

# 1911

## RESTAURANT & BAR

### APPETIZERS & SOUPS

<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Mediterranean Mezze Platter</b> 1250  <small>(n,d,g) (320 gms, 578 Kcal)</small>                      Hummus, cucumber tzatziki, moutabel, muhammara, Kalamata olives, pita, Indian breads                 </li> <li> <span style="color: green;">■</span> <b>vocado Tartar Toast</b> (d,g) (424 gms, 861 Kcal) 1150  <small>(d,g)</small>                      Grilled butternut squash, organic cherry tomatoes, feta cheese, parmesan &amp; parsley chip, millet tomato bread                 </li> <li> <span style="color: green;">■</span> <b>Green Lentil Salad</b> (508 gms, 1241 Kcal) 980  <small>(d,g)</small>                      Green lentils, split peas, chickpeas, cucumber, cherry tomatoes, shallots, pea shoots, Kalamata olives, vinaigrette dressing                 </li> <li> <span style="color: red;">▲</span> <b>Ghee Poached Chicken Lollipop</b> 1550  <small>(d,g) (600 gms, 1908 Kcal)</small>                      Chicken legs, southern Indian spice blend, honey sriracha sauce                 </li> </ul>	<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Regal Caesar</b> (d) (357 gms, 869 Kcal) 1050  <small>(d)</small>                      Romaine, achari paneer, chickpeas croutons, saffron garam masala dressing                 </li> <li> <span style="color: red;">▲</span> <b>Chicken Caesar Salad</b> 1250  <small>(d,g,e,f) (302 gms, 672 Kcal)</small>                      Romaine, garlic croutons, black pepper chicken, ceasar dressing                 </li> <li> <span style="color: red;">▲</span> <b>Cobb Salad</b> (d,p) (570gms, 867 Kcal) 1350  <small>(d,p)</small>                      Heart of lettuce, baby corn, avocado, vine tomatoes, bacon, grilled chicken, cheddar cheese, Choice of dressings                 </li> <li> <span style="color: green;">■</span> <b>Falafel Platter</b> (d) (268 gms, 592 Kcal) 750  <small>(d)</small>                      Fresh lima beans &amp; chickpeas fritters, tahini garlic sauce, vegetable pickles                 </li> </ul>	<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Tomato &amp; Basil Soup</b> (d,g) (309 gms, 242 Kcal) 650  <small>(d,g)</small>                      Garlic croutons, confit tomato                 </li> <li> <span style="color: red;">▲</span> <b>Marag Shorba</b> (d) (311 gms, 697 Kcal) 950  <small>(d)</small>                      Hearty lamb shank soup, garlic, ginger, onion, coriander leaves, Indian spices                 </li> <li> <span style="color: green;">■</span> <span style="color: red;">▲</span> <b>Mulligatawny Soup</b> 750 / 850  <small>(g,d)</small>                      Curry flavoured lentil soup, coconut cream                      Vegetarian (88 gms, 293 Kcal) / Chicken (98 gms, 315 Kcal)                 </li> <li> <span style="color: green;">■</span> <b>Classic Onion Soup</b> (g,d) (378 gms, 512 Kcal) 750  <small>(g,d)</small>                      Gruyère cheese, sour dough toast                 </li> </ul>
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### SANDWICHES

Served with a side of mesclun greens

<ul style="list-style-type: none"> <li> <span style="color: red;">▲</span> <b>1911 Club</b> (e,p,g,d,s) (430 gms, 836 Kcal) 1350  <small>(e,p,g,d,s)</small>                      Roasted chicken, bacon, fried egg, vine tomatoes, lettuce                 </li> <li> <span style="color: green;">■</span> <b>Vegetarian Club</b> (g,d,s) (333 gms, 428 Kcal) 1150  <small>(g,d,s)</small>                      Iceberg lettuce, vine tomatoes, cucumber, vegetable slaw, cheese                 </li> <li> <span style="color: red;">▲</span> <b>Indian Triple Decker Sandwich</b> (d,g,s,e) (537 gms, 927 Kcal) 1250  <small>(d,g,s,e)</small>                      Chicken tikka, cucumber, lettuce, masala omelette, laccha onion, coriander mint mayo                 </li> <li> <span style="color: red;">▲</span> <b>Pain Nicoise</b> (e,f,g) (404 gms, 619 Kcal) 1150  <small>(e,f,g)</small>                      Classic tuna nicoise salad into a green olive bun, French dressing                 </li> <li> <span style="color: green;">■</span> <span style="color: red;">▲</span> <b>Kathi Roll</b> (d,g,e) 1150 / 1250  <small>(d,g,e)</small>                      Capsicum, onion, tomatoes, mint sauce                      Paneer (305 gms, 609 Kcal) / Chicken tikka (637 gms, 1001 Kcal)                 </li> <li> <span style="color: green;">■</span> <b>Kaladi Cheese Quesadilla</b> (d,g) (493 gms, 936 Kcal) 1150  <small>(d,g)</small>                      Jammu fresh cheese, cayenne vegetable, guacamole, tomato salsa                 </li> <li> <span style="color: green;">■</span> <span style="color: red;">▲</span> <b>The Imperial Burgers</b> (d,g,s,e,n) 1150 / 1250 / 1450  <small>(d,g,s,e,n)</small>                      Paneer &amp; sabudana (554gms, 849 Kcal)                      Breaded chicken (355 gms, 767 Kcal)                      Tenderloin (727 gms, 1417 Kcal)                 </li> </ul>
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### FROM THE TANDOOR

Served with home-made Indian spiced chutney and seasonal relish

<ul style="list-style-type: none"> <li> <span style="color: red;">▲</span> <b>Kalonji Tandoori Jheenga</b> (sf,d) (520 gms, 556 Kcal) 2990  <small>(sf,d)</small>                      Marinated jumbo prawns, onion seeds &amp; Indian spices                 </li> <li> <span style="color: red;">▲</span> <b>Tandoori Pomfret</b> (f,d) (551 gms, 794 Kcal) 2450  <small>(f,d)</small>                      Kerala pomfret, turmeric curd marinade, Indian spices                 </li> <li> <span style="color: red;">▲</span> <b>Rogani Murgh Tikka</b> (c,d) (300 gms, 667 Kcal) 1250  <small>(c,d)</small>                      Masala marinated chicken thigh                 </li> <li> <span style="color: red;">▲</span> <b>Khaas Mutton Seekh</b> (c,d) (538 gms, 768 Kcal) 1550  <small>(c,d)</small>                      Minced lamb skewers, Indian spices &amp; chilli                 </li> <li> <span style="color: green;">■</span> <b>Kairi Paneer Tikka</b> (c,d) (624 gms, 1364 Kcal) 1150  <small>(c,d)</small>                      Mint chutney, onion rings                 </li> <li> <span style="color: green;">■</span> <b>Dahi Ke Shole</b> (d,g) (602 gms, 1003 Kcal) 1150  <small>(d,g)</small>                      Hung curd with grated paneer blended with fox nuts                 </li> <li> <span style="color: green;">■</span> <b>Kebab &amp; Tikki Sampler</b> (d,g,n) (640 gms, 1558 Kcal) 1150  <small>(d,g,n)</small>                      Beetroot &amp; paneer, almond &amp; green peas, dahi ke kebab, corn &amp; cashews, mint coriander, pineapple &amp; fig chutney, cucumber raita                 </li> </ul>
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### MAIN COURSES

#### ASIA

<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <span style="color: red;">▲</span> <b>Crispy Fried Maki Roll</b> 1850  <small>(f,s)</small>                      Salmon &amp; pickled cucumber                      Mango &amp; avocado cream cheese (s,d) (735 gms, 1662 Kcal)                 </li> <li> <span style="color: green;">■</span> <span style="color: red;">▲</span> <b>Home-made Dim Sums</b> (6 pcs) 1050 / 1300 / 1200  <small>(g,s)</small>                      served with condiments                      Spring onions &amp; mushrooms (261 gms, 445 Kcal)                      Prawn har gow (sh,g,s) (271 gms, 607 Kcal)                      Chicken siomai (g,s) (271 gms, 375 Kcal)                 </li> <li> <span style="color: green;">■</span> <b>Wok Stirred Mushrooms &amp; Broccoli</b> 1250  <small>(s,g)</small>                      Stir fried shiitake, trumpet, broccoli, mushroom oyster sauce                 </li> <li> <span style="color: red;">▲</span> <b>Suon Ram Pork Ribs</b> (su,p) (615 gms, 1469 Kcal) 2350  <small>(su,p)</small>                      Vietnamese style caramelized Belgium pork ribs, five spices, palm sugar, spring onion, jasmine rice                 </li> <li> <span style="color: green;">■</span> <span style="color: red;">▲</span> <b>Thai Green Curry</b> 1450 / 1750  <small>(c,s)</small>                      Coconut milk, Thai basil, pea aubergine, chilli, kaffir                      Vegetables (c,s) (181 gms, 181 Kcal)                      Chicken (c) (329 gms, 521 Kcal)                 </li> <li> <span style="color: red;">▲</span> <b>Nasi Goreng</b> (n,s,sf,e) (457 gms, 1025 Kcal) 1350  <small>(n,s,sf,e)</small>                      Indonesian sambal fried rice, chicken satay, fried egg, crackers, cucumber &amp; pickles                 </li> <li> <span style="color: green;">■</span> <span style="color: red;">▲</span> <b>Fried Hokkien Noodles</b> 1250 / 1350  <small>(g,s,su)</small>                      Egg noodles, mushroom, bok choy, sambal                      Vegetables &amp; tofu (g,s,su) (670 gms, 811 Kcal)                      Shredded chicken (g,e,s,su) (675 gms, 776 Kcal)                 </li> </ul>
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#### INDIA

<ul style="list-style-type: none"> <li> <span style="color: red;">▲</span> <b>Rock Lobster Malabar Curry</b> 2350  <small>(d,c,sh,e,su)</small>                      Rock lobster, mustard seeds, curry leaves, coconut cream                 </li> <li> <span style="color: red;">▲</span> <b>Laal Maas</b> (d,c) (986 gms, 2223 Kcal) 2450  <small>(d,c)</small>                      Classic spicy Rajasthani lamb stew, brown onion, aromatic whole Indian spices                 </li> <li> <span style="color: red;">▲</span> <b>Tandoori Murgh Makhani</b> (d,n) 1550  <small>(d,n)</small>                      Smoky succulent chicken thigh, rich tomato cashew nut gravy                 </li> <li> <span style="color: green;">■</span> <b>Stuffed Gucchi with Palak</b> (d) 2150  <small>(d)</small>                      Fresh stuffed morel mushroom on spinach gravy                 </li> <li> <span style="color: green;">■</span> <b>Kadhai Paneer</b> (d,s,n) (340 gms, 754 Kcal) 1250  <small>(d,s,n)</small>                      Cottage cheese, bell peppers, onions                 </li> <li> <span style="color: green;">■</span> <b>Veg Nizami Handi</b> (d,n) (451 gms, 1012 Kcal) 1150  <small>(d,n)</small>                      Mix vegetables flavoured with blend of spices &amp; rich gravy                 </li> <li> <span style="color: green;">■</span> <span style="color: red;">▲</span> <b>Dum Biryani</b> 1150 / 1450 / 1650  <small>(c,d,s)</small>                      Vegetables cooked with basmati rice, aromatic Indian spices, smoked garlic raita                      Vegetables (c,d,s) (247 gms, 745 Kcal)                      Chicken (c,d,s) (377 gms, 854 Kcal)                      Lamb (c,d) (424 gms, 949 Kcal)                 </li> <li> <span style="color: green;">■</span> <b>Palak Badami Kofta</b> (d,n) (479 gms, 732 Kcal) 1250  <small>(d,n)</small>                      Cottage cheese &amp; spinach dumpling, saffron &amp; almond gravy                 </li> </ul>
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#### CONTINENTAL

<ul style="list-style-type: none"> <li> <span style="color: red;">▲</span> <b>Imperial Schnitzel</b> (f,g,e) (528 gms, 1112 Kcal) 1800  <small>(f,g,e)</small>                      Breaded chicken breast, lemon, anchovy, cranberry sauce                 </li> <li> <span style="color: red;">▲</span> <b>Burgundy Chicken</b> (d,a) (510 gms, 509 Kcal) 1850  <small>(d,a)</small>                      Slow braised chicken thigh, red wine burgundy reduction, morel mushrooms, mashed potatoes                 </li> <li> <span style="color: red;">▲</span> <b>Roasted Lamb Chops</b> (d,su) (499 gms, 1064 Kcal) 2950  <small>(d,su)</small>                      New Zealand lamb chops, fresh rosemary, potato mash, truffle jus                 </li> <li> <span style="color: red;">▲</span> <b>Fish &amp; Chips</b> (f,g,s,a) (575 gms, 1486 Kcal) 1950  <small>(f,g,s,a)</small>                      Beer-battered fillets of barramundi, potato fries, home-made tartar sauce                 </li> <li> <span style="color: red;">▲</span> <b>Pan Seared Seabass Fillet</b> (f,d,su) 2150  <small>(f,d,su)</small>                      (538 gms, 912 Kcal)                      Potato mash, green peppercorn butter sauce                 </li> <li> <span style="color: red;">▲</span> <b>Spaghetti Bolognese</b> (g,d) (530 gms, 1512 Kcal) 1350  <small>(g,d)</small>                      Ground lamb &amp; tomato ragout, cherry tomatoes, parmesan cheese, garlic bread                 </li> <li> <span style="color: green;">■</span> <b>Truffie Fettuccini</b> (g,d) (174 gms, 650 Kcal) 1750  <small>(g,d)</small>                      Morel mushrooms, truffle oil, parsley, grated formaggio                 </li> <li> <span style="color: green;">■</span> <b>Penne rraabiata</b> (g,d,c) (192 gms, 601 Kcal) 1450  <small>(g,d,c)</small>                      Tomatoes, garlic, dried chilli, garlic bread                 </li> <li> <span style="color: green;">■</span> <b>Baked Stuffed Vegetables</b> (d,g,n) 1350  <small>(d,g,n)</small>                      (666 gm, 911 Kcal)                      Garden vegetables stuffed with pilaf rice, caponata, couscous, spinach &amp; corn, pine nut ratatouille                 </li> </ul>
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### SIDES

<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Dal Makhani</b> (d) (223 gms, 649 Kcal) 750  <small>(d)</small>                      Slow cooked black lentils, butter, cream                 </li> <li> <span style="color: green;">■</span> <b>Dal Tadka</b> (d) (248 gms, 671 Kcal) 750  <small>(d)</small>                      Yellow lentils, cumin, garlic, ginger, chilli, tomatoes                 </li> <li> <span style="color: green;">■</span> <b>Lahsuni Tadka Palak</b> (d) (190 gms, 142 Kcal) 650  <small>(d)</small>                      Garlic tempered spinach leaves                 </li> <li> <span style="color: green;">■</span> <b>Hing Dhania Ke Chatpate</b> loo (d) 950  <small>(d)</small>                      (467 gms, 485 Kcal)                      Baby potatoes tempered with Indian spices                 </li> </ul>	<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Rice</b> 450 / 650                      Steamed (48 gms, 160 Kcal) / Jasmine (45 gms, 153 Kcal)                 </li> <li> <span style="color: green;">■</span> <b>Zafrani Pulao</b> (d,n) (303 gms, 799 kcal) 750  <small>(d,n)</small>                      Hyderabad fluffy saffron rice with nuts &amp; raisin                 </li> <li> <span style="color: green;">■</span> <b>Indian Breads</b> (g) 420  <small>(g)</small>                      Naan (75 gms, 260 Kcal) / roti (80 gms, 283 Kcal) / kulcha (99 gms, 281 Kcal) / parantha (d) (85 gms, 319 Kcal)                 </li> <li> <span style="color: green;">■</span> <b>Curd / Raita</b> (d) (163 gms, 100 Kcal) 280  <small>(d)</small> </li> </ul>	<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>French Fries</b> (105 gms, 144 Kcal) 450  <small>(105 gms, 144 Kcal)</small> </li> <li> <span style="color: green;">■</span> <b>Seasonal Grilled Vegetables</b> (d) (115 gms, 105 Kcal) 450  <small>(d)</small> </li> <li> <span style="color: green;">■</span> <b>Mixed House Salad</b> (54 gms, 93 Kcal) 450  <small>(54 gms, 93 Kcal)</small>                      Tomatoes, cucumber, carrots, onions, herb dressing                 </li> <li> <span style="color: green;">■</span> <b>Viennese Potato Salad</b> (d) (199 gms, 175 Kcal) 400  <small>(d)</small>                      Onions, mustard, chives                 </li> <li> <span style="color: green;">■</span> <b>Saut ed Green sparagus</b> (d) (55 gms, 56 Kcal) 780  <small>(d)</small>                      Butter garlic tossed                 </li> </ul>
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■ Vegetarian ▲ Non-Vegetarian (p) Pork (c) Chilli (d) Dairy (e) Eggs (g) Gluten (n) Nuts (s) Soya (sh) Shellfish (f) Fish (a) Alcohol (su) Sulphites

Enjoy the taste of sustainability with our locally and responsibly sourced fish. Please ask your server to ascertain the spice level. Edible oil is being used in cooking/frying of all the dishes.

ll prices are in Indian Rupees. Government taxes as applicable.