



**IN- ROOM DINING**  
BREAKFAST (6:00 AM - 11:00 AM)

BREAKFAST

INDIAN BREAKFAST

INR

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<div><div><div></div></div><div><div>UTTAPPAM</div><div><div><div></div><div></div></div><div><div></div><div></div></div></div></div></div> <div>Thick pancake made from rice flour batter served with sambar and chutney Cal 250</div>	425
<div><div><div></div></div><div><div>UPMA</div><div><div><div></div><div></div></div></div></div></div> <div>Thick porridge made from dry roasted semolina and Indian spices Cal 220</div>	425
<div><div><div></div></div><div><div>PARATHAS</div><div><div><div></div><div></div></div></div></div></div> <div>Whole wheat bread with options to stuff with potato, cauliflower or cottage cheese Cal 280</div>	425
<div><div><div></div></div><div><div>DOSA</div><div><div><div></div><div></div></div></div></div></div> <div>Indian crêpe made from ground pulses and fermented rice batter served with sambar &amp; chutney Cal 538</div>	425
<div><div><div></div></div><div><div>POORI BHAJI</div><div><div><div></div><div></div></div><div><div></div><div></div></div></div></div></div> <div>Deep fried whole wheat bread served with mildly spiced potato curry Cal 748</div>	425
<div><div><div></div></div><div><div>INDIAN BREAKFAST TABLE</div><div><div><div></div><div></div></div><div><div></div><div></div></div></div></div></div> <div>Aloo paratha / poori bhaji / dosa / sambar &amp; chutney / sweet lassi / fresh juice / sliced fresh fruits / tea or coffee Cal 748</div>	775
<div><div><div></div></div><div><div>AKURI</div><div><div><div></div><div></div></div><div><div></div><div></div></div></div></div></div> <div>Scrambled eggs with tomato, onion, chili, garlic, ginger, pav bread Cal 260</div>	495

CONTINENTAL BREAKFAST

<div><div><div></div></div><div><div>OMELETTE</div><div><div><div></div><div></div></div></div></div></div> <div>Eggs served with sautéed mushrooms, hash brown potatoes, grilled tomato, selection of bacon(P) and chicken sausage Cal 230</div>	495
<div><div><div></div></div><div><div>BIRCHER MUESLI</div><div><div><div></div><div></div></div><div><div></div><div></div></div></div></div></div> <div>Soaked oats, milk, yoghurt, honey, nuts, banana Cal 225</div>	385
<div><div><div></div></div><div><div>CEREALS</div><div><div><div></div><div></div></div><div><div></div><div></div></div></div></div></div> <div>Muesli / chocos / cornflakes / wheat flakes Cal 289</div>	385

BREAKFAST

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**FRENCH TOAST**

Butter fried bread with eggs, flour &amp; milk, served with maple syrup, fruit compote, whipped cream

Cal 1190

Vegetarian

Non-vegetarian

Cereals/gluten

Crustacean

Nuts

Milk

Eggs

Fish

Groundnut/tree nut

Soy

Sulfite

Kindly inform your server of any food allergies or dietary preference

Hotel Emergency Number-1111

Local taxes and service charge extra as applicable.

Service charge is voluntary and at the discretion of consumers and not mandatory as per law

**LUNCH & DINNER**

(11:00 AM - 11:00 PM)

TANDOOR PREPARATION AVAILABLE

12:00 PM - 3:00 PM & 7:00 PM - 11:00 PM

# GLOCAL STREET

## SNACKS

INR

- PUNJABI SAMOSA**



750

Crispy, golden pockets bursting with spiced potatoes and peas

Cal 207
- DELHI STYLE CHOLE WITH METHI KULCHA**



750

Hearty, spiced chickpea curry paired with fragrant fenugreek-studded bread

Cal 324
- RAILWAY MUTTON CUTLETS, DEVILS' CHUTNEY**



950

Succulent spiced mutton patties paired with a fiery, tangy condiment

Cal 485
- MUTTON ROAST WITH MALABARI PARATHA**



950

Tender, spiced mutton slow-cooked to perfection,  
served with flaky, buttery paratha



Cal 548

## KOLKATA KATHI ROLLS

INR




Flavor-packed, wrapped delights with spiced fillings and a hint of street food magic

- PANEER**






750

Cal 375
- EGG**



800

Cal 410
- CHICKEN**



850

Cal 475  
(Served with laccha onion, cucumber, chili, mint chutney)

## STREET SWEETS

INR

- KESAR RASMALAI**



550

Creamy, saffron-infused milk dessert with delicate,  
spongy cheese dumplings

Cal 331
- KOLKATA MISHTI DOI**



450

Rich, caramelized yoghurt dessert with a  
velvety smooth texture and sweet flavor

Cal 288
- SAKTIGARH LANGCHA**



450

Irresistibly sweet, deep-fried bengali doughnut filled with rich,  
creamy condensed milk





Cal 175
- MAWA PISTA STUFFED RAJ BHOG**



550

Sugar syrup-soaked sweets with a rich filling of creamy  
mawa and crunchy pistachios

Cal 263

 Vegetarian  Non-vegetarian  
 Cereals/gluten  Crustacean  Nuts  Milk  Eggs  
 Fish  Groundnut/tree nut  Soy  Sulfite

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# NORTH WEST FRONTIER AND BENGALI

## VEGETARIAN

INR

- MALAI BROCCOLI



Tender florets in a creamy, spiced sauce, perfectly blending indulgence with healthy goodness

Cal 320

850
- ASPARAGUS AUR MUTTER KI GALOUTI



Velvety, spiced patties blending tender asparagus and sweet peas for a melt-in-mouth experience

Cal 281

950
- ALOO AUKHRUT DILNAZ



Savoury, spiced potatoes melded with aromatic walnuts for a rich, flavourful twist

Cal 420

750
- ZAFRANI MALAI PANEER TIKKA



Succulent paneer marinated in saffron-infused cream, grilled to perfection

Cal 350

750
- VEGETARIAN KEBAB PLATTER



(2 pcs each of any four)

Cal 738



1250

## NON-VEGETARIAN

INR

- ▲

GONDHORAJ FISH TIKKA





Tender fish marinated in zesty gondhoraj lime, grilled to a smoky perfection

Cal 520

1050
- ▲

TANDOORI JHEENGA NISHA






Juicy prawns marinated in aromatic spices and grilled to a smoky perfection

Cal 520

1250
- ▲

AFGHANI MURGH TIKKA




Succulent chicken marinated in a rich blend of yogurt and spices, grilled to tender perfection

Cal 480

950
- ▲

MUTTON SEEKH KABAB





Juicy, minced mutton skewers, grilled to smoky perfection

Cal 640

1050
- ▲

TANDOORI POMFRET





Flavourful, charred fish marinated in variety of spices and grilled to crispy perfection

Cal 1020

1250
- ▲

NON-VEGETARIAN KEBAB PLATTER



(2 pcs each of any four)

Cal 1080

1500

■ Vegetarian ▲ Non-vegetarian  
🌾 Cereals/gluten 🦀 Crustacean 🥜 Nuts 🥛 Milk 🥚 Eggs  
🐟 Fish 🌰 Groundnut/tree nut 🥛 Soy ⚠️ Sulfite

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MAINS

VEGETARIAN

INR

- PANEER MAKHANI

Soft paneer cubes simmered in a rich, creamy tomato-based sauce with a hint of spice

Cal 520
- 
- MAKHMALI KOFTA CURRY
- Velvety, spiced cheese dumplings in a creamy curry sauce

Cal 480

BHARVAN ALOO DUM JODHPURI

Stuffed potatoes simmered in a rich, spiced gravy, showcasing traditional rajasthani flavours

Cal 450

SUBZ KHAZANA

A vibrant medley of seasonal vegetables simmered in a fragrant, rich gravy

Cal 420

TRIO OF MUSHROOM HARAPYAZ

A delightful mix of three mushroom varieties in a rich, flavourful gravy

Cal 223

DAL MAKHANI

Creamy, slow-cooked lentils simmered with aromatic spices and butter for a rich indulgent flavour

Cal 680

YELLOW DAL TADKA

Comforting yellow lentils tempered with aromatic spices and a hint of tanginess

Cal 197

NON-VEGETARIAN

INR

- CHINGRI MALAI CURRY

Succulent shrimp simmered in a rich, creamy coconut sauce with subtle spices

Cal 599
- 
- BENGALI STYLE MACHER JHOL
- Spicy, tangy fish stew simmered with potatoes and tomatoes in a fragrant, traditional gravy

Cal 480

KOSHA MANGSHO

Rich, spicy, slow-cooked bengali goat curry with tender meat and deep, bold flavours

Cal 788

MUTTON ROGAN JOSH

Tender, spiced mutton simmered in a rich, aromatic red curry with a touch of rajasthani flair

Cal 788

MURGH TIKKA MASALA

Juicy chicken tikka pieces simmered in a creamy, spiced tomato sauce

Cal 680

MURGIR JHOL

Flavourful, bengali-style chicken stew with a spicy, tangy broth and aromatic spices

Cal 380



## BIRYANI

## INR



 Lamb | Chicken | Vegetable
 


1250 | 1050 | 950

Aromatic, spiced rice dish layered with tender meat or  
Vegetables, offering a fragrant and flavourful feast  
Cal 820 | Cal 680 | Cal 520

## INDIAN BREADS

**INR**

 MISSI ROTI | 
  PUDINA PARATHA | 
  AJWAINI LACCHA PARATHA 
 

200

Cal 185  
Stuffed Kulcha | Khamiri Naan

## ORIENTAL

## SOUPS

INR

  **CHIANG MAI NOODLE SOUP**   

700

With the choice of vegetable / chicken / prawn accompanied  
with boiled egg, fried garlic and other accompaniments  
Cal 600

## **BURNT GARLIC VEGETABLE SOUP**

600

With the choice of tofu or chicken  
Cal 223

## APPETIZERS

## INR

## ■ SILKEN TOFU WITH SPICY CRISP CHILI BEAN SAUCE 🌶️

850

Cal 583

## 🍱 CRISPY LOTUS ROOT WITH HONEY CHILI SAUCE 🌶️

850

Cal 380

 **TOGARASHI CHICKEN & LEEK YAKITORI WITH SRIRACHA SAUCE** 

1050

Cal 680

## 📌 CRISPY WASABI PRAWN WITH MANGO SAUCE AND SCALLION 🌶️🌱

1200

Cal 467

 Vegetarian  Non-vegetarian

 Cereals/gluten
  Crustacean
  Nuts
  Milk
  Eggs

 Fish  Groundnut/tree nut  Soy  Sulfite

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DIM SUMS

CRYSTAL DUMPLING

INR

Vegetarian
 Truffle Wild Mushroom Crystal
 Cereals/gluten
 Soy
 Cal 360

900

Vegetarian
 Edamame Burnt Garlic Cream Cheese Crystal
 Cereals/gluten
 Cal 680

900

STEAMED DUMPLING

INR

Vegetarian
 Water Chestnut & Garlic Chives
 Soy
 Cal 280

900

Non-vegetarian
 Chinese BBQ Chicken
 Cereals/gluten
 Soy
 Cal 320

1050

Non-vegetarian
 Spinach Prawns Har Gow
 Cereals/gluten
 Crustacean
 Soy
 Cal 382

1200

SHUMAI

INR

Vegetarian
 Asparagus & Butternut Squash Shumai
 Cereals/gluten
 Cal 460

900

Non-vegetarian
 Lemongrass Chicken Shumai
 Cereals/gluten
 Soy
 Cal 325

1050

Vegetarian
 Non-vegetarian
 Cereals/gluten
 Crustacean
 Nuts
 Milk
 Eggs
 Fish
 Groundnut/tree nut
 Soy
 Sulfite

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# MAINS

## WOK-TOSSED

INR

- MAPO TOFU

Spicy, savoury sichuan dish with silky tofu in a rich, aromatic sauce with bold flavours  
Cal 320
- SEASONAL ASIAN GREENS

Crisp, fresh vegetables stir-fried in a light, savoury sauce for a burst of flavours and crunch  
Cal 199
- KUNG PAO CHICKEN

A vibrant stir-fried dish with tender chicken, cashew, and crisp vegetables in a tangy, spicy sauce  
Cal 380

## THAI CURRY

INR

- GREEN | RED | YELLOW

Rich, aromatic curry with a creamy coconut base, brimming with vibrant spices and tender ingredients  
Vegetable Cal 380 | Chicken Cal 520 | Cal Prawns Cal 480

## MEAL IN A BOWL

INR

- MUSHROOM PAD KRAPOW

Sautéed mushrooms with thai basil and chillies, delivering a bold, spicy, and aromatic flavour  
Cal 199
- GINGER SCALLION STEAM SEABASS

Delicately steamed sea bass infused with aromatic ginger and scallions for a light, flavourful taste  
Cal 380
- CHAR SIU PORK

Tender, caramelized barbecued pork with a sweet and savoury glaze, infused with classic chinese spices  
Cal 290

Vegetarian  Non-vegetarian

Cereals/gluten  Crustacean  Nuts  Milk  Eggs

Fish  Groundnut/tree nut  Soy  Sulfite

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RICE AND NOODLE

	INR
<div><div><div>■</div><div>YAKI UDON</div><div><div><div></div></div></div></div><div>Noodle with crunchy nori</div><div>Cal 280</div></div>	1050
<div><div><div>■</div><div>SOBA NOODLE</div><div><div><div></div><div></div></div></div></div><div>With bok choy, celery &amp; soy</div><div>Cal 275</div></div>	1050
<div><div><div>▲</div><div>NASI GORENG</div><div><div><div></div><div></div><div></div></div></div></div><div>Fried rice with prawns</div><div>Chicken and egg</div><div>Cal 580</div></div>	1200
<div><div><div>■</div><div>KHAO MALI</div><div><div><div></div></div></div></div><div>Steamed jasmine rice</div><div>Cal 290</div></div>	950

EUROPEAN & MEDITERRANEAN

SOUP	INR
<div><div><div>■</div><div>RED PIMENTOS AND ROASTED TOMATO SOUP</div><div><div><div></div></div></div></div><div>Cal 155</div></div>	600
<div><div><div>▲</div><div>LEMON CHICKEN ORZO</div><div><div><div></div></div></div></div><div>Cal 210</div></div>	700

SALADS AND APPETIZERS	INR
<div><div><div>■</div><div>GARDEN GREENS, CITRUS FRUITS, AVOCADO</div><div><div><div></div></div></div></div><div>Flax seed, pink salt, passionfruit dressing</div><div>Cal 276</div></div>	950
<div><div><div>▲</div><div>CHEF'S SIGNATURE GARLIC PRAWN</div><div><div><div></div></div></div></div><div>Cal 400</div></div>	1200
<div><div><div>▲</div><div>CHICKEN SOUVLAKI WITH HERBED COUSCOUS</div><div><div><div></div></div></div></div><div>Cal 490</div></div>	1050

<div><div><div>■</div><div>MEZZE BOWLS</div><div><div><div></div></div></div></div><div>Hummus with pomegranate molasses, pita bread, fattoush</div><div>Cal 590</div><div>Or</div><div>Moutabal with pomegranate molasses, pita bread, fattoush</div><div>Cal 620</div><div>Or</div><div>Muhammara with pomegranate molasses, pita bread, fattoush</div><div>Cal 569</div></div>	850
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BETWEEN THE BREAD

VEGETARIAN

INR

- MUMBAI GRILLED SANDWICH

Tempered potato, cheese and vegetable  
Cal 700
- SOURDOUGH

Asparagus, avocado, caramelized onion, feta, chives  
Cal 480
- REGENCY CLUB SANDWICH

Grilled vegetable, cheddar, tomato, cucumber, lettuce  
Cal 580
- WATERSIDE CAFE VEGETABLE BURGER

Lettuce, cheddar, pickle, ranch dressing  
Cal 520

NON-VEGETARIAN

INR

- RAI BREAD

Shredded confit chicken, cream cheese basil pesto,  
wine reduce onion  
Cal 520
- REGENCY CLUB SANDWICH

Grilled chicken breast, fried egg, lettuce,  
tomato, bacon, toasted  
Cal 590
- BBQ CHICKEN BURGER

Cheddar, pickle  
Cal 885
- BEEF BURGER

Sesame bun, 100% beef ground, cheddar, caramelized onion  
Cal 680

Vegetarian  Non-vegetarian

Cereals/gluten  Crustacean  Nuts  Milk  Eggs

Fish  Groundnut/tree nut  Soy  Sulfite

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FLAT BREADS

VEGETARIAN

INR

- CLASSIC CAPRESE

Wine tomatoes, fresh mozzarella, basil, pesto drizzle and balsamic  
Cal 1020
- LAZY BREAD

Burrata, sundried tomato pesto, fresh avocado, jalapeno, pine nuts, arugula  
Cal 1080
- WSC SPECIAL

Edamame hummus spread, kalamata olive, red chili spiked feta, and oregano marinated roasted bell peppers, artichokes, aubergine a greek influenced flavored blast  
Cal 1120
- FUNGI FLORENTINE

Marinated crown mushrooms, wilted butter garlicy spinach with pine nuts, melted aged emmenthal and english cheddar cheese, cream cheese spread  
Cal 1280

NON –VEGETARIAN

INR

- ▲

LOX THE TRAEGER

Cream cheese and smoked salmon pizza made as a flat bread, caper berries, pickled onion rings, fresh tomatoes and rocket lettuce  
Cal 880
- ▲

SMOKED CHICKEN

Chicken, green chili, onion  
Cal 980
- ▲

QUARTO

Tomato, mozzarella, pork pepperoni, ham, chicken sausages, spiced lamb mince  
Cal 1250

# EUROPEAN INSPIRED MAINS

## VEGETARIAN

INR

■ **PENNE BURRATA**    
Smoky tomato and home-grown basil coulis  
Cal 480

950

■ **FUSILLI ALFREDO**    
Mushroom, fresh cream, parmesan  
Cal 410

950

■ **LINGUINE AGLIO OLIO**   
Pepperoncino and crunchy zucchini  
Cal 637

950

## NON-VEGETARIAN


INR

▲ **ORECCHIETTE**  
Red pepper pesto with smoked chicken  
Cal 364


1050

▲ **SPAGHETTI**    
Lamb bolognaise  
Cal 675

1150

▲ **THYME INFUSED ROASTED CHICKEN**   
Burnt garlic crushed potato, parmesan crusted asparagus,  
vegetable cream jus and sauté mushrooms  
Cal 748

1250










▲ **NEW ZEALAND LAMB CHOPS**   
Grilled to perfection accompanied with griddled cheese  
asparagus, spicy apricot mash, béarnaise sauce and  
red wine rosemary jus  
Cal 658

1550

▲ **WOOD FIRE OVEN TENDERLOIN**   
Creamy potatoes, medley mushroom, red wine jus  
Cal 470

1250

■ Vegetarian ▲ Non-vegetarian

 Cereals/gluten  Crustacean  Nuts  Milk  Eggs  
 Fish  Groundnut/tree nut  Soy  Sulfite

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EUROPEAN SIGNATURES

NON-VEGETARIAN INR

- ▲

HERB CRUSTED SEABASS

Onion and bell pepper compote; garlic sautéed broccoli, burnt garlic mash  
Cal 1660
- ▲

HERB CRUSTED SALMON PAVE

Charred asparagus wilted spinach, pickled red bell peppers  
Cal 1580
- ▲

GRILLED TIGER PRAWNS

Avocado-pineapple salsa, garlic broccoli, basil butter, garlic sauce, sundried tomato mash  
Cal 660

THE DESSERT SALON INR

- ▲

MARBLE CHEESE CAKE

Mini jamun, stuffed cheese cakes, a burst of flavors from india and west combo  
Cal 625
- ▲

FRUIT CAKE

Fresh fruit gateaux, seasonal fresh fruit, semi whipped cream, cassata ice cream slice  
Cal 654
- ▲

CHOCOLATE BROWNIE

Caramel, caramel sauce, vanilla ice cream  
Cal 913
- FRESH FRUIT PLATTER

Served with wild honey, toasted honey  
Cal 240
- ICE CREAM/ FROZEN YOGHURT – SCOOP

Vanilla / strawberry / mango / butter scotch / chocolate / coffee / honey nut crunch  
Cal 250

■ Vegetarian ▲ Non-vegetarian  
🌾 Cereals/gluten 🦀 Crustacean 🥜 Nuts 🥛 Milk 🥚 Eggs  
🐟 Fish 🌰 Groundnut/tree nut 🥛 Soy ⚗ Sulfite

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**MIDNIGHT MENU**  
(11:00PM - 6:00AM)

# MIDNIGHT IRD MENU

## GLOCAL STREET

SNACKS

INR

- DELHI STYLE CHOLE WITH METHI KULCHA

Hearty, spiced chickpea curry paired with fragrant fenugreek-studded bread

Cal 324

750
- MUTTON ROAST WITH MALABARI PARATHA

Tender, spiced mutton slow-cooked to perfection, served with flaky, buttery paratha

Cal 548

950

KOLKATA KATHI ROLLS

INR

Flavour-packed, wrapped delights with spiced fillings and a hint of street food magic

- PANEER

Cal 375

750
- EGG

Cal 410

800
- CHICKEN

(Served with laccha onion, cucumber, chili, mint chutney)

Cal 475

850

STREET SWEETS

INR

- KESAR RASMALAI

Creamy, saffron-infused milk dessert with delicate, spongy cheese dumplings

Cal 331

550
- KOLKATA MISHTI DOI

Rich, caramelized yoghurt dessert with a velvety smooth texture and sweet flavour

Cal 288

450
- SAKTIGARH LANGCHA

Irresistibly sweet, deep-fried bengali doughnut filled with rich, creamy condensed milk

Cal 175

450
- MAWA PISTA STUFFED RAJ BHOG

Sugar syrup-soaked sweets with a rich filling of creamy mawa and crunchy pistachios

Cal 263

550

Vegetarian  Non-vegetarian

Cereals/gluten  Crustacean  Nuts  Milk  Eggs

Fish  Groundnut/tree nut  Soy  Sulfite

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# NORTH WEST FRONTIER AND BENGALI

## VEGETARIAN

INR

- PANEER MAKHANI**

Soft paneer cubes simmered in a rich, creamy tomato-based sauce with a hint of spice

Cal 520

950
- SUBZ KHAZANA**

A vibrant medley of seasonal vegetables simmered in a fragrant, rich gravy

Cal 420

950
- DAL MAKHANI**

Creamy, slow-cooked lentils simmered with aromatic spices and butter for a rich, indulgent flavour

Cal 680

950
- YELLOW DAL TADKA**

Comforting yellow lentils tempered with aromatic spices and a hint of tanginess

Cal 17

950

## NON-VEGETARIAN

INR

- BENGALI STYLE MACHER JHOL**

Spicy, tangy fish stew simmered with potatoes and tomatoes in a fragrant, traditional gravy

Cal 480

1050
- KOSHA MANGSHO**

Rich, spicy, slow-cooked bengali goat curry with tender meat and deep, bold flavours

Cal 788

1250
- MUTTON ROGAN JOSH**

Tender, spiced mutton simmered in a rich, aromatic red curry with a touch of rajasthani flair

Cal 788

1250
- MURGIR JHOL**

Flavourful, bengali-style chicken stew with a spicy, tangy broth and aromatic spices

Cal 380

1050

## BIRYANI

INR

- LAMB | CHICKEN | VEGETABLE**

Aromatic, Spiced Rice Dish Layered with Tender Meat or Vegetables, Offering a Fragrant and Flavourful Feast

Cal 820 | Cal 680 | Cal 520

1250 | 1050 | 950
- ## INDIAN BREADS
- INR
- PHULKA | TAWA PARATHA**

Cal 185

200
- Vegetarian

Non-vegetarian

Cereals/gluten

Crustacean

Nuts

Milk

Eggs

Fish

Groundnut/tree nut

Soy

Sulfite

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# ORIENTAL

## SOUPS

INR

**BURNT GARLIC VEGETABLE SOUP**

With choice of tofu or chicken

Cal 223

600

## MAINS

INR

### WOK TOSSED

**SEASONAL ASIAN GREEN**

Crisp, fresh vegetables stir-fried in a light, savoury sauce for a burst of flavour and crunch

Cal 199

950

**KUNG PAO CHICKEN**

A vibrant stir-fried dish with tender chicken, cashew, and crisp vegetables in a tangy, spicy sauce

Cal 380

1050

## THAI CURRY

INR

**GREEN | RED | YELLOW**

Rich, aromatic curry with a creamy coconut base, brimming with vibrant spices and tender ingredients

Vegetable Cal 380 | Chicken Cal 520 | Prawns Cal 480

950 | 1050 | 1200

**Vegetarian**

**Non-vegetarian**

**Cereals/gluten**

**Crustacean**

**Nuts**

**Milk**

**Eggs**

**Fish**

**Groundnut/tree nut**

**Soy**

**Sulfite**

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RICE AND NOODLE

	INR
<div><div><div></div></div><div><div>SOBA NOODLE</div><div><div><div></div></div><div><div></div></div></div><div>With bok choy, celery &amp; soy</div><div>Cal 275</div></div></div> <td>1050</td>	1050
<div><div><div></div><div></div></div><div><div>MIX FRIED RICE</div><div><div><div></div></div><div><div></div></div><div><div></div></div></div><div>Fried rice with prawns, chicken and egg</div><div>Cal 580</div></div></div> <td>1200</td>	1200

EUROPEAN & MEDITERRANEAN

<div><div><div>■</div></div><div><div>RED PIMENTOS AND ROASTED TOMATO SOUP</div><div>Cal 155</div></div></div>	600
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BETWEEN THE BREAD

VEGETARIAN

<div><div><div>■</div></div><div><div>MUMBAI GRILLED SANDWICH</div><div><div><div></div></div></div><div>Tempered potato, cheese &amp; vegetable</div><div>Cal 700</div></div></div>	950
<div><div><div>■</div></div><div><div>SOURDOUGH</div><div><div><div></div></div></div><div>Asparagus, avocado, caramelized onion, feta, chives</div><div>Cal 480</div></div></div>	1050
<div><div><div>■</div></div><div><div>REGENCY CLUB SANDWICH</div><div><div><div></div></div></div><div>Grilled vegetable, cheddar, tomato, cucumber, lettuce</div><div>Cal 580</div></div></div>	950
<div><div><div>■</div></div><div><div>WATERSIDE CAFE VEGETABLE BURGER</div><div><div><div></div></div></div><div>Lettuce, cheddar, pickle, ranch dressing</div><div>Cal 520</div></div></div>	950

NON –VEGETARIAN

	INR
<div><div><div>▲</div></div><div><div>RAI BREAD</div><div><div><div></div></div></div><div>Shredded confit chicken, cream cheese basil pesto, wine reduce onion</div><div>Cal 520</div></div></div>	1050
<div><div><div>▲</div></div><div><div>REGENCY CLUB SANDWICH</div><div><div><div></div></div></div><div>Grilled chicken breast, fried egg, lettuce, tomato, bacon, toasted</div><div>Cal 590</div></div></div>	1050
<div><div><div>▲</div></div><div><div>BBQ CHICKEN BURGER</div><div><div><div></div></div></div><div>Cheddar, pickle</div><div>Cal 885</div></div></div>	1050
<div><div><div>▲</div></div><div><div>BEEF BURGER</div><div><div><div></div></div></div><div>Sesame bun, 100% beef grounded, cheddar, caramelized onion</div><div>Cal 680</div></div></div>	1050

EUROPEAN INSPIRED MAINS

	INR
<div><div><div><div></div></div></div><div><div><div>●</div></div><div><div>■</div></div></div></div> <div><div><div>Penne Burrata</div><div>Smoky tomato and home-grown basil coulis</div><div>Cal 480</div></div></div> <div><div><div>🌾</div><div>🥛</div></div></div>	950
<div><div><div><div></div></div></div><div><div><div>●</div></div><div><div>■</div></div></div></div> <div><div><div>Fusilli Alfredo</div><div>Mushroom, fresh cream, parmesan</div><div>Cal 410</div></div></div> <div><div><div>🌾</div><div>🥛</div></div></div>	950
<div><div><div><div></div></div></div><div><div><div>▲</div></div><div><div>■</div></div></div></div> <div><div><div>Spaghetti</div><div>Lamb bolognaise</div><div>Cal 675</div></div></div> <div><div><div>🌾</div><div>🥛</div></div></div>	1150
<div><div><div><div></div></div></div><div><div><div>▲</div></div><div><div>■</div></div></div></div> <div><div><div>Thyme Infused Roasted Chicken</div><div>Burnt garlic crushed potato, parmesan crusted asparagus, vegetable cream jus and sauté mushrooms</div><div>Cal 748</div></div></div> <div><div><div>🥛</div></div></div>	1250
<div><div><div><div></div></div></div><div><div><div>▲</div></div><div><div>■</div></div></div></div> <div><div><div>Herb Crusted Seabass</div><div>Onion and bell pepper compote, garlic sautéed broccoli, burnt garlic mash</div><div>Cal 1660</div></div></div> <div><div><div>🥛</div><div>🍷</div></div></div>	1450

THE DESSERT SALON

<div><div><div></div></div></div> <div><div><div>▲</div></div><div><div>■</div></div></div>	<div><div><div><div><div></div></div><div><div></div></div></div><div><div><div>MARBLE CHEESE CAKE</div><div>🍰</div></div><div><div>Mini jamun, stuffed cheese cakes, a burst of flavors from india and west combo</div><div>Cal 625</div></div></div></div></div>	<div>1050</div>
<div><div><div></div></div></div> <div><div><div>▲</div></div><div><div>■</div></div></div>	<div><div><div><div><div></div></div><div><div></div></div></div><div><div><div>FRUIT CAKE</div><div>🍰</div></div><div><div>Fresh fruit gateaux, seasonal fresh fruit, semi whipped cream, cassata ice cream slice</div><div>Cal 654</div></div></div></div></div>	<div>850</div>
<div><div><div></div></div></div> <div><div><div>▲</div></div><div><div>■</div></div></div>	<div><div><div><div><div></div></div><div><div></div></div></div><div><div><div>CHOCOLATE BROWNIE</div><div>🍰🍫</div></div><div><div>Caramel, caramel sauce, vanilla ice cream</div><div>Cal 913</div></div></div></div></div>	<div>950</div>
<div><div><div></div></div></div> <div><div><div>■</div></div></div>	<div><div><div><div><div></div></div><div><div></div></div></div><div><div><div>FRESH FRUIT PLATTER</div><div></div></div><div><div>Served with wild honey, toasted honey</div><div>Cal 240</div></div></div></div></div>	<div>750</div>
<div><div><div></div></div></div> <div><div><div>■</div></div></div>	<div><div><div><div><div></div></div><div><div></div></div></div><div><div><div>ICE CREAM/ FROZEN YOGHURT – SCOOP</div><div>🍦🍫</div></div><div><div>Vanilla / strawberry / mango / butter scotch / chocolate / coffee / honey nut crunch</div><div>Cal 250</div></div></div></div></div>	<div>200</div>

Marble Cheese Cake

Mini jamun, stuffed cheese cakes, a burst of flavors from india and west combo

Cal 625

🥛

TAKE AWAY  
MENU



# TAKE AWAY MENU

## BREAKFAST

- VEGETARIAN

850
- Morning bakeries - croissant 406 cal / danish 374 cal / muffin 426 cal  
Coffee bun 290 cal / granola 150 cal  
Vegetable & cheese sandwich 500 cal  
Aloo paratha 497 cal  
Whole fruits - banana 105 cal, apple 52 cal
- ▲

NON-VEGETARIAN

950
- Morning bakeries - croissant 406 cal / danish 374 cal / muffin 426 cal  
Coffee bun 290 cal/granola 150 cal  
Chicken & cheese sandwich 760 cal  
Aloo paratha 475 cal  
Whole fruits - banana 105 cal, apple 52 cal

## LUNCH

- VEGETARIAN

950
- Tossed salad 8 cal  
Vegetable kathi roll 197 cal  
Paneer makhani 250 cal  
Steamed rice 129 cal in 100 gm of rice  
Fresh fruits 50 cal
- ▲

NON-VEGETARIAN - OPTION 1

1050
- Roasted salad 30 cal  
Chicken kathi roll 413 cal  
Butter chicken 472 cal  
Steamed rice 129 cal in 100 gm of rice  
Fresh fruits 50 cal
- ▲

NON-VEGETARIAN - OPTION 2

1250
- Tossed salad 8 cal  
Herbed grilled chicken breast 284 cal or  
grilled Kolkata bhekti 84 cal  
Pilaf rice 359 cal in 100 gm of rice  
Sautéed vegetables 160 cal  
Fresh fruits 50 cal

**BEVERAGE MENU**  
**(Available 24\*7 Hours)**

## BEVERAGES

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**FRESHLY SQUEEZED JUICE**

Orange, pineapple, watermelon, apple beetroot, celery carrot, cucumber & mint

275

**SELECTION OF MILK**

Full fat / skimmed / soya / almond / oat

275

## SINGLE MALT/BLENDED & OTHERS

**GLENLIVET 18YO**

2150

**GLENLIVET 15YO**

1450

**GLENLIVET 12YO**

1050

**LAGAVULIN 16YO**

1650

**LAPHROAIG 10YO**

1050

**TALISKER 10 YO**

1150

**GLENKINCHIE 12YO**

1200

**CHIVAS REGAL 12YO**

950

**JOHNNIE WALKER BLUE LABEL**

3800

**JOHNNIE WALKER GOLD LABEL RESERVE**

1250

**JOHNNIE WALKER DOUBLE BLACK**

1050

**JOHNNIE WALKER BLACK LABEL**

950

**JOHNNIE WALKER RED LABEL**

550

**J & B RARE**

550

**MONKEY SHOULDER**

850

**BALLANTINE 12 YO**

550

**TEACHER'S HIGHLAND CREAM**

550

**JACK DANNIEL**

1050

**JAMESON**

650

Kindly inform your server of any food allergies or dietary preference

All prices are subject to additional govt. taxes. Our standard measure for spirit is 30 ml.  
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VODKA/GIN/RUM/TEQUILA

GREY GOOSE	1000
ABSOLUTE BLUE	750
KETEL ONE	750
SMIRNOFF RED	550
HENDRICKS	850
TANQUERAY NO. 10	750
BEEFEATER	750
BOMBAY SAPPHIRE	850
BACARDI WHITE	550
CAPTAIN MORGAN	450
OLD MONK	450
CAMINO REAL	750
SAUZA SILVER	750

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BEVERAGES

COGNAC/LIQUEUR

HENNESSY XO	4800
JAGERMEISTER	850
KAHLUA	650
BAILEY'S IRISH CREAM	650

BEER

CORONA	950
TUBORG	650
KINGFISHER PREMIUM	650
KINGFISHER ULTRA	725

WINES BY GLASS

CHAMPAGNE & SPARKLING

JACOB'S CREEK BRUT, AUSTRALIA	1250
CHANDON BRUT, NASHIK, INDIA	1200

WHITE WINE

JACOB'S CREEK, CHARDONNAY, AUSTRALIA	1000
YELLOW TAIL, CHARDONNAY, AUSTRALIA	1150
FRATELLI, CHENIN BLANC, SOLAPUR, INDIA	800
BERTANI SOAVE, GARGENEGA, DOC, VENETO, ITALY	950

RED WINE

JACOB'S CREEK, CABERNET SHIRAZ, AUSTRALIA	1000
YELLOW TAIL, SOUTH EASTERN AUSTRALIA	1150
FRATELLI, MERLOT, SOLAPUR, INDIA	800
FRATELLI, CABERNET SAUVIGNON, SOLAPUR, INDIA	800

WINES BY BOTTLES

CHAMPAGNE & SPARKLING	
MOET & CHANDON BRUT, FRANCE	28000
CHANDON BRUT, NASHIK, INDIA	6000
YELLOW TAIL PINK BUBBLES, AUSTRALIA	6000
FRATELLI CUVE BRUT, INDIA	4500

Kindly inform your server of any food allergies or dietary preference

All prices are subject to additional govt. taxes. Our standard measure for spirit is 30 ml.  
Above prices are in Indian rupees, local taxes and service charge extra as applicable Service charge is voluntary and at the discretion of consumers and not mandatory as per law

WHITE WINE

JACOB'S CREEK, AUSTRALIA	5000
DONA PAULA, MENDOZA, ARGENTINA	4200
FRATELLI, SOLAPUR, INDIA	3500
NEIL JOUBERT, SOUTH AFRICA	5000
ALLAN SCOTT, THE MOORLANDS, MARLBOROUGH, NEW ZEALAND	4500
SENSI, SICILY, IGT, PINOT GRIGIO, ITALY	6500
FRATELLI, CHENIN, SOLAPUR, INDIA	3500
MENDOZA HEIGHTS, CHENIN, CHARDONNAY, ARGENTINA	3500
SANTANA VIURA, SPAIN	3000

RED WINE

CABERNET SAUVIGNON FRATELLI, SOLAPUR, INDIA	3500
120 SANTA RITA, CENTRAL VALLEY, CHILE	4000
FRATELLI, SOLAPUR, SHIRAZ, INDIA	3500
JACOB'S CREEK, CABERNET SHIRAZ, AUSTRALIA	5000
FRATELLI SETTE, SANGIOVESE, CABERNET SAUVIGNON, SOLAPUR, INDIA	5800
PERIQUITA ORIGINAL, CASTELAO, TRINCADEIRA, ARAGONES, PORTUGAL	5800
THE CHOCOLATE BLOCK, SHIRAZ, GRENACHE, CABERNET SAUVIGNON, SOUTH AFRICA	22500

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COCKTAILS

750

COSMOPOLITAN

Vodka, cranberry, cointreau, lime juice

BLOODY MARY

Vodka, tomato, spices, celery, lime

TOM COLLINS

Gin, lime, sugar, soda

MARGARITA

Tequila, cointreau, lime

G&T

Gin & tonic

LONG ISLAND ICED TEA

White spirits, lime juice, cola

NON ALCOHOLIC BEVERAGES

275

CUCUMBER ELDERFLOWER LEMONADE

PEACH LEMONADE

APPLE MOJITO

GINGER ROCK SALT COOLER

BOMBAY SMASH

GONDHORAJ LEBUR SHERBET

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CIGARETTES

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NDIA KINGS RICH GOLD	550
INDIA KINGS WHITE GOLD	
BENSON & HEDGES SPECIAL	
BENSON & HEDGES LIGHTS	
GOLD FLAKE KINGS RED	
GOLD FLAKE KINGS BLUE	
CLASSIC MILD	
CLASSIC REGULAR	
CLASSIC ULTRA MILD	
MARLBORO RED	
MARLBORO LIGHTS	

### CIGARS

INR

PARTAGUS SHORT	1500
HOYO DE MONTERREY	2500
MAGNUM 46	2500
CHURCHIL NATURAL	3500
MONTECRISTO NO-2	3500
ROMEO Y JULIETA	3500
COHIBA ROBUSTUS	4500
COHIBA SIGLO VI	6500

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