

The Oberoi Group has always prioritised the health and wellbeing of our guests and colleagues with exacting standards of cleanliness and hygiene.


This document will give you an insight into the measures we are taking to ensure your safety and wellbeing in the true spirit of the *Oberoi Dharma*: with the guest at the heart of everything we do.

1. All touch points in the restaurant like door handles, furniture, electronic devices, counter tops, table-tops, etc. are cleaned continuously using a sanitiser/disinfectant.
2. Protocols are in place for the team in the kitchens, restaurants, in-room dining, and banquet halls to sanitise their hands every time they serve food or touch food related items.
3. All supplies and materials are sanitised before being admitted into the hotel premises.
4. Correctly formulated hand sanitisers are in place in all public spaces and include the entrances, lobbies, corridors, business centres, cloak rooms, etc.
5. Masks and disposable gloves are being worn by all team members at all times and changed frequently.
6. Restaurants seating has been reconfigured to ensure safe distances are maintained between guests.
7. Menus will be sanitized after each use. A QR code is also available for reading the menu.
8. Temperature readings of non-resident guests are taken at the entrance of the hotel. Temperature readings of resident guests and team members are also taken twice a day.
9. Food will be served pre-portioned to reduce touch and maintain social distancing.
10. Buffets will not be served to ensure that freshly prepared food is served to guests, and to minimize touch by many people.
11. To ensure all standards and protocols are adhered to, the hotel has a dedicated Hygiene and Safety Manager.

## SALADS

- (V) Arugula and Quinoa Salad**   **Rs. 850**  
*sunflower seeds, feta cheese, citrus fruits and honey mustard dressing*
- (V) Siswan Forest Green Salad**   **Rs. 850**  
*lettuce, green apples, avocado, pistachio, asparagus and green peas*
- (V) Balsamic Marinated Beetroot** **Rs. 850**  
*Greek feta, slow roast tomatoes, pears and vinaigrette*



## SOUPS

- (V) Tomato and Basil**  **Rs. 350**  
*chilli oil*
- (V) Tom Kha** **Rs. 350**  
*lemon grass, kaffir lime leaves, galangal, coconut*
- Chicken Noodle Soup** **Rs. 400**  
*ginger, shiitake, lemon grass, chicken, egg noodles*

## INTERNATIONAL SELECTION

- (V) Enchiladas Mexican** **Rs. 950**  
*refried beans, avocado, bell peppers, sour cream, tomato sauce*
- (V) Ratatouille Filled Crepes**  **Rs. 950**  
*tomato sauce, basil pesto and balsamic*
- Butter Garlic Prawns**  **Rs. 1350**  
*caramelised onions, prawn bisque, celery and pan seared potatoes*
- Baked Scottish Salmon** **Rs. 2000**  
*broth of pearl barley, asparagus and artichokes*
- Sage Roasted Chicken** **Rs. 1250**  
*pan seared potatoes, haricot beans and beetroot jus*
- Grilled New Zealand Lamb Chops**  **Rs. 2700**  
*grilled zucchini, artichoke, chilli gremolata and goat cheese mash*

## ORIENTAL SELECTION

- (V) Stir Fried Bean Curd** **Rs. 1050**  
*steamed rice, Chinese cabbage, pakchoy, water chestnuts, asparagus*
- (V) Wok Fried Mushrooms** **Rs. 1050**  
*steamed rice, bell peppers, broccoli, black fungus and roasted cashewnuts*
- Chilli Chicken**   **Rs. 1350**  
*vegetable fried rice, onions, bell peppers and chillies*

## PASTA AND RISOTTO

- (V) Fettuccini** **Rs. 1100**  
*fungi porcini sauce, truffle oil*
- (V) Spinach and Ricotta Cheese Fazzoletti** **Rs. 1100**  
*bellpepper sauce, cherry tomatoes, pinenuts*
- Rigatoni Arabiatta**  **Rs. 1100**  
*tomato sauce, parsley, red chillies*
- (V) vegetables** **Rs. 1100**  
**chicken** **Rs. 1300**

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

18% Goods and Services Tax is applicable on all prices

We levy no service charge

 Spicy  Healthy  Chef recommendation  Gluten Free (V) Vegetarian

<b>Linguini Aglio Olio e Pepperoncini</b>  	<b>Rs. 1100</b>
<i>(V) vegetables</i>	<b>Rs. 1400</b>
<i>prawns</i>	<b>Rs. 1300</b>
<i>grilled chicken</i>	
<b>(V) Siswan Forest Green Risotto</b> 	<b>Rs. 1100</b>
<i>green peas, spinach, haricot beans, asparagus, pistachio</i>	
<b>(V) Saffron Risotto</b> 	<b>Rs. 1100</b>
<i>garlic tossed wild mushrooms, truffle oil</i>	
<b>Prawn Risotto</b> 	<b>Rs. 1300</b>
<i>malt vinegar chips, lemon, chilli</i>	

## KAANAN SPECIALITIES

### APPETISER

<b>(V) Palak and Bhindi Chaat</b> 	<b>Rs. 850</b>
<i>crisp fried baby spinach and okra marinated with Indian spices, sweet yoghurt, mint &amp; saunth chutney</i>	
<b>(V) Dahi Bhalla, Baked Yoghurt &amp; Tamarind Sorbet</b> 	<b>Rs. 850</b>
<i>urad dal dumplings soaked in sweetened yoghurt, tamarind chutney</i>	
<b>(V) Subz Galouti</b>	<b>Rs. 850</b>
<i>beetroot, mushroom, spinach with smoked yoghurt, papaya relish</i>	
<b>(V) Dahi Ke Kebab</b> 	<b>Rs. 850</b>
<i>yoghurt dumplings served with mint chutney and smoked yoghurt</i>	
<b>Makhan Fish</b> 	<b>Rs. 1350</b>
<i>pomegranate, carrot mayonnaise, onion and mint chutney</i>	
<b>Murg Malai Kebab</b> 	<b>Rs. 900</b>
<i>chicken marinated with yoghurt, cream and cardamom</i>	
<b>Atta Chicken</b> 	<b>Rs. 1800</b>
<i>dough wrapped roast chicken, a popular version from Kot Kapura, Punjab</i>	
<b>Kebab Platter</b> 	<b>Rs. 1200</b>
<i>(V) paneer tikka, beetroot galouti, tandoori mushrooms, tandoori aloo and corn seekh</i>	<b>Rs. 1400</b>
<i>Amritsari fish, chicken tikka, reshmi kebab, lamb seekh, and lamb galouti kebab</i>	

### SOUP

<b>(V) Tamatar Shorba</b> 	<b>Rs. 350</b>
<i>ginger, coriander</i>	
<b>Army Camp Chicken</b>	<b>Rs. 400</b>
<i>fried onions, mint juliennes</i>	





### MAIN COURSE

<b>(V) Rajma with Kolhapuri Vegetable Puff</b>	<b>Rs. 950</b>
<i>red kidney beans curry and steamed rice</i>	
<b>(V) Kadhai Paneer</b>	<b>Rs. 950</b>
<i>paneer cooked with onions, tomatoes and capsicum</i>	
<b>(V) Gobhi Ki Khurchan</b>	<b>Rs. 950</b>
<i>cauliflower with ginger and tomatoes</i>	
<b>(V) Punjabi Cholley</b>	<b>Rs. 950</b>
<i>chickpeas cooked with onions and tomatoes</i>	

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<b>(V) Punjabi Kadhi Pakoda</b> 	<b>Rs. 950</b>
<i>onion fritters simmered in yoghurt curry tempered with chillies and cumin</i>	
<b>(V) Malai Kofta</b>	<b>Rs. 950</b>
<i>cottage cheese dumplings cooked in a tomatoes and cashewnuts gravy</i>	
<b>(V) Gucchi Khumb Matar</b>	<b>Rs. 1050</b>
<i>morel mushrooms, green peas in onions and cashewnuts gravy</i>	
<b>Punjabi Fish Curry</b>	<b>Rs. 1350</b>
<i>fish cooked with onions and tomatoes, inspired from Jalandhar</i>	
<b>Murgh Makhni</b>	<b>Rs. 1250</b>
<i>chicken tikka in creamy tomato gravy, finished with fenugreek</i>	
<b>Chicken Curry</b>	<b>Rs. 1250</b>
<i>chicken served on the bone in a tomatoes and onions curry with whole spices</i>	
<b>Rahra Gosht</b>	<b>Rs. 1250</b>
<i>braised spring lamb with ginger, garlic and freshly ground spice blend</i>	
<b>Roganjosh</b>  	<b>Rs. 1250</b>
<i>lamb curry spiced with Kashmiri red chillies</i>	
<b>Steamed Unpolished Rice or Basmati Rice</b>	<b>Rs. 250</b>
<b>(V) Dal Tadka</b>	<b>Rs. 450</b>
<i>yellow lentils tempered with cumin seeds</i>	
<b>(V) Dal Makhani</b>	<b>Rs. 500</b>
<i>slow cooked black lentils with white butter</i>	
<b>Indian Breads</b>	<b>Rs. 175</b>
<i>naan, tandoori roti, missi roti, parantha, kulcha, tawa phulka, tawa parantha</i>	
<b>Special Breads</b>	<b>Rs. 250</b>
<i>chicken tikka parantha, keema kulcha</i>	
<b>DESSERTS</b>	
<b>Baked Chocolate Brownie</b>	<b>Rs. 350</b>
<i>flourless, homemade vanilla bean ice cream</i>	
<b>Magnum</b> 	<b>Rs. 350</b>
<i>vanilla mousse, hazelnut crunch, chocolate and almond crust</i>	
<b>White Chocolate Tortino</b>	<b>Rs. 350</b>
<i>mango sauce, homemade vanilla bean ice cream</i>	
<b>Soft Centered Dark Chocolate Pudding</b>	<b>Rs. 350</b>
<i>homemade vanilla bean ice cream</i>	
<b>Apple Pie</b>	<b>Rs. 350</b>
<i>cinnamon ice cream</i>	
<b>Homemade Ice cream</b> 	<b>Rs. 350</b>
<i>chocolate chilli, mango, tender coconut, coffee, gud</i>	
<b>Gulab Jamun</b>	<b>Rs. 350</b>
<b>Rasmalai</b>	<b>Rs. 350</b>

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## BEVERAGE MENU

### **Aperitifs** **30 ml**

Campari Bitter Rs. 550

### **Beer**

Hopper Witbier Rs. 650

Hopper Blonde Rs. 650

Hoegaarden Rs. 650

Corona Rs. 550

Kingfisher Premium Rs. 400

### **Vodka**

Ciroc Rs. 725

Absolut Elyx, Ketel one Rs. 625

Absolut Rs. 475

### **Gin**

Bombay Sapphire, Tanqueray Rs. 675

Beefeater Rs. 475

### **Scotch Whisky**

#### **Blended**

Johnnie Walker King George Rs. 3000

Johnnie Walker Platinum Label 18 YO Rs. 950

White Walker by Johnnie Walker Rs. 875

Johnnie Walker Gold Reserve, Chivas Regal 18 YO Rs. 825

Johnnie Walker Double Black Rs. 775

Johnnie Walker Black Label, Chivas Regal 12 YO Rs. 675

Ballantine's 12 YO Rs. 625

Johnnie Walker Red Label, J&B Rare Rs. 525

14.41% VAT will be applicable on above mentioned prices

We levy no service charge

**Single Malts** **30 ml**

**Islay Malts**

Lagavulin 16 YO Rs. 1150

**Highland Malts**

Glenmorangie 10 YO Rs. 725

Singleton 12 YO Rs. 675

**Isle of Skye Malts**

Talisker 10 YO Rs. 675

**Speyside Malts**

Glenlivet 18 YO, Glenfiddich 18 YO Rs. 1125

Glenlivet 15 YO, Glenfiddich 15 YO, Rs. 925

Cragganmore 12 YO Rs. 925

The Glenlivet 12 YO, Glenfiddich 12 YO Rs. 675

**Lowland Malts**

Glenkinchie 12 YO Rs. 975

**American Whiskey**

Jack Daniel's Rs. 925

**Rum**

Old Monk Rs. 375

Bacardi White Rs. 375

**Cognac**

Hennessy XO, Martell XO Rs. 1875

Martell VSOP Rs. 975

**Liqueurs**

Patron XO, Drambuie Rs. 550

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## **Classic Cocktails**

<b>French 75</b> Sparkling wine, gin, lemon juice, sugar syrup	Rs. 1050
<b>Tom Collins</b> Gin, fresh lime soda	Rs. 750
<b>Classic Martini</b> Gin, vermouth	Rs. 750
<b>Daiquiri</b> Rum, lime juice, sugar syrup	Rs. 750
<b>Mojito</b> Rum, lime chunks, brown sugar, mint leaves	Rs. 750
<b>Cosmopolitan</b> Vodka, Cointreau, lime juice, cranberry juice	Rs. 750
<b>Bloody Mary</b> Vodka, tomato juice, Worcestershire sauce, tabasco	Rs. 750
<b>Mint Julep</b> Whiskey, mint, lemon chunks, sugar	Rs. 750
<b>Old Fashioned</b> Whiskey, home made bitters, sugar	Rs. 750
<b>Margarita</b> Tequila, Cointreau, lime juice	Rs. 750

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## **Non Alcoholic Cocktails**

**Oberoi Signature House-made Gingerale** Rs. 375  
Fresh ginger and lime with lemonade

**Virgin Mojito** Rs. 375  
Fresh mint, lemon, sugar with lemonade

**Mint Slush** Rs. 375  
Mint, black salt, sprite

**Gauva Mary** Rs. 375  
Gauva juice, tabassco, chaat masala

**Italian Smooch** Rs. 375  
Diet coke, ginger juice, lemon, mint

**Very Very Berry** Rs. 375  
Guave juice, apple juice, cranberry juice, cranberry compote

**Flavoured Iced Teas** Rs. 350  
Lemon, peach, hibiscus and elderflower

**Smoothie and Lassi** Rs. 350  
Honey and banana, mango, papaya

**Cold Coffee** Rs. 350

## **Soft Beverages**

Oberoi Signature Healthy Vegetable Juice Rs. 350

Fresh Fruit Juices Rs. 350

Aerated Beverages Rs. 275

Fresh Lime Soda/ Fresh Lime Water Rs. 275

Himalaya Mineral Water 300ml Rs. 175

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## **Wines & Champagne**

### **Wines by the glass**

#### **Champagne**

Louis Roederer Premium Brut Rs. 1700

#### **Sparkling Wine**

Jacob's Creek, Chardonnay, Pinot Noir Rs. 750

#### **WHITE WINE**

Chinkara Cara, Victoria, Chardonnay Rs. 800

Baron Philippe de Rothschild Cadet d'OC, Chardon- Rs. 750

Sula, Sauvignon Blanc Rs. 750

#### **RED WINE**

Chinkara Cara, Victoria, Cabernet Merlot Rs. 800

Baron Philippe de Rothschild Cadet d'Oc, Cabernet Rs. 750

Sula, Cabernet Shiraz Rs. 750

#### **CHAMPAGNES**

#### **Bottle**

Dom Perignon Rs. 25000

Moët and Chandon Ice Imperial Rs. 10000

Moët and Chandon Rose Rs. 9500

Moët and Chandon Brut Imperial Rs. 6200

#### **SPARKLING WINE**

Jacob's Creek, Chardonnay, Pinot Noir Rs. 3000

Sula Rose Rs. 3500

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## WHITE WINES

### FRANCE

#### *Reisling*

Domaine Schlumberger, Les Princes Abbes, Alsace Rs. 6500

#### *Sauvignon Blanc*

Henri Bourgeois Sancerre 'Les Baronnes' Blanc Rs. 4000

#### *Chardonnay*

Baron Philippe de Rothschild Cadet d'OC Rs. 3000

### INDIA

#### *Sauvignon Blanc*

Sula Rs. 3000

### ITALY

#### *Cortese*

Gavi Di Gavi Marchesi Di Barolo Rs. 4000

#### *Chardonnay and Trebbiano*

Villa Fassini Toscana Rs 3000

### AUSTRALIA

#### *Chardonnay*

Chinkara Cara, Victoria Rs. 3200

Lindemans Premier Rs. 3000

### CHILE

#### *Chardonnay*

Vina Tarapaca Rs. 3200

Antiguas Reservas, Cousino-Macul, Maipo Valley Rs. 3000

### NEW ZEALAND

#### *Sauvignon Blanc*

Palliser Estate, Martinborough Rs. 3200

Villa Maria, Marlborough Rs. 4000

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## RED WINES

### ITALY

#### *Nebbiolo*

Barberesco DOCG, Marchesi di Barolo Rs. 11000

Barolo, Marchesi di Barolo Rs. 7000

#### *Sangiovese, Merlot, Cabernet Sauvignon*

Marchesi de Frescobaldi Chianti Rufina Rs. 6000

Riserva DOCG, Castello Di Nipozzano

#### *Barbera*

Barbera d'Alba, Marchesi di Barolo Rs. 4000

#### *Sangiovese, Merlot*

Marchesi de Frescobaldi Chianti DOCG Rs. 3500

Castiglioni Estate

#### *Sangiovese*

Marchesi de Frescobaldi Pater, Toscana Rs. 3500

### FRANCE

#### *Grenache, Syrah, Mourvedre*

Châteauneuf-du-Pape Rs. 7500

#### *Cabernet Sauvignon*

Baron Philippe de Rothschild Cadet d'Oc Rs. 3000

### AUSTRALIA

#### *Cabernet Merlot*

Chinkara Cara, Victoria Rs. 3200

#### *Cabernet Shiraz*

Lindemans Premier Selection Rs. 3000

### CHILE

#### *Cabernet Sauvignon*

Vina Tarapaca Rs. 3000

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## **INDIA**

### ***Shiraz***

Sula, Rasa Rs. 4000

### ***Cabernet Shiraz***

Sula Rs. 3000

### **Gourmet Teas**

Rs. 350

Oberoi Blend, Assam, Camomile, Darjeeling

English breakfast, Earl Grey, Jasmine, Green

### **Coffee selection**

Rs. 350

Americano, Café Latte, Café Mocha, Cappuccino

Espresso, Machiato

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