

Our Breakfast Offering

07:00 am to 11:00 am

American Breakfast

freshly squeezed fruit juice or seasonal sliced fruit, choice of cereals, two eggs prepared any style with a choice of smoked bacon or country ham or chicken sausage, with potatoes, bakeries or toast with choice of preserves

South Indian Breakfast

freshly squeezed fruit juice or fruit platter, dosa - plain or masala, served with sambhar and chutneys or steamed idli with sambhar and chutneys or appams with vegetable or lamb stew

North Indian Breakfast

freshly squeezed fruit juice or seasonal sliced fruit, poori with bhaji or chole, or griddle baked parathas stuffed with potato or cauliflower served with yoghurt and homemade pickles

Heart Healthy

freshly squeezed fruit juice or seasonal sliced fruit, dry muesli with skimmed milk or low-fat yoghurt, egg white scrambled eggs

Continental Breakfast (V)

freshly squeezed fruit juice or seasonal sliced fruit, choice of cereals, oven fresh homemade bakeries or toast with choice of preserves

Choice of freshly brewed coffee, tea or hot chocolate is served with your breakfast order

V - Vegetarian

Indian Breakfast Specialties

07:00 am to 11:00 am

Akuri with Plain Paratha

scrambled eggs with onion, tomatoes, chilli and coriander

Griddle Baked Parathas

cauliflower or potatoes (V)

served with yoghurt and homemade pickles

Steamed Idlis- Plain or Kancheepuram (V)

served with sambhar and chutneys

Dosa - Plain, Rawa or Masala (V)

served with sambhar and chutneys

Poori with Bhaji or Chole (V)

served with homemade pickles

Golden Fried Vada (V)

served with sambhar and chutneys

Vegetable Upma (V)

served with chutneys

Cereals and Others

Choice of Cereals (V)

cornflakes, all bran, wheat flakes, muesli, rice crispies,

hot organic oatmeal with dried fruits and brown sugar,

bircher muesli with mixed fruits and honey

choice of cream, whole milk, skimmed milk or soya milk, served hot or cold along with cereals

V - Vegetarian

Morning Bakeries and More

07:00 am to 11:00 am

Selection of Freshly Baked

danish pastries, croissants, muffins, doughnuts and toast

French Toast

maple syrup and snow sugar

Traditional Waffle

melted butter, berry compote and maple syrup or honey

American Pancakes

melted butter, berry compote and maple syrup or honey

Eggs Selection

Fluffy Omelette

plain or with your choice of filling -ham, cheese, mushrooms or masala
with mushrooms, bacon or chicken sausages or country ham, crispy breakfast potatoes

Two Eggs any Style

mushrooms, bacon or chicken sausages or country ham, crispy breakfast potatoes

Eggs Benedict

english muffin with ham, poached egg and hollandaise sauce

Scrambled Eggs

Breakfast Side Dishes

European Cold Cuts

Grilled Bacon, Country Ham or Sausage

Cheese Platter (V)

Sautéed Button Mushrooms (V)

Baked Beans (V)

Hash Brown Potatoes (V)

V - Vegetarian

Breakfast Beverages

Fresh Mix Juices

orange, sweet lime, pineapple, watermelon and coconut
apple and celery
orange and carrot
cucumber and melon
orange, pineapple and apple

Fresh Seasonal Juices

orange
apple
pineapple
watermelon

Coconut water

Chocolate - hot or cold

Milkshake - vanilla, chocolate, mocha, strawberry, mango or coffee

Lassi - plain, sweet, salted or masala

Premium Tea

darjeeling, earl grey, english breakfast, assam, camomile, peppermint,
lemon, green, masala or readymade

Coffee - filter, madras, espresso, mocha latte, cappuccino

Decaffeinated - coffee

Iced Tea

Citrus
All Day Dining

Appetizers and Salads

Citrus Caesar

chicken

hearts of romaine lettuce, caesar dressing, shaved parmesan (V)

Goat Cheese and Arugula (V)

orange, walnuts and maple dressing

Greek Salad with crumbled Feta (V)

Quesadillas

chicken julienne, garlic and chilli and smoky tomato salsa - guacamole

Quesadillas (V)

chilli, mushrooms, smoky tomato salsa - guacamole

Soups

Chicken Velvet Soup

chicken, cream soup with parsley

Mulligatawny Soup

chicken

vegetarian lentil soup with touch of pepper (V)

Smoked Cherry Tomato (V)

tomato, eggplant caviar, basil crostini

V - Vegetarian

Sandwiches, Wraps and Burgers

Served with your choice of pickled vegetables and french fries, potato wedges or side salad

Chicken Burger

choice of english cheddar or swiss cheese

Citrus Club Sandwich

roasted chicken, streaky bacon, fried egg, tomato - iceberg

Toasted or Grilled Sandwich

chicken

masala omelette

vegetables (V)

Multigrain Vegetable Club (V)

herbed vegetable, sundried tomato and English cheddar

Vegetable Burger (V)

spiced spring vegetable patty coated with panko bread crumbs

Kathi Rolls

filling tempered with cumin, bell peppers in roomali roti and mint chutney

Lamb

Chicken

paneer (V)

Grilled Mumbai Toasties

spicy lamb

chicken and cheese

Mumbai mix vegetable (V)

V - Vegetarian

Pastas

Match your pasta with your favourite sauce:

Spaghetti

Penne

Fettuccine

Sauces

Carbonara

Pesto (V)

Aglie olio e peperoncino (V)

Arrabiatta(V)

Alfredo(V)

Main Courses

Sage Roast Chicken

with roasted potato, ratatouille vegetables and roast gravy

Pan Seared Catch Of The Day

crushed new potatoes with mustard, butter poached beans, fennel and orange salad

Chicken Risotto

arborio rice home smoked chicken and white wine

Asparagus Risotto (V)

italian rice cooked in asparagus puree and finish with parmesan cheese

V - Vegetarian

Gourmet Wood Fired Pizzas

12 noon to 11:30 pm

Pepperoni

pork pepperoni, tomatoes and mozzarella

Roasted Chicken

mozzarella cheese and roasted chicken

Tandoori Chicken Pizza

mozzarella cheese, spicy chicken tikka

Margherita Pizza (V)

italian tomato and mozzarella

Primavera (V)

mozzarella cheese, peppers, onions, mushrooms, asparagus and kalamata olives

Thai

12:30 pm to 02:45 pm, 07:00 pm to 11:30 pm

Soups

Tom Yum

spicy thai soup with lemongrass, galangal, kaffir lime leaf

prawn

chicken

mixed vegetables (V)

V - Vegetarian

Thai

12:30 pm to 02:45 pm, 07:00 pm to 11:30 pm

Thai Mince Chicken

minced chicken with chilli and hot basil

Nasi goreng

fried rice chicken - prawns - fried egg - shrimp crackers - chicken satay

Thai Red Curry

prawn

chicken

vegetables (V)

Thai Green Curry

prawn

chicken

Vegetables (V)

Jasmine Rice (V)

Indian Light Meal

12 noon to 11:30 pm

Steamed idli (V)

served with sambar, coconut chutney, tomato chutney and coriander chutney

Wada Pav (V)

spiced potato dumpling with soft bun, served with mint and tamarind chutney

Dosa (V)

plain, gun powder or masala

Samosa (V)

filled with potatoes, green peas, served with mint and tamarind chutney

V - Vegetarian

Jamavar

12 noon to 11:30 pm

Appetizers

Malabar Fried Pomfret

pan fried marinated pomfret fillet

Malabar Fried Prawns

traditional malabar spices coated crispy fried prawn

Mutton Seekh Kebab

lamb mince skewers, cooked in tandoor, served with mint chutney

Murgh Tikka

chicken marinated in yoghurt, mint and spices finished in clay oven

Tandoori Murgh

classic tandoori chicken, the king of kebabs

Murgh Malai Kebab

creamy chicken kebabs infused with green cardamom and cheese

Paneer Tikka Sunheri (V)

fresh cottage cheese marinated with spiced yoghurt and carom seeds

Subzi Mewa Seekh (V)

garden fresh vegetable skewers with cheese and toasted nuts

Main Courses

Calicut Pomfret Curry

an all-time favorite spicy fish curry

Mangalorean Pomfret Curry

a typical Mangalorean fish curry with bedgi chilies and blend of hand pounded spices

Prawn Tariwala (All Day)

juicy prawns curry cooked with brown onions and tomatoes

Rogan Josh (All Day)

lamb shanks and chops braised with onions, tomatoes and Kashmiri red chili

Murgh Makhani (All Day)

classic hand pulled tandoori chicken in a buttery tomato sauce

Madras Chicken Curry

spicy chicken curry cooked gently with aromatic spices- a popular dish from madras

V - Vegetarian

Jamavar

12 noon to 11:30pm

Murgh Aloo

chicken on the bone cooked with potatoes in onion and tomato gravy

Home style chicken curry

chicken on the bone cooked with potatoes in onion and tomato gravy

Aloo Jeera (V) (All Day)

potato tossed with cumin

Bhindi do Pyaaza (V) (All Day)

okra tossed with onions and tomatoes

Kadhai Vegetables (V)

Seasonal vegetables in kadhai masala

Gucchi Mutter Masala (V) (All Day)

hand-picked Kashmiri morels with green peas and butter

Paneer Makhni (V) (All Day)

cottage cheese in a creamy tomato sauce

Palak Paneer (V) (All Day)

cottage cheese cooked in spinach gravy flavored with fenugreek

Dal Tadka (V) (All Day)

yellow lentils tempered with cumin and garlic

Dal Makhani (All Day)

slow simmered black lentils with tomato and cream

Rice

Dum ki Biryani (All Day)

the finest basmati, condiments and saffron baked in low heat oven with

lamb

chicken

Subzi Biryani (V) (All Day)

garden fresh vegetables and saffron scented basmati

Jeera Pulao (V) (All Day)

basmati rice tossed with clarified butter and cumin

Thair Sadam (V) (All Day)

curd rice

Steamed Basmati (All Day)

Breads

12 noon to 03:00 am next day

Cheese Naan (V)

tandoor baked leavened white flour bread stuffed with cheese

Naan

tandoor baked leavened white flour bread, plain, buttered or garlic (contains egg)

Tandoori Roti (V)

tandoor baked whole wheat bread

Parantha (V)

layered whole wheat bread, laccha or mint

Malabar Parotta

griddle-baked layered bread (contains egg)

V - Vegetarian

Chinese Specialties

The Great Wall

12:30 pm to 02:45 pm, 07:00 pm to 11:30 pm

Appetizers

Wok fried prawns and onion with hot chilli sauce

Wok fried Sichuan prawns

Honey chilli chicken with sesame seeds

Sichuan chilli chicken with peppercorn, lantern chillies and green onion

Sichuan chilli vegetables with bean curd, lantern chillies
and cashew nut in sesame oil (V)

Aubergine in hot bean sauce (V)

Stir fried asparagus and corn (V)

Soups

The Great Wall Sichuan hot and sour soup

shredded chicken
vegetables (V)

Sweet corn soup

chicken
vegetables (V)

Manchow Soup

chicken
vegetables (V)

Lemon Coriander Soup

chicken
vegetables (V)

V - Vegetarian

Chinese Specialties

The Great Wall

12:30 pm to 02:45 pm, 07:00 pm to 11:30 pm

Main Courses

Steamed fillet of pomfret with black bean sauce

Pomfret in fresh chilli sauce

Sweet and sour prawn

Singapore chilli prawns

Sauteed prawns with red chilli Sichuan style

Stir fried prawns with black bean sauce

Kung Pao chicken with cashew nut and dried chilli

Sichuan chicken with hot and spicy sauce

Stir fried chicken with chilli and spring onions

Cantonese chicken with shiitake mushroom

Fresh garden greens in Sichuan / hot garlic sauce (V)

Wok fried garlic flavoured seasonal greens (V)

Stir fried French beans with golden garlic (V)

Steamed broccoli with fragrant garlic sauce (V)

V - Vegetarian

Chinese Specialties

The Great Wall

12:30 pm to 02:45 pm, 07:00 pm to 11:30 pm

Rice / Noodles

Fukien fried rice with crab meat and egg

Fried rice with diced chicken and egg

Singapore rice noodles with egg, prawn and chicken

Fried hakka noodles with mushrooms, greens and chicken

Fukien fried rice with vegetables (V)

Hakka noodles with vegetables (V)

Singapore rice noodles with vegetables (V)

Steamed fragrant Jasmine rice (V)

V - Vegetarian

Japanese

12:30 pm to 11:00 pm

Salads

Gyokairui Sarada

seafood and seaweed salad, soy dressing, mix vegetable salad

Shojin Sarada (v)

homemade tofu and avocado salad, sesame dressing, mix vegetable salad

Crispy Onion Salad (v)

crunchy lettuce with white onion tempura sumiso dressing

Soups

Miso Shiru

tofu, seaweed, scallion

Miso Shiru

tofu, scallion

V - Vegetarian

Small Eats

Cold

Karai Maguro

crispy sushi rice topped with tuna and tobiko tartare

Sake Tataki Carpaccio

pepper seared salmon carpaccio, ponzu, kaiso, truffle oil

Avocado Tartare (v)

Crispy sushi nice topped with avocado tartare

Hot

Pan Seared Chilean Seabass

spicy creamy sauce

Karai Yarasu Ebi

spicy crispy shrimp tossed with creamy mayonnaise

Ebi Tempura

battered fried shrimps in tempura sauce

Asparagus (v)

with spicy mayonnaise

Edamame (v)

boiled fresh pod of soybean with sea salt and ichimi

Ninniku Edamame (v)

fresh pod of soybean tossed with garlic sea salt and ichimi

Seasonal Vegetable Tempura (v)

tempura sauce

Rock Corn (v)

spicy mayonnaise sauce

Crispy Cauliflower (v)

jalapeno dressing

Jasmine Rice

V - Vegetarian

Special Rolls

Chili Crab and Salmon

crab, smoked salmon, chili

Baked California

topping choice of shrimp, scallop or crab

Spiny Lobster

lobster tempura, cucumber, sweet soy sauce

Dragon Roll

eel, shrimp tempura, crab, avocado

Spicy Tuna

tuna, scallions, onions, spicy mayonnaise, garlic chips

Spicy Crispy Shrimp

panko fried shrimp, onions, spicy mayonnaise

Vegetable California Roll (V)

Vegetable Dragon Roll (v)

Spring Onion Tempura (v)

Avocado & Cucumber (v)

V - Vegetarian

Sushi & Sashimi

2 pieces per portion

Hotate (Scallop)
Unagi (Fresh Water Eel)
Hamachi (Yellowtail)
Akami (Tuna)
Tako (Octopus)
Sake (King Salmon)
Ebi (Shrimp)
Ika (Squid)

Sushi & Sashimi Platter

Citrus Platter (5 Nigiri + 1 Roll + 5 kinds of Sashimi)
Sashimi Combination Platter (5 kinds of fishes)
Sushi Combination Platter (5 Nigiri + 1 Roll)
Shojin Sushi (5 Nigiri + 1 Roll) (v)

V - Vegetarian

Desserts

12 noon to 03:00 am next day

Valrhona Chocolate and Gianduja Parfait, Apricot Centre
70% valrhona cocoa and hazelnut parfait filled with apricot compote

Warm Bread and Butter Pudding/ Vanilla Bean Anglaise
traditional pudding with croissant milk and raisins

Sticky Date and Toffee Pudding (V)
a fudgy date & toffee pudding served with vanilla sauce

Chocolate Hazelnut Tart (V)
(eggless & sugar free)
chocolate tart, roasted hazelnut filling, chocolate ganache

Selections of Ice Cream (V) (All Day)
vanilla, chocolate, strawberry, butterscotch, mango and coffee

Seasonal Sliced Fruits (V) (All Day)

Rasmalai (V) (All Day)
tasty cottage cheese dumplings in saffron scented milk

Gulab Jamun (V) (All Day)
traditional fried milk dumplings in sugar syrup with pistachio

V - Vegetarian