














Zodiac  
CAFÉ



# ALL DAY DINING

Available from 1200hrs to 2345hrs

## APPETIZERS

- ▲ Golden Fried Prawn  (355 kcal ~ 200 gm) **1275**  
*Chilika prawns, sweet chili sauce*
- ▲ Bhatti ka Jhinga  (321 kcal ~ 180 gm) **1475**  
*Prawns, spices, lachha onion, mint chutney*
- ▲ Crispy Calamari  (435 kcal ~ 165 gm) **875**  
*Calamari, lemon, coconut garlic chili chutney*
- ▲ Crab meat, Cream Cheese Wontons  (440 kcal ~ 170 gm) **875**  
*Crabmeat, chili garlic sauce*
- ▲ Tandoori Pomfret  (284 kcal ~ 200 gm) **1575**  
*Silver pomfret fish, yogurt, pickling spice, lachha onion*
- ▲ Lal Mirch Ka Murgh Tikka  (317 kcal ~ 180 gm) **875**  
*Chicken, spices, chili, yoghurt, mint chutney*
- ▲ Coconut Chicken Satay (363 kcal ~ 195 gm) **875**  
*Chicken, coconut, spicy peanut dip*
- ▲ Mutton Seekh Kebab  (409 kcal ~ 210 gm) **1075**  
*Minced meat, spices, garlic, chutneys*
- ▲  Spring Roll (Chicken / Vegetables)  (300 kcal / 254 kcal ~ 160 gm) **875/745**  
Served with sweet chili dip
- Loaded Nachos  (495 kcal ~ 175 gm) **745**  
*Refried beans, cheese sauce, salsa, sour cream*
- Crackling Lady Finger  (258 kcal ~ 160 gm) **745**  
*Lady finger, sea salt*
- Corn Salt and Pepper  (223 kcal ~ 170 gm) **745**  
*American corn, chili, Black pepper*

List of Allergens:



vegetarian ▲ non vegetarian  vegan

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🟢 **Crispy Fried Mushroom** 🌾 (150 kcal ~ 170 gm)  
*Tossed with black pepper sauce*

745

🟢 **Achari Paneer Tikka** 🥛 (205 kcal ~ 170 gm)  
*Cottage cheese, yogurt, spices, chutneys*

745

🟢 **Subz Shikampuri Kebab** 🥛 (243 kcal ~ 180 gm)  
*Mixed vegetable, spices, yogurt, cheese and chutneys*

775

## SOUPS AND SALADS

🔺 🟢 **Hot and Sour**  
*Prawn* 🦞 🍳 🌾 (147 kcal ~ 210 gm)  
*Chicken* 🍳 🌾 (165 kcal ~ 200 gm)  
*Vegetables* 🌾 (99 kcal ~ 180 gm)

475/375

🔺 🟢 **Lemon Coriander Soup**  
*Prawn* 🦞 🍳 🌾 (150 kcal ~ 210 gm)  
*Chicken* 🍳 🌾 (158 kcal ~ 200 gm)  
*Vegetables* 🌾 (98 kcal ~ 180 gm)

475/375

🟢 **Roasted Tomato Basil Soup** 🥛 🌿 (118 kcal ~ 180 gm)  
*Garlic bread*

375

🟢 **Thyme Scented Mushroom Soup** 🌾 🥛 (209 kcal ~ 190 gm)  
*Fresh mushroom, truffle oil, garlic bread*

375

🔺 **Caesar Salad** 🥛 (279 kcal ~ 220 gm)  
*Romaine lettuce, parmesan shavings, garlic croutons*  
*Serve with avocado, steamed broccoli or grilled chicken, bacon, anchovies*

695

🔺 **Poached Shrimps, leeks, Roquette** 🦞 (146 kcal ~ 170 gm)  
*Shrimps, rocket leaves, french dressing*

695

🟢 **Caprese salad** 🥛 (397 kcal ~ 220 gm)  
*Tomato, mozzarella, basil dressing*

595

🟢 **Classic Greek salad** 🥛 (274 kcal ~ 220 gm)  
*Cucumber, onion, tomato, olives feta cheese*

595

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## SANDWICHES BURGERS WRAPS

- ▲ Club Sandwich  (536 kcal ~ 250 gm) **825**  
Toasted sandwich on brown or white bread with filling of roasted chicken and chicken ham, bacon, fried egg and cheese
- Vegetarian Club Sandwich  (441 kcal ~ 250 gm) **695**  
Toasted sandwich on brown or white bread with filling of pesto grilled vegetables, lettuce, tomato and cheese
- ▲ Masala Omelette Sandwich  (538 kcal ~ 230 gm) **695**  
Cucumber, cheese, masala omelette, butter, pao bread
- ▲ Chicken Burger  (523 kcal ~ 250 gm) **745**  
Chicken patty, fried egg, cheese, gherkins, egg mayonnaise  
Choice of bun: sesame bun, multigrain, charcoal bun
- Vegetable Burger  (566 kcal ~ 250 gm) **645**  
Vegetable patty, cheddar cheese, pickled vegetables,  
Choice of bun: sesame bun, multigrain, charcoal bun
- Texas Vegetable Quesadillas  (190 kcal ~ 230 gm) **645**  
Exotic vegetables, cheese, refried bean, salsa, sour cream, guacamole
- ▲ Chicken Kathi roll  (190 kcal ~ 250 gm) **745**  
Chicken tikka, onion, tomato, mint chutney
- Paneer and Vegetable Kathi Roll  (409 kcal / 340 kcal ~ 250 gm) **645**  
Cottage cheese and Vegetables, onion, tomato, mint chutney

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## WESTERN COMFORT

- |  |             |
|--|-------------|
| <b>Grilled Tiger Prawns</b> (356 kcal ~ 280 gm)<br><i>Olive oil, cherry tomato, garlic pod</i>                         | <b>1675</b> |
| <b>Herb and Lime Rubbed Salmon</b> (512 kcal ~ 280 gm)<br><i>Spicy papaya relish, potato mash</i>                      | <b>1175</b> |
| <b>Half Roast Spring Chicken</b> (455 kcal ~ 310 gm)<br><i>Roasted baby potato, baby beats, jus</i>                    | <b>1175</b> |
| <b>Seafood Risotto</b> (670 kcal ~ 280 gm)<br><i>Butter poached prawn, squids and bhetki fish, white wine, parsley</i> | <b>1075</b> |
| <b>Spaghetti Alfredo Con Pollo</b> (761 kcal ~ 320 gm)<br><i>Garlic, olive oil, chicken, cream, parmesan</i>           | <b>1075</b> |
| <b>Green Asparagus, Morels Cream</b> (541 kcal ~ 260 gm)<br><i>Puff pastry</i>   | <b>875</b>  |
| <b>Ravioli</b> (321 kcal ~ 280 gm)<br><i>Spinach, ricotta, roasted garlic, pomodoro sauce, parmesan</i>                | <b>975</b>  |
| <b>Wild Mushroom Risotto</b> (377 kcal ~ 290 gm)<br><i>Mushroom, parmesan cheese, truffle oil</i>                      | <b>875</b>  |

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## ASIAN FLAVOURS

- ▲ Fish in Black Pepper Sauce 🐟🌾🍳 (422 kcal ~ 280 gm) **995**  
*Fried fish, black pepper, light soya, scallions*
- ▲ Kung Pao Chicken 🌾🍌 (551 kcal ~ 270 gm) **895**  
*Chicken, cashewnuts, chili, spring onion*
- ▲ Chicken in Schezwan Sauce 🍳🌾 (521 kcal ~ 280 gm) **895**  
*Chicken, szechwan peppers, scallions*
- ▲ Shredded Lamb in Black Bean Sauce 🌾🍳 (786 kcal ~ 280 gm) **995**  
*Lamb, garlic, peppers, scallions, black beans*
- ▲ Pla Kaphong Nung 🐟 (296 kcal ~ 290 gm) **995**  
*Steamed red snapper, lemongrass, lemon, fish sauce, chili*
- Stir Fried Vegetable with Tofu 🌾🍷 (279 kcal ~ 270 gm) **775**  
*Vegetables, scallions, tofu*
- Water chestnut, Broccoli Celery Wine Sauce 🌿 (102 kcal ~ 250 gm) **775**
- Asparagus, Shiitake, Shimeji Mushroom,  
Chili Soy Sauce 🌿 (102 kcal ~ 240 gm) **775**
- ▲ ● Thai Curry- Red I Green **1295/975/775**  
*Prawn 🦞🐟 (382 kcal ~ 280 gm)*  
*Chicken (417 kcal ~ 280 gm)*  
*Vegetables (289 kcal ~ 280 gm)*
- ▲ ● Wok tossed Rice / Noodles **695/595/495**  
*Prawns 🌿🦞🦑 / 🌿🦞🌾 (577 kcal ~ 290 gm),*  
*squids and bhetki fish 🌿🐟 / 🌿🐟🌾 (555 kcal ~ 290 gm)*  
*Chicken 🌿🌾 / 🌿🌾 (606 kcal ~ 290 gm)*  
*Burt garlic and vegetables 🌿🌿 (483 kcal ~ 290 gm)*
- Jasmine Rice (598 kcal ~ 290 gm) **495**

List of Allergens:






























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## ACROSS INDIA

- |  |             |
|--|-------------|
|  <b>Kadhai Jhinga</b>  (436 kcal ~ 290 gm)<br><i>Chilika prawn, grounded spices, cashewnuts, and fresh cream</i>   | <b>1275</b> |
|  <b>Nalli Rogan Josh</b>  (550 kcal ~ 290 gm)<br><i>Lamb shanks, spices, garlic and ginger</i>   | <b>1195</b> |
|  <b>Methi Murgh</b>  (471 kcal ~ 270 gm)<br><i>Chicken on bone, fenugreek, onion, yoghurt</i>  | <b>975</b>  |
|  <b>Murgh Tariwala</b>  (504 kcal ~ 280 gm)<br><i>Home style chicken curry</i>   | <b>975</b>  |
|  <b>Khumb Hara Pyaz</b>  (341 kcal ~ 270 gm)<br><i>Wild mushroom, spices, spring onion</i>   | <b>795</b>  |
|  <b>Paneer Tikka Masala</b>  (405 kcal ~ 280 gm)<br><i>Marinated cottage cheese, fenugreek, spices, onion and tomatoes</i>   | <b>795</b>  |
|  <b>Lasooni Palak</b>   (311 kcal ~ 270 gm)<br><i>Garlic tempered spinach, spices</i>                     | <b>695</b>  |
|  <b>Subz Diwani Handi</b>   (287 kcal ~ 270 gm)<br><i>Vegetables, spinach, spices, onion and tomatoes</i> | <b>725</b>  |
|  <b>Yellow Dal Tadka</b> (595 kcal ~ 230 gm)<br><i>Yellow lentil, garlic, cumin, coriander leaves</i>   | <b>695</b>  |
|  <b>Dal Makhani</b>  (1030 kcal ~ 250 gm)<br><i>Black lentil, butter, cream, fenugreek leaves</i>  | <b>745</b>  |
|  <b>Gosht Dum Biryani</b>  (885 kcal ~ 320 gm)<br><i>Lamb, yogurt, basmati rice, saffron, Indian spices</i>  | <b>1095</b> |
|  <b>Murgh Dum Biryani</b>  (857 kcal ~ 320 gm)<br><i>Chicken, yoghurt, basmati rice, saffron, Indian spices</i>  | <b>825</b>  |
|  <b>Subzi Tawa Biryani</b>  (644 kcal ~ 270 gm)<br><i>Vegetables, yoghurt, basmati rice, saffron, fried onion</i>  | <b>695</b>  |

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- Steamed Basmati Rice 🍚 (510 kcal ~ 210 gm) **375**
- Jeera Rice 🍚 (598 kcal ~ 260 gm) / Ghee Rice 🍚 (726 kcal ~ 260 gm) **495**
- Indian Breads**
- Roti 🍞 (292 kcal ~ 110 gm) **155**
- Naan 🍞 (367 kcal ~ 110 gm) **165**
- Laccha Paratha 🍞 (382 kcal ~ 110 gm) **175**
- Kulcha (Paneer / Masala / Onion) 🍞 (347 kcal ~ 110 gm) **195**

## SPECIALITIES OF ODISHA (GHAR KA KHANA)

- Dalma 🍲 (517 kcal ~ 290 gm) **725**  
*Lentil, vegetables, red chili and panch putana*
- Manja Rie (457 kcal ~ 270 gm) **725**  
*Lentil, vegetables, red chili and panch putana*
- Santula (551 kcal ~ 270 gm) **725**  
*Seasonal vegetables, spices, coriander leaves*
- Kanika 🍲 (722 kcal ~ 220 gm) **725**  
*Basmati rice, saffron, dry fruits and nuts*
- ▲ Macha Besara 🐟 (469 kcal ~ 280 gm) **995**  
*Bekti fish, mustard, corriander*
- ▲ Kankada Jhol (381 kcal ~ 290 gm) **1075**  
*Mud crab, whole spices, and potatoes*
- ▲ Mangsha (Jhol / Kassa) (502 kcal ~ 290 gm) **1195**  
*Lamb, spices, garlic, ginger coriander leaves, potatoes*
- ▲ Kukuda (Jhol / Kassa) (488 kcal ~ 290 gm) **995**  
*Chicken on bone, spices, coriander leaves*

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




## COMFORT FOOD

- Panko Crusted Fish N Chips**  (493 kcal ~ 190 gm) **1075**  
*Bhetki fish, fries, and tartare sauce*
- Sev Papdi Chaat** (232 kcal ~ 170 gm) **645**  
*Fried bread, sprout, potato, sweet yoghurt, chutneys, sev*
- Vegetable Samosa**  (808 kcal ~ 260 gm) **645**  
*Served with tamarind and mint chutney*
- Curd Rice**  (497 kcal ~ 220 gm) **425**
- Pao Bhaji**  (426kcal ~ 190 gm) **645**  
*Minced vegetables, spices, butter served with Pao*
- Khichdi**  (742 kcal ~ 220 gm) **745**  
*Rice and lentil cooked together and tempered with ghee*

## BUILD YOUR FLAT BREAD

### Choose your topping

- Prawns**  (630 kcal ~ 340 gm), **995**
- Squids**  (604 kcal ~ 340 gm),
- Grilled Chicken**  (661 kcal ~ 340 gm),
- Smoked Salmon**  (638 kcal ~ 340 gm),
- Pepperoni** (728 kcal ~ 340 gm)
  
- Jalapeno**  (526 kcal ~ 320 gm), **775**
- Cheese and Basil**  (632 kcal ~ 320 gm),
- Olives**  (572 kcal ~ 320 gm),
- Tomato**  (496 kcal ~ 320 gm),
- Feta Crumbles**  (521 kcal ~ 320 gm),
- Broccoli**  (532 kcal ~ 320 gm),
- Spinach**  (520 kcal ~ 320 gm)

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## DESSERTS

- Berry Coconut Parfait 🥛🥥 (263 kcal ~ 130 gm) **525**  
*Berries, coconut cream*
- Nutella Mousse 🥛🍌 (441 kcal ~ 120 gm) **525**  
*Nutella, cream*
- Warm Chocolate Walnut Decadence 🌰🥛🍌 (431 kcal ~ 120 gm) **525**  
*Chocolate fudge, layered walnuts, vanilla ice cream*
- ▲ Tiramisu 🌾🥛🥥 (275 kcal ~ 130 gm) **525**  
*Mascarpone cheese, coffee liquor*
- ▲ Biscoff Cheese Cake 🌾🥛🥥 (306 kcal ~ 120 gm) **525**  
*Cream cheese, egg, sugar*
- ▲ Molten Chocolate Cake 🌾🥛🥥 (437 kcal ~ 140 gm) **525**  
*Dark chocolate, refine flour, vanilla ice-cream*
- Litchi Gulla 🥛 (135 kcal ~ 110 gm) **425**  
*Litchi filled cheese dumpling served with rabri*
- Kesar Rasmalai 🥛 (160 kcal ~ 120 gm) **425**  
*Farmers cheese, saffron, sweeten milk*
- Baked Gulab Jamun 🥛 (287 kcal ~ 120 gm) **425**  
*Reduced milk dumpling, saffron, sugar syrup*
- Selection of Ice-cream (275 kcal ~ 110 gm) **395**  
*Tender coconut, gulkand, black forest, rum and raisin, pista*

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## KIDS MENU

- ▲ Kids Fish Finger  (378 kcal ~ 180 gm) **625**  
Breaded fish served with tartare sauce
- ▲ Crispy Chicken Slider  (464 kcal ~ 190 gm) **625**  
Sesame buns, fried chicken, lettuce, cheddar
- Vimpi Burger  (472 kcal ~ 180 gm) **575**  
Sesame buns, smile pattie, lettuce, cheddar
- Kids Flatbread  (501 kcal ~ 190 gm) **575**  
Fresh tomato, basil, mozzarella cheese
- Penne in Tomato Sauce / Creamy Cheese  (238 kcal ~ 190 gm) **575**  
Garlic, olive oil, parmesan cheese
- Jalapeno Cheese Poppers  (506 kcal ~ 190 gm) **525**  
Served with honey mustard dip
- Mac N Cheese  (547 kcal ~ 180 gm) **525**

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## BEVERAGES

<b>Freshly-Brewed Coffee</b> (54 Kcal~150 ml/ 220ml) <i>Regular or decaffeinated espresso   Cafè latte   Cappuccino</i>	<b>325</b>
<b>Mocha Frappe</b>  (135 Kcal~245ml)	<b>395</b>
<b>Hot Drinks</b>  (157 Kcal~220ml) <i>Hot chocolate   Warm health drinks</i>	<b>395</b>
<b>Tea</b>  (20 Kcal~150ml) <i>Darjeeling   English breakfast   Assam   Earl grey   Green tea   Chamomile   Indian masala selection</i>	<b>295</b>
<b>Detoxifying Juices</b>  (122 Kcal~350ml) <i>Apple, beetroot, carrot   Watermelon   Cucumber   Mint</i>	<b>395</b>
<b>Choice of Chaas</b>  (34 Kcal   350ml) <i>Buttermilk – Plain   Salted   Masala</i>	<b>395</b>
<b>Choice of Lassi</b>  (194 Kcal~350ml) <i>Churned yoghurt – Plain   Salt   Mango</i>	<b>395</b>
<b>Choice of Milkshakes</b>  (470 Kcal~350ml) <i>Vanilla   Strawberry   Chocolate   Nougat   Banana   Mango</i>	<b>395</b>
<b>Flavoured ICED Tea</b>  (20 Kcal~350ml) <i>Orange   Lime   Peach</i>	<b>395</b>
<b>Fresh Lime</b> (350ml) <i>Soda   Water</i>	<b>295</b>
<b>Tonic Water</b> (350ml)	<b>355</b>
<b>Ginger Ale</b> (350ml)	<b>355</b>
<b>Energy Drink</b> (350ml)	<b>425</b>
<b>Sparkling Water</b> (350ml)	<b>425</b>
<b>Natural Mineral Water</b> (1 ltr)	<b>395</b>
<b>Bottled Water</b> (1 ltr)	<b>275</b>
<b>Aerated Beverages</b> (350ml)	<b>275</b>

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# LOCAL CULINARY EXPERIENCES

## Do you have a Sweet Tooth

Not just Rasgulla, Odisha is known for its rich culinary heritage and a variety of delicious sweets.

Some popular sweets from Odisha include Chenna Poda, Arisa Pitha, Kheer Sagar, Chenna jalebi, Rasabali, Khajaa.

Seek our local chefs in the hotel for more information.

Timings: Lunch/ Dinner

INR: 799/- (2638 kcal ~ 472gms)

*\*Eight hours prior reservation to be made.*

## Temple Cuisine

Temple cuisine comprises of indigenously grown local cereals and vegetables, cooked using traditional methods. These Odia recipes have been passed down through generations. The food is simple, yet it tastes heavenly and is highly sought after.

The menu includes dishes such as Poori, Aloo Kadali Bhaja, Tomato Khajoor Khatta, Sukto, Saaga Mahura, Besara Ghanto, Dalma, Kanika, Boondi Ladoo, Arisa Pitha, Rice Kheer, Accompaniment, Sagoo Dana Papad, and plain curd.

Timings: Lunch/ Dinner

INR: 1699/- (1732 kcal ~ 865 gms)

*\*Eight hours prior reservation to be made.*

*\*All dishes are prepared without onion and garlic.*

## Pakhala khailu ki

Odisha is a culinary powerhouse. Its cuisine draws influences from North India, Bengal, and Assam, but its flavors are a celebration of the region in their own right. Odia fare is simple yet delicious and prepared with minimal use of oil, making it incredibly healthy.

Pakhala is a dish slightly fermented rice prepared using rice that is first cooked by adding water mixed with a bit of some old or sour curd and then allowed to cool down. next it is flavoured by adding a tadka of cumin seeds, mustard seeds, green mango, chillies and ginger.

A must try in Odisha!!

Timings: Lunch/ Dinner

INR: 899/- (Veg) & 1199/- (Non-Veg) (1459 kcal ~ 696 gms)

*\*Eight hours prior reservation to be made.*

*\*Kindly inform our associates of any allergens,*

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IHC SELECTIONS