



Multi Cuisine Restaurant



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, Tree nuts, Sesame seeds and other nuts/
Mushrooms or edible fungi/ Any other

Our Expert Chef would be delighted to design your meal
without them

“REFINED VEGETABLE/
OIL/BUTTER/DESI GHEE USED IN ALL PREPARATION”



● Vegetarian ▲ Non Vegetarian 🥛 Dairy Products 🐟 Fish 🥜 Peanuts 🌱 Sesame 🍄 Mushroom

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BREAKFAST - 7.30 Am to 10.30 Am

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



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SANDWICHES / PIZZA / CONTI

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



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COMBOS

Specially created for guests who crave for some Indian food, late at night

- **Dal Combo / RajmaChawal** 175
Choice of lentils served with steamed rice , paratha,, a seasonal veg, yogurt and green salad
- **Paneer Combo** 210
Paneer Butter Masala served with steamed rice / paratha,, yogurt and green salad
- ▲ **Chicken Combo** 250
Chicken served with steamed rice / paratha, yogurt and green salad

SIDE ORDERS

- **French Fries** 65
Batons of potatoes, deep fried till golden brown
- **Jalapeno Cheese Ball** 160
House baked soft baguette topped with merlot garlic butter and cheese
- **Vegetable / Paneer Pakoda** 130/160
Gram flour batter fried cottage cheese fritters topped with chat masala, served with freshly made mint chutney
- **Pav Bhaji** 🇮🇳 130
Street of Mumbai mashed vegetable curry served with soft bread roll
- ▲ **Kathi Roll (Veg/Non Veg)** 150/175
Choice of stuffing veg/non veg wrapped in paratha served with mint sauce
- ▲ **Drum of Heaven** 175
Batter deep fried Chicken wings served with garlic sauce
- ▲ **Kukad Chaat** 175
Chicken tikka cube tossed with onion, tomato, coriander leaf and chat masala

SALADS

- **Mixed Field Greens** 85
Mixed greens, croutons, tomato, cucumber tossed in honey Vinaigrette dressing
- **Kuchumber Salad** 85
- **Chaat Aloo / Channa** 100
Potato garbanzo chutney and mix of vegetables crispy wafers spices
- **Healthy Salad** 🍏 130
Combination of diced apple, cucumber and nuts with garlic honey yoghurt dressing

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ALL DAY DINING (12:00 NOON – 11:00 PM)

SOUPS

<ul style="list-style-type: none"> ● Cream of Tomato 🍷 <p>Fresh tomatoes with vegetables pureed, seasoned with spices and herbs. A favourite of our Chef</p>	85
<ul style="list-style-type: none"> ● ▲ Lemon Coriander <p>Delicious and wholesome soup</p>	85/100
<ul style="list-style-type: none"> ● ▲ Hot and Sour, Sweet Corn, Manchow <p>Choice of Chinese soups everyone's favourite, available in vegetarian and chicken</p>	85/100
<ul style="list-style-type: none"> ▲ Cream of Chicken 🍷 <p>Everyone's favourite</p>	100

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

<ul style="list-style-type: none"> ● Kasoori Tikka/Paneer Achari Tikka/Paneer Malai 🍷 <p>Cubed Cottage cheese with robust flavour of aromatic spices and finished in the tandoor</p>	210
<ul style="list-style-type: none"> ● Peshawari Mushroom Tikki 🍷 <p>Fresh button mushroom, delicately spice, and finish in oven</p>	210
<ul style="list-style-type: none"> ● Aatish-E- Aloo 🍷 <p>Potatoes stuffed with cheese, cottage cheese, dry fruits and cooked in the tandoor</p>	160
<ul style="list-style-type: none"> ● Vegetarian Platter 🍷 🍄 <p>An assortment of vegetarian starters</p>	275
<ul style="list-style-type: none"> ▲ Tandoori Jal Gulnar Pari 🍷 🍷 🍷 <p>Fresh prawns flavoured with Ajwaini Masala, skewered and finished in a tandoor</p>	450
<ul style="list-style-type: none"> ▲ Tawa Macchi 🍷 🍷 <p>Gram flour batter fried fish seasoned with spices, ginger garlic paste and ajwain</p>	275
<ul style="list-style-type: none"> ▲ Tanoori Chicken (Half/Full) 🍷 🍷 <p>The traditional King of Kebabs</p>	210/375
<ul style="list-style-type: none"> ▲ Murgh Surkh La Tikka/ alai Tikka/Murgh Chakori 🍷 🍷 <p>Boneless tender pieces of chicken marinated in Indian spices, finished in the tandoor, popular world wide</p>	275
<ul style="list-style-type: none"> ▲ Shahi Seekh Kebab 🍷 🍷 <p>Minced chicken / mutton kebabs flavoured with Indian spices rolled over on skewers and roasted in a tandoor</p>	275/325
<ul style="list-style-type: none"> ▲ Non Vegetarian Platter 🍷 🍷 <p>An assortment of non-vegetarian starters</p>	475

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DISHES FROM THE FAR EAST (12:00 NOON- 3:00 PM; 7:00 PM-11:00 PM)

● Assorted Veg in Chilly Garlic Sauce ↑ Stir fried vegetables in chilli garlic sauce	200
● 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 ↵↑ Button mushroom tossed with chilli sauce	250
▲ Chicken Chilly (D/G) ↵ Batter fried Chicken tossed with chili sauce	250
▲ Chicken Manchurian (D/G) Batter fried chicken tossed with Manchurian Sauce	250
▲ Chicken Spring Roll Crispy pan fried Khagariya style bread serve with Chicken.	200
●▲ 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
●▲ Triple Szechwan Layered of crispy noodles, Szechwan fried rice and topped with your choice veg or non veg gravy	185/225



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FROM OUR INDIAN KITCHEN (12 NOON – 3 PM, 7 PM – 11 PM)

- **Kadhai Paneer / Paneer Mutter** 🌱 225
Cottage cheese cubes cooked in kadhai gravy/brown gravy
- **Paneer Butter Masala** 🌱 225
Cottage cheese in a rich tomato and cashew gravy
- **Subz Kalonji / Kadhai** 🌱 200
Garden Fresh assorted vegetables cooked with onion seeds/kadhai gravy
- **Shabnam Curry (Mushroom Mutter)** 🌱 🍄 200
A fresh button mushroom and garden peas simmered in saffron rich korma gravy
- **Aaj Ki Sabzi** 185
Vegetable dish of the day, ask our team members about it
- **Dal Tadka** 150
Yellow lentils cooked with chopped tomatoes, onion and garlic, finished in the fry pan tempered with cumin
- **Dal Pancharatan** 🌱 150
Five different types lentils, cooked on slow fire and tempered with garlic, ginger and Chef special spices
- **Dal Dhaba** 🌱 150
Delightful combination of Arhar, rajma and Chana dal tempered with whole chilli garlic, ginger and Indian herbs
- **Dal-E-The Mint** 🌱 175
Black lentils, tomatoes seasoned with delicate Indian spices cooked overnight and finished with cream and butter
- ▲ **Fish Curry** 🐟 🌱 275
Traditional fish curry perfect combination of fresh tomato an onion
- ▲ **Butter Chicken** 🍗 285
All times favourite, tandoori chicken cooked in rich tomato and cashew gravy
- ▲ **Murgh Mirch Masala / Kadhai Murgh** 🍗 285
Chicken cooked with brown onion gravy/kadhai gravy
- ▲ **Murg Tikka Lababdar** 🍗 300
Tender chunks of chicken cooked in makhani gravy, Finished with clarified butter and cheese
- ▲ **Dhaba Murg Dhaniwal** 🍗 285
(Curry cut chicken coked in mild spices with light gravy)
- ▲ **Hydrabadi Dum Ka Murgh** 🍗 295
Chicken cooked in rich tomato and dry fruit gravy
- ▲ **Murgh Awadhi Korma** 325
Traditional Laknowi chicken korma cooked in rich brown onion and dry fruits gravy

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- ▲ Lal Mass 🌶️ 375
Tender mutton pieces cooked in traditional Rajasthani style in whole red chilly
- ▲ The Mint Special Mutton 🌶️ 400
Lamb on bone cooked together with aromatic spices, onion slice, chopped garlic & ginger

RICE

- Steamed Rice 125
- Flavoured Pulao 150
Jeera Rice/Green Peas/Veg Pulao/Corn Pulao/Ghee Rice
- Veg Motia Biryani 200
Combination of rice, mix veg, yoghurt and Indian herbs, cooked on slow fire
- ▲ Egg Dum Biryani 225
Combination of rice, egg, yoghurt and Indian herbs, cooked on slow fire
- ▲ Hydrabadi Chicken Dum Biryani 285
Combination of rice, chicken, yoghurt and Indian herbs, cooked on slow fire
- ▲ Hydrabadi Mutton Dum Biryani 375
Combination of rice, tender mutton, yoghurt and Indian herbs, cooked on slow fire

BREADS

- Tandoori Roti 25
- Missi Roti 25
- Lachha Paratha/Pudina Paratha 40
- Butter Naan 40
- Cheese Naan/Garlic Naan 50
- Assorted Bread Basket 160
One each of the above breads

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CHOICE OF CURD

- Choice of Raita 🍌 55
Cucumber/Pineapple/Vegetable
- Plain Curd 🍌 55

SWEET TREATS

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



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