

RUBICON
BAR & CIGAR LOUNGE

VEGETARIAN

Kurkuri - Lotus Stem

Wok tossed crispy lotus stem with hint of soy sauce, chilli and sesame

Per serve (300gm) ~330Kcal

Nostalgic - Bite

Crisp semolina shell filled with spiced potato, tangy tamarind, and mint water for a burst of sweet, sour, and spicy flavours

Per serve (400gm) ~180Kcal

Duet of Paneer - Mango

Chutney, Clove Smoked

Marinated cottage cheese with subtle clove smoke & tangy raw mango, cooked in a clay oven

Per serve (300gm) ~430Kcal

Flat Bread - Pizza Melts

A crisp flatbread topped with sautéed wild mushrooms and melted cheese, freshly baked in our stone pizza oven

Per serve (350gm) ~550Kcal

Tasting Kebab Platter



Kaju mewa seekh, Shahi apricot





bharwan aloo, Duet of paneer tikka

Mix platter of assorted kebabs - 2 piece each

Per serve (470gm) ~820Kcal

Please inform our associate in case you are allergic to any ingredient
The hotel will levy 2.5% service charge + GST on all food & beverage invoices.
An average active adult requires 2000 kcal per day; however calorie needs may vary.
The above mentioned calorific values are based on standard recipes and often vary basis customization.

      
Vegetarian | Non-Vegetarian | Soy | Gluten | Nuts | Mustard | Dairy |

   
Sesame | Seafood-Fish | Crustaceans | Sustainably Sourced Fish

NON - VEGETARIAN

Tangra Chilli Chicken - Slider

Crispy chicken tossed in a pungent sauce, served in a mini bun for a flavourful bite

Per serve (360gm) ~350Kcal

Dhuandaar - Gilafi Seekh

Smoked ground lamb with house blend spices on skewers, cooked in a clay oven

Per serve (365gm) ~420Kcal

Tikka-Enroute-Esan

Tender sole fish marinated with carom seeds and spices, cooked in a clay oven

Per serve (280gm) ~260Kcal

Prawn - On The Rocks

Juicy prawn mince encased in delicate shredded wonton sheets, fried to a golden colour for a crunchy texture served with whiskey chilli sauce

Per serve (250gm) ~320Kcal




Tasting Kebab Platter




Ajwani fish tikka, lamb seekh kebab, Tulsii Lehsouni jhinga, Chicken tikka

Mix platter of assorted kebabs - 2 piece each

Per serve (480gm) ~900Kcal

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