









LUNCH & DINNER
1230 hrs to 1500 hrs & 1930 hrs to 2300 hrs

 	SOUP & SALAD BUFFET 1230 hrs to 1500 hrs & 1930 hrs to 2300 hrs	1050
	SOUP, SALAD & DESSERT BUFFET 1230 hrs to 1500 hrs & 1930 hrs to 2300 hrs	1250
	LUNCH BUFFET 1230 hrs to 1500 hrs	1750
	DINNER BUFFET 1930 hrs to 2300 hrs	1950
	SUNDAY BRUNCH 1230 hrs to 1600 hrs on Sundays	1999
	CHILD BUFFET In age group of 06 years to 12 years.	1050






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 Ssence Signatures  Non Vegetarian  Vegetarian









COLD APPETIZERS

-  **SSENCE SIGNATURE SALAD NON VEGETARIAN** 595
Cajun blackened chicken, anchovy, egg yolk, Parmesan and olive oil dressed crunchy romaine, endive and iceberg with caper berries, garlic croutons
-  **SSENCE SIGNATURE SALAD VEGETARIAN** 495
Cream cheese and parmesan dressed crunchy romaine, endive and Iceberg with caper berries garlic croutons, green asparagus and black olives
-  **SUPERFOOD SALAD** 495
Watermelon, feta, quinoa, broccoli and berries served in saffron vinaigrette.

HOT APPETIZERS

-  **CRUMB FRIED FISH FINGERS** 695
-  **TURKISH CHICKEN KEBABS** 595
-  **MUSHROOM CROQUETTES**  495
Classical Spanish tapas of wild mushrooms and manchego cheese with aioli
-  **FETA CIGAR ROLLS** 495
Greek feta filled crunchy fried cigar rolls with fig chutney and horiatiki salad




SOUPS

-  **SEAFOOD CORIANDER SOUP** 495
Prawn, squid, green mussels and fish broth with fresh coriander
-  **AMBER CHICKEN CONSOMME**  445
Triple clarified chicken soup
-  **TOMATO PELATI**  395
Garlic flavored Italian plum tomato soup
-  **MUSHROOM CAPPUCINO** 395
Frothy white truffle cream topped on mushroom soup
-  **ROASTED PUMPKIN & CARAWAY VELOUTE** 395
-  **MULLIGATAWNY SOUP** 395
A richly flavored soup, spiced with curry powder.










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IN-BETWEENS



-  **CHICKEN BURGER** 595
Sesame Brioche Bun minced chicken steak with aromatic butter, mayonnaise, crunchy Lettuce, caramelized onion, gherkin and mild cheddar cheese served with house salad and French fries.
-  **TENDERLOIN BURGER** 595
Sesame Brioche Bun with aromatic butter and minced and grilled tenderloin steak, mayonnaise, crunchy lettuce, caramelized onion, gherkin and mild cheddar cheese served with house salad and French fries
-  **CTCM – CHICKEN TIKKA CHILLI MINT** 595
Chicken tikka chilly mint sandwich, served with salad and fries

IN-BETWEENS

-  **BACON BUTTY**  595
Our signature bacon sandwich filled with granny smith apple compote and béarnaise; tossed fries
-  **CHICKEN KATHI ROLL** 595
Chicken tikka masala wrapped in Ulta Tawa Parantha
-  **CLUB SANDWICH** 595
Roast chicken, lettuce, tomato, wood smoked bacon; double fried egg and mild cheese, served with French fries and House salad
-  **VEGETABLE BURGER** 545
Masala vegetable hash, panko crumb fried, served with fresh salad cheese and fries
-  **VEGETABLE AND CHEESE CLUB SANDWICH** 545
Lettuce, tomato, cucumber and cheese and old fashioned coleslaw.
Served with crisp French Fries and house salad.
-  **PANEER KATHI ROLL** 545
Lucknawi Ulta Tawa Parantha rolled with cottage cheese and bell pepper masala.
-  **MEDITERRANEAN VEGETABLE GRILLED SANDWICH** 545
Grilled peppers, zucchini, and assorted vegetables in pesto
Mayonnaise and fresh bocconcini served in focaccia.
-  **TERIYAKI VEGETABLE AND TOFU SANDWICH** 545
Served in Panini bread with crisp fries and house salad

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PASTA

DURUM WHEAT








Penne/spaghetti/Fettuccini / Fusilli

HOMEMADE





Sun dried tomato and ricotta ravioli

- | | |
|--|-----|
|  Choice of Sauces Non-Vegetarian | 695 |
| Carbonara/Creamy Roast Chicken /Marinara / Tenderloin Bolognaise | |
|  Choice of Sauces Vegetarian | 595 |
| Aglione/Olio Peperoncino/Pomodoro/Arabiata/Basil Pesto/Mushroom Cream | |

PIZZA THIN CRUST

- | | SIZE 12" | SIZE 8" |
|--|----------|---------|
|  SEAFOOD PIZZA  | 945 | 695 |
| Tomato, mozzarella, Saffron Prawns, and tuna with bell peppers | | |
|  CHICKEN TIKKA PIZZA | 895 | 645 |
| Tomato, mozzarella, shredded tandoori chicken and peppers | | |
|  PEPPERONI PIZZA | 895 | 645 |
|  MARGHERITA | 795 | 545 |
| Classical tomato, mozzarella and fresh basil | | |
|  QUATTRO FORMAGGIO | 795 | 545 |
| Gorgonzola, Parmesan, Provolone and mozzarella | | |
|  QUATTRO STAGIONI | 795 | 545 |
| Tomato, mozzarella, olives, mushrooms, artichoke hearts and bell peppers | | |

ARROZ

- | | |
|---|------|
|  PAELLA MIXTA  | 1145 |
| Classical Arborio rice preparation with Spanish chorizo, chicken and mix seafood | |
|  GRILLED PEPPER CHICKEN CREAMY ARBORIO | 995 |
| Black pepper crusted chicken breast served with grain mustard and Arborio rice | |
|  WILD MUSHROOM RISOTTO | 945 |
| Creamy Arborio rice with porcini & truffle slice. | |

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MAIN COURSE INTERNATIONAL

NON-VEGETARIAN GRILLS

NEW ZEALAND LAMB CHOP 1895

Accompany with Beluga lentil ragout, confit onion & garlic

COUNTRY CORN FED CHICKEN BREAST 1595

Tobacco onion hash, rosemary jus and asparagus

NORWEGIAN PINK SALMON 1595

Braised red cabbage, cauliflower puree, salmon & leek tortellini

GRILLED LOBSTER TAIL 1295

Creamy garlic mash potato & vegetables

JERK MARINATED GRILLED JAMBO PRAWNS 1195

Hand crushed potato, vegetables and lemon butter emulsion

ALMOND CRUSTED GRILLED FISH 995

Zucchini courgettes with mustard tempered stewed tomatoes

PARMESAN CRUST CHICKEN PICATTA 945

Served with mashed potatoes and olive butter sauce.

LAMB SHANK TAGINE 945

Moroccan lamb stew with couscous

BAR BE QUE PORK RIBS 945

Jalapeno and corn salsa

MAIN COURSE INTERNATIONAL

ROLL UP LASAGNA WITH SPINACH & RICOTTA 795

COTTAGE CHEESE STEAK WITH TOMATO BASIL SAUCE 795

KEBABS

 **TANDOORI JHINGA** 1195

Jumbo Prawns marinated with Himalayan Rock salt and select Spices and natural low calorie yogurt

 **RAMPURI MACCHI TIKKA** 995

Unique combination of crushed jumbo chilly and coriander finished in clay oven

 **GALOUTI KEBAB**  995




We replicate the most eclectic kabab of Indian Cuisine, feast for the Awadh Royalty, Lamb Mince Diskette served with Saffron Parantha

 **HARE PYAAZ KI GILAFI SEEKH**  995












Scallion coated minced Lamb skewers

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KEBABS

-  **RESHMI SEEKH KEBAB** 995
Silken aromatic ground chicken skewers
-  **TANDOORI CHOOZA**  995
Yogurt, red chilli and masala spiced charcoal grilled Spring Chicken
-  **MURGH MALAI KEBAB** 995
Subtle flavours, mildly spiced, soft and succulent Chicken morsels
Cooked in charcoal tandoor
-  **AATISHI MURG TIKKA** 995
Hot and spicy, marinated chicken morsels cooked in clay oven
-  **SUBZ GALOUTI KEBAB**  945
Inspired vegetarian kebab served with Saffron Parantha
-  **CHUTNEY BHARE MULTANI PANEER TIKKA** 795
Mint sauce stuffed marinated cottage cheese cooked in clay oven.
-  **JODHPURI MUSHROOM** 795
Chef delicacy
-  **TANDOORI MALAI BROCCOLI** 795
Cheese marinated broccoli florets.
-  **ALOO JULFIANI** 795
Nuts loaded potatoes

MAIN COURSE - INDIAN SPECIALITIES

-  **KADHAI PRAWNS** 1195
Prawns cooked in masala mix of bell peppers, red onions and tomatoes
flavored hand pounded spice mix
-  **KETTUVALAM FISH CURRY** 995
Specialty of Kerala, chilly and tamarind spice fish curry
-  **MURG KHAAS MAKHANI** 945
Classical and all-time favorite boneless chunks of char grilled chicken cooked
in rich tomato gravy
-  **MURG PATIYALA SHAHI**  945
Boneless chunks of clay oven roasted chicken simmered in rich aromatic gravy
-  **PEPPER CHICKEN MASALA** 945
Inspired by Chettinadu cuisine, peppery chicken curry served with steamed rice




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 GOSHT ROGAN JOSH Classical Lamb Curry	945
 BHUNA GOSHT Pan-fried lamb with spices, cooked in its own juices, to give the dish a deep flavour.	945
 SAFFRON NALLI NIHARI Lamb Shanks cooked on slow fire flavored with Saffron & homemade spices	945
 PANEER KHUSHRANG Fresh cottage cheese tossed with tri-peppers in onion tomato gravy	795
 PANEER MAKHANWALA Cottage cheese cooked in silk smooth tomato gravy flavored with select spices	795
 SARSON KA SAAG / MAKKI KI ROTI <i>(Seasonal)</i>	795
 RAJASTHANI ALOO PYAZ KI SUBZI  Small potatoes and onions cooked in traditional style of Mewar	745
 ANJIRI ALOO GOBHI Tempered fig, cauliflower and potatoes, tossed with tangy masala	745
 BHINDI HARI MIRCH MASALA Chef's favorite	745
 VILAYATI SUBZI  Choice of non-traditional vegetable mix of Broccoli, Asparagus, Baby corn, Greens and Bell Pepper cooked in fresh tomato and onion masala	745
 ZAFRANI SUBZ KOFTA Vegetable and cottage cheese dumplings simmered in rich gravy	745
 DAL MAKHANI Rich, Creamy and luscious black lentil	595
 DAL TADKA Yellow lentils cooked with garlic, tomatoes and fresh coriander	545
 DAL RAJPUTANA Mix lentil stew tempered with jumbo red chilly in Marwari style	545
 PUNJABI CHOLEY Spicy Punjabi style chickpea curry	545

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BIRYANI

 **GOSHT LUCKNOWI DUM BIRYANI** 795
Chunks of boneless lamb cooked on dum with chefs special spice mix,
Served with raita

 **MURGH BIRYANI** 745
Chunks of Boneless chicken cooked on dum with Chefs Special spice mix served
with mixed raita

 **TAJE SUBZ KI BIRYANI** 725
Served with mixed raita

STAPLES

RICE 195
Choice of Steamed Rice or Jeera Pulao

CHOICE OF INDIAN BREADS 125
Naan
Parantha
Kulcha
Roti

RAITA 125
Choice of mint, pineapple, mixed vegetable

DESSERT

DARK CHOCOLATE MOUSSE 395

HOT CHOCOLATE BROWNIE WITH ICE CREAM 395

COCO LOCO 395

CHOCO LAVA CAKE WITH ICE CREAM 395




TIRAMISU 395

RASMALAI 395

ELAICHI KALA JAMUN 395

CHOICE OF ICE CREAMS 395

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BEVERAGES

HOT MALT DRINKS	225
COFFEE Cappuccino, espresso, café latte, ristretto, macchiato or decaffeinated.	225
TEA Selection of English, Earl gray, Darjeeling, chamomile, jasmine, green	215
AERATED WATER	195
FROSTY COFFEE Served with ice cream.	175
SEASONAL FRESH SQUEEZED FRUIT JUICE	250
LASSI Plain, salted, masala, sweet or fruit.	175
MILK SHAKES Vanilla, strawberry, fresh fruit, rich chocolate.	175
FLAVORED ICED TEA Lemon or peach.	250
PACKAGED DRINKING WATER	145

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