



**IN-ROOM
DINING**
◀ MENU ▶

BREAKFAST

6:30 am to 10:30 am

TROPICAL FRESH FRUITS AND JUICES

- FRESH FRUIT PLATTER 425
- SEASONAL FRUIT JUICE 425
please ask for today's selection
- SEASONAL VEGETABLE JUICE 425
beetroot, cucumber, carrot
- TENDER COCONUT WATER 425

YOGHURT

- WITH FRUITS 325
- HOME-MADE NATURAL YOGHURT 275

- LASSI 375
plain / sweet / salted
- CHAAS 375
plain / masala
- CEREALS 300
bowl of cornflakes / chocoflakes / wheatflakes
- HOT OATMEAL 300
with brown sugar & raisins
- BIRCHER MUESLI 300
with seasonal fruits
- MORNING BAKERIES 300
danish / croissants / muffins / toast
served with butter / preserves

EGG PREPARATION

- TWO FRESH FARM EGGS 450
scrambled/ fried/ boiled/ poached
- THREE EGG OMELETTE 500
plain/ masala/ cheese

FROM THE GRIDDLE

- AMERICAN PANCAKES 500
served with butter, berry compote & maple syrup
- CRISPY WAFFLES 500
baked golden-brown & served with butter & berry compote
- FRENCH TOAST 500
served with maple syrup

BREAKFAST

6:30 am to 10:30 am

INDIAN SPECIALITIES

- **POORI BHAJI** 500
served with home made pickle
- **TAWA PARATHAS** 500
check for daily selection
- **STEAMED IDLI** 500
plain/ kancheepuram
served with sambhar & chutney
- **DOSA** 500
plain/ masala
served with sambhar & chutney
- **GOLDEN FRIED VADAI** 500
served with sambhar & chutney
- **UPMA** 450
semolina tempered with mustard seeds & onions
- **POHA** 450
maharashtrian preparation of flattened rice

LO-CAL BREAKFAST

- **EGG WHITE OMLETTE** 450
plain/ masala
- **OATS UPMA** 450
with seasonal vegetables
- **SEASONAL VEGETABLE JUICE** 425
beetroot, cucumber, carrot

SOUPS & SALAD

11:30 am to 04:00 am

- **WILD MUSHROOM SOUP** 700
with paprika yoghurt & cheese toast
- **ROASTED TOMATO MINISTRONE** 700
basil & bocconcini bruschetta
- **CHICKEN MANCHOW SOUP** 750
an all time favourite
- **GREEK SALAD** 850
with vegetables, feta, olives, lemon & oregano dressing
- **CAESAR SALAD..... MALAI PANEER** 950
crispy lettuce & parmesan cheese in creamy dressing
- **CAESAR SALAD.....GRILLED CHICKEN** 1050
crispy lettuce & parmesan cheese in creamy dressing

MAIN COURSE

11:30 am to 04:00 am

INTERNATIONAL SELECTION

- **GRILLED SALMON** 1800
with mashed potato, salad & pommery mustard sauce
- **LAMB CHOPS** 1800
grilled & served with smoked potato & grilled vegetables
- **NASI GORENG** 1400
indonesian chicken & prawn “biryani”
.....with fried egg & chicken satay
- **WILD MUSHROOM CREPE** 1100
served with saffron sauce
- **VEGETABLE LASAGNE** 1100
cherry tomato confit

PAN INDIAN SELECTION

- **MALVANI JHINGA** 1600
aromas of malvan region of coconut base prawn curry
- **KERALA FISH CURRY** 1400
fish curry, just the way they prepare down south
- **MUTTON ROGANJOSH** 1400
tender mutton morsels in an aromatic gravy
- **METHI MURGH** 1400
boneless chicken cooked with fenugreek leaf & spices
- **MURGH TIKKA MAKHANI** 1400
chargrilled chicken with rich tomato gravy

- **MASALENDAR KADAI PANEER** 1100
semi dry preparation of cottage cheese with bell peppers
- **MUSHROOM MATAR HARA PYAAZ** 950
mixed dry preparation of mushroom,
green peas & green onion
- **VEGETABLE KOFTA CURRY** 950
cottage cheese & mix vegetable koftas in a tomato gravy
- **LASOONI PALAK** 900
spinach cooked in indian spices with
dominant flavour of garlic
- **VEGETABLE KOLHAPURI** 900
mixed vegetables in a thick spiced gravy
- **BAINGAN BHARTA** 900
the popular bharta....charcoal cooked aubergine mash
- **YELLOW DAL TADKA** 750
- **DAL MAKHANI** 750

MAIN COURSE

11:30 am to 04:00 am

HOME STYLE SELECTION

- **HOME STYLE MUTTON CURRY** 1400
no fuss...simple home cooking
- **HOME STYLE CHICKEN CURRY** 1400
- **AAMCHURI BHINDI** 900
diced bhindi cooked with onion, tomato,
seasoned dried mango
- **SINDHI SAI BHAJI** 900
sindhi delicacy of mixed vegetable & yellow lentil
- **ALOO MATAR RASSEDAR** 900
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** 1850
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** 1650
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 HANDI BIRYANI** 1650
served with raita & gulab jamun
- **MURGH HANDI BIRYANI** 1650
served with raita & gulab jamun
- **SUBZ HANDI BIRYANI** 1250
served with raita & gulab jamun
- **KHICHDI** 1250
delicious & comforting meal made of rice & lentil
served with ghee, pickle, papad, curd & gulab jamun
plain / masala
- **CURD RICE** 900
- **JEERA RICE / STEAMED RICE** 325

BREAD SELECTION

275

NAAN / ROTI / LACCHA PARATHA / PHULKA

ASIAN SELECTION

12:30 pm to 04:00 am

STARTER

- SALT AND PEPPER PRAWN 1650
- MUSHROOM IN BLACK PEPPER SAUCE 950

MAIN COURSE

- FISH IN BASIL & CHILLI 1400
oyster, bird eye chili & peppers
- KUNG PAO CHICKEN 1250
- VEGETABLE MANCHURIAN 950
- WOK TOSSED BABY PAK CHOY,
BROCCOLI, MUSHROOM
IN OYSTER SAUCE 950

THAI CURRIES

- CHICKEN RED CURRY 1450
- VEGETABLE GREEN CURRY 1050

RICE & NOODLES

BURNT GARLIC FRIED RICE

- PRAWNS 1050
- CHICKEN 950
- VEGETABLE 850
- JASMINE RICE 650

PHAD THAI

- PRAWNS 1050
- CHICKEN 950
- VEGETABLE 850

LO-CAL MEAL

11:30 am to 04:00 am

SOUP

- VEGETABLE CLEAR SOUP 700
- CLEAR CHICKEN DUMPLING SOUP 750
the lo-cal healthy option.....with greens

SALAD

- SPROUT SALAD WITH LETTUCE 700
- FATTOUSH 800
lebanese chunky salad; tossed in lemon, mint,
olive oil & sumac

MAIN COURSE

- STEAMED SEABASS topped with Soy Ginger 1850
- GRILLED CHICKEN with Sautéed Vegetables 1450
- STIR FRIED GREENS with Tofu 1050
- WHOLE WHEAT NOODLE 1050
with Sprout & Greens

DESSERT

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

LIGHT MEAL

24 HRS

- FISH & CHIPS 1200
in mexican style....nachos, salsa & guacamole
- DHAKAI – PARATHA ROLL 1000
stir fried chicken wrapped in egg paratha
- SPICY KOLHAPURI MISAL 950
topped with farsan & onions
- AMRITSARI CHOLE 950
with bhature or tandoori kulcha
- PAV BHAJI 950
mumbai special potato & tomato preparation
served with pav

SANDWICHES & BURGER

24 HRS

“CROQUE MONSIEUR” IN MULTIGRAIN BREAD

- TURKEY & EMMENTAL 1150
- GRILLED CHICKEN & EMMENTAL 1150
- CHARGRILLED CHICKEN TIKKA IN MULTIGRAIN BREAD 1150
- CHICKEN BURGER 1150

- CHATPATE ALOO IN FOCACCIA 950
- TOMATO, MOZZARELLA & BASIL GRILLED IN PANINI 950
- BOMBAY GRILLED SANDWICH 950
- STREET STYLE VEG SANDWICH 950
- VEGETABLE BURGER 950

PIZZA

11:30 am to 04:00 am

- PIZZA.....smoked salmon, rucola & olives 1100
- PIZZA.....chicken tikka, peppers & onion 1100
- PIZZA.... bell pepper, olive 1000
- PIZZA.....onion, peppers, olive & caper 1000
- PIZZA.....primavera 1000
- PIZZA.....genovese 1000

PASTA

24 HRS

- PASTA....carbonara 1100
- PASTA...arabiata 1000
- PASTA....aglio olio 1000
- PASTA....zucchini, eggplant, peppers & tomato 1000

SNACKS

11:30 am to 04:00 am

- **TANDOORI JHINGA** 1600
plump prawns doused in creamy cheese & exotic spices, char grilled
- **HARIYALI MACCHI TIKKA** 1350
mint marinated fish fillet cooked in tandoor
- **TAWA POMFRET** 1350
spiced, griddle cooked pomfret fillets
- **SEEKH KEBAB** 1250
aromatic lamb kebab cooked on a skewer over charcoal
- **CAJUN SPICED MURGH TIKKA** 1250
cajun dusted marinated chicken in yogurt & chilli, cooked in tandoor spit
- **MURGH MALAI TIKKA** 1250
chicken morsels marinated with creamy cheese & garlic
- **LASOONI PANEER TIKKA** 1000
tandoor grilled paneer....dominant garlic flavour
- **TANDOORI MUSHROOM** 1000
tandoor grilled mushroom....dominant tandoori flavour
- **ALOO MATAR SAMOSA** 850
golden fried potato & peas parcel
- **MIXED VEGETABLE PAKODA** 850
an assortment of batter fried vegetables
- **CHILLI CHEESE TOAST** 850
spiced cheese spread on crisp toasted bread, gratinated
- **FIVE SPICE SPRING ROLLS** 850
golden fried....served with chilli dip

DESSERT

24 HRS

- **CHAI CRÈME BRULEE** 350
everyone's favourite.....tea flavoured delicate & rich
- **CHOCOLATE BROWNIE** 350
served with vanilla ice cream & chocolate
- **TIRAMISU** 350
with a difference, flavours of espresso & rum
- **BAKED GULAB JAMUN** 350
gulab jamun baked with rabadi
- **MISHTI DOI** 350
sweetened yoghurt....served in mud pots
- **KESARI RASMALAI** 350
rasmalai in saffron flavoured rabdi
- **ICE CREAM** 350

HOT BEVERAGES

24 HRS

- **COFFEE** 400
Espresso /Cappuccino /Café latte
- **TEA** 400
Masala, Ginger or Elaichi
- **TEA** 400
Darjeeling, Earl Grey, Assam
- **HERBAL TEA** 400
Jasmine, Chamomile, Mint, Green Tea
- **HOT CHOCOLATE** 400

COLD BEVERAGES

24 HRS

- **MILK SHAKE WITH ICE CREAM** 450
- **MILK SHAKES** 400
- **COLD COFFEE WITH ICE CREAM** 450
- **COLD COFFEE** 400
- **ICED TEA** 400

SPECIALTY CUISINE

from 7:00 pm to 10:30 pm

WRAPS

- **SHAWARMA CHICKEN ROLL** 1450
shawarma chicken & pickled vegetables wrapped in freshly baked bread
- **FALAFEL ROLL** 1100
falafel patties wrapped in freshly baked bread along with gherkins & parsley

HOT MEZZEH

- **KIBBEH** 1100
crispy fried lamb dumplings stuffed with pinenuts
- **SAFI'HA** 1000
b'jibneh....halloumi & zatar stuffed mini open pie

COLD MEZZEH

- **B'SHAWERMA D'JAJ** 1100
hummus topped with shawarma grilled chicken
- **HUMMUS** 850
chickpea puree with garlic, lemon juice & tahina

MAIN COURSE

- **LAMB MOUZAT** 1900
lamb shanks served with spicy vegetable & lebanese rice
- **SHARIA MEDFOUNA MUSHROOM** 1300
moroccan specialty of couscous, vermicelli & mushrooms

DESSERT

- **BAKLAWA** 350
the famous lebanese crispy pistachio pastry

SPECIALTY CUISINE

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

STARTER

- **SARSON TANDOORI POMFRET** 2050
whole pomfret marinated in distinctively
chosen special yellow mustard & roasted garlic
- **BARRA KEBAB** 2200
an awadhi delicacy experimented with juicy
New Zealand lamb chops marinated in yoghurt & kachari
- **TANDOORI BROCCOLI** 1200
broccoli marinated with hung yoghurt,
ginger & garlic finished in tandoor
- **BHARWAN TANDOORI ALOO** 1200
potato barrels stuffed with creamed potatoes
& nuts grilled in tandoor

MAIN COURSE

- **AMBADE KA MURGH** 1800
delicious preparation of roasted chicken
cooked with ambada leaves
- **GOSHT BANJARA** 1800
slow cooked mutton, spiced with pounded black pepper,
coriander seeds & bay leaf
- **KHADE MASALE KA PANEER** 1350
cottage cheese napped in a moderately spiced
thick tomato & onion paste all cured spices &
fresh coriander leaves
- **SUA DAKHANI SAAG** 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 550
all kids love when topped with yoghurt | |
| ■ NODDY'S CHEESE SANDWICH 550
the way you like, toasted, grilled or plain with fries | |
| ■ DORA CAKES 550
falafel-fried chick pea cakes with sesame sauce | |
| ■ JIAN'S HUNGER TREAT 550
penne with classic tomato sauce flavoured with basil | |
|
MOTU PATLU BURGER
in olive bread with smiley potatoes | |
| ■ CHICKEN 650 | |
| ■ VEGETARIAN 550 | |
|
DORAEMON'S PIZZA
FRESH FROM THE OVEN
with your choice of topping | |
| ■ CHICKEN 650 | |
| ■ VEGETARIAN 550 | |
| | SHINCHAN'S FAVOURITE NOODLES |
| | ■ CHICKEN 650 |
| | ■ VEGETARIAN 550 |
| | ■ NINJA HATTORI 650
chicken starter with onion & garlic |
| | ■ SPONGEBOB'S FISH GOUJON 650
batter fried golden fish fingers |
| | ■ OGGY'S CREAMY PASTA 650
spaghetti with chicken & mushrooms in cream sauce |
| | ■ MINION'S MANCHURIAN 650
chicken manchurian served with egg fried rice |
| |
DESSERTS |
| | ■ SCOOBY-DOO BROWNIE 300
with vanilla ice cream & hot chocolate sauce |
| | ■ DRAGON ROCKS 300
crunchy chocolate rocks |
| | ■ SHAUN'S SUNDAE DELIGHT 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.



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