



**Welcome to Trident, Gurgaon.**

*We strive to create a bespoke dining experience, curating dishes from India, as well as around the world. Our chefs will be pleased to accommodate any additional request that you may have.*

*To enhance your dining experience, we offer a wide range of beverages, including a comprehensive wine list which represents both the Old and New World producers from around the globe along with the best of Indian wines.*

**Wishing you a pleasant stay!**

# BREAKFAST IN BED

## Trident Breakfast

₹1025

(available from 6 a.m. to 11 a.m.)

### **Freshly squeezed seasonal juices**











watermelon | 160 kcal | 250 ml | \*orange | 116 kcal | 250 ml  
\*sweetlime | 65 kcal | 250 ml | apple | 114 kcal | 250 ml  
pineapple | 276 kcal | 250 ml | cucumber juice | 48 kcal | 250 ml  
carrot | 101 kcal | 250 ml

or


### **Seasonal fresh fruits cut a la minute** (choice of 7)

watermelon | \*orange | \*kiwi | pineapple | papaya | \*mango  
\*black grape | bananas | green apple | guava | red apple  
104 kcal | 240 g

### **Cereal**

corn flakes | 360.5 kcal | 100 g   
chocos | 337.5 kcal | 100 g   
homemade muesli | 300 kcal | 100 g   
  
with milk\*\*: low fat | 34 kcal | 100 ml   
skimmed | 34 kcal | 100 ml   
soy | 39 kcal | 100 ml    
almond | 16 kcal | 100 ml    
with yoghurt: plain | 64 kcal | 90 g   
low fat | 44 kcal | 90 g   
seasonal fruit

### **Freshly baked morning pastries** (choice of 3)

croissants | pain au chocolat | danish pastry | doughnuts  
white or multigrain toast  
banana bread   
english tea cakes | 574 kcal | 180 g

### **Hot beverages** (locally and sustainably sourced)

freshly brewed coffee | 173 kcal | 350 ml  
tea | 0 kcal | 350 ml  
hot chocolate | 285 kcal | 350 ml











\*Subject to availability

\*\*Choice of Hot or Cold

Please allow twenty five minutes for your preparation. Our chefs will be happy to prepare your favourite dish or something similar, if it is not listed in the menu.

 Vegetarian  Contains meat & seafood

 Signature dish  Spice level  Vegan  Light & healthy

 Contains shellfish  Contains gluten  Contains sulphite  Contains alcohol  
 Contains egg  Contains fish & fish products  Contains pork  Contains nuts  
 Contains milk & milk products  Contains soybeans & their products

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 customisation. 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.

**We do not levy a service charge. An 18% Goods and Services Tax is applicable on all prices.**

# BREAKFAST IN BED

## American Breakfast

₹1425

(available from 6 a.m to 11 a.m)

### **Freshly squeezed seasonal juices**












watermelon | 160 kcal | 250 ml | \*orange | 116 kcal | 250 ml  
\*sweetlime | 65 kcal | 250 ml | apple | 114 kcal | 250 ml  
pineapple | 276 kcal | 250 ml | cucumber juice | 48 kcal | 250 ml  
carrot | 101 kcal | 250 ml

or


### **Seasonal fresh fruits cut a la minute** (choice of 7)

watermelon | \*orange | \*kiwi | pineapple | papaya | \*mango  
\*black grape | bananas | green apple | guava | red apple  
104 kcal | 240 g

### **Cereal**

corn flakes | 360.5 kcal | 100 g   
chocos | 337.5 kcal | 100 g   
homemade muesli | 300 kcal | 100 g   
  
with milk\*\*: low fat | 34 kcal | 100 ml   
skimmed | 34 kcal | 100 ml   
soy | 39 kcal | 100 ml    
almond | 16 kcal | 100 ml    
with yoghurt: plain | 64 kcal | 90 g   
low fat | 44 kcal | 90 g   
seasonal fruit

### **Freshly baked morning pastries** (choice of 3)

croissants | pain au chocolat | danish pastry | doughnuts  
white or multigrain toast  
banana bread   
english tea cakes | 574 kcal | 180 g

### **Hot beverages** (locally and sustainably sourced)

freshly brewed coffee | 173 kcal | 350 ml  
tea | 0 kcal | 350 ml  
hot chocolate | 285 kcal | 350 ml











\*Subject to availability

\*\*Choice of Hot or Cold

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 Vegetarian  Contains meat & seafood

 Signature dish  Spice level  Vegan  Light & healthy

 Contains shellfish  Contains gluten  Contains sulphite  Contains alcohol  
 Contains egg  Contains fish & fish products  Contains pork  Contains nuts  
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**Cheese** (pick any 2) ⑧

edam, cheddar, chevre, brie | 801.15 kcal | 215 g

▲ **Farm fresh eggs** ①

two scrambled | fried | poached | omelette | boiled

185 kcal | 124 g

*served with: grilled tomato & hash brown*

*with a choice of: bacon | pork sausage | chicken sausage* ⑩

*with a choice of: white bread | brown bread | english muffin* ⑧ ⑨

▲ **Blueberry & banana pancake** | 289 kcal | 120 g ⑧ ⑨ ①

▲ **Belgian waffles** | 225 kcal | 90 g ⑧ ⑨ ①

▲ **French toast** | 305 kcal | 120 g ⑧ ⑨ ①

(choose 1)

with melted butter and whipped cream, maple syrup, forest honey or chocolate ganache

*\*subject to availability*

*\*\*choice of hot or cold*

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■ Vegetarian ▲ Contains meat & seafood

Ⓣ Signature dish 🌶️ Spice level ✅ Vegan 🍷 Light & healthy

🦞 Contains shellfish ⑧ Contains gluten ③ Contains sulphite ⑦ Contains alcohol

① Contains egg ③ Contains fish & fish products ⑩ Contains pork ② Contains nuts

⑧ Contains milk & milk products ② Contains soyabeans & their products

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# BREAKFAST IN BED

## Indian Breakfast

₹1425

(available from 6 a.m to 11 a.m)

### **Freshly squeezed seasonal juices**











watermelon | 160 kcal | 250 ml | \*orange | 116 kcal | 250 ml  
\*sweetlime | 65 kcal | 250 ml | apple | 114 kcal | 250 ml  
pineapple | 276 kcal | 250 ml | cucumber juice | 48 kcal | 250 ml  
carrot | 101 kcal | 250 ml

or

### **Seasonal fresh fruits cut a la minute** (choice of 7)

watermelon | \*orange | \*kiwi | pineapple | papaya | \*mango  
\*black grape | bananas | green apple | guava | red apple  
104 kcal | 240 g

### **Indian breakfast dishes** (local preparation) (choice of 1)

-  paranthas : onion | potato | cottage cheese | cauliflower  
446 kcal | 220 g 
-  akuri : parsi style soft scrambled eggs with chilli, ginger  
and coriander | 399 kcal | 142 g  
-  idli\*\* : steamed rice dumplings | 187 kcal | 120 g 
-  masala uttapam\*\* : rice pancakes topped with onions,  
tomatoes and coriander | 192 kcal | 180 g  

### **Lassi** (locally sourced)

blended yoghurt drink, salted or sweet | 208 kcal | 250 g

### **Hot beverages** (locally and sustainably sourced)

freshly brewed coffee | 173 kcal | 350 ml  
tea | 0 kcal | 350 ml  
hot chocolate | 285 kcal | 350 ml











\*Subject to availability

\*\*Served with sambhar and chutneys

Please allow twenty five minutes for your preparation. Our chefs will be happy to prepare your favourite dish or something similar, if it is not listed in the menu.

 Vegetarian  Contains meat & seafood

 Signature dish  Spice level  Vegan  Light & healthy

-  Contains shellfish  Contains gluten  Contains sulphite  Contains alcohol
-  Contains egg  Contains fish & fish products  Contains pork  Contains nuts
-  Contains milk & milk products  Contains soyabeans & their products

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# BREAKFAST IN BED


## À la Carte

(available from 6 a.m. to 11 a.m.)

### **Freshly squeezed seasonal juices** ₹525

watermelon | 160 kcal | 250 ml | \*orange | 116 kcal | 250 ml  
\*sweetlime | 65 kcal | 250 ml | apple | 114 kcal | 250 ml  
pineapple | 276 kcal | 250 ml | cucumber juice | 48 kcal | 250 ml  
carrot | 101 kcal | 250 ml

### **Smoothies** ₹525

with fresh fruit & juice   
papaya | 259 kcal | 250 ml | mango | 269 kcal | 250 ml  
blueberries | 225 kcal | 250 ml

### **Seasonal fresh fruits cut a la minute** (choice of 7) ₹475

watermelon | \*orange | \*kiwi | pineapple | papaya  
\*mango | \*black grape | bananas | green apple  
guava | red apple | 104 kcal | 240 g




### **Freshly baked morning pastries** (choice of 3) ₹425

croissants | pain au chocolat | danish pastry | doughnuts  
white or multigrain toast  
banana bread  
english tea cakes | 575 kcal | 180 g

### **Accompaniments** (choice of 3)



strawberry jam | raspberry jam | marmalade | berry compote  
whipped cream | belgian chocolate ganache | butter

### **Cereal** ₹475

corn flakes | 360.5 kcal | 100 g   
chocos | 337.5 kcal | 100 g   
homemade muesli | 300 kcal | 100 g 

with milk\*\*: low fat | 34 kcal | 100 ml 

skimmed | 34 kcal | 100 ml 

soy | 39 kcal | 100 ml  

almond | 16 kcal | 100 ml  

with yoghurt: plain | 64 kcal | 90 g 

low fat | 44 kcal | 90 g 





seasonal fruit

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 Signature dish  Spice level  Vegan  Light & healthy

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▲ **Two farm fresh organic eggs** ① ₹525  
 scrambled | fried | poached | omelette | boiled  
 185 kcal | 124 g  
*served with: grilled tomato & hash brown*  
*with a choice of : bacon | pork sausage | chicken sausage* ⑤  
*with a choice of: white bread | brown bread | english muffin* ① ②

▲ **Eggs benedict** ① ② ③ ④ ₹625  
 two poached eggs on toasted english muffin with  
 ham and hollandaise sauce | 414 kcal | 240 g

▲ **Blueberry & banana pancake** ① ② ③ ₹525  
 with maple syrup, forest honey & fresh cream  
 280 kcal | 120 g

▲ **Belgian waffles** ① ② ③ ₹525  
 with maple syrup, forest honey & fresh cream  
 225 kcal | 90 g

▲ **French toast** ① ② ③ ₹525  
 with maple syrup, forest honey & fresh cream  
 305 kcal | 120 g

● **Paranthas** ② ₹525  
 onion | potato | cottage cheese | cauliflower | 446 kcal | 220 g

▲ **Akuri** ① 🌶 ₹525  
 parsi style soft scrambled eggs with chilli, ginger,  
 turmeric and coriander | 399 kcal | 142 g

🍷 ● **Idli** ✓ ₹525  
 steamed rice dumplings served with sambhar  
 and chutneys | 187 kcal | 120 g

● **Masala uttapam** ① ② ₹525  
 rice pancakes topped with onions, tomatoes and coriander  
 served with sambhar and chutneys | 192 kcal | 180 g

● **Poori bhaji** ② ✓ ₹525  
 regional local specialty curried potato and deep fried  
 bread served with homemade pickles | 475 kcal | 180 g

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 to prepare your favourite dish or something similar, if it is not listed in the menu.

● Vegetarian ▲ Contains meat & seafood

Ⓣ Signature dish 🌶 Spice level ✓ Vegan 🍷 Light & healthy

② Contains shellfish ② Contains gluten ② Contains sulphite ② Contains alcohol

① Contains egg ② Contains fish & fish products ② Contains pork ② Contains nuts

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## IN ROOM DINING

(available from 12:30 p.m. to 11:00 p.m.)

### Salads

- **Italian burrata salad** ⓘ ₹950  
saffron poached pear, maple glazed peach,  
salted superseeds | 289 kcal | 150 g

#### **Cilantro caesar salad**

- Kalamata olives, sundried tomatoes,  
2 years aged parmesan | 520 kcal | 442 g ⓘ ⓘ ₹950
- ▲ chicken tikka, egg dressing,  
2 year aged parmesan | 650 kcal | 342 g ⓘ ⓘ ○ ₹1025

- **Greek salad** ⓘ ₹950  
feta and oregano lemon vinaigrette | 346 kcal | 300 g

### Soups

- 🍲 ■ **Green minestrone** ⓘ ⓘ ⓘ ₹500  
170 kcal | 232 g

- 🍲 ■ **Vine ripened roast tomato & basil** ⓘ ₹500  
locally farmed tomato and home grown basil | 248 kcal | 138 g

- 🍲 ▲ **Oriental chicken clear soup with vegetables** ₹600  
107 kcal | 250 g

### Main Course

- **Melanzane alla parmigiana** ⓘ ⓘ ₹1275  
crumb fried eggplant, basil, pomodoro sauce  
and mozzarella | 774 kcal | 395 g

- **Open faced mushroom crespelle with  
thyme jus** ⓘ ⓘ ⓘ ₹1475  
forest mushrooms, thyme, parmesan and truffle sauce  
634 kcal | 362 g

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▲ **Homemade ricotta and spinach ravioli** ① ② ③ ₹1475  
pinenuts, tomato sauce | 872 kcal | 315 g

▲ **Jumbo Prawns** ① ② ₹1975  
wilted spinach, raisin and citrus emulsion  
410 kcal | 324 g

▲ **Grilled New Zealand lamb chops** ① ② ₹2975  
mashed potatoes and sautéed vegetables with  
barolo jus | 905 kcal | 346 g

## Risotto

■ **Wild mushroom and mascarpone** ① ₹1475  
775 kcal | 425 g

■ **Five grain super green risotto** ① ② ③ ④ ₹1475  
edamame, asparagus, broccoli, green pea, basil,  
pesto with parmesan | 741 kcal | 469 g

## Pasta

■ **Penne pomodoro** ① ② ₹1575  
fresh burrata, tomato, basil, super seeds and olives  
641 kcal | 342 g

■ **Capellini with chili garlic and confit tomato** ① ② 🌶 ₹1575  
672 kcal | 338 g

■ **Cilantro green penne** ① ② ③ ₹1575  
whole wheat penne, broccoli, asparagus, haricot beans,  
edamame with pesto | 762 kcal | 444 g

▲ **Fettuccine a la gamberi** ① ② ③ ₹1625  
poached prawn, cherry tomato, basil and garlic  
710 kcal | 484 g

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Ⓣ Signature dish 🌶 Spice level ✓ Vegan 🍷 Light & healthy

🐚 Contains shellfish ② Contains gluten ③ Contains sulphite ④ Contains alcohol  
⑤ Contains egg ⑥ Contains fish & fish products ⑦ Contains pork ⑧ Contains nuts  
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▲ **Spaghetti pollo funghi** (A) (G) ₹1625  
corn-fed chicken, porcini and truffle cream | 978 kcal | 424 g

▲ **Linguine a la bolognese** (A) (G) (D) ₹1625  
slow cooked lamb ragout with red wine and rosemary  
950 kcal | 438 g

## Pizza

(available from 12:30 p.m. till 11 p.m.)

■ **Margherita** (A) (G) ₹1175  
772 kcal | 353 g

■ **Primavera** (A) (G) ₹1275  
1023 kcal | 440 g

▲ **Chicken tikka** (A) (G) ₹1375  
1010 kcal | 380 g

▲ **Pepperoni** (A) (G) (S) ₹1475  
1220 kcal | 453 g

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(T) Signature dish (🔥) Spice level (✓) Vegan (❤️) Light & healthy

(🦞) Contains shellfish (G) Contains gluten (S) Contains sulphite (D) Contains alcohol  
(O) Contains egg (C) Contains fish & fish products (P) Contains pork (N) Contains nuts  
(M) Contains milk & milk products (S) Contains soyabeans & their products

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## IN ROOM DINING | Asian

(available from 12:30 p.m. to 3:00 p.m. & 7:30 p.m. to 11:00 p.m.)

### Appetisers

- **Som tam** 🍵 🌶️ 🌱 ₹775  
raw papaya salad with spicy chilli dressing | 257 kcal | 385 g
- **Tempura vegetables** 🍷 ① ② ₹775  
crispy batter fried assorted vegetables, with soy  
mirin sauce | 706 kcal | 383 g

### Soup

- Sweet corn** ₹525  
■ vegetable | 366 kcal | 200 g 🌱  
▲ chicken | 382 kcal | 215 g ①
- Tom yum** ₹600  
■ vegetable | 142 kcal | 250 g 🌱  
▲ chicken | 171 kcal | 270 g
- Hot and sour** ₹600  
■ vegetable | 244 kcal | 195 g 🍵 🌱  
▲ chicken | 276 kcal | 215 g 🍵 ①

### Main Course

- **Hong kong style stir fried chinese greens** 🍵 🌱 ₹1325  
258 kcal | 288 g
- **Thai vegetable curry** 🌱 ₹1375  
red | 705 kcal | 540 g  
green | 785 kcal | 538 g
- **Szechuan tofu and eggplant** 🍵 🌱 ₹1325  
452 kcal | 423 g

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■ Vegetarian ▲ Contains meat & seafood

Ⓣ Signature dish 🌶️ Spice level 🌱 Vegan 🍷 Light & healthy

🦞 Contains shellfish 🍷 Contains gluten 🚫 Contains sulphite 🍷 Contains alcohol  
① Contains egg 🐟 Contains fish & fish products 🐷 Contains pork 🌰 Contains nuts  
🥛 Contains milk & milk products 🍵 Contains soyabeans & their products

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■ **Mapu tofu** 🍴 🌶️ 🌱 ₹1375

stir fried vegetables with tofu in chilli bean sauce  
526 kcal | 410 g

■ **Stir fried vegetables with light soy sauce** 🍴 🌱 ₹1325

shittake, bok choy and water chestnut | 346 kcal | 310 g

▲ **Stir fried prawns with asparagus in butter garlic sauce** 🍴 🥚 🍴 ₹1875

456 kcal | 281 g

▲ **Kung pao chicken with cashewnut and red chilli** 🍴 🍴 🌶️ ₹1575

610 kcal | 310 g

▲ **Thai chicken curry** ₹1575

red | 814 kcal | 526 g

green | 854 kcal | 540 g

## Noodles & Rice

■ **Jasmine rice** 🌱 ₹525

410 kcal | 380 g

■ **Szechuan vegetable noodles with burnt garlic** 🍴 🥚 🍴 ₹625

682 kcal | 398 g

■ **Vegetable fried rice** 🍴 🌱 ₹625

724 kcal | 372 g

■ **Vegetable hakka noodles** 🍴 🥚 🌱 ₹625

886 kcal | 395 g

▲ **Chicken and egg fried rice** 🍴 🥚 🍴 ₹625

784 kcal | 436 g

**All Asian main courses are available in half portions**

vegetarian ₹745

meat and seafood ₹1000

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■ Vegetarian ▲ Contains meat & seafood

🍴 Signature dish 🌶️ Spice level 🌱 Vegan 🍷 Light & healthy

🍴 Contains shellfish 🍴 Contains gluten 🍴 Contains sulphite 🍴 Contains alcohol

🍴 Contains egg 🍴 Contains fish & fish products 🍴 Contains pork 🍴 Contains nuts

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# IN ROOM DINING | Signatures

(available from 12:30 p.m. till 11 p.m.)

## Classic Sandwich

Toasted in multigrain, white or brown bread

■ **Vegetarian club** (V) (GF) ₹1075

mediterranean vegetables, cucumber, tomato,  
lettuce, cheddar | 695 kcal | 430 g

▲ **Mixed club** (V) (GF) (O) (P) ₹1175

bacon, chicken, egg, lettuce, tomato | 1125 kcal | 430 g

## Indian Sandwich & Kathi Rolls

▲ **Chicken tikka** (V) (GF) ₹1175

grilled white bread with chicken tikka,  
garlic and cheddar | 1246 kcal | 425 g

### Kolkata kathi roll

wraps with a choice of filling

■ **Indian cottage cheese** | 1205 kcal | 350 g (V) (GF) ₹1025

▲ **chicken** | 1617 kcal | 400 g (V) (GF) (O) ₹1225

## Gourmet Burgers

■ **Crumb fried potato vegetable burger** (V) (GF) ₹1025

vegetable slaw, cheddar cheese | 785 kcal | 365 g

▲ **Gourmet crisp chicken burger** (V) (GF) (O) ₹1475

iceberg lettuce, crisp fried chicken, spiced chipotle  
mayonnaise, mexican salsa | 1210 kcal | 400 g

▲ **Gourmet lamb burger** (V) (GF) (O) (P) ₹1375

barbeque lamb patty, avocado, bacon, fried egg,  
cheddar cheese, lettuce, gherkins, tomato, onion,  
mustard mayonnaise | 1400 kcal | 500 g

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(🐠) Contains shellfish (🌾) Contains gluten (⚠️) Contains sulphite (🚫) Contains alcohol

(🥚) Contains egg (🐟) Contains fish & fish products (🐷) Contains pork (🌰) Contains nuts

(🥛) Contains milk & milk products (🌱) Contains soyabeans & their products

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# IN ROOM DINING | Indian

(All items available from 12:30 p.m. till 11 p.m.)

## Appetisers

- **Ajwaini paneer tikka** (A) ₹1125  
cottage cheese marinated with yoghurt, carom seeds and Indian spices, cooked in tandoor | 690 kcal | 250 g
- **Hara kebab** (A) (T) ₹900  
deep fried medallions of spinach crusted with pressed rice filled with yoghurt and raw mango chutney  
352 kcal | 208 g
- **Vegetarian kebab platter** (serves 2) (A) (V) ₹2050  
448 kcal | 313 g
- ▲ **Seekh kebab** (A) ₹1400  
minced lamb skewers made with coriander root and cheese | 385 kcal | 178 g
- ▲ **Meat and seafood kebab platter** (serves 2) (A) (V) (S) ₹2250  
fish is locally sourced and sustainably certified  
597 kcal | 302 g
- ▲ **Tandoori raan** (serves 2) (A) (P) (T) ₹3250  
double cooked whole leg of spring lamb with cinnamon and cloves | 2150 kcal | 672 g

## Main Course

- **Paneer butter masala** (A) (P) ₹1275  
Indian cottage cheese cooked in a gravy of onion, tomato, Indian spices with butter | 1090 kcal | 474 g
- **Papad makhana ki subzi** (A) ₹1050  
milk and lentil papadam with coriander seeds in yoghurt gravy, a Rajasthani speciality | 453 kcal | 360 g

Please allow twenty five minutes for your preparation. Our chefs will be happy to prepare your favourite dish or something similar, if it is not listed in the menu.



















■ Vegetarian ▲ Contains meat & seafood

(T) Signature dish 🔥 Spice level (V) Vegan 🍷 Light & healthy

(S) Contains shellfish (G) Contains gluten (S) Contains sulphite (A) Contains alcohol  
(O) Contains egg (F) Contains fish & fish products (P) Contains pork (N) Contains nuts  
(M) Contains milk & milk products (S) Contains soyabeans & their products

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-  **Amritsari cholley**   ₹1050  
 chickpea cooked with garlic, onion, tomato and  
 home ground spices | 746 kcal | 402 g
-  **Pyaaaz wali bhindi**  ₹1050  
 okra cooked with onion and Indian spices | 930 kcal | 250 g
-  **Palak aur kishmish ke koftey**    ₹1275  
 fried cottage cheese and spinach dumplings with raisins  
 cooked in tomato gravy | 814.37 kcal | 390 g
-  **Mustard fish curry**  ₹1825  
 river sole (locally sourced and sustainably certified)  
 cooked in yellow mustard and coconut milk curry  
 529 kcal | 440 g
-  **Kukkad tikka makhanwala**   ₹1650  
 a traditional must try recipe of butter chicken with  
 tomatoes and ginger | 581 kcal | 465 g
-  **Laal maas**    ₹1850  
 lamb curry spiced with mathania chillies, a Rajasthani  
 speciality | 780 kcal | 432 g

### Dum biryani

basmati rice with a selection of chicken or vegetables,  
 cooked on dum in dough sealed handi with aromatic herbs  
 and saffron, served with burani raita

-  **vegetables** | 1384 kcal | 892 g  ₹1250
-  **lamb** | 2636 kcal | 914 g  ₹1450
-  **chicken** | 1660 kcal | 926 g  ₹1450











## Lentils and accompaniments

-  **Dal makhni**  ₹850  
 black lentils cooked with tomatoes, butter  
 and ginger | 874 kcal | 394 g
-  **Yellow dal tadka**  ₹675  
 yellow lentils tempered with cumin and tomatoes  
 478 kcal | 390 g

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 to prepare your favourite dish or something similar, if it is not listed in the menu.

 Vegetarian
  Contains meat & seafood

 Signature dish
  Spice level
  Vegan
  Light & healthy

-  Contains shellfish
  Contains gluten
  Contains sulphite
  Contains alcohol
-  Contains egg
  Contains fish & fish products
  Contains pork
  Contains nuts
-  Contains milk & milk products
  Contains soyabeans & their products

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■ **Steamed basmati** ₹500  
556 kcal | 328 g

■ **Natural unpolished rice** ₹500  
494 kcal | 334 g

■ **Raita** 🥛 ₹250  
plain | cucumber | onion | pineapple | boondi | mixed  
220 kcal | 217 g

■ **Indian breads** | 270 kcal | 150 g 🥞 ₹225  
paratha: laal mirch | laccha  
kulcha: aloo | pyaaz  
roti: missi | tandoor  
naan: plain | garlic

*Disclaimer: Please check with the server for tandoor items availability post 11p.m.*

**All indian main courses are available in half portions**  
vegetarian ₹745  
meat and seafood ₹1000

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🍷 Signature dish 🌶️ Spice level ✅ Vegan 🍷 Light & healthy

🦀 Contains shellfish 🌾 Contains gluten 🧴 Contains sulphite 🍷 Contains alcohol

🥚 Contains egg 🐟 Contains fish & fish products 🐷 Contains pork 🥜 Contains nuts

🥛 Contains milk & milk products 🥚 Contains soyabeans & their products




























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## IN ROOM DINING | Light Bites











(available from 12:30 p.m. till 11 p.m.)

-   **Salted edamame beans**  ₹450  
170.42 kcal | 160 g
-  **Dahi bhalla papdi chaat**  ₹725  
semolina crisps and lentil dumplings in a yoghurt dressing with tamarind and mint chutney | 287 kcal | 150 g
-  **Corn, potato & cheddar nuggets**   ₹825  
336 kcal | 120 g
-  **Vegetable spring rolls**    ₹825  
sweet chilli sauce | 359 kcal | 150 g
-  **Prawn tempura**     ₹1525  
soy mirin sauce | 213 kcal | 200 g
-  **Salt and pepper prawns**  ₹1525  
430 kcal | 283 g
-  **Beijing style stir fried chicken**    ₹1025  
dry red chilli and peanut | 407 kcal | 300 g
-  **Murgh tikka**    ₹1375  
chicken cooked in a yoghurt and red chilli marinade  
976 kcal | 230 g

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 Vegetarian  Contains meat & seafood

 Signature dish  Spice level  Vegan  Light & healthy

 Contains shellfish  Contains gluten  Contains sulphite  Contains alcohol  
 Contains egg  Contains fish & fish products  Contains pork  Contains nuts  
 Contains milk & milk products  Contains soyabeans & their products

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# IN ROOM DINING | 24 Hour Menu

## Salads

- **Italian burrata salad** (V) ₹950  
saffron poached pears, maple glazed peach  
and salted superseeds | 289 kcal | 150 g
- Cilantro caesar salad**
- Kalamata olives, sundried tomatoes,  
2 years aged parmesan | 520 kcal | 442 g (V) (GF) ₹950
- ▲ chicken tikka, anchovy egg dressing,  
2 year aged parmesan | 650 kcal | 342 g (V) (GF) (O) ₹1025

## Soups

- **Vine ripened roast tomato & basil** (V) ₹500  
248 kcal | 138 g

## Pasta

- **Penne pomodoro** (V) (GF) ₹1575  
fresh burrata, tomato, basil, super seeds and olives  
641 kcal | 342 g
- **Green penne** (V) (GF) (O) ₹1575  
whole wheat penne, broccoli, asparagus, haricot beans,  
edamame with pesto | 762 kcal | 444 g
- ▲ **Spaghetti pollo funghi** (V) (GF) ₹1625  
corn-fed chicken, porcini and truffle cream | 978 kcal | 424 g

## Classic Sandwich

*Toasted in multigrain, white or brown bread*

- **Vegetarian club** (V) (GF) ₹1075  
mediterranean vegetables, cucumber, tomato,  
lettuce, cheddar | 695 kcal | 430 g

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(T) Signature dish 🔥 Spice level (V) Vegan 🌱 Light & healthy

(S) Contains shellfish (G) Contains gluten (S) Contains sulphite (A) Contains alcohol  
(O) Contains egg (F) Contains fish & fish products (P) Contains pork (N) Contains nuts  
(M) Contains milk & milk products (S) Contains soyabeans & their products

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▲ **Mixed club** (A) (G) (O) (S)

₹1175

bacon, chicken, egg, lettuce, tomato,  
1125 kcal | 430 g

**Kolkata kathi roll**

wraps with a choice of filling

■ **Indian cottage cheese** | 1205 kcal | 350 g (A) (G)

₹1025

▲ **chicken** | 1617 kcal | 400 g (A) (G) (O)

₹1225

**Indian**

■ **Paneer butter masala** (A) (P)

₹1275

Indian cottage cheese cooked in a gravy of onion, tomato,  
Indian spices with butter | 1090 kcal | 474 g

■ **Papad makhana ki subzi** (A)

₹1050

milk and lentil papadam with coriander seeds in  
yoghurt gravy, a Rajasthani speciality | 453 kcal | 360 g

▲ **Kukkad tikka makhanwala** (A)

₹1650

a traditional must try recipe of butter chicken with  
tomatoes and ginger | 581 kcal | 465 g

**Dum biryani**

basmati rice with a selection of chicken or vegetables,  
cooked on dum in dough sealed handi with aromatic herbs  
and saffron, served with burani raita

■ **vegetables** | 1384 kcal | 892 g (A)

₹1250

▲ **lamb** | 2636 kcal | 914 g (A)

₹1450

▲ **chicken** | 1660 kcal | 926 g (A)

₹1450

Please allow twenty five minutes for your preparation. Our chefs will be happy  
to prepare your favourite dish or something similar, if it is not listed in the menu.

■ Vegetarian ▲ Contains meat & seafood

(T) Signature dish 🔥 Spice level (V) Vegan 🍷 Light & healthy

(S) Contains shellfish (G) Contains gluten (S) Contains sulphite (A) Contains alcohol

(O) Contains egg (F) Contains fish & fish products (P) Contains pork (N) Contains nuts

(M) Contains milk & milk products (B) Contains soyabeans & their products

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of the server. All food is cooked in refined sunflower oil, olive oil or butter.

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## Lentils and Accompaniments

- Dal makhni**

Ⓐ

black lentils cooked with tomatoes, butter and ginger

874 kcal | 394 g

₹850
- Yellow dal tadka**

Ⓐ

yellow lentils tempered with cumin and tomatoes

478 kcal | 390 g

₹675
- Steamed basmati**

556 kcal | 328 g

₹600
- Natural unpolished rice**

494 kcal | 334 g

₹600
- Indian breads**

| 270 kcal | 150 g

Ⓢ

tawa paratha

phulka

₹225

## Desserts

- Gulab jamun**

Ⓐ Ⓢ

cottage cheese dumplings in sugar syrup filled with pistachio

562 kcal | 154 g

₹550
- Fresh fruit platter**

✓

104 kcal | 240 g

₹550
- Choice of ice creams**

Ⓐ

vanilla bean | mango | chocolate | strawberry

219 kcal | 95 g

₹475

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Vegetarian

Contains meat & seafood

Signature dish

Spice level

Vegan

Light & healthy

Contains shellfish

Contains gluten

Contains sulphite

Contains alcohol

Contains egg

Contains fish & fish products

Contains pork

Contains nuts

Contains milk & milk products





Contains soyabeans & their products

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## IN ROOM DINING | Desserts




(available from 12:30 p.m. till 11 p.m.)

-  **Walnut brownie**   




₹550

caramel mousse, hazelnut nougat, salted caramel pearls  
1187 kcal | 243 g
-  **Classic tiramisu**   




₹550

372 kcal | 137 g
-  **Kesari rasmalai** (sugar free)  




₹550

cottage cheese dumplings, poached in milk  
321 kcal | 164 g
-  **Gulab jamun**  

₹550

cottage cheese dumplings in sugar syrup filled  
with pistachio | 562 kcal | 154 g
-   **Fresh fruit platter** 

₹550

104 kcal | 240 g
-  **Choice of ice creams**  











₹475

vanilla bean | mango | chocolate | strawberry  
219 kcal | 95 g

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 Signature dish  Spice level  Vegan  Light & healthy

 Contains shellfish  Contains gluten  Contains sulphite  Contains alcohol  
 Contains egg  Contains fish & fish products  Contains pork  Contains nuts  
 Contains milk & milk products  Contains soybeans & their products

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## IN ROOM DINING | Young Diners

(available from 12:30 p.m. till 11 p.m.)

■ **Delicious cheesy margherita pizza** ₹875

**on 8 inch base** ① ⑥

530 kcal | 158 g

■ **Crisp french fries** ₹425

375 kcal | 120 g

■ **Crisp fried cheese, potato and** ₹825

**corn nuggets** ① ⑥

336 kcal | 120 g

▲ **Sunny side up with french fries** ① ₹425

407 kcal | 180 g

▲ **Crisp breaded fish fingers with** ₹875

**tartar sauce** ② ⑥ ①

locally and sustainably sourced | 343 kcal | 120 g

### Sweet Delights

■ **American banana split** ① ⑥ ② ₹550

410 kcal | 260 g

■ **Blueberry ice cream sundae** ① ⑥ ② ₹550

380 kcal | 180 g

■ **Choice of ice creams (choice of 2)** ① ① ₹475

vanilla bean | mango | chocolate | strawberry | 219 kcal | 95 g

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■ Vegetarian ▲ Contains meat & seafood

① Signature dish 🔥 Spice level ✅ Vegan 🍷 Light & healthy

② Contains shellfish ⑥ Contains gluten ③ Contains sulphite ⑦ Contains alcohol

① Contains egg ② Contains fish & fish products ④ Contains pork ⑤ Contains nuts

⑧ Contains milk & milk products ⑨ Contains soyabeans & their products

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