



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 225

from the 'Toasted Oat Co.' with fresh, seasonal fruits, nuts & seeds and organic honey with choice of hot milk / cold milk / yoghurt

Toasted Breakfast Sandwiches

served with fryums

- 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

Tempered beaten rice cooked with crispy potatoes, onions, seasonal vegetables and roasted peanuts 180

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 masala creamy scrambled eggs 225
- Scrambled eggs: with garlic & coriander 225
- Scrambled eggs: with parsley & Parmesan. 225
- Kejriwal style: fried eggs with green chilli and garlic thecha, cheese 250
- Kheema par edu: fried eggs with spicy mutton mince 325

Sweet Waffles

- Classic with maple syrup/melted butter 275
- Banoffee pie with bananas, salted caramel, chocolate chips & Banoffee ice cream 325
- Death by chocolate with chocolate ganache, chocolate chips, brownie squares and Belgian chocolate ice cream 350

Breakfast Sides & Add Ons'

- Toast / Gluten-free toast 75 / 95
- Chicken sausage / Pork bacon / Pork breakfast sausage. 120 / 130

Small Plates - Vegetarian

Tea sandwiches 195

Carrying forward the elegant tradition of hi-tea, a selection of cold sandwiches in soft, white bread
(Cucumber + cheese, chutney, tomato + basil, caramelised onions + apple)

Lemongrass masala peanuts 150

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

Radio Club Chaats

– **Sev batata puri** – crispy papdi, onions, potatoes, mint, garlic, tamarind chutneys 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

Basket of paneer pakoras 250

Crisp fried cottage cheese fritters layered with chutneys

The new Waldorf salad 250

Our interpretation of the retro salad with granny smith, kinnaur apples and celery in a greek yoghurt dressing, served with seasonal greens, sea salt walnuts, pickled raisins & apple chutney

Wild mushroom galouti kebabs 295

Melt-in-the-mouth, pan seared wild mushroom kebabs

Caddyshack cheese balls (E) 275

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

Bunker and greens salad 325

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

Beetroot cutlets 275

Crispy patties with beetroot, shredded coconut and roasted peanuts

(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

Sesame prawn toast 315

Minced prawns on toast with sesame seeds

Tandoori Pomfret 395

Whole pomfret fish marinated in spices and cooked in the tandoor

Scotch egg pakora 250

Soft cooked egg wrapped in spicy chicken mince and crumb fried, served with seasonal greens tossed in a kasundi vinaigrette

'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

Bottle masala mutton chops 325

East-Indian style mutton chops marinated in homemade bottle masala

Mutton shammi kebabs 325

Melt-in-the-mouth, minced mutton kebabs

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

Asparagus and leek quiche (E) 325

served with a side of house salad

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

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

Filo parcels with basil pesto 395

Baked filo pastry parcel with seasonal vegetables cooked with basil pesto
(Allow 20 minutes for preparation)

(E) – Contains Eggs

Large Plates - Non Vegetarian

Fish and Chips. 375

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 oven roasted potatoes, wilted spinach and charred lemon

The Club Sandwich 'Burger' 375

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 pepper minced chicken, cooked in the tandoor and served on a rustic chicken curry, with baby kulchas / tawa paratha /steamed basmati rice

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

Sides and accompaniments

Basket of nibbles

- Papads **95**
- Fryums **95**

Potatoes

- French fries **150**
- Potato wedges **150**
- Smashed potatoes with rosemary **150**
- Mashed potato with crispy garlic **150**

Breads

- The Continental bread basket – with sesame bread rolls, brioche bun and soup sticks **150**
- Tawa paratha **95**
- Basket of baby kulcha – Plain, Cheese, Garlic chutney, Green chilly thecha or assorted **95**

Rice

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

Desserts

Affogato 150

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

Sizzling Brownie 295

with chocolate brownie, vanilla ice cream tempura and chocolate ganache

Classic Caramel Custard 225

Baked egg custard with caramel sauce

Tiramisu 250

Waffles and Pancakes

See our all day breakfast menu for options

2 Scoops of Ice cream

(All are ice-creams are sourced from Minus 30)

- **Classics** – French vanilla, Belgian chocolate, Strawberry, Coffee **195**
- **Gourmet** – Banoffee, Salted caramel, Chocolate-roasted almonds **225**

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 **295**
- **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 **295**
- **Knickerbocker glory** – A scoop each of French vanilla, Strawberry and Banoffee ice creams, with raspberry coulis, roasted nuts and knick knacks **295**

Cold Beverages

Bottled Water **60**

Aerated Beverages **60**

Coke, Coke 0, Diet Coke, Thumbs Up

Limonana **135**

Frozen mint lemonade

Iced Tea **135**

Choice of lemon or peach

Masala chaas **135**

Buttermilk with roasted cumin, mint and coriander

Cold coffee **150**

coffee, milk and sugar blended with ice

Add a scoop of Coffee ice cream for Rs. **95**

Cold brew coffee **150**

choice of Black or Saigon style (with condensed milk)

Milk shakes **185**

- Nutella
- Belgian dark chocolate
- Banana and salted caramel

Hot Beverages

Teas

- Masala tea **60**
- Fresh mint and lemongrass tea **120**
- Assam tea **120**
- Herbal chamomile tea **120**
- Green tea **120**

Coffees

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

- French Press **120**
- Espresso. **85**
- Americano. **100**
- Cappuccino. **120**
- Cafe Latte **120**

Hot chocolate

(All our hot chocolate is made using Callebaut dark chocolate and topped with marshmallows)

- Original. **195**
- Vanilla. **195**
- Cinnamon. **195**
- Salted caramel **195**