

Citrus trail farm & kitchen

MENU





COLD BREWS

Coffee Based Cold Brews

NAMMA FILTER KAAPU SPARKLING TONIC BREW

180

Farm grown coffee, brewed in house with Indian tonic water

LEMONADE COFFEE

180

Cold brew coffee lemonade

CAFE IRISH

200

Our Signature Chocolate & Irish Cream Flavoured Coffee

MINTY MOCHA

200

Signature Beverage That Combines Mint & Coffee

CAFE FRAPPE

180

Classic Cold Coffee with Vanilla Ice cream Base

VIETNAMESE COCO COFFEE LATTE

180

Popular Vietnamese latte, coconut syrup flavour and condensed milk





MOJITO & ICED TEA

LEMONADE AND MINT INFUSED ICE TEA

Mint & citrus flavour iced tea

180

WATERMELON ICED TEA

A twist to the Black iced tea - with watermelon flavour

180

MINT MOJITO

Classic mojito with mint and lime

180

PASSIONFRUIT MOJITO

Sure to be your new favourite - Mojito with a twist of locally available Passionfruit

180



KIWI MOJITO

Tangy and refreshingly delicious Kiwi Mojito

180

WATERMELON MOJITO

Most liked water melon and citrus flavoured mojito

180

BLUE LAGOON

A gorgeous looking drink with refreshing citrus flavour

180

Hot Beverages

ASSAM/ EARL GREY / GREEN TEA

110

MINT LEMONGRASS TEA

110

REGULAR / GINGER TEA

90

FILTER COFFEE

90





JUICE & SMOOTHIES

MAD MANGO MILK SHAKE

200

Seasonal mango, vanilla mango, milk shake

SAPODILLA SHAKE

200

Seasonal chickoo, vanilla and milk shake

JACKIE WHACKIE

200

Seasonal Farm grown ripe jack fruit shake, must try

THE BAE NANA

200

Banana milk shake

COCONAKA

200

Tender coconut fresh from the farm added into shake

VERRY BERRY SHAKE

200

Milkshake with two berries flavour - Strawberry & blueberry



BROWNIE MILLIONAIRE

220

Signature Brownie Milkshake made with Chocolate Ice cream and our home made Brownies

FRESHLY SQUEEZED WATERMELON JUICE

180



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Food Menu

Soups

Roasted Tomato Basil Soup

160

Herb tomato roasted till charred and made into a soup garnished with sage, basil and roasted garlic

Manchow Soup

160 | 180 | 210

(Veg | Chicken | Prawns)

Classic Chinese style with variety of veggies

Thukpa Broth with Momo

160 | 180

(Veg | Chicken)

Nepalese thukpa soup with dumpling, a right concoction for the chilly weather

Salads

Classic Caesar Salad

180 | 220

(Veg | Chicken)

Romaine and iceberg lettuce with crisp bread, Parmesan cheese tossed with house Caesar dressing

Sriracha Lettuce Salad

200 | 220

(Cottage cheese | Chicken)

Bell peppers, lettuce tossed with Cottage cheese/ Chicken in spicy Sriracha dressing

Laab Kai

240

Fat free chicken breast minced salad with fresh herbs, roasted sesame and spiced cucumber

Spicy Cucumber Salad With Homegrown Herbs And Citrus Dressing

180

Dressing

Asian flavour farm cucumber with sesame chilli dressing

Watermelon, Cucumber, Feta With Citrus Dressing

180

Refreshing and healthy watermelon and English cucumber salad dressed with citrus feta and topped with fresh basil and mint



Ever Green Salad

140

Sliced cut classic Indian salad of cucumber, carrot, onion, tomato with lemon wedges & green chilli



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Food Menu Breakfast*

Plain Pan Cake

Super fluffy pancakes served with maple syrup and whipped cream

150

Choco Chips Pancake

Super fluffy choco chips pancakes served with maple syrup and whipped cream

170

Poori Bhaji

A north Indian breakfast delight – crispy fluffy poori and dum aloo

160

Aloo | Paneer Paratha

Stuffed whole wheat Paratha served with achaar and dahi

170/180

Peanut Butter Jam Toast

Classic PBJ

150

Indori Poha With Peanut Chutney

Indori style poha topped with aloo bhujia

150

Scrambled Cottage Cheese

Indian style scrambled paneer with Buttered toast, grilled tomato and hash brown

180

Seasonal Cut fruits

Freshly cut fruits topped with cream

180



Eggs to Order*

Sunny side up

170

Masala Omelette

180

Scrambled Egg With Mushroom and Cracked Pepper

180

Cream Chicken Omelette

240



*Breakfast Menu Available till 11 AM only
All Eggs will be served with grilled tomato, hash brown and toast

GST is additional and service charge is voluntary, optional and at the customer's discretion

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Food Menu

Appetizers - Vegetarian

Peri Peri Fries

Peri peri sprinkled french fries served with tomato ketchup

190

Jaituni Tandoori Aloo

Baby potatoes in green olives marinade cooked in tandoor

230

Veg Momo

Steamed | Fried | Schezwan

Vegetable dumplings steamed and/ or pan / deep fried till crispy, served with chilli tomato chutney

200 | 220 | 240

Vegetables Spring Roll

Julienne of veggies cooked with spices and stuffed in spring roll sheet and golden fried, served with jaggery chilli dip

240

Mushroom Chilli

Indo-Chinese appetizer where crisp batter fried mushrooms are tossed in a sweet and spicy chilli sauce

260

Honey Chilli Lotus Stem

A special farm delicacy not to be missed - Crispy fried lotus stem tossed with honey chilli sauce

270

Curry Leaves Marinated Paneer Tikka

Malai paneer marinated in curry leaves, amchur and yoghurt before its charcoal grilled

310

Plum Chilli Water Chestnuts

A special delicacy - Crispy batter fried water chestnuts tossed in Asian plum chilli sauce

310



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Food Menu

Appetizers Non Vegetarian

Citrus Trail Crispy Chicken Strips 320

Crispy chicken strips, deep fried served with spicy jalapeno mayo

Green Peppercorn Charcoal Chicken 320

Chicken grilled in our own special farm peppercorn and herbs marinade

Three Chilli Chicken Tikka 320

Charcoal grilled chicken tikka with the aroma of mathaniya, Kashmiri and bydagi chilli paste

Afghani Malai Tikka 320

Soft succulent chicken morsels marinated with cream and topped with cheese and malai

Classic Chicken Momos 230/ 250

Steamed | Fried

Tibetan style chicken momos, served with sesame chutney

Tandoori Chicken Momo 270

Chicken momos marinated with tikka masala and cooked in clay oven, served with mint chutney.

Coffee Leaf Chicken Supreme 360

Smoked spice marinated chicken crumb fried and served with a special coffee based sauce

Dragon Chicken 320

Batter fried chicken strips tossed in trio color bell pepper and spicy chilli sauce, topped with chopped scallion

Basil Bird Eye Chilli Chicken 320

Fusion version of chilli chicken with spicy bird eye chilli and basil



Fish & Chips 360

Classic English style batter fried fish served with fries & tartar sauce

Chilli Caper Baked Fish 330

Succulent Basa fish marinated in capers and chillies and baked - served continental style

Honey Chilli Prawns 430

Crispy fried prawns tossed with honey chilli sauce

Butter Garlic Prawns 430

One of the best flavour combinations - Prawns tossed in rich butter and fresh garlic

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Food Menu

Sandwiches*

Citrus Trail Club Veg 260

Two layered sandwich with vegetables, mayonnaise & cheese & french fries

Citrus Trail Club Non Veg 320

Two layered sandwich with vegetables, grilled chicken, fried egg, mushroom, cheese & french fries

Classic Grilled Chicken & Cheese 260

Grilled chicken, mayonnaise, celery and cheese between bread and grilled

Egg & Mustard 245

Boiled egg, mustard, celery, cheese and veggies

Mushroom & Onion 245

Caramelized onion and grilled mushroom mixed with chipotle mayonnaise and cheese

*All sandwich served with a portion of french fries

Pizzas

Queen Margarita 340

Paneer Tikka 430

Exotic Italian Veg 430

Chicken Tikka 460

Smoked BBQ Chicken 460



Pastas

Penne Pasta in Creamy sauce with Parmesan & Capers (Veg/Chicken) 310/ 330

Fresh Tomato & Bird Eye Chilli Pasta (Veg | Chicken) 260 | 320

Chicken Bolognese With Spaghetti 320

Classic Pesto And Olive (Veg | Chicken) 260 | 320

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Food Menu

Dal & Curry

Dal Tadka	180
Lasooni Dal	180
1947 Dal Makhani	260
Mixed Vegetable curry Fresh vegetables in a spicy Indian gravy	280
Kadai Subz Fresh vegetables with a dry gravy in North Indian style kadai masa	280
Paneer Lababdar Creamy and peppery Indian curry with cubes of paneer	310
Lehsuni Palak Revoli Spinach saag loaded with fried garlic, baked with cheese	310
Cashew Kofta Curry Creamy Indian gravy with cashew kofta	320
Rara Murgh Chicken cooked and served in spicy and lip-smacking chicken minced gravy	330
Shahi Murgh Butter Masala Tandoori murgh simmered in tomato and butter gravy	330
Mushroom/ Chicken / Prawns Chettinad A fiery hot curry from Tamil Nadu with choice of Mushroom, Chicken or Prawns	320 / 330 / 390
Goan Fish / Prawns Curry Traditional Goan curry with choice of Basa Fish or Prawns	380 / 390



Breads

Tandoori Roti	60
Tandoori Butter Roti	70
Trikon Paratha	60
Plain Naan	65
Butter Naan	75
Garlic Butter Naan	80
Kulcha	70
Chapati (2 pieces)	60
Rice & Pulav	
Steamed Rice	160
Jeera Rice	170
Firangi Sabz Ka Pulav	280

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Food/Menu

Entrée

Peri Peri Chicken

380

Peri peri marinated chicken breast grilled & served with sautéed veggies & mashed potatoes

Murgh Dum Biryani

440

A spiced mix of chicken and rice, traditionally cooked to create a highly tasty Biryani and served with Raitha

Thai Red Curry/Green Curry with Jasmine Rice (Veg | Chicken | Prawn)

410 | 440 | 480

Finest combo of Thai curry and rice



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Food Menu

Desserts

Gulab Jamun (2) with Ice Cream	160
Ice Cream Bowl (2 scoops)	160
Fruit Salad With Ice Cream	220
Chocolate Brownie with Ice Cream	230
Blueberry Cheesecake	240

