



JACARANDA
MENU



07:00 HRS TO 10:30 HRS

BREAKFAST

CONTINENTAL BREAKFAST 700

Choice of fresh fruit juices or seasonal fresh fruits
Choice of oven fresh breakfast rolls – croissant, Danish, muffins or toast with preserves and butter
Choice of tea, coffee or hot chocolate
Contains: nuts, gluten & eggs

AMERICAN BREAKFAST 750

Choice of fresh fruit juices or seasonal fresh fruits
Choice of cereal with hot or cold milk
Two farm fresh eggs (omelette, boiled, fried, poached or scrambled served with chicken sausages)
Baker's basket or toast with preserves and butter
Choice of tea, coffee or hot chocolate
Contains: nuts, gluten & eggs

INDIAN BREAKFAST 700

Choice of fresh fruit juices or lassi
Aloo parantha with yoghurt or poori bhaji or
Choice of Dosa/ Vada /Idli/ Uttapam with sambhar, coconut chutney and tomato chutney
Choice of tea, coffee or hot chocolate

HEALTHY BREAKFAST 700

Choice of fresh fruit juices or vegetable juice or seasonal fresh fruits
Choice of cereal with hot or cold milk
Eggs white omelette served with chicken sausages
Whole wheat bread toast with honey and butter
Choice of tea, coffee or milk
Contains: nuts, gluten & eggs

BREAKFAST INTERNATIONAL SELECTION

CHOICE OF SEASONAL FRESH FRUIT JUICES 350

As per the seasonal availability
Watermelon/Orange/Pineapple/Mixed Fruit

PLATTER OF FRESH CUT FRUITS 375

As per the seasonal availability

CHOICE OF CEREALS 350

Cornflakes/Chocos/Muesli/Wheat Flakes/All-Bran
Choice of Hot or Cold Milk

BAKER'S BASKET 400

Croissant, Danish pastry, Muffins
Choice of whole wheat, Ragi Breads, Multigrain or white bread, Toasted or plain with butter, Honey and preserves
Contains: Nuts, Gluten & eggs

EGGS TO ORDER 475

Your choice of Eggs – poached/Omelet/Fried/Scrambled/Akoori served with hash brown, Grilled tomato and chicken sausage
Served with choice of bread
Contains: Eggs

EGGS BENEDICT 500

Poached eggs served with delicious hollandaise sauce, Chicken ham & english muffin.

PANCAKES 475

Choice of fluffy pancake Plain/Banana/Choco chips served with honey, Butter & maple syrup



07:00 HRS TO 10:00 HRS

THE INDIAN FARE

PARATHA	450
Choice of Potato, cauliflower or cottage cheese, Served with curd and pickle	
POORI BHAJI	450
Puffy fried bread served with spiced potato curry	
IDLI SAMBHAR	450
Steamed rice cakes served with lentil drum stick curry, Coconut chutney & Tomato chutney	
VADA SAMBHAR	450
Deep fried lentil dumplings served with coconut chutney and tomato chutney	
DOSA – PLAIN / MASALA	450
Crispy rice crepe served with lentil drum stick curry, Coconut chutney & Tomato chutney Plain or with spiced potatoes	
UTTAPAM – PLAIN / MASALA	450
Thick rice pancakes, served with lentil drum stick curry, Coconut chutney & Tomato chutney	
MASALA POHA	450
Flattened rice with peanuts and tempering Contains: nuts	

07:00 HRS TO 10:00 HRS

HEALTHY OPTIONS

HIGH-PROTEIN SCRAMBLED EGGS	475
Scrambled eggs Egg, Quinoa, Spinach served with multigrain toast	
BIRCHER MUESLI	400
Served with Muesli, Oats, Yoghurt, Grated Apples, dry fruits, Contains: nuts	
AVOCADO TOAST	400
Sliced avocado on thin slice of multigrain bread	
HEALTHY NUTTY OATS	350
Served with hot milk (Plain/Honey)	
CHOICE OF ENERGY BOOSTER	300
Apple, Beetroot, Carrot /Spinach, Cucumber, celery/Orange, Carrot, Ginger/Tomato, Orange, Coriander	
SMOOTHIES ANY ONE	300
Banana & Mint /Papaya & Basil /Apple, Cinnamon & date	
CARROT APPLE TURMERIC SMOOTHIE	300
Yogurt & honey whipped in a blender with carrot, Apple & turmeric	

11:00 HRS TO 22:30 HRS

BURGERS & SANDWICHES

(Served with House Salad and French Fries)

- VEGETABLE BURGER** 550
Fried Potato & Veg patty, roasted peppers and zucchini, cheese, jalapeno and tomato salsa
- PANEER TIKKA MASALA BURGER (WITHOUT PATTY BURGER)** 550
Clay oven roasted masala paneer & stuffed, garlic chutney mayonnaise, lettuce, tomato, cheese
- STREET BUN OMELETTE** 550
Masala omelette in a bun, garlic chutney & cheese
- CHICKEN BURGER** 550
Fried Chicken patty, roast chicken salad, mustard mayonnaise, lettuce, tomato, cheese
- CHICKEN TIKKA LABABDAR BURGER (WITHOUT PATTY BURGER)** 550
Chicken tikka tossed in Indian style & stuffed, garlic chutney mayonnaise, lettuce, tomato, cheese
- HOUSE VEGETARIAN CLUB SANDWICH** 550
Served with coleslaw, grilled peppers, grilled zucchini, lettuce, tomato, cheese
- HOUSE NON-VEGETARIAN CLUB SANDWICH** 550
Served with roast chicken salad, Fried egg, lettuce, tomato, cheese
Bacon available on request
- MAKE YOUR OWN SANDWICH** 550
Choice of white, brown or multigrain bread served plain, toasted or grilled
- VEGETARIAN
Cheese, chutney, cucumber and tomato/Peppers, zucchini, cheese and pesto /Paneer Tikka
- NON-VEGETARIAN
Roast chicken salad/Tuna & mayonnaise/Chicken tikka, mint mayonnaise and Cheese

12:30 HRS TO 22:30 HRS

SALADS

- INDIAN GREEN SALAD** 400
Assortment of fresh vegetables
- WATERMELON, CUCUMBER AND FETA SALAD** 450
Watermelon, mixed greens, cucumber rings and drizzled with balsamic reduction, topped with feta cream
- CAPRESE SALAD** 450
Made of sliced fresh mozzarella, tomato, and sweet basil, seasoned with Salt, pepper and olive oil
- OUR CLASSIC HOUSE SALAD** 450
An excellent combination of lettuce, apple, capsicum, walnuts, parsley, honey and lemon dressing



■ **CHICKEN WITH OVEN DRIED TOMATOES AND OLIVE SALAD** 500
Juliennes of roasted chicken with oven dried tomatoes, olives and onion with Italian dressing

■ ■ **CAESAR SALAD VEGETARIAN / NON VEGETARIAN** 500
A Mexican speciality with lettuce, garlic croutons, parmesan & Caesar dressing,
Note-Bacon will be provided upon request with non-veg caesar salad.

12:30 HRS TO 22:30 HRS

ALL TIME FAVORITES - SMALL PLATES

ALOO DAHI PAPDI CHAAT 400
Crispy coin topped with spiced potatoes, trio of sauces and vermicelli

SAMOSA (2 pcs) 400
Fried Indian puff pastry, potato and pea stuffing served with mint and tamarind chutney

BUN SAMOSA 450
Fried samosa in a bun with onion rings, tomato & Cheese slice & garlic & Mint chutney

MIXED VEGETABLE PAKODA 450
Assorted batter fried vegetables and cottage cheese served with mint chutney

PAV BHAJI 400
Butter enriched minced vegetable curry, buttered buns

CHILLI CHEESE TOAST 450
Toasted bread with processed cheddar, Green chillies, Chilli Flakes

CHILLI GARLIC & CORN CHEESE BITES 400
Garlic loaf loaded with American sweet corns, chilli flakes and Cheese

■ ■ **KATHI ROLL** 450
Flour Thin Bread filled with sauteed onions, peppers, choice of Chicken/Chicken And Egg/Paneer

■ **CRUMB FRIED FISH FINGERS** 600
Served with Tartar sauce, coleslaw, French fries, Lemon

■ **AMRITSARI MACCHI** 600
Indian style fried fish, Indian Spices, gram flour batter, mint chutney

■ **CHICKEN LOLLIPOP "65"** 600
Fried chicken lollipop tossed with south Indian spice mix, Curry leaves, fried chillies

■ **HOMEMADE CRUNCHY FRIED CHICKEN** 600
Herbs marinated sliced chicken, crispy fried, served with sweet chilli & garlic mayo



12:30 HRS TO 15:30 HRS &
19:00 HRS TO 22:30 HRS

SOUP

TRADITIONAL RICH TOMATO AND BASIL SOUP 450

Made with roasted Tomato, garlic, basil & served with croutons

MUSHROOM CAPPUCCINO 450

Mushroom soup with Creamy foam

MULLIGATAWNY SOUP 450

An Indian-influenced lentil soup that hits all the right notes.

- Chicken
- Vegetable

TIBETAN THUKPA 450

Tibetan meal bowl noodle soup, served with thin spice broth

- Chicken
- Vegetable

MANCHOW SOUP 450

Delicious Asian thick soup, served with crunchy fried noodles
Spicy brew of

- Shrimp
- Chicken
- Vegetable

CLEAR SOUP 400

A rich flavored clear broth.

- Shrimp
- Chicken
- Vegetable

12:30 HRS TO 15:30 HRS &
19:00 HRS TO 22:30 HRS

FLAVOURS OF THE INDIAN
SUB-CONTINENT - KEBABS AND MORE

DAHI KE KEBAB 600

A unique blend of hung curd & flavorful Indian spices

CORN AND CHEESE KEBAB 600

Corn kernels and potato patties stuffed with paprika cheese

BEGUM-E-KEBAB 600

Spinach and lentil cakes stuffed with cheese & Chilli, crisp-fried
and served with a spicy garlic dip

TANDOORI MUSTARD BROCCOLI 600

Broccoli florets cooked with mustard cream and yoghurt marinade

MALAI SOYA CHAP 600

Soya based mockmeat cooked with cheese, cream & yoghurt
marinade, flavoured with cardamom powder

MAKHMALI MAKAI SEEKH KEBAB 600

Minced corn, kneaded with spices and grated cottage cheese,
skewered in clay oven

PANEER PUKHTAN 600

Chunks of cottage cheese marinated with cream, Asafoetida,
and yellow chilli, skewered and char grilled

LAAL MIRCH KA PANEER TIKKA 600

Cottage cheese pieces marinated with red tandoori marinade
& smoked butter glaze in clay oven



DOODHIYA MURGH KEBAB 750

Chicken marinated in a white tandoori cheesy masala, cooked in a clay oven

CHATPATA MURGH TIKKA 750

Succulent chicken pieces marinated with red tandoori masala & smoked butter glaze in clay oven

TANDOORI CHICKEN 750

Half baby chicken with classic red marinade & roast in clay oven

AFGHANI LEHSUNI TANGDI 750

Chicken drumstick cooked with garlic, curd & Cream

MURGH KI GILAFI 750

Minced Chicken skewers cooked with Garam masala, topped with finely chopped capsicum and onions

RAUNAQ- E -SEEKH 800

Minced mutton spiced with Indian spices and cooked on skewers in a tandoor

AJWAINI FISH TIKKA 750

Fish marinated with turmeric and carom seeds, cooked in a clay oven

LEHSUNI TANDOORI JHINGA 950

Prawns marinated with garlic, Tandoori masala and spices, cooked in a clay oven

ASSORTED VEG KEBAB PLATTER 850

Corn Cheese Tikki/Red Paneer Tikka/Soya Chap/Seekh Kebab

ASSORTED NON- VEG KEBAB PLATTER 950

Doodhiya Murgh Tikka/Surkh Murgh Tikka/Sarson Mahi Tikka/Gosht Seekh Kebab

12:30 HRS TO 15:30 HRS &
19:00 HRS TO 22:30 HRS

INDIAN CURRIES

SUBZ KOLHAPURI 650

Mixed vegetables simmered in spicy onion tomato gravy

LEHSUNI CORN PALAK 650

Corn kernels, garlic and spinach cooked in velvety gravy

ANJEER METHI MALAI KOFTA 650

Cottage cheese croquettes filled with figs and fenugreek, served in rich creamy gravy

AMCHOORI BHINDI 650

Ladyfinger cooked with Indian spices and flavoured with dry mango powder

HING JEERE KE CHATPATE ALOO 650

Homemade cumin tempered potatoes flavoured with asafetida and sprinkled with chat masala

SOYA TIKKA LABABDAR 650

Tandoor Smoked Soya chunks cooked in tomato gravy, with capsicum and spices



	KHUMB MAKAI MATAR	700
	Mushrooms, green peas and corn kernels cooked with chef's special spices	
	PALAK PANEER	700
	Chunks of cottage cheese cooked with farm fresh spinach and finished with cream	
	PANEER TIKKA LABABDAR	700
	Clay oven Smoked Paneer tikka cubes cooked in tomato gravy, with capsicum and spices	
	PANEER MAKHAN MASALA	700
	Chunks of cottage cheese cooked in a creamy tomato gravy and finished with butter	
☐	MURGH NIZAMI MAKHANI	800
	Char grilled chunks of chicken cooked in tomato gravy and finished with cream and butter	
☐	MURGH TIKKA LABABDAR	800
	Chicken Tikka with butter enriched fenugreek onion tomato gravy	
☐	DHANIA MURGH	800
	A very home style rich chicken curry with indian herbs,spices and dominant flavour of coriander	
☐	BUTTER CHICKEN MASALA	800
	Tandoori baby chicken simmered in the tomato and cashewnut gravy finished with butter, cream and dry fenugreek	
☐	EGG CURRY	650
	A delectable dish prepared from boiled eggs, cooked in a spicy tomato and onion based gravy	
☐ ☐	LAAL MAAS	900
	A Rajasthani delicacy of lamb cooked with chillies	
☐	RARA GOSHT	900
	Combination of tender lamb chunks, mince & Indian spices	
☐	MEEN MOILEE	900
	Fish cooked in coconut flavoured gravy; a Kerala specialty	
☐	HYDERABADI JHINGA KAALI MIRCH	950
	Sweet water prawns,cooked with spices and cracked black peppercorn	

DAL KI MEHFIL

	RAJMA RASEELA	450
	Kidney Beans slow cooked with fresh aromatic Indian spices, butter, cream & tomatoes	
	DAL TADKA	450
	Yellow lentil tempered in ghee with asafetida, cumin and masala	
	LEHSUNI DAL PALAK	450
	Garlic flavored spinach cooked With yellow lentil & tempered in ghee with asafetida.	
	DAL MAKHANI	500
	Black lentils cooked overnight with tomatoes and kasoori methi, Finished with cream and butter	



RICE

RICE	350
Matar pulao/Jeera pulao/Subz pulao /Steamed rice/Curd rice	
KHICHDI	500
A combination of rice and yellow lentils with or without vegetables with choice of plain / masala	
SUBZ DUM BIRYANI	750
Seasonal vegetables simmered in a flavourful curry with yellow chilli Powder and saffron, layered with basmati rice, cooked on a dum and Served with burani Raita	
KATHAL BIRYANI (SEASONAL)	800
A mildly spiced dum cooked biryani made with raw unripe jackfruit & Indian spices, served with burani Raita	
<input checked="" type="checkbox"/> DUM CHICKEN BIRYANI	800
A fragrant rice dish cooked with marinated chicken and Indian spices,Cooked on a dum and served with burani Raita	
<input checked="" type="checkbox"/> HYDERABADI GOSHT BIRYANI	900
Lamb marinated overnight with brown onions, garam masala, yoghurt and Fresh mint, layered with fragrant basmati rice, cooked on a dum and served with burani Raita	

12:30 HRS TO 15:30 HRS
& 19:00 HRS TO 22:30 HRS

SIDE DISHES

CHOICE OF RAITA	300
Boondi/Mixed vegetable/Onion/Cucumber and Mint/Pineapple	
TADKA DAHI	300
Savory yogurt tempered with chopped onion, tomato, chilli, garlic, cumin, mustard seeds and spices	
CHOICE OF PAPAD	250
Roasted/Fried	
MASALA PAPAD	250
Roasted/Fried papad topped with chopped onions and tomatoes, Garnished with fresh coriander leaves	

12:30 HRS TO 15:30 HRS &
19:00 HRS TO 22:30 HRS

CHOICE OF INDIAN BREADS

Tandoori Roti-Plain I Butter I Basil & Chilli Flakes	175
Missi Roti	175
Phulka (2 pcs.)	175
Naan -Plain I Butter I Garlic I Chilli Oregano	175
Parantha- Lachha I Pudina I Chilli	175



Stuffed Paratha-Onion I Potato I Paneer I Mixed	200
Stuffed Kulcha-Onion I Potato I Paneer I Mixed	200
Stuffed Cheese Chilli Kulcha	200
Assorted Bread Basket (Plain Roti/Butter Naan/ Missi Roti/Lachha Paratha)	300

REGIONAL HOME STYLE FOOD

TRADITIONAL GUJARATI PLATTER 550

Assorted platter of Khaman, dhokla, Khandvi and Patra
(Choose any three items)

VEG GUJARATI THALI 750

Bhindi Masala, Khatti meethi Gujarati dal, Lehsunia batata,
Kadhi, khichdi or Plain Rice, kachumber salad, Papad, Pickle,
Masala Chaach, Chapati, Basundi or Gulab Jamun

BHINDA NU SHAAK 600

Home Style bhindi cooked with mild spices

PALAK MAGNI DAL 600

Yellow lentils and spinach cooked together with Indian
herbs and spices

SEV TAMATAR NU SHAAK 600

Tangy and sweet tomato curry topped with sev

LEHSUNIA BATATA 600

Traditional hot and spicy garlic flavored baby potato

GUJARATI KADHI 450

A kadhi sweetened lightly but an experience worth having a
bengal gram and curd blend

FADA NI KHICHDI 550

Traditional light meal made from broken wheat, yellow lentil,
seasonal vegetable and spices, Served with natural yoghurt

12:30 HRS TO 15:30 HRS &
19:00 HRS TO 22:30 HRS
INTERNATIONAL FAVORITES

APPETIZER

LOADED NACHOS 450

Fried corn tortilla chips topped with cheddar cheese, served
with tomato salsa and sour cream; a Mexican specialty

JALAPENO CHEESE POPPERS 450

Sharp cheddar, mozzarella cheese, Jalapeno balls served
with garlic aioli

VEGETABLE QUESADILLA 450

Tortilla bread stuffed with Kidney beans, vegetables, cheddar
cheese& served with tomato salsa, sour cream

MEZZE PLATTER 550

A combination of our homemade, hummus, baba ganoush,
muhammara, marinated olives, Crispy Lavash and freshly grilled
pita bread



- CRUMBED FRIED GARLIC MUSHROOM** **550**
Stuffed Fried mushroom served with paprika mayo & sweet chilli sauce
- ▣ **FISH 'N' CHIPS** **750**
Crumb-fried fish served with tartar sauce & French fries
- ▣ **SMOKY BBQ CHICKEN QUESADILLA** **750**
Tortilla stuffed with smoked chicken, Kidney beans, corn, cheddar cheese & served with tomato salsa, sour cream

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ENTRÉE

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- EXOTIC HERB BUTTER SAUTÉED VEGETABLES** **450**
With sun dried tomato and cold pressed olive oil drizzle
- BAKED VEGETABLE LASAGNA** **550**
Roasted vegetables layered with homemade pasta sheet and tomato concasse and baked with cheese Sauce
- COTTAGE CHEESE & PARMESAN STEAK** **550**
Cottage cheese slices stuffed with spinach, served with nachos jhal muri, beetroot & potato mash with Bbq Sauce
- TORTELLINI AL POMODORO** **600**
Homemade tortellini Pasta with Sun Dried Tomato, exotic smoked vegetables & chilli tomato sauce
- CREAMY PESTO RAVIOLI** **750**
Homemade, Spinach and ricotta stuffed pasta tossed with pesto cream sauce, tomato confit
- ▣ **HERB AND MUSTARD GRILLED CHICKEN** **850**
Served with mushroom mustard jus, sautéed vegetables, mashed potatoes
- ▣ **STUFFED CHICKEN BREAST** **850**
Spinach & Cheese stuffed chicken breast, grilled, served with mash potato pate and Herb-roasted vegetables
- ▣ **PAN SEARED FISH FILLET WITH LEMON PARSLEY BUTTER** **850**
Grilled fish with creamy parsley butter, served with spaghetti aglio olio and herb tossed vegetables
- ▣ **GRILLED BUTTER GARLIC PRAWNS** **900**
Fresh herbs and garlic marinated prawns, grilled, served with parmesan chilli mashed potatoes

12:30 HRS TO 22:30 HRS

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PASTA & RISOTTO

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- ▣ ▣ **MAKE YOUR OWN PASTA** **750**
CHOICE OF PASTA -Penne/Fusilli/Spaghetti
CHOICE OF SAUCE-Tomato basil/Cheese sauce/Creamy pesto /Mixed sauce/Arrabiata/ Aglio e olio
CHOICE OF -Vegetables, Chicken, Prawns
- ▣ ▣ **RISOTTO** **750**
Arborio rice cooked as per your Choice
CHOICE OF SAUCE - Tomato/Cheese Sauce/ Creamy Pesto
CHOICE OF - Vegetables/Chicken/Prawns
- ▣ **SPAGHETTI CARBONARA** **750**
Made with chopped chicken ham and bacon, Parmesan cheese, Tossed in cream sauce
- ▣ **SPAGHETTI BOLOGNAISE** **850**
Spaghetti served with sauce made from tomatoes & lamb minced, garlic and herbs.



12:30 HRS TO 15:30 HRS &
19:00 HRS TO 22:30 HRS
ORIENTAL SELECTION

STARTERS

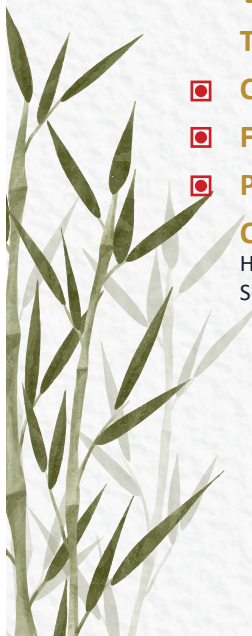
FROM THE WOK – SALT & PEPPER

GOLDEN CORN	550
VEGETABLE	550
<input checked="" type="checkbox"/> CHICKEN	750
<input checked="" type="checkbox"/> FISH	750
<input checked="" type="checkbox"/> PRAWNS	950
HONEY CHILLI POTATOES	550
Crispy potato fingers glazed in a honey chilli sauce	
SPRING ROLL	550
Mini crisp-fried rolls wrapped in thin pancakes, filled with vegetable Juliennes and seasoning; a Chinese specialty	
<input checked="" type="checkbox"/> CHILLI SOYA CHUNKS	550
Deep-fried soya chunks tossed with fresh bell peppers and onion in spicy chilli sauce	
VEGETABLE BALLS IN CHILLI CORIANDER SAUCE	550
Deep-fried vegetable dumplings tossed in a soya, ginger and chilli sauce	
<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> CHILLI PANEER CHICKEN FISH	600/700/700
All-time favourite dish, tossed with fresh bell peppers and onion in spicy chilli sauce	
<input checked="" type="checkbox"/> DRUMS OF HEAVEN	750
Crispy fried chicken Wings served with hot garlic sauce	
<input checked="" type="checkbox"/> CRISPY CONJEE SHREDDED LAMB	850
Deep fried crispy lamb tossed in oriental style	
<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> SPICY GARLIC PRAWN	900
Caribbean Sea prawns, deep-fried and cooked in chilli garlic sauce	
DIM SUM	550
(Steamed/fried/tossed With Chilli Garlic Sauce)	
<input checked="" type="checkbox"/> Mixed Vegetable Dumplings	
<input checked="" type="checkbox"/> Aromatic Chicken Dumplings	

MAIN COURSE

FROM THE WOK

VEGETABLE	600
TOFU	650
<input checked="" type="checkbox"/> CHICKEN	750
<input checked="" type="checkbox"/> FISH	800
<input checked="" type="checkbox"/> PRAWNS	900
CHOICE OF SAUCE	
Hot Garlic/Sichuan/Chilli Black Bean/Lemon Pepper/ Sesame Garlic/Butter Chilli Oyster/Stir-Fried	



VEGETABLE DUMPLINGS 550

Deep-fried vegetable balls tossed in hot bean & Garlic sauce

SLICED CHICKEN WITH BAMBOO SHOOTS AND BLACK MUSHROOM 850

Sliced chicken breast cooked with soya chilli, bamboo shoots and black mushrooms

KUNG PAO CHICKEN 750

Spicy Schezwan dish made with stir fried diced chicken, Chilli peppers and cashew nuts

STIR FRIED LAMB SCHEZWAN STYLE 850

Shredded crispy fried lamb tossed with scallion & dried chillies

THAI CURRY GREEN / THAI CURRY RED

Traditional Choice Of Thai Curry With Coconut Milk And Spices, Served With Steamed Rice; A Thai Specialty

VEGETARIAN 600

CHOICE OF MEAT

SLICED CHICKEN 750

SLICED FISH 800

PRAWNS 900

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RICE & NOODLES
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WOK FRIED NOODLES & RICE

VEGETABLE 550

EGGS AND SCALLION 550

CHICKEN 550

PRAWN 650

You're Style of Preparation

Hakka | Spicy Sichuan | Chilli Garlic | Thai Basil | Burnt Garlic

AMERICAN CHOPSUEY – CHICKEN | VEGETABLE 650/550

12:30 HRS TO 22:30 HRS

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DESSERT
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SWEET MEMORIES

KESARI RASMALAI 425

Curdled milk dumplings poached in sugar syrup, dipped in condensed milk and garnished with nuts

SEASONAL HALWA 425

Kindly ask the server for Availability

MALAI KULFI 425

An Indian homemade ice cream, served in two flavours of your choice – Kindly ask the server for flavours

STUFFED LYCHEE 425

Reduced sweet milk & Fried nut stuffed, served with malai rabdi



- **CHOCOLATE WALNUT BROWNIE** 450
 An American delicacy of fudge-based baked chocolate and caramelized s, served with vanilla ice cream and hot chocolate sauce
- **CREME CARAMEL** 450
 Oldest and classic custard dessert with a layer of clear caramel sauce
- **CHOCOLATE TRUFFLE CAKE SLICE** 450
 Warm chocolate cake served with vanilla ice cream
- CLASSIC SUNDAE** 450
 3 varieties of Ice creams, sauces, toppings and fruits
- FRESH CUT FRUIT PLATTER** 450
 As per the seasonal availability
- SELECTION OF ICE-CREAMS TWO SCOOPS** 425
 Kindly ask the server for flavours

11:00 HRS TO 22:30 HRS
BEVERAGE SELECTION

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HOT BEVERAGE
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- FRESHLY BREWED TEA** 250
 English Breakfast/Assam/Darjeeling/Earl Grey/green
- COFFEE** 250
 Americano/Cappuccino/Café latte/Espresso
- TURMERIC LATTE** 275
- TURMERIC CAPPUCCINO** 275
- HOT CHOCOLATE/ BOURNVITA/
HORLICKS/HOT MILK** 275

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COLD BEVERAGE
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- SERVICE OF MINERAL WATER** 150
- SERVICE OF PACKAGED JUICE** 300
- SERVICE OF AERATED BEVERAGES** 250
- ENERGY DRINK** 300
- CHOICE OF SEASONAL FRESH FRUIT JUICES** 300
 As per the seasonal availability
 Watermelon / Orange / Mixed Fruit /Pineapple
- FLAVOURED ICED TEA** 250
 Lemon/Peach/Mint
- SERVICE OF GINGER ALE** 250
- FRESH LIME SODA** 250
 Sweetened/Salted/Mixed
- COCONUT WATER** 350
- COLD COFFEE** 350
- CHOICE OF MILKSHAKE** 350
 Strawberry/Vanilla/Chocolate/Mango/ Butterscotch
- LASSI** 350
 Plain/Salted/Sweet/Mango/ Strawberry
- BUTTERMILK** 250
 Plain/Salted/Masala
- SMOOTHIE** 300
 Banana/Papaya/Mango/Strawberry.



MOCKTAIL

ALL TIME FAVOURITE COLADA 300

A gratifying blend of pineapple, coconut milk and frost cream

MINT AND LEMON MOJITO 300

A classic drink with the twist of fresh lemon juice, fresh mint and lemonade

OCEAN PEARL 300

A delightful fusion of blue curacao, mint and crushed ice topped.

SLUSHIES 300

A flavorsome icy drink made with strawberry, orange and fresh lime.

MELON MERRY 300

An infusion of fresh water melon juice, lemon and tabasco.

WAI TAN COOLER 300

A nectarous combination of lemon grass and lychee juice.

12:30 HRS TO 22:30 HRS

INDIAN COMBO

VEGETARIAN 850

Paneer butter masala or dal makhani
Combo order will be served with steamed rice or
Tandoori roti(2 pcs)/Salad/Papad/Gulab jamun

VEG BIRYANI 850

Served with burani raita, Papad & salad

Tandoori breads will be served from 12.30 pm to 3.30 pm
and 7.00 pm to 10.30 pm

From 3.30 pm to 7.00 pm all combo orders will be served
with tawa roti or Steamed rice

NON- VEGETARIAN 850

Butter chicken or mutton curry
Combo order will be served with steamed rice or
Tandoori roti(2 pcs)/Salad/Papad/Gulab jamun

CHICKEN OR MUTTON BIRYANI 850

Served with burani raita, papad & salad

Tandoori breads will be served from 12.30 pm to 3.30 pm
and 7.00 pm to 10.30 pm

From 3.30 pm to 7.00 pm all combo orders will be served
with tawa roti or Steamed rice

ORIENTAL 850

Veg balls in hot garlic sauce with veg fried rice or veg hakka noodles or
Chilli chicken with hakka noodles or fried rice or
Choice of veg thai curry with thai fried rice or
Choice of chicken thai curry with thai fried rice

Chinese combo will be served from 12.30 pm to 3.30 pm
and 7.00 pm to 10.30 pm

CONTI 850

Choice of veg/Chicken pasta with garlic breads (04 Nos) & cold coffee





THE UMMED

AHMEDABAD

AIRPORT CIRCLE,
AHMEDABAD, GUJARAT - 382475

www.ummedhotels.com

Price are in Indian rupees and exclusive of applicable/Goverment taxes.

Please Inform the associate if you are allergic to any ingredients.

Non-Vegetarian Spicy