



M I A M

is a French word that translates to

Yum and this is exactly what we hope you'll be saying! Made with the choicest ingredients, using the finest techniques and infused with flavour, each dish is a carefully crafted piece of art.

A delectable selection of cuisines prepared with love and a penchant for perfection guarantee dishes that will take you around the world in style.

Let the journey begin...



CHINESE



CONTINENTAL



INDIAN



APPETIZERS

🍷 *Vietnamese Paper Roll*

A Vietnamese delicacy - poached shrimp, rice noodles and assorted raw vegetables tossed together with mild seasonings and rolled in rice sheets ₹ 180

🍷 *Chicken Satay*

Fillet of chicken marinated with coconut milk, red curry paste and other seasonings, skewered and served with authentic peanut sauce ₹ 350

🍷 *Yakitori*

A Japanese version of chicken kebabs - diced chicken mixed with spring onion, threaded onto bamboo skewers and broiled ₹ 250

🍷 *Tsukune*

Typical Japanese chicken meatballs threaded onto skewers and grilled ₹ 250

🌱 *Harumaki*

A Japanese spring roll preparation - juliennes of chinese cabbage, capsicum and rice noodle with mild seasoning accompanied with a sweet chilli sauce ₹ 200

🍷 *Bangkok Calamari*

A Thai delicacy - squid rings coated with an authentic Thai batter, deep fried and sautéed along with ginger, garlic, green chilli and onion ₹ 250



Vegetarian



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☐ *Pla Muk Tod*

Squid dipped in Thai tempura batter, deep fried and served with a Thai chilli sauce ₹ 250

☐ *Ebi Tempura*

Batter fried prawns served with tempura sauce ₹ 270

☐ *Konjee Crispy Lamb*

Stir fried shredded lamb sautéed with juliennes of vegetables ₹ 420

☐ *Nor Mai Farang Fritters*

An all time Thai favourite - batter fried asparagus and zucchini served with a chilli dip ₹ 270

Dimsum

An Oriental speciality - steamed wantons stuffed with filling of your choice

☐ **Vegetable** ₹ 200

☐ **Chicken / Prawn** ₹ 240 / 260

☐ *Shrimp Cocktail*

Shrimp and avocado coated with brandy and tomato flavoured mayonnaise, served on a bed of lettuce ₹ 300

☐ *Squid Orly*

Batter fried squid served with tartar sauce ₹ 200



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Miam Meatballs

Batter fried meatballs served with mint yoghurt sauce ₹ 280



Spicy Fish Fingers

Fish fingers marinated with hot spices, deep fried and served with creamy spinach and mashed potatoes ₹ 400



Coconut Shrimp

Marinated fresh shrimp dusted in grated coconut, deep fried and served with garlic mayonnaise ₹ 250



Mozzarella Fingers

Mozzarella cheese cut fingers fried in bread crumbs and served with ranch and honey mustard ₹ 200



Baby Corn Fritters

Crispy fried baby corn served with garlic mayonnaise ₹ 180



Paneer Amritsari

A famous Punjabi preparation - cottage cheese coated with homemade ground masala and basin flour, deep fried and served with tamarind and mint chutneys ₹ 170



Paneer Tikka

Diced cottage cheese coated with a homemade masala of yoghurt and chaat spices threaded onto a skewer and finished in a clay oven ₹ 250



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SOUPS

☐ *Bean Curd Soup*

A clear soup - Chicken / Shrimp with spinach and tofu ₹ 150

☐ *Kung Phakchi*

A spicy shrimp broth from Thailand flavoured with lemon and coriander ₹ 150

Suan La Tang

A semi thick hot 'n' sour soup from Sichuan region of China with mushroom and vegetables

☐ Vegetable ₹ 150

☐ Chicken ₹ 150

☐ *Yumi He Bo Cai Tang*

A thick corn and spinach soup from Mainland China, finished with egg drop ₹ 150

☐ *Tom Yum Goong*

A renowned Thai soup - shrimp and mushroom, flavoured with Kaffir lime leaves and lemongrass ₹ 150

☐ *Tom Kha Kai*

An authentic Thai chicken and coconut milk soup with onion, mushroom and shallots, flavoured with lemongrass and a dash of lime ₹ 150

☐ *Sweet Corn Chicken Soup* ₹ 150

☐ *Sweet Corn Vegetable Soup* ₹ 150



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■ *Manchow Chicken Soup* ₹ 150

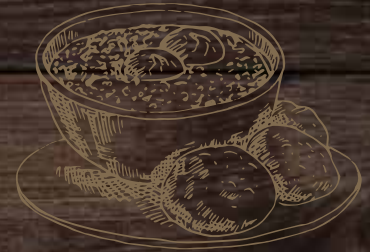
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■ *Manchow Vegetable Soup* ₹ 150

Choice of Cream Soup

■ **Chicken**
Diced chicken, celery, chicken stock and seasonings, simmered in cream ₹ 150

■ **Spinach / Mushroom / Asparagus**
Vegetable and herb flavoured cream soup of your choice ₹ 150



■ *Seafood Chowder*

A famous American thick soup – assorted seafood, onion, potato and celery in white sauce with a dash of white wine ₹ 200

■ *Zuppa Pomodoro Basilico*

A famous Italian version of tomato soup flavoured with basil leaves and Italian spices ₹ 150

■ *French Onion Soup*

Beef consommé garnished with fried onion and cheese toast ₹ 150

■ *Aattinkaal Brath*

A Malabari version of mutton soup flavoured with crushed Kerala spices, garam masala and raw rice ₹ 200

■ *Shorba*

Puree of tomato or lentils infused with assorted Indian spices and herbs ₹ 150

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SALADS

▣ *Pla Muk Pad Ped*

Shredded squid marinated in wine mixed with capsicum, onion and cucumber in a spicy Thai dressing ₹ 200

▣ *Slad Kung*

Shrimp mixed with diced cucumber and tomatoes in a traditional Thai dressing ₹ 200

▣ *Som Tum Salad*

A traditional Thai green papaya salad – a blend of green papaya, long beans and tomatoes dressed with tamarind flavoured fish sauce ₹ 150

▣ *Chicken Noodle Salad*

Rice noodles mixed with shredded chicken and vegetables in a nutty and spicy sauce ₹ 200

▣ *Salad Sinyoy*

Black fungus mushroom, juliennes of napa cabbage, cucumber, red capsicum and rice noodles tossed together in a traditional Chinese dressing ₹ 180

▣ *Tsuna Soshite Kaiso Sarada*

A Japanese salad with tuna fish, dried seaweed, cucumber and tomato tossed in a traditional Japanese dressing ₹ 260

▣ *Classic Cobb Salad*

Chicken bacon, boiled egg and grilled chicken, tossed together with shredded lettuce, diced avocado, tomato, cucumber and croutons in a ranch dressing ₹ 230



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Caesar Salad - Chicken / Prawn

Juliennes of chicken or butterfly prawns tossed with lettuce, pigmy tomatoes and garlic croutons in a Caesar dressing topped with grated parmesan cheese ₹ 330 / 370

Scratch Salad

Honey dressed rocket leaves, chicken ham and pigmy tomatoes topped with parmesan cheese ₹ 260

Crispy Chicken Salad

Crumb fried chicken mixed with shredded lettuce, pigmy tomatoes and sliced cucumber in a Dijon mustard honey dressing ₹ 250



Horiatiki

Widely known as Greek salad - sliced cucumber, capsicum, sliced onion, shredded lettuce, pigmy tomatoes and green & black olives, tossed in a traditional Greek dressing topped with famous feta cheese ₹ 200

Sour Cream Chicken Salad

Diced chicken, cucumber, pigmy tomatoes and shredded lettuce tossed together with croutons in a sour cream dressing ₹ 200

Hindustani Chatpat Salad

Juliennes of assorted vegetables sprinkled with chaat masala, dressed with lime and vinaigrette ₹ 120

Sabzi Makka Salad

An Indian salad preparation with corn and vegetables in a lemon dressing ₹ 120



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ORIENTAL

Oriental cuisine can actually refer to very different styles of Asian cooking depending on the nation or area.

The Oriental section of Asia covers a huge chunk of eastern Asia known as the Far East and thus encompasses a wide range of culinary traditions.



FROM THE ORIENT NETS

□ Honey Garlic Shrimp / Squid

Batter fried prawn / stir fried squid rings sautéed in a garlic flavoured honey sauce ₹ 420 / 350

□ Koong Phad Nam prik Pow

Prawn sautéed with assorted vegetables in a Thai red chilli sauce ₹ 420

□ Pla Rad Prik

A Thai fish speciality - crispy fried fish topped with an amazing herb flavoured tamarind sauce ₹ 450



□ Mandarin Fish

A fish delicacy from Mainland China - stir fried fish sautéed with corn in an orange flavoured sweet 'n' sour fish sauce ₹ 470

□ Oriental Orange Shrimp

Prawn sautéed in a tangy orange sauce made of fresh oranges and served on a bed of grilled asparagus ₹ 450

□ Mixed Seafood Sizzler

Assorted seafood tossed with a variety of mushrooms and served on a hot sizzler platter ₹ 480

□ Calamari Sizzler

Tender calamari sautéed with a variety of mushrooms and served on a hot sizzler platter ₹ 380



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ORIENTAL POULTRY

▣ *Ped Tod Grob*

A whole meal by itself - duck roasted in Thai style and served with homemade bread and vegetables ₹ 700

▣ *Stir Fried Chicken Sizzler*

Stir fried sliced chicken breast sautéed with a variety of mushrooms and served on a hot sizzler platter ₹ 500

▣ *Panko Fried Chicken Sizzler*

Crumb fried chicken in a sweet 'n' sour sauce and served on a hot sizzler platter ₹ 500

▣ *Panko Fried Duck Sizzler*

Crumb fried duck fillets tossed in a sweet 'n' sour sauce and served on a hot sizzler platter ₹ 700

▣ *Pineapple Chicken*

Grilled chicken with pineapple roundels and blanched pok choy, finished with a pineapple sauce ₹ 500

▣ *Chicken Piccata*

Shallow fried chicken breast, blanched pok choy and rice noodles topped with a lemon sauce ₹ 470

▣ *Oriental Orange Chicken*

Diced chicken batter fried and sautéed in an authentic Oriental orange sauce ₹ 320



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□ *Sesame Chicken*

Diced chicken batter fried and sautéed in a traditional soya based sesame sauce of sesame oil, honey and wine ₹ 320

□ *Teppanyaki Chicken*

A famous Japanese preparation – diced chicken grilled on a hotplate with teriyaki sauce ₹ 450

□ *Dragon Chicken*

Stir fried shredded chicken in a spicy sauce ₹ 400

□ *Tswo's (Tso) Chicken*

A famous chicken preparation from Hunan region of China – diced chicken fried and sautéed with traditional sauces of hoisin, tso and red chilli ₹ 400

□ *Kung Pao Chicken*

A classic chicken dish from Sichuan cuisine – diced chicken in a spicy sauce ₹ 380

□ *Selection of Thai Curries*

Prawn / chicken / beef in your choice of classic Thai Red / Yellow / Green curry served with jasmine rice ₹ 400

□ *Chicken with Selection of Sauces*

Szechwan / Manchurian / Chilly ₹ 320



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ORIENTAL MEAT

☐ *Far East Beef Sizzler*

Stir fried sliced beef braised with vegetables and spices, served on a sizzling hot plate ₹ 420

☐ *Oriental Sizzling Lamb*

Lamb slices stir fried and braised with vegetables and spices, served on a sizzling hot plate ₹ 460

☐ *Beef Shiitake & Cloud Ear Fungus*

A Japanese preparation – beef slices sautéed with shiitake mushroom and wood mushroom ₹ 420

☐ *Teriyaki Lamb Ribs*

Braised lamb ribs sautéed with fresh mushroom in a classic Japanese teriyaki sauce ₹ 520

☐ *Beef Manchurian*

Sliced beef prepared in traditional manchurian style ₹ 400

☐ *Mandarin Beef*

Sliced beef braised with mushroom in hoisin sauce ₹ 400

☐ *Glazed Lamb Chops*

Lamb chops glazed with honey and served with daikon salad ₹ 500

☐ *Sliced Beef with Scallion*

Caramelized beef cooked in a sweet and savory sauce ₹ 420



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ORIENTAL GREENS

Oriental Vegetable Sizzler

Assorted vegetables sautéed on a griddle and served on a hot sizzler platter ₹ 200

Wok Tossed Mushrooms

Stir fried mushrooms tossed with vegetables in tso sauce ₹ 190

Sichuan Tofu

Tofu tossed in a hot 'n' sour mala sauce with assorted vegetables ₹ 250

Crispy Fried Vegetables

Crispy fried vegetables tossed in garlic honey sauce ₹ 200

Vegetable Salt and Pepper

Choice of Baby corn / mushroom / cauliflower ₹ 200

Vegetable Oriental Style

Vegetable of your choice cauliflower / mushroom baby corn / baby potatoes in a chilli / manchurian sauce ₹ 220



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Fried Rice

- Vegetable ₹ 170
- Chicken / Prawn ₹ 200 / 220

Yangzhou Fried Rice

₹ 250

Garlic XO Fried Rice with Prawn

₹ 350

Khao Pad Sapparot

₹ 170

Nasi Goreng

₹ 250 / 360

Fried Bee Hoon

₹ 350

Pad Thai - Chicken / Prawn

₹ 320 / 350



Sesame Hot Noodles



Vegetable ₹ 200



Chicken / Prawn ₹ 200 / 220

□ Stir Fried Seafood Noodles

₹ 200

□ Hokkien Mee

₹ 250

□ Mie Goreng

₹ 280 / 300





CONTINENTAL



■ *Spaghetti Marinara*

₹ 420

■ *Spaghetti Pomodoro*

₹ 300

■ *Spaghetti Carbonara*

₹ 350

■ *Farfalle con Salami*

₹ 420

■ *Penne Primavera*

₹ 300

■ *Penne con Pollo Grigliato e Funghi*

₹ 400

■ *Penne Mare Blu*

₹ 400

■ *Tagliatelle Vesuvio*

₹ 400

■ *Penne Amatriciana*

₹ 400



■ *Farfalle Montanara*

Roasted chicken and mushroom in a wine flavoured cream sauce ₹ 400

■ *Spaghetti Aglio Olio Funghi*

Spaghetti in olive oil with mushroom, leeks and herbs topped with a dash of white wine ₹ 300

■ *Macaroni con Formaggio*

Widely known as Mac 'n' Cheese - macaroni in a creamy cheese sauce ₹ 400

Selezione Pasta

Make your own combinations of pasta from Spaghetti / Penne / Tagliatelle with a selection of exotic sauces such as

■ **Bolognese** ₹ 350

■ **Neapolitan / Alfredo** ₹ 300



FROM THE GLOBAL NETS

■ *Grilled Tiger Prawns*

As per weight



■ *Sea Bass Fillet*

Shallow fried Sea Bass fillet topped with a vanilla flavoured coriander sauce, served with sauteed vegetables and mashed potato ₹ 800

■ *Braised Fish Caper Olive*

Sea Bass fillet braised with potato and zucchini in caper olive sauce, served with mashed potato and buttered zucchini ₹ 800



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Sea Bass with Salami

Pan fried Sea Bass with salami topped with a rich beetroot emulsion ₹ 700

Fillet of Fish in Lemon Foam

Braised Sea Bass fillet with leeks and carrot peel, covered in a lemon foam ₹ 650



GLOBAL POULTRY

Roasted Duck

Marinated duck fillet roasted in thick port wine, served with mashed potato and sauteed vegetables ₹ 600



Pepper Garlic Chicken

Grilled chicken fillet served in hot pepper garlic sauce along with sauteed vegetables and potato wedges ₹ 500

Panko Chicken

Crispy crumb fried chicken served with garlic mayonnaise, lettuce and potato wedges ₹ 450

Braised Chicken with Bell Pepper

Braised chicken breast topped with bell pepper sauce, served with grilled vegetables and potato wedges ₹ 450



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GLOBAL MEAT

Grilled Tenderloin

Marinated undercut of beef, grilled and served with caramelized shallots, vegetables and mashed potatoes ₹ 450

Fillet Steak

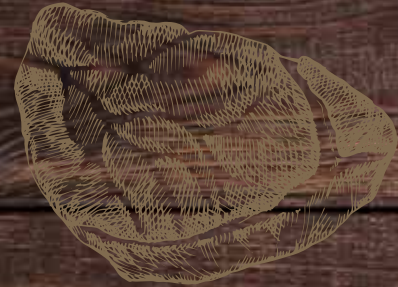
Beef steak marinated with an olive dressing, grilled and served with garlic sauce, sautéed vegetables and mashed potatoes ₹ 450

Fillet Steak in Red Wine Sauce

Grilled steak with asparagus, red wine sauce and mashed potatoes ₹ 750

Steak Sizzler

Steak served on a hot sizzler platter with sautéed vegetables and potato wedges ₹ 500



'Scottadito' Lamb Chops

Fine lamb chops marinated in a mint and lime dressing, grilled and served with creamy spinach and mint flavoured tomato sauce ₹ 700

Beef Stroganoff

Shredded beef in a rich brown sauce, served with buttered rice ₹ 400

Grilled Lamp Chops

Tender lamb chops marinated with herbs and red wine, grilled and served with shallot sauce, grilled vegetables and potato wedges ₹ 600



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■ *Champignons with Fine Herbs*

₹ 300

■ *Asparagus au Gratin*

₹ 600



SOUTH INDIAN & NORTH INDIAN

The traditional food of India has been widely appreciated for its fabulous use of herbs and spices. The staple food in India includes wheat, rice and pulses. The cooking style varies from region to region and is largely divided into South Indian & North Indian cuisine.



FROM THE INDIAN NETS

☐ *Squid / Prawn Ularthiyathu*

Squid / Prawn marinated in Kerala spices, sautéed with coconut flakes and roasted masala ₹ 200 / 240

☐ *Meen Mulakittathu*

Seer fish cooked in rich Kerala gravy with kokum and chilly masala ₹ 350

☐ *Mappas - Fish / Prawn / Chicken*

An authentic Kerala preparation of fish from Central Travancore - fish / prawn / chicken prepared in a rich coconut milk gravy with Kerala spices and masalas ₹ 350 / 400 / 300

☐ *Moile - Fish / Prawn*

A traditional Kerala fish preparation - fish / prawn reduced together in mild seasoned coconut milk ₹ 350 / 400

☐ *Meen Pollichathu*

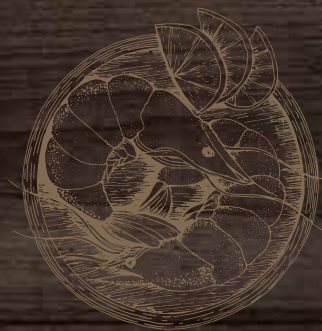
Another local fish delicacy - fish coated with a thick masala of finely chopped shallots and red chilly paste wrapped in a plantain leaf and grilled ₹ as per weight

☐ *Fish Masala*

Kerala style fish roast cooked in a spicy and flavourful masala ₹ 350

☐ *Prawn Ghee Roast*

Prawn prepared in tomato, ghee and spices ₹ 450



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INDIAN POULTRY

❑ *Kuttanadan Duck Roast*

A famous duck preparation from Kuttandu region - duck cooked in a thick and spicy gravy ₹ 400

❑ *Chutta Kozhi Curry*

Charcoal grilled diced chicken curried in a roast masala ₹ 300

❑ *Kozhi Varutharacha Curry*

Chicken cooked in an authentic gravy of roasted coconut with spices ₹ 300

❑ *Chicken Roast*

Authentic South Indian dish - chicken fried and sautéed with hot and tangy spices ₹ 320

❑ *Miam Chicken Fry*

Chef special masala fried chicken served on a bed of fried onions ₹ 400

❑ *Chicken Pulimanchi*

A Karavalli speciality - chicken prepared in a tamarind flavoured gravy ₹ 300

❑ *Murgh Makhni*

Chunks of chicken cooked in a makhni gravy - a butter based Indian sauce with tomato and mild spices ₹ 320

❑ *Chicken Kadaiwala*

Chicken sautéed with onion, bell peppers and tomatoes with a touch of curry cooked in a traditional Indian wok ₹ 300



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INDIAN MEAT

▣ *Kadaiwala - Lamb / Beef*

Tender meat slices sautéed with onion, bell peppers and tomatoes with a touch of curry cooked in a traditional Indian wok ₹ 420 / 330

▣ *Mutton Perattu*

Mutton cooked in a coriander and chilly masala ₹ 450



▣ *Pothirachi Ularthiyathu*

Tender beef sautéed with coconut, chilly and spices ₹ 350

▣ *Beef / Mutton Roast*

Tender chunks of beef / mutton roasted with aromatic spices, coconut pieces and curry leaves ₹ 350 / 420

▣ *Beef Perattu*

Diced beef pressure cooked and sautéed in a roasted masala with curry leaves ₹ 350



▣ *Rogan Josh - Lamb / Beef*

Traditional lamb / beef curry cooked with freshly ground herbs and spices, flavoured with ratan jot ₹ 420 / 330

▣ *Gosht Bhuna - Lamb / Beef*

Boneless pieces of meat roasted with bell pepper and onion in a medium spicy tomato sauce ₹ 420 / 330



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INDIAN GREENS

☐ *Paneer Lababder*

Cottage cheese simmered in an onion and tomato gravy, finished with ginger butter and fresh cream ₹ 220

☐ *Kadai Paneer*

Cottage cheese cooked with bell peppers in an onion and tomato gravy ₹ 220

☐ *Sabzi Makhanwala*

Assorted vegetables prepared in tomato gravy and butter ₹ 220

☐ *Khumb Makai*

Mushroom and corn in a tomato based gravy ₹ 240

☐ *Khumb Mutter Hara Dhaniya*

Mushroom and peas simmered in brown gravy with fresh coriander ₹ 240

☐ *Pindi Channa*

Chickpeas cooked in freshly ground masala and garnished with ginger, green chilly and coriander ₹ 200

☐ *Aloo Mutter*

Potatoes and peas tossed in an onion and tomato gravy along with a host of spices and herbs ₹ 200

☐ *Aloo Simla Mirch*

Potatoes and capsicum stir fried and cooked with Indian spices ₹ 200

☐ *Choice of Dal*

Tadka / Maharani / Palak / Makhni ₹ 200



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BREADS

- *Naan / Roti*
 Plain, Butter, Garlic ₹ 30
- *Paneer Naan / Kulcha* ₹ 60
- *Paratha*
 Lacha, Pudina, Hari Mirch, Lal Mirch ₹ 60
- *Chapati / Phulka* ₹ 30
- *Wheat Paratha / Kerala Paratha* ₹ 30
- *Roomali Roti* ₹ 30

DESI RICE

- *Steamed Rice* ₹ 150
- *Biriyani*
 Mutton / Chicken ₹ 450 / 400
- *Pulav*
 Vegetable / Kashmiri / Nawabi / Jeera ₹ 250
- *Ghee Rice* ₹ 250
- *Tomato Rice / Lemon Rice / Curd Rice* ₹ 200



DESSERTS

☐ *Cheese Cake* ₹ 250

☐ *Tiramisu*

A trifle of finger biscuits, coffee and mascarpone cheese ₹ 200

☐ *Bambino* 

Banana tempura with vanilla ice cream and chocolate toppings ₹ 150

☐ *Strawberry Panna Cotta* ₹ 250

☐ *Blueberry and Whisky Cream* ₹ 250

☐ *California Banana Split* ₹ 250

☐ *Berry Fool* ₹ 250

☐ *Seasonal Fresh Cut Fruits* ₹ 150

☐ *Fresh Seasonal Fruit Salad with Natural Yoghurt* ₹ 170



☐ *Choice of Ice Creams* ₹ 100

Vanilla / Honey Fig / Butter Scotch / Chocolate / Strawberry

☐ *Rice Kheer with Chocolate and Mandarin*  ₹ 150

☐ *Gulab Jamun with Ice Cream* ₹ 150

☐ *Rasmalai* ₹ 150



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☐ *Toffee*

Apple / Pineapple with vanilla ice cream ₹ 250

☐ *Apple Fritters*

Batter fried apple rings with powdered sugar and vanilla ice cream ₹ 250

☐ *Milk Cake* ₹ 240

☐ *Fried Ice Cream* ₹ 250

☐ *Honey Glazed Noodle with Ice Cream* ₹ 220

BEVERAGES

☐ *Energy Drink* ₹ 240

☐ *Aerated Soft Drinks* ₹ 80

☐ *Seasonal Fresh Fruit Juice* ₹ 100

☐ *Fresh Lime* ₹ 80

☐ *Tea* ₹ 70

☐ *Coffee* ₹ 70

☐ *Hot Chocolate* ₹ 100



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LUMINARA

www.hotelluminara.com