



A` la Carte Food Menu

All government taxes as applicable will be extra, prices are inclusive of MRP and establishment costs service charges of 10% extra, no need to tip

-  Vegan options available
-  Healthy options
-  TMF signature dishes

(Served from 12:30 - 3:30 PM - 7:30-9:30 PM)



Childrens Menu

CHEESE CORN BALLS

For kids and adults who never grown up! Served with a cocktail dip.

289

FRENCH-FRIES / POTATO WEDGES

Served with Mayonnaise and Ketchup.

249

MACARONI-IN-CHEESY SAUCE S

TMF specialty (veg/chicken).

349/389



TMF Special Pet's Menu -

Romeo's Kitchen has curated the recipes with the right grammage of protien and fiber.

As its rightly said you need to go through it to understand it. Our own fur-baby was obese and had hypothyroidism, this is how our journey started of studying, researching and figuring out how fresh food can actually change lives and make miracles happen. Romeo's Kitchen aims to spread fresh food and its benefits to all fur-babies.

Chicken and paneer in pet package.

The Menus Are

- GLUTEN/ FLOUR-FREE
- SALT-FREE
- SUGAR-FREE
- LEAN MEAT ONLY
- FRESH VEGETABLES ONLY

GRILLED CHICKEN WITH VEGETABLE IN APPLE-SAUCE S

Grilled to perfection with fresh herbs. It's a powerful antioxidant. Chicken as a protein delivers Omega 6 fatty acids that help sustain healthy skin and shiny coats. It can help prevent and even prolong the onset of cancer. It protects the liver from toxins and much more!

289

POACHED FISH FILLET WITH VEGETABLES S

Why fish?

Fish is a good source of low fat protein and high in omega 3 acids and vitamin B. The fish is poached in a low flame to save all the nutrients and is served with vegetables to complete the fiber element. We only purchase low mercury content fishes.

349

PANEER CROQUETTE

A fiber rich meal for the paneer lovers. Please specify if your fur-baby, islactose intolerant.

289





All - Day - Dining

(12PM - 8PM)

B.E.S.T. DOUBLE-DECKER CLUB SANDWICH V

349

A traditional double decker sandwich with first layer egg omelet or "tomato omelet(no egg)" with slices of tomato, cucumber, cheese & second layers with chicken coleslaw or Russian salad.

CHEESE-CHILLI TOAST

289

Slice of toasted bread spread with assorted peppers, green chili, cheese and coriander.

CHOICE OF PAKODA V

249

Aloo/Onion/Bhavnnagri Mirchi/ Paneer served south ki chutney, pudine ki chutney & fried green chilis.

WELCOME TO THE LORD OF WOOD FIRE

(served from 12:30-3:30 PM - 7:30-9:30 PM)

Vegetarian

PIZZA MARGARITA

449

An unforgettable ancient pizza in the name of Queen Margarita is typical Neapolitan pizza made with tomatoes, mozzarella and basil leaves.

PIZZA QUATTRO STAGIONI

489

our toppings arranged in a clockwise direction.

P.T.T. S

589

Paneer tikka pizza, with chilly, sprinkled spices and fresh cilantro.

SICILIANGOD-FATHER PIZZA S

549

Select the toppings

Onion, peppers, capsicum, zucchini, mushroom, American corn, roasted eggplant, broccoli, tomatoes, artichokes, jalapeno, rocket lettuce, olives, sun-dried tomato.

Non - Vegetarian

SPICY PEPPERONI DIAVOLA S

669

A traditional cheesy pizza with peppers onion and slices of pepperoni.

BBQ CHICKEN

639

Thin-crust pizza base spread with marinara sauce arranged with morsels of chicken dipped in barbecue sauce

C.C.T. S

639

Morsels of chicken tikka arranged on a margarita crust with onion rings, chilly, cilantro and sprinkled with homemade spices.



Hand Crafted Pasta Lounge

Italy is famous for one of its main cultivation of durum wheat which is named pasta & is made from unleavened dough consisting of ground durum wheat and water or eggs. There are a number of pastas and each is coagulated with special sauces, a few of which are presented below.

Long and Short - Pasta - Vegetarian

SPAGHETTI A.O.P.

Italian noodle with its famous & simple combination of olive oil, garlic, chilli flakes and parsley.

419

PENNE ALFREDO

Cheesy sauce with green peas and grated Italian cheese tossed with al dente pasta.

449

FARFALLE TOM-CHEESE

Bow shaped pasta with seasonal veggies tossed with creamy tomato cheese pasta.

429

Long and Short - Pasta - Non - Vegetarian

SPAGHETTI CARBONARA

Long rib boned flat pasta tossed with classical egg, cream and cheese sauce enhanced with strips of bacon.

489

SPAGHETTI BOLOGNESE

Al dente hand made spaghetti tossed with minced chicken ragout.

489





Tooth Mountain Menu








(served from 12:30-3:30 PM - 7:30-9:30 PM)

is a mix of home-style cooking, inspired from seasonal ingredient and farm-to-table philosophy.



Ever - Green Soups

CREAM OF TOMATO / CREAM OF CHICKEN SOUP.	289/339
ASIAN MANCHOW SOUP (Veg / Chicken).	249/299
MONSTER CORNSOUP (Veg /Chicken).	249/299

Farm-Fresh Salads and Accompaniments

TMF GREEN HEALTHY SALAD   	349
<i>A rejuvenating fresh salad mixed with assorted lettuce, cucumber, tomato, peppers, assorted citrus segments, pomelo and dressed with honey lemon dressings.</i>	
CRUIDITIES OF TM FARMS  	249
<i>Finger cuts of carrots, cucumber, red peppers, yellow peppers, capsicum, tomato wedges, green chili, lemon wedges served with tartar dips.</i>	
CURD/ RAITA	189
<i>Plain/Boondi/Mix veg.</i>	
MASALA PEANUTS 	149
<i>Roasted peanuts tossed with onion, tomato, red paprika powder, coriander & touch of lemon.</i>	
PAPAD 	75
<i>Plain/ Masala, fried or roasted.</i>	

To Start With Veg

TANDOORI BHARWAN ALOO 	349
<i>Golden fried deep barrel of potatoes stuffed with cottage cheese & dry fruits.</i>	
PANEER TULSI TIKKA 	389
<i>Char grilled chunks of paneer morsels marinated with Indian basil pesto served with pudine ki chutney.</i>	


KUNG PAO POTATOES

Golden fried potato wedge stossed with tangy saucemade with honey, tamarind, chili & spring onions.

310

PANEER CHILI S

Fried paneer morel stossed with green chili, capsicum, spring onion and touched of garlic & soya sauce.

365



To Start With Non-Veg

GOSHT SEEKH KEBAB

Mutton seekh kebab cutting fingers & tossed with rich cream, homemade spices, rogan and coriander.

489

MURGH TIKKA

Chicken morsels marinated with tandoori red masala, char grilled and served with pudine ki chutney.

389

MAHI SARSON TIKKA S

Chunks of boneless fish chakka, kasundi mustard, cooked in a clay oven and glazed with butter.

429

WOK FRIED FRAGRANT CHICKEN

Cubes of chicken morsels batter fried and tossed with assorted peppers, chilli bean sauce with hint of garlic, sweet soya sauce.

349

BUTTER GARLIC PRAWNS S

Golden prawns tossed with garlic and seasoned butter with a touch of lemon.

449

Main Course - Vegetarian

**PANEER TIKKA MASALA** S

Chunks of char grilled paneer, with cubes of roasted tomato, capsicum & onion mixed with makhani gravy.

389

BAINGAN KA BHARTA

Charcoal roasted and de skinned aubergine mixed with onion tomato masala.

289

MAA KI DAL (Kali Dal) S

Black lentils cooked over night tends to have a creamy texture finished with cream, butter & kasoori methi.

299

YELLOW DAL

Moong or toor lentil sauteed with spices and oil.

249

BHINDI IN CURRY H

Lady-fingers in caramelized onion and tomato gravy with a little bit of curd.

249





Main Course Non - Vegetarian

BUTTER CHICKEN

Shredded chicken tikka cooked with makhani gravy and finished with butter & kasuri methi.

389

MUTTON KOLHAPURI HANDI (Full / Half) S

Traditionally, slow-cooked lamb with ancestral recipe from kolhapur.

649/389

CHICKEN CAFREAL S

Traditional Goan chicken preparation blended with coconut, coriander & green chili.

349

GOAN PRAWNS CURRY S

Local prawns in a mildly-spicy coconut based curry.

415

Flavoured Rice

SUBZ BIRYANI S

Flavored rice layered with vegetable masala, brown onion scented with flavored water cooked till perfection served with raita.

289

MURGH BIRYANI S

Flavored rice layered with chicken masala, brown onion scented with flavored water cooked till perfection served with raita.

425

TMF DAL KHICHADI H V

A light balanced meal of lentil, vegetables and rice finished with a "tadka".

289

FARM GROWN RICE

Steamed/Jeera Rice.

189

Indian Special Breads

PARATHA S

Layered triangle leavened bread with desi ghee.

75

TANDOORI NAAN

Plain / Butter / Garlic.

125

TANDOORI ROTI

Plain / Butter

79

BHAKRIS S H

Johari/Nachini/Rice

89



Sweet Tooth At Tooth Mountain

TMF SIZZLING BROWNIE **S**

Warm chocolate brownie served on sizzler topped with vanilla scoop & hot chocolate.

289

BAKED JAMUN **S H**

Golden fried balls made from milk powder baked in sakora with reduced milk and dry fruits.

249

RASMALAI

A Bengali dessert consisting of flattened balls of cottage cheese soaked in malai (clotted cream) flavored with cardamom and spices.

215

BAKED YOGURT **S H**

Baked yogurt cooked till perfection and topped with seasonal fruit pulp.

289

ICE CREAM PARLOUR **S**

Vanilla Brownie / Paan Choco chip / Kesar Pista / Sitafal / Sugarcane Sorbet / Chocolate Hazelnut
-please ask a service personnel for seasonal, fresh flavors

249



Beverages

SODA'S

- Fresh Lime
- Masala Soda
- Kala Khatta

150

SPRITZER'S

- Green Apple
- Strawberry
- Peach
- Fresh Lime

295

MOJITO'S

- Virgin Mojito
- Green Apple
- Strawberry

299

SMOOTHIES

- Peanut Butter - Banana
- Seasonal Fruit

250

MILKSHAKE

- Choco Frappe
- Cold Coffee (Milk)

250

HOT BEVERAGES

- Masala Tea 89
- Milk Coffee 120
- Black Coffee 110
- Hot Chocolate 189
- Bourn vita 90

ICE TEA

- Classic
- Peach
- Green - Apple
- Strawberry

250

