

BIENVENUE TO SOFITEL MUMBAI BKC

Sofitel is inspired by the art of French cuisine, cultivated and perfected throughout the centuries and synonymous with the French art de vivre.

At Sofitel Mumbai BKC, we extend a personal invitation for you to dine with us and to better explore our inspired rituals for food and wine. Be it here in the comfort of your room, in one of our exceptional restaurants and bars such as Pondichéry Café, Tuskers, Jyran, Artisan - Jazz and Blues Bar or Le Bar Diamantaire, we hope to provide you with a memorable experience.

Sofitel's French touch is expressed throughout the hotel, including our menus. Ultimately, we believe that food is an essential part of the luxury experience, bridging the gap between worlds to link people, places and help create memories of a great stay. Our newly-launched De-Light menu, crafted to provide elegant and healthy options, showcases the diversity of low calorie meals for today's high-energy lifestyle.

Whether a simple lunch or magnifique evening meal - our talented chefs carefully blend our French heritage with Indian DNA. At Sofitel we evoke the spirit of Paris, be it with a baguette or breakfast of freshly baked bread, savouring the best breakfast pastries in town, or simply enjoying an elegantly mannered cheese and wine ritual to immerse yourself in your surrounds.

We wish you a wonderful stay and hope you take the opportunity to enjoy our culinary offerings, crafted for your dining pleasure.



BISWAJIT CHAKRABORTY
GENERAL MANAGER - SOFITEL MUMBAI BKC



BREAKFAST



BREAKFAST (6.00AM TO 11.00AM)

● AMERICAN BREAKFAST ₹ 1100

- Freshly squeezed fruit juice: Orange, pineapple, apple, carrot, tomato
Or
- Energy smoothie: Mango, fresh banana, pineapple juice, low-fat yoghurt
Or
- Detox juice: Carrots, cucumber, spinach, celery, lemon and parsley
- The French bakery: Croissant, chocolate croissant, Artisan apple turnover, baguette
- Your choice of cereals: Rice crispies, corn flakes, bran flakes, chocolate flakes, honey nut crunch served with full cream, skim or soya milk
- Two eggs cooked your way: Sunny side up, soft boiled, poached, scrambled or omelette
- Classic or white served with roasted tomatoes, hash brown potato
- Your choice of two side dishes: Bacon, ham, chicken or pork sausages, turkey ham, sautéed mushrooms, steamed vegetables
- Your choice of beverages: French press coffee, decaffeinated, espresso, leaf teas, masala chai, hot chocolate, soya milk, butter milk, hot or cold milk

● LOOK GOOD BREAKFAST ₹ 1045

- Goji berry smoothie: Goji berries, strawberries, apple, banana, orange juice, coconut
Or
- Freshly squeezed fruit juice: Orange, pineapple, apple, carrot, tomato
- Fresh seasonal sliced fruit
Or
- Low fat yoghurt, strawberries
- Japanese green tea
- Three egg white omelette or egg white scrambled eggs: Sun dried tomatoes accompanied with whole grain toasted bread, goat's cheese

● CONTINENTAL BREAKFAST (24 hours) ₹ 900

- Freshly squeezed fruit juice: Orange, pineapple, apple, carrot, tomato
- Your choice of cereals: Rice crispies, corn flakes, bran flakes, chocolate flakes, honey nut crunch served with full cream, skim or soya milk
- The French bakery: Croissant, chocolate croissant, Artisan apple turnover, baguette
- Your choice of beverages: French press coffee, decaffeinated, espresso, leaf teas, masala chai, hot chocolate, soya milk, butter milk, hot or cold milk

● SOFITEL BREAKFAST TO GO ₹ 825

- Muesli bar
- Detox juices
- Banana or apple
- Croissant
- Plain sandwich

Vegetarian Bakery items available. Please ask your order taker.
Please let us know if you are allergic to any ingredients
All rates are in INR exclusive of all applicable Government taxes and service charges ● Non-vegetarian

BREAKFAST (6.00AM TO 11.00AM)

NORTH INDIAN (24 hours) ₹ 990

- Freshly squeezed fruit juice: Orange, pineapple, apple, carrot, tomato Or
- Lassi : Plain, salted, sweet and mango
- Your choice of Paratha: Potatoes, cottage cheese, cauliflower, spinach, fenugreek, radish filled bread cooked on a griddle, mint chutney, fresh curd and salad
- Your choice of beverages: French press coffee, decaffeinated, espresso, English breakfast tea, masala chai, hot chocolate, soya milk, butter milk, hot or cold milk

SOUTH INDIAN ₹ 990

- Freshly squeezed fruit juice: Orange, pineapple, apple, carrot, tomato Or
- Lassi : Plain, salted, sweet, mango and rose syrup
- Your choice of idli, dosa, upma or poha
- Sambhar and coconut chutney
- Your choice of beverages: French press coffee, decaffeinated, espresso, English breakfast tea, masala chai, hot chocolate, soya milk, butter milk, hot or cold milk

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BAKERY

THE FRENCH BAKERY ₹ 450

Croissant, chocolate croissant, apple turnover, baguette, brioche

YOUR CHOICE OF BREAKFAST PASTRIES ₹ 450

Almond croissant, chocolate croissant, fruit brioche, apple turnover, chocolate muffin, berry muffin, oat bran muffin

YOUR CHOICE OF GLUTEN FREE ₹ 450

Breads, pastries and muffins

YOUR CHOICE OF TOAST ₹ 275

White, whole grain, multigrain, gluten free, baguette

SEASONAL FRUITS

FRESH SLICED FRUITS ₹ 590

Selection of four fruits

FRESH WHOLE FRUITS ₹ 590

Selection of four fruits

FRESH FRUIT SALAD, FRESH MINT ₹ 590

CHEESE

CHEESE PLATE ₹ 1200

Selection of five cheese, sliced plum, walnuts, red grapes, fig compote, celery sticks, bread

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CEREAL

BIRCHER MUESLI**₹ 475**

The original Bircher-Benner recipe is proportionately the opposite of muesli calling for far more fruit than grains consisting of Hazelnuts, almonds, honey, raisins, apricots, apple, vanilla yoghurt, berry coulis

HOMEMADE GRANOLA**₹ 425**

Granola was the first manufactured breakfast cereal and made in-house using cinnamon, nutmeg, cloves, honey, maple syrup, oats, pumpkin seeds, sunflower seeds, almonds, cranberries, raisins, natural yoghurt, berry coulis

YOUR CHOICE OF CEREALS**₹ 400**

Rice crispies, corn flakes, bran flakes, chocolate flakes, honey loops served with full cream, skim or soya milk

OATS WITH APPLE AND CINNAMON**₹ 400**

Traditional Irish steel-cut oats served hot with apple, cinnamon and maple syrup

TRADITIONAL OATMEAL PORRIDGE**₹ 400**

Banana, hazelnuts

BREAKFAST FAVOURITES

●

CHARCUTERIE SAMPLER**₹ 1020**

Selection of three cured meats, whole grain mustard, cornichons, toasted baguette

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CHARCUTERIE NON-PORK**₹ 1020**

Selection of three smoked meats, whole grain mustard, cornichons, toasted baguette

●

SALMON BAGEL**₹ 950**

Smoked salmon, red onion, capers, lemon cream cheese

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● Non-vegetarian

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PANCAKES**₹ 600**

Triple pancakes, maple syrup, fresh cream, berry compote

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BELGIAN WAFFLES**₹ 600**

Sugar, chocolate, assorted jams, fresh cream

●

FRENCH TOAST**₹ 600**

French toast is called pain perdu, which means "lost bread" in French considered to be a dessert, a breakfast as well as an afternoon tea snack made with milk, eggs & cream

●

BERRY FRENCH TOAST**₹ 600**

Berry compote, whipped cream

RADISH SALAD**₹ 715**

Radish, rocket salad, green beans, chives, parsley, extra virgin olive oil, lemon vinaigrette

EGGS

●

TWO EGGS COOKED YOUR WAY**₹ 650**

Sunny side up, soft boiled, poached, scrambled or omelette, classic or white served with roasted tomato, hash brown potato

●

BENEDICT**₹ 650**

The origins are still a conflict is an American breakfast dish that consists of two poached eggs on English muffins, shaved ham served with roasted tomatoes, hollandaise sauce, hash brown potato

●

FLORENTINE**₹ 600**

Two poached eggs, buttered spinach served with roasted tomatoes, hollandaise sauce, hash brown potato

●

SPANISH FRITTATA**₹ 600**

Red onion, potato, peppers, garlic, chilies, cheese served with roasted tomatoes, fresh herbs

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CHEF'S COCOTTE

₹ 600

Three eggs cooked casserole, mushrooms, wine reduction served with caramelised tomato, hash brown potato and selection of two side dish

SIDES

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SIDES

₹ 385

Bacon
Cooked ham
Pork sausages
Chicken sausages
Turkey ham

SIDES

₹ 385

Sautéed mushrooms
Buttered baby spinach
Oven dried tomatoes
Roasted rosemary potatoes

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INDIAN BREAKFAST

IDLI

₹ 550

Steamed rice and lentil cakes served with sambhar and coconut chutney

DOSA

₹ 550

Crisp rice pancakes cooked on a griddle served with sambhar and chutney

UPMA

₹ 550

Slow cooked semolina tempered with ghee, mustard seeds and curry leaves

POHA

₹ 550

Flattened rice tempered with mustard, turmeric and curry leaves

MEDU VADA

₹ 550

Deep fried lentil dumplings served with sambhar and coconut chutney

PURI BHAJI

₹ 550

Deep fried Indian bread served with spicy potatoes in tomato gravy

CHOLE BHATURE

₹ 550

Deep fried leavened bread with spicy and tangy chickpea curry

NO ONION AND NO GARLIC OPTIONS AVAILABLE

ASSORTED FILLED PARATHA

₹ 550

Potatoes, cottage cheese, cauliflower, spinach, fenugreek, radish
Filled bread cooked on a griddle. Served with fresh curd and pickle.

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YOUR CHOICE OF BEVERAGES

FRESHLY SQUEEZED FRUIT JUICE ₹ 450
Orange, pineapple, apple, watermelon

SMOOTHIES

ENERGY SMOOTHIE ₹ 450
Banana, pineapple juice, low-fat yoghurt

BANANA AND HONEY ₹ 450
Banana, honey, apple juice, yoghurt

TROPICAL ₹ 450
Kiwifruit, banana, pineapple juice, yoghurt

HONEYDEW ₹ 450
Honeydew, honey, yoghurt

CARROT AND PAPAYA ₹ 450
Carrot, papaya, coconut water, orange juice, mint leaves

LASSI ₹ 450
Plain, salted, sweet

COFFEE

AMERICAN COFFEE ₹ 350

CAFÉ LATTE ₹ 350

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CAPPUCCINO ₹ 350

ESPRESSO ₹ 350

CAFÉ VIENNESE ₹ 350

MOCHACCINO ₹ 350

TEA AND INFUSIONS

DARJEELING ₹ 350

ASSAM ₹ 350

EARL GREY ₹ 350

GREEN TEA ₹ 350

ENGLISH BREAKFAST ₹ 350

MASALA CHAI ₹ 350

PEPPERMINT ₹ 350

CAMOMILE ₹ 350

HERBAL INFUSION ₹ 350

FRESH MINT ₹ 350

All rates are in INR exclusive of taxes

CLASSIC MENU

● SHEPHERD’S PIE (LAMB) ₹ 1100

Baked casserole of lamb and vegetables layered with mashed potatoes

● CHICKEN LASAGNE ₹ 1050

Flat pasta, minced chicken, fresh oven roasted tomato sauce, basil, parmesan

● CHICKEN HOTDOGS ₹ 950

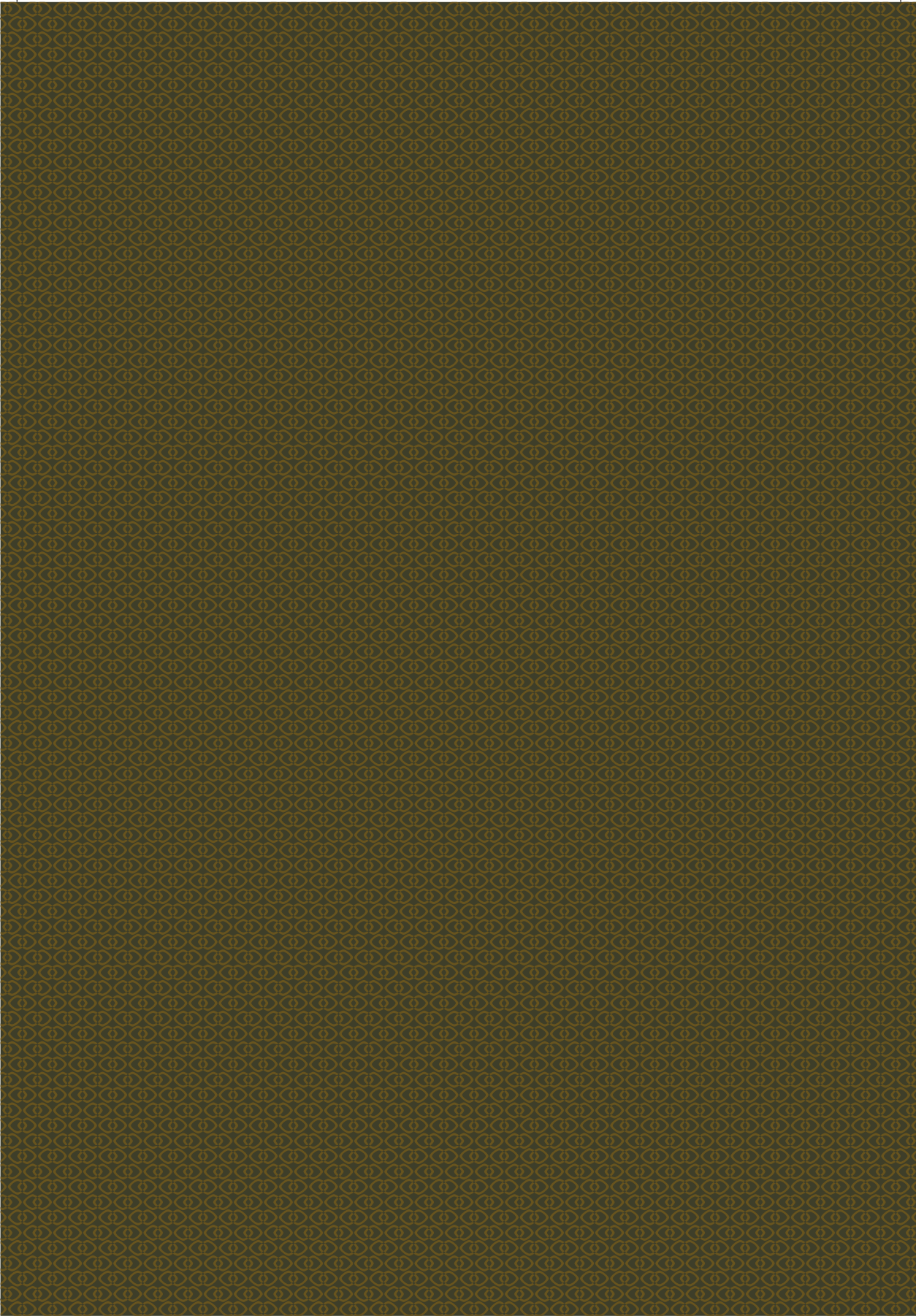
Chicken Frankfurt sausages traditionally steamed and grilled, served with hotdog bun, mustard, grilled onion and ketchup

● PORK HOTDOGS ₹ 950

Pork Frankfurt sausage traditionally steamed and grilled, served with hotdog bun, mustard and grilled onion and ketchup

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DAY DINING



DAY DINING (11.00AM TO 11.00PM)

BREADS

BREADS ₹ 220

Choice of four breads: Baguette, hard roll, soft roll, whole wheat roll

CHEESE

CHEESE PLATE ₹ 1200

Selection of five cheese, walnuts, sliced plum, red grapes, fig compote, bread

SOUP

● SOUPE A L'OIGNON ₹ 800

The modern version of this soup originates in France in the 18th century made from chicken onion broth, gruyere cheese crust

● KOZHI RASSAM ₹ 800

Chicken broth slow cooked with South Indian spices, curry leaves aand shallots

ROASTED TOMATO ₹ 750

Slow roasted tomato soup, garlic, thyme, onion, tomato crostini

BHUNE HUE BHUTTE AUR GAAJAR KA SHORBA ₹ 750

Sautéed sweet corn and carrot soup tempered with chilli and Indian spices

SOUP OF THE DAY ₹ 750

Please ask guest services for daily selection

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SALADS

SOM TAM SALAD ₹ 825

Raw papaya, carrot, cherry tomato, garlic, crushed peanuts, thai chili dressing

- Prawn ₹200
- Chicken ₹200
- Seafood ₹200

● CLASSIC CAESAR SALAD ₹ 880

Romaine lettuce, bacon, anchovy, garlic and herb croutons, parmesan shavings, Caesar dressing

● ADDITIONAL ₹ 385

Chicken tikka
Grilled chicken breast
Smoked salmon
Blow torched prawns

● NEW AGE SALADE NICOISE ₹ 880

Tuna, potato, olives, green beans, poached quail egg, citrus vinaigrette

● SOUS VIDE SALMON ₹ 825

Avocado and pomelo salad, roasted pine nut, rocket, carrot and orange dressing

BEETROOT AND GOAT CHEESE TARTIN ₹ 880

Goat cheese tartin with white wine macerated leeks and beetroot coulis

MIXED LEAVES WITH YOUR CHOICE OF DRESSING ₹ 825

Salad mesclun, tomatoes, onions, carrots, cucumber, peppers and olives

DRESSINGS

Caesar
Italian
Thousand island
French vinaigrette
Indian spiced
Japanese ginger
Lemon vinaigrette

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APPETIZER

● CHICKEN LIVER PATÉ ₹ 1350

Chicken liver parfait, peppered jelly, pickled mushrooms, crisp baguette

● SCALLOPS ₹ 1300

Pan seared scallops, cauliflower puree, crumb fried carrots, micro greens

● NON VEGETARIAN SUSHI & SASHIMI ASSORTMENT ₹ 1250

Selection of 6 sushi and sashimi, wasabi, pickled ginger, soya sauce

● COLD CUT PLATTER ₹ 1100

Six different homemade cold cuts, mustard, pickled vegetables

● GOUJONS ₹ 975

Chicken or fish panko crisps, lemon, rocket and parmesan salad
Pommery mustard mayonnaise or tartare sauce

VEGETARIAN SUSHI ASSORTMENT ₹ 1200

Selection of 10 sushi, wasabi, pickled ginger, soya sauce

TANDOOR

● LASOONI JHINGA ₹ 1300

Garlic flavoured prawns cooked in clay oven

● GILAFI SEEKH KEBAB ₹ 1000

Ground lamb skewers, whole garam masala, cheese, mint sauce

● BHATTI DA MURGH ₹ 900

Chicken marinated in hung curd, kebab masala, and cooked in clay oven

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SUNHERI MAKAI PANEER KA TIKKA ₹ 880

Cottage cheese filled with crushed American corn and spices, mint chutney

PEELI MIRCH KA BROCCOLI ₹ 880

Broccoli marinated with yellow chilli powder, mustard oil , cooked in clay oven

SANDWICHES & BURGERS

All sandwiches & burgers are served with French fries or side salad

● TENDERLOIN BURGER ₹ 975

Water buffalo patty, romaine lettuce, tomato, fried egg, cheddar, beetroot and onion relish, onion rings

● CHICKEN BURGER ₹ 975

Chicken patty, romaine lettuce, tomato, fried egg, cheddar, beetroot and onion relish, onion rings

● CROQUE MADAME ₹ 975

Sunny side up, ham, gruyère, pommery mustard béchamel sauce toasted bread

● CROQUE MONSIEUR ₹ 975

A croque-monsieur is a grilled ham and cheese sandwich. It originated in French cafés and bars as a quick snack. Typically Gruyère cheese is used

● CLUB SANDWICH ₹ 975

Grilled chicken, bacon, romaine lettuce, fried egg, mayonaise, cucumber, tomato choice of toasted bread

OPEN FACED FOCACCIA SANDWICH ₹ 900

Grilled mushroom, roasted peppers, carrots, zucchini, asparagus, baby rocket lettuce caramelized onions, parmesan cheese, basil pesto, bocconcini glazed

VEGETABLE BURGER ₹ 900

Baked potato and spinach patty with yellow cheddar, served with French fries

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VEGETABLE CLUB SANDWICH ₹ 900

Mushrooms, romaine lettuce, tomato, peppers, dijon mayonnaise, cheese, toasted bread

JAIN BURGER ₹ 900

Chickpea patty served with spicy para

KATHI ROLL

- Prawn ₹ 1050
- Chicken ₹ 950
- Paneer ₹ 875
- Potato ₹ 875

SERVED WITH MINT CHUTNEY, ONIONS, LEMON, RAITA

BIRYANI (12:00 NOON -3:00PM AND 7:00-11:30PM)

Biryani is an evergreen classic that needs no introduction. It's luscious, aromatic, heavenly and one of the most loved delicacies in India.

Biryani is a mixed rice dish usually made with spices, rice, meat or vegetables. India is a land where the authentic Biryani has been vastly experimented with and it has cooked itself into being one of the best recipes of authentic and conventional cuisines in the country. Biryani today is found to be prepared in different methods with different spices and ingredients.

The city of Lucknow is home to some of the finest recipes of Biryani. The Biryani here is cooked differently with the meat and rice on a slow flame to make it more tender and aromatic in flavor. Here, the Biryani is prepared with a touch of sweetness in the ingredients. The dish has sprinkles of raisins and other dry fruits sustaining its reputation as a delicacy in India.

● LAMB BIRYANI ₹ 1300

Saffron flavored rice with lamb flavored with Indian spices

● MURGH BIRYANI ₹ 1200

Awadhi rice preparation of chicken blended together with whole Indian spices

VEG BIRYANI ₹ 1000

Aromatic rice preparation with seasonal vegetables and saffron cream

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ITALIAN MENU

INSALATA CAPRESE ₹ 750

Classic version of mozzarella, tomato and basil salad

BRUSCHETTA ₹ 715

Tomatoes and basil, zucchini and pecorino cheese, mushrooms and rosemary

SOUP

CACCIUCCO ₹ 770

Vine ripened tomato based seafood soup, garlic crostini

MINISTRONE ₹ 750

Hearty vegetable soup with home-made pesto

PIZZA (12.00PM TO 12.00AM)

FRUITTI DI MARE ₹ 1250

Calamari, prawn, snapper, mussel, mozzarella, basil

DIAVOLA ₹ 1150

Salami, spinach, red pepper

PEPPERONI ₹ 1150

Onions, pepproni and fresh tomato sauce

PARMA PIZZA ₹ 1150

Parma ham with arugula leaves and parmesan shaving

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QUATTRO STAGIONI ₹ 1150

Roasted pepper, artichoke, roasted zucchini, mushroom

FOUR CHEESE ₹ 1100

Fresh tomato sauce, chives, mozzarella, cheddar, parmesan and ricotta cheese

CREATE YOUR OWN PIZZA ₹ 1050

Anchovies, bacon, chicken sausage, grilled chicken, ham, chorizo sausage, ₹ 300

Artichoke hearts, peppers, American corn, baby corn, black olives, green olives, ₹ 175
eggplant, broccoli, tofu, mushroom, pickled jalapenos, pineapple, red onions,
spinach, sun dried tomatoes

PIZZA DELA CASA ₹ 1150

Sun dried tomatoes, roasted garlic, jalapenos, pesto

MARGARITA ₹ 1000

Oven dried tomatoes, mozzarella, fresh basil leaves

PASTA AND RISOTTO

SEAFOOD RISOTTO ₹ 1200

Prawn, mussel, squid, fish, tomato, basil, parmesan

ANGEL HAIR GAMBERI ₹ 1200

Angel Hair pasta with zucchini, tomato, prawns and lemon

RISOTTO MANTECATO AL PARMIGIANO CON POLLO AFFUMICATO ₹ 1100

Parmigianino cheese and chicken risotto

LAMB LASAGNA ₹ 1100

Flat pasta minced lamb, fresh oven roasted tomato sauce basil parmesan

SPAGHETTI LAMB BOLOGNESE ₹ 1100

Spaghetti minced lamb, tomato sauce parmesan

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DESSERTS

- APRICOT AND RICOTTA GALETTE**

Apricot chunks, Ricotta cheese, pastry cream and crumble

₹ 650

TIRAMISU

Classic Italian dessert with almond biscotti

₹ 650

QUICHE

● **DUCK** ₹ 1400
Confit duck, shallot smashed butter potatoes, beetroot, confit garlic, thyme jus

● **SAUCES ON SIDE** ₹ 175
Béarnaise, tartare, hollandaise, mushroom jus, pepper jus, red wine jus

BALSAMIC GLAZED VEGETABLE PLATTER ₹ 825
Steamed vegetable platter, fresh mixed herbs

● **SIDES** ₹ 350
Bacon
Egg

SIDES ₹ 350
Pommes purées: mash potatoes
Pommes frites: French fries
Sautéed thyme wild mushrooms
Steamed vegetables
Green asparagus, beurre noisette
Mixed leaves: mesclun salad

ORIENTAL

STIR FRY
Vietnamese stir fry, mushrooms, broccoli, asparagus, ginger, garlic

● Prawn	₹ 1150
● Chicken	₹ 1050
Vegetable	₹ 900

FRIED RICE/NOODLES
Chinese fried rice, garlic, chilli, carrots, green beans, sesame oil, light soya sauce

● Prawn	₹ 850
● Chicken	₹ 800
Vegetable	₹ 650

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THAI RED/GREEN CURRY
Thai Panang curry, green and red peppers, baby corn, mushrooms, aubergine, onions, coconut milk, cashew nuts, basil leaves, rice

● Prawn	₹ 1000
● Chicken	₹ 990
Vegetable	₹ 900

● **TERIYAKI SALMON** ₹ 1300
Japanese teriyaki grilled salmon, steamed orange zest potatoes, sesame vegetables, teriyaki sauce

● **NASI GORENG** ₹ 1300
Indonesian fried rice, Balinese paste, chicken satay, prawn cracker, fried egg

● **GOONG MAKHAM** ₹ 1200
Stir fried prawns with tamarind sauce

● **PAD THAI** ₹ 1100
Thai pan-fried rice noodles, prawns, roast pork, onions, ground peanuts, bean sprouts, topped with fried egg

● **MALAYSIAN CHICKEN CURRY** ₹ 1100
Turmeric, chilli, pandanus, coconut milk, flavourful curry

INDIAN

● **KADHAI JHINGA** ₹ 1400
Prawns, onions, tomatoes, peppers, red chillies and Indian spices

● **ROGAN JOSH** ₹ 1300
Rogan Josh is one of the signature mutton dishes from the magnificent state of Kashmir. The lovely color of Rogan Josh comes from the Kashmiri dry red chillies used to prepare it

● **MEEN GASSI** ₹ 1350
Pomfret cooked with coconut milk, tempered curry leaves and mustard seeds

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● MUTTON PEPPER MASALA	₹ 1200
Lamb with black pepper and South Indian spices	
● MURGH MAKHANI	₹ 1200
Butter Chicken is among the best known Indian foods all over the world made from chicken tikka, cream, ginger, tomatoes and crushed fenugreek leaves	
● PONDICHÉRY CHICKEN CURRY	₹ 1200
Chicken, coconut milk, black pepper	
PANEER BUTTER MASALA	₹ 990
Cottage cheese, spicy tomato onion gravy, butter and cream	
MUSHROOM MASALA	₹ 990
Griddled mushroom, onion tomato gravy	
BHINDI DO PYAZA	₹ 990
Ladyfinger, onions, tomatoes and spices	
VILAYATI SUBZ HANDI	₹ 990
Seasonal vegetables, spiced cashew, tomato gravy and white butter	
BHATATYACHI BHAJI	₹ 990
Potato sauteed in mustard and curry leaves	
VEGETABLE PORIYAL	₹ 990
Mixed vegetables, grated coconut, mustard seeds, curry leaves	
DAL KHICHDI	₹ 990
DAL MAKHANI	₹ 850
Dal Makhani is a popular Indian vegetarian dish and is very buttery. The word ‘Makhani’ means buttery, it is the staple food of Punjab	
YELLOW DAL TADKA	₹ 850
THAYIR SADAM	₹ 660
Rice, yoghurt	

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PULAO	
● Chicken	₹ 1100
Paneer	₹ 990
Vegetable	₹ 990
Zafrani Gucchi Pulao	₹ 990
STEAMED RICE	₹ 550
NOODLES	₹ 550
INDIAN BREADS	₹ 300
Naan / roti / lachcha paratha Plain, butter, garlic, cheese	
SIDES	₹ 275
Raita / Green salad	

MAHARASHTRIAN DISHES

● HIRVA JHINGA MASALA	₹ 1400
Prawns, coriander, mint, onions, Indian spices	
● MALWANI KOMBDI RASSA	₹ 1200
Chicken preparation from the coastal region, made from coconut, onions, Indian spices	
CHAULI CHI USAL	₹ 990
Spicy black eyed pea curry	
VARAN	₹ 990
Traditional lentil accompaniment temepered with cumin and asafoetida	
METHI MOONGACHI SUKHI BHAJI	₹ 990
A homestyle preparartion of fenugreek leaves and soaked moong dal	

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SOUTH INDIAN DISHES

● CHICKEN CHETTINAD (TAMIL NADU) ₹ 1200

Chicken cooked with Marathi mug, stone flower, cardamom and onion tomato masala to finish with coconut milk

● NELLORE CHAPALA PULUSU (ANDHRA PRADESH) ₹ 1200

Fish cooked in tangy spicy gravy

ALUGADDE MASALE (BENGALURU) ₹ 990

Cube potatoes tossed with chilli powder, Turmeric powder and coconut

GUTTI VANKAI KURA (ANDHRA PRADESH) ₹ 990

Stuffed eggplant in sesame and peanut sauce

KAI KARI VARUTHA CURRY (KERALA) ₹ 990

Mix vegetable cooked with roasted jeera and coriander tomato sauce

HOME STYLE - VEGETARIAN

(12:00 NOON - 3:00PM AND 7:00-11:30PM)

VEGETARIAN INDIAN THALI SERVED WITH THREE VEGETABLES, ONE DAL, RICE, INDIAN BREAD OF YOUR CHOICE AND DESSERT

NORTH INDIAN ₹ 1500

SOUTH INDIAN ₹ 1500

PLEASE CHECK WITH THE SERVER REGARDING THE VEGETARIAN AND NON-VEGETARIAN DISHES OF THE DAY.

Please ask your order taker for our vegetarian options
Please let us know if you are allergic to any ingredients
All rates are in INR exclusive of all applicable Government taxes and service charges ● Non-vegetarian

DESSERT

● CHOCOLATE FUDGE ₹ 650

Warm chocolate fudge cake, vanilla chocolate ganache, cherry compote

● VANILLA CRÈME BRULÉE ₹ 650

Vanilla Crème Brulee also known as burnt cream is a dessert consisting of a rich custard base topped with a contrasting layer of hard caramel

● CLASSIC BAKED CHEESE CAKE ₹ 650

Strawberry, burnt butter soil

● BANOFFEE PIE ₹ 650

Banana and cream pie, caramel, pecans, caramel ice cream

ICE CREAM SELECTION ₹ 700

Choice of three scoops, please ask server for daily selection

GULAB JAMUN ₹ 650

A deep fried dehydrated milk & cottage cheese dumplings, soaked in sugar syrup, a dessert often eaten at festivals or major celebrations

ASSORTED KULFI ₹ 650

Kulfi is a popular frozen dairy dessert from the Indian subcontinent. It is often described as traditional Indian subcontinent ice cream

SORBET SELECTION ₹ 650

Choice of three scoops, please ask server for daily selection

SEASONAL FRUIT SALAD ₹ 650

Mint coulis, lemongrass sorbet

Please ask your order taker for our vegetarian options
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MIDNIGHT DINING



MIDNIGHT MENU (12.00AM TO 6.00AM)

SOUP

- KOZHI RASSAM

₹ 800

Chicken broth slow cooked with South Indian spices, curry leaves, shallots
- SOUPE A L'OIGNON

₹ 800

Oven baked traditional French onion soup, gruyere crust
- ROASTED TOMATO

₹ 750

Slow roasted tomato soup, garlic, thyme, onion, tomato crostin

SANDWICHES & BURGERS

All sandwiches & burgers are served with French fries or side salad

- TENDERLOIN BURGER

₹ 975

Water buffalo patty, romaine lettuce, tomato, fried egg, cheddar, onion rings
- CHICKEN BURGER

₹ 975

Chicken patty, romaine lettuce, fried egg, cheddar and onion rings
- CLUB SANDWICH

₹ 975

Grilled chicken, bacon, romaine lettuce, tomato, fried egg, mayonnaise, cucumber, tomato choice of toasted bread
- CROQUE MONSIEUR

₹ 975

Ham, gruyere, pommery mustard béchamel sauce, toasted bread

VEGETABLE BURGER

₹ 900

Baked potato and spinach patty with yellow cheddar, served with French fries

VEGETABLE CLUB SANDWICH

₹ 900

Mushrooms, romaine lettuce, tomato, cucumber, tofu, peppers, dijon mayonnaise, cheese, toasted bread

JAIN BURGER

₹ 900

Chickpea patty served with spicy para

MAIN COURSE

WESTERN

27

FISH AND CHIPS

₹ 1250

Fish and chips is a hot favourite dish of England, consisting of battered fish and deep-fried chips served with tartar sauce and salad

ORIENTAL

TERIYAKI SALMON

₹ 1150

Japanese teriyaki grilled salmon, steamed orange zest potatoes, sesame vegetables, teriyaki sauce

NASI GORENG

₹ 1150

Indonesian fried rice, Balinese paste, chicken satay, prawn cracker, sunny side up

INDIAN

MEEN GASSI

₹ 1350

Pomfret cooked with coconut milk, tempered curry leaves and mustard seeds

ROGAN JOSH

₹ 1300

Rogan Josh is one of the signature mutton dishes from the magnificent state of Kashmir. The lovely color of Rogan Josh comes from the Kashmiri dry red chillies used to prepare it

MURGH MAKHANI

₹ 1200

Butter Chicken is among the best known Indian foods all over the world made from chicken tikka, cream, ginger, tomatoes and crushed fenugreek leaves

VILAYATI SUBZ HANDI

₹ 990

Seasonal vegetables, spiced cashew, tomato sauce and white butter

DAL MAKHANI

₹ 850

Dal Makhani is a popular Indian vegetarian dish and is very buttery. The word 'Makhani' means buttery, it is the staple food of Punjab

YELLOW DAL TADKA

₹ 770

STEAMED RICE

₹ 550

INDIAN BREADS

₹ 300

Naan / Tandoori Roti (Till 2:00 am after that tawa paratha available)
Plain / Butter / Garlic / Cheese / Tawa Paratha

28

DESSERT

● **VANILLA CRÈME BRULÉE** ₹ 650

Vanilla Crème Brulee also known as burnt cream is a dessert consisting of a rich custard base topped with a contrasting layer of hard caramel

● **CHOCOLATE FUDGE** ₹ 650

Warm chocolate fudge cake, vanilla chocolate ganache, cherry compote

GULAB JAMUN ₹ 650

A deep fried dehydrated milk & cottage cheese dumplings, soaked in sugar syrup, a dessert often eaten at festivals or major celebrations

ICE CREAM SELECTION ₹ 650

Choice of three scoops, please ask server for daily selection

SORBET SELECTION ₹ 650

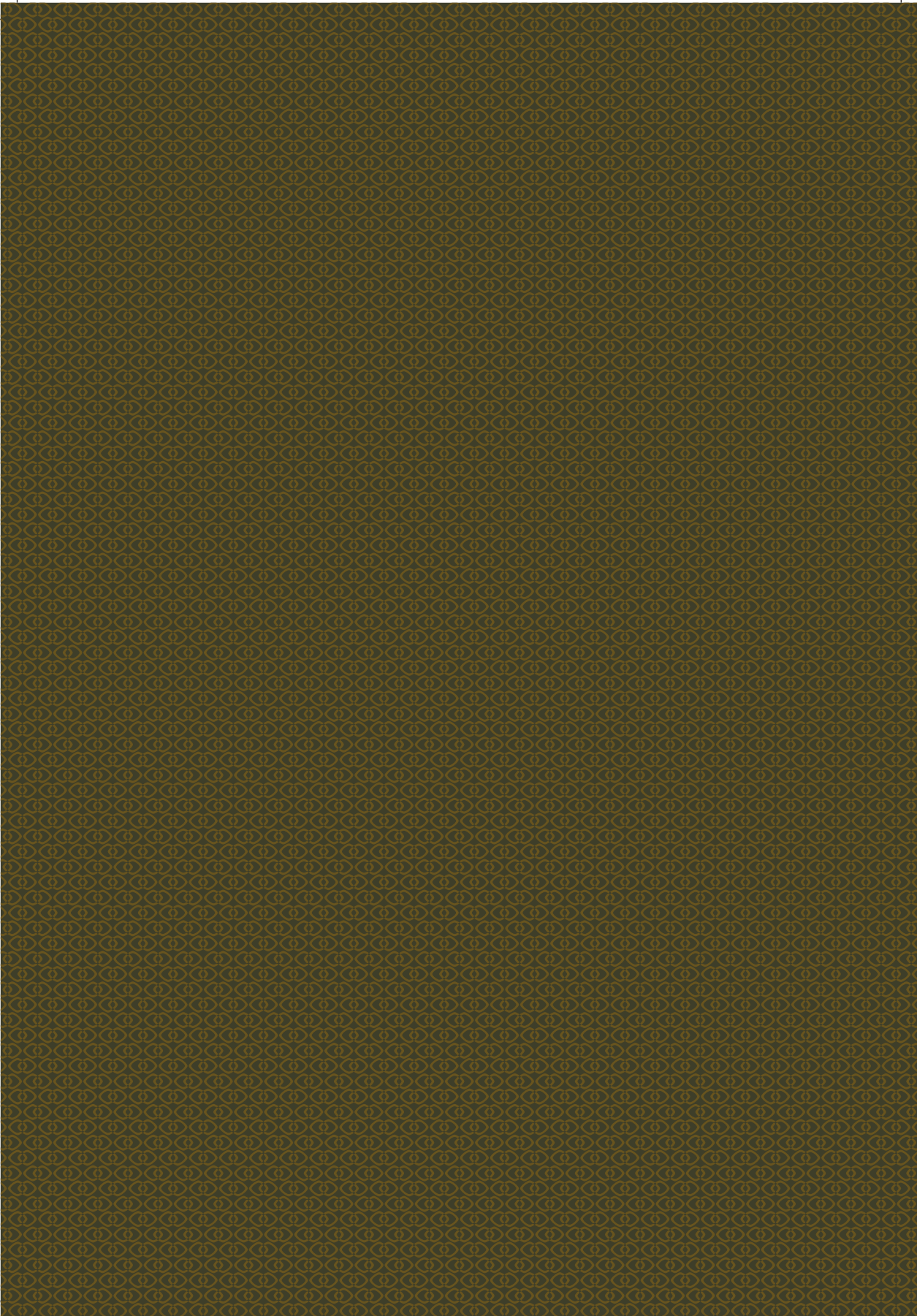
Choice of three scoops, please ask server for daily selection

SEASONAL FRUIT SALAD ₹ 650

Mint coulis, lemongrass sorbet

Please ask your order taker for our vegetarian options
Please let us know if you are allergic to any ingredients
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LITTLE GUEST’S MENU

● BREAKFAST MENU

₹ 450

- Babycino: Flavored warm frothed milk, chocolate dust
Or
- Freshly squeezed fruit juice: Orange, pineapple, apple, carrot, tomato
Or
- Strawberry banana smoothie: Strawberries, fresh banana, apple juice, yoghurt
- Your choice of cereals: Rice crispies, corn flakes, bran flakes, chocolate flakes, honey nut crunch, full cream, skim or soya milk
- Two eggs cooked your way: Sunny side up, soft boiled, poached, scrambled or omelette, classic or white served with caramelised cherry tomato, hash brown potatoes
- Pancakes: Plain, banana, blueberry, strawberry served with whipped cream and maple syrup
Or
- Seasonal fruit salad: Passion fruit coulis
- French toast
- * Pancakes

MENU

30

APPETIZERS

MIXED LEAVES

₹ 325

Mesclun Salad

ROASTED TOMATO SOUP

₹ 325

Slow roasted tomatoes, garlic, onions, basil, tomato crostini

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● Non-vegetarian



MAINS

● **FISH AND CHIPS** ₹ 900

Fish and chips is a hot favourite dish of England, consisting of battered fish and deep-fried chips served with tartar sauce and salad

● **SPAGHETTI LAMB BOLOGNESE** ₹ 600

Minced lamb sauce, parmesan cheese

● **TENDERLOIN BURGER** ₹ 550

Water buffalo patty, romaine lettuce, tomatoes, fried egg, cheddar, onion rings with French fries or potato wedges

● **CHICKEN BURGER** ₹ 550

Chicken patty, romaine lettuce, tomatoes, fried egg, cheddar, beetroot and onion relish, onion rings

● **FRIED RICE** ₹ 450

Broccoli florets, carrots, green peas, tomatoes, garlic, basil, coriander, fried egg

SPAGHETTI NAPOLITAN ₹ 600

Fresh oven roasted tomato sauce, basil, parmesan cheese

PENNE CREAM CHEESE SAUCE ₹ 600

PIZZA

● **ROASTED CHICKEN AND CORN** ₹ 700

Roasted chicken, corn, morzzrella, basil

PRIMAVERA ₹ 600

Seasonal vegetables with basil tomato sauce

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MARGARITA ₹ 550

Oven dried tomatoes, mozzarella, fresh basil

DESSERT

● **VANILLA CRÈME BRULÉE** ₹ 450

Vanilla Crème Brulee also known as burnt cream is a dessert consisting of a rich custard base topped with a contrasting layer of hard caramel

● **BANOFFEE PIE** ₹ 450

Its name is a prominent, from the words "banana" and "toffee", Banoffee pie is an English dessert pie made from bananas, cream and toffee on a pastry base served with caramel ice cream

● **CHOCOLATE FUDGE** ₹ 450

Warm chocolate fudge cake, vanilla chocolate ganache, red wine cherries

SEASONAL FRUIT SALAD ₹ 450

Mint coulis, lemongrass sorbet

ASSORTED KULFI ₹ 450

Kulfi is a popular frozen dairy dessert from the Indian Subcontinent. It is often described as traditional Indian Subcontinent ice cream

SORBET SELECTION ₹ 450

Choice of two scoops, please ask server for daily selection

ICE CREAM SELECTION ₹ 450

Choice of two scoops, please ask server for daily selection

Please ask your order taker for our vegetarian options
Please let us know if you are allergic to any ingredients
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SNACKS MENU (3.00PM TO 7.00PM)

SAMOSA ₹ 625
Deep fried pastries stuffed with a spiced potato and green peas mixture served with mint chutney

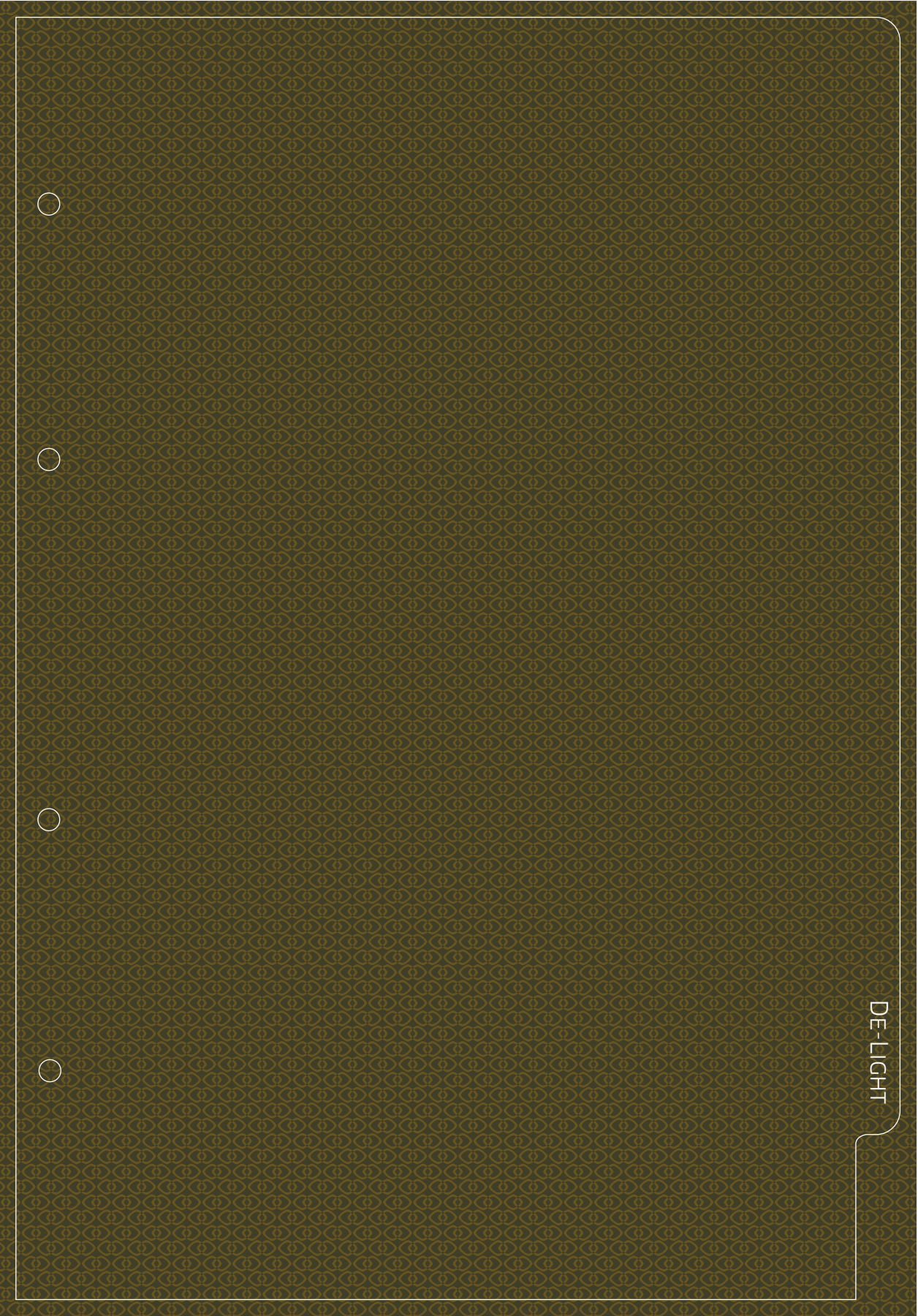
KANDA BHAJJI ₹ 625
Thinly sliced onions coated with gram flour and spiced and deep fried till crisp

CHILLY CHEESE TOAST ₹ 625
Toasted bread topped with emmenthal cheese, green chillies, mustard and gratinated

MIX VEGETABLE PAKODAS ₹ 625
Assorted vegetables coated with a spiced gram flour batter and deep fried, served with mint chutney

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● Non-vegetarian



DE-LIGHT



ENJOY YOUR PRIVATE DINING EXPERIENCE
WITH DE-LIGHT BY SOFITEL

A gastronomic adventure in healthy eating,
De-Light by Sofitel is a pleasurable surprise of refined taste
with the freshest ingredients and tempting flavors.

Developed exclusively by Sofitel Mumbai BKC,
De-Light by Sofitel reflects the unique skills of our
Sofitel Chefs in creating innovative array of well-balanced,
low-calorie, portion controlled meals to help you meet
your health and weight goals in delicious style.

BREAKFAST

SERVING FROM 6:00 AM - 11:00 AM

**WESTERN SET
PRICE ₹ 1200**

**FRENCH PRESS COFFEE
(0 KCAL)**

Decaffeinated,
leaf teas, sweetener

**FRESHLY SQUEEZED FRUIT
JUICE (60 KCAL)**

Orange, watermelon, apple,
carrot, tomato

**LOW FAT PLAIN YOGHURT
(68.9 KCAL)**

Fresh Berries

**SPECIAL K CEREAL
(186 KCAL)**

Skim Milk

● **EGG, HAM AND LOW FAT
WHEAT MUFFIN (185 KCAL)**

Soft poached egg, grilled ham,
chives, Low fat wheat muffin

Total kcal: 499.9
Or

3 egg white omelet – 98 kcal
Spinach, mushrooms and herbs

Total kcal: 412.9

**INDIAN SET
PRICE ₹ 1200**

**FRENCH PRESS COFFEE
(0 KCAL)**

Decaffeinated,
leaf teas, sweetener

**FRESHLY SQUEEZED FRUIT
JUICE (60 KCAL)**

Orange, watermelon, apple,
carrot, tomato

LOW FAT LASSI (110 KCAL)

Sweetener, salted

RAGI DOSA (132 KCAL)

Fermented red mullet flour, white
lentils, coconut chutney, sambhar

Total kcal: 302.0

Or

IDLI (170 KCAL)

Fermented rice, steamed
Coconut chutney, sambhar

Total kcal: 340.0



LUNCH-DINNER SELECTION

SERVING FROM 11:00 AM - 11:00 PM

SOUP

SPINACH AND LENTIL (98 KCAL) ₹ 600
Parmesan cheese, basil, lentils, carrots, spinach, lemon

APPETIZERS

● **CAJUN CRAB AND QUINOA CAKES (257 KCAL)** ₹ 750
Mixed lentils and pulses, tomatoes, onions, coriander, lemon zest, olive oil

TOFU FILLED PUFFS (304 KCAL) ₹ 500
Tofu, cucumber, bean sprouts, roasted peanuts, sweet and spiced sauce

MAIN COURSE

● **CRISPY SEABASS (295 KCAL)** ₹ 1950
Roasted cherry tomatoes, fresh herbs, capers, panko, olive oil, balsamic

● **LAMB (365 KCAL)** ₹ 1400
Cumin crusted New Zealand lamb, cumin, lemon and coriander roasted aubergine, spiced tomato sauce

EGGPLANT INVOLTINI (340 KCAL) ₹ 750
Eggplant, tomatoes, garlic, pine nuts, ricotta, lemon zest, fresh herbs, low fat parmigiano cheese

TOMATOES (126 KCAL) ₹ 650
Sev tamatar ki subzi, braised tomatoes, cumin, red chillies, gram flour vermicelli

DESSERT

FRESH FRUIT SUSHI (196 KCAL) ₹ 550
Sweet sushi rice, seasonal fresh fruits

TART TATIN (124 KCAL) ₹ 550
Apples, vanilla, lemon

For lunch or dinner, the recommendation is not to exceed 800 calories per meal. No bread and butter. No alcohol.
The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please let us know if you are allergic to any ingredients
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● Non-vegetarian



LUNCH-DINNER SET - INDIAN

SERVING FROM 11:00 AM - 11:00 PM

APPETIZERS

MULLIGATAWNY (182 KCAL)
Cumin, Madras curry spices, red lentils, garlic, onion, tomatoes, peas, vegetable broth

BROCCOLI (129 KCAL)
Tandoori broccoli, lightly marinated in yoghurt, cumin, ginger, beetroot salad, mint chutney

MAIN COURSE

● **HIMALAYAN TROUT (253 KCAL)**
Roasted cherry tomatoes, fresh coriander, olive oil, tamarind, kokum sauce

● **LAMB (365 KCAL)**
Cumin crusted New Zealand lamb, cumin, lemon and coriander roasted aubergine, spiced tomato sauce

TOMATOES (126 KCAL)
Sev tamatar ki subzi, braised tomatoes, cumin, red chillies, gram flour vermicelli

DESSERT

FRESH FRUIT SUSHI (196 KCAL)
Sweet sushi rice, seasonal fresh fruits

- Please choose one appetizer, one main course and dessert
- Price - ₹ 1900/- (includes non vegetarian main course)
- ₹ 1700/- (includes vegetarian main course)

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● Non-vegetarian



LUNCH-DINNER SET - WESTERN
SERVING FROM 11:00 AM - 11:00 PM

APPETIZERS

● CAJUN CRAB AND QUINOA CAKES (257 KCAL)
Rocket, mustard pickled yoghurt

SPINACH AND LENTIL SOUP (98 KCAL)
Parmesan cheese, basil, lentils, carrots, spinach, lemon

MAIN COURSE

● CRISPY SEABASS (295 KCAL)
Roasted cherry tomatoes, fresh herbs, capers, panko, olive oil, balsamic

● CHICKEN BASQUAISE (399 KCAL)
Chicken, tomato, red and green peppers, white wine, garlic, olive oil

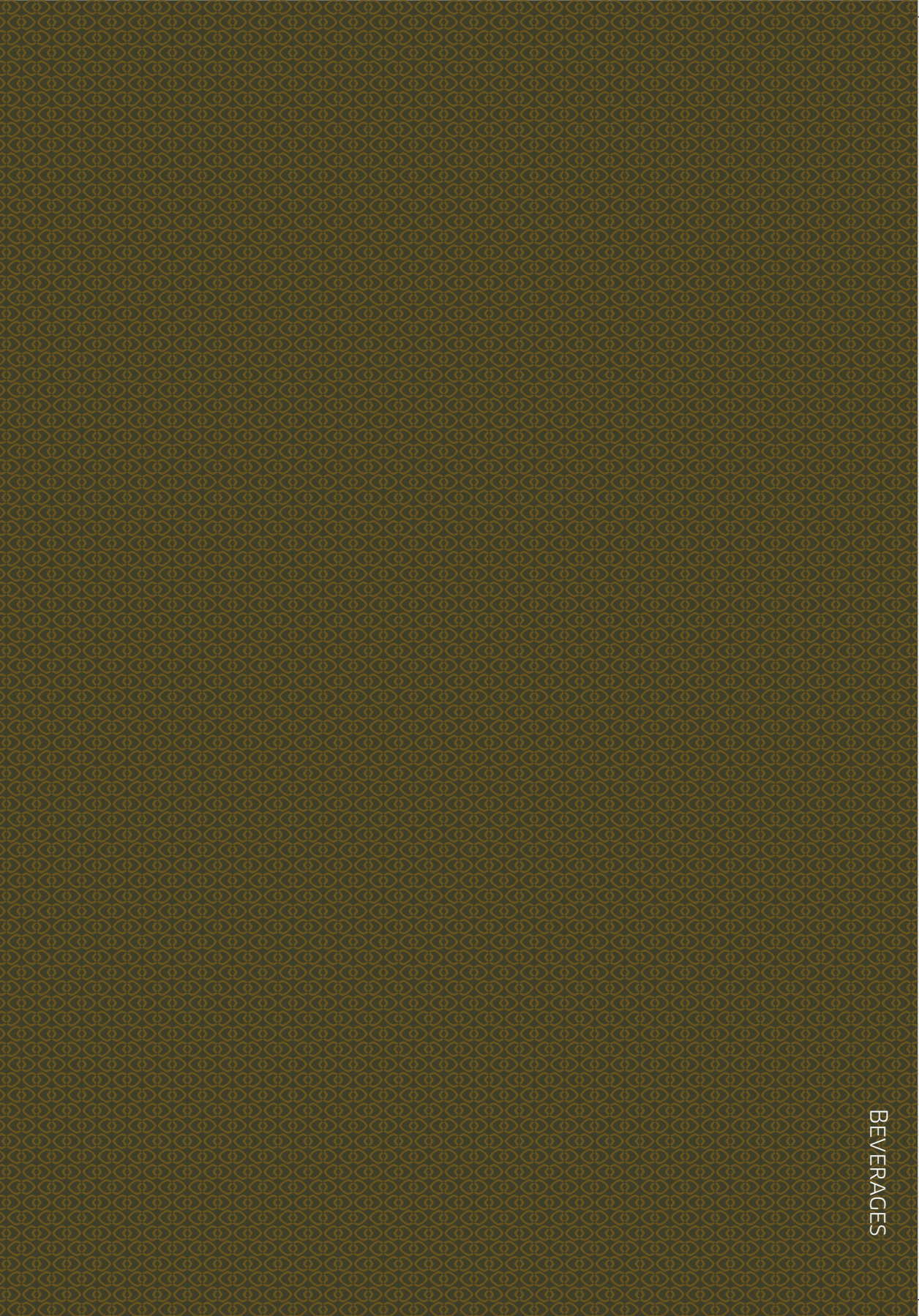
EGGPLANT INVOLTINI (340 KCAL)
Eggplant, tomatoes, garlic, pine nuts, ricotta, lemon zest, fresh herbs, low fat
parmigiano cheese

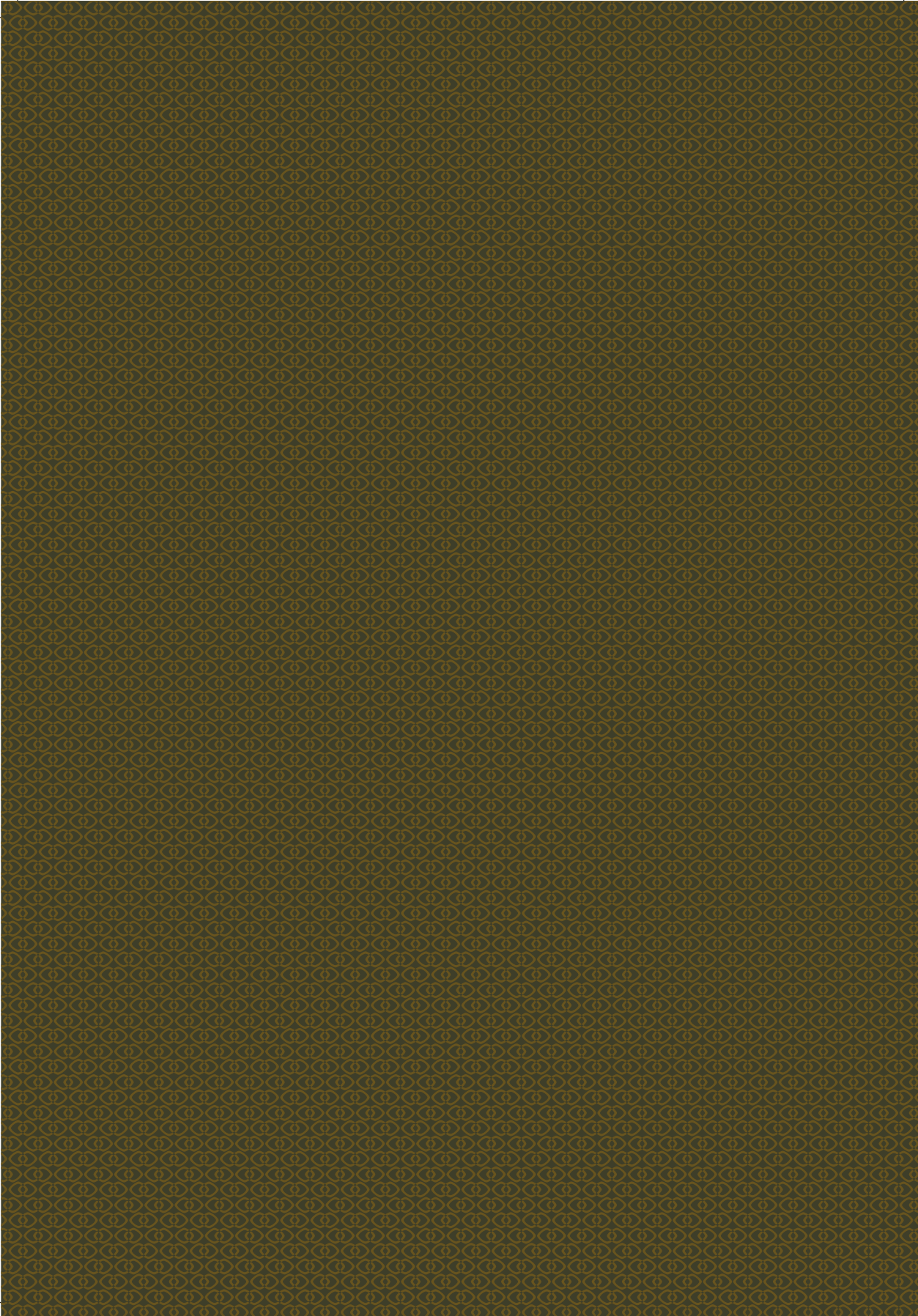
DESSERT

TART TATIN (124 KCAL)
Apples, vanilla, lemon

- Please choose one appetizer, one main course and dessert
- Price – ₹ 1900/- (includes non vegetarian main course)
– ₹ 1700/- (includes vegetarian main course)

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YOUR CHOICE OF BEVERAGES

COFFEE

AMERICAN COFFEE	₹ 350
CAFÉ LATTE	₹ 350
CAPPUCCINO	₹ 350
ESPRESSO	₹ 350
CAFÉ VIENNESE	₹ 350
MOCHACCINO	₹ 350
DOPPIO	₹ 350
RISTRETTO	₹ 350

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TEA AND INFUSIONS

DARJEELING	₹ 350
ASSAM	₹ 350
EARL GREY	₹ 350
ENGLISH BREAKFAST	₹ 350
ORGANIC GREEN	₹ 350
NILGIRI GREEN	₹ 350
DARJEELING GREEN	₹ 350
GUNPOWDER CHINESE GREEN	₹ 350
CAMOMILE	₹ 350
PEPPERMINT	₹ 350
HERBAL ENERGIZER	₹ 350
TULSI MINT	₹ 350
NILGIRI DECAFFEINATED	₹ 350
GREEN DECAFFEINATED	₹ 350
MASALA CHAI	₹ 350

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HOT BEVERAGES

HOT CHOCOLATE	₹ 350
MASALA MILK	₹ 350
BOURNVITA	₹ 350
HORLICKS	₹ 350

FRAPPUCINNOS

COLD COFFEE	₹ 450
MOCHA FRAPPÉ	₹ 450
FRENCH VANILLA FRAPPÉ	₹ 450
HAZELNUT FRAPPÉ	₹ 450

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MILK SHAKES / SMOOTHIES

VANILLA MILK SHAKE ₹ 450

CHOCOLATE MILK SHAKE ₹ 450

STRAWBERRY MILK SHAKE ₹ 450

FRESH FRUIT SMOOTHIE ₹ 450

ICED TEAS

LEMON ₹ 450

PEACH ₹ 450

BLACK CURRANT ₹ 450

HONEY SHAKEN ₹ 450

PONDICHÉRY ₹ 450

Berries



SOFT DRINKS

RED BULL ₹ 350

FRESH LIME SODA ₹ 350

PEPSI ₹ 250

DIET PEPSI ₹ 250

7 UP ₹ 250

MIRINDA ₹ 250

SODA ₹ 250

TONIC ₹ 250



MINERAL WATER

PERRIER

330ml	₹ 275
750ml	₹ 475

AAVA

500ml	₹ 175
1000ml	₹ 250

BEER (330ML)

PAULANER LAGER ₹ 710

CORONA ₹ 660

HEINEKEN ₹ 510

BUDWEISER ₹ 440

CARLSBERG ₹ 440

KINGFISHER ULTRA ₹ 440

KINGFISHER ₹ 400

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WINE BY THE GLASS (150ML)

WHITE

MANNARA GRILLO, PINOT GRIGIO ₹ 895

Italy

LA VIEILLE AOC COTES DE LUBERN BLANC ₹ 895

France

CAMAS, CHARDONNAY ₹ 895

France

SULA, SAUVIGNON BLANC ₹ 725

India

REVEILO CHARDONNAY ₹ 725

India

RED

ALLEN SCOTT, PINOT NOIR ₹ 1250

New Zealand

PÈPPOLI, CHIANTI CLASSICO, SANGIOVESE ₹ 1250

Italy

TRAPICHE OAK CASK, MALBEC ₹ 1100

Argentina

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WINE BY THE BOTTLE

WHITE

SANTA RITA, 120 CABERNET SAUVIGNON	₹ 1100
Chile	
LA VIEILLE AOC COTES DU VENTOUX ROUGE	₹ 890
France	
CAMAS, PINOT NOIR	₹ 890
France	
GROVER LA RESERVE	₹ 725
India	
SULA MERLOT MALBEC	₹ 725
India	
RIESLING, SELBACH OSTER, KABINETT	₹ 6825
Germany	
RENÉ MURÉ, RIESLING	₹ 5800
France	
CAPE ELEPHANT, CHENIN BLANC	₹ 4725
South Africa	
CAMAS CHARDONNAY	₹ 4725
France	

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MANNARA, GRILLO PINOT GRIGIO	₹ 4725
Italy	
LA VIEILLE AOC COTES DE LUBERN BLANC	₹ 4200
France	
SULA, SAUVIGNON BLANC	₹ 3675
India	
REVEILO CHARDONNAY	₹ 3675
India	
RED	
PRUNOTTO, BAROLO DOCG, PIEDMONT	₹ 11025
Italy	
ALLEN SCOTT, PINOT NOIR, MARLBOROUGH	₹ 7875
New Zealand	
MARCHESI DI BAROLO, DOLLETTO D'ALBA DOC	₹ 5775
Italy	
SANTA RITA 120 CABERNET SAUVIGNON	₹ 5550
Chile	
DOURTHE BEAU MAYNE, BORDEAUX	₹ 5250
France	
CASTELLO BANFI 'COL DI SASSO' SANGIOVESE & CABERNET SAUVIGNON IGT	₹ 5250
Italy	

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CHAMPAGNE & SPARKLING BY THE GLASS

CAMAS MERLOT	₹ 4725
France	
SANGIOVESE RUBICONE SOLEDORO	₹ 4725
Italy	
PAUL JABOULET “PARALLELE 45” COTES DU RHONE	₹ 4200
France	
SULA, MERLOT MALBEC	₹ 3675
India	
REVEILO MERLOT	₹ 3675
India	
MOÉT CHADNON IMPERIAL	₹ 2100
France	
DEVAUX	₹ 1375
France	
CHADNON BRUT	₹ 1000
India	
SULA, BRUT ROSE	₹ 725
India	
SULA, BRUT	₹ 725
India	

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CHAMPAGNE BY THE BOTTLE

DOM PÉRIGNON	₹ 31500
India	
MOÉT CHANDON IMPERIAL ROSÉ	₹ 14700
France	
BILLECART SALMON, BRUT	₹ 11550
France	
MOÉT CHANDON IMPERIAL	₹ 10500
France	
DEVAUX	₹ 6825
France	
SULA, BRUT	₹ 3675
India	

SPIRITS

APERITIF (60ML)

MARTINI BIANCO	₹ 470
MARTINI EXTRA DRY	₹ 470

PORT & SHERRY (60ML)

HARVEYS BRISTOL CREAM	₹ 5000
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All rates are in INR exclusive of all applicable Government taxes and service charges



COGNAC (30ML)

LOUIS XIII ₹ 11550

REMY MARTIN XO ₹ 2900

REMY MARTIN VSOP ₹ 1000

GIN (30ML)

TANQUERAY NO.10 ₹ 750

TANQUERAY ₹ 700

BOMBAY SAPPHIRE ₹ 700

GORDON'S LONDON DRY ₹ 650

RUM (30ML)

MOUNT GAY ECLIPSE ₹ 650

CAPTAIN MORGAN ₹ 650

All rates are in INR exclusive of all applicable Government taxes and service charges



BACARDI WHITE ₹ 580

OLD MONK ₹ 470

TEQUILA (30ML)

SIERRA SILVER ₹ 470

SIERRA REPOSADO ₹ 470

VODKA (30ML)

GREY GOOSE ₹ 850

BELVEDERE ₹ 850

CIROC ₹ 850

ABSOLUT BLUE ₹ 700

KETEL ONE ₹ 650

SMIRNOFF BLACK COPPER ₹ 650

SMIRNOFF RED ₹ 550

All rates are in INR exclusive of all applicable Government taxes and service charges



WHISKY (30ML)

J W PLATINUM 18 YRS	₹ 1000
CHIVAS REGAL 18 YRS	₹ 950
CHIVAS REGAL 12 YRS	₹ 850
J W BLACK LABEL	₹ 800
J W GREEN LABEL	₹ 750
J & B RARE	₹ 700
J W RED LABEL	₹ 650
TEACHER'S HIGHLAND CREAM	₹ 650
BLACK & WHITE	₹ 650

ISLAY

LAGAVULIN 16 YRS	₹ 1375
CAOL ILA 12 YRS	₹ 875

All rates are in INR exclusive of all applicable Government taxes and service charges

ISLAND

TALISKER 18 YRS	₹ 1500
ISLE OF JURA SUPERSTITION 16 YRS	₹ 1320
TALISKER 10 YRS	₹ 1000
HIGHLAND PARK 12 YRS	₹ 1000

SPEYSIDE

GLENFIDDICH 15 YRS	₹ 1100
GLENFIDDICH 12 YRS	₹ 1000
CARDHU 12 YRS	₹ 1000
GLENLIVET 12 YRS	₹ 1000

All rates are in INR exclusive of all applicable Government taxes and service charges

SINGLE MALTS (30ML)

HIGHLAND

DALWHINNIE 15 YRS ₹ 1000

OBAN 14 YRS ₹ 1000

GLENMORANGIE ORIGINAL 10 YRS ₹ 900

COCKTAILS

FRENCH 75 1580
Created at harry's bar, Paris in 1915, Gin, lime juice, simple syrup, brut champagne

GREEN APPLE MARTINI ₹ 900
Vodka, fresh green apple, apple juice, lime juice, simple syrup

WATER MELON MARTINI ₹ 900
Vodka, fresh water melon, lime juice, simple syrup

DIRTY MARTINI ₹ 900
Gin, olive brine, martini dry

ARO MOJITO POUR FEMME ₹ 900
Rose vodka, rum anejo , rose petals, mint leaves, castor sugar, lime juice

ARO MOJITO POUR HOMME ₹ 900
Cinnamon stick, clove, ginger beer, ginger, mint, clove & cinnamon, castor sugar, fresh lime juice, white rum

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DRIFT ₹ 900

Tanqueray 10, fresh lemon grass,

CAIPIROSKA ₹ 900

Vodka, fresh lime, brown sugar, white sugar

MARGARITA ₹ 900

Tequila, cointreau, lime juice

MOCKTAILS

FRENCH RIVIERA ₹ 450
Pineapple juice, strawberry purée, lime juice, soda

MERCI ₹ 450
Vanilla ice cream, apple juice, fresh cream, peach purée

BELLE ₹ 450
Apple juice, cranberry juice, lychee

HAZEL PUNCH ₹ 450
Orange juice, pineapple juice, hazel nut syrup

All rates are in INR exclusive of all applicable Government taxes and service charges

