

APPETIZERS AND SALADS

- Mixed greens** 325
Served with sweet lime segments, goat cheese, pine nuts & balsamic reduction
- Spinach & apple** 325
Served with local arugula, blue cheese, candied walnuts & cold pressed olive oil
- Mezze platter** 350
Herb hummus, babaganoush grilled flat bread, pickled olives and feta cheese
- Shitake mushroom lettuce cups** 350
Tofu, Shitake mushrooms, cashew flavoured with ginger and tossed garlic
- Asparagus bruschetta** 325
Asparagus, roasted peppers on toasted bread topped with creamy goat cheese
- Classic Caesar salad** 325
Fresh Iceberg with garlic croutons & parmesan cheese
- Smoked salmon** 525
Served with cream cheese, capers, onion rings and honey mustard dressing
- Barbeque chicken salad** 350
Served with tomato, corn, pineapple slices & yoghurt dressing

SOUPS

- Soup of the day** 175
Served with freshly baked Bread and flavoured butter
- Spinach almond soup** 175
Flavoured with ginger topped with straw potatoes
- Classic tomato soup** 175
Fresh tomato soup served with herbed croutons
- Chicken & leek soup** 175
Creamy chicken soup served with juliennes of fried leeks and prunes

SANDWICHES

Choice of toasted /grilled or plain

With your choice of breads - ciabatta/whole grain or focaccia
(Choice of any three filling)

- Vegetarian** 375
Sliced tomatoes/ baby cucumber/ lettuce/celery hearts
Paneer tikka/baby blue goat cheese or Edam
- Non-vegetarian** 425
Roasted chicken ,fried egg, cheese and grilled onion
- Vegetarian club sandwich** 375
With cheese, tomato, lettuce, cucumber and Russian salad
- Non-vegetarian club sandwich** 450
Toasted bread, lettuce, tomato, egg, roast chicken and bacon
- Chicken steak sandwich** 425
With sautéed onions, mustard on a French baguette

BURGERS

- Vegetable burger** 375
Spiced vegetable patty with cheese
- Chicken jumbo burger** 450
Served on a freshly baked bun with traditional garnish and topping with double cheese

All sandwiches and burgers are served with fruit Cole slaw and fries

PIZZA

- Margherita** 325
Plain cheese & tomato pizza with fresh basil
- Make your own pizza (choice of any three toppings)**
- Vegetarian** 375
Onion, olive, mushroom, peppers, artichoke, pineapple or capers
- Non vegetarian** 450
Spicy chicken tikka, anchovies, salami, tuna, prawn, chicken sausage and barbecued chicken





FRESHLY MADE PASTA

- Penne** 400
Served with baby artichokes, melted tomatoes & parmesan cheese
- Wheat spaghetti squash casserole** 400
Served with fresh mozzarella, tomato and zucchini
- Shrimp fettuccini** 525
Served with broccoli, tomato, roasted garlic and crushed chilli
- Parmesan spaghetti** 450
Served with roast chicken, tomato, spinach & pine nuts

HOUSE SPECIALTIES & GRILLS

- Grilled polenta** 375
Served with ratatouille, local arugula & garlic bread
- Mushroom/ Green Asparagus risotto** 425
Arborio rice done to creamy consistency served with porcini mushrooms, Swiss cheese, thyme oil
- Red snapper fillet** 475
Herb crusted snapper fillet served with buttered mushrooms and crème fraiche
- Pan seared Atlantic salmon** 600
- Goan lobster curry** 750
Rock lobster cooked in Konkan style
- Nellore Chapala pulusu** 475
Fresh murrel cooked to spicy preparation in traditional Andhra style
- Crispy half chicken** 475
With sage stuffing, green beans & cranberry
- Rack of New Zealand lamb** 950
Grilled rack of lamb served with garlic potatoes, spinach salad & red wine reduction
Served with steamed broccoli and noisette butter

ASIAN SELECTION

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|  Tofu & green bean red curry | 400 |
| Thai red curry with pea aubergines, tofu, broccoli, baby corn, lemon grass smothered with spicy coconut milk broth | |
|  Stir fried greens | 350 |
| Flash cooked bean sprouts, snow peas, baby pokchoy, and spinach with burnt garlic | |
|  Bamboo shoot & Chinese mushrooms | 400 |
| Cooked with coloured peppers and hot garlic sauce | |
|  Chicken Masaman curry | 475 |
| Thai style country chicken curry with broccoli, ginger, carrot, lemongrass & coconut broth | |

All the above are served with choice of noodles / scented rice.

REGIONAL AND HOUSE SPECIALTIES

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|  Bagara baigan | 325 |
| Hyderabadi speciality with baby eggplants, poppy seed & coconut gravy | |
|  Bhindi burji | 325 |
| Tender bhindi tossed to home style | |
|  Kadai vegetables | 325 |
| Assorted vegetables tossed with homemade spices | |
|  Aloo jeera | 325 |
| Baby potatoes tossed with cumin | |
|  Paneer shahi khorma | 400 |
| Homemade paneer finished in cashew based gravy | |
|  Dal makhani | 300 |
| Our special curried black lentils with tomatoes and cream | |
|  Vegetarian kebab platter | 650 |
| With paneer tikka, hara kebab, dahi kebab, tandoori broccoli & bharwan aloo (serves 2) | |
|  Chinta chiguru royya vepudu | 550 |
| White shrimps, tender tamarind leaves stir fried | |
|  Nalli korma | 500 |
| Local specialty of baby lamb shanks in mild spice curry | |
|  Chicken tikka masala | 475 |
| Chicken tikka finished in tomato based gravy | |
|  Non vegetarian kebab platter | 950 |
| With tangdi kebab, murg malai kali mirch, shikampuri kebab and Tandoori prawns (serves 2) | |

All are served with Indian breads or steamed rice.

BIRYANI

<input type="checkbox"/>	Vegetable Biryani	425
<input type="checkbox"/>	Hydrerabadi murgh dum biryani	500
<input type="checkbox"/>	Hyderabad lamb Biryani - house speciality	550
<input type="checkbox"/>	Choice of pulao Brown onion/green peas/cashew nut	325
<input type="checkbox"/>	Choice of steamed rice/ curd rice	220
<input type="checkbox"/>	Choice of Indian breads	150

DESSERTS

<input type="checkbox"/>	Seasonal fruit salad with orange juice & mint	250
<input type="checkbox"/>	Stewed apricot halwa with mixed seeds	250
<input type="checkbox"/>	Double ka meetha Traditional Hyderabad dessert made from local bread and enriched with reduced milk and nuts	255
<input type="checkbox"/>	Baked Gulab Jamun with rabdi	275
<input type="checkbox"/>	Choice of ice cream Choice of vanilla, raspberry, strawberry, chocolate, butterscotch or combo of any three	225
<input type="checkbox"/>	Chilled mango mousse with raspberry coulis	275
<input type="checkbox"/>	Baked cheese cake with cherry compote	300
<input type="checkbox"/>	Rich chocolate mousse with kirsch and pistachio cream	300

KIDS MENU

APPETIZERS

<input type="checkbox"/>	Cheese fingers	175
<input type="checkbox"/>	Crispy fried potato wedges/ fries	175
<input type="checkbox"/>	Mini vegetable croquettes	175
<input type="checkbox"/>	Crumbed fish fingers	225

MAIN COURSE

	Cheesy penne With choice of topping	225
<input type="checkbox"/>	Vegetables	
<input type="checkbox"/>	Chicken	
<input type="checkbox"/>	Buttered tri colour fusilli and vegetables With choice of red or white sauce	225
<input type="checkbox"/>	Spaghetti with lamb meat balls	250

CHOICE OF MINI PIZZA

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| <input type="checkbox"/> Vegetable pizza / cheese tomato / mushroom cheese | 255 |
| <input type="checkbox"/> Barbeque chicken | 250 |

MINI BURGERS

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| <input type="checkbox"/> Vegetable and cheese | 255 |
| <input type="checkbox"/> Chicken and cheese | 250 |

NIGHT MENU

11:30 pm to 6:00 am

BURGERS

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| <input type="checkbox"/> Vegetable burger
Spiced vegetable patty with cheese | 375 |
| <input type="checkbox"/> Chicken jumbo burger
Served on a freshly baked bun with traditional garnish and topping with double cheese | 450 |

SANDWICHES

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| <input type="checkbox"/> Grilled cheese sandwich | 375 |
| <input type="checkbox"/> Peanut butter and jam | 325 |
| <input type="checkbox"/> Chicken toasted sandwich | 425 |

All burgers and sandwiches are served with fruit coleslaw and fries

BIRYANI

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| <input type="checkbox"/> Vegetable Biryani | 425 |
| <input type="checkbox"/> Hydrerabadi murg dum biryani | 500 |
| <input type="checkbox"/> Hyderabad lamb biryani - house speciality | 550 |

INDIAN SELECTION

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| <input type="checkbox"/> Dal tadka
Cooked moong dal served with tempering | 300 |
| <input type="checkbox"/> Kadai vegetable
Vegetables cooked with Indian masala | 325 |
| <input type="checkbox"/> Aloo jeera
Cooked potato finished with cumin tempering | 325 |

All Indian preparations are served with rice or chapatti

DESSERTS

Gulab jamun	275
Choice of ice cream	225

BEVERAGES- NON ALCOHOLIC

Freshly squeezed fruit juice	200
<i>Please ask for selection</i>	

Vegetable juice	200
<i>Please ask for selection</i>	

Canned Juices	150
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Cold coffee	175
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Coolers	175
<i>Mango/kiwi/strawberry/orange/lemon/mint</i>	

Iced Tea	150
<i>Raspberry / orange / maple / apple / jasmine</i>	

Milk Shakes/Smoothies/Lassies	175
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Red Bull	175
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Ginger ale	125
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Tonic Water	125
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Fresh lime (soda/water)	125
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Diet aerated beverages	125
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Aerated beverages	75
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HOT BEVERAGES

Coffee	150
<i>Freshly brewed coffee, decaffeinated, cappuccino, espresso, macchiato</i>	

Tea	125
<i>Green tea, Darjeeling tea, earl grey tea, camomile, lemon</i>	

WATER

Evian (1000 ml)	225
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Perrier sparkling water (330 ml)	150
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Qua	125
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