



ALL DAY DINING

Available from 11:00 hrs. to 23:00 hrs.

SALADS & SANDWICHES

Classical Caesar Salad

Romaine lettuce, garlic croutes, grana padano cheese 
Grilled chicken and poached egg 



Beetroot and Feta Salad

Conoor baby beetroot, arugula, feta cheese, wild Coorg honey

Organic Quinoa and Fresh Figs Salad

Locally grown red quinoa, kale, apricot, maple and tamarind dressing





Nizami Kathi Roll

Paneer tikka, bell peppers, onion 
Chicken tikka, egg, bell peppers, onion 

Mediterranean Vegetable Panini

Roasted vegetables, fresh mozzarella



Drrool Burger

Plant based protein burger, jalapeno, emmenthal cheese  
Crunchy fried chicken, kew-pie mayonnaise, kimchi slaw  

Arabic Mezzes




Hummus, muhammara, moutabel, labneh, marinated olives
Served with freshly baked Arabic breads

The Classical Club Sandwich

Grilled Vegetables, cheddar cheese 
Roasted chicken, streaky bacon, fried egg 

Grilled Chicken Tikka Sandwich

Charcoal grilled chicken, Swiss cheese, masala fries


 Vegetarian  Non-Vegetarian  Signature

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SOUP

Thakkali Rasam 


Naati tomatoes spiced broth, lemon wedges, appalam

Rustic Tomato Soup 

Basil crostini

Wild Mushroom Velouté 


Black olive powder, white truffle oil


Zafrani Badami Murg Shorba 


Almond and chicken broth, saffron, coriander


ARTISANAL HAND TOSSED PIZZA


Thin crust / Napoli / Calzone


Roasted garlic, baby spinach, birds eye chillies, pesto 

Porcini mushroom, parmesan fondue, black pepper, truffle essence 

Paneer tikka, tomato, arugula, kalamata olives 

Chicken tikka, charred onion, arugula, kalamata olives 

Garlic prawns, capers, spicy mayonnaise 


Spicy pepperoni 


PASTA


Choice of Pasta


Conchiglie / Fettuccine / Spaghetti / Penne


Choice of Sauce




Fresh tomato, garlic, basil, grana padano 

Broccoli, kalamata olives, broccoli pesto, pecorino cheese 

Chicken thigh, mushroom, spinach, chilli, garlic 

Emilia romagna “carbonara” 

Lamb ragout, rosemary and pecorino cheese 

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HOT APPETIZER

Available from 12:30 hrs. to 15:30 hrs.

Available from 19:00 hrs. to 23:00 hrs.

Tandoori Malai Broccoli

Tandoor - baked broccoli, yoghurt, cheese

Bharwan Paneer Tikka

Tandoor - baked cottage cheese, apricot, nuts

Chicken Alfam

Arabic style grilled chicken, garlic sauce, sumac, pita

Amritsari Bhatti da Murgh

Punjabi style chicken tikka

Mutton Coconut Fry

Lamb cooked with local spices, coconut

Mangalorean Rawa Fried Fish

Seer fish, semolina

Kochi Tawa Fish

Kerala masala fish, shallow fried on griddle

WESTERN MAINS

Half Roast Chicken

Mushroom potato ragout, baby herbs, mustard and lemon sauce

English Fish and Chips

Pea mash, fennel orange, tartare sauce

Norwegian Salmon

Mushroom potato ragout, baby herbs, mustard and lemon sauce

New Zealand Hazelnut Lamb, Root Vegetables

Two ways cooked baby succulent lamb served with root vegetable's




SIDES

Herbed potato wedges

Garlic and butter tossed mushrooms

Saute' asparagus with parmesan

Truffle mash potato

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INDIAN MAINS

Lehsooni Dal Tadka

Yellow lentils, onions, garlic, asafoetida

Paneer Dhania Adraki

Cottage cheese cooked with coriander, ginger

Dhaba Soya Chaap Masala

Punjabi style soya chaap with tomatoes and spices

Murg Tikka Butter Masala

Chicken tikka slow cooked in rich tomato and ginger gravy

Koli Saaru

Mysore style spicy chicken curry, onion, coconut

Kashmiri Mutton Rogan Josh

Lamb on bones cooked with onion, aromatic spices


Malabar Curry


Signature Kerala curry, turmeric, coconut milk


Fish

Prawn

Dum Biryani


Vegetable 

Chicken 

Lamb 

Rice 




Basmati rice/ coconut rice / subz pulao / matar pulao

Indian Breads 

Kulcha - Aloo / Pyaaz / Paneer

Naan - Garlic / Butter / Cheese

Roti / paratha - Plain / Pudina / Chilli / Malabari Parotta


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DESSERT

Classical Tiramisu 



Kahlua, finger biscuit, Kodai coffee

Malaidar Gulab Jamun 


Rabri, motichur crumble

Just Fruits 

Assorted seasonal fruits

New York Cheesecake  

Passion fruit coulis

Ruby Chocolate Mousse Bagel 

Saffron bubbles, peanut snap

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