

**DOWNTOWN**  
KITCHEN & BAR



# BREAKFAST MENU

06:30 – 11:45

- |                          |  |       |
|--------------------------|--|-------|
| <input type="checkbox"/> | <b>All American Breakfast</b><br>Freshly Squeezed Seasonal Juice<br>Two Eggs Any Style, Pork Bacon, Grilled Tomato, Hash Brown Potatoes<br>Selection of Toast, Muffin and Danish<br>Choice of Tea or Coffee  | ₹ 795 |
| <input type="checkbox"/> | <b>Fit For You Breakfast (Healthy)</b><br>Choice of Corn Flakes, Chocos, Muesli or Oatmeal Porridge<br>Selection of Toast, Muffin and Danish<br>Freshly Squeezed Seasonal Juice<br>Seasonal Fresh Cut Fruits<br>Choice of Whole or Skimmed Milk  | ₹ 795 |
| <input type="checkbox"/> | <b>Downtown Breakfast</b><br>Two Eggs Any Style<br>Served with Grilled Tomato and Hash Brown Potatoes<br>Choice of Chicken Sausages or Pork Sausages<br>Selection of Cereals with Choice of Whole or Skimmed Milk<br>Seasonal Fresh Cut Fruits<br>Selection of Toast, Muffin and Danish<br>Choice of Tea or Coffee | ₹ 795 |
| <input type="checkbox"/> | <b>The North Indian Breakfast</b><br>Selection of Aloo Paratha or Poori Served with Aloo Bhaji<br>Natural Yoghurt and Mango Pickle<br>Choice of Sweet or Salted Lassi<br>Seasonal Fresh Cut Fruits<br>Choice of Tea or Coffee  | ₹ 795 |
| <input type="checkbox"/> | <b>The South Indian Breakfast</b><br>Selection of Plain Dosa or Masala Dosa with Chutney and Sambar<br>Selection of Idlis or Vada with Chutney and Sambar<br>Choice of Plain or Masala Butter Milk<br>Seasonal Fresh Cut Fruits<br>Choice of South Indian Coffee or Tea  | ₹ 795 |
| <input type="checkbox"/> | <b>Eggs Any Style</b><br>Served with Hash Brown Potatoes, Grilled Tomato<br>Choice of Chicken Sausage or Pork Sausage<br>with Selection of White or Brown Bread Toast  | ₹ 495 |

Vegetarian option  Non-Vegetarian option

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<input type="checkbox"/>	<b>Egg White Vegetable Omelette (Healthy)</b> Served with Steamed Vegetables and Grilled Tomato	₹ 495
<input type="checkbox"/>	<b>Bircher Muesli</b> Oatmeal and Yoghurt Preparation with Nuts, Honey and Apple	₹ 375
<input type="checkbox"/>	<b>Oatmeal Porridge</b> Served with Raisins, Brown Sugar and Choice of Whole or Skimmed Milk	₹ 375
<input type="checkbox"/>	<b>Cereals</b> Choice of Corn Flakes, Wheat Flakes, Chocos, Honey Loops or Crunchy Muesli Served with Whole or Skimmed Milk, Honey and Nuts	₹ 375
<input type="checkbox"/>	<b>Seasonal Fresh Cut Fruits</b>	₹ 435

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## INDIAN BREAKFAST

■	Idli Served with Sambhar, Gunpowder and Coconut Chutney	₹ 475
■	Dosa Plain or Masala Dosa Served with Sambhar, Gunpowder and Coconut Chutney	₹ 475
■	Uttapam Plain or Masala Uttapam Served with Sambhar, Gunpowder and Coconut Chutney	₹ 475
■	Poori Bhaji Served with Mango Pickle and Aloo Bhaji	₹ 475
■	Stuffed Parantha Selection of Aloo   Gobhi   Paneer with Natural Yoghurt and Mango Pickle	₹ 475
■	Chana Bhature Spiced Chick Pea Stew with Leavened Deep Fried Bread	₹ 595

## FROM THE HOT PLATES (CONTAINS EGG)

■	French Toast Cinnamon Raisin Brioche, Whipped Cream, Berry Compote and Maple Syrup	₹ 475
■	Belgian Waffle Whipped Cream, Berry Compote and Maple Syrup	₹ 475
■	Pancake Stacks Whipped Cream, Berry Compote and Maple Syrup	₹ 475

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# ALL DAY DINING

APPETIZERS 11:45 -23:45

## NON VEGETARIAN

- |   |   |               |
|---|---|---------------|
| ■ | Non Vegetarian Kebab Platter<br>An assortment of Kebab Platter with Chicken  Lamb <br>Fish and Prawn, Marinated with Yogurt and Indian Spices | ₹1945         |
| ■ | Roti Pe Boti<br>Cooked Lamb, Laccha Paratha, Onion and Garlic Chutney   | ₹895          |
| ■ | Gosht Seekh Kebab<br>Pounded Lamb, Ginger, Garlic and Indian Spices Basted<br>with Rogan and Ghee   | ₹845          |
| ■ | Sarson Mahi Tikka<br>Fish Cubes, Kasundi, Yoghurt, Fresh Chilies, Garlic and Mustard Oil  | ₹795          |
| ■ | Tandoori Murgh<br>Half<br>Full<br>Spring Chicken, Red Chili, Yoghurt, Mustard Oil and Indian Spices   | ₹795<br>₹1495 |
| ■ | Murgh Malai Tikka<br>Chicken Marinated with Cardamom, Cream, Processed Cheese<br>and Fresh Coriander  | ₹795          |
| ■ | Singapore Chilli Prawns<br>Wok Fried Prawns in Spicy Singaporean Chili Sauce  | ₹945          |
| ■ | Asian Style Wok Tossed Chicken With Chili<br>Chicken Dices Tossed with Pepper and Onion with Chili and Soy                                    | ₹795          |
| ■ | Fish And Chips<br>Panko Dusted Fish Chunks and House Fries, Served with Tartar Sauce  | ₹895          |
| ■ | Kippered Salmon<br>Horse Radish Cream, Onion, Capers, Lemon, Cream Cheese,<br>Mini Bagel and House Salad                                      | ₹875          |
| ■ | Thai Chicken Satay<br>Chicken Tenders Marinated with Kaffir Lime and Peanut,<br>Served with Pickle and Peanut Sauce                           | ₹795          |

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## VEGETARIAN

<input checked="" type="checkbox"/>	<b>Vegetarian Kebab Platter</b> An Assortment of Indian Kebab Platter with Ajwaini Paneer Tikka, Hing Matar Ki Tikki, Tandoori Malai Broccoli, Lehsuni Tandoori Khumb	₹ 1545
<input checked="" type="checkbox"/>	<b>Lehsuni Tandoori Khumb</b> Mushrooms Stuffed with Cheese, Onion, Coriander Stems, Marinated with Garlic and Cooked in the Tandoor	₹ 695
<input checked="" type="checkbox"/>	<b>Ajwaini Paneer Tikka</b> Cottage Cheese, Fresh Red Chilies, Carom Seeds Finished in Clay Pot Oven	₹ 695
<input checked="" type="checkbox"/>	<b>Hing Matar Ki Tikki</b> Tender Green Pea Gallets Tempered with Asafoetida and Indian Spices	₹ 695
<input checked="" type="checkbox"/>	<b>Tandoori Malai Broccoli</b> Broccoli, Cream, Ginger, Garlic, Processed Cheese Cooked in Clay Pot Oven	₹ 695
<input checked="" type="checkbox"/>	<b>Spicy Nachos</b> Crisp Tortilla Chips, Melted Cheddar, Chili Tomato Salsa, Green Onion and Sour Cream	₹ 575
<input checked="" type="checkbox"/>	<b>Marinated Olive And Cream Cheese Bruschetta</b> Chilli and Herb Marinated Olives with Cream Cheese on Garlic Rubbed Crostini	₹ 595
<input checked="" type="checkbox"/>	<b>Asian Vegetable Spring Roll</b>	₹ 595
<input checked="" type="checkbox"/>	<b>Cheese Aranchini Ball</b> Risotto Rice and Cheese Dumpling, Served with Spicy Arrabiatta Dip	₹ 595

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## SALADS

	Caesar Salad Lettuce with Caesar Dressing, Parmesan and Garlic Croutons	
■	-Mushroom (v)	₹ 645
■	-Bacon (nv)	₹ 695
■	-Chicken (nv)	₹ 725
■	Chicken Tikka Salad Chicken Tikka, Sweet Pepper, Onion, Mint Chutney and Lime	₹ 695
■	Chef's Salad Assorted Lettuce, Seasonal Vegetables, Sprouts and Lime Dressing	₹ 645
■	Greek Salad Summer Vegetables, Kalamata Olives, Feta, Olive Tapenade and Lime Dressing with Lavash	₹ 645
■	Tomato And Mozzarella Caprese Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic, Rucola Leaves	₹ 645

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# SANDWICHES, BURGERS & ROLLS

ALL THE BURGERS AND SANDWICHES ARE SERVED WITH HOUSE SALAD AND FRIES OR POTATO WEDGES

■	Buffalo Steak Sandwich	₹ 795
	Buffalo Minute Steak, Pommery Spread, Onion Caramel, Pickled Cucumber on Ciabatta	
■	Downtown Club Sandwich	₹ 725
	Pork Bacon, Tomatoes, Fried Egg, Sliced Chicken, Lettuce White or Whole Wheat Bread	
■	Grilled Chicken And Cheese Sandwich	₹ 725
	Pepper Grilled Chicken, Emmental Cheese with White Bread	
■	Downtown Burger	₹ 795
	Ground Buffalo Tenderloin Mince Patty, Pork Bacon, Lettuce, Tomato, Aged Cheddar with Sesame Bun	
■	Grilled Chicken Burger	₹ 795
	Chicken Breast, Thyme, Garlic, Lettuce, Tomatoes, Aged Cheddar with Sesame Bun	
■	Vegetable And Cheese Burger	₹ 645
	Lettuce, Aged Cheddar with Sesame Bun	
■	Veg Downtown Club Sandwich	₹ 645
	Cucumber, Tomatoes, Aged Cheddar, Lettuce White or Whole Wheat Bread	
	Delhi Kathi Roll	
	Onion, Pepper, Lime and Indian Spices with Traditional Indian bread with Your Choice of	
■	Chicken Tikka	₹ 725
■	Paneer Tikka	₹ 645

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## SOUPS

<input type="checkbox"/>	Asian Style Noodle Soup With Basil	
<input type="checkbox"/>	Vegetables	₹ 325
<input type="checkbox"/>	Chicken	₹ 375
	Hot And Sour Soup	
	Broth Flavored with Soy, Black Pepper and Sesame Oil	
<input type="checkbox"/>	Vegetables	₹ 325
<input type="checkbox"/>	Chicken	₹ 375
<input type="checkbox"/>	Minestrone Verdure	₹ 325
	Seasonal Vegetables, Tomato, Butter and Parmesan with Focaccia Crostini	
<input type="checkbox"/>	Oven Roasted Tomato And Basil Soup	₹ 325
	Tomato Soup, Fresh Basil and Mascarpone Cheese with Focaccia Crostini	
<input type="checkbox"/>	Mushroom Soup	₹ 325
	Mushroom, Garlic, Cream, Butter, Thyme and Truffle Oil with Garlic Crouton	

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# MAIN COURSE

## INDIAN

- Gosht Nalli ₹ 995  
Lamb Shanks, Saffron, Kewra Essence, Yoghurt and Pounded Spices
- Laal Maas ₹ 895  
Braised Lamb, Red Chilies, Garlic, Yoghurt and Indian Spices
- Tawa Masala Pomfret ₹ 895  
Silver Pomfret, Ginger, Garlic, Lime, Chilli and Indian Spices
- Chooza Khass Makhani (Butter Chicken) ₹ 845  
Chicken Tikka Morsels, Onion, Tomatoes, Cashewnut, Fenugreek, Cream and Butter
- Dhaniya Murgh ₹ 845  
Chicken, Onion, Tomatoes, Fresh Coriander and Indian Spices
- Paneer Aap Ki Pasand ₹ 745  
Paneer Butter Masala  
Paneer Palak  
Paneer Matar  
Paneer Kadhai  
Paneer Makhani
- Subz Diwani Handi ₹ 675  
Seasonal Vegetables, Cumin, Onion, Tomatoes, Cashew and Spices
- Aloo Aap Ki Pasand ₹ 575  
Aloo Jeera  
Aloo Shimla Mirch  
Aloo Palak  
Chatpate Aloo Anardana
- Bhindi Do Pyaza ₹ 675  
Okra Cooked On Dum with Onion and Tomato

## LENTILS

- Dal Makhni ₹ 625  
Black Lentil Simmered Overnight with Fresh Cream, Butter and Tomato Puree
- Dal Tadka ₹ 575  
Split Yellow Lentils, Onion, Tomatoes, Asafoetida and Cumin

## INTERNATIONAL

<p> <span style="color: red;">■</span> Lamb Rack            Australian Lamb Rack, Creamy Masted Potato,            Red Wine and Cinnamon Reduction, Peppercorn Jus         </p>	<p>₹ 1945</p>
<p> <span style="color: red;">■</span> Buffalo Tenderloin Steak (07 Oz.)            Buffalo Steak, Hassel Back Potato, Red Wine Sauce and Sea Salt Baked Tomatoes         </p>	<p>₹ 1195</p>
<p> <span style="color: red;">■</span> Pan Seared Catch            Catch of the Day Served with Lemon Caper Emulsion,         </p>	<p>₹ 1095</p>
<p> <span style="color: red;">■</span> Grilled Salmon            Served with Tossed Asparagus, Cherry Tomatoes, New Potatoes,            Mushrooms and Drizzled with Lemon Oil         </p>	<p>₹ 1295</p>
<p> <span style="color: red;">■</span> Crumbed Fish N Chips            Crumbed Basa with Assorted Greens, Tartar Sauce and Fries         </p>	<p>₹ 895</p>
<p> <span style="color: red;">■</span> Thyme Garlic Chicken Breast            Chicken, Thyme, Garlic, Mash Potato and Pan Jus         </p>	<p>₹ 845</p>
<p> <span style="color: red;">■</span> Nasi Goreng            Indonesian Style Fried Rice with Shrimps, Chicken Satay,            Prawn Crackers and Fried Eggs         </p>	<p>₹ 895</p>
<p> <span style="color: green;">■</span> Thai Curry Green   Red            Green Chilli, Kaffir Lime and Lemon Grass Scented Coconut            Milk Curry with Jasmine Rice         </p>	
<p> <span style="color: red;">■</span> Prawns (Koong)         </p>	<p>₹ 945</p>
<p> <span style="color: red;">■</span> Chicken (Kai)         </p>	<p>₹ 845</p>
<p> <span style="color: green;">■</span> Vegetable (Phak)         </p>	<p>₹ 745</p>
<p> <span style="color: red;">■</span> Kung Pao Chicken            Chicken, Chili Peppers, Peanuts, Soy and Garlic         </p>	<p>₹ 845</p>
<p> <span style="color: green;">■</span> Stir Fried Vegetables With Garlic And Soya            Oriental Vegetables, Garlic, Light Soya with Jasmine Rice         </p>	<p>₹ 695</p>
<p> <span style="color: red;">■</span> Hakka Noodles            Chicken         </p>	<p>₹ 645</p>
<p> <span style="color: green;">■</span> Vegetable         </p>	<p>₹ 545</p>

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## INTERNATIONAL

■	Lamb Rack	₹ 1945
	Australian Lamb Rack, Creamy Masted Potato, Red Wine and Cinnamon Reduction, Peppercorn Jus	
■	Buffalo Tenderloin Steak (07 Oz.)	₹ 1195
	Buffalo Steak, Hassel Back Potato, Red Wine Sauce and Sea Salt Baked Tomatoes	
■	Pan Seared Catch	₹ 1095
	Catch of the Day Served with Lemon Caper Emulsion,	
■	Grilled Salmon	₹ 1295
	Served with Tossed Asparagus, Cherry Tomatoes, New Potatoes, Mushrooms and Drizzled with Lemon Oil	
■	Crumbed Fish N Chips	₹ 895
	Crumbed Basa with Assorted Greens, Tartar Sauce and Fries	
■	Thyme Garlic Chicken Breast	₹ 845
	Chicken, Thyme, Garlic, Mash Potato and Pan Jus	
■	Nasi Goreng	₹ 895
	Indonesian Style Fried Rice with Shrimps, Chicken Satay, Prawn Crackers and Fried Eggs	
	Thai Curry Green   Red	
	Green Chilli, Kaffir Lime and Lemon Grass Scented Coconut Milk Curry with Jasmine Rice	
■	Prawns (Koong)	₹ 945
■	Chicken (Kai)	₹ 845
■	Vegetable (Phak)	₹ 745
■	Kung Pao Chicken	₹ 845
	Chicken, Chili Peppers, Peanuts, Soy and Garlic	
■	Stir Fried Vegetables With Garlic And Soya	₹ 695
	Oriental Vegetables, Garlic, Light Soya with Jasmine Rice	
	Hakka Noodles	
■	Chicken	₹ 645
■	Vegetable	₹ 545

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# PASTA , PIZZA AND RISOTTO

CHOICE OF PASTA : SPAGHETTI, FUSILI OR PENNE

- Bolognese ₹ 795  
Herbed Buffalo Mince and Tomato Sauce
- Carbonara ₹ 795  
Pork Bacon, Egg Yolk, Parmesan and Cream
- Chicken And Mushroom Risotto ₹ 725  
Chicken, Porcini, Arborio Rice with Parmesan and Butter
- Pomodoro ₹ 695  
Tomato Sauce, Garlic and Parmesan Cheese
- Aglio, Olio Pepperoncino ₹ 695  
Olive Oil, Garlic, Chili Flakes and Parsley
- Al Pesto ₹ 695  
Sauce Made From Olive Oil, Basil, Parmesan, Garlic and Peanut
- Risotto Asparagus ₹ 695  
Asparagus, Arborio Rice, Parmesan Cheese, Basil Pesto

ALL PASTA DISHES WILL BE SERVED WITH GARLIC BREAD

PIZZA 11:45-23:45

- Pepperoni ₹ 875  
Tomato Sauce, Mozzarella, Pork Pepperoni
- Pizza Polo Al Funghi ₹ 875  
Chicken, Mushroom, Tomato Sauce and Mozzarella Cheese
- Chicken Tikka ₹ 875  
Tomato Sauce, Mozzarella, Chicken Tikka, Onions,  
Bell Peppers and Coriander Pesto
- Pizza Bianca ₹ 695  
Mozzarella, Parmesan, Goat Cheese, Parsley, Chilli Flakes
- Primavera ₹ 695  
Tomato Sauce, Mozzarella, Grilled Peppers, Grilled Onion, Sundried Tomatoes
- Margarita ₹ 645  
Tomato Sauce, Mozzarella and Fresh Basil

## DESSERTS

■	New York Cheese Cake with Berry Compote	₹ 455
■	Chocolate Fudge Brownie with Chocolate Sauce	₹ 455
■	Classic Tiramisu	₹ 455
■	Cherry Catalana	₹ 345
■	Chocolate Truffle Torte (Sugar Free and Eggless)	₹ 455
■	Matka Kulfi	₹ 355
■	Gulkand Gulab Jamun Rose Petal Preserve Stuffed Reduced Milk Dumplings, Served in Sugar Syrup	₹ 355
■	Choice of Ice Cream (3 Scoops) Vanilla  Chocolate  Strawberry	₹ 375
■	Warm Apple Crumble Pie Served with Vanilla Ice Cream	₹ 355
■	Fresh Fruit Platter	₹ 435
■	Rasmalai (Sugar Free) Cows Cheese Dumplings, Served in Saffron Flavored Milk	₹ 375

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## KIDS MENU

■	Chicken Hot Dog Chicken Sausages, Hot Dog Bun, Mustard, Tomato, Lettuce with Fries	₹ 325
■	Mini Burger Sliders Mini Burger Bun, Lettuce, Tomato with Fries	₹ 325
■	Chicken Burger	₹ 325
■	Vegetable Burger	₹ 295
■	Peanut Butter and Banana Sandwich Crunchy Peanut Butter and Sliced Banana, Drizzled Honey	₹ 325
■	Cajun Rubbed Chicken Tenders Cajun Spiced Chicken Tenders With Barbeque Sauce	₹ 325
■	Spaghetti in Meat Balls Poached Lamb Meat Balls, Tomato Sauce and Garlic	₹ 325
■	Fish Fingers Crumbed Basa, Fries and Tartare Sauce	₹ 325
■	Potato Basket French Fries, Smiles, Potato Wedges with Barbeque Sauce	₹ 275
■	Baked Mac N Cheese Macaroni Simmered In Rich Cheese Sauce, Baked To Perfection	₹ 275
■	Choice of Ice Cream (2 Scoops) Vanilla or Chocolate or Strawberry	₹ 275
■	Warm Chocolate Brownie With Chocolate Stick and Chocolate Sauce	₹ 275
■	Banana Split Banana, Chocolate Ice Cream, Vanilla Ice Cream with Chocolate Sauce and Sweet Vermicelli	₹ 275

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**COURTYARD**<sup>®</sup>  
BY MARRIOTT

Gurugram  
Downtown

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