### **Fluids**

	₹
Seasonal Fresh Fruit Juices	130
Aerated Water	100
Fresh Lime	120
Iced Tea	130
Milkshakes Mango   chocolate   vanilla   strawberry   pineapple	130
Cold Coffee	120
Lassi Churned yoghurt served sweet, salted or plain	120
Coffee Espresso/ cappuccino/ ristretto	100
Bottled Water	100
Tea Darjeeling, assam, earl grey or readymade masala	100



	Liquid Diet	₹
•	Roasted Tomato & Basil Soup	165
•	Subzion Ka Arak Saffron Flavored Vegetable Soup	165
•	Vegetable Broth	165
•	Vegetable Manchow Soup With assorted vegetable, soya and cheese	165
•	Tamatar Aur Dhaniya Ka Shorba Indian style tomato broth flavored with fresh coriander and spices.	165
•	Pasta And Meat Ball Soup Pasta and meat balls in tomato flavored soup	195
•	Clear Broth Of Chicken With caramelized onions and parmesan crouton	195
•	Sweet Corn Chicken Soup A Chinese selection	195
•	Chef's Soup of The Day Please ask your service professional	165
	Salads	
•	Healthy Choice Bean Sprouts with corn, tomatoes, pimentos & lettuce dressed with olive oil & lemon.	215
•	Tomato & Mozzarella Salad Modena balsamic reduction	245
•	Greek Salad Dices of cucumber, peppers, tomatoes, onions, olives, parsley, feta cheese, vinaigrette dressi	<b>245</b> sing
•	Chicken Chaat Tandoori chicken shreds mixed with onions, tomatoes and bell peppers, served in tangy chute	<b>250</b> ney
•	Hawaiian chicken salad Roast chicken cubes, pineapple dices, peppers, mayonnaise	260
•	Caesar Salad	225
0	* Try Our Vegetarian Option With Grilled Bell Pepper & Mushroom  * Add A Prawn Skewer  * Add A Grilled Chicken Skewer	235 395 260



## **Favourites**

		₹
	Choose It Yourself Sandwich Selection Select from: plain / toasted / grilled white or whole wheat bread with	
•	Fillings: Vegetarian Grilled vegetables, tomato, cucumber, cheese, onion, mint chutney, lettuce.	225
•	Non – Vegetarian Chicken mayo, ham, salami Triple Decker Sandwich	275
0	Choice Of Vegetarian Club Sandwich With Tomatoes, Cucumber Lettuce & Cheese	295
•	Traditional Club Sandwich with Egg & Chicken	345
•	The Royal Vegetable Burger Thyme crusted shallow fried vegetarian pattie topped with cheese on gratinated sesame bun layered with crisp ice berg and curried mayo.	275
•	Spicy Lamb Burger Quarter pounder of minced lamb, tomato relish, pickled gherkin jalapenos and fried egg.	375
•	Chicken Burger Twin grilled chicken mince patties encased in a sesame bun english cheddar	325
	Sides	
•	French Fries	150
•	Potato	150
•	Grilled Harb Mushrooms	275
•	Garlic Bread	175

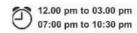


#### Pizza

		₹
•	Vegetarian	295
•	Non – Vegetarian	325
	Pasta	
	Choice of Pasta Penne, farfalle or spaghetti with a selection of sauce	
•	Al Fungi Creamy mushroom and cheese sauce	295
•	Aglio Olio, Pepproncino Olive oil, garlic and chili flakes	295
•	Pesto Fresh basil, garlic, olive oil and parmesan	295
•	Napolitana Tomato and basil sauce	295
•	Carbonara Chicken, egg yolk and creamy cheese sauce, parmesan	325
•	Pollo Fungi Shredded chicken and creamy mushroom sauce	325
•	Bolognaise Lamb mince sauce	325
	Layered Vegetable Lasagna Exotic fillings baked between layers of pasta	200
•	Vegetarian	295
0	Non – Vegetarian	325



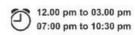
## Journey To The West



		₹
•	Corn & Spinach Au Gratin	315
•	Curried Baked Vegetable Exotic curried vegetable gratinated with cheese	315
•	Olive Oil Tossed Spring Vegetable Exotic vegetable tossed with olive oil served with buttered rice	315
•	Cottage Cheese With Tomato Basil Sauce Served with spring vegetables and potato wedges	315
•	Pan Seared Prawns Served with garlic herb butter & potato wedges	700
•	Grilled Bassa With Lemon Herb Butter Sauce Marinated grilled fish served on vegetables and potato wedges	385
	British Connection Light batter fish, crumbed and deep fried served with tartar sauce and cilantro chilli mayo	385
•	Pan Grilled Breast Of Chicken With Medoc Rosemary Jus Marinated chicken breast with vegetable & potatoes	385
•	Cajun & Lime Spiced Breast Of Chicken With grilled vegetable and tomato salsa	385



#### Welcome Kathi



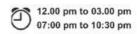
₹

#### The Kathi Wrap

•	Vegetarian Roti filled with juliennes of vegetable, served with mint chutney	275
•	Non – Vegetarian Egg coated roti rolls filled with chicken, served with mint chutney	325



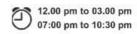
#### Indian Tandoor



		₹
•	Paneer Tikka Stuffed marinated cottage cheese, glazed in tandoor.	350
•	Achari Aloo Turned potatoes marinated in achari masala and finished in tandoor	325
•	Zaituni subz seekh Minced vegetables with Indian spices coated with olives char grilled in oven, served with tomato garlic chutney	350
•	Vegetarian Kabab Platter An assortment of paneer tikka, achari mushroom, subz palak seekh, tandoori aloo, baby corn	750
•	Murgh Malai Kebab Soft juicy creamy kebabs of boneless chicken, blended with fresh cream cheese, lemon juice and green coriander grilled in a moderate "Tandoor"	350
•	Murgh Tandoori (Half) The king of kebabs and the best known Indian delicacy. A tasty frontier presentation of barbecued half chicken.	390
•	Cheesy Seekh Kabab Mutton seekh kabab enhanced with cheese	395
•	Sarson Macchi Tikka Baked in tandoor mustard marinated sea sole fish.	395
•	Ajwaini Jheenga Jumbo prawns in a yoghurt and cream marinate with carom seeds.	800
•	Tandoori Pomfret Whole pomfret, marinated with tandoori spices cocked in tandoor	850
•	Non Vegetarian Kabab Platter Assortment of chicken hariyali tikka, lalmirch tangdi kabab, lassoni malai jhinga, gilafi seekh, afghani tikka, fish tikka	1400
•	Sikandari Raan Whole leg of spring lamb, braised in a marinated of malt vinegar, cinnamon, black cumin, red chilli paste and finished in the "Tandoor" (Note: Advance order to be taken 1 day in advance for Raan Sikandari)	1600

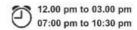






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•	Paneer Tikka Pudina Masala Marinated tandoori cottage cheese cooked in spinach & mint gravy	350
•	Paneer Mambari Cubes of homemade paneer simmered in a fresh coriander flavored tomato gravy with dollop of fresh cream & a sprinkle of dry fenugreek leaves & ginger	350
•	Kumbh Palak Kofta Dumpling of spinach, cottage cheese & mushroom in a creamy saffron gravy	295
•	Makai Mutter Mushroom Combination of com nimblet, green peas & mushroom	295
•	Chatpatae Aloo Baby potato tossed with a mango powder, coriander & spices	295
•	Aaj Ki Subzi Please ask your server for the vegetarian preparation of the day	295
•	Yellow Dal Tadka Tur Dal cooked with onion, tomato and flavored with generous amount of tempered ghee and spices.	275
•	Dal Makhani A Punjabi mixed lentil curry generally made with lots of butter and fresh cream	325
•	Prawn Malai Curry Arabian sea prawn with coconut milk and green chilli	750
•	Dhabe Da Keema Mutton mince & masala gravy cooked together with spices, garnished with boiled egg	425
•	Balti Aloo Gosht Mutton cooked with chef's special masala in the 'balti style'	425
•	Murg Tikka Makhani Masala Morsels of chicken tikka simmered in rich tomato gravy	385
•	Murg Ka Salan Chicken cooked in traditional gravy made with sesame seed, peanuts and coconut paste in Hyderabadi style	385
•	Subz Biryani Seasonal vegetable cooked with basmati rice flavored with mint and saffron	295
•	Handi Biryani Marinated lamb or chicken Lamb Chicken	425 385
	Choice of Indian Breads Roti Naan Missi Roti Kulcha Bread Basket (all 4 breads, 1 piece each)	50 60 60 60 175

#### Flavor of Marathwada (2) 12.00 pm to 03.00 pm to 07:00 pm to 10:30 pm



		₹
•	Mix Veg Kolhapuri Garden fresh vegetables simmered in onion and tomato blend with palate tickling spices.	295
•	Batata Chi Bhaji Diced potatoes tempered with mustard and mild cumin.	295
•	Bharleli Vangi Baby egg plant stuffed with traditional spices, cooked on 'Dum'.	300
•	Mattachi Usal An ethnic sprouted lentil specialty of Marathwada.	290
•	Masala Bhaat Long grained rice tossed in ghee with chopped vegetables.	310
•	Lasooni Methi House grown fenugreek leaves tempered with garlic.	295
•	Kalya Masalyacha Massa Boneless morsels of fresh water fish cooked with fresh aromatic herbs.	450
•	Kombdi Chi Kadhi Joints of chicken simmered in a thin aromatic spiced blend.	385
•	Kombdi Cha Lal Rassa A chicken speciality from Kolhapur, pungent in taste.	385





ē	sian Food Bar & Sizzling Wok 💆 67:0	₹
	Diced Vegetables In Hot Garlic Sauce Fresh chinese vegetables in a spicy hot garlic sauce	295
	Stir Fried Chinese Greens with Almonds An exotic combination of greens and almonds in non spicy sauce	295
	Shucai Exotica Exotic vegetables with mushroom and bamboo shoots in hot garlic sauce	295
	Honey Chilli Potato Crispy batons of potatoes with sweet n spicy blend	215
	Thai curry your style red / green / yellow served with sticky rice Veg Veg red chilli paste and coconut milk with bamboo shoots, baby corn and pimento.	295
	Non Veg Chicken	385
	Prawns	750
	Fish	485
	Chicken Satay Served with peanut sauce and cucumber & tomato relish	385
	Fish Szechwan Sliced fish served in szechwan sauce	485
	Fish in black peppers sauce Crispy fried fish tossed with garlic, soy and peppercorn	450
	Chicken Fukien Style Sliced chicken with broccoli in oyster sauce	385
	Chilly Chicken All time favorite	385
	Prawns Cantonese Prawns with dried chilli and cashew nut	750
	Chicken & Egg Fried Rice Succulent pieces of chicken, egg and seasonal veggies tossed together in a spicy and flavorful sauce	275
	Hakka Noodles Stir fried noodles with vegetables	225
	Exotic Vegetable Fried Rice Cooked rice that has been stir-fried in a wok with english vegetables	225
	Yaki Soba Japanese noodles in light gravy with choice of vegetables, bok choy, broccoli, mushroom, baby corn, carrots, beans, cauliflowers, asparagus, shiitake mushroom or tofu	425
	All prices are exclusive of applicable taxes	
		THE
		TO WELL

# Sweety Ends

		₹
•	Caramelized Custard Pudding	175
•	Rum And Raisins Mousse	215
•	Fresh Fruits Cheese Cake	215
•	Walnut & Chocolate Brownie With vanilla ice cream and truffle sauce	200
•	Stuffed Long Gulab Jamun Sweetened cottage cheese dumplings with almond flakes	200
	Choice of Ice Creams Vanilla, strawberry, coffee, chocolate and mango	160
	Seasonal Cut Fruit Platter	200

