GO

IN-ROOM DINING

GRAND


FOR YOUR CONVENIENCE
Simply press the In-Room Dining button on your guestroom phone to have this tray/table removed.
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WORLD OF HYATT
TOMATO KETCHUP
STRAWBERRY CONSERVE

ALL DAY BREAKFAST

SET BREAKFAST

GRAND BREAKFAST — 1695
Fresh fruits, fresh juice, cereals, yogurt, morning bakeries, brewed coffee / decaffeinated coffee / tea served with choice of fresh / low fat / soy milk or hot chocolate / bournvita

INDIAN BREAKFAST — 1695
Fresh fruits, fresh juice, cereals, yogurt, Dosa / Idli sambhar / aloo gobhi paratha/ upma, brewed coffee / decaffeinated coffee / tea served with choice of fresh / low fat / soy milk or hot chocolate / bournvita

CONTINENTAL BREAKFAST — 1495
Fresh fruits, fresh juice, cereals, yogurt, morning bakeries, brewed coffee / decaffeinated coffee / tea served with choice of fresh / low fat/ soy milk or hot chocolate / bournvita

HEALTHY BREAKFAST — 1495
Egg white preparations, wheat toast / multi-grain bread, Fresh Fruits, Fresh Juice, Herbal tea / coffee served with skimmed / soy milk , Cereals

À LA CARTE

EGG PREPARATION (E)(G) — 995
2 Eggs any style-choice of boiled (424 kcal / 130 gm)/
Over easy (442 kcal / 140 gm) /
Poached (424 kcal / 140 gm) / Fried (442 kcal / 26 gm) /
Scrambled (554 kcal / 150 gm) / Omelette (442 kcal / 130 gm) /
Eggs benedict (1023 kcal / 170 gm) /
Egg florentine (1014 kcal / 180 gm)
Served with hash brown, grilled tomato and choice of bacon, pork/ chicken sausage toast-white / brown / multigrain / gluten-free

Vegetarian | Non-vegetarian | (G) Gluten | (D)Dairy | (E)Egg | (F)Fish | (P)Peanut | (C)Crustacean | (T) Tree nut | (M)Mustard

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ALL DAY BREAKFAST

FRESH SEASONAL SLICED FRUITS — 895

FRESHLY BAKED ⓔⒹⒼⓉ — 695
Danish pastry (273 kcal / 26 gm), croissant (264 kcal / 25 gm), muffin (273 kcal / 40 gm), toast (156 kcal / 30 gm)

BIRCHER MUESLI (289 kcal | 200 gms) ⒹⒼⓉ — 645

HOT OATMEAL (379 kcal | 200 gm) ⒹⒼ — 595

CEREALS ⒹⒼⓉ — 495
Cornflakes (548 kcal / 150 gm), all bran (242 kcal / 150 gm), crunchy Swiss muesli (575 kcal / 150 gm) or rice crispies (225 kcal / 150 gm), With a choice of fresh milk(101 kcal / 200 ml), low-fat milk (65 kcal / 200 ml), or soy milk (81 kcal / 200 ml)

PORRIDGE (695 kcal | 300 gm) ⒹⒼ — 445
Rolled oats, cinnamon, honey, banana, peeled & sliced, raisins or dried fruit. Typically made in water or milk

POORI BHAJI (741 kcal | 500 gms) (7 am to 11:30 am) ⒼⓂ — 1095
Deep-fried whole wheat bread served with potato curry

IDLI (276 kcal | 150 gms) (7 am to 11:30 am) Ⓜ — 815
Steamed rice and lentil cake with coconut chutney (160 kcal / 60 gm) and sambhar (462 kcal / 400 gm)

DOSA MASALA/PLAIN/MYSORE
(276 kcal | 150 gms) (7 am to 11:30 am) — 815
Savory rice and lentil pancake, tomatoes, onion, chilies, served with chutney (160 kcal / 60 gm) and sambar (462 kcal / 400 gm)

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ALL DAY BREAKFAST

MASALA UTTAPAM (276 kcal | 150 gms) (7 am to 11:30 am) — 815
Savory rice and lentil pancake, tomatoes, onion, chilies,
served with chutney (160 kcal / 60 gm) and sambar (462 kcal / 400 gm)

MEDU VADA (655 kcal | 150 gms) (7 am to 11:30 am) Ⓜ — 815
Deep fried lentil dumplings served with sambhar (462 kcal / 400 gm)
and coconut chutney (160 kcal / 60 gm)

UPMA (663 kcal | 250 gms) ⓅⒹ — 795
Steamed semolina porridge with green peas, carrot, and curry leaves

KANDA POHA (669 kcal | 400 gms) ⓅⓂ — 795
Flattened rice tempered with mustard, onion, turmeric and curry leaves

CHOICE OF FRESHLY SQUEEZED SEASONAL JUICE — 550
Orange (118 kcal / 250 ml) / carrot (120 kcal / 250 ml) / pineapple (140 kcal / 250 ml) /
watermelon (86 kcal / 250 ml) / beetroot carrot (108 kcal / 250 ml)

FRESHLY BREWED COFFEE — 550
Regular coffee (50 kcal / 150 ml), café latte (50 kcal / 150 ml), cappuccino (50 kcal / 150 ml),
espresso (0 kcal / 150 ml), americano (0 kcal / 150 ml)

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IN-ROOM DINING

APPETISER AND SOUP

CAESAR SALAD (506 kcal | 220 gms) ⓓ ⓕ — 1645
Gem lettuce, parmesan, bacon strip, crouton with caesar dressing

CAESAR SALAD (446 kcal | 300 gms) ⓓ — 1255
Gem lettuce, parmesan, crouton with caesar dressing

GREEK SALAD (336 kcal | 200 gms) ⓓ — 1245
Cucumber, tomato, onion, bell pepper, Kalamata olive, feta cheese

FISH GOUJON (1059 kcal | 350 gms) ⓕ — 1095
River salmon fritters served with tartare sauce

CREAM OF CHICKEN SOUP (425 kcal | 400 gms) ⓓ ⓣ — 1455

CREAM OF FRESH TOMATO SOUP (166 kcal | 290 gm) — 1255
Fresh tomato and basil soup served with herb croutons

MINESTRONE GENOVESE (502 kcal | 265 gms) ⓓ ⓣ — 1255

CLEAR CHICKEN SOUP (166 kcal | 290 gms) — 815

VEG CLEAR SOUP (46 kcal | 400 gms) — 745

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IN-ROOM DINING

PASTA AND RISOTTO

SEAFOOD RISOTTO (903 kcal | 300 gms) Ⓓ Ⓖ — 1995
Prawns, squid, cuttlefish with carnaroli

SPAGHETTI ALFREDO CHICKEN (1149 kcal | 350 gms) Ⓓ Ⓖ — 1895
Spaghetti cooked in cream sauce with chicken

ASPARAGUS, PARMESAN RISOTTO (583 kcal | 320 gms) Ⓓ — 1845
Asparagus, carnaroli, parmesan cheese

PENNE WITH CREAMY PESTO (839 kcal | 350 gms) ⒹⓉⒼ — 1645

FUSILLI IN PINK SAUCE (1053 kcal | 350 gms) Ⓓ Ⓖ — 1645

PENNE WITH TOMATO AND BASIL OR ARRABIATA SAUCE (648 kcal | 300 gms) Ⓓ Ⓖ — 1545

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IN-ROOM DINING

SANDWICH

GRILLED CHICKEN BURGER (654 kcal | 350 gms) ⓖⓜⓓ — 1375

CLUB SANDWICH (777 kcal | 350 gms) ⓖⓜⓓⓔ — 1375
Grilled chicken breast, bacon, fried egg, green romaine, sliced plum tomatoes

GRILLED HAM AND CHEESE SANDWICH (521 kcal | 310 gms) ⓖⓜⓓ — 1375

GRILLED CHICKEN SANDWICH WITH BELL PEPPER AND EMMENTAL CHEESE (694 kcal | 340 gms) ⓖⓜⓓ — 1375

GRILLED MUMBAI VEGETABLE SANDWICH (730 kcal | 350 gms) ⓖⓜⓓ — 1275
Grilled Mumbai vegetable sandwich with potatoes, tomatoes, cucumber, onion, and cheese with mint chutney

VEGETABLE BURGER (299 kcal | 340 gms) ⓖⓓ — 1275
Vegetable burger with caramelized onion, spicy mayo, sliced tomato and cheese

VEGETABLE CLUB SANDWICH (449 kcal | 400 gms) ⓖⓓ — 1275
Triple layer toasted in three choice of bread with mayo, lettuce, tomato, grilled zucchini, capsicum

CHILLI CHEESE TOAST (1043 kcal | 143 gms) ⓖⓓ — 1145
Melted mozzarella, parsley and chilli on toast

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IN-ROOM DINING

FROM THE GRILL

CHILEAN SEABASS (474 kcal | 318 gms) (D) — 4495
Pan seared Chilean sea bass, white wine garlic cherry tomato basil and spinach

GRILLED SALMON (637 kcal | 300 gms) (F) — 3745
Grilled salmon with sauteed vegetables, lemon butter caper sauce

GRILLED CHICKEN (1272 kcal | 400 gms) (D) — 2895
Grilled chicken with skin, pommery mustard mash, grilled tomato, jus

PORK ROULADE (1050 kcal | 450 gms) (D) — 2895
Roasted pork belly roulade with sweet and sour base onion, oven baked fennel and salsa verde

SIDE ORDER

STEAMED VEGETABLES (146 kcal | 250 gms) (D) — 975

BUTTER-SAUTÉED VEGETABLES (219 kcal | 250 gms) (D) — 975

GRILLED ASPARAGUS (317 kcal | 280 gms) (D) — 975

SAUTÉED SPINACH (413 kcal | 300 gms) (D) — 975

MASHED POTATOES (329 kcal | 200 gms) (D) — 695

FRENCH FRIES (528 kcal | 150 gms) (D) — 645

GARLIC BREAD (528 kcal | 150 gms) (D) — 900

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LIGHT FOOD

KHICHDI (919 kcal | 640 gms) (D) — 995
Rice and lentil preparation tempered with cumin seeds, served with plain curd

CURD RICE (424 kcal | 520 gms) (D)(M) — 995
Rice and curd preparation tempered with curry leaves, mustard seeds, and chili

MASALA PEANUTS (424 kcal | 520 gms) — 475

MASALA PAPAD (424 kcal | 520 gms) — 475

DESSERT

BERRY PANACOTTA (595 kcal | 180 gms) (D) — 1095

TIRAMISU (595 kcal | 180 gms) (D)(E)(G) — 995

NEW YORK CHEESECAKE (1169 kcal | 140 gms) (D)(E) — 895

WALNUT BROWNIE (1699 kcal | 150 gms) (D)(E)(G)(T) — 895

SEASONAL FRUIT PLATTER (83 kcal | 150 gms) — 895

SELECTION OF ICE-CREAMS (100 ml) — 805

GULAB JAMUN (532 kcal | 134 gms) (D)(T)(G) — 715

RASMALAI (157 kcal | 172 gms) (D)(T) — 715

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APPETISER

TAWA MACCHI (518 kcal | 225 gms) (E) (F) — 1645
Marinated pan griddled pomfret fillet seasoned with Indian spices

ANDHRA FRIED CHICKEN (444 kcal | 250 gms) (E) — 1244
Crispy fried spicy chicken with black pepper and curry leaves

MIXED VEGETABLE PAKORAS (805 kcal | 250 gms) — 895
Batter-fried onion, potato, eggplant, cauliflower, and cottage cheese fritters

VADA PAV (1175 kcal | 350 gms) (M) (D) (G) — 1095
Spiced potato fritter, buttered local bread

MAIN COURSE

FISH MOILEE (553 kcal | 400 gms) (M) (F) — 2045
Pomfret cooked in creamy coconut curry flavored with mustard seeds

GOSHT ROGAN JOSH (590 kcal | 500 gms) (D) — 1895
Traditional Kashmiri mutton curry laced with tomato, healthy alkanet root, Kashmiri chili & cloves

BUTTER CHICKEN (884 kcal | 570 gms) (D) (M) (T) — 1695
Chicken tikka simmered in tomato gravy

TAWA MURGH PULAO (655 kcal | 436 gms) (D) — 1595
Basmati rice cooked with onion tomato aromatic spices and chicken

MURG TARIWALA (595 kcal | 500 gms) (D) — 1595
Home-style boneless curried chicken

DAL MAKHANI (1149 kcal | 380 gms) (D) — 1595
Signature of the house black lentils simmered overnight in the clay oven cooked with tomatoes, butter, cream, tempered with ginger, garlic and fenugreek

TAWA SUBZ PULAO (308 kcal | 480 gms) (D) — 1395
Basmati rice cooked with mixed vegetables and aromatic spices

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IN-ROOM DINING

GOSHT BIRYANI (504 kcal | 350 gms) Ⓓ — 2895
Basmati rice cooked with lamb on the bone flavoured with aromatic herbs

MURGH DUM BIRYANI (674 kcal | 750 gms) Ⓓ Ⓣ — 2585
Overnight marinated chicken cooked with long grain rice, aromatic hand pounded spices on slow dum process and flavored with mint, coriander, fried onion and saffron

SUBZ DUM BIRYANI (350 kcal | 300 gms) Ⓓ Ⓣ — 2095
Overnight marinated vegetables cooked with long grain rice, aromatic hand pounded

MASALA BHINDI (420 kcal | 350 gms) Ⓓ — 1395
Home-style okra cooked in tomato and onion masala

PALAK PANEER (907 kcal | 640 gms) Ⓓ — 1395
Cottage cheese in a spinach puree tempered with garlic

ALOO GOBHI MUTTER (366 kcal | 300 gms) Ⓓ — 1395
Potatoes and cauliflower tossed with green pea's tomatoes and ginger

TARIWALI SUBZI (497 kcal | 480 gms) Ⓓ — 1395
Home-style seasonal vegetables simmered in spicy tomato gravy

DAL TADKA (929 kcal | 415 gms) Ⓓ — 995
Yellow lentil tempered with onion, garlic, tomato, and cumin

JEERA RICE (148 kcal | 320 gms) — 855

STEAMED BASMATI (148 kcal | 320 gms) — 745

RAITA (75 kcal | 110 gms) Ⓓ — 445
Mixed veg, cucumber mint and boondi

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IN-ROOM DINING

KEBABS

CHICKEN TIKKA (701 kcal | 250 gms) ⒹⓂ — 1595
Roasted chicken marinated in yoghurt and generously spiced giving the meat trademark red colour

PANEER TIKKA (1012 kcal | 250 gms) ⒹⓂ — 1495
Fresh cottage cheese marinated in spices and grilled in the earthen oven

INDIAN BREADS

PHULKA (2PC) ⒹⒼ — 345

CHAPATHI (2PC) ⒹⒼ — 400

TAWA PARATHA ⒹⒼ — 400
Layered flatbread cooked on a griddle

TANDOORI ROTI (68 kcal | 30 gms) (12 pm till 3 pm, 7pm till 12 am) ⒹⒼ — 400

NAAN (130 kcal | 30 gms) (12 pm till 3 pm, 7pm till 12 am) ⒹⒼ — 450

GARLIC NAAN (150 kcal | 40 gms) (12 pm till 3 pm, 7pm till 12 am) ⒹⒼ — 450

LACCHA PARATHA (154 kcal | 50 gms) (12 pm till 3 pm, 7pm till 12 am) ⒹⒼ — 450

STUFFED KULCHA (154 kcal | 51 gms) (12 pm till 3 pm, 7pm till 12 am) ⒹⒼ — 500
Aloo or paneer

CHEESE NAAN (160 kcal | 40 gms) (12 pm till 3pm, 7pm till 12 am) ⒹⒼ — 500

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SOMA SPECIALITY (12:00 PM TO 2:45 PM AND 7: 00 PM TO 11: 45 PM)

AAMBI PANEER TIKKA (1141 kcal I 350 gms) (D) — 1495
Dry mango stuffed cottage cheese cooked in clay oven, served with green chutney

MALAI BROCCOLI (195 kcal | 135 gms) (D) — 1695
Broccoli florets marinated with hung yogurt, Indian spices, cream cheese cooked in clay oven, served with tomato garlic chutney

SUBZ AKHROT KE SEEKH (1225 kcal | 350 gms) (D) (T) — 1395
Minced seasonal vegetables infused with home pounded Indian spices coated with walnuts, skewered and cooked in clay oven

STUFFED TANDOORI ALOO (280 kcal | 250 gms) (D) (T) — 1210
Potato stuffed with crisp fried potatoes, raisin, nuts and cooked in clay oven

ASSORTED VEGETARIAN SAMPLER (Serves 4) (728 kcal | 650 gms) — 2895
Aambi paneer tikka, subz akhrot ke seekh, stuffed tandoori aloo, malai broccoli

TANDOORI CHICKEN HALF (663 kcal | 450 gms) (D) (M) — 1995
Spring chicken marinated with ginger garlic paste, hung curd and chef's secret spices

MURGH MALAI KEBAB (2076 kcal | 1125 gms) (D) — 1955
Chicken with malt vinegar, green chili, coriander

CHICKEN SILBATTA KEBAB (813 kcal | 300 gms) (D) — 1995
Chef special spices grounded on rough unpolished stone and mixed well with minced chicken

MUTTON SEEKH KEBAB (1421 kcal | 517 gms) (D) (M) — 2095
Minced lamb, fresh coriander roots, garlic, mint leaves, garlic, ginger, green chili, ghee

PESHAWARI BURRAH KEBAB (567 kcal | 350 gms) (D) (T) — 2095
Royal cumin infused lamb chops flavored with clove and green cardamom, cooked in clay oven

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MAIN COURSE

ASSORTED NON-VEGETARIAN KEBAB SAMPLER (901 kcal | 550 gms) Ⓓ Ⓜ Ⓣ — 3345
Murgh malai kebab, chicken silbatta kebab, mutton seekh kebab, Peshawari burrah kebab

MACCHI TIKKA (1227 kcal | 640 gms) Ⓓ Ⓜ — 2195
River salmon fish tikka marinated with mustard, cooked in clay oven and served with yellow chili chutney

SUNEHRI JHINGA (1321 kcal | 350 gms) Ⓓ Ⓣ — 2995
Jumbo prawns marinated with ajwain mixture of yogurt

HANDI KI SUBJI (348 kcal | 400 gms) Ⓓ Ⓣ — 1325
Seasonal vegetables cooked with fresh spinach and almond gravy

KHUMANI KHOYA KOFTA (972 kcal | 450 gms) Ⓓ Ⓣ — 1395
Fox nuts and apricot dumpling simmered with fenugreek tomato gravy

BAIGAN PYAZ KA BHARTHA (91 kcal | 300 gms) Ⓓ — 1325
Clay oven roasted eggplant, mashed and tossed with garlic, onion and tomato

JUNGLEE MURGI (753 kcal | 600 gms) Ⓓ — 1695
Home-style simmered country chicken with bone curry, flavoured with coriander, yoghurt, onions, tomatoes and whole Indian spice mix

NAMAK MANDI MURGH KADAI (563 kcal | 300 gms) Ⓓ — 1695
A delicacy from Northwest Frontier - baby chicken cooked with tomato, chilli and hand pounded Indian spices

KARACHI KADAI GOSHT (722 kcal | 300 gms) Ⓓ — 1895
Slow cooked milk fed lamb with special home pounded kadai spice mix

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TRADITIONAL BIRYANI AND PULAO

LAGAN KA BHUNA GOSHT (588 kcal | 300 gms) Ⓓ — 1895
Slow cooked boneless mutton in lagan with brown onions, cashew nut paste, simmered with ginger juliennes and coriander

GAWALMANDI KI NIHARI (1154 kcal | 700 gms) Ⓓ — 1895
Slow cooked lamb shank stew with saffron, aromatic Indian spices and rose petal garnished with fried onions

MEAT KA PULAO (2678 kcal | 1410 gms) Ⓓ — 1895
Overnight marinated milk fed lamb cooked with long grain rice, aromatic Indian spices on slow dum process and flavored with mint, coriander, fried onions and saffron.

SUBZ KHORMA BIRYANI (474 kcal | 300 gms) ⒹⓉ — 2095
Fragrant basmati rice cooked with medley of garden-fresh vegetables, mint, coriander, fried onion and saffron

SIGNATURE GUCCHI PULAO (562 kcal | 300 gms) ⒹⓉ — 2345
Stuffed morels cooked with long grain basmati rice and aromatic Indian herbs and spices

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CELINI SPECIALITY (12:30 PM TO 11:45 PM)

APPETISER AND SALAD

PROSCIUTTO E BURRATA (322 kcal | 240 gms) Ⓓ — 1955
Parma ham, burrata, cherry tomato, balsamic reduction

EGGPLANT PARMIGIANA (1448 kcal | 280 gms) Ⓓ Ⓣ — 1595
Tomato coulis, parmesan, pine nut

CAPRESE (527 kcal | 300 gms) Ⓓ Ⓣ — 1565
Heirloom tomato, basil pesto, buffalo mozzarella, balsamic reduction and cherry tomato confit

BABY SPINACH SALAD (585 kcal | 150 gms) Ⓓ Ⓣ — 1395
Provolone cheese, walnut, mushroom, lemon dressing

PIZZA

DIAVOLA (1309 kcal | 400 gms) Ⓖ — 2145
Tomato sauce, mozzarella, spicy salami and black olives

PIZZA PAZZA (1080 kcal | 400 gms) Ⓖ Ⓓ — 2095
Tomato sauce, mozzarella, and chicken

QUATRO FORMAGGI (1282 kcal | 400 gms) Ⓖ Ⓓ — 1955
Buffalo mozzarella, gorgonzola, parmesan, ricotta

PIZZA PRIMAVERA (1054 kcal | 470 gms) Ⓖ Ⓓ — 1945
Tomato sauce, mozzarella, peppers, onion, mushroom, asparagus, and Kalamata olives

PIZZA MARGHERITA (1134 kcal | 370 gms) Ⓖ Ⓓ — 1695
Tomato sauce, mozzarella cheese, and fresh basil

Vegetarian | Non-vegetarian | Ⓖ Gluten | ⒹDairy | ⒺEgg | ⒻFish | ⓅPeanut | ⒸCrustacean | Ⓣ Tree nut | ⓂMustard

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IN-ROOM DINING

PASTA AND RISOTTO

PORCINI RISOTTO (841 kcal | 350 gms) Ⓓ — 2095
Carnaroli rice, porcini mushroom, button mushroom, truffle oil

RISOTTO AGLI ASPARAGI E LIMONE (613 kcal | 380 gms) Ⓓ — 1845
Pearl barley, pumpkin, almond, truffle oil, goat cheese

RIGATONI BOSCAIOLA (866 kcal | 315 gms) ⒹⒼ — 2055
Mushroom, crispy pancetta, onion

TAGLIATELLE BOLOGNESE (1048 kcal | 290 gms) ⒹⒼ — 1975
Lamb & pork minced meat sauce

Vegetarian | Non-vegetarian | Ⓖ Gluten | ⒹDairy | ⒺEgg | ⒻFish | ⓅPeanut | ⒸCrustacean | ⓉTree nut | ⓂMustard

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CHIN CHIN
BAR

IN-ROOM DINING

CHINA HOUSE SPECIALITY (12:30 PM TO 3:00 PM AND 7:00 PM TO 11:45 PM)

DIMSUM

- CRYSTAL VEGETABLE DUMPLING (186 kcal | 132 gms) Ⓢ — 995
- EDAMAME BEANS DUMPLING WITH TRUFFLE (216 kcal | 120 gms) Ⓢ ⓈⓄ Ⓖ Ⓓ — 1095
- STEAMED CHICKEN SIU-MAI (240kcal | 124 gms) ⓈⓄ Ⓖ Ⓓ — 1095
- STEAMED CRYSTAL PRAWN DUMPLING (206 kcal | 132 gms) Ⓢ Ⓒ — 1295

APPETIZER

- VEGETABLE SPRING ROLL (327 kcal | 200 gms) Ⓢ ⓈⓄ Ⓖ Ⓓ — 1080
- CRISPY PRAWN SPRING ROLL (773 kcal | 220 gms) Ⓒ Ⓖ — 1320

SOUP

- HOT AND SOUR VEGETABLE SOUP WITH TOFU AND MUSHROOM (45 kcal | 250 gms) Ⓢ ⓈⓄ Ⓓ — 900
- SWEET CORN CHICKEN SOUP WITH EGG WHITE (117 kcal | 160 gms) Ⓔ — 960
- PRAWN SOUP WITH VEGETABLE AND TRUFFLE OIL (155 kcal | 250 gms) Ⓒ — 1380

Vegetarian | Non-vegetarian | Ⓖ Gluten | Ⓓ Dairy | Ⓔ Egg | Ⓕ Fish | Ⓟ Peanut | Ⓒ Crustacean | Ⓣ Tree nut | Ⓜ Mustard

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IN-ROOM DINING

CHINESE MAIN COURSE

◉ STEAMED JASMINE RICE (130 kcal | 300 gms)	540
◉ FRIED RICE WITH BAMBOO SHOOTS, GREEN ONIONS AND SICHUAN CHILLI OIL (536 kcal | 250 gms)	1320
◉ BURNT GARLIC FRIED RICE (571 kcal | 250 gms)	1320
◉ FRIED NOODLES WITH VEGETABLES AND MUSHROOMS (573 kcal | 250 gms) Ⓟ Ⓢ	1360
◉ PEPPERY HOT BEAN CURD Ⓖ Ⓢ ⓈⓄ WITH SOYBEAN PASTE (375 kcal | 350 gms)	1740
◉ CLAY POT SEASONAL VEGETABLES IN SICHUAN CHILLI SAUCE (596 kcal | 280 gms) Ⓔ	1740
▲ FRIED NOODLES WITH CHICKEN, MUSHROOM AND VEGETABLES (189 kcal | 240 gms) Ⓟ Ⓢ	1560
▲ FRIED RICE WITH DICED CHICKEN, EGGS, ASPARAGUS, AND VEGETABLES (470 kcal | 250 gms) Ⓔ	1560
▲ BARBEQUE PORK AND SCALLOP FRIED RICE (572 kcal | 250 gms) Ⓢ Ⓜ	1560
▲ SICHUAN SEAFOOD NOODLES WITH SPICY SAUCE AND VEGETABLES (129 kcal | 260 gms) Ⓖ Ⓔ Ⓒ Ⓣ Ⓟ	1860
▲ CLAY POT CHICKEN WITH SMOKED BAMBOO SHOOTS, BEAN CURD AND CHILLI (886 kcal | 250 gms) Ⓖ Ⓔ ⓈⓄ Ⓣ Ⓟ	1980
▲ HOME STYLE WOK FRIED PORK WITH BELL PEPPERS IN BLACK BEAN SAUCE (955 kcal | 260 gms) Ⓖ Ⓔ ⓈⓄ Ⓣ Ⓟ	2045
▲ SICHUAN KING PRAWNS WITH LANTERN CHILLI, WOOD EAR MUSHROOMS AND BAMBOO SHOOT (881 kcal | 220 gms) Ⓖ Ⓔ	2845

◉ Vegetarian | ▲ Non-vegetarian | Ⓖ Gluten | Ⓓ Dairy | Ⓔ Egg | Ⓕ Fish | Ⓟ Peanut | Ⓒ Crustacean | Ⓣ Tree nut | Ⓜ Mustard

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IN-ROOM DINING

KIDS MENU

- **PIZZA MARGHERITA** (8 Inch) (613 kcal | 200 gms) Ⓖ Ⓓ — 745
- **SPAGHETTI OR PENNE WITH CHOICE OF TOMATO SAUCE, PESTO CREAM** (389 kcal | 180 gms) Ⓖ Ⓓ Ⓣ — 745
- **SMILEY FRIES** (520 kcal | 140 gms) — 695
- **PLAIN KHICHDI** (502 kcal | 350 gms) Ⓓ — 545
  Boiled rice and lentils tempered with cumin
- **CHICKEN CHEESE BURGER** (374 kcal | 200 gms) Ⓖ Ⓓ — 1095
- **FRIED CHICKEN NUGGETS** (611 kcal | 180 gms) Ⓖ — 1095
- **FISH GOUJON WITH CHIPS AND TARTAR SAUCE** (605 kcal | 200 gms) Ⓕ Ⓖ — 1095
- **CHICKEN SAUSAGE PIZZA** (8 Inch) (540 kcal | 200 gms) Ⓖ Ⓓ — 895
- **FUSILLI CHICKEN PASTA** (541 kcal | 350 gms) Ⓖ Ⓓ — 895
- **PANCAKE WITH NUTELLA** (176 kcal | 50 gms) Ⓖ Ⓓ — 595

Vegetarian | Non-vegetarian | Ⓖ Gluten | Ⓓ Dairy | Ⓔ Egg | Ⓕ Fish | Ⓟ Peanut | Ⓒ Crustacean | Ⓣ Tree nut | Ⓜ Mustard

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IN-ROOM DINING

NON - ALCOHOLIC BEVERAGES

TEA	LEMON ICED TEA	550
	PEACH ICED TEA	550
	MASALA / GINGER / READYMADE TEA	550
	GREEN TEA	550
	CHAMOMILE TEA	550
	JASMINE TEA	550
	EARLY GREY TEA	550
	PEPPER MINT	550
	ENGLISH BREAKFAST TEA	550
SMOOTHIES	CHAAS	495
	LASSI	495
	BANANA	495
	STRAWBERRY	495
	MANGO	495

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IN-ROOM DINING

MILKSHAKES	VANILLA	495
	CHOCOLATE	495
	STRAWBERRY	495
	MANGO	495
	BANANA	495
SEASONAL FRESH JUICES	ORANGE	550
	WATERMELON	550
	PINEAPPLE	550
	COCONUT WATER	550
	CARROT	550
AERATED DRINKS SOFT BEVERAGES	REDBULL	545
	GINGER ALE	400
	FRESH LIME SODA/WATER	450
	SPRITE	400
	COKE	400
	DIET COKE	400
	COKE ZERO	400
	TONIC WATER	400

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IN-ROOM DINING

COFFEE	CAFÉ LATTE	550
	CAPPUCCINO	550
	ESPRESSO	550
	AMERICANO	550
	FILTER COFFEE	550
WATER	HIMALAYAN SPARKLING	475
	HIMALAYAN 750 ML	375
HOT BEVERAGES	HOT CHOCOLATE	495
	BOURNVITA	495
	HOT / COLD MILK	295

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IN-ROOM DINING

ALCOHOLIC BEVERAGE

SINGLE MALT	GLENFIDDICH 18 YEARS	1800
	LAGAVULIN 16 YEARS	1550
	GLENFIDDICH 15 YEARS	1050
	GLENLIVET 15 YEARS	1050
	GLENFIDDICH 12 YEARS	1050
	GLENMORANGIE 10 YEARS	950
	SINGLETON GLENDULLAN 15 YEARS	950
	GLENLIVET 12 YEARS	900
	TALISKER	850
	AMRUT	650

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IN-ROOM DINING

WHISKEY BLENDED

JOHNNIE WALKER BLUE LABEL	3000
CHIVAS REGAL 18 YEARS	1100
JOHNNIE WALKER PLATINUM 18 YEARS	1050
JOHNNIE WALKER GOLD LABEL	950
JOHNNIE WALKER DOUBLE BLACK	750
CHIVAS REGAL 12 YEARS	750
JOHNNIE WALKER BLACK LABEL	700
TEACHER'S HIGHLAND CREAM	575
JACK DANIELS NO. 7	500
JOHNNIE WALKER RED LABEL	500
BALLENTINE'S 12 YEARS	500
BLACK DOG 12 YEARS	400
BALLENTINE'S FINEST	400

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IN-ROOM DINING

VODKA	GREY GOOSE	800
	BELVEDERE	800
	STOLICHNAYA	775
	CÎROC	750
	ABSOLUT ELYX	650
	ABSOLUT BLUE	500
	KETTLE ONE	500
	SKYY	450
	SMIRNOFF	450
GIN	TANQUERAY NO. 10	750
	TANQUERAY	650
	BOMBAY SAPPHIRE	600
	BEEFEATER	450
	GORDON'S	450

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IN-ROOM DINING

RUM	BACARDÍ BLACK	300
	CAPTAIN MORGAN	300
	BACARDÍ WHITE	300
	OLD MONK	300
	BACARDÍ GOLD	300
TEQUILA	PATRON SILVER	1350
	JOSE CUERVO GOLD	500
	JOSE CUERVO CLASSIC	450
	DON ANGEL BLANCO	450
LIQUEUR	JÄGERMEISTER	750
	KAHLUA	450
	BAILEYS	400
COGNAC	HENNESSEY XO	3200
	HENNESSEY V.S.O.P	1250
	MARTELL V.S.	650
	MARTELL V.S.O.P	

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IN-ROOM DINING

BEER	HOEGAARDEN	750
	CORONA	750
	BIRA BLONDE	550
	BIRA WHITE	550
	HEINEKEN LAGER	500
	KINGFISHER ULTRA	500
	BUDWEISER	500
	KINGFISHER PREMIUM	450
CHAMPAGNE	MOËT & CHANDON IMPERIAL BRUT ROSE, FRANCE	22500
	MOËT & CHANDON IMPERIAL ICE , FRANCE	22500
	MOËT & CHANDON IMPERIAL BRUT / FRANCE	17500
	G.H MUMM BRUT, FRANCE	16595
SPARKLING WINE	SULA TROPICAL BRUT, INDIA	3500
	FRATELLI, GRAND CUVEE BRUT, INDIA	3500

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IN-ROOM DINING

RED WINE	**ANTINORI TIGNANELLO TOSCANA, ITALY**	**39000**
	PEPPOLI CHIANTI CLASSICO, ITALY	**10500**
	CHÂTEAU DE FONTANILLE BORDEAUX, FRANCE	**9000**
	SCAIA CORVINA VENETO IGT, ITALY	**7500**
	JACOB'S CREEK, SHIRAZ CABERNET, AUSTRALIA	**5500**
	YELLOW TAIL, SHIRAZ, AUSTRALIA	**5500**
	SOLEDORO, RUBICONE, SANGIOVESE, EMILIA-ROMAGNA, ITALY	**5500**
	LE GRAND NOIR, PINOT NOIR, FRANCE	**5000**
	FRATELLI CLASSIC SHIRAZ, INDIA	**4000**
WHITE WINE	**MANNARA PINOT GRIGIO, ITALY**	**6000**
	YELLOW TAIL, CHARDONNAY, AUSTRALIA	**5500**
	TWO OCEAN CHARGDONNAY, SOUTH AFRICA	**5000**
	LE GRAND NOIR, CHARDONNAY, FRANCE	**5000**
	SOLEDORO, RUBICONE, TREBBIANO, EMILIA - ROMAGNA, ITALY	**5000**
	SULA DINDORI RESERVE, VIOGNER, SHIRAZ, INDIA	**3500**
	FRATELLI, CHENIN BLANC, SOLAPUR, INDIA	**3500**

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IN-ROOM DINING

RED WINE BY GLASS	MAN FAMILY MERLOT, SOUTH AFRICA	1600
	LE GRAND PINOT NOIR, FRANCE	1500
	JACOB'S CREEK SHIRAZ, AUSTRALIA	1400
	SOLEDORO, RUBICONE, SANGIOVESE, ITALY	1250
	SULA DINDORI SHIRAZ, NASHIK, INDIA	950
	FRATELLI CLASSIC SHIRAZ, INDIA	650
WHITE WINE BY GLASS	SCAIA, CHARDONNAY ITALY	1550
	SOLEDORO, RUBICONE, TREBBIANO, EMILIA-ROMAGNA, ITALY	1550
	LE GRAND CHARDONNAY, FRANCE	1500
	JACOB'S CREEK, CHARDONNAY, AUSTRALIA	1450
	FRATELLI, CHENIN BLANC, SOLAPUR, INDIA	750
	SULA CHENIN BLANC, INDIA	650
SPARKLING WINE BY GLASS	GLS CHANDON BRUT	1600
	GLS FRATELLI NOI SPARKLING	1200
	GLS SULA BRUT TROPICAL	1200

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