THE COLLECTION

FOUR SEASONS HOTEL BENGALURU AT EMBASSY ONE

MAIN

Daily 8:00 pm – 1:00 am. Club lounge access 10:00 am – 5:00 pm, cocktails 5:00 pm – 8:00 pm

MAIN

PLATTERS

Kebab *(G)(D)(S)(C)(N)* 1950
780 g / 1162 Kcal
Haldi Peeli Mirch Kasundi Fish Tikka, Surkh Inari Jinja, Gosht Rogan Seekh, Murgh Tikka, Murgh Malai

Vegetarian Kebab *(D)(G)(N)* 1650
770 g / 1127 Kcal
Kuthe Masale Ki Shammi, Akbari Bharwan Dum Aloo, Malai Broccoli, Zaituni Paneer Tikka, Kandahari Seekh

South Indian *(G)(D)(N)(C)(E)* 1700
450 g / 802 Kcal
Chicken 65, Chicken Pepper Roast, Prawn Ghee Roast

INDIAN BITES

KUTHE MASALE KI SHAMMI *(G)(N)* 825
310 g / 618 Kcal
Soy Chunks, Yellow Lentils, Whole Indian Spices

Tandoori Malai Broccoli *(D)(N)* 850
520 g / 907 Kcal
Broccoli, Yoghurt, Cashews, Cream Cheese

Zaituni paneer tikka *(D)* 850
420 g / 1198 Kcal
Cottage Cheese, Chilli, Kalamata Olives

Gobi Manchurian 950
360 g / 542 Kcal
Crispy Cauliflower, Onions, Capsicum, Ketchup, Chilli Sauce, Spring Onion

MACCHI AMRITSARI *(D)(G)(S)* 975
384 g / 634 Kcal
Fresh Catch, Gram Flour Batter, Onion Seeds

Murgh Tikka Mix *(D)(G)(N)* 1200
460770 g / 1234 Kcal
Masala and Malai Chicken cooked in Tandoor

VEGETARIAN VEGAN ✦ SIGNATURE

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

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INDIAN BITES · CONTINUED

Chicken 65 *(G)(D)(E)* — 975
550 g / 1286 Kcal
Chicken, Egg, Yoghurt, Red Chilli, Garlic, Curry Leaf

Prawn Ghee Roast *(D)(G)(C)(N)* — 1100
460 g / 867 Kcal
Fresh River Prawns, Clarified Butter, Onion, Curry Leaves, Mangalorean Spices

GOSHT ROGANI SEEKH *(D)* — 1100
384 g / 717 Kcal
Skewered Lamb Mince, Ghee, Indian Spices

SURKH ANARI JHINGA *(D)(C)* — 1100
400 g / 571 Kcal
Fresh Prawns, Pomegranate Juice, Yoghurt and Red Chilli Marinade

WESTERN BITES

BRUSCHETTA TRIO *(D)* — 825
453 g / 870 Kcal
Tomato, Mozzarella & Basil; Mushroom & Thyme; Avocado & Mediterranean Vegetable with Extra Virgin Olive Oil

CAJUN FISH FINGERS *(S)(D)* — 950
280 g / 694 Kcal
Sea Bass, Tartar Sauce, Fries

SIGNATURE THIN-CRUST PIZZA

Margherita *(D)(G)(N)* — 950
420 g / 990 Kcal
Sliced Tomato, Fresh Buffalo Mozzarella, Pesto, Basil Leaves

CUR8 Seasonal Vegetable *(D)(G)(N)* — 975
600 g / 1232 Kcal
Courgette, Capsicum, Cherry Tomatoes, Corn, Onions, Olives, Fresh Mozzarella, Parmesan, Pesto

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SIGNATURE THIN-CRUST PIZZA · CONTINUED

Chicken Tikka *(D)(G)* — 1200
500 g / 1114 Kcal
Pickled Onion, Mint Yoghurt, Fresh Coriander

Classic Pepperoni *(D)(G)* — 1200
500 g / 1092 Kcal
Black Olives, Caramelized Onions

SIGNATURE COCKTAILS — 1300

Sixth Sense
Scotch Whisky, Pineapple Juice, Curry Leaves, Jaggery Syrup, Lime Juice

Bold and Rusty
Scotch Whisky, Banana Purée, Amaretto, Apple Juice, Lime Juice

Not Toddy
Bourbon Whisky, Spiced Chamomile Tea, Wild Honey, Lacto-fermented Apple, Ginger Ale

Coffee o'Clock
Bourbon Whisky, Kahlua, Vanilla Syrup, Filtered Coffee, Balsamic Vinegar, Coffee Bitters

Millennium
Bourbon Whisky, Tamarind Syrup, Angustura Bitters, Saline Solution

CLASSIC COCKTAILS — 1200

OLD-FASHIONED
Bourbon, Bitters, Sugar

WHISKY SOUR
Bourbon, Lime Juice, Sugar, Egg White

MANHATTAN
Bourbon, Sweet Vermouth, Bitters

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CLASSIC COCKTAILS · CONTINUED

BOULEVARDIER
Bourbon, Sweet Vermouth, Campari

SPIRITS

Standard pour is 30 ml.

SINGLE MALT WHISKY

Highland	Glenmorangie Quinta Ruban – INR 1400 | Dalmore 12 Years – INR 1600 | Glenmorangie 18 Years – INR 2500
Speyside	Aberlour 18 Years – INR 2700 | Longmorn DC – INR 3800 | Longmorn 16 Years – INR 4500
Islay	Laphroaig Select – INR 1400 | Bowmore 15 Years – INR 1800 | Lagavulin 16 Years – INR 2100
Lowland	Glenkinchie 12 Years – INR 1300
Island	Talisker Single 10 Years – INR 1250 | Scapa Skiren – INR 1600 | Scapa Glansa – INR 1800
Indian Single Malt	Paul John Oloroso – INR 1450 | Paul John PX – INR 1500 | Paul John Mithuna – INR 3300

INTERNATIONAL

American Whisky	Varchas Rye – INR 1500 | Varchas Bourbon – INR 1500 | Sazerac Rye – INR 1600
British Scotch	Royal 25 Years – INR 3600 | Dewar's 27 Years – INR 4000 | Ballantine's 30 Years – INR 4500
Irish	Sexton – INR 1700 | Bushmills 16 Years – INR 3500 | Bushmills 21 Years – INR 6000
Japanese Whisky	INR 1600 | Hibiki – INR 2500 | Yamazaki – INR 2500 | Komagatake Mars – INR 3300
Vodka	INR 1050 | Grey Goose – INR 1100 | Beluga Noble – INR 1100 | Roberto Cavalli – INR 1250

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INTERNATIONAL · CONTINUED

Gin	. Ten – INR 995 | Hendrick's – INR 1050 | Roku – INR 1100 | Sip Smith – INR 1100 | Monkey 47 – INR 1300
Tequila	RA ROSA – INR 750 | 1800 SILVER – INR 1200 | 1800 ANEJO – INR 1450 | PATRON SILVER – INR 1450
Rum	| Bacardi Reserva Ocho – INR 1000 | Diplomatico Reserva – INR 1200 | Bacardi Gran Reserva Diez – INR 1250
Cognac	Paul John XO – INR 1600 | Hennessy VSOP – INR 1800 | Martell XO – INR 2700 | Hennessy XO – INR 3000
Beer	na Extra – INR 750 | Hoegaarden – INR 750 | Hoegaarden Rosee – INR 750 | Hoegaarden Nectarine – INR 750
Liqueur	Kahlua – INR 600 | Aperol – INR 800 | Campari – INR 900 | Jägermeister – INR 950 | Baileys – INR 1000

NON-ALCOHOLIC BEVERAGES

Energy Drinks	500
Aerated Beverages	350
Still Water	Bisleri Vedica (750 ml) – INR 350
Sparkling Water	Perrier (330 ml) – INR 330 | Perrier (750 ml) – INR 575

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