

# room

Service Menu







# dial-a meal

## start your day

7:00 am-10:00 am

₹

### Cereals of your choice

*Corn flakes, wheat flakes, muesli, or choco flakes with a choice of hot or cold milk*

150

### ● Eggs to order

*Boiled, poached, scrambled, fried or omelet with sausages or bacon, toast, butter, and preserves*

225

### Idli

*Steamed rice dumplings*

175

### Vada

*Deep fried lentil rounds*

175

### Uttapam

*Thick savoury rice pancakes - choice of plain or masala*

175

### Plain dosa

*Crispy pancakes made from rice batter and lentil*

175

### Masala dosa

*Crispy rice and lentil pancakes stuffed with savoury potatoes*

200

### Puri Bhaji

*Puffed whole wheat bread with curried potatoes*

200

## start with the best

11:30 am-11:30 pm

₹

- **Meen varuval** 325  
*Pan fried fish in southern spices*
- **Sheesh taouk** 300  
*Chargrilled Lebanese chicken delicacy*
- **Gosht sheek kabab** 375  
*Skewered minced lamb*
- Zaffrani paneer tikka** 250  
*Saffron enhanced chargrilled cottage cheese*
- Aloo mutter ki tikki** 210  
*Shallow fried potato and green peas patties*
- Makai ki sheek** 210  
*Skewered minced duet of corn*
- **Achari Jhinga** 475  
*Pickled Spiced Prawns grilled in Tandoor*
- **Fish Tikka** 475  
*Fish fillets marinated with spices and yoghurt, grilled in Tandoor*

- ₹
- **Boti Kabab** 375  
*Thoroughly marinated mutton cubes cooked in tandoor*
  
  - **Fried Prawn** 475  
*Prawn fried in south Indian style*
  
  - **Silver fish fry** 275  
*Thoroughly marinated with spices and deep fried*
  
  - **Lal Mirch Ka Murgh Tikka** 300  
*Spicy char grilled chicken delicacy*
  
  - Cheese Chilly Toast** 250  
*Toasted bread strips with spicy chilly topping*
  
  - Paprika Pommes Fritters** 175  
*Potato fries with a sprinkle of paprika*
  
  - Vegetable Pokoda** 175  
*Potato/Onion dipped in mildly spicy batter and fried crisp*
- 

₹

Masala Papad

150

Peanut Masala

150

## soupy affair

- **Chunky farm style chicken veloute**

200

*A creamy chicken soup*

- **Lamb broth**

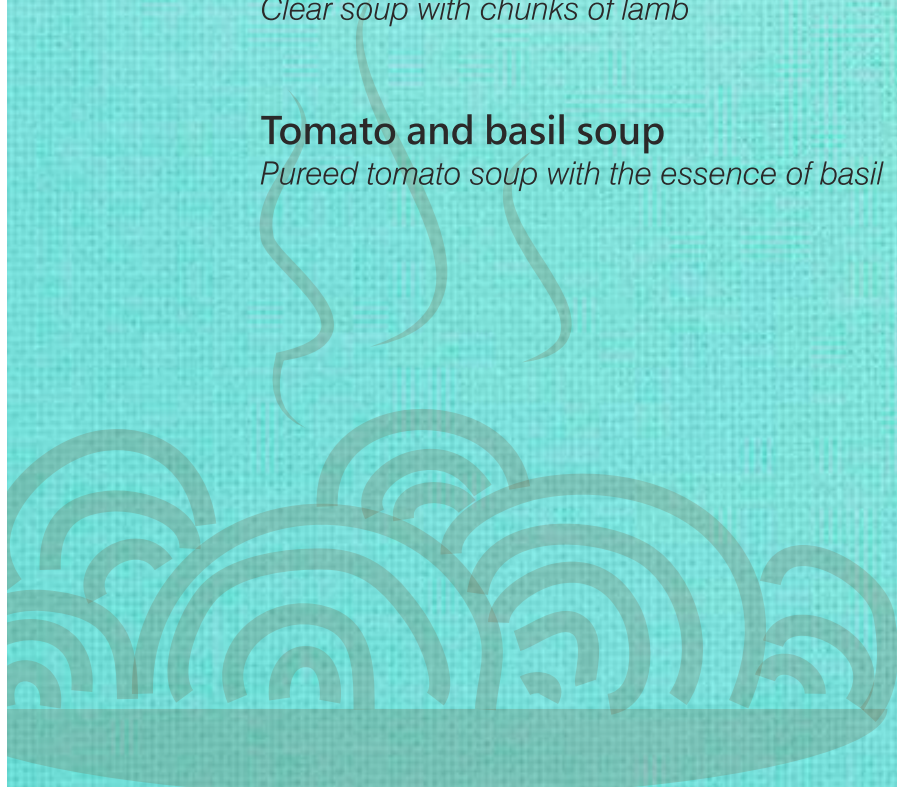
225

*Clear soup with chunks of lamb*

**Tomato and basil soup**

150

*Pureed tomato soup with the essence of basil*



	₹
<b>Potato and leek soup</b> <i>Rich soup of potato enhanced with leeks</i>	150
<b>Veg clear soup</b> <i>The soup with the goodness and aroma of fresh vegetables</i>	150
● <b>Chicken Dumpling soup</b> <i>A well rounded chicken soup with vegetable and chicken dumplings</i>	200

## cult classic burgers

● <b>Halcyon beef burger</b>	225
● <b>Yummy chicken burger</b>	225
● <b>Lamb burger</b>	300
<b>Halcyon vegetable burger</b>	200



## between the breads

- |   | ₹   |
|---|-----|
| <ul style="list-style-type: none"><li>● <b>Club de boy</b><br/><i>Non-vegetarian club sandwich with bacon, ham, chicken and fried egg, served with french fries and a house salad</i></li></ul> | 350 |
| <ul style="list-style-type: none"><li>● <b>BLT Classic</b><br/><i>The all-time favourite combination of bacon, lettuce, and tomato; served plain or toasted</i></li></ul>                       | 300 |
| <b>Club de mademoiselle</b><br><i>A classic vegetarian club sandwich</i>  | 300 |
| <b>Vegetable sandwich</b><br><i>(Cucumber / lettuce / tomato / grilled vegetables)<br/>Cheese (Cheddar / Mozzarella / cheese slice)</i>   | 250 |



## kathi rolls

₹

**Paneer kathi roll** 275

*Cottage cheese batons wrapped in a flat Indian bread*

● **Chicken kathi roll** 300

*Chargrilled chicken, wrapped in a flat Indian bread*

## pasta ciciliano

● **Spaghetti Carbonara** 375  
*Spaghetti with bacon and cream*

● **Penne Arrabiata with chicken** 350  
*An all time favourite; penne and chicken in a spicy tomato sauce*

**Farfalle Alfredo** 325  
*Farfalle with cream and parmesan*

**Penne Arrabiata with vegetables** 325  
*An all time favourite; penne and vegetables in a spicy tomato sauce*

**Penne Alfredo** 325  
*Penne with cream and parmesan*

## main course

### fish

₹

- **Alleppey Fish Curry** 375  
*A fish delicacy from Gods own country, inspired by the hinterland flavours of the backwaters*
- **Grilled Fish** 375  
Herb marinated fish, served with lemon butter sauce
- **Fish Mappas** 375  
*A rich preparation with generous chunks of fish gently cooked in a gravy prepared with coconut milk and ground spices*

### chicken

- **Murgh tikka makhni** 375  
*A speciality, first created by Hans Raj Kapotra, finished with butter and cream*
- **Methi Murgh** 325  
*Chicken pot roasted in spices with fresh fenugreek*
- **Kadai Chicken** 325  
*Chicken cooked in a red gravy*

## main course

- |   | ₹   |
|---|-----|
| <ul style="list-style-type: none"><li>● <b>Chicken Saagwala</b><br/><i>Chicken cooked with spinach and flavored with freshly ground ginger, garlic and spices</i></li></ul>       | 325 |
| <ul style="list-style-type: none"><li>● <b>Tandoori Chicken Full</b><br/><i>Chicken marinated in yogurt, lemon juice, a fiery blend of spices and cooked in tandoor</i></li></ul> | 550 |
| <ul style="list-style-type: none"><li>● <b>Tandoori Chicken Half</b><br/><i>Chicken marinated in yogurt, lemon juice, a fiery blend of spice and cooked in tandoor</i></li></ul>  | 300 |



## lamb

₹

- **Bhuna gosht** 395  
*A dry lamb preparation from Punjab*
- **Mutton Rogan Josh** 395  
*Mutton cooked in brown onion and tomato with Kashmiri spices*
- **Chettinadu Mutton Curry** 395  
*Lamb chops cooked in a pleasant blend of spices inspired by the Chettinad style of cooking unique to Tamilnadu*
- **Mutton Hyderabad** 395  
*Lamb cooked in a peppery gravy*
- **Mutton Saagwala** 395  
*Spinach enhances the nutritive value of this mutton curry*

## beef

- **Beef Curry** 350  
*Succulent Beef chops simmered in an aromatic mix of select spices and coconut milk*
- **Malabar Beef Fry** 350  
*Boneless chunks dry fried in pepper and herbs, authentic flavor from the Malabar hinterlands*

## vegetables

₹

### **Nagori palak paneer**

300

*Cottage cheese tossed in spinach, enhanced with fenugreek*

### **Chatpati aloo gobi**

250

*An amalgamation of potatoes and cauliflower*

### **Bhindi masala**

250

*Okra tossed in tomatoes and spices*

### **Nizami Handi**

275

*With a flurry of aromatic masalas, luscious add-ons, creams and vegetable*

### **Paneer do pyaza**

300

*Cottage Cheese, diced onion spiced with cumin and pepper*

### **Khumb Matar**

275

*Fresh mushrooms and green peas cooked in a delicious gravy*

### **Aloo Capsicum**

275

*Potato and Capsicum cooked with onion and whole spices*



	₹
<b>Paneer Makhani</b> <i>Paneer cooked in rich creamy tomato gravy</i>	250
<b>Dal Tadka</b> <i>An assortment of lentils, tempered with amber garlic</i>	275
<b>Dal Makhani</b> <i>Traditionally lentils and beans cooked in full fat cream</i>	300
<b>Langarwali Dal</b> <i>Lentils cooked with spices</i>	300

## Indian rice

● <b>Non-vegetarian biryani</b> <i>An exotic combination of tender lamb or chicken with basmati rice</i>	375
<b>Subzi biryani</b> <i>A delicacy of farm fresh vegetables with long grain basmati rice, flavoured with mint</i>	325
<b>Jeera pulao</b> <i>Cumin flavoured rice</i>	250
<b>Subzi pulao</b> <i>Rice with assorted vegetables</i>	250
<b>Steamed rice</b>	200

## Indian breads

	₹
<b>Tandoori roti</b> <i>Whole wheat bread cooked in tandoor</i>	40
<b>Naan / butter naan</b> <i>Oven-baked refined flour bread</i>	50
<b>Kulcha</b> <i>Fluffy Indian oven cooked bread</i>	50
<b>Laccha paratha</b> <i>Spiral bread cooked in tandoor</i>	50
<b>Pudina paratha</b> <i>Whole wheat bread enhanced with mint</i>	50
<b>Phulka</b> <i>Fire roasted Indian whole wheat bread</i>	45





## Indian breads

	₹
<b>Tawa paratha</b> <i>A flat whole wheat bread cooked on a griddle</i>	50
<b>Kerala paratha</b> <i>A griddled spiral bread</i>	50
<b>Stuffed paratha vegetarian</b> <i>Stuffed Indian bread with a choice of vegetarian fillings</i>	60
● <b>Stuffed paratha Non-vegetarian</b> <i>Stuffed Indian bread with a choice of non-vegetarian fillings</i>	110

## combo meals

<b>Vegetarian Combo</b> <i>One Indian vegetarian main course, tadka dal, papad, pickle, steamed rice, curd, a portion of Indian breads and chef's choice of dessert</i>	350
● <b>Non-vegetarian Combo</b> <i>One Indian non-vegetarian main course, tadka dal, papad, pickle, steamed rice, curd, a portion of Indian breads and chef's choice of dessert</i>	450

## desserts

	₹
Choice of ice-cream	140
Chocolate brownie with ice-cream	175
Carrot Halwa	160
Apple Pie with Vanilla ice-cream	220
Fruit Salad with ice-cream	180
Fresh cut fruits	220
Gulab Jamun	160



## sip on the couch

	₹
Seasonal fruit juice	120
Canned juice	110
Lassi	120
Aerated beverages	70
Diet coke / Pepsi	80
Soda	40
Tonic water	90
Fresh lime water	65
Fresh lime soda	75
Tea / coffee	100
Horlicks / Bournvita / hot chocolate	120
Mineral water	45

- Taxes extra as applicable
- Please inform the captain of any food allergies, any ingredients to avoid etc.,
- Non-vegetarian dishes marked ●

