

Starters

Spinach & Lentil Doughnut (Keerai Vadai)

480

Tamil Nadu – Golden fried lentil dumplings with finely chopped spinach, flavored with ginger served with coconut chutney

Dry Masala Prawns (Yeti Sukke)

1390

Karnataka – An aromatic prawns preparation

Main Course

Home-Style Vegetable Curry (Naadan Curry)

630

Kerala – Bouquet of vegetables flavored with aniseed, curry leaves and green chili in coconut gravy, from kannur region

Spicy Potato (Bangala Dumba Vepudu)

600

Andhra Pradesh – A classic delicacy, tempered potatoes tossed in spicy native hand pounded spices

Hot Peppery Chicken (Kozhi Melagu Chettinad)

1050

Tamil Nadu – Tender chicken in pepper gravy flavored with aniseed, ginger and curry leaves, a favorite delicacy

Lamb In Coconut Gravy (Masa Coondapur)

1110

Karnataka – Lamb in onion gravy aromatized with blended masala, & touch of coconut milk

Kerala Fish Curry (Meen Moilee)

1180

Kerala – World renowned delicacy, aniseed flavored pomfret cooked in fresh coconut milk

Rice & Lentil (Kal Dosai)

230

Rice and lentil pancake griddled on hot tawa

Flat Wheat Bread (Chapathi)

160

Flat wheat bread – an Indian staple

Basmati Rice (Sadam)

440

Dessert

Dates Halwa (Khajur Halwa)

460

Dessert prepared with dates

Lunch 11:30 Noon – 3:30pm

Dinner 7:00pm – 10:30pm

Soups

Tomato and Lemongrass Bouillon

Classic aromatized Tomato soup

470

Detox Chicken Soup (Healthy Option)

A healthy combination of Chicken and Vegetables Broth

500

Starters

Skewered Peri-Peri Cottage Cheese

Cottage Cheese marinated with herbs, Piri Spice grilled and served on skewers

550

Panko Cheese Burst Chicken

Italian Promenade favorite, cheese stuffed chicken panko crumbed and served with hand pound Tomato sauce

990

Main Course

Mostly Grills Veg Gratin

Exotic Vegetables grilled with herbs layered with cheese and baked

740

Sizzling Grilled Cottage Cheese Steak

Cottage Cheese grilled and served with buttered vegetables, fries/rice and barbeque sauce

770

Grilled Penaeus Monodon

Grilled Prawns served with herby vegetables and fries

1270

River Sole Navido

Chef's recipe of River Sole Fish

1070

Lunch 11:30 Noon – 3:30pm
Dinner 7:00pm – 10:30pm

Starters

Tandoori Aloo Hara Pyaz

Baby Potato marinated with coriander, spring onion, spinach and cooked on tava

610

Lal Mirch ka Paneer Tikka

Spicy Cottage Cheese Bite grilled on hotplate

740

Lal Mirch ka Paneer Tikka (Chicken Delicacy)

1090

Tawa Surmai

Kingfish marinated with Indian spices & fried on tawa

1090

Main Course

Kadaiwali Subzi

Assorted vegetable cooked in Kadhai masala accentuated by capsicum, onion and tomato

750

Paneer Khurchan

North Indian preparation of cottage cheese with onion and tomato and garnished with fried Spinach Leaves

850

Goan Fish Curry

River Sole simmered in spicy coconut gravy

1240

Bhuna Gosht

Slowly cooked lamb boti in onion and tomato finished with chefs special garam masala

1090

Methi Murgh

Chicken cooked in onion gravy finished with fresh fenugreek leaves

1120

Steamed Rice

Boiled long grain Basmati Rice

360

Dal Tadka

Yellow lentil cooked with herbs and spices served with a dash of cumin and garlic

360

Tawa Chapati

190

All Day Dining

11:30 Noon – 10:30 pm

Sandwiches / Pizza

Tomato & Cheese Sandwich (Grilled/ Toasted/ Plain)	475
Mumbai Grilled Sandwich	475
Chicken Barbeque Sandwich (N/V)	525
Chicken Sandwich (N/V) (Grilled/ Toasted/ Plain)	525
Pizza Orchid Special	705
Chicken Golden Delight Pizza (N/V)	805

Fritters & Bhajiis

Assorted Vegetable Pakoda	595
Kanda Bhaji	300
Samosa	300
Cheese Balls	350

Pasta

Penne Arrabiata	495	Spaghetti Bolognese (N/V)	595
Mac n Cheese	495	Farfelle Carbonara (N/V)	595
Farfelle Pesto Basilico	495		

Desserts

Assorted Ice Cream	375	Cut Fruits	375
Payassam of the Day	495	Gulab Jamun	345

Beverages

Mineral Water	175	Tonic Water	200
Aerated Soft Drinks	200	Tea & Coffee	295
Juices	250	Energy Drink	250

In Room Dining Food & Beverage Menu

A-La-Carte Menu

Breakfast (7:30am – 10:30am)

Idli	345
Medu Wada	345
Uttapam	345
Stuffed Aloo Paratha	345
Cereals	315
Fresh Fruit Juice	325
Chilled Fruit Juice (Preserved Juice)	295
Fresh Fruit Platter	355
Butter Milk (Plain/Salted/Masala)	295
Tea/Coffee	295
Egg to Order (Boiled Egg/Omlette) (N/V)	345

Fritters / Sandwiches / Pizza

All Day Dining (11.00am – 11.00pm)

Assorted Vegetable Pakoda	595
Tomato & Cheese Sandwich (Grilled/Toasted/Plain)	475
Mumbai Grilled Sandwich	475
Pizza Orchid Special	705
Chicken Barbeque Sandwich (N/V)	525
Chicken Sandwich (Grilled/Toasted/Plain) (N/V)	525
Chicken Golden Delight Pizza (N/V)	805

Kids Menu

(11.00am – 11.00pm)

Penne Arrabiata	445
Penne Alfredo	445
French Fries	255

Continental Cuisine

(12.00pm– 3.00pm & 7.00pm– 11:00pm)

Soups

Cream of Tomato	425
Cream of Vegetable	425
Cream of Chicken (N/V)	445
Sweet Corn Chicken (N/V)	445

Salads

Green Salad	195
Chicken Coronation Salad (N/V)	625

Starters

Nachos and Salsa	415
Crispy Goujon of Fish (N/V)	655
Chicken Nuggets (N/V)	595

Main Course

Vegetable Lasagna	625
Penne Arrabiata	495
Penne Alfredo	495
Fish N Chips (N/V)	845
Roast Chicken Rosemary (N/V)	845

Indian Cuisine

(12.00pm- 3.00pm & 7.00pm- 11:00pm)

Starters

Paneer Amritsari	695
Hara Bhara Kebab	495
Fish Koliwada (N/V)	655
Murgh Pakoda (N/V)	595

Main Course

Paneer Lababdar	695
Mix Veg Curry	495
Aloo Gobhi Adraki	495
Methi Mutter	695
Yellow Dal Tadka	495
Murg Do Pyaza (N/V)	895
Mutton Roganjosh (N/V)	925
Goan Fish Curry (N/V)	995

Rice

Steamed Rice	295
Jeera Rice	325
Veg Pulao	395
Veg Biryani (N/V)	795
Chicken Biryani (N/V)	895
Mutton Biryani	925

Breads

Chapati 3 pcs	205
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Desserts

Assorted Ice Cream	375
Payassam of the Day	495
Cut Fruits	375
Gulab Jamun	345

Beverages

Mineral Water	175
Aerated Soft Drinks	200
Juices	250
Energy Drink	250
Tonic Water	200
Tea & Coffee	295
Ice Bucket	150

In Room Dining Liquor Menu (10am till 10pm)

Mocktails

Shirley Temple

Grenadine, Soda and Fresh Lime

350

Temptation

Strawberry Crush, Mango Juice, Lime Juice

350

Violent Violet

Pineapple Juice, Black Currant and Vanilla Ice Cream

350

Red Knight

Strawberry Crush, Fresh Lime and 7 UP

350

Hawaiian Glory

Pineapple Juice, Coconut Cream and Grenadine

350

Virgin Pinacolada

Pineapple Juice, Coconut Milk and Cream

350

Fruit Punch

Fruit Concoction Laced with Cream

350

Orange Basil

Orange Juice with Burnt Fennel, Fresh Basil

350

Grapple

Grapes with Apple Juice and flavour of Mint/Coriander

350

Cocktails

Martini

Gin stirred with Vermouth

800

Margarita

Tequila and Orange Liquor

800

Daiguri

White Rum and Orange Liquor

800

Juleps

Whiskey, Mint, Lime and Sugar muddled together

800

Cocktails

Caipiroska

Vodka, Lime, Brown Sugar topped with Soda

800

Mojito

White Rum, Mint Leaves, Fresh Lime Juice muddled together topped with Soda

800

Cosmopolitan

Vodka, Orange Liquor and Cranberry Juice

800

Long Island Iced Tea

Vodka, Tequila, Gin, Cointreau, White Rum topped with Cola

1300

Single Malts

30ml

Dalmore 12 Y.O.

800

Glenlivet 12 Y.O.

800

Jura 10 Y.O.

800

Singleton of Glen ORD 12 Y.O.

800

Talisker 10 Y.O.

900

Glenmorangie 10 Y.O.

900

Laphroaigh 10 Y.O.

900

Cardhu 12 Y.O.

950

Glenfiddich 15 Y.O.

1000

Oban

1050

Glenfiddich 15 Y.O.

1150

Glenfiddich 18 Y.O.

1650

Scotch Deluxe

30ml

Johnnie Walker Platinum 18 Y.O.

1300

Johnnie Walker XR 21 Y.O.

2000

Royal Salute 21 Y.O.

2000

Johnnie Walker Blue Lable

2500

Scotch Premium

30ml

Johnnie Walker Black Label

750

Chivas Regal 12 Y.O.

750

Johnnie Walker Double Black

800

Johnnie Walker Gold Label

950

Scotch Regular

	30ml
Teacher's Highland Cream	450
100 Pipers	450
VAT 69	450
Black & White	450
Black Dog	475
J & B Rare	500
Ballantine's	500
Johnnie Walker Red Label	500
Teacher's Origin	500
Teacher's 50	500

International Whiskey

	30ml
Jameson	500
Jim Beam	500
Jack Daniel's	600

Domestic Whisky

	30ml
Antiquity Blue	375
Signature Premium	375
Blenders Pride	375

Vodka

Smirnoff	350
Smirnoff Black	400
Ketal One	450
Absolute	475
Finlandia	500
Belvedere	650
Ciroc	700
Grey Goose	750

Gin

Beefeater	450
Gordons	450
Tanqueray	500
Bombay Sapphire	500

Rum

Old Monk	300
Captain Morgan	325
Bacardi	350

Tequila

Camino Gold	450
Camino Real	450
Viva Mojo	500
Carralejo Resposado	850

Aperitifs

Martini Bianco	300
Martini Extra Day	300
Martini Rosso	300
Campari	450

Liqueur

Malibu	450
Sambuca	450
Baileys	500
Drambuie	500
Grand Marnier	550
Cointreau	550

Cognac

Hennessey VS	700
Hennessey VSOP	1150
Hennessey XO	3000

Beer

Kingfisher Premium	400
Carlsberg	400
Tuborg	400
Kingfisher Ultra	450
Heineken	500
Stella Artois	800
Hoegaarden	800
Corona	800

ALCOPOP

Bacardi Breezer

375

Champagne

Veuve Clicquot
 Moet Chandon
 Dom Perignon

Bottle

10000
 12000
 32000

Sparkling

Sula Brut
 Chandon Brut

2500
 3000

Red Wine International

Cape Elephant – South Africa
 Western Cape; Ruby Cabernet

3500

Jacob's Creek – Australia
 Barossa; Cabernet Shiraz

5000

Villa Guilla Rubicon – Italy
 Emilia Romagna; Sangiovese

6000

Bad Boy – France
 Bordeaux; Carbernet Shiraz

6500

Red Wine Domestic

Grovers – India
 Fratelli – India
 Sula – India

Bottle

2000
 2000
 2250

White Wine International

Jacob's Creek– Australia
 Barossa Valley; Chardonnay

4250

Mannara Grillo – Italy
 Sidly; Pinot Grigo

4500

Tarapacca – Chile
 Maipo Valley; Chardonnay

4500

Little James Basket – France
 Rhone; Viognier

5000

White Wine International

Little James Basket, Viognier – France
Cape Elephant, Chenin Blanc – South Africa
Yellow Tail, Chardannoy – Australia

Glass

925
 925
 925

White Wine Domestic

Sula – India
Grovers – India
Fratelli – India

Bottle

3000
 2000
 2000

White Wine Domestic

Sula Sauvignon Blanc – India
Grovers Sauvignon Blanc – India
Fratelli Sauvignon Blanc – India

Glass

625
 625
 625

Red Wine International

Sula Dindori Cabernet Shiraz – India
Cape Elephant, Ruby Cabernet – South Africa
Casamata, Bibi Graetex – Italy
French Roots, Merlot – France

Glass

625
 725
 900
 900

Red Wine Domestic

Sula; Satori – India
Grover's Cabernet Shiraz – India
Fratelli Cabernet Shiraz – India

Glass

625
 625
 625

Beverages

Mineral Water
Aerated Drink
Fresh Lime Soda
Energy Drink
Juices

175
 200
 200
 250
 250