



TWENTY FIFTH HOUR - Lunch Menu
(12:30 Hrs - 15:00 Hrs)

Salads

MEDITERRANEAN SALAD (Exotic Vegetable salad with Vinaigrette dressing to trickle your appetite)	200
GREEK SALAD (Cubes of Tomato, Cucumber, Bell Pepper, Onion with feta cheese & Olives Typically seasoned with salt, Oregano & Dressed with olive oil)	225
ASIAN CHICKEN SALAD (Bed of Lettuce with Grilled chicken in Thai Dressing)	200
CHICKEN TIKKA SALAD (Bed of Lettuce with chicken cooked in tikka masala and Dressed with cocktail sauce)	200
SALAD NICOISE (Tuna Fish, Oil, Vinegar, Black Olives, Ice Berg, Tomato Boiled egg and potato)	250

Soup

CREAM OF TOMATO (Rich vegetable stock thickened with tomato puree & cream)	150
CREAM OF VEGETABLE (Broccoli / Mushroom / Chicken)	150/175
MANCHOW / SWEET CORN SOUP (VEG / CHICKEN) (Rich stock Brunoise of vegetable, sauce and thickened)	175/200
TOM YUM SOUP (VEG / CHICKEN) (Rich Stock with lemon grass, Galangal and red chili paste)	175/200

Pizzas

PIZZA MARGHERITA (Thin crust baked pizza with homemade Tomato sauce, basil And Mozzarella cheese)	275
VEG GENOVESE PIZZA (Pizza with homemade pesto sauce, basil, grilled vegetables And mozzarella cheese)	200
NEAPOLITAN CHICKEN PIZZA (Pizza with homemade tomato sauce, basil, grilled chicken And mozzarella cheese)	350
POLO L'ORTOLANA (Homemade tomato sauce Chicken tikka with grilled onion & pepper)	375

Sandwiches

VEGETABLE CHEESE SANDWICH (PLAIN OR GRILLED) (Slices of Bread stuffed with Tomato cucumber and sliced cheese)	225
MEXICAN HOT DOG SANDWICH (Bread Loaf Stuffed grilled chicken Sausage, Grilled Onion Rings Gherkins and mustard sauce)	275
CLARION CLUB SANDWICH (Slices of Bread Stuffed with Grilled Chicken, Chicken Pepperoni & Fried Egg)	300
GRILLED TENDERLOIN SANDWICH (French Baguette with Slices of Grilled Tenderloin, Grilled Onion rings Served with Thousand Island dressing)	325
WELCOMING 25TH HOUR SANDWICH (Baguette layered with Grilled Chicken, chicken sausage and Slices of chicken pepperoni, grilled onion rings and spicy Thousand Island dressing)	350

Burgers

VEGETABLE TIKKI BURGER **225**
(Burger Bun stuffed with spicy vegetable cheese Pattie and Topped with grilled onions)

CORN & CHEESE BURGER **250**
(Burger Bun Stuffed with spicy corn, potato, cheese pattie and topped
With grilled onion)

COUNTRY ROASTED CHICKEN BURGER **275**
(Burger Bun Stuffed with grilled special marinated chicken breast
Cheese and fried egg)

PUERTO RICO BURGER **350**
(Burger Bun Stuffed with spicy lamb scaloppini, cheese and topped
With Gherkins & jalapeño chili)

RED INDIAN BURGER **450**
(Burger Bun Stuffed with Grilled Spicy Lamb Steak or tender loin steak
with chicken pepperoni, cheese and fried egg)

(All Sandwiches & burgers will be served with Fries and slaw)

Starters (Vegetarian)

BABY CORN SALT & PEPPER **325**
(Crispy fried baby corn tossed in Rock salt & black pepper)

SHANGAI FRIED VEGETABLES **325**
(Crispy fried mixed vegetables marinated in chili & spices and deep fried)

MONGOLIAN CAULIFLOWER **325**
(Crispy fried cauliflower tossed in Mongolian style)

CHILE CON QUESO FONDUE **275**
(Roasted poblano pepper, cheese, wine and garlic, baked &
Served with tortilla chips)

KALAN ELLU VARUVAL **325**
(Deep fried Mushroom Stuffed with basil, Thoduvalai leaves &
South Indian spices served with chutney)

PANEER TIKKA (LALBAGH KA / REGULAR) **350**
(Cottage cheese Tikka Flavored with cinnamon &
Green Chili Paste / Red Chili Paste)

Starters (Non-Vegetarian)

DRUMS OF HEAVEN **375**
(Chicken Wings Marinated with special Sauce deep fried)

DRAGON CHICKEN **375**
(Chicken tossed in a Singaporean style and garnished with cashew nuts)

CAJUN FRIED CHICKEN **375**
(Chicken marinated with Cajun spices, dusted with flour and deep fried)

PHUKET FISH **400**
(Fish tossed with chili sauce in phuket style)

FISH FINGERS **400**
(Basa fish marinated with lemon, garlic, herbs, panko crumbed end deep fried)

Murgh Tikka **375**
(Chicken Boneless Marinated in Tandoori Spices and cooked in clay oven)

Karai Kudi Kozhi - 65 **375**
(Chicken leg Boneless marinated with chef's special masala and deep fried)

Mahi Tikka (Pahadi / Regular) **450**
(Clay Pot cooked fish flavored with mint, garlic and coriander paste / chili paste)

Rameshwaram Meen Varuval **450**
(Sea Fish Marinated with chef's Special masala and shallow fried)

Bhatti Ka Murgh (Half / Full) **325 / 650**
(Charcoal Cooked whole chicken flavored with Chef's special spicy
and carom seed)

Main Course (Continental)

Polo Ala Grilia (Grilled Double Breasted chicken marinated with herb & served with Butter tossed Vegetables and mash potato)	350
Polo Ala Vino (Pan Roasted chicken drumstick with mushroom basil and red wine Served with butted tossed spaghetti)	375
Herb Dusted Grilled fish (Basa Fillet marinated with lemon juice, garlic and dusted in herb And mixed with fresh bread crumbs & shallow fried)	425
Pesce ala oliva (Grilled darne cut of baby sear fish with herb, garlic, lime & Served with mashed potato and tomato olive sauce)	450
Agnello ala Grilla (Grilled lamb steak served with mashed potato and rosemary sauce)	500

Main Plates (Vegetarian)

Dal (Fry / Tadka / Palak) (Dal boiled with chopped garlic, tomato, onion and tempered with Indian spices as per the options above)	225
Dhal Makhani (Red Kidney beans, black moong dal, Channa dal boiled together and tossed With tomato puree, cream and butter)	250
Subzi Saundhi (Assorted of vegetables in aniseed flavored tomato and onion masala)	250
Mast Gobi Aur chote mote aloo (Cauliflower florets and baby potato with right spices)	275
Paneer Gravy (Makhnai / Kurchan)	350

Kalan Pattani Masala **350**
(Mushroom with green peas' in south Indian masala)

Main Plates (Non – Vegetarian)

Amritsari Murgh Makhani **425**
(Smoked tandoori chicken cooked with chef's special spices, cream
Honey and tomato)

Palipalayam Kozhi masala **425**
(Boneless country chicken cooked in our chef's special spices and shallots)

Minu Pullimanchi **450**
(Delicacy native to Mangalore hot and tangy fish curry to fish lovers)

Kareli nalli Roganjosh **475**
(Mutton boneless cooked in spices and black pepper)

Mirch masala ka jhinga curry **625**
(Deveined fresh Butterfly prawns with green chili, Tomato and mountain garlic)

Noodles & Rice (Pan Asian)

Vegetable noodles (Hakka / Szechwan / chili garlic) **300**
(Pan Fried Noodles with vegetable garlic sauce)

Singapore Vermicelli **450**
(Rice Noodles Tossed with prawn, chicken & soya)

Mee Goreng **475**
(Egg Noodles tossed with chili, Tomato, Potato, prawns and chicken)

Fried Rice (Ginger / capsicum / Szechwan) **300**
(Rice Tossed in Guest choice)

Cantonese Chicken Rice **350**
(Rice Tossed in egg, chicken, chicken ham, and vegetables)

Nasi Goreng **450**
(Rice Tossed in chili paste, shrimp and squid)

Rice (Indian)

Basmathi Chawal **175**

Pulao (Jeera / Peas) **200**

Vegetable Biryani **250**

Chicken Biryani **325**

Mutton Biryani **425**

Indian Breads

Malabar Paratha (2 No's) **150**

Tandoori Roti **75**

Paratha (Methi /Lacha /Plain) **80/85**

Naan (Garlic / Butter) **70/80**

Stuffed Kulcha /Paratha (Onion, Potato, Paneer, Cheese) **100**

Dessert

Apple Blueberry crumble **200**

Cappaccino Caramel Custard **200**

Pineapple mint parfait **200**

Brownie with dark chocolate sauce **200**

Smoothies & juice

Seasonal Fresh Juice	225
Banana kiwi smoothie	225
Caribbean smoothie	225
Melon Smoothie	225
Strawberry Smoothie	275

Hot Beverages

Tea (Masala, Green, Herbed)	90
Coffee	110

Beverages

Soda Water	100
Mineral Water	150
Diet Pepsi / Soft Drink	150
Energy Drink	250