

citrus

BREAKFAST MENU

DRINK LIST

WINE LIST

FOOD MENU

# BREAKFAST MENU

## **Fresh Juice Selection**

Orange, Watermelon, Pineapple, Tender coconut, **275**  
Carrot, Beetroot, Cucumber, Tomato

## **Smoothies**

Healthy Banana and Soy Milk **325**  
Seasonal Fruit Smoothies

**Seasonal Fresh Fruit Platter** **450**

**Plain Yogurt** **300**

**Leela Bircher Muesli** **400**

**Oatmeal Porridge with Brown Sugar and Raisins** **300**

**Leela Signature 5 Cereal Porridge** **400**

Selection of 5 Cereals Simmered in Milk with Almond,  
Raisin, Cinnamon and Brown Sugar

**Choice of Cereal** **225**

Soya Milk, Skim Milk or Full Cream Milk

## **INDIAN SELECTION**

**Paratha** **425**

Choice of Plain/Potato/Cauliflower/Cottage Cheese,  
Served with Pickle and Yogurt

**Poori Bhaji** **425**

Deep Fried Whole Wheat Bread with Potato Curry

**Appam** **425**

Rice and coco nut hoppers served with vegetable stew

**Dosa** **425**

Choice of Plain, Masala or Rava Served with Sambar and Chutney

**Uthappam** **425**

Choice of Plain, Masala or Green Pea Served with Sambar and Chutney

**Idly** **425**

Choice of Plain or Rava Served with Sambar and Chutney

**Akuri** **425**

Parsi Masala Scrambled Egg with Onion, Tomato and Cilantro

## **SET BREAKFAST**

### **Continental Breakfast**

**950**

Choice of Fresh Juices - Orange, Watermelon, Pineapple,  
Tender Coconut or Carrot  
Choice of Cereals - Cornflakes, Muesli, All Bran  
Freshly Baked Baker's Basket or Toast with Preserves and Butter  
Choice of Freshly Brewed Coffee or Tea

### **Leela Breakfast**

**1150**

Choice of Fresh Juices - Orange, Watermelon, Pineapple,  
Tender Coconut or Carrot Seasonal Fruit Platter  
Freshly Baked Baker's Basket or Toast with Preserves and Butter  
Two Eggs Prepared Your Style Served with Grilled Tomatoes and Potato of the Day  
(Omelette, Scrambled, Boiled Fried or Poached)  
Choice of - Chicken Sausage/ Pork Sausage/ Ham/ Bacon  
Choice of Freshly Brewed Coffee or Tea

### **Lifestyle Breakfast**

**1050**

Banana and Cinnamon Smoothie with Soya Milk  
Seasonal Fruit Platter  
Egg White Vegetable Omelette Served with Sautéed Mushrooms  
and Grilled Tomatoes  
Multi Grain Toast or English muffin with Preserves and Butter  
Choice of Decaffeinated Coffee or Herbal Tea

### **Indian Breakfast**

**950**

Choice of Beverage - Orange, Watermelon, Tender Coconut,  
Butter Milk or Lassi  
Seasonal Fruit Platter  
Paratha Served with Yogurt and Pickle  
(Choice of Stuffing- Potato/Cottage Cheese/Cauliflower) Or  
Poori Bhaji Or  
Plain Dosa/ Masala Dosa/ Rava Dosa/ Idly/ Medu Vada/ Uttapam  
Masala Tea or South Indian Filter Coffee

(V) Vegetarian © Citrus Signature  
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## **BREAKFAST SPECIALTIES**

<b>Smoked Salmon and Bagel</b>	<b>1000</b>
Onion, Tomato, Cream Cheese, Capers	
<b>Breakfast Wrap</b>	<b>900</b>
Egg, Bacon, Onion, Peppers, Salsa, Guacamol	
<b>Citrus Waffle</b>	<b>450</b>
Cinnamon Butter, Powdered Sugar	
<b>Eggs Benedict</b>	<b>450</b>
English Muffin, Grilled Ham, Hollandaise Sauce	
<b>Choice of Omelette</b>	<b>400</b>
Plain/Ham/Smoked Salmon/Cheese/Peppers/Spring Onion/Mushroom	
<b>Three High Buttermilk Pancake</b>	<b>450</b>
Plain/ Banana/ Chocolate Chip	
<b>Brioche French Toast</b>	<b>450</b>
Blueberry Compote, Maple Syrup	
<b>Two Eggs Any Style</b>	<b>400</b>
Poached/ Sunny Side Up/ Over easy/ Scramble/ Boiled	
<b>Side Dishes</b>	
Bacon or Ham	<b>250</b>
Pork or Chicken Sausage	<b>250</b>
Baked Beans	<b>200</b>
Sauteed Mushroom	<b>250</b>

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# DRINK LIST

## THE PALACE RARE COLLECTION

### **The John Walker 40% abv** 45000

Chosen from a reserve of over seven million casks, These include some of the last priceless, remaining casks from the distiller's stocks of malt whisky from Glen Albyn, the whiskies then come together for a second and final maturation to marry the blend in a 100-year-old wood cask.

### **John Walker & Sons King George V Blended Scotch Whisky 43% abv** 13500

It is an opulent and regal blend. Sensuous, layered and intense. It is a kaleidoscope of flavors and aromas. Hints of roasted nuts, dark chocolate and an imposing sweet smokiness combine elegantly with suggestions of honey, citrus orange and rose petals.

### **Talisker 30 Years 45.8% abv** 13050

This limited edition is one of only 3000 bottles. Each bottle is individually numbered. Softly muted, mild and unusually fruity at first, the nose soon fades to lush seaweed and the charred embers of a spent fire, in time becoming soft and slightly creamy, like fudge. An elegant, medium bodied, smokey-sweet malt.

### **John Walker & Sons Odyssey Blended Scotch Whisky 40% abv** 19500

Deep amber in color, the nose on Odyssey is a nice blend of orange, honey, caramel, and clove spice with a touch of salt. It has the character of a spiced cake.

### **Glenlivet 25 Years 43% abv** 8800

The nose is thick and rich. There are notes of cherry sultanas, morello cherry, dried herbs and cooked fruits with apple crumble and a balanced acidity. The palate is thick and smooth. There are notes of sherried peels, chewy toffee and walnut; dried fruits emerge with a juicy ouch. The finish is long and rich with winter spice

### **Ballantine 30 Years** 6000

Soft and tasty; generous body, with influences of the wood in which it is aged and with floral and fruity touches; balanced, but firm and strong; elegant, persistent and spicy finish.

### **Glenfiddich 26 Years 43% abv** 4600

A rare and aged single malt Scotch whisky that has spent 26 long years carefully maturing in American Oak ex-bourbon casks. This expression was created to honour Glenfiddich's line of continuous family ownership since William Grant founded our distillery in 1887.

### **Glenfarclas 21 Years 43% abv** 4500

A really deep and thick release, Glenfarclas 21 Year Old is a heavily sherried single malt that is extremely pleasing and very smooth. The palate contains plenty of barley, as well as a hint of oak in the finish. Nicely rounded.

### **Laphroaig 25 Years 48.9% abv** 4000

Laphroaig 25 Year Old is the perfect marriage of sherried, oaky flavours from the European Oloroso Sherry Casks and the creamy, smooth, sweet flavours from the ex-American Bourbon Barrels. The Oloroso Sherry Casks and ex-American Bourbon Barrels were filled with newly distilled Laphroaig spirit from day one.

Our standard service measure is 30 ml.

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## SINGLE MALTS

### HIGHLAND

Glenmorangie 10 Y. O	1600
Glenmorangie Lasanta 12 Y. O	1600
Singleton Glendullan 12 Y.O	1400
Oban 14 Y.O	1800
Aberlour 18 Y.O	2700
Clynelish 14 Y. O	1400
Dalwhinnie 15 Y. O	1300

### ISLE OF ISLAY & SKYE

Bruichladdich	2400
Laphroaig 10 Y.O	2000
Bowmore 12 Y.O	1800
Ardbeg 10 Y. O	1700
Lagavulin 16 Y. O	1700
Talisker 10 Y. O	1500

### LOWLAND

Glenkinchie 12 Y. O	1400
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### AMERICAN WHISKEY

Sazerac Rye	2400
Woodford Reserve	2100
Buffalo Trace Kentucky	1900
Makers Mark	1700
Benchmark Kentucky	1300
Jack Daniel's Tennessee	1100

### IRISH & CANADIAN WHISKEY

Bushmills Black	1800
Jameson Black Barrel	1500
Jameson Caskmates	1300
Jameson	950
Canadian Club	950

## SPEYSIDE

Glenfiddich 12 Y. O	1400
Glenfiddich 18 Y. O	1800
Glenfiddich 21 Y. O	2600
Glen Grant 10 Y. O	1300
Glen Grant 18 Y. O	2200
Glenlivet 12 Y. O	1350
Glenlivet 18 Y.O	2600
Glenlivet 21 Y. O	3500
The Balvenie 12 Y.O	1600
The Balvenie 14 Y.O	2400
Longmorn 16 Y.O	3600
Aberlour 12 Y.O	2000
Aberlour 16 Y.O	2300
Cragganmore 12 Y. O	1300

### JAPANESE

Hibiki Suntory	2100
Enso Japanese	1600

### BLENDED SCOTCH

JW Black Label	1100
JW Double Black	1200
JW White Walker	1500
JW Gold Label Reserve	1600
JW Platinum Label 18 Y. O	1900
Johnnie Walker X.R. 21 Y. O	2000
Johnnie Walker 18 Y. O	3100
J W Blue Label	3500
Chivas Regal 12 Y.O	1000
Chivas 18 Y.O	1800
Dewar's White Label	1100
Dewar's 12 Y. O	1250
Dewar's 15 Y. O	1400
Dewar's 18 Y. O	1700
Whyte & Mackay 19 Y.O	2300
Monkey Shoulder	1300
Ballantine Finest	800
Ballantine 12 Y.O	1000
Ballantine's 17 Y. O	1400
Ballantine 21 Y. O	2200
J&B Rare	850

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**DOMESTIC WHISKY**

Paul John Nirvana	850
Paul John Edited	1100
Paul John Bold	1100
Paul John Brilliance	1100
Paul John Olorosso	2000
Paul John PX	2000
Amrut Amalgam Malt	1100
Amrut Peated Malt	1100
Teachers Highland Cream	850
100 Pipers	800

**VODKA**

Grey Goose VX	2700
Roberto Cavalli	1450
Absolut Elyx	1400
Beluga Noble	1350
Grey Goose	1300
Absolut Blue	1200
Ciroc	1050
Belvedere	1000
Skyy	850

**RUM**

The Kraken	1400
Mount Gay Gold Eclipse	1250
Mount Gay Silver Eclipse	1250
Pitu Cachaca	1000
Amrut Two Indies	850
Bacardi Superior	750

**TEQUILA**

Patron Silver	2900
Patron Reposado	2900
Patron XO Café	2100
Tequila 1800 Anejo	2000
Jose Cuervo Silver	1200
Camino Gold	1000

**COGNAC**

**Richard Hennessy 40% abv** 45000

An exceptional Cognac that pays tribute to the founder of the House of Hennessy. Drawing on some two hundred years of knowledge, talent, expertise and passion, this blend is a unique "assemblage" of over 100 "eaux-de-vie" matured to their fullest.

**Remy Martin Louis XIII 40% abv** 25000

**Champagne, Cognac**

100 year old Louis XIII has been carefully tended by four generations of cellar masters. Using grapes only from the Grand Champagne area in the heart of the Cognac region. The result is a sublime blend of flavours from passion fruit and honey suckle to aroma.

Hennessy X. O	8000
Hennessy V.S.O. P	2600
Martell X. O	2100

**GIN**

Edinburg Rhubarb & Ginger	1700
The Botanist	1600
Monkey 47	1500
Hendricks	1500
Tanqueray No.10	1450
Edinburg Classic	1300
Langley's Old Tom	1300
Bulldog	1000
Jaisalmer	1000
Bombay Sapphire	900
Tanqueray London Dry	900
Gordons	900
Stranger & Sons	800
Amrut Nilgiri	600
Greater Than	600

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**LIQUEURS**

Absinthe Assenzio	1250
Grappa Del Bianca Chiostro	1250
Fernet Amaro	1250
Jagermeister	1100
Jack Daniel's Honey	1100
Molinara Sambuca Extra	1000
Bailey's Irish Cream	950
Amaretto	950
Blue Curacao	900

**BEER**

Corona Extra	800
Hoegaarden	700
Budweiser	400
Kingfisher Ultra 330ml	400
Bira Blonde	375
Bira White	375
Kingfisher Premium 330ml	350

**NON ALCOHOLIC CONCOCTION**

<b>Guava Mint</b>	375
Guava, mint, lemonade	
<b>Tropical Fruit Punch</b>	375
Orange, pineapple, mango	
<b>Crimson Tide</b>	375
Mango, orange, cassis	
<b>Lychiberry</b>	375
Lychee, cranberry, strawberry	
<b>Gold Rush</b>	375
Apple, peach, cassis, lime, soda	
<b>Fruit Ice Tea</b>	375
Strawberry/peach/lemon	
<b>Virgin Mojito</b>	375
Mint, lemon, syrup, sod	

**NON ALCOHOLIC BEVERAGES**

Perrier	350
Seasonal Fruit Juice	275
Fresh Lime Soda/Water	250
Aerated Beverages	225
Bottled Water	175
South Indian Coffee	300
Tea /Coffee	300

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## COCKTAIL LIST

The all-star team at The Leela Bar are devoted to celebrating tasteful drinking we have worked tirelessly behind the scenes to compose a list of cocktails inspired by the global cuisines served in our restaurant

### FLAVOUR KEY

While you journey through the theatres of the World with us, you will find helpful glyphs. These are to give you a good idea of the style of each concoction.



### THE LEELA FAVOURITE

 **Royale** 1500

Sparkling wine with wonderfully bright cognac

 **Moscow mule** 1200

Vodka, honey, lime juice and ginger beer

This ridiculously refreshing number is served in a traditional copper mug

 **Teaminto** 1200

Spicy cocktail with aperol and tequila, mixed with jalapeno, mint and lime juice for the perfect balance

 **Tiramisu** 1200

Coffee cocktail with whisky layered with whipped cream and cocoa powder on top

 **Winter Pie** 1200

Our signature drink. A fierce mix Blended Whisky, apple juice, rosewater, Cinnamon rim and brown sugar. Served under a cloud of wood smoke.

## Citrus

 **Beirut Milano Torino** 1200

Infused gin with sumac and cumin, campari, vermouth and tonic water.

Aromatic and citrusy, Beirut Milano Torino is not afraid to mix the depth of gin with the intensity of Middle Eastern herbs.

 **Knickerbocker** 1200

White rum, raspberry syrup, orange liqueur and lime juice.

The famous cocktail since 1934 when William Powell and Myrna Loy drank

Knickerbockers in The Thin Man.

 **Pomegranate & Ginger Smash** 1200

A refreshing drink with vodka, pomegranate juice, fresh ginger and honey

 **Jammy's** 1200

A refreshing drink with vodka, mix fruit jam, cherry compote and lime juice

 **Autumn Smash** 1200

An autumn affair of vodka, green chilli, apple and litchi juice with the hint of honey.

 **Penicillin** 1200

An herbal blend of whisky, lime juice and honey-ginger syrup with candied ginger.

## Jannavar

 **South Indian Negroni** 1200

A twisted negroni, with south Indian single malt whisky with Campari, vermouth and brown sugar.

 **Pumpkin Petals** 1200

Fresh pumpkin with tequila, orange liqueur and lime juice

 **Kama-Summer Paradise** 1200

Chilled spicy summer cocktail with tequila, lime chunks, green chilli and cinnamon.

 **Benaras** 1200

A perfect Indian cocktail with vodka, gulkand, cardamom, lime juice and betel leaves.

## Le Cîrque Signature



### **French 75**

1200

Sparkling wine with gin, lime juice & simple syrup

The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris—later Harry's New York Bar—by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.



### **Negroni**

1500

Gin, Campari and vermouth

The most widely reported version of this drink's origin is that it was invented at Caffè Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Fosco Scarselli, to strengthen his favorite cocktail – the Americano – by replacing the soda with gin



### **Manhattan**

1200

Whisky, vermouth and angostura bitter

The drink originated at the Manhattan Club in New York City in the mid-1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, mother of Winston) in honor of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated— "the Manhattan cocktail".



### **Margarita**

1200

Tequila, orange liqueur and lime juice

There are dozens of stories – many self-reported, and many claiming the Margarita was named after the drink's recipient. Carlos "Danny" Herrera supposedly created the cocktail in 1938 (or 1947, or 1948, depending who you ask) for a guest who was allergic to most spirits, but not Tequila. His restaurant was Rancho la Gloria and was halfway between Tijuana and Rosarita, Mexico.



### **Gimlet**

1200

Gin, simple syrup and lime juice

Before the gimlet became popular in 1953 it is believed that it was served to the sailors in the British Royal Navy as a means of fighting scurvy. Rose's Lime Juice was created in 1867 as a way to preserve lime juice without alcohol and it was used by the Navy. By mixing the juice with Navy strength gin (114 proof!) the gimlet was born. By the mid- 20th century the gimlet was a popular cocktail with naval officers and in British society.



## **Cosmopolitan**

1200

Vodka, cranberry juice, orange liqueur and lime juice

Bartender Neal Murray says he created the cosmopolitan in 1975 at the Cork & Cleaver steak house in Minneapolis. According to Murray, he added a splash of cranberry juice to a Kamikaze and the first taster declared, "How cosmopolitan." This event supposedly led to the naming of the new beverage.



## **Pina Colada**

1200

Rum, pineapple juice, coconut cream

The Caribe Hilton Hotel claims Ramón "Monchito" Marrero created the Piña Colada in 1954 while a bartender at the hotel. Barrachina, a restaurant in Puerto Rico, says that "a traditional Spanish bartender Don Ramon Portas Mingot in 1963 created what became the world's famous drink: The Piña Colada."



## **Bloody Mary**

1200

Vodka, tomato juice, lime juice, Tabasco sauce, Worcestershire sauce, salt and pepper The French bartender Fernand Petiot claimed to have invented the Bloody Mary in 1921, well before any of the later claims, according to his granddaughter. He was working at the New York Bar in Paris at the time, which later became Harry's New York Bar, a frequent Paris hangout for Ernest Hemingway and other American migrants.



## **White Russian**

1200

Vodka, coffee liqueur, cream

The traditional cocktail known as a Black Russian, which first appeared in 1949, becomes a White Russian with the addition of cream. Neither drink is Russian in origin, but both are so named due to vodka being the primary ingredient.

## Martinis & Vodkatinis

### Choice of Spirit:

<b>Hendricks</b>	1600
<b>Tanqueray No 10</b>	1500
<b>Tanqueray</b>	1200
<b>Bombay Sapphire</b>	1200
<b>Beefeater</b>	1200
<b>Gordons</b>	1200
<b>Roberto Cavalli</b>	1600
<b>Beluga Noble</b>	1600
<b>Ciroc</b>	1500
<b>Belvedere</b>	1500
<b>Grey Goose</b>	1500
<b>Absolut Blue</b>	1200
<b>Ketel One</b>	1200
<b>Tito's</b>	1200



**SAUVIGNON BLANC**

Cakebread Cellars, Napa Valley, USA	11900
Honig, Napa Valley, USA	14500
Sancerre, Henri Bourgeois, Loire Valley, France	13000
Framingham, Marlborough, New Zealand	12000
Pouilly-Fumé, Henri Bourgeois, Loire Valley, France	8900
Nederburg, Paarl, South Africa	7200
Mouton Cadet, Baron Philippe de Rothschild, Bordeaux, France	6000
KRSMA, Hampi Hills, India	4500

**RIESLING**

Vin d'Alsace, Hugel, France	8100
Penfolds, Koonunga Hill, Australia	7400
Framingham, Marlborough, New Zealand	6400
St.Urbans Hof, Mosel, Germany	6100

**ARNEIS**

Roero, Bruno Giacosa, Piedmont, DOCG, Italy	13700
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**CORTESE**

Gavi, Pio Cesare, Piedmont, DOCG, Italy	9900
Gavi, Marchesi di Barolo, Piedmont, DOCG, Italy	7100

**VIOGNIER**

Condrieu, E.Guigal, Rhone Valley, France	18200
Little James Basket Press, Saint Cosme, Southern Rhone, France	9000
The Wolftrap, Boekenhoutskloof, Franschhoek Valley, South Africa	6400
Te Mata Zara, Italy	5700
Grover Vijay Amritraj, Bengaluru, India	5200

**GEWURZTRAMINER**

Hugel, Alsace AOC, France	8600
Vina Esmeralda, Torres, Catalonia, Spain	5700

**TREBBIANO**

Piccini, Toscana, IGT, Italy	4900
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**GRUNER VELTLINER**

Domaene Gobelsburg, Kamptal, Austria	4600
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## RED WINE

### **CABERNET SAUVIGNON**

Guidalberto, Tenuta San Guido, Toscana IGT, Italy	26000
Kendall Jackson, Vintner's Reserve, USA	13000
Montes Alpha, Chile	13000
Rupert & Rotshchild, Classique, South Africa	11000
Baron Phillipe Escudo Rojo, Chile	8600
KRSMA, Hampi Hills, India	7100
Vina Errazuriz 1870, Chile	6000
SDU Wine Makers Selection, Nandi Valley, India	5200
SDU Reserva, Nandi Valley, India	4000

### **CORVINA**

Allegrini Amarone della Valpolicella Classico, Veneto, Italy	25300
Zonin Amarone Della Valpolicella, Italy	23000
Allegrini Corte Giara Valpolicella, Italy	8000
Zonin Valpolicella, Ventiterra, Italy	7000

### **GRENACHE**

Saint Cosme Cote Du Rhone, France	9500
Pont du Rhone, France	5800

### **MALBEC**

Dominio Del Plata Crios, Argentina	11000
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### **MERLOT**

Ca'marcanda, Gaja Promis, Toscana IGT, Italy	18000
Clarendelle Rouge, Bordeaux, France	16500
Barton & Guestier, Saint-Emilion, France	9600

### **NEBBIOLO**

Barolo, Marchesi Di Barolo, Italy	22000
Dante Rivetti, Barbaresco Bric Micca, Italy	16000
Gaja Sito Moresco, Langhe, DOC, Italy	13700

### **NERO D'AVOLA**

Donnafugata, Sedara, Sicilia, Italy	9600
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### **PINOT NOIR**

Framingham, Marlborough, New Zealand	16000
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### **SANGIOVESE**

Castello Banfi Brunello Di Montalcino, Italy	17500
Querciabella, Chianti, Italy	17000
Castel Giocondo, Brunello di Montalcino, Toscana, Italy	16000
Pian Delle Vigne, Brunello di Montalcino, Toscana, Italy	15900
La Brancaia, Il Blu, Sangiovese, Toscana, IGT, Italy	15300
La Brancaia, Ilatraia Maremma, Toscana IGT, Italy	14000
La Vite Lucente, Luce Della Vite, Toscana IGT, Italy	12600
Renieri Rosso Di Montalcino, Italy	12000
Casamatta Rosso, Bibi Greatz, Toscana, IGT, Italy	5300
Piccini, Toscana IGT, Italy	4900

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**SYRAH / SHIRAZ**

Penfolds Bin 128, Australia	17000
The Ironstone Pressings, D'Arenberg, McLaren Valley, Australia	13100
Crozes-Hermitage, E.Guigal, Southern Rhone, France	14000
Penfolds Bin 2, Mataro, Australia	11800
The Laughing Magpie, D'Arenberg, McLaren Valley, Australia	8300
MAN Family, South Africa	7200
Nederburg, The Winemasters, South Africa	7200
The Wolftrap, Boekenhoutskloof, Franschhoek Valley, South Africa	7000
SDU Reserva, Nandi Valley, India	4000

**TEMPRANILLO**

Bodega Roda Reserva, Rioja, Spain	23000
Sela Bodega, Rioja, Spain	15000

**ZINFANDEL**

Kendall-Jackson, Vintner's Reserve, Sonoma County, USA	6300
De Loach, California, USA	4800

**DESSERT WINE SEMILLION**

Mouton Cadet Reserve, Sauternes, France	10500
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**WINE BY THE GLASS****SPARKLING WINE**

Chandon Brut, India	1250
Ti Amo Prosecco, Glera, Italy	1100

**WHITE WINE**

Gavi, Marchesi Di Barolo, Cortese, Italy	2200
Trapiche, Pinot Grigio, Argentina	1200
MAN Family, Chardonnay, South Africa	1150
Sula, Riesling, Nashik Valley, India	1000
Grover Viognier, Karnataka, India	700
Fratelli, Chardonnay, Maharashtra, India	700

**RED WINE**

Bouchard Ains & Fils, Pinot Noir, France	2200
Zonin Valpolicella, Italy	1600
Trapiche, Malbec, Argentina	1200
SDU Reserva, Syrah, India	1000
Fratelli, Cabernet Sauvignon, India	700
Sula, Cabernet Shiraz, India	700

Our standard measure for wines by glass is 150ml.  
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# A LA CARTE MENU

## **APPETIZERS**

### **Western Selection**

<b>Arugula and Goat Cheese Salad (V)</b>	<b>800</b>
Orange, Candied Walnut and Canadian Maple Dressing	
<b>Organic Quinoa Salad (V)</b>	<b>800</b>
Cucumber, Green Apple, Tomato, Mesclun, Fresh Genovese Basil, Balsamic Dressing	
<b>Mezze Platter (V)</b>	<b>950</b>
Hummus, Moutabel, Tabbouleh, Labneh, Marinated Olives and Fresh Pita Bread	
<b>Classic Caesar Salad (V)</b>	<b>800</b>
Crisp Romaine, Parmesan Cheese and Caesar Dressing	
<b>Chicken Tikka Salad</b>	<b>950</b>
Red onion, Tomato, Jalapeno, Cilantro and Kasundi Dressing	
<b>BBQ Chicken Salad</b>	<b>950</b>
Pineapple, Sweet Corn, Peppers and Arugula	
<b>Za'atar Spiced Buffalo Tenderloin</b>	<b>950</b>
Hummus, Pine Nuts and Grilled Pita	

### **Asian Selection**

<b>Chilli Paneer (V)</b>	<b>800</b>
Stir fried Cottage Cheese, Whole Chilli Paste and Coriander	
<b>Po Pia Tod (V)</b>	<b>800</b>
Vegetable Spring Roll with Sweet Chilli Sauce	
<b>Som Tum (V)</b>	<b>800</b>
Thai Green Papaya Salad, Tomato, Peanuts and Fresh Lime	
<b>Chicken Dry Chilli</b>	<b>950</b>
Wok Fried Chicken with Dry Chilli, Ginger and Spring Onion	
<b>Soy Tamarind Glazed Chicken</b>	<b>950</b>
Roasted Peanut, Sesame, and Scallion	

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## **Indian Selection**

<b>Harrisa Spiced Paneer Tikka (V)</b>	<b>800</b>
Clay Oven Roasted Cottage Cheese, Marinated with Tunisian Chilli Paste, Yogurt and Spices	
<b>Paneer Pollichathu © (V)</b>	<b>800</b>
Pan Fried Banana Leaf Wrapped Cottage Cheese with South Indian Spices	
<b>Crisp Mushroom and Baby Corn Pepper Fry (V)</b>	<b>800</b>
Crispy Mushroom and Baby Corn Tossed with Pepper	
<b>Palak Aur Bhutte Ke Seekh (V)</b>	<b>800</b>
Skewered Cottage Cheese, Spinach and Corn Kernel with Dry Fruits	
<b>Tulsi Mahi Tikka</b>	<b>1450</b>
Seasonal Fish Marinated with Yoghurt, Green Chilli and Hot Basil Cooked in the Indian Clay Oven	
<b>Angara Murgh Tikka</b>	<b>950</b>
Spicy Boneless Chicken with Royal Cumin Finish in the Indian Clay Oven	
<b>Seekh Kebab</b>	<b>1000</b>
Aromatic Lamb Minced Skewers with Ginger and Chilli	

## **SOUPS**

<b>Tuscan Vegetable Soup (V)</b>	<b>550</b>
Seasonal Vegetables, Basil Pesto, Parmesan and Cannellini Beans	
<b>Oakwood Smoked Tomato Soup (V)</b>	<b>550</b>
Tomato, Olive and Feta Crostini	
<b>Manchow Soup</b> Served with Crisp Noodles and Scallions	
Vegetables	<b>550</b>
Chicken	<b>600</b>
<b>Thai Prawn Kaffir Lime Soup</b>	<b>650</b>
Light Broth with Kaffir Lime, Lemon Grass and Prawns	

## **SANDWICHES, BURGERS & WRAPS**

<b>Grilled Mumbai Sandwich (V)</b>	<b>750</b>
Curried Masala Potato, Tomato, Onion, Spicy Chutney and Cheese	
<b>Mediterranean Vegetable Panini (V)</b>	<b>750</b>
Pesto Vegetables, Caramelized Onion, Buffalo Mozzarella in Ciabatta	
<b>Citrus Club</b>	<b>900</b>
Roasted Chicken, Streaky Bacon, Fried Egg, Tomato and Iceberg	
<b>Grilled Chicken Tikka Sandwich</b>	<b>900</b>
Chicken Tikka, Charred Onion, Green Chilli in Whole Wheat bread	
<b>Classic Burger</b>	
Curried Vegetable and Potato Patty (V)	<b>750</b>
Crispy Fried Chicken with Hot Chilli Sauce	<b>850</b>
<b>Kathi Roll</b>	
Spiced Cottage Cheese (V)	<b>750</b>
Chicken and Bell Pepper	<b>850</b>
<b>Philly Steak Sandwich</b>	<b>1200</b>
Minute Steak, Mustard Muex Mayonnaise, Caramelized onion, Mushroom and Arugula	

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## **ARTISANAL HAND TOSSED PIZZA**

**San Marzano Tomatoes, Fior De Latte and Baked to Perfection**

<b>Ala Funghi-Field Mushroom, Caramelized Onion, Chevre (V)</b>	<b>900</b>
<b>Artichoke, Olive, Bell Pepper, Wilted Tomato, Arugula and Feta (V)</b>	<b>950</b>
<b>Lemon Chilli Prawn, Smoked Pepper, Onion and Rocket</b>	<b>1250</b>
<b>Chicken Tikka, Onion and Jalapeno</b>	<b>1050</b>
<b>Spiced Lamb, Mint, Onion and Sun Dried Tomato</b>	<b>1050</b>
<b>Kebab Overload- Chicken Tikka, Lamb Kofta and Paneer tikka</b>	<b>1050</b>

## **PASTA & RISOTTO**

<b>Spaghetti with Smoked Tomato, Arugula, Kalamata Olives, Grilled Halloumi (V)</b>	<b>900</b>
<b>Fettuccine with Broccoli, Asparagus, Peas, Zucchini, Pine Nut and Pecorino Cream (V)</b>	<b>900</b>
<b>Conchiglie with Prawn, Spinach, Lemon, Chilli Flakes and Extra Virgin Olive Oil</b>	<b>1150</b>
<b>Rigatoni with Pulled Chicken, Mushroom, Charred Onion and Fresh Mozzarella</b>	<b>1050</b>
<b>Spaghetti with Braised Buffalo Tenderloin Ragù, Provolone and Rosemary</b>	<b>950</b>
<b>Truffled Mushroom Risotto (V)</b>	<b>900</b>
<b>Wild Mushroom, Truffle and Caramelized Balsamic Onion Risotto (V)</b>	<b>900</b>
<b>Smoked Chicken and Spinach Risotto, Grilled Artichoke and Parmesan ©</b>	<b>1050</b>

## **INTERNATIONAL MAIN COURSE**

<b>Provençal Vegetable Filo Roll (V)</b>	<b>1000</b>
Chevre Cream, Arugula Pesto, Pine Nut and Aged Balsamic	
<b>Spinach and Wild Mushroom Lasagne (V)</b>	<b>1000</b>
Ricotta, Smoked Bell Pepper and Tomato Coulis	
<b>Fish and chips</b>	<b>1600</b>
Jalapeno Tartare Sauce	
<b>Herb Roasted Chicken</b>	<b>1250</b>
Thyme Roasted Potatoes, Mushroom, Carrot with Porcini Cream	
<b>Chicken Stroganoff</b>	<b>1250</b>
Herbed Rice Pilaf	
<b>Lasagne Bolognese ©</b>	<b>1200</b>
Fresh Tomato Sauce, Parmesan Cheese and Aged Balsamic	

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## **ASIAN MAIN COURSE**

<b>Thai Green Curry /Red Curry</b>	
Vegetables	<b>1050</b>
Chicken	<b>1250</b>
<b>Fried Rice or Noodles</b>	
Vegetables	<b>600</b>
Chicken	<b>650</b>
<b>Asian Vegetables in Chilli Bean Sauce with Ginger</b>	<b>1050</b>
<b>Broccoli and Tofu in Black Bean Sauce with Scallion</b>	<b>1050</b>
<b>Chicken with Gochujang Chilli Sesame</b>	<b>1250</b>
<b>Stir Fried Chicken in Thai Chilli Basil and Kaffir Lime</b>	<b>1250</b>
<b>Sliced Lamb with Scallions, Bell Peppers in Szechwan Pepper Sauce</b>	<b>1350</b>
<b>Wok Fried Buffalo Tenderloin in Black Pepper Sauce</b>	<b>1150</b>
(Served with Choice of Vegetable Soft Noodles, Vegetable Fried Rice or Steamed Jasmine Rice)	

## **INDIAN MAIN COURSE**

<b>Paneer Qasr- E-Pukhtan (V)</b>	<b>1050</b>
Cottage Cheese Simmered with Pumpkin and Spices	
<b>Paneer Shahi Pasanda (V)</b>	<b>1050</b>
Stuffed Cottage Cheese Simmered in Spiced Almond Gravy	
<b>Methi Chaman (V)</b>	<b>1050</b>
Kashmiri Style Cottage Cheese in Fenugreek Leaves Gravy	
<b>Subz Begum Hazrat Mahal (V)</b>	<b>1050</b>
Simmered Seasonal Vegetables in Spiced Cashew Gravy	
<b>Subz Panchratan (V)</b>	<b>1050</b>
Signature Seasonal Vegetables in Onion, Tomato and Nut Based Gravy	
<b>Tarkari Gassi (V)</b>	<b>1050</b>
Mangalore Style Spiced Coconut Curry with Vegetables	
<b>Dhingri Mutter Zaikedar (V)</b>	<b>1050</b>
Field Mushroom and Green Peas in Mild Spices Gravy	
<b>Khumb Palak Masala (V)</b>	<b>1050</b>
Simmered Mushrooms with Spinach and Spices	
<b>Aloo Aap Ki Pasand (V)</b>	<b>1050</b>
Aloo Jeera, Aloo Gobhi, Aloo Shimla Mirch or Aloo Mutter	
<b>Murgh Ki Bahar</b>	<b>1350</b>
Butter Chicken, Kadai Chicken or Chicken Saagwala	
<b>Tawa Roasted Chicken</b>	<b>1350</b>
Spice Marinated Chicken Slow Roasted on the Hot Plate	
<b>Andhra Chilli Chicken</b>	<b>1350</b>
Sautéed Chicken with Green Chilli and Curry Leaves	
<b>Dungar Laal Maas</b>	<b>1400</b>
Slow Braised Lamb with Mathania Chilli and Garlic	
<b>Dum Aloo Gosht</b>	<b>1400</b>
Simmered Lamb with Potatoes and Hand Pounded Spices	

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## **Biryani**

Aromatic Basmati Rice Pilaf with Saffron Served with Salan

Vegetable

**975**

Chicken

**1250**

Lamb

**1300**

All Indian Main Course are Served with

Choice of Dal Makhani or Yellow Dal

Choice of Kalonji Paratha, Pudina Paratha, Naan, Roti, Steamed Rice or Kerala Red Rice

## **DESSERTS**

### **Philadelphia Cold Cheesecake**

**525**

Strawberry Ice Cream

### **New York Style Blueberry Cheesecake**

**525**

Berry Ripple Ice Cream

### **Cinnamon Scented Caramelized Banana with Toffee Sauce**

**525**

Almond Praline Ice Cream

### **Peach Almond Frangipane Tart**

**525**

Vanilla Bean Sauce

### **Guanaja Gianduja Chocolate Fudge Cake**

**525**

Salted Caramel, Hazelnut Nougat, Dark Rum Ice Cream

### **Indian Dessert Platter ©**

**525**

Chef's Selection of Signature Indian Desserts

### **Selection of Ice Cream**

**525**

Vanilla, Strawberry, Chocolate, Fruit Overload, Almond Praline and Mango

### **Seasonal Fruit Platter**

**525**

Served with the Choice of Homemade Sorbet Raspberry / Lychee

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## **MENU NOT PART OF THE PACKAGE**

### **APPETIZERS**

<b>Crab Cake</b>	<b>950</b>
Red Pepper Remoulade, Beet and Ginger Relish, Lemon and Chive	
<b>Shichimi Prawns</b>	<b>1550</b>
Crisp Fried Prawns with Spicy Kewpie Mayo Dip and Cucumber Salad	
<b>Satay Gai</b>	<b>950</b>
Chicken Skewers Served with Peanut Sauce	
<b>Korean Barbecued Buffalo Tenderloin</b>	<b>950</b>
Toasted Sesame Seeds, Butter Head Lettuce, Chilli Bean Dressing	
<b>Jheenga Ajwaini</b>	<b>1550</b>
Tiger Prawns Marinated with Chilli, Carom Seeds Glazed in the Tandoor	
<b>Kebab Platter Assortment of Signature Kebabs</b>	
Vegetarian	<b>2000</b>
Non-Vegetarian	<b>2500</b>

### **MAIN COURSE**

<b>Grilled Tiger Prawns</b>	<b>1700</b>
Steamed Couscous, Ginger Caper Beurre Blanc	
<b>Tellichery Chemeen Curry</b>	<b>1700</b>
Kerala Style Spiced Prawn Curry Served with Steamed Red Rice	
<b>Pan Roasted Norwegian Salmon</b>	<b>1600</b>
Coriander and Sun Dried Tomato Mash, Pok Choi and Citrus Ginger Beurre Blanc	
<b>Pan Seared Sea Bass</b>	<b>1600</b>
Broccoli Almondine, Garlic Mash and Champagne Butter Sauce	
<b>Nellore Chapla Pulusu</b>	<b>1700</b>
Andhra Style Spicy Fish Curry with Raw Mango and Ginger Served with Steamed Nellore Rice and Appalam	
<b>Lamb Chop Milanese</b>	<b>2600</b>
Truffle Fries, Rocket Salad, Horseradish and Black Pepper Sauce	
<b>Grilled Australian Lamb Chops</b>	<b>2800</b>
Lyonnais Potatoes, Panache of Vegetables, Rosemary Jus	
<b>Kerala Chilli Buffalo Tenderloin</b>	<b>1250</b>
Braised Buffalo Tenderloin with Hand Pounded Spices Served with Kerala Parotta	

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