



DECCAN ODYSSEY

FOOD MENU



Day 1 (Breakfast Menu)

BAKERS BASKET

FRESH PINEAPPLE JUICE

FRESH FRUITS PLATTER

PLAIN YOGHURT / FLAVOURED YOGHURT

CHOICE OF CEREALS

(Corn flakes / wheat flakes / muesli)

EGGS TO ORDER

(Served with roasted baby potato, baked beans & grilled tomato)

(Choice of chicken / pork sausages / bacon)

Or

PANCAKE

(Served with maple syrup, whipped cream and fruit compote)

Or

ALOO PARATHA

(Served with pickle and plain curd)

TEA / COFFEE

Day 1 (Lunch Menu)

CARIBBEAN CARROT SOUP

SOM TAM SALAD

(Thai style raw papaya salad)

THAI RED VEGETABLE CURRY

(Served with steam rice)

Or

THAI RED FISH CURRY

(Served with steam rice)

INDIAN SELECTION

VEGETABLE DUM BIRYANI

(Served with mirch ka salan and burani raita)

Or

CHICKEN DUM BIRYANI

(Served with mirch ka salan and burani raita)

COCONUT AND CINNAMON BLANCMANGE

(Served with coconut chips and spicy mango puree)

Day 1 (Dinner Menu)

BADAM KA SHORBA

MEDITERRANEAN PLATTER

(Served with hummus, labneh, tabbouleh, pita bread, falafel and fattoush)

Or

MUTTON GALOUTI KEBAB

(Served with sweet garlic pesto)

SPINACH AND MUSHROOM CANNELLONI

(Served with pesto bruschetta)

Or

PAN SEARED SALMON

(Served with turned potato, sautéed veggies and dill butter sauce)

INDIAN SELECTION

VEGETARIAN THALI

*(Kadai paneer, bhindi amchuri, methi mutter malai, green moong tadka
brown onion pilaf, tawa roti and pineapple raita)*

Or

NON-VEGETARIAN THALI

*(Kadai murg, bhindi amchuri, methi mutter malai, green moong tadka
brown onion pilaf, tawa roti and pineapple raita)*

CHOCOLATE BROWNIE

(Served with vanilla ice cream)

KESRI PHIRNI

Day 2 (Breakfast Menu)

BAKERS BASKET

FRESH ORANGE JUICE

FRESH FRUITS PLATTER

PLAIN YOGHURT / FLAVOURED YOGHURT

CHOICE OF CEREALS

(Corn flakes / wheat flakes / muesli)

EGGS TO ORDER

(Served with parsley potato, baked beans, grilled tomato)

(Choice of chicken / pork sausages / bacon)

Or

WAFFLE

(Served with maple syrup, whipped cream and fruit compote)

Or

PALAK POORI

(Served with tomato bhaji)

TEA / COFFEE

Day 2 (Lunch Menu)

CARIBBEAN CARROT SOUP

SOM TAM SALAD

(Thai raw papaya salad)

THAI RED VEGETABLE CURRY

(Served with steam rice)

Or

THAI RED FISH CURRY

(Served with steam rice)

INDIAN SELECTION

VEGETABLE DUM BIRYANI

(Served with mirch ka salan and burani raita)

Or

CHICKEN DUM BIRYANI

(Served with mirch ka salan and burani raita)

COCONUT & CINNAMON BLANCMANGE

(Served with coconut chips and spicy mango puree)

Or

RASGULLA

Day 2 (Dinner Menu)

TRUFFLE SCENTED ASPARAGUS SOUP

AVOCADO AND SPROUT SALAD

Or

FISH AMRITSARI

(Served with mint and mayo dip)

EXOTIC VEGETABLE RATATOUILLE

(Served on a bed of herb mash potato and garlic bread)

Or

CLASSIC ROAST CHICKEN

(Served with rosemary roasted potato, steamed veggies and rosemary jus)

INDIAN SELECTION

DUM KA PANEER

(Lauki chana dal, steam rice, tawa roti and boondi raita)

Or

DUM KA MURG

(Lauki chana dal, steam rice, tawa roti and boondi raita)

BAKED BLUEBERRY CHEESE CAKE

GAJAR KA HALWA

Day 3 (Breakfast Menu)

BAKERS BASKET

FRESH WATERMELON JUICE

FRESH FRUITS PLATTER

PLAIN YOGHURT / FLAVOURED YOGHURT

CHOICE OF CEREALS

(Corn flakes / wheat flakes / muesli)

EGGS TO ORDER

(Served with peri peri potato, baked beans & grilled tomato)

(Choice of chicken / pork sausages / bacon)

Or

EGG BENEDICT

(Served with peri peri potato, baked beans & grilled tomato)

(Choice of chicken / pork sausages / bacon)

Or

AVOCADO TOAST

(Served with peri peri potato)

Or

PLAIN PESARATTU / MASALA PESARATTU

(Served with tomato and coconut chutney)

TEA / COFFEE

Day 3 (Lunch Menu)

MINISTRONE SOUP

WATERMELON FETA SALAD

(Served with rocca leaves in balsamic dressing)

PIZZA

(Choice of: - Quattro formaggi / barbecue chicken)

Or

VEGETABLE BURGER / CHICKEN BURGER

(Served with french fries)

INDIAN SELECTION

PANEER BUTTER MASALA

(Lasooni dal tadka, steam rice, chapati and plain curd)

Or

BUTTER CHICKEN

(Lasooni dal tadka, steam rice, chapati and plain curd)

TIRAMISU

Day 3 (Dinner Menu)

HONEY ROASTED PUMPKIN SOUP

(Served with walnut and cream cheese calzone)

BEETROOT KE KEBAB

(Served with mint and mango dip)

Or

CHICKEN QUICHE

(Served with house salad in vinaigrette dressing)

SUNDRIED TOMATO & FETA RISOTTO

Or

OVEN ROASTED RACK OF LAMB

(Served with fondant potato, sautéed asparagus and red wine jus)

INDIAN SELECTION

VEGETARIAN THALI

(Awadhi paneer korma, karela chips, kaju makhana, dal makhani, jeera pulav, lachha paratha and mix fruit raita)

Or

NON-VEGETARIAN THALI

(Awadhi murg korma, karela chips, kaju makhana, dal makhani, jeera pulav, lachha paratha and mix fruit raita)

STICKY DATE TOFFEE PUDDING

(Served with vanilla ice cream)

JALEBI WITH RABDI

Day 4 (Breakfast Menu)

BAKERS BASKET

FRESH POMEGRANATE JUICE

FRESH FRUITS PLATTER

PLAIN YOGHURT / FLAVOURED YOGHURT

CHOICE OF CEREALS

(Corn flakes / wheat flakes / muesli)

EGGS TO ORDER

(Served with Cajun spice potato, baked beans and grilled tomato)

(Choice of chicken / pork sausages / bacon)

Or

FRENCH TOAST

(Served with maple syrup, whipped cream and fruit compote)

Or

CHOLLE BHATURE

TEA / COFFEE

Day 4 (Lunch Menu)

CHILLED GAZPACHO SOUP

WATERMELON & FETA SALAD

(Served with rocca leaves in balsamic dressing)

PIZZA

(Choice of topping: - farm fresh / barbeque chicken)

Or

FISH N CHIPS

(Served with mushy peas, french fries and tartar sauce)

INDIAN SELECTION

PANEER BUTTER MASALA

(Lasooni dal tadka, steam rice, kulcha and plain curd)

Or

BUTTER CHICKEN

(Lasooni dal tadka, steam rice, kulcha and plain curd)

LEMON TART

Or

RASGULLA

Day 4 (Dinner Menu)

CREAM OF BROCCOLI SOUP

AJWAINI PANEER TIKKA

(Served with coriander and mint dip)

Or

BARBEQUE PORK RIBS

(Served with corn salsa)

BAKED VEGETABLE LASAGNA

(Served with garlic bread)

Or

SPINACH & CHEESE STUFFED CHICKEN BREAST

(Served with herb mash potato, buttered baby carrot, snow peas & mushroom sauce)

INDIAN SELECTION

VEGETARIAN THALI

(Shahi paneer, mix vegetable poriyal, lauki dahi wala, dal tamatar, steam rice, tawa roti and anardana raita)

Or

NON-VEGETARIAN THALI

(Laal maas, mix vegetable poriyal, lauki dahi wala, dal tamatar, steam rice, tawa roti and anardana raita)

SWISS CARROT CAKE

FRUIT BASUNDI

Day 5 (Breakfast Menu)

BAKERS BASKET

FRESH PAPAYA MANGO & MINT JUICE

FRESH FRUITS PLATTER

PLAIN YOGHURT / FLAVOURED YOGHURT

CHOICE OF CEREALS

(Corn flakes / wheat flakes / muesli)

EGGS TO ORDER

(Served with herb baby potato, baked beans and grilled tomato)

(Choice of chicken / pork sausages / bacon)

Or

NUTELLA WAFFLE

(Served with maple syrup, whipped cream and fruit compote)

Or

MASALA UTTAPAM

(Served with sambar, tomato chutney and coconut chutney)

TEA / COFFEE

Day 5 (Lunch Menu)

LEMON CORIANDER BROTH

TOMATO & BOCCONCINI SALAD
(Served with green leaf in balsamic dressing)

EXOTIC VEGETABLE FRICASSEE
(Served with buttered fettuccini)

Or

CHICKEN FRICASSEE
(Served with buttered fettuccini)

INDIAN SELECTION

ACHARI PANEER
(Hing dal tadka, steam rice, tawa roti and plain curd)

Or

BANGALI FISH CURRY
(Hing dal tadka, steam rice, tawa roti and plain curd)

CRÈME BRULEE

MOONG DAL YAPASAM

Day 5 (Dinner Menu)

THREE MUSHROOM SOUP

BEETROOT CARPACCIO

(Served with rocca leaves and feta crumbed cheese)

Or

PRAWNS 65

(A delicacy from southern India)

VEGETABLE TAGINE

(Served with mint scented couscous)

Or

LAMB TAGINE

(Served with mint scented couscous)

INDIAN COMBO SELECTION

VEGETARIAN THALI

(Paneer hariyali, mix vegetable curry, achari baingan, dal panchmel, corn pulav, missi roti and masala raita)

Or

NON VEGETARIAN THALI

(Murg hariyali, mix vegetable curry, achari baingan, dal panchmel, corn pulav, missi roti and masala raita)

BAKLAVA

RASMALAI

Day 6 (Breakfast Menu)

BAKERS BASKET

FRESH MIX FRUIT JUICE

FRESH FRUITS PLATTER

PLAIN YOGHURT / FLAVOURED YOGHURT

CHOICE OF CEREALS

(Corn flakes / wheat flakes / muesli)

EGGS TO ORDER

(Served with rosemary potato, baked beans, grilled tomato)

(Choice of chicken / pork sausages / bacon)

Or

DATE & NUT PANCAKE

(Served with maple syrup, whipped cream and fruit compote)

Or

TOMATO DHANIYA CHILLA

(Served with mint chutney)

TEA / COFFEE

Day 6 (Lunch Menu)

TOMATO BASIL SOUP

HOUSE SALAD

PENNE PASTA

(Choice of sauce: - aglio olio / arrabbiata / alfredo)

(Choice of topping: - vegetable / chicken)

INDIAN SELECTION

PANEER MASALA

(Dal tadka, steam rice, chapati and plain curd)

Or

CHICKEN CURRY

(Dal tadka, steam rice, chapati and plain curd)

CHOICE OF ICE CREAM

RASGULLA

Day 6 (Dinner Menu)

HOT N SOUR SOUP

(Choice of vegetable / chicken)

OVEN ROASTED MURG MALAI TIKKA

(Served with beetroot and mint chutney)

Or

CRISPY COTTAGE CHEESE IN CHILLY BASIL SAUCE

EXOTIC VEGETABLE IN OYSTER SAUCE

(Served with hakka noodles / burnt garlic rice)

Or

FISH IN OYSTER SAUCE

(Served with hakka noodles / burnt garlic rice)

INDIAN SELECTION

VEGETABLE NARGISI KOFTA

(Masoor dal tadka, kabuli pulav, methi paratha and plain curd)

Or

RARA GOSHT

(Masoor dal tadka, kabuli pulav, methi paratha and plain curd)

MISSISSIPPI MUD CAKE

(Served with vanilla ice cream)

GULAB JAMUN

Day 7 (Breakfast Menu)

BAKERS BASKET

FRESH POMEGRANATE JUICE

FRESH FRUITS PLATTER

PLAIN YOGHURT / FLAVOURED YOGHURT

CHOICE OF CEREALS

(Corn flakes / wheat flakes / muesli)

EGGS TO ORDER

(Served with oven roasted baby potato, baked beans, grilled tomato)

(Choice of chicken / pork sausages / bacon)

Or

GYPSY TOAST

(Served with maple syrup, whipped cream and fruit compote)

Or

PAV BHAJI

TEA / COFFEE

Day 7 (Lunch Menu)

LEMON CORIANDER BROTH

TOMATO & BOCCONCINI SALAD

(Served with bitter greens tossed in balsamic dressing)

VEGETABLE FRICASSEE

(Served with buttered fettuccini)

Or

CHICKEN FRICASSEE

(Served with buttered fettuccini)

INDIAN SELECTION

SHAHI PANEER

(Hing dal tadka, steam rice, tawa roti and plain curd)

Or

PRAWNS CURRY

(Hing dal tadka, steam rice, tawa roti and plain curd)

SUNKEN CHOCOLATE CAKE

Day 7 (Dinner Menu)

KESARI MURG SHORBA

CAESAR SALAD

(Choice of: - Grilled chicken / butter garlic prawns)

Or

CHICKEN CHAPLI KEBAB

(Served with roasted gram and peanut chutney)

SPAGHETTI PASTA

(Choice of sauce: - arrabiata / alfredo)

Or

PAN SEARED TUNA

(Served with grilled vegetable and pesto drizzle)

INDIAN SELECTION

PANEER MALAI KOFTA

(Hing dal tadka, saffron pulav, tawa roti and plain curd)

Or

BHUNA GOSHT

(Hing dal tadka, saffron pulav, tawa roti and plain curd)

CHOCOLATE CREMEUX

(Served with vanilla ice cream)

GIL E FIRDAUS



