

#### THE FAVOURITES

#### AAMRAS WITH PURI 650 FRESH CUT MANGO WITH VANILLA ICE CREAM 600 **AAMRAS** 550 **DICED MANGO** 500 AMERICAN PANCAKE WITH FRESH MANGOES AND WHIPPED CREAM 500 MANGO AND CREAM CHEESE SUSHI 500 BAKED YOGURT WITH FRESH MANGO 450 MANGO KULFI 450 MANGO MILK SHAKE 450 MANGO LASSI 450

## COOL RE-ENERGIZING MANGO MOCKTAILS

AAM KA PANNA raw mango, sweet & sour finished with red chili	450
KERRY MOJITO raw mango, mint & lime	450
MANGO GINGER FIZZ mango, ginger syrup, sweet & sour mix topped with soda	450
MANGO COOLER mango, watermelon, berry crush & lime	450
MANGO COLADA mango, coconut milk & ice cream	450



#### SOOTHING MANGO COCKTAILS

MANGO GINGER SPRITZER mango, vodka, ginger syrup & lime	950	
MANGORITA mango, jalapeno, tequila & triple sec	950	
MANGO MONK mango, old monk, lime & mint	950	
MANGO MARTINI mango, vodka & lime juice	950	
MANGO SANGRIA mango, orange, red / white wine	950	

## LIQUOR BY BOTTLE

SINGLE MALTS		GIN	
ARDMORE	9,500	BEEFEATER	5,000
PREMIUM SCOTCH		VODKAS	
CHIVAS REGAL 12 YRS	15,000	SMIRNOFF RED	4,000
BALLANTINE'S	7,500		
J. W. RED LABEL	6,500		
J & B RARE	5,500		
REGULAR SCOTCH			
TEACHERS HIGHLAND CREAM	7,500		
BLACK & WHITE	6,000		
AMERICAN WHISKEY			
JACK DANIEL'S NO 07	9,500		
JIM BEAM	5,500		
Indian Whisky			
BLENDER'S PRIDE	4,000		
ANTIQUITY	4,000		

## BREAKFAST

6:30 am to 10:30 am

TROPICAL FRESH FRUITS AND JUICES		EGG PREPARATION	
■ FRESH FRUIT PLATTER	425	TWO FRESH FARM EGGS	450
SEASONAL FRUIT JUICE please ask for today's selection	425	<ul><li>scrambled/ fried/ boiled/ poached</li><li>THREE EGG OMELETTE</li></ul>	500
<ul> <li>SEASONAL VEGETABLE JUICE beetroot, cucumber, carrot</li> </ul>	425	plain/ masala/ cheese	
<ul> <li>TENDER COCONUT WATER</li> </ul>	425	FROM THE GRIDDLE	
YOGHURT		AMERICAN PANCAKES served with butter, berry compote & maple syrup	500
• WITH FRUITS	325	<ul> <li>CRISPY WAFFLES         baked golden-brown &amp; served with butter &amp; berry com</li> </ul>	500 npote
<ul> <li>HOME-MADE NATURAL YOGHURT</li> </ul>	275	FRENCH TOAST served with maple syrup	500
LASSI plain / sweet / salted	375		
<ul><li>CHAAS</li><li>plain / masala</li></ul>	375		
<ul> <li>CEREALS</li> <li>bowl of cornflakes / chocoflakes / wheatflakes</li> </ul>	300		
■ HOT OATMEAL with brown sugar & raisins	300		
■ BIRCHER MUESLI with seasonal fruits	300		
<ul> <li>MORNING BAKERIES         danish / croissants / muffins / toast         served with butter / preserves</li> </ul>	300		

#### BREAKFAST

6:30 am to 10:30 am

#### **INDIAN SPECIALITIES**

POORI BHAJI served with home made pickle	500
TAWA PARATHAS check for daily selection	500
STEAMED IDLI plain/ kancheepuram served with sambhar & chutney	500
DOSA plain/ masala	500

served with sambhar & chutney	
<ul> <li>GOLDEN FRIED VADAI</li> </ul>	500
served with sambhar & chutney	

UPMA	450
semolina tempered with mustard seeds & onions	

<ul><li>POHA</li></ul>	450
maharashtrian preparation of flattened rice	

#### LO-CAL BREAKFAST

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

## SOUPS & SALAD

11:30 am to 04:00 am

<ul> <li>WILD MUSHROOM SOUP</li> <li>with paprika yoghurt &amp; cheese toast</li> </ul>	700
<ul> <li>ROASTED TOMATO MINESTRONE basil &amp; bocconcini bruschetta</li> </ul>	700
<ul> <li>CHICKEN MANCHOW SOUP an all time favourite</li> </ul>	750
• GREEK SALAD with vegetables, feta, olives, lemon & oregano dressing	850
<ul> <li>CAESAR SALAD MALAI PANEER crispy lettuce &amp; parmesan cheese in creamy dressing</li> </ul>	950
<ul> <li>CAESAR SALADGRILLED CHICKEN crispy lettuce &amp; parmesan cheese in creamy dressing</li> </ul>	1050

## MAIN COURSE

11:30 am to 04:00 am

INTERNATIONAL SELECTION  GRILLED SALMON	1800	<ul> <li>MASALEDAR KADAI PANEER</li> <li>semi dry preparation of cottage cheese with bell peppers</li> </ul>	1100
with mashed potato, salad & pommery mustard sauce	1000	<ul> <li>MUSHROOM MATAR HARA PYAAZ</li> </ul>	950
LAMB CHOPS grilled & served with smoked potato & grilled vegetables	1800	mixed dry preparation of mushroom, green peas & green onion	
NASI GORENG indonesian chicken & prawn "biryani"	1400	<ul> <li>VEGETABLE KOFTA CURRY cottage cheese &amp; mix vegetable koftas in a tomato gravy</li> </ul>	950
with fried egg & chicken satay		<ul><li>LASOONI PALAK</li></ul>	900
WILD MUSHROOM CREPE served with saffron sauce	1100	spinach cooked in indian spices with dominant flavour of garlic	
VEGETABLE LASAGNE cherry tomato confit	1100	<ul> <li>VEGETABLE KOLHAPURI mixed vegetables in a thick spiced gravy</li> </ul>	900
		<ul> <li>BAINGAN BHARTA</li> <li>the popular bhartacharcoal cooked aubergine mash</li> </ul>	900
PAN INDIAN SELECTION		<ul> <li>YELLOW DAL TADKA</li> </ul>	750
MALVANI JHINGA	1600		
aromas of malvan region of coconut base prawn curry		<ul><li>DAL MAKHANI</li></ul>	750
KERALA FISH CURRY fish curry, just the way they prepare down south	1400		
MUTTON ROGANJOSH tender mutton morsels in an aromatic gravy	1400		
METHI MURGH boneless chicken cooked with fenugreek leaf & spices	1400		

1400

MURGH TIKKA MAKHANI

chargrilled chicken with rich tomato gravy

## MAIN COURSE

11:30 am to 04:00 am

HOME STYLE SELECTION		RICE SELECTION	
<ul> <li>HOME STYLE MUTTON CURRY</li> </ul>	1400	<ul><li>GOSHT BIRYANI</li></ul>	1450
no fusssimple home cooking	4.400	MURGH BIRYANI	1450
HOME STYLE CHICKEN CURRY	1400	<ul><li>SUBZ BIRYANI</li></ul>	1100
<ul> <li>AAMCHURI BHINDI         diced bhindi cooked with onion, tomato,         seasoned dried mango</li> </ul>	900	KHICHDI plain / masala	900
<ul> <li>SINDHI SAI BHAJI</li> </ul>	900	<ul><li>CURD RICE</li></ul>	900
sindhi delicacy of mixed vegetable & yellow lentil		JEERA RICE / STEAMED RICE	325
<ul> <li>ALOO MATAR RASSEDAR     home style potato &amp; green peas curry</li> </ul>	900		
nome style potato de green peas carry		BREAD SELECTION	275
INDIAN THALI SELECTION available from 12.30 pm to 3.00 pm & 7.30 pm till mi	dnight	NAAN / ROTI / LACCHA PARATHA /	/ PHULKA

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	
<ul> <li>VEGETARIAN THALI</li> </ul>	1650

daily selection of one paneer & two vegetable

preparation accompanied with yellow dal, rice,

choice of one indian bread & dessert of the day

• We promote usage of locally grown & organic products. Our culinary team shall be pleased to accommodate any special dietary requirements. Prices mentioned are in Indian Rupees and subject to Government Taxes

## ASIAN SELECTION

12:30 pm to 04:00 am

STARTER		RICE & NOODLES	
<ul> <li>SALT AND PEPPER PRAWN</li> </ul>	1650		
<ul> <li>MUSHROOM IN BLACK PEPPER SAUCE</li> </ul>	950	BURNT GARLIC FRIED RICE	
		PRAWNS	1050
MAIN COURSE		<ul><li>CHICKEN</li></ul>	950
FISH IN BASIL & CHILLI	1400	<ul><li>VEGETABLE</li></ul>	850
oyster, bird eye chili & peppers		<ul><li>JASMINE RICE</li></ul>	650
<ul><li>KUNG PAO CHICKEN</li></ul>	1250		
<ul> <li>VEGETABLE MANCHURIAN</li> </ul>	950	PHAD THAI	
<ul> <li>WOK TOSSED BABY PAK CHOY, BROCCOLI, MUSHROOM</li> </ul>		<ul><li>PRAWNS</li></ul>	1050
IN OYSTER SAUCE	950	<ul><li>CHICKEN</li></ul>	950
		<ul><li>VEGETABLE</li></ul>	850
THAI CURRIES			
<ul> <li>CHICKEN RED CURRY</li> </ul>	1450		
<ul> <li>VEGETABLE GREEN CURRY</li> </ul>	1050		

#### LO-CAL MEAL

11:30 am to 04:00 am

#### **SOUP**

VEGETABLE	<b>CLEAR</b>	SOUP	700
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<ul> <li>CLEAR CHICKEN DUMPLING SOUP</li> </ul>	750
the lo-cal healthy optionwith greens	

#### **SALAD**

<ul><li>SPROUT</li></ul>	SALAD	WITH	LETTUCE	700
		— — —		, , ,

<ul><li>FATTOUSH</li></ul>	800
lebanese chunky salad; tossed in lemon, mint,	
olive oil & sumac	

#### **MAIN COURSE**

STEAMED SEABASS	topped with Soy Ginger	1850
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<ul> <li>GRILLED CHICKEN with Sautéed Vegetables</li> </ul>	1450
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STIR	FRIED GREENS with Tofu	1050
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<ul><li>WHOLE WHEAT NOODLE</li></ul>	
with Sprout & Greens	1050

#### **DESSERT**

<ul><li>SUGAR FREEAsk for Daily Selection</li></ul>	350
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#### LIGHT MEAL

24 HRS

■ FISH & CHIPS in mexican stylenachos, salsa & guacamole	1200
■ DHAKAI – PARATHA ROLL stir fried chicken wrapped in egg paratha	1000
<ul> <li>SPICY KOLHAPURI MISAL topped with farsan &amp; onions</li> </ul>	950
<ul> <li>AMRITSARI CHOLE with bhature or tandoori kulcha</li> </ul>	950
<ul> <li>PAV BHAJI     mumbai special potato &amp; tomato preparation     served with pav</li> </ul>	950

## SANDWICHES & BURGER

24 HRS

"CROQUE MONSIEUR" IN MULTIGRAIN BREAD		<ul> <li>CHATPATE ALOO IN FOCACCIA</li> </ul>	950
TURKEY & EMMENTAL	1150	■ TOMATO, MOZZARELLA &	0.50
<ul> <li>GRILLED CHICKEN &amp; EMMENTAL</li> </ul>	1150	BASIL GRILLED IN PANINI	950
<ul> <li>CHARGRILLED CHICKEN TIKKA IN MULTIGRAIN BREAD</li> </ul>		<ul> <li>BOMBAY GRILLED SANDWICH</li> </ul>	950
	1150	<ul> <li>STREET STYLE VEG SANDWICH</li> </ul>	950
<ul><li>CHICKEN BURGER</li></ul>	1150	<ul> <li>VEGETABLE BURGER</li> </ul>	950

#### PIZZA

11:30 am to 04:00 am

■ PIZZAsmoked salmon, rucola & olives	1100	■ PASTAcarbonara
■ PIZZAchicken tikka, peppers & onion	1100	■ PASTAarabiata
■ PIZZA bell pepper, olive	1000	<ul><li>PASTAaglio olio</li></ul>
■ PIZZAonion, peppers, olive & caper	1000	■ PASTAzucchini, eggplant, peppers & to
■ PIZZAprimavera	1000	
■ PIZZAgenovese	1000	

## PASTA

24 HRS

■ PASTAcarbonara	1100
■ PASTAarabiata	1000
■ PASTAaglio olio	1000
■ PASTAzucchini, eggplant, peppers & tomato	1000

## SNACKS

11:30 am to 04:00 am

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

## DESSERT

24 HRS

■ CHAI CRÈME BRULEE everyone's favouritetea flavoured delicate & rich	350
<ul> <li>CHOCOLATE BROWNIE served with vanilla ice cream &amp; chocolate</li> </ul>	350
■ TIRAMISU with a difference, flavours of espresso & rum	350
<ul> <li>BAKED GULAB JAMUN gulab jamun baked with rabadi</li> </ul>	350
<ul> <li>MISHTI DOI sweetened yoghurtserved in mud pots</li> </ul>	350
<ul> <li>KESARI RASMALAI rasmalai in saffron flavoured rabdi</li> </ul>	350
<ul><li>ICE CREAM</li></ul>	350

## HOT BEVERAGES

24 HRS

COFFEE

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

#### COLD BEVERAGES

24 HRS

400

<ul> <li>MILK SHAKE WITH ICE CREAM</li> </ul>	450
<ul><li>MILK SHAKES</li></ul>	400
<ul> <li>COLD COFFEE WITH ICE CREAM</li> </ul>	450
<ul><li>COLD COFFEE</li></ul>	400
<ul><li>ICED TEA</li></ul>	400

#### SPECIALTY CUISINE



1100

from 7:00 pm to 10:30 pm

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

#### **HOT MEZZEH**

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

#### **COLD MEZZEH**

1450

1100

1000

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

#### **MAIN COURSE**

- LAMB MOUZAT

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

#### **DESSERT**

BAKLAWA
 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

STA	RTER	

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

#### **MAIN COURSE**

- AMBADE KA MURGH
   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
   cottage cheese napped in a moderately spiced
   thick tomato & onion paste all cured spices &
   fresh coriander leaves
- SUA DAKHANI SAAG
   spinach tempered with roasted garlic,
   cumin & ginger, flavoured with dill leaves

## KID'S MENU

11:00 am to Midnight

<ul> <li>CHOTE BHEEM KI ALOO TIKKI CHAAT</li> </ul>	550	SHINCHAN'S FAVOURITE NOODLES	
all kids love when topped with yoghurt		<ul><li>CHICKEN</li></ul>	650
<ul> <li>NODDY'S CHEESE SANDWICH the way you like, toasted, grilled or plain with fries</li> </ul>	550	<ul><li>VEGETARIAN</li></ul>	550
<ul> <li>DORA CAKES         falafel-fried chick pea cakes with sesame sauce     </li> </ul>	550	<ul> <li>NINJA HATTORI chicken starter with onion &amp; garlic</li> </ul>	650
<ul> <li>JIAN'S HUNGER TREAT         penne with classic tomato sauce flavoured with basil</li> </ul>	550	<ul> <li>SPONGEBOB'S FISH GOUJON batter fried golden fish fingers</li> </ul>	650
		<ul> <li>OGGY'S CREAMY PASTA</li> <li>spaghetti with chicken &amp; mushrooms in cream sauce</li> </ul>	650
MOTU PATLU BURGER in olive bread with smiley potatoes		<ul> <li>MINION'S MANCHURIAN</li> <li>chicken manchurian served with egg fried rice</li> </ul>	650
<ul><li>CHICKEN</li></ul>	650	chicken manenuman served with egg med nee	
<ul><li>VEGETARIAN</li></ul>	550	DESSERTS	
DORAEMON'S PIZZA		<ul> <li>SCOOBY-DOO BROWNIE</li> <li>with vanilla ice cream &amp; hot chocolate sauce</li> </ul>	300
FRESH FROM THE OVEN with your choice of topping		<ul> <li>DRAGON ROCKS crunchy chocolate rocks</li> </ul>	300
<ul><li>CHICKEN</li></ul>	650	<ul> <li>SHAUN'S SUNDAE DELIGHT</li> </ul>	300
<ul><li>VEGETARIAN</li></ul>	550	choice of ice cream flavour to make it your funday	500

# 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.