

MACHĀN

B R E A K F A S T



W O R L D C R A F T

Global breakfast classics executed with technique and restraint

CEREALS AND FRESH FRUIT JUICES

	<i>Seasonal fruit juices</i> <i>Orange, pineapple, watermelon</i> <i>128 kcal</i>	700
	<i>Healthy juices</i> <i>ABC juice, green booster, amla, aloe vera</i> <i>128 kcal</i>	700
	<i>Homemade granola</i> <i>Honey, almond flakes, pecan nuts</i> <i>441 kcal 120 gms 🍌🥜</i>	700
	<i>Hand crafted muesli</i> <i>Wheat germ, wheat bran, oats, dates, quinoa seeds</i> <i>384 kcal 120 gms 🍌🌾</i>	700
	<i>Bircher muesli</i> <i>Wheat bran, gram, nuts, honey, sour yogurt</i> <i>218 kcal 150 gms 🥛🍌🌾</i>	700
	<i>Oats</i> <i>160 kcal 150 gms 🌾</i>	700
	<i>Avocado on toast</i> <i>410 kcal 150 gms 🥛🌾🥑</i>	1400
	<i>Baked beans on toast</i> <i>410 kcal 150 gms 🌾🥑</i>	1400
	<i>Mixed seasonal fruits and berries</i> <i>103 kcal 150 gms</i>	700

 Vegetarian  Non-Vegetarian  Vegan

Kindly inform our associates of any food allergies or dietary restrictions.

List of Allergens: Milk 🥛 Nuts 🌾 Gluten 🌾 Mustard 🌾 Molluscs 🌾 Eggs 🥚 Fish 🐟 Lupin 🌾

Soya 🌾 Peanuts 🌾 Crustaceans 🌾 Sesame 🌾 Celery 🌾 Sulphites 🌾

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B O U L A N G E R

Selection of breads | 5 Pcs

700

- 

Plain croissant
138 kcal |  
- 

Pain-au-chocolat
140 kcal |  
- 

Whole wheat croissant
111 kcal |    
- 

Fruit Danish
102 kcal |   
- 

Chocolate chip muffin
137 kcal |   
- 

Multigrain roll
87 kcal |   
- 

Breadrolls
Brioche, babka
110 kcal |    
- 

Blueberry muffin
145 kcal |   
- 

Vanilla muffin
119 kcal |   

E G G S P R E P A R A T I O N S

- 

Fried egg
157 kcal | 150 gms |  
- 

Poached egg
253 kcal | 200 gms |  
- 

Scrambled egg
152 kcal | 150 gms |    
- 

Eggs Benedict
English muffin, cooked ham, poached eggs, hollandaise sauce
536 kcal | 180 gms |    

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PANCAKES AND BEYOND

- Swiss pancake**

Fruit, fresh cream, maple syrup

291 kcal | 3 pcs |

800

- Vegan pancake**

Fresh fruits and berries

236 kcal | 3 pcs |

800

- Kheer**

Rice pudding with basmati rice, milk and cardamom

198 kcal | 100 gms |

800

- Emperor's churros**

Hazelnut, chocolate and caramel sauce

385 kcal | 4 nos |

800

TRADITIONAL

The grand Indian nastha

- Poori bhaji**

Whole wheat fried puffed bread, potato braised in yogurt tomato gravy

392 kcal | 160 gms | 3 pcs |

850

- Aloo paratha**

Flat griddle potato stuffed bread, tempered green peas

301 kcal | 1 pc |

850

- Plain Idli**

Steamed fermented rice cake served with lentil and vegetable stew

441 kcal | 160 gms | 3 pcs |

850

- Dosa**

Lentil and rice pancake served with lentil and vegetable stew

529 kcal | 160 gms | 1 pc |

850

- Upma**

Semolina vegetable porridge served with lentil and vegetable stew

352 kcal | 180 gms |

850

- Poha**

Soaked flattened rice with onion, spices, peanuts and herbs

427 kcal | 250 gms |

850

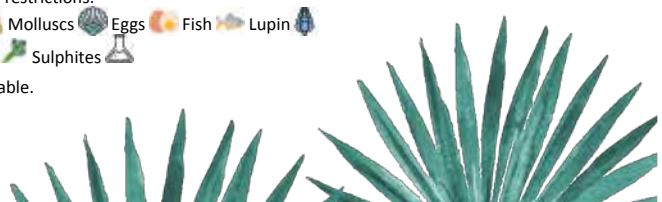
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- **Pongal**850
- South Indian small porridge made
with yellow moong dal, rice and tempering
568 kcal | 250 gms | 
- **Medu vada**850
- Crispy lentil dumplings served with lentils and vegetable stew
740 kcal | 160 gms | 3 pcs | 
- **Uttapam**850
- Lentil and rice crisp pancake
served with lentil and vegetable stew
529 kcal | 160 gms | 1 pc | 
- **Matra kachori**850
- White pea stew served with savory fried flour kachori
400 kcal | 2 nos | 
- **Keema pav**850
- Pot roasted minced lamb served with pav bread
655 kcal | 300 gms | 

W E L L N E S S

Balanced, nourishing, and consciously composed

- **Indian acai bowl**900
- Jamun purée, seasonal fruits, seeds, granola
320 kcal | 280 gms | 
- **Scrambled tofu on multigrain toast**900
- Lemon, olive oil, cherry tomatoes
340 kcal | 230 gms | 
- **Sprout & pomegranate bowl**900
- Light citrus dressing, mixed seeds
260 kcal | 240 gms | 
- **Millet vegetable upma**900
- Foxtail millet, garden vegetables
310 kcal | 260 gms | 

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MACHAN SIGNATURES

*Exclusive expressions that define
Machan's breakfast identity*

-  **Old Delhi dawn bowl** 900
Spiced oats khichdi, crispy onions, ghee drizzle
380 kcal | 280 gms |     
-  **Savanah's basket** 900
Hummus, grilled halloumi, avocado, pita, orange segments
295 kcal |   
-  **Avocado and cream cheese muffin** 900
Avocado, onions, tomatoes, cream cheese, English muffin
320 kcal | 210 gms |  
-  **French toast brioche** 900
Cinnamon sugar, berry compote, citrus mascarpone
520 kcal | 220 gms |   
-  **Spanish breakfast tortilla** 900
Potato omelette, olive oil, roasted pepper relish
430 kcal | 240 gms |    
-  **Shakshuka verde** 900
Poached eggs, green herb tomatillo sauce
480 kcal | 260 gms |  
-  **Machan orchard** 900
Poached egg, sumac labneh, arugula fig compote, multigrain loaf
460 kcal | 260 gms |     
-  **Garden omelette** 900
Wilted spinach, cottage cheese, za'atar, chilli flakes
420 kcal | 240 gms |    
-  **Autumn under the banyan** 900
Chive rosti, truffle scrambled eggs, mushroom fricasse
490 kcal | 250 gms |     

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BREAKFAST TRAILS

- The Chandni Chowk morning trail* 1750

Old Delhi comfort | familiar street flavors khasta kachori with matra, besan ka chilla, moong dal halwa

780 kcal | 420 gms |
- The Old City everyday Delhi* 1750

Paneer bhurji, bhaji, pav, kachori, aloo subzi

750 kcal | 440 gms |
- Ballimaran bread & butter trail* 1750

Old bakery lanes | colonial nostalgia bun maska with honey & jam, egg bhurji on toast

820 kcal | 390 gms |
- The Old City everyday Delhi* 1750

Masala scrambled eggs, keema, pav, kachori, aloo subzi

900 kcal | 440 gms |
- The Viceroy's breakfast table* 1750

Colonial elegance | classic hotel breakfast scrambled eggs with smoked salmon, grilled sausages & hash browns, baked beans

880 kcal | 450 gms |
- The Low carb* 1750

Refined, light | modern Delhi scrambled eggs, arugula tomato flaxseed ricotta salad, avocado, smoked salmon

520 kcal | 300 gms |

BEVERAGES

Tea 750

Black tea

English breakfast | Earl grey | Darjeeling | Assam

Indian Tea

Masala | Elaichi | Ginger

Green & floral tea

Green | Jasmine

Coffee

750

Espresso classics

Espresso | Macchiato | Americano

Milk-based coffee

Cappuccino | Latte | Mocha latte

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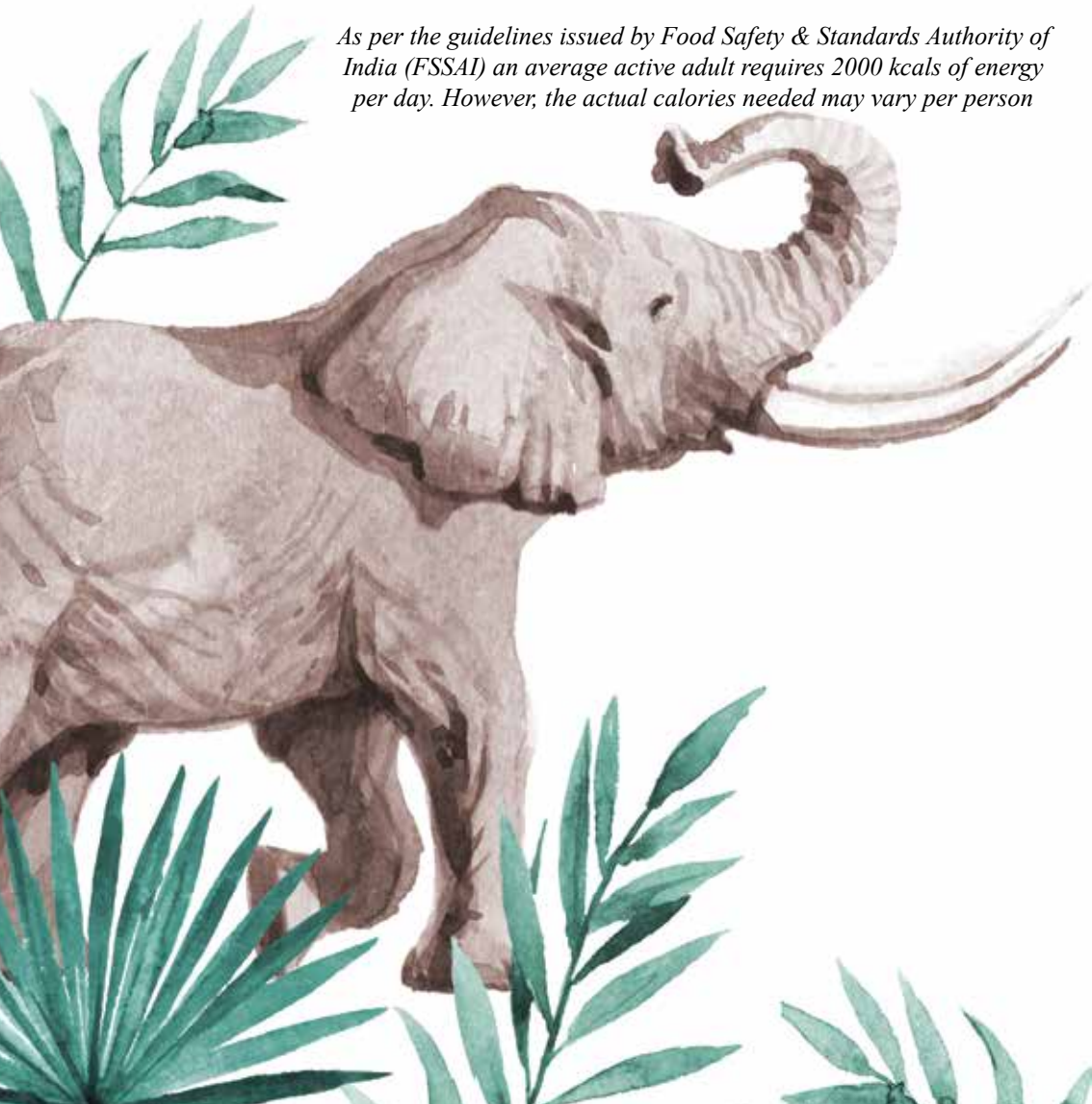
LUNCH & DINNER

Welcome to the reimagined and redefined Machan - the city's first international eatery with a pioneering culinary legacy that began in 1978. Machan - where the past meets the present, allow us to take you back to the much-loved rendezvous of Delhi in a contemporary avatar.

Machan presents multi cuisine dining experience offering an exquisite à la carte menu to suit every mood and palate, from breakfast through to dinner.

Forests of the world and India have inspired our Chefs to create an eclectic menu that celebrates the flavours and colours of the Jungle. Discover our novel repertoire of beverages inspired by the elements of the forest - there is something for everyone.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcls of energy per day. However, the actual calories needed may vary per person

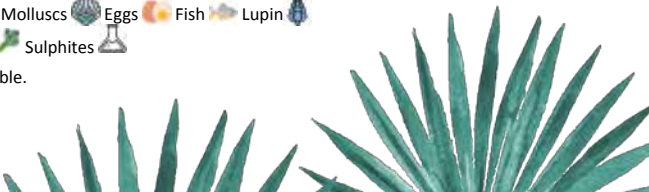


P R E H U N T

Soups and salads inspired by forests around the world

S O U P S

	<i>Broccoli cappucino</i>	950
	<i>With Mexican chipotle and Gruyère chilli toast</i>	
	197 kcal 180 gms     	
	<i>Madras mulligatawny soup</i>	950
	<i>A classic lentil soup with Indian spices, lemon, crispy rice</i>	
	<i>Vegetarian</i> 184 kcal 180 gms      	
	<i>Chicken</i> 214 kcal 180 gms      	
 	<i>Phu chi fa bean broth</i>	950
	<i>Red onion, mushroom, udon noodles, lemon grass, sweet basil</i>	
	57 kcal 180 gms     	
	<i>Soupa azteca</i>	950
	<i>Spicy tomato and chilli soup with avocado and cream</i>	
	319 kcal 190 gms     	
	<i>Tuscan bean soup</i>	
	<i>Tuscan soup, cannellini beans, rosemary, basil</i>	
	<i>Vegetarian</i> 103 kcal 190 gms      	900
	<i>Chicken</i> 177 kcal 190 gms      	1050
	<i>Tom kha soup</i>	
	<i>Classic Thai coconut milk soup</i>	
 	<i>Vegetarian</i> 164 kcal 190 gms     	950
	<i>Chicken</i> 234 kcal 190 gms      	1050
	<i>Shrimp</i> 171 kcal 190 gms       	1200
	<i>Palóc soup</i>	1050
	<i>Hungarian lamb delicacy; slow-cooked with paprika and fresh herbs</i>	
	179 kcal 190 gms  	





STREET FARE

- *Samosa chaat* 990
Flaky sheet filled with potatoes, tamarind relish, mint chutney
647 kcal | 150 gms | 🥤🌾🥔🥑🍃
- *Aloo tikki chaat* 950
Pan grilled potato galettes, tangy Bengal gram
411 kcal | 2 pc | 🥤🌾🥔🥑🍃
- *Sev papdi* 950
Fried flour crispies with tangy toppings
315 kcal | 6 pc | 🥤🌾🥔🥑🍃
- *Bhel puri* 950
Puffed rice, tangy saucy, potatoes and onions
295 kcal | 150 gms | 🍌🥤🌾🥔🥑🍃

SALADS

- *The Macedonian Greek salad* 1500
Greek salad feta cheese, Kalamata olives, plum tomatoes, cucumber, crunchy iceberg lettuce with olive oil lemon dressing
146 kcal | 120 gms | 🥤
-  *Tehuacan salad* 1500
Avocado, rocket, roasted peppers, quinoa, grapefruit with cumin vinaigrette
318 kcal | 140 gms | 🥔
-  *Quinoa and kale salad* 1500
Romaine, kale, quinoa, red apple with yuzu vinaigrette
115 kcal | 120 gms | 🥔
- Born in Tijuana - Caesar salad with toppings*
- *Grilled halloumi* 1500
174 kcal | 180 gms | 🥤🌾🥔🥑
- *Pan sautéed mushrooms* 1500
353 kcal | 180 gms | 🥤🌾🥔🥑
- *Avocados* 1500
388 kcal | 180 gms | 🥤🌾🥔🥑

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▲	<i>Pan-seared shrimp</i>	1900
	370 kcal 180 gms 🥤🌰🌽🥑🦀	
▲	<i>Grilled chicken</i>	1900
	367 kcal 180 gms 🥤🌰🌽🥑	
▲	<i>Ham</i>	1900
	386 kcal 180 gms 🥤🌰🌽🥑	
	<i>Thung gai pomelo salad</i>	
🌱	<i>Water chestnut Palm heart Grilled vegetables</i>	1500
	220 kcal 120 gms 🥑🥥	
▲	<i>Pan-seared shrimp</i>	1900
	232 kcal 120 gms 🥤🌰🌽🥑🦀🥥	

AT THE BONFIRE

Pre meal delicacies

🌱	<i>Daintree rain forest bruschetta</i>	1550
	• Toasted bruschetta, macadamia nuts, charred tomatoes	
	• Feta, mushroom fricassee	
	538 kcal 6 pieces 200 gms 🥤🍅🌰	
🌱	<i>Anardana paneer tikka</i>	1700
	Char-grilled cottage cheese marinated with Indian spices and pomegranate	
	482 kcal 4 pieces 220 gms 🍅🥤🌰🌽🥑🦋	
🌱	<i>Truffle and cheese broccoli</i>	1650
	Truffle oil, cheddar cheese, charred broccoli, chimichurri dip	
	368 kcal 200 gms 🥤🍅	
🌱	<i>Forest rocks</i>	1550
	Crispy fried corn rocks tossed in wasabi mayonnaise	
	275 kcal 180 gms 🌰🥑	
	<i>Machan loaded nachos</i>	
🌱	<i>Caponata, refried beans, queso Oaxaca, jalapeño salsa rojo, elote-style corn</i>	1550
	651 kcal 270 gms 🥤🌰🥑🧪	
▲	<i>Pulled chicken, refried beans, Queso Oaxaca, salsa rojo, elote-style corn</i>	1800
	832 kcal 270 gms 🥤🌰🥑🧪	
🌱	<i>Matar palak ki shami</i>	1550
	Pan-griddled peas and spinach kebabs stuffed with mint, green chilli, hung curd	
	253 kcal 4 pieces 200 gms 🍅🥤🌰🌽🥑🦋	

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- **Sundarban mahi tikka**
Mustard and green chilli marinated river sole
200 kcal | 4 pieces | 200 gms | 
- **Wild grove mezze**
Hummus, baba ghanoush, muhammara, labneh falafel, stuffed grape leaves, feta and pita bread
584 kcal | 240 gms | 
- **Hunter's catch**
crispy golden rings, seasoned with cajun spice and yuzu fennel dip
410 kcal | 180 gms | 
- **Ebi tempura**
Prawn tempura, oroshi soy, wasabi mayonnaise
265 kcal | 4 pieces | 180 gms | 
- **Buttermilk chicken**
Crispy fried tender chicken marinated with herbs and buttermilk
454 kcal | 6 pieces | 200 gms | 
- **Bandhavgarh murgh tikka**
Wood fired slow-cooked chicken tikka
554 kcal | 200 gms | 
- **Mutton seekh kebab**
Minced mutton kebabs with raw mango slaw
372 kcal | 200 gms | 
- **Gochujang glazed lamb chops**
Korean gochujang paste, grilled lamb chops, red radish slaw
622 kcal | 2 pieces | 200 gms | 

MEALS ON A MACHAN

Comfort meals, quick preparation, finest combinations

- **Mowgli's delight**
Paneer tikka, griddled onion in ciabatta served with fruit relish
339 kcal | 280 gms | 
- **Periyar club sandwich**
Guacamole, cucumber, cheese, tomatoes, lettuce
501 kcal | 290 gms | 

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■ *Lacandon sandwich* 1750
Corn bread, avocado roasted peppers, chilli dressing
511 kcal | 280 gms | 🥛🥥🥒

■ *Re-fried bean quesadilla* 1750
Guacamole, sour cream, jalapeño, salsa, cheese
426 kcal | 260 gms | 🥛🥥🧀

■ *Paneer masala kathi kebab* 1750
Tandoori paneer, green peppers, onion roomali wrap
717 kcal | 250 gms | 🥛🥒

Make your own burger

Choice of bun

Brioche | 223 kcal | 🍞

Rosemary focaccia | 101 kcal

Gluten-free | 200 kcal

9-grain whole wheat bun | 157 kcal

Choice of burger

■ *Vegetable burger* 1750
Potato, green pea, Gruyère, gherkins, confit tomato
339 kcal | 250 gms | 🥛🥥🥒

■ *Grilled tempeh burger* 1750
Gochujang mayo, kimchi slaw, fried shallots, scallion, cucumber
154 kcal | 260 gms | 🥛🥥🥒

▲ *Bridger's chicken burger* 1850
Grilled chicken patty, yellow cheddar,
gherkins, tomatoes, sriracha mayonnaise, pickled vegetable
220 kcal | 300 gms | 🥛🥥🍌🥒

▲ *Lamb burger* 1950
New Zealand lamb patty, caramelized onion, gherkins, cheddar
283 kcal | 250 gms | 🥛🥥🥒

All burgers are served with a sriracha, pickled vegetables.

Choice of side

Potato wedges | 70 gms | 🥛🥥🥒

Peri-peri fries | 70 gms | 🥛🥥🥒

Onion rings | 70 gms | 🥛

Homemade sweet potato fries | 70 gms

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Pattaya curry

Thai red / green curry, jasmine rice

- | | | | |
|---|---|--|------|
| ■ | Vegetables 388 kcal 450 gms  |  | 2050 |
| ▲ | Shrimp 385 kcal 450 gms  | | 2950 |
| ▲ | Chicken 462 kcal 450 gms  | | 2450 |

Thai krapow

- | | | |
|---|--|------|
| ■ | Silken tofu, Thai basil sauce
served with jasmine rice and crispy basil
542 kcal 290 gms  | 2050 |
| ▲ | Minced chicken, Thai basil sauce
served with jasmine rice and fried egg
578 kcal 450 gms  | 2450 |

- | | | |
|---|--|------|
| ▲ | Sherwood angler
Crumb fried fish, French fries, tartar dip
793 kcal 2 pieces 260 gms  | 2250 |
|---|--|------|

- | | | |
|---|---|------|
| ▲ | Kaziranga kathi kebab
Machan's classic egg rolls, chicken tikka, peppers
568 kcal 280 gms  | 1950 |
|---|---|------|

- | | | |
|---|---|------|
| ▲ | Gir club sandwich
Machan's classic, ham, fried egg,
chicken supreme salad, tomatoes, lettuce
1021 kcal 300 gms  | 1850 |
|---|---|------|

- | | | |
|---|---|------|
| ▲ | Kanha kebab delight
Scrumptious chicken tikka filled in grilled garlic bread
680 kcal 300 gms  | 1950 |
|---|---|------|

OPEN FIRES AT SAFARI

International forest inspired grills

- | | | |
|---|--|------|
| ■ | Dutch east Indies crepe
Bean sprout, capsicum, mushroom, bamboo shoot, onion barbecue sauce
700 kcal 210 gms  | 1750 |
|---|--|------|

- | | | |
|---|---|------|
| ■ | Cottage cheese shashlik
Grilled cottage cheese, bell pepper, onions and barbeque sauce
351 kcal 200 gms  | 1750 |
|---|---|------|

- | | | |
|---|--|------|
| ■ | Mushroom leather on the forest floor
Grilled forest mushrooms, stuffed portobello,
basil soil, hazelnut butter, mushroom paper
404 kcal 200 gms  | 2150 |
|---|--|------|

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- ▲ *From the “Tonga” reef* 4000
 Salmon en papillote, yellow chilli salsa, lemon caper butter
 460 kcal | 220 gms | 🍷🍴🍷
- ▲ *The ocean turns purple* 3750
 Chilean seabass, warm salad of wild mushrooms, purple potato
 430 kcal | 250 gms | 🍷🍴🍷
- ▲ *Maori’s love for lamb* 3750
 Lamb chops, root vegetable puree, pearl onion, tomato and leek confit
 916 kcal | 260 gms | 🍷🍴🍷
- ▲ *Hunters head home* 3750
 Slow cooked pork belly roast, poached red wine pear salad
 643 kcal | 280 gms | 🍷🍴🍷

P I Z Z A

Straight from the Woods

- *Tuscany* 1900
 Mushroom, bell peppers, olives, onions, jalapeños, pesto, mozzarella
 679 kcal | 8 slices | 🍷🍴🍷
- *Funghi* 1900
 Scarmorza, english cheddar, mozzarella, mushrooms, truffle oil
 809 kcal | 8 slices | 🍷🍴🍷
- *Margherita* 1900
 Tomato, basil, oregano, mozzarella
 573 kcal | 8 slices | 🍷🍴🍷
- ▲ *Cacciatore* 2250
 Char-grilled chicken supreme, chicken sausages, pork sausages, mushroom, olives, onions, bell peppers, jalapeño and mozzarella
 731 kcal | 8 slices | 🍷🍴🍷
- ▲ *Pepperoni* 2250
 Spicy salami, mozzarella
 859 kcal | 8 slices | 🍷🍴🍷

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P A S T A

■	Spaghetti	1750
	Sundried tomatoes, tomato sauce, Kalamata olives, smoked ricotta	
	373 kcal 220 gms 🥛🌰	
■	Paccheri	1750
	Paccheri pasta, forest mushrooms, spinach, edamame, balsamic glaze	
	397 kcal 240 gms 🥛🌰	
■	Ravioli	1750
	Roasted garlic, sundried tomato, pecorino, cherry tomato glaze, herb cream	
	445 kcal 240 gms 🥛🌰	
■	Cannelloni florentine	1750
	Spinach, pinenuts, ricotta tomato, basil cream	
	495 kcal 220 gms 🥛🍅🌰	
▲	Bucatini carbonara	2100
	Bacon, bucatini, parmesan, egg yolk	
	493 kcal 280 gms 🥛🌰🍳	
▲	Tortellini	2100
	Smoked chicken, garlic beurre monte, basil oil	
	302 kcal 260 gms 🥛🌰🍳	
▲	Trofie bolognese	2100
	Trofie pasta, parmesan cheese, tomato glaze, lamb	
	528 kcal 220 gms 🥛🌰	
▲	Fettuccine nero bianco	2100
	Rich alfredo, confit black garlic, wild porcini, pan seared shrimp, parmesan	
	493 kcal 220 gms 🥛🌰🍳	

■ Vegetarian ▲ Non-Vegetarian ✓ Vegan

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List of Allergens: Milk 🥛 Nuts 🌰 Gluten 🌾 Mustard 🌿 Molluscs 🐌 Eggs 🍳 Fish 🐟 Lupin 🌱

Soya 🌱 Peanuts 🌰 Crustaceans 🦞 Sesame 🌱 Celery 🌿 Sulphites 🧪

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RISOTTO

-  **Mushroom asparagus risotto** 2050
Arborio rice, asparagus and mushrooms
480 kcal | 280 gms |  
-  **Grilled chicken risotto** 2150
Grilled chicken, mascarpone, caramelized onion, lemon zest
552 kcal | 280 gms |  

OPEN FIRE COPPER POTS

Traditional forest delicacies inspired by the jungle

-  **Malai kofta** 1850
Raisin-stuffed cottage cheese dumplings simmered in yogurt gravy, served with a coriander and chilli butter naan
673 kcal | 320 gms |      
-  **Pav bhaji** 1850
Machan classic potato and green pea preparation served with a pav bread
526 kcal | 300 gms |     
-  **Baingan bharta** 1850
Smoked aubergine mash tempered with onions and tomatoes served with a onion kulcha
209 kcal | 340 gms |    
-  **Paneer makhani** 1850
Cottage cheese cooked in rich creamy tomato gravy served with a butter garlic naan
670 kcal | 300 gms |      
-   **Tofu palak** 1950
Silken tofu, palak gravy, served with a millet roti
264 kcal | 330 gms |    
-  **Bhindi do pyaza** 1850
Okra cooked home style with onions and tomatoes, served with a tandoori roti
253 kcal | 320 gms |      

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■	<i>Dal Machan</i>	1950
	<i>Machan classic black lentils cooked overnight, finished with butter and cream, served with a baked sheermal</i>	
	1118 kcal 330 gms        	
▲	<i>Jungle mass</i>	2300
	<i>Slow-cooked smoky mutton with Indian spices and forest herbs</i>	
	435 kcal 260 gms        	
▲	<i>Meen manga curry</i>	2450
	<i>Kerala style fish curry with raw mango, tomato and coconut, served with a steamed rice</i>	
	399 kcal 420 gms     	
▲	<i>Dungar dhaniya murgh</i>	2450
	<i>Smoked chicken with bone cooked with coriander roots and ginger gravy, green chilli pickle served with a butter naan</i>	
	595 kcal 320 gms        	
▲	<i>Murgh tikka lababdar</i>	2450
	<i>Machan classic chicken tikka cooked in rich tomato and onion gravy, served with a butter garlic naan</i>	
	527 kcal 320 gms        	
▲	<i>Nalli nihari</i>	2300
	<i>Lamb shanks braised in their own juices and spices served with a khameeri roti</i>	
	465 kcal 3 pieces       	
▲	<i>Mutton sukka</i>	2650
	<i>Lamb cooked with Southern spices, served with a neer dosa</i>	
	828 kcal 320 gms   	
▲	<i>Kheema pav</i>	2150
	<i>Pot roasted minced lamb served with a pav bread</i>	
	746 kcal 300 gms        	

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B I R Y A N I

■	<i>Subz tehri</i>	2050
<i>Rice delicacy of vegetables cooked with yoghurt and spices, served with salan and raita</i>		
560 kcal 550 gms 🥛🥬🍅🌾🥒🍌		
▲	<i>Chicken biryani</i>	2300
<i>Chicken cooked with basmati rice in a traditional dum style, served with salan and raita</i>		
943 kcal 600 gms 🥛🥬🍅🌾🥒🍌		
▲	<i>Gosht biryani</i>	2450
<i>Lamb cooked with basmati rice in the traditional dum style, served with salan and raita</i>		
860 kcal 580 gms 🥛🥬🍅🌾🥒🍌		

I N D I A N B R E A D S

■	<i>Missi roti</i>	475
123 kcal 1 piece 🥛🌾		
■	<i>Tandoori roti</i>	475
166 kcal 1 piece 🥛🌾		
■	<i>Laccha paratha</i>	475
169 kcal 1 piece 🥛🌾		
■	<i>Naan</i>	475
197 kcal 1 piece 🥛🌾		
■	<i>Masala kulcha</i>	475
233 kcal 1 piece 🥛🌾🥬🍅🌾🥒🍌		
■	<i>Onion kulcha</i>	475
233 kcal 1 piece 🥛🌾		
■	<i>Khameeri roti</i>	475
197 kcal 1 piece 🥛🌾		
■	<i>Baked sheermal</i>	475
197 kcal 1 piece 🥛🌾		



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S I D E S

■	<i>Steamed rice</i> 524 kcal 250 gms	700
■	<i>Raita</i> 48 kcal 120 gms 🥛	700
■	<i>Potato wedges</i> 398 kcal 150 gms 🥔🌿🌰	850
■	<i>French fries</i> 493 kcal 150 gms 🥔🌿🌰	850
■	<i>Grilled vegetables</i> 139 kcal 150 gms 🥔	1550
■ ✓	<i>Quinoa khichdi</i> Quinoa, moong dal, spices, vegetables 506 kcal 250 gms	1650

F R O M T H E D E S S E R T S

■	<i>Beloved rasmalai</i> Fresh cheese sponge soaked in sweetened milk, flavoured with cardamom and saffron 331 kcal 2 pieces 🥛🍊🌰	975
■	<i>Kesari gulab jamun</i> Deep fried balls made with milk solids and flour, soaked in light sugar syrup, flavoured with cardamom and saffron 450 kcal 2 pieces 🥛🍊🌰	975
■	<i>Kesar pista kulfi</i> Indian frozen dessert flavoured with pistachio and saffron 231 kcal 🥛🍊	975
■	<i>Zucotto</i> A frozen affair of coffee ice cream and oreo biscuit 447 kcal 180 gms 🥛🌰🌿🍊	1075

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Midnight in Masoala 1075

Dark chocolate mousse with a wild raspberry core, resting on spiced nut soil and finished with edible gold. A forest fantasy from Madagascar, where fruit meets shadow

481 kcal | 150 gms |   
- 

Whispers of Compiegne 1075

Silken French vanilla crème brûlée. From the royal forest of Compiegne, refined and aristocratic

481 kcal | 120 gms |  
- 

Polar bear's favourite 1075

A trio of vegan, sugar-free icecreams

481 kcal | 180 gms
- 

Bull's eye 1075

Molten chocolate cake, baked to bold perfection and best devoured warm like always, like never before

1189 kcal | 320 gms |     
- 

Air-light cheesecake 1075

Rich berry compote and citrus segments

1037 kcal | 150 gms |    
- 

You made my date 1075

Coffee, savoiardi, mascarpone

1037 kcal | 150 gms |     
- 

Almond cake 1075

Toasted almond sponge served warm, paired with honey nut crunch icecream - cozy, nutty and quietly indulgent

851 kcal | 180 gms |      