





Seafood Grill Bar






CHOICE OF SEAFOOD

• Soft shell crab	950	• Red snapper	1795
• Mud crab	1950	• Himalayan trout	1795
• Baby octopus	1250	• Sea bass	1795
• Shrimps	1250	• Norwegian salmon	1795
• Bombay duck	1295	• King prawns	1795
• Sardines	1295	• Lobsters	2500
• Mackerel	1295	• Scallops	2500
• King fish	1695		











STEAMED SEAFOOD SPECIAL

- Asian spice rubbed steam monk fish 458 Kcal    1695
- Patrani macchi 352 Kcal  1695
(a traditional dish of parsi community, Indian spiced pomfret)

INDIAN SEAFOOD SPECIAL

- Meen pollichatthu 366 Kcal  1295
- Pan fried king fish, kerela style 582 Kcal  1295
- Tandoori pomfret 612 Kcal    1795
(Indian spice marinated fish cooked in a clay oven)

SEAFOOD GRILL OF THE DAY PREPARED BY OUR CHEFS, SET IN OUR OWN SAUCE

- Tomato and capers 408 Kcal  / Butter garlic 411 Kcal  / Chimichurri 251 Kcal / Charmoula 118 Kcal
- Capers and avocado 221 Kcal / Bbq sauce 352 Kcal   / Garlic and pimentos aioli
- Ginger hoisin 401 Kcal   / Chili garlic 245 Kcal   / Chili oyster 220 Kcal  



NON VEG



VEG



GLUTEN



SEAFOOD



NUTS



DAIRY



EGG



SOY



SESAME



PORK

SALADS AND BOWLS

- **Nutrition Bomb 3.0** 277 Kcal  945
Quinoa, Amaranth Puffs, Melon Seeds, Flax Seeds, Almonds, Walnuts, Lemon Vinaigrette, Peppers
- **Som Tam in Style of Andaz** 223 Kcal  895
Green Mango, Raw Papaya, Peanut, Tomato, Avocado, Chili Soya Dressing
- **Burrata Salad** 173 Kcal  895
Maschun Leaves, Burrata, Cherry Tomatoes, Olives, Basil Pesto
- ▲ ● **Classic Caesar in Style of Andaz** 600/412 Kcal  995
(Contains Pork)
Lettuce, Parmesan, Anchovies, Olive Oil, Croutons, Chicken, Bacon, Sunflower Seeds

SOUPS










- **Tuscan Tomato Soup** 341 Kcal  575
Tomato, Parmesan, Basil, Butter Garlic Crostini
- **Truffle Scented Mushroom Veloute** 730 Kcal  575
Button Mushrooms, Truffle Oil, Parmesan Crisps, Cream
- **Pepper Rasam** 335 Kcal  575
Flavoured Pepper, Tomato, Tamarind With Gund powder Stick
- ▲ ● **Asian Greens Dumpling Broth**  645
Choice Of Dumpling (Chicken 512 Kcal/Veg 337 Kcal)
Nutritious Broth, Green Vegetables

BREAD, BUNS AND ROLLS

- **Artisanal Vegetable Club Sandwich** 746 Kcal  1025
Cucumber, Tomato, Grilled Vegetables, Melted Cheddar Cheese
- **Bun Tikki** 408 Kcal  835
Potato, Sweet Tamarind Chutney, Mint Chutney, Masala Onions
- ▲ **Non Vegetarian Club Sandwich** 408 Kcal  1295
(Contains Pork)
Bacon, Egg, Chicken, Tomato, Cucumber, Melted Cheddar Cheese
- ▲ **Chicken Tikka Sandwich** 793 Kcal  1250
Chicken Tikka, Mint Mayo, Sourdough
- ▲ ● **Annamaya Pounded Burger**  1295/1195/995
Lamb 420 Kcal/Chicken 330 Kcal/Vegan 280 Kcal
Greens, Fried Egg, Coleslaw, Gherkins, Cheddar, Lettuce, Coriander Chutney, Tomato
- ▲ ● **Kathi Roll**  1295
Lamb Seekh Kathi 511 Kcal
Chicken Tikka Kathi 450 Kcal
Paneer Tikka Kathi 360 Kcal/Egg Kathi 315 Kcal
Yoghurt, Sliced Onions, Bell Peppers, Mint Chutney, Tawa Paratha Wrap

AnnaMaya is a modern food hall inspired by the colors and flavors of the world. It encourages socially conscious minds through stories, artisanal offerings and experiences.

SMALL PLATES

- **Mezze** 410 Kcal  1195
Muhammara, Hummus, Tzatziki, Marinated Olives, Pita, Levash, Falafel
- **Baked Camembert** 272 Kcal  895
Camembert, Balsamic, Cherry Tomatoes, Arugula
- **Pav Bhaji Donuts** 408 Kcal  895
Doughnut, Butter, Assorted Vegetables, Tomatoes
- **Cheese Chilli Toast** 658 Kcal  795
Sourdough, Bell Pepper, Cheese
- **Citrus Avocado Sourdough Crostini with Buffalo Burrata** 298 Kcal  705
(Sourdough toast with avocado and burrata, balsamic glaze)
- ▲ ● **Khurchan Toasties**  995
Chicken Tikka 625 Kcal
Paneer Tikka, Bell Pepper, Brioche 512 Kcal
- ▲ ● **Steamed Bao Buns with BBQ Chilli Garlic**  845
Chicken 428 Kcal
Mushroom 633 Kcal
(Soft steam bao, choose your stuffing, pickled vegetables)
- ▲ **Nasik Spiced Lamb Chops** 537 Kcal  1145
(Dry Lamb Chops, Onion Tomato Spicy Masala, Fresh Green Chilli And Coriander Served with Bhakri)
- ▲ **Wok Tossed Soft Shell Crab** 315 Kcal  1295
(Wocki Soft Shell Crab, Spicy Garlic Sichuan)

FROM TANDOOR

- **Amritsari Goat Milk Paneer Tikka** 724 Kcal  1045
Cottage Cheese, Goat Cheese, Red Chilli, Coriander
- **Tandoori Soya Chaap** 613 Kcal  995
Soy Protein, Onion, Cream, Spices, Clarified Butter
- ▲ **Tandoori Prawn** 312 Kcal  1845
Assalination Of King Prawns In Indian Spices, Kassiidi Mustard Done In A Hearth
- ▲ **Lamb Gilafi** 758 Kcal  1350
Minced Lamb, Bellpeppers
- ▲ **Tandoori Pomfrot** 561 Kcal  1395
Indian Soice Tempered, Green Masala, Charred Baked Pomfret
- ▲ **Murgh Reshmi Seekh** 472 Kcal  1195
Minced Chicken, Blended With Cheese, Ginger, Garlic And Royal Cumin, Charred Baked
- ▲ **Annamaya Chicken Tikka** 557 Kcal  1050
Chicken, Murg Curd, Yellow Chilli, Coriander, Mustard Oil



NON VEG

VEG

GLUTEN

SEAFOOD

MEAT

DAIRY

EGG

SOY

SIGNATURE DISHES

DESI SPICE TRAIL

- **Kathal ka Haleem** 702 Kcal ● ● ● ●
 Jackfruit, Lentils, Wheat, Annamaya Special Haleem Masala 1195
- **Pindi Chole** 558 Kcal ● ●
 Chickpea Cooked With Home Ground Spices, Imli Pysaz-ki Chutney, Amritsari Kulcha 995
- **Gulnar Kofta** 1270 Kcal ● ● ●
 Paneer & Nuts Kofta, Dry Fig, Saffron, Brown Onion, Cashew 1045
- ▲ **Nalli Nihari** 1334 Kcal ● ●
 Lamb Shank, Curd, Gram Flour, Chef Special Nihari Sauce Mix 1450
- ▲ **Spicy Mango Prawn Curry** 590 Kcal ● ● ● ●
 Prawns, Raw Mango, Coconut, Deggi Chilli 1450
- ▲ **Mutton Rogan Josh** 75 Kcal ●
 Spicy Mutton Curry, Kashmiri Chilli, Desi Ghee, Ginger And Fennel 1350
- ▲ **Chicken Chettinad** 1082 Kcal ●
 Chicken, Black Pepper, Fennel, Coconut, Curry Leaf 1050

DELHI'S GOTO

- **Martaban ka Paneer** 553 Kcal ● ● ●
 Cottage Cheese, Fennel, Kalonji, Capsicum 1025
- **Muradabadi Dal** 1586 Kcal ● ● ● ●
 Moong Dal With Tomato, Onion, Green Chillies, Hing & Dried Dal 995
- **Dal Makhani** 1113 Kcal ●
 48 Hrs Braised Black Urad Lentils Cooked With Indian Spices Finished With Cream & Butter 945
- **Punjabi Aloo Gobi** 485 Kcal ●
 Cauliflower Florets, Diced Potato, Indian Spices 895
- ▲ **Delhi-G ka Murgh Korma** 589 Kcal ●
 Chicken, Mughlai, Brown Onion, Desi Ghee 1150
- ▲ **Dhungar Butter Chicken** 285 Kcal ● ● ● ●
 Smoked Chicken Tikka, Tomatoes, Cashew, Butter, Kasuri Methi 1295

EUROPEAN

- ▲ **Grills** ● ●
 New Zealand Lamb Chops 1099 Kcal 2500
 Organic Roasted Chicken 912 Kcal/Grilled Chicken Breast 912 Kcal 1425
 Norwegian Salmon 620 Kcal /Sea Bass 710 Kcal 1895
 Prawns 620 Kcal 2050
 Served With Sauteed Vegetables 312 Kcal
Choose Your Sauce
 Charmpola/Butter Garlic/Red Wine Jus/Tomato & Capers
 Avocado Caper Salsa
- ▲ **Fish & Chips** 387 Kcal ● ●
 Batter/Crumbed Fried Sole With Fries & Tartar 1345

Pasta And Risotto

- **Caramelized Onion and Goat Cheese Ravioli** ● ● ● ● 1295
 In Sage Butter Sauce 415 Kcal
 Handmade Pasta, Goat Cheese, Sage Butter, Walnut
- ▲ ● **Make your own Pasta** ● ● ● ●
Choice Of Pasta: Spaghetti/Penne/Fettuccine 1295
Choice Of Sauce: Carbonara 680 Kcal (Contains Pork) 1095
 Genovese 550 Kcal /Arrabiata 365 Kcal /Alfredo 410 Kcal
- **Mac and Cheese** 480 Kcal ● ● 1295
 Macaroni, Brie, Mascarpone, English Cheddar, Parmesan
- **Pumpkin and Caramelized Onion Risotto** 952 Kcal ● 1195
 Pumpkin Dices, Balsamic Glaze, Saffron, Goat Cheese
- ▲ **Creamy Chicken and Thyme Tortellini** 550 Kcal ● ● ● ● 1195
Choose Your Sauce: Chunky Tomato Sauce/Mushroom Sauce
 Minced Chicken, Cream Cheese, Handmade Pasta with Egg

ASIAN SELECTION

- ▲ **Nasi Goreng** 458 Kcal ● ● ● ● ● 1595
 Indonesian Fried Rice, Shrimp Paste, Prawns,
 Chicken Satay, Fried Egg And Prawn Crackers
- ▲ ● **Thai Curry** ●
Green 478 Kcal/**Red** 612 Kcal 1495/1295/1150
 Prawns 395 Kcal/Sliced Chicken 204 Kcal
 Assorted Vegetables 115 Kcal
 Thai Curry Paste, Kaffir Lime, Coconut Milk, Palm Sugar
 Served with Jasmine rice
- ▲ ● **Stir Fry** ● ● ● ●
Chicken 210 Kcal/**Lamb** 315 Kcal /**Fish** 125 Kcal 1205/1350/1195
Prawn 250 Kcal/**Tofu** 180 Kcal/**Mushrooms** 161 Kcal 1595/1090/1095
 Asian Greens With Choice Of Sauces 120 Kcal 885
 Chilli Bean/Black Pepper/Shallots/Wine & Garlic
- ▲ ● **Stir Fried Rice** ● ● ● ●
Prawns 2153 Kcal/**Chicken** 1105 Kcal 1195/895
Egg 1532 Kcal/**Vegetable** 1015 Kcal 795
- **Singaporean Noodles** 1532 Kcal ● ● 895
 Vermicelli Noodles, Bell Peppers, Garlic, Soy Sauce,
 Spring Onion, 5 Spice Powder
- ▲ ● **Stir Fried Noodles** ● ● ● ●
Chicken 226.2 Kcal/**Veg Makka** 1102 Kcal 895/795

BREADS, RICE AND BIRYANI

- ▲ ● **Biryani** ●
Mutton 1025 Kcal/**Chicken** 1102 Kcal 1425/1295
Vegetable 826 Kcal 1050
 Basmati Rice, Curd, Biryani House Blend
- **Rice Steamed** 360 Kcal/Jasmine 1242 Kcal 595
- **Khameri Roti** 235 Kcal ● ● 225
 Refined Flour Bread, Yeast, Soft And Spongy
- **Naan/Roti** ● ● 195
 Butter Naan 242 Kcal/Tandoori Roti 250 Kcal
 Laccha Parantha 263 Kcal/Til Ki Roti 215 Kcal
 Missi Roti 225 Kcal/Merchi Roti 200 Kcal



NON VEG



VEG



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SOY



SIGNATURE DISHES

Refreshing Healthy Juices

Beetroot, Coconut, Cumin, Chilli 43 Kcal	350
Passionfruit, Lavender, Melo 51 Kcal	350
Papaya, Jaggery, Berry Coulis 18 Kcal	350

Innovative And Bespoke

Lassis

Coconut, Dill, Rose 78 Kcal	350
Coffee, Pistachio, Cardamom 81 Kcal	350
Matcha Tea, Cacao, Chocolate, Mint 85 Kcal	350

Mocktails

Virgin Mojito 74 Kcal	350
Black Rose 324 Kcal	350
Virgin Pinacolada 140 Kcal	350

Locals

Banta, Fizz Lime Flavour 81 Kcal	350
Aam Pana, Raw Mango and Mint 180 Kcal	350
Jaljeera, Indian Spices, Sweet,	350
Digestive 168 Kcal	

Lemonades

Peach, Lime, Lavender 49 Kcal	350
Cucumber, Elderflower, Lime 12 Kcal	350
Ginger, Kaffir Lime, Cold Brew Coffee 40 Kcal	350

Signature Iced Teas

Apple Cinnamon 47 Kcal	350
Coffee 4 Kcal	350
Melon Mint 21 Kcal	350
Chamomile Honey	350

Leaf Tea And Herbal Infusions

Assam Blend	275
Madurai Masala Blend	275
Malabar Blend	275
Diwali Blend	275
Ayurvedic Blend	275
Masala Chal 112 Kcal	95

Soft Beverages

Red Bull 49Kcal	350
Sparkling Water	300
Aerated Beverages	300
Mineral Water	250

Kombucha

Kombucha 200 ML 28 Kcal	350
Kombucha 500 ML 28 Kcal	550

Lavazza / Bili Hu Coffee

Espresso 27 Kcal	300 / 350
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All Espresso based drinks are brewed with Bili Hu Indian Estate coffee, unwashed Arabica from Karnataka

Macchiato 47 Kcal	300 / 350
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Espresso 'marked' with a small amount of milk

Americano 50 Kcal	300 / 350
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A double espresso poured over of hot water

Capuccino 46 Kcal	300 / 350
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A double espresso with two parts milk (half hot milk and half steamed milk)

Latte 50 Kcal	300 / 350
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Espresso shot with 3 parts milk

Café Frappe 88 Kcal	300 / 350
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Vanilla ice cream, double espresso, milk and ice

Affogato 264 Kcal	300 / 350
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Two scoops of vanilla ice cream topped with an espresso shot, shaved dark chocolate

Cortado 100 Kcal	300 / 350
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An espresso with an equal amount of textured milk

Iced Latte 74 Kcal	300 / 350
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Vintage Selection

Chateau Haut-Brion Rouge, France	2,25,000
Opus One "Robert Mondavi" California	1,65,000
Chateau La Fleur-Petru Pomerol, France	1,00,000
Chateau Beychevelle Grand Cru, France	85,000

Champagne (sham-payn)

Louis Roederer 'Cristal', 2009, France	95,000
Dom Pérignon Brut, France	49,500
Moët Chandon Rosé Brut, France	21,500
Louis Roederer Brut Premier, France	19,500
Bollinger 'Special Cuvée' Brut, France	19,500

Champagne Rose

Taittinger Brut Prestige Rosé, France	19,500
Dom Pérignon Rosé, France	90,000

Rose Wine

Mateus Rosé	5,500
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White Wine

Chardonnay (shaa-duh-nay)

Joseph Drouhin, Puligny-Montrachet Côte de Beaune, France	29,500
Gaja, Rossj-Bass, DOC, Langhe, Italy	25,500
Cakebread Cellars, Napa Valley, USA	21,500
Cloudy Bay, Marlborough, New Zealand	13,500
Joseph Drouhin, Chablis Réserve de Vaudon Côte De Beaune, France	11,500
Cannonball, Sonoma County California, USA	8,500
Penfolds Koonunga Hill, South Australia	6,500

Sauvignon Blanc

(soh-vuh-nyawn blawngk)

Cakebread Cellars, Napa Valley, USA	16,500
Leeuwin Estate, Art Series Margaret River, Australia	14,000
Cloudy Bay, Marlborough, New Zealand	12,500
Baron Philippe de Rothschild Mas Andes, Central Valley, Chile	4,500
Grover's, India	3,500

Sommelier Selections

Gewurztraminer, Les Princes Abbés Alsace France	11,500
Piccini Pinot Grigio, Tuscany, Italy	4,500
Sula Shiraz Cabernet	3,500
Grover's La Reserve, India	2,250

Red Wine

Cabernet Sauvignon

(ka-buh-nay soh-vuh-nyawn)

Penfolds, Bin 407, South Australia	26,500
Leeuwin Estate Art Series, Australia	22,500
Torres, Mas La Plana, Penedès, Spain	19,000
Leeuwin Estate 'Prelude Vineyards', Australia	13,500
Fairview, Stellenbosch, South Africa	9,500
Baron Philippe De Rothschild Cadet D'oc, Chile	4,500

Pinot Noir (pee-noh noo-aa)

Joseph Drouhin, Pommard, Côte de Beaune, France	21,500
Joseph Drouhin, Laforêt, Burgundy, France	9,500

Shiraz

De Bortoli Woodfired Shiraz, South Eastern Australia	10,500
The Accomplice, Australia	3,500

Merlot (muh-loh) and Malbec

"Baron Philippe De Rothschild, Mouton Cadet Medoc, France"	7,500
Bodega Norton	5,500
Baron Philippe De Rothschild	4,500
Gaja, Brunello Di Montalcino DOCG, Tuscany Italy	22,500
Folonari Amarone Della Valpolicella	22,500
Castello Banfi, Brunello Di Montalcino DOCG Tuscany, Italy	21,500
Bibi Graetz Casamatta Rosso	7,500
Piccini Chianti, Italy	5,500
Folonari Chianti, Italy	5,250

Sommelier Selections

Allegrini Amarone Classico DOC, Italy	32,500
Marchesi De Frescobadli, Mormoreto, IGT, Italy	31,500
Marchesi De Frescobadli, Mormoreto, IGT, Italy	31,500
Pio Cesare, Barbaresco, DOCG, Piedmont, Italy	29,500
Pio Cesare Barolo	27,500
Guidalberto	19,500

Beers

Corona	550
Hoegaarden	550
Kati Pataang	450
Budweiser	450
Bira 91 White/Blonde	450
Kingfisher Ultra	450

Premium Blends

Balvenie 30 YO	12,000
The Glenfiddich 26 YO	6,500
The Glenlivet 25 YO	4,000
Chivas Regal 25 YO	3,200
Johnnie Walker Blue Label	2,150
Royal Salute 21 YO	1,900

Wines By Glass

By Glass White

Cloudy Bay, Chardonnay, New Zealand	2,900
Cloudy Bay, Sauvignon Blanc, New Zealand	2,650
BPDR Cadet D'oc Sau.blanc, Chile	950
BPDR Mas Andes Sau.blanc, Central Valley, Chile	950
Jacob's Creek Chardonnay, Australia	550

By Glass Red

Joseph Drouhin, Laferôt, Pinot Noir, France	1,950
Campo Tempranillo	1,150
BPDR, Mas Andes, Merlot, France	800
Jacob's Creek, Shiraz Cabernet Australia	550

Blended Whiskey

JW UL 18 YO	1,350
Chivas Regal 18 YO	1,150
JW Gold Label Reserve	950
Monkey Shoulder	700
JW Black Label	650
Chivas Regal 12 YO	650
Jameson	550
JW Red Label	450
Ballantine's 12 YO	450
Dewar's 12 YO	450

Single Malt

Balvenie 14 YO	1,200
Balvenie 17 YO	1,900
Balvenie 21 YO	3,500
Caol Ila 12 YO	750

Glenfiddich 12 YO	650
Glenfiddich 15 YO	800
Glenfiddich 18 YO	1,100
Cardhu	750
Aberlour 18 YO	1,050
Talisker 10 YO	650
The Glenlivet 12 YO	650
The Glenlivet 15 YO	650
The Glenlivet 18YO	1,200
Singleton 12 YO	650
Singleton 15 YO	850
Balblair	750
Ardmore Legacy	850

Blended Japanese Whisky

Hibiki Harmony	850
Yamazaki Reserve	850
Akashi	750
Enso	450

Tennessee

Jack Daniel's Old No.7	550
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Irish Whiskey

Jameson	550
Jameson Caskmate	550

Vodka

Belvedere	650
Grey Goose	650
Ciroc	650
Ketel One	550
Roberto Cavalli	700
Tito's Handmade	550
Absolut Elyx	650
Absolut Citron	500
Absolute Blue	500

Gin

Hendricks	700
Bombay Sapphire	600
Tanqueray	600
Greater Than	550
Gordons	450
Caorunn Scottish Gin	650
Monkey 47	450
Terai	450
Beefeater	550

Rum

Mount Gay Barbados	500
Bacardi Carta Blanca	450
Old Monk White	450
Bacardi Ocho	450
Old Monk Legend	450

Tequila

Perro De San Juan	950
Patron Reposado	950
Corralejo Anejo/Repasado	850
Patron XO Café	650
Patron Silver	550
Camino Gold	450
Camino Real	450

Cognac

Remy Martin Vsop	550
Martell VSOP	550
Martell V.S	550
Martell X.O	550

Liqueur & Aperitif

Jägermeister	650
Ricard Anise	650
Xenta Absenta	650
Creme De Cassis	550
Kahlua	550
Drambuie	550
Peach Schnapps	550
Aperol	550
Sambuca	550
Baileys	550
Fernet Branca	550
Cointreau	550
Joseph Carton Amaretto	450

Annamaya Signature Cocktails

Inspired by locally sourced artisanal and seasonal ingredients. Our seasoned mixologists concoct our signature cocktails by thoughtfully pairing ingredients with your favourite spirits to create a memorable experience.

Gin & Tea	850
Kashmiri Kahwa Gin, Indian Tonic, Himalayan Haat Strawberry Cooler	
Himalayan Waterfall	850
Pomegranate Infused Tequila, Organic Watermelon Syrup, Pink Salt, Soda	
Tijara Martini	850
Mango Puree, White Rum, Organic Pineapple Syrup	
Masala Malt	850
Apricot Infused Whiskey, Wildflower Honey Syrup, Angostura Bitter, Beer	
Scotch protein	850
Fig Infused Whiskey, Coconut Milk, Cardamom Syrup, Fresh Pineapple Juice	
35 Hi Ball	850
Vodka, Lemon Juice, Indian GrapeFruit Tonic, Timur Pepper	

Classic Cocktails

Cosmopolitan	950
Vodka, Triple Sec, Cranberry juice	
Whiskey Sour	950
Bourbon Whiskey, Egg White, Fresh Lemon Juice	
Classic G&T	950
Gin, Tonic water	
Old Fashioned	950
Bourbon Whiskey, Angostura Bitter, Sugar	
Calpiroska	1,000
Vodka, Lime, Mint Leaves, Sugar	
Negroni	1,050
Campari, Gin, Red Vermouth	
Margarita	1,050
Cointreau, Lime Juice, Tequila	