



# 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.*

---

BREAKFAST  
07:00 AM to 10:30 AM

# Nook Breakfast Buffet Experience

## 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\*



---

**BREAKFAST**  
07:00 AM to 10:30 AM

---

**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

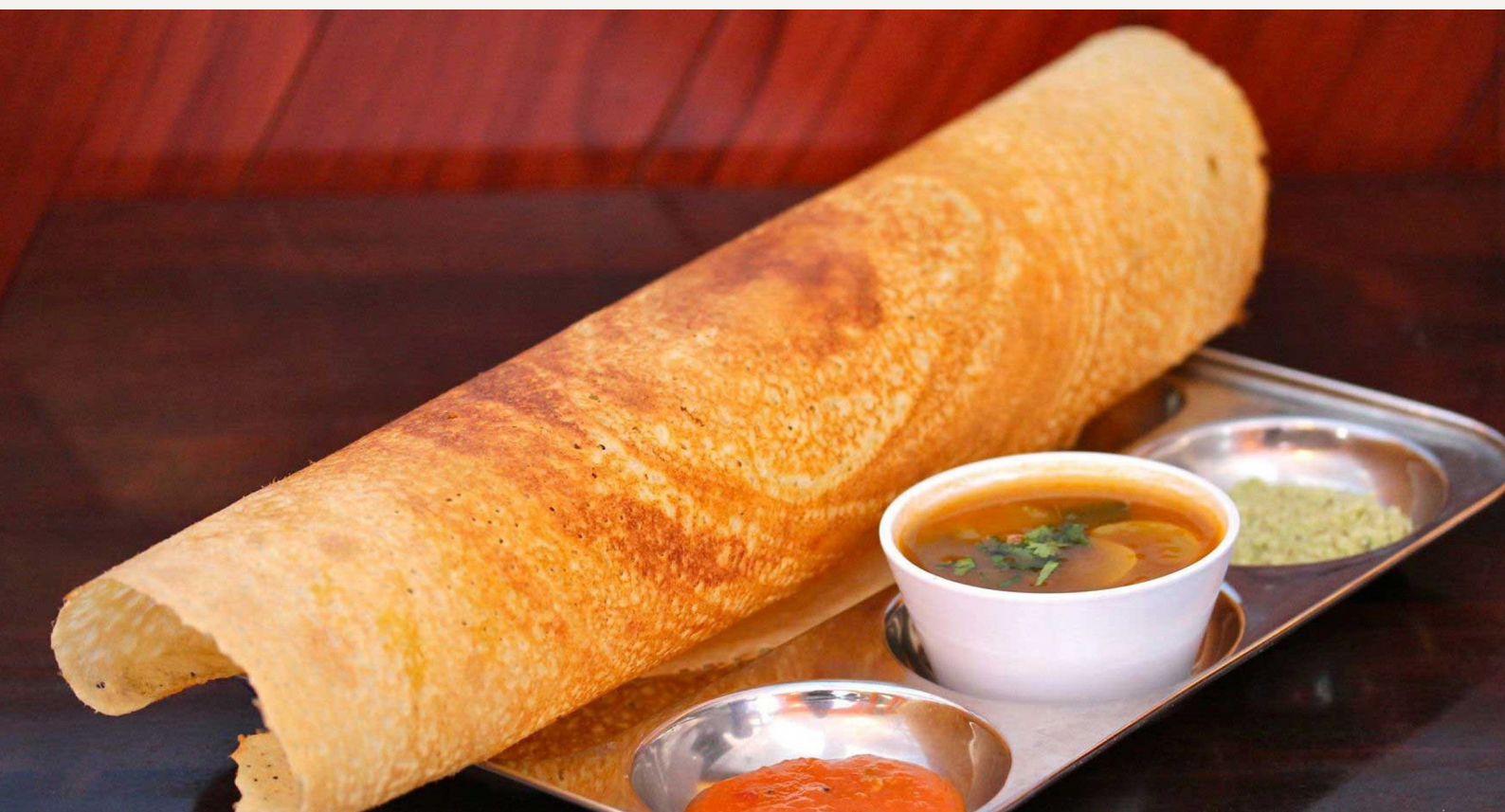
Dosa - plain / onion / cheese / masala  
thin rice flour crisp pancake served with chutney and sambhar  
or

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

<b>CHOICE OF FRESHLY SQUEEZED SEASONAL JUICE</b>	<b>295.00</b>
<b>CHOICE OF PACKAGED JUICE</b> Orange/Pineapple/Mango/Tomato	<b>175.00</b>
<b>SLICED FRESH FRUIT</b>	<b>295.00</b>
<b>CHOICE OF CEREALS</b> With hot or cold milk (Cornflakes/Wheat Flakes/Chocó Flakes/Muesli)	<b>275.00</b>
<b>BAKERY BASKET (CHOOSE ANY THREE)</b> Croissant, danish pastry, toast, muffin, soft roll, hard roll, Preserves selection - jam, honey, butter	<b>275.00</b>
<b>FRENCH TOAST</b> Cinnamon sugar, maple syrup	<b>295.00</b>
<b>FREE RANGE EGGS COOKED IN ANY STYLE(3 EGGS)</b> Served with chicken sausage or bacon, potato, tomato, mushroom. Omelette and scrambled eggs can also be prepared with egg white only.	<b>385.00</b>
<b>DOSA</b> Thin rice flour crisp pancake, plain /masala /paneer served with chutney and sambhar.	<b>250.00</b>
<b>IDLI</b> Steamed rice dumpling served with chutney and sambhar.	<b>235.00</b>
<b>UTTAPAM</b> Thick rice flour pancake with onion, tomato or green chilli, served with chutney & sambhar.	<b>250.00</b>
<b>STUFFED PARANTHA 2 PCS</b> (Aloo/Paneer/Green Peas/Gobi) Griddle fried indian bread, seasoned potato served with natural yoghurt and pickle	<b>250.00</b>
<b>PURI BHAJI</b> Deep fried indian bread, potato curry and pickle.	<b>250.00</b>
<b>CHOLE BHATURE</b> Deep fried Indian bread, chole masala and pickle.	<b>275.00</b>

\*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



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

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



\*Taxes as Applicable\*

# Soups



## ■ VEGETARIAN

### **MINISTRONE 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-VEGETARIAN

### **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

Onion, olives and cheese filled mushroom double crumbed fried

350.00

### ITALIAN MUSHROOM TARTLETS

350.00

### SPANOKOPITA

A Greek savory preparation filled with feta cheese and spinach

380.00

### CROMESQUIES

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

350.00

### JALAPENO CHEESE POPPERS

Jalapeno stuffed cheese poppers crumb fried served with cocktail sauce.

350.00

### FRENCH FRIES (SOUTH AMERICA)

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

225.00

### GRILLED VEG TACOS (MEXICAN)

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

325.00

### QUESADILLAS (WHOLE WHEAT/REFINED FLOUR)

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

325.00

\*Taxes as Applicable\*



# Starters

## ■ NON-VEGETARIAN

### CHICKEN PESTO BITES

Pesto infused grilled chicken served with green goddess mayo

450.00

### BBQ CHICKEN WINGS

425.00

### CHICKEN PINTXO SERVED WITH SPICY TOMATO SALSA

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

450.00

### JERK SPICE CHICKEN SKEWER

Chicken marinated with jerk spices mix and grilled

450.00

### CHERMOULA CHICKEN SKEWER

Chicken rubbed with chermoula spiced served with sambal dip

450.00

### CHICKEN FLEMINQUINES (SPANISH)

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

480.00

### NACHOS GRANDE CHICKEN (MEXICAN)

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

375.00

### QUESADILLAS CHICKEN (WHOLE WHEAT/REGULAR)

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

435.00

\* Taxes as Applicable\*



# Starters

## ■ NON-VEGETERIAN

### CHICKEN TACOS (MEXICAN)

410.00

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

### SPICED BASIL AND TOMATO MEAT BALL

600.00

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

725.00

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

### PRAWN AGLIO-E-OLIO

675.00

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

### MEXICAN GRILLED PRAWN

675.00

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

485.00

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

### VEGETABLE FAJITAS

360.00

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

### PANEER SHAWARMA WRAP

380.00

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



### VEGETABLE SKEWERS

400.00

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

### VEGETABLE STROGANOFF WITH HERB RICE

385.00

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

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** 585.00

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

### **CHICKEN STEAK** 585.00

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** 435.00

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



### **CHICKEN CACCIATORE WITH CAPERS AND OLIVES** 585.00

Chicken stew braised in tomato sauce and served with saffron risotto

### **CHICKEN PARMIGIANA WITH SPAGHETTI NAPOLITANA SAUCE** 585.00

Parmesan crusted chicken breast grilled served with spaghetti

### **LAMB NAVARIN WITH ROOT VEGETABLE** 650.00

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

475.00

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)

875.00

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 675.00/750.00**

A British delicacy of mustard flavored crumb fried fish served with tartar sauce and French fries

### **GARLIC HERB BUTTER ROAST CHICKEN 585.00**

Oven baked slow roast chicken in red wine pepper sauce served with bouquetiere of vegetables, mashed potato



### **CRUSTED JOHN DORY WITH FRESH TOMATO BASIL SAUCE 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 725.00**

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**

**725.00**

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**

**435.00**

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

Aglione olio style

475.00

### FETTUCCINE IN BASIL PESTO POMODORO

Pasta simmered in pomodorini sauce with a blend of parmesan and pesto

475.00

### HOMEMADE SPINACH, WALNUT AND RICOTTA RAVIOLI

Classic Italian preparation of pasta in tomato basil sauce.

475.00

### PENNE ARRABIATA

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

475.00

### BAKED MAC AND CHEESE

Elbow macaroni cooked in cheesy sauce and baked

475.00

### TRIO OF MUSHROOM RISOTTO WITH BALSAMIC DRIZZLE

475.00

### CREAMY GARLIC AND PARMESAN RISOTTO

475.00



\*Taxes as Applicable\*





# Pasta

## 🚫 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** 675.00



\*Taxes as Applicable\*





# Pizza

ALL OUR PIZZAS ARE HANDMADE AND FRESHLY BAKED IN  
WOOD FIRED PIZZA OVEN TOPPED WITH FINEST MOZZARELLA

## ■ VEGETARIAN

### CLASSIC MARGHERITA PIZZA

Tomato, fresh mozzarella, fresh basil and olive oil

475.00

### PIZZA SICILLIANA

Eggplant, cherry tomato and fresh basil

485.00

### FARM FRESH PIZZA

Zucchini, bell peppers, broccoli, corn and mushroom

510.00

### HAWAIIAN PIZZA

Pineapple, mushroom and cheese

510.00

### PIZZA ORTOLANA

Grilled eggplant/grilled zucchini/artichoke

510.00

### SPINACH AND RICOTTA

Sautéed spinach with crumbled ricotta

510.00

### CAJUN PANEER PIZZA WITH ONION AND CAPSICUM

Sautéed spinach with crumbled ricotta

510.00

### PUTTANESCA PIZZA

Tomato sauce, mozzarella cheese, olives, parsley

510.00

\*Taxes as Applicable\*





# Pizza

ALL OUR PIZZAS ARE HANDMADE AND FRESHLY BAKED IN WOOD FIRED PIZZA OVEN TOPPED WITH FINEST MOZZARELLA

## 🔴 NON-VEGETARIAN

### **BROCCOLI AND SPICED CHICKEN SAUSAGE PIZZA** 575.00

Broccoli, sliced chicken sausage, fresh basil, olive and mozzarella

### **PIZZA WITH MOZZARELLA, SPINACH, CHICKEN, EGG AND PARMESAN** 570.00

Baby spinach, egg, chicken, parmesan and mozzarella cheese

### **HERB CHICKEN DUMPLING PIZZA** 570.00

Tomato sauce, fresh basil, mozzarella, chicken balls

### **PIZZA INDIANA** 570.00

Char coal smoked chicken tikka, spring onions, chilli and cheese

### **MEXICAN CHICKEN PIZZA** 590.00

Mexican spiced chicken chunks topped with cheese and baked to perfection

### **PEPPERONI PIZZA ( CHICKEN / PORK)** 625.00

Tomato sauce along with a mouth-watering topping of mozzarella, parmesan and pepperoni

### **PROSCIUTTO (IMPORTED PARMA HAM)** 775.00

Tomato sauce, mozzarella, sliced Parma ham

### **PIZZA GAMBIERI** 800.00

Prawns sautéed with garlic, mushrooms and parsley topped with cheese

\*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\*





# Toasties

ITALIAN OPEN FACED SANDWICHES WITH A CHOICE  
OF SOURDOUGH OR RUSTIC FARMER BREAD

## VEGETARIAN

### **MOZZARELLA TOMATO TOASTIES**

**225.00**

Toasties topped with sliced mozzarella & tomato, flavored with fresh basil & pesto oil

### **SLICED AVOCADO TOASTIES**

**250.00**

Toasties topped with feta cheese & sliced avocado, flavored with sesame seeds, roasted garlic & crushed black pepper

### **CREAM CHEESE & TOMATO TOASTIES**

**225.00**

Toasties topped with pesto, seasoned cream cheese, sliced tomato & fresh basil

### **ZUCCHINI & CHERRY TOMATO TOASTIES**

**225.00**

Layered with a combination of fresh feta and yogurt, topped with grilled zucchini and cherry tomato

### **SMASHED AVOCADO TOASTIES**

**250.00**

Toasties topped with fresh guacamole and crumbled feta

### **BAKED CORN AND BELL PEPPER TOASTIES**

**225.00**

Topped with sautéed corn, bell peppers, olives and covered with grated cheese

\*Taxes as Applicable\*





# Toasties

ITALIAN OPEN FACED SANDWICHES WITH A CHOICE  
OF SOURDOUGH OR RUSTIC FARMER BREAD

## 🔴 NON-VEGETARIAN

### GRILLED CHICKEN TOASTIES

300.00

Toasties layered with garlic mayo, lettuce and grilled chicken, garnished with black olives

### SMOKED BACON TOASTIES

300.00

Toasties layered with dijon mustard, thick cheddar sauce and topped with smoked bacon

### WATERMELON & CHICKEN PEPPERONI TOASTIES

300.00

Toasties topped with creamy ricotta, watermelon & chicken pepperoni, flavored with lemon zest and pepper

### BACON & CHICKEN TOASTIES

300.00

Toasties topped with lettuce, shredded chicken, bacon and olives

### GRILLED SHRIMPS & GUACAMOLE TOASTIES

400.00

Toasties layered with guacamole and topped with spiced grilled shrimps

### EGG & MUSTARD MAYO TOASTIES

275.00

Toasties layered with mustard mayo and lettuce, topped with boiled egg and drizzled with a balsamic glaze

### CHEESE AND HAM TOASTIES

300.00

Topped with pork ham, gherkins, olives and cheese

\*Taxes as Applicable\*





# Burgers

MULTIGRAIN/ WHOLE WHEAT/REGULAR

## ■ VEGETARIAN

### EXOTIC VEG BURGER

365.00

Medley of flavorful exotic vegetables cooked to perfection and baked

### CRUMB FRIED CHICKPEA BURGER WITH ITALIAN TWIST

350.00

Chickpeas flavored with garlic then crumbed and fried

### CHEESY MUSHROOM BURGER

375.00

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

## ■ NON-VEGETARIAN

### ITALIAN STYLE CHICKEN AND CHEESE BURGER

425.00

Medley of chicken and cheese patty cooked to perfection

### ALCOR SPECIAL CHICKEN AND EGG BURGER

490.00

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

### ULTIMATE CRISPY FISH BURGER WITH LEMON AIOLI

550.00

Fish patty with cheese, lettuce and tomato served with coleslaw

\*Taxes as Applicable\*





# Sizzlers

## ■ VEGETARIAN

### **BOCCONCINI AND VEGETABLES SHASLIK SIZZLER 650.00**

Vegetables and bocconcini cheese shaslik on a bed of saffron rice served with zucchini fritters , garlic mayo, pita and daqoos

### **ZA'ATAR AND SUMAC MARINATED COTTAGE CHEESE STEAK SIZZLER 650.00**

Served with tomato rice, grilled tomatoes, mushrooms and olives along with sour cream and garlic mayo.

### **SILKEN TOFU AND VEGETABLE SHASLIK SIZZLER 650.00**

Shaslik with tangy sauce served with vegetables, herb rice and potato fries

### **COTTAGE CHEESE BBQ STEAK SIZZLER 600.00**

Cottage cheese served with herb garlic vegetables, rice and fries

## ■ NON-VEGETARIAN

### **GRILLED LAMB CHOPS SIZZLER 1200.00**

New Zealand lamb chops grilled and served with rosemary jus, roasted veggies and fries

### **PEPPERED PORK CHOP SIZZLER 900.00**

Imported pork chop served with grilled vegetables, bacon mash potatoes, peppered mushroom sauce and garlic bread

### **LEMON BUTTER SAUCE PRAWNS SIZZLER 850.00**

Prawns in lemon butter sauce, served with veggies, potato wedges and herb rice

### **SIZZLER OF FARROUZ MESHWI 800.00**

Za'atar and saffron marinated grilled chicken served on a bed of mandi rice along with grilled vegetables, cherry tomatoes, olives and fattoush.

### **CUMIN GRILLED FISH ON A BED OF PITA BREAD 850.00**

Mediterranean grilled fish served on a bed of pita and lettuce topped with vegetables, along with sour cream, tomatoes and daqoos.

### **CHELO KEBAB SIZZLER 900.00**

Laham koobideh kabob, chicken shish taouk, samak meshwi and fried egg on a bed of saffron rice with grilled tomato, Idaho wedges, sour cream and grilled mayo.







# Tandoor

## STARTER

### ■ VEGETARIAN

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



### ■ NON-VEGETARIAN

MURGH HARA SIKANJI	450.00
AMRITSARI TAWA MACHLI	675.00
PRAWN KOLI WADA	675.00
MUTTON GALOUTI KEBAB	600.00

\*Taxes as Applicable\*



# Indian Rasoi

## MAIN COURSE

### VEGETARIAN

#### **PANEER LABABDAR**

**390.00**

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

#### **KADHAI PANEER**

**390.00**

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

#### **MALAI KOFTA**

**385.00**

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

#### **SUBZ KOFTA CURRY**

**350.00**

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

#### **KHUMB HARA PYAAZ**

**390.00**

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

#### **VEG DARBARI**

**350.00**

A mélange of seasonal vegetables cooked in rich tomato gravy

#### **DAL MAKHANI**

**350.00**

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

#### **YELLOW DAL FRY**

**295.00**

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



# Indian Rasoi

## MAIN COURSE

### ■ VEGETARIAN

#### VEGETABLE BIRYANI

430.00

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

#### ALOO CHOLE KI BIRYANI

425.00

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

#### VEG KATHI ROLL

270.00

#### JEERA PULAO

275.00

#### STEAMED RICE

185.00

#### GREEN SALAD

120.00

#### RAITA

125.00

(Pineapple/Cucumber/Kachumber)

\*Taxes as Applicable\*





# Indian Rasoi

## MAIN COURSE

### NON-VEGETARIAN

#### **GOSHT ROGANJOSH**

**625.00**

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

#### **MUTTON KASHA**

**625.00**

Hot and dry preparation of lamb from the heart of Bengal

#### **MURGH TIKKA BUTTER MASALA**

**485.00**

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

#### **DHABA MURGH**

**485.00**

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

#### **CHICKEN TIKKA KHATTA PYAAZ**

**485.00**

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

#### **KADHAI CHICKEN**

**485.00**

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

#### **GOAN FISH CURRY**

**675.00**

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

#### **PRAWN MASALA**

**700.00**

River prawn cooked with onion and tomato

#### **CHICKEN KATHI ROLL**

**350.00**

\*Taxes as Applicable\*



# Indian Rasoi

## MAIN COURSE

### 🔴 NON-VEGETARIAN

#### HYDERABADI CHICKEN BIRYANI

565.00

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

#### LUCKNOWI MUTTON BIRYANI

660.00

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

### BREADS

#### TAWA ROTI

65.00

#### MALABARI PARATHA

95.00

#### PARATHA

100.00

(Aloo/Gobi/Plain)

\*Taxes as Applicable\*



# Desserts

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

\*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
<b>HOMEMADE ITALIAN ICE CREAM</b>	
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**

**510.00**

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



# 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

475.00

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

250.00

Potatoes, leeks and chicken cooked in flavored cream soup

### ROAST CHICKEN CAESAR SALAD

325.00

Made of lettuce and Roasted chicken with Caesar dressing

### PENNE ALFREDO WITH CHICKEN

550.00

Pasta cooked in cream cheese sauce with herb and chicken

### BBQ CHICKEN PIZZA

590.00

BBQ sauce and seasoned chicken well topped on pizza with mozzarella cheese

### PEPPERONI OLIVES PIZZA

625.00

Tomato herb base sauce on pizza with pepperoni, olives and cheese

### BLT SANDWICH

420.00

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

\*Taxes as Applicable\*





# Midnight Menu

## 🔴 NON-VEGETARIAN

### ALCOR SPECIAL CHICKEN AND EGG BURGER

460.00

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

### GOSHT ROGAN JOSH

625.00

Lamb curry, chilli, onion and tomato

### MURGH TIKKA BUTTER MASALA

485.00

Chicken tikka, butter onion gravy, cream

### HYDERABADI CHICKEN BIRYANI

565.00

Served with Mirchi ka salan and raita

### MUTTON BIRYANI

660.00

Served with Mirchi ka salan and raita

### CLASSIC CLUB SANDWICHES

445.00

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

\*Taxes as Applicable\*







THE ALCOR<sup>®</sup> HOTEL