



BREAKFAST

(To be served in rooms from 7:00am to 12:00pm)

INR

The Emerald Breakfast - Classic 500

One Indian preparation | toast or croissant with butter and preserves |
fresh cut fruit | fresh or canned juice | tea or coffee

The Emerald Breakfast - Premium 550

One Indian preparation | choice of cereal | toast or croissant with butter
and preserves | fresh cut fruit | fresh or canned juice | tea or coffee

Continental Breakfast 480

Toast or Croissant with butter and preserves | fresh cut fruit |
fresh or canned juice | tea or coffee

The Power Breakfast 550

Choice of oats preparation | guacamole or baked beans on toast |
fresh cut fruit | choice of smoothie

INDIAN FAVOURITES

Steamed Idli / Masala Idli [J / VG / GF] 220

Medu Vada [J / VG / GF] 220

Butter Dosa [J / GF] 220

Mysore / Schezwan / Cheese / Masala Dosa [J / GF] 240

Jini Dosa [J / GF] 250

Ragi Dosa [J / GF] 240

Onion / Capsicum / Tomato / Cheese Uttapam [J / VG] 240

Poha [J / VG / GF] 220

Upma [J / VG] 220

Onion / Methi Thepla with Pickle [J] 220

Puri Bhaji 240

Aloo / Paneer / Mixed Vegetable Paratha with Curd [J] 250

Vegetable Nuggets / Hash Browns / Smileys (6pcs) 220

Masala Oats 220



CHEF'S SPECIAL

GF - GLUTEN FREE / J - JAIN / VG - VEGAN AVAILABLE
GST AS APPLICABLE

WE DO NOT LEVY ANY SERVICE CHARGE



TOAST & SANDWICHES

(Plain / Toasted / Grilled in Multigrain Bread)

INR

Vegetable Sandwich [J]	300
Mediterranean Sandwich	320
Cheese Sandwich [J]	320
Baked Beans on Toast [J]	300
Guacamole on Toast [J]	350
Toast with Butter and Preserves [J]	225
Seasonal Sliced Fruit Platter	275

CHOICE OF CEREAL

Corn Flakes with Hot or Cold Milk	230
Choco Flakes with Hot or Cold Milk	230
Oats with Hot or Cold Milk	250
Porridge	250

FRESH FROM THE BAKERY

Butter Croissant [J]	120
Chocolate Croissant [J]	120
Muffin of the Day	120
Danish of the Day	120

INDULGENCES

Pancakes with Maple Syrup [J]	270
Pancakes with Nutella [J]	300
Pancakes with Mixed Berries Compote [J]	300
Waffles with Maple Syrup and Whipped Cream [J]	270
Waffles with Nutella [J]	300
Waffles with Mixed Berries Compote [J]	300



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JUICES, SMOOTHIES & MILKSHAKES

	INR
Carrot and Beetroot Juice	220
Watermelon and Mint Juice	200
Apple, Celery and Spinach Juice	220
Berry Blast Smoothie	350
Banana, Dates and Figs Smoothie	350
Chocolate and Banana Smoothie	320
Mango and Chia Smoothie	320
Classic Chocolate Milkshake	250
Strawbwy Milkshake	250
Banana Milkshake	250
Sugarcane Juice	200

HOT & COLD BEVERAGES

(Available in Full Fat, Toned and Non-Dairy Milk)

Masala Tea	120
Green Tea	180
Hibiscus Tea	200
Cappuccino	200
Hazelnut Capuccino	250
Café Latte	220
Hazelnut Latte	250
Americano	200
Espresso	150
Signature Hot Chocolate	220
Classic Cold Coffee	250
Hazelnut Cold Coffee	250

Almond milk/ soya milk available at an additional charge of Rs. 80

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HEALTHY OIL FREE MENU

(12:00 noon To 03:00 pm & 07:00 pm To 11:00 pm)

INR

APPETIZERS

Tandoori Broccoli [J/GF]	350
Fresh broccoli marinated in our chef's special tandoori spices and grilled	
Steamed Wontons [J]	375
Steamed dumplings stuffed with chopped vegetables, served with an Oriental sauce	

SOUP

Vegetable Clear Soup [J/VG/GF]	235
Broth made with clear vegetable stock	
Leek and Almond Soup [J]	235
Broth made of fresh leeks and roasted almonds	
Roasted Red Pepper Rosemary Soup [J]	235
Roasted red pepper broth flavoured with rosemary and herbs	
Chargrilled Pimento Corn Chowder [J/VG/GF]	235
Pimentos roasted and blended with crunchy American vegetables	
Spinach Soup [J]	235
Thick soup made with vegetable stock and spinach puree	

SALAD

Spicy Fruit Chaat [J/VG/GF]	280
Fresh fruits tossed with spicy masala	
Mixed Beans and Sprouts Salad [J/VG/GF]	290
Healthy combination of assorted beans and sprouts	

MAIN COURSE

Paneer Hariyali [J/GF]	425
Cottage cheese marinated in charcoal spices & served with spinach gravy	
Spaghetti in Milanese Sauce	425
Spaghetti cooked with mushrooms in tomato sauce	
Penne with Pomodoro Sauce [J]	425
Penne and vegetables tossed in pomodoro sauce	

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RICE PREPARATIONS & BREADS

	INR
Lemon Rice [J / VG / GF] Basmati rice flavoured with lemon	320
Vegetable Dal Khichdi [J] Rice and lentils cooked together with Indian spices	400
Vegetable Pulao [J] Basmati rice tossed with assorted fresh vegetables and aromatic spices	400
Missi Roti Flatbread kneaded with a mix of wheat flour, gram flour & spices	85
Garlic Naan Oven baked Indian flatbread flavoured with garlic	85

ACCOMPANIMENT

Vegetable Raita [J] Chopped fresh vegetables stirred into whipped low fat curd	130
Root Vegetable and Mint Raita Whipped curd infused with grated carrot, beetroot and mint	130
Masala Papad [J] Papadums roasted and topped with chopped salad vegetables	80

DESSERT

Phirnee Chilled rice flour dessert made with sweetened milk, cardamom and saffron	250
Fruit Custard Mix fruit served with homemade custard	250

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INDIAN

INR

APPETIZERS

Paneer Kurkure [J]	375
Spiced cottage cheese fingers coated in papad churi	
Galouti Kebab	375
Patty made out of beans, vegetables & soya and grilled on the pan with Indian spices	
Aloo Nazakat [GF]	380
Potatoes stuffed with cheese, vegetables & spices and grilled in the tandoor	
Shikampuri Kebab	375
Tikkis made out of mixed vegetables, beetroot & yoghurt and pan-fried	
Dahi ke Kebab [J]	375
Hung yoghurt mixed with chillies, coated in flour and grilled on the pan	
Makhmali Paneer Tikka [J/GF]	400
Soft cottage cheese stuffed with bell peppers, cheese & spices, coated in our special marinate and grilled in the tandoor	
Tandoori Broccoli [J/GF]	350
Fresh broccoli marinated in our chef's special tandoori spices and grilled	
Soya Chops Tikka [J]	400
Assorted soya chops stuffed with chef's special marinate and grilled	
Masala Soya Chop Roll	400
Roomali stuffed with spiced soy chops & mayo and grilled	
Spinach Seekh Kebab [J]	375
Spinach mixed along with fresh green vegetables, creamy cheese & spices and grilled in tandoor	
Mixed Kebab Platter [J]	680
Our grand & special kebab platter consisting of tandoori broccoli, tandoori babycorn, paneer tikka in chef's special red chilli marinate, chef's special yellow marinate, hara bhara kebab, tandoori mushroom	

SOUP

Tomato Shorba [J/VG/GF]	230
Pureed tangy tomatoes blended with coriander and Indian spices	
Mulligatawny Soup [VG]	230
India's national soup made with lentils, carrots, potatoes and blended along with Indian spices & coconut milk	

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VEGETABLES & CURRIES

INR

Hariyali Paneer Tikka Masala [J]

425

Soft cottage cheese marinated in coriander & mint yoghurt, chargrilled and served in creamy spinach gravy

Palak Paneer [J/GF]

425

Soft cottage cheese chunks cooked in creamy spinach gravy with a hint of roasted garlic & spices

Paneer Makhani [J/GF]

450

Fresh & soft cottage cheese simmered in buttery & creamy tomato gravy

Paneer Churchuri [J/GF]

450

Cubes of cottage cheese & mixed bell peppers cooked in our signature Awadhi gravy

Shaam Savera Kofta [JJ]

425

Soft cottage cheese koftas cooked in our special tomato gravy

Kurkuri Bhendi [GF]

400

Lady's finger, onion and capsicum cooked in authentic Indian spices

Dum Aloo Kashmiri [GF]

400

Baby potatoes simmered & cooked in our special gravy made of onions, cashews, curd, Kashmiri chillies & traditional Indian spices

Subz Falguni [J/GF]

400

Minced fresh green vegetables slow cooked in our special Indian spices

Awadhi Kofta Curry

425

Minced vegetable dumplings made with Awadhi spices, cooked in our rich onion gravy

Stuffed Amritsari Chole [J]

450

Authentic Amritsari chole made with chef's special gravy & traditional Indian spices, stuffed inside a roti & baked

Subz Miloni [J/GF]

400

Mixed vegetables & spinach cooked with Indian spices in our rich & creamy Awadhi gravy

Sarson Ka Saag [GF]

400

Authentic Punjabi gravy prepared with creamy spinach, mustard leaves, garlic & spices

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	INR
Vegetable Musallam [J/GF] Exotic vegetables marinated in tandoor spices and cooked in creamy tomato gravy	400
Vegetable Patiala [J] Seasonal vegetables stuffed in papad, cooked in onion gravy	400
Paneer Mastani [J/GF] Seasonal vegetables & soft cottage cheese tawa grilled and cooked with chef's special spices	425
Stuffed Rajeshahi Capsicum Hariyali [J] Blend of creamy cheese, spices & soft cottage cheese stuffed inside the capsicum- marinated, grilled and served in spinach gravy	425
Paneer Peshawari Paneer koftas prepared in chef's special way and served in our special red gravy made with Indian spices	425
Emerald Special Paneer Tara Coated black paneer served in brown gravy	425
Veg Tiranga Seasonal mixed vegetables cooked in three distinct authentic & distinctly flavoured Indian gravies. This dish offers a taste of all our special gravies	630

DAL

Dal Tadka [J/VG] Yellow lentils mixed with coriander & spices, cooked with roasted garlic	325
Masala Dal [J/VG] Mixed lentils along with Indian spices, slow cooked to perfection	325
Gujarati Dal [J/VG] Mixed lentil preparation inspired from the kitchens of Gujarat, prepared with a sweet & sour taste	325
Pancharatna Dal [J/VG] Five Indian lentils mixed together and prepared with Rajasthani chillies and spices	325
Dal Makhani [J/VG] Whole black lentils & tomatoes simmered in spices and slow cooked, finished with a dollop of butter	400

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RICE

	INR
Chef's Signature Biryani [J / GF]	500
Aromatic basmati rice cooked in chef's special spices along with cottage cheese, vegetable koftas, bell peppers, broccoli, baby corn & a hint of cheese	
Kanpuri Biryani [J / GF]	475
Chef's special biryani cooked with red & yellow gravies and soft cottage cheese pieces marinated & grilled in tandoor	
Hyderabadi Subz Biryani	450
Spicy basmati rice prepared with beans, carrots, green peas, capsicum, spinach made using whole Indian spices	
Vegetable Biryani	450
Basmati rice cooked with beans, carrots, green peas & cauliflower in special spices	
Masala Dal Khichadi [J / GF]	400
Rice & lentils cooked with seasonal vegetables & traditional Indian spices	
Green Peas Pulao [VG]	400
Classic Indian pilaf made using whole aromatic spices, green peas & herbs	
Jeera Pulao [VG]	400
Rice cooked with cumin seeds, ghee, cardamon & cloves	
Steamed Rice [VG]	250
Steamed long-grain basmati rice	

BREADS & ACCOMPANIMENT

Rumali Roti	80
Tandoori Roti	75
Butter Naan	85
Garlic Naan	95
Cheese Garlic Naan	110
Stuffed Kulcha	100
Awadhi Kulcha	90
Awadhi Taftaan Roti	85
Tawa Paratha	85
Laccha Paratha	85
Roasted Papad	60
Masala Papad	80
Choice of Raita	125
(Mixed vegetable / boondi / mint / pineapple / beetroot / potato)	

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ORIENTAL

INR

APPETIZERS

Thai Jade Rolls [J] Stir-fried capsicum, red cabbage, carrot coated in cheese and crumb fried	375
Crispy Corn & Waterchestnut [J/VG] Crispy corn and water chestnut tossed in chef's special sweet chilli sauce	400
Lotus Stem in Plum Chilli [J/VG] Crispy lotus stem tossed in our special plum chilli sauce	400
Crispy Vegetables [J] Capsicum, baby corn, carrot and Chinese cabbage batter fried and tossed in spices	375
Korean Chilli Mushrooms / Tofu [VG] Choice of tofu or mushrooms in chef's special Korean chilli sauce	400
Kung Pao Paneer / Potato Choice of paneer or potato in kung pao spices	375
Vegetable Manchurian [J] Mixed vegetable dumplings in soy and chilli sauce	375
Paneer / Mushroom Chilli [J/VG] Choice of paneer or mushrooms, capsicum and onions tossed in soy sauce and spices	400

SOUPS

Tom Khau Soup [J/VG] Spiced Thai soup with coconut milk and vegetables	250
Tom Yum Soup [VG] Thai hot and sour soup with lemongrass and vegetables	250
Laksa Soup [J/VG] Traditional Malaysian soup made with noodles, vegetables and peanuts	250

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	INR
Khow Suey [J/VG] Thick Burmese soup made with glass noodles, spices and accompaniments	250
Manchow Soup Hot and spicy soup full of vegetables, topped with noodles	250
Wonton Clear Soup [J/VG] Clear vegetable soup with steamed vegetable wonton dumplings	250

SALADS

Thai Papaya Salad [J] Shredded raw papaya, carrot & green beans tossed in sesame dressing, topped with toasted peanuts	300
Asian Avocado Salad [J] Avocado, crumb fried patty, bell peppers, parsley tossed in lemon juice and sesame oil dressing, topped with toasted sesame seeds	325

SUSHI, DIMSUMS & DUMPLINGS

Avocado & Jalapeño Sushi Cucumber [J/GF]	400
Tri-colour Cucumber & Cream Cheese Sushi [J/GF]	400
Kung Pao Paneer Dimsum	400
Truffle Edamame Dimsum [VG]	400
Broccoli, Corn & Cheese Dimsum	400
Crystal Vegetable Dimsum [VG]	400
Steamed Vegetable Wonton [J/VG]	375
Crispy Sweet Chilli Wonton [J]	375
Crispy Cottage Cheese Rice Rolls [J]	400

Note: Our dimsums are made using tapioca starch

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VEGETABLES & TOFU

	INR
Vegetable Dumplings in Hot Garlic Sauce [J/VG] Mixed vegetable dumplings in our special hot and spicy garlic sauce	425
Tofu & Vegetables in Black Bean Sauce [J/VG] Tofu, bell peppers, zucchini, broccoli and baby corn in chilli black bean sauce	450
Shanghai Stir-fried Vegetables [J/VG] Mixed vegetables stir-fried and served in clear sauce	425
Vegetables in Yellow Bean Sauce Mushrooms, carrots, beans and bell peppers in chef's special yellow bean sauce	450
Mapo Tofu [J] Tofu, lotus stem and bell pepper in Sichuan spices	450

RICE & NOODLES

Hong Kong Noodles [J/VG] Noodles and vegetables stir-fried with chillies, soy sauce & sesame oil	400
Teppanyaki Noodles [VG] Japanese style noodles & Asian vegetables cooked in our special Teppanyaki sauce	400
Vegetable Hakka Noodles [J/VG] Hakka noodles along with vegetables in cooked in soy sauce, garlic & green chillies	425
Pan Fried Noodles [J/VG] Stir-fried noodles	375
Butter Garlic Rice [GF] Steamed rice tossed with butter, finely chopped garlic & herbs	400
Vegetable Fried Rice [J/GF] Steamed rice and vegetables stir fried with soy sauce and spices	400
Nasi Goreng [J/VG] Indonesian fried rice prepared using our special sambal sauce along with carrots, spring onions, capsicum & chillies, sprinkled with a dash of cumin & parsley	425
Thai Spiced Rice [J/GF] Steamed rice tossed with Thai herbs & spices along with finely chopped vegetables	425
Triple Schezwan Rice with Manchurian [J/VG] Rice and noodles prepared in our special Schezwan sauce, tossed with cabbage, carrot, spring onion & capsicum, served with manchurian	450

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SIZZLERS & CURRIES

INR

Thai Sizzler [J / VG / GF]

550

Red or green Thai curry with fried noodles and herbed rice

Oriental Sizzler [J / VG]

550

Grilled tofu, steam wantons, vegetables stir-fried in hot garlic sauce served with steamed rice

Katsu Curry [J / VG]

450

Aromatic and flavourful Japanese curry accompanied with crumb fried tofu and herbed rice

Massaman Curry [J / VG]

450

Type of Thai curry loaded with flavours and spices, accompanied with herbed rice

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CONTINENTAL

INR

APPETIZERS

Classic Nachos [J]	350
Crispy nachos chips topped with our signature cheese sauce, thinly sliced capsicum, and Mexican salsa	
Can be made vegan for additional Rs.100	
Sapphire Loaded Nachos [J]	450
Crispy nachos chips topped with our special refried beans, olives, signature cheese sauce, accompanied with Mexican salsa and sour cream	
Can be made vegan for additional Rs.100	
add on: guacamole Rs.120	
Pesto Cheese Cigars [J]	375
Crunchy rolls filled with pesto, creamy cheese and Italian seasoning	
Spinaci Salsa	325
Classic Italian spinach salsa served with toasted focaccia bread	
Mediterranean Crostini [J]	350
Homemade French Baguette Sliced topped with olives, tomatoes and feta cheese	
Black Bean Toastada with Corn Salsa [J]	350
Crispy tortillas topped with black beans, shredded lettuce, our special Mexican corn salsa and guacamole	
Zucchini Rollantini [J]	350
Exotic vegetables and cheese rolled up in sliced zucchini and crumb fried	
Edamame Truffle Wrap	400
Edamame, red bell pepper & olives tossed in truffle topped with cheese & herbs in a tortilla wrap	
Tacos [J]	350
Crispy tortilla filled with beans, roasted vegetables, sour cream and cheese	
Italian Baby Potatoes	300
Cheesy & buttery oven roasted baby potatoes made with parmesan, garlic, pepper & Italian seasoning	

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INR

SOUPS

Broccoli Ala Pistachio [J/GF]	220
Creamy broccoli soup topped with roasted pistachio flakes	
Carrot & Roasted Almond [VG/GF]	220
Carrot soup flavoured with rosemary and topped with roasted almond flakes	
Corn & Bell Pepper [J/GF]	220
Creamy vegetable broth made with American corn and mixed bell peppers	
Minestrone	220
Classic Italian soup made with beans, onions, carrots, tomatoes and pasta	

SALADS

Greek Salad [J/VG/GF]	325
Iceberg lettuce, bell peppers, cucumbers, tomatoes, olives in garlic and olive oil dressing, sprinkled with feta cheese	
can be made vegan for additional Rs. 75/-	
Roasted Corn Salad [J]	325
Delicious American corn roasted and tossed with bell peppers and zucchini, served with ranch dressing	
Caesar's Salad [J]	325
Iceberg lettuce and olives tossed in lime juice and olive oil, topped with croutons and Parmesan cheese	
Classic Italain Chopped Salad	325
Chickpeas, Iceberg lettuce, cherry tomatoes, red onion, red cabbage and cheese	
Mexican Avocado Salad [J/VG/GF]	375
Avocado, iceberg lettuce, olives, broccoli, jalapeños, bell peppers tossed in Chef's special balsamic dressing	

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MAIN COURSE

	INR
Cottage Cheese Steak in Chausseur Sauce Grilled cottage cheese steaks simmered in mushroom sauce and served with grilled vegetables and potato wedges	450
Veg Shepherd's Pie [VG] Pie with medley of vegetables baked in tomato sauce and layered with creamy mashed potato & Italian seasoning	450
Quesadilla [J] Bell peppers, baby corn, zucchini, white beans and creamy cheese stuffed in tortillas and grilled	425
Vegetable Au Gratin [J] Green beans, carrots, cauliflower, olives and broccoli in creamy white sauce, topped with cheese and baked	425

PASTA

Ravioli in Pink Sauce [J] Cheese and spinach ravioli prepared in our special pink sauce, served with garlic bread	450
Corn & Spinach Lasagne [J] Pasta sheets layered with creamy spinach, mixed vegetables, cream cheese sauce and baked to perfection	450
Pasta Arrabiata [J] Choice of pasta in red Italian sauce made with spicy red chilli peppers and tomatoes, served with garlic bread Penne / spaghetti / macaroni	450
Pasta Alfredo [J] Choice of pasta in cheesy alfredo sauce, served with garlic bread Penne / spaghetti / macaroni	450
Pasta in Pink Sauce [J] Choice of pasta in a mix of cheese and tomato sauce along with mixed herbs, served with garlic bread Penne / spaghetti / macaroni	450
Baked Mac n Cheese [J] Classic macaroni pasta made with our special creamy cheese, baked to perfection. The ultimate creamy comfort	475

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FRESH DOUGH PIZZAS

	INR
Margherita [J] Thin crust pizza topped with our house made pizza sauce, mozzarella cheese and basil	400
Sapphire Margherita [J] Thin crust pizza topped with our house made pizza sauce, mozzarella, bocconcini and basil	450
Fiamma Thin crust pizza topped with our house made pizza sauce, mozzarella, onion, garlic and chilli flakes	425
Paneer Tikka with Fresh Cilantro Thin crust pizza topped with our house made pizza sauce, tandoori paneer pieces, onions, tomatoes and fresh cilantro Available between- 12:30pm To 3:00pm and 7:30pm To 11:00pm	500
Greek with Feta Cheese [J] Thin crust pizza topped with our house made pizza sauce, mozzarella, feta cheese, onion, bell peppers, kalamata olives, tomato and basil	525
Wild Mushroom & Parmesan Thin crust pizza topped with our house made pizza sauce, mozzarella cheese, mushrooms, Parmesan cheese and basil	525
Veggie Farmhouse [J] Thin crust pizza topped with our house made pizza sauce, mozzarella, bell peppers, olives, jalapeños, corn and basil	450
Zorba Peppers [J] Thin crust pizza topped with house made pizza sauce, mozzarella, bell peppers, cottage cheese marinated in mustard and basil	500
Mexicana Clásica [J] Thin crust pizza topped with our special Mexican sauce, mozzarella, cheddar, bell peppers, olives, jalapeños, corn and onion	475

Add on: Multigrain base for Rs. 50 | Charcoal base for Rs. 70 | Drizzle truffle oil for Rs. 70

Note: All pizzas are thin crust and made with fresh dough

Kindly allow 20 minutes preparation time



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SNACKS N SIDES

	INR
3 Cheese Chilli Toast [J] Sliced bread topped with a blend of 3 types of cheese, chillies and herbs and toasted	325
Vegetable Sliders Scrumptious sliders made with our special vegetable patty, onions and tomatoes, served with house fries / salad	375
House Fries [VG/GF] Crispy potato fries served with sriracha mayo, Thousand Island & garlic mayo	325
Peri Peri Parmesan Fries [GF] Crispy potato fries tossed in our special peri peri spices & sprinkled with Parmesan cheese	375
Assorted Vegetable Pakodas [J] Assorted fresh vegetables coated in chickpea batter, fried until golden brown, sprinkled with chaat masala	325
Paneer Pakodas [J] Soft cottage cheese pieces coated in chickpea batter, fried until golden brown, sprinkled with chaat masala	350
Cheese Corn Balls [J] Classic cheese balls stuffed with corn & herbs	325
Garlic Bread Homemade bread brushed with butter, garlic & herbs	250
Garlic Bread with Cheese Homemade bread brushed with butter, garlic, herbs and topped with melted cheese	300
Bombay Vegetable Sandwich Sliced cucumbers, tomatoes, potatoes, onions layered between our multigrain bread and grilled	350
Classic Italian Wrap [J/VG] Tortilla filled with exotic veggies tossed in our special homemade sauce and grilled Vegan for additional Rs.75	350
Hummus & Pita [J/VG] Choice of original or pesto hummus served with warm pita bread	350
Falafel Sandwich [J] Falafels, hummus, harissa sauce and lettuce in our in-house made multigrain bread and grilled	375



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DESSERT

INR

Nizam Ki Nazakat

270

Chef's special filo pastry stuffed with fresh gulab jamuns and motichoor served with hot rabdi

Shahi Tukda Chocolate Bomb

270

Stuffed inside chocolate bomb topped with warm Rabdi

Sizzling Brownie with Chocolate Lava

275

Warm chocolate brownie served with vanilla ice cream, topped with chocolate sauce

Emerald Sundae

300

Seasonal fresh fruits topped with choice of ice cream and chocolate sauce & nuts

Choice of Ice Cream

230

Vanilla / Strawberry / Mango / Choco chip / American nuts / Butterscotch

VEGAN DESSERTS

Vegan Mixed Berries Tart [VG]

325

Vegan and gluten free tart loaded with homemade blueberry filling and served with vegan cream

Vegan Lotus Biscoff Jar [VG]

325

Jar layered with vegan vanilla sponge and homemade lotus biscoff cream cheese filling

Vegan Brookies [VG]

200

A delicious mix between a brownie and cookie, made with 64% dark chocolate, peanut butter, oats, almond flour and coconut sugar

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CAFE 49 DESSERTS

INR

Tiramisu

325

Coffee soaked sponge layered with rich mascarpone, dusted with cocoa powder

Raspberry Dark Chocolate Mousse

275

Rich and creamy raspberry flavoured dark chocolate mousse

Belgian Brownie Mud Pie

275

Warm and gooey Belgian chocolate brownie served with vanilla ice cream and drizzled with chocolate sauce

Blueberry Cheese Fudge Tart

300

Sweet shell layered with baked cheese cake, chocolate fudge and homemade blueberry mousse

Hazelnut Praline Tart

275

Sweet crust filled with vanilla, hazelnut marquise, hazelnut praline, and 45% dark chocolate coffee ganache

Lotus Biscoff Tart

350

Tart layered with Biscoff spread caramel chocolate crunch and topped with creamy lotus Biscoff

Forest Noir (Black Forest)

250

Scarlet chocolate mousse layered with homemade dark cherry compote and chocolate crunch

Caramelized Orange Chocolate Mascarpone

350

(Live dessert- Available on Friday / Saturday / Sunday)

54% dark chocolate mousse served with homemade caramelised orange compote and orange mascarpone cream

Warm Apple Tart-a-Tine

275

Caramelized apple baked with puff pastry and served with vanilla ice cream

Note: Kindly allow 20 minutes preparation time

Overloaded Hazelnut Rocher Cheesecake

300

New York cheese cake loaded with chocolate hazelnut cream, drizzled with hazelnut paste and garnished with Rocher chocolate

CHEF'S SPECIAL

GF - GLUTEN FREE / J - JAIN / VG - VEGAN AVAILABLE
GST AS APPLICABLE

WE DO NOT LEVY ANY SERVICE CHARGE