TAMRA

SHANGRI-LA EROS

À LA CARTE MENU

Served from 11:00 a.m. to 11:30 p.m.

WELLNESS CUISINE

Nutritionist-approved recipes · Wellness at Shangri-La

APPETIZER & SOUP

TOMATO & BEETROOT SOUP 210
Cherry Tomatoes, Basil, Beetroot, Whole Wheat Bread Crumble, Basil Oil

WARM PUY LENTIL & SALMON 620
Baby Spinach, Pommery Mustard, Pan Roasted Salmon, Olive Oil

EGG WHITE SPIRULINA OMELETTE 405
Egg White, Cherry Tomato, Green Vegetables, Spirulina Powder

BAJRA KHICHRI 315
Pearl Millet And Lentils Simmered With Onion, Tomato & Green Chilly

HEIRLOOM VEGETABLE CRUDITE 210
Carrot, Hydroponic Tomatoes, Cucumber, Bell Pepper, Greek Yoghurt Dip

DESSERT

DARK CHOCOLATE OLIVE OIL CAKE 210
Almond Flour-based Cake, Raspberry Compote, Seasonal Berries A Guilt-free Indulgence Made With Heart-healthy Olive Oil

FOR GROWING GUEST — JUICES & SMOOTHIES

IMMUNE BOOST 165
Carrot, Orange, Green Apple, Carrot, Celery, Ginger Rich In Immune- Supportive Vitamins

DETOX 165
Beetroot, Cucumber, Green Apple, Carrot, Celery, Kale, And Ginger Packed With Detox-boosting Antioxidants

TROPICAL GLOW 165
Tropical Glow Pineapple, Cucumber, Banana, Lime, Coconut Milk Natural Enzymes And Anti-inflammatory Nutrients Aid Digestion.

COCO CHOCOLATE BLISS BANANA 165
Cocoa Powder, Chia Seed, Medjool Date, Coconut Milk High In Fibre, Naturally Sweetened And Full Of Omega 3 Fats

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WELLNESS CUISINE

BREAKFAST

YOGHURT & FRUIT PARFAIT 165
Plain Greek Yoghurt, Mixed Melon And Berries, Chia Seed, Homemade Granola, Honey Probiotics For Healthy Digestion And Calcium For Growing Bones

WHOLE GRAIN PANCAKES 165
Mixed Berries, Banana, Whipped Cream & Honey On The Side A High Fibre, Whole Grain

MAINS

VEGGIE POWER MAC & CHEESE PASTA 250
Cauliflower, Broccoli, Pumpkin & Cheddar Cheese Sauce This Kid's Favorite Got A Veggie Boost For Super-immunity Powers

CHICKEN, VEGETABLE & EGG BROWN RICE BOWL DICED CHICKEN 250
Fried Egg, Seasonal Vegetables, Brown Rice, Soy Sauce A Nutritionally Balanced, Whole Grain

WHOLE GRAIN TUNA SANDWICH 295
Tomato, Cucumber, Avocado, Greek Yogurt, Grated Carrot, Apple Whole Grain Bread Brain-boosting Omega 3 Fats And Calcium For Growing Bone

DESSERT

DARK CHOCOLATE OLIVE OIL CAKE ALMOND FLOUR-BASED CAKE 210
Raspberry Compote, Seasonal Berries A Guilt-free Indulgence Made With Heart-healthy Olive Oil

Our carefully crafted offerings are full of nutrient-dense, whole foods, masterfully cooked to maximize nutrition and flavour while limiting salt, sugar and additives. We believe in hospitality from the heart. Allow us to help you eat well and stay well at your home away from home.

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APPETIZER & SOUP

BIO QUINOA SALAD 275
Asparagus, Zucchini, Carrot, Pomegranate, Candid Beet, Lettuce, Lemon Dressing

CAPRESE 275
Cherry Mozzarella, Heirloom Tomatoes, Fresh Basil & Aged Balsamic, Romaine Lettuce

SIC CAESAR SALAD — Parmesan Shavings, Brioche Croutons, Poached Egg, Pork Bacon, Anchovy, Romaine Lettuce & House Made Caesar Dressing. Ch

Chicken Tikka 295

Poached Shrimps 340

Roasted Vegetables 275

MEXICAN QUESADILLAS — Flour Tortilla, Chipotle, Red Onion, Tomato Salsa, Melted Edam Cheese

Chicken 295

Wild Mushroom 275

DHABA CHICKEN KATHI 340
Braised Chicken With Onion, Masala Egg, Wrapped In Romali Roti

BHUNA PANEER KATHI ROLL 295
Stir Fried Cottage Cheese With Peppers And Onions, Wrapped In Romali Roti

CLASSIC MEZZE PLATTER 295
Hummus, Tabbouleh, Falafel, Muhammara, Olives, Whole Wheat Pita.

ROASTED TOMATO SOUP 210
Tomatoes, Basil, Pesto Oil

WILD MUSHROOM SOUP 210
Slow Roasted Mushroom With Thyme, Flavored With Truffle Essence

KADAKNATH CHICKEN SHORBA 230
Rural Breed Black Chicken Broth, Fresh Coriander

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BURGER CLUB

CHICKEN BURGER 315
Buttermilk Marinated Crispy Chicken, Gochujang Sauce, Fresh Mozzarella, Green Lettuce, Jalapeno

TRADITIONAL DOCKYARD BURGER 340
Grilled Buff Tenderloin Patty, Gherkin, Sundried Tomato Mayo, Aged Cheddar

COTTAGE CHEESE BURGER 295
Pepperonata, Ranch Dressing, Lettuce

DESI MURGI BURGER 315
Masala Chicken Patty, Masala Fried Egg, Potato Wedges

BETWEEN THE BREADS

NON-VEGETARIAN CLUB SANDWICH 315
Crispy Bacon, Fried Egg, Chicken, Lettuce & Tomato

VEGETARIAN CLUB SANDWICH 295
Grilled Vegetables, Lettuce & Tomato

GRILLED CHICKEN MULTI-GRAIN SANDWICH 315
Chicken, Basil Pesto, Mustard, Lettuce

MUMBAI MASALA SANDWICH 295
Grilled Sandwich With Potatoes, Peppers, Cucumber, Tomato, Cheese

CLASSIC CAPRESE PANINI 295
Whole Wheat Panini, Pesto, Cherry Bocconcini, Tomato, Arugula

EUROPEAN MAINS

CREATE YOUR OWN PASTA 315
Spaghetti / Penne / Fusilli / Gluten Free / Whole Wheat. Choice of sauce:

- Arrabiata
- Alfredo
- Basil Pesto
- Aglio Olio

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EUROPEAN MAINS · CONTINUED

SPINACH & RICOTTA CANNELLONI 315
Parmesan, Cream, Parsley, Basil, Tomato Sauce, Olive Oil

INTERNATIONAL GRILLS

CHOOSE YOUR MEAT (NV)

Grilled Chicken Breast 445

Flame Grilled Half Chicken 510

NZ Lamb Chops With Rosemary Jus 640

Tenderloin (Water Buffalo) 490

CHOOSE YOUR SEAFOOD

Pan Roasted Salmon With Vierge Sauce 620

Jumbo Prawns With Lemon Garlic Butter Sauce 640

Pan Seared Sea Bass Fillet & Lemon Garlic Sauce 620

SIDES (CHOOSE ANY ONE)

Butter Potato Mash

Roasted Potatoes

Sauteed Mushrooms

INDIAN CUISINE

PALAK MOONG KI TIKKI 295
Spinach & Green Moong Sprout Patties, Cardamom, Royal Cumin

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INDIAN CUISINE · CONTINUED

LAHORI PANEER TIKKA 295
Cottage Cheese, Yellow Chili, Hung Curd, Smoked In Tandoor

NEW DELHI SOYA CHAAP TIKKA 295
Soy Chaap Marinated with Ground Spices, Hung Curd, Smoked in Tandoor

SALONI MACCHI TIKKA 380
River Sole, Mustard, Yellow Chilli, House Crushed Spices, Hung Curd

MASALA AMRITSARI FISH N CHIPS 380
Crispy Fried Fish, Carom Seeds, House Pounded Spices

PUNJABI MURGH TIKKA 360
Chicken, Blend Of Hot Spice, Hung Curd

LUCKNOWI SEEKH KEBAB 405
Minced Lamb, Garlic, Chef 's Spiced Mix

TANDOORI CHICKEN — Chicken On Bone, Deghi Mirch, Hung Curd, Roasted in Tandoor

Half 405

Full 620

KEBAB PLATTER

VEGETARIAN (TAMRA VEG KEBAB PLATTER) 425
Paneer Tikka, Palak Moong Ki Tikki & Soya Chaap

NON-VEGETARIAN (TAMRA NON-VEG KEBAB PLATTER) 535
Punjabi Chicken Tikka, Mutton Seekh & Saloni Macchi Tikka

Tandoor Starters - Served from (11.30 am- 3.30 pm) -(6.30 pm – 11.30 pm)

INDIAN MAIN COURSE NON-VEGETARIAN

FIROZPUR MUTTON CURRY 445
Slow Cooked Famous Lamb Curry

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INDIAN MAIN COURSE NON-VEGETARIAN · CONTINUED

OLD DELHI BUTTER CHICKEN 425
Mild Velvety Tomato Curry, Dried Fenugreek & Cream

RAILWAY CHICKEN CURRY 425
Braised Chicken, Green Chilli, Ginger, Garam Masala

MADRAS FISH CURRY 405
Fresh River Sole, Simmered In South Indian Coconut Curry

VEGETARIAN

PANEER MAKHAN MALAI 340
Paneer, Cashew, Khoya, Creamy Tomato Gravy

PANEER MASALA HARI MIRCH 340
Cottage Cheese Tossed With Onion, Tomato, House Pounded Spices

SHAHI BADAM-MAKHANA KOFTA 340
Almond, Foxnut & Cottage Cheese Dumplings Simmered In Fennel Yoghurt Sauce

BHUNA MAKAI PALAK 295
Garlic Tempered Spinach With Corn Kernel

SUBZ KADAI 295
Seasonal Vegetables Cooked In Tomato Gravy With Flavor Of Coriander And Fennel Seeds

DAL TAMRA 275
Black Lentil Simmered With Butter And Cream

PUNJABI DAL TADKE WALI 250
Yellow Lentil Cooked With Onion, Tomatoes And Finished With Clarified Butter And Lemon Juice

Gagan's Chikkadchhole ✦ 340
Slow Cooked Chickpea Flavored With Anardana, Onion, Tomato, And Chana Masala

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RICE AND BIRYANI

DUM BIRYANI — Awadhi Style Fragrant Basmati Rice, Mint, Saffron, Brown Onion

Chicken	445
Mutton	490
Vegetable	340

Served with Burrani Raita

STEAMED RICE	165
PLAIN NATURAL YOGHURT	100
RAITA — Jeera — Boondi — Burrani	120

CLAY OVEN BREADS

SERVED FROM 12 P.M. TILL 11:30 P.M.

ONION CHEESE KULCHA	100
ROTI — Tandoori — Butter — Missi	55
NAAN — Plain — Butter — Garlic	55
LACCHA PARANTHA — Butter — Pudina — Ajwaini — Mirchi	55

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CLAY OVEN BREADS · CONTINUED

Kulcha 100
- — Aloo
- — Paneer

HOME AWAY FROM HOME

KHUSHK ALOO HING DHANIA 295
Himalayan Potatoes Tossed With Cumin, Ginger, Green Chilly

RAJMA 295
Home Style Slow Cooked Rajma With Steamed Basmati Rice

BHINDI PYAZ KI SABJI 295
Okra Tossed With Onion, Tomato, Green Chilly

CLASSIC KHICHDI 295
Classic Indian Dish Made With Moong Lentil, Rice Served With Mint Raita, Achar, Papad, Chutney, Green Salad

ASIAN — SOUP & APPETIZER

KHAO SOI — Chiang Mai Style Coconut Curry Broth, Noodles. Choice Of:

Chicken 230

Prawns 275

Vegetable 230

TOM YAM OR TOM KHA — Rustic Thai Hot, Sour And Spicy Broth, Chili, Lemongrass & Kaffir Lime Leaves. Choice of:

Chicken 230

Prawns 275

Vegetables 210

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CLASSIC MAN CHOW — Choice of:

Chicken 230

Vegetable 210

HOT APPETIZERS

POH PIA THOD 230
Crispy Spring Rolls With Vegetables, And Glass Noodles

YAM PHAK KROB 230
Crispy Vegetable And Tofu With Sweet Peanut Sauce

SOM TAM 250
Issan Style Raw Papaya Salad With Garlic, Cherry Tomatoes, Fresh Chili And Green Beans With Grilled Marinated Chicken

FRIED CHICKEN WINGS STUFFED WITH FRESH HERBS 315
Chicken Wings Stuffed With Minced Chicken, Basil And Thai Herbs

CHILLI CHICKEN 315
Crispy Fried Chicken, Bell Pepper, Onion, Chilli Sauce

CHILLI AND SILKEN TOFU 275
Crispy Tofu, Onion, Chilli Sauce And Pink Salt

FISH IN FRESH THAI HERBS 340
Crispy Fish, Kha Chai, Thai Fresh Chili, Kaffir Lime Leaves

ASIAN MAINS

GAENG KHIEW WAN — Thai Green Curry With Fresh Basil And Coconut Milk

Vegetables 360

Chicken 405

Prawns 445

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GAENG PED — Thai red curry with fresh basil and coconut milk

Vegetables	360
Chicken	405
GAI PAD MAMUANG Wok Fried Chicken With Chili, Oyster Sauce And Cashewnut	405
CHOO CHEE GOONG Grilled Tiger Prawns With Choo Chee Sauce, Coconut Cream & Kaffir Lime Leaves	620
PLA NUENG Steam Fillet Of Today's Fish, Seafood Nahm Jim Sauce	595
PHAD PAK RUAM Stir Fired Asian Vegetables With Organic Tofu	315
KAI JIEW POO Thai Style Omelette With Crab Meat	405

PHAD THAI — Wok Fried Rice Noodles With Dried Chili, Sprouts And Chives

Chicken	315
Egg & Seafood	340
Vegetables	295
PHAD KEE MAO TALAY Spicy Thai Style Noodle With Mix Seafood And Basil	340
Thai CHEF NISA FRIED RICE Home Style Spice Fried Rice With Chicken In Fresh Basil leaves And Fried Egg	315

HAKKA NOODLE

Vegetable	275
Chicken	295

All Asian Mains Served With Steamed Jasmine Rice

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JAPANESE

SUSHI MORIAWASE 855
Chef Choice Vegetarian Assorted Nigiri And Uramaki Platter

SUSHI MORIAWASE 1205
Chef Choice Assorted Nigiri And Uramaki Platter

DYNAMITE ROLL 425
Prawn Tempura With Spring Onion & Spicy Mayo

PHILADELPHIA ROLL 425
Fresh Salmon With Cream Cheese & Cucumber

SPICY TUNA ROLL 425
Saku Tuna With Spring Onion & Spicy Mayo

VEG CALIFORNIA ROLL 340
Avocado, Cucumber & Asparagus With Wasabi Mayo

SPICY ASPARAGUS CREAM CHEESE ROLL 340
Asparagus And Cream Cheese With Spicy Mayo

CUCUMBER AVOCADO ROLL 340
Cucumber & Avocado With Beet Sauce

DESSERT

SALTED CARAMEL PECAN NUT BROWNIE 210
Salted Caramel Ice Cream, Chocolate Fudge, Caramelized Popcorn, Chocolate Pearls

BISCOFF CHEESE CAKE 210
Biscoff Cheese Cream, Cream Chantilly

TRES LECHES 210
Moist Sponge Cake, Evaporated Milk, Diplomat Cream

OLIVE CAKE (GLUTEN FREE) 210
Chocolate Sauce, Fresh Berries

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CHOICE OF GELATO (V, D) 3 scoop

Vanilla Bean Ice Cream	185
Dark Chocolate Ice Cream	185
Greek Yoghurt And Berry Swirl	185
Banana And Date	185
Coconut Matcha	185

SORBET

Raspberry	185
Mandarin	185
GULAB JAMUN Cottage Cheese Dumplings In Sugar Syrup	210
KESARI RASMALAI Tender Cottage Cheese Dumplings Poached In Saffron Flavored Milk	210

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BEVERAGE MENU

Cocktails, mocktails and non-alcoholic beverages

COCKTAILS

ZESTY MARTINI 325
Gin, Orange Juice, Lime Juice, Citrus Oleo

IMMUNE BOOSTER 300
Mezcal Shaken With A Fresh Turmeric, Ginger, Sage Leaves And Orange Juice Topped Up With Ginger Ale, Works As A Great Antioxidant And Anti-Iinflammatory

BE WELL 300
This Soothing Drink Luxuriously Combines Cognac With Turmeric-Infused Coconut Milk And Honey Syrup Over Crushed Ice, Garnished With Cilantro Sprig And Drops Of Chilli Oil

FALL IN PARADISE 300
Basil Leaves Muddled With Pineapple Juice, Honey Syrup And White Rum

APPLE GINGER MULE 300
Refreshing Mix Of Vodka With Apple, Ginger And Mint

DELHI SMASH 300
An Uplifting Drink With Fresh Chunks Of Orange And Cilantro Smashed In Tequila

BOURBINI 300
Apricot Infused Bourbon Whiskey With A Hint Of Almonds

MOCKTAILS

COCONUT MINT COOLER 175
A Refreshing Drink With Cucumber, Mint, Lime And Fresh Coconut Water

BIG WAVE 175
Guava Juice, Cranberry Juice, Lychee Nectar And Lime Juice

ASIAN LEMONADE 175
Grapefruit Juice, Orange Juice, Cranberry Juice, Ginger Juice And Lemonade

MANGO TANGO 175
Cucumber, Honey, Mango Puree And Ginger Ale

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BEVERAGE MENU

MOCKTAILS · CONTINUED

THE ORCHID Lime, Apple Juice, Cinnamon, Basil And Cucumber	175

NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Gin	185
Non-alcoholic Vodka	185
Unvined Red Wine Bottle/Glass	780 / 175
Unvined White Wine Bottle/Glass	780 / 175
Freshly Squeezed Seasonal Fruit Juice	135
Freshly Squeezed Seasonal Vegetable Juice	135
Preserved Fruit Juice	65
Homemade Lassi	135
Milkshakes	135
Cold Coffee	135
Fresh Lime Water	135
Fresh Lime Soda	135
Energy Drink	130
Smoothies	130
Aerated Beverage	85
Imported Still Water Service	152

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BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES · CONTINUED

Sparkling Water Service (330 ml)	90
Sparkling Water Service (750 ml)	150
Budweiser 0.0 (Non Alcoholic Beverage 330 ml)	130

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