

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!'

BREAKFAST

06.30 A.M.—10:30 A.M.

Puneri (3) (v) 800

Poha / Misal Pav

Choice of freshly squeezed juices

Orange / watermelon / pineapple / tender coconut water

Seasonal local fresh fruits with berries

Selection of beverages

Tea / coffee / masala chai

Healthy (H) 900

Free range egg white and spinach frittata

Choice of freshly squeezed juices (v)

Orange / watermelon / pineapple / tender coconut water

Choice of toast (v)

Whole wheat / multigrain

Served with locally sourced jams, honey and butter

Cereal (v)

Bircher muesli / hot oatmeal

Yoghurt (v)

Plain / low-fat

Beverages (v)

Tea / coffee

Seasonal local fresh fruits with berries

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶️ Shellfish 🦪 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

Continental Breakfast (v)

900

Choice of freshly squeezed juices

Orange / watermelon / pineapple / tender coconut water

Choice of freshly baked morning bakeries

Butter croissant / muffin / Danish / doughnut

Choice of toast

Whole wheat / multigrain / white

Served with locally sourced jams, honey, butter

Cereal

Corn flakes / wheat flakes / chocos / muesli

Served with milk low-fat / full cream / soy / almond

Yoghurt

Plain / low-fat / fruit / Greek

Beverages

Tea / coffee

Seasonal local fresh fruits with berries

The American Breakfast

1100

Eggs

Scrambled / sunny side / poached / over-easy / boiled / Indian masala omelette

Choice of freshly squeezed juices

Orange / watermelon / pineapple / tender coconut water

Choice of freshly baked morning bakeries

Butter croissant / muffin / Danish

Choice of toast (v)

Whole wheat / multigrain / white bread

Cereal (v)

Corn flakes / wheat flakes / chocos / muesli

Yoghurt (v)

Plain / low-fat / fruit / Greek

Beverages

Tea / coffee

Seasonal local fresh fruits with berries

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

If you have any concern regarding food allergies, please inform your server

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.

Fresh morning bakes 250

Butter croissant / muffin / Danish / doughnut

Choose any two breakfast sides 250

Buttered asparagus / grilled vine tomatoes / baked beans

potato cakes / sautéed forest mushrooms / sautéed baby spinach /

chicken sausages / English Yorkshire bacon / pork sausages

Specialty breads (3) 250

Saffron sugar babka / Puneri mawa cake

Homemade yoghurt (v) (H) 250

Plain / low-fat / fruit / Greek

Cereal (v) 400

All bran / corn flakes / chocos / rice krispies / muesli

Served with low-fat / full cream / soy milk / almond milk

Tofu scramble (v) 450

Sautéed with onion and peppers, served on multigrain toast

Seasonal fresh fruits and berries (v) (H) 500

Warm steel cut oatmeal (v) (H) 500

Soaked raisins, Kupwara Kashmiri walnuts, cinnamon

Bircher muesli with berries (v) (H) 500

Cinnamon apple French toast 550

Brioche, house made berry compote, Maple Joe syrup

Option of gluten-free bread is available

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶️ Shellfish 🦞 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

The Ritz-Carlton waffle (3)

Homemade berry compote, Maple Joe syrup

550

Saffron and date pancake

Glazed banana, homemade berry compote, Maple Joe syrup

550

Eggs

Scrambled / sunny-side / over easy / Indian masala omelette / poached

500

Choice of toast

White / whole wheat / multigrain

Choice of accompaniments

Grilled tomatoes / potato cakes / sautéed forest mushrooms / chicken sausage

English Yorkshire bacon / pork sausages / honey glazed ham

Poached eggs on sourdough

Avocado and organic kale salad

500

Free range egg white and spinach

Spinach, semi-dried tomatoes, feta cheese

550

Choice of toast

White / whole wheat / multigrain

Three Kitchens Restaurant and Bar
signature egg Benedict (3)

Yorkshire pudding, chicken sukka, curried hollandaise

550

Eggs benedict

Two locally sourced free range poached eggs, toasted English muffin, ham, hollandaise sauce, potato cakes, grilled tomatoes and sautéed forest mushrooms

550

REGIONAL CLASSICS

06.30 A.M.—10:30 A.M.

Stuffed paratha (v) 500

Plain / potato / cauliflower / cottage cheese served with curd, pickle

Dosa (v) 500

Masala dosa / plain dosa served with sambar, coconut chutney, tomato chutney

Poori bhaji (v) 500

Whole wheat deep fried bread served with potato curry, pickle

Idli (v) 500

Steamed rice cakes, sambar, coconut chutney, tomato chutney

Uttapam (v) 500

Fluffy rice pancakes, sambar, coconut chutney, tomato chutney

Medu vada (v) 500

South Indian style moong bean fritter served with sambar, coconut chutney, tomato chutney

Cold-pressed juice and smoothie (v) (H) 350

Immunity shot

Apple, celery

Rejuvenating

Carrot, beetroot, fennel, ginger, lime

Revitalizing

Locally sourced carrot, orange, celery, ginger, turmeric

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶️ Shellfish 🦪 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

Antioxidant blend

Elaichi banana, berry, ginger, turmeric, cinnamon, tender coconut water

Recharge remedy

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

Freshly squeezed juices

Watermelon / orange / pineapple / carrot / tomato

Tea350

Assam / Chamomile / Darjeeling / English breakfast / masala chai

Coffee350

Cappuccino / café latte / café mocha / espresso / Americano

Milk250

Low-fat / full cream / soy milk / almond milk

Water

Kelzai 750ml200

Sparkling water

Perrier 330ml300

Perrier 750ml450

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶 Shellfish 🦪 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

ALL-DAY DINING

11.00 A.M - 11:30 P.M.

Cold Salads and Appetizers

Burrata and tomato (v) 600

Farm fresh heirloom tomatoes, extra virgin olive oil and arugula

Mesclun greens (v) (H) 600

Homemade ricotta, toasted flax seeds

Mediterranean inspired avocado toast (v) 600

Pistachio dukkah

Chimichurri chicken skewers (H) 600

Chili aioli

Soups

Satwari ka shorba (v) 450

Green asparagus cream, toasted pistachio

Smoked heirloom tomato soup (v) 450

Tomato soup, thyme smoke

Lobster bisque (3)  600

Kochi lobster, garlic focaccia

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

If you have any concern regarding food allergies, please inform your server

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

WESTERN KITCHEN

Sandwiches and Burgers

Club sandwich (v) 650

Grilled vegetables, mature cheddar cheese, lettuce, tomatoes, cucumber

Classic club sandwich 725

Grilled chicken, fried egg, bacon, lettuce, tomatoes

Signature BLT - sour dough (3) 725

Spanish smoked bacon, lettuce, tomatoes, Hass avocado

Three Kitchens Restaurant and Bar
vegetable burger (v) 600

Jalapeno pesto

Pepper jack chicken burger 725

Jalapeno pesto

All sandwiches and burgers are accompanied with hand cut fries

Pizza

Margherita (v) 650

San Marzano tomato sauce, whole milk grand mozzarella, basil leaves

Al funghi (v) 700

Porcini, portobello, morel, burrata

Super green (v) 700

Charred broccoli, Hass avocado, edamame, blueberries, super seeds

Classic pepperoni 900

Spicy pepperoni, San Marzano tomatoes and red onion

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶️ Shellfish 🦪 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

Hand Crafted Pasta and Risotto (3)

Stracciatella tortellini (v) 750

*Spinach, goat cheese, pine nuts with tomatoes and pecorino
fondue*

Carnaroli risotto (v) 750

Forest mushrooms, crisp broad beans, mascarpone

Grilled seasonal vegetable lasagna (v) 750

Hand pulled braised lamb lasagna 925

Porcini ragout

WESTERN MAINS

Creamy polenta (v) 750

Forest mushroom ragout, truffle essence

Organic half hen 900

Lemon roast, onion soubise, potato fondant, au jus

Fish and chips 950

*Sustainably sourced beer batter fried sea bass from
Diveagar,*

tartar sauce, lemon, malt vinegar, hand cut fries

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶️ Shellfish 🦞 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

Grills from Molteni

Belgian pork belly

1100

Dry rub smoked

Lamb chops

1500

100% grass fed from South Island

Kullu valley trout

1500

Wild catch from sweet water

Sustainable Catch of the day

1600

Choice of sauce

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

Choice of two sides

*Celery salt crusted new potatoes / 36 months aged parmesan and
truffle mash potatoes / steamed broccoli / almonds / baked jacket
potato, sour cream and chives / forest mushroom ragout*

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶️ Shellfish 🦪 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

INDIAN KITCHEN

Appetizers

Panchphoran bharwan aloo (v) 600

Potato filled with pickles, fresh mint

Parthdar paneer tikka (v) 600

House made cottage cheese, nuts, prunes

Hare mirch ka murgh tikka 750

Charred chicken morsels marinated in fresh green chili, yoghurt

Chawk ki seekh 🍢 800

Lucknow style skewered char-grilled lamb kebab

Tandoori jhinga 🦐 900

Cochin king prawns, garlic yoghurt

Kolkata Kathi Rolls

Paneer kathi roll (v) 600

Kasundi mustard

Bhuna chicken masala roll 650

Kasundi mustard

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶️ Shellfish 🦐 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

Mains

Yellow dal tadka (v)600

Yellow lentils tempered with garlic and Mathania red chilies

Dal makhani (v)700

Slow cooked black lentils, garnished with cream and butter

Lasooni saag (v) 🍴700

Farm fresh mixed greens tempered with garlic and asafetida

Siya mirch aloo (v)700

Sautéed new potatoes tossed with Bhavnagari chilies and cumin

Dum paneer kasoori (v)700

Cottage cheese in smoked onion and tomato gravy

Classic butter chicken900

Tandoor cooked chicken simmered in tomato gravy

Rogan josh (3) 🍴950

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

Goan fish curry975

Silver pomfret simmered in spiced coconut milk, flavored with Malwani kokum and red chili

Signature (3) Vegetarian (V) Healthy (H) Spicy 🍴 Shellfish 🐚 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

Accompaniments

Indian breads (v) 175

Roti

Plain / butter

Tandoori paratha

Plain / butter / mint

Naan

Plain / butter / garlic / cheese

Kulcha

Plain / potato / onion

Vegetable raita (v) 250

Steamed basmati rice (v) 400

Jeera rice (v) 450

Subz biryani (v) 750

Dum cooked saffron flavored basmati rice layered with vegetables

Murgh dum biryani 900

Dum cooked saffron flavored basmati rice with chicken

CHEF BE'S

ORIENTAL KITCHEN

SICHUAN & CANTONESE

Appetizers

Black pepper mushrooms (v)

600

Crisp fried mushrooms, wok tossed with black pepper sauce

Crisp vegetables in chili bean sauce (v) 

600

Seasonal Asian vegetables tossed with chili bean sauce

Stir fried cottage cheese (v) 

600

Chili soya, mala, fragrant chili

Chicken tai chin 

750

Crispy fried chicken tossed with spicy and tangy sauce

Crisp konjee lamb

800

Carrot, spring onion

Butter garlic prawns with bell peppers 

900

Crisp fish in guilin sauce

900

Soups

Traditional Sichuan hot & sour

Sweet corn

Spicy lemon coriander 

Choice of

Vegetable (v)




450

Chicken

500

Prawn 

500

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

If you have any concern regarding food allergies, please inform your server

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

Mains

Ma-po-tofu ①	
<i>Traditional Sichuan preparation of tofu simmered in spicy bean sauce</i>	
Vegetables (v)	750
Minced chicken	900
Braised bean curd with mushrooms and water chestnuts (v)	750
Wok fried seasonal vegetables with ginger and lantern chili (v) ①	750
Stir fried garden greens (v)	750
Stir fried haricot beans with Chinese preserved vegetables (v) (3)	750
Sichuan poached chicken with Chinese cabbage ①	900
Shui Zhu lamb with beans sprout ①	950
Fish fillet “Ma-La” style with beans sprout in hot oil (3) ①	975
Stir fried prawns with Sichuan chili bean paste, deng-long chili 🦪 ①	1150

Signature (3) Vegetarian (V) Healthy (H) Spicy ① Shellfish 🦪 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

Rice & Noodles

Edamame fried rice (v)

Burn garlic fried rice (v)

Work tossed noodles (v)

Vegetables Sichuan noodles

Choice of

Vegetable (v) 600

Chicken 700

Prawns 🍤 750

THAI SPECIALS

Salads

Som tam (H) (3) 🍤 600

Hand pounded raw papaya, grounded dried shrimps, fish sauce, tamarind dressing

Larb gai (H) 🍴 700

North Eastern Thai chicken salad, snake beans, roasted rice powder

Soup

Tom yum (v) 🍴

Spicy broth, lemongrass, galangal, kaffir lime leaves, mushrooms

Tom kha (v)

Coconut milk, lemongrass, galangal, kaffir lime leaves, mushrooms

Choice of

Tofu (v) 450

Chicken 500


Shrimps 🍤 500

Signature (3) Vegetarian (V) Healthy (H) Spicy 🍴 Shellfish 🍤 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

Mains




House made Thai curry	
Choice of red or green curry	
Vegetables (v)	750
Chicken	900
Shrimps 	1000
Served with steamed jasmine rice	

Krapaw Gai (3) 	900
Stir fried minced chicken, long beans, chilies, fresh hot basil,	
Served with steamed jasmine rice	

Tamarind prawns 	1150
Grilled Cochin prawns, house made tamarind sauce	

Rice & Noodles

Jasmine rice (v)	450
Kho pad sapparod (v)	600
Pineapple fried rice, cashew nuts, onions, carrots, raisins, curry powder	
Phad kee mao talay 	600
Stir fried Thai flat noodles with seafood and vegetables in spicy sauce	

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

If you have any concern regarding food allergies, please inform your server

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

DESSERTS

Gulab jamun (v)450

Warm cheese dumplings, saffron syrup

Gulkand phirnee (v)450

Rose flavored Indrayani rice pudding

Bengaluru blueberry clafouti (v)475

Lemon verbena ice cream, crème anglaise

Signature crème brûlée475

Bing cherry

64% Cocoa textures (3)475

Single origin Valrhona chocolate from Tanzania

Chocolate hazelnut brownie475

Gianduja ganache, house-made vanilla bean ice cream

Seasonal fruits (v) (H)500

Selection of local fruits and berries

The Ritz-Carlton cake (3)550

Moist Valrhona Caraibe 66% dark chocolate sponge cake with orange liqueur chocolate ganache, served with whipped cream

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶 Shellfish 🦑 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

LATE NIGHT

11.30 P.M. - 06.30 A.M.

Salads

Mesclun greens (v) (H)600

Homemade ricotta, toasted flax seeds

Soups

Satwari ka shorba (v)450

Green asparagus cream, toasted pistachio

Smoked heirloom tomato soup (v)450

Tomato soup, thyme smoke

Sandwiches, Burgers and Wraps

Club sandwich (v)650

Grilled vegetables, mature cheddar cheese, lettuce, tomatoes, cucumber

Classic club sandwich725

Grilled chicken, fried egg, bacon, lettuce, tomatoes

Three Kitchens Restaurant and Bar
vegetable burger (v)600

Jalapeno pesto

Pepper jack chicken burger725

Jalapeno pesto

All sandwiches and burgers are accompanied with hand cut fries

Paneer kathi roll (v)600

Kasundi mustard

Bhuna chicken masala roll650

Kasundi mustard

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶️ Shellfish 🦑 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

Hand Crafted Pasta and Risotto (3)

Stracciatella tortellini (v) 750

Spinach, goat cheese, pine nuts with tomatoes and pecorino fondue

Carnaroli risotto (v) 750

Forest mushrooms, crisp broad beans, mascarpone

Regional Indian Classics

Lasooni saag (v) 700

Farm fresh mixed greens tempered with garlic and asafoetida

Dum paneer kasoori (v) 700

Cottage cheese in smoked onion and tomato gravy

Classic butter chicken 900

Tandoor cooked chicken simmered in tomato gravy

Rogan josh (3) 🍷 950

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

Accompaniments

Steamed basmati rice (v) 400

Yellow dal tadka (v) 600

Yellow lentils tempered with garlic and Mathania red chilies

Dal makhani (v) 700

Slow cooked black lentils with cream and butter

Subz biryani (v) 750

Dum cooked saffron flavored basmati rice with vegetables

Signature (3) Vegetarian (V) Healthy (H) Spicy 🍷 Shellfish 🦑 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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

Murgh dum biryani900

Dum cooked saffron flavored basmati rice layered with chicken

Vegetable raita250

Tawa paratha175

Desserts

Gulab jamun (v)450

Warm soft cheese dumplings, saffron syrup

Gulkand phirnee (v)450

Rose flavored Indrayani rice pudding

Chocolate hazelnut brownie475

Gianduja ganache, house-made vanilla bean ice cream

Seasonal fruits (v) (H)500

Selection of local fruits and berries

Signature (3) Vegetarian (V) Healthy (H) Spicy 🌶️ Shellfish 🦪 Pork 🐷

If you have any concern regarding food allergies, please inform your server

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