

# 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

### **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

## Morning Bakeries and More

### 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)

# 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

## Appetisers & Salads

### Goat Cheese and Arugula (V)

orange, walnuts and maple dressing

### Greek Salad (V)

olives, cucumber, tomatoes, chunky feta cheese and lemon oregano dressing

### Citrus Caesar Salad (V)

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

### Quesadillas

Chilli, mushrooms, smoky tomato salsa and guacamole (V)

Chicken julienne, garlic and chilli and smoky tomato salsa and guacamole

## Soups

### Mulligatawny Soup

vegetarian lentil soup with touch of pepper (V)

chicken

### Smoked Cherry Tomato (V)

tomato, eggplant caviar, basil crostini

### Chicken Velvet Soup

chicken, cream soup with parsley

## Sandwiches, Wraps and Burgers

All sandwiches, burgers and wraps are served with your choice of French fries, potato wedges or side salad

### Citrus Club Sandwich

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

### Multigrain Vegetable Club (V)

Tuscan vegetables, buffalo mozzarella and basil pesto drizzle

### Toasted or Grilled Sandwich

a choice of white, brown or multigrain bread

vegetables (V)

masala omelette

chicken

### Burger

vegetable (V)

chicken

### 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)

## Pastas

Select your pasta with your favourite sauce:

Spaghetti

Penne

Fettuccine

### Sauces

Carbonara

Aglione olio e peperoncino (V)

Arrabbiata (V)

Pesto (V)

Alfredo (V)

## Mains Course

### 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 finished with Parmesan cheese

## Gourmet Wood Fired Pizza

11:00 hrs to 23:30 hrs

### Margherita Pizza (V)

Italian tomato and mozzarella

### Primavera (V)

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

### Pepperoni

Mozzarella cheese, tomatoes and pork pepperoni

### Roasted Chicken

Mozzarella cheese and roasted chicken

### Tandoori Chicken Pizza

Mozzarella cheese, spicy chicken tikka

## 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

mixed vegetables (V)

chicken

prawn



## Thai Curries

### Thai Red Curry

vegetables (V)

chicken

prawn

### Thai Green Curry

vegetables (V)

chicken

prawn

### Thai Mince Chicken

minced chicken with chilli and hot basil sauce

### Nasi Goreng

fried rice with chicken, prawns, fried egg, shrimp crackers and chicken satay

### Jasmine Rice (V)

## Indian light Meals

12 noon to 11:30 pm

### Dosa (V)

plain, gun powder or masala

### Steamed Idli (V)

### Wada Pav (V)

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

### Homemade Samosa (V)

filled with potatoes, green peas, mint and tamarind chutney

## Appetizers

12 noon to 11:30 pm

### 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

### **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

(V) Vegetarian

## 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)

# Chinese Specialties

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)

Man Chow Soup

chicken

vegetables (V)

Lemon Coriander Soup

chicken

vegetables (V)

(V) Vegetarian

## 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)

## 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

## Dessert

Valrhona Chocolate and Gianduja Parfait; Apricot centre;  
Espresso Veloute; Sesame lace.

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  
a fudgy date and toffee pudding with vanilla ice cream

Chocolate Hazelnut Tart (V)  
(eggless and no added sugar)  
chocolate tart, roasted hazelnut filling, chocolate ganache

Crème Caramel  
rich custard with layer of soft caramel

Thai Sticky Rice  
with mango and coconut cream

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

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

Seasonal Sliced Fruits

Selection of Homemade Sorbets (V)  
raspberry, lemon mint and mango

Selections of Ice cream (V)  
vanilla, chocolate, strawberry, butterscotch, mango and coffee

Ice Cream Sundaes

Baked Alaska  
fruit overload ice cream, strawberry ice cream, Genoise sponge,  
fruit compote, raspberry coulis topped with Italian meringue

Black Forest  
chocolate ice cream, vanilla ice cream, raspberry pate de fruit stewed cherries, chocolate sauce

## **Beverages**

### **Juices**

Orange, Sweet lime, Pineapple, Watermelon and Coconut

Apple and Celery

Orange and Carrot

Pomegranate

Cucumber and Melon

Orange, Pineapple and Apple

Tomato and Mint

### **Chocolate**

hot or cold

### **Milk Shakes**

vanilla, chocolate, mocha, strawberry, mango or coffee

### **Lassi**

plain, sweet, salted or masala

### **Premium Tea**

Assam, English Breakfast, Earl Grey, Darjeeling, Camomile, peppermint and lemon, green and masala

### **Coffee**

filter coffee, Madras coffee, espresso, café mocha, café latte, cappuccino

### **Decaffeinated Tea/Coffee**

### **Iced Tea**

peach or lemon