

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

- V Vegan options available
- Healthy options
- S TMF signature dishes

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







CHEESE CORN BALLS

289

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

FRENCH-FRIES / POTATO WEDGES

249

Served with Mayonnaise and Ketchup.

MACARONI-IN-CHEESY SAUCE S TMF specialty (veg/chicken).

349/389



TMF Special Pets 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

289

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!

POACHED FISH FILLET WITH VEGETABLES (S)



349

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.

PANEER CROQUETTE

289

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









Long and Short - Pasta - Vegetarian

SPAGHETTI A.O.P. S	419
Italian noodle with its famous & simple combination of olive oil, garlic, chili flakes and parsley.	
PENNE ALFREDO	449
Cheesy sauce with green peas and grated Italian cheese tossed with al dente pasta.	
FARFALLE TOM-CHEESE	429
Bow shaped pasta with seasonal veggies tossed with creamy tomato cheese pasta.	

Long and Short - Pasta - Non - Vegetarian

SPAGHETTI CARBONARA S	489
Long rib boned flat pasta tossed with classical egg, cream and cheese sauce enhanced with strips of bacon.	
SPAGHETTI BOLOGNESE	489

Al dente hand made spaghetti tossed with minced chicken ragout.







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



TANDOORI BHARWAN ALOO S

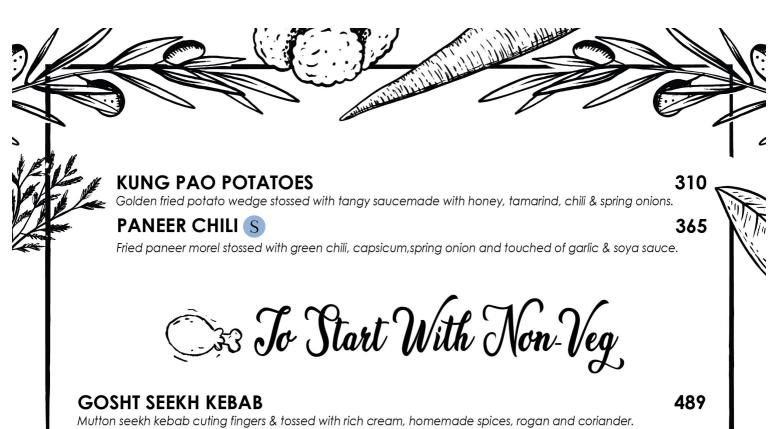
Golden fried deep barrel of potatoes stuffed with cottage cheese & dry fruits.

389

Char grilled chunks of paneer morsels marinated with Indian basil pesto served with pudine ki chutney.



PANEER TULSI TIKKA S

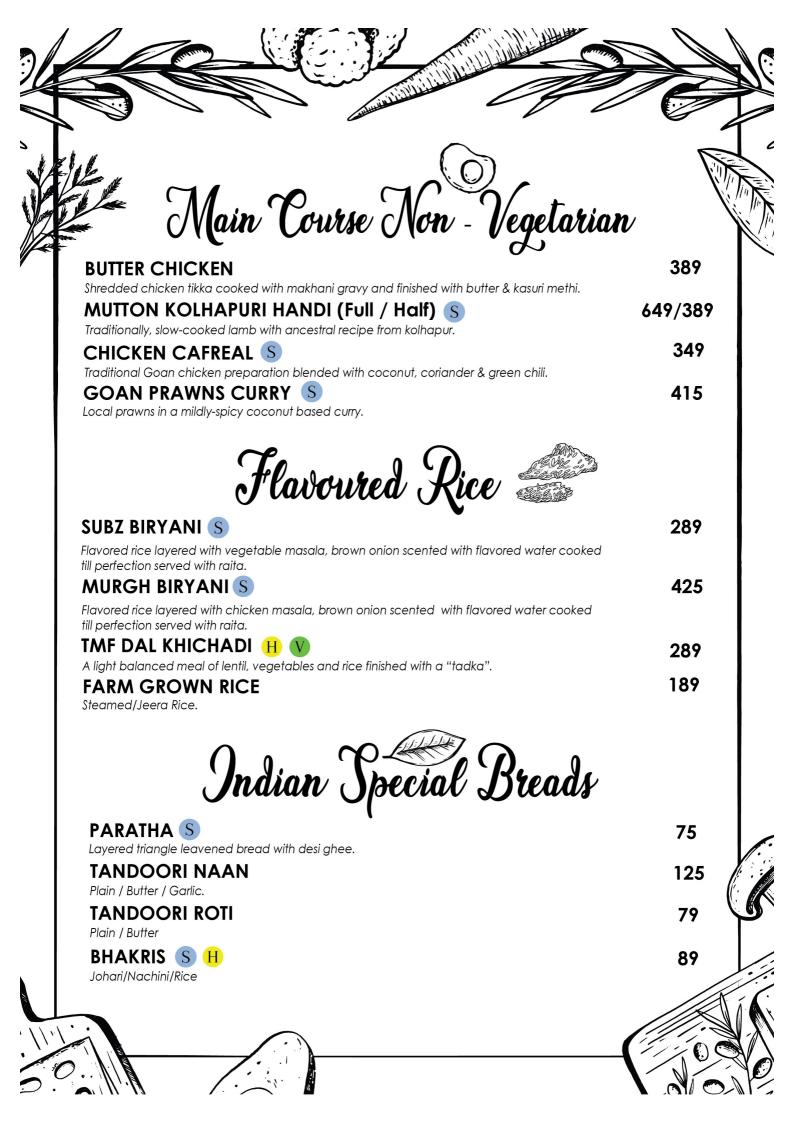


GOSHT SEEKH KEBAB Mutton seekh kebab cuting fingers & tossed with rich cream, homemade spices, rogan and coriander. MURGH TIKKA Chicken morsels marinated with tandoori red masala, char grilled and served with pudine ki chutney. MAHI SARSON TIKKA Chunks of boneless fish chakka, kasundi mustard, cooked in a clay oven and glazed with butter. 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.	489 389 429 349
BUTTER GARLIC PRAWNS Golden prawns tossed with garlic and seasoned butter with a touch of lemon.	449

Main Course Vegetarian

PANEER TIKKA MASALA S	389
Chunks of char grilled paneer, with cubes of roasted tomato, capsicum & onion mixed with makhani gravy.	
BAINGAN KA BHARTA	289
Charcoal roasted and de skinned aubergine mixed with onion tomato masala.	
MAA KI DAL (Kali Dal) S	299
Black lentils cooked over night tends to have a creamy texture finished with cream, butter & kasoori methi.	1
YELLOW DAL	249
Moong or toor lentil sauteed with spices and oil.	
BHINDI IN CURRY (H)	249
Ladv-fingers in caramelized onion and tomato aravy with a little bit of curd.	







TMF SIZZLING BROWNIE S	289
Warm chocolate brownie served on sizzler stopped with vanilla scoop & hot chocolate. BAKED JAMUN S H	249
Golden fried balls made from milk powder baked in sakora with reduced milk and dry fruits.	215
RASMALAI A Bengali dessert consisting of flattened balls of cottage cheese soaked in malai (clotted cream) flavored with cardamomand spices.	213
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







