

# SOUPS

## CONTINENTAL ALL DAY DINING

Broccoli Almond Soup 209

Cream of Veg Soup 209/219

Tomato, Vegetable, Broccoli, Mushroom or Chicken

Palak Soup 209

Spinach Based Vegetable Shorba



BROCCOLI ALMOND SOUP



HOT & SOUR ZUCCHINI NOODLE SOUP



KHOWSUEY

## CHINESE 12 pm to 3.30 pm & 7 pm to 12 am

Lemon Coriander Soup 209 / 229

A Delightful Lemon & Coriander Flavoured Soup

Hot & Sour Zucchini Noodle Soup 209 / 229

Soya Based Soup with Shredded Vegetables,  
Pungent in Flavour

Manchow Soup 209 / 229

Spicy Soup of Chopped Vegetables, Ginger & Garlic

Khowsuey 225 / 235

Noodle & Fresh Vegetable Soup with  
Well Balanced Flavours of coconut

# VEG STARTERS

## CONTINENTAL ALL DAY DINING

Garlic Bread / Cheese 190 / 349

French Fries / Masala 225 / 235

Bruschetta 295

Nachos with Cheese Sauce 349

Chilli Cheese Toast 349

Cheese Corn Balls 359

Corn Pepper Fritter 349



CHEESE CORN BALLS

## PIZZA

Margherita	375
Chatpata Paneer	395
Farmhouse	395



## CHINESE

12 pm to 3.30 pm & 7 pm to 12 am

Schezwan Fingers	369
Finely Chopped Vegetable Fingers, Deep Fried & Tossed in Schezwan Sauce	

Green Schezwan Cottage Cheese / Potato Wedges	389/369
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Lemon Chilli Baby Corn Tempura	369
Crispy Light Baby Corn Tempura, Wok Fried with Chilli, Lemon & Onion	



Wonton Tacos	369
Crispy Veg, Spring Onion & Garlic, Served with Wonton Tacos	

Thai Cottage Cheese Roast	389
Leaf Wrapped Cottage Cheese, Roasted in Charcoal Oven with Spicy Thai Seasoning	

Rock Corn Tempura	369
American Corn Tempura, Home-made Chilli Sauce	



Paneer Chilly Bao	369
Traditional Chinese Steamed Bun, Filled with Chilly Paneer	

Cottage Cheese Chilli Dry	389
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Vegetable Crispy	369
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BULLET RAJA



CHEESE CHASKA



PANEER HILLTOP



MINI CHEESE NAAN BOMBS

## INDIAN 12 pm to 3.30 pm & 7 pm to 12 am

- |   |            |
|---|------------|
| <b>Stuffed Masaledar Kulcha</b>   | <b>265</b> |
| Served with Dal Makhni  |            |
| <b>Alu Makai Tikki</b>  | <b>265</b> |
| Fresh Corn, Potato Flakes,<br>Indian Herbs, Served Deep Fried   |            |
| <b>Bullet Raja</b>  | <b>369</b> |
| Bullet Shaped Crunchy Kebabs. Tribute to Bollywood  |            |
| <b>Cheese Chaska</b>  | <b>389</b> |
| Grated Cheese Mixed with Chilli,<br>Rolled in Breadcrumbs   |            |
| <b>Paneer Magic Stick</b>   | <b>389</b> |
| Soft Cottage Cheese, Tossed in Green Chilli,<br>Mustard, Curry Leaves & Cheese Sauce  |            |
| <b>Paneer Koliwada</b>  | <b>389</b> |
| Crispy Fried Cottage Cheese Fingers,<br>Marinated In Spicy Mix and Deep Fried   |            |
| <b>Teekha Paneer Mirch</b>  | <b>389</b> |
| Fiery Combination of Cottage Cheese &<br>Chinese Chilli. Must Try!  |            |
| <b>Paneer Afghani</b>   | <b>389</b> |
| Cottage Cheese Marinated in Tandoori Special Masala,<br>Coated with Cheese & Cooked in Charcoal Oven                            |            |
| <b>Paneer Hilltop</b>   | <b>399</b> |
| Paneer Stuffed with Freshly Grounded Mint<br>Flavoured Chutney & Cooked with Tandoori Masala                                    |            |
| <b>Veg Maratha Kebab</b>  | <b>349</b> |
| Paneer, Mushroom & Potatoes Marinated<br>with Indian Spices, Green Chilli Paste, Yoghurt<br>& Cream Cheese, Cooked in Clay Oven |            |
| <b>Tandoori Bharwan Aloo</b>  | <b>369</b> |
| Potato Stuffed with Chopped Capsicum &<br>Mushroom, Cheese & Nuts. Marinated in<br>Tandoori Masala & Charcoal Oven Cooked       |            |
| <b>Mini Cheese Naan Bombs</b>   | <b>369</b> |
| Spiced Cheese Stuffed Naan Balls,<br>Cooked in Tandoor  |            |

# NON VEG STARTERS

## CONTINENTAL ALL DAY DINING

Herbed Sesame Fish Fingers 499

Crumbed Fried Ghol (Jew Fish) / Prawns 449 / 569  
with Garlic Aioli

Chicken Tikka Pizza 459  
Spicy Chicken Tikka, Grilled Onion, Capsicum,  
Bell Pepper, Green Chillies & Cheese



CHICKEN TIKKA PIZZA



KATSU CHICKEN / PRAWNS

## CHINESE 12 pm to 3.30 pm & 7 pm to 12 am

Salt & Pepper Chicken / Prawns 429 / 649

Katsu Chicken / Prawns 429 / 649  
Japanese Crumbed, Deep Fried on Satay Stick,  
with Sambhal Sauce

Fish Butter Chilli Sauce 529

Thai Chicken Roast 429  
Leaf Wrapped Chicken, Marinated with  
Spicy Thai Seasoning, Roasted in Charcoal Oven

Chicken Chilly Bao 429  
Traditional Chinese Steamed bun,  
Filled with Chicken Chilly

Chicken Green Schezwan 429  
Coated Chicken & Bell Pepper,  
Tossed in Green Schezwan Sauce

Honey Chicken 429  
Crispy Fried Chicken, Tossed with Honey and  
Lemon Sauce



CHICKEN CHILLY BAO

## INDIAN 12 pm to 3.30 pm & 7 pm to 12 am

**Tandoori Jhinga** 649  
Prawns, Hung Curd, Ginger, Garlic, Chilli & Lime Juice



TANDOORI JHINGA

**Tandoori Pomfret** 889  
Hung Curd, Ginger, Garlic, Chilli & Lime Juice

**Kadipatta Prawns** 649  
Green Chilli, Curry Leaves, Dry Coconut & Coastal Spice Tossed Prawns

**Surmai Fry** APS  
Ginger, Garlic & Kashmiri Chilli.



SURMAI FRY

**Murgh Maratha Kebab** 445  
Tender Chicken, Hung Curd, Cream Cheese, Egg White & Green Chilli Paste

**Murgh Wajidali** 445  
Boneless Chicken, Fresh Cream, Spices & Dry Fruits

**Murgh Lasooni Kebab** 445  
Chicken & Roasted Garlic



MURGH PHOOLJHADI KEBAB

**Murgh Basil Kebab** 445  
Chicken & Fresh Basil Marinated Tikka

**Murgh Phooljhadi Kebab** 445  
Chef's Special Chicken Kebab

**Murgh Chakori Kebab** 445  
Chicken with Fenugreek & Garlic



MURGH CHAKORI KEBAB

**Chicken Cheese Naan Bombs** 429  
Mince Chicken and Chilli Cheese Stuffed Naan Bombs

**Mutton Seekh Kebab** 499  
Mutton Mince, Saffron, Chilli & Mint

## VEGETARIAN SALADS



Healthy Apple Woldorf

## CONTINENTAL ALL DAY DINING

**Grilled Vegetable Salad** 245

**Healthy Apple Woldorf** 245  
Fresh Apple, Walnuts with a Homemade Healthy Dressing

**Cottage Cheese Marinated Salad** 249

# NON VEGETARIAN SALADS

## CONTINENTAL ALL DAY DINING

- Grilled Chicken Salad 299
- Chicken Caesar Salad 299  
Julienne of Boiled Chicken, Celery, Roman Lettuce  
with Garlic Croutons in Caesar Dressing
- Chicken Tikka Salad 299



## PASTA Veggies / Chicken

- Pink Pasta 435 / 545
- Penne Arrabiata 435 / 545
- Baked Mac & Cheese 435 / 545
- Spaghetti Aglio-E-Olio 435 / 545
- Baked Vegetables 389



## RISOTTO

- Mexicana Veg Risotto 469
- Crispy Chicken Risotto 489

## VEGETARIAN SANDWICH ALL DAY DINING

- Grilled Veg & Cheese 245  
Served Toasted with Fries
- Veggie Club 265  
Dual Layer of Veggies & Cheese. Toasted Served with Fries
- Mumbai Masala 285  
Spicy Potatoes, Vegetables & Cheese. Served Grilled with Fries

## NON VEGETARIAN SANDWICH

- Chicken Club 325  
Two Layers of Grilled Chicken, Fried Egg,  
Lettuce & Mayonaise, Served Toasted with Fries



# MAIN COURSE VEG



COTTAGE CHEESE IN BLACK BEAN SAUCE



THAI VEGETABLES CURRY (RED & GREEN)

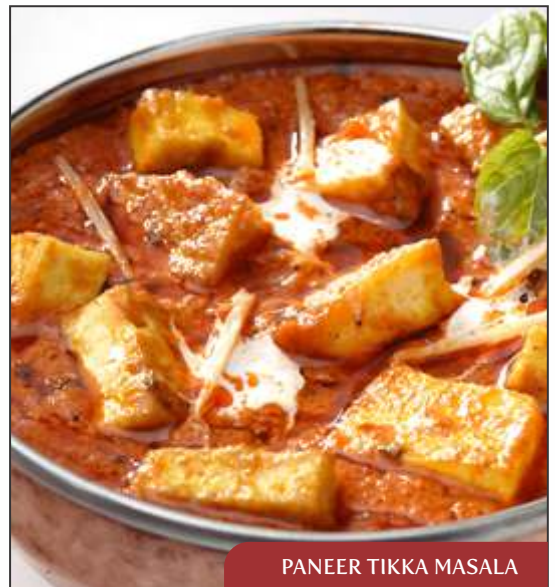
## CHINESE

12 pm to 3.30 pm & 7 pm to 12 am

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|---|------------|
| <b>Kung Pao Cottage Cheese</b>  | <b>399</b> |
| <b>Cottage Cheese in Black Bean Sauce</b><br>Crispy Cottage Cheese,<br>Tossed in a Special Black Bean Sauce                         | <b>399</b> |
| <b>Cottage Cheese Green Schezwan</b>  | <b>399</b> |
| <b>Vegetables in Hunan Sauce</b><br>Assorted Exotic Chinese Vegetables with<br>a Touch of Soya & Hunan Chilli Sauce                 | <b>389</b> |
| <b>Hong Kong Vegetables</b><br>Exotic Vegetables with Spinach, Stir Fried in<br>Garlic Flavoured Seasoning                          | <b>389</b> |
| <b>Stir Fried Chinese Greens</b><br>Exotic Chinese Vegetables & Cashewnut Stir Fried<br>with Star Anise, Flavoured with Soya Sauce  | <b>389</b> |
| <b>Thai Vegetables Curry (Red &amp; Green)</b><br>Exotic Vegetables Simmered in your choice of<br>Authentic Red or Green Thai Curry | <b>399</b> |

## INDIAN 12 pm to 3.30 pm & 7 pm to 12 am

- |  |            |
|--|------------|
| <b>Paneer Mussalam</b><br>Paneer in a Rich Silky Gravy   | <b>419</b> |
| <b>Birbal Paneer</b><br>Cottage Cheese Rolled & Stuffed with Chef's<br>Special Filling, Simmered in a Rich Gravy. Must Try!                      | <b>435</b> |
| <b>Reshmi Paneer</b><br>Cubes of Cottage Cheese,<br>Cooked with Cashewnut Gravy  | <b>419</b> |
| <b>Paneer Tikka Masala</b><br>Cubes of Paneer Marinated in Selected<br>Red Tandoori Masala, Cooked in Tandoor &<br>Simmered in Rich Tomato Gravy | <b>419</b> |



PANEER TIKKA MASALA

**Paneer Dulari** 435  
Cubes of Malai Paneer Simmered  
in a Combination of Tomato & Spinach Gravy

**Lahori Paneer** 419  
Cottage Cheese in Spicy Tomato Tangy Gravy

**Bhindi Do Piyaza** 419  
Lady Finger, Diced Tomatoes  
and Rich Onion Gravy

**Vegetable Chop Masala** 389  
Flute Speciality! Chopped Vegetable  
Cooked with Selected Indian Spices  
in a Saffron Flavoured Gravy

**Subz Lonavala** 389  
Juliennes of Vegetable, Cooked in a Rich  
Onion Gravy, just Perfect for Your Palate

**Kofta Bhuna Masala** 389  
Seasonal Finely Chopped Vegetable Dumplings  
Simmered in a Silken Tomato & Onion Gravy

**Subz Chilli Mili** 419  
Juliennes of Cabbage & Capsicum  
in Red Gravy, Finely Chopped Exotic Vegetables  
in Golden Yellow Gravy

**Dal Makhani** 349  
Black Lentil & Rajma Cooked Overnight  
on Tandoor with Ginger Garlic & Indian Spices,  
Laced with Cream & Butter

**Dal Tadkewali** 329  
Yellow Lentil Tempered with Cumin &  
Mustard Seeds, Tomato & Fresh Coriander

**Dal Palak** 329  
Delicious Combination of Spinach &  
Yellow Lentils



## MAIN COURSE NON-VEG

### CONTINENTAL ALL DAY DINING

Fish & Chips - Ghol (Jew Fish) or Pomfret 499 / 889

Lava Char Grilled Chicken 545

Grilled Fish Lemon Butter Sauce - Ghol (Jew Fish) / Pomfret 529 / 889

\*Govt taxes and Service Charge Applicable



## CHINESE 12 pm to 3.30 pm & 7 pm to 12 am

<b>Prawns in Hot Garlic Sauce</b> Prawns Cooked in Garlic Flavoured Red Chilli Sauce	649
<b>Green Schezwan Chicken</b> Crunchy Chicken Wok Tossed in Green Garlic Sauce	445
<b>Chicken in Black Bean Sauce</b>	445
<b>Kung Pao Chicken</b> Chicken Cubes Stir Fried in Chilli, Onion, Ginger & Garlic with a Touch of Vinegar, Topped with Cashew-nut	445



## CHINESE RICE / NOODLES

VEG / NON VEG

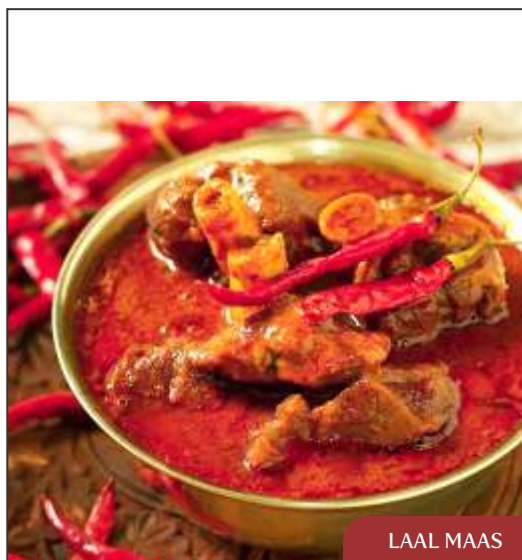
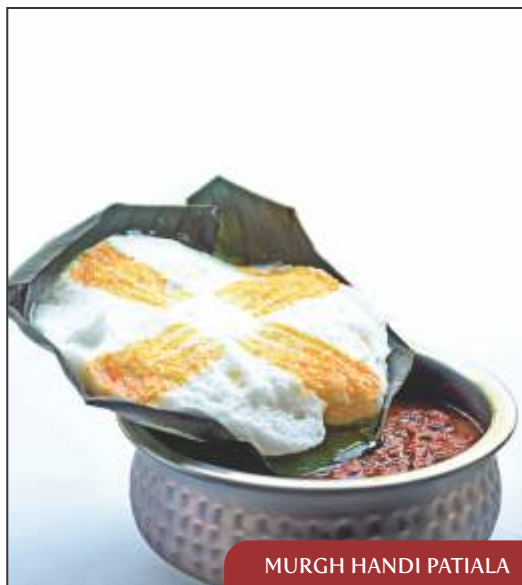
<b>Fried Rice / Noodle</b> Add Topping of Your Choice Veg / Chicken / Prawns / Mixed Seafood	369 / 399 / 499 / 519
<b>Spicy Thai Pesto Noodle</b> Chicken / Prawns	399 / 499
<b>Corn &amp; Olive Fried Rice</b>	369
<b>Burnt Garlic Rice</b>	369
<b>Chilli Garlic Noodles</b>	369
<b>Nasi Goreng Fried Rice</b> Chicken or Prawns Fried Rice in Malaysian Sambal Sauce	399 / 499
<b>Triple Schezwan Rice</b> Veg / Non Veg	499 / 599
<b>Oriental Pot Rice / Noodle</b> Veg / Non Veg	499 / 599



## INDIAN 12 pm to 3.30 pm & 7 pm to 12 am

<b>Goan Fish Curry</b> (Choose your Fish)	
<b>Prawns</b>	649
<b>Pomfret</b>	889

<b>Surmai</b>		ASP
<b>Ghol (Jew Fish)</b>		529
<b>Egg Masala Curry</b>		345
<b>Murgh Kalimirch</b>		455
Boneless Chicken in a Rich Black Pepper Tempered Gravy		
<b>Andhra Murgh</b>		455
Fiery Chicken Gravy in Special Spices of Andhra		
<b>Murgh Angara</b>		455
Chunks of Chicken in Spicy Red Indian Gravy, Flavoured with Carom Seeds		
<b>Bhatti Murgh</b>		455
Pieces of Spring Chicken, Cooked in Celery, Tomato, Capsicum & Onion Gravy		
<b>Lasooni Murgh</b>	455	
Boneless Chicken Marinated in Garlic & Dry Spices, Cooked in Golden Yellow Gravy		
<b>Murgh Handi Patiala</b>	455	
Delicate Morsels of Chicken & Homemade Kheema, Cooked in Rich Tomato Gravy, Coated with Egg White Foam		
<b>Rajdhani Murgh</b>	455	
Minced Chicken, Chicken Tikka, Red & Yellow Peppers in a Succulent Gravy		
<b>Home Style Chicken Curry</b>	455	
Freshly Chopped Onion, Tomato & Coriander Simmered with Tender Chicken		
<b>Laal Maas</b>	499	
Rajasthan's Special Flavoursome Mutton with Red Chilli		
<b>Mutton Kheema Masala</b>	499	
Minced Mutton, Cooked in Onion Gravy. Flavoured with Indian Spices		
<b>Gosht Roganjosh</b>	499	
Traditional Mutton Curry from Valley of Kashmir, Cooked in Tandoor & Simmered in Rich Tomato Gravy		



## VEGETARIAN RICE / PULAO / BIRYANI

### Palakwale Chawal

Rice Cooked in Freshly Ground Spinach Puree with Indian Spices

299

### Subz Khichdi

Lentils, Chopped Vegetables & Basmati Rice, Cooked in Traditional Spices & Ghee

299

### Vegetable Handi Biryani

Long Grain Basmati Rice, Flavoured with whole Garam Masala, Layered with Assorted Vegetables

369

### Paneer Biryani

Clay Oven Cooked Paneer & Basmati Rice, Flavoured with whole Spices, Layered & Slow Cooked

389

### Peas Pulao

299

### Jeera Rice

219



## NON VEGETARIAN BIRYANI

### Mutton Handi Biryani

Fragrant Basmati Rice, Layered with Mutton Chunks, Mint, Fried Onion, Garam Masala & Cashewnut

515

### Chicken Handi Biryani

Tender Chicken Pieces & Basmati Rice, Flavoured with whole Garam Masala, Garnished with Onions & Cashewnut

455

### Tandoori Chicken Biryani

Tandoor Roasted Chicken in Fragrant Basmati Rice

639

### Prawns Biryani

A Melange of Flavoursome Rice & Prawns in Ginger, Garlic & Indian Spices

529

## INDIAN BREADS

### Sundried Tomato & Black Olive Naan

105

### Mirchi Ki Roti

75

### Roti

75

### Naan

85

### Kulcha

85

### Roomali

95



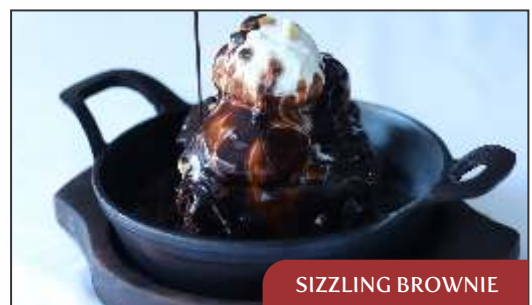
Lachha / Pudina Paratha	99
Lasooni Naan	105
Ajwain Lachha Paratha	99
Missi / Methi Roti	99
Bharwan Paratha	159
Roti Basket	399
Thecha Paratha	105

## RAITA / PAPADUM

Raita Vegetable, Boondi, Pineapple	159
Papadums-I pcs Roasted / Masala	55 / 79
Roasted / Fried Khichiya Plain / Masala	105 / 125
Tokri Roomali / Masala / Cheese Kindly allow 30 minutes for preparations	195 / 295 / 335

## DESSERTS

Sizzling Brownie	350
Choice of Ice Cream	149
Kulfi Falooda with Rabdi	249
Malai Kulfi	189
Gulab Jamun	169
Moong Dal Halwa	179
Gulab Jamun Cheese Cake	149
Chocolate Mousse	99
Filter Coffee Tiramisu	149



SIZZLING BROWNIE



MALAI KULFI