# THE LOBBY LOUNGE & TERRACE

FOUR SEASONS HOTEL BENGALURU AT EMBASSY ONE

# MENUS

*Discover a world of refined flavours with our curated afternoon tea menu at The Lobby Lounge & Terrace. From artisanal savouries and pastries to warm scones, our high tea in Bangalore offers a sophisticated escape.*

Daily 8:00 am – 8:00 pm. Afternoon tea 3:00 pm – 6:00 pm

# À LA CARTE

## ARAKU COFFEE

Served in a French Press, Chemex or V60 — 525

*ARAKU is India's first coffee to shape the complete seed-to-cup journey with flagships in Paris and Bengaluru. It is the first terroir-mapped coffee to champion the world's largest certified organic plantation in the Eastern Ghats of India. Grown with an emphasis on regenerative agriculture, ARAKU is nurtured in micro plots and selectively harvested to fully express the richness of its unique character. It has scored as high as 90 (out of 100) by independent, professional cuppers associated with the renowned Specialty Coffee Association – marking another first for Indian coffee.*

### ARAKU Selections

Nutrient-rich coffee plots closest to the Araku habitations lend pleasing notes of dark chocolate, sugarcane, caramel, honey and toffee.

### Araku Micro Climate

Medium Roast

Grown in rare terroir, like the riverine island of Baankubedda, distinguished by gentle slopes, diversely shaded highland micro plots, this coffee is a natural process with notes of strawberries, grapes, cocoa and olives.

## COLD BREW

550

### Tea

Berry – Berry Tea, Mixed Berries | Asian – Lemongrass Tea, Galangal, Makrut Lime | Peppermint – Blue Pea, Peppermint Tea, Cardamom

Cold Brewed Tea, Ice Cubes

### Coffee

Caramel and Coconut – Araku Selection Cold Brew, Roasted Coconut | Maple and Almond – Araku Selection Cold Brew, Almond Flakes

Araku Selection Cold Brew, Ice Cubes

## TRADITIONAL COUNTRYSIDE COFFEE

500

### Espresso

Italy

### Macchiato

Italy

### Cappuccino

Italy

### Caffe Latte

Italy

VEGETARIAN VEGAN

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

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## TRADITIONAL COUNTRYSIDE COFFEE · CONTINUED

### Caffe Mocha
Italy

### Flat White
Australia

### Americano
Latin America

### Iced Coffee
Italy

## FOUR SEASONS UNIQUE BLENDED TEAS 475

### Apple Cinnamon Duet
The flavours of this mix are balanced by rich, fragrant cinnamon tea and the subtle sweetness of the Vietnamese green tea.

### Wild Berry Tales
This unique, antioxidant-rich beverage is made with cranberries, blueberries, cherries and strawberries.

### Orange Blossom
A combination of bright citrus and woodsy, sweet vanilla produces a flavour that is both intense and vibrant.

### Summer Times
This one-of-a-kind flavour combines mangoes with green tea for a light and refreshing taste.

### Rosebud
Rose tea is made from whole pink rosebuds for a clean, aromatic and flowery infusion. They unleash their delightful scent for a calming, olfactory and visual experience upon infusion.

## FOUR SEASONS SIGNATURES 475

### Masala Chai
Black Tea, Aromatic Herbs and Spices

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## FOUR SEASONS SIGNATURES · CONTINUED

### Hot Chocolate
Shaved Chocolate, Warm Milk

### Iced Coffee
Frozen Coffee Cubes, Milk, Sweetener

### Iced Lemonade
Frozen Lime Juice Cubes, Water or Club Soda, Sweetener

### Iced Tea
Frozen Earl Grey Tea Cubes, Lemon, Sweetener

## SPECIALTY SINGLE ESTATE TEA 500

### Jungpana
This tea garden is located at an altitude of 914 to 1371.6 metres (3,000 to 4,500 feet), where the estate is known for producing vintage tea over the last century. The black tea has a fruity flavour and a hint of cooked beans.

### Margaret's Hope
Margaret's Hope tea estate is located close to highlands at an altitude ranging between 106.7 and 1,828.8 metres (350 and 6,000 feet), where two rivers flow by through the plantation, in the northern valley of Kurseong, the land of white orchids in Darjeeling. A classic black tea with an intense floral and woody aroma.

### Halmari
From the Moran belt on the fertile plains of upper Assam, the malty flavour of this classic Assam tea is what makes the Halmari famous. The bright amber infusion of the fine, deeply rolled black tea leaves with its pleasant astringency makes this an ideal all-day tea. The slightly floral aroma revives you and uplifts your mood.

### Makaibari East
The estate is located at an altitude 1,371.6 metres (4,500 feet) above sea level. This robust Darjeeling black tea is sourced from the Makaibari estate, known the world over for its fine black teas. The deep amber infusion of the leaves has a soothing aroma and slight astringency.

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## HERBAL AND BENEFICIAL TEAS 475

### Green
From the finest tea estate of Vietnam, this tea is a powerhouse of health and helps you stay fresh through the day. The low caffeine content of green tea makes it an ideal all-day infusion. Your palate will love the rich and earthy flavour of the fine, high-quality green tea.

### Jasmine Pearl
The fragrance alone will entice you to try a cup of our jasmine tea. When brewed, the pale green infusion of the long curled green tea leaves will refresh you with their vegetal notes and mild sweetness.

### Lemongrass Ginger
A delightful mix of lemongrass and ginger, these healthy herbs come together to soothe your senses, calm your nerves and help you relax. The earthy aroma and subtle sweetness from this blend makes this infusion perfect for stressful days.

### Chamomile
From the land of pyramids, we bring you chamomile, the sleep-inducing flower. Sip on the intense flavours of this restorative flower and indulge in its heady aroma while it relaxes your body. A mild tranquilizer, chamomile is known to induce deep sleep.

### Ginseng Oolong
A regal tea in China, ginseng oolong has a sweet taste and refreshing aroma that makes it a favourite of tea connoisseurs across the world. This tea will envelop you with tranquility while the lingering taste of ginseng reinvigorates you. Our healthy blend nourishes the body and enriches the soul.

### Rooibos
In ancient times, the rooibos plant was used by Khoisan tribes. A South African red leaf tea with a sweet taste and smooth texture, there is only one place in the world where it grows naturally – high up the rugged mountains of Cederberg.

## THE CLASSICS 475

### Assam Leaf
Sourced from the famed estates of Assam, we bring you an amber brew which is rich and malty. A sip of the leaves from the native tea plant will invigorate you.

### Earl Grey
The zesty flavour of bergamot marks our classic black tea, sourced from Assam. These tea leaves emanate a distinct floral aroma as they unfurl and create a smooth infusion.

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## THE CLASSICS · CONTINUED

### English Breakfast
This blend of Assam, Kenyan and Ceylon teas creates a brew that has a robust and strong flavour. The most popular breakfast tea in the world, this well-rounded blend is enjoyed by tea connoisseurs with a dash of milk and sugar.

### Darjeeling First Flush
"Spring in your teacup" is the best way to describe this delicately flavoured classic black tea from the reputed estates of Darjeeling. Picked in March before the first rainfall, this tea invigorates you on travel-worn days. The bright red infusion with the fresh floral aroma of this mildly astringent tea beckons you on a cold evening to enjoy the feeling of spring.

### Nilgiri
A dark blue mountain tea, this intensely aromatic, fragrant and flavoured tea is grown in the southern part of the Western Ghats, a mountain range in southern India. This dark rich tea is favoured among tea connoisseurs across the world.

### Masala Chai
Drawn from an Indian recipe, this creation consists of Indian spices – ginger, clove, cinnamon and cardamom – and is made the traditional way by boiling tea leaves and spices together with milk.

## MOCKTAILS 450

### Tamarind Lemonade
Homemade Tamarind Syrup, Fresh Lime, Fizz

### Bengaluru Breeze
Cumin-infused Pineapple Juice, Apple, Lime

### Basil Lemonade
Basil, Sweet and Sour Mix, Soda

### Fresh Lime Soda
Fresh Lime Juice, Soda

### Pomo Punch
Cranberry Juice, Pomegranate Juice, Passion Fruit Syrup, Lemon Juice, Soda

### Mango Lassi
Mango, Yoghurt, Cardamom

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## MOCKTAILS · CONTINUED

### Buttermilk or Lassi
Yoghurt, Spices, Herbs, Water

### ABC Juice
Apple, Beetroot, Carrot, Salt

### OPC Juice
Orange, Pineapple, Celery, Salt

## FROM OUR DISPLAY 400

### Saffron Voyage *(D)(G)*
180 g / 615 kcal
Eggless Nutty Cake, Saffron and Garam Masala Infusion, Candied Himalayan Fruits

### Planter Marble Cake *(D)(N)(A)(G)(E)*
180 g / 674.5 kcal
Rich Chocolate and Vanilla Tea Cake, Rum and Spiced Punch, Milk Chocolate, Candied Hazelnut Crust

### Karnataka Banana Cake *(D)(N)(G)(E)*
180 g / 573.9 kcal
Caramelized Banana Chunks, Roasted Walnuts, Salt, Pearl Glaze

### Pistachio Honey Cake *(D)(N)(G)(E)*
180 g / 731.7 kcal
Roasted Kashmiri Pistachios, Coorg Forest Honey, Candied Orange Cube

### English Fruitcake *(D)(N)(G)(E)(A)*
180 g / 617.2 kcal
Rum-macerated Dried Fruit, Jaggery, Cashews

## LOBBY SPECIALTIES

### Tomato And Basil Soup *(D)* 500
200 g / 173.8 kcal
Country Tomatoes, Basil, Cream

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## LOBBY SPECIALTIES · CONTINUED

Mushroom Cappuccino *(S)(D)* — 500
200 g / 240 kcal
Wild Mushrooms, Porcini Dust, Cream

Chicken Velouté *(D)(E)(G)* — 600
255 g / 171.7 kcal
Glazed Wild Mushrooms, Poached Egg, Truffle Oil

Chilli Cheese Toast *(D)* — 650
180 g / 334.3 kcal
White Toast, Capsicum, Green Chilli, Coriander, Processed Cheese, Cheddar

Caesar Salad *(D)(G)* — 800
180 g / 302.5 kcal
Cos Lettuce, Parmesan Dressing, Croutons

Chicken Caesar Salad *(D)(G)(S)(E)* — 875
355 g / 685.5 kcal
Cos Lettuce, Parmesan Dressing, Croutons, Grilled Chicken, Crispy Bacon, Boiled Egg

Cocktail Aloo Mutter Samosa *(D)(G)* — 575
270 g / 819.7 kcal
Served with Mint and Tamarind Chutneys

Pakora *(D)(G)* — 575
265 g / 691.8 kcal
Assorted Vegetables, Cottage Cheese, Karnataka Spices, Mint Chutney

Bread Pakora *(D)(G)* — 575
235 g / 556.6 kcal
Sliced Bread, Batter-fried Spiced Potato Mash, Mint Chutney, Tamarind Chutney

Samosa Chaat *(D)(G)* — 575
320 g / 959.5 kcal
Green Pea and Potato Mash–stuffed Puff Pastry, Yoghurt, Mint and Tamarind Chutneys

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## LOBBY SPECIALTIES · CONTINUED

Cajun Sea Bass Fingers *(D)(S)* — 950
280 g / 693.7 kcal
Tartar Sauce, Fries

Vegetable Kolkata Kathi Roll *(G)* — 850
285 g / 873.4 kcal
Capsicum, Cottage Cheese, Kasundi, Tikka Masala Spread, Masala Fries, Mint Chutney

Chicken Kolkata Kathi Roll *(D)(G)(E)* — 950
295 g / 768.85 kcal
Masala Murgh Tikka, Free-range Egg, Red Onion, Kasundi Mustard, Masala Fries, Mint Chutney

Bombay Cheese Sandwich *(D)(G)* — 850
290 g / 450 kcal
Grilled White Bread, Mint Chutney, Curried Potato Mash, Beetroot, Tomato, Onion, Cucumber, Cheese

Chicken Tikka and Cheese Panini *(D)(G)* — 950
360 g / 844.8 kcal
Rocket, Chicken Tikka, Capsicum, Remoulade, Provolone

Vegetarian Club Sandwich *(D)(N)(G)* — 850
Served with fries and salad | 360 g / 517.3 kcal
Aubergine, Squash, Capsicum, Pesto, Cheddar, Multigrain Bread

Club Sandwich *(D)(G)(E)(N)* — 950
Served with fries and salad | 410 g / 850.6 kcal
Lettuce, Tomato, Fried Egg, Grilled Chicken, Bacon, Provolone

Primavera Vegetable Burger *(D)(G)* — 900
Served with fries and salad | 395 g / 818.1 kcal
Sesame Milk Bun, Seasonal Vegetable Patty, Guacamole, Lettuce, Tomato, Onion, Cheddar

Southern Fried Chicken Burger *(S)(D)(G)(E)* — 1050
Served with fries and salad | 425 g / 820.9 kcal
Red Cabbage Slaw, Iceberg, Tomato, Cheddar

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## LOBBY SPECIALTIES · CONTINUED

**All-American Cheeseburger** *(S)(D)(G)(E)* — 1150
Served with fries and salad | 465 g / 1038.4 kcal
Tenderloin Patty, Fried Egg, Bacon, Lettuce, Tomato, Cheddar, Onion, Pickles

## SIGNATURE THIN-CRUST PIZZA

Available at 11:00 am

**Margherita** *(S)(D)(N)(G)* — 950
420 g / 990.4 kcal
Tomato Slices, Fresh Buffalo Mozzarella, Pesto, Basil Leaves

**Seasonal Vegetable** *(S)(D)(N)(G)* — 975
600 g / 1232.1 kcal
Courgettes, Capsicum Cherry Tomato, Corn, Onions, Olives, Fresh Mozzarella, Parmesan, Pesto

**Pepperoni** *(S)(D)(G)* — 1200
500 g / 1092.4 kcal
Black Olives, Caramelized Onions

**Chicken Tikka** *(S)(D)(G)* — 1200
500 g / 1113.9 kcal
Pickled Onion, Mint Yoghurt, Fresh Coriander

## DESSERTS

**Homemade Ice Cream** *(D)* — Single Scoop – INR 325 (74 g / 158 kcal) | Double Scoop – INR 525 (148 g / 316.2 kcal)
Please ask your server for daily specials.

**Gulab Jamun** — 600
150 g / 694.2 kcal
Deep-fried Milk Solid, Cardamom, Sugar Syrup

**Kesari Rasmalai** *(N)(G)(SF)* — 600
150 g / 231 kcal
Whey Dumplings, Saffron Milk

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## DESSERTS · CONTINUED

### Textures of Cocoa *(D)(G)(N)(E)* — 650
216 g / 815.9 kcal
Chocolate Silk Cake, Chocolate Soil, Milk Chantilly, Chocolate Meringue, Chocolate Brownie

### Mango Chia Pudding — 650
120 g / 439 kcal
Mango Purée, Locavore Chia Seeds, Coconut Milk

### FS Bengaluru Tiramisu *(S)(D)(G)(N)(A)(E)* — 675
217 g / 667.4 kcal
Savoiardi Biscuits, Egg, Mascarpone, Coorg Coffee, Kahlua, Cocoa

### Tres Leches *(S)(D)(G)(E)* — 725
140 g / 160 kcal
Milk-soaked Sponge, Whipped Ganache, Passion Fruit-Raspberry Gel

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# AFTERNOON TEA

## VEGETARIAN

### Savouries
Pepper Roast Mushroom Borek | Tomato Chutney, Cream Cheese & Avocado Petit Panini | Ratatouille & Belper Knolle Pesto Bagel | Cucum

### Biscuits & Scones
Carom Seed Twist | Classic Scone | Corn & Brown Butter Scone

### Pastries
Apple Cranberry Tart | Peach and Raspberry Cake | Battenberg Cake | Hazelnut Chocolate Sablé | Mint & Dark Chocolate Bonbon | Java Plu

### Coffee or Tea

## NON-VEGETARIAN

### Savouries
Chicken & Ghee Roast Borek | Open-Faced Smoked Salmon & Avocado Petit Brioche | Tomato Chutney, Cream Cheese & Avocado Petit Par

### Biscuits & Scones
Carom Seed Twist | Classic Scone | Corn & Brown Butter Scone

### Pastries
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### Coffee or Tea

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