

BREAKFAST A-LA-CARTE

ALL DAY BREAKFAST	525
<i>YOUR CHOICE OF TWO EGGS IN ANY STYLE WITH HASH BROWNS, SAUSAGES, BACON, GRILLED TOMATO AND MUSHROOMS. SERVED WITH WHOLE WHEAT OR WHITE BREAD TOAST</i>	
BUTTER MILK PANCAKES (V, E, GF)	385
<i>SERVED WITH BERRY COMPOTE, MAPLE SYRUP, AND WHIPPED CREAM</i>	
BELGIAN WAFFLES	385
<i>SEVERED WITH BERRY COMPOTE, MAPLE SYRUP AND WHIPPED CREAM</i>	
FRENCH TOAST	375
<i>FRENCH BRIOCHE, DUSTED WITH CINNAMON SUGAR, MAPLE SYRUP AND WHIPPED CREAM</i>	
OATMEAL PORRIDGE (V, E, GF)	275
<i>COOKED WITH MILK OR WATER, SERVED WITH NUTS, CINNAMON SUGAR, MAPLE SYRUP AND WHIPPED CREAM</i>	
CEREALS (V, E)	275
<i>CORN FLAKES, ALL BRAN, RICE CRISPIES, RAISIN BRAN, CHOCO POPS FROSTIES AND MUESLI HOT OR COLD MILK</i>	
ASSORTED BAKERIES	290
<i>PRESERVES, HONEY, BUTTER</i>	
BIRCHER MUESLI (V, E, GF)	325
<i>FRUITS AND NUTS, SWEET YOGHURT WITH BERRY COULIS AND TOASTED MUESLI</i>	
COLD CUTS PLATE	675
<i>SMOKED TURKEY BREAST, CHICKEN MORTADELLA, PEPPERONI AND SMOKED HAM</i>	
CHEESE PLATTER	675
<i>SERVED WITH HOMEMADE CHUTNEYS AND NUTS</i>	

SEASONAL SLICED FRUITS (V, E, GF)	325
THREE-EGGS OMELETTE	385
<i>MASALA OR WITH MUSHROOMS, PEPPERS, TOMATO, SPRING ONION, CHEESE</i>	
PARATHA – ALOO, GOBI OR PANEER (V, E)	325
<i>INDIAN BREAD STUFFED WITH POTATO, CAULIFLOWER, COTTAGE CHEESE SERVED WITH CURD AND MANGO PICKLE</i>	
PLAIN OR MASALA DOSA (V, E, GF)	325
<i>LENTIL RICE PANCAKE WITH POTATO, TURMERIC AND COCONUT SERVED WITH TOMATO CHUTNEY AND COCONUT CHUTNEY</i>	
UTTAPAM (V, E, GF)	325
<i>LENTIL RICE PANCAKE WITH TOMATO, ONION, CORIANDER SERVED WITH TOMATO CHUTNEY AND COCONUT CHUTNEY</i>	
IDLI (V, E, GF)	325
<i>SAMBHAR, NARIYAL, TAMATAR CHUTNEY, MILAGAI PODI STEAMED LENTIL RICE CAKE SERVED WITH COCONUT AND TOMATO CHUTNEY</i>	
MEDU VADA (V, E, GF)	325
<i>SAMBHAR, LENTIL DUMPLING SERVED WITH COCONUT CHUTNEY, TOMATO CHUTNEY</i>	
PURI BHAAJI (V, E)	325
<i>PUFFED BREADS, POTATO CURRY</i>	

LUNCH & DINNER – ALL DAY DINING

SALADS

CAESAR	550
<i>ROMAINE LETTUCE, PARMESAN SHAVINGS, ANCHOVIES, GARLIC CROUTONS AND EGG WITH CAESAR DRESSING</i>	
<i>AVAILABLE WITH</i>	
GRILLED CHICKEN WITH LEMON AND HERBS	600
GRILLED PRAWNS IN PARSLEY BUTTER	625
GARDEN SALAD	525
<i>MIXED LETTUCES, SPRING ONIONS, ASPARAGUS, FRESH SALAD HERBS, CUCUMBER, TOMATO WEDGES, SLICED MUSHROOM AND YOGHURT HERB DRESSING</i>	
<i>AVAILABLE WITH</i>	
SUNFLOWER AND PUMPKIN SEEDS	540
GRILLED CHICKEN WITH LEMON AND HERBS	550
GRILLED PRAWNS IN PARSLEY BUTTER	600
FENNEL ORANGE SALAD WITH POACHED SALMON FLAKES	600
<i>FENNEL, ORANGE AND GRAPE FRUIT SEGMENTS, MIXED LETTUCES, SPRING ONIONS, FRESH CUCUMBER, TOMATOES AND SALMON FLAKES WITH ORANGE DRESSING</i>	
THE MISTA SALAD	500
<i>CRISPY ROMAN LETTUCE WITH CUCUMBER, CHERRY TOMATOES, OLIVES, ONION, SPRING ONION, ASPARAGUS, AVOCADO, PARMESAN, AND GRUYERE CHEESE , SMOKED TURKEY BREAST AND EGG, WITH BALSAMIC DRESSING</i>	
GREEK SALAD (V, E, GF)	525
<i>KALAMATA OLIVES, TOMATO, CUCUMBER, FETA CHEESE, RED ONION, MARJORAM AND SEA SALT</i>	
TUNA NIÇOISE	575
<i>TUNA, GREEN BEANS, KALAMATA OLIVES, BOILED EGG, CAPER BERRIES, COCKTAIL POTATOES, RED ONION, PLUM TOMATO AND FRESH HERBS</i>	
SPROUT SALAD (V, E, GF)	350
<i>SPROUTS, TOMATO, CUCUMBER, GREEN ONION AND CORIANDER WITH LEMON DRESSING</i>	

(V) VEGETARIAN - (E) – EGG FREE - (GF) – GLUTEN FREE
MSC - CERTIFIED SUSTAINABLE FISH OPTION

ALL PRICES ARE IN INDIAN RUPEE. PRICES ARE SUBJECT TO APPLICABLE GOVERNMENT TAXES
PRICES EXCLUDE DISCRETIONARY GRATUITY.PLEASE INFORM US OF ANY SPECIAL DIETARY REQUIREMENTS

LITE BITES

VEGETABLE SPRING ROLLS, THAI SWEET CHILLI SAUCE (V)	500
NACHOS CHIPS, GUACAMOLE, CHILLI CORN, TOMATO SALSA (V, E)	500
BOMBAY FRIES, MALT VINEGAR, CURRY AIOLI, KETCHUP (V, E, GF)	500
FRENCH FRIES (V, E, GF)	425

APPETIZERS

INSALATA CAPRESE (V, E, GF) <i>ROMA TOMATOES, MOZZARELLA, AGED BALSAMIC, FLEUR DE SEL, BASIL PESTO, ROCKET GREENS</i>	600
ASSORTED ARABIC MEZZE (V, E) <i>FETA CHEESE, HUMMUS, MUTABBAL, TABOULEH, LABNAH</i>	600
PRAWNS RAWA FRY <i>SEMOLINA COATED DEEP FRIED SPICY PRAWNS</i>	750
ANDHRA FRIED CHICKEN <i>CRISPY FRIED SPICY CHICKEN WITH BLACK PEPPER AND CURRY LEAVES</i>	600
ALOO MATTAR SAMOSA (V, E) <i>FRIED CURRIED POTATOES, GREEN PEAS WITH TAMARIND SAUCE AND CHUTNEY</i>	400
PYAAZ KE PAKORE (V, E) <i>BATTER FRIED ONIONS FLAVOURED WITH CAROM SEEDS</i>	400

SOUPS

TOMATO SOUP (V, E) <i>ROASTED TOMATO SOUP WITH FRESH BASIL AND HERB CROUTONS</i>	500
SWEETCORN CHICKEN SOUP	550

SANDWICHES & BURGERS

HAMBURGER	900
<i>MEAT, ROMA TOMATOES, ICEBERG LETTUCE, ONION, DILL PICKLES, SESAME BUN, BARBEQUE SAUCE, CRISPY ONION RINGS, CHEDDAR CHEESE SERVED WITH FRENCH FRIES</i>	
CHICKEN BURGER	850
<i>CRISPY FRIED CHICKEN FILLET, TOMATO, LETTUCE, BARBEQUE SAUCE, CRISPY ONION RINGS, CHEDDAR CHEESE AND MAYONNAISE ON SESAME SEED BUN SERVED WITH FRENCH FRIES</i>	
CLUB SANDWICH	850
<i>THE TRADITIONAL DOUBLE LAYERED PORK BACON, EGG, LETTUCE, SMOKED TURKEY, TOMATO AND MAYONNAISE ON TOASTED WHITE BREAD SERVED WITH FRENCH FRIES</i>	
GRILLED MUMBAI SANDWICH (V, E)	750
<i>POTATOES, TOMATOES, CUCUMBER, CAPSICUM, ONION AND CHEDDAR CHEESE WITH MINT CHUTNEY SPREAD SERVED WITH FRENCH FRIES</i>	
TUSCAN BRUSCHETTA (V, E)	450
<i>SLICED OVEN BAKED CIABATTA BREAD WITH EXTRA VIRGIN OLIVE OIL TOPPED WITH VINE RIPENED TOMATOES AND BASIL</i>	

PASTAS & GLUTEN FREE PASTA (SPAGHETTI, PENNE, FUSILLI - WITH YOUR CHOICE OF SAUCE)

FUNGHI E CREMA (V, E)	700
TOMATO, BASIL (V, E)	750
SPICY TOMATO, BASIL (V, E)	750
BOLOGNAISE LAMB, TOMATO SAUCE	800

PIZZA (SERVED FROM 12.00 noon to 11:30 pm)

MARGARITA (V, E)	800
<i>TOMATO SAUCE, MOZZARELLA AND BASIL</i>	
MIXED VEGETABLE (V, E)	800
<i>TOMATO SAUCE, MUSHROOM, BELL PEPPERS AND SWEET CORN</i>	
MUSHROOM & HAM	950
<i>TOMATO SAUCE, MOZZARELLA, MUSHROOMS AND HAM</i>	
SEAFOOD	950
<i>TOMATO SAUCE WITH MIXED SEAFOOD</i>	
SPICY PEPPERONI	950
<i>TOMATO SAUCE, SPICY PEPPERONI AND MARINATED BELL PEPPERS</i>	

ASIAN SPECIALITIES

NASI GORENG	1000
<i>INDONESIAN STYLE FRIED RICE WITH CHICKEN SATAY, PRAWN CRACKERS</i>	
THAI GREEN CHICKEN CURRY	975
<i>SERVED WITH JASMINE RICE</i>	
THAI GREEN VEGETABLE CURRY (V, E, GF)	850
<i>SERVED WITH JASMINE RICE</i>	
CHOW PAD THAI	850
<i>FRIED FLAT RICE NOODLES WITH SHRIMP AND SQUID</i>	
VEGETARIAN CHINESE HAKKA NOODLES (V, E)	750
<i>WOK FRIED WITH WHOLE GREEN PEPPERCORNS AND CHINESE GREENS, OUR OWN SPICY CHILLI SAUCE</i>	
CHICKEN NOODLE SOUP	650
<i>POK CHOY SPRING ONIONS, CHILLI, FRIED ONION</i>	

INDIAN SPECIALITIES

KEBABS

SUBZ SEEKH (V, E)	650
<i>SPIT ROASTED MIXED VEGETABLE SKEWERS</i>	
ZAFRANI PANEER TIKKA (V, E)	675
<i>COTTAGE CHEESE MARINATED WITH SAFFRON YOGHURT AND ROASTED IN A TANDOOR WITH ONION AND BELL PEPPERS</i>	
KASOORI MURGH TIKKA	775
<i>SPIT ROASTED CHICKEN MARINATED WITH FENUGREEK, CHILLI AND MUSTARD OIL</i>	
CHICKEN CAFREAL	800
<i>CHICKEN, MINT, CORIANDER, CUMIN</i>	
MASALA SEEKH KEBAB	825
<i>SKEWER LAMB KEBABS WITH GROUND SPICES AND MINT</i>	
ACHARI TANDOORI JHINGA	1100
<i>PICKLE SPICE MARINATED PRAWNS COOKED OVER CHARCOAL</i>	

CURRIES AND BIRYANI

GOAN FISH CURRY	850
<i>COCONUT, KOKUM, RED CHILLI</i>	
PRAWN MOILEE	950
<i>PRAWNS WITH MUSTARD AND CURRY LEAF IN COCONUT GRAVY</i>	
BUTTER CHICKEN	825
<i>CHICKEN, ONION AND TOMATO GRAVY, YOGHURT, CASHEW NUT, CHILLI</i>	
MURGH TULSI TARIWALA	825
<i>HOME STYLE CHICKEN CURRY WITH BASIL</i>	

ROGAN JOSH	975
<i>KASHMIRI MUTTON CURRY WITH GARAM MASALA</i>	
LAMB VINDALOO	975
<i>HOT MUTTON CURRY WITH COCONUT AND VINEGAR</i>	
PANEER MAKHANI (V, E)	625
<i>COTTAGE CHEESE SIMMERED IN RICH TOMATO GRAVY</i>	
SUBZ KADHAI MASALA (V, E)	625
<i>MIXED VEGETABLES IN SPICY RED GRAVY</i>	
BHINDI ACHARI (V, E)	625
<i>STIR-FRIED OKRA PREPARATION WITH DRY MANGO</i>	
ALOO GOBI (V, E)	625
<i>PREPARATION OF SAUTEED POTATOES AND CAULIFLOWER WITH LIGHT MASALA</i>	
DHINGRI MUTTER (V, E)	625
<i>BUTTON MUSHROOM WITH GREEN PEAS IN ONION GRAVY</i>	
LASOONI PALAK MAKAI PYAAZ (V, E)	625
<i>GARLIC FLAVOURED SPINACH WITH CORN AND RED ONION</i>	
DUM MURGH BIRYANI	925
<i>BASMATI RICE WITH CHICKEN, FLAVOURED WITH AROMATIC HERBS</i>	
DUM SUBZ BIRYANI (V, E)	825
<i>BASMATI RICE WITH MIXED VEGETABLES AND AROMATIC HERBS</i>	

SIDES

DAL TADKA (V, E) <i>YELLOW LENTIL WITH ONION, TOMATO AND CUMIN</i>	525
DAL DHABA (V, E) <i>CHICKPEA AND BLACK LENTIL CURRY WITH TOMATO AND CURRY LEAVES</i>	525
DAL MAKHANI (V, E) <i>SLOW COOKED BLACK LENTILS, TOMATO AND GARLIC</i>	550
KHUSKA (V, E) <i>STEAMED BASMATI RICE</i>	350
JEERA PULAO (V, E) <i>CUMIN FLAVOURED BASMATI RICE</i>	375
ROTI <i>PLAIN/ BUTTER</i>	200
NAAN <i>PLAIN /BUTTER /GARLIC</i>	200
RAITA (V, E) <i>CUMIN SPICED YOGHURT WITH CUCUMBER AND TOMATO</i>	225

CONTINENTAL SPECIALITIES

"ENGLISH STYLE" FISH AND CHIPS <i>DEEP-FRIED FISH IN BATTER SERVED WITH HOME CUT CHIPS, MUSHY GREEN PEA'S MALT VINEGAR AND REMOULADE SAUCE</i>	900
WHOLE LOBSTER <i>ONE WHOLE LOBSTER, PREPARED ON YOUR PREFERENCE CONDIMENTS: GRILLED VEGETABLES, SAFFRON RICE, LEMON BUTTER SAUCE</i>	2600

KID'S MENU

CHICKEN NUGGETS	450
<i>CHICKEN FILLET STRIPES WITH FRENCH FRIES AND GREEN SALAD</i>	
FISH FINGERS	450
<i>FISH FILLET FINGERS WITH FRENCH FRIES AND GREEN SALAD</i>	
FRIED RICE	450
<i>FRIED RICE WITH GREEN PEAS AND CHICKEN BREAST CUBES</i>	
CHEESE SANDWICH (V, E)	450
<i>TOASTED CHEDDAR CHEESE SANDWICH WITH FRIES</i>	
CHICKEN BURGER	450
<i>KID'S BURGER IN SOFT BUN, FRENCH FRIES AND CHEESE</i>	
SAUSAGES AND MASH	450
<i>CHICKEN SAUSAGE WITH CREAMY MASHED POTATOES, GREEN PEAS AND GRAVY</i>	
KHICHDI (V, E)	450
<i>STEAMED RICE AND YELLOW LENTILS</i>	
DAL SUBZ KHICHDI (V, E)	450
<i>STEAMED RICE AND YELLOW LENTILS WITH VEGETABLE</i>	
SEASONAL FRUITS (V, E)	450
<i>SLICED SEASONAL FRUITS WITH FLAVOURED YOGHURT</i>	
FRUIT SALAD (V, E)	450
<i>MIXED SEASONAL FRUITS IN FRUIT JUICE</i>	

DESSERT

DOUBLE CHOCOLATE CASHEW NUT BROWNIE (V)	600
CLASSIC TIRAMISU (V)	600
CHOCOLATE MUD CAKE	600
RASMALAI (V, E) <i>COTTAGE CHEESE DUMPLINGS, SAFFRON, CARDAMOM MILK, PISTACHIO</i>	600
GULAB JAMUN (V, E) <i>MILK DUMPLINGS, SOAKED IN SUGAR SYRUP AND ROSE WATER</i>	600
SEASONAL SLICED FRESH FRUITS (V, E, GF)	500

HEALTHY BALANCE MENU

MAKING THE HEALTHY CHOICE WHEN TRAVELLING SHOULD BE BOTH EASY AND ENTICING. THAT'S WHY WE CREATED THE HEALTHY BALANCE MENU, OFFERING FLAVOURFUL, HEALTHFUL AND PERFECTLY PORTIONED MEALS, SO YOU CAN MAINTAIN A HEALTHY LIFESTYLE WHILE YOU ARE AWAY FROM HOME. AND IF YOU ARE LOOKING FOR SOMETHING THAT IS NOT ON THE MENU, OUR CHEFS WILL WORK WITH YOU TO PREPARE AN ITEM TO YOUR LIKING OR AS PER YOUR SPECIFIC NEEDS.

KICK START YOUR DAY

100ML /200ML

ENJOY VARIETIES OF FRESHLY SQUEEZED FRUITS AND VEGETABLES PERFECTLY BLENDED INTO JUICES AND SMOOTHIES

HEALTH SMOOTHIES 120 / 240

BANANA, ORANGE JUICE, STRAWBERRY, MINT LEAF, SOYA MILK, ALMOND

IMMUNE SYSTEM JUICE 120 / 240

ORANGE, PINEAPPLE, APPLE, GINGER

BALANCE SMOOTHIES 120 / 240

BANANA, ORANGE JUICE, SPINACH, COCOA POWDER, SOYA MILK, ALMOND

HEALTHY BODY JUICE 120 / 240

CUCUMBER, BEETROOT, APPLE, CARROT

PERFECTLY PORTIONED

SAVOR A MIX OF LOCAL AND INTERNATIONAL FAVOURITES THAT ARE BOTH LIGHT AND HAVE JUST THE RIGHT SIZE STARTER AND APPETIZER

NORWEGIAN SMOKED SALMON (85GR), (GF) 850

CAPERS, ONION, LEMON

CHICKEN TIKKA (85G) YOGHURT ONION SALAD 800

**FETA, OLIVES, CUCUMBER, TOMATO, RED ONION,
GREEN PEPPER, OREGANO (V, E, GF)** 700

**PENNE PASTA (80GR) TOMATO, BASIL,
PARMESAN CHEESE (V, E, GF)** 500

CREATE YOUR OWN

FIND THE PERFECT BALANCE WITH A MEAL THAT IS MADE JUST FOR YOU. CHOOSE YOUR MAIN DISH, THEN SELECT ONE OF OUR SAUCES PLUS TWO SIDES OF YOUR CHOICE

MAIN PLATES – GRILLED/ PAN-FRY/ STEAMED (GF)

SUSTAINABLE VIETNAMESE BASA FISH, (170G)	1100
FREE RANGE CHICKEN, INDIA (170G)	1050
TIGER PRAWNS, INDIAN (360G)	1850
PANEER INDIAN (V, E, GF) (170G)	825

SAUCE — (V, E, GF)

TOMATO, BASIL, OLIVE SALSA

EXTRA VIRGIN OLIVE OIL

MUSHROOM SAUCE

LEMON BUTTER SAUCE

SIDES — (V, E, GF)

STEAMED BASMATI RICE	350
SAUTÉED SEASONAL VEGETABLES	350
MUSHROOMS, ONION, GARLIC, SPINACH	350
POTATO, ONION, ROSEMARY	350

JAIN SELECTION

BREAKFAST

DOSA (V, E, GF) 325

PLAIN, PANEER, CHEESE, LENTIL RICE PANCAKE, POTATO, TURMERIC

IDLI (V, E) 325

STEAMED RICE LENTIL CAKE

MEDU VADA (V, E) 325

LENTIL DUMPLING

PARATHA (V, E) 325

INDIAN BREAD STUFFED, CAULIFLOWER OR PANEER OR GREEN PEA

POHA (V) (E) 325

FLATTEN RICE, MUSTARD, GREEN PEA, CURRY LEAVES

UPMA (V) (E) 325

SEMOLINA, MUSTARD, GREEN PEA, CURRY LEAVES

CONDIMENTS CURRY LEAF, TOMATO, COCONUT CHUTNEY

PANCAKE (V) (E) 385

WHIPPED CREAM, BERRY COMPOTE, MAPLE SYRUP

OAT MEAL (V) (E) 275

OAT, MILK, CINNAMON, HONEY

APPETIZERS

ZAFRANI PANEER TIKKA (V, E, GF) 675

COTTAGE CHEESE, SAFFRON, SPICES, GARAM MASALA

KASOORI PANEER TIKKA (V, E, GF) 675

COTTAGE CHEESE, FENUGREEK, GARAM MASALA

SOUP

TOMATO SOUP (V, E, GF)	500
<i>TOMATO, CELERY, HERBS</i>	
CLEAR VEGETABLE SOUP (V, E, GF)	500
<i>CAULIFLOWER, BEANS, CORN, BROCCOLI, BABY CORN</i>	
HOT & SOUR VEGETABLES (V, E)	500
<i>BOKCHOY, GREEN BEANS, TOFU, CHINESE CABBAGE, SOYA VINEGAR CHILLI</i>	
MANCHOW SOUP (V, E)	500
<i>BOKCHOY, GREEN BEANS, TOFU, CHINESE CABBAGE, CORIANDER, CHILLI, SOYA SAUCE</i>	

MAIN COURSE – WESTERN

PASTA (V, E, GF)	800
<i>TOMATO SAUCE</i>	
VEGETABLE RISOTTO (V, E)	800
<i>RISOTTO, PUMPKIN, SPINACH</i>	
PIZZA MARGARITA (V, E)	800
<i>TOMATO, CHEESE, BASIL</i>	
PIZZA VEGETABLE (V, E)	800
<i>CORN, PEPPER, ZUCCHINI, JALAPENO, CHEESE</i>	

MAINCOURSE – ASIAN

PANEER CHILLI (V, E, GF)	700
<i>COTTAGE CHEESE, BELLPEPPERS, CHILLI, SOYA SAUCE</i>	
STIR FRIED NOODLES (V, E, GF)	750
<i>WOK FRIED WITH BELLPEPPERS, CHINESE GREENS, OUR OWN SPICY CHILLI SAUCE</i>	
FRIED RICE (V, E, GF)	750
<i>WOK FRIED WITH GREEN PEAS, AMERICAN CORN, SOYA SAUCE</i>	
WOK TOSSED SEASONAL VEGETABLES (V, E, GF)	750
<i>BELL PEPPER, CHINESE CABBAGE, GREEN BEANS BOKCHOY SOYA SAUCE</i>	

INDIAN

PALAK PANEER (V, E, GF)	625
<i>COTTAGE CHEESE SIMMERED IN RICH SPINACH GRAVY</i>	
PANEER BUTTER MASALA (V, E, GF)	625
<i>COTTAGE CHEESE SIMMERED IN RICH TOMATO GRAVY</i>	
SHAHI PANEER (V, E, GF)	625
<i>COTTAGE CHEESE SIMMERED IN RICH CASHEWNUT GRAVY</i>	
BEANS FOGGATH (V, E, GF)	625
<i>BEANS, COCONUT, MUSTARD, CURRY LEAVES, CHILLI</i>	
CABBAGE FOGGATH (V, E, GF)	625
<i>CABBAGE, COCONUT, MUSTARD, CURRY LEAVES, CHILLI</i>	
AMCHOORI BHINDI (V, E, GF)	625
<i>OKRA WITH TOMATO, CHILLI, CORIANDER, DRY MANGO POWDER</i>	
MIXED VEGETABLE MAKHANI (V, E, GF)	625
<i>BEANS, BABY CORN, GREEN PEAS SIMMERED IN RICH TOMATO GRAVY</i>	
DAL TADKA (V, E, GF)	525
<i>YELLOW LENTIL WITH TOMATO AND CUMIN</i>	
JEERA PULAO (V) (E) (GF)	375
<i>BASMATI RICE, CUMIN, CORIANDER</i>	

DESSERT

RASMALAI (V, E)	600
<i>COTTAGE CHEESE DUMPLING, MILK, CARDAMOM, PISTACHIO</i>	
GULAB JAMUN (V, E)	600
<i>REDUCED MILK DUMPLINGS, SAFFRON, SUGAR SYRUP</i>	
SEASONAL SLICED FRESH FRUIT (V, E, GF)	525