

Pavilion Menu

“Pavilion” A place to relax and enjoy the chef’s finest culinary delights presented to meet the diverse tastes of our guests.

Our chef’s have crafted a Royal feast offering you true creative renaissance of haute cuisines from round the world

BREAKFAST (8:00 am – 10:00)

Rs 140/-

AMERICAN

Choice of Preserved Juice

Orange / pineapple / tomato

Eggs to order (2 Nos)

Boiled/ fried/ omelet

Bread- Brown / White

Plain or toasted

Morning Preserves

Jam or marmalade or butter

Tea/ Coffee

INDIAN

Choice of Preserved Juice- 100 MI

Orange / pineapple / tomato

Stuffed Parantha (2 Nos)

Served with curd

Or

Poori with Aloo Bhaji

Served with Indian pickle

Tea / Coffee

OUR HAPPY HOUR MENU (3:00 pm – 7:00 pm)

Thupka <i>The famous tibetan whole meal soup</i>	Veg Chicken	130/- 150/-
Grilled Chili Hot Dog Melt <i>Hot dog stuffed with chicken sausage and lamb mince</i>		175/-
Spicy Chicken Piri- Piri <i>Pita wrap stuffed with chicken piri-piri, salad and cheddar cheese</i>		195/-
Lafa Baltic Paneer and Cheese Melt <i>Pita wrap stuffed with spiced paneer and salad</i>		195/-
Pavilion Classic Club (Non Veg / Veg) <i>Old time favorite served with slaw and french fries</i>		135/-
Pavilion Classic Pizza (Non Veg / Veg) <i>Topped liberally with italian mozzarella and crispy baked</i>		135/-
Juicy Burger (Non Veg / Veg) <i>Served with french fries</i>		135/-
Pao Keema <i>Mumbaia pao served with spicy keema</i>		140/-

12:00 Noon – 3:00 PM & 7:00 PM - 10 PM

NON VEGETARIAN

American Stuffed Chicken Steak <i>Chicken steak served with pepper sauce, sautéed vegetables and roasted potatoes</i>		270/-
Fish and Chips <i>Fish seasoned with herbs, infused with mustard and crumb fried, served with sauce tartar</i>		270/-
Grilled Herbed Fish <i>Herbed infused fish grilled to perfection and served with vegetables and lemon butter sauce</i>		275/-

Advisory:

Taxes as applicable

For any food Intolerance, Please mention while placing the order
Our products may contain Dairy, Nuts and Gluten



VEGETARIAN

Penne with your choice of sauces 165/-
Arrabiatta / Piri-Piri / Alfredo

Vegetable au gratin 165/-
Served with bread

Vegetables in Thai Green Curry 165/-
Stir fried vegetables stewed in spicy green curry and served with rice

Paneer Tikka Lababdar 175/-
Pre-baked cottage cheese cooked in tangy gravy and served with your choice of bread

BIRYANI KI MEHAK

(All Biryani are served with Mint Raita)

Gosht Dum Biryani 270/-
The perfect saffron imbued rice delicacy of choicest cuts of baby lamb and 'dummed' with finest basmati

Choozae ki Biryani 270/-
Spring chicken infused with saffron and aromatic herbs cooked with aged basmati rice.

Tarkari Biryani 210/-
This colorful combination of farm fresh vegetables and aromatic basmati cooked on 'dum'.

DESSERTS

Gulab Jamun (2 Pcs) 55/-
Dumplings of milk solids poached with light cardamom infused sugar syrup

Tilli wali Kulfi 50/-
(Anjeer / mango / malai / seasonal fruit)

Gulab aur Gulukand ki Kheer 50/-
Rice pudding made with fresh rose petals

Death by Chocolate 100/-
Truffle infused rich brownie cakes

Coffee and Chocolate Mousse 100/-
Duet of coffee and chocolate creamed to perfection

Ice Cream 75/-
(Vanilla / chocolate / strawberry)


Sumptuous multi cuisine unlimited Buffet 370/-

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THIRST QUENCHERS

CHOICE OF JUICES

50/-

Mango/ apple/ orange/ mixed/ pineapple / tomato

AERATED WATER

30/-

Cola/ lemon/ orange

DIET COKE

40/-

FRESH LIME SODA / WATER

35/-

MINERAL WATER

20/-

TEA

27/-

Darjeeling, green, masala, orange, blueberry,

COFFEE

43/-

Caffe latte, cappuccino, espresso, black

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