

IN ROOM DINING

COCKTAIL BAR | KITCHEN

Brot[®]
CO.

DIAL EXT. 415

24/7 Dining menu by Team Brot co.

Available for in room dining and at
Brot co. 24/7 Cocktail Bar | Kitchen

Welcome to Brot co. 24/7: Your Ultimate Destination for Round-the-Clock Culinary Delights! Embark on a gastronomic journey as Brot co. 24/7 redefines the culinary landscape with sophistication, innovation, and delectable flavors. At Brot co. 24/7, we pride ourselves on pioneering culinary excellence, with professional chefs. Our culinary maestros craft unforgettable dining experiences for our esteemed guests. We push culinary boundaries, introducing new flavors to satisfy discerning palates. Whether craving vegetarian delicacies or non-vegetarian delights, Brot co. 24/7 promises unprecedented dining experiences. Our menu features locally & internationally sourced ingredients and spices. Every dish is a masterpiece waiting to be savored. Join us, where innovation meets gastronomy, and every hour is an opportunity to indulge in the finest flavors.

Bon Appétit!








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Brot co 24/7 exemplifies that safety and hygiene aren't additional efforts but a natural part of our ethos. Immerse yourself in the sincere joy and conscientious warmth of our staff's exceptional hospitality, dedicated to offering you, our valued guest, a revitalized sense of spirit.

✓ Veg 🍄 Non-veg 🍤 Shrimps 🐟 Fish 🥚 Egg

Soups

- Clear Broth** 325
Aromatic clear soup with brunoise veggies
Add - Chicken  | Shrimps 
- Roma Tomato and Basil**  325
A traditional soup preparation with ripe Italian tomatoes and basil
- Creamy Truffle Mushroom**  325
Truffle mushroom & rosemary scented creamy mushroom soup
- Broccoli Parmesan**  325
All-time favourite creamy soup with parmigiano reggiano

Appetizers

- Maple Hoisin Shrimps**  625
Asian glazed spicy sweet shrimps
- Prawn Tempura**  625
Crispy fried prawns with black bean sauce
- Schezwan Chicken String Beans**  595
Stir fried spicy chicken and string beans with black bean Sauce
- Sweet and Spicy Crispy Chicken**  595
Served with chili garlic sauce
- Fish Fingers**  595
Served with tartar sauce
- Avocado toast**  545
Avocado on the bed of hummus over sourdough toast
- Guacamole Toast**  545
Guacamole on the bed of sour cream over sourdough toast
- Mezze Plater**  545
Served with hummus, baba ganoush, tzatziki, falafel, fatoush, pickled vegetables and pita bread
- Guacamunch**  545
Guacamole, sour cream, leafy salad, pita and Jalapeno nachos
- Charred Broccoli**  495
Oven baked broccoli marinated with cheese, hung yoghurt & spices.
- Flying Lotus Stems**  495
Crispy fried lotus stems with spicy Asian glaze, dusted with toasted sesame
- Chilli Water Chestnut**  495
Asian style stir-fried crispy water chestnuts with home made plum sauce
- Crispy tofu/Cottage cheese**  495
Asian preparation with sesame peanut sauce and chilli oil

Salads

- Burrata Caprese** ✓ 675
Marinated tomatoes with house made surprise marination & creamy burrata drizzled with basil pesto and balsamic reduction
- Minty Quinoa & Avocado** ✓ 675
Quinoa, avocado, cherry tomatoes, fresh mint and onion mixed with tangy lemon vinaigrette
- Cobb** 🍳🍷 675
Famous American keto salad with slow cooked grilled chicken, hard-boiled egg, cherry tomatoes, avocado, mixed leaves, crumbled feta cheese and drizzled with pommary mustard dressing
- Nyonya** 🍷🍷 675
A traditional sea food salad prepared with prawns, fish, squid, onion, cucumber, tomato, pineapple, coriander, mint and lemon juice
- Caesar** 675
Romaine lettuce, parmesan crusted garlic croutons, creamy home-made Caesar dressing and parmesan shavings
Serving options – Pan tossed tofu ✓ | Hard boiled eggs 🍳 | Slow cooked grilled chicken 🍷
- Som Tam** 495
Shredded raw papaya, cherry tomatoes, crushed garlic, fine shredded red chilli and peanuts served with sweet chilli dressing
Add – Shrimp satay 🍷 | chicken satay 🍷
- Toasties**
- Smoked Chicken Ciabatta** 🍷 425
Smoked chicken, caramelized onion, gherkin and mozzarella baked on light and crispy Italian bread
- Spicy Pepperoni Ciabatta** 🍷 425
Cured lamb pepperoni, basil and mozzarella baked on light and crispy Italian bread
- Shrimp & Mushroom Ciabatta** 🍷 425
Shrimps, sauteed mushrooms, truffle oil and mozzarella baked on light and crispy Italian bread
- Goat Cheese & Garlic Ciabatta** ✓ 345
Garlic confit, goat cheese, oven dried tomatoes and mozzarella baked on light and crispy Italian bread
- Jalapeño Ciabatta** ✓ 345
Sauteed mushrooms, jalapenos and mozzarella baked on light and crispy Italian bread
- Tomato, Pesto Ciabatta** ✓ 345
Basil pesto, macerated herb oil tomatoes and mozzarella baked on light and crispy Italian bread
- Wraps**
- Spinach & Corn Wrap** 425
Cheesy spinach and corn preparation, oven dried tomatoes, olives, gherkins and leaves, wrapped in whole wheat tortilla
Serving options - Slow cooked grilled chicken 🍷 | Grilled Cottage Cheese ✓
- Falafel Wrap** ✓ 375
Falafel with hummus, greens, coriander, tomato and onion wrapped in whole wheat tortilla
- Barbeque Kidney Bean Wrap** ✓ 375
Refried kidney beans, barbeque sauce & greens wrapped in whole wheat tortilla
- Quesadilla** 375
Mexican preparation with corns, cheese, vegetables and spices, cooked on a griddle.
Served with Mexican tomato salsa
- Add – Honey glazed prawns 🍷 | Pan seared chicken 🍷 425

PASTA

Spaghetti Aglio e Olio

Garlic, extra virgin olive oil, oven dried tomatoes, olives and parmesan


Add – Pan seared chicken  | Shrimps  | Lamb bolognese 

525

675

Penne Pesto

Creamy pesto, mushrooms, broccoli

Add – Pan seared chicken 

525

675

Fettucini Alfredo

Parmesan fondue & oven dried tomatoes

Add – Prawns  | Pan seared chicken 

525

675

Pepper Gnocchi

Parmesan fondue, sour dough croutons, carrots & beans

Add – Shrimps  | Pan seared chicken 

525

675

Penne Pomodoro

Marinara, Cherry tomatoes and basil

Add – Shrimps  | Pan seared chicken 

525

675

Spaghetti Creamy Mushroom

Mushroom ragu, sauteed mushrooms, parmesan

Add – Shrimps  | Pan seared chicken 

525

675

RISOTTO

Roast garlic and Spinach

Braised lamb ragu, garlic chips and parmesan

675

Lemon and Saffron

Lemon garlic prawns, lemon zest & parmesan

675

Porcini and Truffle

Braised mushrooms, white truffle oil and parmesan

525

Asian Steamed

Keema Bao

Fermented steamed buns served with our signature lamb mince preparation

525

Chicken Dumplings

Served with black bean and schezwan sauce

525

Lamb Dumplings

Served with black bean and schezwan sauce

525

Prawn Dumplings

Served with black bean and schezwan sauce

525

Truffle Mushroom and Cheddar Cheese Dumplings

Served with black bean and schezwan sauce

525

Asparagus and Corn Dumplings

Served with black bean and schezwan sauce

525

Meal Bowls

Sesame Soy Lime Chicken ■	675
Sweet and spicy chicken preparation, jasmine rice & avocado	
Pesto Chicken ■	675
Juicy slow cooked chicken with pesto, butter tossed broccoli and quinoa	
Nasi Goreng	675
Classical Indonesian fried rice preparation served along with crispy fried egg and shrimp crackers	
Serving options - Pan seared chicken ■ Prawns 🍤	
Super Meal	575
Avocado, soba noodle, garlic tossed broccoli, button mushrooms	
Add – Slow cooked grilled chicken ■ Pan tossed garlic prawns 🍤	675
Yasai Yaki Udon Noodles	575
Asian style stir fried noodles	
Add – Pan seared chicken ■ Shrimps 🍤	675
Green Thai Curry with Jasmine Rice	575
Medium spiced and flavorful Thai curry with zucchini, edamame beans, shiitake mushrooms, carrot and broccoli	
Add – Slow cooked chicken ■ Shrimps 🍤 Squid 🐙	675
Yellow Thai Curry with Jasmine Rice	575
Mild spiced and flavorful Thai curry with zucchini, edamame beans, shiitake mushrooms, carrot and broccoli	
Add – Slow cooked chicken ■ Shrimps 🍤 Squid 🐙	675

Pizzas

Choose between the bases

	9 inches	13 inches
	• Fluffy Sour Dough	• Regular Shortcrust • Gluten Free
Smoked Pepperoni ■	895	1245
Cured lamb pepperoni, mozzarella and chunky marinara		
Frutti Di Marie 🍤 🐙	895	1245
Pan tossed Shrimps, squid, fish cubes & garlic confit		
Diavlo	775	1095
Pan toasted bell peppers, scheszwan marinated onions, shredded basil and cherry tomatoes		
Add – Oven roasted chicken ■ Lamb meat balls ■	895	1245
Spicy Basilica	775	1095
Basil Pesto on base, herb macerated onions, jalapeno, mushrooms, and broccoli		
Add – Oven roasted chicken ■ Lamb meat balls ■	895	1245
Primavera ✓	775	1095
Marinara, pan tossed zucchini, bell peppers, sauteed mushrooms, broccoli and mozzarella		
Goat Cheese & Garlic ✓	775	1095
Shredded mozzarella, oven dried tomatoes, garlic confit and goat cheese		
Margarita ✓	775	1095
Buffalo mozzarella, macerated herb oil tomatoes and basil leaves		
Burrata Cheese Burst ✓	775	1095
Marinara, basil, mozzarella and creamy burrata		

✓ Veg ■ Non-veg 🍤 Shrimps 🐙 Fish 🥚 Egg

Sandwiches

- Smoked Salmon Bagel** 🐟 545
Cream cheese in chewy bagel with Norwegian smoked salmon slices, capers, gherkins and caramelized onions
- Smoked Salmon Croissant** 🐟 545
Signature flakey buttery croissant stuffed with Norwegian smoked salmon, cream cheese, caper, onion and greens
- Shrimp & Avocado Croissant** 🍤 545
Creamy shrimp and avocado salad in flakey buttery croissant
- Club Croissant** 🍗🥚 545
Signature flakey buttery croissant stuffed with chicken coleslaw, fried egg, greens and cheddar cheese
- Chicken and Cheddar Croissant** 🍗 495
Signature flakey buttery croissant filled with chicken coleslaw and cheddar cheese
- Pepperoni Croissant** 🍗 495
Signature flakey buttery croissant stuffed with lamb pepperoni, garlic confit, tomatoes, sour cream, cheddar and greens
- Tuna Croissant** 🐟 495
Signature flakey buttery croissant stuffed with tuna coleslaw, gherkins, jalapeno, barbeque sauce, cucumber and greens
- Chicken and Asian Chilli Jam on Crispy Ciabatta** 🍗 495
Grilled chicken, sesame lime mayo, coleslaw
- Grilled Chicken Panini** 🍗 495
Multigrain panini, marinated oven roasted chicken, homemade mayo, cheddar cheese slice and Dijon mustard
- Classic Chicken Burger** 🍗 495
House made grilled chicken patty, cheese, tomato, garlic mayo and caramelized onions
- Juicy Lamb Burger** 🍗 495
House made grilled lamb patty, cheese, tomato, harissa aioli and caramelized onions
- Veggie Panini** ✓ 435
Multigrain panini, pan tossed bell peppers, zucchini, sauteed mushrooms, greens and cheddar
- Crispy Falafel Burger** ✓ 435
Chickpea falafel patty, tzatziki, tomato, gherkin and leaves
- Mushroom & Kidney Bean Burger** ✓ 435
Protein rich kidney bean and mushroom patty, tomato, cucumber and leaves
- Cream Cheese Bagel** ✓ 435
Home-made burnt garlic cheese spread in chewy bagel with cucumber, tomatoes and our signature apple and orange preserve
- Goat Cheese Croissant** ✓ 435
Signature flakey buttery croissant stuffed with goat cheese, cucumber, greens and sweet cranberry sauce
- Feta Cheese Croissant** ✓ 435
Signature flakey buttery croissant stuffed with feta cheese, fig jam, caramelized onions and greens
- Tomato & Mozzarella on Crispy Ciabatta** ✓ 435
Herb macerated tomatoes, fresh buffalo mozzarella on bed of basil pesto

Desserts

- Lotus Biscoff Cheesecake** ✓ 425
Lotus biscoff spread, lotus biscoff biscuit crumb on base, topped with more lotus biscoff biscuit
- Tiramisu** 🍳 425
The original pick me up, layers of sweetened mascarpone cream sandwiched between coffee liqueur soaked savoiardi biscuits and topped with unsweetened cocoa
- Blueberry Cheesecake** 🍳 375
Baked cheesecake topped with lots of blueberry compote
- Chocoberry Marquise** ✓ 325
Rich dark chocolate mousse filled with blueberry compote
- Hazelnut Cheesecake** ✓ 325
Prepared with nutella spread, cookie crumb on the base and topped with more nutella
- Belgian Fudge** 🍳 295
Fudge brownie prepared with the finest Belgian chocolate
- Carrot Cake** 🍳 295
Our signature preparation with butter cream frosting
- Belgian Chocolate Éclair** 🍳 295
Filled with rich Belgian chocolate mousse, topped with crunchy pearls
- Nutty Almond Slice** ✓ 295
Baked cake with almonds and hazelnuts, topped with butter cream frosting
- Smoothies**
- Avocado & Banana** ✓ 425
Avocado, ripe bananas, nuts, yogurt & honey churned together with ice
- Apple Pie** ✓ 375
Himachal apples, cinnamon, toffee sauce and yogurt churned up together with ice
- Pink** ✓ 375
Strawberries, ripe bananas, forest honey and yogurt churned together with ice
- Mud Apple** ✓ 375
Mud apples, yogurt and forest honey churned up together with ice
- Berry Blast** ✓ 375
Mixed berries, ripe banana, apple, yoghurt and forest honey, churned together with ice

Shakes

Tiramisu Shake 🍷

425

Our signature tiramisu whipped together with ice cream and pasteurised milk

Affogato ✓

395

Double shot espresso, vanilla ice cream, pasteurized milk whipped up together

Hazelnut Cookie Fluff ✓

395

Dark 45% couverture, toasted hazelnuts, vanilla ice cream, pasteurized milk whipped together & topped with lava chocolate cookie

Fig & Date ✓

395

Overnight soaked almonds, figs and dates, whipped together with ripe banana to make a delicious - vegan & sugar free shake

Banana Berry Boozy ✓

375

Ripe bananas, blueberries, raspberries, vanilla ice cream and pasteurized milk whipped up together

Fragaria ✓

375

Lychees, strawberries, vanilla ice cream and pasteurized milk whipped up together

Coffee

Mocha

225

30% Espresso, 35% Chocolate ganache & 35% Steamed milk

Iced Latte

225

30% Espresso, 70% Milk Poured over ice

Macchiato

195

30% Espresso And 70% Foamed milk

Cappuccino

195

30% Espresso, 35% Steamed milk & 35% Foamed milk

Caffe Latte

195

30% Espresso, 60% Steamed milk & 10% Foamed milk

Flat White

195

30% Espresso & 70% Steamed milk

Iced Americano

175

30% Espresso and 70% poured over ice

Americano / Long Black

175

30% Espresso & 70% hot water

Espresso

135

100%

Hot Chocolate

225

Add on flavours

75

Hazelnut

Vanilla

Caramel

Irish Cream

Cold Press Juices

Pomegranate	375
Watermelon & Mint	245
Apple Beetroot	245
Apple	245
Pineapple	245
Orange	245

Tea

Green Tea	175
Hibiscus And Lemongrass Green Tea	175
Chamomile	175
Earl Grey	175
Oolong Rose	175
Masala Tea	175

PLEASE ASK FOR



Thank you

*T&C Apply

The half and half pizza customization is available only in 13" pizza variant.
The higher price variant will be charged for customizing pizza in half and half

All Prices are in Indian Rupee | Government Taxes As Applicable