

oasis

the all day diner



BREAKFAST À LA CARTE

INDIAN BREAKFAST

545

- ☑ Your choice of seasonal fresh fruit juice

Or

- ☑ Lassi

sweet, salted or plain

- ☑ Seasonal fresh fruit platter

- ☑ Choice of paratha

griddled whole wheat Indian bread filled with spiced potatoes or cottage cheese accompanied with yoghurt and pickle

Or

- ☑ Idli

steamed rice dumplings accompanied with tomato chutney, coconut chutney and sambar

Or

- ☑ Poori Bhaji

deep fried whole wheat bread accompanied with spiced potato curry

- ☑ Tea, coffee or hot chocolate

CONTINENTAL BREAKFAST

495

- ☑ Your choice of seasonal fresh fruit juice

Or

- ☑ Seasonal fresh fruit platter

- ☑ ☑ Baker's basket

served with homemade pastries and preserves

- ☑ Tea, coffee or hot chocolate

☑ Vegetarian ☑ NonVegetarian

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AMERICAN BREAKFAST

595

- Your choice of seasonal fresh fruit juice or vegetable juice
 - Or
 - Seasonal fresh fruit platter
- Breakfast cereals with hot or cold milk
 - Or
 - Homemade bircher muesli
- Two eggs made to order
accompanied with bacon, ham or pork sausages, homemade rösti potatoes, grilled tomatoes and sautéed mushrooms
- ■ Baker's basket
served with homemade pastries and preserves
- Tea, coffee or hot chocolate

LOW CALORIE

545

- Your choice of seasonal fresh fruit or vegetable juice
 - Or
 - Seasonal fresh fruit platter
- All bran with skimmed milk or soya milk
 - Low fat flavored yoghurt
 - Egg white omelette
with steamed vegetable panache and grilled tomato
 - Or
- Soya marinated steamed tofu and pok choy
- Green tea or decaffeinated coffee

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À LA CARTE SELECTION

■ Assorted cold cut platter 595

served with preserved olives, cornichons and baguette

■ Three egg omelette 325

plain, cheese or masala

accompanied with bacon, ham or pork sausages, rösti potatoes or potato wedges, grilled tomatoes and sautéed mushrooms

■ Eggs benedict 375

poached eggs on english muffins layered with ham, salmon or spinach topped and gratinated with hollandaise sauce

■ American pancakes 395

served with berry compote, maple syrup and melted butter

■ Belgian waffles 395

served with berry compote, maple syrup and melted butter

■ Your choice of egg preparation 325

served fried, poached, scrambled or boiled

accompanied with bacon, ham or pork sausages, rösti potatoes or potato wedges, grilled tomatoes and sautéed mushrooms

■ Baker's basket 325

served with homemade pastries, breads and preserves

■ Assorted cheese platter 525

served with crackers and apricots

■ Sliced seasonal fruits 325

■ Your choice of cereals or muesli 275

served with hot or cold milk

■ Your choice of plain or flavored fruit yoghurt 225

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INDIAN SELECTION

■ Idli 325

*south indian specialty of steamed fermented rice and lentil dumplings
accompanied with sambar, tomato and coconut chutney*

■ Paratha 325

*griddled whole wheat bread with choice of cauliflower,
potato or cottage cheese filling, accompanied with yoghurt and pickle*

■ Uttapam 325

*rice pancake cooked on the griddle, topped with onion, chili,
coriander and tomato*

■ Lassi 215

sweet, salted or masala

■ Seasonal fresh fruit or vegetable juices 215

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COMFORT FOOD

SOUPS

☑️☑️ **Minestrone** 425/395

Italian soup with cubes of vegetables or chicken and topped with flavourful parmesan cheese

☑️ **Murgh badami shorba** 425

Indian soup prepared from chicken, cream, almond and garnished with herbs

MAIN COURSE

☑️ **Methi fish curry** 975

spicy, tangy gravy made with red chillies, tomatoes, onions and fenugreek

☑️ **Butter chicken** 925

chicken morsels cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy

☑️ **Kheema pao** 875

a popular delicacy from mumbai, minced lamb simmered with spices and red chillies, served with pao breads

☑️ **Spaghetti carbonara** 795

egg, cream, pancetta and parmesan

☑️ **Vegetable korma** 645

a combination of various vegetables slow cooked and tempered coconut milk with herbs

☑️ **Dal makhani** 625

known for its generous portions of cream, this treasured staple dish of the north consists of whole black lentils and kidney beans slow cooked with herbs and spices

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APPETISERS

■ Grilled piri piri chicken sizzler 875
served with homemade coleslaw and pita bread

■ Chicken quesadilla 745
*served with homemade chipotle, tomato salsa,
sour cream and guacamole*

■ Chicken tacos 745
*served with homemade chipotle, tomato salsa,
sour cream and guacamole*

■ ■ Caesar salad 545/595/695/795
vegetarian, chicken, prawns or salmon

■ Mojo marinated grilled vegetable sizzler 775
served with homemade coleslaw and pita bread

■ Vegetarian tacos 595
*served with homemade chipotle, tomato salsa,
sour cream and guacamole*

■ Green lentil sprout salad 595
tossed with dice tomato, dice onion, olive oil, seasoning and lime juice

■ Mushroom quesadilla 595
*served with homemade chipotle, tomato salsa,
sour cream and guacamole*

■ Asparagus salad with
grilled artichoke and palm heart 595
served with raw tomato salsa

■ Greek salad 595

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SOUPS

- Cream of vegetable or chicken 395/425
- Mushroom cappuccino with truffle essence 395
- Roasted tomato soup 395
- Garlic infused spinach soup 395

MAIN COURSE

■ Roast lamb shank 925
served with potato mash and cumin roast vegetable and pepper jus

■ Pan seared fish 795
served with sautéed broccoli, skillet potato and lemon caper beurre blanc

■ Charmoula chargrilled prawns 1245
served with potato gnocchi and saffron cream sauce

■ Chicken piccata 825
served with roasted potato wedges, garlic infused vegetable

■ Chicken teriyaki 825
char grilled chicken served with teriyaki sauce

■ Fish 'n' chips 795
crumb fried fish served with french fries

■ Chicken 'Katsu' curry 795
Japanese style crumbed chicken served with Japanese rice and curry

■ Crumbled eggplant filled
with ricotta cheese 695
layered with basil tomato sauce and gratinated with smoked cheese

■ Parcel of grilled vegetables,
smoked scamorza cheese 695
served with pesto cream

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ASIAN

DIM SUMS

- Prawn crystal hakao 645
- Steamed chicken shu mai 545
- Chicken bbq dumpling 545
- Oriental mixed vegetable dumpling steamed or pan fried 425/495
- Green vegetable dumpling 425

APPETISERS

- Jumbo prawn celery and chili 1125
- Stir fry fish with hot chili pepper or bbq sauce 775
- Stir fry chicken in roast chili flavor 675
 - Crispy conjee lamb 675
- Crisp tofu in chili onion flavor 575
- Honey chili potato with sesame seeds 545
- Vegetable and glass noodle spring roll 545
- Sauté mushroom and baby corn with fresh chili in bbq sauce 545

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SOUPS

- ■ Manchow soup 395/425
- ■ Wonton soup 395/425
prawn, chicken, vegetable
- ■ Hot and sour soup 395/425
chicken, vegetable
- ■ La – mian, noodles soup with
golden garlic flavor 395/425
prawn, chicken, vegetable
- Tom yam soup 425

MAIN COURSE

- Prawn stir-fried in ganshao sauce 1375
 - Steamed fish fillet 925
with choice of black bean, soya ginger, white garlic sauce
 - Sichuan mahla fish 925
- Stir fried shredded lamb in Sichuan sauce 925
 - Sliced chicken in yuxiang style 925
 - Hatchiu lachiu chicken mushroom
and onion 895
 - Chop suey, crispy fried noodle 895
 - Vegetable Manchurian 695
 - Mixed vegetables in Sichuan sauce 695
- Sautéed haricot beans with Sichuan spices 695
 - Stir fried greens with roast garlic 695
 - Ma po tofu with mushrooms 695
- Vegetables hunan style with fresh chilies and chili paste 695
- ■ Thai red curry or green curry with steamed rice
with prawn, chicken or vegetable 1375 / 895 / 795

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RICE AND NOODLES

FRIED RICE

- ▣ Prawn 645
- ▣ Chicken 545
- ▣ Egg 545
- ▣ Vegetables 475

NOODLES

- ▣ Prawn 645
- ▣ Chicken 545
- ▣ Egg 545
- ▣ Vegetables 475

PAN FRIED NOODLES

- ▣ Prawn 645
- ▣ Chicken 545
- ▣ Vegetables 475

▣ Vegetarian ▣ NonVegetarian

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SANDWICHES & BURGERS

■ Lamb burger 795

remoulade and aged cheddar cheese with caramelized onion

■ Chicken burger 695

remoulade and aged cheddar cheese with caramelized onion

■ Grilled chicken sausage in hot dog style 695

homemade coleslaw

■ Traditional club sandwich 695

crisp bacon, chicken, tomato and fried egg

■ Vegetable burger with english cheddar 645

vegetable patty in sesame bun with cheese and peppers

■ Vegetable club sandwich 645

layered with pesto thyme grilled vegetables and tomato

■ Grilled processed cheese sandwich 645

processed cheese, jalapenos, onions, peppers and chilli flakes

■ Sandwich – the way you want it 645

*served with side salad and French fries or potato wedges
vegetarian or non vegetarian*

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HAND TOSSED PIZZAS AND PASTAS

PIZZAS

- Pizza prosciutto e funghi 745
prosciutto and mushroom
- Pizza diavola 745
pepperoni and chilli flakes
- Pizza barbeque 745
barbeque chicken pizza with grilled pineapple
- Pizza bolognese 745
minced lamb sauce
- Pizza funghi 645
wilted mushrooms and onions
- Classic margherita 645
tomato sauce, mozzarella and basil
- Pizza quattro formaggi 645
goat cheese, mozzarella, ricotta and blue cheese
- Calzone 645
zucchini, brie, preserved peppers, artichoke and jalapenos

PASTAS

Penne / spaghetti / fettuccini accompanied with a choice of:

- Carbonara 795
- Frutti di mare 795
- Bolognese 795
- Napolitano 595
- Gamberi, rosmarino e limone 795
prawn risotto, rosemary, lemon zest
- Sundried tomato and char grilled vegetable risotto 595
- Wild mushroom risotto, parmigiano reggiano 595

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INDIAN FAVOURITES

CHARCOAL AND CLAY POT

■ Tandoori chicken 795

chicken thigh and leg marinated in yoghurt and kashmiri chilli, cooked in tandoor

■ Galouti kebab 795

classic awadhi minced lamb kebab flavoured with green cardamom and mace

■ Lamb seekh kebab 795

mint marinated mutton mince skewers cooked in tandoor

■ Ajwaini mahi tikka 795

sole fish marinated in a carom seed and mustard oil cooked in tandoor

■ Murg tikka mirza hasnu 745

morsels of chicken, marinated in saffron flavoured yogurt with exotic spices and char-grilled. recipe from the royal kitchen of Nawab Shuja-ud-Daula

■ Khumb galouti 495

pan-fried mushroom kebab

■ Tandoori subz paneer tikka 495

cottage cheese, peppers, onions and tomatoes

■ Phaldhari anjeer ki tikki 495

shallow fried patties of potato and figs stuffed with dry fruits, flavoured with ginger, green chili and garam masala

■ Bhatti ke aloo 495

marinated potatoes with roasted spice mix, finished over charcoal

■ Palak moongfali ki seekh 495

spinach and peanut kebab cooked in tandoor

■ Non vegetarian kebab platter 1295

murg malai tikka, mutton seekh kebab and mahi tikka

■ Vegetable kebab platter 1195

paneer tikka, palak moongfali seekh and khumb galouti

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CURRIES

🍲 Prawn moilee 995

kerala prawns simmered in mildly spiced coconut milk and flecked with crackling curry leaves

🍲 Methi fish curry 895

fish cooked in mildly spiced fenugreek flavoured gravy

🍲 Dum ki nalli 895

spring lamb shanks braised in an onion and spice gravy

Kareli Ki Khaas Nihari 895

a subtle spiced curry of tender calf muscle from lamb

🍲 Murgh khatta pyaz 925

a delicate combination of chicken with pickled onions

🍲 Murgh tikka makhani 925

chicken tikka simmered in a tomato and fenugreek gravy

🍲 Paneer aur khumb ke pasandey 625

cottage cheese escalope's filled with mushrooms braised in a classic 'Awadhi' gravy

🍲 Paneer lazzatdar 625

a delightful combination of cottage cheese, onion, bell pepper and tomatoes with freshly pounded spices

🍲 Malai koftey 625

cottage cheese dumplings simmered in cashew-nut gravy

🍲 kairiwali bhindi 625

stir fried okra with dried raw mango and freshly pounded home style spices

🍲 Adraki aloo gobhi 625

aloo and cauliflower cooked in tangy masala and ginger

🍲 Khumb hara pyaz 625

freshly ground spices stir fried with spring onions

🍲 Baigan bharta 625

tandoor-roasted eggplant stir fried with onion, tomatoes and freshly ground spices

🍲 Tadkewali dal 625

yellow lentils tempered with cumin, garlic and green chilli

🍲 Dal makhani 625

black lentil preparation cooked overnight with tomato butter and cream

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BIRYANIS, RICE & INDIAN BREADS

■ Gosht dum biryani 825

*choicest cut of lamb and long grain basmati rice flavoured
with saffron and mace*

■ Chicken dum biryani 795

*choicest cut of chicken and long grain basmati rice flavoured
with saffron and mace*

■ Vegetable biryani 675

*basmati rice dum cooked with selected vegetables
All biryani are served with burrani raita*

■ Steamed rice 295

Breads from tandoor

Paratha or kulcha 140

potato, cauliflower, onion or cottage cheese

Naan - plain, butter, garlic, cheese or herb 115

Roti - plain or butter 115

Paratha - pudina or laccha 115

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DESSERTS

- Vanilla pod crème brûlée 425
served with pistachio biscotti
- Belgium bitter chocolate dome
with vanilla sauce 425
- Walnut white chocolate marquise 425
caramelized walnut and cherry roulade with white chocolate truffle
- Raspberry lava cake
with vanilla ice cream (Gluten free) 425
filled with frozen raspberry, honey and served with vanilla ice cream
- Apple cinnamon crumble tart
with tulip sauce 425
- Hazelnut chaklato crunch
with brandy sauce 425
- Baileys Tiramisu with savoiardi 425
*baileys flavoured Italian tiramisu made of mascarpone cheese
and espresso soaked Italian savoiardi*
- Blueberry chesse cake 425
cookies crumb and philadelphia cheese served with blueberry fondue
- Choice of ice cream 425
vanilla, chocolate, strawberry, coffee or butter scotch
- Pistachio and saffron kulfi 425
- Rasmalai 425
cottage cheese dumplings poached in sugar free sweetened flavored milk
- Gulab jamun 425
*cottage cheese dumplings deep fried in clarified butter and
soaked in flavored sugar syrup*
- Crème brulee (sugar free) 425
*literally known as 'burnt cream', it is a dessert with a rich custard base
and topped with layer of caramelized sugar*
- Charlie and the chocolate factory 425
chocolate brownie with vanilla ice cream
- Phirni (sugar free) 425
*a traditional south asian dessert, prepared from rice, sweetened milk
and almonds, flavored with cardamom and saffron*

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LOCAL CLASSIC FLAVOURS FROM HARYANA

■ Saag gosht 895

lamb cooked with locally grown spinach

■ Egg curry 595

marinated blanched eggs stewed with tomato and onion curry

■ Kadhi pakodi 595

*home style preparation of gram flour and yoghurt mixed together
with a tempering of spices*

■ Palak aur bathua ki saag (Seasonal) 625

spinach and pigweed cooked with spices

■ Hara channa aur aloo cholia (Seasonal) 595

green chickpeas and potato cooked with spices

■ Bajre ki khichidi 595

*a nutritious and easy to prepare millet and lentil porridge
cooked with local spices*

■ Mili juli dal 595

combination of mixed pulses, simmered over a slow fire

■ Bajre ki roti 140

flatten bread made of millet flour

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KIDS SELECTION

DEXTER'S LAB

■ Potte's pizza 425
pepperoni pizza

■ Fish feast 425
fried fish fingers with tartar sauce and french fries

■ Jurassic nuggets 395
chicken nuggets crumb fried and served with french fries

Gorilla grilled cheese delight 395
a gooey grilled cheese sandwich

■ ■ Burger buddies 395
mini vegetable or chicken and cheese burger with french fries

■ Charlie and the chocolate factory 275
chocolate brownie with vanilla ice cream

■ Shin chan 395
penne or spaghetti with tomato and basil sauce or mushroom cream

■ Perfecto pizza 375
pizza margherita

■ Barbie's drink 165
strawberry milkshake served with strawberry ice cream

■ Curious george 165
ice cream sundae

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WELLNESS CUISINE

JUICE

■ Hot pepper 325

carrot, apple, tomato, cucumber, zucchini, red pepper and celery

■ Veggie delight 325

carrot, celery, parsley, beetroot

■ ABC 325

apple beetroot and carrot

MAIN COURSE

■ Steam fish with spring vegetable 925

served with sesame infused olive oil

■ Whole wheat spaghetti 645

with sauce of cherry tomatoes, black olives, basil and fresh mozzarella

■ Gobhi aur tamatar ki tehri 625

■ Dal lasooni 625

■ Mixed lettuce salad with
grilled vegetables 545

DESSERT

■ Seasonal fresh fruit platter 325

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NON ALCOHOLIC BAR

COFFEE

215

Espresso
Macchiato
Café latte
Cappuccino
Café mocha

TEA

215

Earl grey
English breakfast
Darjeeling
Assam

GREEN TEA

Sencha
Jasmine

Himalayan 1000 ml, India 150

Sparkling water 245

Energy drink 275

Fresh fruit juice 215

Lassi 215

sweet, salt, masala and mango

Milkshakes 215

vanilla, strawberry, coffee, chocolate and banana

Aerated beverage 215

Canned juices 165

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DESSERTS

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literally known as 'burnt cream', it is a dessert with a rich custard base and topped with layer of caramelized sugar

■ Charlie and the chocolate factory 425

chocolate brownie with vanilla ice cream

■ Phirni (sugar free) 425

a traditional south asian dessert, prepared from rice, sweetened milk and almonds, flavored with cardamom and saffron

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