

Welcome to Caddyshack !

Set against the lush green backdrop of the Hamoni Golf Camp, Caddyshack draws inspiration from the golden era of prestigious golf clubs, gymkhanas and members only establishments that sprouted across the country during the British Raj. With diverse influences from East Indian, Bengali, Parsi and traditional European cuisines amongst others, the kitchens at such establishments, thrived with innovation and creativity, whilst finding the perfect balance in pleasing the palates of both the British officers and Indians that frequented these clubs.

At Caddyshack, we've stripped away the formality with a menu that pays tribute to classic 'Club Cuisine' while using a more contemporary approach towards flavours and ingredients.

All day Breakfast

Granola bowl 225 (V)

from the 'Toasted Oat Co.' with fresh, seasonal fruits, nuts & seeds and organic honey with yoghurt

Toasted Breakfast Sandwiches (V)

served with fries

- Sauteed mushrooms with thyme and parsley, wholegrain mustard & Cheddar 275
- Chilli cheese toast, green chilli & garlic thecha 250
- Bombay sandwich with onions, tomato, potato, cucumber and mint chutney
 275

Kanda batata Poha (V)

Tempered beaten rice cooked with crispy potatoes, onions, seasonal vegetables and roasted peanuts **200**

3 egg omelette 225

Choice of plain, cheese, mushroom or masala (served with toast, hash brown, roasted tomato and kasundi)

Eggs on Toast

- Sunny side up 195
- Akoori: Parsi creamy masala scrambled eggs 225
- Scrambled eggs: with garlic & coriander
- Scrambled eggs: with parsley & Parmesan. 225
- Kejriwal style: fried eggs with green chilli and garlic thecha, cheese 250

225

- Kheema par edu: fried eggs with spicy mutton mince 325

Sweet waffles

- Classic with cinnamon sugar and maple syrup
 275
- Banoffee pie with bananas, salted caramel, chocolate chips & Banoffee ice cream
 350
- Death by chocolate with chocolate ganache, chocolate chips, brownie squares and Belgian chocolate ice cream 350

Breakfast Sides & Add Ons'

- **_** Toast **75**
- Chicken sausage / Pork bacon 120 / 130

Small Plates - Vegetarian

Lemongrass masala peanuts 175

An asian twist to the club favourite with red chillies, bell peppers, celery, kaffir lime, lemongrass & fresh ginger.

Bombay's Radio Club Chaats

- Sev batata puri - crispy papdi, onions, potatoes, mint, garlic, tamarind chutney and sev 195

- Raw mango bhel puri - puffed rice, raw mango, crispy papdi, onions, potatoes, tomatoes, spices, mint, garlic and date chutney **195**

Buttermilk onion rings 195

homemade beer-batter fried onion rings, served with tartare sauce

Garlic fries 225

A basket of fries tossed in garlic, olive oil, parsley and Parmesan

Paprika wedges 225

A basket of potato wedges tossed in garlic, smoked paprika and Parmesan

Stuffed mushroom caps 275

Spinach and cheese stuffed mushrooms with crispy breadcrumbs, served with wasabi cream

Caddyshack cheese balls (E) 275

A recreation of the quintessential club classic, served with devil chutney

Bunker and greens salad 325

With seasonal greens, couscous, hummus, onions, cucumbers, tomato, zucchini and broccoli in a za'atar dressing

Beetroot cutlets 275

Crispy patties with beetroot, shredded coconut and roasted peanuts

Mushroom galouti kebabs 295

melt in the mouth, pan seared mushroom kebabs

Thin-crust mini flatbreads

- Tomato ragout, fresh basil, cheddar, mozzarella and Parmesan 295
- Basil pesto, mushrooms, cherry tomatoes, black olives and mozzarella 295
- Tomato ragout, roasted vegetables and mozzarella 295

(E) - Contains Eggs

Small Plates - Non Vegetarian

Grilled 'prawn cocktail' bruschetta 315

Lemongrass scented prawns with sriracha marie-rose sauce, shredded iceberg lettuce and fresh basil on toast

Tandoori Fish Tikka 395

Boneless morsels of sole fish marinated in spices and cooked in the tandoor

'Birdie' wings 295

Oven-baked chicken wings tossed in a homemade BBQ sauce

Chicken vindaloo samosa 295

Anglo-Indian chicken vindaloo mince stuffed in crispy pastry shells

Chicken banno kebabs 295

Tandoor cooked boneless chicken morsels marinated in Kharagpur garam masala, and coated with egg and crumbs

Classic Caesar salad with grilled chicken and pork bacon 295

with mixed lettuce, grilled chicken, crispy pork bacon, parmesan cheese and croutons

Mutton chops 325

East-Indian style mutton chops marinated in homemade bottle masala

Mutton shammi kebabs 325

Spiced mince mutton and lentil kebabs

Thin-crust mini flatbreads

- Smoked chicken, basil pesto, cherry tomato and mozzarella 295
- Spiced kheema, tomato ragout, jalapeños, coriander and mozzarella 325
- Tomato ragout, chicken sausage, pork bacon, mushrooms, olives and mozzarella 325
- _ Tomato ragout, pork pepperoni, roasted garlic and mozzarella 350

large Plates - Vegetarian

The Caddyshack Vegetarian Burger 350

with homemade chickpea falafel, hummus, pickled vegetables, harissa and feta cheese, served with french fries / potato wedges and coleslaw

Wild mushroom risotto 395

with rosemary oil and shaved Parmesan, served with bread rolls

Khao Suey (E) 395

Our version of the classic coconut milk broth with egg noodles and seasonal vegetables, served with traditional accompaniments

Mac and Cheese 375

served 'au gratin' with crispy cauliflower bits and bread rolls

Vegetable ball curry 375

East-Indian curry with fresh coconut and vegetable meatballs, served with coconut rice and devil chutney

Bombay Shepherdess pie 375

Parsi-style soya mince under a bed of garlic mash and herbed crumbs, served with bread rolls

Pasta with seasonal vegetables 375

Choice of penne/fettuccini with tomato or basil pesto sauce, served with bread rolls

Vegetable Stroganoff on fettuccini pasta 385

Seasonal vegetables and mushrooms cooked in a creamy paprika sauce, served on fettuccini pasta with bread rolls

Paneer tikka masala 395

Marinated cottage cheese cooked in the tandoor with onions and bell peppers and served on a creamy tomato and ginger curry with baby kulchas / tawa paratha

(E) - Contains Eggs

Large Plates - Non Vegetarian

Fish and Chips 395

Beer - batter fried fish fillet, served with tartare sauce, chilli mushy peas and malt vinegar

Prawn and Chips 395

Beer - batter fried prawns, served with tartare sauce, chilli mushy peas and malt vinegar

Sole Meuniere 395

Pan-seared sole fillet with a brown butter and caper reduction, served with mashed potatoes, wilted spinach and charred lemon

The Club Sandwich 'Burger' 385

with grilled chicken breast, turkey ham, crispy pork bacon, tomato, lettuce, and fried egg, served with french fries/ potato wedges and coleslaw

Country Captain Chicken Curry 395

Chicken leg, stuffed with minced pepper chicken, cooked in the tandoor and served on a rustic chicken curry, with baby kulchas / tawa paratha / Basmati rice

Pasta with smoked chicken and seasonal vegetables395Choice of penne/fettuccini with tomato or basil pesto sauce, served with breadrolls

Chicken Stroganoff on fettuccini pasta 395

Chicken, seasonal vegetables and mushrooms cooked in a creamy paprika sauce, served on fettuccini pasta with bread rolls

Mutton Ball curry 395

East-Indian curry with fresh coconut and minced mutton meatballs, served with coconut rice and devil chutney

Bombay Shepherds pie 395

Parsi-style mutton mince under a bed of garlic mash and herbed crumbs, served with bread

Dal Meat 395

Tender mutton on-the-bone cooked with yellow lentils and served with baby kulchas / tawa paratha /steamed basmati rice

(E) - Contains Eggs

Sides and accompaniments

Potatoes

- French fries 150
- Potato wedges 150

Breads

- Basket of sesame bread rolls 120
- Tawa paratha **95**
- Basket of baby kulcha Plain, Cheese, Garlic chutney, Green chilly thecha or assorted 115

Rice

- Steamed basmati rice 125
- Coconut rice **135**

Desserts

Affogato 175

a single scoop of 'Minus 30' French vanilla ice cream topped with a shot of espresso

Sizzling Brownie (E) 295

with chocolate brownie, 'Minus 30' salted caramel ice cream and chocolate ganache

Tiramisu (E) 250

Sweet Waffles

See our all day breakfast menu for options

2 Scoops of Ice cream

(All our ice-creams are sourced from Minus 30 - the makers of artisanal and preservative free handmade ice cream)

- Classics French vanilla, Belgian chocolate, Strawberry, Coffee 225
- Gourmet Banoffee, Salted caramel, Chocolate-roasted almonds 250

Ice cream Sundaes

- Banana split A scoop each of French vanilla, Belgian chocolate and Strawberry ice creams, with crispy banana fritters, roasted nuts and knick knacks 315
- Chocolate fudge A scoop each of Belgian chocolate, chocolate and roasted almonds and coffee ice creams, with dark chocolate ganache, roasted nuts and knick knacks
 315
- Knickerbocker glory A scoop each of French vanilla, strawberry and banoffee ice creams, with raspberry coulis, roasted nuts and knick knacks 315

Cold Beverages

Bottled water 60

Aerated beverages60Coke, Coke O, Diet Coke, Thumbs Up

Limonana 150 Frozen mint lemonade

Iced tea 150 Choice of lemon or peach

Litchi and elderflower spritzer 175

Mint and lemon mojito 175

Pineapple and rosemary spritzer 175

Masala chaas150Buttermilk with roasted cumin, mint and coriander

Cold coffee150Coffee, milk and sugar blended with iceAdd: a single scoop of 'Minus 30' French vanilla ice cream115

Cold brew coffee 175

choice of Black or Saigon style (with a spoonful of condensed milk) Add: another spoonful of condensed milk **50**

Vietnamese 'drip' coffee 175

served hot with a spoonful of condensed milk Add: another spoonful of condensed milk **50**

Milk shakes 195

- _ Nutella
- Belgian dark chocolate
- Banana and salted caramel

Hot Beverages

Teas

- _ Masala chai 80
- 120 _ Assam tea
- _ 'Golden Orange Pekoe' Darjeeling tea 120
- _ Green tea 120

Coffees

(Single-origin coffee sourced from Blue Tokai Coffee Roasters)

- _ French Press 120
- Espresso 100
- _ Americano 110
- _ Cappuccino 120
- _ Cafe Latte 120

Hot chocolate

(All our hot chocolate is made using 'Callebaut' 100% Belgian dark chocolate and topped with marshmallows)

- Original 225 225
- _ Vanilla
- _ Cinnamon 225
- _ Salted caramel 225