



The way to a man's heart, they say, is through his stomach. Folklore has it that Bangalore itself came into being because a hungry chieftain, Kempe Gowda, was fed some boiled beans here by an old lady and he took a fancy for the place, calling the tiny hamlet 'Bendakalooru' (corrupted to 'Bangalore' over time). But Bangalore's rise to fame started only when the British, after conquering the state of Mysore from the valiant Tipu Sultan, made it a cantonment town.

Horse-drawn carriages, gowns, spring - bonnets, tail - coats, top - hats, started appearing all over the landscape. And, the heart of all the action was South Parade (which was renamed 'MG Road' after independence) with its myriad business establishments, movie halls, restaurants and vast parks. The pace remained staid and leisurely till even the late 70s. We think the decline of Bangalore as a town started in the early-80s. Today, almost everything has changed - gone is the leisurely stroll through the street, gone are the majestic movie halls, gone even is the desire to venture anywhere

close to the street if you can avoid it! Anybody who looks at the tons of air-conditioning in buildings today wouldn't believe that people actually started using fans in Bangalore only in the mid - seventies!

South Parade, the multi-cuisine restaurant at Olde Bangalore is our tribute to a more leisurely era! Come; savour the romance of the 70s and 80s when you had time to linger over a meal, relishing the conversation as much as the food.

IF YOU WOULD LIKE A TOUR OF OUR KITCHEN, TO SEE YOUR ORDER BEING COOKED, PLEASE ASK FOR THE CAPTAIN!!



OUR CSR INITIATIVES

Olde Bangalore has one of the best people-practices in the Service Sector in India. A vision to be one of the best resorts in the world starts with having a happy work-climate for the staff.

People are hired with greater emphasis on attitude than on mere skill. Attitude, we believe is more ingrained while skill is largely, learnable. Conscious effort is made to employ more people from economically disadvantaged sections of society

and from educationally-deficient backgrounds. People are taught English and Hospitality skills in a training-driven atmosphere at the resort. The result is an over 80% composition of staff from these sections (mainly in villages and small towns all over India) being able to match the best standards in cuisine and service.

The pleasing and sensible landscape is well-known and is something everybody talks about. But what is less well-known is the fact that almost a 100% of our gardeners are physically challenged in one way or the other - deaf-and-dumb, polio, etc!

Close to a 120 employees at a 29-room resort is probably the highest Room-to-Staff ratio in the world. This is in keeping with our resolve to generate more employment opportunities for the less-fortunate and less-educated citizens of our country, give them a sense of worth by working at one of the best resorts in India. These steps lift them out of poverty and possibly, crime instigated by unemployment!

Less than 2% of our staff are Contract Employees at any time and then, not beyond 6 months - we give them the dignity of being full-time employees with all benefits like PF, Gratuity, etc., working in a non-exploitative and equal-opportunity workplace. Each employee is programmed to attend at least 40 training sessions a year, enabling upgradation of skills that could help them climb the ladder of success in their chosen field. Our employees are coveted and 'stolen' by competitors who offer them huge monetary incentives and higher responsibilities - this gives all of us a great sense of worth! Employees at *Olde Bangalore* are offered free accommodation, all meals, uniforms and equal or more privileges than management. The focus has shifted, long ago, from 'motivating employees' to 'not demotivating employees'!

Our English may be weak, coming as we do from rural

backgrounds, but our sense of service to the customer is very strong!



PLEASE ASK US FOR A TOUR OF OUR FACILITY TO TOUCH AND FEEL THE EFFECT OF OUR CSR INITIATIVES.



OUR ENVIRONMENTAL INITIATIVES

Olde Bangalore has been built in a manner that reminds people about the once-beautiful city. It has one of the lowest 'Energy Signatures' in the country.

Consider the fact that all the walls are made from mud excavated to make the basement - baked in the sun instead of a kiln - and you realize how many tons of a non-renewable resource like Coal has been saved. By using Local Material, tons of another non-renewable resource like Diesel has been saved which would otherwise have been used in transporting material like marble over large distances.

By using the kind of material that has been used and by providing intelligent ventilation and lighting, temperatures have been brought down to a maximum of 28°C within the building, thus obviating the need for huge amounts of air-conditioning! *The sewage is treated entirely by bacteria and the solid wastes are decomposed and used as manure while the waste-water, post-treatment, is re-used in the landscape.* These two initiatives save *Olde Bangalore*

thousands of units of conventional electricity, which is once again a non-renewable resource.

Olde Bangalore probably has one of the highest densities of rain-water harvesting in Bangalore. This has been accomplished by designing and commissioning some of the most ingenious, yet easily-reproducible systems. The effect is the harvesting of close to 55 million liters of rainwater in an average year. This has directly led to one of the most miraculous greening successes in India - from not having a single flowering tree in 2004 to being the green oasis it is today is a story worth listening to. And the 35-odd varieties of birds and over a 100 varieties of flowering plants, shrubs and trees thriving in this environment are just another logical step in the rejuvenation of an entire eco-system.

'Reduce, recycle, reuse' gets a completely new dimension at *Olde Bangalore!*

**PLEASE ASK US FOR A TOUR OF OUR FACILITY TO TOUCH
AND FEEL OUR CONTRIBUTION TO THE PLANET.**



SOUTH PARADE

LUNCH / DINNER

APPETIZER

VEGETARIAN



GOLDEN CRUMBED MUSHROOM	Rs. 290
<i>(Crunchy 'Ricotta' cheese stuffed mushrooms, Served with creamy basil yoghurt and fresh herb salad)</i>	
MILLE FEUILLE DE LEGUMES	Rs. 290
<i>(Grilled vegetables, gratinated with buffalo mozzarella)</i>	
CHUTNEY WALA PANEER TIKKA	Rs.
290	<i>(Cottage cheese stuffed with mint chutney, cooked in tandoor)</i>
TANDOORI PHOOL	Rs.
290	<i>(Cauliflower seasoned with tandoor masala and spices, cooked in tandoor, served with salad)</i>
VEGETABLE SALT AND PEPPER	Rs. 290
<i>(A Chinese specialty)</i>	
VEGETABLE DIM SUM	Rs. 290
<i>(Steamed mixed-vegetable dumplings, served with sweet red chili sauce)</i>	
ATISHI ALOO	Rs.
290	<i>(Sesame- seeds -coated, deep-fried potatoes)</i>



**"IN KEEPING WITH LATEST GOVERNMENT GUIDELINES,
WE DO NOT LEVY SERVICE CHARGE"
GST AS APPLICABLE**

APPETIZER

NON - VEGETARIAN



TANDOORI JHINGA **Rs.**
600 *(Prawns marinated with spices, finished in tandoor)*

HARIYALI FISH TIKKA **Rs. 475**
(Boneless fish marinated with spices and spinach paste)

MUTTON BOTI KEBAB **Rs. 550**
(Boneless mutton pieces marinated with spices, grilled in clay oven)

HUSSAINI SEEKH KEBAB **Rs.**
475 *(Cumin-flavored minced lamb kebabs, served with mint chutney)*

CHICKEN DIM SUM **Rs.**
315 *(Steamed chicken dumplings, served with sweet red chili sauce)*

MURG LAZEEZ **Rs. 475**
(Chicken pieces, stuffed with cheese and dry fruits)



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SOUPS

ROASTED TOMATO AND BASIL (V) 240	Rs.
MINISTRONE (V) 240	Rs.
<i>(Traditional vegetable minestrone with basil pesto)</i>	
CREAM OF MUSHROOM (V) 240	Rs.
PALAK SHORBA (V) <i>(Cumin flavored healthy Indian spinach soup)</i>	Rs. 240
LEMON CORIANDER (V) Rs. 240	<i>(Lemon flavored clear soup with vegetables)</i>
CREAM OF CHICKEN <i>(Classic cream soup with chicken)</i>	Rs. 260
TOM YAM KAI <i>(Spicy Thai chicken soup)</i>	Rs. 260



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MAIN COURSE

VEGETARIAN

RAVIOLI A' LA MAISON	Rs.
340 <i>(Our home made cheese and spinach ravioli, served with creamy pesto sauce)</i>	
LASAGNE ALICIA	Rs.
340 <i>(House specialty, layered pasta with soya granules, tomato and cheese)</i>	
STIR-FRIED TOFU WITH BROCCOLI AND MUSHROOM	Rs.
340	
VEGETABLES IN SZECHUAN SAUCE	Rs. 340
THAI GREEN CURRY	Rs.
525 <i>(Served with steamed rice)</i>	
PANEER KHUMB KADAI	Rs.
340 <i>(Cottage cheese with bell pepper and mushroom)</i>	
PALAK PANEER	Rs. 340
NIRALI TARKARI	Rs.
340 <i>(Broccoli, onion, zucchini, carrot, & baby corn tossed in tangy tomato masala)</i>	
ALOO JEERA	Rs. 265
<i>(Potatoes cooked with cumin seeds)</i>	
DAL TADKA	Rs. 290
<i>(Yellow lentil, tempered with onion, garlic and chili)</i>	
DAL TANDOORI	Rs.
340 <i>(A rich Black Lentil delicacy simmered overnight, finished with cream and butter)</i>	



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MAIN COURSE

NON-VEGETARIAN

BASA A' LA MEUNIERE	Rs. 525
<i>(Pan-fried fish fillet with mustard mashed potato, herbed vegetables and parsley lemon butter)</i>	
KADAI FISH	Rs. 525
<i>(Fish cubes with, capsicum and tomato in thick gravy)</i>	
CHICKEN STEAK WITH PEPPER SAUCE	Rs. 525
CHICKEN ROULAD PRINCESS	Rs.
525	<i>(Wild mushroom stuffed chicken roulade, served with rosemary jus, on a bed of spaghetti)</i>
LAMB STROGANOFF	Rs. 525
<i>(Paprika flavored shredded lamb cooked with red wine sauce served with rice)</i>	
CHOO CHEE GOONG	Rs. 580
<i>(Prawns in chilly flavored coconut sauce with lime leaves, topped with crispy noodles)</i>	
THAI GREEN CURRY - CHICKEN	Rs.
710	<i>(Served with steamed rice)</i>
SHREDDED LAMB IN SZECHUAN SAUCE	Rs. 580
KADAI GHOSTH	Rs. 580
<i>(Pan-roasted, spiced boneless mutton)</i>	

MURG PALAK CURRY

525
gravy)



(Chicken pieces, cooked in spinach-based

Rs.

MURG MAKHANI

(Chicken pieces, cooked in tomato and cream-based gravy)

Rs. 525



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BIRYANI, RISOTTOS, FRIED RICE

MUTTON BIRYANI

600

Rs.

CHICKEN BIRYANI

Rs. 525

CHICKEN FRIED RICE

Rs. 475

CHICKEN RISOTTO

*(Italian Arborio rice, cooked with chicken, bell pepper, cream,
cheese and white wine)*

Rs. 450

VEGETABLE BIRYANI

Rs. 420

VEGETABLE FRIED RICE

370

Rs.

EXOTIC VEGETABLE RISOTTO

370
cream,

*(Italian Arborio rice, cooked with exotic vegetable,
cheese and white wine)*


Rs.

RICE AND NOODLES

DUM KA PULAO (V)

*(Finest Basmati rice, cooked under pressure with whole spices,
Choice of Jeera Dhaniya Pulao OR Matar Kaju Makai Pulao)*

Rs.290

SAADA CHAWAL (V) <i>(Steamed rice)</i>		Rs. 185
LEMON AND CILANTRO RICE (V)		Rs. 290
WOK FRIED VEGETABLES NOODLES (V) 290 <i>(Choice of Soya OR Schezuan)</i>		Rs.
WOK-FRIED VEGETABLE NOODLES (THAI) 290		Rs.



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INDIAN BREADS

(Each portion contains 2 medium-sized pieces for your convenience)

NAAN <i>(Choice of plain, butter & garlic)</i>		Rs. 90
KASHMIRI NAAN 135 <i>(Stuffed with dry fruits)</i>		Rs.
KESAR TIL NAAN 90 <i>(Topped with sesame seeds)</i>		Rs.

TANDOORI ROTI OR PUDINA ROTI	Rs.
80	
AJWAINI PARANTHA	Rs. 90
MASALA CHILLI-AND-ONION KULCHA	Rs. 105



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DESSERTS

TIRA MISU	Rs.290
<i>(Italian fantasy of cream cheese, café liqueur and chocolate)</i>	
DARK CHOCOLATE MOUSSE	Rs.290
<i>(A rich, velvety mousse with crunchy chocolate shavings)</i>	
APPLE CRUMBLE CAKE WITH VANILLA ICE CREAM	
Rs.290	

CHOCOLATE GATEAUX	Rs.
290 <i>(Delicious homemade dark chocolate pastry)</i>	
MALPUA RABRI	Rs. 290
<i>(Hot milk pancakes flavored with fennel powder, served with chilled, thickened milk called 'Rabri')</i>	
THANDI KHAJOORI KHEER	Rs. 290
<i>(Chilled fresh dates and rice pudding, topped with Saffron)</i>	
GULAB JAMUN	Rs. 290
CREPES MAHARAJA	Rs. 290
<i>(Stuffed with ice cream, served with honey and crushed strawberry sauce)</i>	
KULFI MAHARAJA	Rs.
290 <i>(Traditional, rich Indian ice-cream with pistachio nuts)</i>	
SELECTION OF ICE CREAM	Rs. 235
<i>(Vanilla, Mango, Butterscotch, Chocolate, Strawberry)</i>	



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BEVERAGES

CHOICE OF TEA	Rs. 130
<i>(Assam, Darjeeling or Masala)</i>	
COFFEE	Rs.
130	

HOT CHOCOLATE OR BOURN VITA

Rs.185
complimentary



(All hot beverages are served with 2 pieces of cookies)

LASSI (Sweet or Salted)

Rs.175

FRESH, SEASONAL FRUIT JUICE

Rs.175

CHOICE OF CANNED JUICE

Rs.100

ENERGY DRINK

Rs.270

FRESH LIME SODA

Rs.100

LEMON ICE TEA

Rs.150

AREATED SOFT BEVERAGE

Rs.105

AREATED DIET SOFT BEVERAGE

Rs.130

SODA

Rs.100

BOTTLED WATER

Rs.30



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