



Citrus Junction as the name suggests is inspired by age old Indian railways and the pivotal role railways played in the lives of Indian people. The restaurant concept has been designed around the lives of old-age luxury trains with their elaborate dining cars, serviced by the very best of chefs and interior butlers. The interior decor of the restaurant reminisces the old carriageways, their private cabins, their exposed ceilings, their banana teak door, and their exclusive use of brass.

Citrus Junction is the all-day dining brassiere with interactive world cuisine- Japanese, Oriental, Indian, Middle Eastern cuisines. You can walk into Live stations and bespoke your own food. Led by the talented cuisine specialist, using the freshest and finest authentic ingredients, our focus is on farm-fresh produce with healthy dining options, most of our food is cooked 'a la minute'. Chaffers are select encouraging small quantities of advanced cooking on the buffet. Breads, pizza and breakfast rolls are all cooked 'a-la-minute' and served from our restaurants live ovens.

BREAKFAST

5am to 10.30 am

Power Breakfast (G)(D)

Fruit platter
 Choice of oat meal / crumbled granola / bircher muesli
 All bran with skimmed or low fat milk.
 Multigrain toast / rye toast / low fat muffin
 Includes tea or coffee and freshly squeezed juice

Leela Breakfast (G)(D)(P)

Fresh fruit platter
 Choice of two eggs cooked your way
 Scrambled / boiled / fried / poached / three whole egg omelette / egg white omelette
 With crisp hash brown, pork or chicken sausage, bacon
 With choice white, whole wheat or multigrain toast,
 Tea or coffee and freshly squeezed juice

Indian Breakfast (G)(D)

Fresh fruit platter,
 Choice of potato/ cottage cheese / cauliflower paratha with pickle & curd
 Or idli / uttapam with sambar and chutney
 Or Poori with bhaji, plain / sweet / salted lassi
 Tea or coffee and freshly squeezed juice
 (Poori and paratha contents gluten)

Locavore (G,D)

Fresh fruit platter,
 Choice of Vati dal khaman / mari khaman with dal chutney, fried chilli
 Gathiya / fafda / papdi with kadhi, papaya relish
 Or Thepla with bhaji, plain curd, pickle, jaggery
 Tea or coffee and freshly squeezed juice
 (The pla & papdi contents glute)

INTERNATIONAL BREAKFAST FAVORITES

Seasonal Fresh Fruit platter ■

Chef selected seasonal cut fruit platter

Fresh Juices ■

Sweet lime, pineapple, orange, water melon, tender coconut water

Immunity Booster ■

Apple, carrot and beet root juice, go green, tricky turmeric

Cereals ■

Corn flakes, chocos, wheat flakes, muesli, all bran, homemade granola
Served with hot or cold full cream / low fat / skimmed / soya milk

Eggs Cooked to Order ▲

Three eggs -any style from below
Scrambled / boiled / fried / poached / masala scramble
Served with hash brown, grilled tomato/mushroom
Choice of pork or chicken sausage bacon / baked beans / sautéed vegetables
Toast of your choice, white / whole wheat / multigrain

Free Range Three Egg Omelette ▲

Egg white / whole egg with choice of fillings
Fillings for omelets - tomato, onion, cheese, chilly, ham, mushroom, pepper

Smoked Salmon Benedict ▲ (G)(D)

Hollandaise, hash brown, English muffin, smoked salmon

Hearty Breakfast Sandwich ▲ (G)(D)

Two fried eggs, herbed mayonnaise, roasted tomato, wilted greens & goat cheese on rye toast

Blueberry Pancakes ▲ (G)(D)

Fresh fruits, whipped cream, maple syrup, berry ice cream

Cinnamon & Date French Toast ▲ (G)(D)

Fresh fruits, maple syrup, multi-flora honey

Belgian Waffle ▲ (G)(D)

Maple syrup, whipped cream, berry compote

Old fashioned Oat Meal Porridge ■ (D)

Hot / cold milk on side, crumbled granola, stewed fruit

Bircher Muesli ■ (G)

Fresh fruits, honey drizzle

Cheese Platter ■ (D)(G)

Blue cheese, brie, cheddar, gruyere, edam, compotes and cracke

Cold Cuts Platter ▲

Milano salami, parma ham, chorizo, chicken salami

INDIAN BREAKFAST

Home-Style Idly

Locally grown steamed rice dumpling, lentil stew, dehydrated lentil powder

Choice of Dosa

Crispy rice pancake, filled with masala / paneer / chicken / mushroom or rawa with sambar and variation of chutneys

Poori Bhaji (G)(D)

Deep fried whole wheat bread, curry spiced stewed potato, sweet and sour pumpkin stew

Stuffed Paratha (G)(D)

Griddled whole wheat bread with choice of filling from potato / cauliflower / cottage cheese served with yoghurt, homemade pickle and butter

Medu Vada (D)

Fried, fermented lentil dumplings served with chutneys and sweet and sour lentil stew

All time Favorite Poha (G) (D)

Traditional style soaked flattened rice flavored with curry leaf and vegetables

Street Style Bread Omlette (G)

Traditional street style breakfast with pan fried egg coated bread and served with homemade chutney

Moong Dal Chila (D)

Stone grounded yellow lentil pancake filled with, onion and sprout, cheese

FRESHLY FROM THE OVEN

Baker's Basket (G)(D)

Croissant, Danish, muffin, doughnut, banana bread

Bread Basket (G)(D)

Whole wheat, multigrain, soft roll, crusty roll, rye bread, farmer's loaf

Gluten free Breads

Gluten free toast, chef crafted muffin