Three Kitchens Restaurant & Bar

Circa 1873, Londoner Phileas Fogg embarks on an extraordinary voyage to conquer the then mysterious global experiences, fabled as the famed Around the World in Eighty Days.

His travels unveil a love common to all nations, a love of the palate, a love that fuels his hunger to complete his circle of journey – a love for food.

In that incredible lore, as we part fact from fiction, we see the wanderlust emerging to bring tales to the incredible Three Kitchens Restaurant & Bar.

Transcending time and borders, let us take you on a visually inviting journey ‘Around the World, Round the Clock!’
Contents

› Breakfast
› All Day Dining
› Late Night
Local Breakfast (3) (V) 700

Poha / misal pav

Freshly Squeezed Juices: Orange / watermelon / pineapple / tender coconut water

Seasonal Local Fresh Fruits with Berries

Selection of Beverages: Tea / coffee / masala chai

Continental Breakfast (V) 900

Freshly Squeezed Juices: Orange / watermelon / pineapple / tender coconut water

Freshly Baked Morning Bakeries: Butter croissant / muffin / Danish

Choice of Toast: White / whole wheat / multigrain

Served with locally sourced jams, honey and butter

Cereal: Corn flakes / wheat flakes / chocos / muesli

Served with: Low-fat / full cream / soy milk / almond milk

Homemade Yoghurt (V) (H): Plain / low-fat / fruit / Greek

Seasonal Local Fresh Fruits with Berries

Selection of Beverages: Tea / coffee

Breakfast
06.30 a.m – 10.30 a.m.

Signature (3) Vegetarian (V) Healthy (H) Shellfish Pork

All prices in Indian Rupees and government taxes applicable. We levy no service charge.
Healthy Breakfast (H)

Free Range Egg White and Spinach Frittata
Freshly Squeezed Juices: Orange / watermelon / pineapple / tender coconut water
Choice of Toast: Whole wheat / multigrain
Served with locally sourced jams, honey and butter
Cereal: Bircher muesli / hot oatmeal
Homemade Yoghurt (V) (H): Plain / low-fat / fruit / Greek
Seasonal Local Fresh Fruits with Berries
Choice of Beverages: Tea / coffee

The American Breakfast

Eggs Any Style: Scrambled / sunny-side / fried / poached / over-easy / boiled / masala omelet
Freshly Squeezed Juices: Orange / watermelon / pineapple / tender coconut water
Freshly Baked Morning Bakeries: Butter croissant / muffin / Danish
Choice of Toast: White / whole wheat / multigrain
Served with locally sourced jams, honey and butter
Cereal: Corn flakes / wheat flakes / chocos / muesli
Served with: Low-fat / full cream / soy milk / almond milk
Homemade Yoghurt (V) (H): Plain / low-fat / fruit / Greek
Seasonal Local Fresh Fruits with Berries
Selection of Beverages: Tea / coffee

Signature (3) Vegetarian (V) Healthy (H) Shellfish • Pork •
All prices in Indian Rupees and government taxes applicable. We levy no service charge.
À la Carte Breakfast
06.30 a.m. – 10.30 a.m.

**Morning Bakeries** : Butter croissant / muffin / Danish / doughnuts

**Breakfast Sides** : Buttered Peruvian asparagus / grilled vine tomatoes / baked beans / potato cakes / sautéed forest mushrooms / sautéed baby spinach / chicken sausage / crispy English Yorkshire bacon / pork sausage

**Specialty Breads (3)** : Saffron sugar babka / Puneri mawa cake / multigrain / gluten-free

**Homemade Yoghurt (V) (H)** : Plain / low-fat / fruit / Greek

**Cereal (V)** : All bran / corn flakes / chocos / rice crispies / frosties / muesli

Served with: Low-fat / full cream / soy milk / almond milk

**Tofu Scramble** : Sautéed with onion and peppers served on multigrain toast

**Seasonal Fresh Fruits and Berries (V) (H)**

**Warm Steel Cut Oatmeal (V) (H)** : Soaked raisins, Kupwara Kashmiri walnuts, cinnamon

Signature (3) Vegetarian (V) Healthy (H) Shellfish 🦀 Pork 🐷

All prices in Indian Rupees and government taxes applicable. We levy no service charge.
**Bircher Muesli with Berries (V) (H)**

400

**Eggs to Order** : Scrambled / sunny-side / fried / masala omelet / poached

Served with white / whole wheat / multigrain toast

Choice of : grilled tomatoes / potato cakes / sautéed forest mushrooms / English Yorkshire bacon / chicken or pork sausages / honey glazed ham

450

**Free Range Egg White and Spinach Frittata** : Spinach, semi-dried tomatoes, feta cheese

Served with white / whole wheat / multigrain toast

450

**Poached Eggs on Sourdough** : Avocado and organic kale salad

450

**Eggs Benedict** : Two locally sourced free range poached eggs, toasted English muffin, ham, hollandaise sauce, potato cakes, grilled tomato and sautéed forest mushrooms

550

**Three Kitchens Restaurant and Bar Signature Benedict** : Yorkshire pudding, chicken sukka, curried hollandaise (3)

550

**Cinnamon and Apple French Toast** : Brioche, homemade berry compote, Canadian maple joe

Gluten-free bread available

550

**The Ritz-Carlton Waffle** : Homemade berry compote, Canadian maple joe

550

**Saffron and Date Pancakes** : Glazed banana, homemade berry compote, Canadian maple joe

550

Signature (3)  Vegetarian (V)  Healthy (H)  Shellfish  Pork

All prices in Indian Rupees and government taxes applicable. We levy no service charge.
Regional Classics
06:30 a.m. – 10:30 a.m.

Stuffed Paratha (V) : Plain/potato/cauliflower/cottage cheese
Served with curd, pickle

Dosa (3) (V) : Masala dosa/plain dosa
Served with sambar, coconut chutney, tomato chutney

Poori Bhaji (V) : Whole wheat deep fried bread
Served with potato curry and pickle

Idli (V) : Steamed rice cakes, sambar, coconut chutney, tomato chutney

Uttapam (V) : Fluffy rice pancakes, sambar, coconut chutney, tomato chutney

Medu Vada (V) : South Indian style moong bean fritter
Served with sambar, coconut chutney, tomato chutney

Beverages

Still Water

Signature (3) Vegetarian (V) Healthy (H) Shellfish 🦀 Pork 🐃
All prices in Indian Rupees and government taxes applicable. We levy no service charge.
Sparkling Water
Perrier 330ml 250
Perrier 750ml 375

Milk: Low-fat / full cream / soy milk / almond milk 250

Tea: Assam / Chamomile / Darjeeling / English Breakfast / Masala Chai 350

Coffee: Cappuccino / Café Latte / Café Mocha / Espresso / Americano 350

Cold-Pressed Juices and Smoothies (H) 350

Immunity Shot: Apple, celery

Rejuvenating: Carrot, beetroot, fennel, ginger, lime

Revitalizing: Locally sourced carrot, orange, celery, ginger, turmeric

Recharge Remedy: Locally sourced pineapple, green apple, elaichi banana, yogurt, tender coconut water

Antioxidant Blend: Elaichi banana, berry, ginger, turmeric, cinnamon, tender coconut water

Freshly Squeezed Juices: Watermelon / orange / pineapple / carrot / tomato

Signature (S) Vegetarian (V) Healthy (H) Shellfish Pork
All prices in Indian Rupees and government taxes applicable. We levy no service charge.
**Appetizers**

*Mediterranean Inspired Avocado Toast (V):* Pistachio dukkah 475

*Chimichuri Chicken Skewers (H):* Chili aioli 490

**Soups**

*Satwari ka Shorba (V):* Green asparagus cream, toasted pistachio 395

*Lobster Bisque: Cochin lobster, garlic focaccia* 475

**Salads**

*Burrata and Tomato (V):* Farm fresh heirloom tomatoes, extra virgin olive oil and arugula 375

*Mesclun Greens (V) (H):* Homemade ricotta, toasted flax seeds 475

*Scallop Bhel – Inspired by the Streets of Mumbai: Canadian sea scallop, Manipuri puffed black rice, spicy tangy sauce* 490

*Signature (3) Vegetarian (V) Healthy (H) Shellfish Pork*  
*All prices in Indian Rupees and government taxes applicable. We levy no service charge.*
Sandwiches, Burgers And Wraps
All sandwiches and burgers are accompanied by hand cut fries and house salad / vegetable crudités

Kolkata Roll
Paneer with kasundi mustard (V) 495
Bhuna chicken masala 550

Signature Burger – Brioche Bun
Pulled jack fruit, avocado (V) 475
Pepper jack chicken, jalapeño pesto 590

Signature BLT - Sour Dough: Spanish smoked bacon, lettuce, tomato, Hass avocado 625

Western Mains

Organic Half Hen: Lemon roast, onion soubise, potato fondant, au jus 750

Fish and Chips – Sustainably Sourced: Beer batter fried sea bass from Diveagar, served with tartar sauce, lemon, malt vinegar, hand cut fries 825

Signature (S)   Vegetarian (V)   Healthy (H)   Shellfish   Pork   Shellfish
All prices in Indian Rupees and government taxes applicable. We levy no service charge.
**Molteni Grills**

**Belgian Pork Belly:** Dry rub smoked  
990

**Fresh Water Scampi:** Locally sourced  
1050

**Lamb Chops:** 100% grass fed South Island  
1050

**Kullu Trout:** Wild caught from sweet water  
1100

**Rock Lobster:** Sustainably sourced from the Indian ocean  
1100

**Sustainable Catch of the Day**  
1475

**Choice of Sauce**
Port jus / garlic and mustard jus / porcini cream / habanero tomato salsa / chimichurri / béarnaise

**Choice of sides (any two)**
Celery salt crusted new potatoes / Hass avocado and farm fresh tomato salad / 36 months aged parmesan and truffle mash potatoes / sautéed organic kale and pine nuts / steamed broccoli and almonds / baked jacket potato, sour cream and chives / forest mushroom ragout

Signature (S) Vegetarian (V) Healthy (H) Shellfish 🦞 Pork 🐖

All prices in Indian Rupees and government taxes applicable. We levy no service charge.
**Pizza**

*Margherita (V)*: San Marzano tomato sauce, whole milk grand mozzarella, basil leaves  575

*Al Funghi (V)*: Porcini, portobello, morel, Umbrian truffle and fresh burrata  625

*Super Greens (V)*: Charred broccoli, Hass avocado, edamame, blueberries, super seeds  650

*Arugula Roast Chicken Pizza*: Sun-dried tomatoes, basil leaves  725

*Classic Pepperoni*: Spicy pepperoni, San Marzano tomato and red onion  790

**Handcrafted Pasta and Risotto**

*Straciatella Tortellini (V)*: Spinach, goat cheese, pine nuts with tomato and pecorino fondue  625

*Carnaroli Risotto (V)*: Forest mushrooms, crisp broad beans, mascarpone  625

*Classic Baked Lasagna*:
- Grilled seasonal vegetables (V)  645
- Hand pulled braised local lamb and porcini ragout (3)  825

Signature (3) Vegetarian (V) Healthy (H) Shellfish 🦀 Pork 🍗

All prices in Indian Rupees and government taxes applicable. We levy no service charge.
Indian Kitchen
Tandoor – Charcoal Clay Oven

Panchphoran Bharwan Aloo (V) : Five spice filled potato, fresh mint 595

Parthdar Paneer Tikka (V) : Homemade cottage cheese, nuts and prunes 625

Hare Mirch ka Murgh Tikka : Clay oven cooked, green chili spiced chicken 675

Chawk ki Seekb : Lucknowi style skewered char-grilled lamb kebab 750

Tandoori Jhinga : Cochin king prawns, garlic yoghurt 875

Local Classics

Pithla (V) (H) : Buttermilk and lentil curry served with bhakri 425

Bharli Vangi (V) : Peanut and sesame filled eggplant served with ghee phulka 575

Khadda Kombdi : Country chicken cooked with pounded green chilies, served with basmati rice 825

Signature (3) Vegetarian (V) Healthy (H) Shellfish 🍦 Pork 🐖

All prices in Indian Rupees and government taxes applicable. We levy no service charge.
Regional Indian Classics

Yellow Dal Tadka (V) : Yellow lentils tempered with garlic and Mathania red chilies

Dal Makhani (V) : Slow cooked black lentils, finished with cream and butter

Lasooni Saag (V) : Farm fresh mixed greens tempered with garlic and asafoetida

Siyaa Mirch Aloo (V) : Sautéed new potatoes tossed with Bhavnagari chilies and cumin

Dum Paneer Kasoori (V) : Cottage cheese in smoked onion and tomato gravy

Classic Butter Chicken : Clay pot oven-cooked chicken simmered in tomato gravy

Rogan Josh : Kashmiri dish of curried lamb in a rich tomato and onion gravy

Goan Fish Curry : Silver pomfret simmered in spiced coconut milk, flavored with Malwani kokum and red chilies

Gucchi Mutter (V) : Kashmiri morels and green peas cooked in cashew nut gravy

Signature (3)  Vegetarian (V)  Healthy (H)  Shellfish  Pork

All prices in Indian Rupees and government taxes applicable. We levy no service charge.
**Rice and Biryani**

*Steamed Basmati Rice (V)*  
350

*Jeera Rice (V)*  
425

*Subz Biryani (V)*: Dum cooked saffron flavored basmati rice layered with vegetables  
575

*Murgh Dum Biryani*: Dum cooked saffron flavored basmati rice layered with chicken  
675

*Gosht Dum Biryani*: Dum cooked saffron flavored basmati rice layered with Jaisalmeri lamb  
750

**Indian Breads**  
135

*Roti*: Plain / butter

*Tandoori Paratha*: Plain / butter / mint

*Naan*: Plain / garlic / butter / cheese

*Kulcha*: Plain / aloo / onion

Signature (3) Vegetarian (V) Healthy (H) Shellfish 🦀 Pork 🐷  
All prices in Indian Rupees and government taxes applicable. We levy no service charge.
Chef Sunisa’s Signature

Salads and Appetizers

Yam Som-O (V) (H) : Pomelo salad with fried onion, crushed peanuts, chili flakes, shredded coconut 525

Som Tam (H) : Hand pounded raw papaya, ground dried shrimp, fish sauce, tamarind dressing 575

Larb Gai (H) : North Eastern Thai chicken salad, snake beans, roasted rice powder 625

Pek Gai Tod Nam Pla : Chicken wings with fish sauce, spicy tamarind sauce 750

Soup

Tom Yum : Spicy broth, mushroom, lemongrass, galangal, kaffir lime leaves 375

Tom Kha : Coconut milk, lemongrass, galangal, kaffir lime leaves, mushroom 375

Choice of:

Tofu 110
Chicken 175
Shrimp 225

Signature (3) Vegetarian (V) Healthy (H) Shellfish 🐦 Pork 🐔

All prices in Indian Rupees and government taxes applicable. We levy no service charge.
Main Course

Phad Phak Ruam Mit (V) : Stir fried vegetables, soy sauce  650

Krapaw Gai : Stir fried minced chicken, long beans, chilies, fresh hot basil  725

Pla Thod Sweet and Sour Sauce : Indian ocean sea bass, Thai style sweet and sour sauce  875

Tamarind Prawns : Cochin tiger prawns – grilled, house made tamarind sauce  1150

Curry

Homemade Thai Curry, Steamed Jasmine Rice  675
Choice of red or green curry
Chicken  175
Shrimp  225

Signature (S)  Vegetarian (V)  Healthy (H)  Shellfish  Pork  
All prices in Indian Rupees and government taxes applicable. We levy no service charge.
Rice and Noodles

Jasmine Rice

Khao Pad Sapparod (V) : Pineapple fried rice, cashew nut, onion, carrot, raisins, curry powder

Phad Kee Mao Talay : Stir fried Thai flat noodles, seafood, vegetables, chili in spicy sauce

Desserts

Seasonal Fruits (V) (H) : Selection of local fruits and berries

Gulab Jamun (V) : Warm soft cheese dumplings, saffron syrup

Gulkand Phirnee (V) : Rose flavored Indrayani rice pudding

Signature Crème Brûlée : Bing cherry, red shiso

64% Cocoa Textures (3) : Single origin Valrhona chocolate from Tanzania, freeze-dried strawberries

Bengaluru Blueberry Clafouti (V) : Lemon verbena ice cream, crème anglaise

The Ritz-Carlton Cake : Moist Valrhona Caraibe 66% dark chocolate sponge cake, layered with orange liqueur chocolate ganache, served with whipped cream

Signature (3) Vegetarian (V) Healthy (H) Shellfish Pork

All prices in Indian Rupees and government taxes applicable. We levy no service charge.
Soup

Satwari ka Shorba (V): Green asparagus cream, toasted pistachio  395

Salad

Mesclun Greens (V): Homemade ricotta, toasted flax seeds  475

Sandwiches, Burgers and Wraps

All sandwiches and burgers are accompanied by hand-cut fries

Signature Burger – Brioche Bun:
- Pulled jack fruit, avocado (V)  475
- Pepper jack chicken, jalapeño pesto  590

Kolkata Roll:
- Paneer with kasundi mustard (V)  495
- Bhuna chicken masala  550

Late Night

12.00 Midnight - 06.00 a.m.
Handcrafted Pasta and Risotto

Stracciatella Tortellini (V) : Spinach, goat cheese, pine nuts with tomato and pecorino fondue 625

Carnaroli Risotto (V) : Forest Mushrooms, crisp broad beans, mascarpone 625

Regional Indian Classics

Yellow Dal Tadka (V) : Yellow lentils tempered with garlic and Mathania red chilies 425

Dal Makhani (V) : Slow cooked black lentils, finished with cream and butter 550

Lasooni Saag (V) : Farm fresh mixed greens tempered with garlic and asafoetida 625

Dum Paneer Kasoori (V) : Cottage cheese in smoked onion and tomato gravy 625

Classic Butter Chicken : Clay pot oven-cooked chicken simmered in tomato gravy 825

Rogan Josh : Kashmiri dish of curried lamb, in a rich tomato and onion gravy 875
Rice and Bread

Tawa Paratha 135

Steamed Basmati Rice (V) 350

Subz Biryani (V): Saffron flavored basmati rice layered with vegetables, cooked on dum 575

Murgh Dum Biryani: Saffron flavored basmati rice layered with chicken, cooked on dum 675

Desserts

Seasonal fruits (V): Selection of local fruits and berries 390

Gulab Jamun (V): Warm soft cheese dumplings, saffron syrup 400

Bengaluru Blueberry Clafouti: Lemon verbena ice cream, crème anglaise 475