

TWENTY FIFTH HOUR

FOOD MENU

A LA CARTE BREAKFAST

(7 AM TO 10.30 AM)

Continental Breakfast	275	Health Breakfast	325
Choice of preserved juice, bakery basket with butter and preserves, choice of tea / coffee / hot chocolate / milk		Freshly squeezed juice, choice of cereals, fresh cut seasonal fruits, choice of tea / coffee / hot chocolate / milk	
American Breakfast	345	Dakshin Delicacy	165
Choice of preserved juice, bakery basket with butter and preserves, choice of cereals, twin eggs cooked as per you liking served with choice of breakfast meats, choice of tea / coffee / hot chocolate / milk		Choice Of Idli / Vada / Uthapam Or Choice Of Dosa Served With Sambar And Two Types Of Chutneys	
Parata Gali	165	Chana Bhatura / Aloo Puri	165
Choice of stuffed parathas served with yogurt		Robust start to your day	
Egg Benedict	245	Choice of Egg	225
Poached eggs cooked as per your liking, served with English muffin, Cold cuts and Hollandaise sauce		Three eggs cooked as per your liking, served with choice of breakfast meats	
		Grandma's Pancakes	165
		Served with maple syrup with side portion of fresh cut seasonal fruits	
		Bowl of Cereal	165
		Choice of cereals, served with milk	

ROUND THE CLOCK BEVERAGES

Choice of Teas	180	Hot Chocolate	199
Masala Chai and a lot of selections chosen specially for you. Ask our team member about it.		Made with cocoa powder and hot milk	
Americano Coffee	180	Preserved Fruit Juice	180
A double shot of espresso with hot water, served with milk on the side		Orange, Mango, Pineapple, Apple, Cranberry	
Espresso	199	Fresh Fruit Juice (Seasonal)	210
Concentrated coffee brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans		Orange, Muskmelon, Pineapple, Sweet lime, Watermelon	
Cappuccino	249	Iced Tea	199
Literally means "Small Cap" in Italian language. Prepared with espresso, hot milk and steamed milk foam		Available in flavors of Lemon mint, Peach, litchi, blueberry and Strawberry	
Cafe Latte	299	Packaged Water (1Litre)	159
Espresso with milk, tall and light coffee		Fresh Lime Soda / Water	159
Cold Coffee	259	Carbonated water / water flavored with fresh lemon juice. Available in sweet or salt options	
Cold Coffee with Ice-cream	299	Lassi (Sweet / Masala)	199
Milk Shake	199	Traditional yogurt drink, available in sweet and masala options	
Available in flavors of Vanilla, Strawberry, Chocolate, Mango		Milk Shake with Ice-cream	259
		Available in flavors of Vanilla, Strawberry, Chocolate, Mango	

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FOOD MENU

SANDWICHES

- Vegetable Club** 295
Fresh vegetables, lettuce, onions with cheese and aioli between three slices of toasted Pullman loaf
- Mumbai ka Sandwich** 285
Mumbai street food favourite desi style sandwich
- Grilled cheese Texas style** 325
Classic American cheese sandwich grilled crispy both side with garlic butter
- Roasted bell pepper & cheese Sandwich** 285
Roasted colour capsicum & cheese grilled sandwich which is also called as Vegetarian's ham and cheese
- Croissant Sandwich** 225/255/285
Buttery croissant stuffed with our homemade chicken / egg / veggie options of filling
- Ham & cheese Sub Sandwich** 355
Pretzel bread a perfect combination with ham & cheese sandwich
- Crispy chicken Sandwich** 365
Classic American cheese sandwich grilled crispy both side with garlic butter
- Grilled chicken & cheese** 455
Grilled chicken with mayo, lettuce & cheese sandwich
- Traditional Club Sandwich** 455
Grilled chicken, fried egg, lettuce, tomato, cucumber and onions with cheese and aioli between three slices of toasted Pullman loaf

PIZZA

- Pizza Marguerite** 385
Thin crust baked pizza with tomato based pizza sauce, basil & Mozzarella cheese.
- Veg Genovese Pizza** 455
Thin crust baked pizza with pesto based pizza sauce, grilled Veggies, basil & Mozzarella cheese.
- Le-Romania veg Pizza** 425
Thin crust baked pizza with tomato based pizza sauce, grilled Veggies, basil & Mozzarella cheese.
- Neapolitan chicken Pizza** 525
Thin crust baked pizza with tomato based pizza sauce, grilled chicken, basil & Mozzarella cheese
- Polo Ale Ortolana Pizza** 625
Thin crust baked pizza with tomato based pizza sauce, chicken tikka, and basil & Mozzarella cheese.
- Gamberetti Pizza** 595
Thin crust baked pizza with tomato based pizza sauce, shrimp, smoked pepper, shallots, olives & Mozzarella cheese.

BURGER

- Classic Veggie Burgers** 285
Madness filed veggie patty stuffed burger
- Classic chicken Burgers** 395
Madness filed chicken patty stuffed burger
- Vegetable tikki Burgers** 360
Madness filed Veg Tikki patty stuffed burger
- Puerto Rico Burgers** 425
Burger bun stuffed with spicy lamb scaloppini, cheese and topped with gherkins & Jalephino chilli
- County roasted chicken Burger** 425
Burger bun stuffed with grilled spicy lamb steak, chicken pepperoni, cheese and fried egg

TWENTY FIFTH HOUR

FOOD MENU

ALL DAY DINING

(12 NOON TO 11:00 PM)

SIDE ORDERS

French Fries Batons of potatoes, deep fried till golden brown	230	Bread Pizza House baked soft Baguette topped with pizza sauce and cheese	295
Loaded Fries Batons of potatoes, deep fried till golden brown and topped with spicy sauce cheese sauce and veggies	265	Creamy Mashed Potatoes Mashed potatoes finished with cream and butter	295
Loaded Nachos Lettuce, tomatoes, olives, peppers, shredded mixed cheeses, sour cream, tortilla chips tossed in Mexican beans and guacamole	285	Vegetable Pakoda Gram flour batter fried vegetable fritters topped with chat masala, served with freshly made mint chutney	255
Desi loaded Bowl Boiled potatoes, chickpeas, papadi, and topped with sev, spicy and sweet chutney and veggies	255	Paneer Pakoda Gram flour batter fried Cottage cheese fritters topped with chat masala, served with freshly made mint chutney	285
Potato Wedges Herbed batter fried potato wedges served with homemade sour cream	230	Roasted Papad/ Masala Papad Poppadum's made from urad dal and flavoured with black peppercorn, perfectly roasted plain or with masala topped with chopped onions, tomatoes, green chilli's	190
Garlic Bread / Garlic Bread with Cheese House baked soft Baguette topped with garlic butter plain or with cheese	285	Masala Peanuts Peanuts tossed with chopped onions, tomatoes, red chilli powder, chat masala and freshly squeezed lemon juice	225
Cheese garlic toast House baked slice bread toasted and topped with chilly and cheese mix	295		

SOUPS

Cream of leeks & potato soup Blend of leeks and potato with herbs as flavour full creamy soup	185	Green peas & mint soup Green peas soup flavoured with mint leaves	185
Cream Soups Available in options of Mushroom, Broccoli, Chicken	190	Cappuccino soup mushroom / chicken Cream of chicken or Mushroom soup with Coffee flavour infused and served with creamy froth on top lick cappuccino	185/200
Carrot & Cilantro soup Carrot soup flavoured with coriander leaves	185	Hot and Sour / Sweet Corn / Manchow Choice of Chinese soups which has been everyone's favourite and still is, available in vegetarian and chicken options	185/200
Tomato & Basil Best Italian blend of flavour tomato & basil soup	185	Spinach burnt garlic soup Chinese broth soup flavoured with burnt garlic and spinach and noodles available in vegetarian & chicken options	185/200
Mexican Chicken & Bean Soup This soup recipe is full of vegetables, chicken and kidney beans, all simmered in a tomato broth	200		

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FOOD MENU

SOUPS

- Lemon Coriander Soup** 185/200
Soups flavoured with coriander and lemon which has been everyone's favourite and still is, available in vegetarian and chicken options
- Tom Yum Goong** 210
Spicy Thai soup with lemon grass and galangal, prawn
- Tom Yum Gai** 200
Spicy Thai soup with lemon grass and galangal, chicken

SALADS

- Mixed Field Greens** 220
Mixed greens, croutons, tomato, cucumber tossed in honey Vinaigrette dressing
- Mexican Fiesta** 240
Lettuce, tomatoes, olives, peppers, shredded mixed cheeses, sour cream, tortilla chips tossed in citrus dressing
- Marinated chicken salad** 245
Chefs favourite marinate chicken grilled and tossed with mix lettuce and fresh dressing
- Fattoush Salad** 225
Green lettuce, bell peppers, cucumber, tomatoes, onions tossed with Sumac powder and lemon parsley dressing, topped with crispy fried Pita bread
- Greek Salad** 225
Juicy tomatoes, crispy cucumber, sliced red onions, green pepper, Feta cheese, plump Kalamata olives tossed with oregano Olive oil dressing
- Broccoli and almond salad** 225
Crunchy broccoli tossed with almond flacks and marinated in lemon dressing
- Classic Caesar Salad** 240
The good old classic salad for generations, made with salad of romaine lettuce and croutons dressed with Parmesan cheese, lemon juice, Olive oil, egg, anchovies, chicken, garlic, and black peppe
- Spicy Chicken Noodle Salad** 240
Shredded chicken, noodles and toasted cashew nuts tossed with peanut butter, sweet chilli sauce, spiced with ground toasted Sichuan peppercorns

CHOICE OF CURD

- Mix Vegetable Raita** 180
- Cucumber Raita** 180
- Pineapple Raita** 180
- Burani Raita** 180
- Boondi Raita** 180
- Plain Curd** 160

APPETIZERS

12 NOON TO 3:00 PM
7:00 PM TO 11:00 PM

- Cha Chu potato** 260
Crispy fried potato tossed in Sichuan sauce
- Crispy corn salt & pepper** 285
Deep fried corn wok tossed with chop onions and capsicum
- Mushroom chilly / pepper fry** 345
Fried mushroom sauté in chilli sauce or pepper fry
- Spring Rolls** 285
Available in vegetarian and chicken options
- Sesame fried prawns** 640
Prawns coated with sesame seed crispy fried and tossed in hot garlic sauce
- Chicken Teriyaki** 365
Japanese grilled chicken in Teriyaki sauce
- Tandoori Dum Ka Phool** 285
Cauliflower and broccoli florets marinated with cream, yogurt and chillies and grilled in a tandoor
- Paneer Tikka / Malai / Saffron / Hariyali** 345
Cubed Cottage cheese with robust flavour of aromatic spices and finished in the tandoor. Available in choices of Malai, Saffron, Hariyali
- Tandoori baby corn Tikka / Hariyali** 325
Mouth melting baby corn marinated delicately spiced and finished on the griddle

TWENTY FIFTH HOUR

FOOD MENU

APPETIZERS

12 NOON TO 3:00 PM

7:00 PM TO 11:00 PM

Bharwan Dahi Ke Kebab A delicate kebab made of fresh curd, selected herbs and spices	325	Indonesian Satay (Chicken / cottage cheese) Also known as the national dish of Indonesia. Grilled seasoned chicken on bamboo skewers served with spicy peanut sauce	455/385
Corn Karai tikki A delicate kebab made of fresh American corn, selected herbs and spices	285	Chicken 65 Chunks of chicken marinated in South Indian spices, curry leaves, and deep fried. Popular all over the world	455
Vegetarian platter An assortment of vegetarian starters	640	Kori Ghee Roast (option of prawns) Chicken marinated in Mangalorean spices, and Ghee, and Slow cooked. Popular all over the world	455/645
Lasooni Tandoori Jheenga Plump prawns soaked in our special marinade and cooked in the tandoor	645	Murgh Tikka Boneless chunks of chicken marinated in Indian spices, finished in the tandoor. Popular all over the world	455
Prawns Tempura Prawn Tempura are light and crispy tempura batter fried prawns served with a tempura crumb	655	Murgh Rosemary Tikka Boneless chunks of chicken marinated in cream marinade with rosemary, finished in the tandoor. Popular all over the world	455
Peri Peri Grilled (chicken / prawns) Grilled choice of meat tossed in spicy peri peri sauce	365/655	Murgh Tikka / Hariyali / Peshawari / Malai Breast pieces of chicken marinated in cream, cheese, yoghurt and mild spices, cooked to perfection in the tandoor	455
Butter Chilly Garlic (chicken / prawns) Batter fried choice of meat tossed in spicy butter chilly garlic sauce	365/655	Galouti Kebab Melt in the mouth kebabs made with lamb mince and exotic Indian spices	650
Dynamite Blast (chicken/ prawns) A Japanese appetizer comprising of battered choice of meat coated in a mixture of mayonnaise and Sriracha sauce	365/655	Seekh Kebab (Mutton / Chicken) Minced meat kebabs flavoured with Indian spices rolled over on skewers and roasted in a tandoor	650/455
Tandoori fish Whole fish marinated in Indian spices and slowly cooked in the tandoor	545	Non Vegetarian Platter An assortment of non-vegetarian starters	865
Macchi Amritsari Gram flour batter fried fish seasoned with spices, ginger garlic paste and ajwain	545		
Mahi Sarson Tikka Delicate fish tikkas, cooked in the tandoor and drizzled with mustard oil	545		
CTR (Half / Full) Indian roast chicken marinated in yogurt and cream with Indian spices and a touch of Saffron	510/845		

TWENTY FIFTH HOUR

FOOD MENU

SIZZLERS

- Fresh garden veggies Sizzler 425
Devilled spicy chicken Sizzler 485
Sicilian fish Sizzler 525
Grilled lamb steak in rosemary sauce Sizzler 655

COMBOS

Specially created for guests who crave for some indian food, late at night

- Dal Combo 265
Choice of lentils served with steamed rice, dal, yogurt, and poppadum's and green salad
- Paneer Combo 325
Paneer gravy served with steamed rice, dal, yogurt, and poppadum's and green salad
- Chicken Combo 345
Chicken curry served with steamed rice, dal, yogurt, Poppadum's and green salad

WESTERN ENTRÉES

12 NOON TO 3:00 PM

7:00 PM TO 11:00 PM

- Pepper, mushroom, spinach casserole 285
Pan tossed mushrooms, bell pepper & fresh spinach in Arrabbiata sauce, topped with cheese and gratin
- Classic veggies pot pie 285
Classic pot pie made of vegetables
- Pasta 375/395/425
Penne, Spaghetti, Farfalle, Fettuccini in choice of sauces – Arrabbiata, Cream Cheese, Carbonara and Bolognese
- Tuscan Grilled Chicken 565
Grilled chicken breast stuffed with spinach, mozzarella, feta cheese and sun-dried tomatoes. Served with couscous & French fries
- Lemon butter Fish fillet 565
Served with carrot & potato Mash and lemon butter sauce
- Crispy batter fried fish 545
Served with potato wedges and tartar sauce
- Fish and Chips 545
An old English recipe. Fish fillets crumb fried. Served with mushy peas, fries and Tartar sauce made from scratch
- Chicken piccata in caper sauce 495
Chicken piccata is nothing more than chicken breast slice, dredged in flour & egg, browned, and served with a sauce of butter, lemon juice, capers, and either stock or white wine.
- Roast Chicken 495
Spice rubbed roast chicken served on a bed of herbed spaghetti with brandy Mushroom sauce
- Apricot & pistachio stuffed chicken 545
Chicken breast stuffed with apricot & pistachio nuts, cheese, served with grilled vegetables & mushroom sauce
- Smoked chicken with fruits salsa 545
Chicken breast smoked and roasted, served with grilled vegetables & fruit salsa
- Classic chicken pot pie 485
Chicken cubes cooked with mushroom & demi glaze and wine and made a classic pot pie

TWENTY FIFTH HOUR

FOOD MENU

DISHES FROM THE WOK OF EAST

12 NOON TO 3:00 PM

7:00 PM TO 11:00 PM

Mushroom, Baby Corn and Broccoli in Hot Garlic Sauce
485
Braised mushroom and baby corn with broccoli in hot garlic sauce

Exotic Chinese Greens in Black Pepper Sauce
465
Zucchini, broccoli, sweet peppers, pok choy, asparagus in black pepper sauce

Sweet and Sour, Chili Black Bean, Spicy Sichuan 465/495/525
Good old popular and favourite Oriental dishes, available in options of vegetables, prawns, chicken

Kung Pao Chicken 495
A famous general during the Ch'ing dynasty, after whose official title "Kung Pao", the dish was named. A spicy stir fry dish made with chicken, peanuts, vegetables and chilli peppers

Thai Curry 465/495/525
Thai curry Red and Green. Available in options of vegetables, prawns, chicken

Nasi Goreng 645
Indonesian prawn fried rice served with chicken satay, fried egg and prawn wafers

Hakka Noodles 385/325/345
Stir fried noodles, available in options of vegetables, prawns, chicken

Phad Thai 385/325/345
Siamese style flat noodles with crushed red chillies, peanuts and lime, available in options of vegetables, prawns, chicken

Chinese Fried Rice 385/325/345
Wok tossed seasoned rice available in options of vegetables, prawns, chicken, and mix

FROM OUR INDIAN KITCHEN

12 NOON TO 3:00 PM

7:00 PM TO 11:00 PM

Kadhai Paneer 365
Cottage cheese cubes cooked in Kadhai gravy

Paneer Lazakdar 365
Cottage cheese in a rich tomato and cashew nut gravy flavoured with saffron and rose water

Kesari Malai Kofta 410
Dumplings of cottage cheese stuffed with cashew nuts and khoya, scented with saffron

Gulab Jamun Aur Palak Ki Sabzi 410
Creamy Paneer kofta with garlic and cumin, cooked in spinach, finished with cream and butter

Subz Sangam Bahar 325
A mélange of potato, carrot, cauliflower and green peas tempered with garlic, cumin and tomatoes

Methi Mutter Malai 325
Green peas and meti cooked in cashew gravy and cream

Mutter paneer 325
TGreen peas and cottage cheese cooked in tomato and onion gravy

Paneer Makhani 365
Classic makhani gravy cooked cottage cheese

Aaj Ki Sabzi 345
Vegetable dish of the day prepared home style, ask our team members about it

Dal E Shaan 325
Black lentils, tomatoes seasoned with delicate Indian spices cooked overnight and finished with cream and butter. Our very own version of Dal Makhani

Dal Rajma 325
Kidney beans lentils cooked with chopped tomatoes, onion and garlic, finished in the fry pan tempered with cumin

Dal Tadka 295
Yellow lentils cooked with chopped tomatoes, onion and garlic, finished in the fry pan tempered with cumin

TWENTY FIFTH HOUR

FOOD MENU

FROM OUR INDIAN KITCHEN

12 NOON TO 3:00 PM

7:00 PM TO 11:00 PM

Kadhai Chholey

Chickpeas cooked with dry Indian spices and finished with cubes of potatoes. Recipe inspired from Punjab

325

Kadhai Murgh

Chicken cooked with dry Indian spices, recipe inspired from Punjab

525

Murgh Makhani

Needs no introduction, chunks of tandoori chicken cooked in makhani Gravy made with tomatoes, cashew nuts and delicately spiced

510

Murgh Handi

Chicken cooked with spicy Handi gravy, tasty, nutritious and healthy

545

Murg Do Pyaza

The classic old favourite chicken dish from the province of Murshidabad in West Bengal

525

Murgh Malai

Chicken cooked with cashew gravy and cream

545

Murg Saagwala

Chicken cooked with spinach puree, tasty, nutritious and healthy

525

Mutton Rara Masala

Heavenly dish of mutton mince and mutton pieces, to be had with crisp hot Rotis

645

Kheema Mutter

Indian minced meat preparation with green peas made famous by Irani restaurants in Mumbai

655

FROM OUR SOUTH INDIAN KITCHEN

Kavi Poo Kudaimilagai masala

(Pomfret, seer fish, squid, lady fish, silver fish, lobster, crab)
A speciality of Chettinad cauliflower & capsicum karaikudi Masala

285

Malabar Meen Curry (fish)

A speciality from the coastal area of Gods own Country

As Per Catch

Sukka

Dry masala preparation of coconut, dry spices. Available in options of paneer, chicken and mutton

285/365/455/645

Chettinad Curry (chicken / prawns / mutton)

A speciality from the Chettinad region of Tamil nadu

365/455/645

Fish Fry/ Vruval (fish filet, prawns)

Rawa, masala or tawa. Let us know how you want it

As Per Catch

Steamed Rice

180

Madras Meen Kozhambu(fish)

(Pomfret, seer fish, squid, lady fish, silver fish, lobster, crab)
A speciality from the coastal city of Chennai

As Per Catch

Jeera Rice

225

Mangalorean Meen Curry (fish)

(Pomfret, seer fish, squid, lady fish, silver fish, lobster, crab)
A speciality from the coastal city of Mangalore

As Per Catch

Ghee Rice

225

Mangalorean Etti Curry (prawns)

A speciality from the coastal city of Mangalore

As Per Catch

Veg Pulao

245

Mangalorean Kori Gassi (Chicken)

A speciality from the coastal city of Mangalore

As Per Catch

Green peas Pulao

245

Curd Rice

180

Biryani

Indian rice preparation, flavoured with saffron and mace, available in vegetarian, chicken, fish, prawns and mutton options

325/365/425/655

RICE

TWENTY FIFTH HOUR

FOOD MENU

BREADS

Tandoori Roti	160
Butter Roti	165
Lachha Paratha	180
Naan	180
Garlic Naan	190
Missi Roti	190
Cheese Naan	200
Cheese Garlic Naan	225
Kulcha (onion, potato, cauliflower, paneer, cheese)	190
Stuffed paratha (Mix veg, potato, cauliflower, paneer, cheese, masala, methi, pudina)	190
Assorted Bread Basket (Any four options breads)	290

HEALTHY OPTIONS

A wholesome, holistic approach to healthy eating. Each dish is well balanced with the right amount of fresh ingredients from the key food groups to promote a healthy lifestyle

Vegetable Clear Soup 160	160
Chicken Clear Soup 185	185
Mixed Sprouts Salad 225 Spouts with julienned vegetables tossed in lemon Olive oil dressing	225
Mix Leaf Salad 245 Assorted Greens drizzled with garlic Vinaigrette	245
Steamed / Sauté Vegetables 260 Seasonal vegetables steamed just about right	260
Health Pasta 385/465 Choice of pasta served with toasted almonds, lemon juice, parsley and low fat cheese . A healthy, rustic and hearty dish	385/465
Steamed Fish 655 Served with steamed potatoes, broccoli and spinach	655

KIDS ZONE

Donald Duck Fries Batons of potatoes, deep fried till golden brown topped with cheese sauce	230	Tom & Jerry Sandwich Bread slice filled with samosa mixture, lettuce, tomato, cucumber and mayo	295
Mikiey Mouse Nuggets Chicken mince flavoured and breaded deep fried and served with Aioli dip	245	Scooby- Doo Sandwich Brown Bread slice filled with Nutella chocolate spread and slice banana served with caramel sauce	295
Popeye Burger (veg/non veg) Burger bun filled with burger patty, lettuce, tomato, cucumber and mayo	395	Batman Shake Milkshake made with vanilla ice cream banana, chocolate syrup and nuts	165

TWENTY FIFTH HOUR

FOOD MENU

SWEET TREATS

Fresh Fruit Salad

Seasonal fresh fruits served with sweetened cream

Choice of Ice Cream

Vanilla, Chocolate, Butterscotch, Strawberry, Mango

Gulab Jamun

Popular hot dessert in the Indian sub-continent made from made from Koya and flour, deep fried. Served with sugar syrup flavoured with cardamom, rosewater and Saffron

Ras Malai

Chena cakes boiled in sugar syrup, served with sweetened thick mild flavoured with Saffron

225

165

180

225

Ras Gulla 225

Chena cakes boiled in sugar syrup, served with sweetened thick mild flavoured syrup

Apple Pie 225

Served with whipped cream and ice-cream

Ginger Crème Brule 245

Baked custard with fresh ginger, topped with ginger caramel sheet, torched till caramelization

Brownies 245

Dark chocolate walnut brownie served with vanilla ice cream, topped with chocolate sauce

Coconut Ginger Panna Cotta 245

Coconut Milk Panna Cotta with ginger flavour and Honey roasted almond flake

225

225

245

245

245