

TO BEGIN YOUR DAY

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|  The Breakfast Buffet | 550 |
| A wholesome breakfast spread of Indian and continental fare at the Rising Sun, available from 0700 hrs to 1030 hrs | |
|  Continental Breakfast | 300 |
| Freshly squeezed fruit juice or seasonal fruit platter
Choice of breakfast rolls or toast
tea, coffee or hot chocolate | |
|  Indian Breakfast | 350 |
| Freshly squeezed fruit juice or seasonal fruit platter or lassi
aloo parantha with yoghurt or poori bhaji
Idli, Vada or uttapam with coconut and tomato chutney
Tea, coffee or hot chocolate | |
|  Babylon Breakfast | 350 |
| Freshly squeezed fruit juice or seasonal fruit platter
Fluffy pancake with melted butter and maple syrup/honey
Two eggs any style with hash brown potatoes and grilled tomatoes
Tea, coffee or hot chocolate | |

ALA CRATE SELECTION

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| Fresh, Seasonal Fruit Juice | 210 |
| Canned Juice | 150 |
| Papaya Boat | 175 |
| Seasonal Fresh Fruit Platter with Yoghurt | 210 |
| Choice of Cereals | 175 |
| Please ask for the selection. Served with hot / cold milk | |
| Bakers Basket | 210 |
| Assorted muffins, croissant, brioche and Danish pastry, whole wheat or brown bread toast | |
|  Fluffy Pancake | 210 |
| Cinnamon flavored pancakes topped with raisins, served with honey / maple syrup | |
|  French Toast | 210 |
| Slices of bread cooked in a delicate sauce of eggs, milk and honey | |

EGGS - TO YOUR DELIGHT

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| Choice of Eggs | 210 |
| Three eggs any style with hash brown potatoes and grilled tomatoes | |
| Choice of Eggs With Chicken Sausage | 350 |

CHOISES FROM INDIA

■ Idly	175
■ Vada	175
■ Dosa	175
Plain / Masala	
Uttapam	175

All above are served with sambar, coconut and tomato chutney

■ Poori Bhaji	175
Served curried potatoes and pickle	
■ Stuffed Parantha	175
Served with yoghurt and pickle	
■ Akuri on Toast	175
Indian version of scrambled eggs, served on toast	

■ BEVERAGES

Coffee	95
Freshly Brewed Tea	95
Earl Grey, Darjeeling or Assam - Served with honey, Lemon or milk	
Health Drinks	150
Hot Chocolate / Bournvita / Horlicks	
Lassi	150
Sweet / Salted / Masala / Plain	
Iced Tea	150
Tea served chilled with a mint sprig and fresh lime	
Seasonal Fresh Fruit Juice	210
Canned Juice	150
Packaged Drinking Water (1 Litre)	80
Soda	120
Fresh Lime Soda / Water	150
Aerated Beverages	120
Diet Can	150
Tonic Water	150
Energy Drink	250

* Please allow 25-30 minutes for food to be served
* Taxes as applicable

GOURMET PIZZAS

 Mistro Mare	350
Shrimp, tuna, spring onions, capers, tomatoes and mozzarella cheese	
 Sicilian	350
Anchovies, capers, black olives, tomatoes and mozzarella cheese	
 Punjabi	350
Tandoori chicken, red onions, green chillies, tomatoes, makhani gravy and mozzarella cheese	
 Hawaiian	350
Pineapple, cheese and tomatoes	
 Make your own pizza	350
Choose any four of the following - tandoori chicken, chicken sausages, shrimp, tuna, capsicum, mushroom, black and green olives, tomatoes, paneer tikka and mozzarella cheese	

FROM THE SANDWICH BOARD

 Plain, Toasted or Grilled Sandwich	300
Choice of chicken, tuna, cheese tomato or cucumber	
 Farm House Sandwich	350
Rye bread with grilled chicken, cheese	
 Canadian Club Veg.	350
 Canadian Club Non Veg.	350
Our version of classic club sandwich with brown bread	
 Steak Sandwiches	350
Peppered chicken steak tossed up with onions and mustard on sesame bun	
 Sub Marine	400
A long roll filled with marinated prawns and spicy, garnished with relishes, olives, gherkins	
 Wild West Burger	350
Juicy minced chicken patty served on toasted sesame bun, topped with fried egg and served with french fries	
 Rider	350
Soft bakers bun with juicy mutton patty, topped with sauteed onion and served with french fries	
 Cart Wheel Burger	350

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QUICK BITES

	Masala Fish Fingers An Indian version of fish finger flavored with spices	530
	Cutlets Chicken / Vegetable patty, crumb fried and served with french fries	300
	Keema Pao Sumptuous combination of mincemeat and egg served with buttered pao	300
	Pao Bhaji Mouth Watering fare from streets of Mumbai	300
	Kathi Rolls Chicken / Paneer	300
	Pakodas Chicken / Paneer / Vegetable	300
	Curried Vegetables Puffs Served with tomato garlic dip	200
	CTC Served with tomato garlic dip	200
	Pastries Please ask for the selection	150

CREAMY CHILLERS

Cold Coffee With or without ice cream	150
Thick Shakes With or without ice cream	150
Smoothies Ask the order taker for your choices	150



TANDOORI TREATS NON VEGETARIAN

Lahori Jhinge Shrimps marinated in lemon juice, ajwain and spicy traditional Lahori masala, char grilled golden in tandoor	1000
Tandoori Pomfret Silver pomfret marinated in lemon juice and spices cooked in a clay oven	700
Machchli Jal Tarang Cubes of sole delicately flavored with Indian spices, deep fried and served with chef's special tomato chutney	530
Fish Koliwada A spicy delicacy from the coast of Maharashtra	530
Tandoori Murg (Half) The king of kebabs, marinated in yoghurt and tandoori masala, char grilled over hot coals	530/900
Murg Malai Tikka Boneless pieces of chicken breast marinated with cream, finished in tandoor	530
Murg Lasuni Tikka Boneless pieces of chicken marinated in garlic and spices, cooked in tandoor	530
Murg Pudina Tikka Boneless pieces of chicken marinated in mint and yoghurt	530
Hazarvi Kebab Boneless pieces of chicken breast marinated with shahi jeera, cheese and cream flavored with mace, finished in tandoor	530
Kakori Kebab 'Lucknawi' lamb kebabs	530
Boti Kebab Piccata of baby lamb marinated with spices, cooked on charcoal grill	530
Non Vegetarian Kebab Paltter Chef's delightful assortment of kebabs	1500

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■ TANDOORI TREATS VEGETARIAN

Tiranga Paneer Triangles of paneer marinated with three different flavors of mint, pickle and yoghurt finished in traditional clay pot	400
Subz Seekh Kebab Minced vegetables delicately spiced to make succulent kebab	400
Moti Seekh Kabab Mince of seasonal vegetables with fresh American corn kernels, charcoaled grilled	400
Tandoori Khaas Khumb Button mushrooms marinated in chef's own marinated finished in clay oven	400
Mung Mutter Ki Tikki Mung dal and green peas bound in form of tikkis	400
Hara Tawa Kebab Bengal gram and spinach patties spiced with Indian herbs, shallow fried on tawa	400
Achhari Tandoori Aloo Potatoes marinated in achari masala and char grilled in tandoor	400
Subz Tandoori Charcoal grilled marinated vegetables and paneer	400
Vegetarian Kebab Platter Chef's delightful assortment of kebabs	999









FROM THE ASIAN WORK VEGETARIAN

Golden Fried Babycorns Golden fried babycorns accompanied with a spicy sauce	380
Vegetable Tempura Deliciously fried assorted vegetables served with Japanese ginger flavored soya	380
Five - Spice Vegetable deep fried crispy vegetables tossed in sweet and spicy sauce	380
Chilli Pepper cottage Cheese Pieces of of cottage cheese tossed in garlic and onions, flavoured with ground black pepper	380
Peppery Shanghai Vegetables Vegetables tossed in garlic with chillies	380
Vegetable Spring Roll	380
Chow Chow Potatoes Crispy potato tossed with green chilli garnished with coriander and black pepper	380
Crispy Thread Cottage Cheese Cottage cheese wrapped in noodles served with Szechwan sauce	380

FROM THE ASIAN WORK NON VEGETARIAN

Chilli Pepper Prawns Fried prawns tossed in ginger and flavored with ground black pepper	1000
Golden Fried Prawns Golden batter fried prawns accompanied with a spicy garlic sauce	1000
Thai Garlic Prawns Medium sized prawns flavored with lemon and burnt garlic	1000
Thai Fish Cake Fish mince blend with Thai spices and celery, cooked on griddle, served with sweet chilli sauce and pickled cucumber	530
Chicken Chilli Pepper Fried dishes of chicken tossed in ginger and onions, flavored with ground black pepper	530
Satay Chicken Tender pieces of chicken on a wooden skewer accompanied by peanut sauce	530
Black Garlic Chicken Chicken with dark soya, Sichuan pepper and garlic sauce	530
Hakka Chicken Sliced chicken marinated with oyster sauce, chilli paste, garlic, ginger and onion	530
Saiwoo Chicken Sliced chicken with garlic, ginger in hoisin sauce served with fried spinach	530
Five - Spice Chicken Crispy shredded chicken cooked in five aromatic spices	530

FROM THE SOUP KETTLE

 The Rising Sun Special Soup Curried Chicken and tomatoes broth	275
 Yakhani Shorba Our version of clear chicken soup flavored with Indian spices, garnished with chicken and spinach	275
 Cream Soup of your Choice Tomato / Mushroom / Vegetables / Chicken	275
 Szechwan Hot n Sour Soup Chicken / Mix meat / Vegetable	275
 Velvet Corn Soup Seafood / Vegetables / Jade	275
 Clear Soup Sea food / Chicken / Vegetables	275
 Tomato Dhaniya Ras Served tempered with cumin	275
 Minestrone Soup An Italian vegetable broth	275
 Mulligatawny Soup World famous International Indian soup	275

APPETIZERS AND SALADS

 Seafood Cocktail Marinated seafood topped with cocktail sauce	350
 Caesar's Salad Salad with lettuce, cheese, bread croutons and smoked chicken	350
 House Salad Juliennes of chicken, cheese, carrot and pineapple garnished with lettuce, boiled eggs, served in French dressing	350
 Sprouted Salad Sprouted green gram tossed with chopped onions, tomatoes and coriander in tangy dressing	180
 Exotic Vegetable salad A combination of tossed vegetables and sun dried tomatoes	180
 Fresh Garden Greens	180

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INTERNATIONAL DELICACIES

	Grilled Jumbo Prawns Marinated Prawns grilled to perfection served sizzling with accompaniment	1000
	Fish Colonial Style Crumb fried fish served with french fries and tartar sauce	530
	Fish a la Rising Sun Marinated steaks of fish grilled, served with lemon butter sauce	530
	Chicken Pepper Steak Grilled supreme of chicken topped with crushed peppercorns and coated with demi glaze served accompanied with chateau potatoes and glazed vegetables	530
	Chicken Brochettes Pizzaiola Chunks of boneless chicken skewered with onion, tomato and capsicum marinated with herbs, served sizzling on a bed of buttered rice	530
	Southern Fried Chicken Crispy crumb fried chicken served in a basket with french fries	530
	Vegetables Cordon Bleu Mixture of fresh garden vegetables with the filling of cheese and mushroom, served topped with barbeque sauce accompanied with sauteed vegetables and fries	400
	Corn and Mushroom Casserole Mushrooms and corn in cheese sauce, served on a bed of spinach	400
	Baked Creole Vegetable Fine dices of vegetables cooked in creamy Mornay sauce topped with cheese and gratinated	400
	Pasta Cooked to Perfection Penne / Fussili / Fettuccini / Farfalle / Spaghetti / Macaroni Choice of sauce from Cheese / Napolitaine / Florentine / Mix Meat Sauce	400/450

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FROM OUR CHINESE KITCHEN

	Ginger Blasted Prawns Prawns sauteed in ginger in red chillies	1000
	Beijing Style Prawns Spiced prawns and vegetables	1000
	Garlic Fish An Oriental favorite - Fish simmered in garlic sauce	530
	Chilly Fish Hong Kong Style Sliced fish sauteed with ginger, garlic and fried cashew nuts	530
	Stir Fried Szechwan Chicken Diced chicken and chillies and ginger	530
	Chilli Chicken Hakka Style Boneless chilli chicken sauteed with capsicum and onions	530
	Shredded Lamb With Red and Green Pepper Lamb tossed with red and green bell peppers	530
	Lamb Oyster Sauce Roasted lamb tossed in oyster sauce	530
	Mix Vegetable with Baby corn and Mushroom Stir Fried diced vegetables cooked with baby corn and mushroom	400
	Empress Delight Exotic vegetables stir-fried in chef's special sauce	400
	Crispy Vegetable in Hot Chilli Sauce Crispy batter fried vegetables in chef's own chilly sauce	400
	Vegetable Manchurian Vegetables dumplings laced with garlic and soya sauce with herbs	400

THAI CURRIES (Green / Red / Yellow)

Served accompanied with steamed rice

	Seafood	530
	Mix Meat	530
	Chicken	530
	Vegetable	400

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RICE

 Seafood Fried Rice	530
 Mixed Meat Fried Rice	530
  Fried Rice Chicken / Vegetables / Garlic	530/400

NOODLES

 Pan Fried Seafood Noodles	530
  Chilli Garlic Noodles Chicken / Vegetable	530/400
  Hakka Noodles Chicken / Vegetable	530/400
 American Chopsuey	530/400
 Chinese Chopsuey	530/400

TASTE OF INDIA **NON VEGETARIAN**

Jheenga Aap Ki Pasand Please give your specification to the order taker to have the dish prepared to your taste	1000
Goan Fish Curry Cubes of fish in coconut flavored gravy from the coast of Goa	530
Amritsari Machli A specialty from Punjab	530
Murg Tikka Masala Boneless chicken tikka cooked with onion, tomato and capsicum	530
Murg Kalimirich Tender pieced of chicken cooked in Indian spices and crushed black peppercorns	530
Murg Shorbedar Succulent pieces of chicken simmered with Indian spices	530
Mutton Rogan Josh Succulent pieces of lamb in a rich gravy from Kashmir	530
Saag Gosht Pieces of mutton sauteed with Indian sipces and spinach puree served garnished with ginger	530
Safed Maas Tender pieces of mutton cooked in spicy yoghurt gravy	530
Keema Matar The good old mince of mutton and green peas in mild spices	530






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TASTE OF INDIA VEGETARIAN

Ruwagan Chaman Traditional Kashmiri preparation of paneer in rich tomato gravy	400
Khurchan Ka Paneer Cottage cheese, bell pepper in tangy coriander gravy	400
Navratan Kofta Creamy paneer, grated vegetable dumplings with delicate blend of raisins, cashewnuts in saffron flavored gravy	400
Bharwan Dum Ke Aloo Barrel shaped potatoes stuffed with nuts and khoya in golden gravy	400
Khumb Hara Pyaz Mushroom cooked with spring onions and Indian spices	400
Subz Khada Masala Melange of vegetables cooked with freshly pounded masala	400
Jeera Aloo	400
Aaj Ki Subzi Please ask the order taker for the choice of the day	400
Dal - e - Dum Black lentils simmered overnight on tandoor, finished with butter and cream	400
Dal Babylon Curried lentils simmered with tomatoes, tempered with butter	400
Kabuli Nazrana Chickpeas cooked with spices the traditional way	400

RICE AND PULAO

	Gost Dum Biryani Tender pieces of lamb marinated in yoghurt and spices, cooked with basmati rice	530
	Murg Biryani Chef's speciality	530
	Subz Biryani Aromatic combination of vegetables and basmati rice	400
	Vegetable Pulao / Lemon Rice / Masala Rice	400
	Safed Basmati	400
	Choice of Raita Pineapple / aloo / onion / tomato / cucumber / boondi / kachumber	180

INDIAN BREADS

Tandoori Roti	75
Roomali Roti	75
Missi / Khasta Roti	75
Plain Naan	75
Naan Garlic / Butter Cheese	80
Stuffed Kulcha Onion / Aloo / Paneer	75
Parantha Lachha / Pudina	75

DESSERTS

Chocolate Timbale A rich chocolate mousse	275
Apple Cinnamon Crunchy Pie Cinnamon flavored apple slices on a flaky pastry, served with vanilla ice cream	275
Creme Ninja Orange flavored custard with orange sauce	275
Choclote Fudge Brownie Served with vanilla ice cream and hot chocolate	275
Lachcha Rabdi Sweetened condensed milk served chilled with dry fruits	275
Sahad e Jaam Golden fried khoya dumplings served dipped in honey and rose flavored sugar syrup, served hot	275
Babylon Sundae Any three scoops of ice cream - chocolate, vanilla, strawberry, mango or coffee, enveloped in fruit sauce topped with chocolate shavings and nuts	275
Seasonal Fresh Fruit Platter	275
Ice Cream Flavors Please ask the order taker for your selection of regular ice cream	230