

*Lycoon's*



*Breakfast Buffet*  
7:30 AM - 10:00 AM



*Lunch*  
1:00 PM - 3:30 PM



*High Tea*  
4:30 PM - 6:00 PM



*Dinner*  
7:30 PM - 10:30 PM



# BEVERAGE MENU

# BEVERAGES

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|                         |     |
|-------------------------|-----|
| SODA / COKE / SPRITE    | 120 |
| AERATED WATER           | 60  |
| FRESH LIME WATER / SODA | 80  |
| CANNED JUICE            | 100 |
| TONIC WATER             | 125 |
| GINGER ALE              | 125 |
| DIET COKE               | 125 |
| TEA / COFFEE            | 150 |

# MOCKTAILS

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|--|-----|
| <b>VIRGIN MOJITO</b><br>Fresh mint leaves, lime wedges & simple syrup topped with soda                   | 200 |
| <b>VIRGIN COLADA</b><br>Pineapple juice, ice-cream, coconut milk   | 200 |
| <b>DIANA</b><br>Grapefruit syrup, cranberry juice, orange juice, honey & soda                            | 200 |
| <b>PURPLE PUNCH</b><br>Fresh mint, blueberries, fresh lime juice & topped with Red bull                  | 250 |
| <b>LIME ZINGO</b><br>Cucumber strip, lime wheel, grape juice,<br>& strawberry juice topped with Red Bull | 250 |

*Govt. taxes as applicable. We levy a service charge of 10%.  
Kindly inform your server if you have any preferences / food allergies.*

# FOOD MENU

# SOUPS & SALADS

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- **HERBED BROCCOLI & CHEDDAR SOUP** 295  
Thyme scented creamy broccoli soup  
with grated cheddar, served with crostini
- SPICY KOREAN SPINACH SOUP** 295 / 325 / 345  
VEG / CHICKEN / PRAWNS  
Gochujang spiced soup with shredded  
spinach, kikkoman soya and silken tofu
- TOM YUM SOUP** 345 / 395  
CHICKEN / PRAWNS  
Traditional Thai soup with Thai herbs, choice of chicken or prawns
- TRADITIONAL MULLIGATAWNY SOUP** 275  
VEG / CHICKEN  
A traditional Indian origin soup with spiced  
pureed lentil, served with veggies and apples
- **CLASSIC CAESAR SALAD** 355  
A Tycoons' twist to classic caesar salad  
with aragula leaves and foccacia croutons
- **GRILLED VEGETABLE & FETA SALAD** 355  
A warm salad with sauteed veggies,  
crispy lettuce in a chilli peanut dressing
- **CITRUS ASIAN SESAME SALAD** 355  
Asian tropical veggies and fruits  
with crispy lettuce in a citrus dressing
- ADD ONS** 170 / 190  
Grilled chicken, chicken tikka, prawns



# APPETIZERS

INDIAN SELECTION

- **TYCOONS' PANEER TIKKA TRILOGY** 325  
Malai paneer cubes marinated in three flavours, finished in a clay oven
- **TANDOORI MALAI BROCCOLI** 445  
Organic broccoli marinated with yoghurt and spices, cooked in tandoor
- **CHEESY HARA BHARA KEBAB** 425  
Minced green vegetable kebab, stuffed with cheese. An all time favourite
- **ZAFFRAN DAHI KEBAB** 445  
A delicious kebab made with hung curd, cream cheese and in-house special spices
- GHEE ROAST** 445 / 495 / 645  
PANEER / CHICKEN / PRAWNS  
A Mangalorean speciality, tossed with in-house spices, finished with ghee
- TYCOONS' CHICKEN TIKKA TRILOGY** 495  
Boneless chicken cubes marinated in three flavours, finished in a clay oven
- TANDOORI / TAWA POMFRET** 995  
Whole pomfret marinated with yoghurt and spices, cooked in clay oven or tawa fried
- GILAFI MUTTON SEEKH KEBAB** 625  
Spiced minced mutton, coated with crunchy peppers, cooked in our clay oven
- BHARWAA CHICKEN KEBAB** 495  
Minced chicken stuffed kebab crusted with cracked coriander and royal cumin
- KASUNDI FISH TIKKA** 625  
Kasundi mustard, lime & honey marinated salmon fish tikka

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## CLASSIC TANDOORI CHICKEN – HALF / FULL 495 / 925

A classic Punjabi dish, chicken with bones marinated in yoghurt and spices, slow cooked in clay oven

## BHOPALI CHICKEN SEEKH KEBAB 495

Minced spiced chicken skewered and cooked in our clay oven

# CURRIES

MAIN COURSE

### ● PANEER TIKKA MASALA 495

Malai paneer tikka simmered in a medium spicy onion tomato gravy

### ● SUBZ HANDI LAZEEZ 475

Mixed vegetables marinated in our house special spices, a semi gravy preparation

### ● MUSHROOM MUTTER MAKHANA 495

A Tycoons' special mushrooms & green peas gravy

### ● DAL MAKHNI 445

Slow cooked rich and creamy black lentil preparation, smoked with our secret whole spices

### ● DAL TADKA / LAHSOONI DAL PALAK 395

Traditional yellow lentil, served as per your choice

## TYCOON'S RAILWAY CURRY 495 / 575

CHICKEN / MUTTON

Traditional railway style curry with chef's secret spice mix

## MUTTON ROGAN JOSH 575

Slow cooked traditional kashmiri mutton curry, known for its existing red colour and flavour

## MANGALOREAN CURRY

545 / 625

FISH / PRAWNS

Spicy tangy fish curry with slight sweetness of coconut milk

## TYCOON'S BUTTER CHICKEN

525

Shreaded chicken tikka simmered in rich creamy makhni gravy

# RICE PREPARATION

MAIN COURSE

## TYCOON'S KESAR DUM BIRYANI

445 / 525 / 575 / 625

VEG / CHICKEN / MUTTON / PRAWNS

- JEERA RICE / GHEE RICE 345
- CURD RICE 345
- STEAMED BASMATI RICE 295
- MOONG DAL KHICHDI /  
LAHSOONI PALAK KHICHDI 375

# BREADS & SIDES

MAIN COURSE

ROTI – PLAIN / BUTTER

85 / 95

NAAN – PLAIN / BUTTER / GARLIC

95 / 115

KULCHA – ONION / PUDINA

115

PARATHA – PLAIN / METHI / PUDINA

115 / 125

MIXED VEGETABLE RAITA

175

GREEN SALAD

215

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# APPETIZERS

CONTINENTAL SELECTION

- **CHILLI CHEESE CIGARS** 495  
Spiced veggies and cream cheese filled rolls, served with in-house special dip
- **BAKED SPINACH & POTATO DIP** 475  
An old school hot creamy dip with spinach, gratinated, served with crispy garlic toasts
- **TYCOON'S MUSHROOM & CREAM CHEESE BRUSCHETTA** 475  
Thyme scented buttered mushroom and spiced cream cheese on crispy garlic toasts
- **FRENCH FRIES – SALTED / PERI PERI** 345 / 395  
An all time favourite, served with house dips
- CRISPY ROCK CHICKEN FINGERS** 475  
Boneless chicken strips marinated with house peri peri marination, crispy fried KFC style
- CLASSIC FISH & CHIPS** 525  
An English classic dish, beer batter fried, served with french fries and tartar sauce
- CHICKEN WINGS – PERI PERI / BBQ** 545  
Smoked chicken wings tossed in house barbecue sauce, flamed at the table with Jack Daniel whisky
- TYCOON'S HERBED CHICKEN BRUSCHETTA** 475  
Thyme scented grilled chicken cubes and spiced cream cheese on crispy garlic toasts

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# MAIN COURSE

CONTINENTAL SELECTION

- **GRILLED COTTAGE CHEESE STEAK** 525  
Herb and chilli flakes dusted cottage cheese topped with tangy salsa
- GRILLED CORN FED CHICKEN** 545  
Dijon mustard and thyme marinated chicken steak with choice of sides
- PAN SEARED MAHI MAHI** 1175  
Olive oil and lime juice marinated  
pan fried salmon steak with choice of sides
- CHARRED TENDERLOIN STEAK** 725  
Char grilled tenderloin steak with  
caramelised onion and choice of sides

# PASTA & RISSOTO

CONTINENTAL SELECTION

- BUILD YOUR OWN PASTA** 445 / 495 / 575  
VEG / CHICKEN / PRAWNS  
Choose from (Spaghetti/Penne)  
Choose from (Arabiatta/Alfredo/Aglio Olio)
- **TRUFFLED WILD MUSHROOM RISSOTO** 475  
Truffle scented arborio rice and assorted mushroom cooked to perfection
- ROASTED CHICKEN RISSOTO** 525  
Oven roasted chicken cubes and arborio  
rice cooked to a creamy consistency

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# APPETIZERS

GLOBAL SELECTION

- **TYCOON'S NACHOS LA PAZ** 445  
Crunchy nacho chips with cheesy pesto cream, herbed veggies and tangy tomato salsa
- **THAI CHILLI POTATOES** 395  
Crispy fried potatoes tossed with Thai bird eye chillies and soya garlic
- **STIR FRIED MUSHROOMS** 525  
Assorted mushroom sauteed with asparagus, garlic, soy and sesame oil
- **KOREAN STYLE TOFU / PANEER** 475  
Crispy fried tofu/paneer wok tossed with Korean chilli paste, soya and scallions
- CHOICE OF CHICKEN** 495  
**KUNG PAO/ CLASSIC CHILLI / BLACK PEPPER**  
A classic Chinese dish, boneless chicken cubes wok tossed with soya chilli and crispy cashews
- VIETNAMESE CHILLI FISH** 525  
Boneless fish cubes tossed with lemongrass, kaffir lime and bird eye chilli
- TYCOON'S HOT BASIL CHICKEN NACHOS** 495  
Crunchy nachos chips with cheesy pesto cream, chilli basil chicken and tangy tomato salsa
- KOREAN STYLE TENDERLOIN CHILLI** 625  
Flash fried tenderloin, wok tossed with Korean chilli paste, soya and scallions
- TOM YUM PRAWNS** 775  
Fried prawns tossed with tom yum sauce

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# RICE / NOODLES / CURRIES

GLOBAL SELECTION

## BEIJING STREET STYLE CHOWMEIN 445 / 545 / 645

VEG / CHICKEN / PRAWNS

Street style noodles with soya, chilli,  
garlic, scallions with fragrant sesame oil

## WOK TOSSED JASMINE RICE 445 / 545 / 645

VEG / CHICKEN / PRAWNS

Jamine rice wok tossed with soya chilli,  
fragrant sesame oil and scallions

## STIR FRIED 445 / 545 / 645

VEG / CHICKEN / PRAWNS

Soya chilli garlic stir fried with your choice of  
Veg / Chicken / Prawns

## TYCOON'S RED / GREEN THAI CURRY 445 / 545 / 645

VEG / CHICKEN / PRAWNS

Traditional Thai red curry flavoured  
with fresh basil, richness of coconut milk

## ● STEAMED JASMINE RICE 375

Fragrant jasmine rice steamed to perfection to accompany your mains

## CLASSIC FRIED RICE 425 / 525 / 625

VEG / EGG / CHICKEN / PRAWNS

All time favourite sesame scented fried rice with  
your choice of (Veg / Proteins)

## CLASSIC HAKKA NOODLES 425 / 525 / 625

VEG / CHICKEN / PRAWNS

All time favourite sesame scented hakka noodles with  
your choice of (Veg / Proteins)

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## TYCOON'S CHICKEN HOT POT

545

A house special broth flavoured with aromats, cooking wine and Sesame oil with chicken, shitake and peppers

## HOT GARLIC SAUCE

445 / 545/ 645

TOFU / CHICKEN / PRAWNS

Classical hot garlic sauce with your choice of protein

# DESSERTS

GLOBAL SELECTION

## TIRAMISU

425

Kahlua soaked lady fingers biscuits layered with mascarpone cheese and whipped cream

## SALTED CARAMEL & OREO CHEESE CAKE

375

Baked cheese cake with oreo crust and salted caramel sauce

## ● BAKED ALASKA WITH BRANDY FLAME

575

A Tycoon classic sharing dessert, flamed at the table side

## INDIAN SWEET OF THE DAY

375

Please ask your server for Day Special

## FLAVOURED ICE CREAM

325

Three scoops of your choice of flavours

(Vanilla / Chocolate / Strawberry / Banana and Strawberry)