



# All Day Dining






# BREAKFAST

6.30 am to 11.00 am

## HEALTHY START

312 1500

Egg white frittata, sourdough toast   
Asparagus, zucchini, tomato, feta cheese

Coconut water, fruit salad 







Yogurt 

Freshly brewed coffee or tea 

## INDIAN BREAKFAST

312 1500




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 

## CONTINENTAL

312 1500




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 

## AMERICAN

354 1700




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

## BAKER'S BASKET

114 550

French butter croissant, cinnamon roll,   
blueberry & vanilla muffin

Freshly brewed coffee or tea 

## SLICED SEASONAL FRUITS

93 450

  
Pineapple, melon, watermelon, papaya, kiwi

## LOW-CALORIE YOGHURT

93 450

  
Natural or fruit flavored




## FRESH JUICE

93 450

  
Orange, watermelon, pineapple or coconut water

## BAKER'S BASKET

93 450

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



### LEGEND:



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**TOASTED BREAD SELECTION**     93 450

White, whole wheat, grain or rye bread served with butter, assorted preserves and honey

**CHOICE OF CEREAL**     114 550

Cornflakes, all-bran, rice crispies, choco pops, crunchy muesli

★ **HOMEMADE GRANOLA**     135 650

With natural yogurt

★ **HOT OATMEAL PORRIDGE**     114 550

With honey or soft brown sugar

**BIRCHER MUESLI WITH BERRIES AND ROASTED ALMONDS**     135 650

Oats, yogurt, honey, orange juice, hazelnut, grated apple and berries

**PANCAKES**    135 650

With honey-glazed bananas, whipped cream, maple syrup

**BELGIUM WAFFLE**    135 650

With berry compote & maple syrup

**FRENCH TOAST**    135 650

With cinnamon sugar, honey, mascarpone cream

**CHOICE OF TWO EGGS**   156 750

Fried egg, sunny side up, over easy, scrambled, poached or boiled

**THREE EGG OMELETTE**    156 750

Choice of fillings: ham, tomato, cheese, Mixed peppers and mushrooms with roasted tomato, Hash browns, baked beans

Selection of one: smoked bacon, chicken or pork sausage

**DOSA**    156 750

Plain or Masala

Crispy crêpe made with fermented rice and lentil batter, served with spiced potato

**UTHAPPAM**    135 650

Fermented rice and lentil pancake

**IDLI**    135 650

Steamed rice and lentil cake

**MEDU VADA**    135 650

Doughnut-shaped lentil fritters

*\*all the above dishes are served with chutney and sambar*

**PARATHA (ALOO, PANEER OR GOBI)**    156 750

Indian flatbread with your choice of filling served with yogurt and mixed pickle

**POORI BHAJI**    156 750

Deep-fried whole-wheat bread served with potato curry

**INDORI POHA**    135 650

Flattened rice, peanuts and fresh pomegranate kernels



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# 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 |  114 | 550 |
| Coconut water   |  114 | 550 |

### FRUIT BOWL

|             |  |     |
|-------------|--|-----|
| Watermelon  |  114   | 550 |
| Apple       |  114   | 550 |
| Pear        |  114   | 550 |
| Pineapple   |  114   | 550 |
| Orange      |  114   | 550 |
| Papaya      |  114   | 550 |
| Pomegranate |  114  | 550 |
| Guava       |  114 | 550 |

### SMOOTHIES

|                   |  |     |
|-------------------|--|-----|
| Pineapple coconut |  114 | 550 |
| Banana date       |  114 | 550 |
| Spinach apple     |  114 | 550 |


















### SPROUTS

|           |  |     |
|-----------|--|-----|
| Clover    |  114 | 550 |
| Fenugreek |  114 | 550 |
| Alfalfa   |  114 | 550 |
| Radish    |  114 | 550 |

### LEGUMES

|              |  |     |
|--------------|--|-----|
| Moong        |  114 | 550 |
| Masoor       |  114 | 550 |
| Kala chana   |  114 | 550 |
| Kabuli chana |  114 | 550 |

## WELLNESS

|   |  |     |
|---|--|-----|
| ★ Brown rice khichdi     |  135 | 650 |
| Broken wheat daliya     |  135 | 650 |
| Spinach & gram flour cheela      |  135 | 650 |
| Two free-range eggs      |  156 | 750 |
| Cooked any style, served with toasted country loaf  |  |     |

## DESSERTS

|   |  |     |
|---|--|-----|
| Chia Coconut Pudding      |  114 | 550 |
| Almond & Quinoa Kheer     |  114 | 550 |



### LEGEND:

|  |   |  |   |
|--|---|--|---|
| <br>NON<br>VEGETARIAN | <br>VEGETARIAN       | <br>CHEF'S<br>SIGNATURE | <br>VEGAN    |
| <br>MUSTARD           | <br>LUPIN            | <br>GLUTEN              | <br>MILK     |
| <br>SULPHUR DIOXIDE   | <br>CELERY           | <br>NUTS                | <br>MOLLUSCS |
| <br>EGGS              | <br>CRUSTACEANS      | <br>SOYA                | <br>SESAME   |
| <br>FISH              | <br>Rooted In Nature |  |   |


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# ALL DAY MENU

11.00 am to 11.00 pm

## SOUPS, SALADS, AND MEZZE

|   |  |     |
|---|--|-----|
| <b>WILD MUSHROOM SOUP</b>      |  135   | 650 |
| Slow-roasted mushroom with thyme and truffle essence accompanied by crusted garlic bread  |  |     |
| <b>MYSORE RASAM</b>      |  135   | 650 |
| A staple south indian soup flavored with Coorg black pepper accompanied with appalam  |  |     |
| <b>SOUP OF THE DAY</b>     |  135   | 650 |
| ★ <b>CAESAR SALAD</b>      |  177 | 850 |
| Romaine, thyme roasted chicken strips anchovies, bacon bits, olive crisps, parmigiana cheese  |  |     |
| <b>VEGETARIAN CAESAR SALAD</b>     |  156 | 750 |
| Romaine, thyme roasted pepper and zucchini, sundried tomato, parmigiana cheese  |  |     |
| <b>COBB SALAD</b>          |  177 | 850 |
| Grilled chicken, fresh tomatoes, avocado, blue cheese, organic egg, parma ham, mixed greens   |  |     |
| <b>GREEK SALAD</b>     |  156 | 750 |
| Lettuce, olives, vegetables, Persian feta, capers and oregano   |  |     |
| <b>MEZZE PLATTER</b>      |  166 | 800 |
| Hummus, Tabbouleh, Moutabel, Fattoush, Falafel, homemade Khaboos  |  |     |



### LEGEND:

|  |   |  |   |
|--|---|--|---|
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| <br>MUSTARD           | <br>LUPIN            | <br>GLUTEN              | <br>MILK     |
| <br>SULPHUR DIOXIDE   | <br>CELERY           | <br>NUTS                | <br>MOLLUSCS |
| <br>EGGS              | <br>CRUSTACEANS      | <br>SOYA                | <br>SESAME   |
| <br>FISH              | <br>Rooted In Nature | <br>CHICK PEA           |   |

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# COMFORT BITES

- BOMBAY TOASTIE SANDWICH**

Spicy potatoes, melted cheese, mint mayo

156

750
- CLUB SANDWICH**

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

187

900
- VEGETABLE CLUB SANDWICH**

Basil mayo, roasted veggies, cheese, tomato, cucumber

156

750
- HAMBURGER**

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

218

1050
- VEGETABLE BURGER**

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

156

750
- CHICKEN BURGER**

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

197

950

*\*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

177

850
- HIGHWAY CHICKEN TIKKA KATHI ROLL**

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

197

950

# PASTAS

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

- CARBONARA**

1050

**BOLOGNESE**

1050

**NAPOLETANA**

850

**ARRABBIATA**

850

**PESTO**

850

**SPINACH AND RICOTTA CANNELLONI**

950

**PRAWNS LINGUINE**

1250

*Please ask our friendly colleague for gluten-free pasta*

Mozzarella, organic basil, pomodoro sauce

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

LEGEND:

NON  
VEGETARIAN

VEGETARIAN

CHEF'S  
SIGNATURE

VEGAN

MUSTARD

LUPIN

GLUTEN

MILK

SULPHUR DIOXIDE

CELERY

NUTS

MOLLUSCS

EGGS

CRUSTACEANS

SOYA

SESAME

FISH

Rooted In Nature

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# FROM THE GRILL

- ★ **GRILLED CHICKEN BREAST**  

With browned butter mashed potatoes, braised vegetables and pearl onion jus

₹260

1250
- ★ **RACK OF LAMB**  

Ratatouille-parmesan puree, mushroom jus

₹630

3025
- ★ **TENDERLOIN**  

Basil-roasted baby vegetable, olive mash, rosemary emulsion

₹296

1425
- ★ **KING SALMON FILLET**  

Steamed asparagus, baby potato confit, olive tapenade, lime beurre blanc

₹369

1775
- ★ **SEA BASS**  

Steamed asparagus, baby potato confit, olive tapenade, lime beurre blanc

₹260

1250
- ★ **FRESH TIGER PRAWN**  

Vichy carrot, saffron nage, olive butter sauce

₹333

1600
- ★ **PAN-SEARED COTTAGE CHEESE**  

Roasted red pepper ketchup, pasta crust, crumbed onion rings

₹218

1050
- ★ **SOY CHOP RAGOUT**  

Mushroom and leeks ragout and puff crust

₹218

1050
- ★ **GRILLED CORNMEAL CAKE**  

Cherry tomato and olive salsa-peperonata

₹218

1050
- ★ **PLANT BASED MEAT**  

With berry and soy puree, toasted walnuts

₹218

1050



## LEGEND:

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# ASIAN


SATAY GAI 

Grilled chicken skewers with peanut sauce

 177 850

POH PIA TOD 

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





 156 750






MEE GORENG 

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


 218 1050


LAKSA

Chicken 




Prawn 






pulled chicken, boiled egg, tofu, sprouts, noodles






 218 1050

 333 1600


KHAO SUEY


Vegetables 


Chicken 

Prawn 

Coconut broth, fried onions, noodles, peanuts

 218 1050

 218 1050



 333 1600


★ NASI GORENG 

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


 281 1350


THAI GREEN CURRY

Vegetable 

Chicken 

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

 115 1150

 281 1350

BABY CORN IN OYSTER SAUCE 

 218 1050

ASIAN GREENS IN SICHUAN SAUCE 

 218 1050

CHILI CHICKEN WITH GRAVY 

 260 1250

FISH WITH HOT GARLIC SAUCE 

 281 1350

EGG CHOWMEIN 

 197 950

SCHEZWAN FRIED RICE 

 197 950



## LEGEND:



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# INDIAN

## APPETIZER

|   |   |
|---|---|
| <b>PANEER TIKKA</b>     |  239 1150   |
| Cottage cheese, yogurt, kashmiri red chili, mustard oil, Garam masala   |   |
| <b>ROYAL HARA BHARA KABAB</b>     |  239 1050   |
| Green vegetable patties served with mint chutney  |   |
| <b>DHABA MURGH TIKKA</b>    |  260 1250   |
| Marinated with yogurt and spices, cooked in Tandoor   |   |
| <b>GILAFI SEEKH KEBAB</b>     |  281 1350   |
| Minced lamb meat, mint, ginger, garlic, coriander root  |   |
| ★ <b>TANDOORI LAHSUNI JHINGA</b>       |  343 1650   |
| Tiger prawns, hung curd, tandoori roasted garlic  |   |
| <b>MASALA KUZHI PANIYARAM</b>    |  124 600  |
| Lentil and rice dumplings served with spicy tomato chutney  |   |
| <b>NEI PODI IDLI</b>             |  114 550  |
| Button idli tossed with special spices and ghee served with coconut chutney   |   |
| <b>KARUVEPPILAI ERAL VARUVAL</b>    |  343 1650 |
| Chettinad style crispy fried prawn, curry leaves, special ground spices   |   |

## STAPLES

|  |  |
|--|--|
| <b>LACHHA PARATHA</b>     |  52 250  |
| <b>NAAN (PLAIN, GARLIC OR BUTTER)</b>     |  52 250  |
| <b>ROTI</b>     |  52 250  |
| <b>BISI BELE BATH</b>                |  177 850 |
| <b>KHICHDI (MASALA OR PLAIN)</b>     |  177 850 |
| <b>CURD RICE</b>      |  124 600 |
| <b>STEAMED BASMATI RICE</b>     |  124 600 |


























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# MAINS

|   |  |      |
|---|--|------|
| <b>BUTTER CHICKEN</b>    |  260   | 1250 |
| Tandoori roasted chicken tikka, tomato cashew gravy, kasuri methi, butter and cream   |  |      |
| <b>GOSHT ROGAN JOSH</b>     |  281   | 1350 |
| Slow-cooked mutton curry, house blend spices  |  |      |
| <b>PANEER</b>     |  239   | 1150 |
| Prepared your style in Kadai, Makhani, butter Masala or in Palak gravy  |  |      |
| <b>ALOO DHANIA</b>    |  177   | 850  |
| Potatoes, garlic, onion, toasted coriander, lime  |  |      |
| <b>SUBZ MILONI TARKARI</b>    |  177   | 850  |
| Fresh seasonal vegetables, onion tomato masala, tempered red chili  |  |      |
| <b>DAL MAKHANI</b>    |  177  | 850  |
| Slow-cooked black lentil, tomato, cream, and butter   |  |      |
| <b>DAL TADKA</b>    |  177 | 850  |
| Yellow lentils tempered with cumin, garlic, onions, tomato, ghee, asafoetida  |  |      |
| <b>NELLORE FISH CURRY</b>     |  281 | 1350 |
| Traditional Nellore style fish curry  |  |      |
| <b>CHICKEN GHEE ROAST</b>     |  260 | 1250 |
| Mangalore style chicken cooked with ghee and byadagi chili  |  |      |

# BIRYANI

|   |  |      |
|---|--|------|
| <b>LUCKNOWI GOSHT BIRYANI</b>    |  281 | 1350 |
| Rice delicacy of lamb stew and basmati, flavored with saffron, cooked on dum,   |  |      |
| <b>MURGH DUM BIRYANI</b>    |  260 | 1250 |
| Fragrant rice dish layered with braised chicken, saffron and cream  |  |      |
| <b>TARKARI BIRYANI</b>    |  218 | 1050 |
| Combination of garden-fresh vegetables and aromatic basmati rice with saffron   |  |      |



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# DESSERTS & SWEETS

**NEW YORK CHEESECAKE**     

Baked cheesecake, berry compote

 135 650

★ **TIRAMISU**     

Mascarpone cream and coffee liqueur-soaked savoiardi

 135 650

★ **MARQUISE**     

Chocolate crunch cake with rocher glaze, berry coulis

 114 550

★ **KESAR RASMALAI**    

Compressed sweet milk patties soaked in saffron milk

 114 550



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# FOR LITTLE GUESTS




## BITES

|                                       |  |   |      |
|---------------------------------------|--|---|------|
| HOMEMADE FISH FINGERS                 |     |  148 | 1200 |
| PENNE WITH TOMATO SAUCE               |     |  148 | 1200 |
| HAM AND CHEESE TOASTIE                |     |  148 | 1200 |
| MINI CHICKEN BURGER                   |     |  148 | 1200 |
| CHICKEN FRIED NOODLES                 |     |  148 | 1200 |
| VEGETABLE FRIED RICE                  |    |  148 | 1200 |
| BANGERS AND MASH                      |      |  148 | 1200 |
| CHOCOLATE BROWNIE & VANILLA ICE CREAM |      |  135 | 650  |

## DRINKS

|                |   |   |     |
|----------------|---|---|-----|
| CHOCOLATE MILK |     |  114   | 550 |
| APPLE JUICE    |         |  114  | 550 |
| ORANGE JUICE   |     |  114 | 550 |



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| <br>EGGS              | <br>CRUSTACEANS      | <br>SOYA                | <br>SESAME   |
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# AFTER HOURS MENU

11.30 pm - 6.00 am

## SOUPS & SALADS

**WILD MUSHROOM SOUP**     135 650

Slow-roasted mushroom with thyme and truffle essence accompanied by crusted garlic bread

**MYSORE RASAM**     135 650

A staple south indian soup flavored with Coorg black pepper accompanied with appalam

★ **CAESAR SALAD**     177 850

Romaine, thyme roasted chicken strips anchovies, bacon bits, olive crisps, parmigiana cheese

**VEGETARIAN CAESAR SALAD**     156 750

Romaine, thyme roasted pepper and zucchini, sundried tomato, parmigiana cheese

**COBB SALAD**     177 850

Grilled chicken, fresh tomatoes, avocado, blue cheese, organic egg, parma ham, mixed greens

**GREEK SALAD**     156 750

Lettuce, olives, vegetables, Persian feta, capers and oregano

**MEZZE PLATTER**     166 800

Hummus, Tabbouleh, Moutabel, Fattoush, Falafel, homemade Khaboos

## COMFORT BITES

**BOMBAY TOASTIE SANDWICH**     156 750

Spicy potatoes, melted cheese, mint mayo

**CLUB SANDWICH**     187 900

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

**VEGETABLE CLUB SANDWICH**     156 750

Basil mayo, roasted veggies, cheese, tomato, cucumber

**HAMBURGER**     218 1050

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

**VEGETABLE BURGER**     156 750

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

★ **CHICKEN BURGER**     197 950

Seasoned chicken patty topped with melted cheese, piled onto soft rolls with avocado, lettuce, tomato, caramelized onion, and garlic mayo  
*\*all the above items will be accompanied by french fries and house-made salad*

**PANEER KHURCHAN KATHI ROLL**     177 850

Spicy cottage cheese and mint chutney, wrapped in flatbread

**HIGHWAY CHICKEN TIKKA KATHI ROLL**     197 950

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



### LEGEND:



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# PASTAS

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

|             |   |  |      |
|-------------|---|--|------|
| ★ CARBONARA |      |  218 | 1050 |
| BOLOGNESE   |      |  218 | 1050 |
| NAPOLETANA  |      |  177 | 850  |
| ARRABBIATA  |      |  177 | 850  |
| PESTO       |      |  177 | 850  |


Please ask our friendly colleague for gluten-free pasta

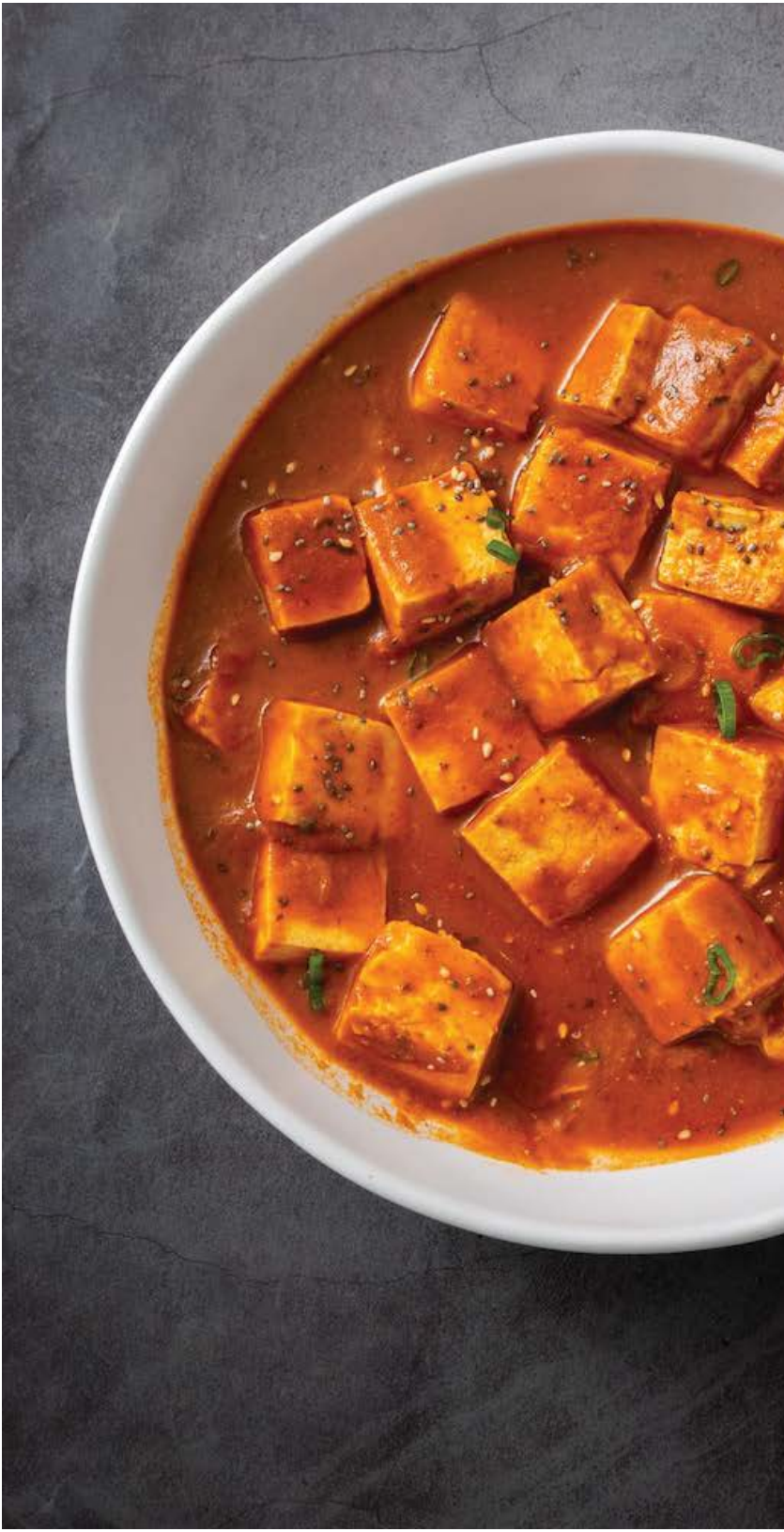
|  |   |  |      |
|--|---|--|------|
| ★ SPINACH AND RICOTTA CANNELLONI                       |      |  197 | 950  |
| Mozzarella, organic basil, pomodoro sauce              |   |  |      |
| PRAWNS LINGUINE  |      |  260 | 1250 |
| Prawns, spinach, chili, garlic, extra virgin olive oil |   |  |      |

# APPETIZERS

|   |   |  |      |
|---|---|--|------|
| MASALA KUZHI PANIYARAM  |      |  124 | 600  |
| Lentil and rice dumplings served with spicy tomato chutney                  |   |  |      |
| NEI PODI IDLI   |      |  114 | 550  |
| Button idli tossed with special spices and ghee served with coconut chutney |   |  |      |
| KARUVEPPILAI ERAL VARUVAL   |      |  343 | 1650 |
| Chettinad style crispy fried prawn, curry leaves, special ground spices     |   |  |      |

# MAINS

|   |   |  |      |
|---|---|--|------|
| BUTTER CHICKEN  |      |  260 | 1250 |
| Tandoori roasted chicken tikka, tomato cashew gravy, kasuri methi, butter and cream |   |  |      |
| GOSHT ROGAN JOSH  |      |  281 | 1350 |
| Slow-cooked mutton curry, house blend spices  |   |  |      |
| PANEER  |      |  239 | 1150 |
| Prepared your style in Kadai, Makhani, Butter Masala or in Palak gravy              |   |  |      |
| ALOO DHANIA   |      |  177 | 850  |
| Potatoes, garlic, onion, toasted coriander, lime                                    |   |  |      |
| SUBZ MILONI TARKARI   |      |  177 | 850  |
| Fresh seasonal vegetables, onion tomato masala, tempered red chili                  |   |  |      |
| DAL MAKHANI   |      |  177 | 850  |
| Slow-cooked black lentil, tomato, cream, and butter                                 |   |  |      |
| DAL TADKA   |      |  177 | 850  |
| Yellow lentils tempered with cumin, garlic, onions, tomato, ghee, asafoetida        |   |  |      |
| NELLORE FISH CURRY  |      |  281 | 1350 |
| Traditional Nellore style fish curry  |   |  |      |
| CHICKEN GHEE ROAST  |      |  260 | 1250 |
| Mangalore style chicken cooked with ghee and byadagi chili                          |   |  |      |



LEGEND:

  
NON  
VEGETARIAN

  
VEGETARIAN

  
CHEF'S  
SIGNATURE

  
VEGAN

  
MUSTARD

  
LUPIN

  
GLUTEN

  
MILK

  
SULPHUR DIOXIDE

  
CELERY

  
NUTS

  
MOLLUSCS

  
EGGS

  
CRUSTACEANS

  
SOYA

  
SESAME




  
FISH

  
Rooted In Nature


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# BIRYANI

**LUCKNOWI GOSHT BIRYANI**   

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

 281 1350

**MURGH DUM BIRYANI**  

Fragrant rice dish layered with braised chicken, saffron and cream

 260 1250

**TARKARI BIRYANI**  

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

 218 1050

# STAPLES

**BISI BELE BATH**    

**KHICHDI (MASALA OR PLAIN)**    

**CURD RICE**   

**STEAMED BASMATI RICE**   

 177 850

 177 850

 124 600

 124 600

# DESSERTS

**NEW YORK CHEESECAKE**    

Baked cheesecake, berry compote

 135 650

★ **TIRAMISU**     

Mascarpone cream and coffee liqueur-soaked savoiardi

 135 650

★ **MARQUISE**     

Chocolate crunch cake with rocher glaze, berry coulis

 114 550



★ **KESAR RASMALAI**    

Compressed sweet milk patties soaked in saffron milk

 114 550



## LEGEND:

|  |   |  |   |
|--|---|--|---|
| <br>NON<br>VEGETARIAN | <br>VEGETARIAN       | <br>CHEF'S<br>SIGNATURE | <br>VEGAN    |
| <br>MUSTARD           | <br>LUPIN            | <br>GLUTEN              | <br>MILK     |
| <br>SULPHUR DIOXIDE   | <br>CELERY           | <br>NUTS                | <br>MOLLUSCS |
| <br>EGGS              | <br>CRUSTACEANS      | <br>SOYA                | <br>SESAME   |
| <br>FISH              | <br>Rooted In Nature |  |   |

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