

## THE DINING ROOM

"Cooking is like painting or writing a song. Just as there are only so many notes or colours, there are only so many flavours - it's how you combine them that sets you apart."

- Wolfgang Puck

## ARAIYA BREAKFAST

0700hrs to 1100hrs

### ARAIYA BREAKFAST

840

Gluten free and sugar free options available.

Choice of cereal – homemade granola | homemade muesli | wheat flakes | Corn flakes | Chocos | Rice krispies | Honey loops.

Choice of croissants, muffins, Danish pastries, and bread.

Served with preserves, honey, and marmalade.

Seasonal fresh fruit juice and seasonal fresh fruit platter.

Araiya blend coffee, selection of fine leaf teas or hot chocolate.

### FIT FOR YOU BREAKFAST

730

Gluten free and sugar free options available

Freshly squeezed seasonal fruit juice | Choice of milk – full cream | skimmed | soya.

Choice of cereal – homemade granola | homemade muesli | wheat flakes | Corn flakes | Chocos | Rice krispies | Honey loops.

Seasonal fresh fruit platter.

### INDIAN BREAKFAST

900

Choice of Paratha | Poori Bhaji | Chole Bhature | Idli | Uthappam | Dosa.

Choice of sweet | salted lassi.

Seasonal fresh fruit juice, seasonal fresh fruit platter.

Araiya blend coffee, selection of fine leaf teas, hot chocolate.

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**V – Vegan**

**GF – Gluten Free**

**N – May Contain Nuts**

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## À LA CARTE BREAKFAST

0700hrs to 1100hrs

|                                                                                               |     |
|-----------------------------------------------------------------------------------------------|-----|
| Seasonal fresh fruit platter                                                                  | 420 |
| Pancake                                                                                       | 420 |
| Gluten free and sugar free options available.                                                 |     |
| American classic   European crepes.                                                           |     |
| Choice of honey   Maple syrup   Chocolate sauce   Whipped cream.                              |     |
| Eggs to Order                                                                                 | 420 |
| Eggs any Style - Florentine   Spanish   Scrambled   Over easy   Sunny side up   Poached       |     |
| Omelette- masala   mushroom   cheese, served with grilled cherry tomatoes, hash brown         |     |
| potato and mushrooms served with multigrain bread.                                            |     |
| Waffles                                                                                       | 420 |
| Choice of Honey   Chocolate sauce   Whipped cream.                                            |     |
| Savoury Cheese dusted with powdered sugar, served with Maple syrup and Peanut Butter Sauce.   |     |
| Breakfast Oatmeal                                                                             | 420 |
| Rolled oat   Steel cut oat.                                                                   |     |
| Brown sugar, sliced bananas, honey, and nuts.                                                 |     |
| Baker Basket                                                                                  | 470 |
| Choice of croissants- plain, chocolate, cheese   Muffins   Danish pastries   Multigrain bread |     |
| Banana bread   Chocolate Donuts, Served with preserves and butter.                            |     |
| Bircher Muesli                                                                                | 520 |
| Apples, yoghurt, oats, almond, honey.                                                         |     |
| Cereal Selection                                                                              | 620 |
| Gluten free and sugar free options available.                                                 |     |
| Homemade Granola   Homemade Muesli   Wheat flakes   Corn flakes   Chocos   Rice krispies      |     |
| Honey loops. Choice of milk – Full cream   Skimmed   Soya   Almond.                           |     |

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## INDIAN BREAKFAST

0700hrs to 1100hrs

### Poori Bhaji 420

Spiced potato curry served with fried unleavened whole-wheat flour bread.

### Poha 420

Flattened rice tossed with sauteed onion, peanuts, flavoured with lemon, curry leaves and mustard seeds.

### Stuffed Tawa Paratha 360

Choice of filling – Potato | Cauliflower | Cottage cheese | Onion | Mixed.  
Served with homemade pickle, yoghurt, and Dal makhani.

### Idli (GF) 420

Steamed rice and lentil cakes served with Sāmbhar, three types of chutney, podi and ghee.

### Dosa – Plain, Masala or Ragi flour 420

Rice and lentil crisp crepe served with sambar, three types of chutney, podi and ghee.

## HEALTHY

1200hrs to 2230hrs

### Couscous and Quinoa Salad (GF) 470

Drizzled with Mediterranean dressing.

### Classic Caesar Salad (GF)

#### **Vegetarian | Chicken**

570 | 640

Baby romaine lettuce, garlic crouton, Caesar dressing, parmesan shaving, anchovies

### Grilled Chicken Honey Orange Salad (GF)

580

Honey glazed grilled chicken drizzled with Balsamic honey ginger dressing.

### Greek Salad (GF)

470

Tomato, cucumber, onion, feta cheese served with lemon vinegar dressing.

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## SOUPS

1200hrs to 2230hrs

### Chicken Broth (GF)

370

Simmered chicken stock with leek, celery, and accompanying vegetable.  
served with toasted focaccia.

### Tamatar Dhaniya Shorba (V) (GF)

320

Traditional Indian tomato broth with coriander.

### Lung Fung

#### Vegetable | Chicken

320 | 370

Asian Broth accompanied with vegetable and fresh noodle.

### Tom Kha

#### Vegetable | Chicken

320 | 370

Coconut cream, galangal flavour Thai soup.

### Dal Potli Shorba (V)

330

Yellow lentil soup flavoured with cumin and coriander accompanied fried lentil parcels.

## STREET FARE

1200hrs to 2230hrs

### Bhalla papadi Chat

420

Fermented lentil dumpling, wheat crisp, sweet yogurt, and chutneys.

### Aloo Chole Chat

420

Crisp potato patty served with chickpeas masala.

### Vegetable Spring Roll

470

Crisp vegetable rolls filled tossed spring vegetable served with sweet chili sauce.

### Momos

420 | 520

#### Vegetable | Chicken

Tibetan style pan fried | steamed dumpling mélange sriracha and roasted tomato dip.

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## TANDOOR

1200hrs to 1430hrs | 1900hrs to 2230hrs

|                                                                                                                          |      |
|--------------------------------------------------------------------------------------------------------------------------|------|
| <b>Bhatti ka Paneer Tikka</b>                                                                                            | 730  |
| Cottage cheese marinated overnight with yoghurt and Indian spices, slowly roasted in clay oven.                          |      |
| <b>Tandoori Bharwan Khumb</b>                                                                                            | 680  |
| Locally sourced mushrooms marinated in yoghurt, stuffed with processed cheese, nuts mix and slowly roasted in clay oven. |      |
| <b>Murgh Malai Tikka</b>                                                                                                 | 850  |
| Chicken morsels marinated overnight with yoghurt, cream and Indian spices. Slowly roasted in clay oven.                  |      |
| <b>Gosht Seekh Kebab (GF)</b>                                                                                            | 1000 |
| Indian Spiced minced lamb skewers charred in a clay oven.                                                                |      |

## SLOW COOKED

1200hrs to 1430hrs | 1900hrs to 2230hrs

|                                                                                                                                                  |     |
|--------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Rogan Josh (GF)</b>                                                                                                                           | 950 |
| mountain goat morsels slow cooked with onions, aromatic spices and Kashmiri chillies.                                                            |     |
| <b>Lamb Awadhi Korma (GF)</b>                                                                                                                    | 950 |
| Lucknow speciality lamb simmered in saffron caramelize cashew gravy and Indian spices.                                                           |     |
| <b>Dum ka Dhania Murgh (GF)</b>                                                                                                                  | 850 |
| Coriander flavoured chicken thigh simmered in onion gravy and Himalayan spices.                                                                  |     |
| <b>Dal Makhani (GF)</b>                                                                                                                          | 730 |
| Black lentil slow cooked overnight, finished with cream, butter, and fenugreek.                                                                  |     |
| <b>Vegetable Biryani (GF)</b>                                                                                                                    | 890 |
| A spiced mix of vegetable and rice, traditionally cooked over an open fire in an earthen pot, served with salan gravy and homemade boondi raita. |     |

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|                                                                                                                                                         |     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Chicken Biryani (GF)</b>                                                                                                                             | 950 |
| Savoury chicken and rice dish that includes layers of chicken, rice with spice aromatics that are steamed together. Served with salan and burani raita. |     |

|                                                                                                                             |     |
|-----------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Lamb Biryani (GF)</b>                                                                                                    | 990 |
| Flavorsome rice and lamb preparation, scented with kewara, mint and fried onion masala. Served with salan and burani raita. |     |

## COMFORT SELECTION

1200hrs to 2230hrs

|                                                                       |     |
|-----------------------------------------------------------------------|-----|
| <b>Hing Dhania Aloo (V) (GF)</b>                                      | 550 |
| Himalayan potatoes tempered with turmeric, coriander, and asafoetida. |     |

|                                                                                                  |     |
|--------------------------------------------------------------------------------------------------|-----|
| <b>Mushroom Hara Pyaz (N)</b>                                                                    | 680 |
| Locally Sourced mushrooms tossed with spring onions in a cashew nut and caramelised onion gravy. |     |

|                         |     |
|-------------------------|-----|
| <b>Steamed Rice (V)</b> | 390 |
| Steamed basmati rice.   |     |

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| <b>Paneer Butter Masala</b>                                              | 790 |
| Cottage cheese simmered in fenugreek flavoured makhani, and onion gravy. |     |

|                                                                                                                          |     |
|--------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Yellow Dal Tadka (V) (GF)</b>                                                                                         | 580 |
| Mix lentil stew (pigeon peas, yellow split lentil and red lentil) tempered with garlic, cumin, asafoetida, and tomatoes. |     |

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| <b>Butter Chicken (GF)</b>                                                         | 850 |
| Tandoor roasted chicken morsels in butter tomato emulsion, scented with fenugreek. |     |

|                                 |     |
|---------------------------------|-----|
| <b>Assorted Tandoori Breads</b> | 450 |
|---------------------------------|-----|

|                     |     |
|---------------------|-----|
| Roti plain   Missi. | 130 |
|---------------------|-----|

|                                |     |
|--------------------------------|-----|
| Naan- Plain   Butter   Garlic. | 140 |
|--------------------------------|-----|

|                                 |     |
|---------------------------------|-----|
| Pudina Paratha   Laccha Paratha | 140 |
|---------------------------------|-----|

|                                   |     |
|-----------------------------------|-----|
| Kulcha (Mix veg   Chicken   Lamb) | 180 |
|-----------------------------------|-----|

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## SEASONAL LOCAL FARE

1200hrs to 1430hrs | 1900hrs to 2230hrs

|                                                                                                                    |     |
|--------------------------------------------------------------------------------------------------------------------|-----|
| <b>Tawa Bhindi Masala (V) (GF)</b>                                                                                 | 630 |
| Okra & masala Indian curry base made with onions, tomatoes, spices, and herbs.                                     |     |
| <b>Bharwan Karela (V) (GF)</b>                                                                                     | 630 |
| Himalayan style bharwa karela features bitter gourd stuffed with ground spices and cooked with caramelized onions. |     |
| <b>Khatta Meetha Pumpkin (V) (GF)</b>                                                                              | 630 |
| Sweet Himalayan pumpkin simmered in a cumin, Jaggery, dry mango powder sauce,                                      |     |
| <b>Makai Methi Palak (GF)</b>                                                                                      | 630 |
| Fresh spinach, methi and sweet corn lightly spiced with Indian spices and perfectly creamy.                        |     |

## KANGADI CUISINE

1200hrs to 1430hrs | 1900hrs to 2230hrs

|                                                                                                                                                                                                |             |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Madra (GF)</b>                                                                                                                                                                              | 630         |
| Chickpeas cooked with local spices and flavoured with thick yogurt-based gravy.                                                                                                                |             |
| <b>Kale Chane Ka Khatta (V)</b>                                                                                                                                                                | 630         |
| Black chickpeas curry simmered with tamarind, local spiced and dry mango powder.                                                                                                               |             |
| <b>Himachali Kadi Pakora</b>                                                                                                                                                                   | 630         |
| Fritters simmered in a yogurt tempered with chilies, cardamom, and cloves.                                                                                                                     |             |
| <b>Kangri Dham</b>                                                                                                                                                                             |             |
| <b>Vegetarian   non-Vegetarian</b>                                                                                                                                                             | 1600   2100 |
| Our chef would be happy to prepare on request the Kangri Dham which is typically served and celebrated during local cultural events. Please contact our culinary artisans 12 hours in advance. |             |

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## GHAR KA KHANA

1200hrs to 1430hrs | 1900hrs to 2230hrs

|                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| <b>Sepu Vadi (GF)</b>                                                                             | 630 |
| Himachali special fermented black split lentil cakes with spinach gravy yogurt and Indian spices. |     |
| <b>Murgh Anardana (GF)</b>                                                                        | 850 |
| Chicken thigh simmered in onion, tomato, and dried Himalayan pomegranate seeds.                   |     |
| <b>Pahari Khatta Meat (GF)</b>                                                                    | 950 |
| Slow cooked smoked lamb curry infused with mango powder and yoghurt.                              |     |
| <b>Paneer Bhurji</b>                                                                              | 650 |
| Crumbled cottage cheese tossed with onion, tomato, and fenugreek leaves.                          |     |
| <b>Tawa Trout</b>                                                                                 | 950 |
| Kullu whole trout marinated with Indian spices and grilled over a skillet.                        |     |
| <b>Malai Subz Kofta (V) (GF)</b>                                                                  | 780 |
| Oil poached mawa and cottage cheese dumpling simmered in cashew onion saffron gravy.              |     |
| <b>Hing Jeera Dal Tadka (V) (GF)</b>                                                              | 580 |
| Mix lentils stew (pigeon peas, yellow lentil) tempered with garlic, cumin, and asafoetida.        |     |

## WESTERN KITCHEN

1200hrs to 1430hrs | 1900hrs to 2230hrs

Gluten free options available

|                                                                                                                       |     |
|-----------------------------------------------------------------------------------------------------------------------|-----|
| <b>Wild Mushroom Risotto</b>                                                                                          | 750 |
| Translucent cooked Arborio rice, shiitake mushrooms, cherry tomatoes and mascarpone cheese drizzled with truffle oil. |     |
| <b>Artisanal Pasta</b>                                                                                                | 750 |
| Choice of pasta – penne   fusilli   spaghetti.                                                                        |     |
| Choice of sauce – marinara   arrabiata   pesto   primavera   alfredo.                                                 |     |

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## ASIAN

1200hrs to 1430hrs | 1900hrs to 2230hrs

### Japanese Stir Fried Noodles

630

Fried buckwheat noodles with Kikkoman and yakisoba sauce.

### Gaeng Kiew (Green | Red | Yellow)

Vegetable | Chicken

750 | 850

Thai curry made with fresh chilli, Thai spices, coconut milk and served with steamed rice.

### Nasi Goreng (N)

950

Fried rice, chicken satay, fried egg and prawn crackers in peanut sauce.

### Stir Fried Garlic Vegetables with Tofu

730

Steamed seasonal greens and tofu, tossed with char siu sauce (Cantonese style).

### Kung Pao Chicken (N)

730

Stir fried chicken tossed with pepper and onion, garnished with caramelised peanuts.

## SANDWICHES | BURGERS | WRAPS

1200hrs to 2230hrs

### Burger

Vegetable | Chicken

520 | 630

Multigrain sliders decked with choice of succulent patty options, homemade. pickled vegetables, crisp lettuce, cheddar sauce and BBQ seasonings.

### Sandwich

Veggie | Chicken

530 | 630

Focaccia bread, fried chicken, caramelized onion, and spicy mayonnaise grilled to perfection. Kindly suggest open or closed make to our artisan.

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## Club Sandwich

### Vegetable | Chicken

630 | 840

Toasted, Choice of Bread, White | Brown Triple decker of ham, bacon, fried egg, romaine lettuce, Tomato, and steak fries.

## Kolkata Kathi Roll

740 | 840

Whole wheat flat bread with a kasundi-mustard flavoured filling  
Paneer | Chicken.

## KIDS CORNER

1200hrs to 2230hrs

### Mac and Cheese

370

### French Fries

280

### Veggie Noodles

350

### Chicken Makhani | Paneer Makhani

470

N.B. kids corner portions shall be smaller than other regular food portion options.

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## DESSERT STUDIO

1200hrs to 2230hrs

|                                                                                                                                                |     |
|------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Chocolate Walnut Brownie</b>                                                                                                                | 420 |
| Dense chocolate and walnut cake served with Dunlop of vanilla ice cream.                                                                       |     |
| <b>Classic Tiramisu</b>                                                                                                                        | 420 |
| An intricately crafted milk chocolate bar filled with decadent coffee mousse, mascarpone cheese and finally topped with a dash of cocoa burst. |     |
| <b>Kangra Green Tea Crème Brûlée</b>                                                                                                           | 420 |
| An all-time favorite.                                                                                                                          |     |
| <b>Blueberry Cheesecake</b>                                                                                                                    | 420 |
| Philadelphia and mascarpone baked texture served with berry compote.                                                                           |     |
| <b>Gajar ka Halwa (GF) Seasonal Preparation</b>                                                                                                | 420 |
| Fresh local carrots cooked in reduced milk.                                                                                                    |     |
| <b>Gulab Jamun</b>                                                                                                                             | 420 |
| Khoya dumpling cooked in desi ghee and soaked in sugar syrup.                                                                                  |     |
| <b>Indian Dessert Selection</b>                                                                                                                | 420 |
| Please ask our artisan for dessert of the day                                                                                                  |     |
| <b>Revani</b>                                                                                                                                  | 420 |
| Turkish style coconut, semolina cake sweetened with sugar and boasts of refreshing lemon flavour and moist texture.                            |     |
| <b>Ice Cream</b>                                                                                                                               | 420 |
| Three scoops serving of your choice of flavour, please check with our artisan for available flavours.                                          |     |

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## REFRESHING & MALTED BREW ARRAY

1200hrs to 2230hrs

|                                                          |     |
|----------------------------------------------------------|-----|
| <b>Oreo Shake</b>                                        | 370 |
| Magical tapioca pearls and Oreo cookie suspension.       |     |
| <b>Peanut Butter Folds</b>                               | 370 |
| Tropical blend of chocolate, banana, and peanut butter.  |     |
| <b>Maple Walnut</b>                                      | 370 |
| Smooth maple syrup infused nutty shake.                  |     |
| <b>Ginger Spice Mist</b>                                 | 370 |
| Balanced mélange ginger and vanilla full-bodied cream.   |     |
| <b>Spice Infused Banana Shake</b>                        | 370 |
| Cinnamon and clove fortified thick stirred banana shake. |     |

## Cold Tea

1200hrs to 2230hrs

|                                                    |     |
|----------------------------------------------------|-----|
| <b>Mango Macha mélange</b>                         | 370 |
| Mango, milk, pearls, and green tea.                |     |
| <b>Blueberry blast</b>                             | 370 |
| Pearls, almond milk, blueberry, and earl grey tea. |     |
| <b>Kiwi Bubble tea</b>                             | 370 |
| Kiwi, almond milk and black tea.                   |     |
| <b>Peach Pearl tea</b>                             | 370 |
| Peach, green tea and almond milk.                  |     |
| <b>Thai Bubble tea</b>                             | 370 |
| Pearls, black tea, cardamom, and almond milk.      |     |

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## Araiya Coffee Profile

Bean: Plantation Arabica AA and Robusta Cherry A.

Origin: Coorg.

Flavour: Medium acidity and medium body.

Roast: Light to medium.

**Espresso** 290

Origin - Italy

Characteristics- Chocolatey, Nutty, and smooth finish.

**American Coffee** 290

Origin - Italy

Characteristics- Earthy and deep coffee notes.

**Cappuccino** 290

Origin - Italy

Characteristics- Non-Acidic and Mildly sweet.

**Latte** 290

Origin - Italy

Characteristics- Creamy and Espresso taste.

**Ristretto Coffee** 340

Origin - Italy

Characteristics- Chocolatey, Nutty, and smooth finish

**Hot Chocolate** 340

Origin - Mexico

Characteristics- Cocoa and melted chocolate notes.

## FLAVOURED COFFEE

**Caramel Macchiato** 330

Origin – Italy

Characteristics- Quite sweet and caramel on palate.

**Frappuccino** 330

Origin – England

Characteristics- Chocolate and creamy.

**Hazelnut Cappuccino** 330

Origin – Italy

Characteristics- Non-Acidic and Mildly sweet.

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## CHAI & MIGHTY

The Mighty Masala 320

Origin – Assam, India

Characteristics- Cardamom, cassia, cloves, ginger, and malty taste

The Mighty Breakfast

Origin – Assam, India

Characteristics- Mildly sweet and Roasted notes.

320

The Earl's Pearl

Origin – Nilgiri, India

Characteristics- Natural bergamot notes.

320

The Queen of Greens

Origin – Darjeeling, India

Characteristics- refreshing, vibrant and low-caffeine

320

ARAIYA ICED TEA

Lemon | Peach | Strawberry | Apple

350

MINERAL WATER

Himalayan Still

225

Himalayan Sparkling

350

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# **THE TERRACE**

"You don't need a silver fork to eat good food"

-Paul Prudhomme

## THE TERRACE

### 1230hrs to 2230hrs

|                                                                                                                     |             |
|---------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Chimichurri Chicken (GF, MS)</b>                                                                                 | <b>800</b>  |
| Argentinian chimichurri sauce relished grilled chicken.                                                             |             |
| Beverage pairing Suggestions- Tinta Madeira Sula   JW Gold Label   Peanut Butter Folds.                             |             |
| <b>Teriyaki Chicken (GF, SP, Ms)</b>                                                                                | <b>800</b>  |
| Glazed chicken drumstick with bold teriyaki sauce.                                                                  |             |
| Beverage pairing Suggestions- Jameson   Chardonnay Jacob's Creek   Spiced Banana Shake.                             |             |
| <b>Moroccan Spicy Lamb Chop (GF, MS)</b>                                                                            | <b>2200</b> |
| Braised lamb chop house made Moroccan spice mix (allspice, clove, paprika and cumin).                               |             |
| Beverage pairing Suggestions- Merlot Satori Sula   Glenfiddich(12years)   Maple & walnut shake.                     |             |
| <b>Lemon Pepper Trout (GF, F, Ms)</b>                                                                               | <b>1200</b> |
| Kullu trout seasoned with crushed black pepper, minced garlic and grilled on flat skillet.                          |             |
| Beverage pairing Suggestions- Chardonnay Fratelli   Mango Macha Melange   Bombay Sapphire.                          |             |
| <b>Chipotle Shrimp (GF, SF, MS)</b>                                                                                 | <b>1400</b> |
| Flashed shrimp with smoked mexican hot chilli pepper.                                                               |             |
| Beverage pairing Suggestions- Camino Real   Sauvignon Blanc Sula   Ginger Spiced swirls.                            |             |
| <b>Cilantro Lime Sole (GF, F, MS)</b>                                                                               | <b>1200</b> |
| Tender sole fish fillet cladded in coriander, citron and jalapeno.                                                  |             |
| Beverage pairing Suggestions- Cîroc   Sauvignon Blanc Sula   Peach Pearl Tea (cold).                                |             |
| <b>Seared Calamari (GF, Mo, Ms)</b>                                                                                 | <b>1200</b> |
| Salt and pepper rubbed squids are pan fried and paired with samfaina (cooked diced vegetable in tomato sauce).      |             |
| Beverage Pairing Suggestions- Riesling Sula   Martini Bianco   Kiwi Bubble (cold).                                  |             |
| <b>Grilled Vegetables (N, V, SP, MS)</b>                                                                            | <b>700</b>  |
| Basil scented seasonal grilled vegetables with siamese spice marinade (star anise, cloves, pepper, garlic, ginger). |             |
| Beverage pairing suggestions- Thai boba tea (cold)   Cabernet sauvignon Dindori Sula   Solan Pekoe.                 |             |
| <b>Grilled Steak Tofu (GF, V, SP)</b>                                                                               | <b>800</b>  |
| Marinated tofu with olive oil, soy sauce and cajun spice.                                                           |             |
| Beverage pairing Suggestions- Chivas (18 years)   Classic Shiraz Fratelli   German lager (NAB).                     |             |

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All grilled main courses are accompanied with rosemary potatoes, slow roasted herb crusted roma tomato, wok fried garlic and soy glazed spinach, grilled or pan vegetable, potato mash.

\* For all special dietary requirements or food allergies, please contact our culinary artisans.

\*Government Taxes as applicable.

\*Beverage – wine or Liquor or beer or Milk Shake or Pearl tea or (NAB) Non-Alcoholic beer pairing suggestion is not inclusive of the price, shall be charged additional.

\*\*Nutritional indications- **TN**- Tree Nut, **M**-Milk Product, **C**-Chocolate, **SP**-Soyabean product, **MS**-Medium Spicy, **GF**-Gluten Free, **Ms**- Mild Spicy, **V**-Vegan, **G**-Contain Gluten, **SF**-Shellfish, **F**- Fish, **Sul**-May contain Sulphites, **Mo**- Molluscs

# **THE OLD FOX**

“A bartender is just a pharmacist with a limited  
inventory” - Albert Einstein

## ARAIYA COFFEE PROFILE

Beans: Plantation Arabica AA and Robusta Cherry A  
Origin: Coorg  
Flavor: Medium acidity and medium body  
Roast: Light to medium

## ARAIYA BLEND COFFEE

**Espresso** 280

Origin - Italy  
Characteristics- Chocolatey, Nutty, and smooth finish.

**American Coffee** 300

Origin - Italy  
Characteristics- Earthy and deep coffee notes.

**Cappuccino** 300

Origin - Italy  
Characteristics- Non-Acidic and Mildly sweet.

**Latte** 300

Origin - Italy  
Characteristics- Creamy and Espresso taste.

**Espresso Macchiato** 300

Origin - Italy  
Characteristics- Strong bitter and creamy.

**Cold Brew** 300

Origin - Japan  
Characteristics- acidity, and virtually no bitterness.

**Hot Chocolate** 350

Origin - Mexico  
Characteristics- Cocoa and melted chocolate notes.

## FLAVOURED COFFEE

**Caramel Macchiato** 350

Origin – Italy  
Characteristics- Quite sweet and caramel on palate.

**Frappuccino** 350

Origin – England  
Characteristics- Chocolate and creamy.

**Hazelnut Cappuccino** 350

Origin – Italy  
Characteristics- Non-Acidic and Mildly sweet.

## TEA & MIGHTY COLLECTION

### CHAI & MIGHTY

**The Mighty Masala** 280

Region – Assam, India  
Characteristics- Cardamom, cassia, cloves, ginger and malty taste.

**The Mighty Breakfast** 280

Region– Assam, India  
Characteristics- Mildly sweet and Roasted notes.

**The Earl's Pearl** 280

Region – Nilgiri, India  
Characteristics- Natural bergamot notes.

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\*T & C Apply | Government Taxes applicable | Bar timing 1100hrs to 2300hrs.

\* Standard measure for all alcoholic beverages is 30ml.

\* Kindly Specify allergies and specifications to our artisans

|                                                        |     |                                                                     |     |
|--------------------------------------------------------|-----|---------------------------------------------------------------------|-----|
| <b>The Queen of Greens</b>                             | 280 | <b>DAZED &amp; FORTIFIED Shake</b>                                  | 400 |
| Region – Darjeeling, India                             |     | Full bodied milk and ice cream blended with flavors.                |     |
| Characteristics- refreshing, vibrant and low caffeine. |     | Vanilla   Chocolate   Strawberry                                    |     |
| <b>ARAIYA INFUSED ICED TEA</b>                         | 380 | <b>Oreo and Bubble Shake</b>                                        | 420 |
| Lemon   Peach   Strawberry   Apple                     |     | Magical tapioca pearls and Oreo cookie suspension.                  |     |
| <b>SOFT DRINK and JUICES</b>                           |     | <b>Peanut Butter Folds</b>                                          | 420 |
| Pepsi                                                  | 180 | Tropical blend of chocolate, banana and peanut butter.              |     |
| 7up                                                    | 180 | <b>Maple Walnut</b>                                                 | 420 |
| Diet Pepsi   Zero Pepsi                                | 180 | Smooth maple syrup infused nutty shake.                             |     |
| Fresh lime                                             | 250 | <b>Ginger Spice Mist</b>                                            | 420 |
| Freshly Squeezed juice                                 | 280 | Balanced mélange ginger and vanilla full-bodied cream.              |     |
| Canned Juice                                           | 180 | <b>Spice Infused Banana Shake</b>                                   | 420 |
| Red Bull                                               | 280 | Cinnamon and clove fortified thick stirred banana shake.            |     |
| <b>WATER</b>                                           |     | <b>Lassi</b>                                                        | 400 |
| Himalayan Still                                        | 200 | Freshly churned full bodied curd with whey.                         |     |
| Himalayan Sparkling                                    | 325 | Select from Cardamom and Kewara   Salted   Plain   Blueberry.       |     |
| Soda                                                   | 175 | <b>Bar Smoother</b>                                                 | 400 |
| Tonic water                                            | 200 | Lip smacking mango   dried berry and rose petal   Strawberry blend. |     |
| Ginger ale                                             | 200 |                                                                     |     |

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## TEMPERANCE COLLECTION

**Watermelon Lemonade** 450  
Watermelon, honey, 7Up and lemon Juice.

**Frosty pears** 450  
Pears and homemade ginger built on crushed ice.

**I For Apple** 450  
Fresh green apple pureed paired with ginger.

**Gleechee** 450  
A classic fare of litchi, rose water and grenadine.

**Virgin Mojito** 450  
Lemon, mint and sprite

**OLD FOX CREATIONS**  
**Kangra Magic** 650  
Saunfi, pineapple and lemon juice.

**Neugal Flow** 650  
Santra, litchi and orange zest.

**Solan Pekoe** 650  
Whiskey, cranberry and tea cubes.

**CLASSIC COCKTAILS**  
**Black Russian** 700  
Vodka and kahlua.

**Daiquiri** 700  
Clear rum, castor sugar and lime juice.

**Bloody Mary** 700  
Vodka, tomato juice, tabasco and Worcestershire.

**Mojito** 700  
Light rum, brown sugar, mint and lemon.

**Negroni** 700  
Gin, Campari and orange peel.

**Manhattan** 700  
Bourbon whiskey, sweet vermouth and angostura.

**Long Island Iced Tea** 1000  
Vodka, rum, gin, tequila, Cointreau and cola.

**GLOBAL COCKTAILS**  
**Aamchi Mango** 680  
Vodka, aam panna, chat masala and soda.

**Aviation** 680  
Gin, maraschino cherry, liqueur and fresh lime.

**Woggo** 680  
Gin, white wine, lemon grass, honey and mint.

**Whiskey Sour** 680  
Bourbon whiskey, egg white and fresh lime.

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**Cosmopolitan** 680  
Vodka, cointreau and lime juice.

**Old Fashioned** 680  
Gin, white wine, lemon grass, honey and mint.

**Margarita** 680  
Tequila, Cointreau and lime juice.

### TONIC GIN COMBINATIONS

**Elderflower Gin** 750  
Gin, elderflower tonic water and lemon.

**Thyme Alone** 750  
Gin, ginger ale tonic water and thyme.

**Southside Royale** 750  
Gin, mint, ginger ale and tonic water.

**Vodka Tonic** 750  
Vodka, lemon and tonic water.

**Grapefruit Vodka Tonic** 750  
Vodka, lemon and grapefruit tonic water.

**Apple Wall Drop** 750  
Gin, apple juice and elderflower tonic water

**CHAMPAGNE- REIMS COLLECTION**  
**G.H Mumm Brut** 16000  
**Pinot Noir, Chardonnay & Pinot Meunier**  
2021 NV, Maison Mumm, Champagne, France.  
Characteristics – Effervescent medium bodied,  
aromas of pastry rouse and ripen fruit on palate.

**Louis Roederer** 25000  
**Pinot Noir, Chardonnay & Pinot Meunier**  
2017 NV, Champagne, Jean-Baptiste Lécaillon,  
France.  
Characteristics- Bubbly Brut, aromas  
of apple, pear, black berries and  
mature Smooth on palate.

**SPARKLING WINE IMPORTED**  
**Chardonnay & Pinot Noir**  
**Jacob's Creek** 5500  
2022 NV, Barossa valley, Australia.  
Characteristics- Effervescent low bodied dry,  
crisp, bouquet of lemon and notes of nougat.

**SPARKLING WINE INDIAN**  
**Chenin Blanc, Riesling & Viognier**  
**Sula Brut** 6000  
2021 NV, Nasik Valley, Maharashtra.  
Characteristics -Low bodied brut, aromas  
of peach and nectarine on palate.

**Chenin Blanc, Fratelli Brut** 7500  
2017 NV, Malshiras Valley, Maharashtra.  
Characteristics- Medium length brut,  
citrus and floral aroma notes.

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## ROSE SPARKILING INDIAN

Chenin Blanc & Zinfandel

Sula Brut 5500

2017 NV, Nashik valley, Maharashtra.

Characteristics- Fizzy low length, plum and spice aromatic notes.

## ROSE Indian

Zinfandel, Sula Brut 6000

2021 NV, Nashik valley, Maharashtra.

Characteristics-Medium bodied sweet, ripe stone fruits and cranberry notes.

## WHITE WINE IMPORTED

Chardonnay, Jacob's Creek 4500 | 1000

2019 V, Barossa Valley, Australia.

Characteristics- Medium length with toasty oak on beak, citrus and melon hints on palate.

Chardonnay, Cadet d'OC 7000

2019 NV, Languedoc-Roussillon, Baron Phillippe de Rothschild, France.

Characteristics- Full-Bodied Sec, fruity on nose, minty caramel hint.

Sauvignon Blanc, Palliser Estate 8000

2018 NV, Martinborough Valley, New Zealand.

Characteristics- Semi sweet medium length, aroma of passion fruit and herbs on palate.

## Riesling

Dr. Loosen Bros 11000

2020 NV, Qualitätswein, Mosel Valley, Germany.

Characteristics- Light bodied with dry texture aromatic peach and earthy on palate.

## WHITE WINE INDIAN

Sauvignon Blanc, Sula 4500 | 900

2018 NV, Nashik Valley, Maharashtra.

Characteristics- Low length, acidic with green apple beak, guava, and peppers on palate.

Chardonnay, Fratelli 4800

2021 NV, Malshiras, Maharashtra.

Characteristics – Light bodied buttery finesse, citrus and jasmine notes.

Riesling, Sula 5500 | 1200

2020 NV, Nashik Valley, Maharashtra.

Characteristics – Low body, balanced acidity, grapefruit aroma and lemon on palate.

Tinta Madeira, Madera Sula 3800 | 800

2019 NV, Nashik Valley, Maharashtra.

Characteristics – Rare blend with low length, apple and marmalade note.

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**RED WINE IMPORTED**

**Shiraz Cabernet**  
**Jacob’s Creek** 5000 | 1100  
2019 V, Barossa Valley, Australia.  
Characteristics- Full bodied dry, soft  
tannin, cherry and mocha spice notes.

**Merlot, Cadet d’OC** 7000  
2020 NV, Gironde, France,  
Baron Philippe de Rothschild, PAYS D’OC.  
Characteristics- Medium bodied, notes  
of vanilla and sour cherry.

**Cabernet Sauvignon, Cadet d’OC** 7000  
2019 NV, Gironde, France,  
Baron Phillippe de Rothschild, PAYS D’OC.  
Characteristics- Light texture dry,  
plum and blackcurrant notes.

**Sangiovese, Chianti Rufina** 16000  
2018 NV, DOCG, Castello Nipozzano,  
Tuscany, Italy.  
Characteristics- Full-bodied, black  
cherries and nutmeg notes.

**RED WINE INDIAN**

**Cabernet Shiraz, Sula** 4000 | 900  
2021 NV, Nashik Valley, Maharashtra.  
Characteristics- Medium swirl dry,  
aroma of plum and spices.

**Classic Shiraz, Fratelli** 6500  
2021 NV, Malshiras, Maharashtra.  
Characteristics-Medium bodied,  
pepper on palate and earthy aroma.

**Tempranillo, Satori Sula** 4500 | 1000  
2021 NV, Nashik, Maharashtra.  
Characteristics-Medium length dry,  
spiced and black cherry aroma.

**Shiraz. Dindori Sula** 5200 | 1100  
2019 NV, Nashik Valley, Maharashtra.  
Characteristics-Full bodied tropical  
fruit hint and pepper honey on palate.

**Grenache and Syrah**  
**Sula Mosaic** 3500 | 800  
2021 NV, Nashik Valley, Maharashtra.  
Characteristics-Full length, aromas of  
raspberry notes.

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## APERITIFS IMPORTED

**Martini Bianco** 550

Passione Turin, Italy.

Characteristics- Crisp citrus fortified vermouth.

**Martini Rosso** 550

Passione Turin, Italy.

Characteristics- Herbal and tonic  
balanced dry vermouth.

**Campari** 550

Sesto San Giovanni, Italy.

Characteristics- Bitter sweet orange  
zest cherry cloves and cinnamon.

## VODKA IMPORTED

**Absolut** 425

Scania, Sweden.

Characteristics- Winter wheat based  
and hint of dried fruits.

**Cîroc** 700

Maison Ville Vert, South France.

Characteristics- Zesty hints with  
sweetness of orange.

**Grey Goose** 800

Picardy Cognac, France.

Characteristics- Winter wheat based,  
crisp and gentle.

## VODKA IMFL

**Smirnoff** 300

Moscow, Russia.

Characteristics- Premium fine distilled  
corn based, mellow on palette.

## GIN

**Bombay Sapphire** 650

Hampshire, England.

Characteristics- London dry style with  
juniper notes.

**Gordons** 490

**Scotland.**

Characteristics- London dry style, Juniper  
berries, angelica roots and lemon peel.

**Monkey 47** 750

Schwartzwald, Germany.

Characteristics- dry style from black forest, with  
piney juniper and feint lemon zest.

**Jamun** 650

Goa, India.

Characteristics- Dry Style, Junipers, water from  
Himalayas.

**Jaisalmer** 700

Redico Khaitan, India.

Characteristics- Lingering and dry. with tea  
notes, coriander seeds and peppery cubeb.

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**Beefeater** 480  
London  
Characteristics- Juniper, angelica root and fruit edge.

**SINGLE MALT SCOTCH WHISKY**  
**Glenmorangie** 750  
Ross shire, Highland in Scotland.  
Characteristics- Vanilla frosting, honied malt and fruity oak.

**Glenfiddich 12yrs.** 850  
Dufftown in Moray, Speyside of Scotland.  
Characteristics- Sweet, fruity notes & spices.

**Glenlivet 12yrs** 800  
Ballindalloch in Moray, Speyside of Scotland.  
Characteristics-Buttery and vanilla Citrus Blossom notes.

**Talisker 10yrs** 750  
Carbost of Minginish peninsula, Isle of sky in Scotland.  
Characteristics- Oaky and peppery finish.

**BLENDED SCOTCH WHISKY**  
**Ballentine's** 425  
Dumbarton, Scotland.  
Characteristics- Smoky Caramel and Gentle peat notes.

**JW Red Label** 450  
Kilmarnock, Scotland.  
Characteristics-Cedar wood, aniseed and smoke on the tail.

**JW Black Label** 750  
Kilmarnock, Scotland.  
Characteristics-Creamy Toffee and herbal note.

**JW Gold label** 900  
Speyside, Scotland.  
Characteristics-Tropical fruit with smooth and creamy vanilla.

**Teacher's 12yrs** 490  
Glasgow, Scotland.  
Characteristics-Pear and sherry cask hints.

**Teacher's Highland** 380  
Glasgow, Scotland.  
Characteristics-Oak and toffee notes.

**Chivas Regal 12yrs.** 650  
Moray in Speyside, Scotland.  
Characteristics-Honey and hazelnuts with butterscotch notes.

**Chivas Regal 18yrs.** 1200  
Strathisla Speyside, Scotland.  
Characteristics-Dark Chocolate and dried fruit hints with warm finish.

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**BLENDED SCOTCH WHISKY IMFL**  
**100 Pipers 12yrs** 400  
Scotland  
Characteristics-Vanilla, soft smoke and spice.

**100 Pipers** 300  
Scotland  
Characteristics- smoke and spice

**IRISH WHISKEY**  
**Jameson** 680  
Smithfield Square Dublin, Ireland  
Characteristics-Light Citrus & sweet herbal.

**TENNESSEE WHISKEY**  
**Jack Daniels** 650  
Lynchburg, Tennessee  
Characteristics- Caramel and creamy  
with toasty oak.

**BOURBON WHISKEY**  
**Jim Beam** 480  
Clermont, Kentucky.  
Characteristics- Honey caramel and  
hint of apple.

**WHISKEY DOMESTIC**  
**Solan Gold** 450  
Kasauli, Himachal.  
Characteristics- Sweet woody, spiced & apple.

**Antiquity blue** 300  
India  
Characteristics- citruses, smoked shade.

**Blender's reserve** 300  
India  
Characteristics- Strong esthers, fruity palate

**BRANDY | COGNAC**  
**Martell VS** 800  
Cognac, France.  
Characteristics-Liquorice, hawthorn  
and wild rose notes.

**Morpheus XO** 500  
Indian origin brandy

**RUM DOMESTIC**  
**Old monk Supreme** 400  
Ghaziabad, Uttar Pradesh.  
Characteristics- Coffee and cocoa with  
molasses hints.

**Old monk Premium** 300  
**Kasauli Himachal.**  
Characteristics- Molasses with distinct  
vanilla and roasted coffee.

**RUM IMPORTED**  
**Bacardi Black** 400  
Puerto Rico, Cuba.  
Characteristics- Sweet tropical fruits  
and smoky.

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**Bacardi White** 400  
Santiago de Cuba.  
Characteristics- subtle notes of almond  
and lime.

## LIQUEURS IMPORTED

**Sambuca** 500  
Civitavecchia, Rome.  
Characteristics-Aniseed and elderberry  
hints.

**Baileys** 650  
Ireland  
Characteristics-Whiskey, cream & cocoa.

**Kahlua** 500  
Veracruz, Mexico.  
Characteristics-100% arabica coffee  
and rum.

**Cointreau** 600  
Saint-Barthélemy-d'Anjou, France.  
Characteristics- Balanced Sweet  
and bitter orange scented.

**Jägermeister** 700  
City of Wolfenbüttel, Germany.  
Characteristics-Hints of aniseed,  
cinnamon, lemon zest and peppery finish.

**Triple sec** 500  
France.  
Characteristics-Sweet, Orange- flavored,  
citrus punch.

**TEQUILA**  
**Sauza silver** 500  
Jalisco, Mexico.  
Characteristics- Fruity and fresh with  
banana agave hints.

**Camino Real** 600  
Jalisco, Mexico.  
Characteristics- Floral fruit, sweet  
earthen agave, and spiced notes.

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|                                                                         |     |                                                             |     |
|-------------------------------------------------------------------------|-----|-------------------------------------------------------------|-----|
| <b>BEERS IMPORTED</b>                                                   |     |                                                             |     |
| <b>Hoegaarden 330ml</b>                                                 | 600 | <b>Carlsberg can</b>                                        | 500 |
| Hoegaarden, Belgium.                                                    |     | J.C. Jacobsen, Denmark.                                     |     |
| Characteristics- Fruity, spicy flavored profile with orange and banana. |     | Characteristics- Fruity, Strong lager and clear bitterness. |     |
| <b>Corona 330ml</b>                                                     | 600 | <b>BEERS DOMESTIC</b>                                       |     |
| Cerveceria Model, Mexico.                                               |     | <b>Kati Patang- 330ml</b>                                   | 450 |
| Characteristics-Fruity honey and fine hopes.                            |     | Bhutan.                                                     |     |
|                                                                         |     | Characteristics- Caramel and Saffron.                       |     |
| <b>Tuborg 650ml</b>                                                     | 500 | <b>Kingfisher-Premium 650ml</b>                             | 500 |
| <b>Tuborg 330ml</b>                                                     | 300 | <b>Kingfisher-Premium 330ml</b>                             | 300 |
| Copenhagen, Denmark.                                                    |     | Bangalore, India.                                           |     |
| Characteristics-lightly roasted and flowery grain notes.                |     | Characteristics- Grainy, bitter & Sweet notes.              |     |
| <b>Budweiser 650ml</b>                                                  | 600 | <b>Kingfisher-ultra 650ml</b>                               | 600 |
| <b>Budweiser can</b>                                                    | 500 | <b>Kingfisher-ultra 330ml</b>                               | 400 |
| <b>Budweiser 330ml</b>                                                  | 380 | Bangalore, India.                                           |     |
| Anheuser-Busch, USA.                                                    |     | Characteristics- Less bitter and light hopes                |     |
| Characteristics-Citrus and Fruity notes with noble hops.                |     |                                                             |     |
| <b>Breezers Cuban</b>                                                   | 400 |                                                             |     |
| Santiago de Cuba.                                                       |     |                                                             |     |
| Characteristics- Crisp flavorful alcoholic fruity notes.                |     |                                                             |     |
| Jamaican passion   Orange   Cranberry                                   |     |                                                             |     |

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**BAR EATS**  
**1100hrs to 2300hrs**

|                                                                                              |     |
|----------------------------------------------------------------------------------------------|-----|
| <b>Baked Nachos</b>                                                                          | 600 |
| Masa harina Mexican chips (corn) Spicy tomato salsa, guacamole, jalapeno cheese sauce.       |     |
| <b>Punjabi Paneer Tikka</b>                                                                  | 800 |
| Cottage cheese marinated overnight with secret house five spiced mix, cooked in a clay oven. |     |
| <b>Kung pao cottage cheese</b>                                                               | 600 |
| Wok tossed cottage cheese in soy and chili.                                                  |     |
| <b>Truffle Fries</b>                                                                         | 500 |
| French fries drizzled with truffle oil and grated parmesan.                                  |     |
| <b>Fish and Chips</b>                                                                        | 950 |
| Seasoned batter fried sole fish, served with cocktail.                                       |     |
| <b>Fish Fingers</b>                                                                          | 900 |
| Crumb fried sole batons with tartar.                                                         |     |
| <b>Vegetable Spring Roll</b>                                                                 | 500 |
| Spring vegetable filled crepe, deep fried and served with sweet chili.                       |     |

**Cha che kai Chicken** 800  
Wok tossed chicken with Thai five spice and soy.

**Dragon Chicken** 800  
Onion bell pepper tossed chicken with crushed karimundu black pepper.

**Panko Crumbed Chicken Fingers** 800  
Served with kwipy mayonnaise.

**Bruschetta** 600  
Tomato, olive oil, salsa on sliced baguette.

**Vegetarian Kebab Platter** 950  
An array of paneer kali mirch tikka, stuffed tandoori khumb, vegetable seekh and tandoori broccoli.

**Non-Vegetarian Kebab Platter** 1200  
A bouquet of malai chicken tikka, chicken tikka, lamb seekh and kasundi fish tikka served with house salad.

**N.B.- KINDLY ASK OUR ARTISANS FOR TERRACE GRILL MENU IN CASE YOU PREFER TO ORIENT A WIDE SELECTION**

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