

TABLE D'HÔTE MENU

INDIAN CUISINE	CONTINENTAL CUISINE	ORIENTAL CUISINE
<p>SOUPS (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Tamatar Dhaniya Shorba - Murgh Yakhni Shorba (Chicken) 	<p>SOUPS (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Tomato Soup or Mushroom Cappuccino - Cream of Chicken or Chicken Minestrone 	<p>SOUPS (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Hot N Sour Soup or Sweet Corn Soup - Chicken Manchow or Lemon Coriander
<p>SALADS (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Garden Green Salad - Kachumber Salad 	<p>SALADS (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Classic Caesar Salad (Veg or Non-Veg) - Greek Salad 	<p>SALADS (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Sweet Chilli Crispy Noodle Salad - Classic Som Tam
<p>MAIN COURSE (CHOICE OF ONE) Served with 1 Lentil Preparation, 1 Curd Preparation & Pickle)</p> <ul style="list-style-type: none"> - Paneer or Vegetable Preparation - Chicken Or Egg Preparation - Veg or Chicken Biryani (served with Raita & Salan) <p>Accompaniments (Served With)</p> <ul style="list-style-type: none"> - Jeera Rice / Steamed Rice - Naan (Plain/Butter/Garlic) - Roti (Plain/Butter) 	<p>MAIN COURSE (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Grilled Cottage Cheese Steak with Pepper Sauce - Baked Veg or Baked Spinach Corn - Grilled Chicken Breast or Moroccan-Spiced Chicken or Herb-Grilled Fish - Pasta (Veg/Chicken) or Lasagne (Veg /Chicken) <p>Accompaniments (Choice of One)</p> <ul style="list-style-type: none"> - Mashed Potatoes - Sautéed Vegetables - Rice Pilaf Garlic Bread 	<p>MAIN COURSE (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Chilli Paneer / Veg Manchurian / Vegetables in Black Bean Sauce / Thai Curry (Red or Green) - Chilli Chicken / Chicken in Black Bean Sauce <p>Accompaniments (Choice of One)</p> <ul style="list-style-type: none"> - Fried Rice (Veg / Egg / Chicken) - Hakka Noodles (Veg / Egg / Chicken) - Chilli Garlic Noodles
<p>DESSERTS (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Gulab Jamun - Rasmalai - Moong Dal Halwa - Ice Cream (Vanilla / Chocolate / Butterscotch / Strawberry / Mango) 	<p>DESSERTS (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Hot Chocolate Brownie - Caramel Custard - Fruit Custard Trifle - Ice Cream (Vanilla / Chocolate/ Butterscotch / Strawberry / Mango) 	<p>DESSERTS (CHOICE OF ONE)</p> <ul style="list-style-type: none"> - Hot Chocolate Fudge - Fresh Cut Fruits - Ice Cream (Vanilla / Chocolate / Butterscotch / Strawberry / Mango)

Dear Guest, 'Each course is individually plated and portioned to offer a complete dining experience for one guest, and is not intended for sharing!'

If you have any food allergies or specific dietary preferences, please inform your server before placing your order. Your safety is important to us.



TABLE D'HÔTE MENU

A curated culinary experience
thoughtfully portioned and individually
plated for guest.



DEAR GUESTS,

Each course within the Table d'hôte menu is thoughtfully portioned and individually plated to provide a complete dining experience for one guest.

The menu is curated to ensure balanced servings that are not intended for sharing.

DIETARY AND ALLERGY ADVISORY

If you have any food allergies or specific dietary preferences, please inform your server before placing your order. Your safety is our priority.

INDIAN CUISINE

Delight in the rich flavors of India, prepared with traditional recipes!

SOUPS (CHOOSE ONE)

TAMATAR DHANIYA SHORBA

A fragrant tomato broth infused with fresh coriander.

MURGH YAKHNI SHORBA

A comforting chicken broth slow-cooked with Indian spices

SALADS (CHOOSE ONE)

GARDEN GREEN SALAD

Crisp seasonal greens with a classic lemon dressing

KACHUMBER SALAD

A refreshing medley of chopped cucumber, onion, and tomato

MAIN COURSE (CHOOSE ONE)

*Each main course is accompanied by:
1 Lentil Preparation, 1 Curd-Based Preparation & Pickle*

PANEER OR VEGETABLE PREPARATION

Chef's daily special

CHICKEN OR EGG PREPARATION

Classic home-style curry

VEG OR CHICKEN BIRYANI

Aromatic basmati rice, served with Raita and Salan

ACCOMPANIMENTS (SERVED WITH)

JEERA RICE OR STEAMED RICE

NAAN (PLAIN, BUTTER, OR GARLIC)

ROTI (PLAIN OR BUTTER)

DESSERTS (CHOOSE ONE)

GULAB JAMUN

RASMALAI

MOONG DAL HALWA

ICE CREAM

Vanilla, Chocolate, Butterscotch, Strawberry, or Mango

CONTINENTAL CUISINE

European comfort meets gourmet flair with globally inspired recipes.

SOUPS (CHOOSE ONE)

TOMATO SOUP OR MUSHROOM CAPPUCINO

Rich and creamy blends

CREAM OF CHICKEN OR CHICKEN MINISTRONE

Wholesome and hearty

SALADS (CHOOSE ONE)

CLASSIC CAESAR SALAD (VEG OR NON-VEG)

Romaine, parmesan, and Caesar dressing

GREEK SALAD

Feta, olives, cucumber, and cherry tomatoes in olive oil

MAIN COURSE (CHOOSE ONE)

GRILLED COTTAGE CHEESE STEAK WITH PEPPER SAUCE

BAKED VEGETABLES OR BAKED SPINACH CORN

GRILLED CHICKEN BREAST/ MOROCCAN-SPICED CHICKEN OR

HERB-GRILLED FISH

PASTA (VEG OR CHICKEN) OR LASAGNE (VEG OR CHICKEN)

ACCOMPANIMENTS (SERVED WITH)

MASHED POTATOES

SAUTÉED VEGETABLES

RICE PILAF OR GARLIC BREAD

DESSERTS (CHOOSE ONE)

HOT CHOCOLATE BROWNIE

CARAMEL CUSTARD

FRUIT CUSTARD TRIFLE

ICE CREAM

Vanilla, Chocolate, Butterscotch, Strawberry, or Mango

ORIENTAL CUISINE

An umami-packed journey through Asia – bold, spicy, and delicious.

SOUPS (CHOOSE ONE)

HOT AND SOUR SOUP OR SWEET CORN SOUP
CHICKEN MANCHOW OR LEMON CORIANDER SOUP

SALADS (CHOOSE ONE)

SWEET CHILLI CRISPY NOODLE SALAD

Sweet, tangy, and crunchy

CLASSIC SOM TAM

A Thai-style raw papaya salad

MAIN COURSE (CHOOSE ONE)

Veg Options

CHILLI PANEER/VEG MANCHURIAN
/ VEGETABLES IN BLACK BEAN SAUCE
OR THAI CURRY (RED OR GREEN)

Non-Veg Options

CHILLI CHICKEN OR CHICKEN IN BLACK BEAN SAUCE

ACCOMPANIMENTS (SERVED WITH)

FRIED RICE

Veg, Egg, or Chicken

HAKKA NOODLES

Veg, Egg, or Chicken

CHILLI GARLIC NOODLES

Veg, Egg, or Chicken

DESSERTS (CHOOSE ONE)

HOT CHOCOLATE FUDGE

FRESH CUT FRUITS

ICE CREAM

Vanilla, Chocolate, Butterscotch, Strawberry, or Mango



Thank You for Dining at Waterside
We hope you enjoyed the curated experience!