



In Room Dining

Menu

Dear Guest

Please inform our Service Associate in case you are allergic to any of the following ingredients:














- Fish, Shell Fish & their Products
- Milk & Dairy Products
- Wheat & Wheat Products
- Peanuts, Soya, Tree Nuts, Sesame Seeds & Other Nuts
- Mushrooms or Edible Fungi
- Any Others






Our Chef would be delighted to design your meal without them





BREAKFAST

(7:00 Hrs to 10:30 Hrs)

Price in ₹

-   **CONTINENTAL BREAKFAST**   565/-
Choice of Juice (Fresh or Canned)
Toast
Served with Preserves
Tea / Coffee 
-  **EGGS TO ORDER** 375/-
Omelet / Scrambled / Poached / Boiled / Fried
Served with Toast, Hash Brown, Grilled Tomatoes & choice
of Chicken Sausage / Chicken Bacon / Chicken Ham
-  **CHOICE OF CEREALS**   335/-
Porridge / Cornflakes / Chocó Flakes / Wheat Flakes / Muesli
(Served with hot or cold milk)
-  **NORTH INDIAN SELECTION** 325/-
Aloo Paratha / Plain Paratha
Served with Plain Curd or Pickle 
Or
Poori Bhaji
Served with Pickle
-  **SOUTH INDIAN SELECTION** 325/-
Steamed Idli / Medu Vada (2pcs) / Uttapam / Dosa 
Served with sambar & Assorted Chutneys

 Vegetarian  Non Vegetarian  Contains Dairy Product  Contains Nuts  Healthy Option

 Signature Dish  Gluten Free  Contains Seafood  Can Be Prepared without Onion & Garlic

If you have any food allergy or intolerance, please inform your Server or Chef

Kindly allow 45 minutes service time











Taxes extra as applicable

BEVERAGES








(10:30 Hrs to 12:30 Hrs & 15:30 Hrs to 19:30 Hrs)





Price in ₹

COLD

- ☑ COLD COFFEE WITH ICE CREAM   375/-
- ☑ MILK SHAKES  375/-
Vanilla / Strawberry / Chocolate / Banana
- ☑ SEASONAL FRESH FRUIT JUICE   315/-
- ☑ PACKAGED JUICE  295/-
- ☑ MOCKTAILS (Iced Tea / Virgin Colada)  295/-
- ☑ COCONUT WATER (As per availability)  215/-
- ☑ LASSI (Sweet / Salted)   265/-
- ☑ PACKAGED DRINKING WATER 115/-

HOT

- ☑ HEALTH BEVERAGE
Turmeric Milk / Hot Chocolate / Bournvita / Horlicks  295/-
- ☑ HOT MILK   255/-
- ☑ Tea (Per pot)   255/-
- ☑ Coffee (Per pot)   255/-

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ALL DAY DINING

(11:00 Hrs to 22:30 Hrs)

Price in ₹

FROM THE KETTLE & PANTRY SOUP & SALADS

(12:30 Hrs to 15:30 Hrs & 19:30 Hrs to 22:30 Hrs)




- ■ CHOICE OF VEG OR NON VEG SOUP  415/- | 475/-
Cream base / Orange Noodle / Sweet Corn / Hot & Sour /
Pattaya Kong / Manchow
- GREEN RELISHES  415/-
Garden fresh vegetable served in round slice cuts
- CLASSIC GREEK  535/-
Country salad of juicy tomatoes, crispy cucumber, sliced red onion &
kala mata olive with feta
- WITH A CHOICE OF GRILLED CHICKEN STRIPS 685/-

SANDWICHES

SANDWICH DELI  

Toasted, Grilled or Plain Sandwich with filling of your choice

- Cucumber, Cheese, Tomato, Lettuce, Coleslaw or Grilled Vegetables 605/-
- Lettuce, Cheese, Chicken or Egg 705/-
- CHOICE OF MULTI GRAIN / BROWN / PLAIN BREAD
Served with Ketchup, Mustard, French Fries & Coleslaw

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WESTERN FLAVORS






(12:30 Hrs to 15:30 Hrs & 19:30 Hrs to 22:30 Hrs)





Price in ₹

-  **FISH AND CHIPS**  
Fish fillet marinated with Chef Special spices, coated with bread crumbs & deep fried. Served with Tartar sauce & French fries
835/-
- PASTA** 
Choose from Penne / Farfalle / Fusilli / Spaghetti
-  **Al' Arrabiata** – Spicy Tomato base sauce topped with cheese 665/-
-  **Aglio Olio** – Tossed in olive oil, garlic & Parmesan cheese 665/-
-  **Trio Formaggio** – Three Cheese Creamy sauce  665/-
-  **Al Polo** – Creamy chicken sauce 755/-
Served with grated Parmesan, Olive Oil & Garlic Toast
-  **Add on Prawn**  / **Chicken** (+) 325/- | (+) 195/-

WOK'S SELECTION

-  **CRISPY CHILLI LIME PRAWN /BALI PRAWNS**   1465/-
Corn flakes Coated fried prawn tossed with chilli lime/crispy fried prawn served with sweet butter sauce- house speciality
-  **SICHUAN PEPPER AND CHILLI PRAWNS**  1465/-
Wok tossed fresh Prawns with home-made chilli paste & Sichuan Pepper
-   **THAI CURRY (RED / GREEN)** 635/- | 735/- | 1465/-
VEGETABLE / CHICKEN / PRAWNS 
-  **PARSLEY CHILLY FISH**  835/-
Stir fried fish tossed with fresh parsley and chillies

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	Price in ₹
 CHICKEN SALT & PEPPER Wok tossed Chicken with Szechwan Pepper & Five spice powders	735/-
 GREEN CHILLI CHICKEN Golden fried chicken tossed with garlic, onions, capsicum & broccoli	735/-
 CRISPY CORN SALT & PEPPER Crispy fried corn kernels tossed with peppers and five spice powder	635/-
 SZECHWAN CHILLI PANEER Cottage cheese tossed with capsicum, onions, Szechwan pepper corns & Chilli Soya	635/-
 ASIAN GREENS Medley of greens cooked mildly & topped with golden garlic	635/-




THE RICE BOWL






Fried rice preparation with a choice of





 Mix Vegetables Corn	635/-
 Prawns  Chicken	855/- 735/-

NOODLE MAO STREET

Noodles preparation with a choice of

 Mix Vegetables Corn	635/-
 Prawns  Chicken	855/- 735/-

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BESPOKE INDIAN DINING EXPERIENCE





(12:30 Hrs to 15:30 Hrs & 19:30 Hrs to 22:30)

	Price in ₹
 JHINGA MEHRUNISA  Delicately marinated prawns flavored with saffron & finished in tandoor	1585/-
 MAHI TIKKA  Boneless pieces of fish marinated with tandoor batter & finished in tandoor	795/-
 TANDOORI POMFRET  Whole Pomfret marinated with mustard paste, hung curd	1645/-
 LEHSOONI MALAI TIKKA  Garlic flavored chicken chunks cooked in tandoor to a mouth melting finish)	795/-
 TANDOORI CHICKEN (Half Full) Chicken marinated in yoghurt, garlic, ginger, spices & roasted to perfection in a Tandoor	825/- 1405/-
 SEEKH-E-CHANGZI KEBAB Minced Mutton kebabs, seasoned with select herbs & spices cooked in Tandoor	915/-
 SAILKOTI BHARWAN ALOO   Cottage Cheese and Dry Fruits Stuffed Potato Cooked in the Tandoor	515/-
 ACHARI PANEER TIKKA    Pickle Flavored Cottage Cheese Cooked In Tandoor	615/-

INDIAN CURRIES

 CRAB CURRY   Crab cooked with potato with spicy masaledar gravy typical Odia home style	1245/-
 JHINGA MASALA  Fresh prawn cooked to perfection in traditional Indian gravy	1585/-
 BENGALI FISH CURRY  (Rohu fish cooked in traditional Bengali style)ion	655/-










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	Price in ₹
<p> AFGHANI MURGH MASALA </p> <p>A delicacy of bar-be-que chicken pieces, cooked in Mughlai gravy flavored with saffron</p>	765/-
<p> MUTTON ROGAN JOSH</p> <p>Tender pieces of mutton on the bone, cooked in the traditional Kashmiri fashion</p>	915/-
<p> MURGH MAKHANI </p> <p>Tandoori chicken simmered in blend of tomato gravy, ginger, honey, cream and finished with butter </p>	805/-
<p> KHUMB MATAR  </p> <p>A unique combination of mushroom & green peas in spicy Indian gravy</p>	635/-
<p> PANEER NOORJAHANI  </p> <p>Cottage cheese slice stuffed with dry fruits and simmered in a rich saffron gravy</p>	635/-
<p> KADHAI PANEER  </p> <p>Pieces of cottage cheese cooked with onion and capsicum & finished spicy kadhai gravy</p>	635/-
<p> HOUSE SPECIAL VEGETABLES </p> <p>Seasonal vegetables cooked in Indian spices</p>	605/-
<p> DAL PESHAWARI  </p> <p>Combination black dal, chana dal & rajma simmered for hours blended with butter cream</p>	635/-
<p> YELLOW DAL FRY </p> <p>Cooked yellow lentil tempered with ghee & cumin seeds</p>	605/-

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Price in ₹

BIRYANI, BREADS & RICE

- | | | |
|---|---|-------|
|  | MURGH BIRYANI
Tender pieces of chicken cooked with basmati rice, served with raita  | 735/- |
|  | GOSHT BIRYANI
A royal sprinted of rice, cooked with succulent pieces of lamb in muhglai spices, served with raita and pickle  | 945/- |
|  | NAWABI TARKARI BIRYANI
Mild vegetables based rice preparation, served with raita  | 635/- |
|  | PULAO
(Peas / Jeera / Vegetable) | 605/- |
|  | STEAMED BASMATI RICE | 505/- |
|  | MOONG DAL KHICHDI 
Melange of rice & lentil cooked slowly with mild spices, served with plain curd  | 605/- |
|  | CHOOSE YOUR BREAD
Tandoori Roti / Butter Naan / Kulcha / Roomali / Chapati 2pcs.
Option of gluten free  | 155/- |
|  | CURD / RAITA  | 415/- |

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DESSERT

(12:30 Hrs to 15:30 Hrs & 19:30 Hrs to 22:30)

Price in ₹

	SEASONAL FRESH FRUIT SALAD  	485/-
	(With fresh cream or ice-cream)	
	GULAB JAMUN CHHENA PODA  	335/- 375/-
	CHOCOLATE BROWNIE WITH VANILLA ICE CREAM 	525/-
	CREAM CARAMEL 	405/-
	CHOICE OF ICE CREAM (Two scoops) 	405/-
	(Vanilla / Strawberry / Chocolate / Bbutterscotch)	
	TUTI FRUITI ICE CREAM  	435/-
	BAKED YOGHURT  	405/-

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MAYFAIR

Hotels & Resorts

ROURKELA | PURI (HERITAGE & WAVES) | DARJEELING | BHUBANESWAR (LAGOON & CONVENTION)
GANGTOK | GOA | GOPALPUR-ON-SEA | KALIMPONG | RAIPUR | SILIGURI

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