



**IN-ROOM
DINING**
◀ MENU ▶




BREAKFAST

6:30 am to 10:30 am

TROPICAL FRESH FRUITS AND JUICES

- FRESH FRUIT PLATTER | 480 gm | 72 kcal 475
- SEASONAL FRUIT JUICE | 275 ml 425
orange -142 kcal / watermelon -91 kcal
- TENDER COCONUT WATER | 275 ml | 56 kcal 425

YOGHURT

- WITH FRUITS | 250 gm | 187 kcal  325
- HOME-MADE NATURAL YOGHURT | 150 gm | 40 kcal  275
- LASSI | 275 ml | 361 kcal  425
plain / sweet / salted
- CHAAS | 275 ml | 34 kcal  425
plain / masala
- CEREALS | 200 gm | 210 kcal   300
bowl of cornflakes / chocoflakes / wheatflakes
- HOT OATMEAL | 335 gm | 396 kcal   300
with brown sugar & raisins
- BIRCHER MUESLI | 300 gm | 186 kcal  300
with seasonal fruits
- MORNING BAKERIES  300
danish/croissants -100 gm | 382 kcal / muffins -60 gm | 294 kcal
served with butter / preserves

EGG PREPARATION

- ▲ TWO FRESH FARM EGGS   500
scrambled -180 gm | 396 kcal / fried -180 gm | 313 kcal
boiled / poached -180 gm | 153 kcal
- ▲ THREE EGG OMELETTE   600
plain -295 gm | 233 kcal / masala -295 gm | 337 kcal /
cheese -295 gm | 510 kcal

FROM THE GRIDDLE

- ▲ AMERICAN PANCAKES | 295 gm | 679 kcal    500
served with butter, berry compote & maple syrup
- ▲ CRISPY WAFFLES | 240 gm | 741 kcal    500
baked golden-brown & served with butter
& berry compote
- ▲ FRENCH TOAST | 280 gm | 310 kcal    500
served with maple syrup






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■ Vegetarian ▲ Non-vegetarian Allergen:  Gluten  Crustacean  Groundnut  Soybean  Sulphate  Milk  Egg  Fish




BREAKFAST

6:30 am to 10:30 am

INDIAN SPECIALITIES









- POORI BHAJI | 415 gm | 845 kcal  600
served with home made pickle
- TAWA PARATHAS | 320 gm | 415 kcal   600
check for daily selection
- STEAMED IDLI | 510 gm | 478 kcal 500
plain / kancheepuram
served with sambhar & chutney
- DOSA | 440 gm | 685 kcal 600
plain / masala
served with sambhar & chutney
- GOLDEN FRIED VADAI | 520 gm | 792 kcal 500
served with sambhar & chutney
- UPMA | 345 gm | 484 kcal  550
semolina tempered with mustard seeds & onions
- POHA | 320 gm | 508 kcal  550
maharashtrian preparation of flattened rice

LO-CAL BREAKFAST

- ▲ EGG WHITE OMLETTE | 190 gm   500
plain - 140kcal / masala - 150kcal
- OATS UPMA 400 gm | 307 kcal  550
with seasonal vegetables
- SEASONAL VEGETABLE JUICE | 275 ml 425
beetroot - 86 kcal / cucumber - 38 kcal / carrot - 96 kcal

SOUPS & SALAD

11:30 am to 04:00 am

- WILD MUSHROOM   700
SOUP | 250 gm | 124 kcal
with paprika yoghurt & cheese toast
- ROASTED TOMATO   700
MINISTRONE | 250 gm | 308 kcal
basil & bocconcini bruschetta -218kcal
- ▲ CHICKEN MANCHOW  750
SOUP | 250 gm | 186 kcal
an all time favourite
- GREEK SALAD | 180 gm | 129 kcal  850
with vegetables, feta, olives, lemon & oregano dressing
- CAESAR SALAD WITH   950
MALAI PANEER | 280 gm | 765 kcal
crispy lettuce & parmesan cheese in creamy dressing
- ▲ CAESAR SALAD.....    1050
GRILLED CHICKEN 310 gm | 951 kcal
crispy lettuce & parmesan cheese in creamy dressing

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MAIN COURSE








11:30 am to 04:00 am

INTERNATIONAL SELECTION

- ▲ **GRILLED SALMON** 337 gm | 843 kcal    2050
with mashed potato, salad & pommery mustard sauce
- ▲ **LAMB CHOPS** 380 gm | 905 kcal   2050
grilled & served with smoked potato & grilled vegetables
- ▲ **NASI GORENG** 533 gm | 707 kcal    1650
indonesian chicken & prawn “biryani”
.....with fried egg & chicken satay
- **WILD MUSHROOM**
CREPE 280 gm | 150 kcal  1100
served with saffron sauce
- **VEGETABLE LASAGNE** 340 gm | 634 kcal   1100
cherry tomato confit

PAN INDIAN SELECTION

- ▲ **MALVANI JHINGA** 425 gm | 677 kcal  1700
aromas of malvan region of coconut base prawn curry
- ▲ **KERALA FISH CURRY** 360 gm | 691 kcal  1600
fish curry, just the way they prepare down south
- ▲ **MUTTON ROGANJOSH** 360 gm | 626 kcal 1650
tender mutton morsels in an aromatic gravy
- ▲ **KADHAI MURGH** 325 gm | 555 kcal  1550
boneless chicken preparation cooked with tomato
& bell peppers
- ▲ **MURGH TIKKA MAKHANI** 325 gm | 490 kcal  1550
chargrilled chicken with rich tomato gravy

- **MASALENDAR KADAI**
PANEER 420 gm | 499 kcal  1350
semi dry preparation of cottage cheese with bell peppers
- **MUSHROOM MATAR**  1050
HARA PYAAZ 410 gm | 263 kcal
mixed dry preparation of mushroom,
green peas & green onion
- **VEGETABLE KOFTA**
CURRY 340 gm | 519 kcal   1050
cottage cheese & mix vegetable koftas in a tomato gravy
- **LASOONI PALAK** 400 gm | 340 kcal  1050
spinach cooked in indian spices with
dominant flavour of garlic
- **VEGETABLE KOLHAPURI** 335 gm | 349 kcal 1050
mixed vegetables in a thick spiced gravy
- **YELLOW DAL TADKA** 340 gm | 482 kcal  800
- **DAL MAKHANI** 340 gm | 556 kcal  900

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MAIN COURSE

11:30 am to 04:00 am

HOME STYLE SELECTION

- ▲ HOME STYLE MUTTON CURRY 365 gm | 429 kcal 1650
no fuss....simple home cooking
- ▲ HOME STYLE CHICKEN CURRY 377 gm | 429kcal 1550
- AAMCHURI BHINDI 300 gm | 299kcal 1050
diced bhindi cooked with onion, tomato, seasoned dried mango
- ALOO MATAR RASSEDAR 415 gm | 226kcal 1050
home style potato & green peas curry

INDIAN THALI SELECTION

available from 12.30 pm to 3.00 pm & 7.30 pm till midnight

- ▲ NON VEGETARIAN THALI 1950
daily selection of one mutton & one chicken preparation along with two vegetable preparation accompanied with yellow dal, steamed rice, choice of one indian bread & dessert of the day
- VEGETARIAN THALI 1750
daily selection of one paneer & two vegetable preparation accompanied with yellow dal, rice, choice of one indian bread & dessert of the day

RICE SELECTION

- ▲ GOSHT BIRYANI 750 gm | 666 kcal 1900
served with raita & gulab jamun
- ▲ MURGH BIRYANI 750 gm | 770 kcal 1800
served with raita & gulab jamun
- SUBZ BIRYANI 520 gm | 561 kcal 1450
served with raita & gulab jamun
- KHICHDI 600 gm 1350
delicious & comforting meal made of rice & lentil, served with ghee, pickle, papad, curd & gulab jamun
plain -147kcal / masala-175 kcal
- CURD RICE 600 gm | 308kcal 950
- JEERA RICE 250 gm | 240 kcal 425
STEAMED RICE 250 gm | 141 kcal

BREAD SELECTION

275

NAAN 120 gm | 287kcal

ROTI 90 gm | 300kcal

LACCHA PARATHA 110 gm | 231kcal

PHULKA 60 gm | 30kcal


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ASIAN SELECTION

12:30 pm to 12:00 am

STARTER

- ▲ SALT AND PEPPER  
PRAWN | 260 gm | 402 kcal 1650
- MUSHROOM IN BLACK 
PEPPER SAUCE | 260 gm | 151 kcal 950

MAIN COURSE

- ▲ FISH IN BASIL
& CHILLI | 260 gm | 227 kcal   1450
oyster, bird eye chili & peppers
- ▲ KUNG PAO CHICKEN | 260 gm | 725 kcal  1250
- VEGETABLE MANCHURIAN | 250 gm | 495 kcal  950
- WOK TOSSED BABY PAK CHOY,
BROCCOLI, MUSHROOM
IN OYSTER SAUCE | 295 gm | 202 kcal  950

THAI CURRIES


- ▲ CHICKEN RED CURRY | 295 gm | 730 kcal 1450
- VEGETABLE GREEN CURRY | 295 gm | 416 kcal 1050

RICE & NOODLES

BURNT GARLIC FRIED RICE

- ▲ PRAWNS | 385 gm | 205 kcal    1050
- ▲ CHICKEN | 385 gm | 220 kcal  950
- VEGETABLE | 385 gm | 217 kcal 850
- JASMINE RICE | 280 gm | 170 kcal 450

PHAD THAI

- ▲ PRAWNS | 455 gm | 490 kcal    1050
- ▲ CHICKEN | 445 gm | 502 kcal   950
- VEGETABLE | 450 gm | 441 kcal  850

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LO-CAL MEAL

11:30 am to 04:00 am

SOUP

- VEGETABLE CLEAR SOUP | 250 gm | 138 kcal 700
- ▲ CLEAR CHICKEN DUMPLING SOUP | 330 gm | 563kcal 750
the lo-cal healthy option.....with greens

SALAD

- SPROUT SALAD WITH LETTUCE | 250 gm | 45kcal 750
- FATTOUSH | 260 gm | 262kcal 850
lebanese chunky salad; tossed in lemon, mint, olive oil & sumac

MAIN COURSE

- ▲ STEAMED SEABASS | 410 gm | 188 kcal 1850
topped with soy ginger
- ▲ GRILLED CHICKEN | 410 gm | 888 kcal 1650
with sautéed vegetables
- STIR FRIED GREENS | 360 gm | 202 kcal 1050
with tofu
- WHOLE WHEAT NOODLE | 380 gm | 224kcal 1050
with sprout & greens

DESSERT

- SUGAR FREE....Ask for Daily Selection 350

LIGHT MEAL

24 HRS




















- ▲ FISH & CHIPS | 320 gm | 568 kcal 1450
in mexican style....nachos, salsa & guacamole
- ▲ DHAKAI-PARATHA ROLL | 420 gm | 892 kcal 1300
stir fried chicken wrapped in egg paratha
- SPICY KOLHAPURI MISAL | 550 gm | 195 kcal 1100
topped with farsan & onions
- AMRITSARI CHOLE | 625 gm | 455 kcal 1100
with bhature or tandoori kulcha
- PAV BHAJI | 545 gm | 907kcal 1100
mumbai special potato & tomato preparation served with pav

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SANDWICHES & BURGER

24 HRS

- | | | | | | |
|--|---|------|---|---|------|
| ▲ NON VEG CLUB 410 gm 1051 kcal |    | 1250 | ■ CLUB SANDWICH-
VEGETARIAN 355 gm 830 kcal |   | 1050 |
| ▲ GRILLED CHICKEN &
EMMENTAL 305 gm 943 kcal |   | 1150 | ■ TOMATO, MOZZARELLA & BASIL GRILLED
IN PANINI 350 gm 238 kcal |   | 1050 |
| ▲ CHARGRILLED CHICKEN TIKKA
IN MULTIGRAIN BREAD 290 gm 747 kcal |   | 1150 | ■ BOMBAY GRILLED
SANDWICH 400 gm 258 kcal |   | 1050 |
| ▲ CHICKEN BURGER 400 gm 707 kcal |   | 1150 | ■ STREET STYLE VEG
SANDWICH 235 gm 258 kcal |   | 1050 |
| | | | ■ VEGETABLE BURGER 420 gm 724 kcal |   | 1050 |

PIZZA

11:30 am to 04:00 am

- | | | | | | |
|--|---|------|--|---|------|
| ▲ PIZZA.....smoked salmon,
rucola & olives 491 gm 1079 kcal |    | 1250 | ▲ PASTA....carbonara 450 gm 676 kcal |   | 1250 |
| ▲ PIZZA.....chicken tikka,
peppers & onion 591 gm 1185 kcal |   | 1250 | ■ PASTA...arabiata 450 gm 215 kcal |   | 1150 |
| ■ PIZZA.....onion, peppers,
olive & caper 450 gm 1185 kcal |   | 1150 | ■ PASTA....aglio olio 380 gm 512 kcal |  | 1150 |
| ■ PIZZA.....primavera 585 gm 1077 kcal |   | 1150 | ■ PASTA....basil pesto 380 gm 453 kcal |   | 1150 |
| ■ PIZZA.....margherita 420 gm 1149 kcal |   | 1150 | | | |

PASTA | 261KCAL









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SNACKS

11:30 am to 04:00 am

- ▲ **TANDOORI JHINGA** | 295 gm | 415 kcal   1650
plump prawns doused in creamy cheese & exotic spices, char grilled
- ▲ **TAWA POMFRET** | 220 gm | 713 kcal   1650
spiced, griddle cooked pomfret fillets
- ▲ **SEEKH KEBAB** | 180 gm | 473 kcal  1550
aromatic lamb kebab cooked on a skewer over charcoal
- ▲ **CAJUN SPICED MURGH TIKKA** | 395 gm | 826 kcal 1450
cajun dusted marinated chicken in yogurt & chilli, cooked in tandoor spit
- ▲ **MURGH MALAI TIKKA** | 395 gm | 717 kcal  1450
chicken morsels marinated with creamy cheese & garlic
- **LASOONI PANEER TIKKA** | 550 gm | 270 kcal  1250
tandoor grilled paneer....dominant garlic flavour
- **TANDOORI MUSHROOM** | 180 gm | 488 kcal  1150
tandoor grilled mushroom....dominant tandoori flavour
- **ALOO MATAR SAMOSA** | 220 gm | 289 kcal  900
golden fried potato & peas parcel
- **MIXED VEGETABLE PAKODA** | 155 gm | 442 kcal 900
an assortment of batter fried vegetables
- **CHILLI CHEESE TOAST** | 162 gm | 991 kcal   900
spiced cheese spread on crisp toasted bread, gratinated
- **FIVE SPICE SPRING ROLLS** | 220 gm | 228 kcal  900
golden fried....served with chilli dip

DESSERT

24 HRS





- ▲ **CHAI CRÈME BRULEE** | 190 gm | 527 kcal  400
everyone's favourite.....tea flavoured delicate & rich
- ▲ **CHOCOLATE BROWNIE** | 200 gm | 436 kcal   400
served with vanilla ice cream & chocolate
- ▲ **TIRAMISU** | 130 gm | 424 kcal    400
with a difference, flavours of espresso & rum
- **BAKED GULAB JAMUN** | 200 gm | 108 kcal   400
gulab jamun baked with rabadi
- **KESARI RASMALAI** | 190 gm | 567 kcal  400
rasmalai in saffron flavoured rabdi
- **ICE CREAM** | 110 gm | 414 kcal  400

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HOT BEVERAGES

24 HRS


- **COFFEE** | 180 ml  **400**
Espresso-02kcal / Cappuccino-110 kcal / Café latte-136 kcal
- **TEA** | 180 ml | 132 kcal  **400**
Masala, Ginger or Elaichi
- **TEA** | 180 ml | 30 kcal  **400**
Darjeeling, Earl Grey, Assam
- **HERBAL TEA** | 180 ml | 02 kcal **400**
Jasmine, Chamomile, Mint, Green Tea
- **HOT CHOCOLATE** | 180 ml | 110 kcal  **400**

COLD BEVERAGES

24 HRS

- **MILK SHAKE WITH ICE CREAM** | 350ml | 495 kcal  **450**
- **MILK SHAKES** | 410 ml | 288 kcal  **400**
- **COLD COFFEE WITH ICE CREAM** | 350 ml | 515 kcal  **450**
- **COLD COFFEE** | 410 ml | 308 kcal  **400**
- **ICED TEA** | 410 ml | 108 kcal **400**

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SPECIALTY CUISINE



from 7:00 pm to 12:30 am


WRAPS

- ▲ **SHAWARMA CHICKEN ROLL** | 435 gm | 810 kcal   **1600**
shawarma chicken & pickled vegetables wrapped in freshly baked bread
- FALAFEL ROLL** | 411 gm | 540 kcal   **1250**
falafel patties wrapped in freshly baked bread along with gherkins & parsley




HOT MEZZEH

- ▲ **KIBBEH** | 210 gm | 709 kcal  **1200**
crispy fried lamb dumplings stuffed with pinenuts
- **SAFI'HA** | 253 gm | 373 kcal  **1100**
b'jibneh....halloumi & zatar stuffed mini open pie




COLD MEZZEH

- **TABBOULEH** | 180 gm | 239 kcal  **950**
the famous parsley & cracked wheat salad
- **BEIRUTI** | 180 gm | 621 kcal **950**
chickpea puree with extra strong garlic & lemon

MAIN COURSE

- ▲ **LAHAM MOUZET** | 715 gm | 1057 kcal   **2000**
lamb shanks served with spicy vegetable & lebanese rice
- **KHUDRA MOUSIM** | 250 gm | 307 kcal  **1400**
vegetables of the season grilled & sautéed in balsamic

DESSERT

- **BAKLAWA** | 150 gm | 742 kcal    **400**
the famous lebanese crispy pistachio pastry


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SPECIALTY CUISINE

from 12:30 pm to 2:45 pm & 7:00 pm to 10:30 pm

STARTER







- ▲ **SARSON TANDOORI POMFRET** | 300 gm | 713 kcal   2050
 whole pomfret marinated in distinctively chosen special yellow mustard & roasted garlic
- ▲ **TANDOORI CHAAMP** | 335 gm | 481 kcal  2200
 an awadh delicacy – juicy new zealand lamb chops marinated with yogurt & subtle spices, flavored with kachari
- **TANDOORI BROCCOLI** | 380 gm | 272 kcal  1200
 broccoli marinated with hung yoghurt, ginger & garlic finished in tandoor
- **BHARWAN TANDOORI ALOO** | 412 gm | 818 kcal  1200
 potato barrels stuffed with creamed potatoes & nuts grilled in tandoor

MAIN COURSE

- ▲ **AMBADE KA MURGH** | 470 gm | 580 kcal  1800
 delicious preparation of roasted chicken cooked with ambada leaves
- ▲ **SAFARI GOSHT** 480 gm | 864 kcal  1800
 a delicacy that takes indian hearts to sublime, tender pieces of lamb cooked with handcrafted spices by our master chef
- **DESI DUM KA PANEER** | 450 gm | 604 kcal  1300
 cottage cheese cubes napped in a moderately slow cooked spiced thick tomato & onion paste, all cured spices & fresh coriander leaves
- **SUA DAKHANI SAAG** | 460 gm | 413 kcal  1150
 spinach tempered with roasted garlic, cumin & ginger, flavoured with dill leaves

KID'S MENU

11:00 am to Midnight

- **CHOTE BHEEM KI ALOO**  
TIKKI CHAAT | 265 gm | 200 kcal
all kids love when topped with yoghurt 550
- **NODDY'S CHEESE**  
SANDWICH | 200 gm | 233 kcal
the way you like, toasted, grilled or plain with fries 550
- **JIAN'S HUNGER**  
TREAT | 190 gm | 294 kcal
penne with classic tomato sauce flavoured with basil 550

MOTU PATLU BURGER

in olive bread with smiley potatoes










- ▲ **CHICKEN** | 240 gm | 406 kcal   650
- **VEGETARIAN** | 230 gm | 362 kcal   550

DORAEMON'S PIZZA FRESH FROM THE OVEN





with your choice of topping

- ▲ **CHICKEN** | 320 gm | 436 kcal   650
- **VEGETARIAN** | 300 gm | 375 kcal   550

SHINCHAN'S FAVOURITE NOODLES

- ▲ **CHICKEN** | 230 gm | 276 kcal   650
- **VEGETARIAN** | 215 gm | 199 kcal  550
- ▲ **SPONGEBOB'S FISH
GOUJON** | 170 gm | 241 kcal   650
batter fried golden fish fingers
- ▲ **OGGY'S CREAMY PASTA** | 210 gm | 350kcal   650
spaghetti with chicken & mushrooms in cream sauce
- ▲ **MINION'S MANCHURIAN** | 260 gm | 214 kcal   750
chicken manchurian served with egg fried rice

DESSERTS

- **SCOOBY-DOO BROWNIE** | 140 gm | 699 kcal   300
with vanilla ice cream & hot chocolate sauce
- **SHAUN'S SUNDAE DELIGHT** | 80 gm | 414 kcal 300
choice of ice cream flavour to make it your funday  

TO PLACE YOUR IN- ROOM DINING ORDER, PLEASE PRESS
THE IN-ROOM DINING ICON ON YOUR ROOM PHONE.

**AN AVERAGE ACTIVE ADULT REQUIRES 2,000 KCAL ENERGY PER DAY,
HOWEVER, CALORIE NEEDS MAY VARY.**

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HOTEL SAHARA STAR, OPP. DOMESTIC AIRPORT, MUMBAI - 99, INDIA.