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ALL DAY DINING

(11 am to 6 am)

APPETIZER

- **Fried calamari** 425
Golden fried calamari with aioli and lemon
- **Buffalo chicken tenders** 425
Spicy chicken tenderloins served with crudités and blue cheese dressing
- **Seekh kebab** 575
Skewered ground lamb kebab, seasoned with Indian spices and cooked in a clay oven
- **Chicken tikka** 575
Chicken morsels marinated in yogurt and spices, cooked in a tandoor
- **Indian chaat box** 295
Tray with papad, dahi bhalla and aloo chaat with traditional condiments
- **Pav bhaji** 395
A Mumbai specialty, spicy vegetable curry served with Indian bread rolls
- **Masala papad** 150
Crispy papads topped with onion, tomatoes and chaat masala
- **Ajwaini paneer tikka** 425
Indian cottage cheese cubes marinated in yoghurt, chillies and tyme seeds, cooked in the tandoor
- **Masala peanuts** 150
Roasted peanuts tossed with green chutney, onions, tomatoes and chili powder
- **Quesadillas** 495
Grilled flour tortillas filled with smoked turkey and cheese, served with pico de gallo
- **Philly cheese steak rolls** 495
Crispy spring rolls filled with beef, mushrooms, bell peppers and cheese
- **Cold cut board** 525
Sliced Italian prosciutto, honey roasted ham and Spanish chorizo with crostini
- **Maghrebi beef skewers** 495
Moroccan marinated beef and mushroom skewers served with tabbouleh
- **Chicken satay** 395
Thai chicken skewers with spicy peanut sauce
- **Bruschetta** 295
Grilled country bread topped with salsa romana and fresh basil
- **Chips and salsa** 295
Golden fried tortilla chips with home made salsa fresca

SALADS

- **Caprese** 425
Fresh Italian mozzarella tossed with tomatoes and basil
- **Classic caesar** 425
Crisp Romaine lettuce, herbed croutons, shaved parmesan cheese and our home made Caesar dressing with
 - grilled chicken 495
 - grilled shrimps 550
- **Greek** 425
A refreshing mix of tomato, cucumber, bell peppers and feta cheese with extra virgin olive oil, lemon juice and oregano
- **Nicoise** 495
Fresh greens, tender string beans, boiled egg, new potatoes anchovies and grilled tuna with French dressing

SANDWICHES

served with French fries

- **Lake view café club** 525
Toasted bread layered with turkey, bacon, lettuce and tomato
- **Croque monsieur** 495
Grilled sandwich with honey roasted ham and emmenthal cheese
- **Tuna** 495
Croissant stuffed with a mixture of tuna, onion and mayonnaise
- **Philly cheese steak** 495
Grilled beef fillet with bell peppers, onions, mushrooms and melted cheese
- **Chicken caprese** 495
Grilled chicken breast with overnight tomatoes, fresh mozzarella and pesto on a fresh ciabatta
- **Roasted vegetable focaccia** 495
Roasted vegetables in Italian bread with oven dried tomatoes and herb mayonnaise (low cholesterol)
- **Chicken tikka roll** 495
Tandoori baked chicken morsels rolled in freshly made naan bread served with mint chutney
- **Deli style cold cut sandwich** 495
Baguette filled with your choice of meat, swiss cheese, lettuce, tomatoes, mustard and mayonnaise
 - Honey roasted ham - Chorizo
 - Smoked turkey - Prosciutto
 - Salami
- **Paneer kathi roll** 425
Grilled Indian cottage cheese with vegetables rolled in a freshly made naan

BURGERS

- **Marriott burger** 495
100% pure tenderloin patty topped with melted cheddar cheese and crispy bacon
- **Veggi burger** 425
Home made vegetable patty with melted cheddar cheese and charred onions
- **Chicken fresca burger** 495
Grilled chicken breast in a whole-wheat bun with pico de gallo and goat cheese
- **Moroccan salmon burger** 595
Scottish salmon fillet with fresh greens and chermoula sauce (low fat)

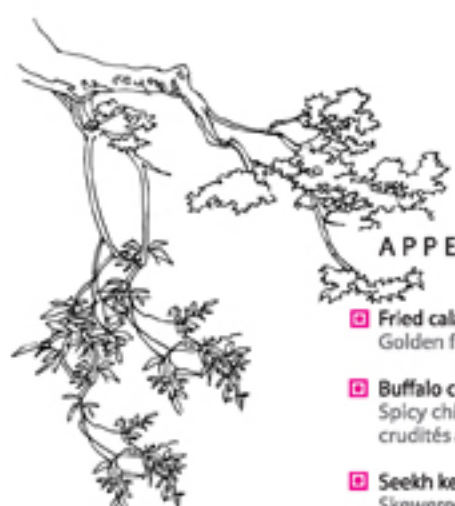
PASTA

- **Fettuccine all'amatriciana** 550
Flat pasta with tomato sauce and pancetta
- **Spaghetti bolognese** 550
Pasta with ground beef sauce
- **Spaghetti aglio e olio** 550
Extra virgin olive oil, garlic and parmesan cheese
- **Fettuccine alfredo** 495
Pasta with fresh cream and parmesan cheese sauce
- **Penne all'arrabbiata** 495
Short pasta with garlic, chili and tomato sauce
- **Farfalle with morrels** 495
Pasta with morrel mushrooms and cream

All items are priced inclusive of current taxes at the time of printing. We levy no service charge.

These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.

■ Vegetarian ■ Non-Vegetarian



INTERNATIONAL FARE

- **Grilled salmon** 1150
 Scottish salmon fillet with citrus vinaigrette and sautéed vegetables (low fat)
- **Beef tenderloin** 725
 Grilled beef fillet (200gms) and parmesan mashed potatoes with your choice of mushroom, pepper or hollandaise sauce
- **Fish and chips** 625
 Beer battered fried fish served with tartar sauce and fries
- Thai curry**
 Traditional red Thai curry with your choice
 - Shrimps 625
 - Chicken 595
 - Beef 595
 - Seasonal vegetables 495
- **Grilled chicken breast** 625
 With fresh tomato salsa, and roasted potatoes
- **Grilled tiger prawns** 1150
 Citrus marinated prawns grilled and served with extra virgin olive oil, garlic and chili

SIDE DISHES

- **Forest mushrooms** 325
 Sautéed with garlic and herbs
- **Roasted root vegetables** 325
 Wood roasted seasonal root vegetables flavored with rosemary and garlic
- **Creamy mashed potatoes** 325
 Finished with shaved parmesan cheese
- **Steamed vegetables** 325
 Fresh seasonal selection

INDIAN FARE

Served with naan/ roti or steamed rice

- **Tandoori pomfret** 825
 Marinated whole baby pomfret cooked in a clay oven
- **Chooza khaas makhani** 625
 Marinated chicken cooked in the tandoor, served in a rich tomato, kasoori methi and butter sauce
- **Kadhai gosht** 625
 Lamb cooked in onion gravy flavored with coriander seeds
- **Malabari prawn curry** 725
 Coconut flavored prawn curry tempered with curry leaves and mustard seeds
- **Paneer makhnwala** 525
 Cottage cheese simmered in a rich tomato sauce, finished with cream and butter
- **Subz kadhai** 525
 Seasonal vegetables cooked with Indian spices
- **Dhingri palak** 525
 Fresh mushrooms cooked in creamy spinach gravy
- Biryani of the day**
 - Vegetarian 525
 - Non-vegetarian 625

INDIAN SIDE DISHES

- **Tadka dal** 395
 Yellow lentils tempered with spices
- **Dal makhani** 395
 Black lentils cooked in a rich tomato and butter sauce
- **Steamed rice** 195
 Steamed basmati rice
- **Indian bread** 125
 Your choice of
 - roti
 - paratha
 - naan

MAKE YOUR OWN THALI

- **Vegetarian** 650
 Paneer, vegetables, lentils, raita, salad, rice, roti and dessert
- **Non-vegetarian** 750
 Non-vegetarian main course, vegetables, lentils, raita, salad, rice, roti and dessert

DESSERTS

- **Rosemary crème brulee** 335
 Rosemary scented vanilla custard with caramelized sugar
- **Chocolate fondant** 335
 Soft centered flourless chocolate cake
- **Lemon tart** 335
 Sugar glazed lemon tart served with vanilla ice cream
- **Coconut panna cotta** 335
 Coconut flavored Italian custard (carb conscious)
- **Gulab jamun** 335
 Fried reduced milk dumplings in rose scented syrup
- **Rasmalai** 335
 Steamed milk dumplings in saffron flavored milk reduction
- **Seasonal fruit platter** 225
 (low fat)
- **Choice of ice cream** 275

TEA AND COFFEE

- Freshly brewed coffee 275
- Cappuccino 275
- Cafe latté 275
- Decaffeinated coffee 275
- Espresso 275
- Herbal tea 160
- Tea 150
 English breakfast, assam, darjeeling, Earl grey, masala



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