



NOOK 24 HOUR

International Food Theatre

At Nook, we believe in marrying the signature flavours and ingredients of international cuisines to create an entirely unique palate. We believe that a truly and exclusively global cuisine is the way forward.

NOOK BREAKFAST BUFFET EXPERIENCE

550.00

CONTINENTAL

550.00

Choice of freshly squeezed seasonal juice (Small)
Pineapple, watermelon, orange, carrot, tomato or apple
Oven fresh baked goods (Choose any two)
Croissant/Muffins/Danish/Breakfast rolls/Toast Preserves
Served with jam, honey, butter
Sliced seasonal fruit
Natural or fruit yoghurt
Coffee or Readymade tea



AMERICAN

550.00

Choice of freshly squeezed seasonal juice (Small)
Pineapple, watermelon, orange, carrot, tomato or apple
Free range two eggs cooked any style with potato, tomato and mushroom
Chicken sausage or bacon
Oven fresh baked goods (Choose any two)
Croissant/Muffins/Danish/Breakfast rolls/Toast Preserves
Served with jam, honey, butter
Sliced seasonal fruit
Natural or fruit yoghurt
Coffee or Readymade tea

Taxes as Applicable

INDIAN

550.00

Choice of freshly squeezed seasonal juice (small)
Pineapple, watermelon, orange, carrot, tomato or apple
Sliced seasonal fruit
Lassi - sweet or salt

Idly - Steamed rice dumpling, chutney, sambhar
or
Dosa - plain / onion / cheese /masala
thin rice flour crisp pancake served with chutney and sambhar
or
Puri Bhaji - deep fried indian bread, served with potato curry and pickle.
or
Aloo Parantha - griddle fried Indian bread, seasoned potato served with natural or fruit yoghurt and pickle

Coffee or Readymade tea

Taxes as Applicable



Breakfast Ala Carte

7:00 AM to 10:30 AM

CHOICE OF FRESHLY SQUEEZED SEASONAL JUICE 295.00

CHOICE OF PACKAGED JUICE 175.00
Orange/Pineapple/Mango/Tomato

SLICED FRESH FRUIT 295.00

CHOICE OF CEREALS 275.00
With hot or cold milk (Cornflakes/Wheat Flakes/Chocó Flakes/Muesli)

BAKERY BASKET (CHOOSE ANY THREE) 275.00
Croissant, danish pastry, toast, muffin, soft roll, hard roll,
Preserves selection - jam, honey, butter

FRENCH TOAST 295.00
Cinnamon sugar, maple syrup

FREE RANGE EGGS COOKED IN ANY STYLE(3 EGGS) 385.00
Served with chicken sausage or bacon, potato, tomato, mushroom. Omelette and scrambled eggs can also be prepared with egg white only.

DOSA 250.00
Thin rice flour crisp pancake, plain /masala /paneer served with chutney and sambhar.

IDLI 235.00
Steamed rice dumpling served with chutney and sambhar.

UTTAPAM 250.00
Thick rice flour pancake with onion, tomato or green chilli, served with chutney & sambhar.

STUFFED PARANTHA 2 PCS 250.00
(Aloo/Paneer/Green Peas/Gobi)
Griddle fried indian bread, seasoned potato served with natural yoghurt and pickle

PURI BHAJI 250.00
Deep fried indian bread, potato curry and pickle.

CHOLE BHATURE 275.00
Deep fried Indian bread, chole masala and pickle.

Taxes as Applicable



Beverages

SELECTION OF TEA

DARJEELING Thin bodied light color liquor	142.00
ASSAM Brisk and malty with bright color	142.00
EARLY GREY A distinctive flavor and aroma	142.00
GREEN SENCHA Green tea plucked early in the spring giving it a youthful freshness	142.00
ENGLISH BREAKFAST TEA A typical morning fares robust and has rich smoky flavor	142.00
NOOK'S CUTTING CHAI	135.00
ADRAK WALI CHAI	150.00



FRESHLY BREWED COFFEE

ESPRESSO Lavazza coffee at a press	136.00
CAPPUCCINO Espresso prepared in a cup with foamed milk	173.00
CAFÉ LATTE Espresso with hot milk	178.00
AMERICANO A light black coffee	168.00
MACCHIATO Espresso topped with one table spoon of foam milk	174.00



★Taxes as Applicable★

Beverages

MILK	126.00
BOURNVITA	147.00
HOT CHOCOLATE	158.00
HORLICKS	136.00
LASSI (Sweet / Salted)	168.00
CHANS (Masala / Plain)	147.00
ICED TEA	168.00



COLD COFFEE	231.00
COLD COFFEE WITH ICE CREAM	252.00
MILK SHAKES (Vanilla / Mango/ Strawberry / Banana / Bubble gum / Nutella / Kitkat / Chocolate Oreo)	231.00
FRESH LIME (Soda / Water)	126.00
MINERAL WATER 1 LT	115.00
PACKAGED DRINKING WATER	74.00

★Taxes as Applicable★



Soups



VEGETARIAN

MINESTRONE SOUP (ITALIAN) 210.00

A thick soup of Italian origin made with vegetables, pasta and parmesan

CHUNKY WINTER VEGETABLE AND CANNELLINI BEAN SOUP 210.00

A hearty vegetable broth soup made with mushroom, spinach, beans and cannellini beans

CHOICE OF CREAM SOUP (BROCCOLI/ MUSHROOM/ASPARAGUS) 220.00

A rich cream soup with a choice of broccoli, mushroom or asparagus

MULLIGATAWNY SOUP 210.00

Spiced with curry and made from red lentils, apples, carrot

NON-VEGETERIAN

ITALIAN ROAST TOMATO SOUP WITH CHICKEN AND POACHED EGG 250.00

Made with slow roast tomatoes, onions, garlic, chicken and egg

CHICKEN POTATO AND LEEK SOUP (FRENCH) 250.00

A French classic creamy chicken soup thickened with potato and flavoured with leek

CREAM OF CHICKEN SOUP 250.00

A rich soup made of chicken broth, cream, onion, leek and celery

PRAWN AND CORN CHOWDER SOUP (ENGLAND) 260.00

Thick creamy soup with prawn and crushed corn



ALL SOUPS ARE SERVED WITH CHEESE STRAWS AND LAVASH

Taxes as Applicable

Salads



VEGETARIAN

CLASSIC GREEK SALAD (GREECE) 325.00

A classic salad is made solely with a base of veggies, tomatoes, olives and feta cheese

ROASTED BEET ROOT AND ORANGE SALAD 300.00

Roasted Beet root, walnut and orange tossed in French vinaigrette dressing

VEG CAESAR SALAD 300.00

Made of lettuce, olive oil, garlic and parmesan in a creamy dressing of mayonnaise

SLICED APPLE AND LETTUCE SALAD WITH ITALIAN VINAIGRETTE DRESSING 300.00

Simple salad greens with sliced apple tossed in Italian vinaigrette dressing

NON-VEGETERIAN

WARM CHICKEN SALAD WITH ROASTED PIMENTOS AND AIOLI DRESSING 325.00

Pulled chicken salad with lettuce and bell pepper in creamy garlic mayo dressing

ROAST CHICKEN CAESAR SALAD 325.00

Made of lettuce and Roasted chicken with Caesar dressing

SHRIMP COCKTAIL 475.00

Chilled Shrimp mixed with cocktail sauce, topped with boiled egg and lemon

BBQ CHICKEN AND BACON SALAD 350.00

Char grilled chicken, bacon and veggies tossed with spicy bar-be-que sauce



Taxes as Applicable

Starters

VEGETERIAN

SICILIAN CHEESE PARCEL (ITALIAN) 350.00

Deep fried wonton stuffed with corn, cheese and herbs served with cheddar cheese sauce

CRUNCHY IDAHO POTATO WEDGES 280.00

Served with tangy tomato salsa

TOMATO, OLIVE AND FETA CHEESE BRUSCHETTA WITH BALSAMIC DRIZZLE (ITALIAN) 385.00

Crusty bread topped with blanched tomato, olive and feta cheese

PANEER SHASHLIK (RUSSIAN) 410.00

Prepared in our grill using charcoal served with marinated grilled bell pepper and onions

CHEESE CHILLI TOASTIZZA 425.00

Crispy toast topped with green chilli, cheese and gratinated

NACHOS GRANDE VEGETARIAN (MEXICAN) 300.00

Veg nachos topped with vegetables, melted cheese, salsa and sour cream

POTATO AND MOZZARELLA CROQUETTES 300.00

Light and cheesy potato croquette with jalapeño & black olives breaded twice and fried

ARANCINI WITH PEAS AND CHEDDAR (ITALIAN) 325.00

Flavored Arborio rice stuffed with peas and cheddar and fried

Taxes as Applicable

Starters

VEGETARIAN

CRUMB FRIED CHEESY MUSHROOMS 350.00

Onion, olives and cheese filled mushroom double crumbed fried

ITALIAN MUSHROOM TARTLETS 350.00

SPANOKOPITA 380.00

A Greek savory preparation filled with feta cheese and spinach

CROMESQUIES 350.00

Crispy fried crepes filled with cottage cheese, bell pepper and olives, Served with spicy tomato sauce

JALAPENO CHEESE POPPERS 350.00

Jalapeno stuffed cheese poppers crumb fried served with cocktail sauce.

FRENCH FRIES (SOUTH AMERICA) 225.00

Plain, Cajun spiced, peri-peri- Served with chilli mayo

GRILLED VEG TACOS (MEXICAN) 325.00

Homemade corn tortillas filled with kidney beans, bell peppers and cheese Served with sour cream and salsa

QUESADILLAS (WHOLE WHEAT/REFINED FLOUR) 325.00

A grilled soft tortilla with a mix of onions, bell peppers, melted cheese, kidney beans, Corn and tomatoes. Served with sour cream and salsa

Taxes as Applicable

Starters

🔴 NON-VEGETARIAN

CHICKEN PESTO BITES 425.00

Pesto infused grilled chicken served with green goddess mayo

BBQ CHICKEN WINGS 385.00

CHICKEN PINTXO SERVED WITH SPICY TOMATO SALSA 425.00

Spanish- style chicken supreme skewer, basil, mustard and tangy tomato dip

JERK SPICE CHICKEN SKEWER 425.00

Chicken marinated with jerk spices mix and grilled

CHERMOULA CHICKEN SKEWER 425.00

Chicken rubbed with chermoula spiced served with sambal dip

CHICKEN FLEMINQUINES (SPANISH) 450.00

Classic tapas from south of Spain – breaded chicken breast stuffed with ham and cheese

NACHOS GRANDE CHICKEN (MEXICAN) 350.00

Nachos topped with chicken and vegetables, melted cheese, salsa and sour cream

QUESADILLAS CHICKEN (WHOLE WHEAT/REGULAR) 410.00

A grilled soft tortilla with a mix of chicken, onions, bell peppers, melted cheese, kidney beans, corn and tomatoes served with sour cream and salsa

Taxes as Applicable

Starters

🔴 NON-VEGETERIAN

CHICKEN TACOS (MEXICAN) 385.00

Homemade corn tortillas filled with chicken kidney beans, bell peppers and cheese served with sour cream and salsa

SPICED BASIL AND TOMATO MEAT BALL 500.00

Lamb meatball, garlic, rosemary, chilli tossed spicy tomato sauce

MOROCCAN SPICED GRILLED FISH 675.00

John Dory (imported fish) marinated with hung curd, cumin, pepper and Paprika grilled to perfection, served with mint mayo

PARMESAN AND HERB CRUSTED FRIED FISH 675.00

Dijon and lemon marinated John Dory fish (imported) coated with herb, parmesan, and crumb fried to golden perfection served with spicy mustard mayo

BAR-BE-QUE BACON WRAPED PRAWN 700.00

Oven cooked bacon wrapped prawn served with bar-be-que sauce

PRAWN AGLIO-E-OLIO 700.00

Garlic marinated grilled prawn with char grilled vegetables flambéed with white wine

MEXICAN GRILLED PRAWN 700.00

Prawn marinated with lots of garlic, chilli and coriander
Served with chipotle sauce

Taxes as Applicable

Main Course

🟢 VEGETARIAN

CLASSICAL VEG AU GRATIN

Medley of vegetable cooked in heavy cheese sauce and baked

400.00

RATATOUILLE SERVED WITH HERB RICE

Zucchini, bell pepper, onion, tomato, eggplant and tomato sauce

400.00

ENCHILADAS (WHOLE WHEAT/ CORN/FLOUR)

Soft corn tortillas, folded with generous fillings, covered and baked with a chilli pepper tomato sauce, served with sour cream and salsa

400.00

EGGPLANT MOUSSAKA

A classic Greek casserole, eggplant layered with potato and vegetables

400.00



BAKED VEGETABLE LASAGNE

Medley of layered vegetables and lasagna sheet, cooked in creamy cheese sauce and baked

435.00

HOMEMADE CANNELLONI WITH BABY SPINACH, CORN AND CHEESE

Cannelloni filled with Sautéed spinach, corn, mozzarella cheese and baked

435.00

ALL MAIN COURSE WILL BE SERVED WITH HERB BUTTER, BREAD BASKET
- CIABATTA / FOCACCIA / BREAD ROLL

Taxes as Applicable

Main Course

🟢 VEGETARIAN

GRILLED COTTAGE CHEESE STEAK WITH ROAST VEGETABLE

Herb marinated cheese steak, GRILLED vegetable, served with butter rice and bar-be-que sauce

485.00

VEGETABLE FAJITAS

Bell pepper, onion, beans tossed in paprika and cumin powder, Served with tortilla, Mexican rice, sour cream and salsa

360.00

PANEER SHAWARMA WRAP

Finely sliced paneer shawarma with pickle vegetables wrapped in pita bread served with hummus and sour cream

380.00



VEGETABLE SKEWERS

Exotic veg skewer and tofu with arrabiata sauce, served with herb rice and garlic bread

400.00

VEGETABLE STROGANOFF WITH HERB RICE

A Russian inspired dish, made with sautéed onions, mushroom
Bell peppers simmered in veg broth and finished with sour cream and white wine

385.00

ALL MAIN COURSE WILL BE SERVED WITH HERB BUTTER, BREAD BASKET
- CIABATTA / FOCACCIA / BREAD ROLL

Taxes as Applicable

Main Course

📍 NON-VEGETARIAN

GRILLED CHICKEN BREAST STUFFED WITH CHICKEN HAM AND CHEESE 550.00

Tender chicken breast stuffed with chicken ham and cheddar cheese .served with cream butter sauce

CHICKEN STEAK 550.00

Pan seared hammered chicken breast filled with seasoned mince chicken simmered in red wine sauce served with mashed potato and veg bouquetiere

CHICKEN SHAWARMA WRAP 410.00

Finely sliced chicken shawarma with pickle vegetables wrapped in pita bread served with hummus and sour cream



CHICKEN CACCIATORE WITH CAPERS AND OLIVES 550.00

Chicken stew braised in tomato sauce and served with saffron risotto

CHICKEN PARMIGIANA WITH SPAGHETTI NAPOLITANA SAUCE 550.00

Parmesan crusted chicken breast grilled served with spaghetti

LAMB NAVARIN WITH ROOT VEGETABLE 590.00

Slow cooked lamb stew with stock and tomato sauce served with butter rice

ALL MAIN COURSE WILL BE SERVED WITH HERB BUTTER, BREAD BASKET
- CIABATTA / FOCACCIA / BREAD ROLL

Taxes as Applicable

Main Course

📍 NON-VEGETARIAN

CHICKEN FAJITAS 450.00

Chicken, bell pepper, onion tossed in paprika and cumin powder, Served with tortilla Mexican rice, sour cream and salsa

AUSTRALIAN GRILLED LAMB CHOPS 900.00

Classic lamb chops grilled to doneness with red wine pepper jus served with parsley potato and char grilled vegetable

CHICKEN STROGANOFF (RUSSIAN) 550.00

A Russian inspired dish, made with sautéed chicken, onions, mushroom bell peppers simmered in chicken broth and finished with sour cream and white wine



GRILLED SALMON (FRENCH) 850.00

Pan seared Salmon with garlic mash potato and lemon caper sauce

CILANTRO MARINATED BAKED FISH (IMPORTED FISH) 750.00

Fillet of John Dory marinated with coriander and chilli served with lemon flavored rice and sauté vegetables

ALL MAIN COURSE WILL BE SERVED WITH HERB BUTTER, BREAD BASKET
- CIABATTA / FOCACCIA / BREAD ROLL

Taxes as Applicable

Main Course

🇯🇲 NON-VEGETARIAN

PAN SEARED JOHN DORY WITH WILTED SPINACH (IMPORTED FISH) **750.00**
Herb marinated fish served on a bed of garlic spinach topped with lemon butter sauce

FISH AND CHIPS (BRITISH) BHETKI/JOHN DORY **650.00/750.00**
A British delicacy of mustard flavored crumb fried fish served with tartar sauce and French fries

GARLIC HERB BUTTER ROAST CHICKEN **550.00**
Oven baked slow roast chicken in red wine pepper sauce served with bouquetiere of vegetables, mashed potato



CRUSTED JOHN DORY WITH BUTTER LEMON EMULSION **750.00**
Crusted fillet of John Dory on a bed of medley of vegetables served with mashed potato and fresh basil tomato sauce

PEPPER BLAST JAMAICAN PRAWNS **760.00**
Prawns grilled with black pepper butter sauce, vegetables and herb rice

ALL MAIN COURSE WILL BE SERVED WITH HERB BUTTER, BREAD BASKET
- CIABATTA / FOCACCIA / BREAD ROLL

Taxes as Applicable

Main Course

🇯🇲 NON-VEGETARIAN

GAMBERETTI ALLA PIZZAIOLA **690.00**
Grilled prawn on a bed of mushroom and pepper ragu finished with smoky tomato sauce

GRILLED PORK CHOP WITH BACON MASH, AND RED WINE JUS (IMPORTED) **900.00**
Mustard marinated pork chop, grilled vegetables and homemade BBQ sauce

CHICKEN SHAWARMA WRAP **410.00**
finely sliced chicken shawarma with pickle vegetables wrapped in pita bread served with hummus and sour cream



LOBSTER THERMIDOR **920.00**
A French dish of lobster cooked in a rich wine sauce, stuffed back into a lobster shell and gratinated.

BROILED FILLET STEAK **700.00**
Hand cut steak served with béarnaise butter and roasted garlic confit along with mashed potato and char grilled vegetables.

ALL MAIN COURSE WILL BE SERVED WITH HERB BUTTER, BREAD BASKET
- CIABATTA / FOCACCIA / BREAD ROLL

Taxes as Applicable

Pasta

🟢 VEGETARIAN

SPAGHETTI WITH ARTICHOKES, RADICCHIO, PEAS AND WHITE WINE 475.00
Aglio e olio style

FETTUCCINE IN BASIL PESTO POMODORO 475.00
Pasta simmered in pomodorini sauce with a blend of parmesan and pesto

HOMEMADE SPINACH, WALNUT AND RICOTTA RAVIOLI 475.00
Classic Italian preparation of pasta in tomato basil sauce.

PENNE ARRABIATA 475.00
A spicy preparation of pasta made from garlic, tomatoes and dried red chilli peppers

BAKED MAC AND CHEESE 475.00
Elbow macaroni cooked in cheesy sauce and baked

TRIO OF MUSHROOM RISOTTO WITH BALSAMIC DRIZZLE 475.00

CREAMY GARLIC AND PARMESAN RISOTTO 475.00

Taxes as Applicable



🟡 NON-VEGETARIAN

TUSCAN CHICKEN PASTA WITH SPINACH AND PARMESAN CHEESE 550.00
Creamy chicken pasta with garlic, sun dried tomatoes and spinach

FETTUCCINI ARRABIATA WITH SPICY LAMB MEATBALL 550.00
A spicy preparation of pasta with meat ball, garlic, tomatoes and dried red chilli peppers

CLASSIC SPAGHETTI CARBONARA WITH CRISPY BACON 550.00
Italian classic pasta dish with creamy sauce,egg and bacon (pork) topped with Parmesan Cheese

SMOKED CHICKEN SAUSAGE PENNE ALFREDO 550.00
Pasta cooked in creamy cheese sauce along with chicken sausage, sundried tomatoes and olives

SPAGHETTI ALLA BOLOGNESE 550.00
Spaghetti served with minced chicken, garlic, tomatoes, onions and herbs

CHICKEN AND MUSHROOM RISOTTO 550.00

SEAFOOD RISOTTO WITH LEMON ZEST 675.00

Taxes as Applicable



Pizza
WHOLE WHEAT / REGULAR

VEGETARIAN

CLASSIC MARGHERITA PIZZA Tomato, fresh mozzarella, fresh basil and olive oil	455.00
PIZZA SICILLIANA Eggplant, cherry tomato and fresh basil	485.00
FARM FRESH PIZZA Zucchini, bell peppers, broccoli, corn and mushroom	485.00
HAWAIIAN PIZZA Pineapple, mushroom and cheese	485.00
QUATTRO FORMAGGI PIZZA Mozzarella, feta, parmesan and ricotta	515.00
CAJUN PANEER PIZZA WITH ONION AND CAPSICUM Homemade Cajun spice, paneer, onion and mint	485.00

ALL OUR PIZZAS ARE HANDMADE THIN CRUST AND FRESHLY BAKED AND
TOPPED WITH THE FINEST MOZZARELLA
Taxes as Applicable



Pizza
WHOLE WHEAT / REGULAR

NON-VEGETARIAN

MEXICAN CHICKEN PIZZA Mexican spiced chicken chunks topped with cheese and baked to perfection	565.00
BROCCOLI AND SPICED CHICKEN SAUSAGE PIZZA Broccoli, sliced chicken sausage, fresh basil, olive and mozzarella	535.00
PIZZA WITH MOZZARELLA, SPINACH, CHICKEN, EGG AND PARMESAN Baby spinach, egg, chicken, parmesan and mozzarella cheese	535.00
PEPPERONI PIZZA (CHICKEN / PORK) Tomato sauce along with a mouth-watering topping of mozzarella, parmesan and pepperoni	625.00
PIZZA INDIANA Char coal smoked chicken tikka, spring onions, chilli and cheese	535.00
PIZZA GAMBIERI Prawns sautéed with garlic, mushrooms and parsley topped with cheese	800.00

ALL OUR PIZZAS ARE HANDMADE THIN CRUST AND FRESHLY BAKED AND
TOPPED WITH THE FINEST MOZZARELLA
Taxes as Applicable



Sandwiches

MULTIGRAIN/ WHOLE WHEAT/REGULAR

🟢 VEGETARIAN

BROCCOLI GHERKIN OLIVES AND CHEESE SANDWICH 340.00

Toasted sandwich filled with broccoli, gherkin and olives

PERI-PERI GRILLED COTTAGE CHEESE SANDWICH 340.00

Spicy cottage cheese and vegetable sandwich

VEGETABLE CLUB SANDWICH 365.00

Cole slaw, char grilled vegetables, sliced cottage cheese, cheese slice and lettuce

PANEER TIKKA CROISSANT SANDWICH 340.00

Croissant stuffed charcoal grilled paneer, chilli, cheese and lettuce

JALAPENO AND CHEESE BAGEL 365.00

Bagel loaded with a fluffy mixture of cheese, jalapeno and baked

Taxes as Applicable



Sandwiches

MULTIGRAIN/ WHOLE WHEAT/REGULAR

🟡 NON-VEGETARIAN

PULLED CHICKEN SANDWICH 400.00

A wholesome toasted sandwich with pulled chicken, jalapeño and caramelized onions

CHICKEN AND ARTICHOKE SANDWICH 400.00

Filled with roast chicken, artichoke and cheddar cheese

BLT SANDWICH 420.00

All-time favorite sandwich layered with bacon, lettuce and tomato

CHICKEN TIKKA CROISSANT SANDWICH 450.00

Croissant stuffed with charcoal grilled chicken, chilli, cheese and lettuce

SMOKED MARINARA HOT DOG 420.00

Hot dog bread filled with chicken sausage, mustard and melted cheddar cheese

NON - VEGETARIAN CLUB SANDWICH 445.00

Triple Decker -- toasted bread slices filled with crunchy lettuce, tomatoes, and Fried eggs, chicken Strips, ham or bacon rashers and served with cole slaw and French fries

Taxes as Applicable



Burgers

MULTIGRAIN/ WHOLE WHEAT/REGULAR

VEGETARIAN

EXOTIC VEG BURGER

Medley of flavorful exotic vegetables cooked to perfection and baked

365.00

CRUMB FRIED CHICKPEA BURGER WITH ITALIAN TWIST

Chickpeas flavored with garlic then crumbed and fried

350.00

CHEESY MUSHROOM BURGER

Medley of mushroom and shredded cheese add the earthly flavor to the juicy burger

375.00

NON-VEGETARIAN

ITALIAN STYLE CHICKEN AND CHEESE BURGER

Medley of chicken and cheese patty cooked to perfection

425.00

ALCOR SPECIAL CHICKEN AND EGG BURGER

Burger layered with Roast chicken, chicken ham, egg, lettuce and tomato

490.00

ULTIMATE CRISPY FISH BURGER WITH LEMON AIOLI

Fish patty with cheese, lettuce and tomato served with coleslaw

550.00

Taxes as Applicable

Sizzlers

VEGETARIAN

PANEER SHASHLIK WITH TANGY SAUCE, VEGETABLES, HERB RICE AND POTATO FRIES

490.00

COTTAGE CHEESE BBQ STEAK WITH HERB GARLIC VEGETABLES, RICE AND FRIES

480.00

SEAFOOD

SIZZLING PRAWNS LEMON BUTTER SAUCE, VEGGIES, POTATO WEDGES AND HERB RICE

800.00

SPICED GRILLED POMFRET WITH FRIES AND VEGETABLES

750.00

CHICKEN

GRILLED COTTAGE CHICKEN STEAK WITH JD PEPPER SAUCE, FRIES AND VEGETABLES

675.00

SIZZLING CHICKEN WITH ROAST SAUCE, POTATO FRIES AND PAN SEARED VEGGIES

675.00

MEAT

GRILLED LAMB CHOP, ROSEMARY JUS WITH FRIES AND ROASTED VEGGIES

990.00

SMOKY TENDERLOIN STEAK WITH GARLIC HERB SAUCE, FRIES AND BUTTER VEGGIES

825.00

Taxes as Applicable





Tandoor

STARTER

■ VEGETARIAN

PANEER JALI KEBAB	355.00
HARA BHARA KEBAB	295.00
DAHI KE KEBAB	325.00



■ NON-VEGETARIAN

MURGH HARA SIKANJI	425.00
AMRITSARI TAWA MACHLI	600.00
PRAWN KOLI WADA	625.00
MUTTON GALOUTI KEBAB	600.00

Taxes as Applicable

Indian Rasoi

MAIN COURSE

■ VEGETARIAN

PANEER LABABDAR

Char grilled paneer cooked in tomato and onion gravy finished with cream and butter

390.00

KADHAI PANEER

Combination of onions, capsicum, tomato in a spicy and onion tomato gravy

390.00

MALAI KOFTA

Cottage cheese dumplings filled with nuts and saffron in a rich cashew nut gravy

385.00

SUBZ KOFTA CURRY

Homemade dumplings made with vegetables, paneer and cashew nuts in a rich yellow gravy tempered with red chilli whole

350.00

KHUMB HARA PYAAZ

A unique combination of bottom mushroom and spring onion in an onion tomato base gravy with a fragrant mixture of mild spices .

390.00

VEG DARBARI

A mélange of seasonal vegetables cooked in rich tomato gravy

350.00

DAL MAKHANI

The famous black lentils cooked overnight with butter, cream and fenugreek leaves

350.00

YELLOW DAL FRY

A mixture of moong and arhar dal cooked with garlic, onion, tomato and tempered with royal cumin and red chilli whole

295.00

Taxes as Applicable

Indian Rasoi

MAIN COURSE

■ VEGETARIAN

VEGETABLE BIRYANI

Seasonal vegetables spiced and marinated with aromats , layered with basmati rice and cooked in dum

430.00

ALOO CHOLE KI BIRYANI

Incomparable northern rice delicacy of potato, chick peas and basmati rice cooked in sealed pot

425.00

VEG KATHI ROLL

270.00

JEERA PULAO

275.00

STEAMED RICE

185.00

GREEN SALAD

120.00

RAITA

(Pineapple/Cucumber/Kachumber)

125.00

Taxes as Applicable



Indian Rasoi

MAIN COURSE

🔴 NON-VEGETARIAN

GOSHT ROGANJOSH

Our signature dish, patiently cooked of special cuts of lamb with Kashmiri spices

625.00

MUTTON KASHA

Hot and dry preparation of lamb from the heart of Bengal

625.00

MURGH TIKKA BUTTER MASALA

A celebrated dish with onion and tomato cooked with charcoal grilled chicken

465.00

DHABA MURGH

A typical Punjabi road side spicy preparation of chicken flavored with ground spices

460.00

CHICKEN TIKKA KHATTA PYAAZ

Charcoal grilled chicken simmered in smooth tomato gravy with pickle cocktail onion and finished with cream and butter

460.00

KADHAI CHICKEN

A Combination of chicken with onions, capsicum, tomato in a spicy and onion tomato gravy

460.00

GOAN FISH CURRY

Tangy and spicy coconut based curry flavored with cumin from the south west India

600.00

PRAWN MASALA

River prawn cooked with onion and tomato

700.00

CHICKEN KATHI ROLL

330.00

Taxes as Applicable

Indian Rasoi

MAIN COURSE

🔴 NON-VEGETARIAN

HYDERABADI CHICKEN BIRYANI

Originating in the kitchens of the Nizam's of Hyderabad, cooked with the dum pukht method

565.00

LUCKNOWI MUTTON BIRYANI

Is a special and traditional method of biryani making from the capital city Lucknow

660.00

BREADS

TAWA ROTI

65.00

MALABARI PARATHA

95.00

PARATHA

(Aloo/Gobi/Plain)

100.00

Taxes as Applicable



Desserts

CREME BRULEE	280.00
BAKED ALASKA	280.00
ITALIAN TIRAMISU	280.00
MELTING CHOCOLATE DOME	340.00
SIZZLING BROWNIE WITH VANILLA GELATO	275.00
LAVA LAVA (CHOCOLATE LAVA CAKE SERVED WITH GELATO)	260.00
APPLE CRUMBLE WITH VANILLA GELATO	225.00
APPLE PIE WITH FRENCH VANILLA GELATO	280.00
CHEESE CAKE (BLUEBERRY/MANGO/STRAWBERRY/NEW YORK)	175.00
TUTTI FRUTTI (LARGE/SMALL)	265.00/185.00
CANNOLI	200.00

Taxes as Applicable

Desserts

CHURROS WITH MELTED CHOCOLATE	225.00
PARSI KULFI	250.00
JAUZI KI HALWA	250.00
MOONG DAL HALWA	250.00
GAJAR KA HALWA (SEASONAL)	240.00
GULAB JAMUN	250.00
KESARI RASMALAI	250.00
HOMEMADE ITALIAN ICE CREAM	
CHOCOLATE / FRENCH VANILLA / STRAWBERRY / COFFEE / MANGO	185.00
BELGIAN CHOCOLATE / SUGAR FREE CHOCOLATE / SALTED CARAMEL / FERRERO ROCHER	215.00
TIRAMISU / BOOZY WHISKEY / BLACK FOREST	195.00

Taxes as Applicable



Midnight Menu

🟢 VEGETARIAN

CLASSIC MINESTRONE SOUP 210.00

A thick soup of Italian origin made with vegetables, pasta and parmesan

CREAM OF MUSHROOM SOUP 220.00

Mushroom sauté with herb oil and mix with seasoned soup

LENTIL SOUP 210.00

GREEK SALAD 325.00

A classic salad is made solely with a base of veggies, tomatoes, olives and feta cheese

FARM FRESH PIZZA 485.00

Zucchini, bell peppers, broccoli, corn and mushroom

VEG CLUB HOUSE SANDWICHES 365.00

Triple decker – toasted bread slices filled with Cole slaw, char grilled vegetables, sliced cottage cheese, cheese slice and lettuce

VEGETABLE AND CHEESE MELTING MOMENTS BURGER 375.00

Vegetable and Cheese burger with tangy chilli sauce

DAL MAKHANI 350.00

The famous black lentils cooked overnight with butter, cream and fenugreek leaves

Taxes as Applicable

Midnight Menu

🟢 VEGETARIAN

CAESAR SALAD VEG 300.00

Made of lettuce, olive oil, garlic and parmesan in a creamy dressing of mayonnaise

PENNE ARRABIATA 475.00

A spicy preparation of pasta made from garlic, tomatoes and dried red chilli peppers

MACARONI AND CHEESE 475.00

Pasta cooked with cheese sauce and gratinated

MARGHERITA PIZZA 455.00

Tomato, fresh mozzarella, fresh basil and olive oil

PANEER LABABDAR 390.00

Cottage cheese cooked in Indian style with aroma of Indian Spices

STEAMED RICE 185.00

VEGETABLE BIRYANI 430.00

Seasonal vegetables spiced and marinated with aromats layered with basmati rice and cooked in dum

MALABARI PARATHA 95.00

TAWA ROTI 65.00

Taxes as Applicable

Midnight Menu

NON-VEGETARIAN

POTATO LEEK AND CHICKEN SOUP Potatoes, leeks and chicken cooked in flavored cream soup	250.00
ROAST CHICKEN CAESAR SALAD Made of lettuce and Roasted chicken with Caesar dressing	325.00
PENNE ALFREDO WITH CHICKEN Pasta cooked in cream cheese sauce with herb and chicken	550.00
BBQ CHICKEN PIZZA BBQ sauce and seasoned chicken well topped on pizza with mozzarella cheese	565.00
PEPPERONI OLIVES PIZZA Tomato herb base sauce on pizza with pepperoni, olives and cheese	590.00
BLT SANDWICH All-time favorite sandwich layered with bacon, lettuce and tomato	420.00

Taxes as Applicable



Midnight Menu

NON-VEGETARIAN

ALCOR SPECIAL CHICKEN AND EGG BURGER Burger layered with Roast chicken, chicken ham, egg, lettuce and tomato	460.00
GOSHT ROGAN JOSH Lamb curry, chilli, onion and tomato	625.00
MURGH TIKKA BUTTER MASALA Chicken tikka, butter onion gravy, cream	460.00
HYDERABADI CHICKEN BIRYANI Served with Mirchi ka salan and raita	565.00
MUTTON BIRYANI Served with Mirchi ka salan and raita	660.00
CLASSIC CLUB SANDWICHES Triple Decker -- toasted bread slices topped with crunchy lettuce, tomatoes, and Fried eggs, chicken Strips, ham or bacon rashers and served with cole slaw and French fries	445.00

Taxes as Applicable





THE ALCOR[®] HOTEL