

Citrus trail farm & kitchen

FOOD MENU



Citrus trail farm & kitchen

Food Menu

Breakfast*

Indori Poha With Peanut Chutney 150

Indori style poha topped with aloo bhujia

Poori Bhaji 160

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

Cholle Bhature 200

Spicy Cholle served with 3 pieces Bhature

Aloo | Paneer Paratha 170/180

Stuffed whole wheat Paratha served with achaar and dahi

Peanut Butter Jam Toast 150

Classic PBJ

Scrambled Cottage Cheese 180

Scrambled Cottage Cheese served with Hash Browns and Toast

Seasonal Cut Fruits 180

Freshly cut fresh fruits topped with chia seeds, served with double cream

Eggs to Order**

Sunny Side Up 170

Eggs shallow fried to perfection with the Yolk on top

Scrambled Eggs with Mushroom & Cracked Pepper 180

Eggs Scrambled along with Mushroom and Our Farm Fresh Cracked Black Pepper

Masala Omelette 180

Desi Style Omelette mixed with onion, tomatoes, green chillies and coriander

Cream Chicken Omelette 240

Omelette Stuffed with Creamy Chicken

Bacon, Cheese & Egg Roll 260

Omelette Stuffed with Bacon and Cheese and Rolled

**All Eggs will be served with grilled tomato, hash brown and toast



Pancakes***

Plain Pancake 180

Choco Chips Pancake 200

Banana Caramel Pancake 220

Blueberry Pancake 220

Nutella & Peanut Butter Pancake 240

Bacon Pancake 240

***All Pancakes will be served with Pancake Syrup and Whipped Cream

*Breakfast will be served between 9am to 11am

GST and service charges will be charged additional

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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

(Veg | Chicken | Prawns)

160 | 180 | 210

Classic Chinese style with bamboo shoot and 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

(Veg | Chicken)

180 | 220

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

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

Sriracha Salad (Cottage cheese/Chicken)

220

Bellpepper, Lettuce and Cottage Cheese or Chicken Served with Sriracha Dressing

Bowl of Curd

70

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Food Menu

Appetizers - Vegetarian

- French/Peri Peri Fries** 190
Peri peri sprinkled french fries served with tomato ketchup
- Garlic Bread** 190
Classical item of Bread Smothered with Garlic Butter and topped with Cheese and Toasted to perfection
- Cheesy Bruschetta** 220
Hearty Cheesy Bruschetta Grilled and Topped with Onion-Tomato Salsa, Olives & Cheese
- Veg Momo**
Steamed | Fried | Schezwan 200 | 220 | 240
Vegetable dumplings steamed and/ or pan / deep fried till crispy, served with chilli tomato chutney
- Chatpata Tandoori Aloo** 230
Baby potatoes marinated in tangy masala cooked in tandoor
- Curry Leaves & Raw Mango Paneer Tikka** 310
Full fat malai paneer with raw mango stuffing marinated in curry leaves and yoghurt before its charcoal grilled
- Bharwan Paneer Tikka** 350
Paneer stuffed with Dry fruits and Cooked to perfection in the tandoor
- Mushroom Ghee Roast** 280
Mangalorean Delicacy of Mushroom tossed in Mouthwatering Spices and Pure Ghee
- Plum Chilli Water Chestnuts** 310
A special delicacy – Crispy batter fried water chestnuts tossed in Asian plum chilli sauce
- Mushroom Chilli** 260
Indo-Chinese appetizer where crisp batter fried mushrooms are tossed in a sweet and spicy chilli sauce



Honey Chilli Lotus Stem 270
Another special farm delicacy not to be missed – Crispy fried lotus stem tossed with honey chilli sauce

Paneer Chilly 310
Our take on the Indo-Chinese Favourite

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Food Menu

Appetizers Non Vegetarian

Classic Chicken Momos Steamed

| Fried

230/250

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.

Murgh Banjara Kebab

320

Chicken grilled in our own special spice marinade

Laal Mirch Chicken Tikka

320

Charcoal grilled chicken tikka marinated in spicy marinade

Murgh Malai Tikka

320

Soft succulent chicken morsels marinated with cream and our signature spices

Citrus Trail Crispy Chicken Strips

320

Crispy chicken strips, deep fried served with fries & spicy jalapeno mayo

Fried Chicken Supreme in Namma

360

Coffee Sauce

Chicken marinated in Smoked Spies & Crumb Fried & Served with Coffee Sauce Grown on our own Farm

Kung Pao Chicken

320

Classic Sichuan Style Appetizer with Chicken and Veggies- it's Spicy, Sweet & Nutty

Basil Bird Eye Chilli Chicken

320

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

Chicken/Prawns Ghee Roast

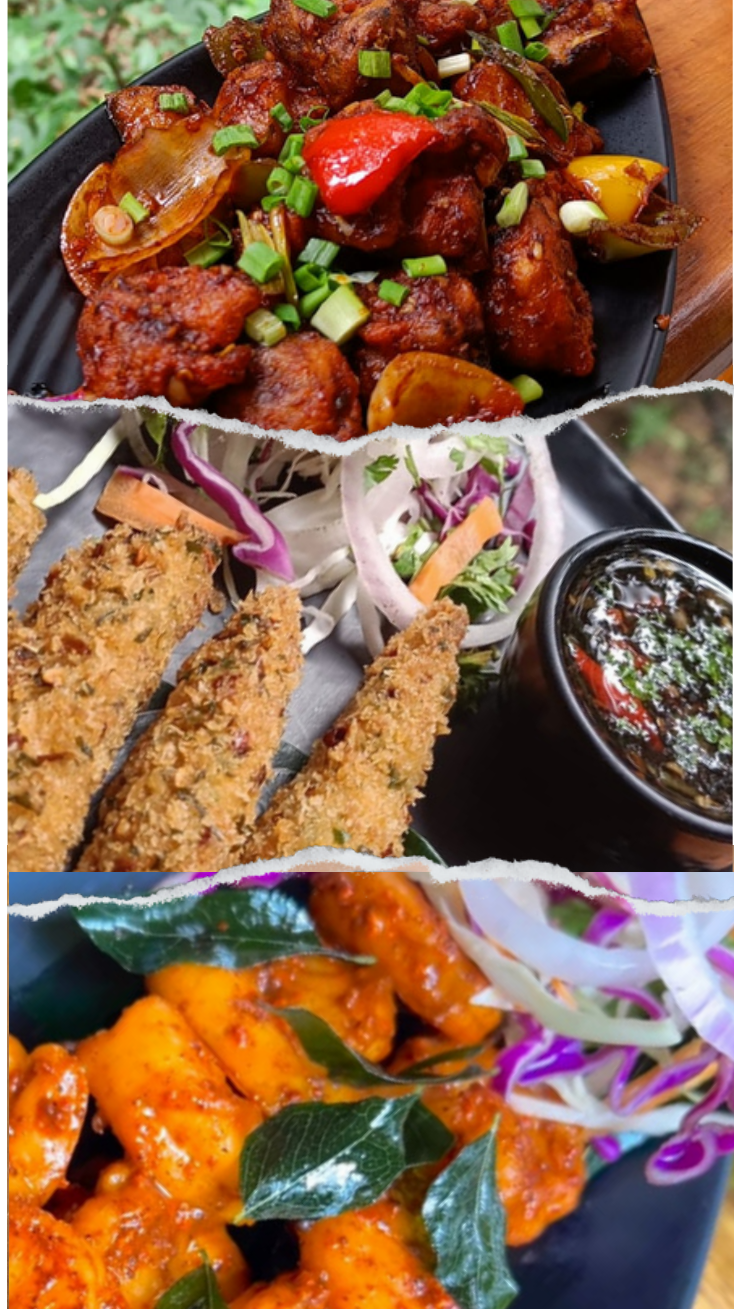
350/440

Mangalorean Delicacy of Chicken or Prawns tossed in Mouthwatering spices and Pure Ghee

Fish & Chips

360

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



Chilly Caper Baked Fish

330

Basa Fish marinated in Caper and Chillies and Baked in the Oven

Honey Chilly Prawns

430

Another special farm Delicacy not to be missed- Crispy Fried Prawns Tossed in Honey Chilly Sauce

Butter Garlic Prawns

430

Prawns Tossed in Butter and Garlic

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Food Menu

Sandwiches*

Citrus Trail Club Veg 260

Two layered sandwich with vegetables, hash brown, coleslaw, mushroom, 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

BLT 320

Single Layer Sandwich Containing Bacon, Lettuce and Tomato

*All sandwich served with a portion of french fries

Pizzas

Queen Margarita 310

Paneer Tikka 430

Exotic Italian Veg 430

Chicken Tikka 460

Smoked BBQ Chicken 460



Pastas

Penne Pasta in Creamy Sauce With Parmesan- 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

Spaghetti Ala Carbonara 360

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Food/Menu

Dal & Curry

1947 Dal Makhani	260
Dal Tadka	180
Lasooni Dal	180
Kashmiri Dum Aloo	290
Stuffed Potatoes served with Kashmiri Style Tangy & Spicy Gravy	
Naram Dil Kofta	320
Creamy Indian Gravy with Khova & Paneer Kofta	
Mix Veg Curry	280
Fresh Vegetable in a Spicy Indian Gravy	
Paneer TakaTak	320
Paneer Labaabdaar	310
Creamy and peppery Indian curry with cubes of paneer	
Kadai Subz/Paneer/Chicken	280/310/330
Vegetables/Soft Paneer/ Chicken cooked in a North Indian Dry Gravy	
Spicy Mushroom/ Chicken/Prawn Masala	320/330/390
Fiery Hot Curry	
Shahi Murgh Butter Masala	330
Tandoori murgh simmered in tomato and butter gravy	
Coastal Prawn/Fish Curry	390/380
Traditional Coastal Prawn/Fish Curry	

Breads

Tandoori Roti	60
Tandoori Butter Roti	70
Trikon Patratha	60
Plain Naan	65
Butter Naan	75
Garlic Butter Naan	80
Kulcha	70



Rice & Pulav

Jeera Rice	170
Steamed Rice	160
Mix Veg Pulav with Raita	320
Murgh Biryani with Raita	440
A Spiced mix of Chicken and Rice, Traditionally cooked to Create a Biryani and Served with Raita	

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Food/Menu

Combo

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

410 | 440 | 480

Finest combo of Thai curry and rice
(Large Serving)

**Ragi Mudde with Spicy
Veg/Chicken Curry and
Chutney**

Ragi Balls served with Vegetables or Chicken
cooked in Spicy masala and Chutney

**Veg/Chicken Manchurian
with Fried Rice**

Indo-Chinese Favourite of Soft Batter Fried
Veg balls/Chicken cooked in soy based gravy



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Desserts

Chocolate Brownie with Ice Cream 230

Ice Cream Bowl (2 scoops) 160

Fruit Salad With Ice Cream 220

Pista Malai Gulab Jamun with Ice Cream 180

2 Pieces of our Homemade Gulab Jamun stuffed with fresh Malai and served with Ice Cream and topped with Chopped Pista nuts

Blueberry/Strawberry Cheesecake 240/220

Light, Fluffy and Healthier Version of the Classic Dessert- Our Delicious Yoghurt Based Low Fat Cheesecake

