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ROOM

SERVICE
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FEEL THE DIFFERENCE

**OUR MENU OFFERING IS AVAILABLE 24 HRS
(BREAKFAST 06:30 AM - 11:00 AM) WITH A SELECTION OF LATE-NIGHT
DISHES HIGHLIGHTED BY 🌙 AVAILABLE FROM 11:00 PM - 06:00 AM**

WHEN YOU'RE READY TO PLACE YOUR ORDER, PLEASE DIAL 8010 or 8126



An average active adult requires 2000 KCAL energy per day, however, calorie needs may vary Please share your food allergies/special dietary requirements with your server.

Government taxes as applicable. We levy 5% service charge.

BREAKFAST

06:30 AM TO 11:00 AM

A LA CARTE BREAKFAST

- KING SIZE SEASONAL FRUIT BOWL** (250 GM | 142 KCAL) 575
Fresh seasonal fruit bowl
- AMERICAN WAFFLES** (100 GM | 186 KCAL) 425
Served with seasonal fruit skewer, honey, maple syrup and whipped cream
- VEGAN PANCAKES** (100 GM | 255 KCAL) 895
Served with seasonal fruit skewer, honey, maple syrup and whipped cream
- FARM FRESH EGGS** (100 GM | 148 KCAL) 495
As you like them fried, scrambled, omelette, poached or boiled. All eggs are served with homemade potatoes, chicken ham or sausages with a choice of white or brown toast
- EGGS BENEDICT** (100 GM | 214 KCAL) 495
Toasted English muffins with bacon, poached egg and hollandaise
- AVOCADO TOAST** (100 GM | 148 KCAL) 795
Poached egg on top of avocado toast sprinkle with chili flakes

INDIAN SELECTION

- DOSA (PLAIN OR MASALA)** (100 GM | 196 KCAL) 425
Thin Indian rice and lentil pancake, served with sambhar and homemade chutneys
- STEAMED IDLI** (100 GM | 148 KCAL) 425
Steamed fermented rice and lentil dumplings, served with sambhar and homemade chutneys
- UTTAPAM (PLAIN OR MASALA)** (100 GM | 186 KCAL) 425
Thick pancake of fermented rice and lentil, Served with sambhar and homemade chutneys
- STUFFED PARATHA** (100 GM | 169 KCAL) 425
Griddled Indian flat bread filled with potato / cauliflower / cottage cheese served with curd and pickle
- POORI BHAJI** (100 GM | 189 KCAL) 425
Golden fried Indian bread served with potato curry and pickle

SIDE ORDERS

- SEASONAL FRESH FRUIT JUICE** 325
Orange, Mix Fruits, Pineapple, Watermelon
KCAL 168/300ML
KCAL 141/300ML
KCAL 230/300ML
KCAL 110/300ML
- CEREALS** 645
Cornflakes, Chocos, Wheat flakes, muesli
(Served with Hot or Cold Milk)
KCAL 376/100GM
KCAL 387/100GM KCAL 233/100GM
- HOT PORRIDGE** (100 GM | 100 KCAL) 645
- FRESH NATURAL YOGHURT** (100 GM | 106 KCAL) 200

BAKERS BASKET

- MUFFIN** (100 GM | 250 KCAL) 275
- DOUGHNUT** (100 GM | 320 KCAL) 275
- CROISSANT** (100 GM | 460 KCAL) 275
- DANISH** (100 GM | 460 KCAL) 275

BEVERAGES

- LASSI** (250 ML | 387 KCAL) 325
Sweet / Salted / Plain
- CHAAS** (250 ML | 380 KCAL) 325
Plain / Masala
- COLD COFFEE** (250 ML | 380 KCAL) 325

SOUPS & SALADS

12:00 PM TO 11:00 PM

- OVEN ROASTED TOMATO AND BASIL

(250 GM | 105 KCAL)

495

Basil flavored roasted tomato soup served with garlic bread
- WILD MUSHROOM CAPPUCCINO

(200 GM | 225 KCAL)

495

Medley of wild mushroom puree and porcini dust served with garlic bread
- SWEET CORN

(250 GM | 165 KCAL) (250 GM | 220 KCAL)

495

Creamy sweet corn soup with a choice of shredded vegetables/chicken
- TOM YUM VEG/CHICKEN

(200 GM | 100 KCAL) (200 GM | 126 KCAL)

495

A refreshing spicy Thai herb flavoured soup choice of vegetables/chicken
- MANCHOW SOUP WITH CRISPY NOODLES VEG / NON-VEG

(100 GM | 48 KCAL) (100 GM | 78 KCAL)

495

Choice of vegetable/chicken topped with noodles
- GREEN SALAD

(300 GM | 60 KCAL)

675

Fresh garden green salad
- FATTOUSH SALAD

(300 GM | 290 KCAL)

795

Diced sweet peppers, cucumber, onions, tomato, fried pita tossed in lemon, sumac, and pomegranate molasses dressing
- AVOCADO AND ARUGULA SALAD

(300 GM | 462 KCAL)

795

Orange segments, asparagus, arugula leaves, roasted seeds, fresh mozzarella cheese with citrus dressing

INDIAN STARTERS

12:00 PM TO 11:00 PM

- SOYA QUINOA KI SHAAMI

(380 GM | 910 KCAL)

850

Soya granules, quinoa, hung curd with home spice and sweet corn
- SUNEHRE AAM KA PANEER TIKKA

(300 GM | 635 KCAL)

850

Cottage cheese stuffed with mango relish cooked in clay oven
- BHARWAN MUSHROOM

(300 GM | 110 KCAL)

850

Indian spiced stuffed mushroom finished in clay oven
- DAHI KE KABAB

(300 GM | 527 KCAL)

850

Hung curd, crumb fried pattie
- TRUFFLE SCENTED MUSHROOM GALOUTI

(300 GM | 498 KCAL)

850

Truffle scented mushroom patty served with ultra tava ka paratha
- TANDOORI MURG (HALF)

(350 GM | 426 KCAL)

895

Classic Marinated chicken, the king of kebabs
- ANGARA MURGH TIKKA

(300 GM | 776 KCAL)

900

Chicken morsels marinated with yoghurt and indian spices, cooked in clay oven
- SARSON MAHI TIKKA

(300 GM | 575 KCAL)

1050

Fish tikka marinated in a kasundi mustard and yoghurt base, tandoor - roasted.
- AMRITSARI MACCHLI

(300 GM | 575 KCAL)

1050

Spicy deep fried fish from the streets of Amritsar with Punjabi spices
- SHAHI MUTTON GALOUTI

(300 GM | 750 KCAL)

1150

Mince of lamb patty with spices served with ultra tava paratha
- BANJARA SEEKH KABAB

(300 GM | 549 KCAL)

1150

Lamb minced flavoured with indian hand pounded spices

ORIENTAL STARTERS

12:00 PM TO 11:00 PM

- POPIAH JE'

(300 GM | 249 KCAL)

850

Crispy fried spring roll stuffed with julienne vegetables, glass noodles, served with orange chili dip
- CHILI MUSHROOM

(300 GM | 240 KCAL)

850

Crispy fried button mushroom tossed with dry chili and Asian spices
- CRISPY PANEER CHILI

(300 GM | 700 KCAL)

850

Crispy paneer tossed with dry chili and spring onions
- CHIVES CHEESE DIM SUM

(200 GM | 349 KCAL)

850

Steamed dumpling filled with chives, cream cheese and seasoning
- CHICKEN CHONG QUING

(250 GM | 500 KCAL)

925

Soy marinated diced fried chicken and dry chilies with coriander stem, onion, fried cashew nuts
- CHICKEN SUI MAI

(250 GM | 120 KCAL)

925

Steamed open dumpling filled with chicken mince and Asian seasonings served with bell peppers
- CRISPY SLICED SOLE CHILI THAI BASIL

(300 GM | 315 KCAL)

1075

Crispy fried fish tossed with spicy chili and Thai basil
- PRAWN HAR GAO

(250 GM | 120 KCAL)

1075

Steamed dumpling filled with prawns, bamboo shoots and seasoning
- TEMPURA PRAWNS (FRIED)

(300 GM | 376 KCAL)

1150

Deep fried prawns with tempura batter
- CHILI GARLIC PRAWNS

(300 GM | 470 KCAL)

1175

Chili garlic prawns made with succulent prawns, garlic, and chilies

PIZZA

12:00 PM TO 11:00 PM

- MARGHERITA

(460 GM | 1170 KCAL)

750

Tomato sauce, mozzarella, basil
- GARDEN FARM FRESH

(460 GM | 1010 KCAL)

750

Olives, onion, roasted bell peppers, zucchini and mozzarella
- QUATTRO FORMAGGIO

(460 GM | 1170 KCAL)

750

Quattro formaggio with yellow cheddar, parmesan, scamorza, and mozzarella.
- PEPPERONI

(470 GM | 1140 KCAL)

925

Pepperoni, green chili, red onion, sour cream and mozzarella
- POLLO PICANTE

(470 GM | 1140 KCAL)

925

Herb marinated chicken, pickled peperoncino chili, tomato sauce and mozzarella
- CAPRICCIOSA

(470 GM | 1140 KCAL)

925

Bacon, mushrooms, artichokes, tomato sauce and mozzarella

PASTA AND RISOTTO

12:00 PM TO 11:00 PM

- ARRABIATA / AGLIO OLIO PEPERONCINO

(350 GM | 650 KCAL)

925

Spicy tomato sauce, parmesan cheese/ olive oil, garlic and chili flakes
- MOREL SAUCE

(350 GM | 650 KCAL)

925

Creamy morel and cheese sauce
- MUSHROOM RISOTTO

(300 GM | 450 KCAL)

925

Mushroom risotto, creamy rich Italian rice
- CARBONARA/BOLOGNAISE

(350 GM | 526 KCAL)

1025

Bacon, egg yolk, parmesan and chopped parsley, fragrant minced lamb.
- RISOTTO DE POLLO

(350 GM | 633 KCAL)

1025

Risotto rice cooked with chicken, sundried tomato pesto finished with parmesan and butter

INTERNATIONAL FLAVOURS

12:00 PM TO 11:00 PM

- BAKED NACHOS

(300 GM | 780 KCAL)

925

Nachos, tomato salsa, cheddar
- TRUFFLE MUSHROOM BRUSCHETTA

(200 GM | 180 KCAL)

750

Toasted french baguette in olive oil spread, cream cheese, truffle mix mushroom topped with parmesan cheese
- MEZZE PLATTER

(410 GM | 1124 KCAL)

850

Hummus, baba ghanoush, labneh, tabouleh, crudites, falafel, marinated olives, pita and lavash

WESTERN MAIN COURSE

12:00 PM TO 11:00 PM

- GRILLED COTTAGE CHEESE SHASHLIK

(300 GM | 310 KCAL)

925

Basil marinated cottage cheese, peppers, onion, tomato skewer, served with herb pilaf and arrabiata sauce
- PARMIGIANA DI MELANZANE

(350 GM | 726 KCAL)

925

Baked layer of crumb fried eggplant, tomato sauce and parmesan served with citrus cous cous
- GRILLED CHICKEN

(490 GM | 1011 KCAL)

1025

Thyme marinated chicken breast with bone, served with mashed potato, butter vegetables and mushroom jus
- CHICKEN ROTISSERIE

(250 GM | 593 KCAL)

1025

Slow roasted half chicken with skin served with saffron peas risotto, roasted onions, asparagus and red wine jus
- GRILLED FISH

(480 GM | 615 KCAL)

1125

Sage marinated sole fillet with burnt garlic, mashed potato, sautéed vegetables and caper butter sauce
- FISH N CHIPS

(450 GM | 1291 KCAL)

1125

Panko crumb fried fish served with french fries and tartar sauce
- GRILLED SALMON

(200 GM | 340 KCAL)

1450

Salmon fish served with pommes lyonnaise, wilted spinach and béarnaise sauce

BURGERS, ROLLS AND SANDWICHES

ROUND THE CLOCK / 11:00 PM TO 06:00 AM

 MUSHROOM VEGAN BURGER (300 GM | 483 KCAL) **795**

Mushroom and sweet potato patty layered with cabbage, caramelized onion, jalapenos, sriracha mayo spread and spinach flavoured burger served with potato wedges

 VEGETABLE BURGER (300 GM | 485 KCAL) **795**

Golden fried vegetable patty, lettuce, tomato, cucumber and a slice of cheese served with French fries, mango chutney and apple coleslaw

 VEGETABLE CLUB SANDWICH (300 GM | 687 KCAL) **795**

Lettuce, tomato, cucumber, coleslaw and cheese with choice of bread, served with french fries, mango chutney and apple coleslaw

 CHICKEN BURGER (300 GM | 770 KCAL) **925**

Minced patty, pickles, lettuce, tomato and cheese, served with french fries, mango chutney and apple coleslaw

 CHICKEN CLUB SANDWICH (300 GM | 768 KCAL) **925**

Lettuce, tomato, chicken coleslaw and fried egg with choice of bread, served with french fries, mango chutney and apple coleslaw

 CHICKEN PANINI SANDWICH (300 GM | 768 KCAL) **925**

Chicken salami, avocado, grilled onion, gherkins, cheese, spicy sundried spicy pesto mayo, served with french fries, mango chutney and apple coleslaw

 CREATE YOUR OWN SANDWICH **795/925**

(PLAIN/GRILLED/TOASTED)
(300 GM | 680 KCAL) (300 GM | 750 KCAL)

CHOICE OF BREAD: WHITE / BROWN / FOCACCIA

Choice of filling:

Vegetarian: Tomatoes/cucumber/onions/ zucchini/bell peppers/cheese

Non-vegetarian: Boiled egg/omelette/pork bacon/chicken ham/chicken salami

 CREATE YOUR OWN **925/795/795**

KATHI ROLL(CHICKEN/SOYA/PANEER)
(PLAIN/GRILLED/TOASTED)

(250 GM | 413 KCAL) (250 GM | 397 KCAL)

(250 GM | 397 KCAL)

Served with mint chutney and onion

ASIAN MAIN COURSE

12:00 PM TO 11:00 PM

 STIR FRIED ASIAN GREENS (350 GM | 300 KCAL) **850**

Asian vegetables stir fried with hot garlic sauce

 MAPO TOFU (350 GM | 300 KCAL) **925**

Silken tofu cooked with diced vegetables in spicy bean sauce

 VEGETABLE MANCHURIAN (350 GM | 340 KCAL) **850**

Deep fried vegetables dumplings in spicy soya with a hint of coriander

 DICED CHICKEN KUNG PAO (350 GM | 340 KCAL) **1025**

Diced chicken tossed with dry chillies, cashew and bell pepper

 CHICKEN KRAPAO (300 GM | 680 KCAL) **1025**

A classic minced chicken and basil preparation, served with jasmine rice and a fried egg

 NASI GORENG (400 GM | 1180 KCAL) **1025**

Indonesian street food served with chicken satay and prawn cracker

 STEAMED FISH LIGHT SOYA (350 GM | 375 KCAL) **1125**

Cantonese-style sliced fish, soy, ginger and chillies

 THAI CURRY RED/GREEN **1125/1125/1025/925**

(PRAWNS/FISH/CHICKEN/VEGETABLES)

(350 GM | 440 KCAL) (350 GM | 375 KCAL)

(350 GM | 440 KCAL) (350 GM | 340 KCAL)

Coconut, chillies and Thai herbs based red/green curry

with choice of prawn/chicken/fish/vegetables

BIRYANI

12:00 PM TO 11:00 PM

 VEG BIRYANI (400 GM | 744 KCAL) **850**

Vegetable and basmati rice cooked on dum in a subtly flavoured vegetable stock

 CHICKEN DUM BIRYANI (400 GM | 800 KCAL) **1025**

Basmati rice and chicken simmered with mace, ittar and keema

 MUTTON DUM BIRYANI (400 GM | 892 KCAL) **1075**

Long grained basmati rice and cut of lamb cooked with traditional Indian spices

INDIAN MAIN COURSE

12:00 PM TO 11:00 PM

- KADHAI SUBZ

(300 GM | 510 KCAL)

850

A medley of seasonal vegetables, diced onion, and capsicum tossed in a spiced tomato-onion masala, cooked in a traditional kadhai with Indian spices
- DAL-E-DWAR

(200 GM | 527 KCAL)

850

A combination of black lentils with ginger simmered overnight and finished with cream
- DOUBLE DAL TADKA

(200 GM | 347 KCAL)

850

Yellow lentils tempered with cumin, chili, ginger and garlic
- ALOO GOBHI KAJUWALI

(350 GM | 380 KCAL)

850

Florets of cauliflower, whole cashew nuts tossed with ginger and Indian spices
- BHUNA PALAK MAKAI

(300 GM | 582 KCAL)

850

Garlic sautéed fresh spinach and corn, finished with dry chilies and mild Indian spices
- MIX VEG JALFREZI

(300 GM | 685 KCAL)

850

Mix vegetables cooked in tangy gravy and Indian spices
- HING DHANIYA KE CHATPATE ALOO

(250 GM | 296 KCAL)

850

Potatoes sautéed with coriander seeds, asafoetida and fresh coriander
- PANEER LABABDAR

(350 GM | 623 KCAL)

925

Cottage cheese cooked in onion and tomato gravy
- MATHANIA MIRCH PANEER

(350 GM | 613 KCAL)

925

Rajasthani delicacy of cottage cheese with onion, tomato and green chili

- MALAI KOFTA

(300 GM | 686 KCAL)

925

Cottage cheese dumplings cooked in brown onion and cashew nut gravy
- COOKER MEIN KUKKAD

(250 GM | 572 KCAL)

1025

Spicy chicken with rich aromatic spices served in pressure cooker
- DHABA MURGH MAKHANI

(250 GM | 544 KCAL)

1025

Clay oven roasted chicken cooked in silky tomato gravy
- MURGH TIKKA MASALA

(250 GM | 548 KCAL)

1025

Clay oven roasted chicken morsels cooked in onion and tomato gravy
- DEGCHI MURG

(300 GM | 605 KCAL)

1025

Slow-cooked chicken in a traditional pot (degchi), simmered in a rich onion-tomato gravy infused with aromatic spices for a deep, homestyle flavour
- JHINGA MASALA

(300 GM | 605 KCAL)

1150

Succulent prawns sautéed in spices, cooked with an onion-tomato base and a hint of chili—spicy and rich with Indian flavours
- GOSHT ROGAN JOSH

(300 GM | 633 KCAL)

1150

Braised lamb with coriander, cumin and tomato
- CHAMPARAN MEAT

(275 GM | 635 KCAL)

1150

Slow cooked lamb in eastern Indian spices and mustard oil

RICE AND NOODLES

12:00 PM TO 11:00 PM

- STEAMED RICE

(350 GM | 425 KCAL)

450
- JASMINE RICE

(300 GM | 310 KCAL)

550

Long-grain sticky rice from Thailand
- SCHEZWAN FRIED RICE

(350 GM | 390 KCAL)

750/725

- CHICKEN/VEGETABLES

(350 GM | 340 KCAL)

Spicy combination of rice, choice of chicken/vegetables
- HAKKA NOODLES - CHICKEN/VEGETABLES

(350 GM | 498 KCAL)

750/725

(350 GM | 452 KCAL)

Wok tossed noodles, choice of chicken/vegetables
- FRIED RICE - CHOICE OF

(350 GM | 400 KCAL)

750/725

CHICKEN/EGG/VEGETABLES

(350 GM | 375 KCAL)

With vegetables and spring onions
- CHILI GARLIC NOODLES

(350 GM | 498 KCAL)

825/795

- CHICKEN/VEGETABLES

(350 GM | 452 KCAL)

Noodles stir fried with chili, golden garlic and vegetables
- BAJRE KA KHICHDA

(300 GM | 355 KCAL)

750

A hearty Rajasthani dish made with pearl millet (bajra), lentils, spices, and cheese—comforting, earthy, and rich in tradition, served with sirka onions and chili fry

CLAY OVEN BAKED BREADS

12:00 PM TO 11:00 PM

- TANDOORI ROTI

(100 GM | 197 KCAL)

275

Traditional whole wheat flour bread
- LACHHA PARATHA

(100 GM | 228 KCAL)

275

Flaky and delicious whole wheat flour bread
- PLAIN/BUTTER NAAN

(100 GM | 260 KCAL)

275

Refined wheat flour bread served with butter or plain
- LEHSUNI NAAN

(100 GM | 218 KCAL)

275

Crispy garlic flavoured refined flour bread cooked in clay oven
- KEEMA NAAN

(100 GM | 243 KCAL)

325

Indian bread stuffed with spiced mince lamb

ZAIKA MURTHAL KA

12:00 PM TO 11:00 PM

- TANDOORI PARATHA WITH HOME-CHURNED WHITE BUTTER

(180 GM | 375 KCAL)

Indian bread stuffed with spiced mince lamb
- 325

COMBO MEALS

For Single Diners
12:00 PM TO 11:00 PM

■ **VEGETARIAN COMBO MEAL (INDIAN)** 🍲 🍷 🌿 1255
(500 GM | 1218 KCAL)
1 Dal, 1 Paneer, Rice, 2 Breads, 1 Dessert

■ **VEGETARIAN COMBO MEAL (ASIAN)** 🍲 🍷 🌿 1255
(500 GM | 1132 KCAL)
Thai Curry, Hakka Noodles or Fried Rice, Manchurian,
1 Dessert

▲ **NON VEGETARIAN COMBO MEAL** 🍲 🍷 🌿 1375
(INDIAN) (500 GM | 1275 KCAL)
1 Dal, 1 Chicken, Rice, 2 Breads, 1 Dessert

▲ **NON VEGETARIAN COMBO MEAL** 🍲 🍷 🌿 1375
(ASIAN) (500 GM | 1196 KCAL)
Thai Curry, Hakka Noodles or Fried Rice, Kung Pao
Chicken, 1 Dessert

DESSERTS

12:00 PM TO 11:00 PM

■ **ICE-CREAM WITH NUTS AND** 🍷 🍷 350
CHOCOLATE SAUCE
(80 GM | 350 KCAL)
Strawberry, Butterscotch, Vanilla, Chocolate, Coffee

■ **COCONUT JAGGERY ICE CREAM** 🍷 350
(80 GM | 137 KCAL)
Vanilla blended with fresh coconut and jaggery KCAL

■ **CLASSIC TIRAMISU** (220 GM | 411 KCAL) 🍷 🍷 575
Classic Italian layered dessert with mascarpone
cheese and finger biscuits

■ **SHAHI GULAB JAMUN** (150 GM | 350 KCAL) 🍷 🍷 575
Deep fried cottage cheese dumplings soaked in
cardamom flavoured sugar syrup

■ **FRESH FRUIT PLATTER** (180 GM | 400 KCAL) 575
Fresh cut seasonal fruits

■ **KESARI RASMALAI** (160 GM | 572 KCAL) 🍷 🍷 575
Flattened chenna balls soaked in saffron
flavoured milk

■ **CHOCOLATE WALNUT BROWNIE** 🌿 🍷 🍷 655
(250 GM | 417 KCAL)
Bitter chocolate brownie served with
vanilla ice cream

BEVERAGES

(Non-Alcoholic)

SELECTION OF ICED TEA 295
LEMON/ PEACH/ CHAMOMILE

SELECTION OF MILKSHAKES 325
CHOCOLATE/ STRAWBERRY/
VANILLA/ BANANA/ MACAROON

SPARKLING WATER 415

COLD COFFEE 325

STILL WATER 325

AERATED BEVERAGE 295

FRESH LIME SODA 295

BEVERAGES

(Alcoholic)

WHISKY	30ML	60ML	90ML
JW GOLD RESERVE	895	1495	1895
JW BLACK LABEL	795	1295	1695
JW BLONDE	695	1195	1595
JW RED LABEL	595	1095	1495
TEACHER	595	1095	1495
HIGHLAND CREAM			
TEACHERS 50	595	1095	1495
BLACK DOG BLACK RESERVE	495	995	1295
VODKA	30ML	60ML	90ML
GREY GOOSE	765	1165	1625
SMIRNOFF RED	495	895	1295
ARTIC	495	895	1295
RUM	30ML	60ML	90ML
BACARDI WHITE	375	650	995
CAMIKARA	375	650	995
BEER	PINT	COMBO 3	COMBO 5
HOEGARDEN/CORONA	635	1460	2195
BUDWEISER/ KINGFISHER	525	1125	1725
ULTRA/ PREMIUM / LONEWOLF			
WINE	PINT	FULL	
SULA SHIRAZ CABERNET	1500	3000	
SULA SAUVIGNON BLANC	1500	3000	
SULA BRUT		4000	
WINE (IMPORTED BY BOTTLE)		FULL	
AG FORTY SEVEN CHARDONNAY		3900	
AG FORTY SEVEN MALBEC SHIRAZ		3900	
FOLONARI MONTEPULCIANO		4500	
D'ABRUZZO DOC			
FOLONARI PINOT GRIGIO IGT		4500	