

Complimentary Breakfast

Bread (White Bread/Brown Bread)

Preserves (Jam/Marmalade/Honey)

Fresh Cut Fruits

Choice of Cereals (Corn Flakes/Wheat Flakes/Chocos/Muesli)

Fruit Juice – Raw Pressery fruit juice

Vegetarian (Select Any 2)

Idli Sambar with Coconut & Tomato Chutney

Medu Vada with Coconut & Tomato Chutney

Chhole Bhature

Choice of Paratha (Aloo/Gobhi/Paneer)

Poha

Puri Bhaji

Upma

Chili Cheese Toast

Non-Vegetarian

Eggs To Order (Omelette/Egg Bhurji/Scrambled Egg/Fried Egg)

Chicken Sausages

Beverages:

Tea

Coffee

Cold Coffee

Snacks - a la carte

Vegetarian: Rs 250++

Non-Vegetarian: Rs 500++

Pakorras - vegetable/ paneer/chicken

Sandwiches - cucumber & cheese/ tomato & cheese /chicken & mayo

Masala peanuts

Chili cheese toast

French fries

Tomato Basil Soup

CONTINENTAL MENU

PRIX-FIXE MEAL:

Vegetarian: Rs 1000++

1 Salad, 2 Main Courses, Garlic Bread, 1 Dessert

Non-Vegetarian: Rs 1500++

1 Salad, 1 Vegetarian Main Course + 1 Non-Vegetarian Main Course OR 2 Non-Vegetarian Main Courses, Garlic Bread, 1 Dessert

Salads

Salad greens from the farm

With a homemade balsamic-honey-mustard vinaigrette

Parsi Kachumber Salad

Chopped salad with coriander leaves and lime

Waldorf Salad

Salad with apple and walnuts with a mayonnaise dressing

Beetroot and Carrot Salad

Shredded beets and carrots with caramelized walnuts.

Potato and egg salad

Potatoes and boiled eggs in a sweet chili mayonnaise dressing

Sauteed buttered seasonal vegetables

Tossed in butter and seasoning

Mains: Vegetarian

Tomato & Basil Quiche

Mushroom & Cheddar Quiche

Broccoli & Baby Spinach Gratin

Broccoli and baby spinach from our organic farm baked in a light cheese sauce

Spaghetti/penne with roasted tomato & basil

Pasta tossed in a homemade tomato sauce flavoured with fresh basil

Spaghetti/ penne with mushrooms & thyme

Pasta tossed sauteed with mushrooms and flavoured with fresh thyme

Spaghetti/ Penne aglio olio

Pasta cooked in garlic, parsley and olive oil

Mains: Non-Vegetarian

Shepherd's Pie – chicken/lamb

Mince cooked with vegetables baked with a layer of buttered potato

Grilled fish with lemon butter

Tilapia filets grilled with lemon butter and parsley

Grilled fish with roasted tomatoes and olive

Tilapia filets grilled with roasted tomatoes, olives and basil

Anglo-Indian Mince chops

Spiced mince encased in mashed potato and crumb-fried

Spaghetti Bolognese – chicken/lamb

Quiche Lorraine – contains bacon

Quiche with eggs, and herbs

INDIAN MENU

PRIX-FIXE MEAL:

Vegetarian: Rs 1000++

1 Salad, 1 Dal, 2 Main Courses, 1 Raita, 1 Bread or Rice, 1 Dessert

Non-Vegetarian (excluding prawn): Rs 1500++

1 Salad, 1 Dal, 1 Vegetarian Main Course + 1 Non-Vegetarian Main Course OR 2 Non-Vegetarian Main Courses, 1 Raita, 1 Bread or Rice, 1 Dessert

Non Vegetarian (including prawn main course): Rs 1800++

1 Salad, 1 Dal, 1 Vegetarian Main Course + 1 Prawn Main Course OR 2 Non-Vegetarian Main Courses (includes one prawn dish), 1 Raita, 1 Bread or Rice, 1 Dessert

Salads

Salad Greens from the farm

With a homemade balsamic and honey vinaigrette

Parsi Kachumber Salad

Chopped salad with coriander leaves and lime

Mains: Vegetarian

Dal Makhni

Dal Tadka

Paneer makhni

Kadhai paneer

Seasonal Special

Ask the chef to create a dish to your liking from any vegetable grown on our farm

Baingan bharta

Dahi phulkopi

Cauliflower cooked in a mildly spiced yohurt gravy

Alu posto

Potatoes cooked with kalonji/nigella seeds and poppyseed/khus khus

Mains: Non-Vegetarian

Sadhrana Bagh chicken curry

Homestyle chicken curry

Dhania Pata Hari Mirch Murgh

Chicken curry cooked in a fragrant green gravy flavoured with mint and coriander leaves

Palak Murgh

Chicken cooked with our farm-grown spinach

Mutton Rogan Josh

Our chef's version of the popular Kashmiri mutton rogan josh

Safed Mutton Korma

Mutton in a lightly spiced yoghurt gravy with whole spices & kasoori methi

Bengali Doi Maach

Boneless Singhara fish cooked in a Bengali-style lightly spiced yoghurt gravy

Parsi Patrani Macchi

Boneless tilapia fish filets marinated in mint and coconut steamed in banana leaves, no oil used

Kerala Meen Moilee

Kerala fish curry – Boneless singhara fish cooked in coconut milk with curry leaves

Prawn Malai Curry

Prawns cooked in a mildly spiced coconut curry

Kerala Egg Roast

Hard boiled eggs cooked with whole spices, tomato and onions

Raita

Boondi Raita

Cucumber Raita

Bhindi Raita

Mixed Vegetable Raita

Breads

Tawa Chapati

Tawa Paratha

Garlic Bread

Rice

Steamed Rice

Peas Pulao

Jeera Rice

Vegetable Khichdi

CHINESE MENU

PRIX-FIXE MEAL:

Vegetarian: Rs 1200++

1 Soup, 2 Vegetarian Main Courses, 1 Rice/Noodle, 1 Dessert

Non-Vegetarian: Rs 1500++

1 Soup, 1 Vegetarian Main Course, 1 Non-Vegetarian Main Course, 1 Rice/Noodle, 1 Dessert

Soups

Sweet Corn Soup (Veg/Non-Veg)

Hot & Sour Soup (Veg/Non-Veg)

Manchow Soup (Veg/Non-Veg)

Mains: Vegetarian

Stir-Fried Vegetables

Sweet & Sour Vegetables

Stir-Fried Baby Corn & Mushroom

Chili Paneer

Mains: Non-Vegetarian

Szechwan Chicken

Chili chicken

Sweet & Sour Chicken

Hot Garlic Chicken

Rice and Noodles

Burnt Garlic Fried Rice

Fried Rice(Veg/Egg/Chicken)

Hakka Noodles (Veg/Egg/Chicken)

SPECIAL BARBECUE MENU

PRIX-FIXE MEAL: Rs 1,800++

Choice of 6 items served with Dal Makhani and Tawa Chapati/Tawa Paratha + Dessert

Vegetarian - Paneer/Broccoli/Stuffed Potato/Mushroom/Cauliflower/Hara Bhara Kebab/BBQ Fruit Salad

Non Vegetarian - Chicken/Mutton/Prawns

Choice of Marination - Tandoori Masala/Malai

SPECIAL BIRYANI AND PULAO MENU

PRIX-FIXE MEAL:

Vegetarian: Rs 900++

1 Salad, 1 Vegetarian Biryani, 1 Raita, 1 Dessert

Non-Vegetarian (excluding prawn): Rs 1100++

1 Salad, 1 Non-Vegetarian Biryani, 1 Raita, 1 Dessert

Non-Vegetarian (including prawn): Rs 1500++

1 Salad, 1 Prawn & Peas Pulao, 1 Raita, 1 Dessert

Salads

Salad Greens from the farm

With a homemade balsamic-honey-mustard vinaigrette

Parsi Kachumber Salad

Chopped salad with coriander leaves and lime

Biryanis and Pulao

Purani Dilli Vegetable Biryani/ with egg

Sadhrana Bagh Mutton Biryani

Sadhrana Bagh Chicken Biryani

Prawn and Peas Pulao

Chef's special

Raita

Boondi Raita

Cucumber Raita

Bhindi Raita

Mixed vegetable Raita

SPECIAL BURMESE KHAO SUEY MENU

Khao Suey is a Burmese Noodle soup cooked with coconut milk. A complete meal in itself, the soup and noodles are served separately, and guests can make their own bowl topped with the many accompaniments served along with the soup. The perfect winter meal.

Vegetarian: Rs 800++ Including 1 dessert

Non-Vegetarian: Rs 800++ Including 1 dessert

Vegetable Khao Suey cooked with mushrooms, broccoli & brinjal with the following accompaniments -

- Spring onions
- Lime
- Coriander and chili
- Peanuts
- Fried onions

Chicken Khao Suey with the following accompaniments -

- Boiled egg
- Spring onions
- Lime
- Coriander and chili
- Peanuts
- Fried onions

SPECIAL ROAST CHICKEN MENU

Rs 1200 ++ including 1 salad and 1 dessert

Salads

Salad greens from the farm

With a homemade balsamic-honey-mustard vinaigrette

Parsi Kachumber Salad

Chopped salad with coriander leaves and lime

Waldorf Salad

Salad with apple and walnuts with a mayonnaise dressing

Beetroot and Carrot Salad

Shredded beets and carrots with caramelized walnuts.

Potato and egg salad

Potatoes and boiled eggs in a sweet chili mayonnaise dressing

Roast Chicken and accompaniments

Anglo-Indian Roast chicken

Roast chicken with our special marinade

Crispy Roasted Buttered Potatoes

Parsley peas

Gravy

Garlic bread

DESSERT MENU

Gulab Jamun

Gajar Ka Halwa

Bread pudding with chocolate chips

Fruit custard

Kheer/rice pudding

Ice Cream