DINNER

**Sandwiches, Burgers & Wraps**

- **Buttermilk Chicken Burger in a Black Bun**
  Buttermilk soaked Panko crusted chicken served in a black bun
  ₹ 700

- **Kolkata Kathi Roll**
  Whole wheat Indian bread filled with choice of:
  - Shredded chicken
  - ₹ 650
  - Cottage cheese
  - ₹ 600

- **Club Sandwich**
  - Non-vegetarian – confit chicken, smoked bacon, fried egg
  - ₹ 700
  - Vegetarian – herbed vegetable, sun-dried tomato and English cheddar
  - ₹ 680

- **The Marriott Burger**
  Classic 8 Oz ground steak, pork bacon, tomato, lettuce, yellow cheddar
  ₹ 725

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- **CAESAR SALAD**
  Romaine lettuce tossed in caesar dressing with bacon, pesto crooutes, anchovy and poached egg
  (Chicken / Smoked salmon / Grilled vegetables)
  ₹ 600 / 700 / 800

- **Insalata Caprese**
  Salad of buffalo Mozzarella, tomatoes, basil and aged balsamic reduction
  ₹ 795

- **Arabic Meze**
  Falafel, hummus, moutabel, mint yoghurt, olives, fattoush salad and pita bread
  ₹ 680

- **Pepperoni Mozzarella**
  ₹ 750

- **Tandoori Chicken**
  Clay oven roasted chicken with a spicy tomato base sauce and onions
  ₹ 675

- **Primavera**
  Tomato, Mozzarella, peppers, onion, mushroom, artichoke, sun-dried tomatoes and Sunocci
  ₹ 680

- **Margherita**
  Classic Margherita with basil, tomato and Roconmio
  ₹ 625

- **Bolognese**
  Beef ragout perfumed with herbs
  ₹ 700

- **Carbonara**
  Cream sauce with black pepper, bacon and egg yolk
  ₹ 700

- **Arrabbiata**
  Tomato red chili
  ₹ 650

- **Alfredo**
  Forest mushroom, parsley and cream
  ₹ 650

- **Aglio Olio e Peperoncino**
  Sautéed garlic in extra virgin oil and red chilies
  ₹ 650

- **Penne / Spaghetti / Fusilli / Orecchiette**

- **Mildly Spiced**
  Spicy Food

- **Contains Fish**
  Contains Pork

- **Contains Shellfish**
  Contains Beef

**Appetisers**

- **Mutton Pepper Fry**
  Lamb cooked with onion, peppercorn and spices
  ₹ 780

- **Lemongrass Chicken**
  Minced chicken in a lemongrass stock, peanut cream
  ₹ 628

- **Vegetable Spring Roll**
  Sweet chili dip
  ₹ 600

- **Aratipuvvulu Vada**
  Bengal gram and banana flower fritters served with ginger chutney
  ₹ 660

- **Pizzas**

- **Caesar Salad**
  Romaine lettuce tossed in caesar dressing with bacon, pesto crooutes, anchovy and poached egg
  (Chicken / Smoked salmon / Grilled vegetables)
  ₹ 600 / 700 / 800

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MIDNIGHT
● Vegetarian          ● Non-Vegetarian
Taxes extra as applicable. We levy no service charge.
If you have any concerns regarding food allergies please let your server know prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

MIDNIGHT

Indian Mains

- MOILEE
  Coconut cream stew cooked with choice of:
  Prawns ₹ 850
  Fish ₹ 800
- MURGH LABABAR
  Clay pot oven cooked chicken tossed in rich tomato gravy ₹ 780
- PALAK PANEER
  Cottage cheese cooked in a spinach gravy flavoured with garlic and dry chili ₹ 075
- GOBI MUTTER
  Home style cauliflower and green peas tossed with onion, tomato and ginger ₹ 600
- DAL TADA
  Tempered lentils with cumin, onion, garlic, tomatoes and clarified butter ₹ 880

- KACHHE GOSHT KI BIRYANI
  Aromatic basmati rice and tender mutton cooked together in dum served with salan and burani raita ₹ 900
- MURGH BIRYANI
  Aromatic basmati rice and chicken cooked together in dum served with salan and burani raita ₹ 880
- NIZAMI SUBZ BIRYANI
  Assorted seasonal vegetables and basmati rice cooked together in a lagan served with salan and burani raita ₹ 788
- JEERA PULAO
  Basmati rice tempered with clarified butter and cumin ₹ 280
- CURD RICE
  ₹ 175
- STEAMED RICE
  ₹ 175
- INDIAN BREADS:
  Phulka / Malabari paratha ₹ 780

- DAL TAD KA
  Tempered lentils with cumin, onion, garlic, tomatoes and clarified butter ₹ 880

- GONGURA MAMSAM
  Mutton cooked with sorrel leaves ₹ 880
- ALOO GADDA VEPUDU
  Deep fried potato tempered with mustard, curry leaves and garlic ₹ 600

- TIRAMISU
  Italian dessert made with egg, cream Mascarpone cheese, flavoured with Kahlua liqueur and finger biscuit soaked in expresso ₹ 900
- VANILLA BEAN CRÉME BRÛLEE
  Custard made with cream, egg yolk, vanilla bean and baked on water bath in the oven ₹ 480
- GULAB JAMUN
  Fried cottage cheese dumplings soaked in saffron infused sugar syrup ₹ 480
- SELECTION OF ICE CREAM
  ₹ 450
- FRESHLY SLICED FRUIT PLATTER
  ₹ 300

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International Mains

- FILLET MIGNON
  Fondant potatoes, buttered broccoli and baby carrot, thyme jus and Bearnaise sauce ₹ 780
- PAN SEARED CATCH OF THE DAY
  Crushed new potatoes with mustard, butter poached beans, fennel and orange salad ₹ 900
- SAGE ROAST CHICKEN
  Served with roasted baby potato, ratatouille vegetables and roast gravy ₹ 780
- RAVIOLI OF WILD MUSHROOMS
  Arugula semi dried tomato salad, with white porcini cream ₹ 780

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