

FOOD MENU





BREAKFAST

6:00 AM to 10:45 AM

CONTINENTAL

Bircher Muesli 500 *Mixture of Rolled Oats, Shredded Apples, Roasted Nuts and Yoghurt*

Fluffy Pancakes 470 Served with Maple Syrup, Whipped Cream and Honey

Belgian Waffles 470 Served with Maple Syrup, Whipped Cream and Honey

Choice of Cereal with Fresh Milk 430 Choice of Corn Flakes, Wheat Flakes, Muesli or Choco Flakes Served with Hot or Cold, Full Fat or Skimmed Milk

Spanish Frittata with Mint Yoghurt 430 Spanish Omelette with Onion, Sliced Potatoes & Tomatoes

Fresh from The Bakery (Any Three) 430 *Choice of Croissant, Danish, Muffin, Brioche, Whole Wheat or Multi Grain Bread*

Baked Beans On Toast 430 Saucy Baked Beans Served with Toast

Herbed Egg White Omelette 620 Egg White Omelette Served with Wilted Spinach, Breakfast Salad & Choice of Toast

Two Farm Fresh Eggs 620 Eggs Cooked to Your Liking - Omelette or Scrambled, Choice of Crispy Bacon or Grilled Sausages Served with Hash Browns, Grilled Tomatoes and Toast

Poached Eggs 620 Poached Eggs Served with Asparagus Spears & Hollandaise Sauce

Yoghurt 430 *Natural or Fruit Flavoured*

Seasonal Fruit Platter 575

INDIAN

Mishti Doi 430 Bengali Sweet Yoghurt

Steamed Idlis (3 No) 625 Savoury Rice Cake Served with Sambar & Chutney

Dosa Plain, Masala or Rava 625 Thin Rice or Semolina Pancake Served with Sambar & Chutney Uttapam Plain, Onion, Podi or Masala 625 Thick Rice Pancake Served with Sambar & Chutney

Pongal 625 Rice and Lentils Cooked with Ghee and Flavoured with Peppercorns, Curry Leaves and Ginger. Served with Sambar and Chutney

Medu Vada 625 Crispy Lentil Savoury Doughnut Served with Sambar and Chutney

Upma 625 Semolina Savoury Porridge Served with Sambar and Chutney

Poori Bhaji 625 Crispy Fried Indian Bread Served with Mild Potato Curry

Parantha 625 Indian Bread Stuffed with Choice of Potato, Cauliflower or Cottage Cheese Served with Yoghurt and Pickle

BEVERAGES

Healthy Breakfast Juices 340 Choice of Bitter Gourd & Squash / Carrot & Mint/ Beetroot & Ginger

Fresh Juices 340 Choice of Orange / Pineapple / Watermelon

Canned Juices 320 Choice of Orange / Pineapple / Mango / Guava / Apple

Buttermilk 450 Plain or Masala

Lassi 450 Plain, Sweet or Salted

Milkshakes 450 Choice of Vanilla / Chocolate / Strawberry

Cold Coffee 350 Brewed Coffee Blended with Cold Milk.



ALL DAY DINING

11:00 AM to 11:00 PM

VALERSIDE

-all day dining----

<u>SOUPS</u>

Mutton Dhaniya Shorba 500 Flavoursome and Spicy Lamb Stew with Herbs

Tom Yum Soup – Veg / Chicken / Prawn 470/500/550 Hot and Sour Vegetable Soup Flavoured with Lemongrass, Kaffir Lime Leaves, Galangal, Lime Juice and Crushed Red Chilli Peppers

Wild Mushroom Soup with Truffle and Mascarpone 470

Mushroom Soup with Black Truffle and Fresh Mascarpone Creating a Smooth, Velvety Texture

Sweet Corn and Asparagus Soup 470 *Hearty and Delicious Sweet Corn Soup with Fresh Asparagus*

Sweet Corn Soup – Veg / Chicken 470 / 500 Delicious Soup Made from Fresh American Sweet Corn, Scallions, Herbs and Spices

Hot N Sour Soup – Veg / Chicken 470 / 500 Savory, Spicy and Tangy Soup Made with Fresh Vegetables, Spices and Soy Sauce

Clear Soup – Veg / Chicken 470 / 500 Thin Soup Made by Simmering Vegetables in A Herbed Broth

Slow Roasted Tomato Basil Soup 500 Soup with The Goodness of Tomatoes and Freshness of Basil

Cream of Chicken 500 Thick, Creamy Soup Made with Chicken Combined with Milk and Cream

Italian Minestrone Soup – Veg / Chicken 470 / 500 Classic Thick Italian Soup Which Combines Vegetables, Beans and Pasta

SALADS

Caesar Salad – Veg / Bacon / Chicken / Prawn 800 / 860 / 860 / 860 Romaine Lettuce, Parmesan, Garlic Crontons and Caesar Dressing

Thai Tenderloin Salad 850 Spicy Thai Tenderloin Salad with Vegetables and Red Chilli

Smoked Salmon 850 Smoked Salmon Served on a Baguette Paired with Caper Berries and Herbed Cream

Quinoa Salad 850 Nutritious Quinoa Served with Artichoke, Cucumber, Carrot, Olives with Pistachio Dressing

Green Salad 500 Slices of Tomato, Onion, Carrot and Chilli Blue Cheese Waldorf Salad 860 Classic American Salad with Blue Cheese, Apple, Celery, Lettuce & Roasted Walnuts

STARTERS

Paneer Tikka 750 Paneer Marinated in Yoghurt and Spices, Cooked in a Clay Oven Tandoor

Aloo Tikki 750 Mashed Potato Patties

Bhune Makai Ki Tikki 750 *Roasted Corn Patties*

Corn and Cheese Nuggets 750 *Breaded Corn and Cheese Roundels*

Hong Kong Style Cottage Cheese 750 Spicy Wok Fried Cottage Cheese

Crispy Corn Nibblets 750 Corn Kernels Fried and Flavoured with Paprika

Five Spice Vegetable Spring Roll 750 Vegetable Spring Rolls Served with Sweet Chilli Sauce

Podi Paniyaram 750 Spicy Pan Fried South Indian Dumplings

Roasted Tandoori Chicken (Full/Half) 1600 / 950 Whole Chicken Marinated in Yoghurt and Spices, Cooked in a Clay Oven Tandooor

Murgh Kali Mirch 760 Chicken Marinated in Yoghurt and Pepper, Cooked in A Clay Oven Tandoor

Gosht Seekh Kebab 950 Minced Lamb Kebab Flavoured with Coriander and Red Chilli

Mutton Chukka 950 Small Chops of Mutton with Tempered Onions, Spices and Special Masalas

Murgh Banjara Kebab 760 Boneless Chicken Pieces Marinated in Yoghurt and Spices, Cooked Over Charcoal

Fish Fingers 850 Breaded Fish Fillets Served with Tartare Sauce

Chari Jhinga 950 Prawns Marinated with Yoghurt and Pickled Spices



Panko Fried Prawns 950 Crispy Panko Crusted Prawns Served with Sweet Chilli Sauce4

Five Spice Chicken Spring Roll 760 Chicken Spring Rolls Served with Sweet Chilli Sauce

Chicken Rendang 760 Indonesian Style Tender Chicken Flavoured with Spices and Coconut Milk

Crispy Calamari (Asian Style) 1050 *Crispy Breaded Calamari Served with Japanese Mayo*

Chicken Satay 1050 Sliced Marinated Chicken Chunks Served with A Sauce Made of Peanuts and Chili Sauce and Garnished with Shredded Shallots, Sambal (Chili Paste) And Lime Juice

MAIN COURSE

ORIENTAL Fried Rice – Veg / Chicken / Prawn 570 / 650 / 700 Rice Stir-Fried with Vegetables and Protein

Noodles - Veg / Chicken / Prawn 570 / 650 / 700 Noodles Stir-Fried with Vegetables and Protein

Chilli Basil Vegetables 700 Delicious Gravy with Vegetables with The Unmistakable Flavor of Basil

Chilli Basil Chicken 850 Chicken Cooked with Chilli Peppers, Garlic, Shallots and Seasoned with A Sweet and Salty Basil Infused Sauce

Chilli Basil Prawn 1050 Prawns Cooked with Chilli Peppers, Garlic, And Shallots and Seasoned with A Sweet and Salty Basil Infused Sauce

NORTH INDIAN Subz Miloni 720 *Mixed V egetables in Garlic and Spinach Sauce*

Pancer Butter Masala 720 Rich and Creamy Curry Made with Paneer, Tomatoes, Cashewnuts, Butter

Dal Tadka 600 Cooked Spiced Yellow Lentil Finished with Tempering Made of Ghee

Dal Makhani 600 Made with Black Urad Dal and Simmered to A Creamy Consistency with Butter and Cream

Jeera Pulao 500 Basmati Rice with A Tempering of Cumin Seed

Vegetable Pulao 500 Made with Basmati Rice, Vegetables, Spices and Herbs Murgh Dum Biryani 900

Chicken Is Layered with Basmati Rice and Cooked Together in Dum Style with, Spices and Herbs

Steamed Rice 420

Curd Rice 450

WATERSIDE

-all day dining —

INDIAN BREADS Garlic Naan (2 Pieces) 200

Butter Naan (2 Pieces) 200

Plain Naan (2 Pieces) 200

Tandoori Roti (2 Pieces) 200

Lachha Parantha (2 Pieces) 200

Phulka (3 Pieces) 200

SOUTH INDIAN Urulai Pattani Masala 850 Spicy Mashed Potatoes with Green Peas

Pal Katti Pattani Korma 670 *Curry Made with Green Peas and Cottage Cheese*

Vegetable Chettinad Curry 670 *Fragrant Stew Made with Vegetables and Chettinad Masalas*

Malabar Prawn Curry 950 Aromatic Curry from Kerala. Prawns Simmered in A Coconut and Curry Leaves Gravy

Meen Varuval 900 Spicy Tawa Fried Seer Fish Marinated in A Blend of Unique Spices

Meen Manga Kozhambu 900 Local Style Red Spicy Fish Curry Flavored with Tamarind and Curry Leaves

Kari Milagu Peratal 1050 Local Favourite, Tender Mutton Marinated in Pepper and Curry Leaves Masalas and Pan Fried

Eral Karuveppilai Varuval 900 Prawns Roasted Along with Freshly Cracked Black Pepper and Finely Chopped Curry Leaves

Kozhi Varutha Curry 900 Malabar Style Chicken Curry Made with Aromatic Roasted Spices and Coconut

Dosa and Breads Plain Dosa /Masala Dosa /Kal Dosa /Podi Dosa /Uttapam 900 Malabar Parantha 650



WATERSIDE

CONTINENTAL

Penne Arrabbiata – Veg / Chicken 770 / 850 Pasta Tossed in A Spicy Sauce Made with Garlic, Tomatoes and Dried Red Chilli Peppers

Penne Prawn Pomodoro - Veg / Chicken 770 / 850 Pasta Tossed in Sauce Made from Fresh Tomatoes, Garlic, Olive Oil, And Fresh Basil Served with Prawns

Fusili with Pesto Sauce – Veg / Chicken 770 / 850 Pasta Tossed in Creamy Pesto Sauce Made with Pine Nuts, Cheese & Basil Sauce

Fettuccine Pomodoro – Veg / Chicken 770 / 850 Pasta Tossed in A Sauce Made from Fresh Tomatoes, Garlic, Olive Oil, And Fresh Basil

Spaghetti Aglio Olio 760 Spaghetti Tossed with Garlic, Olive Oil, Parsley, And Parmesan Cheese

Spaghetti Carbonara 1050 Creamy White Sauce Pasta with Bacon

Spaghetti Bolognese 1200 Spaghetti Coated in Classic Italian Sauce Made with Onions, Carrots, Celery, Tomatoes and Ground Beef

Mushroom Risotto 1050 *Creamy Italian Rice Cooked to Perfection with Mushrooms*

Chicken Risotto 1100 *Creamy Italian Rice Cooked to Perfection in Chicken Broth*

Grilled Chicken Steak 1150 Tender Juicy Chicken Grilled in A Flavourful Marinade

Beef Tenderloin with Butter Herb Jus 1200 Succulent Tenderloin Seared and Roasted with Herb Butter Seasoning Baked to A Buttery Perfection

Pan Seared Pink Salmon Fish with Lemon Butter Sauce 1500 *Fish Pan Seared Served with Balsamic Vinegar, Buttered Vegetables and*

Fish Pan Searea Servea with Baisamic V megar, Butterea V egetables and Creamy Mash

Slow Roasted New Zealand Lamb Chop 2200 Served with Spring Vegetables, Carrots, Broccoli, Truffle Mash Potatoes and Red Wine Jus

SANDWICHES, BURGERS & WRAPS (SERVED WITH POTATO FRIES AND DIPS)

Grilled Vegetable Panini 850 Loaded with Zucchini, Bell Peppers and Red Onion. Topped with Mozzarella and an Italian Herb Olive Oil Spread

Vegetable Club Sandwich with Pesto Mayonnaise 850 Bread slices layered with tomatoes, cucumbers and condiments, served with pesto mayonnaise

Grilled Vegetable Focaccia 850 Fresh Grilled vegetables, eggplant, with fresh Mozzarella and pesto sauce served on toasted focaccia bread

Vegetable Burger 850

Vegetable patty served between slices of a bun, layered with lettuce, tomatoes and onions

Paneer Tikka Kathi Roll 850 Paneer tikka wrapped in a flaky parantha with condiments

Chicken Tikka Kathi Roll 1000 Paneer tikka wrapped in a flaky parantha with condiments

Tenderloin Burger 1050 Served with Fried Egg, Crispy Bacon and Horseradish Mayonnaise

Bbq Pulled Chicken Burger 1000 Served with Chipotle Mayonnaise Sauce

Waterside Special Steak Sandwich 1000 Caramelized Onion Sandwich with Whole Grain Mustard Mayonnaise

Chicken Club Sandwich 1000 Chicken, Bacon, Fried Egg, Mortadella Served with Mustard Mayo

<u>PIZZA</u> Pizza Alfresco 800 *Pesto Sauce, Shredded Mozzarella, Topped with Olives*

Garden Vegetable Pizza 800 Sliced Exoctic Vegetables with Pomodoro Sauce and Cheese On Top

Margherita 800 Buffalo Mozzarella and Tomatoes Topped with Basil Leaves

Bbq Chicken Pizza 850 Pulled Chicken in Bbq Sauce, Spiced Tomato Sauce, Topped with Cheese

Pizza Frutti Di Mare 850 Mixed Sea Food, Basil, Tomato Sauce, Oregano and Cheese

Spicy Pepperoni Pizza 850 Pork Pepperoni Slices with Onion, Red Chilli and Cheese





DESSERTS

Angoori Gulab Jamun 575 Grape Size Fried Balls of Dough Made from Milk Solids, soaked in an Aromatic Syrup Spiced with Green Cardamom

Gajar Ka Halwa 525 North Indian Sweet Made by Simmering Grated Carrots in Milk and Cream

Chocolate Brownie 480 Rich Gooey Fudgy Slice of Chocolate Cake **Classic Tiramisu 525** A Creamy Dessert of Espresso-Soaked Ladyfingers Layered with Lightly Sweetened Whipped Cream and Rich Mascarpone

Ice Cream 450 Vanilla / Butterscotch / Strawberry

Fruit Platter (Seasonal Cut Fruits) 450

MIDNIGHT MENU

11:00 PM to 06:00 AM

NORTH INDIAN

Vegetable Pulao 480 One pot rice Based Dish Made with Spices, Herbs and Vegetables

Jeera Rice 480 Basmati Rice Cooked with Cumin Seeds and Ghee

Murgh Dum Biryani 900 Chicken Is Layered with Rice and Cooked Together in Dum with Spices and Herbs

Nalli Rogan Josh 1150 Braised Lamb Shank Cooked in Aromatic Spices, Yogurt, Fennel and Dark Ginger

SOUTH INDIAN

Kavipoo Pattani Mochai Korma 800 Cauliflower, Green Peas and Double Beans Cooked in A Mild Coconut Gravy

Kozhi Varutha Curry 1050 Malabar Style Chicken Curry Made with Aromatic Roasted Spices and Coconut

Kongunadu Aatu Kari Kozhambu 1150 Mutton Flavored with Ground Coconut, Coriander and Other Spices

Dosa – Plain / Masala / Ghee 625

Steamed Rice 450

Malabar Paratha / Veechu Paratha (2 Pieces) 200

SANDWICHES / BURGERS

Club Sandwich Veg 850 *Grilled Tomato, Cucumber, Lettuce and Feta Cheese Sandwich* **Club Sandwich Non-Veg 1000** *Chicken, Bacon, Fried Egg, Mortadella Served with Mustard Mayo*

Bbq Pulled Chicken Burger 1000 Pulled Chicken Patty, Emmental Cheese, Coleslaw Served with Chipotle Yogurt Sauce

Two Farm Eggs 620 Eggs Cooked to Your Liking - Omelette or Scrambled, Served with Choice of Crispy Bacon, Or Grilled Sausages with Hash Browns, Grilled Tomatoes and Toast

SOUPS

Wild Mushroom Soup with Truffle and Mascarpone 450 *Mushroom Soup with Black Truffle and Fresh Mascarpone Creating a Smooth, Velvety Texture*

Cream of Tomato Soup 450 Thick and Creamy Soup with The Goodness of Tomato

Chicken Clear Soup 500 Thin Soup Made by Simmering Vegetables and Chicken in A Herbed Broth

SALADS

Caesar Salad Veg 825 Romaine Lettuce, Parmesan, Garlic Croutons and Caesar Dressing

Caesar Salad Chicken 875 Romaine Lettuce, Parmesan, Chicken, Garlic Croutons and Caesar Dressing

Caesar Salad Prawn 900 Romaine Lettuce, Parmesan, Prawns, Garlic Croutons and Caesar Dressing

Caesar Salad Bacon 900 Romaine Lettuce, Parmesan, Bacon, Garlic Croutons and Caesar Dressing



Five Spice Veg Spring Roll 1000 Vegetable Spring Rolls Served with Sweet Chilli Sauce

Podi Paniyaram 850 Spicy Pan Fried South Indian Dumplings

Fish Popcorn 1050 *Crispy Fish Roundels Served with Tartare Sauce*

PASTA

STARTERS

Pasta Aglio Olio 950 Spaghetti Tossed with Garlic, Olive Oil, Parsley, And Parmesan Cheese

Pasta Carbonara 1050 Creamy White Sauce Pasta with Bacon

Pasta Bolognese 1200 Spaghetti Coated in Classic Italian Sauce Made with Onions, Carrots, Celery, Tomatoes and Ground Meat

Chicken Pasta 1050 Pasta Tossed in A Spicy Sauce Made with Garlic, Chicken, Tomatoes and Dried Red Chilli Peppers

DESSERTS

VATERSIDE

-all day dining-

Ice Cream 500 Vanilla / Butterscotch / Strawberry

Fresh Cut Fruits 575

Rasmalai 525 Bengali Delicacy of Spongy Soft Cheese Dumplings That Are Cooked in Sugar Syrup and Then Soaked in Creamy Cardamom-Saffron Milk

Classic Tiramisu 575

A Creamy Dessert of Espresso-Soaked Ladyfingers Layered with Lightly Sweetened Whipped Cream and Rich Mascarpone

Some of the food items on this menu may contain traces of egg, peanut, soya bean or one of its derivatives, milk, fish, shellfish, wheat, gluten or sesame seeds. If you have any food allergies, intolerances, or special dietary preferences, kindly inform our team. We will be happy to suggest alternatives or accommodate your needs to the best of our abilities. All our dishes are freshly prepared after your order is placed. Kindly allow us 30 minutes for the food to be served, as we strive to deliver the best quality and taste. An 18% Goods and Services Tax (GST) will be applicable on the food. Additionally, a 5% service charge will be levied. We value your satisfaction and aim to provide a memorable dining experience. If you have any further queries or require assistance, please do not hesitate to ask our associate.





