SAN:QI

FOUR SEASONS HOTEL MUMBAI

MENUS

BREAKFAST

BREAKFAST SETS

Continental Breakfast 1250
Hot Beverage, Fresh Juice, Seasonal Fresh Fruit, Choice of Cereal and Homemade Breakfast Pastries

Four Seasons Breakfast 1700
Your choice from the entire menu

EGGS

Three-egg Omelette 850

Two eggs any style 850
Scrambled, Poached, Fried or Boiled

Eggs Benedict or Florentine 950
with Ham or Spinach

fine herb Omelette 850

Three Mushroom Omelette 850

Deux Fromages 850

Masala omelette 850
with Coriander

Spanish omelette 850
with Homemade Tomato Sauce

Egg white frittata 850

Four Seasons Hash 700

FROM THE BAKERY 450

Danish

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BREAKFAST

FROM THE BAKERY · CONTINUED

Muffin
Berry, Oat or Chocolate

Toast (V)
White, Multigrain, Sourdough or Gluten-free

Croissants
Plain or Chocolate

SIDES

Chicken sausage	460
Oven-baked ham	400
Country bacon	250
Sautéed mushrooms (V)	250
Baked beans (V)	250
Sautéed potatoes (V)	250
Potato Rösti (V)	250
Pork Sausage	400

FROM THE GRIDDLE 800

Pancakes
Plain, Banana, Chocolate Chip, Berry

French toast
with Crème Anglaise and Hazelnut Crumble

Waffles
Plain, Chocolate or Cinnamon

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BREAKFAST

LOCAL SPECIALTIES (V) 700

Idlis
Steamed Rice Cakes, Coconut Chutney, Curry Leaves, Mustard Seeds

Medu Wada
Crispy Lentil Dumpling

Poha
Lemon-scented Tempered Flattened Rice

Dosa
Crisp Indian Rice Crêpe, Tempered Potato Filling, Curry Leaves, Mustard Seeds

Utappam
Fermented Rice Pancakes, Curry Leaves, Mustard Seeds

Puri Bhaaji
Puffed Bread, Spicy Stewed Potatoes, Curry Leaves, Mustard Seeds

Parathas
with Curry Leaves and Mustard Seeds | Plain, potato, cauliflower or paneer

Upma
Savoury preparation of Semolina

ASIAN SPECIALTIES 700

Stir-fried noodles (V)
with Bean Sprouts

Congee
Chicken, Seafood or Vegetable

Japanese Breakfast
Vegetarian or non-vegetarian

Tofu Scramble

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BREAKFAST

CEREAL & FRUITS

Cereal Selection Cornflakes, Special K, Rice Crispies, Coco Crispies, All-Bran	450
Bircher muesli	500
Oats porridge	500
Fresh Fruit	500

TEA 500

Bai Mu Dan White Tea
Refreshing tea with layers of mellow and earthy flavours with highlights of a lightly sweet, delicate and a smooth floral tone. | Recommended brewing time: 1–2 minutes

Goomti Champagne
One of the fine collection teas from the Goomti Tea Estate situated in a picturesque tea garden that lies between Jungpana to the east and Castletonto the west. This first flush is the essence of springtime in a cup. Enjoy the velvety smooth feel as you sip this quintessential tea. | Recommended brewing time: 2–3 minutes

Jungpana Muscatel
This tea from the Jungpana Tea Estate situated in the Darjeeling hills is bright amber-coloured with its sweet aroma reminiscent of honey. This well-rounded, full cup of fresh fruity flavor and strong muscatel notes evokes the image of walking barefoot through a vineyard. | Recommended brewing time: 2–3 minutes

Darjeeling First Flush
Mildly sweet, taste the misty goodness of hills in a cup. This dreamy, citrusy, mossy blend is also nicknamed the “Champagne of Teas.” | Recommended brewing time: 2–3 minutes

Assam First Flush
Robust, full-bodied and bold are the characteristics that describe the taste and appeal of this single origin black tea from Assam. It is rich, malty and exquisitely smooth. When brewed, it yields a hearty amber cup thus creating an amazing tea drinking experience. | Recommended brewing time: 3–4 minutes

Assam Very Tippy
It’s rich and malty, with a slight taste of dried plums. The ‘golden’ tips are an indicator of a high quality Assam; they are what give the tea a nice rounded sweetness. | Recommended brewing time: 4–5 minutes

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BREAKFAST

TEA · CONTINUED

Nilgiri Blue Mountain
This light-bodied black tea comes from the Seethargundu Estate in the Nelliyampathy foothills of the Blue Mountains (Nilgiris) in Kerala, a state in Southern India, and has a clean and fruity finish. | Recommended brewing time: 4–5 minutes

FROM THE MYSTIC LANDS 500

Recommended brewing time: 4–5 minutes

Chinese Jasmine
Jasmine is honoured as the most fragrant and popular scented Chinese tea.

Chinese Green
A fresh, herbaceous and grassy tea. It is known to have antioxidants and weight loss properties.

Lapsang Souchong
This organic black tea is dried over pinewood, giving it a heavily smoky aroma and a deep, rich liquor, coupled with a smooth taste.

Pu'er
Earthy, rich and bold. A refreshing blast of complex flavours.

Japanese Sencha
The most popular tea in Japan with a vegetal, almost grassy flavour.

OTHER BEVERAGES 500

COFFEE
Espresso, Macchiato, Cappuccino, Cafe Latte, Americano, South Indian Filtered Coffee, Hot Chocolate, Flavoured Coffee (Caramel, Hazelnut or Vanilla)

FRESHLY SQUEEZED JUICES
Orange, Watermelon, Pineapple, Apple, Beetroot, carrot Spinach, Cucumber or Juice of the Day

SMOOTHIES
Chocolate, Strawberry, Banana

Lassi
Sweet, Salted or Plain

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BREAKFAST

OTHER BEVERAGES · CONTINUED

Milkshakes
Vanilla, Chocolate, Berry or Banana

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LUNCH AND DINNER

CHINESE

SOUPS

Hot And Sour (G, C, E, S) Tofu, Seafood | 350 g / 322.2 kcal	925
Wonton noodle & Prawn (C, E, S) 350 g / 605.2 kcal	925
Sweetcorn (V) 300 g / 286.9 kcal	875
Tofu and mushroom (G, S, V) 300 g / 434.7 kcal	875
Hot & Sour Chicken (G, E, S) with Tofu | 350 g / 322. kcal	900
Hot & Sour Tofu (G, S, V) 300 g / 322.2 kcal	875
Wonton Noodle (E, S) with Chicken | 350 g / 605.2 kcal	900
Chicken & Sweetcorn (E) 350 g / 286.9 kcal	900

STARTERS

Five-Spice Crispy Duck (G, S) with Hoisin Sauce | 500 g / 887 kcal	2200
Szechuan Prawns (G, C, S) with Mixed Mushrooms | 250 g / 549.9 kcal	1350

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LUNCH AND DINNER

STARTERS · CONTINUED

Salt-and-pepper Softshell Crab (C) 1350
280 g / 654 kcal

Chong qing Chicken (G, N, S) 1250
200 g / 459.7 kcal

Crispy Fried Chicken 1250
with Szechuan Sauce | 370 g / 962.43 kcal

Mock duck salad (V, G, S) 975
250 g / 292.3 kcal

WOK-FRIED POTATO (V, D) 875
with Spicy Calamansi Lime Butter Sauce | 350 g / 465.8 kcal

Crunchy Vegetables (V, G, S) 875
with Tofu | 280 g / 771.3 kcal

Chongqing-Style Lotus Root and Water Chestnuts (V, G, N, S) 875
330 g / 459.7 kcal

STEAMED DIM SUM

Prawn Har gao (C) 895
120 g / 422.9 kcal

Seafood and Truffle Oil Shu Mai (F, C, D) 895
150 g / 456 kcal

Chicken Char Siew Bao (G, S) 895
150 g / 546.1 kcal

Pan-Seared Pork Dumpling (G, S) 895
150 g / 510 kcal

Prawn Shu Mai 875
150 gms / 176 kcal

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LUNCH AND DINNER

STEAMED DIM SUM · CONTINUED

Chicken Shu Mai — 875
150 g / 370.6 kcal

Truffle Edamame Dumpling (V, D) — 875
120 g / 341.3 kcal

Crunchy Vegetable & Chive Dumpling (V) — 850
130 g / 182 kcal

Steamed Mushroom Bao (V, G, S) — 850
150 g / 250 kcal

Turnip Cake (V) — 850
120 g / 350 kcal

Vegetable Crystal Dumpling (V) — 825
150 g / 176.2 kcal

ENTRÉES

Wok-Fried Lobster (D, C) — 3725
in Butter Pepper Sauce | 400 g / 543.6 kcal

Steamed Lobster (G, C, S) — 3725
With Glass Noodles, Black Bean Sauce | 400 g / 930 kcal

Stir-Fried Sliced Pork (G, S) — 2025
Chilli, Ginger | 280 g / 473.3 kcal

Sweet and Sour Pork (G, N, S) — 2025
300 g / 1020 kcal

New Zealand Lamb Chop — 1750
in Xinjiang Sauce | 500 g / 470 kcal

Stir-fried Chicken (G, S) — HALF – INR 900 / FULL – INR 1575
in Black Bean Sauce | 350 g / 526 kcal

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LUNCH AND DINNER

ENTRÉES · CONTINUED

Wok-fried X.O. prawns (G, C, S) 350 g / 600.1 kcal	HALF – INR 925 / FULL – INR 1600
Kung Pao Chicken (G, N, S) 300 g / 1039.7 kcal	HALF – INR 900 / FULL – INR 1575
Shuei Zhu Chicken (G, S) 450 g / 1100.5 kcal	HALF – INR 900 / FULL – INR 1575
Chilli-Ginger Lamb (G, S) 250 g / 951.2 kcal	1600
Mapo Tofu (V, G, S) 400 g / 642.3 kcal	HALF – INR 800 / FULL – INR 1150
Schezuan-Style Mixed Vegetables (V, G, S) 400 g / 642.3 kcal	HALF – INR 800 / FULL – INR 1150
Stir-Fried Broccoli (V, G, S) with Water Chestnuts | 350 g / 472.3 kcal	HALF – INR 800 / FULL – INR 1150
Braised Aubergine (V, G, S) with Wu Xian Sauce | 350 g / 456 kcal	Half – INR 800 / Full – INR 1150
Clay pot Lamb and Broccoli (G) 400 g / 1011 kcal	1750
Honey Black Pepper Chicken (G, S) 350 g / 980 kcal	HALF – INR 900 / FULL – INR 1575
Stir-Fried Enoki Mushroom and Glass Noodles (V, G, S) 250 g / 456 kcal	HALF – INR 800 / FULL – INR 1150
Mixed Mushrooms (V, G, S) with Ginger-Spring Onion Sauce | 380 g / 607.3 kcal	HALF – INR 800 / FULL – INR 1150
Hunan-style steamed chilean sea bass (G, D, E, F, S) 120 g / 225 kcal	3000

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LUNCH AND DINNER

RICE & NOODLES

HALF / FULL

Homestyle Stir-Fried Noodles (G, E, C, S) — HALF – INR 825 / FULL – INR 1525
Chicken or Prawn | 400 g / 691.7 kcal

Homestyle Stir-Fried Noodles (V, G, S) — HALF – INR 775 / FULL – INR 1475
380 g / 491.7 kcal

Yang chow fried rice (GF, C, E) — HALF – INR 825 / FULL – INR 1500
Wok-Tossed Pork, Chicken and Prawns | 400 g / 605.9 kcal

Spinach Noodles (V, G, S) — HALF – INR 775 / FULL – INR 1475
Broccoli, Asparagus, Shimeji Mushrooms | 350 g / 491.7 kcal

Spicy Seafood Fried Rice (G, C, E, S) — HALF – INR 775 / FULL – INR 1350
with X.O. Sauce | 400 g / 605.9 kcal

Shiitake Mushroom and Truffle pasta fried Rice (V, G, S) — HALF – INR 625 / FULL – INR 1150
380 g / 576 kcal

Vegetable fried rice (V, G, S) — HALF – INR 600 / FULL – INR 1100
380 g / 576 kcal

THAI

SOUPS

Poh Taet Prawn (G, F, C) — 1100
250 g / 430 kcal

Tom Kha Goong Prawn (G, S) — 950
250 g / 326.4 kcal

Tom Yum Goong Prawn (G, C, S) — 1000
250 g / 264 kcal

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LUNCH AND DINNER

SOUPS · CONTINUED

Poh Taet (V, G, S) 975
240 g / 420 kcal

Tom Yum Chicken (G, S) 950
250 g / 264 kcal

Tom Kha Gai Chicken 950
250 g / 326 kcal

Tom Kha Vegetable (V, G, S) 925
240 g / 326.4 kcal

Tom Yum Vegetable (V, G, S) 925
240 g / 264 kcal

APPETIZERS

Goong Tod Kratiem (G, C, S) 1300
Crispy Prawns, Coriander-Garlic Sauce | 280 g / 324.8 kcal

Yum Talay Salad (G, C, S) 1200
with Seafood | 250 g / 260 kcal

Som tam Salad (V, G, N, S) 1000
250 g / 242.5 kcal

Phor phia phak (V, G, S) 1000
Vegetable Spring Roll | 250 g / 957 kcal

CURRIES

Gaeng Phed Goong HALF – INR 1175 / FULL – INR 1600
Red Curry Prawns | 370 g / 388 kcal

Gaeng Kiew Wan Goong (G, C, S) HALF – INR 1175 / FULL – INR 1600
Green Curry Prawns | 370 G / 493.5 KCAL

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LUNCH AND DINNER

CURRIES · CONTINUED

Massaman Goong (G, C, S) — HALF – INR 1175 / FULL – INR 1600
Prawn Curry | 360 G / 493 KCAL

Gaeng Phed Gai (G, S) — HALF – INR 1050 / FULL – INR 1575
Red Chicken Curry | 355 G / 388.5 KCAL

Gaeng Kaew Wan Gai (G, S) — HALF – INR 1050 / FULL – INR 1575
Green Chicken Curry | 360 G / 458.5 KCAL

Massaman Gai (G, S) — HALF – INR 1050 / FULL – INR 1575
Chicken Curry | 355 G / 493.5 KCAL

Gaeng Phed Phak (V, G, S) — HALF – INR 900 / FULL – INR 1450
Red Vegetable Curry | 350 G / 388.5 KCAL

Gaeng Kiew Wan Phak (V, G, S) — HALF – INR 900 / FULL – INR 1450
Green Vegetable Curry | 350 G / 458.5 KCAL

Massaman Phak (G, S) — HALF – INR 900 / FULL – INR 1450
Vegetable Curry | 350 g / 493.5 kcal

Khow Soi Chicken (G, S) — 1450
350 g / 724.5 kcal

Khow Soi Veg (G, S) — 1425
350 g / 724.5 kcal

ENTRÉES

Pha Nueng Manow (V, G, S) — 1975
Stir-Fried Tofu, Beansprouts, Spring Onion | 300 g / 362 kcal

Phad Thai Goong Prawn (G, S, N, C) — HALF – INR 1000 / FULL – INR 1650
300 g / 381 kcal

Phad Hor Rapa Gai (G, S) — HALF – INR 1000 / FULL – INR 1550
Stir-Fried Minced Chicken, Chilli, Garlic, Basil | 250 g / 317.5 kcal

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LUNCH AND DINNER

ENTRÉES · CONTINUED

Pad Thai Chicken (G, S, N, C) — HALF – INR 1000 / FULL – INR 1550
300 g / 381 kcal

Khao Phad Gai Sub Hor Rapa — HALF – INR 1000 / FULL – INR 1550
Minced Chicken, Fried Rice, Chilli, Garlic

Phad Thai Phak (V, G, S, N) — HALF – INR 900 / FULL – INR 1450
300 g / 381 kcal

Gai Pad Med Ma Muang (G, S) — 1350
Stir-Fried Chicken or Tofu, Basil | 300 g / 381 kcal

Kuay Teaw Phad Khee Maow (V, G, S) — HALF – INR 900 / FULL – INR 1225
320 g / 410 kcal

Khao Pad Gaeng Keow Wan (V, G, S) — HALF – INR 900 / FULL – INR 1125
Green Curry Fried Rice | 300 g / 411 kcal

INDIAN

APPETIZERS

Macchi Ki Rubaiyat (G, D, F) — 3550
Chilean Sea Bass marinated with Hung Curd and Kashmiri Chilli | 230 g / 736 kcal

Highway murgh tikka (GF, N, D) — HALF – INR 950 / FULL – INR 1850
Boneless Chicken, Chilli, Onion, Ginger | 260 g / 774.7 kcal

Seekh Gilafi (D) — HALF – INR 900 / FULL – INR 1500
Lamb Kebab | 230 g / 841 kcal

Malai broccoli (V, GF, N, D) — HALF – INR 675 / FULL – INR 1100
Broccoli marinated with Cheese, Yoghurt and Nutmeg | 350 g / 310.3 kcal

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LUNCH AND DINNER

APPETIZERS · CONTINUED

Matar ki shami (V, G, D) — HALF – INR 675 / FULL – INR 1100
Green Pea Tikki filled with Cheese and Chilli | 240 g / 467.1 kcal

Bharwan Paneer tikka (V, GF, N, D) — HALF – INR 675 / FULL – INR 1100
Marinated Cottage Cheese Kebab, Kashmiri Chilli Powder and Nuts | 260 g / 499.7 kcal

Lasooni Jhinga (D, C) — 2650
Clay Oven-roasted and Marinated Jumbo Prawns | 250 g / 762 kcal

ENTRÉES — HALF / FULL

Nihari Gosht (N, D) — INR 1100 / INR 1575
Dum-cooked Lamb with Yoghurt | 440 g / 566.1 kcal

Kadhai Jhinga (N, C, D) — INR 1175 / INR 1650
Stir-fried Prawns with Capsicum | 440 g / 766.1 kcal

Dilli ka butter chicken (GF) — INR 1050 / INR 1500
Boneless Tandoori Chicken, Smoked Tomato, Cashew Gravy

Homestyle chicken curry — INR 1050 / INR 1500

Macchi Rai Tamatar (N, F) — INR 1100 / INR 1575
Pomfret Fillet marinated with Mustard Seeds and Tomato | 450 g / 680 kcal

Chura Paneer Saag (V, N, D) — INR 750 / INR 1250
Shredded Spinach, Garlic, Fresh Cream | 380 g / 750 kcal

Amritsari Aloo Gobi (V, N, D) — INR 750 / INR 1250
Cauliflower, Potatoes, Roasted Cumin, Onions | 380 g / 926.1 kcal

Paneer Lababdar (V, N, D) — INR 800 / INR 1275
Cottage Cheese, Onions, Rich Tomato Gravy | 420 g / 656.3 kcal

Nizami Handi Tarkari (V, N, D) — INR 750 / INR 1250
Seasonal Vegetables with Cashew and Tomato Gravy | 420 g / 504.1 kcal

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LUNCH AND DINNER

ENTRÉES · CONTINUED

Dal Khaas San:Qi (V, D) — INR 725 / INR 1225
Tandoor-cooked Black Lentils, Freshly Churned Butter | 450 g / 611.1 kcal

Hing Jeera Ke Tadka Dal (V, D) — INR 725 / INR 1225
Tempered Yellow Lentils | 500 g / 798.9 kcal

Rogan Josh (N, D) — INR 1100 / INR 1575
Braised Lamb, Kashmiri Chilli, Fennel, Ginger Powder | 500 g / 1561 kcal

RICE

Handi Gosht Dum Biryani (D) — 1600
Dum-cooked Basmati Rice, Lamb, Indian Spices | 800 g / 2088 kcal

Handi Murgh Biryani (D) — 1575
Dum-cooked Basmati Rice, Chicken, Indian Spices | 780 g / 1778.4 kcal

Handi Subz Dum Biryani (V, D) — 1250
Dum-cooked Basmati Rice, Fresh Vegetables, Indian Spices | 750 g / 1732.5 kcal

Steamed Basmati Rice (V) — 550
330 g / 847.3 kcal

Jeera Rice (V, D) — 600
Basmati Rice, Cumin Seeds, Fresh Coriander | 335 g / 989.9 kcal

Biryani Dum Pulao (V, D) — 700
Saffron-flavoured Basmati Rice | 360 g / 1546 kcal

Jheenga Biryani (C, D) — 1650
Basmati Rice, Prawns, Aromatic Spices | 760 g / 1758 kcal

BREADS (V)

Tandoori Roti (G) — 290
Whole Wheat Flatbread | 75 g / 202 kcal

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LUNCH AND DINNER

BREADS (V) · CONTINUED

Laccha Paratha (G, D) 290
Layered Whole Wheat Flatbread | Plain, Ajwaini or Spicy Kutti Mirch | 90 g / 276.9 kcal

Naan (G, D) 290
Traditional Leavened Flatbread | Plain, garlic, butter or onion seed | 85 g / 228.1 kcal

Amritsari Kulcha (G, D) 400
Potato-stuffed Flatbread | 120 g / 398.4 kcal

Multigrain Roti (G) 290
Whole Wheat Flatbread, Flax Seeds, Pumpkin Seeds, Oats | 80 g / 210 kcal

Chur-Chur Naan (G, D) 350
Traditional Flatbread, Homemade Spice Mix, Butter | 90 g / 289 kcal

Multigrain Chur-Chur (G, D) 350
Whole Wheat Flatbread, Flax Seeds, Pumpkin Seeds, Oats | 90 g / 269 kcal

JAPANESE

SOUPS

Miso Scallop (G, S, F, C) 1250
Scallop, Tofu, Wakame, Nameko Mushrooms, Spring Onion | 250 g / 706.4 kcal

Miso Tofu (V) 850
Tofu, Wakame, Spring Onion | 240 g / 245.4 kcal

Kinchin (V, G) 850
Clear Broth, Carrot, Mushrooms, Sesame, Soy | 230 g / 246.3 kcal

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LUNCH AND DINNER

APPETIZERS

Edamame (V) 1100
Plain, Salted or Spicy | 150 g / 182 kcal

Avocado salad (V, G, S) 1375
Tofu, Cherry Tomatoes, Avocado-Yassai Dressing | 300 g / 381 kcal

Crab Salad Tempura (G, S, C) 1950
210 g / 349.7 kcal

Wasabi Prawns (G, C) 1700
220 g / 543.3 kcal

SUSHI

California Maki (6) (C) 1450
Crab Stick, Avocado, Mayonnaise | 200 g / 528.6 kcal

Spicy Salmon (6) (F, D) 1450
Cream Cheese, Avocado | 190 g / 532.3 kcal

Tempura Vegetable (6) (G, C) 1450
Asparagus, Prawns | 200 g / 533.3 kcal

Asparagus & Cream Cheese (6) (V, D) 950
200 g / 488.1 kcal

Crunchy Avocado & Cheese (6) (V, G, D) 1050
190 g / 551 kcal

Tomato & Cheese (6) (V, D) 950
190 g / 571.9 kcal

Spider Roll (6) (G, D, C) 1850
Tempura Crab, Avocado, Cucumber, Spicy Mayo | 200 g / 687 kcal

Dragon Roll (6) (G, C) 1850
Eel, Tempura Prawn, Avocado, Cucumber | 210 g / 785 kcal

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LUNCH AND DINNER

SUSHI · CONTINUED

Philadelphia (6) (F, D) — 1750
Salmon, Cream Cheese, Avocado, Cucumber | 210 g / 785 kcal

Green Dragon Roll (6) (V, G) — 1125
Asparagus, Cucumber, Avocado, Inari | 200 g / 689 kcal

Nigiri Hamachi (2) (F) — 1650
80 g / 206.4 kcal

Nigiri Tuna (2) (F) — 1500
80 g / 195 kcal

Nigiri Scallop (2) (F, C) — 1500
70 g / 192.5 kcal

Nigiri Octopus (2) (F) — 1500
70 g / 162 kcal

Nigiri Salmon (2) (F) — 1200
70 g / 178.5 kcal

Sashimi Hamachi (3) (F) — 1650
60 g / 154 kcal

Sashimi Tuna (3) (F) — 1500
60 g / 175.4 kcal

Sashimi Scallop (3) (F, C) — 1500
60 g / 189 kcal

Sashimi Salmon (3) (F) — INR 1350/-
60 g / 149.4 kcal

DESSERTS — 750

Four Seasons Chocolate Entremets (G, N, E, D)
Layered Chocolate Dacquoise, Dark Chocolate Sponge, Chocolate Ganache | 150 g / 385 kcal

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LUNCH AND DINNER

DESSERTS · CONTINUED

Tiramisu (G, E, D)
Ladyfingers, Espresso, Mascarpone Cheese, Cocoa Powder | 150 g / 405 kcal

Angoori Rasmalai (V, N, D)
Saffron Milk-soaked Cottage Cheese Dumplings | 120 g / 233 kcal

Fresh fruit Malai Ghevar (G, N, D)
Syrup, Rabdi, Fresh Seasonal Fruits | 130 g / 213 kcal

Gulab Jamun (V, G, N, D)
Fried Milk Balls soaked in Sugar Syrup | 120 g / 300 kcal

Homemade Ice Cream (V, G, D)
Berry, Pistachio, Coffee, Vanilla or Chocolate | 50 g / 111 kcal

Kulfis (V, N, D)
Peanut, Malai or Mango | 150 g / 295 kcal

Raspberry Sorbet 750
100 g / 144 kcal

Kunafa Lemon Delight 750
150 g / 285 kcal

CHINESE TEAS 500

Bai Mu-dan
Refreshing tea with layers of mellow and earthy flavours with highlights of a lightly sweet, delicate and a smooth floral tone. | Recommended brewing time: 1–2 minutes

Lapsang Souchong
This organic black tea is dried over pinewood, giving it a heavily smoky aroma and a deep, rich liquor, coupled with a smooth taste. | Recommended brewing time: 4–5 minutes

Pu'er
Earthy, rich and bold. A refreshing blast of complex flavours. | Recommended brewing time: 4–5 minutes

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LUNCH AND DINNER

CHINESE TEAS · CONTINUED

Jasmine
Jasmine is honoured as the most fragrant and popular scented Chinese tea. | Recommended brewing time: 3–4 minutes

Japanese Sencha
The most popular tea in Japan with a vegetal, almost grassy flavour. | Recommended brewing time: 3–4 minutes

COFFEE 500

Café, Espresso, Double Espresso, Macchiato, Cappuccino, Café Latte

FRESHLY SQUEEZED JUICES & SMOOTHIES 525

Juices
Watermelon or Orange

Smoothies
Mango, Banana or Berry

REFRESHERS

Lassi 525
Sweet & Salty, Mango or Strawberry

Iced Tea 500

Iced Coffee 500

MOCKTAILS 700

Honeydew
Pineapple, Elderflower Syrup, Peach Syrup, Ginger, Lime

Mist
Mango, Cucumber, Mint, Lime

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LUNCH AND DINNER

MOCKTAILS · CONTINUED

Hawaii
Pineapple, Yuzu Purée, Coconut Syrup, Lime

Anise Sparkle
Cranberry, Orange, Salted Anise Syrup, Lime

Apple Cider
Apple Cider Vinegar, Apple Juice, Cola Syrup, Lime

Raspberry cobbler
Pomegranate, Pineapple, Raspberry, Lime

AERATED DRINKS

Fever-Tree Ginger Ale	300
Fever-Tree Tonic Water	300
Red Bull	300
Coke, Diet Coke, Coke Zero, Sprite	260
O'cean Natural Tonic Water, Soda Water, Ginger Ale or Energy Drink	260

MINERAL WATER

San Benedetto Still	250 ml – INR 180 / 750 ml – INR 275
San Benedetto Sparkling	250 ml – INR 300 / 750 ml – INR 375
Perrier Sparkling	330ml – INR 300 / 750 ml – INR 375

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LUNCH AND DINNER

JUST BUBBLES

Black Pearl 1175
Chandon, Hennessy V.S., Kahlua

Kir Royal 1175
Chandon, Crème de Cassis

French 75 1175
Chandon, Tanqueray, Lemon Juice

Bellini 1100
Chandon, Peach Nectar

Bombay Bellini 1100
Chandon, Mango Nectar

Buck's Fizz 1100
Chandon, Fresh Orange Juice

Peppermint Fresh 1100
Chandon, Crème de Menthe, Lime

INTERNATIONAL TRAVELLERS 1100

Gin Fizz
Tanqueray, Sparkling Water, Lime Juice

Gin Mule
Tanqueray, Ginger Ale, Lime Juice

Caipiroska
Ketel One, Lime, Brown Sugar

Whisky Sour
Johnnie Walker Black, Lime Juice, Simple Syrup

Mai Tai
Bacardi White and Dark Rum, Pineapple, Triple Sec, Lime

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LUNCH AND DINNER

INTERNATIONAL TRAVELLERS · CONTINUED

Piña Colada
Bacardi, Pineapple, Coconut Cream

Classic Margarita
Mango, Strawberry or Pomegranate

Bloody Mary
Classic or Mexican

Manhattan
Classic: Whisky, Martini Rosso, bitters | Perfect: Whisky, Dry Martini Rosso, bitters | Rob Roy: Scotch whisky, Martini Rosso, bitters

CONTEMPORARY CLASSICS

Hotel Nacional 1000
Bacardi Gold, Apricot Brandy, Lemon Juice, Pineapple Juice, Angostura Bitters

The Amelia 1000
Ketel One, Raspberry Purée, Lemon Juice, Lavender Syrup

The Running 1000
Ketel One, Passion Fruit Purée, Hibiscus Syrup, Lime Juice, Energy Drink

Orange Blossom 1000
Ketel One, Basil, Fresh Lime Juice, Syrup, Orange, Apple Juice, Soda

Primavera 1000
Bacardi, Fresh Lime Juice, Syrup, Cointreau, Pineapple Juice, Mint, Angostura Bitters

Diamond Fizz 1000
Tanqueray, Cointreau, Lime Juice, Sugar, Sparkling Wine, Egg White

Penicillin 1000
Johnnie Walker Black, Fresh Lime Juice, Honey Water, Ginger Syrup, Paul John Bold

Snapshot 1000
Tanqueray, Martini Bianco, Lime Juice, Sugar, Egg White

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LUNCH AND DINNER

CONTEMPORARY CLASSICS · CONTINUED

La Paloma 950
Corralejo, Grapefruit & Basil Syrup, Basil, Fresh Lime Juice, Soda

Mumbai Sour 950
Johnnie Walker Black, Mulled Wine Syrup, Lime Juice, Lavender-Maple Syrup, Egg White

Box Office Hit 950
Johnnie Walker Black, Mint, Fresh Lemon Juice, Sugar

21 Club Southside 950
Tanqueray, Fresh Mint, Lime Juice, Sugar, Soda

SPIRITS

Beer	• Corona – INR 700 / • Asahi – INR 900 / • Stella Artois – INR 975 / • Leffe Blond – INR 975
Blended Scotch	INR 2600 / • Chivas Regal 25 Yrs – INR 3330 / • Johnnie Walker King George V – INR 9900
Single Malt Scotch	00 / • The Glenlivet 21 Yrs Speyside – INR 2600 / • The Glenlivet 25 Yrs Speyside – INR 5500
Whisky & Bourbon	1100 / • The Quiet Man (Irish single malt) – INR 1250 / • Michter's (Bourbon, Rye) – INR 2500
Vodka	, Berlin, London) – INR 1200 / • Beluga Gold Line – INR 2175 / • Kauffman Vintage – INR 2300
Gin	Monkey 47 – INR 1200 / • Gin Mare – INR 1200 / • Aviation – INR 1250 / • Cotswolds – INR 1500
Rum	Ron Mantuano – INR 800 / • Bacardi 8 Yrs – INR 850 / • Diplomatico Reserva Exclusiva – INR 900
Cognac	1100 / • Martell V.S.O.P. – INR 1100 / • Hennessy X.O. – INR 3000 / • Martell X.O. – INR 3000
Tequila	Corralejo Blanco – INR 900 / • Corralejo Reposado – INR 1050 / • Patron Silver – INR 1200
Aperitif, Digestif & Liqueur	INR 775 / • La Botija Pisco – INR 775 / • Jägermeister – INR 775 / • Patron XO Café – INR 1125

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LUNCH AND DINNER

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