

## BREAKFAST

- Fresh Fruit Plate** ₹ 225  
Three Kinds of seasonal fruits are served with honey.
- Roasted Farm-Made Granola** ₹ 200  
Nutty Cereal served with whole milk and honey
- Eggs to Order** ₹ 250  
Two eggs served with hash browns, sausage, grilled tomato, & brown bread.
- Omelets** ₹ 250  
Eggs beat until soft peak and fluffy mixed with ingredients of your choice, cooked in clarified butter.
- Scrambled Eggs** ₹ 250  
A mixture of eggs, cream and butter carefully cooked to scramble, served with brown bread.
- Parathas (Aloo/Paneer/Onion)** ₹ 250  
Mummyjis Punjabi desi ghee paratha stuffed with the filling of your choice served with makhaan & dahi
- The Humble Idli** ₹ 175  
Supposedly the breakfast gives you the right combination of protein & carbs to get a good start to the day
- Plain Dosa / Masala Dosa** ₹ 175 / 225  
Thin batter-based dish (Usually crispy) originating from South India, made from a fermented batter predominantly consisting of lentils and rice.
- Choice of Indian Breakfast of the Day** ₹ 175  
(Poha / Upma / Misal Pav / Pav bhaji / Vada Pav)
- Bread Butter & Marmalades** ₹ 100  
Brown bread loaves served with choice of the day marmalades & herbed butter

## TANDOOR STARTERS

04:30pm - 06:30pm  
Not Available

- Tikka (Paneer / Chicken / Prawns)** ₹ 375/400/425  
The Tikka needs no introduction it's immense flavours have conquered the UK to become the national dish of UK.
- Kalimiri Kebab (S)** ₹ 400  
Boneless chicken marinated in hung curd, ginger garlic paste, mix spices & coated with pepper Monte butter
- Gilafi Kebab** ₹ 375/400/450  
(Beetroot / Chicken / Mutton)  
Minced Beetroot /Chicken /Meat scented with spices coated with mix bell peppers & roasted in a clay-oven
- Stuffed Mushroom (S)** ₹ 400  
Mushroom stuffed with cottage cheese, marinated in tandoori spice, and finished in a clay oven
- Peshawari Kebab** ₹ 400  
Chicken mince marinated with onions, chillies, ginger garlic paste, mix spices & shallow fried.
- Kakori Kebab (Paneer/Chicken)** ₹ 375/400  
Paneer / Boneless chicken marinated with yoghurt, ginger garlic paste, spinach paste, mix spices & chargrilled in tandoor.
- Galouti Kebab (S)** ₹ 450  
The melting kebabs made of mince meat and scented with aromatic spices are Nawabs favourite
- Zafarani Kebab** ₹ 400  
Boneless chicken marinated in cashew paste, saffron labneh scented with cardamom powder and basted with saffron cream.

## ASIAN

### Starters:

- Chilly (Paneer / Chicken)** ₹ 425/450  
Paneer / Chicken tossed with juliennes of capsicum, green chillies & soya sauce
- BBQ Fire Wings** ₹ 425  
Chicken wings tossed in spicy bbq sauce.
- Golden Fish With Thai Lemon Sauce (S)** ₹ 450  
Fish scented with kafir lime leaves, galangal & cooked in lemon sauce
- Dimsum (S)** ₹ 400/400/425  
Melange of mushroom / Burnt garlic exotic / Five spice chicken
- Crispy Cottage Cheese With Mix Bell Peppers & Sweet Chilly Sauce** ₹ 425  
Cottage cheese tossed in sweet chilli sauce
- Crispies (Veg/Chicken) (S)** ₹ 375/425  
Mix Veggies /Chicken tossed in chilly garlic sauce.
- Butter Garlic Prawns (S)** ₹ 450  
Prawns tossed with mix bell peppers & butter garlic sauce.
- Yaki Tori Skewers (Chicken/Prawns)** ₹ 450 / 475  
A delicious Japanese dish where the protein is marinated with Soya,sake & mirin.

### Main Course:

- Sichuan Style** ₹ 375/425/425/450  
(Veg / Paneer / Chicken / Prawns)  
Chinese cuisine is well known for its hot and spicy flavors, fresh aroma & deep color's
- Khowsuey (Veg / Chicken / Prawns) (S)** ₹ 375/425/450  
Burmese speciality cooked in coconut milk & garnished with peanuts & fried garlic.
- Fried Rice** ₹ 350/325/400/425  
(Veg / Paneer / Chicken / Prawns)
- Hakka Noodles** ₹ 350/325/400/425  
(Veg / Paneer / Chicken / Prawns)

## SOUPS

- Roasted Tomato & Basil Soup (S)** ₹ 300  
Our own farm grown organic roma tomatoes scented with basil pesto
- Manchow Soup (Veg / Chicken / Prawns)** ₹ 275/300/350  
Most popular soup of Indo chinese cuisine is cooked with ginger, garlic and chillies finished with soya sauce.
- Burnt Garlic Soup** ₹ 275/300/350  
(Veg / Chicken / Prawns)  
Soup scented with garlic and aromatic spices is a great combination which elevates the mood.
- Cream Soups (Veg / Chicken)** ₹ 300/325  
Veloute is scented with spices, herbs and finished with cream
- Lemon Coriander Soup (Veg/Chicken) (S)** ₹ 275/300  
Soup scented with ginger, garlic, coriander, lemon & aromatic spices.

## ITALIAN

### Pastas (Penne / Spaghetti)

(All pastas served with 2 pcs of garlic bread)

- Pasta (Veg / Chicken / Prawns)** ₹ 425/450/475  
Choice of Sauce ( Arrabbiata/Mama Rosa/Alfredo / Pesto )
- Spagetti Carbonara** ₹ 425  
Spaghetti tossed with bacon & onion in creamy liaison sauce
- Mac & Cheese** ₹ 425  
Kids favorite pasta and cheese sauce baked with lots of cheese

## Hand Made Pastas:

- Lasagna (Veg / Chicken) (S)** ₹ 475/525  
Chicken mince ragout / Vegetables cooked with aromatic vegetables, herbs & spices placed between the pasta sheets & baked .
- Cottage Cheese & Spinach Ravioli (S)** ₹ 450  
Fresh Ravioli stuffed with cottage cheese & spinach tossed in cream sauce / Pesto
- Pollo Ravioli (S)** ₹ 500  
Aromatic chicken stuffed in fresh Ravioli tossed with spicy cheesy tomato sauce
- Tortelloni (S)** ₹ 450/500  
Mushroom Ragout /Chicken stuffed in fresh tortelloni tossed in Saffron Alfredo Sauce / Pesto Sauce

## PIZZAS

(All pizzas will be served 12" )

- Margherita Pizza** ₹ 575  
Fresh homemade hand tossed pizza with Mozzarella cheese, tomatoes & Basil
- Capresse Verdure / Pollo (S)** ₹ 625 / 675  
Chargrilled vegetables/Grilled Chicken.. Fresh bocconcini cheese, black olives, jalapenos, basil, drizzled with basil pesto & parmesan
- Paneer/Chicken Tikka Pizza** ₹ 675  
Paneer / Chicken tikka, mozzarella, onions, green chillies, capsicum, tomatoes & finished with drizzle of coriander pesto
- Roasted Chicken & Arugula Pizza** ₹ 675  
Marinated roasted chicken scented with herbs with freshly farmed grown Arugula leaves
- Giardiniera (S)** ₹ 675  
Mozzarella, Sauteed mushrooms, Onions & mix bell peppers, cherry tomatoes & black olives drizzled with basil pesto
- Pizza Diavola (S)** ₹ 700  
Topped with Pepporoni & Mozzarella cheese.
- Pizza Quattro Formaggi (S)** ₹ 625  
Blend of Mozzarella, Cheddar, Bocconcini & Parmesan Cheeses topped on a creamy cheese sauce
- Pizza Campagnola (S)** ₹ 675  
Cherry tomato, basil & fried garlic ragout topped with pan roasted cottage cheese & Mozarella cheese

## BURGERS

- Veggie Burger (S)** ₹ 350  
Vegetable patty on Burger bun, Iceberg lettuce, tomato, Cucumber, Mayo and Cheese
- Chicken and Cheese Burger** ₹ 375  
Chicken Patty on Burger bun ,Iceberg lettuce, Onions, Tomato, Mustard mayo & Cheese
- Cottage Cheese Burger** ₹ 375  
Cottage cheese steak sandwich with spicy onion jam, crumbled with corn flakes ,garden lettuce, gherkins, tomatoes

## PANINI SANDWICHES

- Panini Cordon Blue (S)** ₹ 375  
Roast chicken, Chicken salami, Mozzarella cheese, parsley garlic dressing on Rosemary Focaccia
- Tikka Sandwich** ₹ 350 / 400  
Chicken / Paneer tikka, Onions, Sauteed bell peppers, tandoori mayo & cheese on Rosemary Focaccia
- Italian Roasted Chicken Panini** ₹ 400  
Roast chicken , Sun Dried tomatoes, Basil, Pesto, Onions & cheese on Rosemary focaccia
- Salad Wich (S)** ₹ 400/450  
Chicken / Tuna salad ,Tomatoes, Cheese on Rosemary Focaccia
- Farm Salad Wich (S)** ₹ 350  
Sauteed Peppers, Onions, Tomatoes, Cucumber, Jalapenos, Beans sprout, parsley garlic dressing on Rosemary Focaccia

## SALADS



- Watermelon & Feta Salad** ₹ 350  
Watermelon diced, walnuts, Feta Cheese, balsamic reduction, olive oil
- Roast chicken & pepper salad** ₹ 400  
Slow roasted Corn fed pulled chicken marinated with garlic, herbs, tossed with bell peppers, onions, corn tossed in spicy sweet chilli dressing
- Gourmet Lettuce with crunchy vegetables** ₹ 350  
Lolorosso, Iceberg & Arugula lettuce tossed in oregano vinaigrette & topped with assortment of crunchy vegetables
- Caprese Salad (S)** ₹ 425  
Scrumptious Fresh Bocconcini cheese served with tomato, basil, arugula, drizzled with basil pesto & balsamic vinegar reduction.
- Grilled Cottage cheese Pepperonata** ₹ 350  
Grilled peppers, onions & cherry tomatoes dressed in tomato oregano basil dressing topped with grilled cottage cheese
- TMF Chefs Special (S)** ₹ 425  
Penne tossed in lemon vinaigrette with bell peppers, onions, Iceberg lettuce, boiled eggs & Tuna / Roast Chicken

## INDIAN



### Main Course:

- Bhindi Do Pyaza/Masala** ₹ 275  
Thinly sliced inhouse organically grown okra tossed with lots of onions flavored with green chillies & spices
- Hyderabadi Baghara Baingan** ₹ 325  
Organic farmed eggplant cooked in spices, peanuts & tamarind.
- Paneer Tikka (Masala/Paneer Makhanwala)** ₹ 350/375  
Freshly homemade cottage cheese cooked with buttery creamy tomato gravy / Spicy tikka gravy with onions, capsicum & tomato.
- Organic Exotic Mix Vegetable** ₹ 350  
Assortment of organic exotic vegetables cooked in velvety tomato sauce scented with dry fenugreek leaves
- Palak Paneer (S)** ₹ 350  
Baby spinach pureed and tossed with succulent cubes of cottage cheese flavoured with garlic cloves and green chillies
- Paneer/Chicken Lababdar** ₹ 400  
Paneer / Chicken Tikka simmered in buttery tomato gravy, cashew paste & cream
- Butter Chicken (S)** ₹ 375  
Clay roasted hand pulled chicken simmered in spiced buttery tomato gravy.
- Farm Style Curry ( Mutton / Chicken ) (S)** ₹ 575/500  
Indian stew of raan cubes simmered on slow charcoal fire scented with spices & finished with cilantro
- Catch of the Day (S)** ₹ 500  
Fresh fish or seafood spiced up with Agri masala & served your way.
- Prawns Goan Curry** ₹ 475  
Prawns cooked in semi spicy coconut milk curry cooked with the sweetness of the onions and sour flavour of amchur.
- Staples:**
- Awadhi Matka Biryani** ₹ 375/425/450  
(Veg / Chicken / Mutton)  
Alternate layer of meat or vegetable stew & rice, fortified with herbs & spices
- Maa-Ki-Daal (S)** ₹ 250  
Black lentil and kidney beans charcoal cooked and scented with homemade spices tempered with butter & garlic
- Dal fry /Dal -Tadka/ Dal Khichadi /Dal Khichidi Tadka** ₹ 250/250/300/325  
Lentils cooked in turmeric, green chillies & mild Indian spices
- Steam(rice / Jeera Rice)** ₹ 150/225  
Needs no explanation

## BREADS

- Tandoori Roti / Butter Roti** ₹ 50/75
- Plain Naan / Butter Naan** ₹ 100/125
- Garlic Naan** ₹ 150
- Cheese Garlic Naan** ₹ 175
- Plain Roomali Roti / with Butter** ₹ 100/125
- Paratha (Tawa / Aloo / Paneer) (S)** ₹ 100/125/150
- Phulka / Butter Phulka** ₹ 40/60
- Bhakri (Rice / Jowari) (S)** ₹ 125

## SMALL BITES

- Mozzarella Sticks** ₹ 275
- Chicken Fingers** ₹ 225
- Onion Rings** ₹ 175
- Jalapeno Cheese Poppers** ₹ 225
- Garlic Bread (6 pcs)** ₹ 175
- Cheese Garlic Bread (6 pcs)** ₹ 225
- Cheese Chilly Toast (4 pcs)** ₹ 225
- Fish Fingers** ₹ 325
- Catch of the Day ( Clay Roasted /Semolina Dusted)** ₹ 450  
Pan seared fresh fish spiced up with Indian Spices
- French Fries** ₹ 150
- Masala Papad (2 pcs)** ₹ 150
- Roasted / Fried Papad (2 pcs)** ₹ 100

## DESSERTS

- Molten Choco Lava Cake with Vanilla Ice-Cream** ₹ 350  
Chocolate cake filled with chocolate sauce served with vanilla ice cream
- Sizzling Brownie with Vanilla Ice-Cream** ₹ 350  
Baked with loads of butter served sizzling hot with pouring chocolate sauce & vanilla ice cream
- Tiramisu (Pick me up) (S)** ₹ 350  
Savoured pastry dipped in kahlua layered with mascarpone sabayon mousse topped with cocoa powder
- Tresleches (S)** ₹ 350  
Sponge cake soaked in mixture of evaporated milk, condense & cream topped with custard cream
- Baklava (S)** ₹ 350  
Turkish delight homemade traditional baklava loaded with nuts in phyllo pastry served with ice-cream
- Ice-Creams (Chocolate / Vanilla / Pistachio)** ₹ 250

## TEAS

- Darjeeling Tea** ₹ 150
- Lemon Tea** ₹ 150
- Green Tea** ₹ 150
- Masala Tea** ₹ 150



## ARTISAN TEAS AND COFFEES

- Cappuccino** ₹ 225  
Espresso coffee topped with milk and served piping hot
- Americano** ₹ 195  
A cup of black coffee brewed with roasted Arabica coffee beans
- Mocha** ₹ 275  
A beautiful blend of coffee with cocoa powder
- Espresso** ₹ 150  
A shot of instant caffeine will energize & awaken you and your mind
- Coffee Frappe** ₹ 300  
Coffee blend with Ice-cream & whipped cream

## BEVERAGES

- Mocktails**
- Diabolo Grenadine** ₹ 275  
A french drink shaken and stirred with grenadine and ginger ale with loads of crushed ice
- Passion Fruit Martini (S)** ₹ 350  
A classic Martini drink served in martini glass with passion fruit juice topped with ginger ale
- Sunset** ₹ 350  
A perfect blend of tangy blood orange juice with grenadine scented syrup served with dehydrated orange slices
- Mint Mojito** ₹ 350  
Infused with all natural cardamom and mint flavours this tea strikes a perfect balance between a refreshing concoction and calming elixir
- Peach Iced Tea** ₹ 275  
Classic Iced Tea with peach flavour
- Apple Mojito** ₹ 350  
The classic mocktail with twist, served with washington apples, mint, charged with fizzy water and scented with lime.
- Hawaiian Pina Colada (S)** ₹ 350  
The beautiful blend of pineapple, coconut milk, pineapple juice & a touch of blue curacao
- Blue Curacao Lime** ₹ 350  
Flavored with peel of bitter orange laraha, a citrus fruit grown in the dutch island of curacao scented with lime and topped with ginger ale
- Fresh Lime Soda/Fresh Lime water** ₹ 200/150
- Aerated Drinks** ₹ 150
- TMF Special Chaas/ Masala Chaas/ Lassi (S)** ₹ 225/250/250
- Bottled Water** ₹ 150
- Milk-shakes**
- Manilla Melbourne** ₹ 350  
Dark ganache with cream, Cocoa, hot fudge syrup. Swirl of whipped cream
- Double Chocolate** ₹ 350  
Oreo cookies, dark ganache with cream, Hazelnut syrup, Swirl of whipped cream
- Almond Praline (S)** ₹ 350  
Praline ice cream, Caramel sauce, blended with a bar of 5 star, topped with a swirl of whipped cream and praline bar.

## PET FOOD

- ( veg option available )
- Chicken with Vegetables (S)** ₹ 289  
Grilled to perfection, chicken as a protein delivers omega 6 fatty acids that help to sustain healthy skin and shiny coats.

