



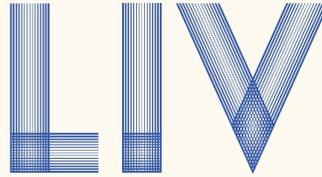
LIV

Our menu at Waterside offers modern dishes inspired by the world we live in.
We will take you on a culinary journey of East meets West 'comfort dishes' & flavours.

Your home from home, we are pleased and honoured that you are here. We want you to sit back,
peruse the menu and choose the dishes that suit your mood and tickle your fancy.

Should you be allergic to any ingredient, please bring it to the attention of the server.





BEVERAGES

COFFEE SELECTION 400

Cappuccino | Espresso | Latte | Macchiato
Americano | Café Mocha

HOT CHOCOLATE 450

Milk or Dark

LANDMARK COLD COFFEE | ICED LATTE 450

TEA SELECTION 350

English Breakfast | Earl Grey | Green Tea
Jasmine | Moroccan Mint | Chamomile

CAWNPORE MASALA CHAI 400

ICED TEA 400

Lemon | Peach | Elder Flower

REFRESHERS

SHAKES 475

Vanilla | Strawberry | Chocolate | Banana | Oreo

SMOOTHIES 550

Mango | Avocado & Honey | Banana & Oats

LASSI 475

Sweet | Salted

BUTTERMILK 450

Plain | Masala

JUICE SELECTION (CANNED) 350

FRESH JUICE 450

GINGER MINT LEMONADE 400

FRESH LIME SODA OR WATER 350

AERATED BEVERAGES 250

PERRIER SPARKLING WATER 550

NATURAL MINERAL WATER 175

*Taxes as applicable ** We levy 5% discretionary service charge

🟡 Egg. 🟠 Non Veg.

LIV

SALADS

CLASSIC SOM TAM 550

Shredded papaya with crushed chili, lime & peanuts

GREEK SALAD 550

Lettuce, cucumber, onion, bell peppers, olives & feta cheese,

CAESAR SALAD 600

Lettuce, olives, croutons, parmesan & caesar dressing

EDAMAME & QUINOA SALAD 650

Quinoa salad with edamame in basil & oyster sauce

CABBAGE & TOFU 700

Double baked cabbage with curry leaf tofu puree & spiced pistachio

BURRATA & PESTO 850

Burrata cheese, tomatoes, lettuce, pesto dressing with balsamic drizzle

Add Protein - Chicken | Tofu | Fish 150

SOUPS

CONTINENTAL

MUSHROOM CAPPUCCINO 450

Creamy mushroom with thyme essence topped with parmesan garlic powder

MINISTRONE 450

Broth of spring vegetables with pasta & parmesan

BROCCOLI & ALMOND 450

Broccoli, olive oil, garlic & flaked almonds

▲ PESCA CONSOMME 600

Clear richly flavored clarifying seafood based broth

INDIAN

MINT & MAKAI SHORBA 450

Light sweetcorn soup with Indian notes

AWADHI TOMATO SHORBA 450

An Indian classic, tomato with vegetable stock, mint & coriander

▲ YAKHNI SHORBA 550

Lamb stock, garlic, Indian herbs & sliced lamb

*Taxes as applicable ** We levy 5% discretionary service charge

■ Egg. ▲ Non Veg.

LIV

ORIENTAL

TOM YUM 450

Thai broth with kaffir lime, lemongrass, basil & red pepper

SWEET CORN 450

Sweet corn mush in a steaming broth

HOT & SOUR 450

Bold tangy thick broth with soy & spicy tender vegetable

LEMON CORIANDER 450

Clear soup with coriander root, lemon zest & asian vegetables

MANCHOW 450

Spicy Indo Chinese soup with veggie & crispy noodle

KHOW SUEY 600

Warm burmese creamy soup blends with coconut milk, aromatic spices, noodle & crunches

Add Protein - Chicken | Fish | Tofu 100

SHARE PLATES

FRENCH FRIES | PERI PERI FRIES 400

CORN CHEESE BALL 450

JALAPENO & CHEESE FRIES 500

MEXICAN CHIPS & DIPS 550

BEANS & CHEESE QUESADILLA 600

GARLIC BREAD | CHEESE 350 | 500

SPRING ROLLS 600 | 750

Vegetable | Chicken

MEDITERRANEAN MEZZE PLATTER 900

Six types of dips with pita pocket, falafel, olive pickled vegetables, lavash, sticks & garlic bread

CHILI-CHEESE TOAST 500

Jalapeno, green chili, bell peppers & cheese

*Taxes as applicable ** We levy 5% discretionary service charge

🟡 Egg. 🟠 Non Veg.

LIV

BETWEEN THE BREADS

Tapas Style Served 12:00-6:30pm

SANDWICHES

Served with French Fries

VEGETABLE & CHEESE GRILL 450

Sliced cucumber & tomato, cheese with mustard mayo

PANEER AKURI FOCACCIA 600

Masala paneer bhurji layered in Italian focaccia bread with garlic aioli

- ▲ **GRILLED CHICKEN & CHEESE 600**
Shredded chicken with mustard mayo & cheese
- ▲ **SRIRACHA CHICKEN SOURDOUGH 700**
Bold flavorful crispy sriracha chicken served inside a soft sourdough buns
- ▲ **LANDMARK CLASSIC CLUB 550 | 700**
Vegetable | Chicken

BURGERS

Served with French Fries

ALOO TIKKI BURGER 550

Potato vegetable patty, slice cucumber, tomato & cheese with cocktail sauce

- ▲ **SMOKED CHICKEN BURGER 650**
Minced chicken patty, fried egg, caramelized onions, lettuce, tomato, cocktail sauce & cheese
- ▲ **CHARRED LAMB BURGER 800**
Minced lamb patty, fried egg, caramelized onions, Lettuce, tomato, cocktail sauce & cheese

KATHI ROLLS

Tapas Style Served 12:00-6:30pm

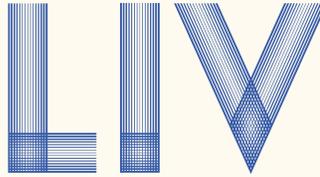
PANEER TIKKA ROLL 650

Paneer & spiced vegetables wrapped in whole wheat rumali roti

- **KOLKATA EGG ROLL 650**
Whole wheat golden paratha layered with a freshly cooked egg, spice & crunch vegetable
- ▲ **TANDOORI CHICKEN ROLL 750**
Pulled chicken tikka, spice onion and pepper wrapped in whole wheat rumali roti

*Taxes as applicable ** We levy 5% discretionary service charge

■ Egg. ▲ Non Veg.



APPETIZERS

CONTINENTAL

CRISPY POTATO ROSTI 600

Fried potato rosti topped with baked corn & spinach

JALAPENŌ & CHEESE ROLLS 600

Panko fried rolls with jalapenŌ, bell peppers & cheese filling

BALSAMIC GLAZED MUSHROOM 600

Oven roast stuffed mushroom with cheese sauce, Pico de gallo & balsamic drizzle

COTTAGE CHEESE & PEPPERS ROLL 700

Herbs marinade cottage cheese slice wrapped with cheesy peppery blend

ITALIAN CROSTINI 650 | 750

Mushroom Pesto | Avocado & Burrata

▲ GRILLED BLACKENED CHICKEN 750

Chicken marinade with blackened spice, house salad & garlic labneh

▲ COUNTRY STYLE FISH N CHIPS 800

Deep fried fish fillet & french fries, an english classic

▲ HERBS & GARLIC GRILLED FISH 800

Fish marinade with herbs and garlic with lime veloute

▲ LEMON GARLIC BUTTER PRAWNS 1200

Prawns, lemon, garlic, butter & cream

ORIENTAL

SALT N PEPPER 600

Crispy Mushroom | Exotic Vegetables

CRISPY SPINACH CORN 600

Spinach & corn with salt & pepper

SESAME HONEY CHILI POTATO 600

Deep fried potato served in honey chili sauce

FIVE SPICE SHIITAKE 700

Asian library special crispy shiitake mushroom

ORIENTAL COTTAGE CHEESE 700

Chili Coriander | Classic Chili Paneer

SILKEN TOFU, BROCCOLI & GREENS 700

Wok tossed broccoli, exotic vegetable and tofu with black bean sauce

▲ LEMONGRASS CHICKEN SKEWERS 750

Grill thai spice chicken satay with peanut butter sauce

▲ ORIENTAL CHICKEN 750

Chili Coriander | Classic Chili Chicken | Kung Pao

▲ CANTONESE LEMON FISH 750

Choice of preparation - Steamed or Fried

*Taxes as applicable ** We levy 5% discretionary service charge

■ Egg. ▲ Non Veg.

LIV

▣ **YAKITORI CRISPY CHILI FILLET**

Fish marinade with Japanese spice notes in yakitori soy sauce

▣ **CONGEE CRISPY LAMB 850**

Crispy shredded lamb tossed in hot garlic sauce, pepper & sesame seed

▣ **SCHZWAN PRAWNS 1200**

Golden fried prawns, served in schezwan sauce

▣ **ROBATA CHAR SIU LAMB CHOP 2000**

Char siu glaze New Zealand lamb chops

CRYSTAL DIM SUM

SHANGHAI VEGETABLE 600

Steamed crystal dumpling with asian vegetables & soy sauce

▣ **BASIL CHICKEN 750**

Steamed crystal dumpling with basil chicken & soy sauce

INDIAN-TANDOOR

Tandoor are available from 12:00-4:30 pm & 7:00 -11:30pm

SOYA TAWA 600

Minced soya patty infused with Awadhi spices & shallow fried

DAHI & AAM 600

Hung curd stuffed with mango papad cooked on hot plate

Minced peas patty with nuts & cheese, spices cooked on hot plate

ALOO ANGARA 600

Mawa stuffed tandoori aloo topped with cream cheese & Indian salsa

TRUFFLE MUSHROOM GALOUTI 650

Silky smooth mushroom blended with aromatic spices, and the luxurious essence of truffle oil infused

AWADHI PANEER TIKKA 650

Cottage cheese marinade in hung curd, Kashmiri chili, & Awadhi spices

TANDOORI MALAI BROCCOLI 650

Cheese cashew paste charred broccoli topped with cream cheese

GOLDEN CURRY PANEER TIKKA 700

Kasuri infused paneer tikka served on bed of crispy naan and golden curry on top

▣ **HYDERABADI TANGRI KEBAB 750**

Chicken drumsticks are marinade in a blend of yogurt, fresh herbs paste & the iconic Hyderabad masala

▣ **TANDOORI MURGH TIKKA 750**

Chicken marinade in peshawari spices, cooked in clay oven

*Taxes as applicable ** We levy 5% discretionary service charge

▣ Egg. ▣ Non Veg.

LIV

- ▲ **MURGH MALAI TIKKA 750**
Tender chicken chunks marinate in cream cheese & mild spices
- ▲ **CHICKEN GILAFI SEEKH 750**
Minced chicken, blended with aromatic spices, skewers wrapped with peppers
- ▲ **TANDOORI CHICKEN 750**
Tender baby chicken, yogurt & aromatic spices
- ▲ **AMRITSARI FISH TIKKA 750**
Fish, lemon zest, ginger garlic paste & Indian spices
- ▲ **KARARI TAWA FISH 750**
Panko crust spice fish fillet, cooked on hot plate with crispy outside & soft inside
- ▲ **MUTTON SEEKH 800**
Ground mutton blended with Awadhi spices, cooked on a skewer
- ▲ **MUTTON GALOUTI 800**
Succulent fine minced mutton patty blended with Awadhi spices, finished on hot plate

PLATTER VEGETARIAN SELECTION 1500

An assortment of five types of kebabs & tikka,

- ▲ **PLATTER NON-VEGETARIAN SELECTION 2350**
An assortment of Five types of kebabs & tikka

INTERNATIONAL MAINS

- ▲ **RUSTIC ITALIAN VEGETABLE BAKE 700**
Diced vegetable cooked with cheesy cream sauce with crusty cheese on top
- ▲ **HARISSA SPICE COTTAGE CHEESE 750**
Harissa spice infused cottage cheese steak, rice pilaf, wilted vegetable, garlic & parmesan sauce
- ▲ **VEGETABLE PARMESAN LASAGNE 750**
Flat-rolled pasta, chopped vegetables, rosatella sauce & parmesan cheese
- ▲ **MOROCCAN SPICED GRILLED CHICKEN 850**
Grilled chicken, moroccan spices, mashed potato & wilted vegetables
- ▲ **STUFFED GRILL CHICKEN BREAST 850**
Mushroom & spinach stuffed chicken breast grill, garlic mash, sautéed vegetable with mushroom wine jus
- ▲ **GOURMET CHICKEN STROGANOFF 850**
Tender juicy velvety chicken strip with mushroom, onion & wine perfect balance with herbs pilaf
- ▲ **CHICKEN PARMESAN LASAGNE 850**
Hand-rolled pasta, minced chicken, rosatella sauce & parmesan cheese
- ▲ **POSITANO GRILLED FISH 850**
Herbs & spice grill fish with sautéed vegetable, mash potato with lemon garlic butter sauce

*Taxes as applicable ** We levy 5% discretionary service charge

■ Egg. ▲ Non Veg.

LIV

- ▲ **PAN SEARED SEA BASS 1500**
Butter garlic & thyme seared sea bass with olive caper grove pilaf, garlic greens & romesco sauce
- ▲ **THYME INFUSED GRILLED SALMON 2000**
Grilled salmon, charred asparagus, garlic mash & creamy lemon butter
- ▲ **NEW ZEALAND LAMB CHOPS 2200**
Grilled lamb cooked in pan-jus, served with mashed potatoes & exotic vegetables

PASTA & RISOTTO

- CREAMY MUSHROOM RISOTTO 650**
Italian arborio rice, cream, herbs, parmesan white wine reduction
- LANDMARK AGLIO E OLIO 650**
Spaghetti, olive oil, garlic, peperoncino, herbs, & parmesan
- ▲ **SPAGHETTI A LA BOLOGNESE 850**
Spaghetti, slow-simmered bolognese from tender ground lamb, tomatoes & red wine
- DIY PASTA-LA-VISTA 600**
Penne | Spaghetti | Whole Wheat Penne | Tortellini
- PREPARED IN**
Arrabbiata | Pomodoro | Pesto | Alfredo
- BAKED TRUFFLE GNOCCHI 800**
Soft, pillowy potato gnocchi, truffle-infused cream sauce, topped with a golden crisp

Add protein - +Chicken | Seafood 150 | 300

PIZZERIA

- FRESH BURRATA CAPRESE 700**
Fresh burrata, candy cherry tomato, leaves & balsamic drizzle
- MARGHERITA 600**
Mozzarella, tomato & basil
- PESTO & FETA 600**
Pesto, mozzarella, feta cheese & sun dried tomato
- LANDMARK SPECIAL 650**
Bell peppers, zucchini, onions, mushroom, cottage cheese, olives, cherry tomato & broccoli
- ▲ **CHICKEN & JALAPENO 700**
Peri-peri chicken, jalapeno & peppers

ORIENTAL

- EXOTIC VEGETABLE IN CHOICE OF SAUCE 675**
Hot garlic | Black Bean | Five Spice | Garlic Stir Fried | Sweet & Sour
- COTTAGE CHEESE IN CHOICE OF SAUCE 725**
Classic Chili Pepper | Black Bean | Hot Garlic | Schezwan
- ▲ **DICED CHICKEN IN CHOICE OF SAUCE 800**
Classic Chili pepper | Hunan | Shanghai | Schezwan

*Taxes as applicable ** We levy 5% discretionary service charge

■ Egg. ▲ Non Veg.

LIV

▲ **NASI GORENGE 1300**

Chicken stir fried rice, fried egg, chicken satay, pickle vegetable, golden prawns & crackers

VEGETABLE ASIAN CURRY 900

Thai Green | Burmese | Massaman

Add protein - +Tofu | Chicken 150
+Seafood 300

RICE & NOODLES

BURNT GARLIC FRIED RICE | SCHEZWAN RICE 600

HAKKA | BRUNT GARLIC | SCHEZWAN NOODLE 600

PAN FRIED | PHAD THAI NOODLE 700

Add protein - +Tofu | Chicken 150
+Seafood 300

THE ASIAN LIBRARY HOT POT 800 | 900

Vegetables | Tofu | Chicken | Fish tossed in rice or noodles & served in a stone bowl

INDIAN MAINS

YELLOW DAL TADKA 625

Yellow Lentils, tempered with cumin, garlic & served in a stone bowl

LANDMARK DAL MAKHANI 650

Black lentils cooked in tomato, garlic & finished with butter cream

DHABA STYLE DAL TADKA 675

Black & yellow lentils cooked together with twist spice & tadka

COOKED 'HOME-STYLE' 625

Jeera Aloo | Aloo Gobhi | Bhindi-do-Pyaza

VEGETABLES JALFREZI | MIX VEG 675

Fresh vegetables tossed with Indian authentic spices as in traditional style

DUM ALOO 700

Velvety Kashmiri style | Spicy vibrant Banarasi style

PANEER PREPARATION 750

Butter Masala | Kadhai Paneer | Palak Paneer | Malai Kasuri

PATIALA PANEER 850

Indian style cottage cheese lasagna with vibrant of spice and pepper with twice curry & Landmark speciality

LASOONI CORN PALAK 700

Sweet corn kernels simmered in luscious spinach gravy, infused with the bold, aromatic punch of roasted garlic

*Taxes as applicable ** We levy 5% discretionary service charge

■ Egg. ▲ Non Veg.

LIV

MALAI METHI MATAR 700

Fenugreek, sauteed peas in creamy gravy

MUSHROOM MATAR MASALA 700

Mushroom, peas in brown gravy

MARTABAN KE CHOLE 700

Chickpeas boiled with whole spices, tomato & onion

METHI PALAK KOFTA 750

Fresh methi and spinach kofta & simmered in chopped masala & spinach curry

KAJU MALAI KOFTA 750

Deep fried cottage cheese, cashew nut kofta & simmered in creamy gravy

LANDMARK SPECIAL OMELETTE CURRY 750

Our special masala omelette in rich yakhni curry

CHICKEN PREPARATION 825

Butter Chicken | Handi Chicken | Kadhai Chicken | Chicken-do-Pyaza

LAL MAAS 1000

Rajasthani mutton, in brown gravy cooked with whole spices

MUTTON ROGAN JOSH 1000

Marinated lamb, hot spices in rich gravy

MASALA FISH CURRY 900

Fish in spicy Awadhi curry with tempered in curry leaf

GOAN SHRIMP CURRY 1250

Prawns in goan spiced coconut curry

HYDERABADI MUTTON HALEEM 1500

Rich, hearty & spiced slow cooked blend of meat, lentils & wheat

BIRYANI & RICE

VEG BIRYANI 775

CHICKEN BIRYANI 875

MUTTON BIRYANI 975

STEAM RICE | JEERA RICE | PEAS PULAO | JASMINE RICE 500

INDIAN BREADS

TANDOORI ROTI 200

Plain | Butter | Missi | Khameeri | Roomali

PARATHA 250

Laccha | Pudina | Mirchi

NAAN 250

Plain | Butter | Garlic | Cheese

AWADHI KULCHA 300

Masala Aloo | Paneer | Mirchi Pyaaz

PAPAD

FRIED | ROASTED 250

MASALA 300

SALAD

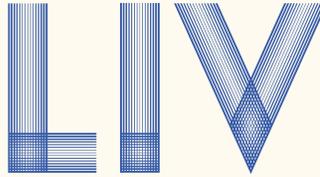
FRESH GARDEN GREEN SALAD 300

RAITA SELECTION

MIXED FRUIT | PINEAPPLE | BOONDI | PUDINA 350

*Taxes as applicable ** We levy 5% discretionary service charge

🍳 Egg. 🍆 Non Veg.



DESSERT SELECTION

TWO SCOOPS OF HOME MADE ICE CREAM 400

Vanilla | Chocolate | Strawberry
Butterscotch | Mango

TIRAMISU 500

Ladyfinger biscuits, mascarpone cheese & coffee

HALWA OF THE DAY 450

Ask to your server

FRESH FRUIT BOWL 475

Fresh exotic fruit bowl bursts with color,
flavor & nourishment

HOT CHOCO FUDGE 425

Condensed milk, dark chocolate chips
& brownie

■ **SALTED CARAMEL NUTS BROWNIE 450**

Rich chocolate brownie, crunchy nuts, gooey
salted caramel for a perfect sweet-salty treat

■ **CARAMEL CUSTARD 500**

Silky smooth baked custard topped
with a rich golden caramel glaze

GULAB JAMUN 450

Deep fried cottage cheese dumplings

KESAR RASMALAI 500

Poached milk dumpling in saffron milk

SHAHI KULHAD KULFI 500

Kulfi ice cream, laccha rabari, apple gulkand,
pistachio & saffron

BISCOFF CHEESECAKE 550

Landmark speciality

TRESLECHES MILKCAKE 550

Chef speciality

CUSTARD TRIFLE 425

Vanilla bean custard, seasonal fruit & condensed milk

■ **LANDMARK CHOCO LAVA 450**

Molten chocolate cake, served with ice cream

DARK CHOCOLATE DOME 500

Experience our instagram worthy dome melt
with caramel sauce

*Taxes as applicable ** We levy 5% discretionary service charge

■ Egg.