AMARA

TRIDENT HYDERABAD

MENU

TRIDENT · HITEC CITY · HYDERABAD

A KISMET MENU · TRIDENT HYDERABAD

À LA CARTE

Sunday brunch buffet · Sparkling · Kids' brunch (6-12 y) · Kids' lunch buffet (6-12 y) · Kids' dinner buffet (6-12 y)

APPETIZERS

Mezze platter
~764 Kcal/serving (364g)
Kalamata olive, hummus, labneh, fattoush, baba ghanoush, muhammara, falafel, pita

Paneer tikka
~680 Kcal/serving (337g)
cottage cheese, yoghurt, Indian spices

Pepper tossed corn kernels (vegan)
~180 Kcal/serving (173g)
sweet corn, pepper, onion

Samosa (vegan)
~750 Kcal/serving (279g)
pastry encased potato mash, Indian spices, mint chutney

Spinach and feta phyllo with tomato relish
~507 Kcal/serving (375g)
phyllo pastry, spinach, feta, almond

Murgh tikka
~1007 Kcal/serving (301g)
morsels of chicken, yoghurt, home-ground spices

Hyderabad 65 | crisp fried and tossed in yoghurt
- cottage cheese ~824 Kcal/serving (401g)
- prawn ~577 Kcal/serving (401g)
- chicken ~703 Kcal/serving (403g)

Tamil Nadu 65 | crisp fried
- cottage cheese ~824 Kcal/serving (401g)
- prawn ~577 Kcal/serving (401g)
- chicken ~703 Kcal/serving (403g)

À LA CARTE

APPETIZERS · CONTINUED

Pepper fry
— cottage cheese ~824 Kcal/serving (400g)
— prawn ~547 Kcal/serving (316g)
— chicken ~642 Kcal/serving (400g)

Schezwan
— cottage cheese ~842 Kcal/serving (400g)
— prawn ~507 Kcal/serving (399g)
— chicken ~616 Kcal/serving (412g)

Pesto chicken nuggets
~789Kcal/serving(205g)
panko crumbed fried chicken morsel, tabasco aioli

SANDWICHES
served with french fries, house salad and dip

Club sandwich
iceberg, tomato, Pommery mustard mayonnaise
— pan seared zucchini and bell pepper ~590 Kcal/serving (323g)
— grilled chicken, bacon and egg ~829Kcal/serving (385g)

Grilled sandwich
— seasonal vegetables, cheddar, mustard mayonnaise ~474 Kcal/serving (229g)
— chicken, cheddar, mustard mayonnaise ~587 Kcal/serving (264g)

Mumbai Masala sandwich
~778 Kcal/serving (375g)
potato, beetroot, sev, capsicum, cucumber

Tikka sandwich with bell pepper and onion | grilled | toasted
— cottage cheese ~586 Kcal/serving (319g)
— chicken ~587 Kcal/serving (264g)

BURGERS
served with french fries, house salad and dip

Vegetable burger
~944 Kcal/serving (500g)
crumb fried vegetable patty, cheddar, tomato, iceberg lettuce

À LA CARTE

BURGERS · CONTINUED

Panko crumbed chicken breast
~858 Kcal/serving (439g)
home smoked barbeque spread, cheddar, tomato, iceberg lettuce, jalapeno

Double cheese hamburger
~1318 Kcal/serving (586g)
double tenderloin patty, mayonnaise, cheddar, iceberg

SOUP

Asian coconut
- tofu and cherry tomato (vegan) ~319 Kcal/serving (180g)
- prawn ~340 Kcal/serving (180g)
- chicken ~428 Kcal/serving (180g)

Manchow
- vegetable (vegan) ~220 Kcal/serving (180g)
- prawn ~213 Kcal/serving (180g)
- chicken ~268 Kcal/serving (180g)

Roasted tomato
~333 Kcal/serving (180g)
plum tomato, basil, crouton

SALAD

Chlorophyll salad with walnut and honey Dijon (gluten free)
~346 Kcal/serving (291g)
spinach, kale, rocket, blue cheese, walnut, pomegranate, olive oil, mustard, sea salt

Make your own salad (gluten free)
~227 Kcal/serving (210g)
cherry tomato, soaked almond, crushed flax seeds, olive, orange
- choose your lettuce: hydroponic greens / iceberg / romaine / lollo rosso
- choose your dressing: orange and honey / balsamic / lemon vinaigrette

À LA CARTE

SALAD · CONTINUED

Cobb salad (contains pork)
~461 Kcal/serving (362g)
grilled chicken, avocado, bacon, boiled egg, cheddar, ranch dressing

Iceberg salad
— cottage cheese ~818 Kcal/serving (389g)
— prawn ~486 Kcal/serving (332g)
— smoked salmon ~611 Kcal/serving (337g)
— Cajun chicken ~565 Kcal/serving (375g)

MAIN COURSE

Indian selection

Bendakaya fry (vegan) Regional specialty
~718 Kcal/serving (482g)
crisp okra, red onion, fried cashew

Gobhi adraki (gluten free, vegan)
~381 Kcal/serving (400g)
spiced cauliflower, cumin, green chilli, ginger

Kadhai subz
~328 Kcal/serving (300g)
carrot, French beans, cauliflower, green peas, home-ground spices

Lehsooni khada palak (gluten free)
~301Kcal/serving (373g)
chopped spinach, garlic, cumin

Paneer
~820 Kcal/serving (421g)
cottage cheese cubes cooked in a choice of gravy
— kadhai | makhani | palak

Ramanathapuram vegetable kurma (gluten free)
~550 Kcal/serving (293g)
seasonal vegetables, fresh mint, coconut milk

À LA CARTE

MAIN COURSE · CONTINUED

Vankaya Pulusu Regional specialty
~398 Kcal/serving (233 g)
baby aubergine, tamarind, coconut, white sesame, peanut

Prawn (gluten free)
— moilee ~555 Kcal/serving (430g)
— kadhai ~462 Kcal/serving (435g) Regional specialty
— Chettinad ~449 Kcal/serving (420g)

Fish (gluten free)
— moilee ~753 Kcal/serving (490g)
— pulusu ~442 Kcal/serving (495g) Regional specialty

Chicken (gluten free)
— makhani ~855 Kcal/serving (508g)
— homestyle curry ~797 Kcal/serving (550g)
— Chettinad ~801 Kcal/serving (544g)

Lamb (gluten free)
— pepper curry ~822 Kcal/serving (580g)
— gongura mamsam ~814 Kcal/serving (575g) Regional specialty
— roghan josh ~940 Kcal/serving (570g)

BIRYANI

served with raita and salan

Zaffrani subz biryani
~1203 Kcal/serving (755g)
vegetables, saffron, Kashmiri chilli and basmati rice cooked in `dum' /steam

Dum murgh biryani
~1322 Kcal/serving (685g)
marinated chicken and aromatic rice cooked in `dum' /steam

Kacche gosht ki biryani Regional specialty
~ 1146 Kcal/serving (757g)
marinated lamb and aromatic rice cooked in `dum' /steam

À LA CARTE

INDIAN BREADS, RICE AND ACCOMPANIMENTS

Kulcha
— potato ~465 Kcal/202 g serving | onion ~399 Kcal/205 g serving
— cottage cheese ~545 Kcal/210 g serving | masala ~402 Kcal/210 g serving

Naan
~297 Kcal/90 g serving
— garlic | butter | cheese

Paratha
— methi laccha ~330 Kcal/107 g serving | pudina laccha ~330 Kcal/107 g serving
— Madurai parotta ~443 Kcal/158 g serving

Roti
~250 Kcal/80 g serving
— tawa | tandoori | phulka

Rice
~146 Kcal/205 g serving
— white basmati | sona masuri | unpolished rice

Aloo
~585 Kcal/236 g serving
— matar | hing jeera | methi

Dal
— tadka | tomato pappu ~455 Kcal / 260 g serving
— makhani ~658 Kcal/260 g serving

Raita
~126 Kcal/serving (166g)
— cucumber | plain

À LA CARTE

MAIN COURSE

Western selection

Moroccan seasonal vegetable stew
~404 Kcal/serving (194g)
mushroom, bell pepper, zucchini, chickpea, tomato, whole wheat pita, sultana pilaf

Ginger and shallot prawn
~833 Kcal/serving (396g)
butter garlic baguette

Asian steamed sea bass
~238 Kcal/serving (320g)
steamed vegetables, ginger-soy broth

Grilled Kolkata Bhetki
~835 Kcal/serving (398g)
potato mash, seasonal vegetables, caper sauce

Grilled chicken breast
~330 Kcal/serving (270g)
potato mash, seasonal vegetables, jus

Rotisserie chicken
~606 Kcal/serving (546g)
fondant potato, seasonal vegetables, jus

New Zealand lamb chops
~781 Kcal/serving (345g)
potato mash, sauce Robert, asparagus, zucchini, broccoli, mushroom preserve

PASTA

Rigatoni lamb bolognese
~1030 Kcal/serving (371g)
lamb ragout, rosemary, red wine

À LA CARTE

PASTA · CONTINUED

Spaghetti carbonara (contains pork)
~851 Kcal/serving (300g)
bacon, egg yolk, parmesan, ground black pepper

Make your own pasta
- Choice of pasta: penne | fusilli | farfalle | spaghetti | whole wheat penne | gluten free penne
- Choice of sauce: Alfredo ~394 Kcal/serving (285g)
- pomodoro ~154 Kcal/serving (211g)
- parmesan cream ~632 Kcal/serving (219g)
- pesto ~354 Kcal/serving (295g)
- marinara ~233 Kcal/serving (216g)
- Choice of vegetables: asparagus | broccoli | corn | mushroom | green pea | olive | sweet pepper | zucchini
- Choice meat or seafood: prawn | chicken | bacon (contains pork)

WHOLESOME BOWLS

Choice of fried rice or noodles
- sambal cottage cheese ~803 Kcal/serving (445g)
- schezwan pepper chicken ~758 Kcal/serving (445g)

Guntur chicken 65 fried rice
~1142 Kcal/serving (480g)
served with raita and mirch ka salan, topped with fried egg

Singapore noodle
- garden vegetables and mushroom (vegan) ~355 Kcal/serving (280g)
- ginger garlic chicken ~758 Kcal/serving (310g)

Thai curry bowl with jasmine rice
red curry | green curry
- Asian vegetables (vegan) ~693 Kcal/serving (485g)
- prawn ~733 Kcal/serving (490g)
- chicken ~756 Kcal/serving (499g)

Udon ramen bowl
- tofu and Asian vegetables (vegan) ~280 Kcal/serving (331g)
- chicken and egg ~481 Kcal/serving (393g)

À LA CARTE

DESSERTS

Kesar pista phirni (sugar free)
~377 Kcal/serving (288g)
crushed rice pudding, pistachio, saffron

Belgian chocolate brownie
~757 Kcal/serving (185g)

Black forest sundae
~1044 Kcal/serving (180g)
devil's sponge, cherry compote, chocolate ice cream, vanilla ice cream, chocolate shavings

Mascarpone and coffee verrine, hazelnut crunch
~590 Kcal/serving (120g)

Ice cream
~438 Kcal/serving (188g)
— vanilla | chocolate | mango | strawberry

Tea

House blend | Earl Grey | English breakfast | Masala tea | Matcha | Natural scented lemon

Makaibari Darjeeling Tea

Botanical infusions

Chamomile | Peppermint

Cold beverage

Cold coffee | Iced Matcha

Coffee

Espresso | Double espresso | French press

Cappuccino | Caffè latte | Decaffeinated

Selection of sustainable and locally sourced tea and coffee

Assam full leaf | Darjeeling | South Indian Filter coffee

À LA CARTE

We serve all menu items in single traveller portions. Should you be allergic to any ingredient(s), please bring it to the attention of your server. All our meat and fish are locally sourced, unless specified otherwise. Please speak to your server for more details about our sustainability practices. An 18% Goods and Services Tax is applicable on all prices except on liquor. We do not levy a service charge.

BEVERAGE LIST

08/2026

CLASSIC COCKTAILS

Picante
Jose Cuervo Reposado, jalapeno, coriander leaves, honey, lime juice

Between The Sheets
Bacardi Carta Blanca, Torres 5 Imperial, Triple sec, lime juice

Clover club
Beefeater, raspberry syrup, lime juice

Whisky sour
Jim Beam, vegan foam, lime juice, simple syrup

Lynchburg lemonade
JD No. 7, Triple sec, lime juice, sugar

Moscow Mule
Absolut, ginger beer, mint leaves, lime juice

TRIDENT SPECIALS

Alejandro
Desmondji, apricot syrup, vegan foamer, lime juice

Mr. Ginger
Jim Beam, ginger honey, aromatic bitters

Litchi royal
Absolut, litchi juice, rose syrup, lime juice, club soda

Thyme Time
Beefeater, thyme, peach, lime juice

Bramble
Beefeater, blueberry, lime juice, simple syrup

BEVERAGE LIST

TRIDENT SPECIALS · CONTINUED

Watermelon martini
Absolut, watermelon, basil, simple syrup

BEER

Otteinger Weissbier (500ML)

Bavik Super Pils (330ML)

Hoegaarden (330ML)

Corona (330ML)

Heineken (330ML)

Kingfisher Ultra (330ML)

Budweiser Magnum (330ML)

Kingfisher Premium (330ML)

Budweiser (330ML)

WHISK(E)Y

Scotland · Blended

Royal Salute, 21 years old

Chivas Regal, 18 years old

Dewars, 18 years old

Dewars, 15 years old

BEVERAGE LIST

WHISK(E)Y · CONTINUED

Johnnie Walker, Black Label

Chivas Regal, 12 years old

Ballantine's, 12 years old

Ballantine's, Finest

Johnnie Walker, Red Label

Single malt · Speyside

Singleton, 15 years old

Singleton, 12 years old

Glenfiddich, 12 years old

The Glenlivet, 12 years old (Rum Cask)

Barrhead's, ONE

Single malt · Highland

Glenmorangie, Signet

Royal Brackla, 21 years old

Royal Brackla, 18 years old, Sherry cask finish

The Dalmore, port wood reserve

Glenmorangie, 18 years old

Aberfeldy, 21 years old

Glenmorangie, 10 years old

BEVERAGE LIST

WHISK(E)Y · CONTINUED

Royal Brackla, 12 years old

Glenmorangie, 12 years old

Aberfeldy, 12 years old

The Ardmore, legacy

Single malt · Islay

Jura, 18 years old

Bruichladdich

Jura, 12 years old

Bowmore, 12 years old

Japan

The Yamazaki, 12 Years old

Hibiki `Japanese Harmony', 100th Anniversary edition

The Yamazaki, Distiller's Reserve

Hibiki `Japanese Harmony'

Suntory Toki

India

Epitome, Reserve

Rampur, double cask

Longitude 77

BEVERAGE LIST

WHISK(E)Y · CONTINUED

Godawan, Rich & Rounded

Indri, Master Blender's Select

Paul John, Nirvana

Other whiskies

Bushmills, 21 years old

Michter's Rye

Michter's Bourbon

Jack Daniel's, Gentleman Jack

Jack Daniel's, Old No.7

Jim Beam

Jameson, Black Barrel

Wild Turkey

Jameson

GIN

Mirabeau

Suntory, Roku

Jodhpur

Cobalto - 17

BEVERAGE LIST

GIN · CONTINUED

Akori, Cherry Blossom

Monkey 47

Tanqueray No. 10

Jaisalmer

Bombay Sapphire

Beefeater

Gordons

Greater than

COGNAC

Remy Martin, Louis XIII

Godet, extra hors d'age

Godet VS

Hennessy VS

BRANDY

Vecchia Romagna 1820

Torres 5 Imperial

RUM

Dictador, 12 years old

BEVERAGE LIST

RUM · CONTINUED

Bacardi, Carta Blanca

Bacardi, Gold

Old monk

VODKA

Grey goose Altius

Roberto Cavalli

Roberto Cavalli (night edition)

Belvedere, Smogory forest

Beluga Noble

Suntory Haku

Belvedere

Grey goose

Ketel One

Absolut

AMG

TEQUILA

Patron, El Alto

Don Julio, 1942

BEVERAGE LIST

TEQUILA · CONTINUED

Don Julio, Reposado

Patron, Silver

Patron, Reposado

1800, Anejo

1800, Silver

Jose Cuervo, Reposado

Jose Cuervo, Silver

LIQUEUR

| Our standard measure for liqueur is 60ml

Jägermeister

Sambuca

Aperol

Cointreau

Campari

Triple Sec

Bailey's Irish Cream

Kahlua

Cinzano Rosso

Martini Extra Dry

BEVERAGE LIST

NON ALCOHOLIC COCKTAIL

Zero picante
cucumber, coriander and sprite

Peach and basil tingle
basil, peach syrup and honey

Southside
cucumber, mint, ginger and apple juice

Iced Tea
lemon : strawberry : peach : passion fruit

Coffee indulge
espresso, cranberry juice and chocolate dust

Fresh lime soda
Fresh lime water

NON ALCOHOLIC BEVERAGE

Evian still water (750 ml)

Fresh fruit juice

Perrier (330 ml)

Himalayan still water (750ml)

Evian still water (330 ml)

Aava sparkling water (250ml)

Aava still water (250ml)

BEVERAGE LIST

AERATED BEVERAGE

Red bull

Sepoy Tonic water

Sepoy Soda water

Sepoy Ginger beer

Coke

Diet coke

Sprite

Tonic water

Ginger ale

Soda

HOT BEVERAGE

Tea

Earl grey : Green : Jasmine: Matcha

English breakfast : Masala

Coffee

Espresso : Double espresso : French press

Cappuccino : Caffè latte : Decaffeinated

Botanical infusions

Chamomile : Peppermint

BEVERAGE LIST

COLD BEVERAGE

Cold coffee : Iced Matcha

MILK SHAKE

strawberry : mango : chocolate : vanilla : butterscotch

SELECTION OF SUSTAINABLE AND LOCALLY SOURCED TEA AND COFFEE

Assam Tea : Darjeeling Tea : South Indian filter coffee

Makaibari Darjeeling Tea

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WINE LIST

08/2026

WINES BY GLASS

Sparkling wine

N.V. Chandon, Brut, Maharashtra, India

N.V. Moscato, The Source, Maharashtra, India

N.V. Sula, Brut, Maharashtra, India

White wine

2024, Sauvignon blanc, KRSMA, India

2022, Tempranillo blanco, Campo Viejo, Rioja

2023, Chardonnay, AG Forty Seven, Mendoza, Argentina

2024, Sauvignon Blanc, Sula, Maharashtra, India

Red wine

2020, Cabernet Sauvignon, KRSMA, Karnataka

2022, Syrah, Rasa, Maharashtra, India

2021, Montepulciano d'Abruzzo, Folonari, Abruzzo, DOC

2025, Merlot, Fratelli, Maharashtra

CORAVIN BY GLASS

White wine

2023, Regional white blend, Hugel Gentil, Alsace, France

Red wine

2024, Cabernet Sauvignon, J'Noon, Fratelli, Akluj, India

WINE LIST

CHAMPAGNES BY BOTTLE

N.V. Devaux, Cuvee D, Cotes des bar

N.V. Philippe Gonet, Blanc de Blancs, Le Mesnil-sur-Oger

N.V. Besserat de Bellefon, Epernay

N.V. Moet & Chandon Ice Imperial, Epernay

SPARKLING WINES BY BOTTLE

N.V. Regional blend, Henkell Trocken, Wiesbaden, Germany

N.V. Lambrusco rosso, Cavicchioli, IGT, Emilia-Romagna, Italy

N.V. Moscato Bianco, Martini, DOCG, Asti-Piedmont, Italy

N.V. Chandon, Rose, Maharashtra, India

N.V. Glera, Cavicchioli Prosecco, DOC, Veneto, Italy

N.V. Chandon, Brut, Maharashtra, India

N.V. Moscato, The Source, Maharashtra, India

N.V. Gran Cuvee, Brut, Fratelli, Maharashtra, India

N.V. Sula, Brut, Maharashtra, India

N.V. Sula, Tropical Brut, Maharashtra, India

WHITE WINES BY BOTTLE

France

2023, Regional white blend, Hugel Gentil, Alsace

WINE LIST

WHITE WINES BY BOTTLE · CONTINUED

2024, Sauvignon Blanc, Camas, Limoux

Italy

2024, Cortese, Gavi di Gavi, Michele Chiarlo, Peidmont, DOCG

2022, Chardonnay, Carpineto, Dogajolo, Tuscany

2021, Garganega - Chardonnay, Scaia, Veneto

2021, Chardonnay, Golden sparrow, IGT, Emilia-Romagna

2025, Pinot Grigio, Just Roberto, Friuli-Venezia-Giulia, IGT

Spain

2022, Tempranillo blanco, Campo Viejo, Rioja

Argentina

2023, Chardonnay, AG Forty Seven, Mendoza

Australia

2024, Chardonnay, Jacobs Creek, Barossa valley

India

2024, Sauvignon blanc, KRSMA, Karnataka

2025, Sauvignon blanc, The Source reserve, Maharashtra

2025, Chardonnay, Fratelli, Maharashtra

2024, Sauvignon blanc, Sula, Maharashtra

Chile

2021, Sauvignon blanc, Luis Felipe Edwards, Colchagua valley

WINE LIST

Austria

2021, Gruner Veltliner, Loimer, Kamptal, DAC

Germany

2022, Riesling, Black Tower, Rheinhessen, Qualitätswein

RED WINES BY THE BOTTLE

Italy

2020, Sangiovese, Reineri, Brunello di Montalcino, Tuscany, DOCG

2020, Sangiovese, Romitorio, Brunello di Montalcino, Tuscany, DOCG

2018, Nebbiolo, Barolo, Michele Chiarlo, Piedmont, DOCG

2019, Zonin, Amarone della Valpolicella, Veneto, DOCG

2018, Sangiovese, Brunello di Montalcino, Col d'orcia, Tuscany, DOCG

2019, Sangiovese, Mazzei Fonterutoli, Chianti Classico, Tuscany

2020, Sangiovese, Castello Di Bossi, Chianti Classico, Tuscany

2021, Sangiovese, Brancaia, Chianti Classico, Tuscany, DOCG

2020, Sangiovese, Carpineto, Dogajolo, Tuscany

2019, Corvina, Scaia, Veneto

2022, Chianti, Folonari, Tuscany, DOCG

2021, Montepulciano d'Abruzzo, Folonari, Abruzzo, DOC

Spain

2019, Tempranillo, Bodegas Roda Reserva, Rioja

WINE LIST

RED WINES BY THE BOTTLE · CONTINUED

2020, Monastrell-Syrah-Petit Verdot, El Goru, Jumilla

South Africa

2020, Syrah-Grenache, The chocolate block, Swartland

2021, Pinotage, Mount Rozier, Western Cape

2022, Pinotage, Robertson Winery

2023, Merlot, M.A.N, Western Cape

France

2022, GSM blend, Saint Cosme, Chateauneuf Du Pape, AOP

2020, Cabernet Sauvignon - Merlot, les legends, Pauillac

2017, Merlot, Chateau Simard, St. Emillion Grand Cru, Bordeaux

2016, Merlot, Clarendelle, Clarence Dillon wines, Bordeaux

2016, Merlot, Bad Boy, Bordeaux

2023, Gamay, Jacky Marteau, Loire valley

2018, Cabernet Sauvignon, Chateau De Beauregard-Ducort, Bordeaux

2018, Bordeaux blend, Chateau Larroque, Bordeaux Superieur, AOC

2024, Pinot noir, Camas, Languedoc - Roussillon

2023, Malbec, Camas, Languedoc - Roussillon

2021, GSM blend, Le Grand Noir, Languedoc

2023, Malbec, Le Grand Noir, Languedoc

WINE LIST

New Zealand

2022, Pinot noir, Saint Clair, Marlborough

Argentina

2021, Malbec, Terrazas de los Andes, Mendoza

2023, Malbec - Shiraz, AG Forty Seven, Mendoza

Australia

2024, Shiraz Cabernet, Jacobs Creek, Barossa valley

Chile

2025, Shiraz, Frontera, Central valley

USA

2022, Cabernet - Sauvignon, Honig, Napa valley

India

2024, Cabernet Sauvignon, J"Noon, Fratelli, Akluj

2022, Cabernet Sauvignon, Rasa, Maharashtra

2023, Cabernet Sauvignon - Sangiovese, Sette, Fratelli, Akluj

2020, Cabernet Sauvignon, KRSMA, Karnataka

2023, Zinfandel, Rasa, Maharashtra

2022, Syrah, Rasa, Maharashtra

2025, Merlot, Fratelli, Maharashtra

2024, Cabernet Shiraz, Sula, Maharashtra

WINE LIST

ROSÉ

2023, Grenache, The Source by Sula, India

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