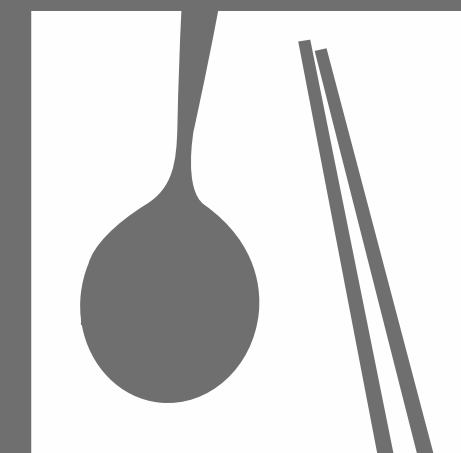






We levy Service Charge @ 5%. The payment of this service charge is voluntary and should you not wish to pay this amount, please do let us know so that it may be waived off.

BREAKFAST

06:30 am - 11:00 am

Choice of eggs450

Done to your liking: boiled, poached, scrambled (OR)

An omelette with your choice of filling: mushroom, masala, cheddar cheese, ham 
Served with potato patties, grilled tomatoes and toast
Choice of tea (or) coffee

Accompaniments to order

Olive oil tossed vegetables 100

Chicken sausage150

Crispy back bacon 150

Breakfast ham 150

Selection of breakfast cereals

Corn flakes (or) Dry muesli (or) Wheat flakes (or) Chocó's
With hot (or) cold milk, served with flavoured yogurt (or) slim yogurt, and choice of tea (or) coffee

South Indian breakfast 500

Dosa (or) Vada (or) Idly
Served with sambar, chutney and south Indian coffee

North Indian breakfast 500

Aloo paratha with dahi (or) Poori served with bhaji
Choice of tea (or) coffee

STARTERS AND KEBABS

11:30 am - 03:00 pm and 06:30 pm - 11:30 pm

Mezze platter 600

Hummus, tabouleh, fattoush, babganoush, marinated feta and olives
Accompanied with crispy pita bread

Paneer kalonji tikka 550

Nigella studded tandoori paneer steak

Bharwan paneer 550

Stuffed tandoori cottage cheese steak

Aloo beetroot poha ki tikki 500

Potato and rice oats diskettes, chilli mayo dip

Salt and pepper corn 450

Wok tossed crispy corn in scallion and oriental seasoning

Aloo ke tuk 450

Crispy fried baby potato in sweet and sour chutney

Parmesan chicken goujons600

Strips of chicken crumb fried with parmesan, tomato dip

Satay prik gai 600

Chicken satay with soy chilli marinade

Malabar fried prawns 800

With Kerala tempering, coconut dip

Drums of heaven600

Crispy wings of marinated chicken accompanied with barbeque sauce

Roghni seekh 750

Pounded lamb kebab tossed in spicy cardamom masala

Angara murgh tikka 650

Yoghurt and degi chilli marinated tandoori chicken morsels

Mamsam vepudu 700

Tender lamb tossed with spicy Andhra masala

Hyderabadi tali macchi 650

Masala marinated fried fish fillets

SALADS

11:30 am - 00:00 am

Indian green salad 300

Slices of onion, cucumber, tomato, carrots, wedge of lemon and green chilli

Caesar salad400

Crisp home cultivated lettuce, caesar dressing, parmesan shavings, garlic croutons, bacon bits, anchovies and garlic crostini

Chicken150

Prawns250

Cottage cheese100

Mixed leaves 450

Home cultivated mesculn, tomatoes, onions, carrots, cucumber, pepper & olives.

Nicoise650

Tuna, potatoes, olives, green beans, boiled quail eggs, citrus vinaigrette

Thai papaya salad 450

Raw papaya, carrot cherry tomato, crushed peanuts, Thai chilli dressing

Chicken150

Prawn250

Seafood250

Caprese 500

Fresh tomato, semi dried tomato, confit tomato, bocconcini, garden fresh basil, balsamic emulsion

Gourmet cheese platter (3 types) 950

Ask our chefs for today's selection, toasted nuts, fig chutney, and lavash

SOUPS

11:30 am - 00:00 am

Roasted tomato350

Slow roasted tomato soup, garlic, onion, thyme, tomato crostini.

Bhune bhutte aur badam ka shorba350

Roasted corn kernels with almond and Indian spices

Mushroom chilli cappuccino 400

Wild mushroom soup with dairy foam and chilli drizzle

Noodle broth

With choice of

Vegetables350

Chicken400

SANDWICHES, BURGERS AND WRAPS

11:30 am - 00:00 am

Vegetable burger 550

Crispy fried veg pattie, cheese slice, on sesame bun

Vegetable kathi roll 550

Paratha wrap of paneer, green peppers and onions

Vegetable club sandwich 550

Triple decker sandwich with grilled vegetable, cheddar slice, tomato and lettuce

Lamb kheema sandwich 600

Hyderabadi masala braised lamb mince tucked in homemade double pav

Chicken burger650

Thyme scented grilled chicken pattie and cheese on sesame bun

Club sandwich 650

Triple decker sandwich with grilled chicken breast cheddar slice, tomato, lettuce, bacon and fried egg

Novotel burger 700

Classic 10 oz ground tenderloin, bacon and cheese on sesame bun

Chicken kathi roll 600

Paratha wrap of chicken, egg, green peppers and onions

Philly steak sandwich 700

Grilled tenderloin strips, caramelised onions and mushrooms, Swiss cheese, foot long bread

PIZZA

11:30 am - 00:00 am

All our pizzas are thin crust

Margherita 650

Homemade tomato sauce with mozzarella cheese and basil

Suprema 650

Green olives, black olives, bell peppers, mushroom, onion, baby corn, mozzarella

Pizza quattro formaggi 700

Bocconcini, mozzarella, cheddar and goats cheese

Gardenia 650

Red onion, mushroom, zucchini, bell pepper, broccoli, black olives

Chicken tikka 700

Boneless tandoori chicken tikka, green chilli, coriander, mozzarella

Pizza pepperoni 750

Paprika smoked pork salami

Affumicata650

Tomato mozzarella, chicken smoked cheese, black pepper olives

Gamberi e fungi750

Three mushrooms and jumbo prawns

Guntur chicken 700

Guntur style superhot chicken morsels, mozzarella cheese, curry leaf tempering

PASTA

11:30 am - 00:00 am

Napolitan 650

Spaghetti Naples style with rich tomato sauce and seasonal vegetables

Spaghetti AOP650

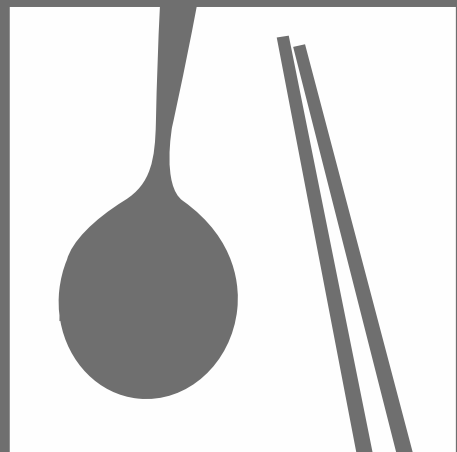
Thread pasta in garlic, olive oil, chilli flakes and shaved parmesan

Penne arrabiata 650

Penne tossed with spicy tomato sauce

Paccheri with tomato sauce 	650	Thai curry	
Tube shaped pasta tossed with eggplant and tomato sauce		Red or green served with steamed rice with choice of	
Spaghetti bolognaise 	700	Vegetable	550
Thread pasta tossed with minced tenderloin and tomato ragu, shaved parmesan		Chicken	700
Fettuccini carbonara 	700	Prawn	850
Ribbon pasta tossed with egg, cream, bacon and parmesan		Nasi goreng	850
MAIN COURSE		Indonesian stir fried rice, chicken satay, fried eggs, tomato wafers	
Western		Mee goreng	850
11:30 am - 00:00 am		Indonesian stir fried noodles, chicken satay, fried eggs, tomato wafers	
Beer battered fish and chips	750	Stir fried chicken in chilli basil sauce	700
Accompanied with tartare sauce		Asian vegetables in white garlic and cilantro sauce 	550
Sous vide half spring chicken	750	INDIAN MAINS	
Leek fondue, balsamic glazed mushrooms		11:30 am - 00:00 am	
Pollo ala basquaise	750	Kadai subzi	550
Basque style roast chicken with onion and pepper sauce		Melange of seasonal vegetables in aromatic tomato onion masala	
Grilled tenderloin 	800	Paneer khurchan	600
Roasted root veggies, scallion cream mash, garlic jus		Cottage cheese batons in spicy tomato gravy	
Ossobucco	850	Adraki aloo gobi	500
Braised lamb shank, creamy polenta, lamb jus		Cauliflower and potato curry with a ginger overdose	
Risotto of your choice:		Vilayati subzi 	600
Porcini	800	Zucchini, baby corn, tri peppers and broccoli in onion tomato masala gravy	
Lamb chops	1200	Paneer (Makhani/Lasooni palak/Kadai)	600
Chicken breast and jus	950	Cubes of fresh cottage cheese simmered in a gravy of your choice	
Seared pink salmon	1200	creamy tomato/garlic spinach/kadai masala with bell peppers.	
Ratatouille, dill cream, confit cherry tomatoes		Dal makhani	500
Grilled jumbo prawn skewers	1200	Braised lentil and tomato with cumin	
Vierge sauce, tomato chutney		Dal tadka	500
Saffron cous cous 	700	Toor dal tempered with onion, garlic, cumin, chilli,	
With sumac grilled vegetables		tomato and fresh coriander leaves	
Asian		Non veg	
11:30 am - 03:00 pm and 07:00 pm - 11:30 pm		Murgh makhani	750
Stir fried rice/noodles with choice of		Chicken in butter tomato gravy, finished with dried fenugreek leaves	
Vegetable	350	Bhuna gosht 	800
Chicken	450	Braised nuggets of tender lamb, cooked with onion, tomato and garam masala	
Prawn	550	Lamb rogan josh 	800
		Classic Kashmir style braised lamb chunks with silken aromatic tomato gravy	

Kadhai jhinga 	900	Tawa laccha paratha (basket of two)	180
Jumbo prawns curry with onion tomato masala		Flaky whole wheat flour bread baked on hot griddle	
LOCAL SPECIALS		Phulkas (basket of two)	180
Dum ka murgh	750	Whole wheat flour bread	
Chicken baked with rich cashew, onion and yoghurt gravy with garam masala		DESSERTS	
Miriyalu kodi  	700	11:30 am - 00:00 am	
Fried chicken tempered with curry leaves black pepper and podi masala		Molten chocolate cake	350
Gongura mamsam  	800	Signature soft chocolate centre cake accompanied with vanilla ice cream	
Traditional Andhra style lamb curry, cooked with fresh amaranth and spices		Walnut tart, salted caramel semifreddo	350
Tomato pappu 	500	Traditional tart with Italian frozen cream	
Lentil and tomato stew with curry leaf and mustard tempering		Gulab jamun	300
Chapala pulusu 	750	Deep fried dumplings of milk fudge soaked in cardamom flavoured sugar syrup	
Fish simmered in tamarind gravy finished with mustard and curry leaves tempering		Khubani ka meetha	300
Hyderabadi dum biryani 		Dried apricots stewed in aromatic sugar syrup topped with saffron cream and pistachio	
Accompanied with mirchi ka salan and raita		Novotel sundae	350
Vegetable	700	Season's fruits, walnut brownie chunks with vanilla, strawberry, chocolate ice cream	
Lamb	800	Sugar free dessert of the day	
Tawa pulao		Fresh fruit selection 	350
Accompanied with raita		Ice cream (two scoops)	300
Vegetable	600	Choice of vanilla, strawberry, chocolate, butterscotch	
Chicken	700		
Prawn	850		
Sona masoori rice	250		
Curd rice	300		
BREADS			
11:30 am - 03:00 pm and 06:30 pm - 11:30 pm			
Tandoori whole wheat roti (basket of two)	180		
Oil free flat bread			
Naan (basket of two)	180		
Tandoori bread made of refined flour			
Choice of plain, buttered, or with garlic			
Kulcha (basket of two)	300		
Stuffed refined flour bread			
Choice of paneer, masala and onion			
Balanced dish:	These dishes comply with Planet 21 guidelines on a balanced diet.		
		Dishes prepared here may contain allergens.	
		The hotel is not responsible for any allergic reactions caused due to consumption of food here.	



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