




ALL DAY BREAKFAST

	CLASSIC BUTTER CROISSANT Freshly baked, made using French butter, served with artisanal jam	180
	GRANOLA BOWL From the "Toasted Oat Co" with fresh seasonal fruits, nuts & seeds and organic honey with yoghurt / cold milk / hot milk	295
	CROISSANT SANDWICHES	
	POMODORO Sliced tomato, black olives, basil and fresh mozzarella	295
	BLT Pork bacon, garlic mayonnaise, tomato, dijon mustard and lettuce	350
	CHILLI CHEESE TOAST Open faced cheese sandwich with peppers, green chilli thecha & melted cheese	295
	BOMBAY GRILL SANDWICH Vegetables, cheese and chutney between toasted bread	350
	MUSHROOM SANDWICH Sauteed mushrooms with thyme, mustard and Cheddar between multigrain bread	350
	DAL KA CHILLA Lentil crepe stuffed with spinach and cottage cheese, served with house chutneys	295
	KANDA BATATA POHA Tempered beaten rice with crispy potatoes, onions, seasonal vegetables & roasted peanuts	225
	KHEEMA PARATHA Crispy whole wheat flatbread stuffed with spiced minced mutton	295
	3 EGG OMELETTE Choice of Plain, Cheese, Mushroom or Masala (served with white /multigrain toast, hash brown, roasted tomato & kasundi)	275
	EGGS ON TOAST	
	SUNNY SIDE UP / SCRAMBLED EGGS	225
	SCRAMBLED EGGS with parsley & Parmesan	275
	KEJRIWAL STYLE Fried eggs with green chilli & garlic thecha, cheese	275

BREAKFAST SIDES & ADD ONS*


Milk / Multigrain Toast	85
Chicken sausage / Pork bacon	135/150

NIBBLES AND SMALL PLATES

	FRIES / POTATO WEDGES A basket of fries or potato wedges tossed in your choice of seasoning: SEA SALT, LEMON GARLIC, PERI PERI	200
	HUMMUS AND PITA Homemade chickpea hummus served with homemade pita and pickled vegetables	250
	STUFFED MUSHROOM CAPS Spinach and cheese stuffed mushrooms with crispy breadcrumbs, served with wasabi cream	275
	HAMONI CHEESE BALLS A recreation of the quintessential club classic, served with sriracha sauce	275
	'BIRDIE' WINGS Oven baked chicken wings tossed in a homemade sweet and spicy BBQ sauce	350

	CRISPY CHICKEN TENDERS Crispy fried spiced boneless chicken morsels, served with peri peri aioli	350
	LEMONGRASS PRAWNS Prawns cooked with sweet peppers, kaffir lime, ginger and lemongrass	395

SALADS

	GREEK SALAD A traditional salad of lettuce, tomatoes, sliced cucumbers, peppers, onion, feta cheese & olives in an oregano & lemon dressing	275
	FRUIT AND NUT SALAD Rocket & greens, seasonal fruits, olives, rosemary walnuts & feta cheese in a honey-mustard vinaigrette	325
	HOUSE CAESAR SALAD With mixed lettuce, grilled chicken, pork bacon, parmesan cheese, garlic croutons and homemade caesar dressing	350

CHAATS & SNACKS

	BOMBAY BHEL PURI Puffed rice, raw mango, crispy papdi, onions, potatoes, tomatoes, spices, mint, garlic & date chutney	225
	SEV BATATA PURI Crispy papdi, onions, potatoes, mint, garlic, tamarind chutneys and sev	225
	PALAK PATTA CHAAT Crispy spinach, potato and chickpeas with spiced yoghurt and chutneys	250
	ALOO TUK CHAAT Smashed, fried potatoes tossed in chilly and amchur with onions, potatoes, ginger, spices, mint, garlic & date chutney	250
	SABUDANA POPCORN Crumb fried dumplings of sago and mashed potato, served with green chilly thecha	275
	ANDHRA CHILLI CHICKEN Spicy boneless chicken cooked with dried Andhra chillies, spices and curry leaf	350
	MUTTON SHAMMI KEBABS Spiced mince mutton and lentil kebabs	350

THIN-CRUST PIZZAS [9 INCHES]

	MARGHERITA Tomato, basil, oregano and mozzarella	475
	TARTUFATA Roasted wild mushrooms, pickled onions, rocket and mozzarella	495
	MEDITERRANEAN Mediterranean vegetables, peppers, artichokes and mozzarella	495

	POLLO PESTO Grilled chicken, tomato, basil pesto drizzle, cherry tomato, olives and mozzarella	550
	POLLO FUMOSO Smoked chicken, grilled corn, jalapeno, peppers and mozzarella	550
	PEPPERONI Pork pepperoni, pickled onions, chilli and mozzarella	595

BURGERS

All burgers are made in brioche buns and served with french fries / potato wedges & coleslaw




	THE HAMONI VEGETARIAN BURGER With homemade beetroot and chickpea falafel, hummus, pickled vegetables, harissa & feta cheese	375
	POTATO AND BLACK BEAN BURGER With a spicy potato patty, black beans and vegetable patty, cheesy habanero aioli, tomato, lettuce & Cheddar cheese	385
	THE CHICKEN CLUB BURGER With grilled chicken breast, turkey ham, tomato, lettuce, and fried egg	425
	CRISPY CHICKEN BURGER With fried chicken, peri peri aioli, lettuce and pickled cucumber	425

PASTAS

All pastas are served with garlic bread

	SPAGHETTI AGLIO OGLIO E PEPERONCINO Spaghetti tossed with garlic, parsley, basil, cherry tomato and chilli	385
	PENNE ALFREDO Penne in a cheesy Mornay sauce, spiked with Dijon mustard & tossed with seasonal vegetables	395
	PENNE ARRABBIATA Penne in a spicy tomato garlic sauce with seasonal vegetables and Parmesan cheese	395
	LINGUINE BASILICO Linguine pasta in a creamy basil pesto sauce with cherry tomato, seasonal vegetables & Parmesan	395
	SPINACH AND RICOTTA RAVIOLI Homemade raviolis stuffed with spinach & ricotta, served in an alfredo sauce with sliced almonds & a basil pesto drizzle	425
	SPAGHETTI RAGU DI POLLO Spaghetti cooked in a spiced chicken mince and tomato ragu	475
	LINGUINE CHILLI PRAWNS Linguine tossed with prawns, chilli, lime and basil	495

A 10% discretionary Service Charge is added on all bills. Govt. taxes as applicable.

 = contains Egg  = Gluten free  = Vegan

LARGE PLATES: LOCAL FLAVOURS

AAJ KI DAL AUR SABJI 395

Simple, homestyle lentil and vegetable dishes, prepared fresh everyday using regional Indian recipes, served with tawa paratha/steamed rice. ASK YOUR SERVER FOR TODAYS SPECIAL

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 tawa paratha

MUSHROOM CALDIN CURRY 395

Mushrooms cooked in a coriander seed and coconut curry, served with steamed rice

COUNTRY CAPTAIN CHICKEN CURRY 425

Grilled chicken leg, served on a rustic chicken curry with tawa paratha / steamed rice

DAHI TAWA CHICKEN 425

Pan seared boneless chicken cooked with hung yogurt and dried chilly. Served with tawa paratha/steamed basmati rice

RAILWAY MUTTON CURRY 450

Tender mutton on-the-bone cooked with whole spices, potato and egg, served with tawa paratha /steamed basmati rice

LARGE PLATES: INTERNATIONAL FLAVOURS

VEGETARIAN LASAGNA 395

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

BEETROOT FALAFEL PLATTER 395

Crispy patties with beetroot, chickpeas and tahini, served with hummus, greek salad and homemade pita bread

SUMAC CHICKEN PLATTER 425

Pan seared boneless chicken morsels marinated in sumac and served with hummus, greek salad and homemade pita bread

CLASSIC MINCED CHICKEN LASAGNA 425

Layered pasta with spiced chicken mince in a tomato and garlic sauce, baked with cheese and served with bread rolls





FISH GRENOBLOISE 450

Fillet of pan seared fish with a butter, caper and parsley reduction served with cherry tomato, buttered almond green beans & mashed potato


FISH AND CHIPS 450

Crumb fried fish fillet, served with fries, tartare sauce and chilli mushy peas

SIDES AND ACCOMPANIMENTS

POTATOES	Mash potato	150	
BREADS	Basket of sesame bread rolls	120	
	Tawa paratha	95	
	Pita bread	95	
RICE	Steamed basmati rice	125	 

DESSERTS

 **AFFOGATO** 175
A single scoop of French vanilla ice cream topped with a shot of espresso

 **TIRAMISU JAR** 275
Creamy Mascarpone cheese dessert spiked with coffee and cocoa

 **RED VELVET CAKE JAR** 275
Red velvet cake with cream cheese frosting

  **BELGIAN CHOCOLATE DOME** 295
Chocolate mousse cake with meringue, served with a raspberry compote

 **COOKIE & CREAM** 295
Freshly baked Nutella and sea salt cookie, served with a scoop of French vanilla ice cream

CHOCOLATE FUDGE SUNDAE 350
A scoop each of Belgian chocolate, French vanilla and Coffee ice creams, with dark chocolate ganache and roasted nuts

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

HOT BEVERAGES

TEAS

MASALA TEA	120
ASSAM TEA	150
'GOLDEN ORANGE PEKOE' DARJEELING TEA	150
GREEN TEA	150

COFFEES

Single-origin coffee sourced from Blue Tokai Coffee Roasters

FRENCH PRESS	150
ESPRESSO	A concentrated dose of coffee 150
AMERICANO	A double shot of espresso with hot water 175
CAPPUCINO	A shot of espresso with hot milk & milk foam 175
FLAT WHITE	A double shot of espresso with textured milk 175
MOCHA	A double shot of espresso with steamed milk & chocolate 175

VIETNAMESE HOT 'DRIP' COFFEE 200

With a spoonful of condensed milk

ADD Another spoonful of condensed milk 50

HOT CHOCOLATE 250

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

ORIGINAL	CINNAMON
VANILLA	SALTED CARAMEL

COLD BEVERAGES

BOTTLED WATER 60

AERATED BEVERAGES 60
Coke, Coke 0, Diet Coke, Thumbs Up

ICED TEA 175
Choice of lemon or peach

CUCUMBER LEMONADE 195
Spiked with mint

MINT AND LEMON MOJITO 195

MASALA SHIKANJI 195

LITCHI AND ELDERFLOWER SPRITZER 195

WATERMELON AND MINT SPRITZER 195

HEINEKEN NON ALCOHOLIC BEER 210

MASALA CHAAS 195
Buttermilk with roasted cumin, mint and coriander

GREEN SMOOTHIE 200
With baby spinach, fresh apple and pineapple juice

BANANA AND PEANUT BUTTER SMOOTHIE 200
With fresh banana, creamy peanut butter and honey




COLD COFFEE 200
Coffee, milk & sugar blended with ice
ADD A single scoop of 'Minus 30' French vanilla ice cream 115

COLD BREW COFFEE 200
Choice of Black or Saigon style (with a spoonful of condensed milk)
ADD Another spoonful of condensed milk 50

MILK SHAKES 200

DATE AND BANANA	BELGIAN DARK CHOCOLATE
NUTELLA	BANANA AND SALTED CARAMEL

A 10% discretionary Service Charge is added on all bills. Govt. taxes as applicable.

 = contains Egg  = Gluten free  = Vegan