CUR8

FOUR SEASONS HOTEL BENGALURU AT EMBASSY ONE

MENUS

Experience the ultimate breakfast buffet in Bangalore at CUR8, our vibrant kitchen-style restaurant. From artisanal pastries and fresh fruit juices to South Indian delicacies and made-to-order eggs, enjoy a premium morning spread perfect for workdays or leisurely family breakfasts.

Breakfast 6:30 am – 10:30 am. Lunch Monday to Saturday 12:30 pm – 3:00 pm. Dinner 7:00 pm – 11:30 pm

BREAKFAST

BREAKFAST SETS

Continental *(D)(G)(E)(N)*
580 g / 562 kcal

Seasonal Fresh Juice; Seasonal Tropical Fruit; Freshly Baked Morning Bakeries with Butter, Coorg Honey and Fruit Preserves; Coffee (Decaf or Regular), Tea or Hot Chocolate

Sunrise (D, G, E, N, P)
1190 g / 3038 kcal

Seasonal Fresh Juice; Seasonal Tropical Fruit; Homemade Granola with Dried Fruit and Milk or Yoghurt; Two Eggs Any Style Bacon, Ham, Chicken or Pork Sausage; Two Morning Bakery Items with Butter, Coorg Honey and Fruit Preserves; Coffee (Decaf or Regular), Tea or Hot Chocolate

Wellness *(D)(G)(E)(N)*
900 g / 2114 kcal

Seasonal Fresh Juice; Seasonal Tropical Fruit; Homemade Granola with Plain or Low-Fat Yoghurt and Coorg Honey; Egg White, Spinach and Goat Cheese Frittata with Rocket; Citrus Madeleines, Decaffeinated Coffee or Herbal Tea

South Indian *(D)(G)*
760 g / 850 kcal

Tender Coconut Water, Idli, Medu Vada, Masala Uttapam, Sambar and Signature Homemade Chutney, South Indian Filter Coffee

North Indian *(D)(G)*
Seasonal Fresh Juice, Seasonal Tropical Fruits, Poori Bhaji, Paratha, Masala Chai

FRUITS AND CEREALS

Seasonal Fruit Platter *(GF)*
350 g / 191 kcal

Cold Cereals *(D)(N)(G)*
Milk: Soy, Oat, Almond, Whole or Low-Fat | 350 g / 709 kcal

All Bran, Corn Flakes, Muesli, Homemade Granola, Choco Pops, Special K, Gluten-Free Corn Flakes

Oatmeal *(D)(N)(G)*
300 g / 524 kcal

Brown Sugar, Toasted Nuts, Water or Milk

VEGETARIAN VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

BREAKFAST

FRUITS AND CEREALS · CONTINUED

Homemade Bircher Muesli *(D)(N)(G)*
350 g / 594 kcal
Soaked Rolled Oats, Low-Fat Yoghurt, Green Apple, Nuts, Honey

Tropical Fruit Salad *(GF)*
280 g / 201 kcal
Citrus Juice, Chia Seeds

FROM THE BAKERY

Baker's Basket (3) *(D)(G)(E)*
Served with Butter, Coorg Honey and Fruit Preserves
Pain Au Chocolat, Muffin of the Day, Danish of the Day, Doughnut, Eggless Fruit Cake, Gluten-Free Bread

In-Room Bread Basket *(D)(G)*
Served with Butter, Coorg Honey and Fruit Preserves
White Bread, Whole Wheat Bread, Multigrain Bread, Gluten-Free Bread, Baguette

Toasted Gluten-Free Bread *(D)(GF)(E)*
Served with Locavore Crushed Heirloom Cherry Tomato, Extra Virgin Olive Oil, Fresh Herbs | 180 g / 382 kcal
with Olive Oil

FREE-RANGE EGGS

Eggs Any Style *(E)(G)*
Fillings: Masala, Capsicum, Onion, Tomato, Mushroom, Spinach, Tomato, Cheese, Pork Ham, Locally Sourced Chicken | 220 g / 339 Kcal
Three Whole or Egg Whites, Grilled Locally Sourced Vine Cherry Tomatoes and Homemade Potato Rosti

Egg White Frittata *(D)(E)*
served with Grilled Locally Sourced Vine Cherry Tomatoes and Homemade Potato Rosti | 360 g / 412 kcal
Fresh Baby Spinach, Potato, Olives, Capsicum, Goat Cheese, Rocket

Egg Benedicts (D, G, E, P)
served with Grilled Locally Sourced Vine Cherry Tomatoes and Homemade Potato Rosti | 370 g / 901 kcal
Freshly Baked English Muffin, Honey-Glazed Pork Ham, Hollandaise Sauce

VEGETARIAN VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

BREAKFAST

FREE-RANGE EGGS · CONTINUED

Eggs Royale *(D)(G)(E)(F)*
served with Grilled Locally Sourced Vine Cherry Tomatoes and Homemade Potato Rosti | 410 g / 956 kcal
Freshly Baked English Muffin, Sustainably Sourced Smoked Salmon, Hollandaise Sauce

Eggs Florentine *(D)(G)(E)*
served with Grilled Locally Sourced Vine Cherry Tomatoes and Homemade Potato Rosti | 410 g / 868 Kcal
Freshly Baked English Muffin, Sautéed Fresh Baby Spinach, Hollandaise Sauce

Shakshuka *(D)(G)(E)*
293 g / 437 kcal
Stewed Tomatoes, Capsicum, Cumin, Fresh Herbs, Goat Cheese, Pita

SIDES

⊙ Olive Oil–Sautéed or Steamed Vegetables
Sautéed: 240 g / 142 kcal | Steamed: 240 g / 60 kcal

⊙ Baked Beans
100 g / 79 kcal

Bacon or Honey-Glazed Ham (P)
200 g / 1320 kcal

Chicken Sausage
250 g / 397 kcal

Pork Sausage (P)
250 g / 817 kcal

FROM THE GRIDDLE

Waffle *(D)(G)(E)*
280 g / 364 kcal
Maple Syrup, Berry Compote, Whipped Cream

⊙ VEGETARIAN ◎ VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

BREAKFAST

FROM THE GRIDDLE · CONTINUED

Pancake *(D)(G)(E)*
240 g / 375 kcal
Maple Syrup, Berry Compote, Whipped Cream

Caramelized French Toast *(D)(G)(E)*
300 g / 810 kcal
Caramelized Fruit, Berry Compote, Vanilla sauce

SOUTH INDIAN CLASSICS

Masala Uttapam *(D)(G)*
served with Sambar and Signature Homemade Chutneys | 450 g / 888 kcal
Pan-Fried Rice and Lentil Pancake with Masala Vegetables

Mysore Masala Dosa *(D)(G)*
served with Sambar and Signature Homemade Chutneys | 480 g / 1115 kcal
Pan-Fried Rice and Lentil Crêpe with Signature Spicy Mysore Chutney stuffed with Curried Potato Masala

Rawa Dosa *(D)(G)*
served with Sambar and Signature Homemade Chutneys | Plain: 395 g / 955 kcal | Masala: 480 g / 1108 kcal
Pan-Fried Semolina and Rice Crêpe

⊡ Steamed Idli *(G)(S)*
served with Gunpowder, Gingelly Oil, Sambar and Signature Homemade Chutneys | 351 g / 876 kcal
Rice and Lentil steamed Cake

Upma *(D)(G)(N)*
served with Sambar and Coconut Chutney | 433 g / 1501 kcal
Semolina Gruel Tempered with Mustard, Curry Leaves and Cashews

⊡ Medu Vada *(G)*
Served with Sambar and Signature Homemade Chutneys | 330 g / 741 kcal
Deep-Fried Lentil Dumplings with Curry Leaves and Mustard

Dosa *(D)(G)*
Served with Sambar and Signature Homemade Chutneys | Plain: 395 g / 955 kcal | Masala: 480 g / 1108 kcal
Pan-Fried Rice and Lentil Crêpe

⊡ VEGETARIAN ⊡ VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

BREAKFAST

SOUTH INDIAN CLASSICS · CONTINUED

Steamed Paddu *(D)*
Served with Signature Homemade Chutneys | 351 g / 876 kcal
Oval Pan-Fried Rice and Lentil Dumplings with Onion, Green Chilli, Coriander and Ginger

ANNAM

Pongal *(D)(N)*
340 g / 478 kcal
Rice and Lentil Gruel Tempered with Ghee, Cumin, Cashews, Ginger, Black Pepper and Curry Leaves

Bisibella Bhaat *(D)*
accompanied by Spiced Lentil Pearls | 340 g / 380 kcal
Karnataka Specialty of Mélange of Rice, Lentil and Vegetables with Special Spice Mix

Kandha Batata Poha (P)
340 g / 234 kcal
Flattened Rice Flakes Tempered with Mustard, Curry Leaves, with Onion, Potato, Lemon and Peanuts

NORTH INDIAN CLASSICS

Poori Bhaji *(G)*
Served with Asafetida Potato Curry And Pickle | 550 g / 1009 kcal
Puffed Whole Wheat Deep-Fried Bread

Paratha *(G)(D)*
served with Yogurt and Pickle | Potato and Coriander: 425 g / 1024 kcal | Spiced Cauliflower : 425 g / 978 kcal | Cottage Cheese: 425 g / 11
Griddled Stuffed Wheat Flatbread

BEVERAGES

Tea
Assam | Darjeeling | Chamomile | Green | Earl Grey | English breakfast | Masala

Coffee
Americano | Espresso | Cappuccino | Cafe Latte | Cafe mocha | French press | Karnataka Filter coffee

VEGETARIAN VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

BREAKFAST

BEVERAGES · CONTINUED

Smoothies
Banana | Strawberry | Honey Papaya

Fresh Seasonal fruit Juices
Orange: 220 ml / 82 kcal | Watermelon: 220 ml / 45 kcal | Pineapple: 220 ml / 95 kcal | Tender Coconut Water: 220 ml / 42 kcal

VEGETARIAN VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

LUNCH & DINNER

APPETIZERS

Non-Vegetarian Kebab Platter *(D)(E)(F)(C)(N)*
780 g / 1161 Kcal
Ajwaini Fish Tikka, Tulsi Malai Jhinga, Gosht Seekh, Murgh Tikka, Murgh Malai Tikka

Vegetarian Kebab Platter *(D)(G)(N)*
770 g / 1127 Kcal
Selection of Surkh Soy Chaap, Bharwan Dum Aloo, Malai Broccoli, Paratdaar Paneer Tikka, Bhuna Makai Seekh

Tulsi Malai Jhinga *(D)(SF)*
400 g / 571 Kcal
Prawns Marinated with Basil, Yoghurt and Yellow Chilli Powder

Ajwaini Fish Tikka *(D)(F)*
384 g / 634 Kcal
Sea Bass Fillet, Yoghurt, Pickled Mustard Paste Finished in Tandoor

Chicken Pepper Fry (D,G,E)
550 g / 1286 Kcal
Chicken Morsels, Black Pepper, Red Chilli, Garlic, Curry Leaves

Murgh Tikka Platter *(D)(N)*
460 g /1234 Kcal
Combination of Masala and Malai Chicken Cooked in Tandoor

Gosht Seekh Kebab *(D)*
384 g / 717 Kcal
Minced Lamb Skewers, Ghee with Indian Spices and seared on skewers

⊡ Tandoori Surkh Soy Chaap *(D)(G)*
310 g / 618 Kcal
Marinated Soy Steak, Spiced Cheese Mix, Signature Mint Dip

⊡ Roast Koon *(D)(G)*
360 g / 542 Kcal
Spicy Sautéed Mushrooms, Onion, Garlic, Curry Leaves, Fenugreek Powder

⊡ VEGETARIAN ⊙ VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

LUNCH & DINNER

APPETIZERS · CONTINUED

Tandoori Malai Broccoli *(D)(N)*
520 g / 907 Kcal
Yoghurt, Cashews, Cream Cheese

Paratdaar Paneer Tikka *(D)(G)*
420 g / 1198 Kcal
Stuffed Cottage Cheese, Chilli, Signature Mint Dip

Chicken Nuggets *(D)(G)(E)*
280 g / 338 kcal
Pickled Chilli Aioli, Lemon

Classic Fish Fingers *(D)(G)(F)(E)*
300 g / 641 kcal
Tartar Sauce, Lemon

SOUPS & SALADS

Chicken Caesar Salad (D, G, E, P, F)
595 g /1374 kcal
Cos Lettuce, Parmesan Dressing, Croutons, Grilled Chicken, Crispy Bacon, Boiled Egg

Chicken Confit Salad *(D)(G)*
300 g / 522 kcal
Chicken Rillettes, Black Quinoa, Tomatoes, Olives, Cucumber, Rocket, Fresh Mint

Vegetarian Caesar Salad *(D)(G)*
355 g / 557 kcal
Cos Lettuce, Parmesan, Caesar Dressing, Croutons

Aragula and Pear Salad *(D)(N)*
356 g / 978 kcal
Red Wine–Poached Pears, Burrata, Candied Walnuts, Balsamic Reduction

Chicken Clear Soup *(D)(G)(E)*
420 g / 396 kcal
Exoctic Greens, Chicken Tenders

VEGETARIAN VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

LUNCH & DINNER

SOUPS & SALADS · CONTINUED

Tomato and Basil Soup *(D)*
200 g / 174 kcal
Country Tomatoes, Basil, Cream

SANDWICHES, BURGER & WRAPS

Served with Fries and Mesclun

Fried Chicken Burger *(D)(G)(E)*
600 g / 1413 kcal
Fried Chicken, Red Cabbage Slaw, Iceberg, Tomato, Cheddar

Club Sandwich (D, G, E, P)
650 g /1531 kcal
Multigrain Loaf, Lettuce, Tomato, Fried Egg, Bacon, Chicken, Provolone

Vegetarian Club Sandwich *(D)(N)(G)*
550 g / 741 kcal
Multigrain Loaf, Aubergine, Squash, Capsicum, Pesto, Cheddar

Chilli Cheese Toast *(D)(G)*
300 g / 717 kcal
White Toast, Capsicum, Green Chilli, Coriander, Processed Cheese, Cheddar

Chicken Tikka Toastie *(D)(G)(E)*
550 g / 1315 kcal
Grilled Panini, Rocket, Capsicum, Remoulade, Provolone

Grilled Ham and Cheese Sandwich (D, G, E, P)
650 g / 1531 kcal
Multigrain Loaf, Lettuce, Honey-Glazed Ham, Emmenthal, Mustard, Tomato

Quinoa Burger *(D)(G)*
| 550 g /1199.25 kcal
Sweet Potato Patty, Charred Onion, Cheddar

Kolkata Chicken Kathi Roll *(D)(G)(E)*
500 g / 49 kcal
with Masala Murgh Tikka

VEGETARIAN VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

LUNCH & DINNER

SANDWICHES, BURGER & WRAPS · CONTINUED

Kolkata Paneer Kathi Roll *(D)(G)*
450 g / 1111 kcal
with Cottage Cheese

PIZZA

Served 11:00 am to 11:00 pm

Margherita *(D)(N)(G)*
420 g / 990 kcal
Tomato, Buffalo Mozzarella, Pesto, Basil Leaves

⊙ CUR8 Seasonal Vegetable *(D)(N)(G)*
600 g / 1232 kcal
Courgette, Capsicum, Cherry Tomatoes, Sweetcorn, Onions, Olives, Mozzarella, Parmesan, Pesto

⊙ Bianca *(D)(G)*
500 g / 1051 kcal
Mushrooms, Potatoes, Parmesan, Mozzarella, Truffle Oil

Chicken Tikka *(D)(G)*
500 g / 1114 kcal
Pickled Onion, Mint Yoghurt, Fresh Coriander

Classic Pepperoni (D, G, P)
500 g / 1092 kcal
Black Olives, Caramelized Onion

INTERNATIONAL ENTRÉES

Pan-Seared Salmon *(D)(G)(F)*
380 g / 640 kcal
Glazed Vegetables, Shaved Fennel, Sauce Vierge

Grass-Fed Lamb Chop *(D)(A)*
300 g / 649 kcal
Fondant Potatoes, Glazed Vegetables, Red Wine Demi Glaze

⊙ VEGETARIAN ◎ VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

LUNCH & DINNER

INTERNATIONAL ENTRÉES · CONTINUED

Pan-Seared Locally Sourced Sea Bass *(D)(G)(F)*
380 g / 589 kcal
Glazed Vegetables, Shaved Fennel, Sauce Vierge

Tenderloin Steak *(D)(G)*
500 g / 1029 kcal
Parsley Mashed Potatoes, Glazed Vegetables, Maître D'Hôtel Butter, Coorg Black Peppercorn Sauce

Classic Fish and Chips *(D)(G)(F)*
550 g / 986 kcal
Battered Sea Bass, Malt Vinegar, Mushy Peas, Tartar Sauce, French Fries

Lemon and Mustard Roast Chicken *(D)(G)*
350 g / 638 kcal
Rosemary, King Oyster Mushrooms, Edamame, Hasselback Potato

⊡ Harissa Grilled Cauliflower Steak
420 g / 990 kcal
Potato Purée, Chimichurri

INDIAN ENTRÉES

Lucknowi Gosht Korma *(D)(N)*
475 g / 748 kcal
Marinated Lamb, Cashews, Yoghurt Gravy with Indian Spices

Chepala Pulusu *(F)*
350 g / 468 kcal
Spicy and Sour Sea Bass Stew with Fragrant Spices

Butter Chicken *(D)(N)*
450 g / 716 kcal
Chicken Tikka, Makhani Gravy, Fenugreek, Butter

Mangalore Kori Gassi *(D)(G)*
450 g / 890 kcal
Mangalore-Style Chicken Curry, Coconut Gravy, Red Chilli, Kokum, Onion, Aromatic Spices

⊡ VEGETARIAN ⊙ VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

LUNCH & DINNER

INDIAN ENTRÉES · CONTINUED

Paneer Lababdar *(D)(N)*
440 g / 865 kcal
Indian Cottage Cheese, Pickled Onions, Tomato-Based Gravy, Indian Spices

Lasooni Makai Palak *(D)(N)*
440 g / 399 kcal
Sweetcorn, Spinach Gravy, Burnt Garlic

⊙ Vegetable Sagu *(D)(N)*
440 g / 527 kcal
Seasonal Vegetables, Coconut Cashew Paste, South Indian Spices

Urlai Roast *(GF)*
350 g / 672 kcal
Boiled Baby Potatoes, Chettinad Masala, Onions, Tomatoes, Mustard Seeds, Curry Leaves

⊙ Dal CUR8 *(D)*
450 g / 583 kcal
Charcoal-Simmered Black Urad Lentils, Tomatoes, White Butter

⊙ Dal Tadka *(D)*
300 g / 355 Kcal
Yellow Lentils, Cumin, Dill, Garlic, Clarified Butter

PASTA & RISOTTO

Aglio Olio e Peperoncino *(G)*
350 g / 358 kcal

Cream and Tomato *(G)(D)*
350 g / 1199 kcal

Arrabbiata *(D)(G)*
350 g / 1039 kcal

Carbonara (D, G, P, E)
350 g / 857 Kcal

⊙ VEGETARIAN ◎ VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

LUNCH & DINNER

PASTA & RISOTTO · CONTINUED

Wild Mushroom Risotto *(D)(N)(G)*
250 g / 612 kcal
Mix Of Mushroom

Chicken Confit and Asparagus Risotto *(D)(N)(G)*
350 g / 545 kcal
Mascarpone, Crispy Chicken, Asparagus

RICE & INDIAN BREAD

Awadhi Dum Lamb Biryani *(D)(G)*
580 g / 882 kcal
Basmati Rice, Spices, Rose Water, Saffron, Burrani Raita

Awadhi Dum Chicken Biryani *(D)(G)*
550 g /632 kcal
Basmati Rice, Spices, Rose Water, Saffron, Burrani Raita

Awadhi Subz Dum Biryani *(D)(G)*
500 g / 554 kcal
Basmati Rice, Spices, Rose Water, Saffron, Burrani Raita

Steamed Basmati Rice
350 g / 390 kcal

Naan *(D)(G)*
120 g / 466 kcal
Plain, Garlic or Stuffed

Roti *(D)(G)*
120 g / 278 kcal
Plain or Butter

Kerala Parotta *(G)*
150 g / 640 kcal

Laccha Paratha *(D)(G)*
120 g / 278 kcal

VEGETARIAN VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

LUNCH & DINNER

RICE & INDIAN BREAD · CONTINUED

Missi Roti *(D)*
120 g / 278 kcal
Gram Flour, Indian Signature Spice Mix

SIDES

French Fries *(G)*
330 g / 479 Kcal

Steamed Vegetables *(GF)*
240 g / 63 kcal

DESSERT

Slow Baked Cheesecake *(D)(G)(E)*
216 g / Kcal 816
Fruis, Red Berry Coulis

FS Bengaluru Tiramisu *(D)(G)(E)(A)*
217 g / 667 Kcal
Savoiardi Biscuit, Egg, Mascarpone, Coorg Coffee, Kahlua, Cocoa

Hazelnut Praline Chocolate Cake *(D)(G)(E)(N)*
120 g / 500 kcal
Chocolate Cremeux, Crunchy Hazelnut Praline, Chocolate Genoise

Chilled Mango Pudding
120 g / 277 Kcal
with Coconut Sauce

Gulab Jamun *(D)(G)(N)*
150 g / 694 kcal
Deep-Fried Milk Solid, Cardamom Sugar Syrup

Kesari Rasmalai *(D)(G)(N)(SF)*
150 g / 231 kcal
Milk Whey Dumplings, Saffron Milk

VEGETARIAN VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

LUNCH & DINNER

DESSERT · CONTINUED

Homemade Ice Cream
Single Scoop: 74 g /158 kcal | Double Scoop: 148 g / 316 kcal
Vanilla, Chocolate, Strawberry, Coorg Coffee

BALANCE BY FOUR SEASONS

TO START

Cannellini Bean & Sweet Onion Soup
Fennel, Parmesan Cheese, Fresh herbs, Toasted Sourdough Bread

Mushrooms and Barley Soup
Button Mushroom, Pearl Barley, Fresh Herbs

Marinated Chickpea Bowl with Halloumi Cheese
Fresh Herbs, Avocado, Lettuce, Lemon Juice

Rosemary Flatbread with Mushrooms
Caramelised Onions, Seed Mix, Wild Mushrooms, Arugula, Parmesan, Balsamic Vinegar

ENTRÉES

Norwegian Salmon *(F)*
Heirloom Cherry Tomatoes, Ooty Asparagus, Fresh Herbs

Lemon Whole Wheat Spaghetti *(D)(G)(C)*
Ooty Asparagus, Parmesan, River Prawns

Chicken Paillard *(D)(G)*
Breaded Parmesan Chicken, Rocket, Maldon Sea Salt, Grilled Lemon

Mushroom Risotto *(A)(D)*
Arborio Rice, Porcini, King Oyster, Cremini, Shimeji, Parmesan, Parsley, White Wine

VEGETARIAN VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.

LUNCH & DINNER

DESSERT

Chocolate Walnut Cookies *(E)(N)*
Flourless Cookie, Himachal Walnuts, Belgium Cocoa, Kerala Vanilla

Marsala-Poached Pears *(A)*
Fortified Wine, Dark Chocolate, Spices

VEGETARIAN VEGAN

(S) Seafood · (D) Dairy · (C) Crustacean · (N) Nuts · (A) Alcohol · (E) Eggs · (G) Gluten
(GF) Gluten-Free · (F) Fish · (SF) Sugar-Free

Please alert your server of any allergies you may have.
Please inform your server of any allergies you may have.