



Welcome to Hamoni!

Set against the lush green backdrop of the Hamoni Golf Camp, our cafe 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 Hamoni: Café by the Greens, 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 (V) 250

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 300
- Chilli cheese toast, green chilli & garlic thecha 275
- Bombay sandwich with onions, tomato, potato, cucumber and mint chutney 300

### Kanda batata Poha (V) 220

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

### 3 egg omelette 250

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

### Eggs on Toast

- Sunny side up 215
- Akoori: Parsi creamy masala scrambled eggs 250
- Scrambled eggs: with garlic & coriander 250
- Scrambled eggs: with parsley & Parmesan 250
- Kejriwal style: fried eggs with green chilli and garlic thecha, cheese 275
- Kheema par edu: fried eggs with spicy mutton mince 325

### Sweet waffles

- Classic with cinnamon sugar and maple syrup 300
- Banoffee pie with bananas, salted caramel, chocolate chips & French vanilla ice cream 350
- Death by chocolate with chocolate ganache, chocolate chips, brownie squares and Belgian chocolate ice cream 350

### Breakfast Sides & Add Ons'

- Toast 85
- Chicken sausage / Pork bacon 120 / 130

A 10% discretionary service charge is added on all bills. Govt taxes as applicable.

## *Small Plates - Vegetarian*

**Soup of the day (ask your server for the day's special) 195**  
Served with garlic bread

### **Bombay's 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**

- **Dahi batata puri** - golgappas, potatoes, onions, curd, spices, mint, garlic and date chutney **195**

- **Aloo tuk chaat** - smashed, fried potatoes tossed in chilly and amchur with onions, potatoes, ginger, 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

**Greek salad 275**  
A traditional salad of lettuce, tomatoes, sliced cucumbers, peppers, onion, feta cheese and olives in an oregano and lemon dressing

**Stuffed mushroom caps 275**  
Spinach and cheese stuffed mushrooms with crispy breadcrumbs, served with wasabi cream

**Hamoni cheese balls (E) 275**  
A recreation of the quintessential club classic, served with devil chutney

**Sabudana popcorn 275**  
Crumb fried dumplings of sago and mashed potato, served with green chilly thecha

**Beetroot and chickpea falafels 275**  
Crispy patties with beetroot, chickpeas and tahini, served with hummus and a side of greek salad

(E) - Contains Eggs

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## *Small Plates - Non Vegetarian*

**Tandoori Fish Tikka            395**

Boneless morsels of 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

**Sumac chicken                295**

Pan seared boneless chicken morsels marinated in sumac and served with hummus and a side of greek salad

**Classic Caesar salad with grilled chicken and pork bacon    295**

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

**Mutton shammi kebabs        325**

Spiced mince mutton and lentil kebabs

## *Large Plates - Vegetarian*

**The Hamoni Vegetarian Burger**                      **350**  
with homemade beetroot and 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

**Vegetarian Lasagna**                      **375**  
Layered pasta with spinach, mushrooms, olives and seasonal vegetables in a homemade tomato sauce and baked with cheese, served with bread rolls

**Mac and Cheese**                      **375**  
served 'au gratin' with crispy cauliflower bits and bread rolls

**Vegetable ball curry**                      **395**  
East-Indian curry with fresh coconut and vegetable meatballs, served with coconut rice and devil chutney

**Kerala vegetable stew**                      **375**  
Mildly spiced coconut milk stew with seasonal vegetables, served with basmati rice

**Bombay Shepherdess pie**                      **395**  
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/spaghetti with tomato, alfredo or basil pesto sauce, served 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 kulchas / tawa paratha

**Spinach and ricotta ravioli**                      **395**  
Homemade raviolis stuffed with spinach and ricotta, served in an alfredo sauce with sliced almonds and a basil pesto drizzle

## *Large Plates - Non Vegetarian*

### **Fish and Chips 395**

Crumb fried fish fillet, 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, cooked in the tandoor and served on a rustic chicken curry, with kulchas / tawa paratha / Basmati rice

### **Pasta with grilled chicken and seasonal vegetables 395**

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

### **Kerala chicken stew 395**

Mildly spiced coconut milk stew with chicken and seasonal vegetables, served with 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 kulchas / tawa paratha /steamed basmati rice

## *Sides and accompaniments*

### **Potatoes**

- French fries 150
- Potato wedges 150

### **Breads**

- Basket of sesame bread rolls 120
- Tawa paratha 95
- Kulchas (2 pieces) - Plain, Cheese, Garlic chutney or assorted 115

### **Rice**

- Steamed basmati rice 125
- Coconut rice 135

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## Desserts

**Affogato 175**

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

**Dark Chocolate Brownie (E) 295**

with French vanilla ice cream and chocolate ganache

**Tiramisu (E) 250**

Creamy Mascarpone cheese dessert spiked with coffee and cocoa

**Banoffee pie jar 250**

Traditional English dessert with bananas, cream, toffee and biscuits

**Chocolate fudge Sundae 315**

A scoop each of Belgian chocolate, French vanilla and Coffee ice creams, with dark chocolate ganache and roasted nuts

**Sweet Waffles**

See our all day breakfast menu for options

**2 Scoops of Ice cream 250**

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

- **Choose from** - French vanilla / Belgian chocolate / Coffee

(E) - Contains Eggs

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## *Cold Beverages*

**Bottled Water**            **60**

**Aerated Beverages**            **60**

Coke, Coke 0, 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 chaas**            **150**

Buttermilk with roasted cumin, mint and coriander

**Cold coffee**            **150**

Coffee, milk and sugar blended with ice

Add: a single scoop of 'Minus 30' French vanilla ice cream            **115**

**Cold brew coffee**            **17**

choice of Black or Saigon style (with a spoonful of condensed milk)

Add: another spoonful of condensed milk            **50**

**Vietnamese hot 'drip' coffee**            **175**

with a spoonful of condensed milk

Add: another spoonful of condensed milk            **50**

**Milk shakes**            **195**

- Nutella
- Belgian dark chocolate
- Banana and salted caramel

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# Hot Beverages

## Teas

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

## Coffees

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

- French Press 120
- Espresso (A concentrated dose of coffee) 100
- Americano (A double shot of espresso with hot water) 130
- Cappuccino (A shot of espresso with hot milk + milk foam) 130
- Flat White (A double shot of espresso with textured milk) 130
- Mocha (A double shot of espresso with steamed milk and chocolate) 170

## Hot chocolate

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

- Original 225
- Vanilla 225
- Cinnamon 225
- Salted Caramel 225



**HAMONI**  
Cafe by the Greens