

Room Service Menu

BREAKFAST MENU

Available from 6:00 AM – 11:00 AM

Indian Breakfast ●	700
<i>Choice of seasonal fruit juice or seasonal cut fruits Choice of one - aloo parantha, akuri paratha, puri bhaji, dosa, idli, uttapam, vada, sambar, home-made chutney, Choice of beverage - sweet lassi, salted lassi, masala chai</i>	
American Breakfast ●●	700
<i>Choice of fresh fruit or vegetable juice/ seasonal cut fruits. Choice of cereals, yoghurt (plain, flavored), Eggs to order, freshly brewed tea or coffee</i>	
Continental Breakfast ●●	600
<i>Choice of fresh fruit or vegetable juice/seasonal cut fruits, Assorted morning bakeries, freshly brewed tea or coffee</i>	
Eggs- Made To Order ●◆🐷	450
<i>Omelet, fried, boiled, poached or scrambled eggs with choice of multigrain, white or whole wheat toast. Grilled tomato, sautéed mushroom, potato hash, grilled bacon and chicken/pork sausages/Smoked Salmon.</i>	
Vegetable Upma ●	375
<i>Regional Breakfast preparation of semolina tempered with curry leaves and mustard</i>	
Steamed Idli ●◆✔	375
<i>Steamed rice flour cake served with lentil stew, coconut and tomato chutney</i>	
Masala Dosa ●	375
<i>Curried potatoes stuffed crispy rice and lentil pancakes served with lentil stew</i>	
Puri Bhaji ●	375
<i>Deep-fried whole wheat bread, served with mildly spiced potato curry</i>	
Misal Pav ●	375
<i>A Puneri breakfast favorite, assorted lentil stew with local bread</i>	
Kande Pohe ●	375
<i>Maharashtrian pressed rice preparation with peanut, red onion and curry leaves</i>	

● Vegetarian dishes ● Non – Vegetarian dishes ✔ Vegan dishes 🐷 Pork
◆ Gluten free dishes ❤️ Heart healthy dishes 🌶️ Spicy dishes

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Paratha – Choice of Aloo, Gobhi or Paneer ● <i>Stuffed Whole wheat bread with choice of potato, cauliflower or cottage cheese</i>	375
Bircher Muesli ●❤️ <i>Oatmeal, fresh fruits, nuts, dried fruits, honey, yoghurt</i>	425
Pancake/ French toast/ Waffle ● <i>Served with whipped cream, honey, maple syrup, melted butter and fruit compote</i>	425
Cereal ● <i>Choice of corn flakes, all bran, wheat flakes, choco flakes and dry muesli with choice hot or cold skimmed/ full cream / regular / soy milk</i>	375

CHOICE OF BEVERAGE

Tea <i>Darjeeling, Assam, English breakfast, earl grey, green tea, mint tea, chamomile, green tea, masala chai</i>	250
Coffee <i>Café au lait, espresso, brewed coffee, cappuccino, double espresso, decaffeinated coffee</i>	250
Hot Chocolate <i>Served with cookies</i>	250
South Indian Filter Coffee <i>Traditional Kerala Darshini coffee with milk</i>	250
Fresh Juices <i>Tender coconut water, seasonal juices</i>	350

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ALL-DAY DINING

Available from 12:00 pm to 11:00 pm

(Tandoor specialties shall be available from 12-3 P.M. and between 7-11 P.M.)

APPETIZERS

Greek Salad ● ◆	445
<i>Classic Italian salad with mesclun, cucumber, onion, pepper & feta</i>	
Mesclun Salad ● ♥	445
<i>Seasonal fresh produce with assorted lettuce, garlic dressing and parmesan crouton</i>	
Paneer Tikka (Tandoor Specialty) ●	625
<i>Kashmiri chilli paste, yoghurt and garlic marinated cottage cheese, mint chutney</i>	
Tandoori Subz (Tandoor Specialty) ●	595
<i>Indian spiced cream and yoghurt marinated vegetables, served with sweet mango pickle</i>	
Golden Fried Prawn ●	745
<i>Traditional deep-fried prawn starter with chili plum sauce</i>	
Spring Roll – Chicken or Vegetable ● ●	545/ 445
<i>Crispy pastry cigars stuffed with Asian spiced vegetables / chicken, sweet chili sauce</i>	
Chicken Satay ●	675
<i>Thai spiced chicken supreme on skewers served with peanut sauce</i>	
Murgh Angara (Tandoor Specialty) ●	725
<i>Clay pot oven roasted boneless chicken marinated with gram flour, spices, yoghurt and served with mint chutney</i>	
Gosht Ki Seekh (Tandoor Specialty) ●	775
<i>Cumin flavored minced lamb cooked on skewers, served with mint chutney</i>	

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SOUPS

Comfort Soup ●●	445/495
<i>Choice tomato and sweet basil, mushroom or chicken</i>	
Burmese Khao Suey ●●	495/445
<i>Soul food from our Neighboring country with choice of chicken/vegetables</i>	
Sweet Corn Soup ●●	495/445
<i>Asian creamy sweet corn soup with chicken/vegetables</i>	
Tom Yum ●●◆	545/495/445
<i>Thai Flavored spicy broth with choice of prawn/chicken/mushroom</i>	

SANDWICHES, ROLLS AND BURGERS

Vegetable Burger ●	625
<i>Kale and minced vegetable patty, toasted sesame bun</i>	
Kathi Roll – Choice of Paneer/Chicken ●●	575/625
<i>Roomali roti stuffed paneer tikka/ chicken tikka/served with mint chutney</i>	
Asian Chicken Burger ●	695
<i>Chicken minced meat, toasted sesame bun and tobanjan mayonnaise</i>	
Classic Club Sandwich ●●🐷	745
<i>Grilled chicken, crispy pork bacon, fried egg, tomato, lettuce, cheddar cheese and toasted bread</i>	

All sandwiches and burger served with potato wedges or French fries, fruit slaw

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MEAL IN A DABBA

A home away from home experience customized for those missing their mother's cooking

Rajma Chawal ●	675
<i>A north Indian staple, served with steamed rice</i>	
Amritsari Bhindi Masala ●	675
<i>Cumin tempered Lady finger cooked with onion and tomato gravy</i>	
Anda Curry ●	745
<i>The quintessential favourite, egg curry with minimal spices</i>	
Tariwala Murgh ● 🌶️	795
<i>Cooked with very less oil and fragrant spices, potato and coriander</i>	
Machher Jhol ●	825
<i>From our Bengali Chef's repertoire, with cauliflower and potato</i>	

Choose either steamed rice or tawa roti to accompany this wholesome meal

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REGIONAL INDIAN SPECIALITIES (Available from 11:00 pm to 11:00 pm)

Discover India through its food, Specialized at our kitchens

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Aloo Aap ki Pasand ●	595
<i>Choice of aloo gobhi/aloo anardana/aloo palak</i>	
Subz Patiyala Handi ●	595
<i>Seasonal mix vegetable cooked in rich cashew gravy with shredded spinach</i>	
Paneer Butter Masala ●	650
<i>Fresh cottage cheese cooked in creamy tomato gravy</i>	
Dal Makhani ●	525
<i>Overnight cooked black lentils finished with tomato puree, white butter and cream</i>	
Tadkewali Dal ●	495
<i>Yellow lentil tempered with ginger, garlic, cumin and red chilies</i>	
Murgh Makhani ●	825
<i>Chicken tikka simmered in rich tomato and cashew nut gravy</i>	
Mutton Rogan Josh ●	925
<i>Succulent Lamb curry cooked in yoghurt, tomato & fennel</i>	
Lucknowi Biryani- Choice of Chicken/ Lamb/ Vegetable ●●	845/895/745
<i>Yoghurt, cardamom marinated Chicken/lamb/vegetables with fragrant basmati rice</i>	
Khichdi Plain/Vegetable/Masala ●	575
<i>Slow cooked rice and yellow lentil tempered with cumin in clarified butter</i>	
Steamed Rice ●	325
<i>Doon Basmati steamed to perfection</i>	
Indian Breads ●	200
<i>Tawa Paratha/Chapati</i>	
<i>Naan/Roti/Lachha Paratha – Choice of Plain or butter (Tandoor Specialty)</i>	
<i>Masala Kulcha/Cheese Onion Kulcha/ Missi Roti (Tandoor Specialty)</i>	
Indian Breads ● ✓	150
<i>Tawa Paratha, Phulka</i>	

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ALL-DAY DINING

(Available from 11:00 am to 11:00 pm)

EAT LIKE LOCAL

Maharashtrian Specialties

Subz Kohlapuri ● 495
Seasonal vegetables cooked to perfection with Kohlapuri spices

Komdi Cha Rassa ● 🌶️ 795
Maharashtrian specialty of chicken curry

Mutton Kala Rassa ● 🌶️ 945
Kala rassa specialty from Kolhapur

ASIAN SPECIALITIES

Four Treasure Vegetables ● 650
Preserved mountain chilli sauce

Mapu Tofu ● 🌱 695
Tofu set in a spicy sauce based on fermented bean

Kung Pao Chicken ● 775
Cantonese chicken, peanuts, dark soy

Thai Green/Red Curry with Choice of Chicken/Vegetables ● ● 775/695
Authentic home style Thai curries

Fried Rice/ Noodle ● ● 565/545/495
Wok fried long grain rice or noodles with prawns/chicken/vegetables flavored with light soya

Nasi Goreng ● 795
Thai style stir-fried rice with shrimps

Steamed Jasmine Rice ● 415

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EUROPEAN SPECIALTIES

(Available from 11:00 am to 11:00 pm)

SOUPS & SALADS

Minestrone Genovese ●❤️ 475
Vegetable broth, simple and soulful

Poached Pears and Fennel Salad ● 495
Rucola, pine nuts and a tiny citrus dressing with feta

PASTA, RISOTTO AND MAINS

Penne or Spaghetti or Farfalle ● 675
Choice of tomato, Alfredo or pesto sauce

Baked Risotto ● 675
Choice of asparagus or porcini

Spaghetti Carbonara ●🐷 750
Bacon wafers, cream and pepper

Seabass Samke Harra ● 875
Cooked à la meunière, passion fruit coulis

Devil's Chicken ● 795
Grilled chicken, chicken hummus and caramelized onions

PIZZA

Margherita ● 650
Homemade fresh tomato sauce, mozzarella cheese and basil

Della Cassa ● 650
Jalapeno, confit garlic, sundried tomatoes and pesto

Quattro Formaggi ● 650
Gorgonzola, fior di latte, mascarpone, stracciatella

Al Pollo ● 695
Spicy chicken, jalapeños, onion and olive

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SWEET MAINS

Our Inhouse dessert specialties

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Tiramisu Nostrano●	395
<i>La Terrazza signature twist, Mahabaleswar strawberry compote</i>	
Aunt Anna's Milk Chocolate Mousse (European specialty)●	395
<i>Marshmallow croutons and a little of our Portuguese routes</i>	
Lemon "Tart" (European specialty)●	375
<i>Filo shavings, cinnamon and granola brittle</i>	
Caramel Custard (European specialty)●	375
<i>With multi-seed crumbs, sea salt and●warm vanilla sponge</i>	
Gulab Jamun●	375
<i>Deep fried condensed milk dumpling soaked in cardamom flavored sugar syrup</i>	
Rasmalai●	375
<i>Saffron infused milk fudge in flavored milk</i>	
Seasonal Carved Fruits/Berries●◆✓	375
Ice-creams●◆	345
<i>Vanilla, chocolate, strawberry, butterscotch, paan and mango</i>	

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NIGHT MENU

Available from 11:00 pm to 06:00 am

Mumbai Masala Sandwich ●	495
<i>Street style spicy potato and vegetable stuffed sandwich, grilled on open flame</i>	
Classic Club Sandwich ● 🍖	745
<i>Grilled chicken, crispy pork bacon, fried egg, tomato, lettuce, cheddar & toasted bread</i>	
Asian Chicken Burger ●	375
<i>Chicken minced meat, toasted sesame bun and tobanjan mayonnaise</i>	
Kathi Roll – Choice of Paneer/Chicken ●●	445/545
<i>Roomali roti stuffed with paneer tikka/chicken tikka, served with mint chutney</i>	
Pasta Arrabbiata ●●	675/725
<i>Choice of vegetable/chicken</i>	
Rajma Chawaal ●	675
<i>A north Indian staple, served with steamed rice</i>	
Tariwala Murgh ●	795
<i>Cooked with very less oil and fragrant spices, potato & coriander</i>	
Paneer Butter Masala ●	650
<i>Fresh cottage cheese cooked in creamy tomato gravy</i>	
Dal Makhani ●	525
<i>Overnight cooked black lentils finished with tomato purée, white butter & cream</i>	
Tadkewali Dal ●	495
<i>Yellow lentil tempered with ginger, garlic, cumin & red chillies</i>	
Lucknowi Biryani Choice of Vegetable/Chicken ●●	745/845
<i>Indian spice fragrant basmati rice cooked with vegetable/chicken with raita & salan</i>	
Indian Bread – Paratha ●	150

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NIGHT MENU

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Desserts

Pastry of the day ●	250
<i>Saffron infused milk fudge in flavored milk</i>	
Seasonal Carved Fruits ●	325
Ice-creams ●◆	345
<i>Vanilla, chocolate, strawberry, butterscotch, paan and mango</i>	

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FOR OUR JUNIOR GUESTS

Available 07:00 AM to 11:00 PM

COMFORT TOMATO SOUP ●	275
TOMATO AND CHEESE SANDWICH ●	275
MACARONI IN CHEESE SAUCE ●	295
SPAGHETTI TOMATO SAUCE ●	295
MASHED POTATOES ●	295
FRENCH FRIES ●	295
CHICKEN CAESAR SALAD ●	325
CHICKEN NUGGETS WITH MAYONNAISE ●	350
FISH FINGER WITH TARTARE SAUCE ●	375
BABY BANANA SPLIT ●	295

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BEVERAGE MENU

Available 24x7

Apéritif

Campari	650
Pernod Ricard	650
Cinzano Bianco/Rosso	650

Whiskey-Single Malt

Talisker 10 Years	900
Glenfiddich 12 Years	950
Glenlivet 12 Years	875

Blended Scotch

Johnie Walker Blue Label	2500
Chivas Regal 18 Years	1050
Johnie Walker Black Label	750
Chivas Regal 12 Years	650
Johnie Walker Red Label	500
Black Dog Triple Gold	425
Ballentine's Finest Reserve	450
Teacher's Highland Cream	350
Antiquity Blue	325

American Whiskey

Makers Mark	650
Jack Daniel's No 7	750

Vodka

Grey Goose	725
Cîroc	650
Ketel One	450
Absolut	400
Smirnoff	350

Gin

Hendericks	850
Tanqueray	500
Bombay Sapphire	525
Gordon's	450

Our standard measure for spirits is 30 ml, unless otherwise stated.

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We do not serve alcohol to individuals below 21 years of age.

For more selection please dial Room Service on 1609

BEVERAGE MENU

Available 24x7

Rum

Bacardi Gold	525
Captain Morgan Spiced Rum	325
Bacardi Carta Blanca	325
Old Monk	300

Cognac

Remy Martin XO	3100
Hennessy VSOP	1250
Remy Martin VSOP	1250

Tequila

Sierra Gold / Silver	500/475
Camino Real	425

Liqueurs

Jagermeister	600
Amarula	650
Cointreau	500

Sake by Bottle / by Glass

Junmai Yumedono Masumi Sake	16500/2200
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Grappa

Merlot di Nonino, Chardonnay di Nonino	825
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Beer

Corona	750
Heineken	425
Bira White/Blonde	450
Kingfisher Ultra	375
Kingfisher Premium	325

Wine by Glass

Sparkling	
Fratelli Grand Cuvée	725
Chandon Brut	800
Fratelli	700

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White

Mannara Pinot Griogio	900
Fratelli Vitae Chardonnay	850

Red

Man Vintners, Cabernet Sauvignon, Paarl	950
Hardys Stamp, Cabernet Merlot	950
Genesis Merlot	700
Sula Satori, Tempranillo	700

Non Alcoholic Beverages

Red Bull	300
Fresh Lime	250
Ginger Ale/ Tonic Water/ Diet Coke	200
Soda	200
Coke/ Fanta/ Sprite	175
Canned Juice	250

Tea

Darjeeling, Assam, English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Masala Chai	250
Served with choice of hot or cold skimmed/ full cream/ regular soy milk./ rice milk/ lemon/ honey	

Coffee

Café au lait, Espresso, Brewed coffee, Cappuccino, Double Espresso, Decaffeinated coffee	250
Served with choice of hot or cold skimmed/ full cream/ soy milk/ rice milk	

Hot Chocolate / Cold Coffee

Served with madeleine	250
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Hot Milk/ Skimmed Milk/ Soy Milk/ Rice Milk

Served with cookies	250
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Water

Mineral Still/ Sparkling Small Bottle	200
Mineral Still/ Sparkling Big Bottle	375

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BEVERAGE MENU

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Energize Your Day Good Energy Juice Beetroot, carrot, red apple, cucumber and mint	320
Anti-Stress Juice Pear, banana, almonds	320
B.O.S. Smoothie Banana, orange juice, baby spinach, cocoa powder, soy milk, almonds	320
Freshly Squeezed Fruit/ Vegetable Juices Pineapple, Watermelon, Carrot	350