



# All Day Dining

Available from 11 am to 11 pm



# Salads And Appetizers

<b>Re-Imagined Cobb Salad</b> 🌱🥚🥩	₹ 750
Grilled chicken, hydroponic tomatoes, avocado, blue cheese, organic egg, parma ham, mixed greens	
<b>Greek Salad</b> 🌱🥚🥗	₹ 650
Quinoa, lettuce, olives, vegetables, Persian feta	
🍷 <b>Caprese Salad</b> 🌱🥚🥗	₹ 750
Heirloom tomatoes, Burrata cheese, aged balsamic	
<b>Caesar Salad</b> 🥚🥩🥗	
Parmesan shavings, brioche croutons, poached egg, pork bacon, anchovy, lettuce, caesar dressing	
Smoked salmon	₹ 850
Chicken tikka	₹ 750
Roasted vegetables	₹ 650
<b>Quesadilla</b> 🥚	
Flour tortilla with chipotle, red onion, tomato salsa and edam cheese filling	
Chicken	₹ 750
Wild mushroom 🌱	₹ 650
<b>Poh Pia Tod</b> 🌱🥗	₹ 650
Crispy spring rolls with vegetables, shiitake mushroom, glass noodles	
<b>Yam Som-O</b> 🌱🥚	₹ 750
Thai pomelo, poached shrimp, chicken, chilli lime dressing	
<b>Som Tam Gai Yang</b> 🌱	
Raw papaya salad, garlic, cherry tomatoes, fresh chilli, with green beans 🌱	₹ 650
with grilled chicken	₹ 750
<b>Satay Gai</b> 🥚	₹ 750
Grilled chicken skewers with peanut sauce	
<b>Hong Kong 'BBQ Pork Ribs'</b> 🌱🥩	₹ 950
Baby back ribs with house-made BBQ sauce	
<b>Peeli Mirch Ka Paneer Tikka</b> 🌱🥚🥗	₹ 850
Cottage cheese marinated in yoghurt, yellow chilli and saffron, grilled in Tandoor	
<b>Khumb Palak Ke Kebab</b> 🌱🥚🥗🥗	₹ 750
Mushroom and spinach patties, cooked over griddle	
<b>Dhaba Murgh Tikka</b> 🌱🥚🥗	₹ 950
Chicken marinated in chilli, coriander and yoghurt, cooked in a Tandoor	
🍷 <b>Nizami Pudina Seekh Kebab</b> 🌱🥚	₹ 1050
Minced lamb Seekh with hand-pounded spices and fresh mint, cooked in a Tandoor	
<b>Tandoori Methi Malai Prawns</b> 🌱🥚🥗	₹ 1450
Andaman sea prawns marinated in hung curd and fenugreek leaves	
<b>Nei Podi Idli</b> 🌱🥚🥗	₹ 450
Button Idli tossed with special spices and ghee	
🍷 <b>Masala Kuzhi Paniyaram</b> 🌱🥚🥗	₹ 550
Lentil and rice dumplings served with spicy tomato chutney	
<b>Guntur Chepala Vepudu</b> 🌱🥗	₹ 1250
Fish marinated in special spices and stir-fried with Guntur chillies	
🍷 <b>Karuveppilai Eral Varuval</b> 🌱🥚🥗	₹ 1350
Chettinad style crispy fried prawn, curry leaves, special ground spices	



## LEGEND:



Gluten-Free



Dairy-Free



Vegetarian



Vegan



Contains Pork



Contains Nuts



Contains Egg



Contains Alcohol



Contains Shellfish



Contains Dairy



Signature Dish



Spicy

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# Soups

- Roasted Tomato And Bell Pepper Soup** 🌱🥛🍷 ₹ 450  
Served with slow cooked quinoa
- Wild Mushroom Soup** 🍄🍷 ₹ 550  
Slow roasted mushroom with thyme and truffle essence
- Moroccan Harira Soup** 🌍 ₹ 550  
Lamb, chickpea, lentil soup
- Khao Soi Gai** ₹ 550  
Chiang Mai style coconut curry broth, noodles, chicken
- Tom Yum Goong Nam** 🌶️🍤 ₹ 550  
Hot and sour broth with shrimp, flavoured with chilli, lemongrass and kaffir lime leaves
- Kurumulaku Rasam** 🌶️🍷 ₹ 450  
A staple South Indian soup flavoured with Coorg black pepper



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 Vegan	 Contains Pork	 Contains Nuts
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 Contains Dairy	 Signature Dish	 Spicy

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# Comfort Bites

(All sandwiches and burgers are served with French fries and house-made coleslaw)

- Non-Vegetarian Club Sandwich**  ₹ 800  
 Crispy bacon, fried egg, chicken, lettuce, tomato
- Classic Hamburger**  ₹ 850  
 Buffalo or tenderloin patty, sesame buns, sun-dried tomato mayo, caramelized onion, mature cheddar
- Delhi's Butter Chicken Burger**  ₹ 750  
 Chicken tikka, samosa crust, chilli-cheese
- Vegetarian Club Sandwich**  ₹ 700  
 Grilled vegetables, lettuce, tomato, cheese
- Bombay Toastie Sandwich**  ₹ 650  
 Spicy potatoes, melted cheese, mint mayo
- Highway Chicken Tikka Kathi Roll**  ₹ 850  
 Charcoal fumed chicken, egg, onion and pepper, wrapped in flatbread
- Paneer Khurchan Kathi Roll**  ₹ 750  
 Spicy cottage cheese and mint chutney, wrapped in flatbread



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# International Mains

<b>Create Your Own Pasta</b> 🍷🍷	₹ 750
Choice of Pasta: Spaghetti, Penne, Fusilli, Whole wheat or Gluten free in Arrabbiata, Alfredo, Basil pesto, Four cheese or Aglio e Olio Peperoncino	
<b>Spaghetti And Lamb Meatballs</b> 🍷	₹ 850
Tomato sauce, basil, pecorino cheese	
<b>Linguine Prawns</b> 🍷🍷	₹ 1050
Prawns, spinach, chilli, garlic, extra virgin olive oil	
<b>Fettuccine Bolognese</b> 🍷	₹ 850
Lamb ragout, rosemary, parmesan cheese	
<b>Spinach And Ricotta Cannelloni</b> 🍷🍷	₹ 750
Mozzarella, organic basil, pomodoro sauce	
🍷 <b>Lahma Meshwi</b> 🍷	₹ 2950
Grilled New Zealand lamb chops, hummus, tomato salad, pita bread	
<b>Tenderloin Fillet</b> 🍷	₹ 1450
With steak fries, charred onion purée and morel jus	
<b>Half Roasted Spring Chicken</b> 🍷🍷	₹ 1250
With browned butter mashed potatoes, braised vegetable and pearl onion jus	
<b>Catch Of The Day</b> 🍷🍷	₹ 1250
With Smoked potatoes, caponata, saffron buerre blanc	
<b>Fish And Chips</b> 🍷🍷	₹ 1250
Beer batter-fried fish, French fries and tartar sauce	



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# Southeast Asian Mains

## Kaeng Khiao Wan\*

Thai green curry with fresh basil and coconut milk

Vegetables 🌿 🍃

Chicken 🍗

Prawns 🍤 🦐

₹ 1050

₹ 1250

₹ 1450

## Gaeng Ped\*

Thai red curry with fresh basil and coconut milk

Vegetables 🌿 🍃

Chicken 🍗

Tenderloin 🍖

₹ 1050

₹ 1250

₹ 1150

## Gai Pad Mamuang\* 🌿 🍌

Wok-fried chicken with chilli, oyster sauce, cashew nuts

₹ 1150

## Choo Chee Goong\* 🍤 🦐

Grilled tiger prawns with choo chee sauce, coconut cream flavoured with kaffir lime leaves

₹ 1650

## Plu Nuang\* 🍗

Steamed fillet of fish in Nam Jim seafood sauce

₹ 1250

## Pad Pak Ruam\* 🌿 🍃

Stir-fried Asian vegetables with organic tofu

₹ 850

## Phad Thai 🍌 🍗 🦐

Wok-fried rice noodles, egg, seafood, dried chilli, sprouts, chives

₹ 1250

## Nasi Goreng 🍌 🍗 🦐

Indonesian fried rice cooked with chicken and egg, served with chicken wings and prawn crackers

₹ 850

## Khao Phad Pak 🌿 🍃

Fried rice with vegetables and basil leaves

₹ 650

\*Served with steamed Jasmine rice



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# Indian Mains

<b>Methi Aur Kachchi Mirch Ka Paneer</b> 🌱 🥛 🌶️	₹ 850
Cottage cheese with fresh fenugreek, green chilli, onion and tomatoes	
<b>Bhuna Makai Palak</b> 🌱 🥛 🌶️	₹ 750
Corn kernels in fresh spinach puree tempered with garlic	
🍽️ <b>Dal Makhni</b> 🌱 🥛 🌶️	₹ 750
Black dal slow cooked with tomato, cream and butter	
🍽️ <b>Punjabi Chole</b> 🥛 🌶️	₹ 850
Braised chickpeas with tangy spices, served with Amritsari kulcha	
🍽️ <b>Butter Chicken</b> 🌱 🥛 🌶️	₹ 1150
Chicken tikka cooked in tomato gravy with kasuri methi, butter and cream	
<b>Balti Meat</b> 🌱 🥛	₹ 1250
Slow cooked mutton curry with house blend spices	
🍽️ <b>Chicken Ghee Roast</b> 🌱 🥛	₹ 950
Mangalorean style chicken cooked with ghee and Byadagi chilli	
<b>Kozhi Milagu Curry</b> 🌱 🌶️	₹ 1150
Chicken curry flavoured with black pepper	
🍽️ <b>Chepala Pulusu</b> 🌱 🌶️	₹ 1250
Traditional Nellore style fish curry	
<b>Mangalorean Prawn Gassi</b> 🌱 🦐	₹ 1350
Prawns cooked with caramelised coconut and shallots	
<b>Tomato Pappu</b> 🥛 🌶️	₹ 650
Yellow lentil cooked with tomato, tempered with garlic and asafoetida	
<b>Poriyal</b> 🌱 🌶️	₹ 650
Fresh vegetables cooked with grated coconut	
<b>Kaikari Stew With Idiyappam</b> 🌱 🌶️	₹ 850
Vegetables in coconut milk stew, served with string hoppers	
🍽️ <b>Donne Biryani</b> 🌱 🥛 🌶️	₹ 1150
Short grain rice cooked with chicken served in traditional Donne, with raita	
<b>Bisi Bele Huli Anna</b> 🌱 🥛 🌶️	₹ 750
Rice cooked with lentils, shallots and vegetables, served with boondi and papad	
<b>Tawa Biryani</b>	
Chicken 🌱 🥛	₹ 1150
Mutton 🌱 🥛	₹ 1250
Vegetable 🌱 🥛 🌶️	₹ 850
<b>Rice And Breads</b>	
<b>Curd rice</b> 🌱 🥛 🌶️ 🌶️	₹ 550
Served with pickle and papad	
<b>Steamed Rice</b> 🌱 🌶️	₹ 450
<b>Malabar Parotta</b> 🥛 🌶️	₹ 200
<b>Naan Spiced With Jalapenos</b> 🥛 🌶️	₹ 200
<b>Lachha Paratha</b> 🥛 🌶️	₹ 200
<b>Naan (Plain, Garlic or Butter)</b> 🥛 🌶️	₹ 200
<b>Tandoori Roti</b> 🥛 🌶️	₹ 200
<b>Tawa Paratha</b> 🥛 🌶️	₹ 200
<b>Amritsari Stuffed Kulcha</b> 🥛 🌶️	₹ 200





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# Dessert

**Banoffee Pie**   ₹ 450  
Caramelized banana, crème, banana cake, salted caramel

**New York Cheesecake**   ₹ 550  
Baked cheesecake, basil and fennel pesto, thyme meringue, mango ice-cream

**Tiramisu**    ₹ 550  
Mascarpone cream and coffee-soaked savoiardi

**Marquise**    ₹ 450  
Chocolate crunch cake with Rocher glaze, chocolate marquise, berry coulis

**House-Made Ice Cream Scoop**    ₹ 300  
Please ask your server for the flavors

 **Tres Leches**   ₹ 550  
Vanilla cake soaked in layers of milk and fresh cream

**Dark Chocolate Olive Oil Cake**    ₹ 450  
Almond flour-based cake, raspberry compote, seasonal berries  
*A guilt-free indulgence made with heart-healthy olive oil*



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# Breakfast Menu

7 am to 11 am

## Continental Breakfast

₹ 850

Seasonal Sliced Fruits

Choice of Cereal

Muesli, all-bran, corn flakes, chocolate or house-made granola

Served with warm or chilled milk

Selection of home-baked bread rolls, Danish Pastries, croissants and muffins

Freshly brewed coffee or tea

## American Breakfast

₹ 850

Seasonal fresh fruit or vegetable juice

or

Seasonal sliced fruits

Choice of Cereal

Muesli, all-bran, corn flakes, chocolate or house-made granola

Served with warm or chilled milk

Two eggs served any style

Served with grilled tomato, hash browns and sautéed mushroom

Applewood smoked bacon

or

Chicken or pork sausage

Selection of home-baked bread rolls, Danish Pastries, croissants and muffins

Freshly brewed coffee or tea

## North Indian

₹ 850

Fresh juice or Lassi (sweet or salted)

or

Seasonal sliced fruits

Aloo or paneer paratha with homemade yoghurt and pickle

or

Poori bhaji

Masala tea

## South Indian Tiffin

₹ 850

Fresh juice or buttermilk

or

Seasonal sliced fruits

Steamed Idli, Dosa, Pongal or Medu Vada

Freshly brewed filter coffee

## Asian

₹ 850

Seasonal fresh fruit or vegetable juice

or

Seasonal sliced fruits

Steamed chicken or vegetable bun

Plain or chicken congee with traditional condiments

Chinese Tea



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# Breakfast À La Carte

<p><b>Sliced Seasonal Fruits</b> 🌱 🍓</p> <p>Pineapple, melon, water melon, papaya, kiwi</p> <p><i>Please check with our in room dining advisor for availability of fresh seasonal Indian fruits</i></p>	₹ 350
<p><b>Low-Calorie Yoghurt</b> 🌱 🥛 🍓</p> <p>Natural or fruit flavoured</p>	₹ 350
<p><b>Fresh Juice</b> 🌱 🍓</p> <p>Orange, watermelon, pineapple or coconut water</p>	₹ 350
<p><b>Baker's Basket</b> 🥞 🥖 🍞</p> <p>Plain, chocolate or almond croissant, Danish pastries, brioche, muffins, jam doughnuts, banana or fruit bread</p> <p><i>(Select any three)</i></p>	₹ 450
<p><b>Toasted Bread Selection</b> 🥞 🍓</p> <p>White, whole wheat, grain or rye bread served with butter, assorted preserves and honey</p>	₹ 350
<p><b>Choice of Cereal*</b> 🥣 🍓 🍌</p> <p>Cornflakes, all-bran, rice crispies, Chocó pops, crunchy muesli</p>	₹ 450
<p>🍷 <b>Shangri-La Granola*</b> 🥣 🍓 🍌</p> <p>With natural yoghurt</p>	₹ 550
<p><b>Hot Oatmeal Porridge*</b> 🥣 🌱 🍓</p> <p>With honey or soft brown sugar</p>	₹ 450
<p><b>Bircher Muesli with Berries and Roasted Almonds</b> 🥣 🍓 🍌 ₹ 550</p> <p>Oatmeal, yoghurt, honey, orange juice, hazelnut, grated apple and berries</p>	₹ 550
<p><b>Pancakes</b> 🥞 🥛</p> <p>With honey glazed bananas, whipped cream, maple syrup</p>	₹ 550
<p><b>Belgium Waffle</b> 🥞 🥛</p> <p>With berry compote &amp; maple syrup</p>	₹ 550
<p><b>French Toast</b> 🥞 🥛</p> <p>With cinnamon sugar, honey, mascarpone cream</p>	₹ 550
<p><b>Choice of Two Eggs</b> 🥞 🥚</p> <p>Fried egg, sunny-side up, over easy, scrambled, poached or boiled</p>	₹ 550
<p><b>Three Egg Omelette</b> 🥞 🥚</p> <p>Choice of fillings: ham, tomato, cheese, mixed peppers, mushrooms with roasted tomato, hash browns, baked beans</p> <p>Selection of one: smoked bacon, chicken or pork sausage 🐷</p>	₹ 650

*\*Served with choice of whole, low fat, soya, skimmed or chocolate flavoured milk*



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**Paratha - Aloo, Paneer or Gobi** 🌾 🥛 🌿

An Indian flatbread with your choice of filling served with yoghurt and mixed pickle

₹ 650

**Poori Bhaji** 🌿

Deep-fried whole-wheat bread served with potato curry and mixed pickle

₹ 650

**Dosa – Plain or Masala** 🌾 🥛 🌿

Crisp crepe made with rice and lentil batter, served with Chutney, Sambar and sautéed potato

₹ 650

**Idli** 🌾 🥛 🌿

Steamed rice and lentil cake, served with Chutney and Sambar

₹ 550

**Medu Vada** 🌾 🥛 🌿

Lentil fritters served with Chutney and Sambar

₹ 550

**Uthappam** 🌾 🥛 🌿

Fermented rice and lentil pancake served with Chutney and Sambar

₹ 550

**Ven Pongal** 🌾 🥛 🌿 🌶️

Rice and lentil cooked in ghee, tempered with peppercorn and cumin seed, served with Chutney and Sambar

₹ 550

**Idiyappam ‘String hopper’**

With chicken stew 🌿

₹ 750

With vegetable stew 🌿 🌿

₹ 650



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**Nutritionist-approved Recipes**  
Wellness at Shangri-La

Our carefully crafted offerings are full of nutrient-dense whole foods, masterfully cooked to maximize nutrition and flavour while limiting salt, sugar and additives.

# Wellness

**Detox**    ₹350

Beetroot, cucumber, green apple, carrot, celery, kale, ginger  
*Packed with detox-boosting antioxidants*

**Power Cleanse**    ₹350

Green apple, cucumber, celery, romaine lettuce, kale, mint  
*Flush toxins with this alkalizing green vegetable juice*

**Immune Boost**    ₹350

Carrot, orange, green apple, celery, ginger  
*Rich in immune-supportive vitamins*

**Antioxidant Berry Blast**   ₹350

Mixed berries, banana, chia seed, acai powder, unsweetened non-dairy milk  
*An antioxidant & omega 3 powerhouse to help fight inflammation*

**Green Powerhouse**   ₹450

Green apple, banana, cucumber, celery, romaine lettuce, kale, chia seed, ginger, fresh herbs, coconut water  
*A refreshing blend of super greens to help you detoxify*

**Matcha Supercharger**    ₹450

Banana, spinach, cashew nuts, matcha green tea, medjool date, unsweetened non-dairy milk  
*An energy-boosting, antioxidant powerhouse!*



## Breakfast

### Healthy Breakfast Combo ₹850

**Immune Boost**  

Carrot, orange, green apple, celery, ginger  
*Rich in immune-supportive vitamins*

Or

Seasonal cut fruit platter

**Coconut Cinnamon Steel Cut Oatmeal** 

Berries, dates, pumpkin and sunflower seeds, choice of milk / non-dairy milk on the side  
*A high fiber, naturally sweetened, whole grain breakfast*

**Spanish Omelet**  

Two eggs, tomato, onion, bell pepper, olives, parsley, served with sautéed sweet potatoes  
*Eggs provide protein, healthy fats and many vitamins & minerals and are high in choline, a key nutrient for brain health*

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## Nutritionist-approved Recipes

Wellness at Shangri-La

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## À la carte

Served with sautéed sweet potatoes

### Coconut Cinnamon Steel Cut Oatmeal ₹450

Berries, dates, pumpkin and sunflower seeds, choice of milk / non-dairy milk on the side  
*A high fiber, naturally sweetened, whole grain breakfast*

### Mushroom, Seaweed & Chicken Congee ₹550

Diced chicken, mushrooms, wakame, edamame, brown rice & sweet potato congee  
*Whole grains, super-food vegetables & protein for a balanced breakfast*

### Shakshouka – Poached Eggs in Smoky Tomato Sauce ₹550

Two eggs, spiced bell pepper & tomato sauce, avocado slices, zucchini, whole grain toast  
*Packed with healthy fats, protein and fiber to fuel your morning!*



## Lunch & Dinner

### Tomato Consommé ₹450

Cherry tomatoes, basil, beetroot, cold-pressed tomato broth  
*High in fiber and lycopene, a powerful antioxidant*

### Beet and Spinach Salad ₹650

Pan-roasted beets, baby spinach, pickled beets, toasted seeds, balsamic dressing  
*Beets contain liver-protective antioxidants that aid in detoxification*

### Coconut Spinach Dhal with Spiced Okra ₹750

Red lentil dal, sautéed okra & tomato, chutney, cucumber raita, brown basmati rice  
*Protein-packed lentils are high in cholesterol-lowering fiber*













### Salmon with Blueberry, Almond & Lime Quinoa Salad ₹1550

Seared salmon, quinoa, blueberries, lime, herbs, olive oil dressing  
*High in heart-healthy omega 3 fats and bone-building nutrients*

### Mushroom Barley Risotto with Poached Egg and Smoked Eggplant ₹850

Mushrooms are full of immune-supportive antioxidants

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# Junior Bites

Available from 11 am to 11 pm

Designed in consultation with nutritionists, our children's menu provides a range of tasty, wholesome and balanced meals for growing children.



**Nutritionist-approved Recipes**  
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# Wellness

**Yogurt & Fruit Parfait** 🥛🍓🍓 ₹450

Plain Greek yoghurt, mixed melon and berries, chia seed, homemade granola, honey

*Probiotics for healthy digestion and calcium for growing bones*

**Whole Grain Mixed Berry Waffle** 🥞🍓🍓 ₹450

Whipped cream & honey on the side

*A healthier, whole grain take on classic breakfast waffles*

**Whole Grain Pancakes** 🥞🍓🍓 ₹450

Mixed berries, banana, whipped cream & honey on the side

*A high fiber, whole grain breakfast to start the day!*

## Lunch & Dinner

**Mixed Up Vegetable Sticks** 🥕🥦 ₹350

Homemade ranch dip, vegetable sticks, whole wheat crackers

*High in vitamin A for super power vision*

**Mighty Mushroom Soup** 🍄🍄 ₹350

Button and shiitake mushrooms, milk foam, toasted baguette

*Full of antioxidant superpowers to fight bad guys!*

**Veggie Power Mac and Cheese** 🍝🥦 ₹450

Pasta, cauliflower, broccoli, pumpkin & cheddar cheese sauce

*This kid's favorite got a veggie boost for super-immunity powers!*

**Chicken, Vegetable & Egg Brown Rice Bowl** 🍗🥦🍳 ₹450

Diced chicken, fried egg, seasonal vegetables, brown rice, soy sesame sauce

*A nutritionally balanced, whole grain bowl to satisfy little tummies*

**Salmon Teriyaki with Quinoa & Seasonal Vegetable** 🐟🌱 ₹750

Salmon fillet, quinoa, seasonal vegetables, homemade teriyaki sauce

*Rich in vitamin D, for strong bones and super-immunity*

**Hidden Veggie Brownie Surprise** 🍫🥕 ₹350

Carrot and spinach brownie, raspberry compote, ice cream of choice

*Shhhh! There's carrot and spinach hiding in here!*



LEGEND:



Gluten-Free



Dairy-Free



Vegetarian



Vegan



Contains Pork



Contains Nuts



Contains Egg



Contains Alcohol



Contains Shellfish



Contains Dairy



Signature Dish



Spicy

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.