

## OYO Power Breakfast

Served 07:30am – 10:30pm  
Complimentary Breakfast 07:30am – 10:30am

Vegetarian - 95

### Parantha - Chatpata Aloo Or Dal

Indian bread with a choice of potato or lentil filling

### Coleslaw Sub Sandwich

Coleslaw sandwich with coriander dressing

### Tomato & Cheese Chilla

Thin Indian pancake made of gram, topped with tomato and cheese

### Muesli Or Cornflakes with Milk

Choice of cereal with milk

### Kerala Upma

South Indian breakfast made of semolina

### Masala Poha

Poha served with bhujia, onion and lemon

### Chocolate Banana Crepe

A thin pancake stuffed with bananas and chocolate sauce

Non Vegetarian - 125

### Hari Chutney Omelette

OYO's signature omelette layered with a green coriander chutney

### Cheese Tomato Omelette

Omelette stuffed with cheese & tomatoes

### Chicken Sub Sandwich

Chicken coleslaw sandwich with coriander dressing

### BEVERAGES

Tea - Ginger, Masala Or Green  
Coffee - Cappuccino, Latte Or Espresso  
Juice - Orange Or Mixed Fruit

OYO complimentary breakfast includes a main and a beverage



## Beverages & Desserts

Served 07:30am – 10:30pm

### HOT BEVERAGES

Cappuccino	65
Hazelnut Cappuccino	75
Café Latte	65
Espresso	45
Ginger Tea	40
Masala Tea	40
Green Tea	40

### COOLERS

Lemon Iced Tea	50
Fresh Lime Soda Or Water	50
Cold Coffee	65
Oreo Shake	75
Juice (Orange Or Mixed Fruit)	50
Bowl of Ice Cubes	40
Soda	30

### DESSERTS

Gulab Jamun	65
Milk based traditional Indian dessert dipped in sugar syrup	
Vanilla Ice Cream	65
Chocolate Banana Crepe	95
A thin pancake stuffed with bananas and chocolate sauce	
Fudge Brownie	125
Chocolate brownie topped with hot fudge	
Choco Lava Cake	125
Warm rich Chocolate cake with a melted chocolate center	
Philadelphia Cheesecake	150
Real Philadelphia cream cheese cake set on a base of biscuit butter crumb	

## All Day Dining

### ALL DAY SNACKS

#### Bhelpuri *v*

Puffed rice mixed with onions and tomatoes in a tangy tamarind sauce

65

#### Maggi (Plain Or Vegetable) *v*

Maggi noodles with chopped & sautéed vegetables

65/85

#### French Fries *v*

Golden brown potato fries

95

#### Cheese Potato Shots *v*

Cheese filled potato fries

95

#### Veggie Nuggets *v*

Crunchy fried nuggets with a vegetable filling

105

#### Cheesy Alfredo Pasta *v*

Penne pasta cooked in a cheesy white sauce

125

#### Cheesy Tomato Pasta *v*

Penne pasta cooked in a creamy tomato based sauce

125

### PIZZA

#### Margherita *v*

Fresh house tomato sauce and mozzarella cheese

295

#### Veggie Feast *v*

Onion, Capsicum, Tomatoes, Mozzarella Cheese, Oregano and Chilli Flakes

325

#### Chicken Tikka

Tangy Chicken Tikka on a bed of house spiced tomato sauce & mozzarella cheese

345

#### Pepperoni

Spicy hot Pepperoni, Mozzarella Cheese and Chilli Flakes

375

\*Government taxes as applicable

\*\*Turn this over for more!

## Lunch & Dinner at the Townhouse

### STARTERS

Served 12:00pm – 10:30pm

#### INDIAN

- Peanut Masala** *v*  
Spicy mix of peanuts, fine chopped onions and tomatoes.  
Garnished with coriander ..... 65
- Zafrani Paneer Tikka** *v*  
Succulent cubes of paneer marinated in spices  
and chargrilled in a tandoor ..... 225
- Chicken Tikka**  
Grilled pieces of boneless chicken marinated with  
spices and Indian herbs ..... 245
- Chicken Malai Tikka**  
Boneless chicken pieces marinated in cheese, fresh  
cream and spices, chargrilled to perfection ..... 265

#### CHINESE

- Vegetable Spring Rolls** *v*  
Diced veggies filling in a crispy covering ..... 225
- Crispy Chilli Potatoes** *v*  
Potatoes wok-tossed in spicy soy sauce ..... 225
- Chilli Paneer (Dry)** *v*  
Paneer wok-tossed in spicy soy sauce ..... 265
- Chicken Spring Rolls**  
Chicken & diced vegetable filling in a crispy covering ..... 265
- Chilly Chicken (Dry)**  
Chicken wok-tossed in spicy soy sauce ..... 275

### MAINS

Served 12:00pm – 10:30pm

#### INDIAN

- Dal Tadka** *v*  
Arhar dal, cooked with onion & tomato, flavoured  
with generous amount of tempered ghee, spices,  
green chilies and coriander ..... 165
- Dal Makhani** *v*  
Creamy & aromatic black (urad) dal with rich, silky texture ..... 195
- Kadhai Paneer** *v*  
Paneer tikka cooked in coarsely blended onion  
tomato gravy with caramelized pieces of onion, capsicum  
& tomato ..... 225
- Shahi Paneer** *v*  
Soft paneer cubes cooked in buttery tomato gravy ..... 225
- Mix Vegetables** *v*  
Seasonal vegetables cooked in a tomato & onion gravy ..... 225
- Aloo Jeera** *v*  
Homely preparation of potatoes in cumin & coriander ..... 195
- Butter Chicken**  
Tandoori chicken cooked in buttery creamy tomato gravy ..... 275
- Punjabi Chicken Curry**  
Home style chicken curry with flavors of coriander and ginger ..... 275
- Shahi Thali (Veg Or Non Veg)**  
Wholesome meal consisting of mix vegetable, dal makhni &  
paneer or chicken, served with 2 laccha paranthas,  
steamed rice, salad, raita chutney & gulab jamun ..... 275/295
- Biryani (Veg Or Chicken)**  
Flavorful rice cooked with specialty spices  
and vegetables or chicken ..... 245/275

#### CHINESE

- Hakka Noodles Meal (Veg Or Non Veg)**  
Veg or chicken hakka noodles with veg or chicken  
manchurian, served with spring rolls ..... 245/275
- Fried Rice Meal (Veg Or Non Veg)**  
Veg or chicken fried rice with veg or chicken  
manchurian, served with spring rolls ..... 245/275

#### ACCOMPANIMENTS

- Rice (Steamed Or Jeera)** *v* ..... 95
- Tawa Roti (Plain Or Butter)** *v*  
Simple home-style Indian bread ..... 15/20
- Tandoori Roti (Plain Or Butter)** *v*  
Indian bread cooked in a the traditional oven- tandoor ..... 20/25
- Tandoori Lachha Paratha** *v*  
Indian bread with with dough rolled into  
strips & baked in a tandoor ..... 35
- Green Salad** *v*  
Cucumbers, onions, tomatoes ..... 55
- Raita (Boondi Or Veg)** *v*  
Beaten curd mixed with boondi or chopped vegetables ..... 65
- Curd** *v* ..... 50
- Papad (Plain Or Masala)** *v*  
Lentil spice based dry hard crepe with  
chunky onion & tomato ..... 25/45

### LATE NIGHT

Served 10:30pm – 6:00am

- Kaali Dal Makhani** *v*  
Whole black lentils in a tomato gravy ..... 175
- Mughlai Paneer** *v*  
Cubes of paneer cooked in a delicate gravy of  
cashewnuts, seasoned with green cardamom ..... 195
- Murg Methi**  
Tender chunks of chicken, spiced mildly and  
simmered over time in a gravy of  
green coriander and fenugreek ..... 195
- Mughlai Chicken**  
Boneless chicken cooked in a delicate gravy  
of cashewnuts, seasoned with green cardamom ..... 195
- Steamed Rice** *v* ..... 95
- Chicken Yakhni Pulao**  
Succulent chunks of chicken marinated in fresh creamy  
curd and cooked in saffron infused basmati rice ..... 195
- Noormahal Biryani**  
Tender chicken koftas & basmati rice cooked in Dum style ..... 195
- Cup Noodles Veg Or Non Veg**  
Spicy instant noodles with vegetable or  
chicken accompaniments ..... 125/150
- Peanut Masala** *v*  
Spicy mix of peanuts, fine chopped onions and  
tomatoes. Garnished with coriander ..... 65
- Gulab Jamun** *v*  
Milk based traditional Indian dessert dipped in sugar syrup ..... 65
- Vanilla Ice Cream** *v* ..... 65

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