BEVERAGES

ESPRESSO 85

BLACK COFFEE 100

CAPPUCCINO 110

LATTE 110

AMERICANO 110

HAZELNUT CAPPUCCINO 150 CINNAMON CAPPUCCINO 150

CARAMEL CAPPUCCINO 150

MINT CAPPUCCINO 150

MOCHA CAPPUCCINO 150

FRAPPE 210

DIVINE CHOCOLATE FRAPPE 210

HAZELNUT FRAPPE 210 CINNAMON FRAPPE 210

TEA

ASSAM 75

DARJEELING 75

GINGER 95

GREEN 75

JASMINE 75

HOT CHOCOLATE 120

ICED TEA

PEACH 115

GREEN APPLE 115

LEMON 95

MASALA 125

ORANGE MINT 125

FRESH JUICES OF THE DAY ask your server for details

MINERAL WATER

500ml 25 1000ml 40

VEDICA SPRING WATER 1000ML 75

ENERGY DRINK 175

AERATED BEVERAGES 75

SHAKES & SMOOTHIES 225

BANANA PB & J

LEMON POPPY SEED

STRAWBERRY OATMEAL

PAAN

CHOCOLATE CHIP COOKIES

BANOFFEE PIE

HAZELNUT CHOCOLATE

PEANUT CHOCOLATE CARAMEL

DESSERTS

BLUEBERRY CHEESECAKE 95

FLOURLESS FUDGE CAKE 95

DIVINE CHOCOLATE CAKE 95

TIRAMISU 95

RED VELVET 95

BROWNIE 120

CHOCOLATE CHIP COOKIE 60

OATMEAL COOKIE 60

Govt. Taxes as applicable. We levy a 10% service charge



SOUPS

served with garlic butter togst

CREAM OF CARROT AND TOMATO SOUP 195 *

PUMPKIN AND PEANUT BUTTER SOUP 275 *

BROCCOLI CHEDDAR 225 *

CHICKEN & CORN SOUP 275

LEMON CORIANDER 250 / 325 · ·

SALADS

wrap your salad in a whole wheat tortilla, drizzled with sour cream, add Rs. 50

APPLE, POTATO AND WALNUT 225

walnuts, apples and potatoes in a honey mustard dressing

ROASTED RED BEET 295 •

aragula with toasted hazelnut, orange and feta cheese

TPM'S SIGNATURE GREEK SALAD 225 * tossed cucumber, lettuce and tomato with feta

APPLE AND FENNEL 325 °

red and green apples with fennel drizzled with olive oil and lime

TPM SIGNATURE CHICKEN CAESAR SALAD 275 omarinated chicken dices with our chef's special caesar dressing

GRILLED BACON SALAD WITH ARUGULA, CANDIED WALNUTS AND PARMESAN 395

MEDITERRANEAN CHICKEN SALAD 325 *

COMFORT FOOD

GLOBAL GUPPAS 225

BASKET OF OIL-FREE FRIES 195 *

ONION RINGS 195 *

ASSORTED BRUSCHETTA 275 / 375 · •

TPM SIGNATURE NACHOS 325 / 395 ••

GARLIC BREAD 75 •

cheese 95

spicy veg 125 *bacon & cheese150

STUFFED JACKET POTATOES

mushrooms, onions and cheese 275° jalapeno and cheese 275° spicy mexican chicken 450° chili con carne 450°

STICKY CHICKEN WINGS
WITH A BLUE CHEESE DIP 375

AROUND THE WORLD
MEZZE PLATTER 425 / 695 ...

POTATO DAUPHINOISE 325 ° poached potatoes in a cheese sauce flavored with garlic and thyme

ASIAN STYLE CHICKEN IN LETTUCE CUPS •

QUESADILLA WITH SOUR CREAM & SALSA

veg 475 * chicken 525 *

MUSTARD FISH IN BANANA LEAF 375 *

TPM CLASSIC CHICKEN SHISH TOUK WITH A LEBANESE DIP 525

CANTONESE STYLE CRISPY LAMB STRIPS 375

SANDWICHES

served with a portion of oil free fries and the house salad

Add a slice of cheese + Rs. 50

SPINACH AND CREAM CHEESE BAGEL 350 *

PITA POCKETS WITH HUMMUS AND TZATZIKI

Grilled vegetable 350 °
Falafel 350 °
Chicken shishtouk 450 °

ROASTED EGGPLANT OPEN SANDWICH 325

THE PIANO MAN CLUB SANDWICH 525 chicken, bacon and fried egg

CHICKEN MEATBALL SUB 395 •

FRIED CHICKEN SANDWICH 395

CHICKEN TIKKA BURRITO WRAP 275 *

BURGERS

BROWN RICE AND WALNUT BURGER 350 • vegan with barbeque sauce

THE PIANO MAN JUMBO BURGER 700 • juicy patty with caramelized onion, gherkins, jalapeno, sautéed mushroom, fried egg, cheese, chicken/lamb/pork

RED WHITE AND BLUE BURGER 550 *

MEDITERRANEAN LAMB WITH TZATZIKI 450

BACON CHICKEN BURGER 425 *

ADD THESE TO YOUR BURGER FOR 50 EACH

caramelized onion sautéed mushroom fried egg cheese bacon (pork) ham (pork)

PIZZA

MARGARITA 250

crisp crust topped with mozzarella and bocconcini and basil

PIZZA VERDURE 275 °

grilled zucchini, roasted eggplant and sautéed onions

BLUE CHEESE 375 •

potatoes, caramelised onion and crumbly blue cheese

GOAT CHEESE 375 •

basil, cherry tomatoes with goat cheese

PIZZA BASILICO 375

roasted bell peppers and zucchini with mozzarella

CHEF'S SPECIAL PIZZA

grilled artichoke and sundried tomato pesto pizza 375

with smoked chicken 495

THE PIANO MAN SPECIAL 525 *

crispy bacon, smoked ham carpaccio with caramelized onions and jalapeno

PEPPERONI 425 * cheese and pork pepperoni

BAKES

please allow us 20 minutes to serve you

RATATOUILLE 325 •

our version of the rustic italian one-pot meal

MEXICAN CHILI WITH FRESH CORN BREAD

kidney bean and red lentil stew 375 ° with minced lamb 450 °

MAC AND CHEESE 325 a tom classic

KFFMARONI 450

a baked pasta with minced lamb in bolognaise sauce

BAKED CHICKEN WITH CHICKEN AU JUS 375 *

PASTA

also available in whole wheat, add 20% choose penne or spaghetti

TOMATO BASIL SAUCE 275

EGGPLANT, ZUCCHINI AND MUSHROOM IN PINK SAUCE 295

GOAT CHEESE AND WILD
MUSHROOM RAGOUT 325/400 ...

AGLI-OLIO PASTA

vegetarian 275 * pesto chicken 425 *

CARBONARA 325

a roman delight with bacon and cheese

RISOTTO

WILD MUSHROOM 425

VERDURE 425 *

SMOKED CHICKEN 525

ONE BOWL MEALS 475 / 575

THAI CURRY RED/GREEN • • scrumptious thai curry, one of our chefs specials

COUS COUS *
with grilled english vegetables and

lemon parmesan dressina

BROWN RICE WITH MAPLE-GLAZED THAI CORN CAKES •

served with tahini-miso dressing

LAKSA •

spicy noodle soup, a blend of chinese and malay elements

NASI GORENG • ndonesian fried rice

EGGS

+ in a croissant 75

POACHED 75

ENGLISH SCRAMBLED 100

SUNNY SIDE UP 75

FRIED 75

OMELETTE

plain 100

veggies 125

chases 200

cheese 200

egg white 125

mushroom and cheese 175

chicken 225 ham 225

bacon 225

BENEDICT 300

FLORENTINE 150

SCRAMBLED EGG IN CROISSANT 175

chicken 250 bacon 250

VANILLA FRENCH TOAST 250 with cream cheese and bacon 325

BREAKFAST MINI PLATTER 250

TPM BREAKFAST PLATTER 500

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• denotes veg • denotes non veg

