

BUBBLE

A whole lot of wholesome!

If variety is the spice of life, then at bubble, we present a menu that features a wide reflection of culinary delights from the indian sub-continent as well as from the west. While our master chefs have perfected the art of recreating international fare using the finest produce, they've also master minded ACTIVE FOODS great-to-taste, micronutrient-based food and beverages for those who look after themselves. Active foods supplement your diet with antioxidants that lowers the risk of cancer, heart disease and memory loss, low glycemic index foods that keep your energy levels high, super foods that enhance your mood and pro-biotic foods that strengthen and support your digestive and immune system.

Think there is nothing better than good home-cooked food? We agree! That's why we brought in homemakers to don the chef's hat. They are eager to bring to your table cuisine prepared using fresh-off-the-market ingredients and flavours that are characteristic of this part of the world.

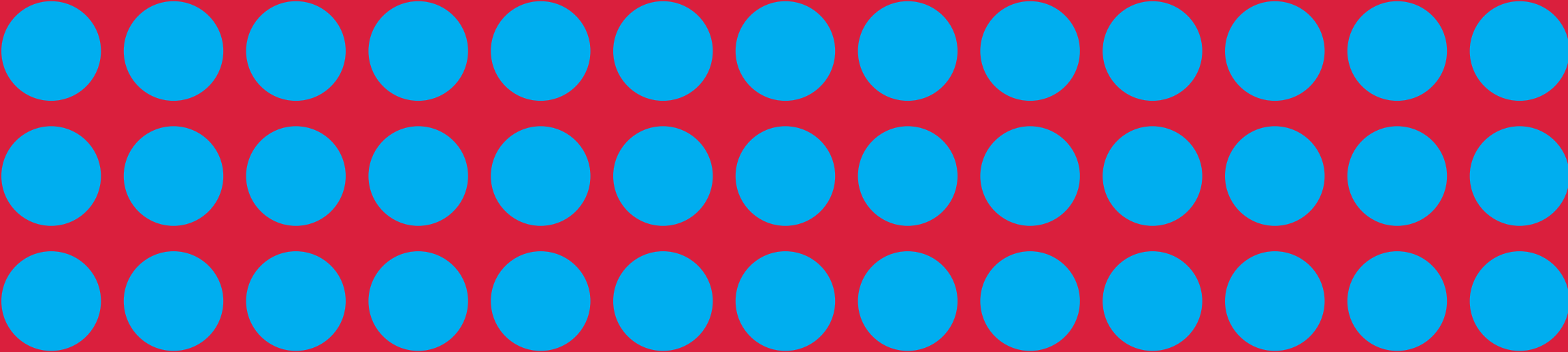
If that's too hot to handle, there's an assortment of classics that is pretty much in your comfort zone..

 vegetarian  non-vegetarian  chef nat's signature dishes  active

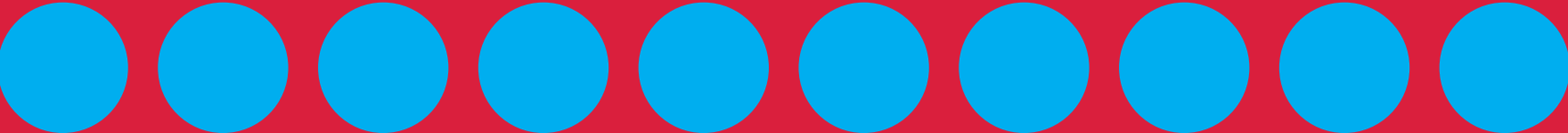
Please inform our associates if you are allergic to any ingredients.

Some food preparations contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

All prices are in indian rupees (₹) and subject to government taxes.











breakfast all day















24/7

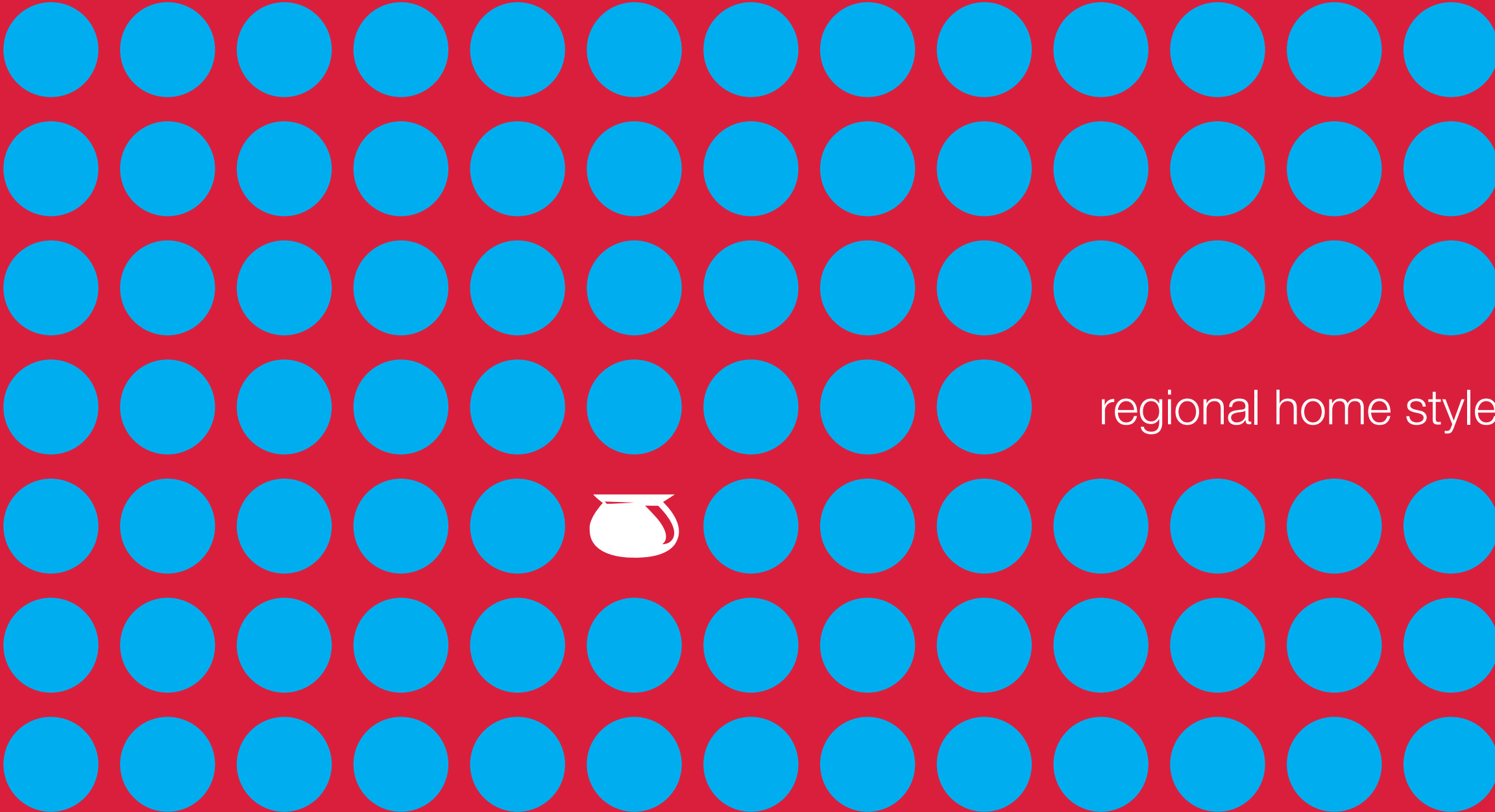
international

 	choice of freshly squeezed juice orange, sweet lime, pineapple or watermelon	250
 	good-to-eat seasonal fruits	275
 	chefs' special vegetable juice special concoction of vegetable, herbs and spices	250
 	good-to-drink smoothie banana, blueberry or seasonal fruit with yoghurt	250
  	gateway active cereals homemade muesli or all-bran wheat flakes, served with soya milk, low-fat milk or yoghurt	250
	crunchy cereals corn flakes and chocos, served with hot or cold milk	250
 	oatmeal porridge served with hot or cold milk	250
 	multi-grain bread served with low-fat butter and homemade preserves	225

	pancake served with maple syrup, honey and melted butter, plain or choose a filling – banana, apple and raisins	250
	blueberry waffles served with maple syrup, honey and melted butter	250
  	fluffy egg white omelette served with broccoli, tomatoes and whole wheat toast	400
	eggs cooked to order choice of boiled, scrambled, poached, fried or omelette, served with grilled tomato, hash brown potato and either choice of ham, bacon or sausages	350
	baker's basket croissant, danish, muffin and toasts whole wheat or white bread	300
	french toast slices of bread soaked in beaten egg with milk and cinnamon, pan fried and served with butter and maple syrup	250

indian

- | | |
|--|-----|
|    gateway multigrain dosa | 350 |
| an all-time favourite with chefs' special touch, made with 9 types of lentils and grains and flavoured with red and green chutney, with an irresistible tomato, bell pepper and potato stuffing, spiked with olive oil and basil fragrance | |
|  puri with aloo bhaji | 350 |
| traditional deep fried indian bread, served with curried potatoes | |
|  paratha | 350 |
| paratha of the day – please check with your server | |
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- | | |
|---|-----|
|  puttlu with kadala curry | 350 |
|  choice of dosa | 350 |
| traditional rice and lentil pancake plain or masala, served with sambhar and chutney | |
|   idli | 300 |
| steamed rice and lentil cake, served with sambhar and chutney | |
|    broken wheat upma | 300 |
| wheat tempered and cooked with south indian spices, served with chutney and sambhar | |



regional home style

1230 hrs – 1500 hrs; 1930 hrs – 2330 hrs

regional food

■ vegetable stew vegetables cooked with mild spiced coconut milk	500	■ malabari chicken biryani malabari style mild spiced chicken biryani made with kaima rice	725
■ malabari vegetable biryani malabari style mild spiced vegetable biryani made with kaima rice	575	■ moplah fish biryani catch of the fish biryani made with kaima rice and cooked with moplah spices	750
■ kerala rice	150	■ malabari mutton roast – spicy tender lamb pieces cooked with hand ground homemade masala	800
■ appam	125	■ tenderloin ulli masala tender tenderloin pieces cooked with shallots and aromatic kerala spices	725
■ malabari paratha	250	■ chicken brown stew richly flavored with cardamom and spiced coconut milk	625
		■ travancore chicken fry tender chicken morsels fried with chilly and kerala spices	600
		■ masala grilled fish in banana leaf snapper fillet or karimeen wrapped in banana leaf with choice of spicy shallots	750
		■ catch of the day – your style or chef’s style of the day market price – fresh fish per 100 gm masala fry, porichathu or curry	275

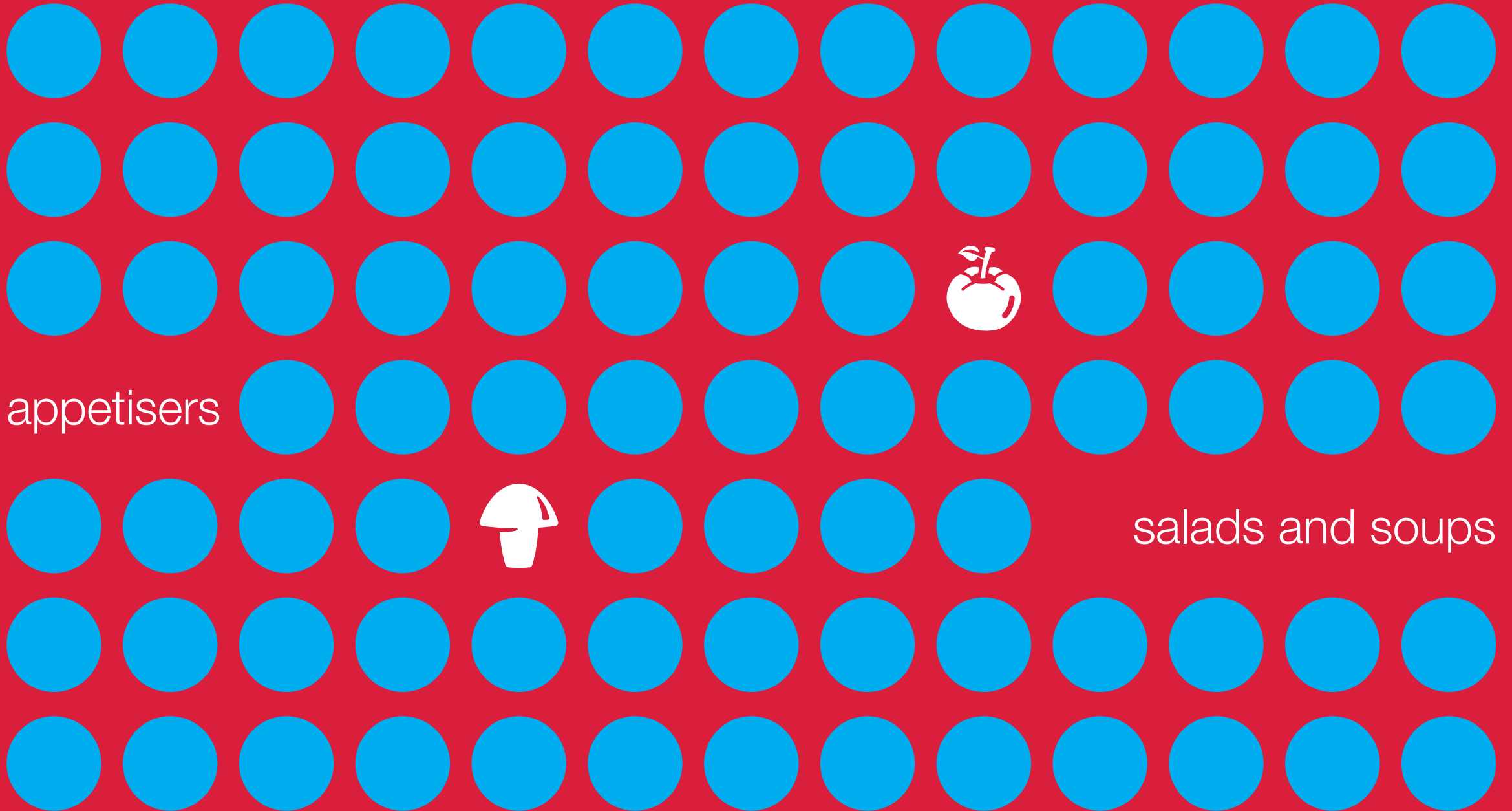
1230 hrs – 1500 hrs; 1930 hrs – 2330 hrs

home maker regional food

kerala platter

- veg: 800
four veg, kerala rice or appam and one dessert and accompanied with rasam, buttermilk, papad and pickles
- non veg: 850
one non veg, three veg, kerala rice or appam and one dessert: accompanied with rasam, buttermilk, papad and pickles
- pavakkai theeyal 500
roasted fresh coconut spicy gravy with shallots
- idiappam 125
- payasam of the day 350
home-style sweet cooked with cardamom flavoured milk

- alleppey fish curry 750
catch of the day fish cubes simmered in moderately spiced curry of coconut, raw mango ginger and turmeric
- travancore fish curry 750
catch of the day fish cubes simmered in spicy red chilli curry flavoured with ginger garlic and coconut
- kottayam fish curry 750
catch of the day fish cubes simmered in red chilli spiced curry flavoured with ginger garlic and cocum
- naadan kozhi curry 650
a mildly spiced chicken curry



appetisers

salads and soups

1130 hrs – 2330 hrs

appetisers

- ★ 🍴 🟢 bruschetta - ciabatta with chilled marinated tomatoes 425
- 🟢 fresh buffalo mozzarella roma tomato and basil pesto 425
with extra virgin olive oil and aged balsamico
- ★ 🍴 🟢 hara bhara and dahi kebab 425
served with chilli tomato relish and mint chutney
- 🟠 fish fingers 600
crumbed fish fingers served with tartare sauce

salads

- 🍴 🟢 greek salad 425
crunchy mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives tossed in oregano-flavoured vinaigrette dressing
- caesar salad 425
- 🟢 crunchy salad made of Iceberg lettuce, caesar dressing, focaccia croutons and parmesan shaving
- 🟠 with anchovy or chicken tikka
- ★ 🍴 🟢 roasted beet salad 425
green moong sprouts tossed with bell peppers, lettuce, tomatoes, pickled onion and vinaigrette dressing

- 🍴 🟢 chef's mezze sampler 400
a tasting platter with choice of cold mezze, served with pita
- 🍴 🟢 tabbouleh 400
middle eastern salad made of broken wheat, parsley, mint, tomatoes, spring onion, all spice peppers, olive oil and lime juice, served with pita
- 🍴 🟢 hummus beiruty 400
a dip made of chickpea, lemon juice, tahina, olive oil and garlic mixed with onion, tomato and parsley, served with pita

soups

- 🟢 butternut squash soup with almond slivers 350
served with garlic toast
- 🟢 wild mushroom cappuccino 350
served with garlic toast
- ★ 🍴 🟢 oven roasted tomato 300
with burnt pepper with basil
- 🟠 seafood bouillabaisse 350
served with prawn crackers



sandwiches and burgers

comfort street food

1130 hrs – 2330 hrs

comfort street food

- ulli chammanthi idli 425
cocktail fried idli tossed with red chilli, tamarind, coriander leaves
- ★ ■ pao bhaji 300
an all-time favourite, tawa cooked potatoes, vegetables, fresh chillies, coriander, tomatoes and special spice mix, served with buttered mini bread
- ★ ■ samosa 275
savoury pastry filled with spiced potato and green pea, served with tamarind chutney
- pazham pori 275
batter fried banana with mild spices of jeera and turmeric in a home-style preparation of kerala
- mulaku bhajji 225
big chillies coated with mild spices batter and deep fried

sandwiches

- veggie club sandwich 475
triple-layered, toasted, multi-grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber
- mult-grain soft baguette sandwich 400
cheese, jalapeno, mustard, peppers and onion
- ★ ■ gateway club sandwich 525
triple-layered, toasted, multi-grain grain or white bread sandwich with cheese, lettuce, tomato, chicken, fried egg and onion marmalade
- ★ ■ multi-grain tandoori soft baguette with spicy chicken tikka 475
soft baguette with tandoori spiced chicken

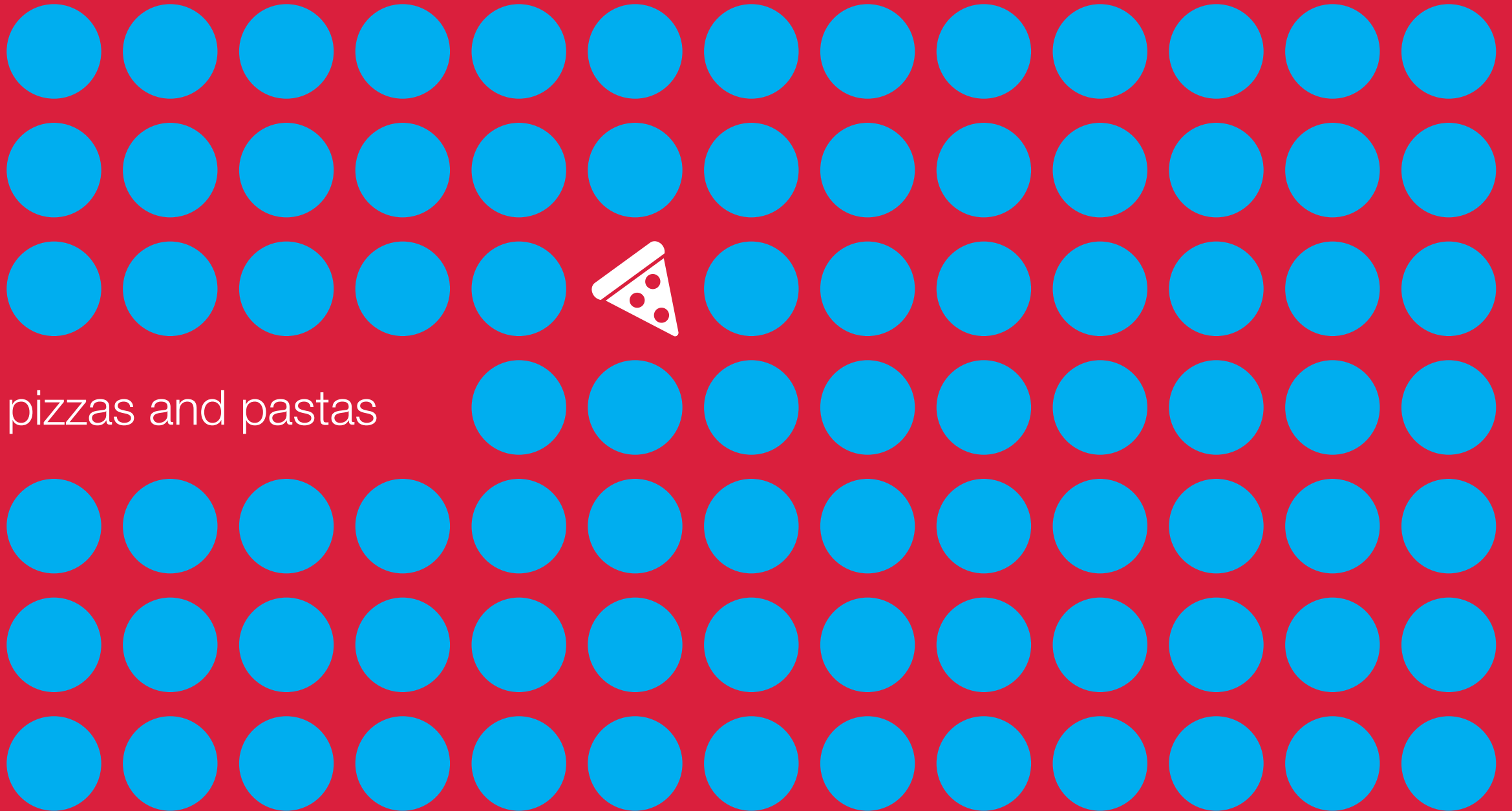
burgers

- veggie and roasted corn 475
with choice of onion marmalade or cheese, served with pickled gherkins, lettuce and tomato
- ★ ■ chicken pattie 500
with choice of onion marmalade or cheese, served with pickled gherkins, lettuce and tomato

kathi rolls

whole wheat tandoori wraps

- tandoori cottage cheese and peppers 475
- tandoori chicken and peppers 500



pizzas and pastas

1130 hrs – 2330 hrs

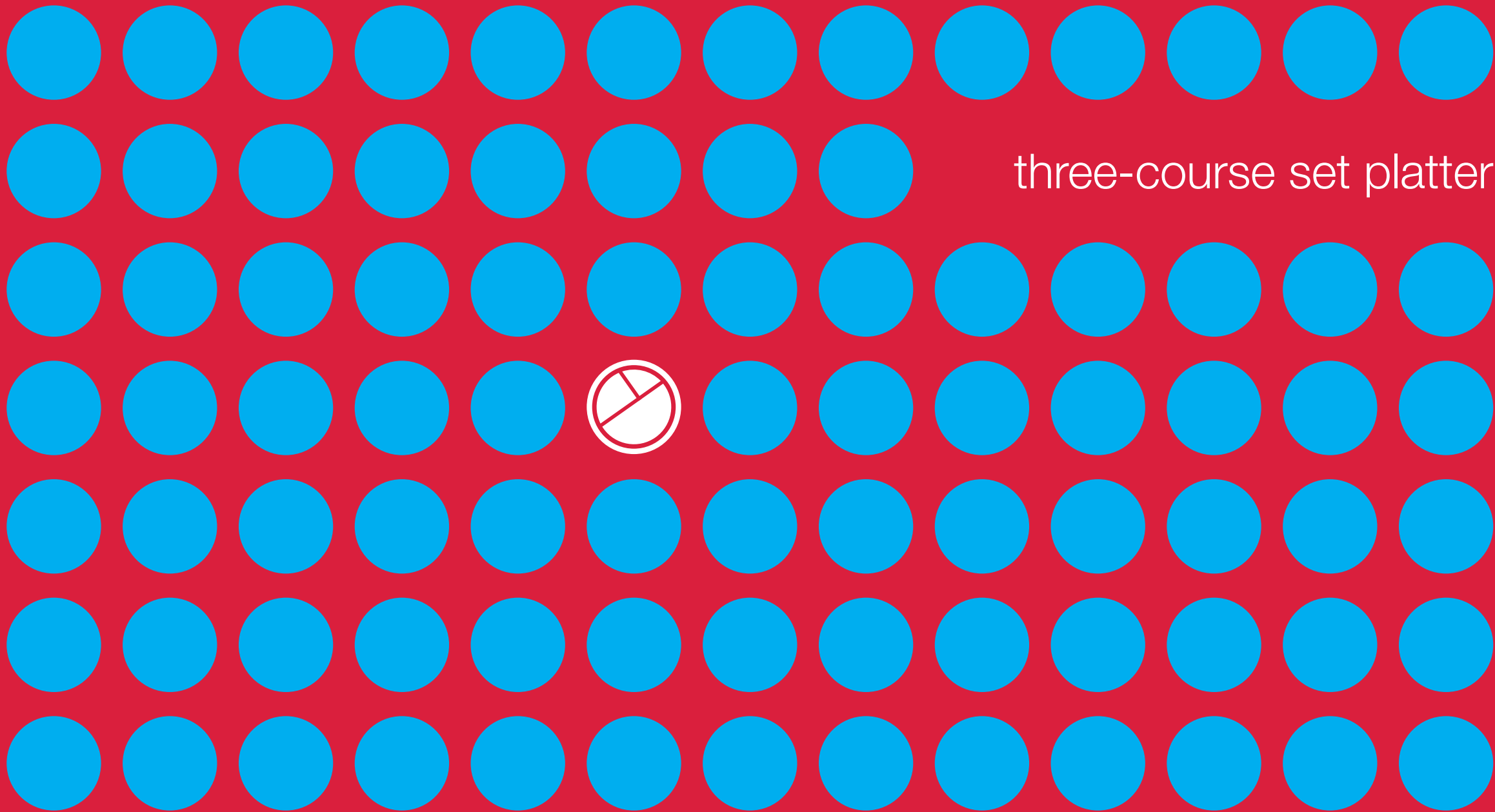
pizza

- pizza margherita 575
thin crust italian pizza with cheese and basil
- lebanese pizza 575
crispy bread topped with tomato, onion, chick peas, olives and cheese
- choice of vegetarian toppings 575
corn, grilled aubergine, jalapeno, mushroom, olives, roasted peppers or sun dried tomato
- choice of non-vegetarian toppings 600
roast chicken, pork pepperoni or prawn
- chicken tikka 600
a special pizza topped with chicken tikka
- ★ ■ multi-grain pizza with corn and mushroom 500
thin crust italian pizza with sauteed corn, mushroom and cheese

pasta and risotto

- choice of pasta
spaghetti, fettuccine or whole wheat penne
- ★ ■ garden fresh plum tomato and basil 600
- pesto cream 600
- ★ ■ arrabbiata 600

- ★ mac n cheese
classic baked macaroni with cheese baked crumbs with a choice of
- mushroom 600
- prawns 725
- grilled chicken with tomato and dill cream 725



three-course set platter

1230 hrs – 1500 hrs; 1930 hrs – 2330 hrs

three course set platter

kebab

850

- roasted tomato soup, chili pesto paneer tikka, dal makhani tandoori crispy roti or tawa paratha and gulab jamun
- roasted tomato soup, murg malai kebab, dal makhani, tandoori crispy roti or tawa paratha and gulab jamun

italian

850

- roasted tomato soup, crispy lettuce with garden greens and italian dressing, fusilli pomodoro, served with litchi white choco delight
- roasted tomato soup, crispy lettuce with garden greens and Italian dressing, fusilli pomodoro, roasted chicken, served with litchi white choco delight



western comfort food

pan asian

1230 hrs – 1600 hrs; 1930 hrs – 2330 hrs

comfort western

- ★ ✂ 🍱 basil scented grilled mediterranean vegetables 575
vegetables served with italian herby tomato sauce

- 🍱 mushroom and leek cannelloni 550
grilled mushroom, leeks cooked with herbs in a cheese and cream sauce stuffed into cannelloni with a splash herby tomato and baked under salamander

- grilled prawns tossed with sundried tomato and herby cream

- 🍱 jumbo 1250

- 🍱 medium 950

- 🍱 grilled tenderloin medallion 750
served with wine wilted garlic greens and green pea or plain potato mash quenelles, herby red wine jus

- 🍱 mustard chilli crusted pork chops 750
served with apple wine glaze

- 🍱 fish and chips served with tartare sauce 725
traditional crumb fried fish, served with tartare sauce

- ★ ✂ 🍱 oven baked herb crusted fillet of fish 725
served with sauteed greens and grains mustard sauce

- ★ 🍱 spanish roasted chicken with roasted mediterranean vegetable and mushroom jus 725
succulent pan roasted chicken with interesting flavour of garlic, rosemary served with mushroom jus, potato mash quenelles pesto glazed vegetables

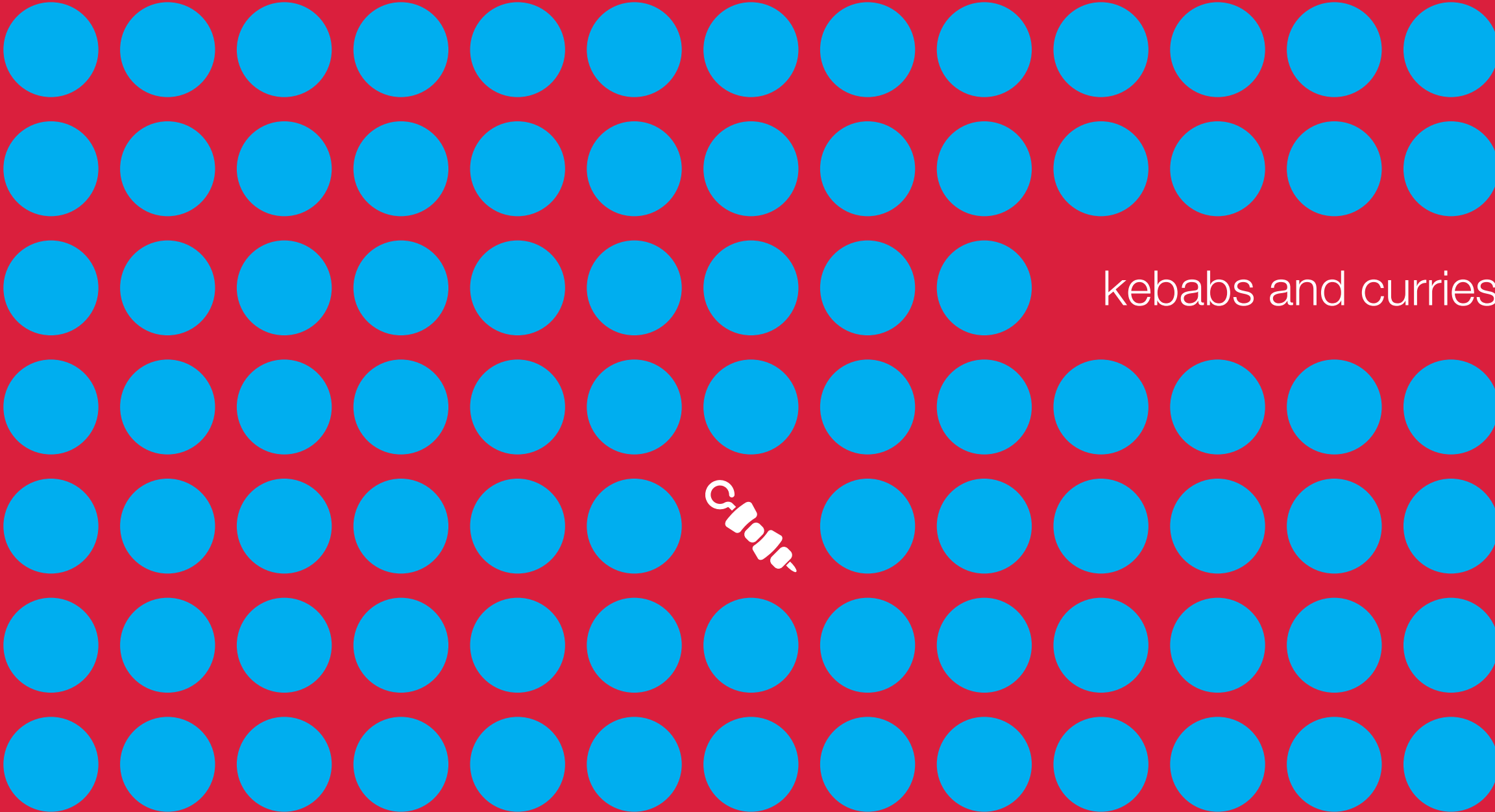
pan asian

- ★ 🍱 stir-fried vegetables 500
wok tossed seasonal vegetables with light sauce

- ★ 🍱 nasi goreng 725
spicy indonesian fried rice, served with chicken satay and fried egg

- ★ 🍱 kung pao chicken 725
a sichuan-style delicacy tossed with sichuan peppers and fried cashew nuts

- ★ 🍱 singapore chicken satay 575
grilled chicken skewers with sweet and tangy peanut sauce



kebabs and curries



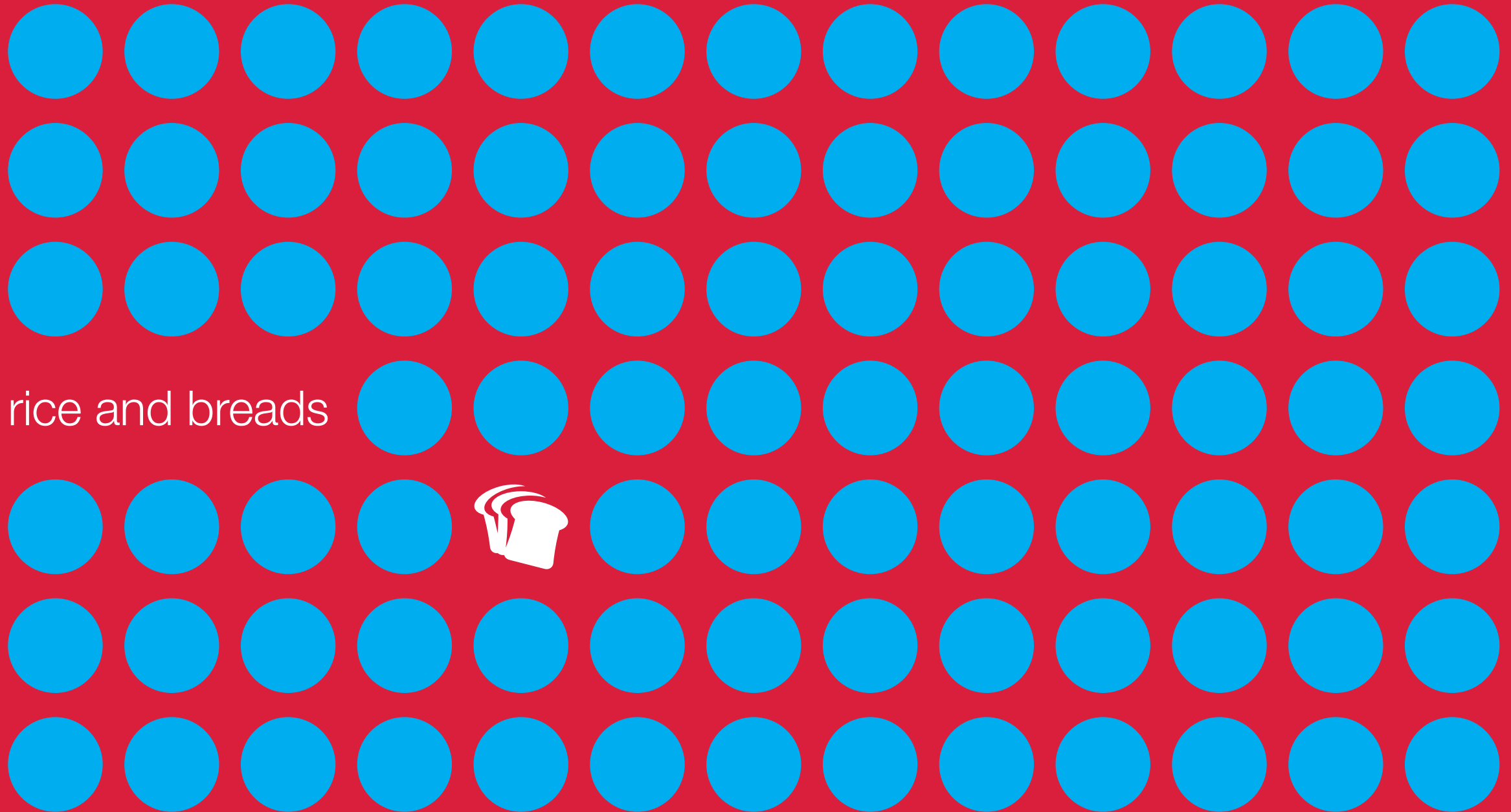
1230 hrs – 1500 hrs; 1930 hrs – 2330 hrs

kebabs

- tandoori aloo 550
baby potato marinated with tandoori spices and roasted in tandoor oven
- vegetable seekh kebab 550
mixed vegetables mince mixed with tandoori spices, skewered and cooked in clay pot oven
- ★ ■ chilli pesto paneer 575
homemade cottage cheese marinated in yoghurt, green chilli, basil and aromatic spices, cooked in tandoor
- ★ ✂ ■ lamb seekh kebab 675
finely minced lamb marinated with special tandoori spices, skewered and cooked in clay oven and served with mint chutney
- sarso wali macchhli tikka 700
chunks of fresh fish marinated with mustard paste, yoghurt, aromatic spices and cooked in clay oven
- tandoori chicken 700
chicken marinated with yoghurt and special spices from mughal kitchen soaked overnight and cooked in a clay oven
- ★ ■ murg malai kebab 700
juicy chunks of chicken marinated in yoghurt, aromatic spice mix and cooked to perfection in a clay oven (tandoor)

curries

- ★ ■ khumb palak paneer 550
aromatic button mushroom cooked with cumin flavoured spinach and indian herbs
- punjabi paneer butter masala 550
fresh cottage cheese simmered in a combination of fresh and sun dried tomato gravy flavoured with green cardamom and ginger
- bhindi apki pasand 550
bhindi do pyaza or khasta bhindi or bhindi nayanthara
- aloo apki pasand 500
mutter, jeera, gobi
or
spinach
delicate combination of potatoes, mild homely spices of cumin, methi and dhania
- dal makhani 500
a harmony of red kidney beans, tomatoes, ginger and garlic, simmered overnight on coal embers and finished with cream and a dollop of unsalted butter
- yellow dal tadka 475
tempered yellow dal home style
- mutton rogan josh 775
tender pieces of lamb cooked with ratan jog and tomato spicy aromatic gravy-a delicacy of mughal kitchen
- ★ ■ murg tikka lababdar 750
chicken tikka morsels simmered in tomato gravy enriched with cream, spices and fenugreek















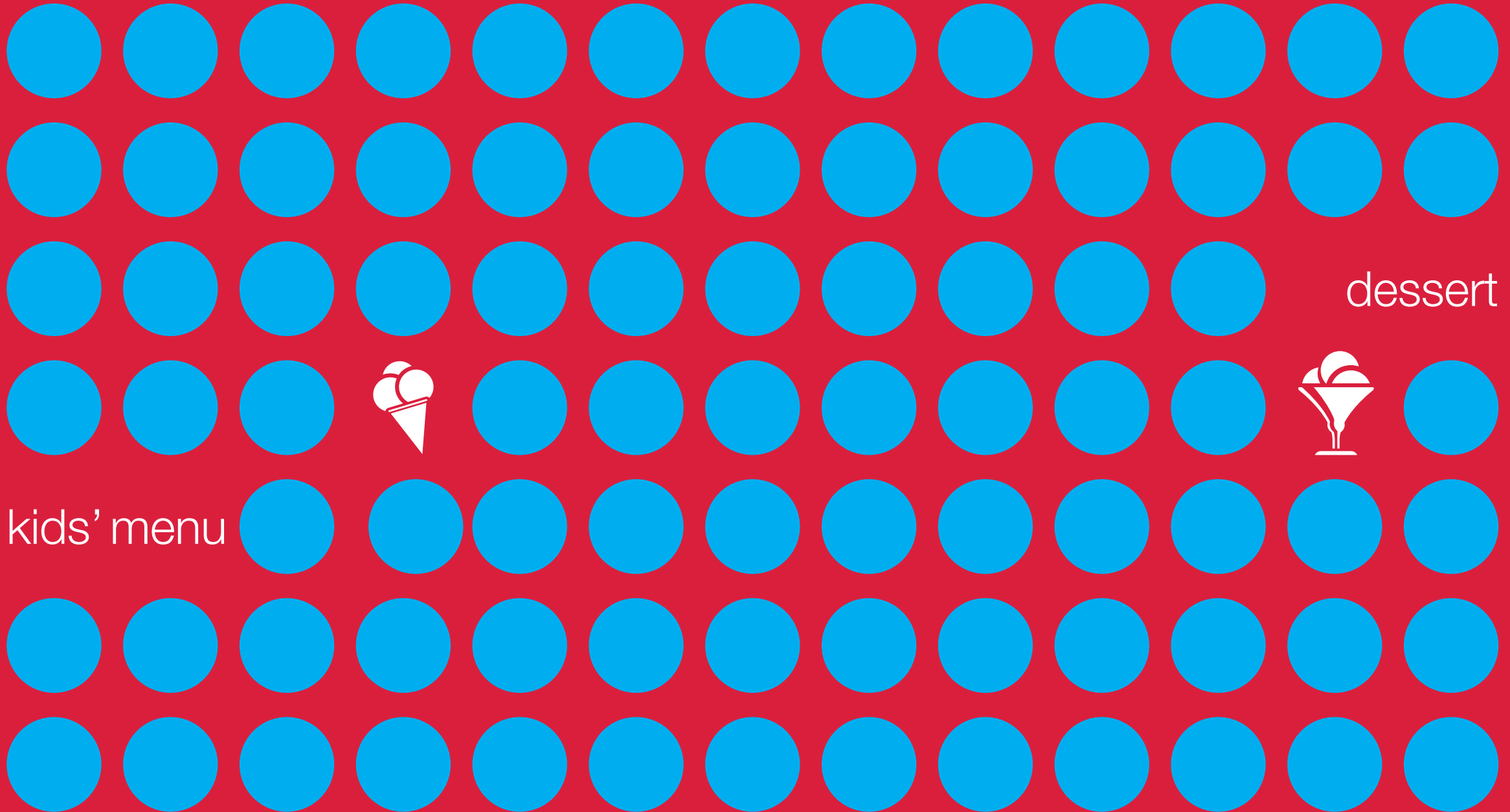
rice and breads



1230 hrs – 1500 hrs; 1930 hrs – 2330 hrs

rice and breads

 vegetable dum biryani	625	 organic unpolished brown rice	250
vegetable and basmati rice cooked in dum with saffron, cardamom, mace and mint, served with raita		 steamed rice	250
 pulao aapki pasand	250	 naan (two pieces)	200
basmathi rice cooked to your style – vegetables, cumin flavoured, green peas or kashmiri		leavened bread made with refined flour, served plain or with a choice of garlic, butter and cheese	
  multi-grain khichdi	350	 roti (two pieces)	200
brown rice, broken wheat and barley cooked with lentil, broccoli and spices		whole wheat bread made in the clay oven, served plain or with butter	
 murg biryani	650	 paratha (two pieces)	200
chicken and basmati rice cooked in dum with saffron, cardamom, mace and mint, served with raita		layered whole wheat bread, served with butter or with mint leaves, potatoes	
		 phulka (three pieces)	200
		indian bread made with ground whole wheat	
		  multi-grain roti	200



kids' menu

dessert



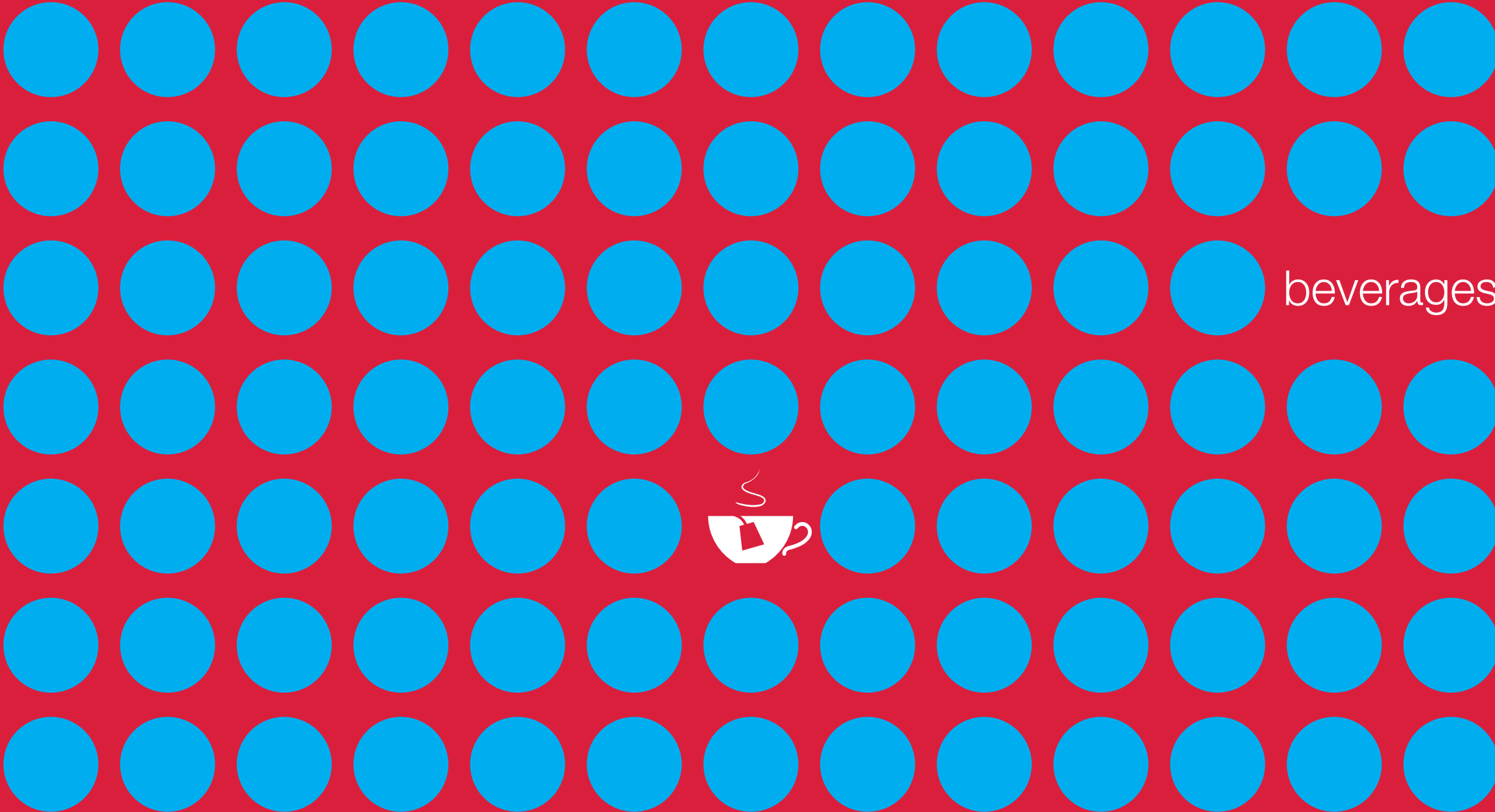
1230 hrs – 2330 hrs

kids' menu

🟢 popeye's pasta mini pasta shells with cream, spinach and parmesan	350
country boy burger	
🟢 vegetable	350
🟠 chicken	350
🟠 almond slivers crusted chicken fingers	500
🟠 barbecued grilled chicken sausage on beans rice	450
🟠 heman's secret a slice of fried fish and fries served with tartar sauce	375

desserts

🟢 sugar-free dessert of the day - indian indian dessert with a difference	375
🟢 saffron rasmalai	325
🟢 selection of ice cream butterscotch, chocolate, coffee, mango, strawberry or vanilla	275
🌟🟢 pannacotta, served sugar-free with fresh fruits	350
🌟🟠 dark chocolate combo a delectable dark chocolate mousse, walnut brownie and chocolate ice cream	400
🟠 passion fruit cheese cake	350
🌟🟠 dates and walnut flan	350
🟠 bubble style coffee delight a fine mix of coffee biscuit, mild sweetened baked cream and kahlua	400



beverages



beverages

■ seasonal fresh juice pineapple, grapes or sweet lime, watermelon or orange	250	■ selection of teas lemon, earl grey, green tea, darjeeling tea warm ginger, honey lemon and masala tea	175
■ milkshake vanilla, banana or strawberry	225	■ selection coffee south indian filter, instant, cappuccino or decaffeinated	175
■ cold coffee cold coffee with ice-cream	225	■ bournvita or hot chocolate	250
■ energy drinks	250	■ bottled water	
		500 ml	60
		1000 ml	120