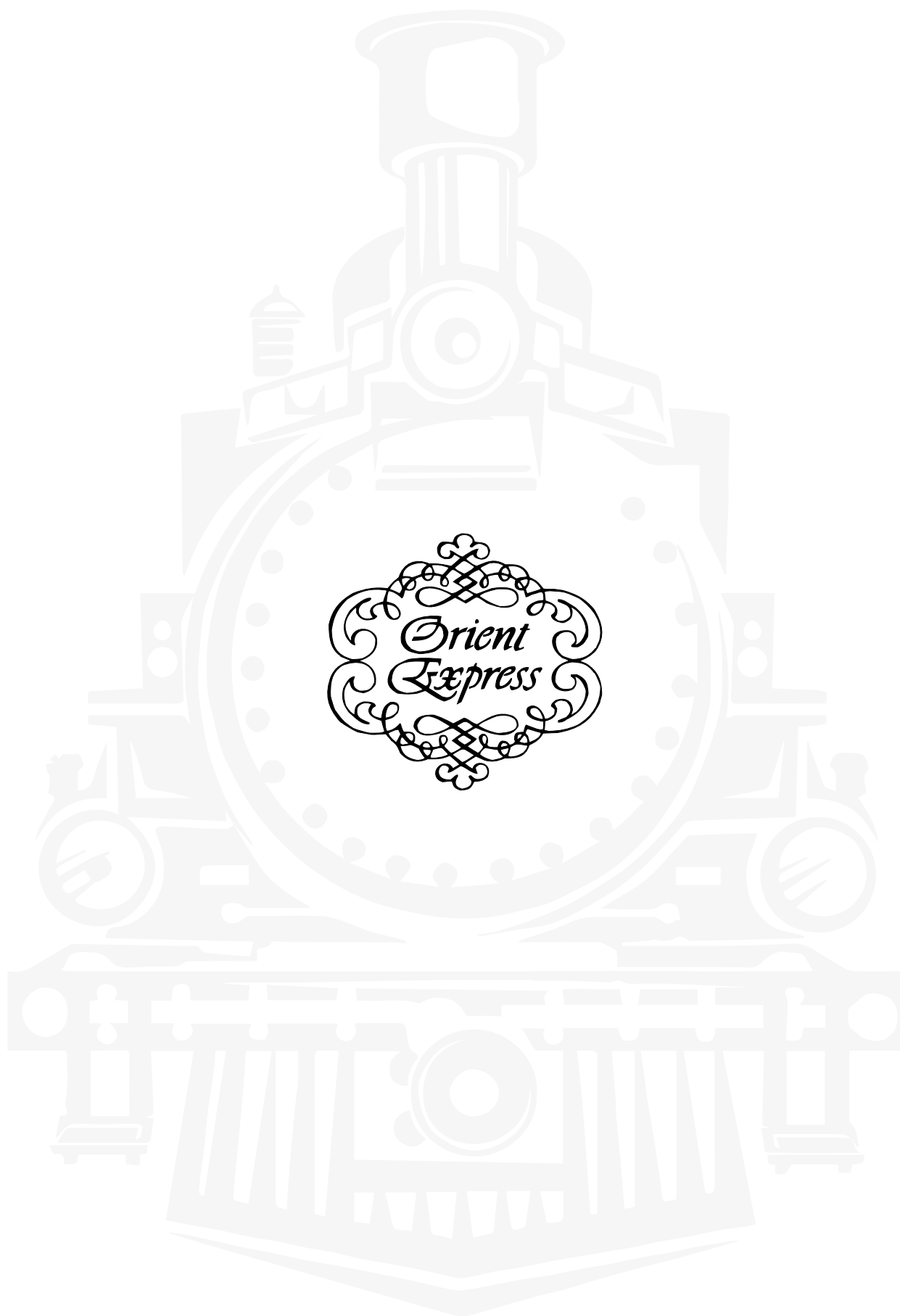




As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kals of energy per day.
However, the actual calories needed may vary per person.

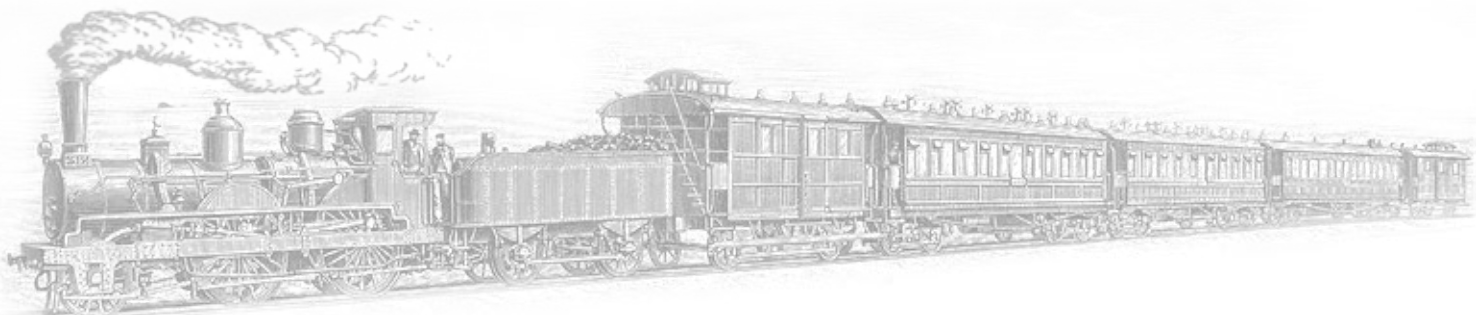
Orient Express

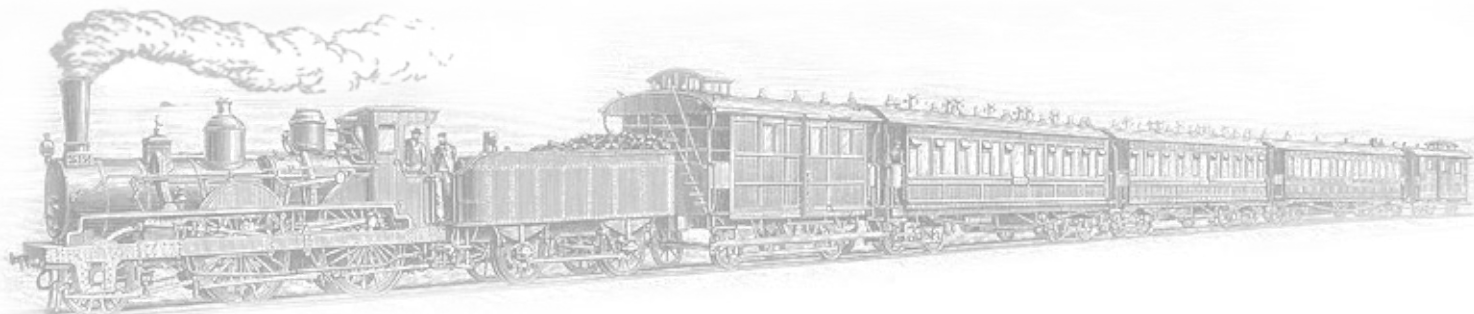
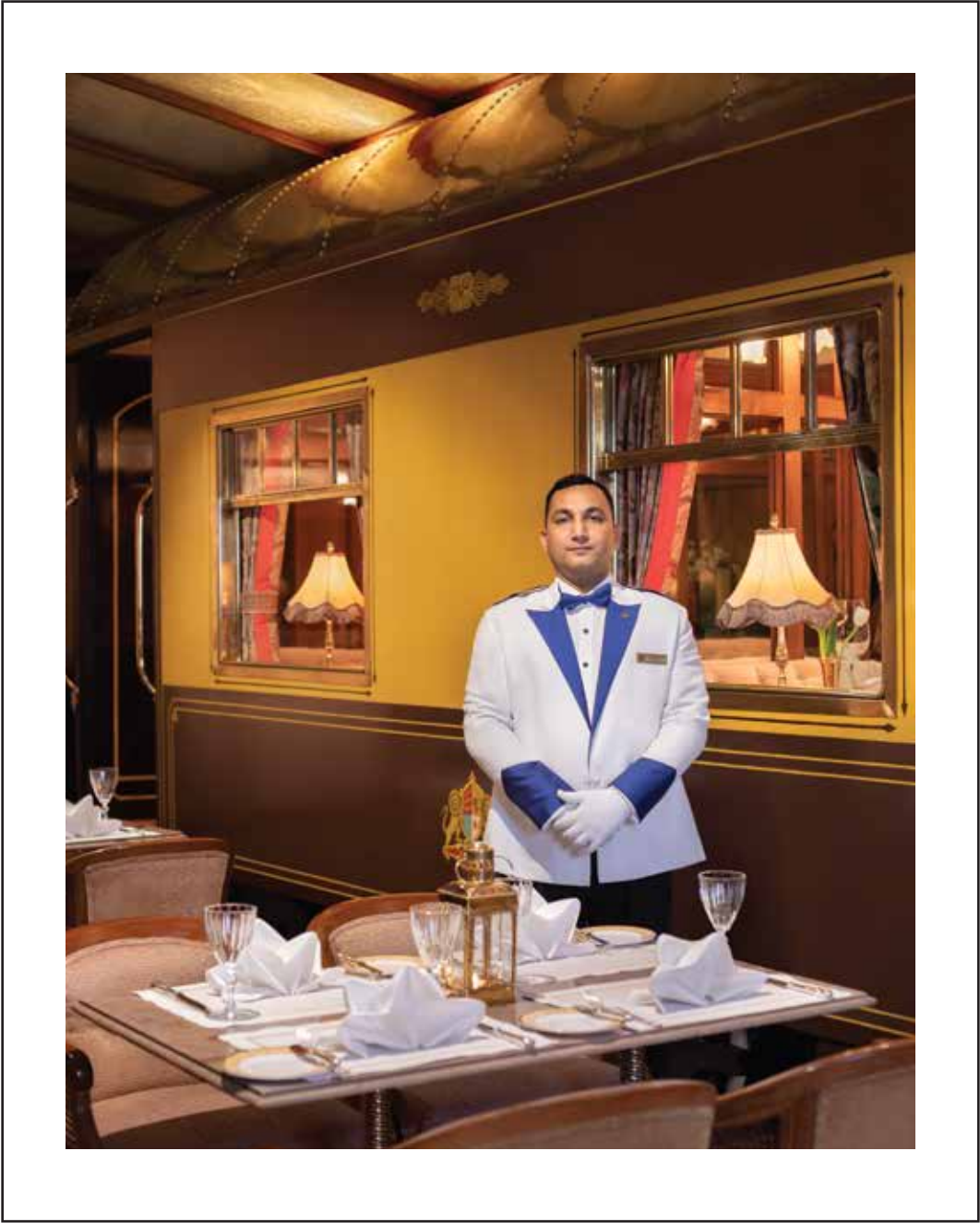
The original Orient Express first ran on October 4, 1883 from Paris to Giurgiu in Romania, via Munich and Vienna. At Giurgiu, passengers were ferried across the Danube to Ruse in Bulgaria to pick up another train to Varna from where they completed their journey to Constantinople by ferry.

Over the years, many routes have changed and more services have been added, yet the timeless romance of the Orient Express remains the same.

Join us aboard the Orient Express as we journey down its splendid and picturesque routes, savouring the finest of gastronomic experiences.

Bon Appetit.



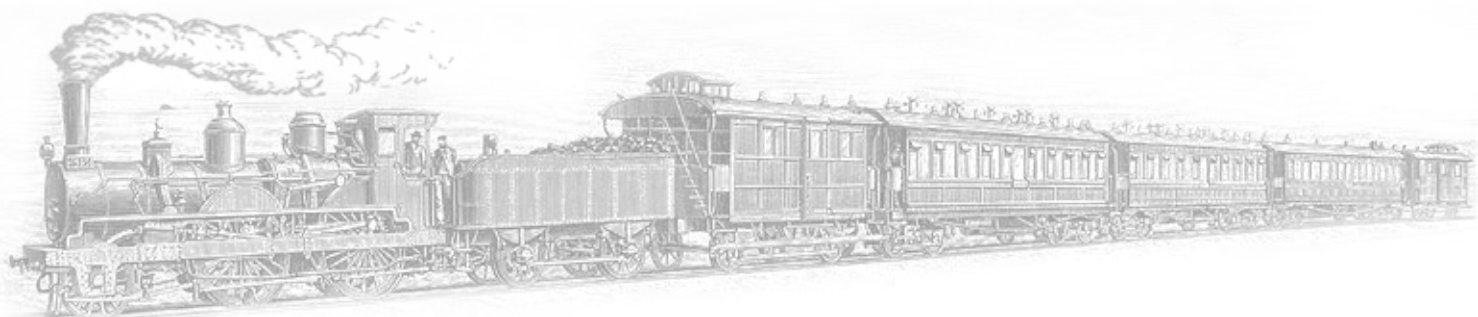


Caviar

 BELUGA    	28000
254 kcal 170 gms Egg white, egg yolk, lemon, blini, melba toast	
 OSCIETRA    	25000
254 kcal 170 gms Egg white, egg yolk, lemon, blini, melba toast	
 SEVRUGA    	21000
254 kcal 170 gms Egg white, egg yolk, lemon, blini, melba toast	

 Vegetarian  Non- Vegetarian

-  Molluscs
-  Eggs
-  Fish
-  Lupin
-  Soya
-  Milk
-  Peanuts
-  Gluten
-  Crustaceans
-  Mustard
-  Nuts
-  Sesame
-  Celery
-  Sulphites



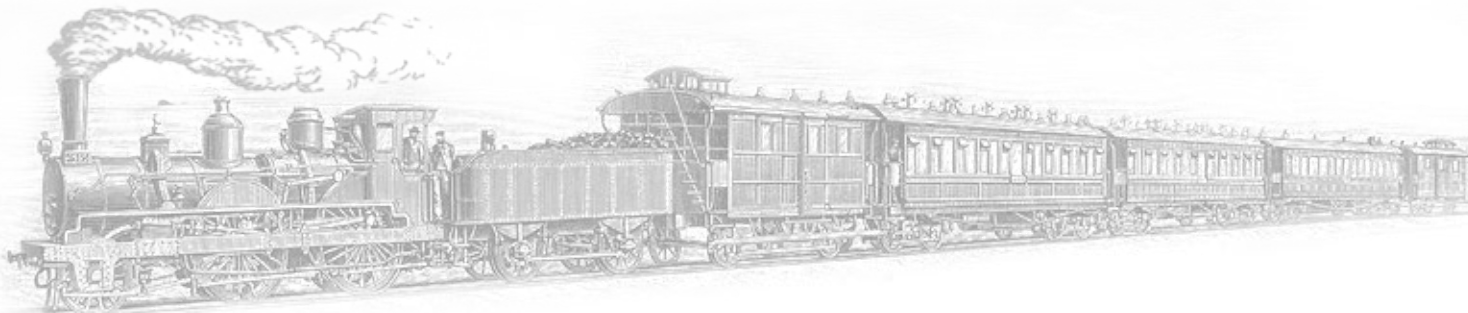
Signature

 PITHIVIER  	2250
239 kcal 110 gms Pithivier, pecan nuts, wild mushrooms	
 LOBSTER   	2750
864 kcal 200 gms Cognac flambéed lobster, Dijon, fresh shiitake	
 CAMEMBERT SOUFFLÉ  	2250
312 kcal 180 gms Camembert cheese Soufflé, paprika sauce	

 Vegetarian  Non- Vegetarian



All prices are in Indian rupees and subject to applicable government taxes | Please inform our Maître de for any dietary restrictions



Soups

 ASPARAGUS  	1500
651 kcal 210 gms Dutch asparagus soup, brioche crisps	
 BUTTERNUT 	1500
260 kcal 210 gms Basil emulsion	
 LOBSTER BISQUE   	1500
838 kcal 210 gms Lobster bisque, mousseline de langouste	
 CHICKEN CONSOMMÉ   	1500
450 kcal 190 gms Consommé, smoked duck agnolotti	

 Vegetarian

 Non- Vegetarian

 Molluscs

 Eggs

 Fish

 Lupin

 Soya

 Milk

 Peanuts

 Gluten

 Crustaceans

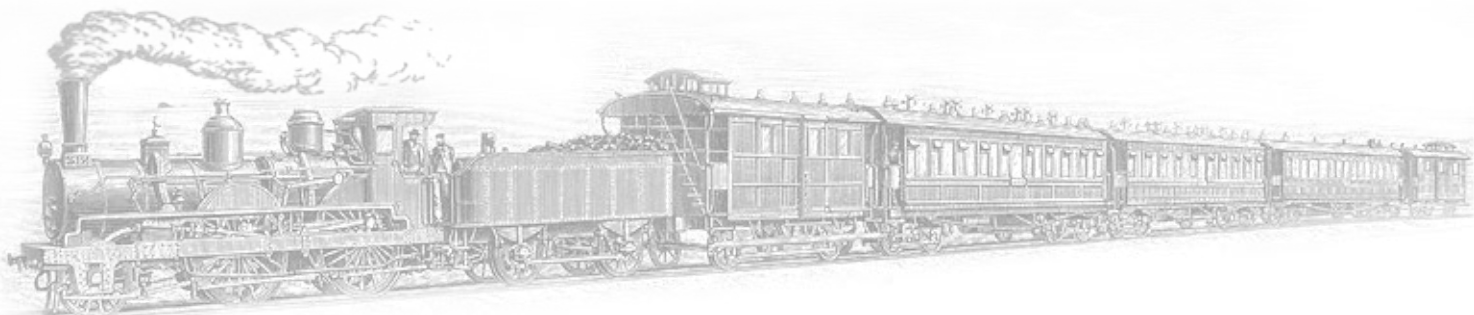
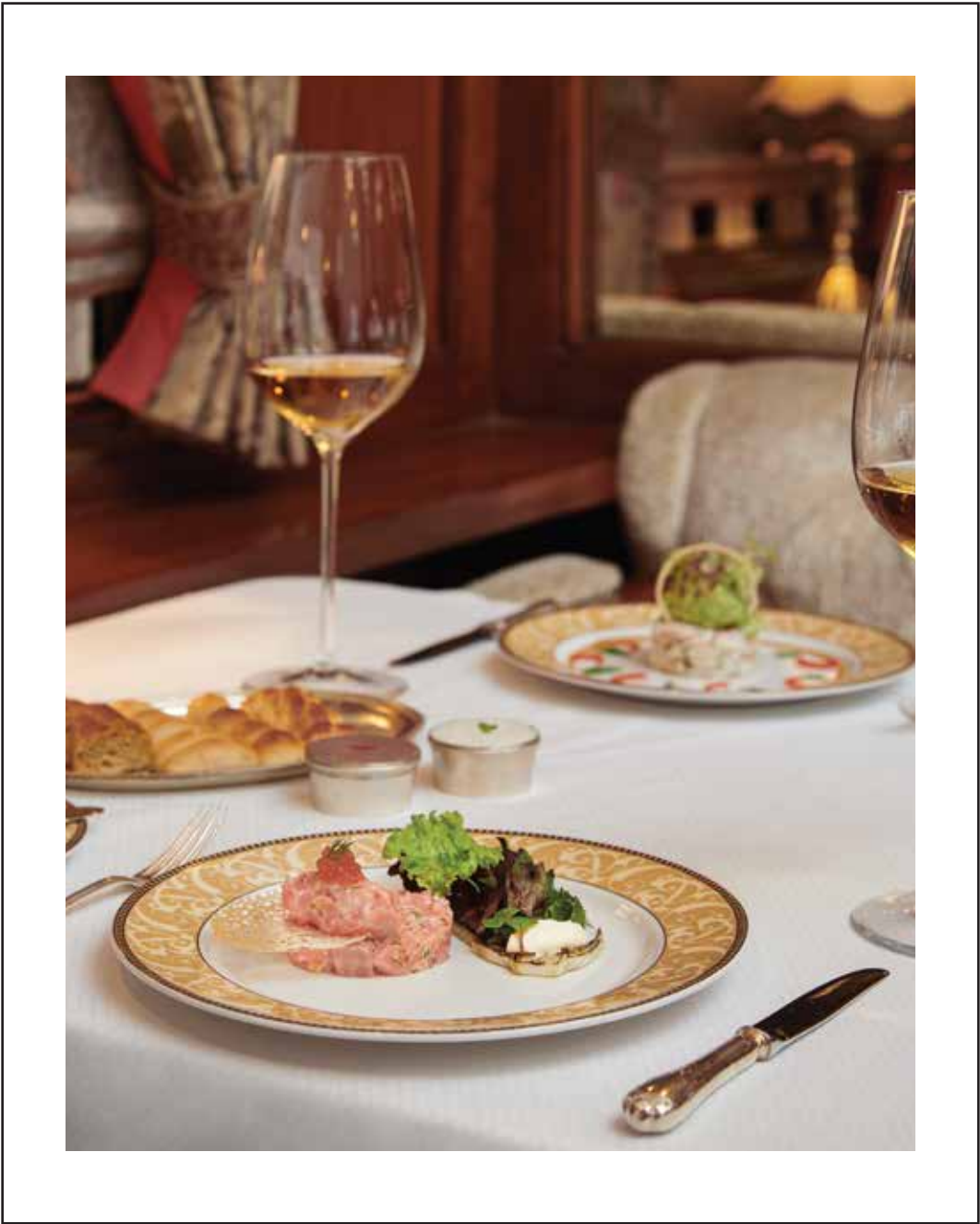
 Mustard

 Nuts

 Sesame

 Celery

 Sulphites



Appetizers

 BABY ARTICHOKE  	2050
417 kcal 140 gms Purple potato, truffle vinaigrette	
 ALLUMETTE PEARS AND CHEESE   	2050
344 kcal 60 gms Red Wine poached pears, gorgonzola, young lettuce	
 SLICED CHICKEN  	2750
348 kcal 80 gms Mustard, kalamata	
 SMOKED DUCK  	2750
574 kcal 80 gms Young lettuce, walnuts, raspberry	
 SALMON TARTARE    	2750
125 kcal 80 gms Braised baby fennel	
 CRAB MEAT    	2750
599 kcal / 90 gms Petit greens, avocado, citrus emulsion	

 Vegetarian

 Non- Vegetarian



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



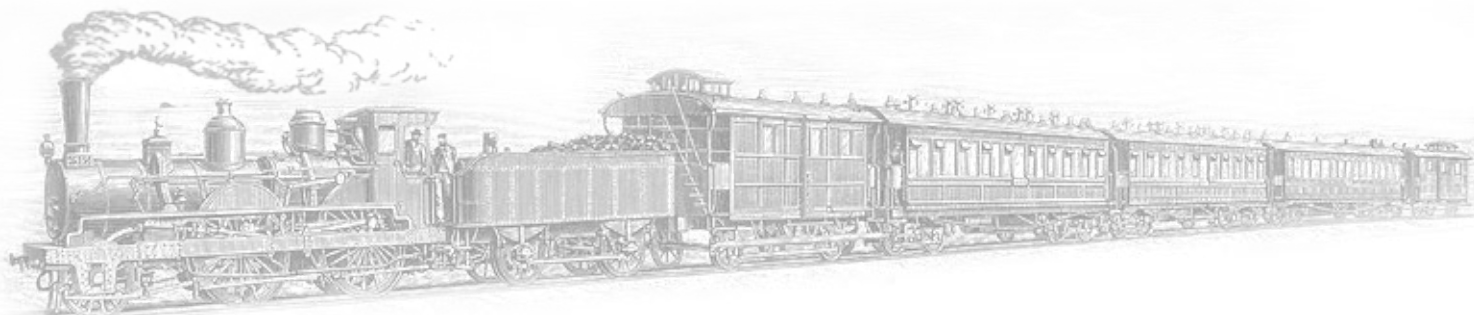
Sesame



Celery



Sulphites

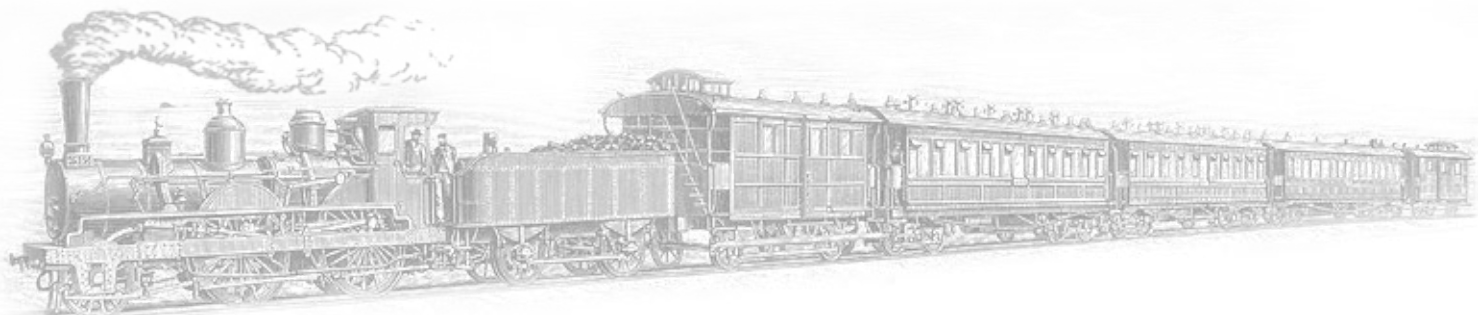


Seafood

 SCALLOPS 	3750
919 kcal 210 gms Confit chicken, chou fleur truffle purée	
 SEA BASS 	3750
669 kcal 210 gms Pickled lemon purée, brandade	
 BAY PRAWNS 	3250
850 kcal 210 gms Avocado, orange fennel jus	
 LOBSTER RAVIOLI 	3250
651 kcal 160 gms Smoked corn, basil	

 Vegetarian  Non- Vegetarian



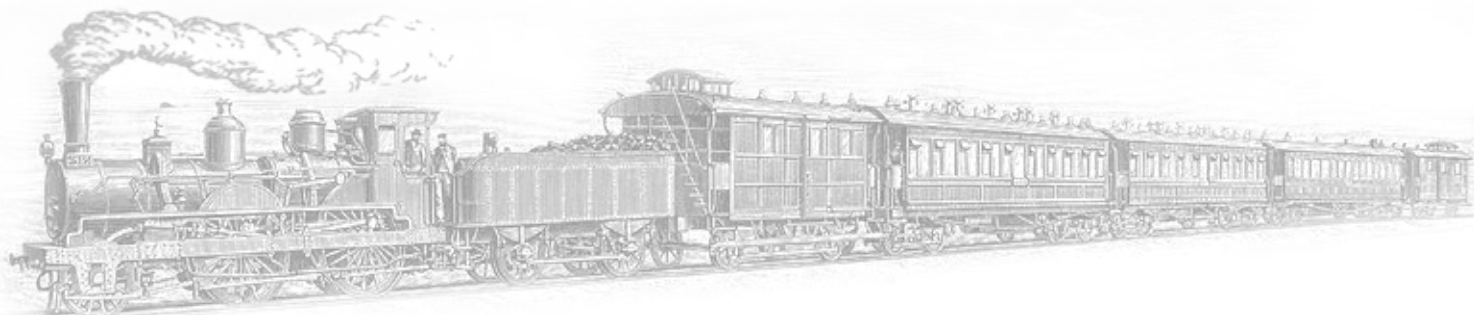
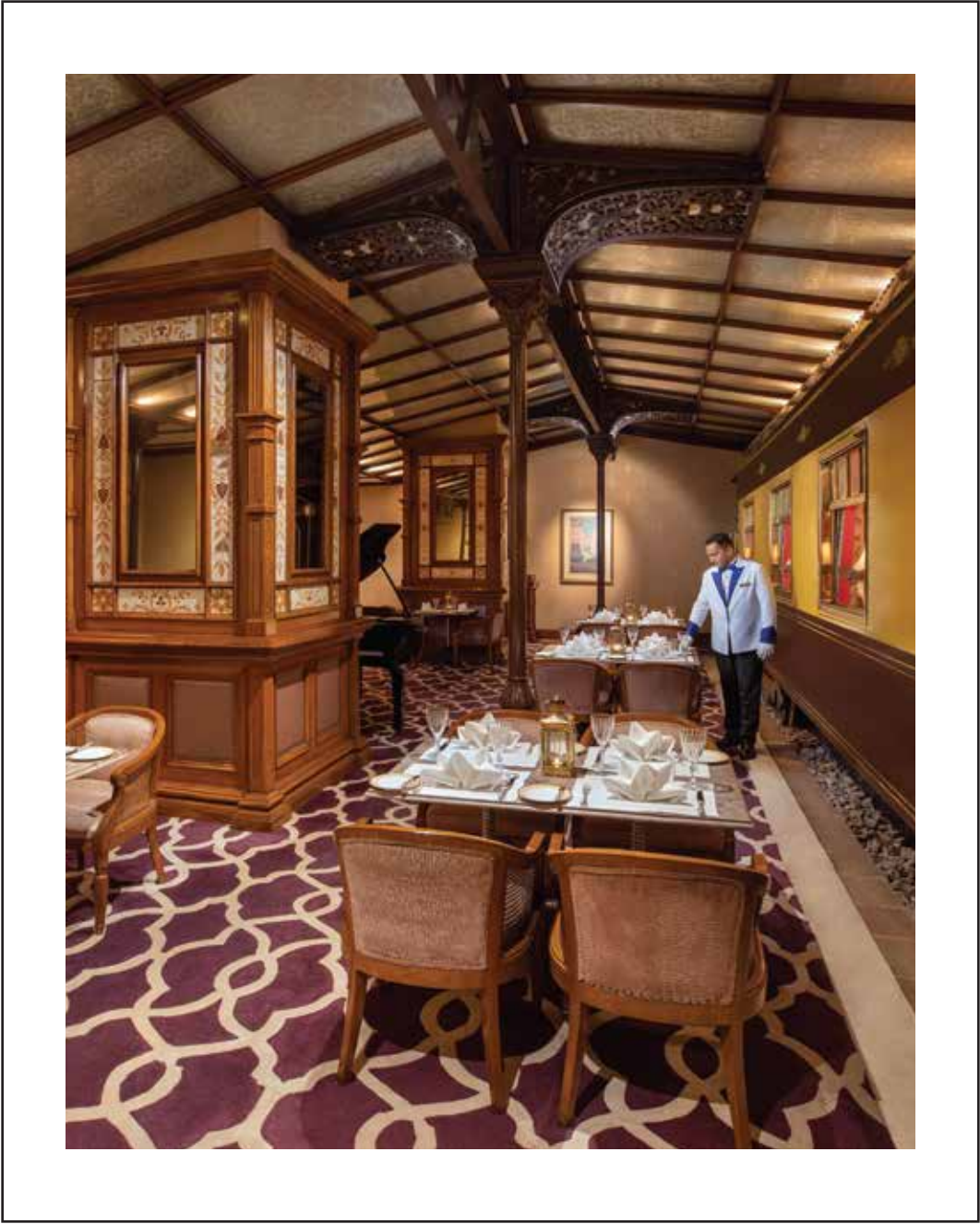


Meats and poultry

 CHICKEN 	3250
750 kcal 220 gms Celeriac, thyme	
 MAGRET DUCK 	3750
900 kcal 250 gms Chou rouge purée, fig	
 WATER BUFFALO   	2750
849 kcal 240 gms Truffles, Yorkshire pudding	
 PORK TENDERLOIN  	3250
650 kcal 220 gms Pancetta, orzotto, torched apple, aged balsamic	
 LAMB CHOPS 	3750
733 kcal 250 gms Scalloped potato, rosemary	

 Vegetarian  Non- Vegetarian





Pasta and vegetables

- VEGETABLE CRÊPE



2450

678 kcal | 180 gms | Celeriac, quinoa, romesco
- RISOTTO



2750

415 kcal | 120 gms | Butternut, sage
- ROESTI



2450

573 kcal | 160 gms | Ratte potato, wild mushroom, aged gruyère
- ARTICHOKE



2450

210 kcal | 150 gms | Baked genoise, glazed tomato, aged balsamic
- ▲

LINGUINI



2450

300 kcal | 110 gms | Basil, manchego foam
- ▲

TAGLIATELLE



2450

700 kcal | 120 gms | Spinach, gorgonzola, walnuts
- ▲

GOAT CHEESE RAVIOLI

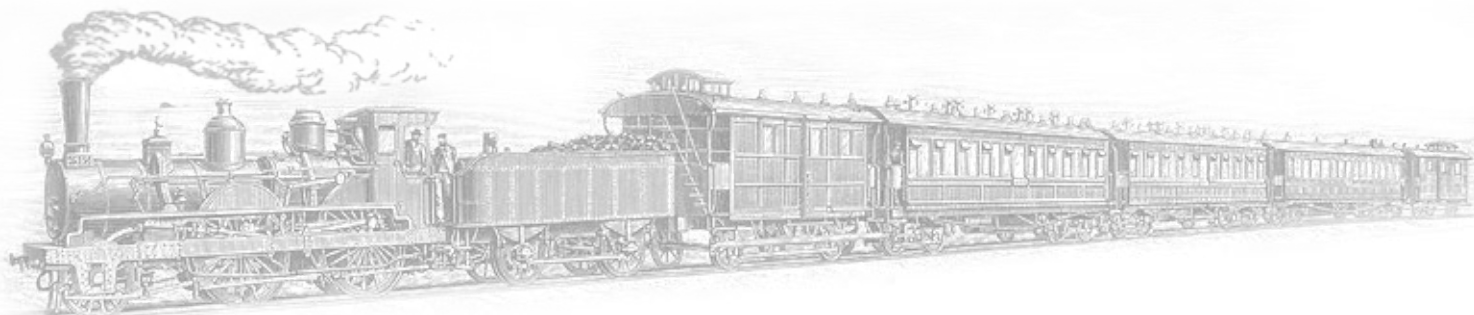


2450

750 kcal | 160 gms | Pine nuts, reggiano foam

■ Vegetarian ▲ Non- Vegetarian





Sides

 ASPARAGUS	1500
23 kcal 110 GMS	
 MUSHROOMS 	750
25 kcal 110 GMS	
 BOUQUETIERE DE LEGUMES	750
219 kcal 110 GMS	
 SAUTÉED POTATOES 	500
192 kcal 120 GMS	
 CREAMED BABY SPINACH 	500
166 kcal 110 GMS	

 Vegetarian  Non- Vegetarian

 Vegetarian  Non- Vegetarian



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



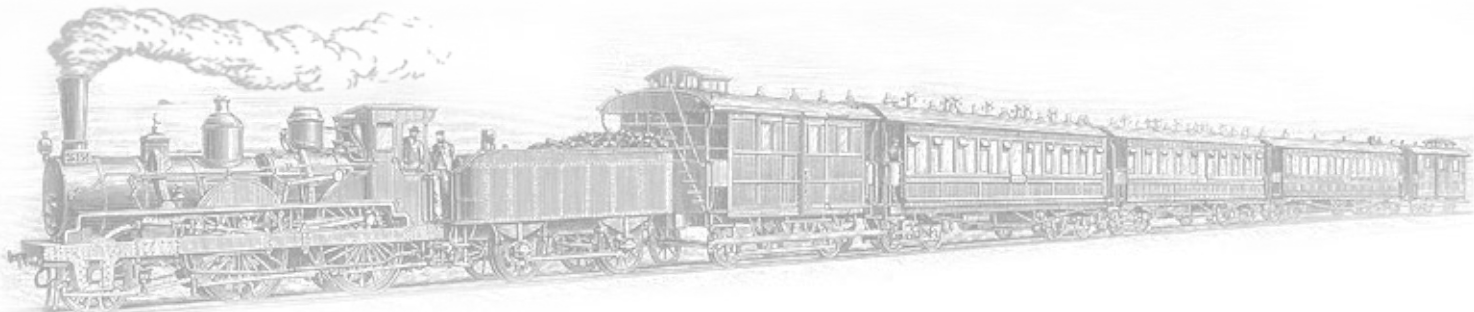
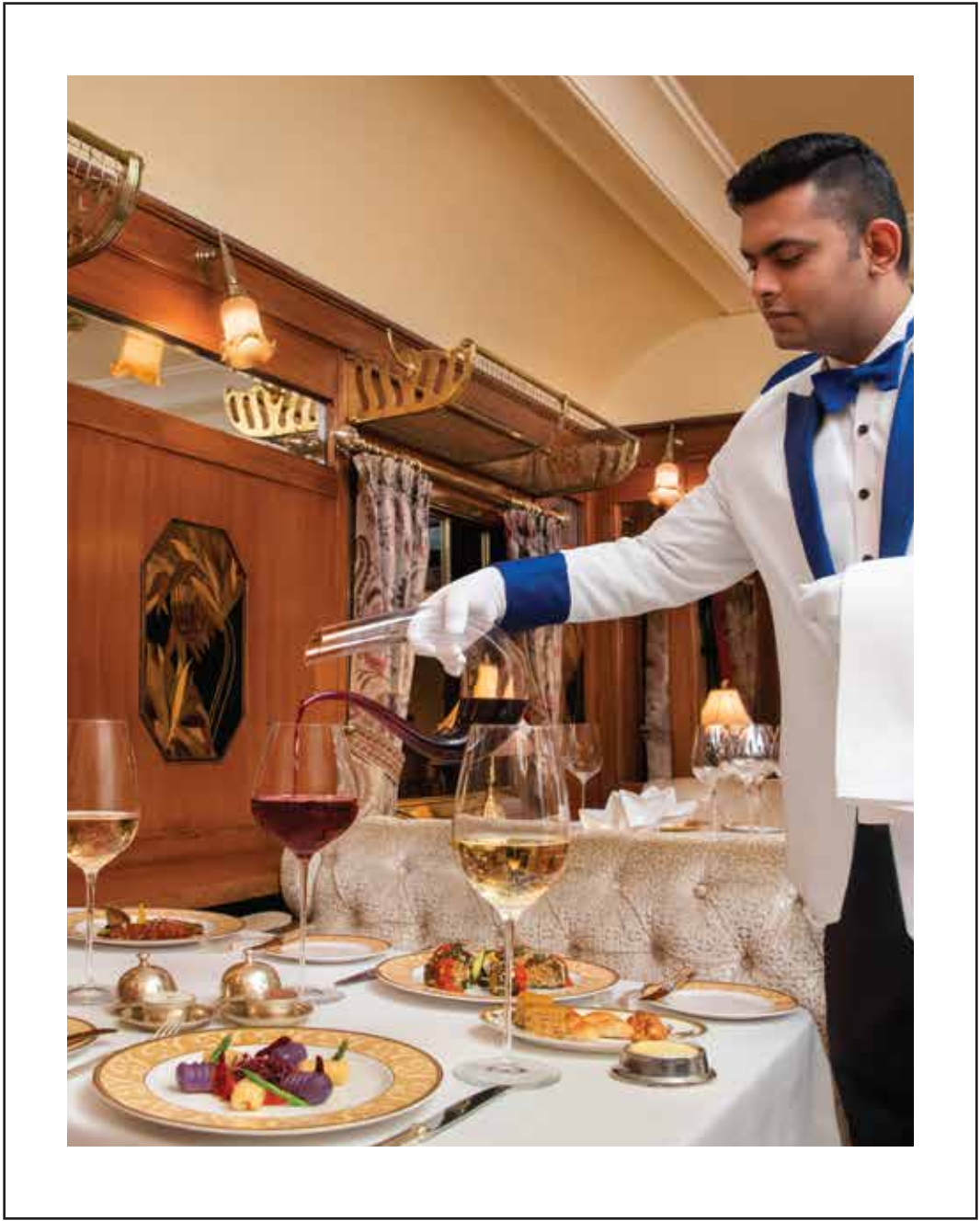
Sesame



Celery



Sulphites



Desserts

- 

MULLED WINE PEARS 

488 Kcal | 90 gms | Homemade cinnamon ice cream

1500
- 

BISCOFF CHEESE CAKE  

379 Kcal | 140 gms | Philadelphia cheese

1500
- 

SELECTION OF EUROPEAN CHEESE    

623 Kcal | 160 gms | Compote, nuts, crackers

1750
- 

WARM CHOCOLATE PUDDING   

851 Kcal | 160 gms | Liquid chocolate centre, Madagascar vanilla ice cream

1500
- 

PISTACHIO CAKE    

241 Kcal | 100 gms | Macerated raspberries, yoghurt sorbet

1500
- 

APRICOT SOUFFLÉ  

322 Kcal | 80 gms | Rosemary Ice cream

1500
- 

HAZELNUT CREMELATA TART    

410 Kcal | 140 gms | Wild berries, cocoa soil

1500

 Vegetarian  Non- Vegetarian



All prices are in Indian rupees and subject to applicable government taxes | Please inform our Maître de for any dietary restrictions



Dégustation

Amuse bouche

- Truffle cappuccino

Hors d'œuvres

- Baby artichoke, purple potato, truffle vinaigrette

417 kcal | 140 gms | 🥔 🥕 🍷

- Camembert allumette, red wine poached pears, Gorgonzola, young lettuce

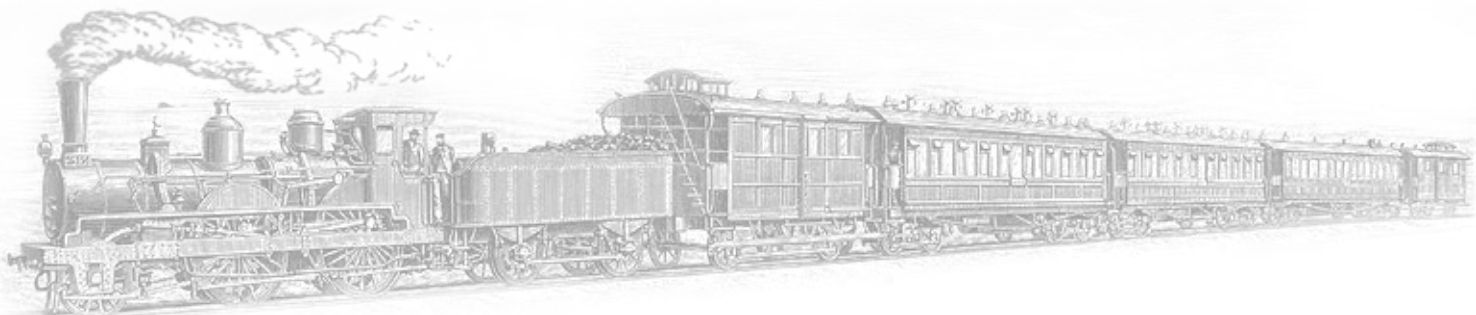
344 kcal | 60 gms | 🥛 🍷 🥕 🥬

- ▲ Salmon tartare, braised baby fennel

125 kcal | 80 gms | 🥛 🍷 🐟 🌿

- ▲ Sliced chicken supreme, mustard, kalamata

348 kcal | 80 gms | 🥛 🍷 🥕



Plat Principal

■ Roesti, wild mushroom, aged gruyère
573 kcal | 160 gms | 

■ Celeriac artichoke stuffed crêpe, quinoa, romesco
678 kcal | 180 gms |    

▲ Seared king scallops, confit chicken, choufleur truffle purée
919 kcal | 210 gms |  

▲ Magret duck, chou rouge purée, fig, golden beet
900 kcal | 250 gms | 

Desserts

■ Mulled wine steeped pears, homemade cinnamon ice cream
488 kcal | 90 gms | 

▲ Pistachio cake, malted milk, vanilla bean ice cream
241 kcal | 100 gms |    

▲ Warm chocolate pudding with liquid chocolate centre
851 kcal | 160 gms |   

INR 7500++ plus applicable government taxes per person

■ Vegetarian ▲ Non- Vegetarian



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites



Dégustation

Amuse bouche

■ Avocado, celeriac, truffle

Hors d'œuvres

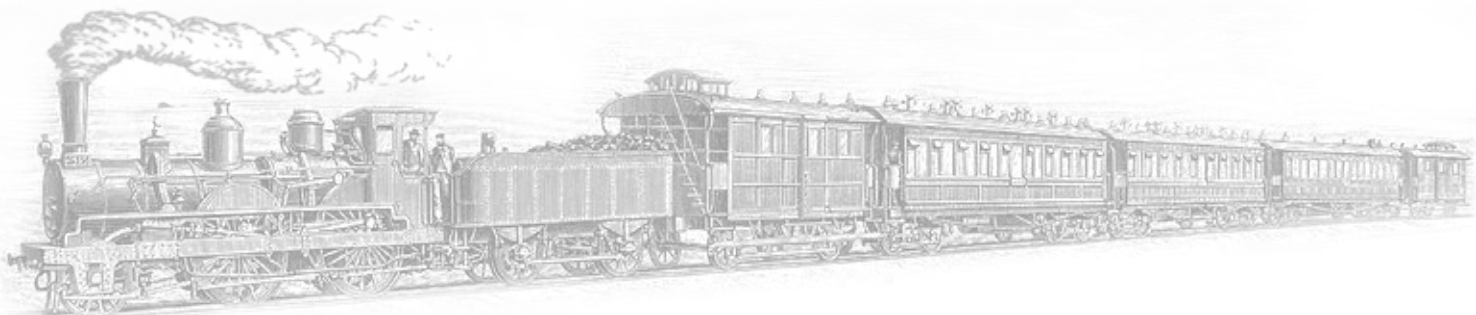
■ Dutch asparagus soup, brioche crisps
651 kcal | 210 gms | 🥗🍞

▲ Consommé, smoked duck agnolotti
450 kcal | 190 gms | 🍲🥘🥙

Entrées

■ Baby artichoke, purple potato, truffle vinaigrette
417 kcal | 140 gms | 🥗🥔🍄

▲ Camembert cheese soufflé, paprika sauce
312 kcal | 180 gms | 🍷🥘🥙



Plat Principal

■ Risotto butternut, sage
415 kcal | 120 gms | 🥛

▲ Homemade linguini, crispy basil, manchego foam
300 kcal | 110 gms | 🥛🥔🍳

▲ Lamb in the style of Chasseur, scalloped potato
733 kcal | 250 gms | 🥛

▲ Griddle cooked sea bass, pickled lemon purée, brandade
669 kcal | 210 gms | 🍷🥔🍋🐟

Desserts

■ Biscoff cheese cake
379 kcal | 140 gms | 🥛🍪

■ Selection of cheese
623 kcal | 160 gms | 🥛🍷🍷🌿

▲ Warm chocolate pudding with liquid chocolate centre
851 kcal | 160 gms | 🥛🍪🍷

INR 8500++ plus applicable government taxes per person

■ Vegetarian ▲ Non- Vegetarian



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

