

PAVILION WELLBEING AND DIETARY INDICATORS









Locally Sourced Best of Pavilion











Gluten Free

No Added Sugar **Contains Nuts**





Contains Shellfish Contains Pork



In Vedic philosophy, sattva (Sanskrit for purity) is the most rarefied of the three gunas. The green leaf represents freshness and holistic wellbeing.

SWASTHYA CUISINE CENTRED ON WELLBEING



Through Swasthya Cuisine, ITC Hotels invokes time-honoured principles to address nutritional requirements and the need for satisfaction. The result is an enjoyable mélange of modern and revived flavours that restore, energise and protect your wellbeing.

CHOOSE WISELY

The Choose Wisely programme is an initiative of the World Wide Fund for Nature to help consumers identify over-fished, fast-depleting and better seafood choices through a traffic light indicator system.





Over fished. Think again! Honder threat. But there's better. Choose Wise. Go for it!



In keeping with our Responsible Luxury ethos, ITC Hotels in collaboration with WWF-India and Central Marine Fisheries Research Institute choose to present only sustainable marine species marked in green, with plenty of stock available.

> Please inform our Service Associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Crustacean and their products | Milk & milk products | Eggs and egg products | Fish and fish products | Peanuts, tree nuts and their products | Soybeans and their products | Sulphite in concentrations of 10mg/kg or more

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations

An average adult requires 2000 Kcal energy per day, however calorie needs may vary.

In this edition, goodness is instantly clear to the senses. Caringly Selected Mindfully Prepared, the Deccan Pavilion menu includes enticing and indulgent healthful combines that celebrate your discerning lifestyle choices.

Our Responsible Luxury Culinary Initiatives aim towards putting nature first, to create culinary experiences that inspire warmth and wellbeing.

Continuous innovation and new culinary expressions teamed with hand-picked produce reflect in bold and indigenous flavours inspired from the local and world kitchens.

Discover the wholesome indulgence that awaits you at Deccan Pavilion.



24X7 BREAKFAST

ENERGISERS

Finest Selection of Seasonal Fruits Please ask our Service Associate for seasonal availability

From the Yoghurt Bar >>>

Choose from potted yoghurt or smoothie whips

In your choice of:

Plain | Low Fat | Banana and Vanilla | In-season Fruit | Berry and Basil

Cereals >>

Choose from:

Corn Flakes | Wheat Flakes | Choco Flakes | Honey Loops Swiss Muesli 💖 | Millet Nut Muesli 💥 😘 LS Served with homogenised, skimmed or soya milk 🛊

Bircher Muesli > \$\square\$ BOP

Rolled oats teamed with whipped yoghurt, honey, select fruits and nuts

Seven-Grain Porridge >> ** ** SOP Granule jaggery, dried fruits and berries

Pavilion Boulangerie

Choose any three

Croissant: WelcomCroissant | Almond 💖 | Pain au Chocolat Morning Pastries: Muffin | Danish Pastry | Doughnut | Brioche

Toast Bread >> Choose from:

> Pavilion Wellness 🖖 | Corn and Sunflower Seed Whole Wheat | Ragi Bread 👋 | Plain



🦫 Sattva – Honestly Vegetarian 🦋 Contains Nuts 👋 Gluten Free L SLocally Sourced 🧘 Lactose Free **BOP** Best of Pavilion Vontains Forgotten Grains Contains Egg ■ Vegetarian specialities ■ Non-vegetarian specialities. Taxes extra as applicable. We levy no service charge.

EGGS TO ORDER

■ Free Range Eggs to Order • Two eggs cooked to your liking: Poached | Scrambled | Skillet Fried | Boiled

Soft Rolled Omelette •

Rolled with your choice of fillings:

Classic Masala | Mushroom | Spinach

Bell Pepper | Goat Cheese | Emmental

Smoked Salmon > | Breakfast Ham CP Please specify your choice of whole or egg white preparations

Served with breakfast potatoes, basil tossed tomatoes and Pavilion Wellness toast

Pavilion Eggs Benedict LS ** BOP **

Poached Eggs, Corn Meal Muffin, Citrus Hollandaise

Choose from:

Smoked Salmon > | Turkey Rashers | Heritage Ham CP

Breakfast Sides

- Steamed Greens | Pan Tossed Mushrooms
- Smoked Salmon → | Chicken Sausages | Pork Sausages CP | Grilled Bacon CP

FROM THE GRIDDLE

■ Finger Millet and Almond Meal Pancakes >> ** ** ** BOP Apricot and thyme compote

Buttermilk Pancakes \(\sqrt{\pi}\) \(\phi\) In-season fruit compote and coconut cinnamon cream

Belgian Waffle 💖 🖢 Berry compote and pistachio butter

■ Pavilion Wellness French Toast ** BOP

Caramelised fruits and jaggery butter sauce

All the above can also be classically served with clarified butter and maple syrup



SOUTH INDIAN CLASSICS

Idli > X
Steamed rice cakes

Medu Vada Fried lentil dumplings

Upma \$\sim \text{\text{\$\sigma\$} LS}\$ Choose from:
Semolina | Cracked Wheat

Dosa Variation National Properties American Science and lentil pancake

Choose from:

Plain | Masala | Multigrain | Rawa

Pessarattu LS
Crisp sprouted green lentil pancake

Uttapam
*
Hearty rice and lentil pancakes

Choose from:

Masala | Onion | Tomato

South Indian specialities served with lentil and vegetable stew and homemade chutneys \$\sqrt{LS}\$

NORTH INDIAN CLASSICS

Poori Aloo LS Deep-fried puffed whole wheat bread served with potato stew and pickles

■ Stuffed Paratha ► LS *

Griddle-fried whole wheat stuffed bread served with potted yoghurt and pickle

In your choice of fillings:
Potato | Tangy Cauliflower | Spiced Cottage Cheese

The bread in the Signature breakfast dishes have been prepared with Aashirvaad Sugar Release Control Atta, which has the goodness of natural grains and a low glycemic index (50 GI), helping you stay alert and improving your wellness quotient

🍑 Sattva – Honestly Vegetarian 🤻 Gluten Free 🦋 Contains Nuts 📙 Locally Sourced

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yoghurt and a hot beverage ■ American Breakfast CP ■

In-season fruits, choice of chilled juice, breakfast rolls, two eggs cooked to order served with bacon, chicken or pork sausage, hash brown and basil tossed tomatoes, yoghurt and a hot beverage

In-season fruits, choice of chilled juice, breakfast rolls,

Please ask our Service Associate for seasonal availability of juice and selection of breakfast rolls

Breakfast Bento

Choose from:

Grilled Tofu >>>

■ Grilled Salmon ▶

Served with sesame rice cake, miso soup, steamed greens, in-season fruits, Asian pickle

South Indian Tiffin >> %

Masala Dosa, Idli, Vada

Served with tender coconut water, spiced lentil stew, homemade chutneys





SET OFF TO A FRESH START

SALADS & STARTERS

Mezze Palette >>

Chickpea hummus, baba ghanoush and cracked wheat tabbouleh

Beet and Ash Coated Feta Salad Red forest fruits, onion jam

■ Fresh Mesclun and Rucola Salad >> ¾

Scorched orange, spiced labneh

In-season vegetables, miso lime mayonnaise, honey and padi chili dipping

Pavilion Caesar's Salad BOP

Romaine lettuce tossed in our signature Caesar's dressing, Parmesan shavings and focaccia croutes

Caesar's Salad combinations:

- Caramelised Onion and Asparagus
- Smoked Salmon
- Beechwood Smoked Chicken

Please inform our Service Associate if you prefer your salad to be tossed with Pancetta crisps CP





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- Pavilion Shrimp Cocktail \$\sqrt{g}\$ \noting
 Coconut kernel and kokum ice cream
- Fried Surf Basket ➤ → →

 Curry leaf shrimps, millet crusted fish, spiced squid caper scallion tartare
- Guntur Kodi Roast LS /
 Crisp curry leaves and fiery pepper chutney

FROM THE SOUP TUREEN

- Tender Pea and Asparagus LS Curried coconut cream
- Himalayan Barley and Mushroom Root vegetable confetti
- Smoked Tomato and Bell Pepper Purée >>> BOP Jack cheese waffle
- Chicken, Shiitake and Coriander Broth
 Oriental Soups will be available from 1130 hrs to 2330 hrs.



STACKS AND WRAPS

HOT PRESSED SANDWICHES

In your choice of Panini bread or Pavilion wellness loaf

Choose fillings from:

- Confit Tomato, Olive Tapenade, Mozzarella > \(\forall \)
- BBQ Chicken, Arugula, Smoked Cheese
- Pulled Lamb, Jalapeno, Red Cheddar

PAVILION SIGNATURES

Croissant Sandwich

Choose fillings from:

- Balsamic Mushrooms >>
- Smoked Salmon

Served with a side of house salad, honey cured mustard and your choice of potato fries or wedges

Croque Madame CP

Stacks of ham, molten cheese and fried egg

PAVILION CLUBS

Mediterranean Veggie Club >>

Grilled zucchini, confit tomato, roast peppers, zatar spiced onion, red cheddar and zero-km micro greens

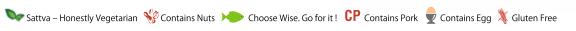
■ Classic Club CP ▼

Chicken salad, smoked bacon, fried egg, sliced tomatoes and crisp lettuce

Sandwiched in your choice of: Pavilion Wellness Bread Gluten-free Sandwich Bread 💸

Served with a side of house salad, grainy mustard and potato fries





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PAVILION PANTRY BURGERS

Stacked in 'Good for You' rye and sunflower seed buns

Pavilion Veggie Burger >>>

Spiced soya and shiitake patty, caramelized onion,

Choose from: with Cheese I Vegan options

Peri Peri Chicken Burger

Crumbed chicken escalope, Red pepper jam, sharp cheddar

Spiced Lamb Burger

Minced lamb and feta patty, fried egg, sumac onions, mint labneh

All stacks are served with a side of house salad, Jalapeno Ketchup and your choice of potato fries or wedges

PAVILION WRAPS

Steamed Bao with Pickled Carrot Slaw

Choose fillings from:

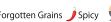
- Hoisin Shitake >>
- Teriyaki Chicken

Welcom Kathi with Mint Yoghurt Dipping BOP

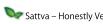
Choose fillings from:

- Paneer Masala >>>
- Double Egg Double Chicken \(\frac{\textsf{Y}}{\textsf{J}} \)
- Spiced Pulled Lamb













COMFORT BOWLS

Earthy Mushroom Bowl >

Stewed shiitake, white fungus and Asian greens with soba noodles Mushroom scallion broth

Hearty Tom Yum Bowl > 1

Pok choy hearts, water chestnuts and carrots with rice noodles Spicy tom yum broth

Kaeng Kahri Bowl >> *

Snow peas, stewed beans, sliced eggplant and twin florets with jasmine rice Fragrant coconut and lemongrass curry

Satin Bowl

Choose from:

- Silken Tofu
- Sichuan Chicken
- Black Pepper Lamb

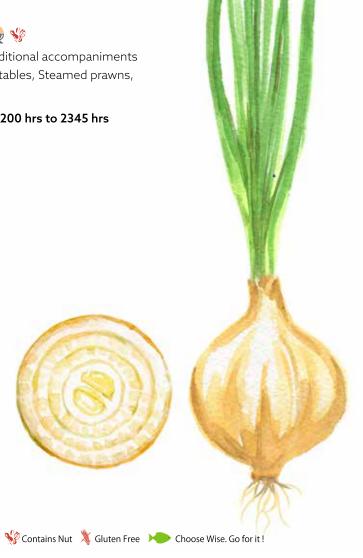
Teamed with asparagus spears, pickled sprouts and sticky black rice

Soy garlic sauce

Singaporean Laksa Bowl >> > / T

Flavourful shrimp and coconut broth with traditional accompaniments Steamed broccoli, egg noodles, pickled vegetables, Steamed prawns, sliced fish and Sliced chicken

Comfort Bowl dishes will be available from 1200 hrs to 2345 hrs



🗫 Sattva – Honestly Vegetarian (Swasthya Cuisine 🌙 Spicy 🦋 Contains Nut 🤻 Gluten Free 🗡 Choose Wise. Go for it ! 🥱 Contains Shellfish 👤 Contains Eggs ■ Vegetarian specialities Non-vegetarian specialities. Taxes extra as applicable. We levy no service charge. AVAILABLE FROM 1100 HRS TO 0600 HRS.

KITCHENS OF INDIA

Kadi Pakodi >>

An indian preparation made of yoghurt and gram flour, tempered with cumin and red chilli

🔳 Paneer Makhani 🍑 🦋

Classic Preparation of cottage cheese simmered in rich tomato and cashew gravy

Makkai Palak >>>

Tender corn kernels in fresh spinach puree, flavored with fenugreek

Dum ki Machchi > LS

Marinated Fish cubes, simmered in a nut based gravy

Chooza Makhani

Char grilled young chicken morsels in rich, silky tomato gravy

Southern Railway Lamb Curry

Tender Lamb Cooked with raw onion and coconut paste, flavored with South Indian spices.

The above mentioned dishes are served with a choice of Indian breads (AA) or steamed rice. Dal Makhni or Tomato Pappu, house salad, papad and Indian Dessert of the day

WELCOM MEAL

Grill of the Day

- Grilled Haloumi
- Chicken
- Tilapia >>>

Stir Fry of the Day

Choice of Veg fried rice/ Jasmine rice/ Veg noodles with stir fried

- Vegetables
- Chicken
- Seafood >> >

Served with chilli garlic sauce, house salad, pickled vegetables and fresh cut fruits













LOCAL LOVE

Majjige Pulusu >> / LS

A Telangana specialty of tender okra and seasonal vegetables, stewed in buttermilk, coconut and green chilli paste. Best served with steamed rice.

Kai Korma > LS

Seasonal vegetables simmered in a mild coconut gravy, tempered with curry leaves. Served with Malabar Paratha or steamed rice.

Chaapa Koora >) LS

A local favourite, chunks of fresh fish, simmered in a tangy tomato gravy, enriched with freshly ground spices. Served with steamed rice.

The quintessential Hyderabadi specialty of chicken slowly cooked in a fiery, nut based gravy, tempered with curry leaves

Rara Gosht

Melt in your mouth lamb mince, braised in a spicy onion tomato gravy. Best served with flaky paratha

All above dishes are served with house salad

🖲 Tarkari Biryani 🍆

A fragrant rice dish prepared with vegetables, spices, herbs, and the finest Basmati rice

Kacche Gosht ki Biryani

Hyderabadi biryani of layered basmati rice and marinated lamb chunks. Flavoured with select spices, browned onions and mint leaves.

Hyderabadi Keema Khichdi

A flavourful Hyderabadi Pulao of Basmati rice served with kheema - seasoned minced lamb and lentils, papad, yoghurt and Indian pickle

SIDES

- Dal Makhani >>
- Steamed Red Rice >>
- Tawa Parotta | Naan >>
- Saath Anaj ka Roti Sop

Also prepared with Aashirvaad Sugar Release Control Atta, which has the goodness of natural grains and a low glycemic index (50 GI), helping you stay alert and improving your wellness quotient

Dishes from the Tandoor will be available from 1200 hrs to 1500 hrs and 1900 hrs to 2300 hrs





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WORLD KITCHEN

SOUL FOOD

- Twin Floret Casserole
 Brie and pumpkin seed crumb, parmesan toasts
- Stuffed Eggplant BOP Chick pea stew, herbed pearl couscous, marinated olives
- Spinach and Mushroom Rollatini >>> \(\)
 Vegetable Fricassee, Black Rice Crepe
- Grilled Catch of the Day Tender greens and beans, carrot puree, citrus vanilla glaze
- Pavilion Fish n' Chips Apple celery slaw, fennel seed mayo
- Sunday Roast Chicken BOP

 Green pea mash, tossed chard, pan jus
- New Zealand Lamb Chops
 Crushed new potatoes, stewed mushrooms, glazed carrots

GOURMET PIZZA

Please indicate your choice of base: Classic whole wheat or gluten free 💸

Choose from our Chef's recommendation of toppings

- San Marzano Tomatoes and Wilted Greens >
- Forest Mushrooms and Grilled Asparagus >>
- Shrimp Alfredo and Tender Spinach
- Smoked chicken and Grilled Pepper
- Prosciutto di Parma and Bacon Jam CP

SIDES

- Pavilion House Salad >>
- Steamed Greens n' Beans >>



ARTISAN PASTA

Tossed in "Chef Proud" combines

Penne >

Confit tomato, pistachio and celery leaf pesto, herbed ricotta

Potato Gnocchi >>

Forest mushrooms, Fresh Rucola, candied garlic

Pavilion Mac n' Cheese

In variants of:

- Classic >>
- Chicken and White Truffle Cream
- Bacon and Onion CP
- Orecciette >>

Cajun prawn, wilted spinach and tender pea, Parmigiano-Reggiano

Spaghetti

Choose from:

- Aglio Olio e Pepperoncino
 Olive oil, candied garlic and chili peppers
- Bolognaise

Rustic lamb and tomato sauce

Carbonara CP

Smoked bacon and pecorino cream

RISOTTO

- Green Pea and Asparagus >>
- Sundried Tomato and Spinach >>
- Chicken and Confit Garlic
- Saffron and Seafood >> 5



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BREAKFAST SPECIALS

- Bircher Muesli >>
 - Rolled oats teamed with whipped yoghurt, honey, select fruits and nuts
- Superfood Porridge >>

Oats, berry, banana and raisin porridge

- Idli >> ¾
 - Steamed rice cakes
- Dosa >> ¾

Crisp rice and lentil pancake

Served with sambhar and homemade chutney

- Sunny Surprise
 - One egg sunny side up, hash brown, young tomatoes and Pavilion wellness toast
- Buttermilk Pancakes ▼
 In-season fruit compote, coconut cinnamon cream

SOUP

Smoked Tomato Bell Pepper Soup \(\sqrt{\text{y}} \)
Jack cheese waffle

WELCOMKATHI

Choose from generous fillings of:

- Paneer Masala >>
- Double Egg Double Chicken \$\frac{1}{2}\$ \to\$

Served with micro farm salad and paired with mint chutney

PICNIC PANINI

- Tomato Confit and Mozzarella >>
- Heritage Ham and Olives CP

BURGER

- Potato Roesti Burger Molten cheese, caramelised onion
- Chicken & Cheese
 Red pepper jam, confit tomato





SOUL FOOD

Mac & Cheese

Macaroni napped in cheesy sauce and baked with some more cheesy goodness

In your variation of:

- Classic >>
- Beechwood Smoked Chicken
- Bacon and Onion CP
- Fish n' Chips → ▼

Green pea mash, caper garlic chive butter, crumb fried fish, grain mustard tartar, fries

Grilled Chicken Tenders

Green pea potato mash, stewed mushrooms

HEARTY SIDES

French Fries | Savoury Potato Wedges >

SWEET TREATS

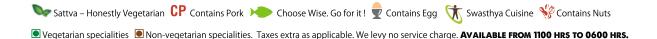
- Finest Selection of Seasonal Fruits > t
- Berries n' Cream White chocolate parfait, balsamic citrus glaze

ICE DREAMS

Choose from:

Vanilla | Strawberry | Chocolate >>





SWEET ADVENTURES OF



- Pavilion Banofee \$\sim \font{\psi} BOP

 Caramelised banana, pink salt caramel fudge
- Pavilion Fruit Palette In-season fruits served with house churned sorbet
- Kulfi Falooda %
 Tulsi seed, pomegranate pearl and rose salsa
- Buttermilk Cheesecake Guava and passion fruit crème, coconut meringue

- Pavilion Super Bowl (Serves 4)

 BOP

 Chocolate fudge brownie, Swiss chocolate and vanilla bean ice cream, Sea salt caramel, Jaggery butter sauce, cookie sandwich
- Ice DreamsChoose from:Vanilla | Strawberry | Chocolate | Coffee | Butterscotch



BEVERAGES

SWASTHYA BEVERAGES

Pavilion Pure Juicery

Cold pressed juices in caringly selected combinations

Cucumber, Spinach, Celery and Apple

Wheat Grass, Green Pepper, Fresh Turmeric and Cucumber

Apple, Beetroot and Ginger



