

Lobby
LOUNGE



SALADS

- **Mesclun Salad** ✕ ☁ 550
Arugula, dice tomato, cucumber, caramelized walnuts with goat cheese / feta cheese
- **Greek Salad** ✕ 550
Dices of tomato, cucumber, onion, bell pepper, olives and feta cheese
- **Classic Caesar Salad** ✕ 650
Selection of grilled prawn / chicken / bacon
- **Smoked Salmon Salad** ✕ 700
Dices of cucumber, tomato and handfull of aragula

CLAY OVEN SPECIALITIES

- **Laal Mirch Ka Paneer Tikka** ✕ 650
Freshly pounded red chilli spiced cottage cheese, charcoal roasted, mint chutney
- **Achari Broccoli** ✕ 650
Broccoli florets infused with a pickle marinade, cooked in a charcoal oven
- **Md. Ali Seekh Kebab** ✕ 950
Minced lamb skewers, mint chutney
- **Tandoori Murgh** ✕ 1400
Chicken steeped in a marinade of aromatic spices, grilled on glowing embers, imparting a smoky flavour

SANDWICHES, BURGERS AND ROLLS

- **Veggie Club** ✓ 600
Lettuce, roasted vegetables, artichokes, cheese, tomatoes
- **Classic Club** 700
Roast chicken salad, black forest ham, lettuce, fried egg, tomatoes
- **The Green Burger** ✓ 600
Quinoa and vegetable patty, cheddar cheese, tomatoes, mesclun, sesame focaccia
- **In-House Burger** 700
Minced lamb patty or Mexican spiced chicken patty, cheddar cheese, sesame focaccia
- **Thai Spring Roll** ✓ 550
Crispy fried spring roll of glass noodle and vegetables, sweet chilli dip
- Kathi Roll**
Wrapped homemade flat bread, mint chutney
- **Char Grilled Cottage Cheese** 600
- **Chicken** 700

■ Vegetarian ■ Non Vegetarian ☁ Chefs' Signature

Prices mentioned above are in Indian rupees, exclusive of applicable government taxes. We levy no service charge. Please inform us if you are allergic to any ingredient.

✓ Vegan ✕ Gluten Free

Dishes marked with mentioned symbols can be prepared vegan or gluten free.

QUICK BITES

- **“Spoonwali” Papdi Chaat** 550
All time favorite, our way
- **Gobhi Kempu Bezule** 550
Marinated cauliflower fried crisp and tossed with fresh ginger, yoghurt, onion and tomatoes
- **Jalapeno Cheese Melt** 550
Jalapeno tomato tapenade, sharp cheddar
- **Nachos** 550
Tortilla chips served with tomato salsa and sour cream
- **Vegetable Quesadillas** 900
Grilled corn tortillas filled with vegetables and cheese
- **Buffalo Chicken Wings** 600
Deep fried chicken wings coated with tangy chilli sauce
- **Lamb Taco** 600
Traditional Mexican dish served with tomato salsa and sour cream
- **Kori Ghee Roast** ❌ 750
Mangalorean delicacy of boneless chicken, clarified butter and home ground spices
- **Fish & Chips** 800
White fish fillet fried in beer batter with chunky chips, mushy peas, tartare sauce and fresh lemon
- **Mutton Pepper Fry** ❌ 950
Slow cooked lamb tossed with crushed black pepper, an all-time favorite
- **Kane Rava Fry** 1050
Marinated lady fish, semolina crusted and fried crisp
- **Chemmeen Porichathu** 1050
Arabian sea prawns steeped in red chilli marinade, crisp fried
- **Wild Berry Muffin** 150
- **Chocolate Muffin** 150
- **Oatmeal Cookie** 150
- **Cumin Coriander Cookie** 150
- **Chocolate Chip Cookie** 150
- **Brownie** 300
- Tea Charlie Selection**
(15:00 hrs to 18:00 hrs)
- **Classic English Tea Charlie** 750
Selection of savouries, pastries, scones with cream and fruit confiture
- **Indian Tea Charlie** 750
Selection of traditional Indian savouries and sweets
- **Charlie with a Glass of Sparkling Wine** 1100

■ Vegetarian ■ Non Vegetarian ☪ Chefs' Signature

Prices mentioned above are in Indian rupees, exclusive of applicable government taxes. We levy no service charge. Please inform us if you are allergic to any ingredient.

🌱 Vegan ❌ Gluten Free

Dishes marked with mentioned symbols can be prepared vegan or gluten free.

BLACK TEAS	550
Darjeeling Assam Orthodox English Decaffeinated	
FLAVOURED TEA	550
Earl Grey	
SPECIALITY CHINESE GREEN TEAS	550
Taiwanese High Mountain Oolong Jasmine Blossom Green Tea Lemon	
HERBAL INFUSIONS	550
Russian Caravan Peppermint Tulsi Mint	
AROMATICS (BLACK)	550
Oriental Sencha Lapsang Souchong	
TEA	250
Taj Blend Assam English Breakfast Darjeeling Earl Grey Peppermint Green Jasmine Chamomile Indian Spiced Masala Chai	
SINGLE ORIGIN COFFEE	550
Colombian Brazilian Santos Costa Rica Tarrazu Aged Monsoon Malabar Indian Plantation	
COFFEE	250
Coorg Kaapi Espresso Cappuccino Cafe Latté	

■ Vegetarian
■ Non Vegetarian
☞ Chefs' Signature

Prices mentioned above are in Indian rupees, exclusive of applicable government taxes. We levy no service charge. Please inform us if you are allergic to any ingredient.

🌱 Vegan
⊗ Gluten Free

Dishes marked with mentioned symbols can be prepared vegan or gluten free.

Macchiato
Americano
Latté Macchiato
Mocha

MALTS 250

Hot Chocolate
Horlicks
Bournvita

ICED BEVERAGES 250

Cold Coffee
Flavoured Iced Latte
Lemon Iced Tea
Peach Iced Tea
Spiced Iced Tea

SOFT BEVERAGES

Himalayan 500 ml / 1000 ml 90/150

Qua 1000 ml 150

O'cean Flavoured Water 150

Aerated Beverages 250
(Pepsi, Diet Pepsi, Coke, Diet Coke, 7 up, Sprite, Fanta, Mirinda)

Tonic Water / Soda / Ginger Ale 250

Fresh Lime Soda / Water 250

Perrier 330 ml / San Benedetto 250 ml 225

Red Bull 250

Freshly Squeezed Seasonal Fruit Juice 250

Canned Juices 200

MOCKTAILS 450

Root and Shoot Martini
Delicious blend of ginger and fresh pomegranate

Fruit Sangria
Spiced grape juice with cut fruits

Clash of Titans
A surprising clash flavour of apple, strawberry and cola

Virgin Mojito
Lime, mint and soda

Virgin Pinacolada
Coconut, pineapple and cream

Strawberry Fields
Strawberry, lime and sugar blended

■ Vegetarian ■ Non Vegetarian ☞ Chefs' Signature

Prices mentioned above are in Indian rupees, exclusive of applicable government taxes. We levy no service charge. Please inform us if you are allergic to any ingredient.

🌱 Vegan 🚫 Gluten Free

Dishes marked with mentioned symbols can be prepared vegan or gluten free.

