

What would you like to indulge in today?



In Room Dining



Bar Menu



In Koom Dining



(07:00 AM to 11:00AM)

BREAKFAST MENU

• Cereals 720 kcal per serving 👙 🔊	<i>370</i>
Cornflakes / Choco Flakes / Muesli / Wheat Flakes / Strawberry Flakes with Hot / Cold Milk	
Pancakes 356 kcal per serving	<i>350</i>
Served with Maple Syrup / Honey / Chocolate Syrup / Choco Chips / Cream Cheese / Ice Cream / Types of Fruits – Banana Slices / Strawberries / Kiwi / Apple.	
 South Indian Delicacies 330 kcal per serving 	770
	<i>370</i>
Idli / Vada Served with Sambar / Coconut & Tomato Chutney	
Poori Bhaji 608 kcal per serving §	<i>350</i>
Aloo Tamatar Ki Bhaji with Poori Served with Chutney & Pickle	
Freeh Cut Fruits	700
Fresh Cut Fruits	300
Paratha 165 kcal per serving 🛔 🗍	350
Choice of Stuffed Parathas- Aloo / Gobi / Paneer / Mix	
Veg Served with Pickle & Curd	
 Eggs To Order (Omelets) 275 kcal per serving § S () 	350
Plain / Cheese / Onion / Capsicum / Masala / Mushroom / Tomato and	330
Cheese Fried / Sunny Side Up / Poached / Boiled / Scrambled / Bhurji	
(Served with Potato Wedges / Baked Beans / Sausages / Bacon / Grilled Tomatoes) White or Brown Toast.	
Choice of Juices	389
Orange / Watermelon / Mixed Fruit / Pineapple	
• Tea	270
	270
Desi Masala Tea, Plain Tea, Cardamom Tea, or Ginger Tea, all prepared with Wagh Bakri Chai.	
Green Tea, Earl Grey Tea, Chamomile Tea, and Herbal Tea,	
served with honey and lemon.	
• Coffee	350
	333
Espresso, Cappuccino, Café Latte, Americano, Hot Chocolate, Affogato, and our Signature Filter Coffee.	

APPETIZERS

	and the second s	
•	Hummus & Pita 365 kcal per serving § S Creamy Hummus Served With Fluffy Pita Bread & Homemade Pickles	550
•	Corn Pepper 'N' Salt 180 kcal per serving	<i>550</i>
	A delightful crispy appetizer featuring golden-fried corn kernels tossed with aromatic crushed black pepper, salt, and a hint of garlic.	
•	Crispy Honey Chili Potato 586 kcal per serving	450
	A flavorful Indo-Chinese appetizer featuring crispy fried potato fingers tossed in a sweet and spicy honey chili glaze.	
•	Chili Cottage Cheese 258 kcal per serving	610
	A delectable Chinese fusion dish featuring crispy, golden-fried cottage cheese cubes tossed in a spicy and flavorful chili sauce.	
•	Paneer Tikka 242 kcal per serving	610
	Malaz / Achari / Haryali	
	Chicken Tikka 312 kcal per serving 🕴 😂 🕦	<i>650</i>
	Malaz / Achari / Haryali	
	Fish 'N' Chips 228 kcal per serving 🗪 🕴 🗓	850
	Panko Crusted River Fish with Tartare Sauce & Fries	
	Fried Garlic Chicken & Burnt Chilies 391 kcal per serving	CEO.
		650
	A delightful crispy golden-fried chicken tossed with aromatic hand toned Chili, salt, and a hint of garlic.	
	Chilly Garlic Butter Prawns 382 kcal per serving 🗪 🖠	1050
	This prawns dish offers the perfect balance of heat, garlic, and buttery goodness, creating a mouthwatering, savory delight with every bite.	
	Kung Pao Chicken 367 kcal per serving 🛔 🖘	650
	A classic Chinese stir-fry dish that combines tender, wok-tossed chicken with crunchy Cashewnuts dried red chilies, and bell peppers in a bold, savory, and slightly spicy sauce.	
	Crispy Honey Chili Chicken 377 kcal per serving 👙 🖘	650
	Golden-fried potato fingers tossed in a sweet, spicy, and tangy sauce.	
	Crispy Fried Chili Fish with Sesame Crust 387 kcal per serving 🗪 🖠	850
	The crispy fish is then tossed in a spicy, tangy sauce made with chili paste, soy sauce, and garlic, giving it a bold and zesty taste.	
••	Mezze Platter (Veg/Chicken) 471 kcal per serving	690
	Hummus, Tzatziki, Tabula, Marinated Olives, Pita, Lavash, Pickles, Falafel & Grilled Chicken	

GARDEN - FRESH SALAD

Roasted Beetroot 188 kcal per serving	<i>5</i> 80
Rocket Leaves, Cream Cheese, Beetroot Puree, Candied	
Walnuts & Burrata Cheese	
The Real Roast 158 kcal per serving	580
Herbs, Roasted Veggies, Cous Cous, Cherry Tomatoes, Avocado, Parmesan, Chipotle Lemon Dressing, Garlic	
Croutons	
Go- Green Avocado 190 kcal per serving	600
Creamy And Flavorful Mexican Avocado with Crunchy Lettuce	
Greek Me 190 kcal per serving	580
Diced Avocado, Cucumbers, Peppers, Onion & Tomatoes in a Tangy Dressing with Toasted Flatbread, Feta & Herbs	
•• Asian Mama Salad (Veg/Chicken) 160 kcal per serving	690/580
Trio Lettuce with Plum Dressing & Crispy Flat Noodles	
Green Salad with Lemon & Chili ✓	300
INDIAN MAIN COURSE	
Dal Tadka 132 kcal per serving 🐇 💍	<i>550</i>
Yellow Dal Tempered with Cumin, Dried Red Chillis & Ghee	330
Dal Makhani 427 kcal per serving 👙 🔉	590
Traditional Punjabi Style Black Dal Cooked with Butter, Cream & Fenugreek Leaves	
 Kadhai Paneer 370 kcal per serving 	650
Paneer Cooked with Peppers, Onion Masala	630
Gravy & Crushed Coriander Seed	
• Subz Handi 228 kcal per serving	580
Assorted Vegetables Cooked with Potato Fries &	
Spicy Masala Gravy	
• Aloo Gobi Adraki 270 kcal per serving 😽	580
Gharwali Aloo Gobi Ki Sabzi with Fresh Ginger, Dried Red Chilies & Fresh Coriander	
• Jheenga Masala 380 kcal per serving	1050
Prawns Cooked with Onion Tomato Masala &	
Tempted With Curry Leaves & Mustard Seeds	

Mutten Denny Jeele (m)	050
 Mutton Rogan Josh 480 kcal per serving 	850
Mutton Cooked with Whole Spices & Handi Masala	
riuliul Musulu	
• Chicken Butter Masala 321 kcal per serving 🐞 🗂	<i>750</i>
Chicken Cooked with Tomatoes, Cashews, Melon Seeds,	
Cream & Butter	
• Choice Of Indian Breads 321 kcal per serving	150
Tandoori Roti (Plain / Butter) / Naan / Garlic Naan	150
/Laccha Paratha	
Choice Of Rice 321 kcal per serving §	400
Plain/Jeera/Peas Pulao/ Mix Veg Pulao	
LARGE PLATE	
Grilled Cottage Cheese steak 380 kcal per serving	720
Marinated cottage Cheese in pesto Served with	
Arrabiata Spaghetti & House salad a side	
■ Grilled Fish with Caper Lemon 397 kcal per serving 🛔 📗 🗪	850
Marinated Grilled Fish Served with Creamy Mashed	
Potatoes, Garlic Tossed Vegetables with Caper Lemon Sauce	
Lemon State	
 Wok Tossed Prawns 341 kcal per serving 	1050
Marinated Prawns Tossed in Wok with Red Bird's Eye Chillis, Garlic,	
Olives & Herbs with Dash of Wine. Served With Sour Dough Type of prawns used: Full Size Prawns (1/15 count Sea Prawns)	
Type of prawns asca. I all size Frawns (1) is count sea Frawns)	
 Grilled Chicken with Mushroom Thyme Jus 410 kcal per serving 	750
Grilled Chicken Breast Served with Pesto Marinated	
Grilled Vegetables & Thyme Mushroom Jus	
Parmesan Crusted Chicken Breast with 472 kcal per serving 🛔 📗	750
Pomodoro Sauce	
Parmesan Crusted Chicken Served with Spaghetti	
Pomodoro & A Special In – House Salad	
Butter Basted Roast Chicken Infused 510 kcal per serving	<i>7</i> 90
 Butter Basted Roast Chicken Infused 510 kcal per serving § 1 with Fresh Herbs 	750
Roasted Chicken Served with Roast Potatoes, Garlic Sauteed Veggies & Rosemary Jus	

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•	Mushroom Melt 270 kcal per serving § Sauteed Mushrooms, Olives, Mature Gouda	<i>550</i>
•	Grilled Paneer 279 kcal per serving Honey Mustard, Caramelized Onion, Sliced Olives	<i>550</i>
•	Caprese Please 399 kcal per serving 🐇 🖡	550
	Tandoori Chicken 336 kcal per serving \$ Siracha Barbeque Sause, Crunchy Vegetables	550
	CLASSIC SANDWICHES	
•	Paneer Tikka Sandwich With 🕻 🗓 Grilled Vegetables 297 kcal per serving	550
	Yellow Dal Tempered with Cumin, Dried Red Chillis & Ghee	
	Chicken Tikka Sandwich With Scoriander Roots & Masala Onions 392 kcal per serving	600
••	Grilled Chicken & Avocado Sandwich 345 kcal per serving With Fries & Dip	600
• •	Amaris – Veg/Non-Veg Club Sandwich 🕴 🐽	580
	PASTA	
	Options of Penne or Spaghetti Pasta Add-On For Veggies – 99, Chicken – 115 & Shrimp – 125	
•	Arrabiata 378 kcal per serving Plum Tomatoes, Simmered with Garlic, Chili & Herbs	650
•	Alfredo 410 kcal per serving Cream Sauce with Garlic & Butter	650
•	Fungi & Fromage 452 kcal per serving Oven-Roasted Mushrooms, Confit Garlic, Cream Cheese & Black Pepper	650

Broccoli In Tomato Cream Sauce 301 kcal per serving	650
Best Of Both World! Chunky Tomato Sauce Finished With Generous Helping of Cream	
 Sundried Tomato & Cheese 	650
Sun Dried Tomatoes and Garlic in a Creamy Sauce Topped With Parmesan Shavings	
A.O.P – Aglio Olio E Pepperoncino 390 kcal per serving	650
Extra Virgin Olive Oil, Lots of Garlic, Chili Flakes & Parsley, Finished with Parmesan (Goes Best with Spaghetti Pasta)	
Genovese Pesto 418 kcal per serving	650
Pasta Tossed with Garlic, Capers & Olives, Finished With Hand Ground Pesto, Topped with Walnuts & Garlic Oil	

Selection from Paprika, Amaris European, Oriental, Japanese, Korean, Indonesian and Tandoor items from breakfast 07:00 Am-11.30 Am and Mains from 11.30 Am - 11.00 pm.



An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary. The above-mentioned calorific values are based on standard recipes and often vary basis customization.

Should you be allergic to any ingredient, please bring it to the attention of the server. All food is cooked in refined sunflower oil, olive oil or butter.

A Service charge of 10% applies to all orders but not mandatory and 18% goods and Services Tax is applicable on all prices.



BAR MENU







	Altus Bubbly Serenade (Vodka, Rum, Tequila, Triple Sec, Pineapple Juice, Orange Juice, Cranberry Juice, Grenadine Syrup)	950
	Diamond Daisy Margarita (Tequila, Triple Sec, Lime Juice)	950
9	Velvet Whisper Martini (London Dry Gin, Vermouth)	950
	Long Island Iced Tea (Vodka, White Rum, Tequila, Gin, Triple Sec, Brown	950
上的	Mojito Royale (White Rum, Muddled Limes, Brown	950
Y	Sugar, Fresh Mint) Classic Elixir (Bourbon, Simple Syrup, Dash of Angostura Bitters)	950
	Sparkling Pearl Daiquiri (Rum, Lime Juice, Simple Syrup)	950
	Bourbon Sour Bloom (Bourbon, Simple Syrup, Lemon Juice)	950
	Spiced Mary (Vodka, Lemon Juice, Tomato Juice, Worcestershire Sauce, Tabasco, Smoked Paprika)	950
	Painkiller (Vodka, Orange Juice)	950
	Marine Mirth (Tequila, Fresh Cucumber, Coriander Sprigs, Lemon Juice, Simple Syrup, Dash of Hot Sauce)	950
	Grand Tropical (Malibu, Peach Schnapps, Pineapple Juice, Ginger Ale, Drip of Cranberry Juice)	950
	Paradise Found (Bourbon, Angostura Bitter, Orange Wedge, Brown Sugar)	950
	Sangria (Red Wine, Fresh Fruits, Liquor, Orange Juice)	1200
	Orange Juice)	



Guava Sizzle	400
Guava Juice, Hot Sauce, Chaat Masala, emon Squeeze)	
ilamingo	400
Cranberry Juice, Sparkling Water, Lemon queeze, Fresh Mint, Simple Syrup)	
Orange Basil Wonder	400
Orange Juice, Fresh Basil, Sparkling Water, imple Syrup)	No.
/irgin Mojito	400
Muddled Lemon Chunks, Brown ugar, Fresh Mint)	
Shirley Temple	400
Grenadine Syrup, Lemon Juice, erated Water, Cherries)	
Rainbow Sharbat	400
Orange Juice, Cranberry Juice, Pineapple uice, Lemon Squeeze, Ginger Ale)	
Sweet Sunrise	400
Orange Juice, Lemon Juice, Grenadine Syrup)	
emon Bubbly	250
Fresh Lime Juice, Simple Syrup, Soda/Water)	
	Name of the last o



San Pellegrino	650
Veen Natural Mineral Water	550
Perrier Sparkling Water	375
Schweppes Soda 500ml Can	250
Schweppes Tonic Water Can	250
Soda Bottle 500ml	200
Bottled Water	200
Choice of Freshly Squeezed Seasonal Juices	350
(Pineapple, Orange, Watermelon, Tomato, Carrot)	
Energy Drink Can	350
Iced Tea	300
(Lemon/Peach Flavour)	
Canned Juices	300
(Apple, Pineapple, Cranberry, Orange, Tomato)	
Aerated Water Can	250
(Pepsi, Diet Pepsi, Coke Zero, Fanta, Mirinda, Mountain Dew, 7Up)	233
Ginger-Ale Can	250
Aerated Water (By Glass)	200
(Coke, Diet Coke, Sprite, Fanta, Soda, Tonic, Ginger Ale)	

BEER

Jinro Soju

Amstel 330ml

Stella Artios 330ml

Kingfisher Premium 650ml

Heineken 330ml

Hoegaarden 330ml

Corona 330ml

Budweiser 330ml

Kingfisher Ultra 330ml

Bira 330ml

Tuborg 330ml

Kingfisher Premium 330ml

1150

675

675

675

675

645

645

475

475

475

475

475

BREEZERS

Cranberry

Passionfruit

Lemon

Peach

Strawberry

575

575

575

575

575

All prices are in Indian rupees. Government taxes as applicable. We levy 5% service charge.

Serving alcohol to below age of 21 is prohibited as per law. Our Standard measure of alcohol is 30 ml

SCOTCH WHISKEY

Imported

Royal Salute 21 years	1925
Chivas Regal 18 years	1550
Chivas Regal 15 years	1200
Johnnie Walker Gold Label	1100
Chivas Regal 12 years	800
Johnnie Walker Double	
-Black Label	875
Dewars 12 years	600
Johnnie Walker Black Label	750
Johnnie Walker Red Label	550
Monkey Shoulder	500
Ballantine's Finest	475

Indian Single Malt

Whisky

Rampur	1350
Indri	1250
Godawan	1150
Solan	950

Low Land Malt

Glenkinchie 12 years	800
Bowmore	800
Ardmore	800

Speyside Malt

Glenfiddich 15 years 1100
Glenfiddich 12 years 800
Glenlivet 15 years 975
Glenmorangie Lasanta 875
Glenmorangie 10 years 875
Cardhu 12 years 875

American & Irish

Whisk

Hibiki	1450
Jack Daniel No. – 7	1000
Jack Daniel Honey	675
Jameson	675
Jim Beam	675
Baileys	675
Jack Daniel Fire	400

Domestic Whisky

100 Pipers	400
Black Dog Centenary	400
Teachers Highland Cream	400
Royal Ranthambore	400
Dewars White Label	400

COGNAC

Martell V.S. 900
Hennessy VSOP 700
Hennessy VS 350
ST Remy VSOP 350

RUM

Bacardi Carta Blanc 350

Bacardi Black 250

Old Monk - White Rum 200

Old Monk - Dark Rum 175

Vodka

Jaisalmer Indian Craft	1275
Jamun – The Himalayan	
Juniper Dry	875
Roku	875
Belvedere	675
Ciroc	675
Grey Goose	675
Ketel One	600
Skyy	600
Absolut	600
Smirnoff	300
Hendricks	550
Bombay Sapphire	400
Tanqueray	350
Greater Than – London Dry	250
IQ - London Dry	250

TEQUILA

Patron Reposado	750
Camino	500
Sauza Gold	500
Sauza Silver	500
Jose Cuvera Silver	500
Beun Amigo	500

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Jaisalmer Indian Craft 1275 Jamun – The Himalayan 875 **Juniper Dry** Roku 875 Hendricks 550 **Bombay Sapphire** 400 **Tanqueray** 350 Greater Than – London Dry 250 IQ - London Dry 250

APERITIFS & DIGESTIFS

Jagermiester600Campari Bitter450Kahlua350Aperol250

Kombucha

A Product of Krishi Cress

Krishi Cress grows and delivers fresh farm produce- from salad greens to seasonal fruits and edible flowers to everyday veggies. Below is A line of farm products-including all variants of freshly brewed Kombucha which has been designed to inspire enthusiasts to reimagine their relationship with food.

Life	450
Beetroot + Ginger + Indian Hibiscus	
Vision Blue Pea + Swiss Chard + Lemon	450
Strawberry Gingerale	450
Strawberry + Ginger	
Berry	450
Strawberry + Gooseberry + Mulbury Breathe	450
Borage Japanese Mint + Lemongrass	
Glow	450
Guava + Basil + Arjun Shaak	
Mango Turmeric	450
Mango + Turmeric	
Relax	450
Lemongrass + Ashwagandha + Cosmos	
Immunity	450
Mint + Turmeric + Indian Hibiscus	1
Stabilize	450
Beetroot + Moringa + Indian Hibiscus	
Cleanse	450
Ginger + Dandelion Root + Indian Hibiscus	

JIMMY COCKTAIL Mixers & Malt Beer

Jimmy's Cocktails are made to mix perfectly with your favorite spirit or enjoy straight up as a Mocktail. Jimmy's Cocktails deliver all the complexity and balance of flavors you would find at your local bar.

INVIOLE STATE OF THE STATE OF T	
Popstar Martini	350
Passionfruit + Lemon + Vanilla Best mixed with Vodka / Gin	
Green Apple Martini	350
Green Apple + Triple Sec + Lime Best mixed with Vodka / Gin	
Margarita	350
Lemon + Lime + Chilli + Agave Best mixed with Vodka / Tequila	
Sex on the Beach	350
Orange + Cranberry + Peach + Triple Sec Best mixed with Vodka	
Whiskey Sour	350
Lemon + Cinnamon + Orange Bitters Best mixed with Whiskey	
Mango Chilli Mojito	350
Red Chilli + Mango + Mint + Lemon Best mixed with Rum	
Cosmopolitan	350
Cranberry + Lemon + Orange + Triple Sec Best mixed with Vodka	-
Bloody Mary	350
Tomato + Peppers + Celery + Tamarind Best mixed with Vodka	
Original Gingerale	350
Ginger + Citrus Flavours Best mixed with Brown Spirits	
Mint Mojito	350
Lemon + Mint + Citrus Flavours Best mixed with White Rum/ Vodka	

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Classic Lemonade	350
Lemons + Zesty Lime Goes well with all White/Brown Spirits	
Original Tonic Water	350
Highest quality quinine for a refreshing bittersweet balance. Best mixed with Gin	
Elderflower Tonic Water	350
Premium Elderflower Essence Best mixed with Gin	
Soda Water	350
Zero Sugar Goes well with your choice of spirit	
Malt Beer	350
Beer-like finish. Perfect for those who want a refreshing sip without the buzz	
Cranberry/Peach Beer	350
Cranberries/Peach and a fizzy. Beer-like finish Perfect for those who want a refreshing sip	
without the buzz	

SEPOY & CO.

Sparling Himalayan Mixers

A legendary drink which was invented in India. It was as simple as mixing quinine with soda water and sugar.

Original Ginger Ale	350
A blend of the finest ginger from India and Africa, with subtle citric flavours gives our ginger ale a fiery and authentic flavour	
Premium Ginger Beer	350
A harmonious blend of African and Indian gingers, delivering a zingy, earthy, and fiery flavor with a touch of Capsicum	
Classic Lemonade	350
A sophisticated lemonade blended with soothing peach juice & a splash of fragrant mandarin	
Donoh Lomonado	250
Peach Lemonade	350
A sophisticated lemonade blended with soothing peach juice & a splash of fragrant mandarin	

	Mixed Berry Lemonade	350
	Lemon juice blended with a burst of mixed berry juice accompanied with seductive notes of guava	
	Pink Rose Lemonade	350
	Floral aromatic rose oils carefully blended with Italian juice and a dash of ginger	
1	Tropical Lemonade	350
San Jan San San San San San San San San San S	A tropical twist with lemon juice & tasting notes of passion fruit & pineapple, comes with a hint of cardamom.	
	Pink Grapefruit Soda	350
1	Light & tangy with a burst of grapefruit citrus	
	Premium Soda Water	350
	Created with a perfect balance of carbonation and salts.	
	Cucumber Tonic Water	350
100	Perfectly blending the finest African quinine with cool, gentle cucumber notes.	
	Elderflower Tonic Water	350
	Carefully balanced mandarin oils with delicate Elderflower notes	
	Hibiscus Tonic Water	350
	Fresh floral hibiscus with slight citric tartness	
	Mint Tonic Water	350
	A complex and playful contrast between bitterness and fresh mint	
	Spiced Grapefruit Tonic Water	350
	An oozing grapefruit notes along with traces of cardamom	
	Indian Tonic Water	350
	Elegant citric flavors with moderate sweetness	
	Sparkling Mineral Water	350
	Born in the peaks, crafted by time & enriched with Himalayan balance	



Bar

