	70
Garlic / chilli garlic	75

KULCHA

Plain	70
Aloo / paneer / mixed vegetable	75

PARATHA 60
Lachchha / pudina / green chilli

TANDOORI ROTI 45
Plain / butter / missi

SIDE ORDERS

DAHI VADA 90

RAITA 90
Mint / boondi / pineapple / vegetable

PEANUT MASALA 90

MASALA PAPAD 65
Fried / roasted

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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COMBO MEALS

12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

INDIAN COMBOS

VEGETARIAN

Paneer lababdar with two lachcha parathas	345
Dal makhani with two lachcha parathas	345
Yellow dal tadka with jeera rice	345
Rajma chawal	295
Pakoda kadi chawal	295
Chhole chawal	295

NON-VEGETARIAN

Butter chicken with two garlic naans	395
Laal maas with two lachcha parathas	395

ORIENTAL COMBOS

VEGETARIAN

Vegetable Manchurian with fried rice or Hakka noodles	245
Chilli paneer with fried rice or Hakka noodles	245

NON-VEGETARIAN

Kung pao chicken with fried rice or Hakka noodles	295
Chilli chicken with fried rice or Hakka noodles	295

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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ORIENTAL FARE

12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

MAIN COURSE

KOONG PHAD KAPPARO 550
Prawns tossed in a Thai chilli basil paste

SZECHWAN STYLE
Traditional Szechwan regional cooking with rice wine

- Prawn 550
- Fish 395
- Chicken 395

TSING HOI CHICKEN 395
Chicken cubes cooked with chillies and nuts in black bean sauce

KAENG KEAW WAN CHE
Thai green curry

- Vegetable 350
- Chicken 395

KAENG PHED PHAK
Thai red curry

- Vegetable 350
- Chicken 395

THREE TREASURE VEGETABLE 350
A melange of broccoli, baby corn and mushrooms, cooked in ginger soya sauce

VEGETABLE MANCHURIAN 175
Finely chopped vegetable dumplings tossed in a soya flavoured curry

RICE / NOODLES
Szechwan / Hakka

- Vegetable 175
- Chicken 195
- Mixed meat 375

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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THIN CRUST PIZZAS FROM THE OVEN

12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

CHICKEN TIKKA — **300**

CHOICE OF PIZZA

Margherita or veggie delight — **275**

Additional toppings (vegetarian / non-vegetarian) — **50/75**

Bell pepper / onion / mushroom / broccoli / baby corn / olives / cheese / jalapeños / gherkins / grilled chicken / sausages / chicken salami

Verdure — **275**

Mushroom, bell pepper, mozzarella, gherkins, black olives and capers

WESTERN FARE

12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

CHARGRILLED PRAWNS — **695**

Served with mashed potatoes

ROASTED LAMB SHANKS — **595**

Served with barbecue / mushroom pepper sauce

HERBED FISH ✪ — **395**

Seasoned steamed fish with tossed green vegetables

GRILLED FISH IN LEMON BUTTER SAUCE — **395**

Fish fillet marinated in lemon juice, English mustard and grilled, served with lemon butter sauce

POULET GRILL — **375**

Grilled chicken breast served with mashed potatoes and green vegetables

CHICKEN STROGANOFF — **375**

Chicken juliennes sautéed with onions, bell peppers and gherkins, served with buttered rice

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CHOICE OF PASTA — 300

Spaghetti / penne / macaroni / fusilli

Tomato basil / alfredo / arrabbiata / aglio e olio / Neapolitan / pesto

- Shrimp — 450
- Chicken — 350

RISOTTO

- Mushroom — 350
- Chicken — 375
- Seafood — 450

BARBECUE COTTAGE CHEESE SHASHLIK — 350

Chunks of cottage cheese, diced green bell peppers, onion, tomatoes and pineapple rings skewered and grilled, served with barbecue sauce and steamed rice

SEMOLINA GNOCCHI WITH RATATOUILLE — 300

Chef's speciality

LEGUME AU GRATIN — 300

Steamed vegetable in a béchamel sauce gratinated with cheese and baked in a salamander

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FOR OUR JUNIOR GUESTS

12:00 pm – 4:00 pm and 7:00 pm – 11:00 pm

JOHNNY JOHNNY SANDWICH

- Vegetable — 150
- Chicken — 200

BUGS BUNNY BURGER

- Vegetable — 150
- Chicken — 200

MICKEY MOUSE ROLLS

- Vegetable — 150
- Chicken — 200

CHARLIE BROWN TREAT — 200
Spaghetti in tomato sauce

HUMPTY DUMPTY PIZZA — 150
Tomato and mozzarella pizza

SHINCHAN MUFFINS — 100
Chef's special breakfast rolls

BAA BAA BLACK SHEEP PORRIDGE — 100
A delicious whole wheat porridge; chef's speciality

CHACHA CHAUDHARY PANCAKES — 100
A fluffy cake made of eggs, butter and flour

CHHOTA BHEEM MILKSHAKE — 125
Vanilla / strawberry / chocolate milkshake with or without ice cream

DAFFY DUCK SMOOTHIES OR YOGHURT — 125

MOWGLI NOODLES

- Vegetable — 150
- Chicken — 200

POPEYE THE SAILOR MAN FAVOURITE — 200
Spinach and corn lasagna

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ROUND-THE-CLOCK (24 HOURS)

FRESHLY SQUEEZED SEASONAL FRUIT JUICE — 110
As per availability

BEETROOT OR CARROT JUICE ✪ — 125
100% cholesterol and fat-free juices

EXOTIC CUT FRUIT PLATTER — 145
Served with honey

FRENCH FRIES — 145
Seasoned potatoes fingers served with tomato sauce

INDIAN HOT SNACKS — 250/245/195
Bread pakoda / aloo bonda / onion bhaaji

DOUBLE GRILLED VEGETABLE SANDWICH ✪ — 225
Grilled zucchini, bell peppers, tomatoes and cucumber in whole wheat bread

SANDWICH (GRILLED / PLAIN / TOASTED)

Coleslaw / vegetable / masala aloo chutney — 175

Chicken — 200

ROASTED CHICKEN SANDWICH ✪ — 200
Roasted chicken in whole wheat bread

THE VIVA CLUB SANDWICH

Lettuce, cheese, tomatoes and cucumber — 225

Lettuce, chicken, tomatoes and egg — 275

DAL MAKHANI — 275
A black lentil and kidney bean preparation made with butter and cream and cooked overnight; a Punjabi speciality

DAL TADKA — 225
Yellow lentils tempered with sliced onions, tomatoes and whole red chillies

SUBZ BIRYANI — 295
Basmati rice layered with assorted vegetables, saffron and Indian spices, served with burani raita

Non-vegetarian · Vegetarian · Spicy · Healthy Food · Chef's Special

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BASMATI PULAO (PEAS / MIXED VEGETABLE) 225
Basmati rice cooked with cumin and served with boondi raita

SAFED CHAWAL 150
Steamed rice

PARDA BIRYANI (LAMB / CHICKEN) 425/350
Mint and saffron flavoured basmati rice and yoghurt marinated meat, cooked together in a dum and served with burani raita

MIDNIGHT FARE

11:00 pm – 6:00 am

PANEER TIKKA MAKHAN MASALA 325
Fenugreek flavoured, chargrilled cottage cheese cooked in a tomato gravy

PANEER LABABDAR 325
Cubes of cottage cheese simmered in a capsicum and tomato gravy, topped with fresh cream

MIXED VEGETABLE 245
A combination of fresh garden vegetables cooked with Indian spices

JEERA ALOO 125
Potatoes tossed with cumin seeds

CHICKEN CURRY 375
A home-style chicken preparation

BUTTER CHICKEN 375
Grilled chicken cooked in a buttery gravy; a Punjabi speciality

LAAL MAAS 395
Lamb cooked with red Mathania chillies and Rajasthani spices

TAWA PARATHA 70

Non-vegetarian Vegetarian Spicy Healthy Food Chef's Special

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DESSERTS

KESARI RASMALAI 150
Cottage cheese dumplings with saffron infused condensed milk

PISTA GULAB JAMUN 150
Reduced milk dumplings, deep-fried in a rose scented sugar syrup

KULFI 150
Kesar / pan / gulkand

BULL'S EYE 150
Chocolate brownie served with ice cream and hot chocolate sauce

CHOICE OF ICE CREAM 150
Two scoops served
Strawberry / vanilla / butterscotch / chocolate / kesar pista

BEVERAGES

HOT MILK 125
With Bournvita / hot chocolate

COLD COFFEE WITH ICE CREAM 180

COLD COFFEE 150

MILKSHAKE 150
Mango / vanilla / strawberry / chocolate / butterscotch

LASSI 150
Sweet / salted

FRESH SEASONAL JUICE 110

FRESH LIME SODA OR WATER 110
Sweet / salted / mixed fresh lemon juice served with soda / water

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AERATED BEVERAGES	**MRP**
ICED TEA / COFFEE	**80**
COFFEE Cappuccino / Nescafé	**80**
TEA English Breakfast / Earl Grey / green / Assam / plain / masala	**80**
PACKAGED DRINKING WATER	**MRP**
HIMALAYAN MINERAL WATER	**MRP**
BLUE PINE ARTESIAN WATER	**MRP**

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