

#### TO ALL OUR GUESTS

Please inform our Service Associate in case you are allergic to any of the following ingredients,

- Milk and Dairy Products
- Wheat and Whey products
- Peanuts, Soya, Tree Nuts, Sesame seeds, and other nuts
- Mushroom / Edible Fungi, or more...

Our chef would be delighted to prepare your meal without them.

Refined vegetable oil / butter / desi ghee has been used in preparation.



#### A COLORFUL SPREAD TO TICKLE YOUR PALETTE

Red fruits and vegetables help keep your heart strong and prevent cell damage. Add red to your meals by tossing a handful of raspberries, strawberries, or pomegranate seeds into your cereal, slicing roasted beets or red bell pepper into a salad, or adding cooked red adzuki or kidney beans to a rice dish. Eating pecans, buckwheat, and amaranth grains can also be delicious.

Orange and yellow fruits and vegetables help keep your eyes healthy and build a robust immune system. So enjoy some creamy, roasted butternut squash or a juicy tangerine. Other foods in these colors include almonds, cashews, corn, millet, chickpeas, and butter beans.

Green fruits and vegetables are, as we all know, essential. They help keep your bones and teeth strong and increase blood-cell production. Add broccoli, kale, spinach, bok choy, and other leafy vegetables to include more greens in your diet. Also, try kiwi fruits, avocados, apples, grapes, lime, asparagus, lentils, mung beans, pistachios, and pumpkins.

Blue, indigo, and violet fruits and vegetables help sharpen your memory and prevent heart disease and cancer. Add raisins, dried plums, black mushrooms, purple cabbage, blueberries, purple potatoes, and eggplant to your diet. To make your food even healthier and more colorful, throw in more nuts, grains, beans, flax seeds, walnuts, chestnuts, black beans, navy beans, quinoa, wild black rice, and seaweed.

### **BREAKFAST**

Toast	₹ 185	
Poha S Flattend rice tempering with spices, mustard seeds, curry leaves and onion garnished with sev & coriander	₹ 285	
Upma Roasted Semolina cooked with various spices & vegetables	₹ 285	
Idli A soft & fluffy steamed cake made with fermented rice & lentil batter Served with chutney & sambhar	₹ 285	
Uttapam A batter of rice and lentils often topped with vegetable Served with chutney & sambhar	₹ 285	
Oat Meal Porridge 🗐 🕸 Served with brown sugar & nuts	₹ 335	
Choice of Paratha	₹ 335	
Poori Bhaji 🗐 🕸	₹ 335	
Baker's Basket 🗐 🕸 Croissant, Doughnut, Muffin & Bread Toast (White /Brown)	₹ 335	
Seasonal Cut Fruits	₹ 335	
Choice of Cereals	₹ 335	
Waffles ☐ ♥ Served with Chocolate sauce, Maple syrup or Honey	₹ 345	
BUFFET SELECTION		
Breakfast	₹ 600	
Lunch	₹ 900	
Dinner	₹ 900	

All government taxes as applicable, we levy 5% service charge.

Spicy

**₿** Gluten

∄ Milk

## **BEVERAGES**

Packaged Drinking Water	₹75
Soda (330 / 600 ml)	₹75 / 155
Jal Jeera	₹ 155
Aam Panna	₹ 155
Soft Drink	₹ 155
Iced Tea Lemon / Mint / Peach	₹ 175
Fresh Lime Soda Sweet / Salt	₹ 175
Hot Regular Coffee   Hot coffee with milk	₹ 205
Tea Mania Assam / Nilgiri / Darjeeling / English Breakfast / Green Jasmine / Chamomile / Masala Lemon	₹ 205
Cold Coffee	₹ 225
Smoothies	₹ 225
Preserved Juices	₹ 225
Shakes    Vanilla / Banana / Chocolate / Strawberry / Coffee / Mango / Mix Berry	₹ 225
Fresh Fruit Juice A selection of fresh seasonal fruit juice	₹ 285
Hot Chocolate	₹ 265
Fruit Punch	₹ 305
Blue Lagoon	₹ 305
Virgin Mojito	₹ 305
Energy Drink	₹ 305







# SALADS & SOUPS

Fresh Garden Greens	₹ 205
Tuscan Minestrone (34 kcal) 🗐 🕸 An Italian delicacy	₹ 285
Cream Soup (230 kcal)	₹ 285
Mulligatawny (270 kcal)  A richly flavoured soup, spiced with curry powder, serve with a dollop of tangy sour cream	₹ 285
Lemon Coriander Soup (67 kcal) Fresh vegetable broth with a hint of lemon & coriander	₹ 285
Hot & Sour Soup This soup has a lot of vegetables and is lightly seasoned with soy sauce, vinegar, hot sauce and pepper	₹ 285
Sweet Corn Soup Sweet Corn Soup made with tender corn kernels, spices and herbs	₹ 285
Manchow (215 kcal) All-time favourite Chinese soup made of a mix vegetables, a little spicy in flavour and served with fried noodles by the side	₹ 285
Waldorf Salad (103 kcal)   Cubes of apple chopped celery blended with light mayonnaise and garnished with walnuts	₹ 345
Spring Salad (249 kcal) Sprouts in combination with garden fresh vegetables tossed with crushed peppercorn dressing	₹ 345



## TANDOOR, TAWA AUR KADHAI

Vegetable Assorted Pakora Pakora are crispy fritters made with vegetables like onions, potatoes, gram four, spices and herbs	₹ 405
Subz Seekh Gilafi (375 kcal) A combination of finely diced vegetables, mixed with ginger green chillies, coriander, cashew nut paste, roasted gram flour and tandoori masala, skewered and masked with chopped onion, capsicum & tomatoes finished in tandoor	₹ 405
Aatish - E - Aloo (262 kcal)    A deep-fried stuffed potato, cooked in clay oven	₹ 415
Hara Bhara Kebab It is a popular healthy and delicious appetizer cum snack made with spinach, potatoes, peas, spices and herbs	₹ 415
Crispy Corn Crispy Corn is a snack made by frying corn kernels and later seasoned with ground spices & herbs	₹ 415
Honey Chilli Potato  It is made from crisp and deep-fried potato wedges or fries.  The recipe is crispy, sweet, and spicy, coated with honey, chilli sauce, vinegar, and soya sauce	₹ 415
Broccoli Tandoori (289 kcal)    Broccoli marinated in hung curd, cashew nut and cheese paste flavoured	₹ 435



with Indian spices

Doodhiya Kebab (103 kcal)   Combination of cottage cheese, khoya & roasted gram flour, blended with cashew and finished with sesame seeds	₹ 455
Palak aur Anjeer ke Kebab (444 kcal) Spinach & lentil paste combined with spices rolled into patties stuffed with figs & grilled on a hot plate	₹ 455
Ajwain Paneer (278 kcal) 🗐 🧷 Paneer cubes marinated with tandoori masala and ajwain	₹ 455
Rajma ki Galouti (167 kcal) 🗐 🧷 The rajma galouti kebab, which melts in the mouth that is perfumed with rose water	₹ 455
Paneer Drum (582 kcal)   Cottage cheese & apricot barrels served with cumin roast pepper chutney	₹ 455
Paneer Kasuri (399 kcal) 🗐 🧷 Tandoori paneer cubes marinated with hung curd & kasuri methi	₹ 455
Kebab Platter (199 kcal)    Assortment of tandoori aloo, broccoli, tandoori paneer, hara bhara kebab, served with mint chutney and salad	₹ 515



## SIMPLY DESI (MAIN COURSE)



### DAL / LENTILS



Dal Arhar Tadka			₹ 375
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Yellow dal tempered with chopped onion and tomato served with steamed rice

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Gram flour & yogurt curry with onion dumplings

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A Harmonious blend of black lentils with tomatoes & ginger-garlic finished with a cream dollop of butter

### **ACCOMPANIMENTS**



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Masala Chaas	<b>一</b>	<b>∌</b>	£ 145
Masala Cilaas		<b>\</b>	、エサノ

Spiced buttermilk garnished with chopped coriander

175
17

Sweet and Salted

Burhani / Tomato & Onion / Pudina / Boondi /

Aloo Jeera / Pineapple

Plain / Jaggery / Masala

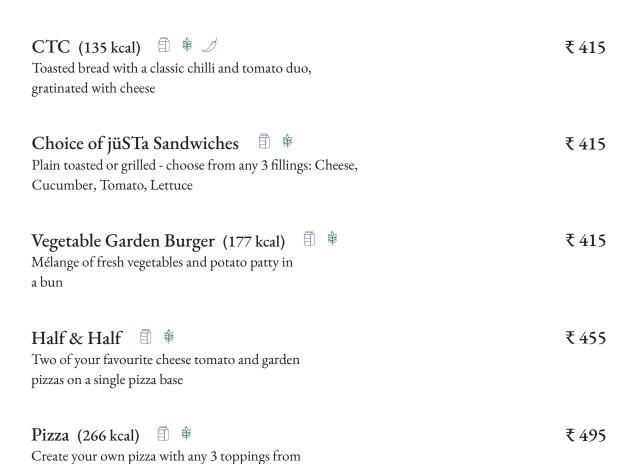
Papad ₹ 175

Masala / Roasted / Fried

# RICE & ROTI

Roti 🗐 🕏 Tandoori / Missi / Roomali / Fulka / Bajra	₹ 85
Naan 🗐 👙 Kalonji / Butter / Garlic / Cheese	₹ 105
Paratha	₹ 135
Kulcha 🗐 🕸 Paneer / Aloo Masala / Aloo aur Pyaaz	₹ 145
Steam Rice	₹ 285
Khichdi It is made from rice and lentils (dal) with vegetables	₹ 285
Jeera Rice is simply rice cooked with cumin seeds & ghee or butter	₹ 295
Choice of Pulao Peas / Vegetable	₹ 325
Motiya Biryani	₹ 435
Subz Dum Biryani	₹ 455
jüSTa Royal Thali Punjabi / Gujarati / Rajasthani Menu items will be of Chef's choice	₹ 705

### SANDWICHES, BURGERS AND PIZZAS





our selection below:

Tomatoes, Bell pepper, Mushrooms, Sundried

Tomatoes, Pineapple, Corn, Olives

## INTERNATIONAL SELECTION



Pasta (241 kcal) 🗐 🕸	₹ 455
Penne / Fettuccine / Spaghetti / Macaroni	
Cooked with your choice of Sauces - Basil / Pesto /	
Arrabbiata / Creamy Cheese Mushroom	
Accompanied with oregano & chilli flakes	
Lasagna Florentine (260 kcal) 🗐 🕏	₹ 455
Garlic flavoured spinach & potato mash placed between pasta	
sheets topped with cheese and gratinated	
Cheese Baked Macaroni (342 kcal)	₹ 455
Macaroni baked with cheese and vegetables	
Cottage Cheese & Corn Steak (349 kcal)	₹ 455
Marinated with basil & walnut pesto, grilled to perfection,	
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served on a bed of rice



## ORIENTAL SELECTION

Veg Hakka Noodles (250 kcal)	₹ 345
Stir-Fried Healthy Chinese Greens (185 kcal) Stir-fried exotic green vegetables	₹ 375
Vegetable Pepper Salt (814 kcal) Assorted veggies dipped in a creamy batter & fried crisp	₹ 405
Fried Rice Golden Onion Shiitake Mushroom (357 kcal)	₹ 405
Veg Dumplings in Chilli Soya Sauce (355 kcal) * 5 Fried vegetable balls served with sauce	₹ 435
Chilli Paneer (652 kcal)   A dry & spicy preparation of paneer with bell peppers	₹ 455



### **SIZZLERS**



Shaslik (447 kcal)		₹ 435
A Succulent piece of co	ottage cheese and grilled vegetables served	

in a bed of rice and butter garlic sauce

#### ₹ 435 Oriental (432 kcal)

Combination of manchurian balls, Indonesian satay, vegetable fried rice on a bed of cabbage, french fries and hot garlic sauce

#### ₹ 435 Tandoori (370 kcal)

Assortment of paneer, onion, bell pepper, tomato, pineapple, spicy marinade with malt vinegar served on a bed of lachha onion and mint chutney

#### Joy of jüSTa (523 kcal) ₹ 455

A classic combination of all the rainbow colors in form of vegetables - stuffed peppers, potatoes & tomatoes, sautéed veggies, french fries and accompaniments



## **DESSERTS**

Ice-Cream (207 kcal)  Ask your server for exotic flavours	₹ 175
Choice of Halwa (Gajar / Moong Dal)	₹ 285
Rasmalai (330 kcal)    Chilled dumpling of treated milk floating in a sweetened milk with kesar	₹ 285
Chocolate Mousse (450 kcal)  A classic creamy dark chocolate mousse	₹ 295
Doodhi ka Halwa (185 kcal)   Grated bottle gourd cooked with sugar & milk, topped with almond slivers, served hot or chilled	₹ 295
Nutty Fudgy Brownie (170 kcal)   Brownie topped with chocolate ganache, roasted nuts & ice cream	₹ 295



# NIGHT MENU (12:00 AM - 6:00 AM)



Packaged Drinking Water	₹ 75
Masala Chaas	₹ 145
Lassi	₹ 175
Tea Mania	₹ 205
Cold Coffee	₹ 225
Preserved Juice	₹ 225
Hot Regular Coffee	₹ 265
Hot Chocolate	₹ 265
Steam Rice	₹ 285
Dal Arhar Tadka	₹ 375
Choice of jüSTa Sandwich	₹ 415

