



CAYENNE



<b>BREAKFAST SELECTIONS 7:00 am to 12: 00 pm</b>		
<b>Freshly squeezed juice</b>	230	
Watermelon, sweet lime, pineapple, grape, carrot, tomato, beetroot		
<b>Cereals</b>	345	
Cornflakes, all bran, dry muesli, rice crispies, Fruit and bran, oat meal, Weetabix with full cream, low - fat, skimmed or soy milk		
<b>Porridge or Classic Swiss Bircher muesli</b>	345	
<b>Bakery basket</b>	345	
Danish pastries, muffin, plain croissant, doughnuts, white or whole wheat toast served with butter, jam, honey and preserves		
<b>Belgian waffles or Cinnamon French toast or Buttermilk pancakes</b>	345	
Served with fruit compote, maple syrup, whipped cream		
<b>Two fresh eggs</b>	375	
Poached, fried or boiled		
<b>Three egg omelette</b>	400	
Plain or with ham, cheese, mushroom, tomato, peppers or any combination		
<b>Eggs “Benedict”</b>	400	
English muffin, poached eggs, ham, hollandaise sauce		
<b>Scrambled egg🍳</b>	375	
<b>Add grilled bacon, chicken or pork sausages, baked beans (each)</b>	130	
<b>Idli</b>	345	
Steamed rice dumplings - choice of: plain, tomato, spinach or nuts and saffron		
<b>Poori bhaji</b>	345	
Deep fried wheat flour bread served with potatoes, onions and tomato curry		
<b>Uttapam</b>	345	
Grilled rice pancakes served with sambhar and chutneys   choice of: plain, onion or masala		
<b>Dosa</b>	345	
Crispy rice pancake served with sambhar and chutneys		
Choice of: potatoes and green peas, cottage cheese or onion, chilli and coriander		
<b>Paratha</b>	345	
Indian bread encased with potatoes or vegetables served with yoghurt and pickle		
<b>Medu vada</b>	345	
Deep fried lentil fritters served with sambhar and chutneys		
<b>Pongal</b>	345	
Rice cooked with lentils and herbs, served with pickle and coconut chutney		
<b>Fresh seasonal fruit platter</b>	345	
<b>Yogurt - low fat, plain or fruit flavoured</b>	230	
<b>Lassi / Butter milk</b>	220	
Plain, sweet, salted or masala		
<b>Smoothie of the day</b>	230	
<b>Choice of tea</b>	245	
English breakfast, Darjeeling, Assam, earl grey, green tea		
<b>Choice of coffee</b>	245	
Espresso, Americana, cappuccino, café latte, filter coffee		
<b>Hot chocolate</b>	245	
<b>STARTERS 12:00 noon to 3: 30 pm   7:00 pm to 10:30 pm</b>		
<b>Paneer - Achari paneer or Paneer tikka🍽️</b>	400	
Fresh cottage cheese, marinated with aromatic Indian spices and baked in clay oven		
<b>Pakoda - Onion &amp; Chilly or Mix vegetable</b>	345	
<b>Bruschetta - Roasted peppers or Tomato and mozzarella</b>	345	
Topped on Crusty French baguette		
<b>Vegetable dumplings</b>	345	
Asian soft balls fried and tossed in Asian sauce		
<b>Guntur mirapakai kodi🍽️</b>	460	
Chicken tenders with generous touch of Guntur chili		
<b>Zafrani murgh tikka</b>	460	
Chicken marinated with yoghurt and saffron, cooked in clay oven		
<b>Chili Chicken</b>	460	
All - time favourite oriental spiced chicken cubes tossed with chili		
<b>Cajun spiced fish &amp; chips</b>	500	
Batter fried fish finger served with Cajun mayonnaise and fries		
<b>Sarson macchli tikka</b>	500	
Tandoori roasted basa with grain mustard, mustard oil and ground spices		
<b>Vainchina gongura mamsum🍽️</b>	575	
A delicacy of Telugu dry lamb preparation with tangy roselle leaves and ground Indian spices		
<b>Bhattiwala jheenga</b>	625	
Yellow chilli and yoghurt marinated tiger prawns, cooked in tandoor		
<b>Way to go with chillies</b>		
<b>Chicken / Prawn</b>	460 / 625	
<b>SOUP 12:00 noon to 3: 30 pm   7:00 pm to 10:30 pm</b>		
<b>Makai Shimla mirch shorba</b>	280	
Corn and yellow pepper broth flavoured with black pepper		
<b>Sweet corn or Hot and sour</b>		
<b>Vegetable / Chicken</b>	275 / 330	
<b>Roasted tomato and basil soup</b>	345	
Basil, pesto, mascarpone cream		
<b>Mulligatawny</b>	345	
A richly flavoured soup, spiced with curry powder		
<b>B</b>		

SALAD 12:00 noon to 3: 30 pm | 7:00 pm to 10:30 pm

Salad bowl	400
<i>Mesclun leaves, cherry tomatoes, cucumber, sprouts, melon seeds Dressing: French, lemon and olive oil, aged balsamic or yogurt dressing</i>	
Caprese	460
<i>Sliced tomatoes, buffalo mozzarella, basil</i>	
Greek salad	400
<i>Feta cheese, tomato, cucumber, pepper, red onion, olives, oregano, olive oil, lemon</i>	
Caesar's salad🍴	400
<i>Romaine lettuce, croutons, bacon, parmesan shavings, Caesar's dressing🍴</i>	
Add grilled chicken or prawns	250

BETWEEN THE BREADS 12:00 noon to 3: 30 pm | 7:00 pm to 10:30 pm

Choice of breads plain, Panini, or multigrain

Grilled vegetable	400
<i>Seared seasonal vegetables, olive mayo</i>	
Grilled Chicken	460
<i>Herb roasted chicken, caramelized onion</i>	
Club Veg Sandwich	400
<i>Triple deck sandwich with grilled vegetables, cheddar cheese, tomato, lettuce</i>	
Club Non veg sandwich🍴	460
<i>Triple deck sandwich with chicken, bacon, cheddar cheese, tomato, lettuce and fried egg</i>	
Burger	400 / 460
<i>Toast sesame bun, cheese, tomato, lettuce and option of fillings Spicy vegetable pattie / Minced chicken pattie</i>	

All the above will be served with French fries or potato wedges and house salad

PIZZA 12:00 noon to 10:30 pm

Classic margherita	450
<i>Tomato, mozzarella, and fresh basil</i>	
Pepperoncini	450
<i>Cherry tomato, red and yellow pepper, onion, mozzarella</i>	
Chicken tikka and jalapeno	575
<i>Chicken tikka, onion, cilantro and jalapeno chili</i>	

CURRIES 12:00 noon to 3: 30 pm | 7:00 pm to 10:30 pm

Paneer aap ki pasand	575
<i>Cottage cheese cooked with choice of gravy Makhani or Kadhai or lasooni palak</i>	
Aloo aap ki pasand	500
Potatoes cooked with choice of gravy	
<i>Curry patta or Dum aloo or Aloo kadai masala or Jeera mutter</i>	
Miloni tarkari	450
<i>Traditional Hyderabad vegetable preparation.</i>	
Dal	450
<i>Lentil cooked in your style Makhni or spinach or tomato, or sorrel</i>	
Butter chicken masala	575
<i>Tandoor cooked boneless pieces of chicken finished in a silky tomato sauce</i>	
Kodi Kura	575
<i>Chicken morsels simmered in gravy with Andhra spices</i>	
Rogan gosht🍲	625
<i>Slow stewed lamb shanks with Kashmiri chilies infused with an Indian Spice bouquet</i>	
Chapala Pulusu🍲	625
<i>Boneless cubes of river murrel slow cooked in tamarind and tomato gravy</i>	
Royyala vepudu	750
<i>Braised prawns with ground spices and cashew nuts</i>	

BIRYANI 12:00 noon to 3: 30 pm | 7:00 pm to 10:30 pm

(Served with vegetable raita, saffron raita and mirchi ka salan)

Hyderabadi subz biryani	450
<i>Traditional preparation of basmati rice and vegetables cooked in a sealed pot</i>	
Hyderabadi murg biryani	575
<i>Traditional preparation of basmati rice and chicken cooked in a sealed pot</i>	
Hyderabadi gosht biryani	625
<i>Traditional preparation of basmati rice and lamb cooked in a sealed pot</i>	

RICE & INDIAN BREADS 12:00 noon to 3: 30 pm | 7:00 pm to 10:30 pm

Curd rice	350
<i>Rice and yogurt porridge tempered with mustard and curry leaves</i>	
Steamed basmati rice	275

Indian Breads 150  
Naan – plain, butter or garlic  
Kulcha – masala, paneer  
Paratha – lachha, aloo  
Roti – tandoori or phulka

Indian green salad 150  
*Sliced onions, carrots, tomatoes and cucumber*

PASTA 12:00 noon to 3: 30 pm | 7:00 pm to 10:30 pm

Penne Arrabiata 500 / 550  
*Olive oil, tomato sauce and basil / Chicken*  
Chicken tikka risotto 750  
*Tandoori chicken, green peas and parmesan cheese*

MAIN COURSE 12:00 noon to 3: 30 pm | 7:00 pm to 10:30 pm

Thai green or red curry 400 / 500 / 700  
*With eggplant, basil, coconut cream served with rice*  
*Vegetable / Chicken / Prawn*  
Wok tossed rice or noodles 350 / 400 / 650  
*Vegetable or egg / Chicken / Prawn*  
Grilled chicken breast 575  
*With herb jus, garlic mash potato, oven kissed vegetables*  
Tenderloin 725  
*Pan fried tenderloin, mushroom brandy sauce, sauteed spinach, rasinins*  
New Zealand lamb chops 850  
*With mint jus, oven roasted potato*  
Herb grilled prawns with spicy beurre blanc 700

SWEET BITES 12:00 noon to 3: 30 pm | 7:00 pm to 10:30 pm

Rasmalai 450  
*Cottage cheese dumplings poached in saffron flavoured milk*  
Gulab Jamun 450  
*Milk cake dumpling, cardamom saffron syrup*  
Khubani ka meetha 450  
*Apricot compote served with vanilla ice cream*  
Fresh Fruit Platter 450  
*Seasonal fruits*  
Tiramisu 450  
*Coffee flavoured soak sponge fingers with mascarpone filling*  
German caramel cake 450  
Selection of ice cream (per scoop) 175  
*Vanilla | Butterscotch | Mango | Chocolate | Strawberry | Kulfi*

MID NIGHT MENU  
11:00 pm to 7:00 am

STARTER

Bruschetta – Roasted peppers or Tomato and mozzarella 345  
*Topped on Crusty French baguette*  
Pakoda – Onion & Chilly or Mix vegetable 345  
Gunter Mirapakai Kodi 450

SOUP

Makai Shimla mirch shorba 300  
*Corn and yellow pepper broth flavoured with black pepper*  
Roasted tomato and basil soup 345  
*Basil, pesto, mascarpone cream*

SALAD

Greek salad 400  
*Feta cheese, tomato, cucumber, pepper, red onion, olives, oregano, olive oil, lemon*  
Caesar's salad 400  
*Romaine lettuce, croutons, bacon, parmesan shavings, Caesar's dressing*  
Add grilled chicken or prawns 200

BETWEEN THE BREADS

Choice of breads plain, Panini, or multigrain  
Grilled vegetable 400  
*Seared seasonal vegetables, olive mayo*  
Grilled Chicken 450  
*Herb roasted chicken, caramelized onion*

MAIN COURSE

<b>Paneer aap ki pasand</b> <i>Cottage cheese cooked with choice of gravy Makhani or Kadhai or lasooni palak</i>	575
<b>Aloo aap ki pasand</b> <i>Baby potatoes cooked with choice of gravy Curry patta or Dum aloo or Aloo kadai masala or Jeera mutter</i>	500
<b>Dal</b> <i>Lentil cooked in your style Makhni or spinach or tomato, or sorrel</i>	450
<b>Butter chicken masala</b> <i>Tandoor cooked boneless pieces of chicken finished in a silky tomato sauce</i>	575
<b>Kodi Kura</b> <i>Chicken morsels simmered in gravy with Andhra spices</i>	575
<b>Chapala Pulusu</b> <i>Boneless cubes of river murrel slow cooked in tamarind and tomato gravy</i>	585
<b>Curd rice</b> <i>Rice and yogurt porridge tempered with mustard and curry leaves</i>	350
<b>Steamed basmati rice</b>	250
<b>Penne arrabiata</b> <i>Olive oil, tomato sauce and basil</i>	500
<b>Chicken tikka risotto</b> <i>Tandoori chicken, green peas and parmesan cheese</i>	700

SWEET BITES

<b>Rasmalai</b> <i>Cottage cheese dumplings poached in saffron flavoured milk</i>	450
<b>Gulab Jamun</b> <i>Milk cake dumpling, cardamom saffron syrup</i>	450
<b>Fresh Fruit Platter</b> <i>Seasonal fruits</i>	450



**Mercure**  
HOTELS  
HYDERABAD KCP

