

GOOD MORNING

Breakfast - 0700-1030 hours

■ Freshly Squeezed Juices

200

Orange

Watermelon

Pineapple

Sweet Lime

Tender Coconut

Carrot and Celery

Carrot and Apple

Heavy Detox

Cucumber, Celery, Beet, Carrot, Parsley, Cilantro, Apple and A Hint of Lime

Spice - C

Pineapple, Orange, Cilantro and Jalapeno

Beets and Treats

Orange, Beets and Carrot

Heart Beet

Beet, Carrot, Turmeric, Lime, and Thyme

The Classic

Refreshing Combination | Spinach, Cucumber, Carrot, Mint and Lime

Fat Burner

Orange, Coconut Water, Cucumber, Spinach and Beet

Good - Life

Carrots, Tomato, Beet, Ginger, Pineapple and Coconut Water

Sweet Beet Blend

Apple, Carrot, Beet, Lime and Ginger

Light Green

Cucumber, Mint, Ginger, Celery and Spinach

Fruit Water

Pineapple, Watermelon, Muskmelon or Papaya

■ Carved Fruit Platter

245

Watermelon

Muskmelon

Pineapple

Papaya

■ Cereals

150

Cornflakes, Chocó Flakes, Wheat Flakes, Muesli, Served with Hot Milk or Cold Milk

■ Homemade Yoghurts

115

Selection of Homemade Yoghurts
Natural, Strawberry, Mango

Eggs to Order

■ Two Farm Fresh Eggs 245

Cooked with Your Choice of Omelette, Scrambled, Poached, Boiled or Fried

■ The Fluffy Egg White Omelette 270

With Your Choice of Mushrooms, Bell Peppers, Tomatoes or Cheese

■ Masala Omelette 245

Indian Spices, Tomato, Coriander, Fresh Green Chillies and Onion

■ Eggs Benedict 250

English Muffins, Topped with Chicken Ham, Poached Eggs and Hollandaise

■ Avocado Toast 250

The Classic Toast with Avocado Mash and Poached Eggs

■ Side Orders

Chicken Sausage 115

Tenderloin Steak 200

Chicken Ham 115

All Egg Dishes Accompanied with Baked Beans, Hash Browns, Grilled Tomato and Toast

Prices Exclusive of Government Taxes and Service Charges Sorry, no Cash Payment!

GOOD MORNING

Breakfast - 0700-1030 hours

From the Griddle

■ Thick Cut French Toast	210
Bread Dipped in Cinnamon Egg Batter Served with Butter and Maple Syrup	
■ Belgium Waffles	210
Crispy and Light Waffle Served with Butter and Maple syrup	
■ Courgette Peas Mint Fritters	245
Cucumber Yoghurt and Poached Egg	
■ Chicken Burrito	285
Chicken Mince, Scrambled Egg, Avocado Pico De Gallo, Jalapeno, Cheese Rolled in Flour Tortilla and Grilled	
■ Old Fashioned Pancake Stack	210
3 Fluffy Pancake Served with Butter Maple Syrup	
■ Baked Beans on Toast	175

Indian Favourites

■ Medu Vada	235
South Indian Doughnut Made from Vigna Mungo	
■ Steamed Idly	200
Fermented Steamed Rice Cake	
■ Plain, Rava or Masala Dosa	235
South Indian Pancake Served with Samber and Chutney	
■ Tomato and Cheese Uttappam	235
South Indian Pancake Served with Samber and Chutney	
■ Plain, Tomato or Masala Upma	235
Cooked as Thick Porridge from Dry Roasted Semolina	
■ Aloo or Gobhi Paratha	245
■ Puri Aloo	235
■ Chola Bhatura	245

■ Tea

Masala Tea	200
Veen Water	225

Breakfast Combo

■ English Breakfast	399
2 Eggs of Choice, Zucchini Fritters, Chicken Sausages, Baked Beans, Grilled Tomatoes and Mushrooms, Potatoes, Fresh Cut Fruit, Watermelon Juice	
■ American Breakfast	399
4 Pancakes Topped with Butter and Served with 2 Eggs of Choice, Zucchini Fritters and Maple Syrup Drizzle and Chef Choice Potatoes, Fresh Cut Fruit, Watermelon Juice	
■ South Indian Breakfast	275
Steamed Idly, Crisp Vada, Masala or Plain Dosa, Sambhar and 2 Types of Chutney, Filter Coffee or Tea	
■ North Indian breakfast	275
Poori Bhaji, Choice of Paratha-Aloo or Gobi, Plain Curd, Pickle, Filter Coffee or Tea	

■ Hot Beverages

Espresso Americano	170
Filter South Indian Latte Cappuccino Mocha	200

■ Milkshake

Mango Strawberry Chocolate Vanilla	200
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■ Smoothie

Mango Kiwi Strawberry Banana Coffee Papaya and Melon Avocado Banana Lemon	200
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■ Cold Coffee

	200
■ <u>Hot Chocolate</u>	200

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FALCON GREENS

(Menu prepared by Executive Chef)

Appetizers

🔴	Gambas al Ajilo Spanish Style Prawn with Garlic, Wine and Saffron	650
🔴	Tempura Prawns	650
🔴	Mutton Pepper Fry	625
🔴	Cajun Spiced Fish Fingers	500
🔴	Drums of Heaven	450
🔴	Wok Tossed Crispy Chilli Chicken	450
🔴	Chicken Yakitori	450
🔴	Chicken Nachos Melted Cheese, Sour Cream and Tomato Salsa	550
🔴	Sticky Chicken Wings Tossed with Smokey BBQ Sauce	450
🔴	Mexican Style Chicken Flautas Guacamole, Sour Cream and Pico de Gallo	400
🔴	Dim Sum Non-Vegetarian (6Pc / 3 Pc) Chicken Suimai Prawn Hargao	450 / 225
🔴	Chicken Pate Green Leaf, Olive, Tomato and Mini Brioche Bun	400
🔴	Crispy Fried Calamari and Sriracha Mayo	400
🟢	Dim Sum Vegetarian (6pc / 3 pc) Mushroom and Water Chestnut Ten Teaser Vegetables, Garlic and Coriander	375 / 195
🟢	Palak Patta Chaat Wasabi Curd, Tamarind Pulp and Sev	350
🟢	Crispy Baked Triangle Spinach and Cheese Phyllo Crust, Blue Cheese Dip	450
🟢	Spring Rolls - Veg	350
🟢	Crispy Chilli Baby Corn	350
🟢	Tempura Vegetables with Wasabi Dip	350
🟢	Crispy Salt and Pepper Tofu	475
🟢	Chilli Garlic Mushroom Batter Fried Mushroom Tossed with Chilli Garlic Sauce	375
🟢	Crispy Okra Finger and Garlic Podi	295
🟢	Rajma Chawal Arancini and Burnt Garlic Dip	350
🟢	Peri Peri Sweet Potato French Fries	245

Soups and Salads

	Hot and Sour or Clear Soup	
🔴	Prawn	350
🔴	Chicken	300
🔴	Malaysian Style Laksa Noodles, Broth, Shrimp, Chicken and Vegetables	400
🟢	Vegetables	250
🟢	Arabic Mezze Platter Hummus, Tabbouleh and Tzatziki, Baba Ghanoush, Torshi with Pita Bread	475
🟢	Warm French Goat Cheese Salad Mixed Greens, Walnuts, Cherry Tomato, Roasted Beetroot and Balsamic Vinaigrette	500
🟢	Greek Salad Crispy Iceberg, Feta Cheese, Black Olives, Cherry Tomatoes, Baby Cucumbers and Vinaigrette Dressing	325
🟢	Falafel Salad Lettuce, Crunchy Veggies, Falafel, Pita and Creamy Dressing	325
🟢	Som Tam Esan Classic Thai Salad	400
🟢🔴	Caesar Salad Garlic Croutons, Tomatoes, and Parmesan Chicken / Anchovies / Poached Egg	400/450

Sandwiches and Burgers

🔴	Grilled Chicken Sandwich	400
🔴	BLT Sandwich Chicken Bacon, Lettuce, Tomato, Toasted Rye Bread	400
🔴	Grilled Tenderloin Steak and Rocket Open Baguette Rocket, Tomato, Caramelized Onion, Cheese, Horseradish Sauce	550
🔴	Lamb Burger Lettuce, Tomato, Cheddar, Mustard and Red Onion Jam	550
🔴	Player's Burger Tenderloin Patties, Lettuce, Tomato, Onion Marmalade, Cheese, Fried Egg and Mayo	550
🔴	Cajun Spiced Chicken Burger Grilled Chicken, Avocado, Cheese and Coleslaw	550
🔴	Philly Cheesesteak Burger Thin Sliced Tenderloin Steak, Caramelized Onion, Mayo and Cheese	550
🟢🔴	Falcon Green Club Sandwich Cajun Spiced Grilled Chicken Breast, Egg, Cheese, Lettuce and Grilled Veggies Grilled Vegetables, Avocado, Slice Cheese and Coleslaw,	550 / 500
🟢	Gourmet Garden Burger Vegetable Patty with Crisp Salad, Coleslaw and Caramelized Onion	450
🟢	Masala Paneer Sandwich Sliced Paneer, Pudina Chutney, Masala Onion and Chat Masala	375
🟢	Grilled Vegetables Sandwich Eggplant, Bell Peppers, Zucchini and Baby Corn	350

The Sandwich Bread (Plain or Grilled, Served with Potato Wedges)
Choice of Brown or White Bread

Rolls

🔴	Chicken and Egg Roll	400
🔴	Egg and Vegetable Roll	350
🔴	Chilli Chicken Kathi Roll	450
🔴	Chicken Caesar Roll	450
🔴	Baked Bratwurst Chicken Roll Puff Baked Chicken Roll with Tomato, Caramelized Onion, English Mustard and Lollo Rosso Veggies Slaw Salad	400
🟢	Vegetable Roll	325

Pizzas

🔴	Chicken Caesar Slow Cooked Chicken, Sundried Tomato, Lettuce, Caesar Dressing	650
🔴	Baby Lamb Seekh Mince Lamb Kebab, Onion Rings, Capsicum and Cheese	675
🔴	Sicilian Pizza Pepperoni, Chicken Ham, Bell Pepper, Fresh Basil and Mozzarella Cheese	675
🟢	Margarita Mozzarella Cheese, Fresh Basil, Tomato Sauce	500
🟢	Tawa Paneer Cottage Cheese Cubes, Colored Bell Pepper, Cilantro	599

Make Your Own Pizza

🔴	Non Vegetarian (Select Any Two Toppings) Chicken Salami, Chicken Tikka, Pepperoni, Grilled Prawn, Squid	650
🟢	Vegetarian Pizza	550

Pasta Your Way

Your Choice of Pasta, and Sauce

Pasta - Penne/ Spaghetti/ Fettuccini/ Whole Wheat Penne/
Whole Wheat Spaghetti

Sauce - Arrabiata/ Pomodoro/ Alfredo/ Basil Pesto

Options

🟢	Plain / Aglio Olio	499
🟢	Vegetables	550
🔴	Chicken	600
🔴	Prawn	699
🔴	Bolognese	799
🔴	Prawn Agnolotti	699
	Pine Nuts, Butter Sauce, Fresh Basil and Cherry Tomato	
🟢	Homemade Ravioli Mushroom and Leeks	525
	Served with Alfredo or Tomato Sauce / Gluten Free Pasta Available on Request	



Manish Kumar
Executive Chef

Chef Manish Kumar has been in hospitality and culinary industry over a 10 years now, acquiring a balanced set of knowledge and skills in European cuisines.

"I have been associated with the Trident hotel, the Leela Ambience, DLF Aralias, Seasons catering and now Prestige Golfshire Club."

Prices Exclusive of Government Taxes and Service Charges

FALCON GREENS ENTREE’S

(Menu prepared by Executive Chef)

International Specialties

Grilled Lamb Chops	775
Fondant Potatoes Scented with Thyme Jus	
Norwegian Salmon Steak	999
Spinach, Lyonnaise Potatoes and Lemon Butter Sauce	
Grilled Red Snapper	675
Creamy Risotto, Seasonal Vegetables and Sauce Vierge	
Lobster Thermidor	1399
Creamy Mixture of Cooked Lobster Meat, Baked Potato and Zoodles	
Grilled Chicken Breast	650
Mash Potato Gratin, Steamed Vegetables, Thyme Jus	
Slow Braised Lamb Shank	1600
Saffron Mash and Burnt Garlic Tossed French Beans	
Filet Mignon	699
Homemade Steak Fries, Butter Tossed Vegetables and Green Peppercorn Jus	
Chicken Tender Platters	775
Smoky Chicken Wings, Herb Chicken Breast, Grilled Chicken Skewers, Pesto Mash and Chef Special Salad	
Traditional Fish N Chips	650
Tempura Batter Fried, Chunky Chips Uk Style and Tartar Sauce	
Melanzane Alla Parmigiana (Gluten free)	499
Layers of Eggplant, Tomato, Mozzarella and Parmesan in Tomato Sauce	

Asian Specialties

Kung Pao Chicken	650
Leeks, Dry Red Chilli, Cashew Nuts	
Stir Fried Lamb with Hot Garlic Sauce	750
Lamb, Bell Pepper and Spring Onion	
Black Pepper Tenderloin	675
Wok Tossed Noodles or Rice	425/350/325/300
Prawn / Chicken / Egg / Vegetable	
Phad Thai Noodles	425/350/325
Wok Tossed Rice Noodles, Peanuts, Sprouts, Prawn / Chicken / Vegetable	
Thai Curries Red or Green – Served with Jasmine Rice	799/699/599
Prawn / Chicken / Vegetable	
Stir Fried Vegetables	599
Choice of Sauce and White Garlic, Black Pepper	
All Dishes Serve with Veg Fried Rice or Veg Noodles	
Ebi Katsu Don	650
Panko Fried Prawn and Egg Cooked in Sauce, Served a Bowl of Rice	
Nasi Goreng	650
Indonesian Stir Fried Rice Tossed with Chicken, Prawn, Green Beans, Served with Sunny Side Up Egg, Prawn Crackers, Chicken Satay	
Pad Krapao Gai	650
Stir Fry Minced Chicken Cooked with Chilli, Garlic, Beans, Basil, Jasmine Rice and Fried Egg	
Edamame Fried Rice	425/350
Prawn / Chicken	

Indian Specialties

Prawn Curry	875
Coconut Flavour Prawn Curry Redolent with Curry Leaves	
Mangalore Fish Masala	699
Red Snapper with Spices and Cooked in a Light Gravy	
Bhuna Gosht	775
Lamb Cooked with Onion, Ginger, Ghee and Whole Spice	
Mutton Rogan Josh	775
Slow Braised Lamb with Aromatic Spices	
Murgh Tikka Masala / Lababdar	699
Char Grilled Chicken Tikka Tossed with Onion Tomato / Tomato Cream Gravy	
Butter Chicken	699
Chicken Simmered in Gravy of Tomato and Butter	
Anjeer Ke Kofte	699
Hung Yoghurt Dumplings Stuffed with Dried Figs, Simmered in Onion Tomato Gravy	

Indian Style Cottage Cheese	575
Choose Your Style Makhani / Lababdar / Kadhai / Palak	
Lasooni Kumbh Palak	550
Garlic Tempered Spinach Cooked with Fresh Button Mushroom and Indian Spices	
Peshawari Chole	550
Chickpea Cooked Punjabi Style with Chana Masala and Coriander	
Vilayati Subzi	550
Vegetable Cooked in Cashew and Onion Gravy with Indian Spices	
Dal Makhani	499
Black Lentils Cooked with Spices	
Yellow Dal Tadka	399
Lentils Cooked with Light Spices and Tempered	

All Dishes Served with Your Choice of Steamed Rice, Roti, Naan or Phulkas

Biryani

Murgh Biryani	599
Basmati Rice, Chicken, Yoghurt, Indian Spices	
Gosht Biryani	650
Basmati Rice, Lamb, Saffron, Mint and Indian Spices	
Subz Biryani	550
Basmati Rice, Seasonal Vegetables, Fenugreek, Mint and Ginger	

From the Tandoor (Friday to Sunday Only)

Sharing Platter “Power Of 4”	830
Lamb Chop, Chicken Drumstick, Fish Tikka, Chicken Tikka	
Jhinga Nisha	1099
Marinated Prawn Cooked Over Charcoal	
Lagan ki Chops	625
Tender Lamb Chops Cooked in Lagan in Rich Gravy of Indian Spices	
Kasundi Fish Tikka	450
Cubes of Fish Marinated with Bengali Mustard and Creamy Yoghurt	
Raan E Murgh	450
Legs of Chicken Marinated with Hung Curd, Cheese and Cardamom	
Gilafi Seekh Kebab	550
Succulent Minced Lamb Tandoori Kebab in Three Colored Peppers and Onions	
Chicken Tandoori (Half/ Full)	499/800
Murgh Malai Tikka /Chicken Tikka	450
Ajwaini Paneer Tikka	425
Cottage Cheese Marinated with Yoghurt, Yellow Chilli and Carom Seeds	
Dahi Kebab	425
Hung Curd Kebab Flavoured with Cardamom	
Tandoori Ananas	425
Tandoor Cooked Pineapple on the Top Sprinkle with Dried Pomegranate Seeds	

Indian Breads

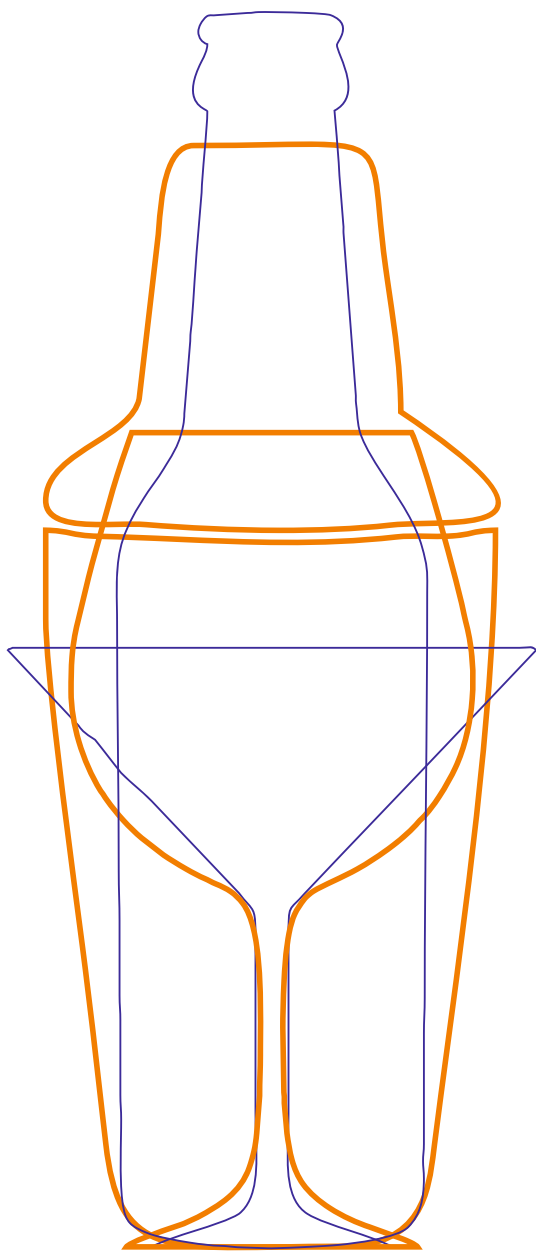
Weekday	100
Phulka (4 nos)	160
Tawa Paratha	
Weekend	90
Tandoori Roti	100
Plain Naan	110
Butter Naan	130
Lachha Paratha / Kulcha	130
Garlic Naan	150
Chur Chur Naan	150
Cheese Kulcha	

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Accepted Payment Methods - All Types of Debit and Credit Cards or UPI - Sorry, No Cash Payments

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Drinks Menu



WHISKEY COCKTAILS

Whiskey Cobbler	725
Whiskey, Soda ,Orange Juice and Sugar Syrup	
Manhattan	725
Whiskey, Cinzano and Campari	
Whiskey Sour	725
Whiskey, Lime Juice, Sugar Syrup and Egg White	
Penicillin	725
Whiskey, Slice of Ginger, Honey and Lemon Juice	

VODKA COCKTAILS

Apple Cinnamon Strudel	625
Vodka, Cinnamon Syrup, Lime Juice and Apple Juice	
Sea Breeze	625
Vodka, Rose Syrup, Litchi Juice and Watermelon Juice	
Caipiroska	625
Vodka, Lime Wedges and Sugar Syrup	
Porn Star Martini	625
Vodka, Passion Fruit Puree, Orange Juice, Lime Juice and Vanilla Syrup	
Golfshire Mule	625
Vodka, Sugar Syrup, Lime Juice With Cucumber, and Ginger Ale	

RUM COCKTAILS

Hurricane	525
Dark Rum, Lime Juice, Orange Juice, Passion Fruit Puree and Sugar Syrup	
Old Monk Punch	525
Dark Rum, Cardamom Seeds, Lime Juice, Pineapple Juice and Orange Peel	
Apple Mint Blast	525
White Rum, Mint Leaves, Lime Juice, Sugar Syrup and Apple Juice	
Indian Daiquiri	525
White Rum, Caramel Syrup, Lime Juice and Green Chilly	
Caribbean Rum Punch	525
Dark Rum, Pineapple and Orange Juice, Lime Juice and Grenadine	

GIN COCKTAILS

Negroni	625
Gin, Campari and Martini Rosso	
Gin Refresh	625
Gin, Cucumber, Lime Juice, Sugar Syrup and Ginger Ale	
Rosie Lee	625
Gin, Rose Syrup, Litchi Juice and Lemon Juice	
Elderflower Cucumber Collins	625
Gin, Elder Flower, Cucumber	
Bee's knees	625
Gin, Soda, Cointreu, Lemon Juice and Honey	

TEQUILA COCKTAIL

Paloma	625
Tequila, Grape Fruit, Soda and Lime Juice	

WINE COCKTAILS

Aperol Spritz	850
Prosecco, Aperol, Soda, and Orange Slice	

Red Wine Sangria	850
Red Wine, Brandy, Orange Juice and Fruits	

White Wine Sangria	850
White Wine, Brandy and Fruits	

BRANDY COCKTAILS

Alexander	525
Brandy, Coffee Liquor and Cream	

Jack Rose	525
Brandy, Lime Juice and Grenadine	

Hot Toddy	525
Brandy, Green Cardamon, Cloves, Cinnamon and Water	

BEER COCKTAILS

Beer Mojito	475
Beer, Sugar Syrup, Slice of Lime Wedge, Lime Juice and Mint	

Beer Refresh	475
Beer, Vodka, Cranberry Juice and Ginger Syrup	

Michelada	475
Beer, Tequila, Tabasco Sauce, Worcestershire Sauce, Lime Juice, Salt and Pepper	

APERITIF & LIQUER

Jagermeister	600
Aperol	525
Cointreau	525
Campari	525
Martini Rosso	500
Bailey's Irish Cream	475
Kahlua	425
Cinzano Extra Dry	275
Martini Bianco	250

WHISKEY

Johnnie Walker Blue Label	1550
Johnnie Walker 18yrs	925
Johnnie Walker Gold Label	925
Johnnie Walker Double Black	925
Chivas Regal 18yrs	925
Chivas Regal 12yrs	800
Johnnie Walker Black Label	725
Ballantine's 12yrs	725
Johnnie Walker Red Label	475
Black Dog Triple Gold	425
J & B Rare	375
Ballantine's Finest	375
Teacher's Highland	275
100 Pipers Blended	275
Black and White	275
Vat 69	275
Fireball	200

IRISH WHISKEY

Jameson Irish	425
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BOURBON WHISKEY

Jack Daniels	625
Makers Mark	525
Jim Beam Kentucky	425

BRANDY

Paul John XO	900
Hennessy VSOP	850
Mansion House	225

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SINGLE MALT


Glenfiddich 18yrs	1250
Glenfiddich 15yrs	925
Glenfiddich 12yrs	775
Glenkinchie Single Malt Scotch 12yrs	775
Glenlivet 12yrs	775
Dalwhinnie Highland Single Malt Scotch	775
Caol ila Aged 12yrs Islay Single Malt Scotch	775
Laphroaig 10yrs	775
The Ardmore	775
Taliskar 10yrs	775
Monkey Shoulder	775
Ardbeg	775
The Singleton 12yrs	775
Paul John Brilliance	525

RUM

Segredo Aldeia café	390
Segredo Aldeia White	390
Bacardi Superior	275
Bacardi Dark Rum	225
Old Monk	175
Captain Morgan	175

GIN

Monkey 47	850
Hendricks	850
Tanqueray No.Ten	700
Gordon's London Dry Gin	375
Beefeater	375
Bombay Sapphire	375
Pumori	300



VODKA

Beluga	850
Grey Goose	750
Belvedere	750
Cîroc	750
Ketel One	325
Absolute	325
Smirnoff	275

TEQUILA

Camino Gold	675
Don Angle	675
Desmondji	350
Warehouse	325

BEER

Heineken Silver	475
Corona	475
Hoegaarden	475
Kingfisher Ultra	375
Bira91 Blonde	375
Bira91 White	375
Budweiser Magnum	400
Budweiser Premium	375
Kingfisher Premium	325

DRAUGHT BEER

Budweiser Pitcher	1300
Budweiser Mug 330ml	325
Hoegaarden Pitcher	1450
Hoegaarden Mug 330ml/500ml	375/475

WINE BY GLASS

White

Jacob's Creek Chardonnay	725
Sula Sauvignon	525

Red

Jacob's Creek Shiraz	725
Sula Cabernet Shiraz	525



WHITE WINE BY BOTTLE

Trapiche Pinot Noir Grigio	4700
Principesco Chardonnay	4200
Grover's La Reserve Blanc	3650
Jacob's Creek Chardonnay	3650
Sula Dindori Reserve Chardonnay	3300
The Source Sauvignon Blanc	3300
Sula Riesling	2800
Sula Chenin Blanc	2600
Sula Sauvignon Blanc	2600

SPARKLING WINE & CHAMPAGNE

GH Mumm Brut	15750
Moet Chandon Imperial	13000
Zonin Prosecco	5500
Jacob`s Creek Chardonnay Pinot Noir	4700
Zampa Brut	3650
Sula Brut	3650

ROSE WINE BY BOTTLE

Sula Zinfandel Rose	2600
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RED WINE BY BOTTLE

Palliser Estate Pinot Noir	9400
Chateauneuf Du Pape Shiraz, Syrah	9400
D`Arenberg (The High Trellies) Cabernet Sauvignon	7800
Trapiche Oak Cask Malbec	5200
Marques De Riscal Tempranillo Syrah, Merlot, Cabernet Sauvignon	4700
Torres Mas Rabell Tempranillo	4600
Le Grand Noir Merlot	4600
Cono Sur Pinot Noir	4600
Cono Sur Tocornal Merlot	4400
Le Grand Noir Cabernet Sauvignon	4400
Le Grand Noir Red Blend	4400
Grover's La Reserve	3650
Principesco Merlot	3650
The Source Cabernet Sauvignon	3750
Jacob's Creek Shiraz	3650
Sula Dindori Reserve Shiraz	3300
Rasa Zinfandel	3150
Sula Satori	2600
Sula Cabernet Shiraz	2600

MOCKTAILS

Nopaloma	400
San Francisco	400
Virgin Colada	400
Lemon Grass Fusion	400
Classic Virgin Mojito	400
Cranberry spritz	400

TOBACCO 20s

Classic Milds	400
B&H Blue	400
Gold Flake Kings	400

BEVERAGES

Perrier Water 330 ml	275
Red Bull 300 ml	250
Veen Water 660 ml	225
Veen Water 330 ml	125
Veen Water Sparkling 330 ml	150
Bottled Water 500 ml	75
Seasonal Fresh Fruit Juice	200
Smoothies	200
Milkshakes	200
Cold Coffee	200
Fresh Lime Soda/Water	175
Coke 330 ml	175
Sprite 330 ml	175
Diet Coke 330 ml	175
Ginger Ale 330 ml	175
Pasteurized Juice	175
Tonic Water 330 ml	175
Soda 750 ml	120

Coffee

Espresso	170
Americano	170
South Indian Filter Coffee	200
Café Latte	200
Cappuccino	200
Café Mocha	200
Hot Chocolate	200
Masala Tea	200

Prestige Golfshire

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