Radisson BLU
GUWAHATI



ROOM DINING

FEEL THE DIFFERENCE

Radisson BLU
GUWAHATI

CAFE B-YOU

CAFÉ B-YOU, ALL-DAY DINING SERVES INTERACTIVE WORLD AND LOCAL CUISINES AND OFFERS AN EXTENSIVE BUFFET WITH A WIDE RANGE OF DELICACIES.

nestasia

STRIKINGLY DESIGNED NESTASIA, OUR PAN-ASIAN RESTAURANT SERVING ENTICING FLAVOURS, SHOWCASES A DISPLAY KITCHEN ALONG WITH THE LARGEST WINE LIBRARY IN THE REGION.

The Great Kabab Factory

THE GREAT KABAB FACTORY IS AN INDIAN SPECIALTY RESTAURANT OFFERING A UNIQUE DINING EXPERIENCE TO ITS GUESTS. USING RECIPES COMBINING THE ANCIENT WITH THE CONTEMPORARY, IT BRINGS DELECTABLE KABABS FROM ALL OVER THE INDIAN SUB-CONTINENT.

Reign

REIGN, LOBBY BAR & LOUNGE FEATURING AN ELEGANT SETTING WITH CHIC FURNISHING, SERVES A GENEROUS ARRAY OF SPIRITS AND COCKTAILS, GEARED TO SATISFY EVERY TASTE BUD.

DOLCE

DOLCE, OUR PATISSERIE SHOWCASES THE FINEST CHOICE OF BAKED PRODUCTS AND TO-GO DELIGHTS, FILLING YOUR SPECIAL MOMENTS WITH SWEETNESS.

BREAKFAST

6:30 am - 10:30 am

Healthy Start...

- **Freshly Squeezed Juice** | 300 Gms | 108 Kcal — **739**
  Choice of Tomato & Celery, Carrot & Apple with Ginger, Beetroot & Apple or Cucumber & Mint
- **Fresh Seasonal Cut Fruit Platter** | 300 Gms | 290 Kcal — **839**
- **Fresh Fruit Salad with Mint & Lime** | 300 Gms | 424 Kcal — **839**
- **Breakfast Cereals** | 350 Gms | 168 Kcal — **839**
  Special K, wheat flakes, dry muesli, cornflakes or chocos served with hot or cold milk & honey
- **Oatmeal Porridge with Flaxseed and Almonds** 350 Gms | 659 Kcal — **839**
  Served with hot milk, banana & raisins



- **Scrambled Tofu with Vegetables** | 333 Gms | 377 Kcal — **839**
  Silken soya cheese with vegetables
- **Poha** | 350 Gms | 707 Kcal — **839**
  Flattened rice cooked with assorted vegetables
- **White Omelette** | 280 Gms | 260Kcal — **839**
  White of three farm fresh eggs, plain or masala, accompanied with grilled tomato and mushrooms, served with brown or multigrain toast and lite butter
- **Pancakes** | 200 Gms | 324 Kcal — **839**
  Served with honey



Gluten, Eggs, Crustaceans, Fish, Peanuts, Soya, Dairy

Nuts, Celery, Mustard, Sesame, Sulfites, Molluscs, Lupin

Vegetarian Non-vegetarian FORTIFIED

We levy service charge, GST 18% extra

Please inform our associates if you are allegic to any food ingredients. We use refined soya oil, olive oil, mustard oil and ghee in our food preparation

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

...Western Selection...

Continental Breakfast | 600 Gms | 1476 Kcal — **1159**
Seasonal fruit juice or fresh fruits, oven fresh breakfast rolls or toast with butter and preserves, freshly brewed tea or coffee

American Breakfast | 970 Gms | 1612 Kcal — **1369**
Seasonal fruit juice or fresh fruits, cereals, choice of eggs with mushrooms, chicken sausages or ham or bacon, oven fresh breakfast rolls or toast with butter and preserves, freshly brewed tea or coffee

Bread Rack | 373Gms | 953 Kcal — **479**
Choice of 04 slice- white, whole wheat, multigrain or gluten fee, toasted or plain, served with butter and preserves

Bakers Basket | 296 Gms | 1415 Kcal — **789**
Choice of 03 pieces - Danish, croissants, muffin or doughnut, served with butter and preserves

Cinnamon Raisin French Toast | 240 Gms | 450 Kcal — **839**
Served with whipped cream, cinnamon sugar & maple syrup



Eggs as you like it | 280 Gms | 485 Kcal — **839**
Three farm fresh eggs omelet or scrambled, two eggs fried, poached or boiled, accompanied with grilled tomato and potato, served with toast, butter and preserves

Egg Benedict | 280 Gms | 832 Kcal — **839**
English muffin, ham and poached eggs with hollandaise sauce



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Nuts · Celery · Mustard · Sesame · Sulfites · Molluscs · Lupin

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...Indian Selection...

Assamese Breakfast | 980 Gms | 1220 Kcal — **1369**
Fresh cut fruits or freshly squeezed juice, selection of chira, muri with jaggery, milk/curd or luchi with aloo bhaji, tea or coffee

Plain or Masala Dosa | 332 / 360 Gms | 590 / 659 Kcal — **839**
Rice and lentil pancakes, served with sambar and chutney

Steamed Idli | 370 Gms | 588 Kcal — **839**
Steamed rice and lentil flour cakes, served with sambar and chutney

Uttapam | 365 Gms | 524 Kcal — **839**
Flat rice and lentil pancakes topped with tomatoes, onions and chilies, served with sambar and chutney

Upma | 397 Gms | 777 Kcal — **839**
Semolina porridge with carrots, green peas and curry leaves, served with sambar and chutney



Aloo Paratha | 340 Gms | 649 Kcal — **839**
Whole wheat bread stuffed with potato masala, served with yoghurt and Indian pickle

Puri Bhaji | 350 Gms | 723 Kcal — **839**
Deep-fried whole wheat puffed bread, served with potato masala



Added On The Side

Chicken Sausage/ Pork Sausage (6 pieces) | 100 Gms | 233 Kcal / 100 Gms | 252 Kcal — **689**
Bacon / Ham (6 rashers) | 100 Gms | 471 / 240 Kcal — **689**
Sautéed Mushrooms | 160 Gms | 88 Kcal — **419**
Baked Beans | 200 Gms | 128 Kcal — **419**
Roast Potato | 100 Gms | 158 Kcal — **369**
Grilled Tomato | 100 Gms | 64 Kcal — **369**

Gluten, Eggs, Crustaceans, Fish, Peanuts, Soya, Dairy
Nuts, Celery, Mustard, Sesame, Sulfites, Molluscs, Lupin

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ALL DAY SELECTION

11:00 am – 11:00 pm

Fresh Fruit Compote | 200 Gms | 155 Kcal — 839

Cheesy Mushroom Omelete | 380 Gms | 534 Kcal — 949
Three Farm Fresh Eggs Omelet Accompanied With Grilled Tomato And Potato, Served With Toast, Butter And Preserves

Roasted Tomato Basil Soup | 310 Gms | 394 Kcal — 789
Served With Herb Croutons

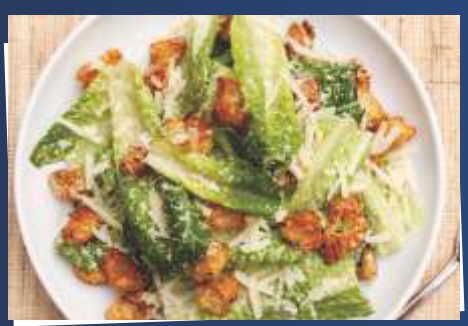
Minestrone Soup | 310 Gms | 493 Kcal — 839
Tomato, Beans, Root Vegetables Soup With Parmesan Cheese

Cream Of Chicken Soup 310 Gms | 600 Kcal — 839
Topped With Paprika & Cream

Lamb Pudina Ka Shorba | 250 Gms | 385 Kcal — 839
Simmered Lamb Broth, Mint Flavour

Caesar Salad 300 Gms | 323 Kcal — 1049
Ice Burg Lettuce, Bacon, hard-boiled Egg, Grilled Chicken, Herb Croutons, Parmesan Cheese And Caesar Dressing

Insalata Caprese 300 Gms | 500 Kcal — 949
Tomato And Fresh Mozzarella Salad With Basil Pesto





Chicken Tikka Pakoda | 300 Gms | 1283 Kcal — 1159
Served With Mint Chutney

Paneer Pakoda | 300 Gms | 893 Kcal — 949
Served With Mint Chutney

Wraps | 335 Gms | 710 / 615/ 560 Kcal — 949/1159/1259
Wrap With Paneer, Chicken Or Lamb Served With Mint Chutney

Grilled Chicken Sandwich | 300 Gms | 591 Kcal — 1159
Served With Fries

Bunny Burger | 310 Gms | 659 / 595 Kcal — 949/1159
Vegetable Patty Or Chicken Steak With Lettuce, Onion Jam, Ripe Tomato & Cheddar Cheese, Served With Fries

Pizza Margherita 595 Kcal — 789

Grilled Chicken Pizza 595 Kcal — 999

Gluten · Eggs · Crustaceans · Fish · Peanuts · Soya · Dairy

Nuts · Celery · Mustard · Sesame · Sulfites · Molluscs · Lupin

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Prawn Har Gao | 450 Gms | 591 Kcal — 1889
This Is A Tapioca Starch Based Steamed Prawn Dumpling From The Northeast Asia. Its Translucent Outer Skin Makes It Stand Out From The Crowd Of Other Dumplings. The Juicy Prawn Dumpling With The Great Look Is Inevitable To Be Missed. Served With Prawn & Ginger Broth, House Salad And Three Sauces

Crumb Fried Fish | 300 Gms | 741 Kcal — 1469
Served With Fries And Tartar Sauce

Keema Pav | 420 Gms | 775 Kcal — 1259
Mildly Spiced Lamb Mince, Served With Buttered Bun

Pav Bhaji | 450 Gms | 1128 Kcal — 949
Mildly Spiced Minced Vegetable, Served With Buttered Bun

Penne Arrabiata | 300 Gms | 637 Kcal — 1159
Penne Pasta With Spicy Tomato Sauce

Spaghetti Bolognese | 330 Gms | 780 Kcal — 1369
With Minced Lamb Sauce And Parmesan Cheese

Grilled Chicken Breast | 330 Gms | 685 Kcal — 1259
Grilled Chicken Breast Served Mash Potato, Sautéed Vegetables And Natural Jus

Paneer Tikka Masala | 360 Gms | 883 Kcal — 1159
Barbeque Cottage Cheese, Laced With Tomato Puree And Cream Sauce

Subz Tawa Masala | 360 Gms | 435 Kcal — 1049
Assorted Vegetables Cooked With Mild Indian Spices

Dal Makhani | 350 Gms | 670 Kcal — 1049
Whole black lentil, smoothly simmered overnight finished with butter and cream



Subz Biryani | 350 Gms | 647 Kcal — 1369
Basmati rice and tempered vegetables slow cooked together, served with cucumber raita

Chicken Biryani | 350 Gms | 753Kcal — 1469
Chicken, Basmati Rice And Spices Cooked Over Low Heat, Served With Cucumber Raita

Steamed Rice | 350 Gms | 427 Kcal — 689
Long Grain Basmati Rice

Tawa Paratha | 60 Gms | 204 Kcal — 369
Whole Wheat Flat Bread

Gulab Jamun | 170 Gms | 705 Kcal — 689
Served With Chopped Pistachio

Rasmalai | 180 Gms | 579 Kcal — 689
Saffron Flavor, Served With Chopped Nuts

Baked Bourbon Cheese Cake | 220 Gms | 609 Kcal — 839
With The Cherry Compote

Choice Of Ice Cream | 130 Gms | 130 Kcal — 499 529
Vanilla, Chocolate, Mango Or Strawberry

Gluten, Eggs, Crustaceans, Fish, Peanuts, Soya, Dairy
Nuts, Celery, Mustard, Sesame, Sulfites, Molluscs, Lupin

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LUNCH & DINNER

12:00 noon to 03:00 pm and 07:00 pm to 11:30 pm

...Starter...

STARTER

Tomato Mozzarella Bruschetta | 220 Gms | 443 Kcal — *1049*
Tomato & Fresh Mozzarella Cheese Infused With Olive Oil & Pesto Gratinated On Baguette

Refried Beans & Cheese Quesadilla | 220 Gms | 471 Kcal — *1049*
Grilled Tortilla Wrap Stuffed With Red Kidney Beans And Bell Peppers With Cheddar Cheese, Served With Tomato Olive Salsa And Sour Cream

Tandoori Malai Broccoli | 330 Gms | 176 Kcal — *1049*
Barbeque Broccoli With Hung Curd, Cream Cheese And Exotic Indian Spices

Subz Seekh Kebab | 330 Gms | 477 Kcal — *1049*
Minced Vegetables Kebab, Cooked In Clay Oven

Tandoori Bharwan Aloo | 340 Gms | 590 Kcal — *1049*
Barbequed Tangy Stuffed Potatoes With Mild Spices & Nuts

Subz Shikampuri Kebab | 330 Gms | 547 Kcal — *1049*
Pan Seared Minced Veg Kebab Stuffed With Cheese

Dhuandhar Paneer Tikka | 330 Gms | 722 Kcal — *1049*
Marinated Cottage Cheese Cooked In Clay Oven And Served With Mint Relish

Fish Fingers | 280 Gms | 854 Kcal — *1699*
Deep-fried panko-crusted fish, served with tartar sauce

Ajwaini Fish Tikka | 340 Gms | 418 Kcal — *1699*
Carom seed flavored boneless fish cooked in clay oven served with mint relish

Murg Kalmi Kebab | 355 Gms | 892 Kcal — *1519*
Cardamom Flavour Chicken Legs Cooked In Clay Oven

Dhuandhar Chicken Tikka | 350 Gms | 930 Kcal — *1519*
Marinated Boneless Chicken Cooked In Clay Oven And Served With Mint Relish

Nizami Lamb Seekh Kebab | 330 Gms | 646 Kcal — *1679*
Barbequed Succulent Minced Lamb With Exotic Indian Spices

Tandoori Chicken (half/full) — *1469/1679*
| 355 / 710 Gms | 971 /1942 Kcal
Classic Preparation Of Chicken In Clay Oven, Served With Mint Relish

Vegetarian Kebab Platter | 480 Gms | 945 Kcal — *1679*
Platter Of Malai Broccoli, Dhuandhar Paneer Tikka And Tandoori Aloo Served With Mint Relish

Non-vegetarian Kebab Platter | 490 Gms | 1448 Kcal — *2419*
Platter Of Ajwaini Fish Tikka, Dhuandhar Chicken Tikka And Nizami Lamb Seekh Served With Mint Relish

Gluten, Eggs, Crustaceans, Fish, Peanuts, Soya, Dairy
Nuts, Celery, Mustard, Sesame, Sulfites, Molluscs, Lupin

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Lunch & Dinner

... Soup..

Cream Of Broccoli | 250 Gms | 260 Kcal — 839
Topped With Broccoli Florets & Cream

Clear Vegetable Noodle | 250 Gms | 160 Kcal — 839
With Roasted Garlic

Tomato Dhania Shorba | 250 Gms | 45 Kcal — 839
Indian Light Tomato Soup With Fresh Coriander

Sweet Corn | 250 Gms | 77 / 276 Kcal — 839
With Vegetables Or Chicken

Tom Yam Kung / Kai | 250 Gms | 39 / 50 Kcal — 839
Thai Spicy Clear Ginger Soup With Prawns Or Chicken

...Salad...

Classical Indian Green Salad |200 Gms | 66 Kcal — 529
Mélange Of Onion, Cucumber, Tomato, Carrot, Lemon And Green Chilli

Tomato Olive | 300 Gms | 166 Kcal — 949
With Bell Pepper And Croutons

Chicken Tikka Salad |300 Gms | 810 Kcal — 1049
Clay Oven Roasted Boneless Chicken And Vegetables With Citrus Fruits



...Sandwich...

Grilled Vegetable Sandwich | 300 Gms | 602 Kcal — 949
With Mediterranean Vegetables And Fries

Vegetable Club Sandwich | 330 Gms | 598 Kcal — 1049
Grilled Mediterranean Vegetables, Cucumber, Tomatoes And Iceberg Lettuce, Served With Fries

Classic Club Sandwich | 330 Gms | 770 Kcal — 1259
Chicken, Bacon, Fried Egg, Tomatoes And Iceberg Lettuce, Served With Fries

Chicken Tikka Coleslaw Sandwich | 320 Gms | 823 Kcal — 1159
Classic combination of coleslaw and chicken tikka sandwich served with fries

Classic Tuna Mayo Sandwich | 300 Gms | 552 Kcal — 1159
Served with fries



Gluten · Eggs · Crustaceans · Fish · Peanuts · Soya · Dairy
Nuts · Celery · Mustard · Sesame · Sulfites · Molluscs · Lupin

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..Main Course...

Pan Seared Fish | 330 Gms | 713 Kcal — 1679
Served With Lemon And Caper Butter Sauce

Bangers And Mash | 320 Gms | 778 Kcal — 1259
Grilled Sausages And Mashed Potatoes Served With Onion Gravy

Fusilli Alfredo With Chicken | 330 Gms | 1322 Kcal — 1259
In Creamy Cheese Sauce

Wild Mushroom Risotto | 330 Gms | 526 Kcal — 1259
Arborio Rice With Assorted Mushrooms Cooked To Perfection

Green Or Red Thai Curry — 1369/1469/2309
| 660 Gms | 1055 / 1057/ 1126/ 1128/1090 /1092 Kcal
With choice of vegetable or chicken or prawn served with jasmine rice

Stir Fry Prawns And Vegetables — 2309
With Pan Stewed Noodles In Chili Basil Sauce
| 660 Gms | 651 Kcal

Sliced Lamb | 660 Gms | 1143 Kcal — 1889
With Bird Eye Chili & Celery Sauce Served With Fried Rice



Ratatouille Lasagne | 330 Gms | 665 Kcal — 1469
A French delicacy very well used to enhance the Italian pasta. A tomato based vegetable stew layered with freshly blanched home-made pasta, oven baked. It is severed with a hearty garlic beard to make it a complete meal in itself

Oriental Vegetables In Black Pepper Sauce | 660 Gms | 615 Kcal — 1369
Served with stewed noodles

Multani Paneer Tikka | 380 Gms | 1007 Kcal — 1469
It is a chargrilled tandoori preparation of fresh cottage cheese stuffed with creamy mushroom and hint of green cardamom & shahi jeera. The delicate flavours play its appropriate role to give the dish its uniqueness and position as a Signature dish. It is served in a contemporary style with relish & chura paratha

Paneer Preparations | 380 Gms | 989/ 983 / 870 Kcal — 1159
Butter Masala / Mutter Paneer / Palak Paneer

Spinach Preparations | 380 Gms | 870/ 373 / 373 / 395 / 352 Kcal — 1159
Makai Palak / Lasooni Palak / Aloo Palak / Dhingri Palak

Potato Preparations | 380 Gms | 480 / 516 / 415 Kcal — 949
Aloo Mutter / Jeera Aloo / Aloo Shimla Mirch

Prawn Masala | 350 Gms | 440 Kcal — 2309
Mildly Spiced Indian Curry



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Tawa Macchi | 350 Gms | 616 Kcal — 1889
Exotic Fish Fillets Marinated With Selected Indian Spices And Grilled To Perfection. It Has Got Number Of Variations Across India, Try Our Mouth-watering Fish Preparation And Have A Holistic Feel. It Is Served With Relish And Masala Naan

Fish Preparations | 370 Gms | 429 / 648 / 415 /440 Kcal — 1469
Kalia / Sarso / Kali Mirch / Adraki Masala

Murg Makhanwala | 540 Gms | 1489 Kcal — 1889
Our Preparation Involves All-time Favourite Tandoori Chicken Tikka Cooked In Tomato Based Gravy With Blend Of Kasoori Methi And Richness Of Butter. It Is Accompanied With Jeera Rice And Baby Kalonji Naan, Unbeatable Combination To Satisfy Your Taste Buds

Chicken Preparations | 380 Gms | 690 / 682 /682 Kcal — 1469
Murgh Saagwala / Dhania Murgh / Kadhai Murgh

Lamb Preparations | 380 Gms | 702 / 702 / 702 / 717 Kcal — 1679
Rogan Josh / Kadhai Gosht / Bhuna Gosht/ Gosht Saagwala

Dal Tadka | 350 Gms | 129 Kcal — 949
Lentils Tempered With Red Chilli And Garlic

Dal Khichdi | 350 Gms | 626 Kcal — 949
Rice And Lentil Steamed Together With Vegetable, Served With Pickle And Papad

Steamed Rice | 350 Gms | 427 Kcal — 689
Steamed Long Grain Basmati Rice

Flavoured Rice | 350 Gms | 427/ 333/ 348 Kcal — 839
Jeera Rice / Peas Pulao / Vegetable Pulao

Mutton Dum Biryani | 355 Gms | 714 Kcal — 1739
Lamb Slowly Steamed With Basmati Rice, Served With Raita

Tandoori Roti/ Phulka | 50 Gms | 128 Kcal — 369

Plain / Butter / Garlic / Chilli Garlic Naan / paratha | 50 Gms | 204 /211 /219 / 220 Kcal — 369

Missi Roti | 75 Gms | 227 Kcal — 369

Onion And Cheese Kulcha | 65 Gms | 257 Kcal — 419

Lamb Seekh Kulcha | 130 Gms | 346Kcal — 689





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Nuts, Celery, Mustard, Sesame, Sulfites, Molluscs, Lupin

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Flavour of Assam

...Flavour of Assam...

Masor Tenga | 370 Gms | 470 Kcal — 1469
Traditional Assamese Fish Curry With Potato

Koldil Aru Kukura Manxo | 370 Gms | 503 Kcal — 1419
Regional Dish, Chicken Cooked With Banana Flower

Gahori Aru Xaak | 380 Gms | 445 Kcal — 1519
Assamese Delicacy Of Pork Cooked In Local Greens

Aloo Pitika | 250 Gms | 246 Kcal — 949

Bhendir Sarsori | 350 Gms | 250 Kcal — 1049
Assamese Style Okra Cooked In Mustard Gravy

Omita / Pani Lau Khar | 350 Gms | 164 Kcal — 1049
Delicate Assamese Preparation Of Raw Papaya Or Bottle Gourd Cooked With Alkali

Jika Aloor Jhol | 350 Gms | 197 Kcal — 1049
Traditional Assamese Ridge Gourd And Potato Curry



...Dessert...

Warm Apple Pie | 250 Gms | 806 Kcal — 839
With Vanilla Ice Cream

Crème Caramel | 150 Gms | 381 Kcal — 839
Served With Diced Fruits

Chocolate Fudge Brownie | 300 Gms | 1226 Kcal — 839
Served With Vanilla Ice Cream

Basilic Crème Brulee | 150 Gms | 374 Kcal — 839
Basil Infused Baked Custard

Classic Tiramisu | 150 Gms | 359 Kcal — 839
Popular Coffee Flavoured Italian Dessert

Sugar Free Baked Yogurt | 250 Gms | 470 Kcal — 839
Infused With Middle Eastern Dates

Patishapta Pitha | 180 Gms | 477 Kcal — 689
Served In Contemporary Way With Chopped Nuts

Gajar Ka Halwa | 150 Gms | 226 Kcal — 739
Juicy Carrot Cooked In Cream, Reduced Milk And Nuts

Joha Rice Kheer | 250 Gms | 334 Kcal — 579
Short Grain Rice Cooked In Saffron Flavoured Milk

Chocolate Mousse | 250 Gms | 932 Kcal — 739
Chocolate Sponge Cake Layered With Rich Chocolate Cream



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...Kids Corner...

CREAM OF MUSHROOM SOUP | 250 Gms | 262 Kcal — **689**
With dollop of cream

CHICKEN NOODLE SOUP | 250 Gms | 224 Kcal — **739**
Clear soup

STEAMED VEGETABLES | 300 Gms | 95 Kcal — **739**
Cooked to perfection

FRENCH FRIES | 180 Gms | 412 Kcal — **739**

POTATO SMILEYS | 180 Gms | 210 Kcal — **689**
Deep fried potatoes

SPAGHETTI WITH TOMATO OR CREAM SAUCE — **949**
| 330 Gms | 747 Kcal
Spaghetti in smooth tomato or cream sauce

MAC N CHEESE | 330 Gms | 613 Kcal — **949**
Macaroni pasta in cheese sauce

CHICKEN NUGGETS | 180 Gms | 464 Kcal — **949**
Deep-fried breaded chicken, served with tartar sauce & tomato ketchup

CHICKEN SAUSAGES | 180 Gms | 384 Kcal — **949**
Served with fries





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Kids Corner

LATE NIGHT SELECTION

11:30 pm to 05:30 am

Roasted Tomato Basil Soup | 310 Gms | 394 Kcal — 789
Served With Herb Croutons

Cream Of Chicken Soup | 310 Gms | 600 Kcal — 839
Topped With Paprika & Cream

Classical Indian Green Salad | 200 Gms | 66 Kcal — 529
Mélange Of Onion, Cucumber, Tomato, Carrot,
Lemon And Green Chilli

Chicken Tikka Salad | 300 Gms | 810 Kcal — 1049
Clay Oven Roasted Boneless Chicken And Vegetables
With Citrus Fruits

Pav Bhaji | 450 Gms | 1128 Kcal — 949
Mildly Spiced Minced Vegetable, Served
With Buttered Bun

Keema Pav | 420 Gms | 775 Kcal — 1259
Mildly Spiced Lamb Mince, Served With Buttered Bun

Grilled Vegetable Sandwich | 300 Gms | 602 Kcal — 949
With Mediterranean vegetables and fries

Grilled Chicken Sandwich | 300 Gms | 591 Kcal — 1159
Served With Fries

Penne Arrabiata | 330 Gms | 637 Kcal — 1159
Penne Pasta With Spicy Tomato Sauce

Spaghetti Bolognese | 330 Gms | 780 Kcal — 1369
With Minced Lamb Sauce And Parmesan Cheese

Paneer Tikka Masala | 360 Gms | 883 Kcal — 1159
Barbeque Cottage Cheese, Laced With Tomato
Puree And Cream Sauce

Chicken Preparations | 380 Gms | 690 / 682/ 682 Kcal — 1469
Murgh Saagwala / Dhania Murgh / Kadhai Murgh

Dal Makhani | 350 Gms | 670 Kcal — 1049
Whole Black Lentil, Smoothly Simmered Overnight
Finished With Butter And Cream

Steamed Rice | 350 Gms | 427 Kcal — 689
Long Grain Basmati Rice

Tawa Parantha | 60 Gms | 204 Kcal — 369
Whole Wheat Flat Bread

Gulab Jamun | 170 Gms | 705 Kcal — 689
Served With Chopped Pistachio

Rasmalai | 180 Gms | 579 Kcal — 689
Saffron Flavor, Served With Chopped Nuts

Baked Bourbon Cheese Cake | 220 Gms | 609 Kcal — 839
With The Cherry Compote

Choice Of Ice Cream | 130 Gms | 130 Kcal — 529
Vanilla, Chocolate, Mango Or Strawberry

Gluten · Eggs · Crustaceans · Fish · Peanuts · Soya · Dairy
Nuts · Celery · Mustard · Sesame · Sulfites · Molluscs · Lupin

Vegetarian · Non-vegetarian · FORTIFIED

We levy service charge, GST 18% extra
Please inform our associates if you are allegic to any food ingredients. We use refined soya oil, olive oil, mustard oil and ghee in our food preparation
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

Late Night Selection

Ghar Ka Swad

12 noon to 6.30 am

Vegetarian *1679*

1585 Gms | 2505 Kcal

Non-Vegetarian *1789*

Box-I

Non-Vegetables- Masor tenga or Koldil kukura manxo or Homestyle mutton curry

1585 Gms | 2148 /2307 / 2320 Kcal

Vegetables-Mutter paneer or palak paneer or Chole paneer

Box-2

Lai xaak bhaji or Jika aloo jhol or Bhindi bhaji

Box-3

Papita dali or Hara moong dal or Rajma

Box-4

Steamed rice or Jeera pulao or Khichdi

Box-5

Salad- Pickle - Chutney

02 nos. Phulka or 01 no. Tawa Paratha

Plain curd or Chass or Sweet lassi

Dessert of the day

Gluten Eggs Crustaceans Fish Peanuts Soya Dairy

Nuts Celery Mustard Sesame Sulfites Molluscs Lupin

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Late Night Selection

BEVERAGES

Non Alcoholic

Fresh Juice 629
Pineapple, Watermelon, Tomato, Carrot
And Sweet Lime

Lassi 579
Plain, Sweet Or Salted

Smoothies And Milk Shakes 579
Mango, Strawberry, Chocolate
And Cold Coffee

Canned Juices 419

Iced Tea 419
Peach, lemon and mint

Fresh Lime Water / Soda 369
Sweet or salted

Aerated Beverages 369
Cola, orange and lemonade

Tonic Water 369

Still Water 369

Sparkling Water 579

Red Bull 699

Malt And Such 499
Horlicks, Bournvita and Hot Chocolate

Tea 479
Assam, Darjeeling, English Breakfast, Earl Grey,
Green Tea and Masala Tea

Coffee 509
Cappuccino, Espresso, Caffè Latte,
Decaffinated Coffee and Filter Coffee





Gluten Eggs Crustaceans Fish Peanuts Soya Dairy

Nuts Celery Mustard Sesame Sulfites Molluscs Lupin

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BEVERAGES

Non Alcoholic

VITALITY MENU

Quick Cleanse	529
Pineapple and Ginger Lifter	529
C- Factor	529
Vitality Shake	529
Carrot and lime	529

Thirst Quenchers	529
Blu Topaz	529
Green Apple Surprise	529
Virgin Sangria	529
Cocolychee	529
Virgin Shangdong Mary	529
Florina	529
Virgin Mojito	529
Rosa Cruch	529
Kiwi Breeze	529
Fruit Looop	529
Coffee Cream	529





Gluten Eggs Crustaceans Fish Peanuts Soya Dairy

Nuts Celery Mustard Sesame Sulfites Molluscs Lupin

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ALCOHOLIC BEVERAGES

11:00 hours till 23:45 hours

COCKTAILS/SHORTS AND ON THE ROCKS	
BLU SAPPHIRE	1399
MARGERITA	1199
RUSTY NAIL	799
DAIQUIRI	799
CAIPRIOSKA	799
PINK LADY	799
MARTINI	799

TALL COCKTAILS	
LONG ISLAND ICED TEA	1499
TEQUILA SUNRISE	1199
MOJITO	799
PINA COLADA	799
JASMINE GIN	799

SHOOTERS	
JAGERBOMB	1199
TEQUILA SLAMMER	1199
KAMIKAZE	799

CHAMPAGNE & SPARKLING	
Moet & Chandon	39600
Noi Sparkling	5599
Chandon Sparkling	5599
Moletto Prosecco Extra Dry	9299
Cinzano Prosecco	8500

WHITE WINE	
Premius Bordeux Sauvignon	8299
Jacobs Creek Chardonnay - Australia	8299
Outback Jack Chardonnay	4499
Fortant Chardonnay	9899
Fratelli Classic Chenin	3899
Cinquena Chardonnay	5299
Classic Reina Chardonnay	5499
Arauco Sauvignon Blanc	5999
Royal Saint Emillon	16999

WHITE WINE (BY GLASS)	
Jacobs Creek Chardonnay - Australia	1799
Outback Jack Chardonnay - Australia	999
Fratelli Wines Classic Chenin - India	999
Wine Cinquena Chardonnay	1099
Wine Classic Reina Chardonnay	1099
Wine Arauco Sauvignon Blanc	1299

REDWINE	
Fratelli Wines Sette - India	8299
Jacobs Creek Shiraz Cabernet - Australia	8299
Fratelli Wines Shiraz Rose - India	4499
Outback Jack Shiraz Cabernet	4499
Fratelli Wines Classic Shiraz - India	3899
Fratelli Wines Cabernet Franc Shiraz - India	3899
Wine Arauco Merlot - Chile	5999
Wine Carlo Rossi - California	6999
Wine Classic Reina Merlot - French	5499
Wine Cinquena Shiraz - Australia	5499
Le Grand Pinot Nior	8249
Brunello Di Montalcino	28599
Valpolicella	27499
Chateauneaf Du Pape	27499
Joseph Drouhin	14299
The Source Grenache Rose Wine	5899
The Source Cabernet	6299

REDWINE (BY GLASS)	
Jacobs Creek Shiraz Cabernet - Australia	1799
Outback Jack Shiraz Cabernet	999
Fratelli Wines Classic Shiraz	899
Fratelli Wines Classic Merlot	899
Wine Arauco Merlot	1199
Wine Carlo Rossi California	1399
Wine Classic Reina Merlot	1099
Wine Cinquena Shiraz	1099
The Source Cabernet Gls	1299
The Source Grenache Gls	1199

We levy service charge
GST @ 18% and VAT on alcohol @ 6% extra
Alcohol will not be served to guests below 21 years of age

ALCOHOLIC BEVERAGES

11:00 hours till 23:45 hours

SINGLE MALTS	
Glenfiddich 18yrs	1499
Glenfiddich 15yrs	1499
The Belvinie 12 Yrs	1499
Singleton 12yrs	1199
Talisker 10yrs	1199
Glenlivet 12yrs	1199
Glenmorangie 12yrs	1299
Glenmorangie 10yrs	1199
Glenfiddich 12yrs	1299
Laphoriag 10yrs	1299
Laphoriag Select	1099
Bowmore 12yrs	1099
The Ardmore	999
Indri	999
Amrut	999

BLENDED SCOTCH WHISKY	
Johnnie Walker Blue Label	3699
Royal Salute	3699
Chivas Regal 18yrs	1699
Johnnie Walker Gold Reserve	1399
Akashi White Oak	1299
Johnnie Walker Double Black	1199
Johnnie Walker Black Label	999
Chivas Regal 12yrs	999
Monkey Shoulder	999
Suntory Toki Whisky	999
Johnnie Walker Red Label	799
Ballentines Finest	799
J&B Rare	799
Singleton 15 Yrs	1499
Godavan 1	1199
Godavan 2	1199

AMERICAN & IRISH WHISKY	
Jack Daniel's Tennessee	999
Jameson Irish	999
Jim Bim Black Barrel	899
Jim Bim Bourbon	799
Gentleman Jack	1199

IMFL SCOTCH	
Teacher's Golden Thistle	899
Black Dog Triple Gold Reserve	899
100 Pipers 12yrs	899
Teachers 50	899
Royal Ranthambore	799
Black Dog Black Reserve	799
Black & White	799
Vat 69	799
100 Pipers	799
Teachers Highland Cream	799
Oaksmith	599
Signature	599

RUM	
Bacardi Carta Blanca	599
Old Monk	599

GIN	
Roku	999
Hendrick's	999
Jaiselmaer	999
Bombay Sapphire	899
Tanquaery	899
Beefeater	699
Cherrapunji Eastern Craft Gin	699
Greater Than London	599

VODKA	
Grey Goose	1099
Belvedere	1099
Ciroc	1099
Absolute	799
Finlandia	799
Ketel One	699
Smirnoff Red	599

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ALCOHOLIC BEVERAGES

11:00 hours till 23:45 hours

TEQUILA	
Camino tequilla	1199
Jose Cuervo Silver	1199
Jose Cuervo Reposado	1199
Don Juliu Blaanco	1349
LIQUEUR	
Aperol	899
Baileys Irish Cream	899
Cointreau	899
Jagermeister	899
Campari	899
Kahlua	899
COGNAC/BRANDY	
Remy Martin VSOP	1599
Henessey VS	1099
St Remy	799
BEER & BREEZER	
Hoegardenn	899
Corona	899
Budwieser	899
Heineken	899
Bira 91 Blonde Summer Lager Beer	799
Origina Bira 91 White Beer	799
Kingfisher Ultra	699
Singha	899

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