

Élan

BREAKFAST

BEVERAGES

Selection of Signature Teas	463
English Breakfast Assam Darjeeling Earl Grey Green Jasmine Chamomile Ginger Lemon Grass	
Coffee	463
Espresso Cappuccino Cafe Latte Americano	
Lassi	400
Sweet Salted Masala Chaas	
Saffron and Pistachio Lassi	400
Fresh Fruit Juices	400
Orange Pineapple Watermelon Sweet Lime Tender Coconut	
Fresh Vegetable Juices	400
Carrot Beetroot Cucumber Tomato Fruits and Vegetables Combinations or 'Make Your Own'	

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A LA CARTE BREAKFAST

-  **Lodhi Signature Breakfast** 1500
Selection of fresh fruit juice, baker's basket, choice of hot breakfast | Egg selection | Indian selection, fine tea or coffee
-  **American Breakfast** 1300
Selection of fresh fruit juice, baker's basket, cereals, eggs, fine tea or coffee
-  **Continental Breakfast** 1000
Selection of fresh fruit juice, cereals, baker's basket, fine tea or coffee
-  **Bircher Muesli** 545
Grated apple and hazelnuts
-  **Selection of Cereals**  445
House toasted muesli with sunflower seeds, Corn flakes, wheat flakes and chocos
-  **Irish Oatmeal Porridge** 695
Stewed apple and maple syrup
-  **Seasonal Fruit Platter** 545
-  **Freshly Baked Breakfast Pastry** 245
Selection of Homemade Croissant | Pain au Chocolate | Banana Bread | Doughnut | Danish (Choose any one)
-  **Eggs Selection**  695
Eggs any style served with roasted tomato, rosti, baby spinach and your choice of bacon or sausages
-  **Eggs Benedict** 695
Poached eggs on English muffin with ham topped with chives hollandaise sauce
-  **Eggs Florentine** 695
Poached eggs on spinach and English muffin, topped with chives hollandaise sauce
-  **Pan Cake**  695
Chocolate sauce, maple syrup and whipped cream

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- **French Toast** 695
 Brioche bread, seasonal fruit compote,
 ricotta cheese and honey
- **Cold Cut Platter** 1500
 Prosciutto, salami, black forest ham and smoked salmon
- **Salmon Bagels**  795
 Smoked salmon, cream cheese, onion and capers
- **White, Whole Wheat, Multigrain or Rye Toast** 245
 Butter, cream cheese, jam and compote

INDIAN

- **IDLI**   695
 Steamed rice and lentil cakes served with sambhar and chutney
- **DOSA**  695
 Crispy rice and lentil pancake with choice of Plain | Cheese |
 Masala | Egg, served with sambhar and chutney
- **UTTAPAM**  695
 Savory rice and lentil pancake topped with onion, tomato
 Coriander served with sambhar and chutney
- **PURI BHAJI**  695
 Fluffy north indian bread served with cumin flavored potato curry
- **PARANTHA** 695
 Pan-fried flat indian bread, stuffed with your choice of potato,
 cauliflower or paneer served with yoghurt
- **UPMA** 695
 Savory semolina porridge with curry leaves and cashew nut
- **MOONG DAL CHEELA**  695
 Yellow lentil cakes with cottage cheese, served with mint chutney
- **SAMOSA MATAR BHAJI** 695
 Savoury semolina porridge with curry leaves and cashew nut
- **BOMBAY EGG BHURJI**  695
 Chef's own version of Indian-style spiced scrambled
 eggs with croissant

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ALL-TIME FAVOURITES

SANDWICHES | BURGERS | WRAPS

Vegetarian

- **Chili Cheese Toast** 845
Melted cheese and chili on toast
- **Paneer Khurchan Kathi Roll** 895
Cottage cheese, onion, pepper served with mint sauce
- **Tomato, Mozzarella, Focaccia** 1045
Tomato, mozzarella, avocado, sun-dried tomato paste
basil pesto, toasted focaccia
- **Desi Club Sandwich** 1045
Paneer, potato rosti, cucumber, tomato, lettuce
- **Aloo Burger** 1045
Crisp potato patty, lettuce, tomato

Non-Vegetarian

- **Chicken Tikka Kathi Roll**  1295
Chicken, onions, peppers, mint sauce
- **Classic Club Sandwich** 1295
Chicken, bacon, fried egg, lettuce, tomatoes
- **Salami Milano, Brie Cheese, Baguette** 1395
Italian salami, brie cheese, French baguette
- **Ham n Cheese, Sour Dough, Over Easy** 1395
Honey glazed ham, over easy egg,
mustard mayonnaise, toasted sour dough bread
- **Chicken Burger** 1395
Fried bacon, brie cheese, chicken burger
- **Poached Prawn and Avocado, Ciabatta** 1545
Poached prawn, lolo rosso, capers, avocado with
cocktail sauce, toasted ciabatta bread

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EUROPEAN KITCHEN

SOUPS

- Oven Roasted Tomato Basil Soup 745
- Corn and Cheddar Cheese Velouté 745
- Creamy Lobster Bisque  995

SALADS | APPETIZERS

- Classic Caesar Salad**
 - Vegetarian 995
 - Non-vegetarian 1095
- **Apple Feta Salad**  995
Handpicked fresh lettuce, sundried tomato, greek feta and apple
- **Beetroot Goat Cheese Salad**  995
Rucola, caramelized walnuts, balsamic dressing
- **Chef's Salad**   995
Rocket, caramelized walnuts, Californian orange, balsamic
- Quinoa Salad**  
 - Broccoli, almond, quinoa and pomegranate seeds 845
 - Choice of chicken 1045
- **Sous-Vide Mustard Chicken Salad**  1145
Sous-vide chicken, tender salad leaf, mustard vinaigrette
- **Pan Seared Tuna with Mixed Leaves**   1395
Yellow fin tuna, lettuce, pine nuts, radish, kalamata olives, ginger and sesame dressing

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PIZZAS

Vegetarian

1345

- Margherita
- Primavera
- Pesto, Sundried Tomato, Cherry Tomato, Pine Nuts
- Quattro Formaggi

Non-Vegetarian

1545

- Chicken Jalapeno
- Smoked Salmon
- Caper Pepperoni
- Pizza Carne** - pepperoni, chicken sausages, lamb mince

MYOP' - Make Your Own Pizza

Please choose your pizza base

Double Fermented Sour Dough | Napoli Style |
Whole Wheat | Thin Crust

- Goat Cheese | Parmesan | Rocket | Bell Pepper |
Olive | Asparagus | Pine Nuts | Mushroom | Caper |
Basil | Sun Dried Tomato | Jalapeno | Onion | Sweet Corn **1345**
- Grilled Chicken | Chicken Krapow | Chorizo |
Prosciutto | Salmon | Squid | Shrimp **1545**

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PASTAS





-  **SPINACH AND RICOTTA CHEESE RAVIOLI** 1545
- Choice of Pasta** 1345 | 1545
Penne | Spaghetti | Linguini
Whole Wheat Penne
Whole Wheat Spaghetti
- Choice of Sauces**
 Arrabiata | Aglio e Olio | Basil Pesto | Four Cheese
 Carbonara | Chicken Bolognese

RISOTTO

-  **Gorgonzola and Wild Mushroom**  1545
Fresh flat parsley, pecorino shaving
-  **Farm Asparagus, Sage Risotto**  1545
-  **Garlic Prawn and Gremolata Risotto**  1995
Fresh thyme, parmigiano reggiano
-  **Duck Confit Risotto**  2245
Fresh parsley, pecorino shaving

MAINS

Vegetarian

-  **Rosti**  1395
Farm asparagus, forest mushrooms, sour cream
-  **Mac and Cheese** 1195
Macaroni and cheddar cheese white sauce,
flavored with parsley
-  **Baked Artichoke** 1295
Roman baked artichoke, rocket,
cherry tomatoes, garlic cream sauce

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Fish











- **Lemon Garlic Sole**  1495
Braised tender vegetables, roasted almond romesco sauce
- **Herbs Crusted Sea Bass** 2195
Pickle crudo, clarified butter caper sauce
- **Sous Vide Salmon**  2895
Sicilian ratatouille, salmoriglio sauce

Meat | Poultry

- **Grilled New Zealand Lamb Chop**  3745
Served with cheesy polenta rosemary pepper jus
- **Duck Confit**  2195
Duck confit, potato galette, orange sauce
- **Chicken Stroganoff**  1545
Chicken strip, white onion and mushroom
- **Chicken Schnitzel** 1545
Served with truffle mascarpone mash potato, sauerkraut
- **Roast Chicken**  1545
Roasted half chicken, walnut and celery

Sides

595

- **Wilted Garlic Spinach** 
- **Mascarpone Mash Potato** 
- **Creamy Polenta** 
- **Classic Fries**  
- **Potato Wedges**  
- **Sautéed Mushrooms**  
- **Grilled Vegetables** 

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ORIENTAL KITCHEN

SOUPS

Vegetarian




- **Lemon Coriander, Asian Mushroom**  745
- **Hot and Sour, Bean Curd, Chili, Soy, Vinegar**  745
- **Tom Yum Phak**  745
- **Tom Kha Phak**   745

Non-Vegetarian

- **Lobster and Prawn** 895
Dumpling soup, fried shallots, wonton broth
- **Lemon Coriander**  845
Chicken
- **Hot and Sour**  845 | 895
Chicken | Prawn
- **Tom Yum** 845 | 895
Gai | Goong
- **Tom Kha**   845 | 895
Gai | Goong

SALADS

Vegetarian

- **Som Tam**  995
Honey dressing
- **Thai Glass Noodles**  895
Coriander, onion, cashew nut, lemon and garlic
- **Oriental Salad**  895
Snow peas, green beans, sprouts, broccoli, peanut dressing

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Non-Vegetarian




- Raw Papaya, Poached Shrimps, Isan Style  1395
- Minced Chicken, Mint, Roasted Rice  1145

APPETIZERS

Vegetarian




- Spring Roll  995
- Poached Wonton, Chestnut, Mushroom, Garlic  995
- Steamed Edamame, Rock Salt, Lime   995
- Lotus Stem Salt and Pepper  995
- Wok Tossed Chili Edamame  1095

Non-Vegetarian

- Chicken Spring Roll  1145
- Garlic Shrimps, Sichuan Peppercorn, Scallions  1195
- Crab Rangoon, Wonton Crisp, Spring Onion  1195
- Duck Spring Roll with Plum Sauce  1195

DIM SUM

Vegetarian

- Edamame, Black Fungus, Mushroom 795
- Carrot, Celery, Glass Noodle, Sesame Oil  795
- Asparagus, Corn, Mushroom in Curry Flavour  795
- American Corn and Chili Paste Bao  795

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Non-Vegetarian

- Chicken, Celery, Chili  895
- Prawn Har Gao  995
- Sole, Water Chestnut, XO Sauce  995
- Pork, Hoisin, Siu Mai  995
- Chai Siu Bao  995

WOK - MAINS


Vegetarian

- Sweet and Sour Eggplant, Spring Onion  1095
- Thai Green Curry, Pea Aubergine, Eggplant, Broccoli   1195
- Steamed Asian Greens, Fresh Chili Soy  1195
- Mapo Tofu, Sichuan Pepper  1195
- Kung Pao Asian Vegetables, Tofu, Nuts  1195

Fish

- Steamed Sea Bass, Soy, Ginger  2095
- Shrimps, Snow Peas, XO Sauce  2095
- Steamed Prawn, Enoki Mushroom, Garlic Soy 2095

Lamb

- Sliced Lamb  1795
Sichuan spice, mushroom, bamboo shoot

Pork

- Sweet and Sour Crispy Pork Belly  1795
Pineapple, bell pepper

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Tenderloin

- **Sliced Tenderloin**  **1795**
Green chili, ginger, garlic, scallion oil

Chicken

- **Chicken Red Curry**   **1395**
Fresh basil, Thai red chili
- **Kung Pao Chicken**  **1395**
Bullet chili, peanuts, spring onion
- **Sliced Chicken**  **1545**
Sichuan spice, mushroom, bamboo shoot

NOODLES

- Veg | Chicken | Prawn**  **695 | 795 | 895**
Hokkien Style | Classic Phad Thai | Pan Fried

RICE

- Veg | Chicken | Prawn**  **695 | 795 | 895**
Burnt Garlic | Thai Basil |
Steamed Quinoa | Steamed Jasmine Rice

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JAPANESE KITCHEN

SMALL PLATES

- **Shira Ae**  **1050**
An age old dish served gourmet style, mashed seasoned tofu served on a bed of homemade sauce and wrapped with fresh cut cucumber and radish

- **Avocado – Corn Tarter** **1050**
Creamy avocado and corn tarter served with crunchy white onion. Japanese pickle and garnished with crispy rice, ponzu sauce

- **Miso Chicken Salad** **1350**
Pulled slow braised chicken leg served with an array of aromatic vegetables and dressed with miso dressing

LARGE PLATES

- **Grilled Eggplant, Sweet Miso** **1550**
Texture of eggplant, quarter braised eggplant stuffed with sweet onion, eggplant puree and garnished with eggplant chips, red radish, served over a bed of sweet miso sauce

- **Tofu Steak, Kagero Sauce** **1850**
Grilled small steaks of seasoned tofu cooked over Teppanyaki and served with a side of seasonal vegetables

- **Seabass, Mustard Sauce** **2250**
Grilled seabass, cooked with an aromatic mix of Japanese pickles, crispy onion, garlic and chopped spring onion, served over a bed of mustard soy

- **Lamb Rack, Kagero Sauce** **2250**
Grilled lamb chops cooked as per doneness, served with wasabi flavored sweet potato mash, kagero sauce and grilled exotic homshimeji mushroom

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SUSHI

- **Kakiage** **850**
Vegetables tempura fried rolled with spicy mayonnaise
- **California** **850**
Carrot, asparagus, cucumber and takuan rolled with cream cheese and guacamole
- **Salmon – Crunchy Corn** **1050**
Norwegian salmon rolled and garnished with crunchy corn flakes and basil mayonnaise
- **Warm Eel Roll**  **1050**
Battera, box shaped sushi lined with sushi rice, nori, slices of eel, fresh cut scallions and sweet soy
- **Baked Shrimp Roll** **1050**
Shrimp tempura rolled and garnished with shrimp salsa

SOUP

- **Tofu Miso Soup**  **650**
Umami flavored white miso soup garnished with tofu dices and fresh cut scallions
- **Seafood Miso Soup**  **750**
A mixed of diced salmon, shrimp and seabass served with umami flavored miso soup

NOODLES

- **Yaki Vegetable Soba** **1050**
Buckwheat noodles cooked with aromatic vegetables, homemade soy, garnished with spring onion and fried garlic
- **Yaki Vegetable Udon** **1050**
Japanese udon noodles cooked aromatic vegetables, homemade soy, garnished with fried garlic and spring onion

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- **Yaki Soba Chicken**

Buckwheat noodles cooked with aromatic vegetables, chicken leg and homemade soy, spring onion and fried garlic

1250
- **Yaki Soba Seafood**

Buckwheat noodles cooked with aromatic vegetables, shrimps, seabass, homemade soy, spring onion and fried garlic

1550
- **Yaki Udon Chicken**

Udon noodles cooked aromatic vegetables, chicken leg, homemade soy, garnished with fried garlic and spring onion

1250
- **Yaki Udon Seafood**

Japanese udon noodles cooked aromatic vegetables, seabass, shrimps, homemade soy, fried garlic and spring onion

1550

TEPPANYAKI

- **Seasonal Vegetable**

Teppanyaki style seasonal vegetables homemade soy

1450
- **Garlic Fried Rice**

Teppanyaki style rice, garlic and aromatic vegetables

950
- **Organic Chicken Leg**

Teppanyaki styles chicken cooked in homemade soy, served over a bed of grilled vegetables

1545
- **Salmon Steak**

Teppanyaki style Norwegian salmon, homemade soy, grilled vegetables

2650
- **Chicken Garlic Fried Rice**

Teppanyaki style chicken rice, garlic, aromatic vegetables

1095
- **Pork Garlic Fried Rice**

Teppanyaki style pork rice with garlic, aromatic vegetables

1095
- **Seafood Garlic Fried Rice**

Teppanyaki style seafood rice, garlic, aromatic vegetables

1250

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INDIAN KITCHEN

SOUPS

- Mulligatawny**  
 Vegetarian 745
 Chicken 845

APPETIZERS

Vegetarian

- Samosa Choley Chaat** 1045
Samosa served with Amritsari choley, yoghurt and tamarind sauce
- Palak Ki Chaat**  995
Crispy fried spinach served with tamarind sauce, pomegranate seeds
- Bharwan Malai Gucchi**  2295
Kashmiri morels stuffed with tempered button mushroom, cooked in clay oven
- Dahi Ke Kebab** 1045
Mouth melting moments of deep-fried yoghurt
- Paneer Tikka Kandahar**  1045
Cottage cheese, ginger and pomegranate molasses
- Matar Ki Tikki**  1045
Shallow fried green pea tikki filled with yoghurt and mint
- Tandoori Chatpate Aloo**  1045
Baked potato mixed with Indian herbs and spices
- Vegetarian Kebab Sampler**  1945
An irresistible assortment of four kebabs of chef's choice

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Non-Vegetarian

- **Boorani Jhinga**  **1745**
Garlic infused tiger prawns marinated with cream and yoghurt
- **Tandoori Pomfret**  **1745**
Indian spice and yoghurt marinated pomfret, cooked in clay oven
- **Zaveri Macchi Tikka**  **1595**
River sole marinated with homemade masala grilled in clay oven
- **Amritsari Seekh**  **1495**
Skewers of spiced minced lamb cooked in clay oven
- **Gosht Galouti**  **1495**
Mouth melting minced lamb with mild aromatic spices
- **Lucknowi Tawa Chaap** **1495**
Marinated lamb chops with chefs' special spices, cooked on hot plate
- **Banjara Murgh**  **1395**
Clay oven cooked spicy marinade chicken with Indian spices and herbs
- **Tandoori Kukkad**  **1395**
Half part of whole chicken on bones, yoghurt, spice marinade cooked in clay pot
- **Non-Vegetarian Kebab Sampler**  **2645**
An irresistible assortment of four kebabs of chef's choice

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MAINS

Vegetarian

- **Gucchi Aur Khumb**  **2095**
Kashmiri morels with button mushroom tossed in rich onion and tomato gravy
- **Paneer Makhani**  **1295**
Cottage cheese simmered in satin smooth tomato gravy, flavored with aromatic spices
- **Saag Paneer**  **1295**
Paneer tossed with garlic and cumin flavored spinach puree
- **Papad Aur Paneer Ki Subzi**  **1295**
Cottage cheese and papadam tossed with Indian spices
- **Paneer Khatta Hara Pyaaz**  **1295**
Cottage cheese cooked with spring onion and tamarind pulp
- **Amchuri Bhindi**  **1195**
Okra with onion, dry mango powder and tomatoes
- **Handi Tarkari Masala**  **1195**
Assorted vegetables in rich cashew and tomato gravy
- **Amritsari Choley**  **1045**
Carom seed tempered chickpea with blend of Punjabi spices
- **Lahsooni Palak Chilgoza**  **1195**
Spinach paste tempered with garlic, roasted pine nuts
- **Gobhi - Cauliflower** **1045**
Aloo methi | Hara pyaz adraki
- **Aloo - Potato Cooked to Your Choice** **1045**
Matar | Jeera | Tamatar raseela | Palak
- **Dal Makhani**  **1145**
Creamy black lentil cooked overnight, enriched with butter and fenugreek
- **Dal - Yellow Lentil Cooked to Your Choice**  **1045**
Tadka | Palak | Methi

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Seafood

- **Jhinga Mappas**   1745
Prawns simmered in tamarind and coconut sauce
- **Goan Fish Curry**   1595
Sole, coconut milk, chili and kokum, served with brown rice

Meats

- **Sikandari Raan**  3095
Marinated whole lamb leg braised in rich stock, blend of spices cooked in clay oven
- **Taar Gosht**  1495
Lamb shank cooked in flavored and rich stock
- **Murgh Nizami Handi**  1395
Chicken cooked with cashew and brown onion

BIRYANI | RICE

- **Jhinga Baghara Kushka** 1695
Mustard seed and curry leave tempered prawns layered with flavored basmati rice
- **Gosht Biryani** 1595
Lucknow style lamb cooked with aromatic basmati rice
- **Nizami Murgh Biryani** 1495
Fragrant chicken layered with saffron infused basmati rice
- **Arsalan Murgh Biryani** 1495
Fragrant chicken and potato cubes layered with saffron-infused basmati rice
- **Gucchi Pulao**  1945
Fragrant basmati rice cooked with stuffed morels
- **Steam Rice**   695
Steamed basmati rice
- **Brown Rice**   695

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INDIAN BREADS

345

- **Plain Naan** 
Leavened bread made with refined flour served with plain or with a choice of - Garlic | Butter | Cheese | Chili | Olives
- **Tandoori Roti** 
Clay oven cooked whole wheat bread served with butter or without butter
- **Paratha**
Layered whole wheat bread served with butter or with mint leaves
- **Kulcha**
Refined flour bread stuffed with Paneer | Aloo | Onion
Missi Roti | Bajra Roti | Roomali Roti | Tawa Roti

RAITA

395

- **Pudina Raita** 
Yoghurt with fresh mint
- **Boondi Raita** 
Yoghurt with gram flour pearls
- **Mix Vegetables Raita** 
Yoghurt with onion, tomato and cucumber
- **Pineapple Raita** 
Yoghurt with diced pineapple

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DESSERTS

745

- **Badam Halwa**
Almond fudge with sugar and reduced milk, pistachio flakes
- **Kesar Phirni** 
Saffron flavored rice pudding
- **Rasmalai** 
Saffron and cardamom flavored milk dumplings
- **Crunchy Chocolate Mousse, Mud Cake Sponge** 
Belgian chocolate, hazelnut, mud cake with chocolate mousse
- **White Chocolate Yoghurt with Passion Fruit Granita** 
Belgian chocolate, French cream, yoghurt, passion fruit granita
- **Double Chocolate Brownie**
Dark and white chocolate brownie, Madagascar vanilla ice cream
- **Wild Berry Baked Yoghurt (Eggless)**
House curd, condensed milk and cream baked to perfection
- **Classic Tiramisu, Shaved Dark Chocolate**
Classic tiramisu made with homemade mascarpone cheese
- **Bread and Butter Pudding**
- **Vanilla Panna Cotta (Sugar Free and Low Calorie)** 

JAPANESE DESSERTS

350

- **Matcha Ice Cream** 
Japanese green tea matcha flavored ice cream, mint spring
- **Sesame Ice Cream** 
Black Sesame flavored ice cream served with tuille
- **Yuzu Sorbet**  
Yuzu flavored sorbet, wasabi, mint spring
- **Melon and Berry Sorbet**  
Japanese melon, blueberry and cranberry flavored sorbet, mint spring

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