

LUNCH & DINNER

(TIME: 12:30 PM TO 3:30PM & 7:30PM TO 11:00PM)

SOUPS

- CHOICE OF CREAM SOUP 145/165
VEGETABLE/ MUSHROOM / TOMATO/ CHICKEN
- MINESTRONE 145
AN EXQUISITE VEGETABLE BROTH INFUSED
WITH FRESH HERBS AND GARLIC TOPPED WITH
CLASSIC BASIL PESTO
- SWEET CORN SOUP 145
VEGETABLE/CHICKEN
CREAM STYLE CORN SOUP
- TOM KHA GAI 165
HOT AND SOUR CHICKEN IN COCONUT MILK
AND GALANGAL
- CHICKEN MANCHOW 165
TANGY CHICKEN SOUP WITH FRIED NOODLES
- CHICKEN HOT 'N' SOUR SOUP 165
- TOM YUM GOONG 165
HOT AND SOUR SPICY PRAWN SOUP

SALADS

- GREEN SALAD 120
ANY TIME FAVORITE
- GREEK SALAD 175
TOMATO, ONION, CUCUMBER, GREENS AND
FETA CHEESE WITH HERBED GARLIC VINEGAR
- INSALATA MEDITERRANEO 195
CRISP LETTUCE WITH CHERRY TOMATOES,
OLIVES, ROASTED VEGETABLES AND
FETA CHEESE IN A MEDITERRANEAN DRESSING
WITH A DRIZZLE OF AGED BALSAMIC
- WALDROF SALAD 195
ALL TIME FAVORITE WITH APPLE, CELERY,
WALNUT IN MAYONNAISE DRESSING
- CAESAR SALAD WITH 325
CHARGRILLED CHICKEN
ROMAINE LETTUCE TOSSED WITH GARLIC
CROUTONS AND CAESAR DRESSING
WITH CHICKEN
- PRAWNS COCKTAIL 325
FRESH PRAWNS WITH DICED APPLE SERVED
WITH COCKTAIL SAUCE

APPETIZERS

- INDUS ORIENTAL ROLL 210
SEASONED JULIENNE OF VEGETABLES WRAPPED
IN THIN FLOUR PANCAKES,
DEEP-FRIED THEN SERVED WITH HOUSE DIP
- SUBZ HARIYALI KEBAB 220
Spinach, vegetables and
roasted gram patties fried and
served with mint chutney
- MUSHROOM DUET 220
Crumb fried stuffed mushrooms
served with barbecue sauce
- MURGH MALAI KEBAB 400
BONELESS CHICKEN CUBES MARINATED,
COATED WITH CREAM, CHEESE AND
DOMINANTLY FLAVORED WITH GARLIC
- TANDOORI CHICKEN 400
Half chicken marinated in
yogurt, ginger, garlic, and
spices
- CHICKEN SATAY 300
THAI MARINATED CHICKEN SKEWERS WITH
CURRIED PEANUT SAUCE
- GOSHT SEEKH KEBAB 440
Minced lamb mixed with onions,
herbs and spices
- TAWA FISH 440
Fish cubes marinated in Indian
herbs and spices and pan fried
- TANDOORI JHEENGA 750
Marinated tiger prawns
flavored with carom seeds

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CONTINENTAL

VEGETABLE AU - GRATIN	245
MIXED VEGETABLES TOSSED IN CREAM, TOSSED WITH CHEDDAR CHEESE AND GRATINATED	
CHICKEN STROGNOFF	350
JULIENNES OF CHICKEN COOKED IN CREAMY SAUCE. SERVED ON HERB PILAF	
BRICK GRILLED CHICKEN	350
A COMBINATION OF BONELESS BREAST AND LEG OF CHICKEN MARINATED IN GARLIC AND OLIVE OIL SERVED WITH SAUTÉED SPINACH AND POTATOES	
GRILLED FISH	440
GRILLED DARNES OF FISH SERVED WITH VEGGIES AND GARLIC LEMON BUTTER	

SIZZLERS

COTTAGE CHEESE, MUSHROOM, AND POTATO SIZZLER	350
TRADITIONAL COTTAGE CHEESE SIZZLER WITH MUSHROOM AND POTATO	
CHICKEN SHASHLIK SIZZLER	450
GRILLED MARINATED CHICKEN CUBES WITH TOMATO AND PEPPERS	

PASTA

PENNE, FARFALLE, SPAGHETTI	
CHOICE OF PASTA COOKED TO ORDER WITH YOUR CHOICE OF SAUCE	
AL 'ARRABIATA	350
TOMATO, GARLIC, RED CHILIES, AND BASIL	
CREAMY WHITE SAUCE	350

ORIENTAL/THAI

KING PAD PAK	245
MIXED VEGETABLES IN THAI RED CURRY, SERVED WITH PLAIN RICE AND PAW PAW SALAD	
WOK TOSSED CHINESE GREENS	245
EXOTIC CHINESE VEGETABLES STIR-FRIED WITH A DASH OF SOYA SAUCE	
INDUS STYLE THAI GREEN CURRY	350
CHICKEN COOKED IN THAI GREEN CURRY, SERVED WITH STEAMED RICE AND PAW PAW SALAD	
MASSAMAN LAMB CURRY	460
SOUTHERN STYLE LAMB CURRY SEASONED WITH THAI HERBS SERVED WITH PLAIN RICE	

INDIAN SELECTION

PANEER COOKED YOUR STYLE	245
MAKHANI/PALAK /KADAI/BUTTER MASALA/CHATPATA/KHURCHAN	
ALOO AAP KI PASAND	200
JEERA/ HARA PYAZ/ GOBHI/ CHATPATA/ DUM	
MILONI BAHAR	200
MÉLANGE OF VEGETABLES COOKED WITH SPICES	
DAL MAKHANI	220
CREAMED LENTILS DELICATELY SPICED	
YELLOW DAL	150
SLOW SIMMERED YELLOW LENTIL, TEMPERED WITH HERBS AND SPICES	
TOMATO PAPPU	220
COMBINATION OF TOMATO AND LENTILS FLAVOURED WITH GREEN CHILIES AND TEMPERED WITH GARLIC AND ONIONS	
MURGH TIKKA MASALA	400
BONELESS TANDOORI CHICKEN CUBES FINISHED IN TOMATO, CASHEW NUT AND BUTTER	
MURGH TARIWALA	400
HOME STYLE PREPARATION OF CHICKEN IN MILD GRAVY	
DUM KA MURGH	440
SUCCULENT BONELESS CHICKEN COOKED WITH INDIAN SPICES & NUTS	
KADAI GOSHT	440
TENDER MORSELS OF BONELESS LAMB STIR-FRIED WITH ONIONS, BELL PEPPERS, TOMATOES AND SPICES	
GOSHT ROGAN JOSH	440
SUCCULENT PIECES OF LAMB COOKED IN ONION & TOMATO GRAVY FLAVORED WITH CINNAMON	
GOSHT DALCHA	440
HYDERABADI SPECIALITY PREPARATION OF LAMB WITH LENTIL	
MAHI ANARDANA	440
BONELESS PIECES OF FISH SIMMERED IN ONION AND CASHEW NUT GRAVY WITH POMEGRANATE SEEDS	

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NOODLES AND RICE

HAKKA NOODLES

WITH VEGETABLES AND GINGER	220
WITH CHICKEN, LAMB OR MIXED MEAT	320

PAN-FRIED NOODLES

VEGETARIAN	220
CHICKEN	320

FRIED RICE

WITH VEGETABLES AND GINGER	220
WITH CHICKEN, LAMB OR MIXED MEAT	320

AMERICAN CHOP SUEY	320
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CHINESE CHOP SUEY	320
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PULAO	185
RICE PILAF WITH CHOICE OF JEERA, GREEN PEAS AND MIXED VEGETABLES	

BIRYANI

A rice preparation cooked with onions, tomatoes, saffron, and Flavored with exotic spices and served with spiced yoghurt.
With choice of:

VEGETABLE	220
CHICKEN	320
HYDERABADI GOSHT BIRYANI	400

STEAMED FRAGRANT RICE	145
BASMATI RICE	

BREADS AND CONDIMENTS

ROTI	80
ROUND SHAPE WHOLE WHEAT BREAD COOKED IN TANDOOR	

NAAN	80
LEAVENED FLOUR BREAD WITH GARLIC/CHEESE ONION SEEDS/BUTTER/PLAIN	

LACCHA PARATHA	80
LAYERED WHOLE WHEAT BREAD WITH MINT, FENUGREEK LEAVES/PLAIN	

TAWA PARATHA	80
LAYERED WHOLE WHEAT BREAD COOKED ON A GRIDDLE AND SERVED HOT	

PANEER PARATHA	120
WHOLE WHEAT BREAD STUFFED WITH SPICED COTTAGE CHEESE	

KULCHA	80
STUFFED REFINED FLOUR BREAD WITH ONIONS, POTATOES, COTTAGE CHEESE OR PLAIN	

ASSORTED BREAD BASKET	160
MINIATURES OF NAAN, ROTI, ONION KULCHA AND MINT PARATHA	

MIXED RAITA/YOGURT	75
HOME-MADE YOGHURT WITH CUCUMBER, TOMATO AND CUMIN	

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DELI SANDWICH & WRAP FAVORITES

VEGETABLE SANDWICH	200
PLAIN, TOASTED OR GRILLED, IN WHITE, BROWN OR MULTIGRAIN BREAD WITH FILLINGS OF ANY TWO ON A BED OF LETTUCE: CUCUMBER, TOMATO, COLESLAW, CHEESE	
PANEER KATHI KEBAB WRAPS	200
THIN ROLLED BREAD STUFFED WITH COTTAGE CHEESE AND BELL PEPPERS COOKED WITH INDIAN SPICES	
VEGETABLE BURGER	200
COOKED PATTY SERVED WITH OR WITHOUT CHEESE ALONG WITH SAUTÉED MUSHROOMS.	
NON VEG SANDWICH	245
PLAIN, TOASTED OR GRILLED, IN WHITE, BROWN OR MULTIGRAIN BREAD WITH FILLINGS OF ANY TWO ON A BED OF LETTUCE: CHICKEN, TUNA, SMOKED HAM, BACON, FRIED EGG, WITH OR WITHOUT CHEESE	
INDUS CLUB SANDWICH	245
DOUBLE DECKER TOASTED SANDWICH WITH CHICKEN SALAD, SMOKED BACON, AVOCADO MAYO, FRIED EGG OR COLESLAW, VEGETABLES AND CHEESE	
CHICKEN KATHI KEBAB WRAPS	245
THIN ROLLED BREAD STUFFED WITH CHICKEN TIKKA AND BELL PEPPERS COOKED WITH INDIAN SPICES.	
CHICKEN BURGER	245
COOKED PATTY SERVED WITH OR WITHOUT CHEESE ALONG WITH SAUTÉED MUSHROOMS.	
MASALA CHICKEN CROISSANT	240
A TOASTED CROISSANT FILLED WITH SLICED CHICKEN MASALA AND SPICY SAUCE	
LAMB BURGER	285
COOKED PATTY SERVED WITH OR WITHOUT CHEESE ALONG WITH SAUTÉED MUSHROOMS.	
ALL SANDWICHES AND BURGERS ARE SERVED WITH FRENCH FRIES AND HOUSE SALAD	

DESSERTS

GULAB JAMUN	145
CONDENSED MILK DUMPLINGS FRIED AND DIPPED IN SUGAR SYRUP	
KHUBANI KA MEETHA	165
A HYDERABADI SWEET SPECIALTY MADE OF DRIED APRICOT, SERVED WITH CREAM OR ICE CREAM	
RASMALAI	145
HOMEMADE CHEESE BALLS SWEETENED IN MILK AND FLAVORED WITH ROSE WATER AND NUTS	
GAJAR KA HALWA	145
AN INDIAN SPECIALTY OF CARROT, BLENDED WITH CONDENSED MILK, DRY FRUITS & NUTS	
MINT AND CHOCOLATE MOUSSE	185
AN EGGLESS MOUSSE WITH A HINT OF MINT	
ORANGE CRÈME BRULEE	165
SMOOTH, CREAMY CLASSIC ORANGE FLAVORED CUSTARD SERVED CHILLED	
CHOCOLATE STRUGGLE	190
WARM, CHEWY AND SLIGHTLY STICKY FUDGE BROWNIES SERVED WITH CHOCOLATE SAUCE AND VANILLA ICE CREAM OR FRESH WHIPPED CREAM	
SELECTION OF ICE CREAMS	145
CHOOSE 2 SCOOPS OF: VANILLA / STRAWBERRY / CHOCOLATE BLACKCURRANT / PISTACHIO / BUTTERSCOTCH	
BEVERAGES	
FRESHLY SQUEEZED JUICES	120
ORANGE, WATERMELON, PINEAPPLE	
MILK SHAKES	145
CHOICE OF VANILLA, CHOCOLATE AND STRAWBERRY	
LASSI (SWEET, SALTED OR PLAIN)	120
REFRESHING DRINK MADE WITH HOMEMADE YOGURT AND FLAVORED WITH ROSE WATER	
ICED CHOCOLATE, ICED COFFEE	120
CAPPUCCINO	85
SINGLE SHOT ESPRESSO WITH A RICH CROWN OF FOAM	
CAFÉ LATTE	85
DOUBLE SHOT ESPRESSO, DOUBLE SHOT STEAMED MILK	
DOUBLE ESPRESSO	85
SELECTION OF FINE TEAS	85
GREEN, LEMON, ENGLISH BREAKFAST, EARL GREY, ASSAM, DARJEELING	
MASALA TEA	85
MADE WITH INDIAN SPICES AND MILK	

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