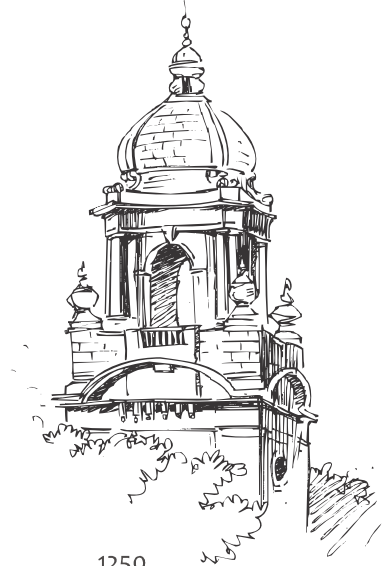


Appetizer



■ Pan seared Atlantic scallops, English peas, lime confit and micro greens	1250
■ Grilled prawns, shaved fennel salsa and pink grapefruit	1050
■ Norwegian smoked salmon, soy eggs, caper berries, cucumber jelly with wasabi	950
■ Symphony of chef's seafood sampler	1250
■ Chambers signature camembert soufflé, pepolata	1050
■ White and green asparagus, truffle shavings, truffle vinaigrette drizzle	1150
■ Creole spiced caged potato with artichoke, brie and iceberg stack	950
■ Marinated beet, goat cheese panacotta, pickled melon and aragula	850

Soup

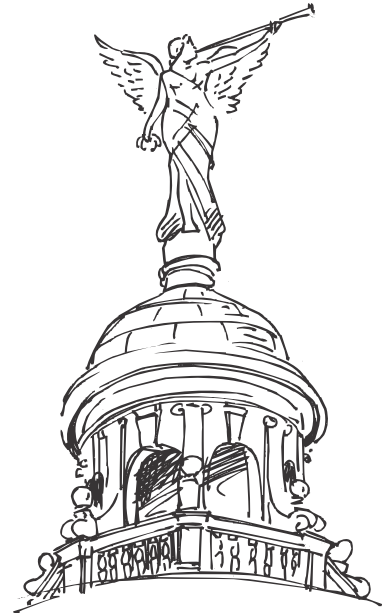
■ Chicken consommé, forest mushroom	650
■ Chambers crab meat soup	700
■ Green asparagus, pine nut, pommery	650
■ Thyme roasted butternut cappuccino, truffle	700

■ vegetarian

■ non vegetarian

Kindly inform your server, if you are allergic to any ingredient
All prices are in Indian Rupees and subject to Government taxes

Pasta & Risotto



- | | |
|--|------|
| ■ Homemade tagliarini, fresh spinach, cherry tomato and cow milk cheese | 1150 |
| ■ Artisan pasta, fresh tomato, basil and bocconcini | 1050 |
| ■ Asparagus, barley and wild rice risotto, toasted pine nut | 1150 |
| ■ Chambers truffle risotto with squash and onion relish | 1250 |
| ■ Artisan whole wheat spaghetti, crisp cherry pink bacon, savory sabayon | 1250 |
| ■ Ragout of smoked chicken, wild mushroom, goat cheese, spatzle | 1250 |

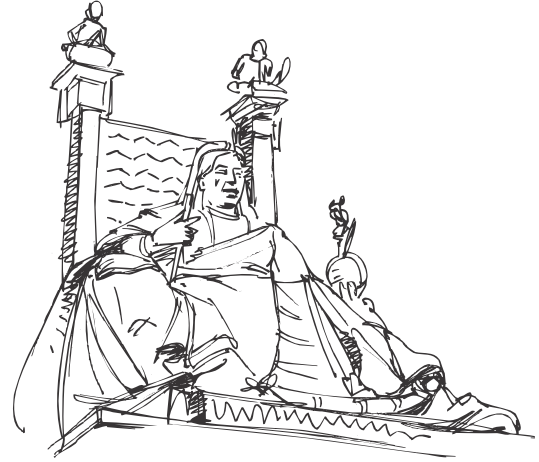
Vegetarian

- | | |
|--|------|
| ■ Quinoa and russet potato roesti, charred vegetable, spicy red pepper cream | 1150 |
| ■ Pan seared multigrain crêpes with spinach and pine nut, Greek feta and yoghurt | 1150 |
| ■ Chambers Burmese vegetable fricassee, lemon chilli rice | 1250 |
| ■ Steamed duet of white and green asparagus, Swiss fondue | 1150 |
| ■ Edamame and mascarpone mille feuille, cherry tomato confit | 1150 |

■ vegetarian

■ non vegetarian

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Non Vegetarian

● Grilled Chilka prawn, lemon butter	1500
● Baked Chilean sea bass, citrus nage	1850
● Organic salmon, crisp potato stack, five spiced glazed beet and carrot	1850
● Steamed Kolkata bekti, gandharaj lemon butter	1250
● Coleman mustard rubbed pan seared French duck and truffle honey	1850
● Pave of tenderloin, truffle potato, pinot noir reduction	1450
● Germolata crusted Scottish lamb, basil and goat cheese mash	2450
● Grilled chicken breast, parmesan and roma tomatoes	1250

■ vegetarian

● non vegetarian

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Desserts

■ Apple tart, cinnamon ice cream, honey caramel sauce	750
■ Single origin Ecuador chocolate parfait, almond brittle, poached pears	750
■ Chocolate coffee soufflé, Cognac soaked almonds	750
■ Orange Crème Brulee	750
■ Chef's selection of homemade Ice cream	750
■ Selection of international Cheese, apple mustard, truffle honey	1150

■ vegetarian

■ non vegetarian

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