

b
CAFÉ



BREAKFAST

6.30 am to 11.00 am

HEALTHY START

Egg white frittata, sourdough toast 🍳🥚🌾
Asparagus, zucchini, tomato, feta cheese

Coconut water, fruit salad 🍃🌿✔️🍹

Yogurt 🍃🌿✔️🥛

Freshly brewed coffee or tea 🍃☕

₹282 1600

INDIAN BREAKFAST

Choice of juice or fruit 🍃🌿✔️🥛
Orange/ pineapple/ watermelon/ carrot
or freshly cut seasonal fruit

Masala dosa, Chutney, Sambar 🍃🌿✔️🍹
Or

Aloo Paratha, yogurt and pickle 🍃🌿✔️🥛

Masala tea or filter coffee 🍃☕

₹282 1600

CONTINENTAL

Choice of juice or fruit 🍃🌿✔️
Orange/pineapple/watermelon/carrot juice
or freshly cut seasonal fruit

Baker's basket 🍃🍞🥞
French butter croissant, cinnamon roll,
blueberry & vanilla muffin

Freshly brewed coffee or tea 🍃☕

₹282 1600

AMERICAN

Choice of juice or fruit 🍃🌿✔️
Orange/pineapple/watermelon/carrot juice
or freshly cut seasonal fruit

Choice of cereal 🍃🍲🌾
Muesli, All-bran, cornflakes, chocolate
or homemade granola
Served with warm or cold milk

Two eggs served in any style 🍳🥚
Served with grilled tomato, hash browns
and sautéed mushroom
Smoked bacon, chicken or pork sausage

₹318 1800

BAKER'S BASKET

French butter croissant, cinnamon roll, 🍃🍞🥞
blueberry & vanilla muffin

Freshly brewed coffee or tea 🍃☕

₹106 600

SLICED SEASONAL FRUITS 🍃🌿✔️

Pineapple, melon, watermelon, papaya, kiwi

₹88 500

LOW-CALORIE YOGHURT 🍃🥛

Natural or fruit flavored

₹88 500

FRESH JUICE 🍃🌿✔️

Orange, watermelon, pineapple or coconut water

₹88 500





















BAKER'S BASKET 🍃🍞🥞

Plain, chocolate or almond croissants,
Danish pastries, brioche, muffins,
jam doughnuts, bananas or fruit bread (select any three)

₹88 500



LEGENDS

 Non Vegetarian	 Vegetarian	 Chef's Signature	 Vegan
 Mustard	 Lupin	 Gluten	 Milk
 Sulfite	 Celery	 Nuts	 Mollusks
 Eggs	 Cretaceans	 Soya	 Seames
 Chcik Pea	 Fish	 Pork	 Rooted in Nature

Above prices are in Indian rupees, local taxes and service charge extra as applicable. Photos shown are for illustration purposes only.
Actual dishes may vary. If you have a food allergy or special dietary requirement, please speak to our associates for assistance.

ROOTED IN NATURE

Our culinary program rooted in nature highlights locally and ethically sourced food offerings. It enables all Shangri-la hotels and resorts to incorporate sustainable items from our unique markets into our menus. Diners can identify the Rooted-In-Nature menu items by spotting the pea shoot logo beside the dish description.

DETOX PRE BREAKFAST

Ash gourd juice	 106	600
Coconut water	 106	600

FRUIT BOWL

Watermelon	 124	700
Apple	 124	700
Pear	 124	700
Pineapple	 124	700
Orange	 124	700
Papaya	 124	700
Pomegranate	 124	700
Guava	 124	700

SMOOTHIES

Pineapple coconut	 106	600
Banana date	 106	600
Spinach apple	 106	600

SPROUTS

Clover	 106	600
Fenugreek	 106	600
Alfalfa	 106	600
Radish	 106	600

LEGUMES

Moong	 115	650
Masoor	 115	650
Kala chana	 115	650
Kabuli chana	 115	650

WELLNESS





















 B rown rice khichdi   	 141	800
Broken wheat daliya    	 141	800
Spinach & gram flour cheela   	 141	800
Two free-range eggs   	 159	900

DESSERTS

Chia Coconut Pudding     	 115	650
Almond & Quinoa Kheer    	 115	650



LEGENDS








































 Non Vegetarian	 Vegetarian	 Chef's Signature	 Vegan
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ALL DAY MENU

11.00 am to 11.00 pm

SOUPS, SALADS, AND MEZZE

WILD MUSHROOM SOUP   	 132 750
Slow-roasted mushroom with thyme and truffle essence accompanied by crusted garlic bread	
MYSORE RASAM   	 132 750
A staple south indian soup flavored with Coorg black pepper accompanied with appalam	
SOUP OF THE DAY   	 132 750
 CAESAR SALAD     	 168 950
Romaine, thyme roasted chicken strips anchovies, bacon bits, olive crisps, parmigiana cheese	
VEGETARIAN CAESAR SALAD   	 150 850
Romaine, thyme roasted pepper and zucchini, sundried tomato, parmigiana cheese	
COBB SALAD     	 159 900
Grilled chicken, fresh tomatoes, avocado, blue cheese, organic egg, parma ham, mixed greens	
GREEK SALAD   	 150 850
Lettuce, olives, vegetables, Persian feta, capers and oregano	
MEZZE PLATTER     	 168 950
Hummus, Tabbouleh, Moutabel, Fattoush, Falafel, homemade Khaboos	



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COMFORT BITES

BOMBAY TOASTIE SANDWICH   


Spicy potatoes, melted cheese, mint mayo

 168

950

CLUB SANDWICH     

Crispy bacon, fried egg, chicken, Sriracha, lettuce, tomato

 185




1050

VEGETABLE CLUB SANDWICH   


Basil mayo, roasted veggies, cheese, tomato, cucumber

 168




950

HAMBURGER   


Buffalo or tenderloin patty, sesame buns, sun-dried tomato mayo, caramelized onion, mature cheddar

 229

1300

VEGETABLE BURGER   


Panko-crusted vegetable patty, melted cheese, tomato and fresh lettuce, sundried tomato mayo

 168

950

 **CHICKEN BURGER**   

Seasoned chicken patty topped with melted cheese, piled onto soft rolls with avocado, lettuce, tomato, caramelized onion, and garlic mayo

 185

1050



*all the above items will be accompanied by french fries and house-made salad

PANEER KHURCHAN KATHI ROLL   


Spicy cottage cheese and mint chutney, wrapped in flatbread

 168

950

HIGHWAY CHICKEN TIKKA KATHI ROLL    

Charcoal-fumed chicken, egg, onion, and pepper, wrapped in flatbread

 203

1150

PASTAS

Your choice of spaghetti, penne or linguine with homemade sauce served with freshly grated aged parmesan

 **CARBONARA**     


 185

1050

BOLOGNESE   


 185

1050

NAPOLETANA  

 150

850

ARRABBIATA   

 150

850

PESTO    

 150

850

Please ask our friendly colleague for gluten-free pasta

 **SPINACH AND RICOTTA CANNELLONI**   

Mozzarella, organic basil, pomodoro sauce

 194

1100





















PRAWNS LINGUINE    

Prawns, spinach, chili, garlic, extra virgin olive oil

 265

1500



LEGENDS			
			
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Mustard	Lupin	Gluten	Milk
			
Sulfite	Celery	Nuts	Mollusks
			
Eggs	Cretaceans	Soya	Seames
			
Chcik Pea	Fish	Pork	Rooted in Nature





















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FROM THE GRILL

 GRILLED CHICKEN BREAST  	 256 1450
With browned butter mashed potatoes, braised vegetables and pearl onion jus	
 RACK OF LAMB  	 591 3350
Ratatouille-parmesan puree, mushroom jus	
 TENDERLOIN  	 251 1425
Basil-roasted baby vegetable, olive mash, rosemary emulsion	
 KING SALMON FILLET  	 279 2150
Steamed asparagus, baby potato confit, olive tapenade, lime beurre blanc	
 SEA BASS  	 291 1650
Steamed asparagus, baby potato confit, olive tapenade, lime beurre blanc	
 FRESH TIGER PRAWN  	 326 1850
Vichy carrot, saffron nage, olive butter sauce	
 PAN-SEARED COTTAGE CHEESE  	 212 1200
Roasted red pepper ketchup, pasta crust, crumbed onion rings	
 SOY CHOP RAGOUT  	 212 1200
Mushroom and leeks ragout and puff crust	
 GRILLED CORNMEAL CAKE  	 212 1200
Cherry tomato and olive salsa-peperonata	
 PLANT BASED MEAT  	 212 1200
With berry and soy puree, toasted walnuts	



LEGENDS

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ASIAN

SATAY GAI 

Grilled chicken skewers with peanut sauce

 194 1100

POH PIA TOD 

Crispy spring rolls with vegetables, Shiitake mushrooms, and glass noodles




 159 900





MEE GORENG 

Egg noodles, sambal belacan, vegetables, prawns, spring onions


 221 1250


LAKSA

Chicken 




Prawn 





pulled chicken, boiled egg, tofu, sprouts, noodles






 221 1250

 247 1400


KHAO SUEY


Vegetables 


Chicken 


Prawn 

Coconut broth, fried onions, noodles, peanuts

 212 1200

 212 1200



 247 1400


 NASI GORENG 

Jasmine rice, sambal, chicken, shrimp fried egg, chicken satay, peanut sauce, pickle, prawn crackers


 291 1650


THAI GREEN CURRY

Vegetable 

Chicken 

Eggplant, bamboo shoots, sweet basil, served with jasmine rice

 229 1300

 265 1500

BABY CORN IN OYSTER SAUCE 

 221 1250

ASIAN GREENS IN SICHUAN SAUCE 

 212 1200

CHILI CHICKEN WITH GRAVY 

 265 1500

FISH WITH HOT GARLIC SAUCE 

 274 1550

EGG CHOWMEIN 


 194 1100


SCHEZWAN FRIED RICE 


 194 1100





LEGENDS



Non Vegetarian



Vegetarian



Chef's Signature



Vegan



Mustard



Lupin



Gluten



Milk



Sulfite



Celery



Nuts



Mollusks



Eggs



Cretaceans



Soya


Seames


Chcik Pea


























Fish


Pork
































Rooted in Nature

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INDIAN APPETIZER

PANEER TIKKA  	 221	1250
Cottage cheese, yogurt, kashmiri red chili, mustard oil, Garam masala		
ROYAL HARA BHARA KABAB   	 221	1250
Green vegetable patties served with mint chutney		
DHABA MURGH TIKKA  	 256	1450
Marinated with yogurt and spices, cooked in Tandoor		
GILAFI SEEKH KEBAB  	 274	1550
Minced lamb meat, mint, ginger, garlic, coriander root		
 TANDOORI LAHSUNI JHINGA   	 309	1750
Tiger prawns, hung curd, tandoori roasted garlic		
MASALA KUZHI PANIYARAM   	 141	800
Lentil and rice dumplings served with spicy tomato chutney		
NEI PODI IDLI   	 132	750
Button idli tossed with special spices and ghee served with coconut chutney		
KARUVEPPILAI ERAL VARUVAL  	 309	1750
Chettinad style crispy fried prawn, curry leaves, special ground spices		

STAPLES





























LACHHA PARATHA   	 53	300
NAAN (PLAIN, GARLIC OR BUTTER)   	 53	300
ROTI   	 53	300
BISI BELE BATH    	 176	1000
KHICHDI (MASALA OR PLAIN)    	 176	1000
CURD RICE   	 132	750
STEAMED BASMATI RICE   	 124	700













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MAINS

BUTTER CHICKEN   	 256	1450
GOSHT ROGAN JOSH  	 274	1550
PANEER  	 238	1350
ALOO DHANIA  	 185	1050
SUBZ MILONI TARKARI  	 185	1050
DAL MAKHANI  	 185	1050
DAL TADKA  	 176	1000
NELLORE FISH CURRY  	 291	1650
CHICKEN GHEE ROAST  	 256	1450

BIRYANI


LUCKNOWI GOSHT BIRYANI   	 274	1550
MURGH DUM BIRYANI  	 256	1450
TARKARI BIRYANI  	 221	1250























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DESSERTS & SWEETS

NEW YORK CHEESECAKE     	 150	850
Baked cheesecake, berry compote		
TIRAMISU     	 150	850
Mascarpone cream and coffee liqueur-soaked savoiardi		
MARQUISE     	 132	750
Chocolate crunch cake with rocher glaze, berry coulis		
KESAR RASMALAI     	 132	750
Compressed sweet milk patties soaked in saffron milk		



LEGENDS			
			
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Eggs	Cretaceans	Soya	Seames
			
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FOR LITTLE GUESTS

BITES

HOMEMADE FISH FINGERS	▲●●	₹229	1300
PENNE WITH TOMATO SAUCE	■●●	₹221	1250
HAM AND CHEESE TOASTIE	▲●●	₹229	1300
MINI CHICKEN BURGER	▲●●	₹238	1350
CHICKEN FRIED NOODLES	▲●●	₹212	1200
VEGETABLE FRIED RICE	■●	₹221	1250
BANGERS AND MASH	▲●●●	₹229	1300
CHOCOLATE BROWNIE & VANILLA ICE CREAM	▲●●●●	₹150	850

DRINKS

CHOCOLATE MILK	■●	₹124	700
APPLE JUICE	■●✓✓●	₹106	600
ORANGE JUICE	■●✓✓●	₹124	700





































LEGENDS			
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Sulfite	Celery	Nuts	Mollusks
Eggs	Cretaceans	Soya	Seames
Chcik Pea	Fish	Pork	Rooted in Nature

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AFTER HOURS MENU

11.30 pm - 6.00 am





















SOUPS & SALADS

	WILD MUSHROOM SOUP   	 132	750
	MYSORE RASAM   	 132	750
	CAESAR SALAD     	 168	950
	VEGETARIAN CAESAR SALAD   	 150	850
	COBB SALAD     	 159	900
	GREEK SALAD   	 150	850
	MEZZE PLATTER    	 168	950

COMFORT BITES

	BOMBAY TOASTIE SANDWICH   	 168	950
	CLUB SANDWICH     	 185	1050
	VEGETABLE CLUB SANDWICH   	 168	950
	HAMBURGER   	 229	1300
	VEGETABLE BURGER   	 168	950
	CHICKEN BURGER   	 185	1050
	PANEER KHURCHAN KATHI ROLL   	 168	950
	HIGHWAY CHICKEN TIKKA KATHI ROLL    	 203	1150





































LEGENDS			
			
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Mustard	Lupin	Gluten	Milk
			
Sulfite	Celery	Nuts	Mollusks
			
Eggs	Cretaceans	Soya	Seames
			
Chcik Pea	Fish	Pork	Rooted in Nature












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PASTAS

Your choice of spaghetti, penne or linguine with homemade sauce served with freshly grated aged parmesan

	CARBONARA     	 221	1250
	BOLOGNESE   	 221	1250
	NAPOLETANA  	 194	1100
	ARRABBIATA   	 194	1100
	PESTO    	 194	1100
Please ask our friendly colleague for gluten-free pasta			
	SPINACH AND RICOTTA CANNELLONI   	 194	1100
Mozzarella, organic basil, pomodoro sauce			
	PRAWNS LINGUINE     	 265	1500
Prawns, spinach, chili, garlic, extra virgin olive oil			

APPETIZERS


MASALA KUZHI PANIYARAM   	 141	800
Lentil and rice dumplings served with spicy tomato chutney		
NEI PODI IDLI   	 132	750
Button idli tossed with special spices and ghee served with coconut chutney		
KARUVEPPILAI ERAL VARUVAL  	 309	1750
Chettinad style crispy fried prawn, curry leaves, special ground spices		


MAINS


BUTTER CHICKEN   	 256	1450
Tandoori roasted chicken tikka, tomato cashew gravy, kasuri methi, butter and cream		
GOSHT ROGAN JOSH  	 274	1550
Slow-cooked mutton curry, house blend spices		
PANEER  	 238	1350
Prepared your style in Kadai, Makhani, Butter Masala or in Palak gravy		
ALOO DHANIA  	 185	1050
Potatoes, garlic, onion, toasted coriander, lime		
SUBZ MILONI TARKARI  	 185	1050
Fresh seasonal vegetables, onion tomato masala, tempered red chili		
DAL MAKHANI    	 185	1050
Slow-cooked black lentil, tomato, cream, and butter		
DAL TADKA  	 176	1000
Yellow lentils tempered with cumin, garlic, onions, tomato, ghee, asafoetida		
NELLORE FISH CURRY  	 291	1650
Traditional Nellore style fish curry		
CHICKEN GHEE ROAST  	 256	1450
Mangalore style chicken cooked with ghee and byadagi chili		





LEGENDS



Non Vegetarian



Vegetarian



Chef's Signature



Vegan



Mustard



Lupin



Gluten



Milk



Sulfite



Celery



Nuts



Mollusks



Eggs



Cretaceans



Soya


Seames


Chcik Pea


Fish


Pork


Rooted in Nature

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BIRYANI

LUCKNOWI GOSHT BIRYANI       274 1550

Rice delicacy of lamb stew and basmati, flavored with saffron, cooked on dum,

MURGH DUM BIRYANI   256 1450

Fragrant rice dish layered with braised chicken, saffron and cream

TARKARI BIRYANI   221 1250

Combination of garden-fresh vegetables and aromatic basmati rice with saffron

STAPLES

BISI BELE BATH     176 1000

KHICHDI (MASALA OR PLAIN)     176 1000

CURD RICE    132 750

STEAMED BASMATI RICE    124 700

DESSERTS

NEW YORK CHEESECAKE      150 850

Baked cheesecake, berry compote

TIRAMISU      150 850

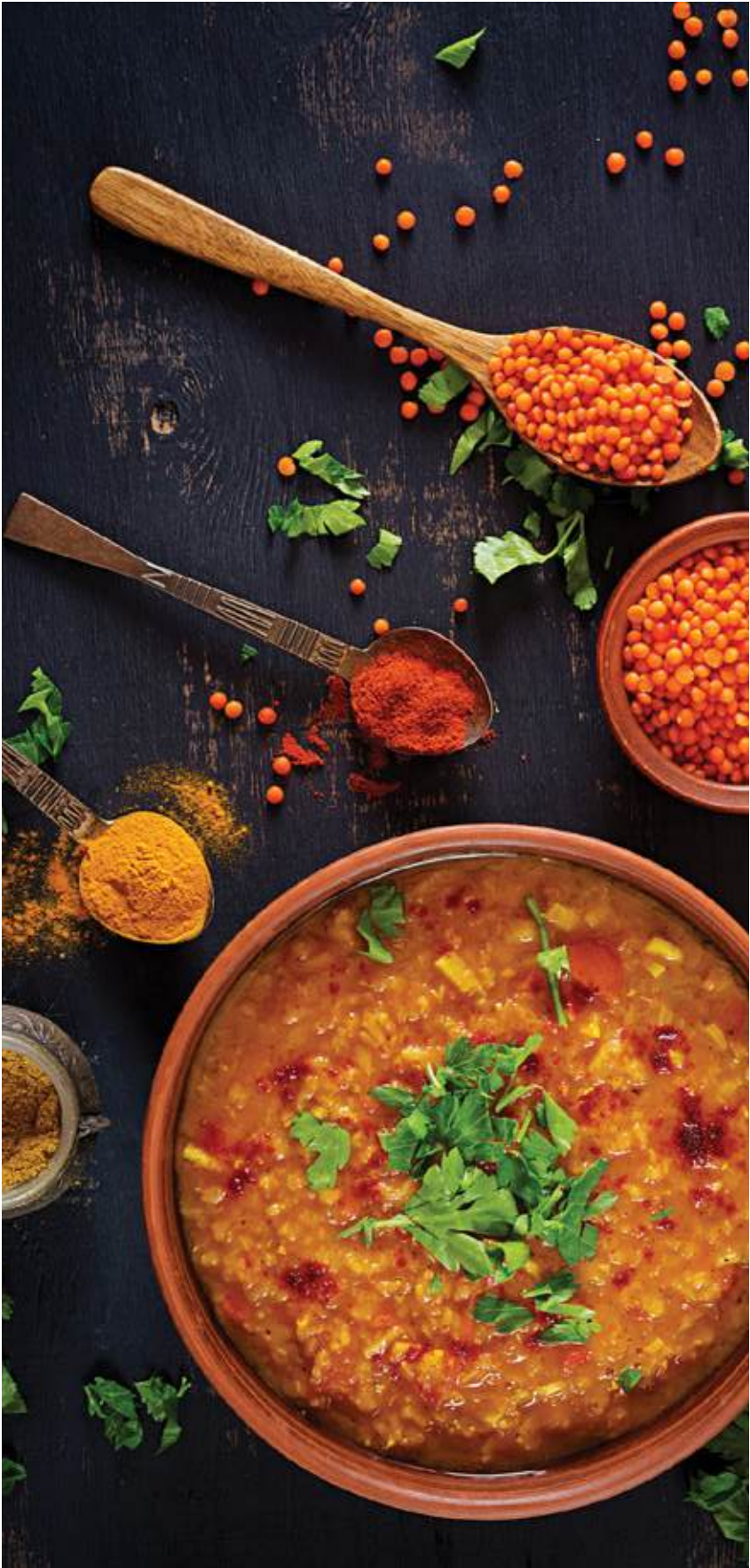
Mascarpone cream and coffee liqueur-soaked savoiardi





















MARQUISE      132 750

Chocolate crunch cake with rocher glaze, berry coulis

KESAR RASMALAI     132 750

Compressed sweet milk patties soaked in saffron milk



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