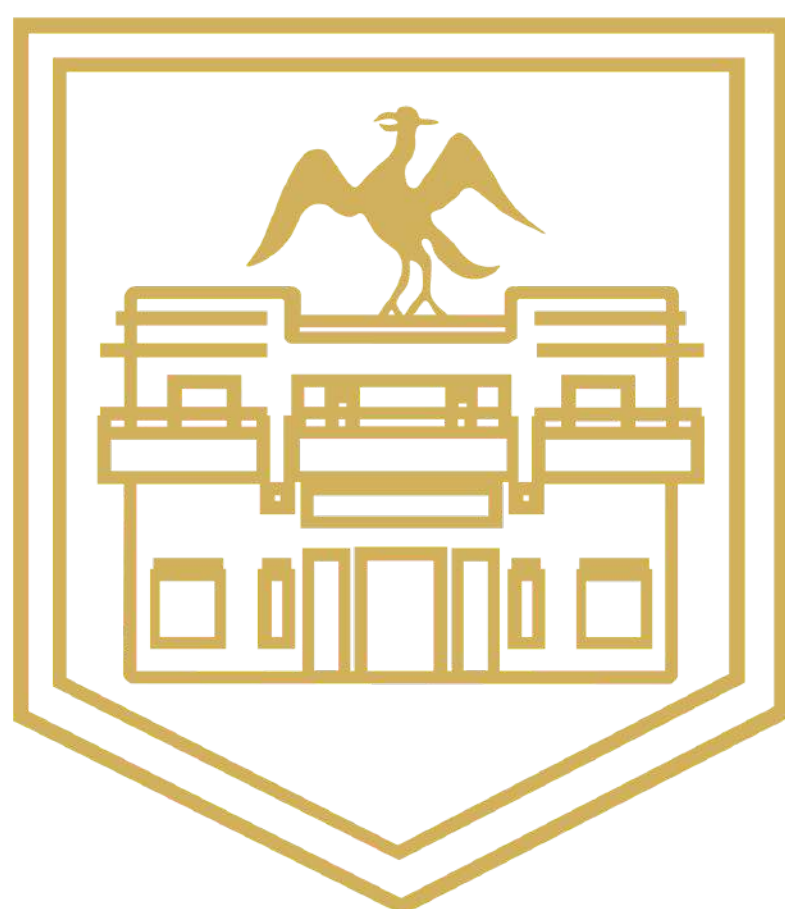




KINWANI
—HOUSE—

ARAIYA ◉ ANTHOLOGY

MENU

CONTINENTAL BREAKFAST SELECTION

Seasonal Fresh Cut Fruits Seasonal fruits sourced locally	650
Fruit Juice Watermelon Juice, ABC Juice, Green Juice	400
Cereals Cornflakes, Wheat Flakes, Chocos, Muesli with hot or cold milk / yoghurt	500
Porridge Porridge with milk & drizzle of honey	500
Pancakes Vanilla, Banana with Maple Syrup	750
Eggs to Order Fried, Scrambled, Omelets, Boiled or Akuri	950
Spanish Omelet Eggs cooked with red onions, tomatoes, potatoes, bell peppers & olives	950
French Toast Brioche bread, cinnamon powder, milk, eggs	500
Homemade Bircher Muesli Bircher museli,honey,yogurt,milk	500

INDIAN BREAKFAST SELECTION

Paranthas Potato, Onion or Paneer with yoghurt & pickle	850
Poori Bhaji Deep fried whole-wheat bread, potato curry & pickle	850
Poha Beaten rice cooked with onion, tomato, green peas and coriander	850
Idly Steamed rice & lentil cakes served sambhar & chutneys	850
Upma Dry roasted semolina, spices, curry leaves	850

TEAS COFFEES & SHAKES

Teas Masala Chai, English Breakfast, Darjeeling, Assam, Earl Grey or Green	400
Coffees Espresso, Cappuccino, Café Latte, Macchiato, Americano	400
French Press Coffee Mysore Nugget or Vienna Roast	400
Hot Chocolate with full-cream milk	400
Shakes & Smoothies Vanilla, Banana, Papaya, Chocolate	400
Cold Coffee with full-cream milk	400
Lassi Plain, Sweet, Salted or Masala	400

*Should you have any allergies we need to be aware of, please inform your server.

SOUPS
12:30 pm to 10:30 pm

SALADS
12:30 pm to 10:30 pm

Mushroom & Thyme Cappuccino (v)
Button mushrooms, thyme & truffle oil

Roasted Tomato & Basil (v)
Plum tomatoes, garlic, basil & olive oil

Cream of Broccoli (v)
Broccoli, garlic & cream

Cream of Chicken (nv)
Classic chicken soup, celery & cream

Sweet Corn Soup (nv) (v)
Vegetarian or with chicken

Hot & Sour Soup (nv) (v)
Vegetarian or with chicken

475 Tangy Papaya Salad (v) 625
Raw papaya, chili, cherry tomato, coriander, peanuts & soy-tamarind dressing

425 Garden Greens (v) 625
Home grown baby greens, root vegetables, sundried tomatoes, mixed seeds & pomegranate molasses dressing

475 Chicken Caesar (nv) (v) 675/625
Grilled chicken, iceberg, parmesan, croutons & our home-made dressing, vegetarian option also available

425 Greek Salad (v) 625
Bell pepper, Cucumber, Tomato, Feta cheese, Onion with Oregano Mustard Dressing

INTERNATIONAL MAINS
12:30 pm to 3:30 pm – 7:00 to 10:30 pm

Prawns Chilli Garlic (nv)
Golden fried prawns, garlic & sweet chilli sauce

Pan Seared River Sole (nv)
Mash potatoes, seasonal veggies & caper lemon butter

Chilli Fish (nv)
Crispy fried fish, Singapore style chilli sauce

Grilled Chicken Breast (nv)
Served with veggies, potato mash & mushroom jus

Stir Fried Chilly Chicken (nv)
Boneless chicken, bell peppers, spring onion, Asian spices & condiments.

Chicken Black Bean (nv)
Wok tossed chicken in black bean sauce

Spaghetti with Lamb Ragoût (nv)
Slow cooked lamb, red wine jus, & parmesan

Thai Curry (nv) (v) prawn /chicken / vegetable 1275/1125/1025
Red or green curry, jasmine rice

Penne Spinach & Ricotta (v) 875
Parmesan cream sauce & pine nuts

Stir Fried Black Bean cottage cheese (v) 925
Cottage Cheese, chilly black bean sauce, green onion & toasted sesame

Chargrilled Cottage Cheese Steak (v) 925
Seasonal vegetables, mash potatoes, fresh tomato sauce

Spaghetti Aglio Olio è Pepperoncino (v) 825
Olive oil, chilli pepper & garlic

Stir Fried Exotic Vegetables (v) 825
Seasonal oriental vegetables, white garlic sauce

Pesto Risotto (nv) (v) 975/875
Arborio rice, white wine, thyme, pesto sauce

Ala Fungi Risotto (nv) (v) 1075/ 975
Shitake mushroom, button mushroom, porcini mushroom arborio rice, thyme, white wine

1125 Marinara Risotto (nv) 1075
Prawns, river sole, thyme, white wine, tomato sauce

1025 Penne Creamy Pomodoro (nv) (v) 975/875
Penne pasta, creamy tomato sauce, parmesan cheese

975 Penne Alfredo (nv) (v) 975/825
Penne pasta, white sauce, parmesan cheese

Penne Arrabiata (nv) (v) 925/825
Penne pasta, tomato sauce, parmesan cheese, basil

Fusilli Pesto (nv) (v) 975/875
Fusilli pasta, pesto sauce, parmesan cheese

**(v) vegetarian (nv) non vegetarian
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INDIAN MAINS

12:30 pm to 3:00 pm – 7:00 to 10:30 pm

Pepper & Garlic Prawns (nv) 1275
Prawns, black pepper, garlic & curry leaves

Meen Moilee (nv) 1175
River sole fish, coconut curry, South Indian spices

Old Delhi Butter Chicken (nv) 1075
Char grilled chicken morsels, rich tomato gravy, dried fenugreek & butter

Nilgiri Murgh (nv) 975
Boneless chicken, spinach, spices & green herbs

Chicken Curry (nv) 975
Country style chicken curry, tomato, onion & chillies

Rogan Josh (nv) 1125
Stewed lamb, onion & whole spices

Mutton Sukka (nv) 1125
Dry cooked tender lamb, onions, green chilly & curry leaves

Rahra Meat (nv) 1125
Tender boneless lamb, minced lamb, spices, onion & tomato gravy

Paneer Tikka Makhani (v) 875
Tandoor roasted cottage cheese, rich tomato gravy, dried fenugreek

Palak Paneer (v) 875
Indian cottage cheese, baby spinach puree, garlic & spices

Pindi Chole (v) 825
Spiced chickpeas, spices, dry pomegranate & fenugreek

Aaj ki Subzi (v) 775
Today's vegetable of the day, kindly ask your server for the available choice

Dal Makhani (v) 775
Black lentils, tomato, butter & dried fenugreek

Dal Tadka (v) 725
Yellow lentils, cumin, asafoetida & ghee

KEBABS

12:30 pm to 3:00 pm – 7:00 to 10:30 pm

Tandoori Jhinga (nv) 1275
King prawns, carom seeds, turmeric & yoghurt

Macchi Tikka (nv) 1175
River sole chunks, yellow mustard, lime & yoghurt

Reshmi Murgh Tikka (nv) 975
Chicken morsels, cream, cheese, aromatic spices & saffron

Kasoori Murgh Tikka (nv) 975
Boneless chicken, yoghurt, fresh chilly, fenugreek & spices

Lagan ki Boti (nv) 1025
Boneless lamb, caramelised onion, yoghurt & aromatic spices

Dahi ke Kebab (v) 825
Fried yoghurt patties, sesame & spices

Achaari Paneer Tikka (v) 825
Indian cottage cheese, pickling spices & yoghurt

Tandoori Malai Khumb (v) 825
Tandoor grilled button mushrooms, fresh chilly, cheese, cream, aromatic spices & basil

Tandoori Aloo (v) 775
Baby potatoes, spiced yoghurt, oregano, chilly flakes & dried pomegranate

SNACKS

4:00 pm – 10:00 pm

Fish Fingers (nv) 595
Crumb fried batons of river sole, tartar sauce

Crispy Chicken (nv) 495
Panko crumbed chicken tenders, sweet chilly sauce

Bruschetta (v) 495
Toasted garlic bread topped with roasted vegetables & plum tomatoes

Spring Rolls (v) 495
Crispy rolls filled with seasoned vegetable mix, chilly garlic sauce

Sweet Corn Salt & Pepper (v) 525
Crispy corn tossed with onions & seasonings

Chilly Cheese Toast (v) 495
Grilled open sandwich of cheese with peppers & fresh chilly

Potato Wedges (v) 425
Spiced potato wedges tossed with parsley & butter

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RICE BREADS & SIDES
12:30 pm to 3:00 pm - 7:00 to 10:30 pm

Dum Murg Biryani (nv) Basmati rice, chicken, saffron & spices	1175	Jeera Pulao (v) Basmati rice, ghee & cumin	375
Tarkari Biryani (v) Basmati rice, vegetables, yogurt, saffron & aromatic spices	975	Sada Chawal (v) Steamed basmati rice	325
Fried Rice (nv) (v) Chicken / egg / vegetable / chilli garlic / burnt garlic	425	Indian Breads (v) tandoori roti / tawa roti / missi roti naan / garlic naan / butter naan laccha paratha / pudina paratha / mirchi parantha	125
Hakka Noodles (nv) (v) Chicken / egg / vegetable / chilli garlic	425		

SANDWICHES BURGERS PIZZA ETC.
11:00 am to 10:30 pm

Fish ‘n’ Chips (nv) Panko crumbed river sole fillets, French fries, tartar sauce	1175	Veggie Delight Pizza (v) Assorted vegetables, black and green olives, basil leaves	975
Chicken Scaloppini (nv) Crumb fried chicken breast, French fries, mushroom cream sauce	975	Florentine Pizza (v) Sautéed spinach with rosemary, sundried tomato, feta cheese	825
Chicken Kathi Roll (nv) Chicken tikka, eggs, bell peppers, red onions & wheat bread	875	Mexican Pizza (v) Onion, capsicum, jalapeno, sweet corn	875
Ham & Cheese Sandwich (nv) Cheddar cheese & ham, served plain, toasted or grilled	975	Margherita Pizza (v) Mozzarella cheese, sundried tomato, basil, fresh tomato	825
Classic Lamb Burger (nv) Sesame bun, lamb patty, cheese, pickles & mustard mayo	1075	Chicken Tikka Pizza (v) Tandoori chicken, onion, coriander, mozzarella cheese	975
Club Sandwich (nv) (v) Toasted bread, chicken, eggs, tomato & cheddar Kindly ask the served for the vegetarian option	975/775		
Roasted Vegetables & Cheddar Sandwich (v) Grilled sandwich of roasted Mediterranean vegetables & cheddar cheese	825		
Paneer Tikka Kathi Roll (v) Paneer tikka, sautéed bell peppers & red onions in whole wheat bread	825		

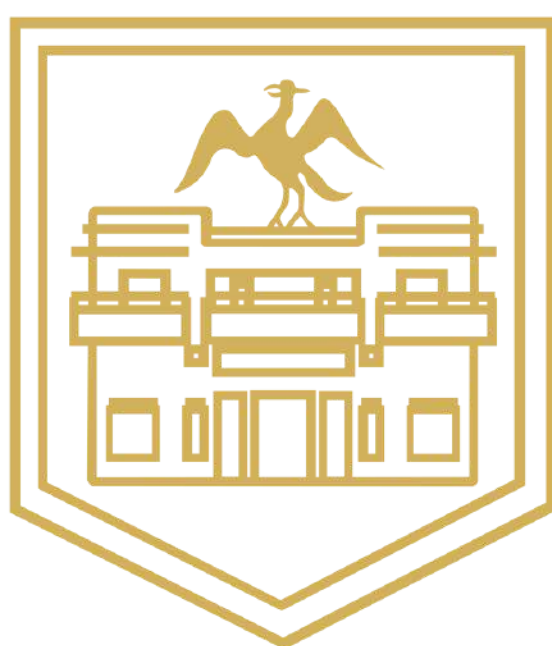
DESSERTS
12:30 am to 10:30 pm

BEVERAGES
7:00 am to 11:00 pm

Chocolate Mousse (nv) Dark chocolate, cream, eggs, vanilla & dust of icing sugar	525
Crème Brulee (nv) Caramel glazed	475
Vanilla Panna Cotta (v) Strawberry coulis	475
Classic Apple Pie (v) Vanilla bean ice cream	525
Ice Creams Selection (v) Kindly check with your server for the available selection	425
Phirnee (v) Sweetened rice pudding, saffron	425
Gulab Jamun (v) Fried sweetened spheres of milk solid	425
Moongdal Ka Halwa (v) Sweet mung bean pate, milk solids, nuts & saffron	525

Soft Beverages (Coke, Limca, Ginger Ale, Diet Coke, Soda)	300
Red Bull	400
Indian Masala Tea	400
Tea (Darjeeling, Earl Grey, English Breakfast, Assam)	400
Coffee (Cappuccino, Café Late, French Press, Espresso, Americano)	400
Milkshake Banana, Chocolate, Papaya, Vanilla	400
Hot Chocolate	400
Cold Coffee	400
Lassi Sweet, Salted	400

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KINWANI
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ARAIYA  ANTHOLOGY

PAHADI THALI MENU

PAHADI THALI

Non-Vegetarian & Vegetarian
INR 1500 & INR 1800

Pahadi Mutton (nv)

Mutton cooked with onion masala & local spices

Palak Murg (nv)

Chicken & mountain greens with spices

Or

Aalu Ki Thichwani (v)

Potato curry tempered with garlic & Himalayan mustard

Bhatt Ki Churkani (v)

(Crushe Toated soya bean with mild spices)

Kaapli (v)

Sautéed mixed greens with gram flour & spices

Aalu Jakhiya (v)

Potatoes tempered with green chillies and Himalayan mustard

Gahat Ki Dal (v)

Mountain horse gram stew with onion masala & spices

Kumaoni Raita (v)

Yogurt with cucumber & crushed mustard

Mandua Ki Roti (v)

Finger millet flat bread

Laal Chawal (v)

Boiled red rice

Jangore Ki Kheer (v)

Barnyard millet pudding with nuts & raisins