

IN ROOM MENU

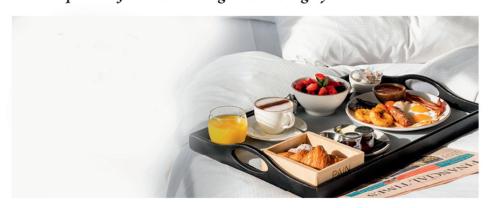
TO ALL OUR GUESTS

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

Fish, shell fish and their products / milk and dairy products/Wheat and wheat products/peanuts,soya

Three nuts, Sesame seeds and other nuts/Mushroom or edible fungi/any other

Our Expert chef would be Delighted to design your meal without them



Refined vegetable / oil / butter / deshi ghee used in preparation. Government taxes as applicable . We levy no service charge. All prices are in Indian Rupees.

Food and beverages from out side are not allowed in restaurants.

BREAK-FAST

(07:00 hrs to 10:30 hrs)

•	Continental Break Fast Choice of canned juice, toast with butter and preserves, tea and coffee.	130
• 🛦	American Breakfast Choice of canned juice, Toast with butter and preserves, Choice of cereals, two eggs cooked as per your choice served with choice of breakfast meats choice of hot beverage- tea / coffee / hot chocolate / milk	175
•	Southern Power Choice of Idli/Vada/Dosa/Uttapam served with sambhar and Chutneys	85
•	Desh ki Dharti Stuffed aloo/paneer parathas served with yogurt	85
•	Puri Bhaji Robust start to your day	85
A	Farm Fresh Eggs to Order Two eggs cooked guest choice served with two slice tossed bread	85
•	Bowl of Cereal Choice of cereals served with hot/cold milk	85
•	Healthy Breakfast Freshly squeezed juice, choice of cereals, fresh cut seasonal fruits, choice of tea / coffee / hot chocolate / milk	150







ROUND THE CLOCK BEVERAGES

Choice of Teas Masala Chai and choice of flavour tea	50
Choice of Coffee Americano Coffee/ Espresso/ Cappuccino/ Café Latte	60
Hot Chocolate Made with cocoa powder and hot milk	75
Aerated Beverages Coca Cola, Fanta, Sprite, Limca	60
Diet Aerated Water	100
Preserved Fruit Juice	75
Fresh Fruit Juice (Seasonal) Ask server for seasonal availability	100
Iced Tea Available in flavours of lemon, peach, passion fruit and strawberry	60
Fresh Lime Water/Soda Carbonated water / water flavoured with fresh lemon juice. Available in sweet / salt options	60
Packaged Drinking Water	30
Cold Coffee (Plain / with Ice-cream)	80/100
Milk Shake (Plain / with Ice cream) Available in flavours of vanilla, strawberry, chocolate, mango	80/100



SANDWICHES / PIZZA / CONTINENTAL

 Vegetable Club Fresh vegetables, lettuce, onions with cheese and coleslaw between three slices of toasted Pullman loaf 	150
Paneer Tikka / Chicken Tikka Sandwich Veg / non veg served with appropriate accompaniment	175/210
●▲ The Mint Burger Veg/non veg served with appropriate accompaniment	150/210
▲ Classy Chicken Burger Julienned battered fried chicken breast, diced fresh fruits tossed in pineapple mayonnaise	225
 Exotic Veg Pizza Pizza topped with slice of mushroom, black & green olive, bell peppers, golden corn and cheese 	160
Pizza La Indian An exciting combination of tandoori paneer tikka, onion, jalapeno	175
▲ The Mint Spl. Pizza Pizza topped with bar be que chicken cube, and onion rings	225
Pasta Penne, Spaghetti, Farfalle, Fettuccini in choice of sauces – Arrabbiata, Cream Cheese, Carbonara and Bolognese	185/225
▲ Grilled Chicken Italian style chicken breast cooked with mushroom sauce	250
An old English recipe. Fish fillets crumb fried. Served with fresh home made salad fries	300
 Cheese chilly Toast Slice of bread topped with cheese, chilly & bell pepper and toasted 	185

VegetarianNon Vegetarian

■ Dairy Products
Sesame
Mushroom

SIDE ORDERS

French Fries
 Batons of potatoes, deep fried till golden brown

 Vegetable / Paneer Pakoda
 Gram flour batter fried cottage cheese fritters topped with chat masala, served with freshly made mint chutney

 Kathi Roll (Veg / Non Veg)
 Choice of stuffing veg/non veg wrapped in paratha served with mint sauce

 Drum of Heaven
 Batter deep fried Chicken wings served with garlic sauce

SALADS





VegetarianNon Vegetarian

■ Dairy Products Signal Fish Deanuts Sesame Thushroom

ALL DAY DINING

(12:00 NOON - 11:00 PM)

SOUPS

Cream of Tomato

 Fresh tomatoes with vegetables pureed, seasoned with spices and herbs.
 A favourite of our Chef

 Lemon Coriander

 Delicious and wholesome soup

 Hot and Sour, Sweet Corn, Manchow
 85/100

Choice of Chinese soups everyone's favourite, available in vegetarian and chicken

▲ Cream of Chicken
Everyone's favourite



■ Vegetarian▲ Non Vegetarian

■ Dairy Products Signature Fish Peanuts Sesame ↑ Mushroom

APPETIZERS

(12:00 NOON – 3:00 PM; 7:00 PM – 11:00 PM)

 Paneer Kasoori Tikka / Paneer Achari Tiika / Paneer Malai Cubed Cottage cheese with robust flavour of aromatic spices and finished in the tandoor 	210
 Peshawari Mushroom Tikki Fresh button mushroom, delicately spice, and finish in oven 	210
• Vegetarian Platter 🚭 🕇 An assortment of vegetarian starters	275
▲ Tandoori Jal Gulnar Pari 🧠 🤝 🔊 Fresh prawns flavoured with Ajwaini Masala, skewered and finished in a tandoor	450
▲ Tawa Macchi ■ □ Gram flour batter fried fish seasoned with spices, ginger garlic paste and ajwain	275
▲ Tanoori Chicken (Half / Full) ● り The traditional King of Kebabs	210/375
Murgh Surkh Lal Tikka / Malai Tikka / Murgh Chakori Soneless tender picecs of chicken marinated in Indian spices, finished in the tandoor, popular world wide	275
▲ Shahi Seekh Kebab Minced chicken / mutton kebabs flavoured with Indian spices rolled over on skewers and roasted in a tandoor	27/325
An assortment of non-vegetarian starters	475



Vegetarian A Non Vegetarian

Dairy Products Sish Peanuts Sesame Mushroom

DISHES FROM THE FAR EAST

(12:00 NOON- 3:00 PM; 7:00 PM-11:00 PM)

 Veg Spring Roll Crispy pan fried Khagariya style bread serve with vegetables 	160
 Veg Manchurian / Cauliflower Manchurian (D/G) Veg dumpling/Cauliflower tossed with Manchurian sauce 	200
 Paneer Chilly (D/G) Batter fried cottage cheese cube tossed with chilli sauce 	225
Mushroom Chilly T Button mushroom tossed with chilli sauce	250
A Chicken Chilly (D/G) 5 Batter fried Chicken tossed with chili sauce	250
▲ Chicken Manchurian (D/G) Batter fried chicken tossed with Manchurian Sauce	250
●▲ Chilly Garlic Noodles / Szechwan Noodles Stir fried noodles, available choice vegetables, egg, chicken	175/185/200
●▲ Fried Rice / Szechwan Fried Rice Wok tossed seasoned rice, available in options of vegetables, egg, chicken	175/185/200
▲ Chicken Spring Roll Crispy pan fried Khagariya style bread serve with Chicken.	200



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FROM OUR INDIAN KITCHEN

(12 NOON – 3 PM, 7 PM – 11 PM)

•	Kadhai Paneer / Paneer Mutter Cottage cheese cubes cooked in kadhai gravy/brown gravy	225
•	Paneer Butter Masala Cottage cheese in a rich tomato and cashew gravy	225
•	Subz Kalonji / Kadhai Sarden Fresh assorted vegetables cooked with onion seeds/kadhai gravy	200
•	Shabnam Curry (Mushroom Mutter) A fresh button mushroom and garden peas simmered in saffron rich korma gravy	200
•	Dal Tadka Yellow lentils cooked with chopped tomatoes, onion and garlic	150
•	Dal-e-The Mint finished in the fry pan tempered with cumin Black lentils, tomatoes seasoned with delicate Indian spices cooked overnight and finished with cream and butter	175
•	Fish Curry 5 S Traditional fish curry perfect combination of fresh tomato an onion	275
•	Butter Chicken	285
•	Murgh Mirch Masala / Kadhai Murgh Chicken cooked with brown onion gravy/kadhai gravy	285
•	Hydrabadi Dum Ka Murgh	295
A	Murgh Awadhi Korma Traditional Lucknowi chicken korma cooked in rich brown onion and dry fruits gravy	325
•	Lal Mass Tender mutton pieces cooked in traditional Rajasthani style in whole red chilly	375
•	The Mint Special Mutton Lamb on bone cooked together with aromatic spices, onion slice, chopped garlic & ginger	400
■ Vegetarian Non Vegetarian		
	Dairy Products Sish Peanuts Sesame Mushroom	

RICE

• St	teamed Rice	125
	urd Rice traditional comfort meal of South India	150
	lavoured Pulao eera Rice/Green Peas/Veg Pulao/Corn Pulao/Ghee Rice	150
Co	eg Motia Biryani combination of rice, mix veg, yoghurt and Indian herbs, boked on slow fire	200
Co	gg Dum Biryani combination of rice, egg, yoghurt and Indian herbs, boked on slow fire	225
Co	yderabadi Chicken Dum Biryani ombination of rice, chicken, yoghurt and Indian herbs, boked on slow fire	285
Co	yderabadi Mutton Dum Biryani combination of rice, tender mutton, yoghurt and Indian herbs, coked on slow fire	375





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BREADS

Tandoori Roti	25
Missi Roti	25
Lachha Paratha/Pudina Paratha	40
Butter Naan	40
Cheese Naan/Garlic Naan	50

CHOICE OF CURD

Choice of Raita
 Cucumber / Pineapple / Vegetable





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SWEET TREATS

 Choice of Ice Cream Vanilla, Chocolate, Butterscotch, Strawberry, Mango 	100
 Gulab Jamun Dumpling of milk solid and flour, soaked in cardamom flavoured sugar syrup 	85
 Rasgulla Chena cakes boiled in sugar syrup, served chilled 	95
Moong Dal Halwa Rich, creamy and pudding like dessert made with moong dal	100
• Ice Cream Sundae Vanilla Ice Cream served with cocktail fruits and dry fruits, topped with chocolate sauce	150
Dessert of the Day Ask our team member about it	100





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