

MOMo 2 you

**BREAKFAST MENU**  
**(0630 hrs - 1145 hrs)**

<b>Fit for You</b>	750
Freshly squeezed seasonal juice	
Choice of corn flakes, rice crispies, choccos, muesli or oatmeal porridge	
Selection of toast, Danish and muffin	
Sliced bananas	
Choice of soy or skim milk	
<b>Indian Breakfast</b>	795
Selection from aloo parantha / poori bhaji or idlis / masala dosa served with sambhar and chutney	
Sweet or salted lassi / butter milk	
Fresh seasonal cut fruit platter	
Choice of freshly squeezed seasonal fruit juice	
Choice of tea or coffee	
<b>MoMo 2 You Breakfast</b>	795
Freshly squeezed seasonal juice or fresh fruit platter	
Choice of cereals with choice of milk	
Two eggs served with tomatoes, hash browns and mushrooms	
Choice of chicken or pork sausage	
Fresh morning bakeries and two slices of white or brown toast	
Choice of tea or coffee	
<b>Bircher Muesli</b>	350
Oatmeal with yoghurt served with nuts, honey and apple	
<b>Oatmeal Porridge</b>	350
Served with raisins, brown sugar and toasted almond flakes	
<b>Eggs any Style</b>	450
Served with hash browns, tomatoes and mushrooms	
Choice of chicken or pork sausage with two slices of white or brown toast	
<b>Egg White Vegetable Omelette</b>	450
Served with steamed vegetables and baked beans	
<b>Egg Benedict</b>	500
Poached eggs, English muffins, ham and hollandaise sauce	
Served with hash browns, tomatoes and mushrooms	
Choice of chicken or pork sausage	
<b>Home-made Yoghurt</b>	295
Choice of plain, mango, blueberry or strawberry	
<b>Baked Beans</b>	150

**INDIAN BREAKFAST**

<b>Idli</b>	395
<b>Dosa</b>	395
Plain	
Masala	
<b>Uttapam</b>	395
Plain	
Masala	
<b>Medu Vada</b>	350
<b>Upma</b>	350

(All South Indian breakfast preparations are served with sambar, tomato chutney and coconut chutney)

Poori Bhaji	425
<b>Stuffed Parantha</b> Potato / Cauliflower / Cottage cheese / Mix vegetable Served with home-made yogurt and pickle	425

### FROM THE HOT PLATE


<b>Breakfast Steak</b> Flat steak with fried egg, hash brown, tomatoes and mushrooms Choice of sausages, bacon or ham	850
<b>French Toast</b> Cinnamon raisin brioche, whipped cream, berry grits and maple syrup	425
<b>Pancake Stacks</b> Whipped cream, berry grits, sliced bananas and maple syrup	425
<b>Belgian Waffles</b> Whipped cream, berry grits and maple syrup	425

### APPETIZERS

(Tandoor preparations 1145 hrs - 2345 hrs)

#### NON VEGETARIAN STARTERS

<b>Buffalo Wings</b> Crispy fried chicken wings tossed with BBQ sauce, served with cheese dip and celery sticks	695
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<b>Murgh Banno Kebab</b> Boneless chicken leg marinated with yoghurt, cream and brown onion coated with cheese and egg-white, cooked in clay oven		695
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<b>Murgh Angara</b> Pepper spiced boneless chicken morsels, cooked in clay oven	695
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<b>Tale Gosht</b> Slow cooked succulent chunks of lamb, distinctly flavoured with kasoori methi and cashew nut	695
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<b>Baluchi Mahi Tikka</b> Fish marinated with cream, onion seed and fried curry leaf, cooked in clay oven	725
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#### VEGETARIAN STARTERS

<b>Panch Phoran Paneer</b> Sliced cottage cheese, marinated with five spices, cooked in clay oven	595
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<b>Bharwan Paneer Tikka</b> Dry fruit stuffed cottage cheese, marinated with cream and cheese, cooked in clay oven	595
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<b>Dhingri ka Shikhampore</b> Button mushroom cooked with fried grams and exotic Indian spices finished on a hot plate		625
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<b>Tomato and Buffalo Mozzarella Bruschetta</b> Garlic brochettes topped with fresh tomatoes, buffalo mozzarella and pesto	495
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<b>Mediterranean Mezze Platter</b> Falafel, garlic yoghurt, hummus, baba ganoush and homemade pita bread		550
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\*  Indicates Chef's Recommendations

ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO GOVERNMENT TAXES

Plot no - 27 B, Sector Road, B Block, Sushant Lok - 1, Sector 27 · Gurgaon, Haryana-122 002 India

**SOUPS**

Chicken and Mushroom Soup		395
Cream of Green Peas and Mint Soup Green peas purée flavoured with mint		375
Smoked Tomato and Basil Soup Classic tomato soup, smoked and infused with basil		350
Classic Minestrone Soup Italian vegetables and bean broth flavoured with parmesan		350
Soup of the Day Vegetarian / Non-vegetarian		350
(Please ask your server for daily changing soup)		


**SALADS**

MoMo Café Salad Our signature salad of fresh lettuce, cucumber, tomatoes, sprouts, artichokes, capers, bell peppers, basil, olives with balsamic reduction and shaved parmesan		625
Salad Nicoise Traditional salad with lettuce, tomatoes, french beans, potatoes, olives, tuna and boiled eggs		575
Insalata Greca Tomatoes, cucumber and red onions tossed with virgin olive oil vinaigrette, oregano and Greek feta cheese, served on salad greens		575
Caesar Salad Classic salad with romaine lettuce, garlic croutons, sun-dried tomatoes, parmesan shavings, bacon bits and anchovies		
With Chicken		625
With Prawn		725
Indian Tikka Salad Local favourite salad with choice of tikka, capsicum, onions, tomatoes and cilantro on a bed of garden greens, served with crispy garlic naan strips		
With Chicken Tikka		695
With Paneer Tikka		595


Order a large portion of any salad at an additional INR 100

**SANDWICHES, BURGERS & KATHI ROLLS**

MoMo Club Sandwich Toasted double-decker sandwich with bacon, lettuce, tomatoes, chicken, fried egg and cheese		695
Vegetable MoMo Club Sandwich Toasted double-decker sandwich with tomatoes, cucumber, grilled vegetables and cheese		595
Vegetable Burger Sesame bun, vegetable patty, relish and fries		595
Mashed Samosa Burger Crushed samosa topped with cumin chutney, mint and onion		595

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<b>Curried Bombay Toastie</b> Mumbai style grilled sandwich made from boiled vegetables, mint chutney, chaat masala and masala fries		595
<b>Kathi Roll</b> Grilled wraps with lettuce and choice of filling With Paneer Tikka With Chicken Tikka		595 695
<b>Fried Chicken Burger</b> Panko crusted fried chicken burger, relish and fries		695
<b>Flame Grilled Chicken Burger</b> Cajun spice flavoured grilled chicken burger with cheese, lettuce and fries		695
<b>MoMo Burger</b> 100% minced buffalo tenderloin with sesame buns, bacon, cheese, relish and fries		725
<b>CYG Sandwich</b> A Courtyard Gurgaon signature, comprising of lettuce, chicken tikka, fried egg and cheese		695

**PIZZAS**  
**(1145 hrs - 2345 hrs)**


<b>Pizza Margherita</b> Classic pizza with basil, cheese and tomatoes	595
<b>Pizza Primavera</b> Pizza with juliennes of spring vegetables, oregano and chilli flakes	625
<b>Pizza with Tandoori Paneer</b> Pizza topped with capsicum, onion, tandoori paneer and cilantro	625
<b>Pizza Boscaiola</b> Wild mushroom pizza with mozzarella and fresh herbs	625
<b>Pizza Pepperoni</b> Pizza topped with sautéed onions and pork pepperoni	745
<b>Pizza with Tandoori Chicken Tikka</b> Pizza topped with all-time favourite chicken tikka and onion	745
<b>Create your own Vegetarian Pizza</b> With tomato sauce, mozzarella and any two toppings Mushroom Sweet pepper Artichoke Jalapeno Olive	795
<b>Create your own Non-vegetarian Pizza</b> With tomato sauce, mozzarella and any two toppings Chicken tikka Pesto marinated grilled chicken Milano salami Pork sausage Chorizo	895

**PASTA & RISOTTO**

<b>Penne Napolitano / Arrabbiata</b> Penne tossed in tomato sauce or a piquant tomato sauce	625
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\*  Indicates Chef's Recommendations

Fettuccine Creamy Pesto Sauce 625  
 Fettuccine tossed in creamy pesto sauce

Sun-dried Tomato Ravioli  650  
 Sun-dried tomato stuffed home-made ravioli with parsley, cream, pecorino and parmesan sauce

Spring Vegetable and Asparagus Risotto 625  
 Arborio rice cooked with spring vegetables and asparagus risotto

Spaghetti Bolognese 695  
 Spaghetti tossed in minced buffalo tenderloin sauce

Chicken and Mushroom Risotto 675  
 Risotto cooked with wild mushroom ragout and chicken

Lasagna Alla Bolognese 695  
 Traditional tenderloin lasagna, parmesan and mozzarella gratin

**HEALTHY OPTIONS**

Mixed Sprouts with Olive Oil Drizzle 550

Sautéed Vegetables in Extra Virgin Olive Oil with Multi-grain Bread 550

Couscous and Coriander Chicken Soup 450

Asian Style Soya and Ginger Marinated Steamed Fish with Pokchoy and Shiitake Mushrooms 725

Steamed Chicken Roulade Stuffed with Roasted Peppers 725  
 Topped with sautéed spinach and broccoli, served with multi-grain toast

Multi-grain Khichdi 550

**WESTERN MAINS**

Fish 'n' Chips 795  
 Panko crumb fried basa fillet with home-made tartare sauce and malt vinegar

Texas Fried Chicken 795  
 Crumb chicken breast with home-made tartare sauce and malt vinegar

**GRILLS**

Jerk Spiced Chicken Breast 795

Norwegian Salmon Steak 995

River Sole Fish Steak 995


Tenderloin Steak 995

Served with potato wedges or mashed potatoes and grilled vegetables  
 Choice of sauce - lemon caper sauce/roast jus / mushroom sauce / pepper jus


Mélange Parmigiana 695  
 Crumb fried layered aubergine with smoked mozzarella and fresh tomato

**INDIAN MAINS**

<b>Murgh Tikka Masala</b> A Punjabi delicacy, char grilled boneless chicken, cooked with tomato and cashew gravy, finished with cream	795
<b>Murgh ka Jhol</b> Home style chicken preparation with coriander and garam masala	775
<b>Laal Maas</b> Baby lamb cooked with red chilli and yoghurt, finished with select Indian spices	795
<b>Goan Fish Curry</b> Coastal preparation of king fish steeped in a chilli coconut gravy, served with steamed rice	795
<b>Lahsooni Palak</b> With the choice of vegetables Paneer Aloo Baby corn	595
<b>Paneer</b> With the choice of gravy Lababdar Makhni Kadhai Shahi Mutter	695
<b>Dal Tadka</b> Split yellow lentil tempered with garlic, chilli and tomato	450

<b>Dal Makhani</b> Black lentil simmered over night with fresh cream, butter and tomato puree		550
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<b>Tarkari Diwani Handi</b> Mélange of seasonal vegetables cooked with garlic, shredded spinach and select Indian spices	595
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<b>Aloo Bukhara Kofta</b> Baby potato dumplings, cooked with brown nuts gravy, finished with saffron and cream		595
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All Indian curries will be served with a portion of steamed rice or choice of an Indian bread

**RICE & BIRYANI**

<b>Biryani</b> Mutton Chicken Vegetable	725 695 595
<b>Tawa Pulao</b> Jeera pulao Subz pulao Corn pulao	350
<b>Steamed Rice</b>	250
<b>Khichdi</b>	450
<b>Curd Rice</b>	375
<b>Thali of the Day</b> (Choice of two gravies, one lentil, one rice, set curd, papad, pickle, laccha salad, bread basket, dessert, soft beverage)	995

\*  Indicates Chef's Recommendations

**INDIAN BREADS**

**(Tandoor Preparations 1145 hrs - 2345 hrs)**

Roti 150  
 Plain  
 Butter

Naan  
 Plain  
 Butter  
 Garlic

Tandoori Paranthas  
 Plain  
 Butter  
 Pudina

Tawa Parantha (Round the Clock)

Chapatti (Round the Clock)

Phulka (Round the Clock)

**ORIENTAL**

**(Preparations 1145 hrs - 2345 hrs)**

**SOUP**

Sweet Corn Soup 400/450  
 With chicken and asparagus

Tom Yum-Kung / Kai / Phak 475/425/400  
 Thai spicy and tangy soup with choice of prawn / chicken / vegetable

**APPETIZER**

Po-Pia Chae 425  
 Thai vegetable spring roll with glass noodles, served with sweet chilli sauce

Honey Chilli Lotus Stem 495  
 Wok tossed deep fried lotus stem in honey and chilli sauce

Chicken Dry Red Chilli 695  
 Morsels of chicken tossed with soya and dry red chilli

**MAIN COURSE**

Sichuan Chicken 695  
 Stir fried chicken with red chilli and cashew nut

Kaeng Keaw Wan or Kaeng Phed- Kung / Kai / Phak 695/625/575  
 Thai green or red curry with pea aubergine and choice of prawn / chicken / vegetable with steamed rice


Exotic Vegetables in Hot Garlic Sauce 575  
 Pok choy, broccoli, Chinese cabbage and asparagus in hot garlic sauce



Nasi Goreng 825  
 Spicy Indonesian fried rice served with shrimps, chicken satays, prawn crackers, pickles, deep fried chicken drums and fried egg

Fried Rice with 425  
 Chicken and egg 375  
 Egg 350  
 Vegetarian

Hakka Noodles with 425  
 Chicken, vegetables and egg 400  
 Egg and vegetables 375  
 Vegetables

Singapore Rice Noodles with 495	
Chicken, vegetables and egg 450	
Egg and vegetables 400	
Vegetables	

**DESSERTS**

Choice of Ice Cream 295  
 Vanilla  
 Strawberry  
 Chocolate  
 Butterscotch  
 Mango

Kulfi with Falooda 295

Stuffed Gulab jamun 295  
 Fried milk dumplings with saffron sugar syrup

Rasmalai (Sugar Free) 345  
 Chilled milk dumpling soaked with saffron milk


Fresh Fruit Platter 295  
 Assortment of freshly sliced seasonal fruits

Honey Baked Yoghurt (Eggless) 295	
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Vanilla Panna Cotta with Raspberry Coulis (Sugar Free) 345

Baked Cheese Cake with Wild Berry Compote 425

Soft Centered Chocolate Melt Down with Vanilla Ice Cream 375

Cinnamon Apple Pie 345	
Served with vanilla ice cream	

Chocolate Walnut Brownie 345  
 Served with vanilla ice cream

Tiramisu 375  
 Classic Italian coffee and almond cheese cake

Tub Tim Grob 325  
 Water chestnut in sweet coconut milk

\*  Indicates Chef's Recommendations

Kluay Thod 325  
 Crumbed fried banana topped with honey and vanilla ice cream

**KIDS CORNER**

Oat Meal Khichdi 275  
 Oat meal mashed with lentil and finely chopped vegetables

Mini Margherita Pizza 275  
 With basil and tomato sauce

Mini Burger 275  
 Chicken burger with fries

Ice Cream Sundae 250

**BEVERAGES**

**WHISK(e)Y**

**Premium Scotch**

Johnnie Walker Blue Label 1695  
 Johnnie Walker Gold Label 745  
 Johnnie Walker Black Label 625  
 Chivas Regal 12 YO 625

**Single Malt**

The Glenlivet 12 YO 745  
 Laphroaig 745  
 Talisker 10 YO 745

**Regular**

Teacher's Highland Cream 495  
 100 Pipers 495  
 Blenders Pride 375

**Vodka**

Grey Goose 545  
 Absolut 425  
 Smirnoff Red 325

**Rum**

Bacardi Carta Blanca 375  
 Old Monk 295

**Gin**

Bombay Sapphire 445  
 Beefeater 365  
 Gordon's 355

**Cognac**

Martell VSOP 675  
 Martell VS 495

**Liqueur**

Kahlua 375  
 Baileys 375  
 Cointreau 375  
 Malibu 375

**BEERS**

**Imported**

Corona 695

**Domestic**

Heineken 375

Foster's 355

Kingfisher Premium 355

Carlsberg 355

**WINES**

**By Glass  
(150 ml)**

**By Bottle**

**White Wines**

Columbia Crest - Two Vines, Chardonnay, California USA 1195 5345

Michel Lynch Sauvignon Blanc, France 1095 5145

Sula Vineyard, Chenin Blanc, India 675 3075

**Red Wines**

Bodega Norton Malbec, Mendoza, Argentina 1195 5345

Jacob's Creek Reserve Shiraz, Barossa Valley, Australia 995 4775

Sula Satori, Merlot, India 625 2995

Please contact our team for more varied selection of wines