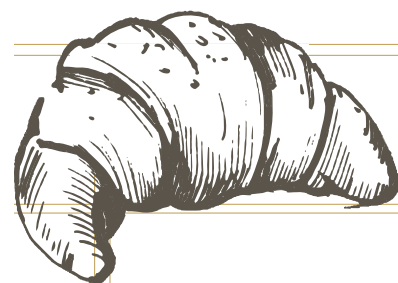




IN-ROOM DINING

= MENU =



BREAKFAST

FOUR SEASONS BREAKFAST 1750
Choice of fresh fruit juice, seasonal fresh fruit, Choice of cereals, homemade breakfast pastries, Eggs made to order

CONTINENTAL BREAKFAST 1050
Choice of fresh fruit juice, seasonal fresh fruit, Choice of cereals, homemade breakfast pastries

HEALTHY BREAKFAST 1395
Choice of fresh fruit juice, or vegetable juice (cucumber, carrot, beetroot) Seasonal fresh fruit, Bircher muesli Choice of cereals, yoghurt selection Egg white omelette (mushroom & spinach frittata)

JAPANESE BREAKFAST 1950
Miso soup, grilled salmon agedashi tofu, tamagoyaki & steamed rice

INDIAN BREAKFAST

Idli 750
Steamed rice dumpling, lentil stew & coconut chutney on side

Medu vada 750
Fried Savory Indian doughnuts, lentil stew & coconut chutney on side

Masala Uttapam 750
Fermented rice pancakes, tomatoes, onion, chillies, coriander, lentil stew & coconut chutney on side

Upma 750
Savoury roasted semolina pudding, lentil stew & coconut chutney on side

Parantha 750
Unleavened Indian bread made from whole wheat flour with choice of filling potato or cauliflower or cottage cheese

Poha 750
Sautéed dried pressed rice tempered with onion, mustard seeds, curry leaves & turmeric

Masala Dosa 750
Crepes of rice and urad dal stuffed with spiced potatoes and sauteed onions.

Dal Vada 750
Fried lentil patties, served with lentil stew & coconut chutney

Poori bhaji 795
Indian wholewheat fried bread, potato, onion, tomato, Indian spices



FROM THE BAKER'S OVEN 595
Signature loafs (sour dough, multi-grain, dark rye)

Croissant (almond, cheese, plain)

Danish pastry

Muffins (chocolate, vanilla, carrots, berries)

KIDS BREAKFAST

Chocolate chip pancake 500

Belgian waffle with whipped cream & syrup 500

One egg sunny side up, chicken sausage, hash brown 450

Assorted bread rolls and pastries 210

Choco's, cornflakes or rice crispies with cold milk 275

Yoghurt plain or fruit 250

CEREALS & FRUITS

BIRCHER MUESLI 650
Oats, yoghurt, cream, fruits, nuts

OAT PORRIDGE 595
Choice of full cream, low fat, or skinned milk

CEREALS 495
Corn flakes, All bran, rice crispies chocos, special k, wheat flakes, Choice of full cream, low fat or skinned milk

ORGANIC YOGHURT 495
Plain, fruit, Pro-biotic

CHARCUTERIE

SMOKED SALMON 1350
Cheese cream, toasted bread, capers, onion

SELECTION OF CURED & AIR DRIED MEATS 1950
Bavarian meat loaf (pork), chicken Salami, Salami Milano (pork) Parma ham, Black forest ham

PANCAKES AND WAFFLES

FRENCH TOAST 995
Berry compote, roasted almond, honey

PANCAKES 995
Castor sugar, maple syrup, sweetened cream Plain or choco chips or banana

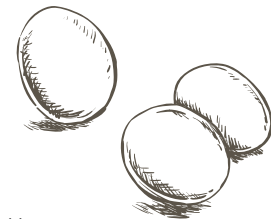
BELGIUM WAFFLES 995
Whipped cream, maple syrup, berry compote

EGGS & SO

TWO ORGANIC EGGS ANY STYLE 995
Scrambled, poached, hard-boiled, soft boiled, sunny side up, over easy

THREE WHOLE EGG- OR THREE EGG WHITE OMLETTE 1050
Choice of fillings Mushroom, Masala, bell pepper, black or green olives, ham, onion, chillies, cheddar cheese

Egg preparations are served with your preference of bacon, chicken sausage, or pork sausage

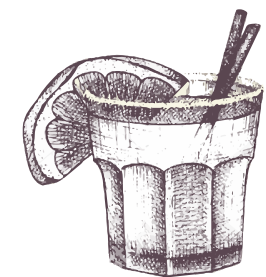


BREAKFAST SPECIALS

SMOKED SALMON BAGELS 1050
Smoked salmon on warm bagels bread cream cheese, caper and rocket lettuce

EGGS BENEDICT, EGGS ROYALE, EGGS FLORENTINE 1050
Toasted English muffin, hollandaise sauce

INDIAN AKURI 895
Scrambled eggs, turmeric, chillies, coriander



COLD BEVERAGES

FRESH FRUIT JUICES 495
Orange, pineapple, watermelon, carrot, apple,

BREAKFAST SMOOTHIES 495

SELECTION OF FRESH SEASONAL SLICED FRUITS 525



HOT BEVERAGES

475
House Blend Darjeeling Assam Mumbai masala chai Herbal Infusions Pure green Jasmine Chamomile Coffee Espresso, Macchiato Cappiccino, Café Latte



Subject to service charge & applicable taxes



WINES BY THE GLASS

BUBBLES

Phillip Gonet, Blanc De Blanc, Champagne 2200
Collavini, Il Grigio, Brut Spumante, Italy 1200
Chandon Brut, Nasik valley, India 700

WHITE

St. Urbans-Hof, Mosel, Riesling 1400
Bibi Graetz, 'Casamatta', IGT, Tuscany, Vermentino 1000
Vitae Fratelli, Chardonnay, India 700
Reveilo, Grillo, India 500

RED

Chateau Goumin, Bordeaux blend 1200
Penfolds, 'Rawson Retreat', Australia, Merlot 900
Sette, Fratelli, Sangiovese-Cab Sauv, India 800
Reveilo, Cab Sauv Reserve, India 700

ROSÉ

Boekenhouts kloof, The Wolftrap, S/Africa 1000

Beers

Corona 975
Kingfisher Ultra 500
Heineken, Kingfisher 475

Single Malt

The Glenlivet 18 yrs 1800
Lagavulin 16yrs 1350
The Glenlivet 12 yrs 1075
Laphroaig 10 yrs 1000
Talisker 10 yrs 1000

Blended Scotch

J.W. Blue label 2450
Chivas regal 18yrs 1125
J.W. Black label 995
Chivas regal 12 yrs 995
Jack Daniel's 950
Jameson 750

Vodka

Absolut Elyx 900
Grey Goose 900
Absolut 725

Rum

Havana Club 850
Bacardi Superior 725

Gin

Tanqueray no 10 900
Gordon's 725

Cognac

Hennessy xo 1800
Remy martin vsop 950

Tequila

Patrón Añejo 950
Corralejo Blanco 900

Aperitif & Liqueurs

Jagermister 775
Bailey's Irish Cream 775

Subject to service charge & applicable taxes



ALL DAY DINING

APPETIZERS & SALADS

FRESH VIETNAMESE SPRING ROLLS (v) 800
Rice paper, sweet chilli sauce, soy-chilli dip

MEZZE SELECTION (v) 900
Hummus, Babaganoush, Tzatziki, Beetroot, Moutabel

FOUR SEASON'S CAESAR
Bacon/Chicken 995 Shrimp 1025 Vegetarian (v) 950
Romaine hearts, bacon fries, parmesan cheese choice of plain, cajun shrimps, or corn fed chicken

MEDITERRANEAN QUINOA SALAD (v) 995
Red onion, fennel, arugula, chilli, tomato-herb dressing, garlic bread, olives, parmesan
Choice of vegetarian/ shrimp/ chicken

VEGGIES SALAD (v) 950
Seasonal greens, watermelon, roast walnuts, goat cheese, curry croutons, balsamic dressing

CALIFORNIA SALAD 995
Mixed greens, chicken chipotle, kidney beans, avocado, cheddar cheese, cherry tomato, capsicum, ranchero dressing

RUCOLA PARMA HAM CANTALOUPE SALAD 995
Arugula, parma ham, cantaloupe, parmesan, croutons, sun-dried tomato, artichoke, lemon olive oil

QUESEDILLAS (v) 995
Smoked coriander chicken or mushrooms, spinach, jalapenos, chipotle chillies, emmenthal, gouda

SMOKED SALMON 1195
Melba toast, horseradish, capers, lemon, dill honey dressing

SOUPS

WILD MUSHROOM (v) 650
Porcini, thyme, white truffle oil

MULLIGATWANY SOUP (v) 650
Curried lentil soup with choice of vegetables or chicken

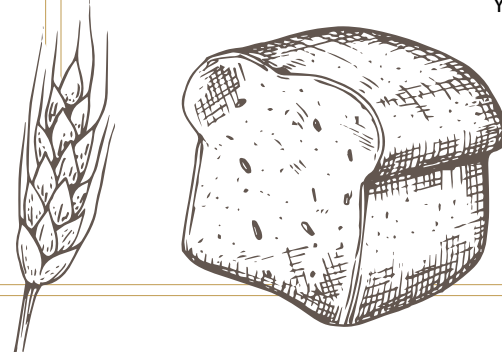
ROASTED PUMPKIN AND WATERCHESNUT (v) 650
Herb cheese, almond flakes

TOMATO AND BASIL (v) 650
Herb crostini

CHICKEN WONTON 750
Egg noodles, strong chicken broth, chicken wontons

MURGH SHORBA 750
Coriander, crisp garlic, chicken

Subject to service charge & applicable taxes



SANDWICHES & WRAPS

BOMBAY TOASTIE (v) 1100
Beet root, cucumber, onion, tomato, coriander chutney, processed cheese

FOUR SEASONS CLUB 1200
Chicken mayo, bacon, fried egg, lettuce, tomato

FOUR SEASONS VEGETARIAN CLUB (v) 1100
Cheddar cheese, lettuce, char grilled veggies, tomatoes, cucumber (v)

FALAFEL WRAP (v) 995
Chickpea fritters, tzatziki, iceberg, tahini, pickled vegetables

CHICKEN WRAP 1025
Grilled satay, lettuce, sprouts, coriander, peanut sauce, pickled cucumber

CHILLI CHEESE TOAST (v) 750
Processed cheese, chillies, bell peppers

PANINI 1100
Grilled chicken, portobello, mozzarella, tomatoes, pesto

BURGERS

CORN FED CHICKEN 1200
Corn flakes crusted chicken, herb roll, gherkins, cajun mayo, tomato relish, coleslaw

VEGETARIAN (v) 1100
Corn flakes crusted paneer & vegetable patty, pesto roll, avocado, mozzarella

PASTA & RISOTTO

Spaghetti, Fusilli, Tagliatelle, Farfalle, Fettuccini, Linguini
Organic Whole wheat, Penne

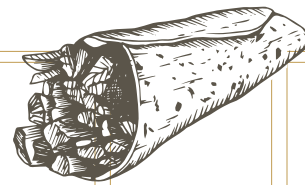
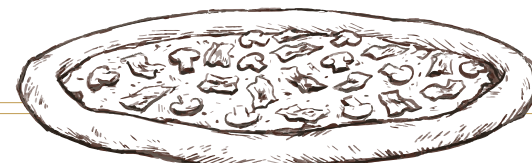
Arrabiata: tomato, chilli, basil (v)
Napolitana: tomato, basil (v)
Pesto Genovese: basil, pine kernels, garlic, e/v olive oil (v)
Carbonara: cream, bacon, egg 1200
Bolognese: traditional meat sauce, tomatoes, herbs
Wild mushroom and porcini risotto (v) 1200
Chicken tikka risotto with scallions 1300

PIZZA

Margherita 1100
Pepperoni 1200
Chicken tikka, onions 1200
Create your own: 1300

CRUST: Regular/ Whole – wheat base
VEGETABLES: Mushroom/ peppers/ olives/ sundried tomato
MEAT: Pepperoni/ parma ham/ barbeque chicken/ chicken tikka
SEAFOOD: Tuna/ prawns/ anchovies
CHEESE: Feta/ parmesan/ mozzarella/ goat cheese

Subject to service charge & applicable taxes



MAINS

SOFT TRUFFLE POLENTA (v) 1100
Scarmoza sauce, asparagus, roasted bell peppers, portobello

POTATO GNOCCHI (v) 1100
Pea puree, sundried tomato pesto, confit tomatoes & garlic, herb oil

PUMPKIN TORTELLINI (v) 1200
Ginger, green asparagus, nutmeg béchamel, roasted nuts, herbs

FISH & CHIPS 1300
Tartare sauce, malt vinegar

PAN SEARED CHILLEAN SEABASS 2095
Olive potatoes, pickled spring onion, braised fennel, orange beurre blanc

NORWEGIAN SALMON 2100
Pan fried, lentil and asparagus, grilled artichoke, celeriac mash

GRILLED CHICKEN BREAST 1500
Aglío olio potatoes, ratatouille, buttered leeks

HERB CRUSTED GRILLED LAMB CHOPS 2000
Sautéed assorted mushrooms, Garlic mash, green beans, rosemary jus

BBQ MIXED SEAFOOD 1600
Shrimp, calamari, salmon, herbed baby potato, steamed greens

SIDES 350
Quinoa Mashed Potatoes
French fries Sautéed Mushrooms
Steamed Rice Grilled/ steamed vegetables

Indian APPETIZERS

INDIAN SAMOSA (v) 650
Crispy savory pastry, spiced potatoes, onions

ALOO PATANI KI TIKKI (v) 750
Mint chutney, chaat masala

SEV PURI (v) 650
Savory pastry, spiced potato, ground spices, tamarind, mint chutney

PANEER TIKKA ATISHI (v) 875
Paneer, local spices, yogurt, ginger garlic

TANDOORI ACHARI ALOO (v) 875
Potatoes, pickle herbs and spices

ASSORTED PAKODAS 800
Vegetable fritters served with tamarind and mint chutney

ZAFRANI LAMB SEEKH KEBAB 1200
Minced mutton, Indian spices

PRAWNS KOLIWADA 2000
Batter fried prawns, Indian spices

CHICKEN 65 975
Crispy chicken, south Indian spices

MURG TIKKA PUDINA 1025
BBQ Boneless chicken, coriander, mint, spinach

Subject to service charge & applicable taxes

MAINS

KADHAI PANEER (v) 1020
Cottage cheese, cream, puréed tomato

GOBHI MATAR MASALA (v) 1020
Cauliflower, green peas, light creamy Indian spices

LASSONI KHUMBH MAKAI PALAK (v) 1020
Mushrooms, corn kernels, garlic flavoured spinach gravy

VEGETABLE HANDI (v) 1020
Mixed Indian vegetables, spicy gravy

ALOO TAMATAR RASSA (v) 950
Home style potatoes and tomatoes

DAL TADKEWALI (v) 950
Cumin and chilly tempered yellow lentils

DAL MAKHNI (v) 950
Slow simmered creamy black lentil

MEEN MOILEE 1200
Pomfret (fish), spiced creamy coconut gravy

GOAN PRAWNS CURRY 1250
Fresh prawns, broiled spices

MURG TIKKA MASALA 1200
Tandoor grilled chicken, onion-tomato gravy

CHICKEN CHETTINAD 1200
Chicken, chettinad spices

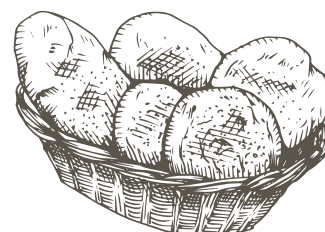
GOSHT BHURANI 1300
Slow-cooked lamb, onion-tomato gravy, garam masala

RICE

Steamed rice 350
Khichdi 900
Jeera pulao 650
Lemon rice 650
Vegetable Biryani 1050
Chicken/ Lamb Biryani 1150

INDIAN BREADS

Tandoori roti, butter roti, 300
naan, butter naan, phulka,
laccha paratha, pudina paratha,
Cheese kulcha 375



ACCOMPANIMENTS

Masala Papad 250
Indian Green Salad 350
Mixed veg Raita 350
Boondi raita 300

DESSERTS

Rocky road brownie, caramel ice-cream 700
Kesar rasmalai 700
Dark chocolate hazelnut delicé 700
Tiramisu 700
White chocolate cheese cake 700
Dulche de leche phirni 650
Om-Ali 650
Stuffed Gulab jamun 650
White wine poached pears, berry consommé (Sugar Free) 700
Fruit platter 550

SAN QI SPECIALS

(Available on Sunday - Thursday 12.30 pm -2.30 pm & 7.00 pm -10.30 pm)
(Friday & Saturday 12.30 -2.30 pm & 7.00 pm - 11.30 pm)

Chinese

Hot and sour soup, tofu & vegetables (v) (Seafood or Chicken) 700
Sweet corn soup (Vegetarian or Chicken) (v) 700
Lamb clay pot, broccoli 1600
Kung pao Chicken 1300
Szechuan style mixed vegetables (v) 950
Szechuan Mapo tofu (v) 950
Yang chow fried rice 1300
Spinach noodles with broccoli, asparagus and shimeji (v) 900

Indian

APPETIZERS

CHOWK KI TIKKI (v) 950
Potato patties, green peas, mango powder
HARA KEBAB (v) 950
Grilled spinach cake, gram flour, cardamom, cloves
TANDOORI SEABASS CHUTNEYWALI 3150
Chilean Seabass, 180 gm, coriander masala
TANDOORI JHINGA LEHSUNI 2100
Garlic flavored jumbo prawns
TANDOORI MURG 1550
Spicy half chicken, clay oven roasted, chat masala

MAINS

PANEER KI KHURCHAN (v) 1100
Cottage cheese, bell peppers, onion, tomato puree, spices
TILWALI TAWA BHINDI (v) 1100
Stir fried okra, black cumin, sesame seeds
LEHSOONI PALAK (v) 1100
Spinach puree, garlic, onion, fenugreek
BAINGAN KA BHARTA (v) 1100
Tandoor minced eggplant, onion, tomato, garam masala
DHABA MURG 1300
Chicken curry, chicken mince
ROGAN JOSH 1300
Kashmiri lamb, ginger and fennel powder
JHEENGA KALIMIRCH 1300
Prawns, onions, cream, black pepper

Thai

Tom yam soup prawn, chicken or vegetable (v) 700
Tom kha soup prawn, chicken or vegetable (v) 700
Panang curry pomfret 1300
Massaman curry prawn, chicken or vegetarian (v) 1300
Stir-fried rice-noodle prawn, chicken or vegetarian (v) 1150
North curry noodle, chicken or vegetarian (v) 700

Japanese

California Roll (5 pc) 1250
(Crabstick, Avocado, Tobikko, Cucumber)
Spider Roll (5 pc) 1100
(Tempura Soft Shell Crab, Avocado, Cucumber)
Green Dragon Roll (5 pc) (v) 800
(Cucumber, Avocado, Tomato, Asparagus)

Subject to service charge & applicable taxes

KIDS

Sandwich: Ham 'n' cheese or Peanut butter 'n' Jam 350

Spaghetti: Tangy tomato sauce (v) 500

Chicken Nuggets 525

Fish Fingers 525

Sweet 'n' Sour fish: Pineapple, bell peppers, steamed rice 575

Egg 'n' veggie fried rice, chicken satay 425

Fun Fruit Salad 395

Ice-cream Surprise 350

Ice cream: flavour of your choice, fruits, marshmallows, chocolate and whipped cream

Icecream: Vanilla/ Chocolate/ Strawberry/ Mango 290

Sorbet: Raspberries/ Lemon 290

KIDS MENU 6-12 years

Mini sliders 550

A variety of 3 sesame buns with a vegetable patty, a shredded chicken patty and a fish patty with Hummus spread, a curried spread and a tartar spread.

Chicken steak 600

Grilled mini steak (100gr), mushroom cream sauce, grilled onions & bell peppers, French fries and a side salad.

Fish fillet 600

From the griddle (100gr), fresh herb sauce, mashed potato, green asparagus

Vegetable Lasagna (v) 550

Pasta free lasagna with egg plant, zucchini, carrot, onion, tomato sauce, gratinated with cheese

OVERNIGHT MENU

APPETIZERS

WILD MUSHROOM SOUP (v) Porcini, thyme, white truffle oil 650

CAESAR SALAD:

Bacon/ Chicken 995 Shrimp 1025 Vegetarian (v) 950

Romaine hearts, bacon fries, parmesan cheese

BOMBAY TOASTIE (v) Beetroot, cucumber, onion, 1100

tomato, coriander chutney, processed cheese

CHICKEN WRAP 1025

Grilled satay, lettuce, sprouts, coriander, peanut sauce, pickled cucumber

PENNE / SPAGHETTI: Arrabiata/ Napolitana/ Carbonara 1300

MAINS

NORWEGIAN SALMON (Pan fried) 2100

Lentil and asparagus, grilled artichoke, celeriac mash

GRILLED CHICKEN BREAST 1500

Aglío olio potatoes, ratatouille, buttered leeks

Chicken Chettinad 1200

Gosht Bhurani 1300

Kadhai Paneer (v) 1020

Gobhi matar Masala (v) 1020

Steamed Rice (v) 350

Chicken/ Lamb Biryani 1150

Vegetarian Biryani (v) 1050

Indian Breads 300

DESSERT

Kesar Rasmalai 700

Gulab Jamun 650

Rocky Road Brownie, Dulce de leche ice-cream 700

Subject to service charge & applicable taxes



15 MINUTE MENU

BREAKFAST (6 am - 11.30 am)

Selection of breakfast cereals - Corn flakes, Choco flakes, All Bran, Special K	525
Plain, low-fat or fruit flavoured yoghurt	550
Baker's Basket: Assortment of Croissants, Muffins and Danish pastry	675
Fresh fruit salad	550

ALL DAY (11.00 am - 11.30 pm)

Vegetable crudité's - blue cheese dip and spicy mayo dip (v)	600
Potato and green pea samosa (v)	650
Wild mushroom Soup (v)	650
Roast tomato soup with mascarpone crostini (v)	650
Vegetable spring roll with sweet chilli sauce (v)	800
Tomato cucumber & Philadelphia cheese sandwich (v)	1000
Caprese salad: Tomato, fresh buffalo mozzarella, extra virgin olive oil (v)	950
Classic Caesar salad with bacon	1020
Roast chicken and pommery mustard sandwich	1195

DESSERT

Rocky-road brownie	700
Orange coffee panna cotta	650
Fresh fruit salad (v)	550

Subject to service charge & applicable taxes