



Blooms is a grand celebration of international culinaria, all brought together in one place. This 24-hour multicuisine restaurant offers some of the most prominent local and international specialties found in Delhi and across the world! One of the finest all day dining restaurants in Delhi to relish dishes from cuisines including Mediterranean, Asian, Indian and Chinese among others. The real experience of a visit to Blooms, though, revolves around its extravagant selection of buffet for breakfast, lunch and dinner.

A visit to Blooms can never be "a" meal. It is always going to be "the" meal!

(0600 HRS TO 1100 HRS) **CONTINENTAL BREAKFAST** 595 • Choice of fresh seasonal juice or sliced fruit 7 ■ Basket of fresh morning bakeries Assortment of croissant, muffins, rolls, toast or assorted Danish pastries Tea, coffee or hot chocolate **INDIAN BREAKFAST** 695 Choice of fresh seasonal juice or sliced fruit Mini aloo paratha or poori bhaji Choice of idli-vada, dosa or uttapam Sambhar with a selection of chutneys & Lassi or masala chai **FITNESS BREAKFAST** 745 Choice of fresh seasonal juice or sliced fruit Yoghurt Choice of cereal ■ Corn flakes, all-bran, wheat flakes or muesli 8 ■ Two farm fresh poached eggs on brown bread toast or egg white omelette • Tea or coffee **AMERICAN BREAKFAST** 895 Choice of fresh seasonal juice or sliced fruit Choice of cereal ▲ Two farm fresh eggs in any style with crisp bacon or ham, sausage, grilled tomato and hash brown potato ■ Basket of fresh morning bakeries Assortment of croissant, muffins, rolls, toast or assorted Danish pastries Tea, coffee or hot chocolate JAPANESE BREAKFAST 995 ■ Bento box with grilled salmon ▲ Miso soup with steamed sticky rice ▲ Japanese style egg, vegetable preparation and accompaniments ■ Fresh cut fruits, green tea ♡

BREAKFAST MENU

BREAKFAST MENU

(0600 HRS TO 1100 HRS)

Assortment of croissant, muffins, rolls, toast or assorted Danish pastries	375
CEREAL BOWL ☐ ● ● ● Corn flakes/wheat flakes/chocos/muesli/all bran. Served with hot or cold milk	425
 ■ CRISPY WAFFLES : 8 With whipped cream, honey and melted butter 	495
► FRENCH TOAST/PANCAKE (1) (1) (8) Served with maple syrup, fruit compote and whipped cream	495
► FARM FRESH EGGS Poached / fried / boiled / scrambled () () Served with bacon or ham, sausages, grilled tomato and hash browns	495
PARATHA (1) Choice of aloo, paneer or gobhi with pickles and yoghurt	495
● POORI BHAJI Deep fried whole wheat breads served with tangy potato curry	495
DOSA Plain or aloo masala filled in thin rice pancake	495
■ UTTAPAM Griddle cooked rice pancake with a choice of onion, tomato or green chilli	495
● IDLI Steamed rice and lentil cakes All South Indian delicacies are served with sambhar and chutneys	495
● SEASONAL FRUIT PLATTER ♡ With natural or flavored yoghurt	445
LASSI Delain / Salted / Sweet	375
■ SEASONAL FRESH JUICES ♡	345

SOUPS AND SALADS (1100 HRS TO 2345 HRS)

VEGETABLE MANCHOW With asparagus and carrot	545
TAMATAR TULSI DA SHORBA Tomato and basil soup tempered with cumin and coriander garnished with basil seed	545
MINCE CHICKEN SPICY SOUP O With celery and brown garlic	595
MURGHYAKHANI SHORBA (1) Slow cooked chicken and coriander stock flavored with garlic	595
ROASTED ROMA TOMATO SOUP Oven roasted Roma tomato broth with puy lentil	625
■ MUSHROOM AND WILD THYME PUREE Served with brown garlic crumbs	625
■ SUPERFOOD SLAW () () () A salad made with superfoods, rich in phytonutrients: Rucola, romaine and iceberg-provides phytonutrients and fiber Cherry tomato-rich in antioxidants Avocado-healthy fatty acid Asparagus-Vitamin A, antioxidant Roasted walnut honey good for cholesterol	895
■ CLASSIC CAESAR SALAD Romaine lettuce tossed in our signature Caesar dressing with Parmegiano Reggiano shaving and focaccia croutons Caesar salad combination: Caramelized asparagus and onion Balsamic chicken Crispy bacon bits	925

All above are tossed in a lemon and black pepper dressing

APPETIZERS

(1100 HRS TO 2345 HRS)

△ PRAWNS □ ■ ●	1795
Tossed with spicy butter and garlic	
► HONEY PEPPER SOLE	1325
▲ AMRITSARI MACCHI 🖟 Classical singhara fish marinated with carom seeds and chilli, roasted in tandoor	1295
MURGH MALAITIKKA Spit roasted chicken morels with yogurt cardamom and mace	1295
SZECHUAN CHICKEN	1045
PANEER TIKKA Marinated in delicate yellow chilli & hung curd cooked in tandoor	995
■ HARA MATARTE MAWA BHARA KEBAB Green peas and raisins blended together with spices and griddled	925
● HAND ROLLED Crispy vegetable spring roll	845
● CHILLI PANEER 1 18 Tossed with onion capsicum & soya	845

WRAPS, SANDWICHES & BURGER (1100 HRS TO 2345 HRS)

△ CHICKEN AND EGG KATHI (1) (1)	995
■ PANEER MASALA ROLLS 🗓	945
■ BLOOMS CLUB () () () () () () () () () (945
■ VEGGIE CLUB 🕽 🖟 Grilled zucchini, oven roasted tomatoes, charred bell peppers	895
● VEGETABLE BURGER [] With caramelized onion and crumbled feta, multigrain burger	895
■ CRISPY CRUMBED CHICKEN BURGER (1) (1) (1) With slow roast peppers, caper and garlic aioli	945
All sandwiches and burgers are accompanied with side of fries	
INDIAN SELECTION (1100 HRS TO 2345 HRS)	
■ RIVER SOLE AJWAINI MACCHI CURRY (1) (7) Punjabi home style fish curry tempered with carom seeds	1295
■ DHABA MEAT Lamb cooked in a hearty Punjabi curry, very popular in dhabas on highway	1325
■ MASALA MURGH	1325
■ BUTTER CHICKEN Whole chicken tangri with bones cooked in a mixture light pungent spices, tomato gravy finished with butter and fresh cream	1325
■ ANJEER MALAI KOFTA 🖟 Stuffed fig dumplings simmered in rich cashew nuts and tomato gravy	1025
■ MAKHANI PANEER 🖟 Paneer roulade in a braised tomato butter sauce	1045

© SUBZIYON DA MEL () Cumin and garlic tempered seasonal vegetable, onion tomato masala	945
■ BHINDI MASALEDAR ☐ Cumin tempered lady finger cooked with onion tomato masala	945
• HEENG DHANIYA KE CHATPATE ALOO Baby potatoes flavored with asafoetida and finished with fresh coriander	875
DAL MAKHANI Black lentil simmered in tomato gravy and finished with butter and cream	875
DAL TADKA Sellow lentil tempered in clarified butter with cumin, dried chilli and garlic	875
PULAO (1100 HRS TO 2345 HRS)	
▲ GOSHT PULAO Aromatic basmati rice cooked with tender morsels of lamb served with raita and green salad	995
MURGH ZAFFRANI PULAO Spiced chicken nuggets cooked on dum with saffron infused basmati rice served with raita and green salad	995
■ MATAR, GOBHI AUR PYAZ PULAO Cumin tempered steaming basmati rice with fresh green peas, cauliflower florets and sliced onions. served with raita and green salad	895
■ RICE Jeera / Plain	545
INDIAN BREADS	
NAAN Cheese / Garlic / Plain	295
PARATHA DE Lachha / Mirchi / Pudina	295
ROTI Nata / Plain / Roomali	295

ASIAN SELECTION

(1100 HRS TO 2345 HRS)

△ CHILEAN SEA BASS ♥ ♥ 8 Served with golden garlic and homemade soya sauce	2945
△ CHOICE OF FILLET / WHOLE FISH RED SNAPPER / RIVER SOLE With choice of sauces-spicy garlic / black bean/Szechuan/superior soya	<i>₹</i> 1795
► WOK TOSSED PRAWNS Fresh ginger in XO sauce	2045
■ PAN FRIED LAMB RACK New Zealand lamb rack in black pepper sauce	2045
Green / Red / Yellow Your choice of: Prawn / Chicken / Vegetables Accompanied with jasmine rice	1345/1045/945
● ▲ MEAL BOWL OF RICE ● Your choice of: Chicken / Vegetables With hot bean, soya garlic sauce	995
Cooked in rice wine, ginger, spring onion, celery & dry chilli	1245
 ■ BRAISED BEAN CURD	945
● STIR-FRIED SEASONAL VEGETABLE In garlic sauce	945
• FRIED RICE Chicken / Vegetable	875
■ VEGETABLE HAKKA NOODLE	875
• JASMINE RICE	495

WESTERN SELECTION (1100 HRS TO 2345 HRS)

■ NEW ZEALAND LAMB CHOPS	2195
Potato gratin, vegetable and red wine glaze	
■ KING PRAWNS (1) (1) (2) (2) (3) (3) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	1795
■ NORWEGIAN SALMON STEAK 🖟	1695
Pan fried with garlic mash, poached asparagus and caper mustard liaison	
Thymo reacted new potatoes grilled vegetables and mushroom sauce	1195
Thyme roasted new potatoes, grilled vegetables and mushroom sauce	
■ GRILLED CHICKEN	1195
▲ CHICKEN PARMESAN 🗓 Parmesan gratinated crumbed grilled chicken breast served on a bed of penne Napolitano	995
SPAGHETTI CARBONARA () (Consideration of the continuous	995
Plump tomato sauce, gently simmered with basil infusion	995
■ RISOTTO Your choice of: Vegetable / Mushroom / Chicken	995

DESSERTS

▲ TIRAMISU ☐ * ○	650
Coffee flavored Italian dessert, served with Bailey's flavored cream (contains alcohol)	
APPLE ALMOND TART () () () () Short crust base tart with apple and almond cream, served with honey glazed walnut, whipped cream and caramel sauce	650
■ BAKED CHEESE CAKE (1) (1) (1) (2) Vanilla flavor cream cheese cake, served with whipped cream and mixed berry compote	650
■ WARM CHOCOLATE BROWNIE 🕽 🖟 Served with vanilla ice cream and hot chocolate sauce	625
■ RASMALAI 🖟 🌡 Dumpling made from cottage cheese and soaked in sweetened milk flavored with cardamom and saffron	595
■ GULAB JAMUN (1) Deep fried fresh cheese dumplings, soaked in sweetened cardamom flavored syrup	545

KIDS MENU - MAIN COURSE

• ALOO PARATHA 🕯 Paratha stuffed with mashed potato and served with yoghurt	350
○ A CHOW CHOWMEIN	350
● SCOODLE DOODLE SPAGHETTI (1) With or without chicken meatballs in tomato and cheese sauce	350
▲ JUMBO HOT DOG 🖟 Chicken frankfurters in soft hot dog bun with coleslaw and fries	350
△ CHOMPY FISH FINGERS 🖟 🗸 Served with tartar sauce and crispy potato	350
▲ TREASURE HUNT CHICKEN NUGGETS () () Crumb fried chicken nuggets served with tartar sauce and crispy potato	350
KIDS MENU - DESSERTS	
DREAM ICE CREAMS Choice of vanilla / strawberry / chocolate	350
MUDDY FINGERS () Chocolate cake served with vanilla ice cream	350
GIANT MONKEY Description Banana split topped with three scoops of ice cream	350
BEVERAGE MENU	
MILK SHAKES Choice of strawberry / vanilla / chocolate, served with a scoop of ice cream	295
• COLD COFFEE () Coffee blended with chilled milk and served with a scoop of ice cream	295
HOT BEVERAGES Choice of drinking chocolate, Bournvita or Horlicks	295
Kids Policy: - Kids menu applies to children up to 12 years of age. For those with special or requirements or allergies, who wish to know ingredients used, may ask the manager	lietary

