24/7
international breakfast

- choice of freshly squeezed seasonal fruit juice 250
  sweet lime, grape, pineapple, watermelon or papaya

- chef’s special vegetable juice 250
  special concoction of vegetable, herbs and spices

- smoothie 200
  banana, blueberry or seasonal fruit with yoghurt

- multi-grain bread 200
  served with low-fat butter and homemade preserves

- wellness cereals 200
  homemade muesli or all-bran wheat flakes,
  served with soy milk, low-fat milk or yoghurt

- cereals – hot or cold 200
  corn flakes or choco flakes, served with hot or cold milk

- french toast 350
  sliced raisin brioche bread, soaked in beaten eggs with
  milk and cinnamon, pan-fried, served with butter and maple syrup

- freshly baked breads and morning pastries 350
  choose any three: whole-wheat croissants, danish pastry,
  muffin, doughnut or whole-wheat bread with butter,
  fruit preserves, marmalade and honey

- pancakes 350
  served with maple syrup, honey and melted butter,
  plain or choose a filling of banana, apple or raisins

- belgian waffles 350
  served with maple syrup, honey and melted butter

- eggs cooked to order 350
  choice of scrambled, boiled, fried, akuri, poached or omelettes,
  served with ham, bacon or sausage, grilled focaccia,
  tomato and hash brown

- fluffy egg white omelette 350
  served with caramelised orange,
  tomatoes and whole-wheat toast
06:30 hrs - 11:00 hrs
breakfast the indian way

idli  350
steam rice and lentil cakes,
served with sambar and chutney

multi-grain dosa  350
an all-time favourite with chef’s special touch,
made with nine types of lentils and grains,
flavoured with red and green chutney with
an irresistible flavour of tomato, bell pepper and
potato stuffing, spiked with olive oil and basil fragrance

dosa or uttappam  350
traditional rice and lentil pancake, plain or masala,
served with sambar and chutney

poori bhaji  350
deep-fried indian bread,
served with potato cooked in spices

paratha  350
choice of aloo, gobi or paneer,
served with yoghurt and pickle

broken wheat upma or semolina upma  350
a south indian delicacy made with
either broken wheat or semolina,
served with sambar and chutney
11:30 hrs – 23:30 hrs

appetisers, salads and soups

- **Wellness kebabs** 500
  assortment of spinach, curd and cheese kebabs griddle-cooked, served with chef's style salsa and mint chutney

- **Nutty beetroot salad with apple** 400
  roasted beetroot, apple, peppers, walnut and arugula lettuce, balsamic dressing with flax seeds

caesar

- **Chicken or prawn with roman lettuce, anchovies, soft boiled egg and garlic bread** 500
- **Veg caesar with mushrooms, garlic, mayonnaise and garlic bread** 450

- **Oven-roasted tomato and burnt pepper soup** 325
- **Broccoli and corn soup** 325

sandwiches and wraps

- **Multi-grain soft baguette** 500
  murgh tikka, onion and tomato

- **Whole-wheat veggie sandwich** 500
  double-layered toasted whole-wheat sandwich grilled bell pepper, lettuce and tomato

- **Kathi rolls**
  - **Chicken** 550
  - **Vegetable** 450

pizza and pasta

- **Multi-grain pizza** 600
  chicken, mozzarella cheese, bell pepper, mushroom and baby corn

- **Whole-wheat penne arrabbiata** 550
  spicy tomato sauce with garlic and basil
11:30 hrs – 23:30 hrs

main course

- fillet of fish 800
  herb-crusted, oven-baked or grilled fish
  sautéed greens with grain mustard sauce

- ajwaini fish tikka 675
  chunks of king fish marinated with yoghurt,
  carom seeds and aromatic spices

- pan-seared tofu with tomato confit 650
  spicy garlic peperoncino marinade,
  grilled exotic greens with cherry tomato confit

- chili pesto paneer tikka 575
  homemade cottage cheese marinated in yoghurt,
  basil pesto and aromatic spices

- khumb palak 500
  button mushroom and spinach tempered with
  Indian herbs and spices

- bhindi aapki pasand 550
  tender okra cooked to perfection with spiced onion and
  tomatoes or your choice of masala

- multi-grain khichdi 450
  brown rice, broken wheat and barley cooked with
  lentil, broccoli and spices

- indian breads 175
  multi-grain roti, bajra chapati or phulka
11:30 hrs – 23:30 hrs

comfort food

- **madurai dosa** 550
  stuffed with a choice of either prawn, crab or chicken,
  served with chutney

- **pao bhaji** 375
  griddle-cooked potatoes, vegetables, fresh chillies,
  coriander, tomatoes and special spice mix,
  served with buttered mini-bread

- **chole bature** 425
  combination of spicy chick peas and fried indian bread

- **samosa** 350
  stuffed savoury pastry, spiced potato and peas,
  served with tamarind chutney

- **kuzhi paniyaram** 400
  savoury rice and lentil dumplings,
  served with tomato chutney

- **appam stew** 500
  fermented rice pancake and vegetable stew

- **kalan varuval** 450
  a famous street food of coimbatore,
  masala fried mushroom tossed with spices

  kothu paratha
  minced paratha, famous street food of south india
  with chopped onion, tomatoes, spices and
  freshly chopped coriander

- **chicken** 550
- **vegetable** 550
11:30 hrs – 22:30 hrs

**appetisers, salads and soups**

- **papdi chaat**  
  crispy papdi, boiled potatoes, chick peas, green and sweet chutneys, yoghurt, chopped coriander, onions and sev

- **niçoise salad with tuna**  
  tomatoes, haricot beans, baby potato, tuna, soft-boiled eggs, niçoise olives and anchovies, dressed with vinaigrette

- **cream of chicken soup with garlic bread**  
  325

- **attukal soup**  
  lamb trotters in authentic south indian spicy soup

- **wild mushroom cappuccino**  
  325
  creamy mushroom soup brimming with froth

**sandwiches**

- **non vegetarian club sandwich**  
  675
  triple-layered, toasted, multi-grain or white bread sandwich with cheese, lettuce, tomato, chicken, fried egg and onion marmalade

- **vegetable club sandwich**  
  575
  triple-layered, toasted, multi-grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber

**burgers**

- **chicken burger with chicken fillet**  
  600

- **grilled chicken tikka panini bread**  
  600
  onion, green peppers, mint chutney

- **gourmet tenderloin burger**  
  650
  double tenderloin patties with cheese, bacon and fried egg

- **vegetable and cheese burger**  
  550
  pickled gherkins, lettuce and tomato with a choice of onion marmalade or cheese
11:30 hrs – 22:30 hrs

**pizza**
- chicken tikka 600
  special pizza topped with chicken tikka
- pepperoni with arugula lettuce 625
- margherita 550
  buffalo mozzarella, tomato and basil
- primavera 575
  tomato sauce, cheese zucchini, colour peppers, onion and olives

11:30 hrs – 23:30 hrs

**pasta**

choice of pasta
spaghetti, penne, fettuccine or whole-wheat penne
- grilled chicken and penne with arrabbiata sauce 625
- carbonara 650
- tenderloin bolognese 650
- aglio, olio and pepperoncino 575
- alfredo 575
- pomodoro 575
- wild mushroom penne with cherry tomatoes 575

**risotto**
- grilled chicken risotto 675
  with sun-dried tomatoes
- wild mushroom risotto 575
12:30 hrs – 14:45 hrs; 19:30 hrs – 23:30 hrs

international

- grilled fish grenobloise sauce 800
  lemon butter sauce with haricot beans, baby potato, cherry tomato and olive capers

- grilled jumbo prawns with garlic basil oil 1250
  mashed potato and sauteed greens

- spanish roasted chicken 800
  half spring chicken, olive and herb marinade, sweet potato, char-grilled greens, arugula and many pepper jus

- parmesan crusted chicken 800
  olive mash, wilted spinach sauteed mushroom and thyme jus

- tenderloin medallion 850
  wild mushroom or pepper sauce

- sizzler non vegetarian 1300
  pan-seared tenderloin, chicken breast, prawns, chicken sausages, grilled veggies, crusted new potato rosemary jus

- sizzler vegetarian 850
  pan-seared tofu and spiced exotic vegetable, vegetable rissoles and potato wedges
12:30 hrs – 14:45 hrs; 19:30 hrs – 23:30 hrs

kebabs

- **tangdi shirazi** 625
  tender leg of chicken stuffed with minced chicken and cheese, marinated with Indian spices

- **murgh angara kebab** 625
  juicy chunks of chicken leg marinated in yoghurt and aromatic spice mix

- **achari jhinga** 1250
  tiger prawns marinated with yoghurt and pickled spices

- **ajwaini fish tikka** 675
  chunks of king fish marinated with yoghurt, carom seeds and aromatic spices

- **lamb seekh kebab** 700
  juicy minced lamb cooked on a seekh with herbs and spices with mint chutney

- **bharwan aloo** 500
  cottage cheese stuffed with jacket potato enriched with nuts

- **chili pesto paneer tikka** 575
  homemade cottage cheese marinated in yoghurt, basil pesto and aromatic spices

Tandoori kebab platter

- **tangdi shirazi, murg angara kebab, fish tikka and seekh kebab** 975
- **paneer tikka, bharwan aloo and hari hari kebab** 850
12:30 hrs – 14:45 hrs; 19:30 hrs – 23:30 hrs

curries

- murgh lababdar 700
  tandoori chicken tikka cooked with tomato, spices, fenugreek and cream

- murgh khurchan 700
  semi-dry preparation of chicken cooked with onions, tomatoes and pepper

- mutton rogan josh 775
  slow-braised lamb in onion gravy and Indian spices

- khadai jhinga 875
  medium sized prawns cooked with onions, tomatoes and fresh coriander

- paneer methi 550
  cottage cheese simmered in fenugreek-flavoured tomato gravy

- kadhai subzi 550
  vegetables cooked with tomatoes, onion and spices

- bhindi aap ki pasand 550

- dal makhani 500
  a Punjabi delicacy; dal cooked on a slow flame with butter, cream and Indian spices

- dal tadka 500
  an all-time favourite made with moong dal and tempered with spices
12:30 hrs – 14:45 hrs; 19:30 hrs – 23:30 hrs

**chennai special**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>chennai meen varuval 650</td>
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<tr>
<td>marinated seer fish daines</td>
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<tr>
<td>meen kozhambu 675</td>
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<tr>
<td>local style red spicy fish curry flavoured with tamarind and curry leaves</td>
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<tr>
<td>chicken varuval 675</td>
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<tr>
<td>fried boneless morsels of country-style marinated chicken</td>
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<td>kari milagu peratal 700</td>
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<tr>
<td>cooked lamb tossed in spices, a local favourite, served on flat bread</td>
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<tr>
<td>era karuveppilai varuval 900</td>
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<tr>
<td>local style dry prawn preparation</td>
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<tr>
<td>kozhi varutha curry 675</td>
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<tr>
<td>chicken flavoured with roasted coconut paste and spices</td>
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<tr>
<td>sambhar sadam 350</td>
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<tr>
<td>saiva virundhu 1000</td>
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<tr>
<td>asaiva virundhu 1250</td>
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12:30 hrs – 14:45 hrs; 19:30 hrs – 23:30 hrs
rice and breads

- nasi goreng  700
  spicy Indonesian fried rice, served with chicken satay and fried egg

- murgh dum biryani  700
  chicken and basmati rice dum cooked

- ambur mutton biryani  800
  lamb and basmati rice dum cooked

- subz biryani  650
  vegetables and basmati rice dum cooked

- steamed rice  250

- masala khichdi  350

- indian breads  175
  chapati, phulka, tandoori roti, lacha paratha, naan, kulcha or roomali roti
11:30 hrs – 23:30 hrs

kids’ menu

country boy burger
- chicken 275
- vegetable 225

kiddle fish and chips 275

fish finger or chicken nuggets with french fries 275

chocolate mousse 225

mac ‘n’ cheese 275
- classic macaroni and cheese baked with mozzarella cheese

mini pizza margherita 275
11:30 hrs – 23:30 hrs

dessert

- banana brulee 375
  made with diabetic-friendly sugar

- traditional tiramisu 375

- dark chocolate indulgence 400
  delectable dark chocolate mousse, walnut brownie and chocolate ice cream

- bull’s eye 400
  warm chocolate cake, served with vanilla ice cream

- orange panna cotta 375
  made with diabetic-friendly sugar with stewed prunes and roasted pistachio shavings

- shahi lancha jamun 350
  served on fried and soaked bread

- saffron rasmalai 350
  cottage dumpling soaked in saffron-flavoured milk and chilled to perfection

- selection of ice cream 350
  choice of ice creams and toppings from our collection

- exotic fruit platter 350
24/7

breakfast

- choice of freshly squeezed seasonal fruit juice 250
  sweet lime, grape, pineapple, watermelon or papaya

- chef’s special vegetable juice 250
  special concoction of vegetable, herbs and spices

- smoothie 200
  banana, blueberry or seasonal fruit with yoghurt

- multi-grain bread 200
  served with low-fat butter and homemade preserves

- wellness cereals 200
  homemade muesli or all-bran wheat flakes,
  served with soy milk, low-fat milk or yoghurt

- freshly baked breads and morning pastries 350
  choose any three: whole-wheat croissants, danish pastry,
  muffin, doughnut or whole-wheat bread with butter,
  fruit preserves, marmalade and honey

- pancakes 350
  served with maple syrup, honey and melted butter,
  plain or choose a filling of banana, apple or raisins

- belgian waffles 300
  served with maple syrup, honey and melted butter

- eggs cooked to order 350
  choice of scrambled, boiled, fried, akuri, poached or omelettes,
  served with ham, bacon or sausage, grilled focaccia,
  tomato and hash brown

- fluffy egg white omelette 350
  served with caramelised orange,
  tomatoes and whole-wheat toast

- dosa or uttappam 350
  traditional rice and lentil pancake, plain or masala,
  served with sambhar and chutney

- broken wheat upma 350
  a south indian delicacy made with broken wheat,
  served with sambhar and chutney
24/7

light meal

- fish and chips 700
  an all-time favourite, served with tartar sauce

- non vegetarian club sandwich 675
  triple-layered, toasted, multi-grain or white bread sandwich
  with cheese, lettuce, tomato, chicken, fried egg and onion marmalade

- vegetable club sandwich 575
  triple-layered, toasted, multi-grain or white bread sandwich
  with cheese, lettuce, tomato, russian salad and pickled cucumber

- oven-roasted tomato and burnt pepper soup 325
  with basil pesto

burger

- chicken fillet or tenderlon 650
- vegetable 550

make your own sandwich
(plain, toasted or grilled white, brown or multi-grain bread)

- tuna, chicken, minute steak or egg 650
- grilled vegetable, cheese or pickled cucumber 550
mains

- Spanish roasted chicken  800  
  half spring chicken, olive and herb marinade, sweet potato, char-grilled greens, arugula and many pepper jus

- Murgh lababdar  700  
  tandoori chicken tikka cooked with tomato, spices, fenugreek and cream

- Mutton rogan josh  775  
  slow-braised lamb in onion gravy and Indian spices

- Ambur mutton biryani  800
  lamb and basmati rice dum cooked

- Murgh dum biryani  700
  chicken and basmati rice dum cooked

- Penne arrabbiata  600
  spicy tomato sauce with garlic

- Paneer methi  550
  cottage cheese simmered in fenugreek-flavoured tomato gravy

- Subz biryani  650
  vegetables and basmati rice cooked in dum

- Dal makhani  500
  a Punjabi delicacy, dal cooked on a slow flame with butter, cream and Indian spices

- Dal tadka  500
  an all-time favourite made with moong dal and tempered with spices

- Steamed rice  250
24/7
hot and cold beverage

- coffee 225
  south indian coffee, decaffeinated coffee, espresso, cappuccino, double espresso or latte

- tea 225
  darjeeling, assam, earl grey, english breakfast, green, chamomile

- choice of Horlicks, bournvita or chocolate 225
  with hot or cold milk

- cold coffee 300
  with ice cream

- milkshake 300
  vanilla, butterscotch, chocolate or strawberry

- iced tea 225

- seasonal fresh fruit juice 250
  sweet lime, grape, pineapple, watermelon, mango or orange

- tender coconut water 250

- lassi 300
  sweet or salt

- buttermilk 250
  plain or masala

- tonic water 250 *

- aquafina 500 ml 75 *

- himalayan 200 *

- aerated beverages 225 *

- red bull 300 *

- fresh lime soda or water 200

- perrier sparkling water 350 *

(*) Prices are inclusive of MRP and additional charges for our facilities and services.