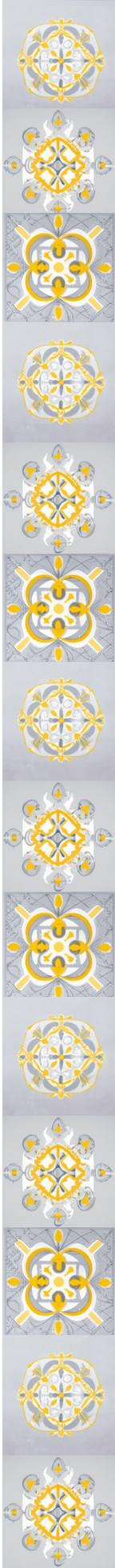
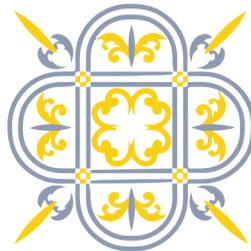


Pa|lette

**ALL DAY
DINING**



BREAKFAST

MENU

7:00 AM To 11:00 AM

<p> Baker's Basket   250 gms 980 Kcal Selection of fresh homemade pastries and healthy bakes served with preserves</p>	545	<p> Eggs To Order </p>	445 525
<p>LOW CALORIE</p>		<p> Egg White Omelette </p>	
<p> Fruit Platter 200 gms 143 Kcal Selection of Seasonal Fresh Fruits</p>	525	<p> Fried </p>	
<p> Warm Oatmeal and Dry Fruit Porridge    345</p>		<p>170 gms 296 Kcal </p>	
<p> Hot Milk & Cold milk  150 gms 462 Kcal </p>	245	<p> Scrambled  </p>	
<p> Cereals</p>	345	<p>170 gms 296 Kcal </p>	
<p> Muesli   125 gms 300 Kcal </p>		<p> Boiled </p>	
<p> Chocoflakes  125 gms 262 Kcal </p>		<p>120 gms 200 Kcal </p>	
<p> Cornflakes   125 gms 260 Kcal </p>		<p> Poached </p>	
<p> Granola   150 gms 334 Kcal </p>	445	<p> Indian Masala Omelette  180 gms 306 Kcal Flat omelette with tomato, green chilli, onion, and coriander</p>	
<p> Pancake    200 gms 279 Kcal </p>	425		
<p> Waffle    200 gms 121 Kcal </p>	425		

List Of Allergens:



Please inform our associates if you are allergic to any ingredients. All food is prepared in ghee / refined vegetable oil

 Vegetarian  Non-vegetarian  Chef's Special

INDIAN SPECIALTIES

- **Idli** 

350 gms | 539 Kcal |
Steam rice cakes served with sambhar and chutneys

445
- **Dosa** 

200 gms | 143 Kcal |
South Indian rice and lentil crepes, mildly spiced potato served with sambhar & chutneys

445
- **Masala Uthappam** 

200 gms | 143 Kcal |
Rice & lentil pancakes with onions, chilli, tomatoes, fresh coriander served with sambhar & chutneys

445
- **Upma** 

250 gms | 980 Kcal |
Tempered semolina with mustard seed, curry leave, onions, chilli, tomatoes & fresh coriander

445
- **Kanda Poha**  

220 gms | 379 Kcal |
Tempered flattened rice flakes, onions, chilli, tomatoes, and fresh coriander

445
- **Puri bhaji** 

220 gms | 748 Kcal |
Fried bread served with potato & peas gravy & pickle

445
- **Aloo Paratha**  

180 gms | 450 Kcal |
North Indian stuffed flatbread, mildly spiced potato served with set curd & pickle, laccha onion

445
- **Choice of Paratha**  

180 gms | 450 Kcal |
Gobi, Paneer, Mix paratha, Plain paratha

445

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GOAN MENU

Embark on a culinary journey inspired by the rich flavours of Portugal. The Portuguese legacy has profoundly influenced local traditional dishes, introducing wine-infused cooking to India and incorporating a diverse array of ingredients from around the world, including vinegars, pao, tomatoes, green chillies, alphonso mangoes, potatoes, pineapple, and corn.

Step into Palette's charming ambiance, reminiscent of history, and indulge in a captivating blend of traditional and innovative cuisine. Join us on this culinary adventure, where the essence of Portugal meets the vibrancy of global flavours.

12:00 Noon To 11:00 PM

SOUP

-  **Macaroni Soup**  
180 ml | 252 Kcal |
Goan vegetables and macaroni soup
-  **Caldo Verde**
180 gms | 740 Kcal |
A legendary Portuguese soup made with potatoes and spinach
-  **Acorda**  
 180 ml | 386 Kcal |
Portuguese soup composed of thin slivers of bread, chicken consommé, green onion and poached egg
-  **Soup de Caldine**    
180 gms | 740 Kcal |
Delicious seafood soup

STARTERS

-  **Vegetable Foddy** 
200 gms | 398 Kcal |
Delicate rava crusted vegetable crisps
-  **Local Vegetable Pattice** 
200 gms | 432 Kcal |
Local Goan street lip-smacking vegetable patties
-   **Cogumelo Rissois**    
 200 gms | 537 Kcal |
Mushroom and cheese parcels
Choice of Veg or Prawns
-  **Chorizo Pao**  
180 gms | 427 Kcal |
Goan sausages stuffed in traditional Goan poi topped with fried eggs and onions

-  **Coriander Prawns**  
180 gms | 672 Kcal |
Delicately spiced and flavoured fresh-water prawns with coriander **945**
-  **Balchao Cutlets**   
 180 gms | 588 Kcal |
Dried and salted cod fish cutlets - with homemade fresh tomato sauce **595**
-  **Baked Stuffed Crabs**  
200 gms | 724 Kcal |
Butter tossed crab meat in a crab shell sprinkled with cheese **1395**
-  **Crunchy Chicken Wings**  
200 gms | 611 Kcal |
An all-time favourite of Goa, served with a spicy coconut dip **625**

MAINS

-  **Tarkarechem Hooman** 
250 gms | 1043 Kcal |
Goan traditional mixed vegetable coconut curry **525**
-  **Kaju, Mushroom, & Peas Xacuti** 
 250 gms | 901 Kcal |
A melange of button mushrooms, cashew nuts and fresh green peas in Goan Xacuti masala **525**
-  **Vegetable Caldine** 
250 gms | 545 Kcal |
Assorted vegetables in a traditional Goan curry of coconut and chillies **525**
-  **Batata Bhaji**
250 gms | 423 Kcal |
Potato curry served with local Goan poi **525**
-  **Dal Varan** 
250 gms | 606 Kcal |
Yellow lentils with curry leaves and mustard **575**

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 Vegetarian  Non-vegetarian  Chef's Special

Arroz De Verdura  **525**

250 gms | 445 Kcal |
Mixed vegetable pilaf scented with whole aromatic spices

Lobster Balchao  **3200**

250 gms | 624 Kcal |
Another classic-pickled in onions, red chillies, country vinegar, dried prawn dust

Sungtache Koddi with Kismur  **625**

 220 gms | 927 Kcal |
Goan prawn curry made from coconut & blend of spices flavoured with kokum accompanied by kishmoor-a unique preparation of Goan origin made with dried prawns

Peri-Peri Prawns   **675**

220 gms | 748 Kcal |
Truffle mash, red spinach and peppers in this traditional coastal dish from Goa

Pomfret Recheado   **995**

250 gms | 373Kcal |
Pan- tossed fillets of pomfret with recheado masala

Nusteache Posttam  **995**

250 gms | 842 Kcal |
Crusted with rava, crisp king fish darns

Nusteache Koddi  **995**

250 gms | 872 Kcal |
Goan delicacy of sole fish cooked in traditional coconut curry

Galinha Cafreal **795**

 250 gms | 1032 Kcal |
Chicken marinated with green chilli and fresh coriander called "Cafreal" served with pao and potato wedges

Kombdechim Xacutti  **795**

 250 gms | 548 Kcal |
A Goan chicken delicacy prepared with complex spice mix with eighteen ingredients

Pork Vindaloo **725**

250 gms | 780 Kcal |
Vindaloo is a favourite of all household in Goa onion, brown vinegar and dried red chillies

Mutton Sukhem **995**

250 gms | 588 Kcal |
Tender morsels of mutton spiced with Goan spices

Goan Thali

Experience the authentic flavours of Goa with our traditional Goan Thali. This carefully curated thali showcases the best of Goan cuisine, blending spices, vegetables, seafood and local ingredients to create a truly unforgettable dining experience.

Goan Veg Thali   **699**

250 gms | 524 Kcal |

Goan Non Veg Thali    **999**

250 gms | 754 Kcal |

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ALL DAY DINING MENU

SOUP

- **Tomato Basil Soup** 🍅 🌿 🥬 395
 180 ml | 286 Kcal |
 Served With Herbed croutons
- **Cream of Mushroom Soup** 🍄 🥬 🌿 395
 180 ml | 643 Kcal |
 Thyme scented served with garlic bread
- ▲ **Mixed Seafood Broth** 🍷 🐟 🦞 🦑 🦐 425
■ 180 gms | 163 Kcal |
 Flavoured with lime and coriander
- ▲ **Chicken and Noodles Soup** 🍗 🍜 🥬 🥒 395 | 425
 180 gms | 319 Kcal |
 With black jelly fungus, Shiitake and Chinkiang vinegar
 (Vegetarian option available)

SALAD

- ▲ **Classic Caesar Salad** 🍗 🥬 🥒 425 | 595
 220 gms | 1148 Kcal |
 Romain lettuce with shaved Parmigiano Reggiano &
 garlic croutons served with roasted chicken & bacon
- **Greek Salad** 🥬 🍅 🥒 425
 180 gms | 445 Kcal |
 Iceberg lettuce, onion, tomato, cucumber, bell pepper,
 olive with feta & vinaigrette
- **Mediterranean Chickpea Salad** 🍷 🥬 425
 180 gms | 811 Kcal |
 Flavourful and healthy dish made with chickpeas,
 tomatoes, cucumber, red onion, parsley, mint with
 lemon olive oil dressing
- **Compressed Watermelon & Feta** 🍷 🍉 425
■ 180 gms | 292 Kcal |
 Fresh watermelon with aged feta
- **Healthy Fresh Salad Bowl** 🍷 🥬 495
 180 gms | 811 Kcal |
 Granny smith apple, baby arugula, quinoa and candid
 walnut salad

STARTERS

- **Trio of Bruschetta** 🍷 🍞 495
■ 180 gms | 497 Kcal |
 Sundried tomato & cheese grilled, pepper
 mushrooms, greens and feta
- ▲ **Dragan Roll** 🍷 🍞 🦞 595 | 645
 180 gms | 1157 Kcal |
 Served with sweet chilli sauce
- **Paneer Tikka** 🍷 🍷 695
 220 gms | 202 Kcal |
 Indian cottage cheese marinated with yogurt & Indian
 spices & charred in clay pot oven
- **Vegetarian Kababs Selection** 🍷 🍷 1395
 250 gms | 1544 Kcal |
 Assortment of tandoor delicacies of paneer, broccoli,
 & potatoes served with mint chutney
- ▲ **Butter Garlic Prawn** 🍷 🦞 995
 180 gms | 518 Kcal |
 Red chilli, garlic & fresh herb
- ▲ **Chicken Satay** 🍷 🍷 🦞 695
 180 gms | 1150 Kcal |
 Served with peanut sauce & pickled vegetable
- ▲ **Calamari** 🍷 🍷 🦑 695
 220 gms | 686 Kcal |
 Squids stir fried with butter garlic
- ▲ **Murg Tikka** 🍷 🍷 745
 200 gms | 465 Kcal |
 Boneless chicken char-grilled in clay oven
- ▲ **Tandoori Prawns** 🍷 🦞 🍷 995
 250 gms | 550 Kcal |
 Flavoured ajwain Arabian sea prawns cooked in Indian
 clay oven
- ▲ **Lamb Seekh Kabab** 🍷 🍷 995
 220 gms | 800 Kcal |
 Kabab of minced meat with home ground spices &
 charred in traditional clay pot served with mint chutney
- ▲ **Non Vegeterian** 🍷 🍷 1595
■ **Kebab Selection** 🍷 🍷
 250 gms | 1544 Kcal |
 Assortment of tandoor delicacies of fish, chicken, lamb
 served with mint chutney

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■ Vegetarian
 ▲ Non-vegetarian
 ■ Chef's Special

SANDWICH

The Yellow House Club Sandwich 645 | 725

 250gms | 889 kcal |
Toasted bread with a filling of roasted chicken, bacon, mix salad, fried egg, cheese, tomatoes, lettuce, & cucumber

Sandwich 595 | 695

220 gms | 749 Kcal |
Choice of plain or grilled bread served with skinny chips & house salad

BLT Sandwich 695

250gms | 808 kcal |
Bacon, Lettuce, Tomato

Chicken Tikka Sandwich 695

250 gms | 808 Kcal |
Mix with chilli, onion & coriander

Bombay Sandwich 595

250gms | 350 kcal |
Mumbai street sandwich
Choice Of Filling: Vegetables | Green Chutney

Goan Poi Vegetable Sandwich 595

220 gms | 350 Kcal |
Green recheado, cucumber, tomato & cheese

BURGER

Gourmet TYH Veg Burger 645

250gms | 810 kcal |
Veg patty, cheese, tomato, cucumber, onion, on sesame seed crusted bun

Gourmet TYH Chicken Burger 745

 550gms | 1192 kcal |
Rosemary & garlic scented chicken burger patty, cheese, tomato, cucumber, onion, fried egg on sesame seed crusted bun

Gourmet TYH Tenderloin Burger 1095

550gms | 1344 kcal |
Tenderloin burger patty, cheese, tomato, cucumber, onion, fried egg on sesame seed crusted bun

WRAP

Paneer Kathi Roll 595

220 gms | 777 kcal |
Tandoor cooked soft cottage cheese & vegetable roll

Chicken Kathi Roll 695

220 gms | 788 kcal |
Tandoor cooked chicken rolled in wheat bread

PASTA AND RISOTTO

Alfredo 525 | 625

220 gms | 1149 Kcal |
Extra virgin olive oil, creamy mushroom sauce with fresh garden thyme

Penne with Olive Oil, Garlic and Chilli 525 | 625

220 gms | 645 Kcal |
Extra virgin olive oil, creamy mushroom sauce with fresh garden thyme

Bolognese 795

220 gms | 849 Kcal |
Minced tenderloin, tomato ragout and fresh basil, crisp onions

Pomodoro 525 | 625

220 gms | 1446 Kcal |
Tomato & basil sauce

Spaghetti Alla Carbonara 525

 220 gms | 1245 Kcal |
Classic egg, bacon and cheese sauce with parmesan and cracked pepper

Risotto with Prawns 995

250 gms | 849 Kcal |
Butter poached prawns cooked in creamy wine sauce

Mushroom Risotto 595

250 gms | 874 Kcal |
Arborio rice with wild mushroom, truffle oil & aged parmesan

Butternut Risotto 595

250 gms | 837 Kcal |
Arborio rice with butternut, olive oil & aged parmesan

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 Vegetarian  Non-vegetarian  Chef's Special

GRILLS

- Butter Pepper Garlic King Prawns** 🍷🦞 1295
220 gms | 596 Kcal |
Prawns, garlic and black pepper butter with potato mash
- Grilled Lobster** 🍷🦞 3200
220 gms | 1026 Kcal |
Choice of sauce: Potato mash and grilled vegetables
- Lamb Chops** 🍷🍴 1425
🌟 250 gms | 756 Kcal |
Rosemary jus and potato mash
- Grilled Chicken** 🍷 795
220 gms | 356 Kcal |
Served with potato mash and grilled vegetables
- Seared Sea Bass** 🍷🐟 1095
🌟 220 gms | 508 Kcal |
Fillet of fresh local seabass, thyme, olive oil and vegetables

ASIAN STIR FRIES & DEEP BOWLS

- Nasi Goreng** 🍷🍴🦞 595 | 695 | 795
320gms | 1001Kcal |
Wok fried balinese chilli sambal flavoured rice tossed with chicken, Arabian sea prawns, fried egg served with chicken satay or Tempura prawns pickled vegetables and shrimp crackers
- Yang Chow Fried Rice** 🍷🍴🦞 595 | 695 | 795
220gms | 509 Kcal |
Ham, Chicken, Prawns & Vegetarian Option Available
- Hakka Noodles** 🍷🍴🦞 595 | 695 | 795
220 gms | 550 Kcal |
Longevity Noodles, Seasonal Vegetables, Chicken and Arabian Sea Prawns
- Kung Pao Chicken** 🍷🍴🦞 595
🌟 220gms | 636 Kcal |
Sichuan peppers, onion, button mushrooms, shiitake, black jelly fungus, carrot, scallions, peanuts, chilli sauce
- Thai Red Or Green Curry** 🍷🍴🐟 675 | 775
220 gms | 510 Kcal |
Red And Green Curry Traditional Thai Curry with Jasmine Rice
- Wok Fried Vegetables** 🍷🍴🌿 545
220 gms | 390 Kcal |
Stir-fried with Soy, Scallions and Roasted Garlic

- Mapo Tofu** 🍷🍴🌿 595
220 gms | 623 Kcal |
Cooked with peppers, button mushrooms, shiitake and dry chilli
- X.O. Tiger Prawns** 🍷🍴🦞 1395
🌟 220 gms | 565 Kcal |
Arabian sea prawns with xo sauce and scallions

ACROSS INDIA

- Paneer Tikka Butter Masala** 🍷🍴🌿 545
250 gms | 1390 Kcal |
Tandoor cooked paneer in a tomato sauce with sun-dried fenugreek leaves
- Palak Paneer** 🍷🍴 545
250 gms | 734 Kcal |
Garlic tempered spinach with golden cottage cheese
- Mix Vegetables Korma** 🍷🍴🌿 545
250 gms | 1008 Kcal |
Prepared in a rich cashew nut gravy scented with cardamom
- Pakoda Kadhi** 🍷🍴 545
220 gms | 796 Kcal |
Punjabi kadhi is a tantalizingly sour yoghurt curry with fried gram dumplings
- Chole Kulche** 🍷🍴 545
220 gms | 796 Kcal |
Chickpeas served with baked kulcha leavened bread
- Bhuna Corn and Lasooni Palak** 🍷🍴 545
250 gms | 580 Kcal |
Garlic tempered baby spinach with golden corn
- Jeera Hing wale Chatpata Aloo** 🍷🍴 545
250 gms | 550 Kcal |
Cumin tempered potatoes scented with dried mango powder and green chilli
- Masala Khichdi** 🍷🍴 545
250 gms | 775 Kcal |
Lentils and rice cooked together, tempered with cumin, mustard and chilli served with yogurt
- Kadhai Jhinga** 🍷🍴🦞 995
200 gms | 669 Kcal |
Black pepper flavoured Arabian Sea prawns
- Alleppy Pomfret Curry** 🍷🍴🐟 995
🌟 250 gms | 550 Kcal |
Malabar spiced local pomfret curry

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🍷 Vegetarian 🍴 Non-vegetarian 🌟 Chef's Special

- ▲ **Gosht Rogan Josh** 🍷 1095
 250 gms | 756 Kcal |
 Malabar spiced local pomfret curry
- ▲ **Keema Pao** 🍷 🌾 1095
 250 gms | 550 Kcal |
 Recipe from the street vendors of Mumbai perfected by our chefs soft buttered buns, served with spicy minced lamb curry Dhabewala
- ▲ **Butter Chicken** 🍷 🍅 🌿 725
 250 gms | 711 Kcal |
 Tandoor cooked chicken in a creamy tomato sauce with sun-dried fenugreek leaves
- ▲ **Murg Tariwala** 🍷 725
 250 gms | 528 Kcal |
 The best home style chicken curry with ground spices, onions and tomatoes

BIRYANI

- ▣ **Subz Dum Biryani** 🍷 🍅 625
 250 gms | 1014 Kcal |
 Traditional Indian vegetables and fragrant basmati rice scented with saffron, brown onion, mint
- ▲ **Mutton Dum Biryani** 🍷 🍅 995
 250 gms | 1068 Kcal |
 Traditional Indian mutton and fragrant basmati rice scented with saffron, brown onion, mint
- ▲ **Chicken Dum Biryani** 🍷 🍅 725
 250 gms | 1063 Kcal |
 Traditional Indian chicken and fragrant basmati rice scented with saffron, brown onion, mint

INDIAN BREADS

- ▣ **Roti | Tandoor | Phulka** 🍷 🌾 125
 30 gms | 251 Kcal |
- ▣ **Paratha | Pudhina | Lachha | Mirchi** 🍷 🌾 125
 32 gms | 232 Kcal |
- ▣ **Kulcha | Aloo | Vegetable | Cheese** 🍷 🌾 295
 32 gms | 391 Kcal |
- ▣ **Naan | Plain | Garlic | Cheese** 🍷 🌾 125 | 195
 32 gms | 351 Kcal |

RICE

- ▣ **Jeera | Steam | Ghee** 🍷 525

SEAFOOD

by Weight per 100 Grams

- ▲ **Local Goan Spiny Lobster** 🦀 🍷 3200
 470 gms | 560 Kcal |
- ▲ **Jumbo Prawns** 🦐 🍷 1395
 500 gms | 550 Kcal |

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▣ Vegetarian
 ▲ Non-vegetarian
 🌾 Chef's Special

MEAL EXPERIENCES

- **The Indian Elegance** 🌾🥛🍷 1195
 250 gms | 550 Kcal |
 Paneer Tikka, Bharwan Aloo, Corn & Mix Veg korma
 Served with Dal Makhani with Steam Rice /Indian
 Bread
 Choice of Dessert
- ▲ **Seafood** 🌾🥛🦀 1495
 990 gms | 1950 Kcal |
 Saffron King Prawn, Basil Fish Tikka and Squid Masala
 Served with Dal Makhani with Steam Rice | Indian
 Bread
 Choice of Dessert
- ▲ **The Great Indian Trails** 🌾🥛🐟🍷 1345
☼ 1150 gms | 1503 Kcal |
 Tandoori Murgh, Fish Tikka and Lamb seekh Served
 with Dal Makhani, Steam Rice/Indian bread, Choice of
 Dessert

DAL

- **Makhani** 🥛 625
 250gms | 1242 Kcal |
 Black lentils simmered overnight over charcoal,
 double cream, mild spices and butter
- **Dal Tadka** 🥛 595
 250gms | 550 Kcal |
 North Indian style yellow lentils simmered with
 turmeric, golden brown garlic, cumin and coriander

POTATO

- **Jacket Potato** 🥛 225
 130gms | 296 Kcal |
- **Mashed Potato** 🥛 225
 120gms | 167 Kcal |
- **Fat Chips** 🥛 225
 120gms | 167 Kcal |

SEASONAL VEGETABLES

- **Grilled** 225
 110gms | 141 Kcal |
- **Boiled** 225
 110gms | 67 Kcal |
- **Steamed** 225
 110gms | 67 Kcal |

DESSERT

- ▲ **Bebinca Cheese Cake** 🌾🥛🍰 495
☼ 100gms | 391 Kcal |
 Layered Indo-Portuguese dessert with raspberry
 coulis, passion sauce and Oreo
- ▲ **Tiramisu** 🌾🥛🍰 495
 100gms | 546 Kcal |
 Mascarpone, kahlua and coffee cream dessert
- **Serradura** 🌾🥛🍰 195
 180gms | 831 Kcal |
 Portuguese dessert made of sweetened vanilla
 whipped cream and biscuit crumble
- ▲ **Chocolate and Walnut Decadence** 🌾🥛🍰🍷 545
 180gms | 587 Kcal |
 Chocolate fudge and walnut layered warm brownie,
 vanilla ice cream
- ▲ **Crème The Yellow House** 🥛🍰 545
 180gms | 143 Kcal |
 Vanilla bean infused custard dessert
- **Gulab Jamun** 🥛 345
 240gms | 301 Kcal |
 A classical Indian dessert
- **Khajur Halwa** 🥛🍌 395
 100gms | 331 Kcal |
 A rich and decadent Indian dessert made with dates
 and dry fruits
- **Choice of Ice Cream** 🥛 295
 210gms | 331 Kcal |

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■ Vegetarian
 ▲ Non-vegetarian
 ☼ Chef's Special

BEVERAGE

MENU

<p>☐ Fresh Seasonal Juices Please ask your server for flavour - 330 Kcal</p>	345	<p>☐ Malts </p> <p>Hot Chocolate Bourn Vita Horlicks - 253 Kcal</p>	245
<p>☐ Preserved Juices Please ask your server the flavour</p>	195	<p>☐ Coffee </p> <p>Americano Cappuccino Espresso Café Latte Café Mocha South Indian Coffee - 163 Kcal</p>	245
<p>☐ Lassi </p> <p>Plain Sweet Salted Masala - 350 Kcal</p>	325	<p>☐ Tea </p> <p>Assam Darjeeling Chamomile English Breakfast Green Jasmine Earl Grey Masala 90 Kcal</p>	245
<p>☐ Shakes   </p> <p>Peanut Butter & Banana Chocolate Vanilla Mango Strawberry - 690 Kcal</p>	325		
<p>☐ Cold Coffee </p> <p>Choice Of Ice Cream - 153 Kcal</p>	325		
<p>☐ Iced Tea</p> <p>Lemon Peach Apple - 58 Kcal</p>	245		
<p>☐ Fresh Lime Soda</p> <p>Salted Sweet - 43 kcal</p>	245		
<p>☐ Aerated Beverages & Service</p> <p>Coke Fanta Sprite</p>	195		
<p>☐ Diet Beverages & Service</p>	195		
<p>☐ Tonic & Service</p> <p>Real Cucumber Grapefruit</p>	145		
<p>☐ Ginger Ale & Service</p>	145		
<p>☐ Red Bull & Service</p>	325		
<p>☐ Still Water</p>	195		
<p>☐ Sparkling Water & Service</p>	275		

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☐ Vegetarian ☐ Non-vegetarian ☐ Chef's Special

KIDS MENU

SHORT EATS

- **Cheesy Sticks**  395
 120 gms | 300 Kcal |
 Batter fried cheese sticks with garlic and mint aioli sauce
- **Corn Cheese Nuggets**  395
 150 gms | 450 Kcal |
 American corn with cheese and mixed herbs panko crusted and fried
- **Cottage Cheese | Chicken popcorn**  395 | 445
 220 gms | 450 Kcal |
 Popcorn coated with tempura and mild spices and panko crusted
- **Potato Wedgies**  395
 200 gms | 350 Kcal |
 Wedge shaped crispy fried potato

- **Penne in Alfredo | Arabiata**  425 | 495
 220 gms | 1149 Kcal |
 Classic pasta served with garlic bread

DESSERT

- **Chocolate Walnut Brownie**  345
 1180gms | 587 Kcal |
 Traditional chocolate brownie served with vanilla ice- cream
- **Tiny Treat Tower**  345
 150 gms | 450 Kcal |
 Vanilla & chocolate ice cream, sliced banana, chocolate sauce and sprinkles, finished with crushed nuts

MINI SLIDERS

- **Vegetable Burger**  425
 200 gms | 500 Kcal |
 Mix vegetable patty on a sesame bun with greens and cheddar cheese
- **Chicken Burger**  495
 200 gms | 679 Kcal |
 Herb crusted minced chicken patty on a sesame bun with greens and cheddar cheese

SUBSTANTIAL

- **Classic Fish & Chips**  495
 150 gms | 300 Kcal |
 Crispy fish and chips served with tartar sauce
- **Mac n Cheese**  425
 1200 gms | 1150 Kcal |
 Classic Mac n Cheese served with garlic bread

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■ Vegetarian
 ■ Non-vegetarian
 ■ Chef's Special