



Jacaranda

All Day Dining



“We all have a tree inside us. Finding it is just a matter of time.”
~ Sahar Delijani, Children of the Jacaranda Tree.

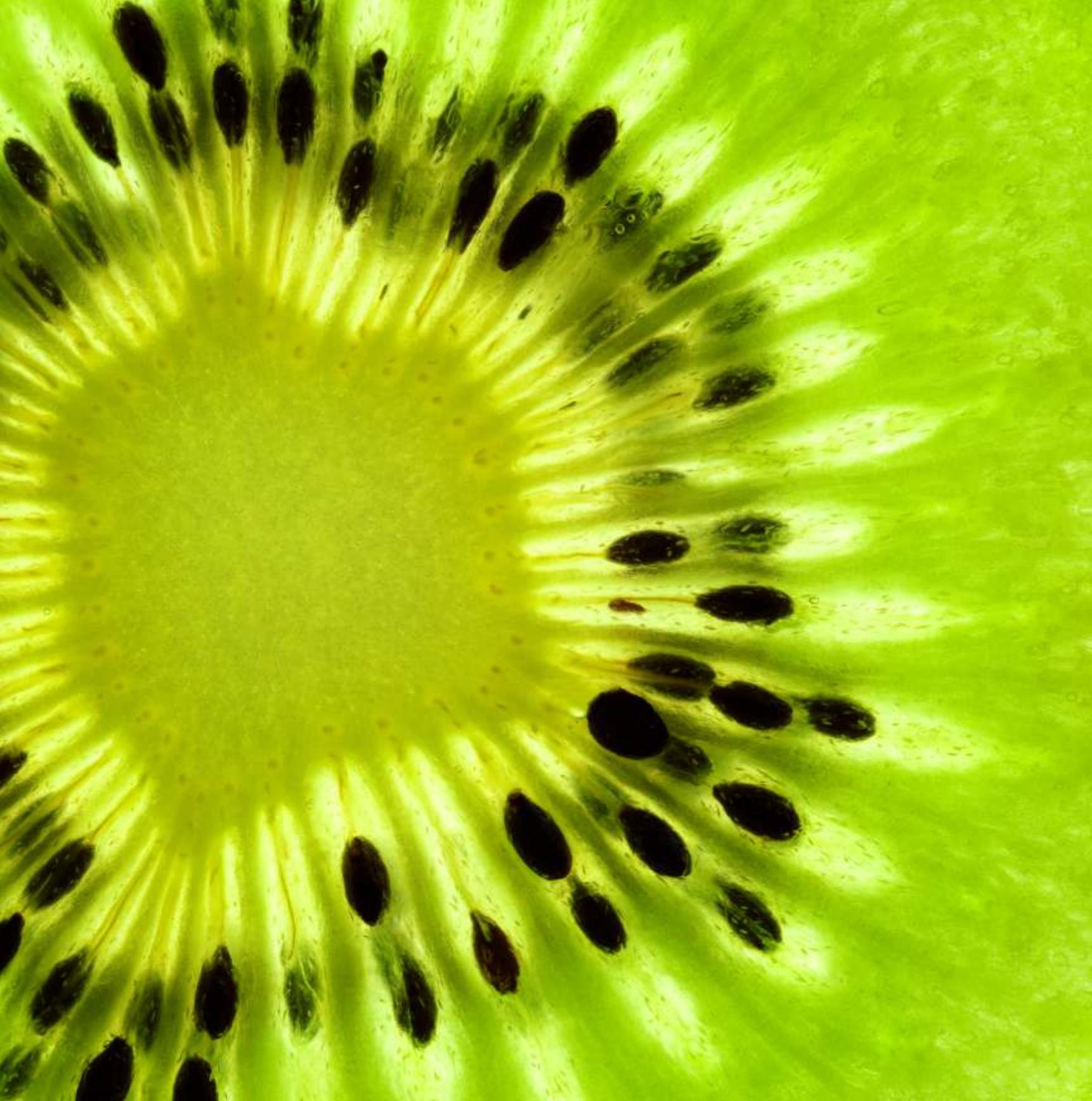
The Jacaranda is a flowering tree and the word literally means fragrant. The plants are ornamental, elegant and useful. And we stay true to our name. At Jacaranda, you would witness food with amazing aroma, novel preparations and delicious flavours. Welcome to our all-day dining menu. Here, the food is served directly from the chefs' hearts to the plates. Combined with world-class ambience and taste, your taste buds are in for a treat at Jacaranda.

Come, find the tree inside you!

Vegetarian Non Vegetarian Light & Healthy Meal Options

Please inform if you are allergic to any ingredients. Some food preparation contain Mono Sodium Glutamate. Please inform our associates in case you would like your food prepared without it.

All prices are in Indian rupees, Government taxes as applicable



All DAY DINING BREAKFAST MENU

07:00 am to 10:30 am

Continental

600

Choice of Seasonal Fresh Fruit Juice or Cut Fruits

Sliced seasonal fruit

Natural, fruit or low fat yoghurt

Baker's Basket

Choice of croissant, Danish pastry, plain or Multi-grain toast

Or

Doughnut or muffin: served with butter and preserves

Coffee, leaf tea

The Ummed Light and Healthy Breakfast

600

Choice of Seasonal Fresh Fruit Juice or Cut Fruits

Cereal

Choice of cereal Served with hot or cold milk

Egg White Omelet

Baker's Basket

Choice of croissant, Danish pastry, plain or Multi-grain toast

Coffee, leaf tea



All DAY DINING BREAKFAST MENU

07:00 am to 10:30 am

Indian

600

Choice of Seasonal Fresh Fruit Juice or Lassi

Or

Seasonal Cut Fresh Fruits

Aloo Parantha

Griddle cooked Indian bread filled with mildly spiced potatoes, served with Yogurt and pickle

Or

Poori with Aloo Bhaji

Fried Indian bread served with potato curry

Or

Masala or Plain Dosa

Crisp rice and lentil pancake with or without a filling of mildly spiced potatoes, Served with sambar and chutney

Or

Idli or Vada

Steamed rice and lentil cakes served with sambar and chutney

Masala Tea, Coffee or Hot Milk



A' LA CARTE BREAKFAST

Healthy Energize Start ♥

Enjoy a variety of freshly squeezed fruits and vegetable perfectly blended into juice and smoothies

Jogger's feast 325
Blue berry, low fat yoghurt, honey, lime and mint

Vitamin energy booster 325
Strawberry, kiwi, melon, pineapple, all blended with orange juice. A multi vitamin blast!

Banana Java 325
Chocolate, banana and honey, the ideal combination to kick-start your day!

Freshly Squeezed Seasonal Fresh Fruit Juice 300

Fresh Cut Fruit Platter 300

Milk shake 300

Cold coffee with ice cream 300

Lassi or Chaas 250

Tender Coconut 300

Baker's Basket 300

Croissants, Danish pastry, plain, whole-wheat toast or multi-grain toast-Three pieces

Or

■ *Doughnut or muffin: served with butter and preserves-Two pieces*

A' LA CARTE BREAKFAST

Cereals, Waffles & Pancakes

Cereals♥	300
<i>Choice of-All bran, corn flakes, wheat flakes, chocos flakes or muesli served with Hot or cold milk</i>	
Hot Porridge♥	300
☐ Pancakes / Waffles	300
<i>Fluffy pancakes or butter milk waffles! enjoy it served with maple syrup, sprinkled with sweet cinnamon</i>	
☐ French Toast	300
<i>Cinnamon flavored toast with maple syrup</i>	

Egg Specialties

3 Eggs (any style)	400
<i>Scrambled, fried, poached, omelet or akuri, Served with hash brown, choice of ham, bacon or chicken sausage & grilled tomato</i>	
No Yolk Omelet♥	400
<i>Egg white omelet-mushroom or tomato served with brown bread toast</i>	
Classic Eggs Benedict	425
<i>Two perfectly poached eggs, on ham and a toasted English muffin, spinach and classic hollandaise sauce</i>	



A' LA CARTE BREAKFAST

Indian Selection

Steamed Rice Idlis♥ <i>Steamed rice and lentil cakes served with chutneys and drumstick lentil curry~ Sambhar</i>	375
Uttapam♥ <i>Plain, masala, onion or tomato, served with chutneys and drumstick lentil curry~ Sambhar</i>	375
Multigrain dosa♥ <i>An all time favorite with chef's special touch, made with 9 types of lentils and grains, flavored with red and green chutney with an irresistible tomato, bell pepper and potato stuffing spiked with olive oil and basil fragrance</i>	400
Masala or Plain Dosa <i>Crispy South Indian rice and lentil crepes centered with or without a filling of mildly spiced potatoes, served with chutneys and drumstick lentil curry~ Sambhar</i>	375
Vada Sambar <i>Crispy lentil doughnuts, served with chutneys and drumstick lentil curry~ Sambhar</i>	375
Poori with Aloo Bhaji <i>Fried Indian bread served with potato curry</i>	350
Parantha <i>Griddle cooked North Indian bread filled with mildly spiced, paneer or potatoes, Served with yogurt and pickles</i>	350



A' LA CARTE BREAKFAST

Espresso Bar

Espresso	225
Espresso Doppio-double	225
Espresso con panna <i>With whipped cream</i>	225
Cappuccino	225
Cappuccino Freddo <i>Iced cappuccino</i>	225
Caffé au lait	225
Hot chocolate, Bournvita, Horlicks or hot milk♥	225
Choice of Tea <i>Masala, lemon, Earl Grey, green english or Darjeeling leaf tea</i>	225



REGIONAL HOME STYLE FOOD

(11:00 hrs – 23:00 hrs)

Guajarati Samplers <i>A set meal comprising of two seasonal vegetables, kadhi , lentil, three types of Indian bread, kachumber salad , traditional sweet and masala chaas</i>	725
Dhokla <i>Fast food of Gujarat made using fermented batter of gram flour</i>	225
Khandvi <i>A delicious savory snack made using gram flour, yoghurt, turmeric garnished with chilies and mustard seeds</i>	225
Patra Bhajia <i>Colocasia leaves layered with gram flour rolled steamed and fried, finished with Tempering of mustard, sesame seed and curry leaves</i>	350
Gujarati Kadhi <i>A kadhi sweetened lightly but an experience worth having a bengal gram and curd blend</i>	350
Palak Magni Dal <i>Yellow lentils and spinach cooked together with Indian herbs and spices</i>	350
Ringana Sambhariya <i>Baby aubergines stuffed with besan and other spices make this traditional Gujarati dish a favorite</i>	350
Fada ni Khichdi <i>Traditional light meal made from broken wheat, yellow lentil, seasonal vegetable and spices; served with natural yoghurt</i>	425



ALL DAY DINING A LA CARTE MENU

(1100HRs – 2300HRs)

Soups

Charred Tomato and Bell Pepper Soup 250

Roasted Corn and Garlic Soup 250

■ Thai TomYum Soup 250
Chicken or prawn
Vegetables

■ Hot and Sour OR Man Chow Soup 250
Chicken
Vegetables

■ Sweet Corn OR Lemon Coriander Soup 250
Chicken
Vegetables



ALL DAY DINING A LA CARTE MENU

(1100HRs – 2300HRs)

The Right Saladitude

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| ■ Mediterranean Tuna | 400 |
| <i>Light tuna and a hard-boiled egg, with tomatoes, Kalamata olives, red onions, potatoes, beans and lettuce, tossed with our house vinaigrette</i> | |
| ■ Caesar Salad | 400 |
| <i>Iceberg lettuce, grilled chicken, parmesan cheese, croutons and Caesar dressing</i>
<i>Iceberg lettuce, marinated artichoke, parmesan cheese, croutons and Caesar dressing</i> | |
| Insalata Mista | 400 |
| <i>Cool-Crisp & colorful- Iceberg lettuce, cucumber, tomatoes, bell peppers, zucchini and olives, basil and olive oil drizzle</i> | |
| Greek Salad♥ | 400 |
| <i>Mixed greens, tomatoes, cucumber, Feta cheese, olives and oregano-tossed with our house vinaigrette made with extra virgin olive oil and lemon</i> | |
| Garden Green Salad | 225 |



ALL DAY DINING A LA CARTE MENU

(1100HRs – 2300HRs)

Starters and Sharing Dishes

- Prawn and Olive Brochettes (6 PCS) 575
Grilled Prawn and olives dressed with basil pesto and griddle fried

- Cheese -n- Paprika Fish (6 PCS) 575
Batons of fish laced with paprika and cheese batter, lightly crumbed and deep fried, served with wasabi mayo

- Indonesian Chicken Satay 🍴 525
Indonesian chicken skewers with peanut sauce

- Bruschetta 325
Italian crostini topped with plum tomato and mozzarella cheese.

- Mozzarella In Carrozza 325
Golden crusted fried mozzarella with piquante tomato dip

- Vegetable Spring Roll 325
Crispy fried vegetable rolls served with hot garlic sauce

- Tofu Pepper Salt 525
Crispy fried tofu in Szechwan style

- Vegetble and Paneer Pakoras 325
- Punjabi Samosa 325
- Pao bhaji 325
- Chilli Cheese toast 325

- (1200hrs-1500hrs: 1930hrs – 2300hrs)*

- Surkh Paneer Tikka 550
Homemade cottage cheese marinated in yoghurt and aromatic spices cooked to perfection in a clay oven

- Hare Mutter Ki Tikki 550
Lightly spiced cheese stuffed green peas cakes served with mint chutney



ALL DAY DINING A LA CARTE MENU

(1100HRs – 2300HRs)

Sandwiches, Burgers, Wraps, Pizza, Pastas and Risotto

- Herb Chicken Escalope 550
Herb marinated grilled chicken on baguette bread
- The Club Sandwich 550
Triple layered toasted multi grain or white bread sandwich with cheese, lettuce, tomato, chicken, fried egg and onion marmalade
- Veggie Club Sandwiches 475
Triple layered toasted multi grain or white bread sandwich with cheese, lettuce, tomato, Russian salad and pickled cucumber
- ■ Make Your Own Sandwich
Baguette, whole wheat, focaccia, white bread, multigrain
- Cheese, tomato, roasted vegetables, caramelized onion 425
- Chicken, tuna, pan-seared chicken 450
- Bull's Eye Burger 425
A juicy chicken burger topped with a fried egg – sunny side up
- Masala Chicken Tikka Burger 🌶️ 425
Juicy char grilled chicken tossed with onions, hot peppers and mint chutney.
- Chicken Kathi Roll 🌶️ 425
Clay oven charred spiced chicken strips tossed with onions, peppers, tomatoes and wrapped.
- Vegetable Hoagie 425
A vegetables burger topped with cheese
- Paneer Kathi Roll 🌶️ 425
Paneer kurchan with onions and tangy peppers

All sandwiches / burgers are served with French fries and house coleslaw



ALL DAY DINING A LA CARTE MENU

(1100HRs – 2300HRs)

Hand Crafted Pizza

Create Your Own Pizza

- Choose any two toppings-
Tuna, anchovy, salami, ham, chicken sausages, herbed chicken 475
Tomatoes, onions, bell peppers, mushrooms, jalapeno peppers, sun dried tomatoes, olives, zucchini 450

Pastas and Risottos

Choice of spaghetti, penne, farfalle or whole wheat pasta

- Con Gamberetti 575
Shrimps in tomato and fresh hot peppers sauce

- Con Pollo-e- Funghi 550
With Chicken, mushrooms, capers, cream and parmesan cheese

Arrabbiata  450
Tomato sauce with garlic and crushed dry red chillies

Ma-Ma-Mia 450
Seasonal exotic vegetables, cream, mushrooms, garlic, butter and cheese

Saffron Risotto 550
Arborio rice mixed with broccoli, courgettes, bell peppers and olives, finish with saffron cream and parmesan cheese

- Arborio rice with chicken or sea food 475 / 725



ALL DAY DINING A LA CARTE MENU

(1100HRs – 2300HRs)

Chicken

Mixed Grill 725

Grilled chicken steak, prawns and sausages served with rice pilaf and steamed herbed vegetable.

Parmesan Crust Chicken 725

Pan seared chicken breast gratinated with parmesan crust, on a bed of sautéed spinach, tomatoes and porcini mushrooms sauce

Hachiu Lachiu 🌶️ 725

Chicken tossed with variety of hot and sweet peppers

Chicken Kung Pao Style 725

A Szechwan style delicacy chicken tossed with Szechwan peppers and fried cashew nuts

Noodle / Rice 550

Chicken Or Egg

Chicken in Thai Red / Green Curry 725

Flavored with galangal, lemon grass and kaffir lime leaves and thickened with coconut milk

Dhania Murgh 725

A very home style, rich chicken curry with Indian fine herbs and predominant flavor of coriander

Murgh Nawabi Biryani 725

Dum cooked long grained aromatic rice coupled with delicately marinated chicken. Served with raita

(1200hrs-1500hrs: 1930hrs – 2300hrs)

Safed Murgh 725

Chunks of chicken marinated with cheese and aromatic spice and cooked in tandoor

Tandoori Chicken 725

This is the delicacy that introduced tandoori cuisine to the world.

The Indian roast chicken is widely recognized as the King Kebab.

Often encountered draped in a garishly colourful garb, here we present it in its pristine unblemished



ALL DAY DINING A LA CARTE MENU

(1100HRs – 2300HRs)

■ *Sea Food and Meat*

Grilled Prawns 875
Serve with garlic perfumed vegetables and herb butter

Pesto Grilled Fish 800
Fillet of fish griddle fried to perfection, served with sauté greens and mustard sauce.

Prawn in Thai Red / Green Curry 875
Flavored with galangal, lemon grass and kaffir lime leaves and thickened with coconut milk

Mirchon Wali Macchi 725
An exceptionally flavourful preparation of fish and a variety of hot and sweet peppers simmered with freshly pounded spices.

Jhinga Joshina
Prawns cooked in brown onion and cashew nut gravy

Fire Roasted Leg of Lamb 725
Grain mustard marinated lamb served with vegetable, mashed potato and rosemary Jus.

Shredded Lamb Hunan Style 725

Home Style Mutton Curry 725
Well-marinated lamb cooked slowly with Indian spices in onion based mild gravy

Hyderabadi Gosht Biryani 725
The Queen of all rice delicacies- aromatic basmati blended with beautifully tenderized cuts of mutton and slow cooked in traditional Hyderabadi style. Served with raita.

(1200hrs-1500hrs: 1930hrs – 2300hrs)

Haldi, Mirch Aur Ajwaini Mahi Tikka 725
Fish marinated with yoghurt, carom seeds and cooked in a clay oven

Raunaq -e-Seekh 725
A classic kebab prepared with flavorful mutton mince on a skewer, roasted expertly in a clay tandoor



ALL DAY DINING A LA CARTE MENU

(1100HRs – 2300HRs)

Vegetarian

Lasagna Verdure <i>Seasonal vegetables lined pasta sheets topped with mozzarella cheese</i>	550
Caponata <i>Sicilian eggplant dish with tomatoes, bell pepper, vegetables, olives and capers</i>	550
Diced Vegetable in Thai Yellow Curry <i>Flavored with galangal, lemon grass and kaffir lime leaves and thickened with coconut milk vegetable</i>	550
Paneer Hachiu Lachiu 🌶️ <i>Wok fried cottage cheese with variety of hot and sweet peppers</i>	550
Vegetable Hakka Noodle <i>Stir-fried noodle with vegetables</i>	500
Peshawari Subzi <i>Vegetables in cashew nut gravy with fresh ground spices finished with grated cheese</i>	550
Paneer Tikka Butter Masala <i>A delicate combination of tandoor cooked cottage cheese simmered in fenugreek flavored tomato gravy</i>	600
Ghota Hua Palak, Methi Aur Makai♥️ <i>The goodness of garden fresh spinach and fenugreek leaves is reinforced with delicious sweet corn kernels. in this refreshing nutritious delicacy.</i>	600
Hing Jeeray Ke Aloo <i>Dry preparation of potato tempered with cumin and asafoetida</i>	550
Dal Makhani <i>India's favourite lentil delicacy of whole urad dal, tomatos puree' and garlic, simmered overnight on the tandoor, enriched with cream and served with a dollop of home-churned butter.</i>	350
Ghar Ki Dal <i>Three yellow lentils combine to create a perennial favourite that is unmatched in texture and taste and tempered to your fancy with onions, garlic, chilies and asafoetida.</i>	350



ALL DAY DINING A LA CARTE MENU

(1100HRs – 2300HRs)

Vegetarian Cont...

Subz Dum Biryani 650

Dum cooked long grained aromatic basmati rice with a bouquet of vegetables with contrasting colours, texture and flavours, served with raita

Brown Rice Khichdi 400

Brown basmati rice cooked with lentil, broccoli and spices in extra virgin olive oil

Pulao 275

Jeera / peas / mushroom / mixed vegetable

Steamed basmati rice 250

Choice of Indian Breads

(1200hrs-1500hrs: 1930hrs – 2300hrs)

Multigrain Roti 150

Tandoori Roti / Naan / Paratha 150

Bharwan Kulcha 150

Stuffed Indian bread of your choice, cheese, potato, onion, vegetable



ALL DAY DINING A LA CARTE MENU

(1100HRs – 2300HRs)

Dessert

- Warm Chocolate Slice 300
A delectable dark chocolate mousse, walnut brownie and chocolate ice cream

- Crème 300
A custard dessert with a layer of soft caramel on top

- New York Cheese Cake 300
A custard dessert with a layer of soft caramel on top

- Dhoodhiya Malai 300
Sweetened milk dumplings

- Jam-e-Gul 300
Deep fried cottage cheese dumplings with cinnamon and cardamom

- Selection of Ice Cream 300
Any two scoops from our ice cream bar with choice of toppings

- Seasonal Fresh Cut Fruits♥ 300

Jacaranda Café buffet breakfast experience

800++

THE UMMED

AHMEDABAD

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