

ESTD 2004

360°

THE OBEROI, NEW DELHI

FOOD MENU

*Inspired by travel magazines, food journals, and
coffee-table books, each meal at 360° is a story that takes you
on a playful journey through Asia, India, Europe, and
beyond.*

BREAKFAST 6:30am–10:30am • LUNCH 12:30pm–3:00pm
AFTERNOON TEA 3:30pm–6:30pm • DINNER 7:00pm–1:00am

THE OBEROI • DR ZAKIR HUSSAIN MARG • NEW DELHI

A KISMET MENU • THE OBEROI, NEW DELHI

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

DIETARY MARKS

-  Vegetarian
-  Egg, meat or seafood

THE LINE BENEATH A DISH

Antioxidant *(D)(SU)(N)*

245 Kcal | 220 g

quinoa, pomegranate, cucumber, red onion, mint, parsley, lime, pistachio, chickpeas, feta and olive oil — a vibrant antioxidant boost

Codes in claret are allergens the kitchen's own icons name. Energy and weight are the house's own figures, per portion — printed beside the dish only in the ASMI wellness menu; the 360° food and afternoon tea menus mark diet and nuts only. This is not a complete allergen declaration — tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(G) Gluten

(N) Nuts

(D) Milk & milk products

(E) Egg

(F) Fish & fish products

(SU) Sulphite

OF THE KITCHEN

For your reference, we have used the following icons to identify specific ingredients in our menu. All food is cooked in refined sunflower oil, olive oil or butter. Should you be allergic to any ingredient, please bring it to the attention of the server.

OF THE TABLE

All our meat and fish is locally sourced, unless specified. Please speak to the server for more details on our sustainability practices.

OF THE FIGURES

An average active adult requires 2,000 kcal energy per day, however calorie needs may vary. Calorific values are based on standard recipes and often vary based on customisation.

FOOD

APPETISERS & SALADS

- ◻ Burrata
Heirloom tomatoes, arugula, home-grown basil, maldon salt
- ◻ Caesar Salad Three Ways, with eggless dressing
- ▢ Caesar Salad Three Ways, with smoked chicken and anchovies
- ▢ Caesar Salad Three Ways, with anchovies, bacon and poached egg
- ◻ Super Green Salad
Asparagus, avocado, edamame, cranberries, roast sesame dressing
- ▢ Super Green Salad, with smoked salmon
- ▢ Super Green Salad, with smoked chicken
- ◻ Mezze Platter (N)
Hummus, muhammara, tzatziki, baba ghanoush, edamame-green pea hummus, tabbouleh, falafel, marinated olives, feta, Turkish cheese rolls
- ◻ Yam Som O (N)
Thai pomelo, cashew nuts, lemongrass, garlic, bird's eye chilli dressing
- ◻ Som Tam (N)
Green papaya, tomatoes, peanuts, chilli-garlic dressing

INDIAN APPETISERS

- ◻ Dahi Kebab
Hung curd, mango chutney, mint, ginger
- ◻ Malai Mushroom
Confit of king oyster mushrooms cooked in a tandoor, morel and garlic sauce, truffle oil
- ◻ Til Palak Shaami
Sesame crusted spinach galette, filled with figs, onion, coriander and cheese

◻ VEGETARIAN

▢ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

INDIAN APPETISERS • CONTINUED

-  Bharwan Paneer Tikka (N)
Cottage cheese, basil, mint
-  Tulsi Ajwain Mahi Tikka
River sole marinated with yoghurt and spices, cooked in a tandoor
-  Tandoori Sarson Jhinga
Prawns marinated with yoghurt and kasundi mustard, cooked in a tandoor
-  Afghani Murgh Chaap (N)
Boneless chicken leg, cream, yoghurt, coriander roots, ginger
-  Chicken Tikka
Boneless chicken, Kashmiri chillies, fenugreek, yoghurt
-  Seekh Kebab
Minced lamb skewers, mace, cardamom
-  Galouti Kebab
Minced lamb galette cooked on an iron griddle, served with bakarkhani

INDIAN SHARING PLATTERS

Served with dal makhni and crisp naan

-  Tandoori Chicken
Buttermilk marinated spring chicken, yoghurt, chillies
 - half
 - full
-  Kandhari Raan (N)
Baby lamb leg, onions, cashew nuts, yoghurt
-  360° Kebab Platter (10 pieces, chef's selection) (N)
Selection of vegetable and cottage cheese kebabs
-  360° Kebab Platter, selection of meat and seafood kebabs (N)

 VEGETARIAN

 NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

INDIAN CHAAT

- Mumbai Sev Puri
Wheat crackers, spiced potatoes, pomegranate, tamarind chutney
- Dahi Bhalla Papdi Chaat
Soaked lentil dumplings, wheat crackers, yoghurt, tamarind and mint chutney
- Indian Chaat Bento (Serves 2) *(N)*
Golgappas, dahi bhalla, samosa chaat, sweet potatoes with rock salt and lime
- Golgappas
Spiced potatoes, chickpeas, sweet and savoury water
- Palak Patta Chaat
Crisp fried spinach leaves, spiced potatoes, yoghurt and tamarind chutney

SOUPS

- Minestrone Alla Milanese
Farm fresh vegetables, home-made pasta, pizza crisp
- Roast Tomato & Bell Pepper
Parmesan and paprika croutons
- Wild Mushroom & Miso
Thyme and truffle oil
- Pumpkin, Ginger & Coconut *(N)*
Spiced pumpkin seeds
- Mulligatawny
Spiced lentil soup
- ▲ Mulligatawny, with chicken
- Miso Shiru, with tofu, scallions, seaweed
- ▲ Miso Shiru, with Alaskan crab, truffle oil

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

SOUPS • CONTINUED

- Wonton Soup, with vegetable wontons
- ▲ Wonton Soup, with chicken wontons
- Tom Kha, with vegetables (phak) (N)
Lemongrass, kaffir lime leaves, galangal, coconut milk
- ▲ Tom Kha, with prawns (goong) (N)
- ▲ Tom Kha, with chicken (kai) (N)
- ▲ Chicken Consommé
Chicken tortellini, thyme

SANDWICHES

- Open Faced Sourdough
Smashed avocado, cherry tomatoes, goat cheese
- ▲ Open Faced Sourdough, Norwegian smoked salmon, horseradish, capers, fennel
- ▲ Feel Good
Buttermilk fried chicken, gherkins, iceberg, tomatoes, cheddar
- ▲ Lamb Down Under
Char-grilled New Zealand lamb patty, bacon, fried egg, cheddar, onion jam
- Bombay Toastie
Spiced potatoes, capsicum, Amul cheese, tomatoes, mint chutney, masala fries
- ▲ Indian Club
Chicken tikka, mint mayo, masala omelette, masala fries
- 360° Signature Club, with cheddar cheese, grilled vegetables, lettuce, tomatoes
- ▲ 360° Signature Club, with chicken, fried egg, bacon, lettuce, tomatoes

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

GOURMET BURGERS

- The P & P
Crumb-fried potatoes, paneer tikka, tomatoes, Amul cheese

ROLLS & WRAPS

- Cajun Spiced Mushroom Wrap
Guacamole, Sriracha aioli
- ▲ Chicken & Avocado Wrap
Tomato salsa, black garlic dip
- Kolkata Kathi Roll
Cottage cheese, onions, capsicum
- ▲ Kolkata Kathi Roll, chicken tikka, eggs, onions

JAPANESE APPETISERS

- Steamed Truffle Edamame
Sesame, sea salt, truffle oil
- Charred Spicy Edamame
Chilli-garlic
- Avocado Carpaccio
Shio dressing, pickled onions, mesclun
- ▲ Tempura with Tentsuyu, with vegetables
- ▲ Tempura with Tentsuyu, with prawns
- ▲ Salmon Avocado Salad
Spicy mayo, onion shoyu dressing
- ▲ Seafood Ceviche
Salmon, tuna, scallop, hamachi, yuzu aji amarillo dressing

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

JAPANESE APPETISERS • CONTINUED

- ▲ 360° Carpaccio
Maguro akami or hamachi. Avocado tartar, crisp fried onions, jalapeño salsa, ponzu sauce

SUSHI PLATTERS

- Kambei (14 pieces, chef's selection of vegetarian sushi)
Asparagus, crispy avocado, midori, inari nigiri
- ▲ Kikuchiyo (20 pieces, chef's selection)
Three types of sashimi, six types of nigiri, salmon maki
- ▲ Katsushirō (6 pieces)
Three types of sashimi
- ▲ Heihachi (8 pieces)
Four types of sashimi
- ▲ Gorōbei (10 pieces)
Five types of sashimi
- ▲ Kyūzō (5 pieces)
Five types of nigiri
- ▲ Shichirōji (9 pieces)
Nine types of nigiri

CHEF ASEP'S SIGNATURE SUSHI ROLLS

Named after Akira Kurosawa films

- The Most Beautiful
Vegetables, avocado, sesame mayo, chukka wakame, fried onions
- Those Who Make Tomorrow
Pickled radish, asparagus, sweet mushrooms, cucumber, crisp quinoa, jalapeño salsa
- ▲ One Wonderful Sunday
Avocado, cucumber, sriracha, tempura crunch

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

CHEF ASEP'S SIGNATURE SUSHI ROLLS • CONTINUED

- ▲ Rhapsody in August
Asparagus tempura, togarashi, spicy mayo, sesame seeds
- ▲ Yojimbo
Tuna in and out, jalapeño, tempura flakes, kizami chillies, wasabi salsa
- ▲ Sanjurō
Salmon, avocado, jalapeño, salmon roe, wasabi mayo
- ▲ Rashomon
Seared salmon and tuna, Alaskan king crab, avocado, spicy mayo, eel sauce

MORE OF CHEF ASEP'S SIGNATURE SUSHI ROLLS

- ▲ Ikiru
Prawn tempura, asparagus, spicy mayo, sesame seeds
- ▲ Asparagus Tempura (2 pieces)
- ▲ Prawn Tempura (2 pieces)
- ▲ Sashimi (5 pieces), Maguro Toro - Fatty Tuna
- ▲ Sashimi (5 pieces), Maguro Akami - Tuna Loin
- ▲ Sashimi (5 pieces), Shake - Scottish Salmon
- ▲ Sashimi (5 pieces), Hamachi - Yellow Tail
- ▲ Sashimi (5 pieces), Hotate - Hokkaido Scallops
- ▲ Sashimi (5 pieces), Ama Ebi - Sweet Shrimp

NIGIRI

(2 pieces)

- ▲ Maguro Toro - Fatty Tuna

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

NIGIRI • CONTINUED

- ▲ Maguro Akami - Tuna Loin
- ▲ Shake - Scottish Salmon
- ▲ Hamachi - Yellowtail
- ▲ Unagi - Freshwater Eel
- ▲ Hotate - Hokkaido Scallops
- ▲ Ama Ebi - Sweet Shrimp
- ▲ Ebi - Tiger Prawns
- ▲ Tako - Tender Octopus
- ▲ Tamago - Japanese Egg

JAPANESE MAINS

- ▲ 360° Signature Black Cod
Oven baked black cod, saikyo miso, hajikami shoga, yuzu miso dressing
- Kare Udon, vegetable katsu curry
Shiitake mushrooms, chubby udon noodles
- ▲ Kare Udon, chicken katsu curry
Chubby udon noodles
- ▲ Teriyaki Chicken
Chicken, vegetables, home-made teriyaki, truffle miso butter
- Ramen, with mushrooms
Noodles, spring onion, seaweed. Choice of miso or shoyu ramen
- ▲ Ramen, with chicken, egg, dashi stock

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

PIZZA

Choice of thin crust or Neapolitan base

- ☒ Margherita
Tomato sauce, fior di latte, parmesan, basil
- ☒ Ortolana
Mozzarella, grilled zucchini, bell peppers, cherry tomatoes
- ☒ Alba Bianca (N)
Parmesan cream spread, porcini, mozzarella, truffle oil, crushed hazelnuts, caramelised onions
- ☒ Primavera
Roast peppers, sweet corn, jalapeños, sun-dried tomatoes, goat cheese, caramelised onions
- ☐ Pollo Fior D' Acosta
Mozzarella, smoked chicken, caramelised onions, asparagus
- ☐ Con Pollo Alla Tandoori
Chicken tikka, mozzarella, onions
- ☐ Diavola
Mozzarella, banana chillies, pepperoni
- ☐ Fresca
Mozzarella, burrata, rucola, basil, parma ham

PASTA & RISOTTO

Gluten-free pasta available on request

- ☒ Paccheri Pomodoro
Cherry tomato sauce, basil, bocconcini
- ☒ Angelo & Fuoco
Angel hair pasta, extra virgin olive oil, garlic, chillies
- ☐ Burrata Ravioli
Filled with creamy spinach and burrata, slow-roasted tomato and basil sauce
- ☐ Lemon Butter Pappardelle (N)
Spinach, ricotta, olives, sundried tomatoes, walnuts, preserved lemon

☒ VEGETARIAN

☐ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

PASTA & RISOTTO · CONTINUED

- Truffle Risotto
Black truffles, parmigiano reggiano
- Pomodoro & Burrata Risotto
Parmesan, arugula
- ▲ Shrimp Linguine (N)
Roast tomato pesto, candied walnuts
- ▲ Lobster Risotto
Roma artichokes, parmesan, bisque
- ▲ Grilled Chicken Conchiglie (N)
Creamy pesto, pine nuts, sundried tomatoes, basil
- ▲ Lamb Casarecce
24-hour braised lamb ragout, tomatoes, basil
- ▲ Parmesan & Truffle Tortellini
Butter sauce, red pepper coulis

WESTERN MAINS

- Quesadilla
Roast peppers, kidney beans, jalapeños, tomato salsa, guacamole and sour cream
- Potato Rösti (N)
Wild mushroom fricassee, truffle oil, cheese sauce, arugula
- ▲ Potato Rösti, fried egg, pancetta (N)
- ▲ Fish & Chips
Beer batter or crumb fried. Mushy peas, french fries, tartare sauce
- ▲ Grilled Indian Ocean Sea Bass
Asparagus, fondant potatoes, orange butter emulsion

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

WESTERN MAINS • CONTINUED

- ▲ Corn Fed Chicken Breast
Farm fresh greens with feta, baby potatoes, mushroom thyme jus
- ▲ Australian Lamb Chops
(recommended medium done). Seasonal vegetables, roma artichokes, truffle mash, green pepper jus

FROM THE JOSPER GRILL-OVEN

- ▲ Norwegian Salmon Steak *(N)*
(recommended medium done). Asparagus, lime and pinenuts, golden garlic mash, fennel, champagne butter sauce
- ▲ Tiger Prawns
Seasonal vegetables, olive mash, chimichurri

SHARING PLATTERS

- ▲ Seafood Grill
Norwegian salmon, tiger prawns, Japanese scallops, sea bass
- ▲ Mixed Grill
Corn fed chicken breast, Australian lamb chops, cumberland and sage pork sausage

THAI & INDONESIAN MAINS

- Vegetable Krapow
Garlic, hot basil, chillies, kaffir lime leaves
- Thai Style Stir-fried Vegetables
Water chestnuts, soy sauce, garlic and bird's eye chillies
- ▲ Pla Nueng Manao
Steamed fish, lemon, garlic and chilli broth
- ▲ Chilli & Basil Fried Chicken
Thai red curry paste, Kaffir lime

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

THAI & INDONESIAN MAINS · CONTINUED

- ▲ Chicken Krapow
Minced chicken, garlic, basil, chillies, kaffir lime
- Thai Green or Red Curry, with vegetables (N)
- ▲ Thai Green or Red Curry, with prawns (contains fish sauce) (N)
- ▲ Thai Green or Red Curry, with chicken (contains fish sauce) (N)
- Phad Thai, with vegetables (N)
- ▲ Phad Thai, with prawns (N)
- ▲ Phad Thai, with chicken (N)
- ▲ Nasi Goreng
Stir fried rice, prawns, chicken, fried egg, chicken satay, prawn crackers

INDIAN MAINS

Served with dal, Indian breads or rice

- Amritsari Choley Aur Kulche
Spiced chickpeas, tandoori bread with a filling of onions and potatoes, chilli tamarind chutney
- Malai Kofta (N)
Cottage cheese dumplings filled with pine nuts and prunes in a tomato and saffron gravy
- Gucchi Matar (N)
Kashmiri morels and green peas in an onion cashew gravy
- Amchoori Bhindi
Tangy okra and onion stir-fry
- Gobhi Adraki
Stir fried cauliflower, ginger, turmeric
- Lahsooni Palak
Sautéed spinach, golden garlic

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

INDIAN MAINS • CONTINUED

- **Matar Paneer** (N)
Cottage cheese and green peas in an onion, tomato, cashew gravy
- ▲ **Prawn Coconut Chilli** (N)
Prawns simmered in coconut milk, curry leaf, mustard and chillies
- ▲ **Malabar Fish Curry** (N)
Bay of Bengal bhetki simmered in a curry of coconut milk, onion, chilli and kokum
- ▲ **Chicken Chettinad** (N)
Chicken braised with onions, ginger, black pepper and curry leaves
- ▲ **Murgh Tikka Makhni** (N)
Chicken tikka in a tomato, butter and fenugreek gravy
- ▲ **Tariwala Kukkad**
Rustic North Indian style chicken curry
- ▲ **Amritsari Tawa Meat** (N)
Spring lamb braised with onions, tomatoes and Indian spices
- ▲ **Rara Gosht**
Slow braised lamb morsels and mince in Indian spices

ACCOMPANIMENTS

- **360° Signature Tadka Dal**
Tempered with A2 ghee, onions, tomatoes, crisp lotus stem and kasuri methi
- **Dal Makhani**
- **Selection of Raita**
Boondi, burani, cucumber, onion tomato

BIRYANI Basmati rice with aromatic Indian spices served with mirch ka salan and burani raita

- **Vegetable Biryani** (N)
-

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

BIRYANI · CONTINUED

 Awadhi Chicken Biryani (N)

 Awadhi Lamb Biryani (N)

RICE

 Unpolished Brown Rice

 Jasmine Rice

 Steamed Basmati Rice

 Jeera Pulao

INDIAN BREADS

(2 pieces)

 Naan

 Amritsari Kulcha

 Butter Naan

 Tawa Paratha

 Pudina Paratha

 Tawa Roti

 Tandoori Roti

 Lachha Parantha

 Mirchi Ka Parantha (N)

 Khamiri Roti

 VEGETARIAN

 NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

INDIAN BREADS • CONTINUED

- Malabar Parantha
- Bajra Roti
(gluten free). Pearl millet, rock salt
- Missi Roti
(gluten free). Chickpea flour, turmeric, Indian spices

DESSERTS

- Halwa
Beetroot and fig pudding
- Raspberry Caprese (N)
Bavarian chocolate, raspberry insert, cocoa almond sponge, peanut praline ice cream
- Peanut Butter & Praline Gelato (N)
- ▲ Vanilla Gelato (N)
- Belgian Chocolate Gelato (N)
- Tropical Sunset (vegan) (N)
Coconut and passion fruit bar, raspberry coulis, passion mandarin sorbet
- ▲ Crème Caramel
- Hazelnut Bar (N)
Salted feuilltine crisp, milk chocolate whipped ganache, raspberry sorbet
- ▲ Baileys Pour Over (N)
Rum soaked savoiardi, coffee mascarpone mousse, cocoa streusel, Irish cream sauce
- ▲ A Cake of Cheese (N)
Baked cheesecake, chocolate pressed sable, blueberry coulis, passion mandarin sorbet

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

FOOD

DESSERTS • CONTINUED

-  The Chocolate Ensemble *(N)*
Eight expressions of chocolate — crispy, creamy, airy, and velvety — layered together in a single decadent dessert
-  Rasmalai *(N)*
Poached milk dumplings in saffron milk
-  Good Old Gulab Jamuns *(N)*
Deep fried cottage cheese dumplings in sugar syrup

PARSI DAIRY KULFI

-  Mango *(N)*
-  Malai *(N)*
-  Sitaphal *(N)*

GELATO & SORBETS

-  French Vanilla
-  Passion & Mandarin
-  Raspberry
-  Lemon

SUGAR FREE

-  Rasmalai
Poached milk dumplings in sweet saffron milk

Chukandar Aur Anjeer Ka Halwa

 VEGETARIAN

 NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

LONDON CALLING

ENGLISH HIGH TEA INSPIRED BY ROYAL TRADITIONS

SAVOURIES

- Kolkata beetroot cutlets served with kasundi ketchup (N)
- Cucumber and cream cheese sandwich
- Wild mushrooms and thyme danish

or

- ▲ Norwegian smoked salmon sandwich
- ▲ Curried egg sandwich
- ▲ Chicken sausage and cream cheese puff

PATISSERIES

- Mango coconut pastry (N)
- Blueberry cheesecake
- ▲ Sugar-free dark chocolate and raspberry mousse (N)
- ▲ Lemon tartlets

FRESHLY BAKED SCONES

- Freshly Baked Scones
Served with strawberry preserve, blueberry jam, and clotted cream

TEA CAKES & COOKIES

- ▲ Banana and walnut slice (N)
- ▲ Dark chocolate and sour cherry cookies

** INR 5000 for two, exclusive of 18% Goods and Services Tax.*

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

WE'LL ALWAYS HAVE PARIS

A TASTE OF FRENCH ELEGANCE

SAVOURIES

- French butter croissant with tomato and brie
- Cucumber, horseradish and cream cheese sandwich
- Tartlets of Roma artichokes, braised leeks and sundried tomatoes

or

- ▲ Butterfly brioche of crisp fried prawns, avocado and spicy mayonnaise
- ▲ Roast chicken, Dijon mustard multigrain sandwich
- ▲ Quiche Lorraine with creamy custard and forest ham

PÂTISSERIES

- ▲ Belgian chocolate choux (N)
- ▲ Sugar-free, dark chocolate and raspberry marquise (N)
- Mango coconut pastry (N)
- Dark chocolate and flax seed tarts

BRIOCHE AU SUCRE

- ▲ Brioche au Sucre
Served with orange marmalade, cranberry – ginger preserve and clotted cream

MACARONS & PALMIERS

- ▲ Macarons in caramel and lavender flavours (N)
- Cinnamon palmiers

** INR 5000 for two, exclusive of 18% Goods and Services Tax.*

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

À LA CARTE

AFTERNOON BITES

APPETISERS AND SALADS

- Burrata

2100

Heirloom tomatoes, arugula, home-grown basil, maldon salt
- Caesar Salad Three Ways, with eggless dressing

1900
- ▲

Caesar Salad Three Ways, with smoked chicken and anchovies

2100
- ▲

Caesar Salad Three Ways, with anchovies, bacon and poached egg

2200
- Supergreen Salad

1900

Asparagus, avocado, edamame, cranberries, roast sesame dressing
- ▲

Supergreen Salad, with smoked salmon

2300
- ▲

Supergreen Salad, with smoked chicken

2100
- Mezze Platter (N)

2700

Hummus, muhammara, tzatziki, baba ganoush, edamame-green pea hummus, tabbouleh, falafel, marinated olives, feta, Turkish cheese rolls.

INDIAN CHAATS AND SAVOURIES

- Mumbai Sev Puri

1400

Wheat crackers, spiced potatoes, pomegranate, tamarind chutney
- Dahi Bhalla Papdi Chaat (N)

1400

Soaked lentil dumplings, wheat crackers, yoghurt, tamarind and mint chutney
- Indian Chaat Bento (Serves 2) (N)

2200

Golgappas, dahi bhalla, samosa chaat, sweet potatoes with rock salt and lime
- Golgappas

1200

Spiced potatoes, chickpeas, sweet and savoury water
- Cheese and Chilli Toast

1500

Milk bread with gratinated cheddar cheese, mozzarella and chilli flakes

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

À LA CARTE

INDIAN CHAATS AND SAVOURIES · CONTINUED

- | | | |
|---|---|------|
| ■ | Vegetable and Cottage Cheese Pakora | 1100 |
| | Crispy vegetables fritters cooked with gram flour, spices and herbs | |
| ■ | Samosa | 1100 |
| | Deep fried pastry filled with spiced potatoes and green peas | |
| ▲ | Samosa, lamb and raisin | 1300 |

SOUPS

- | | | |
|---|---|------|
| ■ | Minestrone Alla Milanese | 1100 |
| | Farm fresh vegetables, home-made pasta, pizza crisp | |
| ■ | Roast Tomato and Bell Pepper | 1100 |
| | Parmesan and paprika croutons | |
| ■ | Wild Mushroom and Miso | 1100 |
| | Thyme and truffle oil | |
| ■ | Pumpkin, Ginger and Coconut (N) | 1100 |
| | Spiced pumpkin seeds | |

SANDWICHES AND WRAPS

- | | | |
|---|--|------|
| ■ | Open Faced Sourdough | 2100 |
| | Smashed avocado, cherry tomatoes, goat cheese | |
| ▲ | Open Faced Sourdough, Norwegian smoked salmon, horseradish, capers, fennel | 2300 |
| ■ | Mediterranean Focaccia | 2100 |
| | Josper charred vegetables, mushrooms, feta, red pepper hummus | |
| ■ | Bombay Toastie | 2100 |
| | Spiced potatoes, capsicum, Amul cheese, tomatoes, mint chutney, masala fries | |

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

À LA CARTE

SANDWICHES AND WRAPS · CONTINUED

- | | | |
|---|---|------|
| ▲ | Indian Club | 2300 |
| | Chicken tikka, mint mayo, masala omelette, masala fries | |
| ■ | 360° Signature Club, with cheddar cheese, grilled vegetables, lettuce, tomatoes | 2100 |
| ▲ | 360° Signature Club, with chicken, fried egg, bacon, lettuce, tomatoes | 2300 |
| ■ | Kolkata Kathi Roll | 2200 |
| | Cottage cheese, onions, capsicum | |
| ▲ | Kolkata Kathi Roll, chicken tikka, eggs, onions | 2400 |

BURGERS

- | | | |
|---|---|------|
| ■ | The P&P | 2100 |
| | Crumb-fried potatoes, paneer tikka, tomatoes, Amul cheese | |
| ▲ | Feel Good | 2300 |
| | Buttermilk fried chicken, gherkins, iceberg lettuce, tomatoes, cheddar | |
| ▲ | Lamb Down Under | 2500 |
| | Char-grilled New Zealand lamb patty, bacon, fried egg, cheddar, onion jam | |

PIZZAS

- | | | |
|---|--|------|
| ■ | Margherita | 2100 |
| | Tomato sauce, fior di latte, parmesan, fresh basil | |
| ■ | Ortolana | 2100 |
| | Mozzarella, grilled zucchini, bell peppers, cherry tomatoes | |
| ■ | Alba Bianca (N) | 2100 |
| | Parmesan cream spread, porcini, mozzarella, truffle oil, crushed hazelnuts, caramelised onions | |
| ▲ | Pollo Fior D'Acosta | 2300 |
| | Mozzarella, smoked chicken, caramelised onions, asparagus | |

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

À LA CARTE

PIZZAS · CONTINUED

- | | | |
|---|--|------|
| ▲ | Con Pollo alla Tandoori | 2300 |
| | Chicken tikka, mozzarella, onions | |
| ▲ | Diavola | 2500 |
| | Mozzarella, banana chillies, pepperoni | |

PASTAS AND RISOTTOS

- | | | |
|---|--|------|
| ■ | Paccheri Pomodoro | 2300 |
| | Cherry tomato sauce, basil, bocconcini | |
| ■ | Burrata Ravioli (N) | 2500 |
| | Filled with creamy spinach and burrata, slow-cooked tomato and basil sauce | |
| ■ | Pomodoro & Burrata Risotto | 2500 |
| | Parmesan, arugula | |
| ▲ | Shrimp Linguine (N) | 2700 |
| | Roast tomato pesto, candied walnut | |
| ▲ | Grilled Chicken Conchiglie (N) | 2500 |
| | Creamy pesto, pine nuts, sun-dried tomatoes, basil | |
| ▲ | Lamb Casarecce | 2600 |
| | 24-hour braised lamb ragout, tomatoes, basil | |
| ▲ | Bucatani Carbonara | 2600 |
| | Guanciale, parmesan, cream, egg | |

WESTERN ENTRÉES

- | | | |
|---|--|------|
| ■ | Quesadilla | 2300 |
| | Roasted peppers, kidney beans, jalapeños, tomato salsa, guacamole, and sour cream. | |
| ■ | Potato Rösti (N) | 2300 |
| | Wild mushroom fricassee, truffle oil, cheese sauce, arugula | |

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

À LA CARTE

WESTERN ENTRÉES · CONTINUED

▲	Potato Rösti, fried egg, pancetta (N)	2400
▲	Fish n' Chips Beer battered or crumb fried, mushy peas, french fries, tartare sauce	2700
▲	Grilled Indian-Ocean Sea Bass Asparagus, fondant potatoes, orange butter emulsion	3100
▲	Truffle Roast Chicken Zucchini and potato pancakes, morel mushrooms, truffle cream sauce	2900

DESSERTS

▲	Home Made Cookies, chocolate soft center	800
■	Home Made Cookies, peanut butter (N)	800
▲	Traditional Tea Cakes, banana and walnut (N)	900
■	Traditional Tea Cakes, dark chocolate and orange tea cake	900
■	Belgian Chocolate Pastry	900
■	Raisin Scones	900
▲	Sugar-free Raspberry Caprese (N) Bavarian chocolate, raspberry insert, cocoa almond sponge, peanut praline ice cream	1500
▲	Chocolate Maze (gluten free) (N) Chocolate fudge, single-origin chocolate mousse, mandarin diplomat, raspberry sorbet	1600
■	Tropical Sunset (vegan) (N) Coconut and passion fruit bar, raspberry coulis, passion mandarin sorbet	1600
▲	Crème Caramel	1600

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

À LA CARTE

DESSERTS · CONTINUED

- | | | |
|---|---|------|
|  | Hazelnut Bar (N) | 1600 |
| | Salted feuilletine crisp, milk chocolate whipped ganache, raspberry sorbet | |
|  | Baileys Pour Over (N) | 1600 |
| | Rum soaked savoiardi, coffee mascarpone mousse, cocoa streusel, Irish cream sauce | |
|  | A Cake of Cheese (N) | 1600 |
| | Baked cheesecake, chocolate pressed sable, blueberry coulis, passion mandarin sorbet | |
|  | The Chocolate Ensemble (N) | 1500 |
| | Eight expressions of chocolate - crispy, creamy, airy, and velvety layers together in a single decadent dessert | |
|  | Rasmalai (N) | 1500 |
| | Poached milk dumplings in saffron milk | |
|  | Good Old Gulab Jamuns (N) | 1600 |
| | Deep fried cottage cheese dumplings in sugar syrup | |

TWG TEAS

700

Geisha blossom

An elegant blend of green tea and ripe fruits, creating a fragrant, calming cup for everyone.

Weekend in Shanghai

This green tea, with ripe red berries, mystical blossoms, and a hint of mint, offers a sparkling tribute to a city of juxtapositions.

Moroccan mint

A favourite, this fine tea blends perfectly with suave, strong sahara mint — a timeless classic.

French earl grey

A fragrant black tea delicately infused with citrus fruits and French blue cornflowers.

Genmaicha

A traditional Japanese specialty featuring exquisite green tea blended with roasted and popped rice, mild and smooth, it brews a bright infusion with a unique toasted flavour.

 VEGETARIAN

 NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

À LA CARTE

TWG TEAS • CONTINUED

Imperial lapsung souchang

A smoky black tea with beautiful leaves, offering a smooth, full-bodied flavour infused with the aroma of rare Chinese pine. Ideal for daytime enjoyment, perfect with a savoury snack.

Yunnan FOP

A sophisticated flowery orange pekoe, balanced in strength and smoothness, with a suave aftertaste. A classic tea to share with friends or accompany a meal.

Silver moon

A blend of green teas, accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice — a tea for those special moments.

Imperial oolong

A well-balanced, flavourful semi-fermented tea with a sweet, fruity savour and a divine, lingering finish.

Alfonso

A magnificent alliance of black tea and rare mango with secret combination of fruits and flowers that is fragrant and comforting.

Tea Party

Black tea with notes of pineapple and orange that infuse into a cup of orchard sweetness. A perfect blend to pair with tea cakes and sandwiches.

Jasmine Queen

The intoxicating scent of jasmine flowers enhances the sparkling elegance of this delicately fashioned green tea.

HOUSE TEAS

600

The flavours we all know and love

Oberoi blend

English breakfast

Earl grey

Darjeeling

 VEGETARIAN

 NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

À LA CARTE

HOUSE TEAS • CONTINUED

Assam

Masala

Jasmine

Peppermint

Lemon

Green

BOTANICAL INFUSION

600

Chamomile

MATCHA

750

Latte

Iced Latte

ICED TEA

1100

SHAKES

550

Vanilla

Strawberry

 VEGETARIAN

 NON-VEGETARIAN

(G) Gluten • (N) Nuts • (D) Milk & milk products • (E) Egg • (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

À LA CARTE

COLD COFFEE

550

Classic

Salted caramel

Nutty biscoff

Hazelnut

COFFEES

700

Illy

A masterpiece in every cup, enjoy a rich and satisfying brew with notes of chocolate and nuts.

- Espresso
- Cappuccino
- Caffè latte
- Caffè mocha
- Caffè macchiato

DECAFFEINATED

700

FRENCH PRESS

600

SOUTH INDIAN FILTER COFFEE

500

 VEGETARIAN

 NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

ASMI BY OBEROI

This menu is inspired by Asmi, our wellness philosophy that unites nourishment with balance. Each dish is crafted with fresh, wholesome ingredients to support both vitality and enjoyment. Our Wellness Chef will be delighted to guide you in choosing what best suits your journey.

360° SUPERFOOD SALAD JARS

- **Antioxidant** *(D)(SU)(N)*
245 Kcal | 220 g
quinoa, pomegranate, cucumber, red onion, mint, parsley, lime, pistachio, chickpeas, feta and olive oil — a vibrant antioxidant boost

1900
- ▲

High protein *(D)(SU)(N)*
310 Kcal | 220 g
smoked chicken, chickpeas, corn, edamame, pumpkin seeds, homegrown greens, Belper Knolle cheese, in a honey mustard dressing — a hearty, high-protein bowl for wholesome nourishment

2100

SOUP

- **Spinach, broccoli and almond** *(D)(N)*
190 Kcal | 220 g
black garlic, toasted almonds — comforting, rich in antioxidants, and kind to the gut

1100

MAIN COURSE

- **Amaranth and spinach kofta** *(D)(N)(G)*
410 Kcal | 280 g
simmered in tomato-cashew gravy, served with bajra methi roti — protein-rich for boosting muscle strength

2400
- **Multigrain khichdi** *(D)(G)*
435 Kcal | 280 g
cumin tempered kodo millet and spinach porridge, fresh turmeric pickle, 'khakhra' - whole wheat crisp, and cucumber raita — nourishing, warm bowl of comfort

1700
- ▲

Steamed Indian Ocean seabass *(SU)(F)*
425 Kcal | 260 g
marinated with Thai chilli paste, tamarind, and palm sugar, served with hot basil quinoa — light, heart-healthy, and rich in omega-3s

3200

■ VEGETARIAN

▲ NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

ASMI BY OBEROI

DESSERTS

-  Oats and rice kheer *(G)(D)(N)* 1600
270 Kcal | 150 g
saffron-infused oat, rice and pistachio pudding — gentle, nourishing, and rich in antioxidants
-  Tender coconut and cardamom panna cotta *(N)(D)(E)* 1600
195 Kcal | 130 g
seasonal berries — refreshing, delicate, and naturally sweet

Wellness principles reflected in your dishes

LOW GLYCEMIC INDEX

Maintains blood sugar balance and insulin levels. Reduces fatigue, improves satiety and helps stave off food cravings.

HIGH PROTEIN

Builds strength and muscles. Builds stamina and provides 25 essential amino acids. Faster recovery from injury.

MICROBIOME FRIENDLY

Promotes balanced digestion and supports natural gut vitality. Packed with probiotic and prebiotic compounds. Vitamin B complex synthesis in your gut.

MINIMALLY PROCESSED

Crafted from fresh, natural ingredients handled with care to preserve their integrity. Freshness of the ingredients increases bio availability of nuturements.

 VEGETARIAN

 NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

ASMI BY OBEROI

NOOTROPIC

Nourishes mental clarity, focus, and overall cognitive well-being. High in minerals and vitamins.



VEGETARIAN



NON-VEGETARIAN

(G) Gluten · (N) Nuts · (D) Milk & milk products · (E) Egg · (F) Fish & fish products
(SU) Sulphite

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.