THE DINING ROOM

GRAND HYATT GOA

MENU

GRAND HYATT GOA · BAMBOLIM · GOA

A KISMET MENU · GRAND HYATT GOA

THE DINING ROOM MENU

SOUPS

▲ Sweet Corn Soup — 450
452 Kcal | 330 Grams
Sweetcorn, Potato And Chicken Vegetarian Option Available Upon Request,

STARTERS / APPETIZERS

▲ Chicken Wings *(G)* — 550
673kcal | 200grams
Crispy Fried Andhra Spiced Chicken, Black Pepper, Curry Leaves,

● Vegetable Spring Rolls *(G)(SO)(SD)* — 475
656kcal | 250 Grams
Thai Sweet Chilli Sauce,

▲ Kebabs - Our Signature Murgh Ke Sooley 'rajasthan" *(D)(MT)* — 500
619kcal | 175 Grams
Chicken Marinated With Fenugreek, Chili And Chicken, Rajasthani Spices, Yoghurt Marinade, Tandoor Glazed,

▲ Kebabs - Adraki Gilafi Seekh 'lucknow" *(D)* — 750
336 Kcal | 170 Grams
Rajasthani Minced Lamb, Ginger, Onion, Bell Pepper, Tandoor Glazed,

● Kebabs - Chulha's Signature Achari Paneer Tikka 'rajasthan' *(D)(MT)* — 450
439 Kcal | 220 Grams
Creamy Cottage Cheese Cubes, Pickled Indian Spices, Tandoor Glazed,

● Kebabs - Paneer Panchforan Tikka *(D)(MT)* — 575
293 Kcal | 230 Grams
Cheese, Bengal Five Spice, Peppers, Onions, And Saffron Yoghurt,

● Kebabs- Malai Tandoori Phool *(D)* — 770
173 Kcal | 240 Grams
Broccoli, Cauliflower With Fenugreek And Yogurt,

▲ Kebabs- Gosht Seekh Kebab *(D)* — 750
336 Kcal | 170 Grams
Lamb Prepared North Indian Style With Mint Chutney,

● VEGETARIAN ▲ NON-VEGETARIAN

(G) Gluten · (SO) Soya · (SD) Sulphur Dioxide · (D) Dairy · (MT) Mustard · (S) Shellfish
(N) Nuts · (P) Peanuts · (E) Eggs · (VG) Vegan · (F) Fish · (PO) Pork

All prices are in Indian Rupees, subject to 5% service charge and applicable to government taxes. Service charge is voluntary, let us know if you do not wish to pay. Food from outside or within the hotel shall not be reheated or served.
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

THE DINING ROOM MENU

STARTERS / APPETIZERS · CONTINUED

▲ Kebabs- Murgh Tikka *(D)(MT)* — 650
584 Kcal | 175 Grams
Chicken Marinated With Fenugreek, Chili, And Mustard Oil,

▲ Kebabs- Achari Tandoori Jhinga *(D)(S)(MT)* — 1300
459 Kcal | 320grams
Prawns Marinated With Chilies And Yoghurt,

● Paneer Kathi Roll *(D)(G)(MT)* — 650
717 Kcal | 350 Grams
Paneer, Peppers, Onions, Chili, Ginger Rolled In A Whole Wheat Flat Bread,

● Aloo Mutter Samosa *(G)* — 375
672 Kcal | 240grams
Fried Turnover Stuffed With Potatoes & Peas With Tamarind Sauce, & Mint Chutney,

● Masala Peanuts *(N)(P)* — 275
1281 Kcal | 260 Grams
Traditional Indian Snack Flavoured With Onion, Tomato, Coriander, Chili & Lime,

● Masala Papad *(MT)* — 275
239 Kcal | 150 Grams
Light And Crispy Lentil Wafer With Onion, Tomato, Chili, Coriander, Masala Spices,

▲ Prawn Pepper Fry *(S)(MT)* — 800
794 Kcal | 280 Grams
Local Prawns Pan-fried South Indian Style,

▲ Fried Calamari *(S)(E)(MT)* — 525
413 Kcal | 160 Grams
Crispy Fried Calamari And Prawns With Saffron And Garlic Aioli

● Hummus And Pita *(VG)* — 525
1307 Kcal | 340 Grams
Served With Carrot, Cucumber Crudite And Black Olives

● VEGETARIAN ▲ NON-VEGETARIAN

(G) Gluten · (SO) Soya · (SD) Sulphur Dioxide · (D) Dairy · (MT) Mustard · (S) Shellfish
(N) Nuts · (P) Peanuts · (E) Eggs · (VG) Vegan · (F) Fish · (PO) Pork

All prices are in Indian Rupees, subject to 5% service charge and applicable to government taxes. Service charge is voluntary, let us know if you do not wish to pay. Food from outside or within the hotel shall not be reheated or served.
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

THE DINING ROOM MENU

SALADS

Caesar *(D)(G)* — 600
378kcal | 250 Grams
Caesar + Aged Parmesan + Croutons,

Chicken Caesar *(D)(G)(F)(MT)* — 750
409kcal | 250 Grams
Caesar + Aged Parmesan + Croutons,

Chicken Tikka Caesar *(D)(MT)* — 750
597kcal | 250 Grams
Caesar + Aged Parmesan + Croutons,

Garden Salad *(MT)* — 550
191kcal | 250 Grams
Seasonal Lettuces, Sprouts, Tomato, Cucumber, Green Onion, Coriander, Lemon & Mustard Vinaigrette,

Greek Salad *(D)* — 600
258kcal | 250 Grams
Sweet Peppers, Red Onion, Olives, Feta Cheese, Cucumber, Herbs & Lemon Vinaigrette,

MAIN COURSE

Roast Chicken *(D)(G)(SD)* — 925
443 Kcal | 250 Grams
Pan Roasted & Semi-boneless With Mushroom & Rosemary Jus With Mashed Potatoes And Sautéed Vegetables,

Indian Ocean Tiger Prawns *(D)(G)(S)* — 1800
232kcal | 280 Grams
Sautéed With Garlic, Olive Oil And Lemon Roasted Rosemary Potatoes And Sautéed Vegetables

Filetto Di Bufalo *(D)(G)(SD)* — 950
200 Kcal | 165 Grams
Grilled Tenderloin With Buttery Mashed Potatoes And Sautéed Mushrooms, Served With A Small Arugula And Parmesan Salad,

Salmone Alla Erbette *(D)(F)* — 1200
609 Kcal | 250 Grams
Pan Seared Norwegian Salmon, Paired With Cannellini Bean And Ragout, Served With Organic Caper Butter Sauce,

VEGETARIAN NON-VEGETARIAN

(G) Gluten · (SO) Soya · (SD) Sulphur Dioxide · (D) Dairy · (MT) Mustard · (S) Shellfish
(N) Nuts · (P) Peanuts · (E) Eggs · (VG) Vegan · (F) Fish · (PO) Pork

All prices are in Indian Rupees, subject to 5% service charge and applicable to government taxes. Service charge is voluntary, let us know if you do not wish to pay. Food from outside or within the hotel shall not be reheated or served.
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

THE DINING ROOM MENU

MAIN COURSE · CONTINUED

Oriental Signature: Kung Pao Style *(N)(G)(VG)(SO)(SD)* — 650
841 Kcal | 350 Grams
Peanuts, Dried Chili, Spring Onions, Szechuan Pepper With Jasmine Rice,

Oriental Signature: Kung Pao Style- Chicken *(N)(G)(E)(SO)(SD)* — 750
1021 Kcal | 350 Grams
Peanuts, Dried Chili, Spring Onions, Szechuan Pepper With Jasmine Rice,

Oriental Signature: Kung Pao Style- Prawn *(N)(G)(S)(E)(SO)(SD)* — 1050
618 Kcal | 350 Grams
Peanuts, Dried Chili, Spring Onions, Szechuan Pepper With Jasmine Rice,

Oriental Signature: Sweet And Sour Stir-fry *(N)(G)(SO)(SD)* — 750
1024 Kcal | 350 Grams
Pineapple, Red Peppers, And Chinese Vinegar With Jasmine Rice Vegetables And Tofu,

Oriental Signature: Sweet And Sour Stir-fry- Chicken *(N)(G)(E)(SO)(SD)* — 850
1177 Kcal | 350 Grams
Pineapple, Red Peppers, And Chinese Vinegar With Jasmine Rice,

Oriental Signature: Sweet And Sour Stir-fry- Prawn *(N)(G)(S)(SO)(SD)* — 1025
652 Kcal | 350 Grams
Pineapple, Red Peppers, And Chinese Vinegar With Jasmine Rice,

Oriental Signature: Fried Rice *(G)(SO)* — 650
742 Kcal | 250 Grams
Jasmine Rice, Spring Onions, Garlic, Green Beans,

Oriental Signature: Fried Rice- Chicken *(G)(SO)* — 850
743 Kcal | 250 Grams
Jasmine Rice, Spring Onions, Garlic, Green Beans,

Oriental Signature: Fried Rice- Prawn *(G)(S)(E)(SO)* — 975
722 Kcal | 250 Grams
Jasmine Rice, Spring Onions, Garlic, Green Beans,

Oriental Signature: Thai Green Curry With Steamed Jasmine Rice *(SD)* — 650
352 Kcal | 350 Grams

VEGETARIAN NON-VEGETARIAN

(G) Gluten · (SO) Soya · (SD) Sulphur Dioxide · (D) Dairy · (MT) Mustard · (S) Shellfish
(N) Nuts · (P) Peanuts · (E) Eggs · (VG) Vegan · (F) Fish · (PO) Pork

All prices are in Indian Rupees, subject to 5% service charge and applicable to government taxes. Service charge is voluntary, let us know if you do not wish to pay. Food from outside or within the hotel shall not be reheated or served.
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

THE DINING ROOM MENU

MAIN COURSE · CONTINUED

▲ Oriental Signature: Thai Green Curry With Steamed Jasmine Rice- Chicken *(SD)* — 850
613 Kcal | 350 Grams

▲ Oriental Signature: Thai Green Curry With Steamed Jasmine Rice- Prawn *(S)(F)(SD)* — 1025
320 Kcal | 350 Grams

● Oriental Signature: Hakka Noodles *(N)(G)(SO)(SD)* — 650
844 Kcal | 340 Grams
Stir-fried Noodles With Spring Onion, Soya Sauce,

▲ Oriental Signature: Hakka Noodles- Chicken *(G)(SO)* — 850
821 Kcal | 340 Grams
Stir-fried Noodles With Spring Onion, Soya Sauce,

▲ Oriental Signature: Hakka Noodles - Prawn *(G)(S)(SO)* — 975
764 Kcal | 340 Grams
Stir-fried Noodles With Spring Onion, Soya Sauce,

● Oriental Signature: Steamed Jasmine Rice — 350
645 Kcal | 250 Grams

● Mumbai Sandwich *(N)(D)(G)* — 750
781kcal | 350 Grams
Potato, Beetroot, Tomato, Capsicum, Onion, Cheese, Mint Chutney, Peanuts, In Toasted Focaccia Bread

● Paneer Kathi Roll *(D)(G)(MT)* — 650
717kcal | 350 Grams
Paneer, Peppers, Onion, Chili, Ginger, Rolled In Whole Wheat Flat Bread,

▲ Classic Hamburger *(PO)(D)(G)(SD)* — 850
411kcal | 220 Grams
Ground Sirloin, Cheddar Cheese, Pork Bacon, Pickles, Tomato, Red Onion, Lettuce,

▲ Chicken Burger *(D)(G)(MT)* — 850
930kcal | 280 Grams
Ground Free Range Chicken, Feta Cheese, Gherkins, Lettuce, Tomato, Onion, Homemade Garlic Aioli,

● VEGETARIAN ▲ NON-VEGETARIAN

(G) Gluten · (SO) Soya · (SD) Sulphur Dioxide · (D) Dairy · (MT) Mustard · (S) Shellfish
(N) Nuts · (P) Peanuts · (E) Eggs · (VG) Vegan · (F) Fish · (PO) Pork

All prices are in Indian Rupees, subject to 5% service charge and applicable to government taxes. Service charge is voluntary, let us know if you do not wish to pay. Food from outside or within the hotel shall not be reheated or served.
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

THE DINING ROOM MENU

MAIN COURSE · CONTINUED

▲ The Grand Club *(PO)(D)(G)(E)(SD)* 850
475 Kcal | 280 Grams
Smoked Turkey, Pork Bacon, Lettuce, Tomato, Mayonnaise, Fried Egg Vegetarian Option Available Upon Request,

▲ Grilled Seabass *(D)(F)(MT)* 950
202 Kcal | 165 Grams
With Lemon Caper Sauce And Roast Potatoes

▲ Lamb Wellington *(D)(MT)(SD)* 950
399 Kcal | 350 Grams

MAIN COURSE - PIZZA

● Margherita *(D)(G)* 750
1719 Kcal | 550 Grams
Tomato Sauce, Mozzarella, Basil,

● Mediterranean Garden *(D)(G)* 780
1224 Kcal | 550 Grams
Tomato Sauce, Mozzarella, Red Onion, Mushrooms, Bell Peppers, Zucchini,

▲ Spicy Pork Pepperoni *(PO)(D)(G)(SD)* 850
1009 Kcal | 520 Grams
Tomato Sauce, Mozzarella, Spicy Pork Pepperoni,

▲ Chicken Tikka *(G)(MT)* 850
1074 Kcal | 520 Grams
Tomato Sauce, Mozzarella, Tandoori Chicken, Chili, Onion, Coriander,

MAIN COURSE - PASTA

● Aglio E Olio *(G)* 750
769 Kcal | 230 Grams
Spaghetti Sautéed With Garlic, Parsley And Red Chili Flakes, Topped With Panatura Crumble,

● VEGETARIAN ▲ NON-VEGETARIAN

(G) Gluten · (SO) Soya · (SD) Sulphur Dioxide · (D) Dairy · (MT) Mustard · (S) Shellfish
(N) Nuts · (P) Peanuts · (E) Eggs · (VG) Vegan · (F) Fish · (PO) Pork

All prices are in Indian Rupees, subject to 5% service charge and applicable to government taxes. Service charge is voluntary, let us know if you do not wish to pay. Food from outside or within the hotel shall not be reheated or served.
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

THE DINING ROOM MENU

MAIN COURSE - PASTA · CONTINUED

- Pomodoro *(D)(G)* — 750
  642 Kcal | 280 Grams
  Homemade Tonnarelli With Fresh Tomato And Basil Sauce,

- Alfredo *(D)(G)* — 750
  1116 Kcal | 280 Grams
  Homemade Linguini Tossed In A Creamy Sauce Made Vegetables & Pecorino Cheese,

- Papardelle Bolognese Ala Verandah *(D)(E)(SD)* — 850
  610 Kcal | 350 Grams
  Hand Cut Thick Pasta Ribbons With Pulled Lamb Shank Simmered In A Savoury Tomato & Herb Sauce.

MAIN COURSE - INDIAN

- Curries: Paneer Makhanwala *(N)(D)(SD)* — 850
  606 Kcal | 350 Grams
  Cheese, Rich Tomato Gravy, Cashew Nut, Chili, Cream,

- Curries: Paneer Mutter Masala *(N)(D)(SD)* — 675
  549 Kcal | 350grams
  Cheese, Green Peas, Light Cumin Flavoured Gravy,

- Curries: Kadhai Subz *(D)* — 625
  307 Kcal | 250 Grams
  Vegetables With Coarsely Ground Spices,

- Curries: Aloo Gobi Adraki *(D)* — 625
  323 Kcal | 350 Grams
  Potatoes And Cauliflower With Light Indian Spices And Ginger,

- Curries: Lasooni Palak *(D)* — 625
  199 Kcal | 330 Grams
  Spinach With Garlic, Corn, And Onions,

- Curries: Murg Makhanwala *(N)(D)(MT)(SD)* — 900
  846 Kcal | 340 Grams
  “butter Chicken” Rich Tomato Gravy, Cashew Nut, Chili, Cream,

VEGETARIAN NON-VEGETARIAN

(G) Gluten · (SO) Soya · (SD) Sulphur Dioxide · (D) Dairy · (MT) Mustard · (S) Shellfish
(N) Nuts · (P) Peanuts · (E) Eggs · (VG) Vegan · (F) Fish · (PO) Pork

All prices are in Indian Rupees, subject to 5% service charge and applicable to government taxes. Service charge is voluntary, let us know if you do not wish to pay. Food from outside or within the hotel shall not be reheated or served.
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

THE DINING ROOM MENU

MAIN COURSE - INDIAN · CONTINUED

▲ Curries: Murgh Tulsi Tariwala *(D)* — 875
885kcal | 350 Grams
North Indian Style Chicken Curry With Onion, Tomato And Basil,

▲ Curries: Rogan Josh *(D)* — 950
476kcal | 350 Grams
Mutton Curry – Kashmiri Style With Garam Masala,

▲ Curries: Chulha's Bardez Style Goan Fish Curry *(F)* — 875
648kcal | 340 Grams
Locally Sourced Fish, Coconut, Red Chilli, Garlic Kokum,

▲ Curries: Our Signature Style Goan Prawn Curry *(S)* — 925
702 Kcal | 340 Grams
Prawn, Coconut, Red Chilli, Garlic, Kokum,

● Hyderabadi Dum Biryani With Raita *(D)(G)* — 750
579 Kcal | 425 Grams
Vegetable Biryani Baked In A Pastry Crust With Herbs,

▲ Hyderabadi Dum Biryani With Raita- Chicken *(D)(G)* — 850
579 Kcal | 425 Grams
Chicken Biryani Baked In A Pastry Crust With Herbs,

▲ Hyderabadi Dum Biryani With Raita- Lamb *(D)(G)* — 950
842 Kcal | 450 Grams
Lamb Biryani Baked In A Pastry Crust With Herbs,

● Dal Tadka *(D)* — 450
923 Kcal | 340 Grams
Yellow Lentil With Onion, Tomato, Cumin,

● Dal Dhaba *(D)* — 450
1102 Kcal | 360 Grams
Yellow And Black Lentils With Onion, Garlic, And Chili,

● VEGETARIAN ▲ NON-VEGETARIAN

(G) Gluten · (SO) Soya · (SD) Sulphur Dioxide · (D) Dairy · (MT) Mustard · (S) Shellfish
(N) Nuts · (P) Peanuts · (E) Eggs · (VG) Vegan · (F) Fish · (PO) Pork

All prices are in Indian Rupees, subject to 5% service charge and applicable to government taxes. Service charge is voluntary, let us know if you do not wish to pay. Food from outside or within the hotel shall not be reheated or served.
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

THE DINING ROOM MENU

MAIN COURSE - INDIAN · CONTINUED

- Dal Makhani *(D)* — 500
  1323 Kcal | 380 Grams
  Tblack Lentils, Slow Cooked With Tomato, Cream And Fenugreek Leaves,

- Dal Khichdi *(D)* — 450
  865 Kcal | 365 Grams
  Yellow Lentils, Lightly Spiced With Turmeric With Carrot, Green Peas, Beans Or Masala – Spiced With Onions Tomato And Chili,

- Steamed Basmati Rice — 350
  830 Kcal | 250 Grams

- Jeera Pulao *(D)* — 375
  852 Kcal | 250 Grams
  Cumin Flavoured,

- Curd Rice *(D)(MT)* — 350
  786kcal | 370 Grams
  South Indian Style With Mustard Seeds, Chili, Curry Leaves,

- Tawa Paratha *(D)(G)(SD)* — 250
  522 Kcal | 180 Grams
  Whole Wheat, Flaky Pastry Cooked In A Griddle,

- Roti *(D)(G)(SD)* — 200
  170 Kcal | 60 Grams
  Plain Or Butter,

- Laccha *(G)(SD)* — 200
  242 Kcal | 70 Grams
  Layers Of Flaky Pastry With Butter,

- Naan *(D)(G)(SD)* — 200
  185 Kcal | 60 Grams
  Plain, Butter Or Garlic,

- Cheese Naan *(D)(G)(SD)* — 250
  240kcal | 80 Grams
  Cheddar Cheese ,

VEGETARIAN NON-VEGETARIAN

(G) Gluten · (SO) Soya · (SD) Sulphur Dioxide · (D) Dairy · (MT) Mustard · (S) Shellfish
(N) Nuts · (P) Peanuts · (E) Eggs · (VG) Vegan · (F) Fish · (PO) Pork

All prices are in Indian Rupees, subject to 5% service charge and applicable to government taxes. Service charge is voluntary, let us know if you do not wish to pay. Food from outside or within the hotel shall not be reheated or served.
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

THE DINING ROOM MENU

DESSERTS

- Chocolate Brownie *(N)(D)(G)(SD)* — 450
  113 Kcal | 1 Pc (30 Grams)
  Dark Chocolate, Cinnamon & Cashew Nuts,

- Tiramisu *(D)(G)(E)(SD)* — 450
  415 Kcal | 1 Portion (185 Grams)
  Mascarpone Cheese, Espresso (from Local Beans), Amaretto, And Lady Finger Cookies,

- Mango & White Chocolate Cheese Cake *(N)(D)(G)(SO)(SD)* — 450
  121 Kcal | 1 Pc (35 Grams)

- Rasmalai *(D)(G)(SD)* — 375
  455 Kcal | 250 Grams
  Cottage Cheese Dumplings, Saffron, Cardamom Milk, Pistachio,

- Gulab Jamun *(N)(D)(G)(SD)* — 375
  934 Kcal | 250 Grams
  Milk Dumplings, Sugar Syrup, Rose Water,

- Seasonal Sliced Platter — 450
  64 Kcal | 250 Grams
  Six Varieties Of Fresh Fruit,

VEGETARIAN NON-VEGETARIAN

(G) Gluten · (SO) Soya · (SD) Sulphur Dioxide · (D) Dairy · (MT) Mustard · (S) Shellfish
(N) Nuts · (P) Peanuts · (E) Eggs · (VG) Vegan · (F) Fish · (PO) Pork

All prices are in Indian Rupees, subject to 5% service charge and applicable to government taxes. Service charge is voluntary, let us know if you do not wish to pay. Food from outside or within the hotel shall not be reheated or served.
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary