

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

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

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

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

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

Mezze Platter (V)

hummus, babaghanoush, kalamata olives and pita bread

Citrus Caesar Salad (V)

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

chicken

smoked salmon

Smoked Salmon

smoked salmon with capers and onion

Quesadillas

garlic, chilli mushrooms, flour tortillas, melted cheese, smoky tomato salsa and guacamole (V)

chicken

Soups

Mulligatawny Soup

vegetarian lentil soup with touch of pepper (V)

chicken

Smoked Cherry Tomato (V)

tomato, eggplant caviar, basil crostini

Wild Mushroom Soup (V)

truffle oil and parmesan crostini

Minestrone (V)

Tuscan vegetable, tomato, bean broth and basil pesto

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

Vegetable Burger (V)

spiced spring vegetable patty coated with panko bread crumbs

Chicken Burger

choice of English cheddar, Swiss or blue cheese

Lamb Burger

succulent Australian lamb patty topped with Greek feta, arugala and pickled cucumber

Pastas

Select your pasta with your favourite sauce:

Spaghetti

Penne

Fettuccine

Sauces

Carbonara

Aglione olio e peperoncino (V)

Arrabbiata (V)

Napolitana (V)

Alfredo (V)

Gourmet Wood Fired Pizza

12:00 noon to 23:30 hrs

Pepperoni

Mozzarella cheese, tomatoes and pork pepperoni

Roasted Chicken

Mozzarella cheese and roasted chicken

Tandoori Chicken Pizza

Mozzarella cheese, spicy chicken tikka

Mediterranean (V)

Greek feta, caramelized onion, sun dried tomato and aragula
blushed tomatoes

Primavera (V)

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

Mains

Grilled NZ Lamb Rack

Fondant potato, ratatouille vegetables and rosemary jus

Grilled Salmon

poached asparagus, mushroom spinach, caper beurre blanc

Fish n Chips

beer batter fried fish fillet, tartar sauce and malt vinegar

Sage Roast Chicken

with roasted potato, ratatouille vegetables and roast gravy

Chicken Risotto

arborio rice home smoked chicken and white wine

Asparagus Risotto (V)

italian rice cooked in asparagus puree and finish with parmesan cheese

Eggplant Parmigiana

Layered with parmesan and basil tomato sauce

All Asian Section

12:30 pm to 02:45 pm

7.00 pm to 11.30pm

Appetisers & Salads

Thai Crab Spring Roll

crispy spring rolls with glass noodles and crab meat

Thai Crab Omelette

crab omelette served with sweet chilli sauce and coriander

Satay

Malaysian style grilled - chicken or lamb satay with peanut sauce

Pomelo Salad (V)

peanuts, fried onion, coconut and tamarind dressing

Thai Vegetable Spring Roll (V)

crispy spring rolls with cabbage, carrot and mushrooms

Soups

Tom Yum

spicy Thai soup with lemongrass, galangal, kaffir lime leaf

mixed vegetables (V)

chicken

prawn

Tom Kha

Coconut Thai soup with lemongrass, galangal, kaffir lime leaf

mixed vegetables (V)

chicken

Prawn

Asian Stir Fries and Curries

Thai Red Curry

vegetables (V)

chicken

prawn

Thai Green Curry

vegetables (V)

chicken

prawn

Prawns Garlic Pepper

prawns, garlic pepper, oyster, soya sauce

Thai Mince Chicken

minced chicken with chilli and hot basil sauce

Fish in 3 Flavour Sauce

crispy fish with tangy basil sauce

Mixed Vegetables in Oyster Sauce (V)

stir fried mixed vegetables in veg oyster sauce

Nasi Goreng

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

Char Kway Teow

flat noodles tossed with prawn, chicken and oyster sauce

Phad Thai

Thai rice noodles with egg, beansprout, tamarind sauce and peanut

vegetables (V)

chicken

prawn

Jasmine Rice (V)

Indian Traditions

12 noon to 11:30 pm

Indian light Meals

Dosa (V)

plain, gun powder or masala

Appam (V)

vegetable stew

lamb stew

Steamed Idli (V)

Kathi Rolls

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

paneer (V)

chicken

lamb

Pav Bhaji (V)

Mumbaites favourite vegetable preparation with soft bun

Kheema Pav

lamb mince masala or with egg, served with soft bun

Wada Pav (V)

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

Appetisers

Vegetarian Kebab Platter (V)

paneer tikka, vegetable seekh and hara kebab

Non-Vegetarian Kebab Platter

lamb seekh, murgh malai kebab and fish tikka

Chicken Tikka

chicken cubes marinated with spiced yoghurt and cumin, slow baked in tandoor, served with mint chutney

Murgh Malai Kebab

creamy chicken kebabs infused with green cardamom and cheese

Lamb Seekh Kebab

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

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

Paneer Makhani (V)

cottage cheese in a creamy tomato sauce

Paneer Kali Mirch (V)

cottage cheese in spicy pepper and tomato-based gravy

Palak aap ki Pasand (V)

your choice of spinach preparation with potatoes, green peas, mushrooms or cottage cheese.

Aloo Gobhi (V)

potato, cauliflower and Bhavnagri chilli tossed with onion tomato masala

Khumb Mutter (V)

fresh button mushroom and green peas cooked in onion tomato masala and cashewnut gravy

Aloo Bhindi (V)

okra and tossed potato cooked in onion tomato masala

Dal Tadka(V)

yellow lentils tempered with cumin and garlic

Dal Makhani (V)

slow simmered black lentils with tomato and cream

Biryani

vegetable (V)

chicken

lamb

Chicken Tikka Makhani

in a creamy tomato gravy

Rogan Josh

lamb with kashmiri chilli and yoghurt.

Kerala Chicken Curry

mildly spiced chicken curry tempered with mustard, garlic and curry leaves

Mangalorian Fish Curry

King fish curry made with Bedge chilli, coconut and tamarind

Malabar Prawn Curry

prawns simmered in a curry leaves and cashew nut gravy

Indian Breads and Staples

12 noon to 03:00 am next day

Tandoori Roti (v)

tandoor baked whole wheat bread

Naan

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

Parantha (v)

layered whole wheat bread, laccha or mint

Roomali Roti

paper-thin white flour bread, baked on a glowing wok-bottom (contains egg)

Appam (v)

soft bellied lacy edged rice pancake

Malabar Paratha

griddle-baked layered bread (contains egg)

Cheese Naan

tandoor baked leavened white flour bread stuffed with cheese

Steamed Basmati Rice (v)

Dessert

12 noon to 03:00 am next day

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

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