



Deccan
PAVILION

PAVILION WELLBEING AND DIETARY INDICATORS

BOP

Best of Pavilion

LS

Locally Sourced



Contains Forgotten Grains



Lactose Free



Gluten Free



No Added Sugar



Contains Nuts



Contains Egg



Contains Shellfish

CP

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!  Under 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.

01/06/19

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**   **BOP**

Rolled oats teamed with whipped yoghurt, honey, select fruits and nuts
- **Seven-Grain Porridge**     **BOP**

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 **LS** Locally Sourced  Lactose Free
BOP Best of Pavilion  Contains 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**  



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**



 Contains Egg  Choose Wise. Go for it! **CP** Contains Pork **LS** Locally Sourced  Contains Forgotten Grains **BOP** Best of Pavilion
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SOUTH INDIAN CLASSICS



- **Idli**  



Steamed rice cakes
- **Medu Vada**  

Fried lentil dumplings
- **Upma**   **LS**

Choose from:
Semolina | Cracked Wheat
- **Dosa**  


Crisp rice and lentil pancake

Choose from:
Plain | Masala | Multigrain | Rawa
- **Pesarattu**   **LS**

Crisp sprouted green lentil pancake
- **Uttapam**  



Hearty rice and lentil pancakes



Choose from:
Masala | Onion | Tomato

South Indian specialties served with lentil and vegetable stew and homemade chutneys  **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**

COMPOSITE BREAKFAST EXPERIENCE

- **Continental Breakfast** 

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

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  
Scorched orange, spiced labneh
- Tempura Tempest 
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**




 Sattva – Honestly Vegetarian  Swasthya Cuisine  Gluten Free **BOP** Best of Pavilion  Choose Wise. Go for it! **CP** Contains Pork

 Vegetarian specialities  Non-vegetarian specialities. Taxes extra as applicable. We levy no service charge. **AVAILABLE FROM 1100 HRS TO 0600 HRS.**



- Pavilion Shrimp Cocktail  
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.

 Contains Shellfish  Contains Egg  Choose Wise. Go for it! **LS** Locally Sourced  Spicy  Sattva – Honestly Vegetarian  Gluten Free **BOP** Best of Pavilion

 Vegetarian specialities  Non-vegetarian specialities. Taxes extra as applicable. We levy no service charge. **AVAILABLE FROM 1100 HRS TO 0600 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 🌱🥜
- 🍷 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



🌱 Sattva – Honestly Vegetarian 🥜 Contains Nuts 🐟 Choose Wise. Go for it! CP Contains Pork 🥚 Contains Egg 🌱 Gluten Free

🌱 Vegetarian specialities 🍷 Non-vegetarian specialities. Taxes extra as applicable. We levy no service charge. **AVAILABLE FROM 1100 HRS TO 0600 HRS.**

PAVILION PANTRY BURGERS

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

🌱 Pavilion Veggie Burger 🌱

Spiced soya and shiitake patty, caramelized onion, garlic aioli

Choose from: with Cheese | 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 🥚🌶️
- 🍷 Spiced Pulled Lamb 🌶️

🌱 Contains Forgotten Grains 🌶️ Spicy 🥚 Contains Egg 🌱 Sattva – Honestly Vegetarian 🥜 Contains Nuts BOP Best of Pavilion

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COMFORT BOWLS

Earthly Mushroom Bowl

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

Hearty Tom Yum Bowl

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

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

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



Sattva – Honestly Vegetarian Contains Nuts Choose Wise. Go for it! LS Locally Sourced Contains Shellfish

Vegetarian specialities Non-vegetarian specialities. Taxes extra as applicable. We levy no service charge. **AVAILABLE FROM 1100 HRS TO 0600 HRS.**

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 Koorā 🌿🌶️ LS

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

■ Dakhani Murgh 🌿🌶️ LS

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 🌿 BOP

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



🌿 Sattva - Honestly Vegetarian 🌶️ Spicy LS Locally Sourced 🐟 Choose Wise. Go for it! 🥜 Contains Nuts BOP Best of Pavilion

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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 🌿

■ Pan Grilled Mushrooms 🌿

■ Green Pea and Potato Mash 🌿

■ French Fries | Potato Wedges 🌿



🌿 Sattva - Honestly Vegetarian BOP Best of Pavilion 🥚 Swasthya Cuisine 🥚 Gluten Free

🐟 Choose Wise. Go for it! 🥚 Contains Egg 🐟 Contains Shellfish 🌶️ Spicy CP Contains Pork

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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:

- **Alio Olio e Pepperoncino** 🌿
Olive oil, candied garlic and chili peppers
- **Bolognese**
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** 🐟 🦐



FOR OUR LITTLE ONES

BREAKFAST SPECIALS

■ **Bircher Muesli** 🌿 🥜
Rolled oats teamed with whipped yoghurt, honey, select fruits and nuts

■ **Superfood Porridge** 🌿
Oats, berry, banana and raisin porridge

■ **Idli** 🌿 🦐
Steamed rice cakes

■ **Dosa** 🌿 🦐
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** 🌿
Jack cheese waffle

WELCOMKATHI

Choose from generous fillings of:

- **Paneer Masala** 🌿
- **Double Egg Double Chicken** 🍳 🌶️

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 🌿 🍷

Please ask our Service Associate for availability of in-season fruits

🟢 Berries n' Cream 🌿

White chocolate parfait, balsamic citrus glaze

🟠 Pavilion Banoffee 🍷

Caramelised banana, sea salt caramel fudge

ICE DREAMS

Choose from:

🟢 Vanilla | Strawberry | Chocolate 🌿



SWEET ADVENTURES



🟢 Pavilion Banoffee 🌿 🍷 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

🟠 Warm Date and Fig Pudding 🍷 🍷 🍷

Yoghurt and charoli nut ice cream, Jaggery butter sauce

🟠 Chocolate Mousse 🍷 🍷 BOP

Hazelnut biscotti, cocoa crumble

🟠 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 Dreams 🌿

Choose from:

Vanilla | Strawberry | Chocolate | Coffee | Butterscotch











BEVERAGES






SWASTHYA BEVERAGES

- **Pavilion Pure Juicery**  
Cold pressed juices in carefully selected combinations
Cucumber, Spinach, Celery and Apple
Wheat Grass, Green Pepper, Fresh Turmeric and Cucumber
Apple, Beetroot and Ginger

FROM SCRATCH DRINKS

- **Iced Milk** 
Blended with Homogenised Milk | Almond Milk  
In your choice of combines:
Turmeric Honey | Banana Salted Caramel | Strawberry Beet Rose
Dark Fantasy Choco-Fills | Coffee Hazelnut
- **Lassi** 
Cumin Coriander | Guava Black Salt | Cardamom Pistachio
- **B Natural Preserved Juices** 
- **Aerated Beverages** 
- **Energy Beverages** 
- **Domestic Packaged Water (1 ltr.)** 
- **Still Natural Spring Water (660 ml)** 
- **Sparkling Natural Mineral Water (750 ml)** 

HOT BEVERAGES

- **Tea** 
Assam | Darjeeling | Green | Herbal | Jasmine | ITC Blend
- **Sunbean Coffee** 
Cappucino | Espresso | Americano | Latte |
Decaffeinated | South Indian Filter
- **Hot Chocolate | Horlicks | Bournvita** 



ITC HOTEL
RESPONSIBLE LUXURY



ITC KAKATIYA
HYDERABAD

THE
LUXURY
COLLECTION