

All Day Dining Menu

APPETIZERS

Tomato and Basil Soup (V) --- 650

Green olive tapenade crostini

Vegetable spring roll (V)-- 850

With sweet chilli dip

Kukas Moongphalli Chaat (V)-- 850

Peanuts, tomatoes, coriander, Mustard oil

Thai Chicken Satay -- 1050

Peanut Sauce

Subz shammi kebab (V)-950

Semolina crusted vegetable kebab filled with cumin prune cream cheese

INDIAN MAINS

Handi Ki Subzi (V) - 1025

Assorted garden vegetables, shredded spinach, curry leaves

Paneer Butter Masala (V) -- 1200

Cottage cheese, creamy tomato gravy

Murgh Makhani -- 1600

Classic tandoori chicken tikka, simmered in tomato Gravy,
Fresh cream, butter, dry fenugreek leaves

Dal Makhani (V) -- 800

Slow cooked black lentils, butter, tomatoes, cream

Yellow Dal Tadka (V) --- 700

Yellow lentil tempered, cumin, garlic, fresh coriander

Steamed Basmati Rice (V) -- 650

Subz Tarkari Biryani (V) -- 1350

Garden fresh vegetable, dum cooked with
Aromatic basmati, saffron, rose water

Murgh Biryani--- 1550

Chicken, basmati rice, yoghurt, mint, saffron

Indian Breads – 350

Tawa Roti, Tawa Paratha

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PASTA AND PIZZA COLLECTION

Select your Pasta – **Spaghetti / Penne / Gluten Free Penne / Whole wheat**

Choice of sauce **Alfredo (V)** -- 1050

Tomato& Basil (V) -- 1050

Bolognese -- 1200

Carbonara --- 1300

Margherita (V) --- **1250**

Tomato, basil, buffalo mozzarella

Mediterranean (V) -- **1350**

Artichoke, cherry tomato, asparagus, mushrooms,

Bell peppers, Kalamata olives, feta, pine nut

Chicken Tikka -- **1450**

Chicken tikka, peppers, pickled red shallots, cilantro

Rustica (P) --- **1450**

Spicy tomato sauce, pepperoni, mushrooms, onions, bellpeppers

DESSERTS

Coconut Passion (Sugar Free / Gluten Free) --- **850**

Kerala vanilla coconut panacotta, passion orange blossom,

Peach dices, basil seed

Selection of Ice Creams (Eggless) --- **850**

Vanilla / strawberry / chocolate / banana caramel / mango