



THE
BANUYAN

People all over the world know me as the Banyan tree, while in India, I am also fondly called by another name - the Vata-vriksha.

When the British came to India, they noticed that travelling members of the trading community used to gather under my shade for a bit of rest and plenty of trade. And I am told that it's the British who gave me the name of the Banyan.

Our species are said to be Akshaya (immortal), who will survive Pralaya (the destruction of the whole world). We have also been often mythologized across cultures while our stories have outlived us.

I am 200 years old and as I stand next to this landmark hotel, by the outdoor pool, I can't but marvel at the robust, young flora that grace this address. They give me company and make for a greener world.

I am also flattered, to lend my name to this Eat – Bar that you are sitting in. It endeavours to keep a promise. That of a menu that is as expansive and company that is as genial as our kind.

Yours treely,
Ficus Benghalensis
(The Banyan)

SMALL YET MIGHTY

This is where the petite meets substance. Our **Small Plates** pack in the goodness of wholesome, fresh food and fill you up just right. They are all local legends from where they come from and yet are welcomed with eager palates across regions.

“

The tallest tree in the forest was once
a little nut that held its ground

”

- **Kolkata puchka chat, Jhalmuri** **195**
- **Mumbai sev puri, three corn bhel** **195**
- **Kuzhi paniyaram skewers** **245**
Garlic & coconut chutney, ghee podi
- **Beetroot shaami stacks** **245**
Vegetable upma, kasundi mayo, khichiya crisps
- **Nepalese jhol momo** **245**
Haricot beans, mushrooms, water chestnut filling, sichuan sauce

- **Cafreal chicken skewers** **295**
Slices of onion, potato, capsicum, tomato
- **Nepalese jhol momo** **295**
Coriander chicken, tomato & roasted spices sauce
- **Anda paratha** **295**
Dal makhni dip, raita, home pickles
- **Karnataka byadagi chilli prawns** **325**
Moong dal koshambari, tamarind date chutney
- **Gyoza** **325**
Pan seared Sichuan lamb filled dumplings, soy chili ginger dip
- **Crisp fried seafood dumplings** **395**
Thai flavors, nam prik pla and sweet chili dip

● vegetarian ● non vegetarian 🌶️ Spicy

Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees, subject to Government taxes.

We levy no service charge.

RAISE A TOAST TO A FLAT WORLD

While explorers and travelers make the world a flatter place, seamlessly binding cultures & places together, we are reminded of the mighty bread and possibilities. Our world of **breads & toasts** is flat and yet tall with flavours.

“
Learn character from trees,
values from roots and change
from leaves

”

FLATBREADS

- Aubergine crisps, feta, parmesan, fried garlic crumble, multigrain base **345**
- Moong dal koshambari, mirchi thetcha, kalonji tamatar chutney, mozzarella, sindhi wheat flour 'koki' masala roti base **345**
- Three mushroom melange, madras tamarind jaggery barbeque sauce, sindhi wheat flour 'koki' masala roti base **395**
- 🌶️ Tangra chilli chicken, mozzarella, scallion greens, multigrain base **395**
- Goan style jeri meri chicken, mozzarella, sindhi wheat flour 'koki' masala roti base **425**
- Mixed seafood balchao, sindhi wheat flour 'koki' masala roti base **425**

TOASTIES

- Coriander, green chilli, fresh jalapenos, pesto, yellow cheddar on sourdough baguette **345**
- Boiled eggs, celery, onions, bacon chips, thousand island dressing on laminated brioche **345**
- Shiitake, white cheddar, caramelized onion on sourdough boule **365**
- Chermoula chicken, bacon crisps, gouda on sourdough baguette **395**
- Prosciutto, gruyere, arugula leaves, crispy sautéed onions on multigrain torpedo **425**

All toasties accompanied with kasundi crudités salad and banana chips.

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BOWLS AROUND THE GLOBE

Our scrumptious **bowls** would make your whole world go round. Here fresh ingredients are artfully combined in terms of colour and balance to yield flavours that get you into the Zen mode.

“

I'm planting a tree to teach me
to gather strength from
my deepest roots

”

Soupy Noodles

- **Curried miso somen noodles** 445
Teriyaki tofu, pok choy, nori, carrots, radish
- **Tibetan thukpa** 360
Pork, fried onions, coriander, scallion greens, bird eye chili
- **Burmese khow suey** 360
Fresh noodles, chicken, boiled eggs, peanuts, fried onion, crispy garlic bits and peanuts
- **Japanese style udon noodle broth** 445
Tempura prawns, carrots, radish, nori

Salad Bowls

- Mesclun greens salad, orange carpaccio, red onions, sumac pita crisps, ginger-date dressing 325
- Apple & Pear salad, mixed greens, roasted walnut bits, goats curd dressing 325
- Broken wheat, roasted beet & onion salad, mint, walnut, aubergine crisps, Greek yogurt, tahini dressing 325
- Quinoa, butternut squash, goat cheese salad, pomegranate, zucchini - cucumber ribbons, lemon vinaigrette 365

● Add ons

- Tandoori chicken tikka 85
- Byadagi chilli prawns 95

Noodle Bowls

- **Stir fried chow mein, assorted vegetables, Thai bird eye chili** 365
- **Curried Singapore rice noodles with vegetables** 425
- **Bahmi goreng, chicken & prawns** 425
- **Pad Thai noodles, prawns, chicken, peanuts, scallion greens, prawn crackers** 475

International Flavors

- **Strukli** 415
Croatian baked fresh cheese sour cream, milanese beurre blanc, brown butter crumbs
- **Vodka penne, cherry tomato ragout, parmesan shavings** 415
- **Spaghetti carbonara, bacon crisps** 495

● vegetarian ● non vegetarian 🌶️ Spicy

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EGGS OF A DIFFER- ENT BASKET

Eggs are versatile and it is never ever a wrong time to cook up an eggscuse. Our persuasive selection here is served with some inspired sides. As they say good investment is all about not putting all eggs into the same basket.

“
And though our roots belong to
the same tree, our branches have
grown in different directions

”

EGGS, ALL DAY LONG

- **Lamb nargisi scotch eggs** 245
Chili cheese pav, tomato kalonji chutney
- **Bread omelette spicy tomato chili sauce, desi chips** 245
- **Poached eggs laminated brioche muffin, cheddar, sautéed spinach hollandaise sauce, banana chips** 275
- **Sourdough boule, bacon, guacamole & fried egg brekkie sandwich herb cream cheese, potato wedges** 275

- **Bull's eye** 275
Fried egg, prime bacon, hand cut potato wedges, pork sausage & provencal style stuffed tomato
- **Huevos Rancheros** 275
Quesadillas of refried beans with fried egg, piquant rancheros salsa & guacamole

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INDIA INCR- EDIBLE

Our **regional Indian boards** are meant to help you discover the much edible, incredible local meals. These wholesome spreads are as much a feast for the eye. Get your meal ticket to Goa, Mumbai, the spicy Deccan or the graceful Kolkata. Getting regional is good for once.

“

Trees are where Nature has
simply begun

”

Saraswat cuisine is the cuisine of the Saraswat Brahmins from the Konkan region on the western coast of India. These are recipes zealously guarded and handed down across generations of keepers.

● **Saraswat Vegetarian** **625**

Aamyache god lonche, fodi seasonal, seasonal tonak, vadiyachi kismoor, dangaar, vaingyache bhart, seasonal shaak, saar, sooray seeth, sol kadi, heet, Goan bun, sweet of the day

● **Goan Non - Vegetarian** **690**

Bombil pickle, pomfret curry, mutton xacutti or pork vindaloo, chicken cafreal, rawa fried king fish, dal varan, sukyaa galmyaachi kismoor, dangaar, sooray sheeth, phulka, sweet of the day

● **Deccan** **580**

Gunpowder cocktail tawa idli, kundapur ghee roast arbi tartlets, pumpkin kuttu croquettes, podi tandoori aloo, Bengaluru baby corn bezule, puliogare risotto on crisps, moong dal, koshambari, coconut chutney

● **Mumbai** **595**

Mirchi bhajji, khaman dhokla, ragda pattice, Mumbai toastie sandwich, batata nu shaak, methi thepla, mirchi thetcha, imli ki chutney, aam ka chunda, desi chips, gadbad ice cream khandvi, cheesy pav bhaaji

● **Kolkata** **690**

Narkel er bora, aloo bharta, Bengali devilled eggs, chingri malai skewers, kosha mangsho, sorshe maach, steamed rice, sandesh

● vegetarian ● non vegetarian 🌶️ Spicy

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TREAT OFTEN COM- FORT ALWAYS

There is something about **comfort food** and everyone has his or her own reasons for being drawn to them. Sentiments, nostalgia, fulfilment or simply a taste of home. The Banyan brings a range of all time favorites for the glocal travellers. All intended to make you feel at home, whichever part of the world you come from.

“

When is the best time to plant a tree? Twenty years ago

”

- **Rajma chawal** 295
Red kidney beans curry, steamed rice
- **Nizam's paneer aloo roll** 325
A legendary classic from Kolkata
- **Punjabi pakoda kadhi** 325
Sour yoghurt curry, fried gram dumplings, steamed rice
- **Dal tadka** 325
A north Indian classic, naan,
- **Subz biryani**
Scented with saffron, with raita,
- **Paneer tikka butter masala** 365
Marinated cottage cheese, tandoor cooked, spiced gravy, with steamed rice or Indian bread

- **Ros omelette** 345
Spiced gravy, an ode to the famous Goan street eat, with pao or poie
- 🔪 ● **Goan chorizo** 345
Filled in poie pockets
- **Nizam's egg chicken rolls** 365
A legendary classic from Kolkata
- **Butter chicken** 425
Mildly spiced tomato sauce, with steamed rice or Indian bread,
- 🔪 ● **Nasi goreng** 425
Wok fried chilli sambal flavoured rice with chicken, fresh prawns, fried egg; with chicken satay, tempura prawns, pickled vegetables, shrimp crackers,
- 🔪 ● **Tandoori chicken tikka** 445
An absolute classic
- **Bucatini bolognese** 495
- 🔪 ● **Lamb seekh kebab** 495
Minced meat, tandoor cooked
- **Mutton rogan Josh** 495
Slow cooked traditional mutton curry, with steamed rice or Indian bread
- **Dum mutton biryani** 495
Scented with saffron, with raita
- **Vegetarian option available** 425
- **Battered fish & chips** 545
Side salad, homemade tartar
- 🔪 ● **Tandoori chicken** 545
Marinated chicken with yoghurt & spiced tandoori masala, peppers, Kashmiri red chili powder cooked in traditional clay pot oven

● vegetarian ● non vegetarian 🔪 Spicy

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NOT JUST A SIDE SHOW

In a team two is not twice one; two is two thousand times one - that is the value of a true friend. That is what **sides** are. They are co-actors without which the star simply fails to shine. Meet some of our stellar side cast, that make our star dishes look and feel good.

“

Good timber does not grow with ease. The stronger the wind the stronger the trees

”

Garlic bread	85
Wok fried vegetables with burnt garlic	125
French fries/Potato wedges/Mashed potato	125
Creamy spinach	125
Sautéed mushrooms	125
Buttered asparagus	175

Steamed rice	85
Raita	85
Indian breads	85
Goan poie or pav	85
Khichdi	250
Curd rice	250

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BAKE SOME- ONE HAPPY

We flipped some rules. Here **desserts** don't conclude a meal. In-fact for the sweet-toothed, they can begin one, intrude upon one, conclude one or just be a meal by itself. And to tone down the level of sweetness, not that most mind, the Banyan offers both full bodied as also light coffees.

“

Be still within a forest and
you will appreciate
what it is like to be a tree

”

- **Choice of ice-cream** 250
- **Gadbad ice-cream** 250
- **Seasonal fruit platter** 250
- **Exotic fruit oreo tart** 275
Vanilla sablé, oreo and pistachio bar,
lemon curd, whipped cream & seasonal
tropical fruits
- **Chocolate earl grey marquise** 295
Milk chocolate ganache infused
with earl grey tea
- **Indian sweet platter** 475
Rasmalai, moong dal halwa,
gulab jamun, jalebi & rabdi

- **New York style cheesecake** 275
Creamy baked cheesecake with digestive
cookie base, hint of lemon
- **Liquid matcha tart** 275
Sencha tea lava baked tart
- **Banyan sweet eats sampler** 475
- **Goan sweet platter** 550
Dodol, serradura, bebinca, alle-belle,
tender coconut ice cream

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TREE- TALES AND COCK- TAILS

Our mixologists have named their recipes after the many banyan species and some local legends across the country. They find full expression in our **Banyan beverages**.

“
Trees have no elsewhere
”

Alcoholic

Citrifolia 335

Feni, kokum, bhimla, Himalayan pink salt

Macrophylla 335

Marigold infused dark rum, honey

Aurea 425

Infused rum, cointreau, apple juice, lime & cinnamon syrup

TGB 475

the great banyan in Kolkata, more than 250 years old Jager negroni

Microcarpa 515

Vodka, coconut, lychee, lemongrass, kaffir lime, red chili

Benghalensis 535

Tequila, campari, grapefruit juice, Himalayan pink salt

Thimmamma marrimanu 595

More than 550 years old world's biggest tree in Andhra Pradesh Walnut infused bourbon, jaggery

Kabirwad 595

One of the most famous banyan trees, in Gujarat, India, more than 300 years old Scotch sour

G&T infusions

Marigold & pineapple 475

Grapefruit & peppercorn 475

Olive, red pepper & sea salt 495

Non - Alcoholic

Cold pressed juice mélange

Orange, carrot, ginger, turmeric 295

Apple, cucumber, lemon, ginger, cayenne pepper 315

Kale, spinach, celery, cucumber, lemon, apple 315

Dairy & non-dairy blends

Pineapple, orange juice, coconut milk, chia seeds 245

Chikoo, dates, yoghurt 295

Dark chocolate shake 245

Peanut chikki shake 245

Kiwi, avocado, mint, honey, almond milk 325

Regional coolers

Sol kadi 195

Pomegranate cinnamon cooler 245

Coconut lemonade 245

Blue pea flower lemonade 245

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STEAL TIME WITH COFFEE

A coffee and its quality often determines the quality of the morning. This beverage which traces its origins to Ethiopia when a goat-herder Kaldi discovered it, is now a household member with its own flavour and style in almost every part of the world. And rightfully so, at the Banyan, we bring you a world of it.

“

The trees that are slow to grow bear the best fruit.

”

COFFEE

Kappi

Our 100% Indian Arabica beans are sourced from Kalledeverapura estate from the Chikmagalur region in Karnataka

Madras filter kaapi 145
Locally sourced, with a composition of 80% coffee - 20% chicory

French press

also known as a cafetière or coffee plunger, this is a coffee brewing device invented and patented by Italians. The coffee brewing method consists of immersing coarsely ground coffee in hot water, stirring vigorously, and steep for 2 to 5 minutes. Time being the key here, it tends to be bold and full bodied with rich flavours

For one 245
For two 345

Aged monsoon Malabar 245

Costa Rica 245

Java estate 245

Espresso & variants 245

Espresso
Cappuccino
Café latte
Americano
Mocha

Cold brew

295

The latest java trend being this coffee that's brewed with cold water over 18 hours. Tends to be a bit mellower, tastes more rounded out and is less on acidity compared to a classic iced coffee. Choose from plain, chocolate or citrus

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YOUR CUP OF TEA

If coffee isn't your cup of tea, then **tea** it is. The wonder beverage that provoked a revolution, and sealed marriages of empires, foretells fate for some and makes the day happen for others. Our range of teas are complemented by our recommended **Tisanes** or water-based infusions of herbs, flowers, leaves or spices.

“

Only a city lost among the trees
is a real city

”

TEA

Classic cutting

145

BLACK

Assam

Lying on either side of the mighty brahmaputra – the valley of assam produces more tea than any other geographical region in the world and their teas are known for their rich colour and full bodied taste

Choti tingari

245

Hatikuli

245

Darjeeling

The ‘champagne of teas’ with a golden colour is reminiscent of a fine vintage wine grown only in crisp, pure air of the Himalayas. Its stylish leaf exudes a delicate, flowery fragrance and makes it the most prized tea in the world.

Spring white, single estate – mim

245

Makaibari, single estate

245

Earl grey

245

Black tea blend with earl grey and rose

English breakfast

245

Deep and dark, a brisk blend of Assam, Nilgiris and Dooars

Masala

245

The goodness of cardamom, the zing of cloves and exotic flavours of ginger making this a unique and refreshing aroma flavoured tea

Taj house blend

245

A unique tea blend of Assam and Darjeeling tea offering an elegant flavours and a full bodied taste

GREEN

Green tea is solely made with the leaves of camellia sinensis that has undergone minimal oxidization during processing

Gopaldhara

255

Jasmine

255

Oriental

Longjing tea with oriental fruits & spices

255

Oolong

265

TISANES

Delicate infusions of aromatic herbs that help clean the system and restore the natural balance of the body

Chamomile and lemongrass

265

Rooibos with cinnamon and apple

265

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