

Xenia

FINE DINE
RESTAURANT





HOT & COLD BEVERAGES

7.00 am – 11.00 pm

SEASONAL FRESH FRUIT JUICE	349
MILK SHAKE Vanilla Strawberry Chocolate Mango	349
COLD COFFEE	349
LASSI CHAAS	349
HOT CHOCOLATE BOURNVITA HORLICKS	299
AERATED BEVERAGE 300 ml can	200
PACKAGE DRINKING WATER 1 Lit	199
TEA Masala, Green Tea, Infused Tea, etc.	249
TEA Teapot, served with accompaniments	399
COFFEE Cappuccino Espresso Americano	399

"Please Inform us about allergies, if any"
All prices are in Indian rupees. Government taxes as applicable.
We levy, 5% service charge



BREAKFAST

7.00 am – 10.30 am

AMERICAN BREAKFAST

849

Choice of fresh juice | Oven fresh bakery | Choice of cereals | Two eggs any style |
Choice of tea/Coffee/Health drink

INDIAN BREAKFAST (Choice of any two)

849

Seasonal fresh fruit juice | Fresh fruit platter (Idly |Uttapam | Dosa | Poori Bhaji | Paratha)
Choice of tea & Coffee.

CONTINENTAL BREAKFAST

649

Choice of Fresh Juice | Sandwich | Choice of Tea/Coffee/Choice of Egg Preparation

SEASONAL FRESH FRUIT PLATTER

749

Four type of fresh cut fruit serve with cream & honey

CEREALS

350

Cornflake | Chocoflake | Oats | Wheatflake
Served along with choice of milk Hot / Cold & Honey

EGGS ANY STYLE

599

Scrambled | Omelette | Fried | Poched | Boiled
Serve with a slice of toast,Grilled Chicken Sausage, Hash brown & Grilled tomato

FRENCH TOAST | AMERICAN PANCAKE

599

Served with maple syrup / Honey & Whipped cream and fruit compote

POORI BHAJI

499

Deep fried whole wheat bread served with potato curry and pickle

PARATHA

499

Potato | Onion | Cauliflower | Paneer
Whole wheat paratha stuffed with your choice, served with curd & pickle

IDLY | MEDU VADA | UTTAPAM (3 Pcs)

499

Served with sambar , coconut chutney & tomato chutney

POHA

349

Savory flatten rice with south Indian tempering

FRESH FRUIT JUICE

399

Freshly squeezed juices

COFFEE

399

Readymade | Cappuccino | Espresso| Mocha | Americano |Latté | Cinnamon Cappuccino

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ALL DAY DINING

DUM KA BIRIYANI

Mutton | Chicken | Vegetable (Served with raita and salan)

1099/899/799

FISH & FRIES

Served with tarter

799

CRUNCHY FRIED CHICKEN

Chef special recipe, spicy ranch dressing

899

KHICHDI

Vegetable | Chicken

549/649

CURRIED BURGER

Vegetable | Paneer | Chicken

With tomato relish and peppers, served with wadges

399/499/599

TRITON CLUB SANDWICH

Vegetable | Chicken (Lettuce|tomato|cucumber|garkins|pineapple serve with wafers)

499/699

SANDWICH

Vegetable | Cheese | Chicken Plain | Grilled with a choice of filling,
serve with coleslaw and potato wedges / French fry

349/399/449

SALADS

12.00 pm – 11.00 pm

GRILLED CHICKEN CAESAR

Ice Berg Lettuce | Sundried Tomato | Chicken Tikka with Caesar Dressing and parmesan

799

FRUIT CHAT SALAD

349

OLIVIER SALAD

Potato | Vegetable | Egg with mayonnaise

449

AMERICAN CORN SALAD

Corn Kernel | Onion | Tomato | Pineapple And Chilli Tossed Together

449

GREEK SALAD

A delicious combination of Tomato | cucumber | Onion with feta

449

GARDEN OF EDEN

Combination of Cucumber | onion | tomato | Carrot along with lemon wedges & green chili

449

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SOUP

12.30pm to 3.30pm & 7pm to 11pm

SHORBA (Chef Special)

Tomato Dhania | murg jaffrani/Mutton Marag Shorba

379/479/599

CHOICE OF CREAM SOUP

Vegetable | Mushroom | Chicken
Smooth and silky, rich and satisfying

379/479

TOM YUM

Vegetable | Chicken
Thai broth flavored with lemongrass | galangal & kaffir lime

379/479

CHOICE OF SOUP (VEG/ N .VEG)

Hot & Sour/Manchow /Lemon Coriander /Burnt Garlic/Sweet corn

379/479

ACCOMPANIMENTS

MASALA PAPAD

Roasted | Fried

179

PLAIN CURD

179

RAITA

Vegetable | Pineapple |Burani

249

MASALA PEANUT

Deep fried peanut mixed with chopped onion, tomato, chilli & lemon juice

199

FRIED CASHEW NUT

499

TADKA DAHI (Chef Special)

Hang Yoghurt tempered with fresh onion tomato and Curry leaves

199

CONTINENTAL MENU

12.30pm to 3.30pm & 7pm to 11 pm

VEG STARTER

CAJUN SPICED STUFFED MUSHROOM

Mushroom stuffed with english cheddar, parmesan, cajun spice & herbs

599

TOMATO BASIL& OLIVE BRUCHETTA

Chopped fresh tomatoes with basil and garlic, coated with olive oil and vinegar, served on toasted slices of French/Italian Baguette, baked

599

JALOPINO CHEESE BALL

Jalapeno with cheese and herb mixture crumb fried serve with home made fresh salsa

599

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NON-VEG STARTER

FISH & CHIPS

Corn meal dusted fish fillets , deep fried, until golden brown and served with a spicy seasoned tartar sauce

799

CRUMBED FRIED FISH FINGER

Served with tarter

799

GRILLED PRAWN

On a bed of Potato mash with steamed vegetables and cherry tomato sauce

1199

BATTER FRIED FISH WITH CHEESE SAUCE

Golden fried batter fried fish served with chef special spicy cheese sauce.

799

BRUSCHETTA (CHICKEN/PRAWN)

Home made toast garlic bread with herbed cream cheese spicy picodigalo on traditional italian veggies

799/1199

PASTA

12.00 pm – 11.00 pm

SPAGETTI BOLOGNESE

Al dente spaghetti cooked in tomato base sauce with meat ball

699

PASTA

Vegetable | Chicken

Penne | spaghetti | Fusilli | Fettuccine

Serve with your choice of sauce Arrabbiata | Creamy cheese | Pink | Pesto

599/699

RISOTTO(VEG/N VEG)

899/1099

PIZZA

NON-VEG PIZZA

Chicken tikka , Grilled onion & pepper

799

VEG PIZZA

Seasonal mixed organic greens, zucchini, corn & pepper

599

PIZZA MARGARITA

All time favorite of tomato concasse , mozzarella & basil

599

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INDIAN MENU

VEG STARTER

12.30 pm to 3.30 pm & 7 pm to 11 pm

XENIA VEG KEBAB PLATTER	1199
Lahori Paneer Tikka Bhutte te Methi De Seekh Aloo Dahi Ke Kebab	
DAHI KE KEBAB (Chef Special)	599
Homemade hung muslin yoghurt, spiced rolled in soft bread and deep fried	
LAHORI PANEER TIKKA (Chef Special)	699
Marinated cubes of cottage cheese with lahori spices grilled in tandoor.	
PANEER SOFIANA KEBAB (Chef Special)	699
Cardamom flavored cottage cheese marinated with fennel seed and cooked in tandoor.	
TANDOORI MUSHROOM (Chef Special)	599
Fresh mushrooms stuffed with green herbs marinated in special blend of spices, cooked in tandoor.	
BHUTTE TE METHI DI SEEKH (Chef Special)	599
Cumin tempered corn and fenugreek seekh kebab	
CAJUN SPICED STUFFED MUSHROOM	699
Mushroom stuffed with english cheddar, parmesan, cajun spice & herbs	
VEGETABLE SORMA KEBAB	699
Assortment of selected coal roasted vegetable tossed with fresh cream & butter.	
TANDOORI NAZAKAT ALOO	599
Chef special ingredients stuffed potato cooked in charcoal oven	

NON-VEG STARTER

12.30 pm to 3.30 pm & 7 pm to 11 pm

XENIA NON VEG KEBAB KAZANA	1799
Nizami pudina ki sheekh Jhinga Noorjhan Sarso Fish Tikka Peshawari Murgh Kebab	
JHINGA NOORJHAN (Chef Special)	1299
Tiger prawn subtly dredged with almond, royal cumin and ginger charcoal grilled	
PRAWN	1199
Bali Butter Garlic Golden fried Salt & Pepper Tiger prawn cooked on your way	

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INDIAN MENU

GALOUTI KEBAB (Chef Special) 1199

Traditionally prepared by marinating the finely ground meat with mix of exotic spice.

NIZAMI PUDINE KI SEEKH (Chef Special) 1199

Mughlai delicacy prepared with minced mutton, Fresh mint leaf and a blend of spices

SARSO FISH TIKKA (Chef Special) 799

Spicy Fish Tikka preparation marinated with a combination of mustard, yogurt and spices. Finished in clay oven

TANDOORI SHOL/SEULA (Chef Special) 1199

Chunk of Murrel fish marinate in chef special tandoori masala and finished in clay oven

AAP KI PASAND POMFRET (Tandoor \ Tawa) 1199

Pomfret fish is marinated in tandoori masala and cooked in clay oven our iron tawa

KING FISH TAWA FRY (Chef Special) 1199

Marinated king fish cooked on hot skillet

PESHAWARI MURGH KEBAB (Chef Special) 1199

Boneless chicken leg seasoned with spices skewered and char grilled in the tandoor.

TANDOORI CHICKEN Half | Full 699/999

Assortment of selected coal roasted vegetable tossed with fresh cream & butter.

MYSORE CHILLI CHICKEN 799

Diced chunk of chicken cooked with curry leaves onion and capsicum

NILGIRI MURGH KEBAB (Chef Special) 899

Succulent pieces of chicken marinade with spicy green masala cooked in tandoor

MURGH CHANDI KEBAB (Chef Special) 899

Chicken marinated with cheese cream and cooked in clay oven served with silver leaf

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INDIAN MENU

VEGETARIAN MAIN COURSE

AAP KI PASAND PANEER	699
Kofta Khurchan Malai Butter masala Tikka Masala Makhanwala	
APP KI PASAND PALAK	599/699
Vegetable Mushroom Paneer Potato	
AAP KI PASAND SUBZI	599
Kali Mirch Kolhapuri Kadai Jhalfrezii	
AAP KI PASAND BHINDI	599
Masala Kur-Kure Do-Piyaza	
KUMB METHI MASALA (Chef Special)	699
Mélange of fresh fenugreek and mushrooms cooked in a smooth onion tomato masala	
DAL BUKHARI (Chef Special)	599
Black lentil and red kidney beans simmered overnight finished with cream and butter.	
DAL KI TAYARI	499
Double tadka Fry Lasooni Palak Masala Dhaba	

NON-VEGETARIAN MAIN COURSE

12.30 pm to 3.30 pm & 7 pm to 11 pm

JHINGHA DUM NIZAMI (Chef Special)	1199
Stir fried prawns in fresh tomato gravy, cooked on dum.	
MAHI DUM QALIYA (Chef Special)	999
Cubes of Hammour cooked in mustard oil gravy, enhanced with fenugreek seeds and served with a lot of fresh coriander and julienne of ginger soaked in lemon juice.	
PRAWN	1199
Curry Masala Masaledar Goan/Malai	
POMFRET TAWA MASALA (Chef Special)	1299
Mélange of fresh fenugreek and mushrooms cooked in a smooth onion tomato masala	
LUCKNOWI NIHARI (Chef Special)	1199
Chef's recipe for korma of elegantly exposed lamb shanks, dum cooked in their own cardamom tinged juices and marrow, finished with saffron.	

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INDIAN MENU

MUTTON ROGAN-E-NISHA (Chef Special) 1199

An all time favorite Kashmiri lamb curry.

KEEMA MATAR PUDINA 1199

Keema mutton cooked in perfection with green peas Mint Leave

RARA GOSHT 1199

A rich mughlai dish invent from the royal kitchen of nawab of awadh

GOSHT SAGWALA 1199

Mutton cooked in rich spinach gravy with Indian spices

FISH OF YOUR CHOICE 799

MASALENDAR | AMRITSARI | SORSHO - Chef speciality with secret ingredient

DUM KA MURG 899

Dum ka Murg is a traditional Hyderabadi dish of slow-cooked marinated chicken in gravy.

CHICKEN TIKKA MASALA (Chef Special) 899

Chicken Tikka-boneless chicken is marinated in yogurt, spices, ginger, garlic. Marinated chicken pieces

MURG ROGANI SALAN (Chef Special) 899

Cube of chicken cooked with brown onion paste and reach tomato greavy.

CHOOZA KHAS MAKHANI (Chef Special) 899

Chef special butter chicken marinated with khoya and fenugreek

RICE & STAPPLES

12.00 pm – 3.30 pm | 7.00 pm – 11.00 pm

DUM BIRYANI 699/899/999/1199

Vegetable | Chicken | Mutton | Prawn

Long grain rice cooked in seal pot with your choice, serve with raita & salan

KHUSKA PULAO 549

PULAO 399

Vegetable | Green peas | Jeera

STEAMED BASMATI RICE 299

PAHADI BIRIYANI (Chef Special) 999

Basmati rice simmered with spicy green masala chicken, finished on a platter

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INDIAN BREADS

12.00 pm to 3.30 pm & 7 pm to 11 pm

ASSORTED BREAD BASKET

499

Combination of 1 kulcha, 1 naan, 1 lacha paratha, 1 missi roti & 1 tandoori roti

STUFFED KULCHA (VEG & N Veg)

199/299

Keema mutton cooked in perfection with green peas Mint Leave

NAAN

199

Garlic | Butter | Cheese

LACHHA PARATHA

299

MISSI ROTI

199

PHULKA

199

TANDOORI ROTI

199

ROGANI ROTI 2 pc (Chef Special)

299

Rogani roti is delicious Indian flatbread made with milk, butter and saffron

CHINESE MENU

VEG STARTER

CHILLI GARLIC COTTAGE CHEESE

550

Tangy preparation of fresh cottage cheese, tossed with red chilli paste, diced capsicum, Onion and garnished with spring onions.

LOVELY CORN

550

Crispy fried corn tossed with sweet & spicy mix

SALT & PEPPER

550

Corn | Baby Corn | Paneer | Mushroom
Crispy fried vegetables, baby corn, carrots, mushrooms, tossed with spring onions, garlic & ginger

VEGETABLE SANGHAI ROLL

550

A golden fried vegetable spring rolls served with hot garlic sauce

LEMON HONEY CHILLI POTATO

550

Crispy potato fingers glazed with honey chilli sauce

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NON-VEG STARTER

JUMBO PRAWN Bali Butter Garlic Golden fried Salt & Pepper Tiger prawn cooked on your way	1199
KONJEE CRISPY LAMB Crispy fried shredded lamb tossed with chef special konjenaro sauce	999
FISH AS YOU LIKE APOLLO PAN FRIED CHILLI CHILLI MUSTARD HAKKA CHILLI Chunk of boneless fish cooked as you like.	599
DRUMS OF HEAVEN Crispy fried chicken wings tossed with hot garlic sauce with trio belpeppers	699
THAI BASIL CHICKEN Batter fried chicken chunk cooked with chef picked vegetable , flavored with basil, finished with Chinese sauce	699
CHICKEN IN THE BASKET Chunky and Juicy chicken crumb fried, served with a mayo dip and french fries	699

MAIN COURSE

FRIED RICE Vegetable Chicken Mixed	499 599 699
NOODLES Hakka Pan fried Singapore Vegetable Chicken Mixed	499 599 699
FOUR TREASURE VEGETABLE IN DEVIL SAUCE Selected exotic vegetable cooked in house special spicy sauce	699
JUMBO PRAWN Cantonese style Sichuan chilli Hot Chilli Basil	1199
CHILLI BASIL FISH Batter fried sliced fish cooked with soy & basil	599
FISH IN SPICY BEAN SAUCE Slice fish cooked in spicy bean sauce with shitake & asparagus	599
KUNG PAO CHICKEN WITH DRY RED CHILLI A spicy, stir fried cubed chicken with peanuts, vegetables & chili peppers	699
CHICKEN IN BLACK PEPPER SAUCE Shredded chicken cooked with soy & crushed black pepper	699
SLICED CHICKEN IN HOT GARLIC SAUCE Sliced tender chicken cooked in hot garlic sauce with trip bell peppers	699

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DESSERT

12.00 pm – 11.00 pm

RASGULLA/GULAB JAMUN/CHENNA PODA 299

KONG PHIRNI (Chef Special) 349

Creamy Saffron and semolina cooked in milk, sweetened with sugarcane juice

KESARIA RASMALAI 299

FRUIT SALAD WITH VANILA ICE CREAM 349

TUTTY FRUITY 349

Treat with a triton special desert

CHOICE OF ICE CREAM 349

Vanila | Strawberry | Chocolate | Butter Scotch | Tutty Fruity | Black berry | Mango

WALNUT BROWNIE 349

Served with ice cream

DAY SPECIAL 349

Ask server for chef special dessert

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