

Specials of the day

Starters

- **Dahi ke kebab** 🌱 1050
pan fried yoghurt medallions filled with raisin and almonds
- **Achari paneer tikka** 1050
cottage cheese with yoghurt, mustard oil and pickling spices
- Tawa Kullu valley trout** 🍷 1700
marinated with ginger and garlic and aromatic spices, cooked on griddle
- Lagan ki boti** 🍷 1450
boneless lamb slow cooked with home ground spices
- Smoked chicken and scamorza pyramid pasta** 1350
with tomatoes, thyme, basil and olives
- **Thai pomello salad** 🌱 🍷 🍷 1100
pomello, mildly spiced with dressing of chillies, tamarind and palm jaggery

Soups

- Sweet corn**
- *with vegetables* 450 *with chicken and egg drop* 500
- Hot and sour** 🍷
- *with vegetables* 450 *with chicken and egg drop* 500
- Roast pumpkin and pine nuts** 450
- *with garlic crostini*

Main course

- **Palak paneer ke koftey** 1450
dumplings of cottage cheese filled with spinach, simmered in cashew and saffron gravy
- **Subz kolhapuri** 🍷 🍷 1450
spicy home style medley of spiced seasonal vegetables with fresh coriander
- Murgka bharta** 🍷 1800
shredded chicken cooked in tomato-cashew nut gravy
- **Spaghetti allanorma** 1550
eggplant, tomatoes and pine nut
- Harissa spiced grilled chicken** 🍷 2000
scallion mash, roasted vegetables and pickled beet
- Yoghurt and chilli marinated Scottish salmon** 🍷 🍷 2700
pineapple chilli salsa, olive pepper, pearl barley and asparagus
- Stir fried lamb** 2550
crisp lamb with cumin, chilli flakes, sesame seeds and fresh coriander, with egg fried rice

Indian Starters

- **Hara kebab**
pressed rice crusted spinach and green pea medallions
- **Tandoori bharwan mushroom** 1050
Solan mushrooms filled with basil, pine nut and shredded potato
- **Khumb galouti** 1050
minced button mushroom patties, smoked with cloves and cooked on griddle
- **Malai broccoli** 1050
broccoli with yoghurt and cheese marinade, cooked in tandoor
- **Paneer tikka** 1050
cottage cheese marinated with chillies and yoghurt, cooked in tandoor
- Peanut and poha crusted beetroot gallete** 1050
filled with pickled mango- 'Kasundi' and tempered yogurt
An excellent source of vitamin C and folic acid
- Tandoori Kullu valley trout** 1750
marinated with yoghurt and Kashmiri chillies, served whole or deboned
please allow us 20 minutes preparation time
- Tandoori murg** 1350
half a chicken on bone, marinated with yoghurt and red chilli
please allow us 20 minutes preparation time
- Murg tikka** 1350
chilli and yoghurt marinated boneless chicken, cooked in tandoor
- Murg malai tikka** 1350
boneless chicken with yoghurt and cardamom, cooked in tandoor
- Lamb seekh kebab** 1450
minced lamb skewers
- Lamb galouti** 1450
tender smoked minced lamb medallions, blended with aromatic Indian spices and cooked on griddle

International Appetisers

- **Beetroot tartare** 1050
with capers, onion and orange gel
- **Caesar salad** 1050
grilled vegetables
- **Warm mushroom salad** 1100
king oyster, button, morel mushroom, basil and balsamic with arugula and asparagus
- **Tomato and buffalo mozzarella** 1100
with cherry tomatoes and balsamic reduction
- **Chilled watermelon, feta and arugula salad** 1100
pine nuts, balsamic reduction and watermelon sorbet
- **Mezze platter** 1100
a selection of baba ghanoush, hummus and labneh served with fattoush, falafel and pita bread

Healthy citrus quinoa and avocado salad 🍷 1100
with chilli-orange dressing and pomegranate
A low carbohydrate, gluten free and rich in vitamin C salad

Oriental Appetisers

- 🟢 **Salt and pepper corn** 🌿 1100
crispy corn kernels with spring onion and bell pepper
- 🟢 **Sichuan silken tofu** 🌿 🌶️ 🌶️ 🌿 1100
wok tossed with bell pepper and Sichuan pepper
- 🟢 **Crisp lotus stem honey chilli** 🌶️ 1100
- 🟢 **Edamame** 🌿 🍷 🌿 1100
young soy beans with Japanese seven spices
- Wok tossed chicken** 🌶️ 1350
with burnt chilli, ginger, spring onion and bell pepper
- Chicken satay** 1350
chicken skewers, marinated with galangal, lemon grass and turmeric, served with peanut sauce
- Golden fried prawns** 1750
batter fried tiger prawns, served with spicy chilli garlic sauce

Indian Street food

- 🟢 **Aloo papdi chaat** 1050
traditional Indian flour crisps , onion, tomato and yoghurt with mint and tamarind chutney
- 🟢 **Paan patta ki chaat** 🍷 1050
betel leaves crisp fried with gram flour and served with yoghurt, tamarind and mint chutney
- 🟢 **Samosa chaat** 1050
triangular fried pastry filled with potato and green peas, topped with yoghurt and mint chutney
- 🟢 **Aloo tikki chhole** 1050
pan fried potato patties, served with chick pea curry and onion
- 🟢 **Chhole bhature** 1350
chick pea curry served with leavened fried bread

International Soups

- 🟢 **Mushroom and thyme** 🍷 450
with garlic crostini
- 🟢 **Tomato and basil** 450
with garlic crostini
- 🟢 **Minestrone** 🍷 450
fresh basil pesto
- 🟢 **Broccoli and ginger** 450
with garlic crostini
- Solan mushroom and barley broth** 🍷 450
with spinach, Himachali young ginger and lemon
Rich in vitamin C, robust flavour of mushroom and ginger,
helps in boosting the immune system

Shorba

🌟 Oberoi signature dish 🍷 Immunity building dishes 🍷 Chef's recommendation 🟢 Vegetarian option 🌶️ Spicy 🌿 Healthy option 🌿 Vegan option
We levy no service charge

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	Tamatar dhaniya				450
	<i>aromatic tomato and coriander broth</i>				
	Dal aur nariyal				450
	<i>lentil and coconut soup</i>				
	Turmeric and yogurt shorba				450
	<i>with coriander, ginger, asafetida and curry leaves</i>				
	<i>An absolute healer, helps to rejuvenates from any illness from many health issues</i>				

Oriental soups

	Tom yam				
	<i>spicy soup with lemon grass, kafir lime and bird's eye chilli</i>				
	Prawns	500		<i>Chicken</i>	500
	Tom kha				
	<i>coconut milk, lemon grass and kafir lime</i>				
	Vegetables	450	<i>Chicken</i>	500	<i>Shrimp</i> 500
	Lemon and coriander				
	Vegetables	450		<i>Chicken</i>	500
	Asian spicy prawn and noodle broth				500
	<i>A soup rich in vitamin C and zinc helps to strengthen immune system and lower blood pressure</i>				

Indian Main course

	Khumb matar				1450
	<i>mushroom and green peas with Indian spices</i>				
	Guchhi matar masala				2000
	<i>Kashmiri morels and green peas cooked with onion, tomatoes and green chilli</i>				
	Bhindi masaledar				1450
	<i>okra cooked with onion and tomato</i>				
	Rajasthani gatta curry				1450
	<i>spicy gram flour dumplings in aromatic yoghurt gravy</i>				
	Lehsooni palak				1450
	<i>fresh leafy spinach tossed with garlic and gram flour</i>				
	Baingan bharta				1450
	<i>smoked minced aubergine with garlic, onion and tomato</i>				
	Gobhi matar				1450
	<i>cauliflower and green peas with ginger, onion and tomato</i>				
	Kadhi pakoda				1450
	<i>gram flour dumplings in a curried yoghurt gravy</i>				
	Paneer butter masala				1450
	<i>cottage cheese in onion, tomato and fenugreek gravy</i>				
	Palak paneer				1450
	<i>cottage cheese and spinach curry</i>				
	Subz aur oatmeal haleem				1450
	<i>with tawa kulcha</i>				
	Malabar prawn curry				2000

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Kerala prawn curry with onion, curry leaves, coconut and tamarind

Goan fish curry 🍷🌞🌶️ 2000

Bay of Bengal bekti curry with chillies, tamarind and coconut milk

1800

Chicken curry 🍷🌞

home style curry with tomato and onion

Butter chicken 1800

clay oven cooked boneless chicken in rich tomato gravy

Kori gassi 🌶️ 1800

Mangalore chicken curry with red chilli, coconut and curry leaves

Roganjosh 🌞🌶️🍷 2000

Kashimiri speciality of baby lamb in a fennel flavoured onion tomato gravy

Rajasthani laal maas 🌞🌶️🌶️🍷 2000

a spiced lamb curry, smoked with cloves

Tandoori raan 🌞🌶️🍷 3500

lamb leg braised with yoghurt and home ground spices, serves two

All Indian main courses are accompanied with lentil, potato preparation, choice of Indian breads or steamed basmati rice and natural unpolished rice

Dum ki biryani

basmati rice with saffron and mint, served with burani raita

🟢 Vegetables 1450

Chicken 1800

Lamb 1800

🟢 Indian Breads 300

Choice of tandoori roti, naan, butter naan, garlic naan, laccha paratha, missi, Amritsari kulcha

Local specialties

🟢 Kheru 450

tempered yoghurt soup

🟢 Sepuwadi 1450

homemade lentil dumplings cooked with spinach and yoghurt

🟢 Gobhi chana ka palda 🍷 1450

cauliflower and chick peas in yoghurt gravy

🟢 Himachali khatti dal 850

green lentils, cooked with mustard paste

Kullu Valley trout curry 🍷 2000

home style trout curry with mustard and green chilli

Chaa gosht 🌱 2000

spring lamb cooked with yoghurt

Murg anardana 1800

chicken cooked with onion, tomato and dried pomegranate seeds

Pasta and risotto

Wild mushroom and mascarpone ravioli 🍷	1550
<i>shiitake butter sauce and arugula</i>	
Cheese and pepper tortelli	1650
<i>zucchini, olives and pesto cream</i>	
🟢 Orecchiette	1550
<i>with cherry tomato, broccoli, asparagus, parmesan and butter garlic sauce</i>	
Prawn tagliatelle	1900
<i>carbonara sauce and crisp bacon</i>	
Lamb pappardelle 🍷	1900
<i>Kalamata olives, parmesan</i>	
🟢 Wildflower Hall pine needle and pine nut risotto	1550
🟢 Porcini and king oyster mushroom risotto	1550
Smoked chicken and pumpkin risotto 🍷	1900
<i>tomato, olive oil and thyme</i>	

International Main course

🟢 Roast Mediterranean vegetable lasagna	1550
<i>with garlic bread</i>	
Cajun spiced chicken breast 🌶️	2000
<i>fondant potato, asparagus, bell peppers and tomato jus</i>	
Roast chicken	2000
<i>confit vegetables, baby potato and red wine sauce</i>	
Roast duck breast and confit leg 🍷	2500
<i>with pan roast potatoes, stewed prunes and orange jus</i>	
Honey and balsamic glazed pork belly 🍷	2700
<i>with apple celery sauce, fondant potato, wilted spinach, sultanas and crisp maple cured bacon</i>	
Grilled prawns 🍷	2700
<i>truffle mash, mushroom, asparagus, saffron butter sauce</i>	
New Zealand lamb rack 🍷	3800
<i>with dauphinoise potato, wild mushrooms, asparagus and creamed leeks</i>	
Baked salmon 🟢 🍷	2700
<i>pearl barley ragout and asparagus</i>	
Pan seared sea bass	2250
<i>with haricot beans, mushroom and lemon butter sauce</i>	
Kullu valley trout 🍷	2550
<i>served whole or deboned with mash potato, sauté vegetables and caper butter sauce</i>	
Steamed Scottish salmon 🍷	2700
<i>with Asian green and chilli-galangal broth</i>	
<i>A light meal of rich omega 3 fatty acid, protein and vitamin C</i>	

Oriental Main course

	Thai green or red curry							
	<i>bird's eye chilli, lemon grass and coconut milk with jasmine rice</i>							
■	Vegetable ✓	1600	Chicken	1950	Prawn			2150
	Thai jungle curry							
	<i>bird's eye chilli, kaffir lime, galangal, lemon grass, basil curry, with jasmine rice</i>							
■	Vegetable ✓	1600	Chicken	1950	Prawn			2150
■	Ma Po tofu							1650
	<i>braised silken tofu in Sichuan sauce with shitake, asparagus and jasmine rice</i>							
■	Stir fried asparagus, lotus stem, water chestnut in light garlic sauce							1650
	<i>with vegetable fried rice</i>							
■	Wok tossed Chinese greens							1650
	<i>fresh mint and chilli sauce, with steamed rice</i>							
	Pan fried noodles							1650
	<i>with broccoli, asparagus, pok choy and peppers in soya garlic sauce</i>							
	Sambal Udang							2150
	<i>stir fried prawns in spicy chilli sauce with tomato and onions with jasmine rice</i>							
	Pla Neung							2150
	<i>steamed sea bass with naam yam sauce and jasmine rice</i>							
	Oriental crispy fried Kullu valley trout							2550
	<i>with hot garlic sauce, steamed greens and chilli garlic noodles</i>							
	Chicken krapaw							1950
	<i>minced chicken with basil, bird's eye chilli and garlic with jasmine rice</i>							
	Nasi Goreng							2250
	<i>Indonesian fried rice with prawn, chicken, chilli, fried egg, chicken satay and shrimp cracker</i>							

ALL DAY DINING

(Available from 11:00 a.m. to 10:30 p.m.)

Pizza

● Traditional margherita with tomato, fresh basil and mozzarella	1500
● Fungi with mushroom and mozzarella	1600
● Sundried tomato, artichoke, jalapenos and olives 🍷	1600
● Primavera with bellpeppers, zucchini, asparagus and babycorn	1600
● Quattro formaggi with mozzarella, feta, parmesan and blue cheese	1600
Tandoori with chicken tikka, and onion 🍷	1750
Classic pepperoni 🍷	1950
Ham, mushroom and parmesan	1950

Pasta

A choice of spaghetti, penne, fettuccine, whole wheat spaghetti or penne

● Arrabbiata	1550	● Pesto	1550	● Aglio e olio	1550
Carbonara	1900	Lamb Bolognese	1900		
● Buffalo mozzarella, pesto and tomatoes in whole wheat sour dough					1150
Traditional club sandwich					
● with grilled vegetables in pesto mayonnaise, cheese, tomato and lettuce					1150
with roast chicken, crisp bacon, fried egg, tomato and lettuce					1250
Chicken tikka sandwich on grilled focaccia bread					1250
Smoked chicken, brie and caramelized onion in toasted multigrain bread					1250
Grilled chicken, hummus and tzatziki in pita wrap					1250
Choice of sandwich					
● tomato, cucumber, cheese, masala boiled potato or mint chutney					1150
chicken, ham or boiled egg salad					1250
on white or brown bread, plain, toasted or grilled					
● Potato and vegetable burger					1150
Chicken and sage burger					1350
pan seared or crumb fried					
Lamb and rosemary burger					1350
Fish and chips					2250
batter or crumb fried Bay of Bengal bekti fillet with fries					
Kathi roll					
Indian bread rolled with a choice of cottage cheese or spiced chicken tikka					
● with paneer					1300
with chicken tikka					1500

Available between 3.30 PM to 6 PM

● Vegetable pakora	1050
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Dessert

- **Malai-pista kulfi with kesar rabdi** 🍪 600
frozen milk solids and pistachio dessert served with saffron flavoured milk reduction
- **Gulab Jamun** 600
reduced milk dumplings in flavoured syrup
- **Rasmalai** 600
poached milk dumplings in reduced saffron milk
- **Moong dal halwa** 600
specialty ground lentil pudding with pistachio
- **Warm Himachali apple and prune pie** 600
with home-made smoked honey ice cream
- **Chocolate mudpie** 600
with vanilla ice cream
- Hot soft-centered chocolate pudding** 🍪 600
with strawberry ice cream
- Classic crème caramel** 600
with fresh fruits, mascarpone cream and brandy snap
- Kaffir lime leaf crème brûlée** 🍪 600
with almond biscotti and hand-rolled truffle
- Citrus cheese cake** 600
with strawberry gel, fresh basil leaves and strawberry- balsamic sorbet
- Tiramisu** 🍪 600
with coffee almond fudge ice cream
- Ice creams** 600
Bavarian chocolate, mango, strawberry and vanilla
- Home-made ice creams** 🍪 600
Salted caramel with toasted walnut, paan-gulkand, smoked mountain honey, coffee almond fudge
- Home-made sorbets** ✓ 600
Pineapple and pepperoncino, strawberry and balsamic
- Vegan coconut and almond pannacotta (sugar-free)** 600
with blueberry compote
- Home-made granita** 🍪 ✓ 600
Masala nimbu pani (sugar free)
- Fresh fruit platter** 🍌 ✓ 600

Hi Tea

English Hi Tea

Scones with apricot cherry and strawberry jam, clotted cream	
Smoked trout and avocado open faced sandwich	Cucumber and cream cheese open faced sandwich
Smoked chicken and basil mayonnaise bruschetta	Tomato, bocconcini and olive bruschetta
Scotch eggs	Mushroom and bocconcini melt
Earl grey tea cake with lemon curd	Strawberry/Pistachio macaroon
Walnut pie	Mille feuille

Indian Hi Tea

Anda pakora and spinach onion bhajiya	Mix vegetable pakora and spinach onion bhajiya
Keema samosa	Potato and green pea samosa
Chicken kathi roll	Paneer kathi roll
Papri chaat	Daal kachori with sonth chutney
Gujiya	Kala jamun
Balushahi	Besan Barfi

Vegetarian Hi-Tea:-1750

Non-Vegetarian Hi-Tea:-2250

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Beverage Menu

Beer

Kingfisher 650ml	650
Kingfisher Ultra 330ml	400
Kingfisher Ultra 650ml	800

Vodka

Beluga	750
Grey Goose	750
Belvedere	750
Absolut Elyx	650
Ciroc	650
Ketel one	650
Finlandia	500
Absolut	500
Smirnoff	450

Gin






Monkey 47	1000
Tanqueray	500
Beefeater	500
Gordon's	500
Bombay Sapphire	500

Rum

Bacardi, Carta Blanca	425
Old Monk	350

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 Oberoi signature dish  Immunity building dishes  Chef's recommendation  Vegetarian option  Spicy  Healthy option  Vegan option

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Blended Scotch whisky

Royal Salute 21 years	2000
Johnnie Walker Blue Label	2000
Johnnie Walker Platinum Label	1200
Chivas Regal, 18 years	1075
Monkey Shoulder	800
Chivas Regal, 12 years	650
Johnnie Walker Black Label	650
Johnnie Walker Red Label	500
J & B Rare	500
Ballantine's Finest	500

Single Malt

Glenlivet 15 years old	1075
Laphroaig 10years	850
Glenlivet 12 years	800
Glenfiddich 12 years	800
Glenmorangie	750
Talisker 10 years	750

Cognac

Remmy Martin	850
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American Whiskey

Jack Daniel's	650
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Irish Whiskey

Jameson	600
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Tequila

Camino 450

Cocktail

Mimosa 900
sparkling wine, Cointreau, orange juice

Espresso Martini 800
Vodka ,Khalua, Espresso

Caprioska 800
vodka, lemon , sugar syrup

Bloody Mary 800
vodka, tomato juice, tabasco, worcestershire

Cosmopolitan 800
vodka, Cointreau, cranberry

Mojito 800
white rum, fresh mint, lemon, sugar

Daiquiri 800
white rum, lemon, sugar

Long Island Iced Tea 800
white rum, vodka, tequila, gin, Cointreau, cola

Margarita 800
tequila, cointreau, lemon ,sugar








Basilico 800
gin, basil, tonic

Tom Collins 800
gin, fresh lime soda, sugar syrup

Old Fashioned 800
Whisky, angostura bitter, sugar

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Mint Julep <i>whisky, fresh mint, sugar syrup</i>	800
Whisky Sour <i>whisky, egg white, lemon, sugar syrup</i>	800
Hot Toddy <i>Dark rum, cinnamon, cardamom, lemon, honey, cloves</i>	800
Cuba Libre <i>dark rum, coke, lemon juice</i>	800

Non-Alcoholic cocktail








Apple Pillar <i>apple juice, lemonade, ginger, fresh mint</i>	375
Cranberry Cooler <i>cranberry juice, orange juice, grenadine</i>	375
Mint Slush <i>fresh mint, black salt, lemonade</i>	375
Guava Drooling <i>guava juice, black salt, tabasco, fresh mint</i>	375
Himalayan Infusion <i>earl gray tea, grenadine, lemon juice</i>	375
Watermelon Cooler <i>watermelon, lemon, fresh mint</i>	375

Liqueur

Cointreau	450
Bailey's Irish Cream	600
Kahlua	600

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Aerated Beverage

Perrier 330 ml 350

Aerated soft beverages 300

Mineral Water 295

Tea 375

Oberoi Blend, Earl Grey, English Breakfast,

Assam tea, Camomile, Jasmine, Masala, Green tea

Coffee 375

Espresso, Cappuccino, Cafe Latte,

Double Espresso, French Press




SEASONAL FRESH FRUIT JUICE 375

SHAKE 425

Strawberry, mango, banana, chocolate, vanilla

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Wine Menu

Champagne and Sparkling Bottle

Louis Roederer, Brut Premier, NV	12,000
G. H. Mumm, NV	12,000
Bepin De Eto, Prosecco, Brut, DOCG	7,750
Sula, Brut	3,500

White Wine

France

Chardonnay, Lavantreaux freses, Chablis, 2016	14,500
Chardonnay, Maison Louis Jadot, Pouilly Fuisse, 2014	8,000
Louis Jadot, Bourgogne, Chardonnay	7,750
Sauvignon Blanc, Henri Bourgeois, Pouilly Fume, 2015	5,950
Sauvignon Blanc, Henri Bourgeois, Sancerre, 2013	4,200
Riesling, Domaines Schlumberger, Grand Cru, 2012	6,750

USA

Chardonnay, Stag's Leap, 2014	12,900
Cakebread Cellar, Napa Valley, Sauvignon Blanc	12,000
Riesling, Château Ste Michelle, Columbia Valley, 2015	3,800
Pinot Gris, Erath, 2015	4,700

Italy

Pinot Grigio, Danzante, Toscana, IGT	4,800
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Australia

Sauvignon Blanc, The Broken Fishplate, Adelaide Hills	5,300
Chardonnay, Chinkara Pavilion, Yarra Valley, 2013	5,300
Chardonnay, Chinkara, Victoria	5,100
Pinot Grigio, Chinkara, Victoria	5,100
D'Arenberg, The Olive Grove, Chardonnay	5,600

South Africa

Chardonnay, Rupert & Rothschild Nadine, 2014	5,900
Viognier, Goats do Roam, 2015	4,300

New Zealand

Sauvignon Blanc, Palliser Estate, 2017	4,750
Villa Maria, Private Bin, Sauvignon Blanc	5,300

India

Sauvignon Blanc, Sula, 2017	3,000
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Chile

Chardonnay, Tarapaca	4,200
Chardonnay, Antiguas Reservas	4,500




Red Wine

France

E. Guigal, Chateanuef-du-pape, Rhone	17,000
Louis Jadot, Bourgogne, Pinot noir	7,750
Domain barnard, Bourgogne, Pinot noir	7,100
Domain Gayda, Cabernet Franc	3,250

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Italy

Barolo, Marchesi di Barolo, Piedmont, DOCG, 2012	10,000
Sangiovese, Chianti Rufina, DOCG, 2012	6,000
Borragiano Valdarno di Sopra, DOC	5,900
Merlot, Danzante, Toscana, IGT, 2015	4,100

USA

Syrah, Château St Michelle, Columbia Valley, 2015	4,800
Cabernet Sauvignon, Stag's Leap, Artemis, 2014	9,500.

Australia

Cabernet Sauvignon, Chinkara Pavilion	5,600
D'Arenberg, Laughing Magpie, Shiraz	9,250
Shiraz, Chinkara Cara	5,100

South Africa

Cabernet Merlot, Rupert & Rothschild, 2014	5,500
Pinotage, Goats Do Roam,	4,300

New Zealand

Merlot, Craggy Range, 2013	4,400
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India

Shiraz, Sula Rasa	4,500
Tempranillo, Sula, Satori,	3,000

Chile

Cabernet Sauvignon, Escudo Rojo ,2012	5,200
Cabernet Sauvignon, Tarapaca	4,200

We levy no service charge

Our standard measure is 150 ml for wine by glass.

We levy no service charge

An 18% Goods and Services Tax is applicable on all prices

Should you have any dietary preferences, the Chef would be happy to assist

Wines by the glass

White Wine

Chardonnay, Chinkara, Victoria	Australia	1,275
Pinot Grigio, Chinkara, Victoria		1,275
Pinot Grigio, Danzante, Toscana, IGT	Italy	1,200
Viognier, Goats Do Roam,	South Africa	1,075
Sauvignon Blanc, Sula	India	750
Pinot Gris, Erath, 2015	USA	1,175







Red Wine

Syrah, Château St Michelle,	USA	1200
Shiraz, Sula Rasa	India	1125
Tempranillo, Sula, Satori, N/V	India	750
Pinotage, Goats Do Roam,	South Africa	1,075

We levy no service charge

Our standard measure is 150 ml for wine by glass

Kids Menu

 Oberoi signature dish  Immunity building dishes  Chef's recommendation  Vegetarian option  Spicy  Healthy option  Vegan option

We levy no service charge

An 18% Goods and Services Tax is applicable on all prices

Should you have any dietary preferences, the Chef would be happy to assist

Appetisers

(V) Looney tunes salad ` 250

Mixed green salad with cucumber, tomatoes and carrots

Yankee doodle soup ` 300

Chicken noodle soup

Goofy nuggets ` 300

Chicken nuggets with tartare sauce



Main Courses

(V) Uncle Scrooge's penne ` 300

Penne with a choice of chunky tomatoes or cheese sauce

(V) Minnie pizza ` 350

with Mozzarella and tomatoes

(V) Tom and Jerry sandwich ` 250

with strawberry jam and peanut butter

Fish fingers ` 400

Mickey burger ` 350

Mini burger with crumb-fried chicken and cheese

Rapunzel's spaghetti ` 350

Spaghetti with meat balls



Desserts

Launchpad chocolate brownie ` 275
with vanilla bean ice cream

Bunny symphony ` 250
Sliced fresh fruits



Hot and Cold Drinks

Hot chocolate ` 275

Gummy bear juice ` 275

Powerpuff smoothie ` 275
with banana and honey

Shake "O" Donald milkshake ` 275
with chocolate

Shake "O" Daisy milkshake ` 275
with strawberry