



IN ROOM DINING MENU

BREAKFAST // 7 am to 11 am

morning bakeries basket	550
freshly baked croissant, muffin, danish (3 pcs)	
white bread / whole wheat toast (4 pcs)	220
native cereals	480
artisanal bircher muesli, puffed amaranth, wheat flakes, berries, milk & seasonal fruits	550
seasonal cut fruits	450
gypsy ham, cornichons and pearl onion pickles	550
pan cakes, honey, berries & vanilla cream	650
egg preparation	
cage free omelet, scrambled, fried or boiled eggs (3 eggs)	680
<i>sides (choose two)</i>	220
pork bacon (2 pcs)	
pork sausage (2 pcs)	
roasted new potatoes	
sautéed mushrooms	
dosa, plain, potato masala chutneys, sambhar (1 pc.)	620
steamed idli, chutneys, sambhar (3 pcs)	580
medu vada, fried lentil fried dumplings, chutneys, sambhar (3 pcs)	580
paratha, paneer or onion or potato & condiments (2 pcs)	580
besan ka cheela, gram flour pancake, vegetables filling (1 pc)	480

To place an order, please dial 0 from your guest room phone. All prices are in Indian rupees and subject to additional taxes as applicable. Before placing your order, please inform your server if you have any dietary restrictions, allergies, food intolerance or special considerations.



IN ROOM DINING MENU

ALL DAY DINING // 11 am to 11 pm

soup

hearty vegetable soup, white beans and pasta	720
wild mushroom, bamboo rice soup	
home grown microgreens, shaved parmesan	720

salads

green salad, assorted lettuce, tomato, cucumber, citrus dressing	850
tijara vegetables, ten leaves, chilly dressing	850
pickled beet, goat cheese salad, herb vinaigrette	850
grilled chicken salad, asparagus, spinach, avocado, orange vinaigrette	950

from the tandoor

tandoori aloo, baby potato, virgin mustard oil, kumaoni pickle, plum chutney	825
goat milk paneer tikka, cream cheese, chilli, cilantro (3 pcs)	1250
tandoori baked fish, "lakhori chilli", kasundi mustard (3 pcs)	1250
chicken tikka, "zuffon" cinnamon, black pepper garlic oil (3 pcs)	1250
annamaya tandoori chicken (full-4pcs / half-2pcs)	2080 / 1250

between the breads

bun tikki, potato patty, puffed amaranth masala onions, chutneys	1020
grilled veg sandwich char cooked vegetable, tomato, cucumber	980
grilled chicken burger, artisanal cheese, organic egg, red cabbage coleslaw	1250
grilled chicken sandwich char cooked chicken, "darima" zarai cheese, mint chutney	1250

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IN ROOM DINING MENU

ALL DAY DINING // 11 am to 11 pm

local classics and our signature specialty

delhi's original butter chicken, chef's favorite	1250
murgh do pyaaza, <i>free range chicken, onion gravy, vine ripened tomato</i>	1180
mutton rogan josh, jaipur baby goat, fennel, ginger	1180
meat martaban, <i>slow cooked, homestyle jaipur baby goat, "zuffon" spices</i>	1180
paneer butter masala, <i>cottage cheese, makhani, dry fenugreek, dairy cream</i>	980
dal makhani, black dal, dairy cream, 18 hours simmered	880
dal tadka, yellow lentil, fresh coriander, "zuffon" spices	880
subz of the day	880
dum aloo kashmiri, baby potato, fennel, ginger	880
dal muradabadi	980

biryani & rice

vegetable biryani, garden fresh vegetables, basmati rice saffron	920
chicken biryani, free range chicken off the bone, basmati rice, saffron	1550
steamed rice, fragrant basmati	280

indian breads

tandoori breads - roti, naan, paratha (1 pc.)	250
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