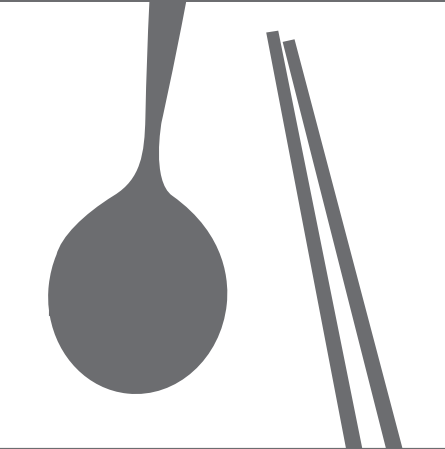






Breakfast

Available from 06:00 hrs to 12:00 hrs

Morning Juices And Balance Fresh - Squeezed Pineapple, Orange, Watermelon or Juice of the Day Immune Booster - Carrot, Cucumber, Apple, Red Beet Or Tomato Healthy Smoothie - Banana, Ginger, Honey Antioxidant - Blueberry, Banana With Light Vanilla Soy Milk Lassi - plain, salted, masala, sweet or fruit	245	Cheese Platter Three varieties of cheese served with crackers, nuts and honey	395
Fresh Seasonal Fruit Platter		Tea, Coffee, Decaffeinated Coffee, Milk Or Hot Chocolate	245
Cereals, Bread And Batter Corn Flakes, Wheat Flakes, Honey Loops, Chocos, Dry Muesli Served with choice of pasteurised, skimmed milk or soy milk	275	GO INDIAN Idli / Medu Vada / Vegetable Upma Sambar, coconut and tomato chutney Dosa or Uttapam – Plain or Masala Sambar, coconut and tomato chutney	275
Porridge With Banana, Cinnamon And Raisins		Poori Bhaji Deep fried whole wheat bread with curried potatoes	
Stack Pancakes, Belgian Waffle Or French Toast Served with berry compote, whipped cream, honey or warm maple syrup		Organic Poha with Sev and Peanut Flattened rice preparation, tempered with mustard seeds, peanut and curry leaves and crispy fries	
Selection From Fresh Baker's Basket Eggless - croissant, danish pastry, cinnamon roll and toast With Egg – muffin, doughnuts, fruit cake and toast		Stuffed Tawa Paratha Choice of aloo, paneer or gobhi with yogurt and pickle	
Eat Right - Fruit Yoghurt Parfait Low fat yogurt, crunchy granola, roasted nuts and honey glazed seasonal fresh fruits		Indian Fare Seasonal Fresh Juice Or Choice Of Lassi Idli or dosa (plain or masala). Served with an accompaniment Stuffed paratha (aloo, panner or gobhi) Indian Sweet Tea, Coffee or Hot Chocolate	575
EGGS Farm Fresh Eggs Of Below Choice Omelette, scrambled egg, poached, boiled, sunny side up served with chicken sausage, roasted tomatoes, hash brown, toast	345	Novotel Breakfast Seasonal fruit juice or sliced fruits Cereal - cornflakes, chocos, all bran, muesli with hot or cold milk Omelette - poached, scrambled or fried with chicken sausage or bacon,grilled tomatoes and hash brown Oven fresh bakeries or toast with butter and preserves Tea, Coffee or hot chocolate	575
Greek Style Eggs Scrambled eggs with sautéed tomatoes and feta cheese, topped with roasted sweet peppers		Healthy Breakfast Seasonal vegetable juice or sliced seasonal fruits Low fat yogurt – plain or fruit flavoured Wheat flakes with hot or cold skimmed milk or soy milk Egg white omelette, scrambled or poached Multigrain, Brown toast Green tea	575
Eggs Benedict 2 poached eggs, baked ham, English muffin, hollandaise			
Egg White Frittata 4 eggs with cheese onion, tomatillo salsa, country potatoes, toast			
Cold Cut Platter Chicken salami, ham slice, mortadella and salmon	395		

Prices quoted are exclusive of GST as applicable.

 - Inbalance / Healthy  - Vegetarian  - Non - Vegetarian  - Chilly  - Local Delicacies

All Day Dining

Available between 11:00 hrs to Midnight

Cold Appetizers

Novotel Caesar Salad Lettuce with Caesar dressing, shaved Parmigiano-Reggiano, Caper, olives and golden garlic crostini Addition with: Caramelized onion and sun dried tomato Blackened chicken breast Smoked salmon	325 375 475
Salade Nicoise Mesclun, olive, peppers, potato, tuna and hard boiled eggs	425
Horiatiki – The Greek Village Salad Fresh bell peppers, cucumber, red onions, crusty bread, olives with feta and lemon-garlic sumac	325
Spiced Poached Pears and Citrus Salad Crumbled feta, rocket leaf and roasted almonds dressed with citrus dressing	325
Mediterranean Cold Mezze Smoked ancho and chick pea hummus, lebaneh, fattoush, tabouleh, marinated olives, lavash and pita	345

Appetizers – Western

Nachos with Five Layers Mexican Dip Crispy nachos served with spicy refrito, pica de gallo, guacamole, sour cream, jalapenos, fresh lettuce and scallion	345
Arrancinni Prunes, candied walnut and mozzarella and harissa mayo	395
Crunchy Basket Onion rings, potato wedges, mini samosas, jalapeno's poppers served with chilli mayo	425
Cannelloni Florentine Spinach and cottage cheese filled pasta, glazed with chunky tomato and parmesan cheese	425

Prices quoted are exclusive of GST as applicable.

 - Inbalance / Healthy  - Vegetarian  - Non - Vegetarian  - Chilly  - Local Delicacies

Crunchy Taco Choice of paneer or chicken tikka in corn tortilla, served with refrito, salad and cheese	345 / 450
Panko Crumb Fish with chips Served with remoulade dip	495

Appetizers – Indian

Aloo Tikki Chaat Popular North Indian street side delicacy made of potato galettes mixed with tamarind and mint chutney	295
Khasta Gullar Cornflakes and vermicelli coated vegetable dumpling stuffed with figs	325
Dahi Kebab Soft tasty vegetarian kebabs made from hung curd and cheese and the flavours of ginger and pepper	345
Poha Crusted Khasta Hariayali Kebab Puffed rice crusted spinach and pea kebab stuffed with mango chutney	345
Amritsari Macchi and Chips A popular street food delicacy of Amritsar - Chunks of boneless fish dipped in carom seed flavoured gram flour batter and deep fried, served with masala potato wedges and salsa	645

From The Clay Oven

Available between 12:00 to 15:00 hrs and 19:00 to 23:00 hrs

Tandoori pahari aloo and broccoli zulfiani Charcoal roasted nut and mawa filled mountain potatoes, creamy marinated broccoli florets	345
Makhmali Paneer Chargrilled paneer with peppers, onion and tomatoes	475
Tandoori Murg Tikka Chicken marinated with yoghurt and Indian spice, finished in clay oven	575

 **Sunehri Murg Malai** 575
Tender Chicken marinate in creamy yogurt and cashew paste cooked to perfection in the tandoor, baked with cheese sauce

 **Zaffrani aur Nimbu Machli Tikka** 545
Fish marinated with lemon scented Saffron yoghurt and Indian spice, finished in clay oven

  **Dhaba Style Tadoori Kukkad (Half / full)** 575 / 995
Spice roasted corn fed spring chicken in a marinade of hung curd, Kashmiri chilly and garam masala

 **Mutton Gilafi Seekh** 645
Minced lamb and pepper marinated with Indian spices and cooked in tandoor

 **Bhatti Masale ka Jheenga** 845
Chef's special spicy prawns, laccha salad, mint chutney

  **Tandoori Pomfret** 950
Whole baby pomfret mildly spiced with yellow chili, flavoured with "Ajwain" skewered and roasted in clay oven

Soup

 **Roasted Tomato and Pepper Soup** 225
Italian plum tomato spiked with an infusion of herbs and spices

 **Thyme Scented Mushroom cappuccino** 225
Truffle essence flavour with dusted dried porcini

 **Mulligatawny Soup** 275
Rice and lemon

 **Chicken, leeks and potato soup** 275
Roasted chicken and potato soup with glazed leeks

 **Paya Soup** 275
Lamb trotters' soup cooked with Indian spices

Soup of the day – please ask us!
 **Vegetarian** 225
 **Non – Vegetarian** 275

Sandwiches And Wraps

Served on freshly baked artisan and regional baked breads with fattuous salad and french cut potatoes

 **Tomato Bruschetta** 325
Tomato, garlic, basil and olive oil bruschetta, topped with parmesan cheese

 **Fresh Boconcinni and Grilled Vegetables** 345
Green pesto, fresh mozzarella, semi-dried tomato, bell pepper and zucchini in Panini

 **Old Fashioned Chilli Cheese Toast** 325
Melting cheddar, jalapeno, red onion and roasted peppers

 **Maldivian Tuna melt** 445
Tuna and scallion sandwich in Multi grain bread

Novotel Club House
 **Green lettuce, cheese and vegetables in rocula pesto** 345
 **Roasted scallion chicken with ham slice and fried egg** 400

 **Bombay Masala Sandwich** 375
Popular Mumbai Style Masala Sandwich with green chutney, potato filling, vegetables and cheese

Mediterranean Wrap
 **Country fresh greens with falafel** 325
 **Shredded chicken shish tawook** 425

Kathi corner
 **Masala paneer** 375
 **Double egg and chicken** 425

Choose from Whole Wheat Roomali Roti/ Crunchy Parantha

Artisan Burgers

Served on toasted freshly baked sesame buns with fattuous salad and French cut potatoes

 **Mumbai Vada Pav** 325
Vada Pav is an Indian Street food made by stuffing deep fried potato fritters in buns and served with spicy chutneys.

 **Novotel Vegetable and Cheese Burger** 345
Vegetable patty, iceberg lettuce, caramelized onions, and mild cheddar cheese

 **Novotel Chicken Burger** 445
Chicken, celery and onion patty, iceberg lettuce, caramelized onions and mild cheddar cheese

 **Crunchy Fried Fish with Cajun Spice** 425
Crispy fried fish, iceberg lettuce, caramelized onions, sweet pepper aioli

Pasta And Risotto

Durum wheat: Pennette, Spaghetti and fettuccini
Whole wheat: Penne

 **Choice of Sauces** 475
Pomodoro – sweet tomato sauce with basil, garlic and parmesan
Arrabbiata - Olive oil, pilati tomatoes, basil, chilli and garlic
Alfredo - Rich creamy cheese sauce
Pesto alla Genovese – Genovese basil, coarse salt, garlic and parmesan
Aglio Olio - Fried garlic in virgin olive oil and chilli flakes

 **Choice of Sauces**
Roasted Chicken, Tarragon And Pecorino Cream 495
Seafood, Plum Tomatoes And Spanish Saffron 545
Smoked Salmon, Dill And Butter Cream 675

 **Truffle Oil Scented Wild Mushroom Risotto With Mascarpone** 445

 **Roasted Chicken And Chives Butter Peas Risotto** 525

International Mains

Available between 12:00 to 15:00 hrs and 19:00 to 23:00 hrs

 **Stuffed Potatoes Skin** 395
Za'atar spice garlic spinach and corn, caramelize apricot and pecorino drizzle

 **Crusty harissa marinated eggplant** 375
Garlic cream cheese, plum tomato and mango chutney

 **Peri Peri Chicken - fiery / mild** 695
African chili flavoured grilled choice of chicken breast or legs served with American corn and creamy thyme jus

 **Chicken Korma with Butter Naan** 695
A delicate blend of yogurt with authentic spices, it makes a dish that is mild & rich, aromatic & flavoursome.

 **Bombay Bhetki Steak to your choice** 745
Grilled or steamed
Seasonal vegetables, nape with Grenobloise

 **Citrus Gremolata Skillet King Prawns** 875
Dill and garlic brown butter sauce on market veggie

 **Slow Skillet Norwegian Salmon** 1295
Scallion and pea's risotto, caper miso beurre blanc

 **New Zealand Lamb Chop** 1545
Pan seared lamb chop, rosemary mash and braided eggplant

Sizzlers

All sizzlers served with herb rice and French fries

 **Tandoori Paneer with Onion and Peppers** 475
Local farm cheese marinated in sweet mango and onion cooked in clay oven

 **Barbeque Chicken Sizzler** 695
Chicken leg boneless marinated in barbeque sauce

Prices quoted are exclusive of GST as applicable.

 - Inbalance / Healthy  - Vegetarian  - Non - Vegetarian  - Chilly  - Local Delicacies

Prices quoted are exclusive of GST as applicable.

 - Inbalance / Healthy  - Vegetarian  - Non - Vegetarian  - Chilly  - Local Delicacies

Indian Mains

Available between 12:00 to 15:00 hrs and 19:00 to 23:00 hrs

Bharwan Aloo Crispy potato filled with nuts and milk cake, simmered in Banarasi tomato gravy 375	Rajasthani Dhungar Maas Rajasthani signature smoked mutton cooked in traditional Brass Handi with fiery "mathaniya" chilli from Jodhpur. 675
Dal Aap Ke Liye Double Tadka Yellow Dal, Dhabewali Dal or Dal Makhani 375	Chingri Malai Curry Fresh prawn cooked in mild coconut gravy, a specialty from Bengal 845
Subz Diwani Handi A bouquet of fresh seasonal vegetables cooked in semi dry brown onion and cashew gravy 395	
Palak Aap Ki Pasand Choice of baby spinach cooked with your favourites – cottage cheese, crispy potatoes or melange of mushroom and corn 395	Lasaniya Bataka Cubes of Boiled Potatoes cooked along with garlic, onion and tomatoes 425
Ghar Ki Subzi Fresh seasonal vegetables cooked herb and spices, a pure home style preparation. Please ask your server for the fresh seasonal vegetable availabilities 425	Ethnic special Gujarati Dal Sweet, tangy and spicy staple dish made from pigeon pea lentil also known as Toor Dal. 375
Paneer Khurchan Vegetables and cottage cheese cooked in Indian spices and rich onion tomato gravy 495	
Egg Bhuna Masala A delicious spicy preparation of the eggs with onion and tomato based gravy 425	
Malabar Fish Curry The fish is marinated & lightly fried prior to simmering in thick coconut milk gravy 575	Choice of Pulao Shahi jeera, bhuna pyaz aur mutter Dhingri Shabnam Pulao (mushroom and pea's) 350
Butter Chicken The princely house favourite chicken delicacy, interlaced chicken morsels dipped in rich tomato gravy 645	Plain / Masala Khichadi 375
Nadan Kozhi curry Southern style chicken cooked in spicy tomato, onion gravy, flavoured with fennel powder 645	Subz Biryani A unique combination of garden fresh vegetables with saffron flavour and spice 425
Bhuna Gosht Adraki Braised lamb cooked with onion, tomato, ginger and fresh coriander 675	Murg Biryani Tender chicken chunks cooked with aromatic spices 575
	Gosht Biryani Tender lamb with aromatic spices 645

Prices quoted are exclusive of GST as applicable.

- Inbalance / Healthy - Vegetarian - Non - Vegetarian - Chilly - Local Delicacies

Indian Breads

Available between 12:00 to 15:00 hrs and 19:00 to 23:00 hrs

Roti – Whole wheat flour flat- bread Flaky layers breads – laccha parantha	110
Naan – wheat flour bread Plain, Garlic, Cheese, Chili or Butter topping	115
Masala Kulcha – Bread filled with cottage cheese and potato	125
Peshawari Naan – Naan filled with almond, dry fruits and raisins	125
Raita or plain Yogurt	150
Papad – Fried, Roasted or Masala	125

Pan Asian

Available between 12:00 to 15:00 hrs and 19:00 to 23:00 hrs

Soup

Tom Kha Thai broth with kafir and lemon grass flavoured and coconut milk <td></td>	
Gay lim sook mi tong sweet corn and scallion soup Vegetarian / Chicken / Seafood <td>275 / 345 / 375</td>	275 / 345 / 375

Momos: The Himalayan Dumplings

Tibetan momo ginger flavour and scallions <td></td>	
Guo tie pan fried dumplings with Sichuan oil <td></td>	
Vegetarian / Chicken pak choi and mushroom <td>350 /525</td>	350 /525

Appetizers

Hot Sambal Goreng Kembang chilli fried broccoli and lotus stem from Malaysia 375	
Evergreen-Paneer Chilli / honey chilli potatoes with lotus stem Or crispy vegetable 345	

Prices quoted are exclusive of GST as applicable.

- Inbalance / Healthy - Vegetarian - Non - Vegetarian - Chilly - Local Delicacies

Wok Tossed Silken Pepper Chicken	645
Crispy Cumin Lamb With Scallion And Red Chilli	745
Prawn of your choice Fragrant braised butter-garlic prawns/ red chilli, black peppercorn prawns 895	
Crispy Fried Pomfret, Sichuan style	995

Mains

 Braised Chinese Greens with Pak Choi and Golden Baby Garlic	500
  Tofu and Vegetables with Dry Chili Cooked in Clay Pot Style	525
 Triple Mushrooms Braised in Ginger Garlic Sauce	545
 Bombay Bhetki with Fragrant Black Bean Sauce <i>Steamed or Wok Tossed</i>	695
 Kung Pao Chicken <i>with bell peppers and peanuts</i>	675
Kaeng Khae, Thai curries – Green (Kiew Waan), Red (Phet) or Panaeng	
 Vegetarian	575
 Chicken	745
 Seafood <i>Served with steamed rice</i>	825
 Nasi Goreng, Indonesian Fried Rice, Eggs And Chicken Satay Accompaniments <i>sambal sauce, prawn crackers</i>	745

Noodles And Rice

Hakka Noodles or Chop suey	
Chilli Garlic Noodles	
Vegetarian	375
Egg and chicken or seafood	495/575
The Square Special Fried Rice	
Vegetarian	375
Egg and chicken or seafood	495/575

NIHON - COUNTRY IN EAST ASIA

JAPANESE CUISINE

Available between 12:00 to 15:00 hrs and 19:00 to 23:00 hrs

Sashimi and Nigiri

Sashimi, art of appreciating the subtle pleasure of the finest ingredients nature has to offer. This comprises raw seafood, served with accompaniments. Nigirizushi or hand formed sushi comprises hand pressed pats of rice draped with slice of seafood and a touch of wasabi. Traditionally, nigiri sushi is served in pairs.

Portion – 06 Pieces	
Hamachi – Yellow tail	700
Moguro – yellow fin Low Fat Tuna	600
Sake – Salmon	650
Tako – Octopus	700

Portion – 02 Pieces	
Hamachi – Yellow tail	450
Moguro – Yellow fin Low Fat Tuna	350
Sake – Salmon	350
Tako – Octopus	450
Ebi – Prawn	300
Gunkan Ikura / Tobiko – Salmon egg / flying fish roe	450
Tamago – Japanese egg roll	250

Maki Sushi

Makizushi or rolled sushi is made by enfolding the ingredients in a sheet of noori or seaweed. It is usually served in six pieces.

Inarizushi – deep fried tofu, shiitake mushroom and beni sog	350
Yasai Tempura Maki – vegetable tempura roll	325
Kappamaki- English cucumber and wasabi	275
Salad Maki / Spicy Salad Maki – fresh vegetables / spicy miso paste and seven spices	325
Tekka Maki –fresh tuna and wasabi	300
Salmon Maki –Alaskan salmon and wasabi	300
California Maki -crabstick, prawn, avocado, flying fish roe	450
Ebi Tempura Maki –upside rice roll, with crispy batter fried prawns	450

Novotel Sushi And Sashimi Platter

Enjoy this sumptuous, assorted platter for a wholesome sampling of our sushi and sashimi offerings...!

Sushi platter	
Small - 04 pcs Nigiri, 01 Maki roll	1000
Regular - 07 pieces Nigiri, 02 Maki rolls	1825
Sushi and sashimi Platter	
Small – 4 pieces Nigiri and 06 slices assorted Sashimi	1300
Regular – 6 pieces Nigiri and 10 slices assorted Sashimi	2050

Tsumami

The Japanese version of nibbles and appetizers

Edamame	325
steamed soy beans, lightly salted or spiced with Japanese spices.	
Agedashi Tofu	350
Dusted Tofu with Soy dashi, spicy grated radish, green onions	
Potato Salad	325
mashed potato with onion, cucumber, carrot and mayonnaise	
Dasi Maki Tamago	325
Japanese omelette, grated radish and Soya	
Cha-Syu	645
12 hrs slow roasted pork belly served with karashi and mayonnaise	
Butareisabu Salad	450
pork slice with radish dressing	

Soup

Miso Shiru – fermented soy bean soup with traditional accompaniments	325
Choice of Spicy / Seafood/ Pork/ Yasai- root vegetables	

Prices quoted are exclusive of GST as applicable.

- Inbalance / Healthy - Vegetarian - Non - Vegetarian - Chilly - Local Delicacies

Tonkatsu And Karage

Deep fried dishes with chef special tonkatsu sauce

Tori / Ton Katsu – deep fried chicken / pork with tonkatsu sauce	525 / 575
Tori karage – deep fried chicken marinated in ginger soy marinade	525
Ebi Fry – panko deep fried prawns with taru taru and tonkatsu sauce	675

Tempura

Flash fried, delicate batter covers morsels vegetables, tofu, and seafood's.

Yasai Tempura – Vegetable tempura	425
Ebi tempura – Prawn tempura	645
Tempura Moriwase – seafood and vegetables	525

Steamed, Braised And Grilled

Yasai Takiawase / Itame – steamed vegetables / stir fried vegetables	345
Sake No Teriyaki – soft grilled salmon with teriyaki sauce	795
Tori Teriyaki – grilled diced chicken with teriyaki sauce	575
Buta No Syougayaki – thinly sliced pork belly with onion and ginger sauce	625

Donburi

Donburi is term use for bowl and it's more popular for cooked rice and served on top of fish, meat and vegetables. Served with Miso soup and pickle

Okayo Don – Chicken and eggs simmered in sweet dashi soya	545
Ten Don – tempura prawns, fish and squids and vegetables	945
Katsu Don – crispy fried pork cutlet with sweet soy dashi broth	645

Prices quoted are exclusive of GST as applicable.

Noodle and Rice

Choose from range of staples – traditional Japanese grains glutinous rice and selection of ramen or noodle with elusive condiment

Kake Soba / Udon – noodle with dashi soya and tempura crumbs	525
Yasai Yaki Soba / Udon – stir fried soba or udon noodles with vegetables	575
Gohan – sticky steamed rice, served with pickle	325
Tempura Udon / Soba – prawn and vegetable tempura with dashi stock, Kombu seaweed and bean curd	745
Yaki Udon / Soba – stir fried noodles with chicken or pork	545
Yasai / Ninuku Chahan – Fried rice with vegetable / vegetable and pork	345 / 445

Dessert

Baked Rasmalai	275
Fresh cheese dumpling, baked in saffron infused cream, palm syrup	
Gud Ki Phirnee	275
Indian Rice Pudding with Jaggery	
Elaichi Banoffee Pie	275
Brit classic with our local elaichi banana and peanut butter	
Choice of Ice Creams	275
An assortment of three scoop of in house signature flavour	
New York Cheese Cake	325
Cookie crust and served with berry compote	
Tiramisu	275
Mascarpone cheese, espresso coffee, biscotti wafer and coco dust	
Vanilla Crème Brulee	275
Custard topped with caramelized sugar	
Single Estate Chocolate Molten Cake	275
Moist dark molten chocolate centre, raspberry sauce, vanilla ice cream	

- Inbalance / Healthy - Vegetarian - Non - Vegetarian - Chilly - Local Delicacies

