



ARUN MUCHHALA GROUP

SAI SHIVA EDUCATIONAL TRUST'S

ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT

AFFILIATED TO UNIVERSITY OF MUMBAI

OBJECTIVE & OUTCOME OF INTERNSHIP

Students will be sent for Industrial Training (INTERNSHIP) either during the IIIrd or IVth semester as per the convenience of Industry/Institute. The Industrial training semester will be a minimum of 20 weeks. This is required as students need minimum 4 weeks exposure to each of the core departments. (Kitchen, Food & Beverage Service, Front Office & Housekeeping).

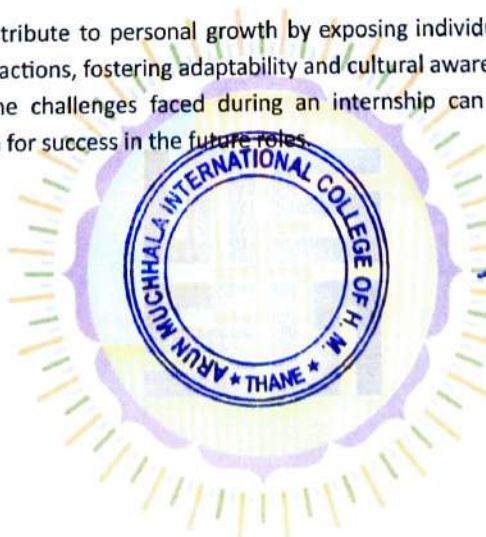
OBJECTIVE OF INTERNSHIP

- It provides hands on experience in various aspects of the hospitality sector, such as hotels, restaurants or event management.
- Internships aim to bridge the gap between theoretical knowledge and practical skills, offering participants the opportunity to apply what they have learned in real- world settings.
- It helps them develop a better understanding of industry operations, customer service, teamwork and overall industry dynamics.
- Additionally, internships often serve as pathway for networking and future employment within the hospitality field.

OUTCOME OF INTERNSHIP

1. **PRACTICAL EXPERIENCE:** Interns acquire hands-on experience in various aspects of the hospitality industry, such as front desk operation, customer service, and food & beverage management, kitchen operations.
2. **Industry knowledge:** it provides a deeper understanding of how the hospitality sector operates, including its challenges, trends, and best practices.
3. **Skill development:** students enhance their skills in communication, problem –solving, teamwork and adaptability, which are crucial in the dynamic and guest-oriented hospitality environment.
4. **Networking opportunities:** internships offer the chance to build professional connections within the industry, potentially leading to future job opportunities.
5. **Resume Enhancement:** it adds practical experience to a resume, making candidates more attractive to employers in the field.
6. **Personal Growth:** it contribute to personal growth by exposing individuals to diverse work environments, cultures, and guest interactions, fostering adaptability and cultural awareness.
7. **Confidence building:** The challenges faced during an internship can boost interns confidence in their abilities, preparing them for success in the future roles.

Mrs. Deepa Uplap
Training Coordinator



Mr. Bipin Jadhav
Principal

BOMBAY - PUBLIC TRUST ACT REGD. NO. E. 14522 MUMBAI 22-12-1994

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INDUSTRIAL TRAINING REPORT
ON
TRIDENT BKC, MUMBAI



BY

SAACHI RATHOD

DURATION : 15 NOV'22 - 15 APR'23



ARUN MUCHHALA GROUP

SAI SHIVA EDUCATIONAL TRUST'S



TRIDENT



**ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT
INDEX**

AFFILIATED TO UNIVERSITY OF MUMBAI

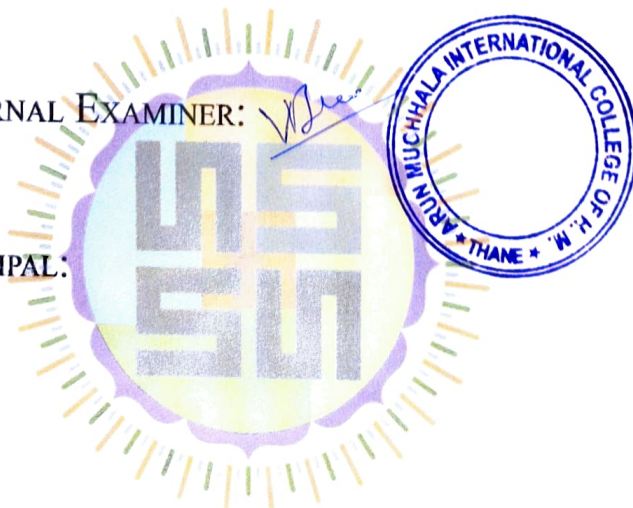
Serial Number	Titles
1	Acknowledgement
2	History of Hotel Brand
3	Organizational Hierarchy
4	F & B in Property
5	Food Production & Patisserie in Property
6	Front Office in Property
7	Housekeeping in Property
8	Learning from Property
9	Changes In Me

SIGNATURE OF COLLEGE TRAINING

COORDINATOR:

SIGNATURE OF EXTERNAL EXAMINER:

SIGNATURE OF PRINCIPAL:



ACKNOWLEDGEMENT

I WOULD LIKE TO ACKNOWLEDGE TRIDENT BANDRA KURLA FOR GIVING ME THE OPPORTUNITY TO WORK IN THE ENTIRE MAJOR OPERATIONAL DEPARTMENTS AS AN INDUSTRIAL TRAINEE FOR THE PERIOD 5 MONTHS.

I WISH TO EXPRESS MY DEEP SENSE OF GRATITUDE TOWARDS OUR TRAINING MANAGER AND COORDINATOR- Ms. IRA BAKSHI, FOR HER CONSTANT ADVICE AND PARTICIPATION ME AND MY SKILLS AT EVERY STEP. MY SINCERE THANKS TO THE STAFF MEMBERS OF TRIDENT BKC FOR THEIR KIND GUIDANCE AND MAKING MY TRAINING A GREAT LEARNING EXPERIENCE.

I WOULD ALSO LIKE TO THANK MY COLLEGE PRINCIPAL MR. BIPIN JADHAV, AND TRAINING COORDINATOR MS. DEEPA UPLAP WITHOUT WHOSE SUPPORT AND DIRECTION THIS TRAINING WOULD NOT HAVE BEEN SO SUCCESSFUL.

HISTORY

THE OBEROI GROUP, FOUNDED IN 1934, OPERATES 32 HOTELS AND THREE CRUISERS IN FIVE COUNTRIES UNDER THE LUXURY 'OBEROI' AND THE FIVE STAR 'TRIDENT' BRANDS. THE GROUP IS ALSO ENGAGED IN FLIGHT CATERING, AIRPORT, RESTAURANTS, TRAVEL AND TOUR SERVICES, CAR RENTALS, PROJECT MANAGEMENT AND CORPORATE AIR CHARTERS.

'OBEROI HOTELS & RESORTS' IS SYNONYMOUS THE WORLD OVER FOR PROVIDING THE RIGHT BLEND OF SERVICE, LUXURY AND QUIET EFFICIENCY. INTERNATIONALLY RECOGNIZED FOR ALL-ROUND EXCELLENCE AND UNPARALLELED LEVELS OF SERVICE, 'OBEROI HOTELS & RESORTS' HAS RECEIVED INNUMERABLE AWARDS AND ACCOLADES.

TRIDENT HOTELS ARE FIVE-STAR HOTELS THAT HAVE ESTABLISHED A REPUTATION FOR EXCELLENCE AND ACKNOWLEDGED FOR OFFERING QUALITY AND VALUE. THESE HOTELS COMBINE STATE OF THE ART FACILITIES WITH DEPENDABLE SERVICE IN A CATERING ENVIRONMENT, MAKING THE IDEAL CHOICE FOR BUSINESS AND LEISURE TRAVELLERS.

THE OBEROI GROUP OPENED ITS FIRST TRIDENT HOTEL IN CHENNAI IN 1988. PRESENTLY THERE ARE TEN TRIDENT HOTELS IN INDIA LOCATED IN MUMBAI (NARIMAN POINT AND BANDRA KURLA), GURGAON (DELHI NATIONAL CAPITAL REGION), HYDERABAD, CHENNAI, BHUBANESWAR, COCHIN, AGRA, JAIPUR AND UDAIPUR. THE OBEROI GROUP ALSO OPERATES A TRIDENT HOTEL IN THE SAUDI ARABIAN CITY OF JEDDAH.

THE GROUP IS COMMITTED TO EMPLOYING THE BEST ENVIRONMENTAL AND ECOLOGICAL PRACTICES IN TECHNOLOGY, EQUIPMENT AND OPERATIONAL PROCESSES. THE OBEROI GROUP ALSO SUPPORTS PHILANTHROPIC ACTIVITIES THAT RANGE FROM EDUCATION TO ASSISTANCE FOR THE MENTALLY AND PHYSICALLY CHALLENGED. THE GROUP IS ALSO A KEEN CONTRIBUTOR TO THE CONSERVATION OF NATURE AND OF CULTURAL HERITAGE.

FOUNDER



LATE RAI BAHADUR MOHAN SINGH OBEROI WAS A RENOWNED INDIAN HOTELIER WIDELY REGARDED AS THE FATHER OF 20TH CENTURY INDIAN'S HOTEL BUSINESS. A CENTENARIAN, HE WAS REVERED IN HIS LATER YEARS AS A FAR-RANGING VISIONARY WHO PROVIDED A MODERN STRUCTURAL MODEL FOR SOUTH ASIAN'S TOURISM AND HOSPITALITY SERVICES INDUSTRY.

IN 1934, MR. OBEROI ACQUIRED HIS FIRST PROPERTY, THE CLARKES HOTEL, FROM HIS MENTOR BY MORTGAGING HIS WIFE'S JEWELLERY AND ALL HIS ASSETS. FOUR YEARS LATER, HE SIGNED A LEASE TO TAKE OVER OPERATIONS OF THE FIVE HUNDRED ROOMS GRAND HOTEL IN CALCUTTA THAT WAS ON SALE FOLLOWING A CHOLERA EPIDEMIC. WITH HIS CUSTOMARY CONFIDENCE AND SHEER DETERMINATION TO SUCCEED, HE WAS ABLE TO CONVERT THIS HOTEL INTO A HIGHLY PROFITABLE BUSINESS VENTURE.

HAVING CONSOLIDATED HIS EARLY VENTURES, MR. OBEROI BECAME THE FIRST INDIAN HOTELIER TO ENTER INTO AN AGREEMENT WITH AN INTERNATIONALLY RENOWNED HOTEL CHAIN, TO OPEN THE FIRST MODERN, FIVE-STAR HOTEL IN THE COUNTRY. THE OBEROI INTER CONTINENTAL, IN NEW DELHI OPENED IN 1965

WITH VISION AND IMAGINATION, MR. OBEROI CONVERTED OLD AND DILAPIDATED PALACES, HISTORICAL MONUMENTS AND BUILDINGS INTO MAGNIFICENT HOTELS SUCH AS THE OBEROI GRAND IN CALCUTTA, THE HISTORIC MENA HOUSE IN CAIRO AND THE WINDSOR IN AUSTRALIA. IT WAS, IN FACT, IN THE FACE OF SEVERE OPPOSITION THAT THE STATE GOVERNMENT OF VICTORIA AWARDED MR. OBEROI THE LEASE OF THE WINDSOR, A HERITAGE BUILDING IN MELBOURNE. HE PERSONALLY SUPERVISED THE RESTORATION OF THE HOTEL TO ITS ORIGINAL GRANDEUR AND LATER ACQUIRED IT. THE OBEROI CECIL IN SHIMLA, BUILT IN THE EARLY 20TH CENTURY, REOPENED IN APRIL 1997 AFTER EXTENSIVE AND METICULOUS RENOVATION.

UNDER MR. OBEROI'S DYNAMIC LEADERSHIP, THE OBEROI GROUP INTRODUCED ITS SECOND BRAND OF HOTELS, 'TRIDENT'. TRIDENT HOTELS ARE FIVE-STAR HOTELS THAT HAVE ESTABLISHED A REPUTATION FOR EXCELLENCE AND ARE ACKNOWLEDGED FOR OFFERING QUALITY AND VALUE. THESE HOTELS COMBINE STATE OF THE ART FACILITIES WITH DEPENDABLE SERVICE IN A CARING ENVIRONMENT, MAKING THEM THE IDEAL CHOICE FOR BUSINESS AND LEISURE TRAVELLERS.

MR. OBEROI'S ACHIEVEMENTS AND SUCCESSES DID NOT, HOWEVER, TAKE FROM HIS SIMPLICITY AND OLD-FASHIONED CHARM. HE RETAINED, UNTIL HIS DEATH IN MAY 2002 AT THE AGE OF 103, A UNIQUE HUMILITY. HE WAS FOND OF SAYING, "I HAVE BEEN ABLE TO ACCEPT THE CHALLENGE AND MAKE GOOD. THERE IS COMFORT IN KNOWING THAT WHATEVER LITTLE I HAVE ACHIEVED HAS ALSO HELPED TO RAISE THE PRESTIGE OF MY COUNTRY."

EXECUTIVE CHAIRMAN



MR. P.R.S OBEROI IS THE CHAIRMAN AND CHIEF EXECUTIVE OFFICER OF EIH LIMITED, THE FLAGSHIP COMPANY OF THE OBEROI HOTELS PRIVATE LIMITED, THE MAJOR SHAREHOLDER OF EIH LIMITED. POPULARLY KNOWN AS “BIKI”, MR. OBEROI IS THE SON OF LATE RAI BAHADUR M.S. OBEROI, THE FOUNDER OF THE OBEROI GROUP.

MR. OBEROI IS CREDITED WITH PLACING OBEROI HOTELS ON THE INTERNATIONAL LUXURY TRAVELLER’S MAP WITH THE OPENING OF SEVERAL NEW LUXURY HOTELS IN IMPORTANT LOCATIONS, THUS REDESIGNING ARCHITECTURAL AND DESIGN STANDARDS IN LUXURY HOSPITALITY. A KEY ASPECT IN THIS IS THE DEVELOPMENT OF HOTELS THAT REFLECT THEIR ENVIRONMENT.

IT IS MR. OBEROI’S FIRM BELIEVE THAT PEOPLE ARE THE MOST VALUABLE ASSET OF ANY ORGANIZATION. RECOGNISING THE IMPORTANCE OF QUALITY IN HOSPITALITY MANAGEMENT, MR. OBEROI ESTABLISHED ‘THE OBEROI CENTRE OF LEARNING AND DEVELOPMENT’ AT NEW DELHI IN 1966. TODAY, THE INSTITUTE IS CONSIDERED AMONGST THE BEST IN ASIA. AS THE MEMBER F WORLD WIDE FUND FOR NATURE, MR. OBEROI IS COMMITTED TO THE CONSERVATION OF THE ENVIRONMENT.

ABOVE ALL, MR. OBEROI IS AWARE OF THE NEED TO CONSTANTLY PROMOTE QUALITY IN EVERY SEGMENT OF THE HOSPITALITY INDUSTRY. UNDER HIS LEADERSHIP, OBEROI HOTELS AND RESORTS HAVE RECEIVED NUMEROUS INTERNATIONAL AWARDS.

COMPANY'S VISION

1. WE SEE AN ORGANIZATION WHICH AIMS AT LEADERSHIP IN THE HOSPITALITY INDUSTRY BY UNDERSTANDING ITS GUESTS; DESIGNING AND DELIVERING PRODUCTS AND SERVICES WHICH ENABLE IT TO EXCEED THEIR EXPECTATIONS. WE WILL ALWAYS DEMONSTRATE CARE FOR OUR CUSTOMERS THROUGH ANTICIPATION OF THEIR NEEDS, ATTENTION TO DETAIL, DISTINCTIVE EXCELLENCE, WARMTH AND CONCERN.
2. WE SEE A LEAN AND RESPONSIVE ORGANIZATION WHERE DECISION MAKING IS ENCOURAGED AT EACH LEVEL AND WHICH ACCEPTS CHANGE. IT IS COMMITTED AND RESPONSIVE TO ITS GUESTS AND THEIR STAKEHOLDERS.
3. WE SEE A MULTI SKILLED WORKFORCE; WHICH CONSISTS OF TEAM PLAYERS WHO HAVE PRIDE OF OWNERSHIP, TRANSLATING ORGANIZATIONAL VISION INTO REALITY.
4. WE SEE AN ORGANIZATION WHERE PEOPLE ARE NURTURED THROUGH PERMANENT LEARNING AND SKILL IMPROVEMENT; AND ARE RESPECTED, HEARD, AND ENCOURAGED TO DO THEIR BEST. THE OBEROI GROUP IS RECOGNIZED AS A BEST PRACTICE FOR TRAINING AND DEVELOPING ITS PEOPLE.
5. WE SEE A DIVERSE WORKFORCE WHICH HAS BEEN EXPOSED TO DIFFERENT CULTURES, PROBLEMS, SITUATIONS AND CAN USE ITS EXPERIENCES TO ENRICH THE LOCAL EMPLOYEES WHETHER IN INDIA OR OVERSEAS.
6. WE SEE THE WORLD DOTTED WITH HOTELS OF THE OBEROI GROUP IN STRATEGIC COMMERCIAL AND RESORT LOCATIONS.
7. WE SEE USER-FRIENDLY TECHNOLOGY ENHANCING VALUE FOR OUR CUSTOMERS AND HELPING OUR PERSONNEL BY MAKING INFORMATION MORE ACCESSIBLE.
8. WE SEE AN ORGANIZATION WHICH IS CONSCIOUS OF ITS ROLE IN THE COMMUNITY, SUPPORTING SOCIAL NEEDS AND ENSURING EMPLOYMENT FROM WITHIN THE LOCAL COMMUNITY.
9. WE SEE AN ORGANIZATION WHICH IS COMMITTED TO THE ENVIRONMENT, USING NATURAL PRODUCTS AND RECYCLING ITEMS THUS ENSURING PROPER USE OF DIMINISHING NATURAL RESOURCES.

OBEROI HOTELS & RESORTS

INDIA : OBEROI HOTELS & RESORTS

THE OBEROI, NEW DELHI
THE OBEROI, MUMBAI
THE OBEROI, BENGALURU
THE OBEROI GRAND, KOLKATA
THE OBEROI, GURGAON
THE OBEROI CECIL, SHIMLA
WILDFLOWER HALL, SHIMLA IN THE HIMALAYAS
THE OBEROI RAJVILAS, JAIPUR
THE OBEROI UDAIVILAS, UDAIPUR
THE OBEROI AMARVILAS, AGRA
THE OBEROI VANYAVILAS, RANTHAMBHORE
THE OBEROI SUKHVILAS RESORT & SPA, NEW CHANDIGARH
THE OBEROI, MOTOR VESSEL VRINDA, BACKWATER VESSEL, KERALA

INDONESIA - OBEROI HOTELS & RESORTS

THE OBEROI BALI
THE OBEROI LOMBOK

MAURITIUS - OBEROI HOTELS & RESORTS

THE OBEROI MAURITIUS

UNITED ARAB EMIRATES - OBEROI HOTELS & RESORTS

THE OBEROI BEACH RESORT, AL ZORAH
THE OBEROI, DUBAI

OBEROI HOTELS & RESORTS

EGYPT - OBEROI HOTELS & RESORTS

THE OBEROI, SAHL HASHEESH, RED SEA
THE OBEROI ZAHRA, LUXURY NILE CRUISER
THE OBEROI PHILAE, LUXURY NILE CRUISER

SAUDI ARABIA - OBEROI HOTELS & RESORTS

THE OBEROI, MADINA

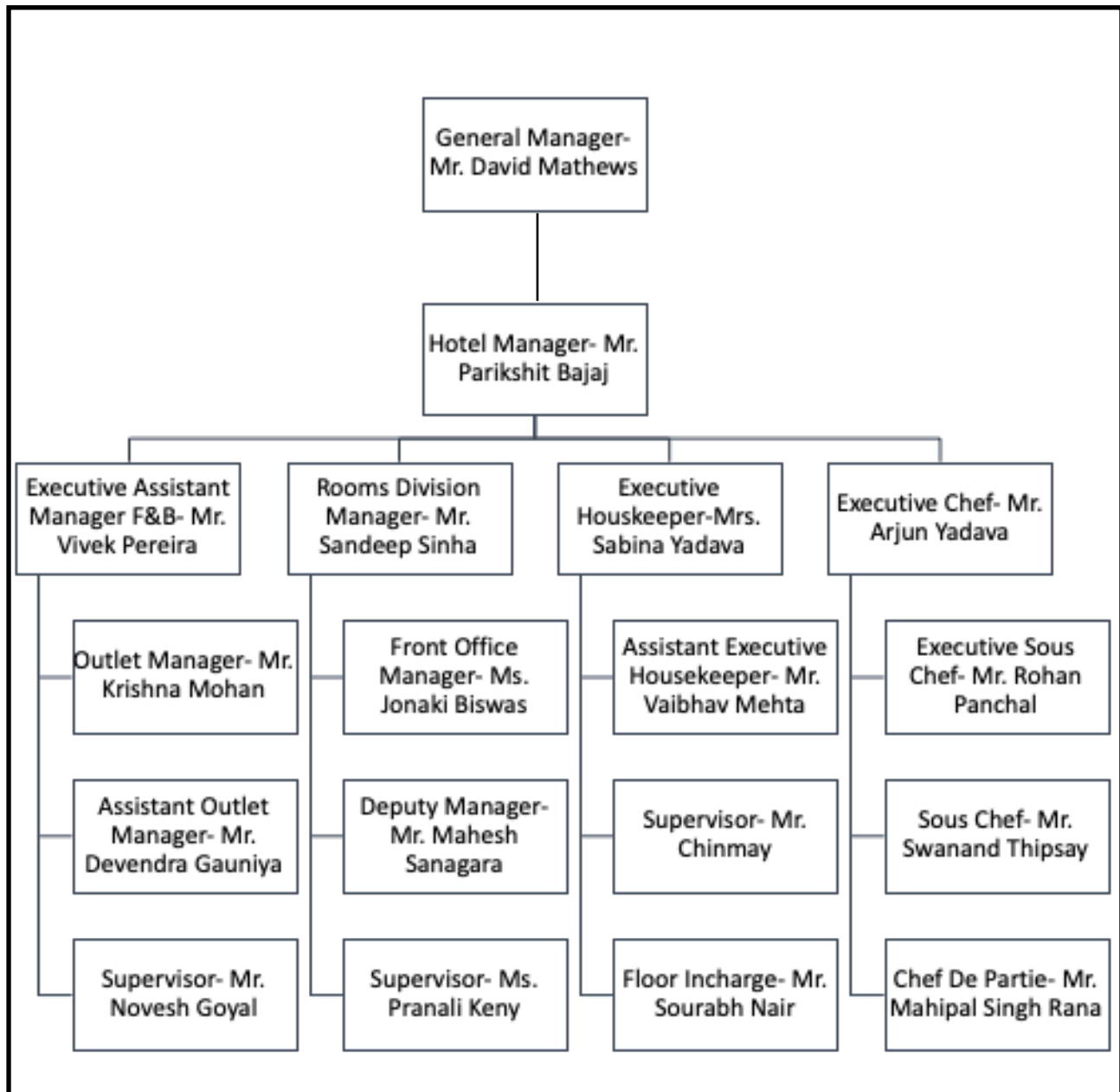
INDIA : TRIDENT HOTELS

TRIDENT, BANDRA KURLA, MUMBAI
TRIDENT, NARIMAN POINT, MUMBAI
TRIDENT, GURGAON
TRIDENT, AGRA
TRIDENT, JAIPUR
TRIDENT, UDAIPUR
TRIDENT, BHUBANESWAR
TRIDENT, COCHIN
TRIDENT, CHENNAI
TRIDENT, HYDERABAD

OTHER HOTELS

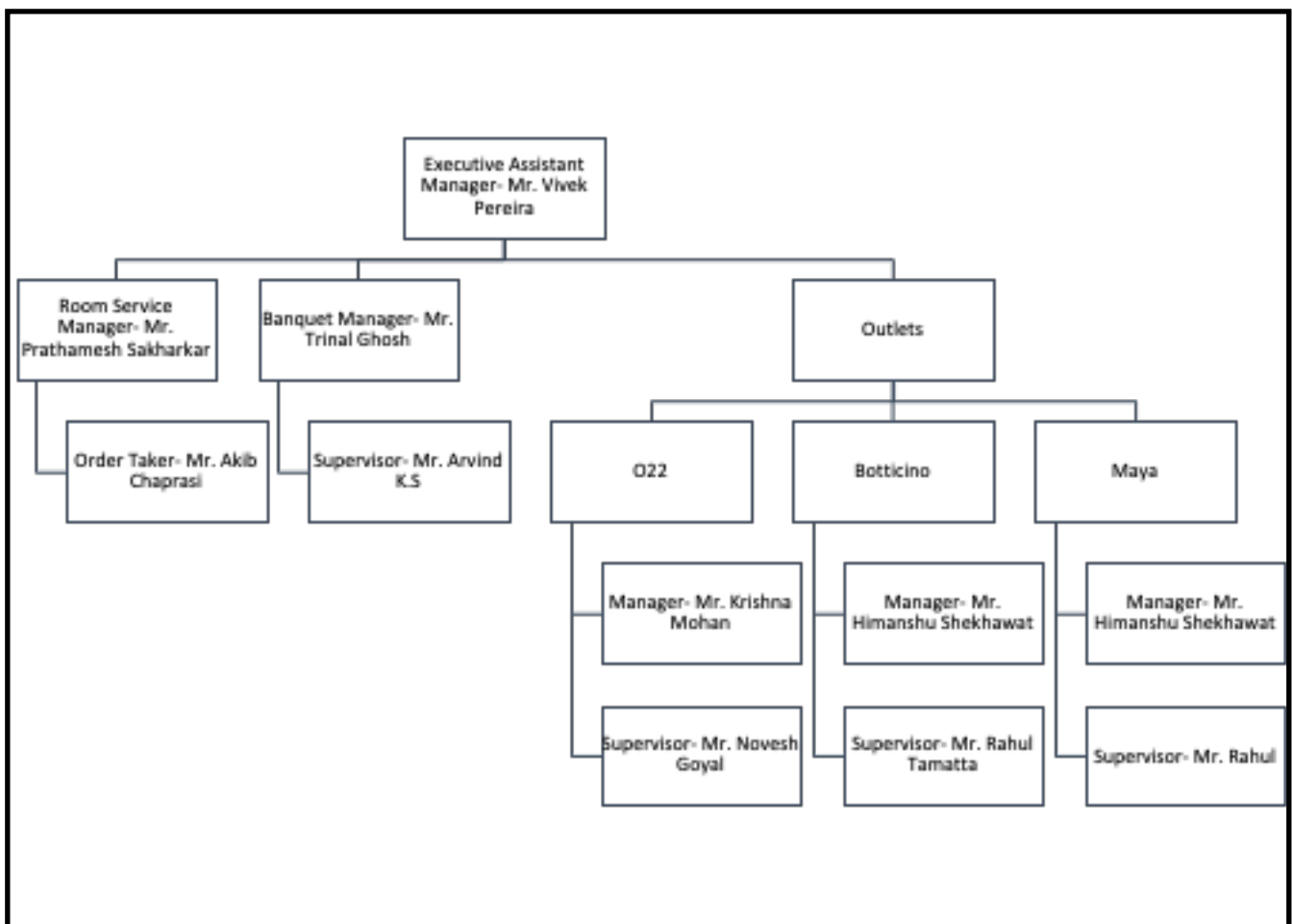
CLARKES HOTEL, SHIMLA, INDIA
MAIDENS HOTEL, NEW DELHI, INDIA

ORGANISATIONAL HIERARCHY



ABOUT THE HOTEL

FOOD & BEVERAGE SERVICE HIERARCHY



FOOD & BEVERAGE SERVICE



FOOD AND BEVERAGE SERVICE IS A PROCESS OF PRESENTING AND SERVING OF FOOD AND BEVERAGES TO THE CUSTOMERS THROUGH RESTAURANTS, FOOD STALLS ETC. THIS INCLUDES FRESH, PREPARED FOODS AS WELL AS PACKAGED FOODS, ALCOHOLIC AND NON-ALCOHOLIC DRINKS OR BEVERAGES. IN REALITY THIS SIMPLE DEFINITION HAS EXPANDED OVER THE YEARS, TODAY IN A RESTAURANT OR ANY OTHER FOOD AND BEVERAGE OUTLET THE FNB STAFF HAS A VARIETY OF FUNCTIONS AND DUTIES RELATED TO THEIR JOB.

O22



OH-TWO-TWO IS AN ALL-DAY DINING RESTAURANT IN THE HOTEL. OH-TWO-TWO GOT ITS NAME FROM THE TELEPHONE CODE FOR THE CITY OF MUMBAI. IT IS AN ALL-DAY DINING RESTAURANT THAT SERVES WORLD CUISINE AND BRINGS TOGETHER THE VERY BEST OF THE FAR EAST AND THE MEDITERRANEAN THROUGH A CULINARY JOURNEY SPANNING LIVE PIZZA OVENS, AN INTERACTIVE SUSHI BAR, AND AN OPEN KITCHEN THAT OFFERS AN EXTENSIVE RANGE OF HOT AND COLD DISHES TO PAMPER YOUR PALATE. GLEAMING WITH NATURAL SUNLIGHT AND EXUBERANCE, THE RESTAURANT IS ELEGANT YET GRACEFUL YET ALSO YOUNG AND VIBRANT. WITH A CHIC LOUNGE BAR, A WINE TASTING ROOM AND AN IMPOSING WINE LIBRARY HOUSING OVER 1500 BOTTLES OF FINE WINE, 022 IS INDEED A DESTINATION BY ITSELF. THIS RESTAURANT CAN SEAT UP TO 104 GUESTS AND THE LOUNGE BAR CAN ACCOMMODATE ANOTHER 36 GUESTS. O22 IS LOCATED ON THE GROUND FLOOR.

THE HIERARCHY OF THE OUTLET IS AS FOLLOWS-

OUTLET MANAGER-1

ASSISTANT MANAGER-1

SUPERVISORS-4

SECTION HOLDERS/ CAPTAINS -

OUR ALL-DAY DINING RESTAURANT SERVING MULTI-CUISINE, INCLUDING SUSHI, ROTISSERIE GRILLS AND PIZZAS.

O22 HAS A BUFFET SERVICE AS WELL FOR GUESTS WHO WANT TO EAT IN THE BUFFET. THE BUFFET TIMINGS ARE AS FOLLOWS-

BREAKFAST BUFFET - 6:30AM TO 10:30AM, RS. 1475+ TAXES

LUNCH BUFFET- 12:30PM TO 3:00 PM, RS. 2575 + TAXES

DINNER BUFFET- 7:30 TO 11:00 PM, RS. 2575 + TAXES

THE BUFFET SERVICE IS A SIT-DOWN BUFFET WITH COVERS AND SERVES A VARIETY OF MULTI-CUISINE FOODS. THE MAIN CUISINES SERVED IN THE BUFFET ARE AS FOLLOWS-

1. INDIAN FOOD
2. CONTINENTAL FOOD
3. ASIAN FOOD
4. INDIAN AND WESTERN DESSERT



BREAKFAST BUFFET SETUP: THERE ARE TWO LIVE KITCHENS WITH A HOT FOOD DISPLAY IN FRONT OF IT, THE FIRST LIVE COUNTER ACTS AS A CONTINENTAL FOOD STATION, WITH AN EGG COUNTER, THE GUEST CAN PLACE THEIR CHOICE OF EGGS, FOLLOWED BY A VARIETY OF CONTINENTAL BREAKFAST LIKE PORRIDGE, CONGEE, BAKED BEANS, BAKED POTATOES, HASH-BROWNS, SAUTÉ VEGETABLES ETC. THE SECOND LIVE COUNTER HAS INDIAN BREAKFAST OPTIONS HERE THERE ARE A VARIETY OF INDIAN BREAKFAST LIKE POHA, MEDU VADA, IDLIS WITH SAMBAR AND CHUTNEY ARE PRESENTED. THERE IS ALSO A LOCAL BREAKFAST SPECIALITY WHICH CHANGES EVERY DAY, THERE ARE A LIVE PURI BHAJI STATION ALONG WITH A LIVE PARATHA COUNTER. THERE IS ALSO ONE LIVE CHAAT COUNTER. THE GUEST CAN ALSO PLACE AN ORDER FOR HOT DOSAS FROM THIS COUNTER. THEN IN FRONT OF THESE LIVE KITCHENS, THERE ARE FOUR ROUND TABLES EACH TABLE HAS A VARIETY OF FOODS AND ARE ALL USED FOR COLD FOOD PRESENTATION. THE FIRST TABLE HAS A VARIETY OF CEREALS AND DRY FRUITS AND NUTS SERVED WITH WARM OR COLD MILK. THE SECOND TABLE HAS A VARIETY OF FRESH CUT FRUITS. THE THIRD TABLE HAS VARIOUS SALAD CONDIMENT, THE GUEST CAN MAKE THEIR OWN SALADS, IT ALSO HAS DIFFERENT TYPES OF YOGHURT. THE FOURTH TABLE HAS A SELECTION OF CHEESES AND COLD CUTS. IN FRONT OF THESE TABLES, THERE IS A LONG S-SHAPED COUNTER. THIS COUNTER SERVES A VARIETY OF FRESH JUICES AND BREAKFAST PASTRIES.

MIS-EN-PLACE FOR THE BUFFET SET-UP INCLUDES BRINGING ALL THE NECESSARY PLATES AND GLASSWARE BEFORE HAND GETTING THE CUTLERY AND ARRANGING IT. PLACING THE UNDER LINER WITH THEIR APPROPRIATE SERVING LADLES AND SPOONS. PLACING THE TAG HOLDERS, AND MAKING SURE ALL THE FOOD ITEMS HAVE THEIR APPROPRIATE TAGS AND HAVE SERVING SPOONS IN THEM.

LUNCH/DINNER BUFFET COUNTER: THE LUNCH AND DINNER SETUP IS VERY SIMILAR, THE FIRST LIVE KITCHEN COUNTER ACTS AS INDIAN FOOD COUNTER, THE SECOND LIVE KITCHEN COUNTER ACTS AS A CONTINENTAL FOOD COUNTER, THE GUEST CAN ORDER THEIR CHOICE OF INDIAN BREADS FROM THERE.

THE FIRST-ROUND TABLE IS FILLED WITH VEGETARIAN SALAD OPTIONS, THE SECOND-ROUND TABLE IS FILLED WITH INGREDIENTS FOR MAKING YOUR OWN SALAD LIKE LETTUCES, SALAD DRESSINGS, ETC. THE THIRD-ROUND TABLE IS NON-VEGETARIAN SALADS, AND THE FOURTH-ROUND TABLE HAS A VARIETY OF COLD-CUTS AND CHEESES AND OPTION OF SUSHI. THE S-SHAPED COUNTER HAS INDIAN AND WESTERN DESSERT VARIETIES. THERE IS A SOUP COUNTER IN BETWEEN THE TWO LIVE KITCHENS.

THE DIFFERENT BUFFET EQUIPMENT INCLUDES-

1. LADLES
2. BIG SERVING SPOONS
3. SOUP SPOONS
4. TEASPOONS
5. SCISSOR TONGS
6. TONGS
7. UNDER LINER
8. TAG HOLDERS
9. CHOPSTICKS

THE GLASSWARE AND THE PLATES REQUIRED IN THE RESTAURANT ARE PROVIDED BY THE KITCHEN STEWARDING DEPARTMENT. THE RESTAURANT SUPERVISOR HAS TO REQUISITE DAILY FOR THE NUMBER OF GLASSWARE NEEDED BY THEM TO THE KST CHIEF. THE DAILY BREAKAGE REPORT IS ALSO MADE AND SUBMITTED TO THE KST CHIEF. THE RESTAURANT LINEN AND THE DINNER NAPKINS ARE PROVIDED BY THE LINEN ROOM, THE HOSTESS IS RESPONSIBLE FOR THE DAILY REQUISITION OF DINNER NAPKINS FROM THE LINEN ROOM. THE HOSTESS FOLDS THESE NAPKINS AND KEEPS THEM READY BEFORE THE LUNCH AND DINNER OPERATIONS.

O22 MENU

O22 SMALL PLATES

Chef's personal favourites of International food in small tasting plates.
We recommend a selection of two or more plates per person

- | | |
|---|-------|
| <p>● Crispy patra and burrata
<i>pickled green chili, mango relish 873 cal 337 gms</i>
Ⓜ</p> | ₹ 675 |
| <p>● Nadru and Akhrot "la bomba"
<i>raw mango sambal olek 393 cal 184 gms</i>
Ⓜ Ⓜ</p> | ₹ 675 |
| <p>● Rajasthani khatta-meetha pumpkin bao
<i>crisp peanut and chili relish 184 cal 425 gms</i>
Ⓜ Ⓜ Ⓜ</p> | ₹ 675 |
| <p>● Thai "patata bravas"
<i>crispy peanuts, sweet chili and garlic glaze 226 cal 120 gms</i>
Ⓜ Ⓜ</p> | ₹ 675 |
| <p>● Stone oven kulcha- chili potatoes, cheddar and sunflower seeds
<i>mango hot sauce glaze, charred spring onion salsa 387 cal 176 gms</i>
Ⓜ Ⓜ</p> | ₹ 625 |
| <p>● Wild mushroom "coral dumpling"
<i>double garlic -truffle cremeaux 531 cal 259 gms</i>
Ⓜ Ⓜ</p> | ₹ 625 |
| <p>▲ Stone oven Kulcha- chorizo, confit garlic
<i>pickled chili and gherkin relish 387 cal 176 gms</i>
Ⓜ Ⓜ</p> | ₹ 825 |
| <p>▲ Umeboshi and arugula chicken rollmops
<i>toasted black sesame and king chili crumble 38 cal 213 gms</i></p> | ₹ 825 |
| <p>▲ Cantonese sticky pork bao
<i>leek chiffonade, sour plum and green apple 865 cal 256 gms</i>
Ⓜ Ⓜ</p> | ₹ 875 |
| <p>▲ Bhuna lamb golgappa
<i>thecha dahi, pomegranate 250 cal 211 gms</i>
Ⓜ Ⓜ</p> | ₹ 875 |
| <p>▲ Chicken krakauer "corn dog"
<i>purvanchal raw mustard and garlic chutney 578 cal 216 gms</i>
Ⓜ Ⓜ</p> | ₹ 825 |
| <p>▲ Egg -chettinadu korma "kaliki" espuma
<i>butter garlic crab, sourdough ciabatta melba 711 cal 284 gms</i>
Ⓜ Ⓜ Ⓜ Ⓜ Ⓜ</p> | ₹ 895 |

● Vegetarian ▲ Contains egg, meat or seafood

Ⓜ Contains shellfish Ⓜ Contains egg Ⓜ Contains pork Ⓜ Contains fish & fish products Ⓜ Contains alcohol Ⓜ Contains gluten
Ⓜ Contains nuts Ⓜ Contains sulphites Ⓜ Contains milk & milk products Ⓜ Contains soybean & their products

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary. The above mentioned calorific values are based on standard recipes and often vary basis customisation. Should you be allergic to any ingredient, please bring it to the attention of the server. All food is cooked in refined sunflower oil, olive oil or butter. We levy no service charge. 18% Goods and Services Tax is applicable on all prices.

CHAAT à la OH! TWO TWO

Signature street snacks of our iconic city of Mumbai

- **The iconic Mumbai "Vada pao" – original Indian potato burger** ₹ 1025
garlic, chilli and peanut sambal, sweet and spicy chutneys | 506 cal | 224 gms
Ⓜ
- **"Bombay" masala sandwich – the fabled Mumbai version of a club sandwich** ₹ 1025
spiced potatoes, tomatoes, capsicum, onions, crisp sev and native cheese
901 cal | 486 gms Ⓜ Ⓟ
- **Pao bhaji – the undisputed king of Mumbai's food icons** ₹ 1025
spiced vegetable and tomato fondue, buttered pao buns, native cheddar cheese
451 cal | 295 gms Ⓜ Ⓟ
- **"Shev" poori – the city's "Go to" snack on the run** ₹ 995
wheat and carom seed crisps, spiced potatoes, tamarind and ginger chutney, "nylon" sev
212 cal | 140 gms Ⓜ
- **Fried dhokla chaat - born in the suburbs, perfected at O22** ₹ 995
crisp dhokla, sweet yoghurt, mint chutney, "nylon" sev, pomegranate, fresh ginger
489 cal | 160 gms Ⓜ Ⓟ

SALADS

- **Burrata salad** ₹ 1025
pickled red beet, Kalamata olives, asparagus and aged balsamic | 432 cal | 265 gms
Ⓟ Ⓠ
- **Palm hearts, rucola and green apple** ₹ 995
parmesan puffs, pomegranate, green apple, sweet ginger gel, toasted quinoa
311 cal | 281 gms Ⓠ
- **Charred cucumber and avocado** ₹ 995
tamari-tahini, sesame furikake, ginger scallion relish | 275 cal | 401 gms
- **Mezze platter** ₹ 995
spiced vegetable and tomato fondue, buttered pao buns, native cheddar cheese
887 cal | 555 gms Ⓜ Ⓟ Ⓠ
- **Salad 1924** ₹ 995
iceberg lettuce, garlic croutons, parmesan shavings | 356 cal | 275 gms
Ⓟ
- ▲ **smoked chicken, anchovies and maple glazed bacon** ₹ 1025
Ⓜ Ⓟ Ⓠ Ⓡ Ⓢ

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WESTERN APPETISERS

- | | |
|---|--------|
| <p>■ Mediterranean style charred broccoli
lemon zest, Cajun spiced Greek yoghurt, toasted almonds, fresh thyme
154 cal 158 gms (A)</p> | ₹ 1025 |
| <p>■ Cheese chilli crostini
cheddar cheese, pickled chilli 361 cal 155 gms
(A)</p> | ₹ 685 |
| <p>■ Bruchetta alla Genovese
tomato, Grana Padano, home-made pesto, sea salt 143 cal 140 gms
(A) (P)</p> | ₹ 995 |
| <p>▲ Spanish butter-garlic prawns
smoked paprika, tomato, garlic chips 461 cal 261 gms
(A)</p> | ₹ 1225 |

INDIAN APPETISERS

- | | |
|--|--------|
| <p>■ Khuska baghare paneer tikka
tandoor cooked cottage cheese and bell peppers, marinated with yoghurt,
chilli and royal cumin 909 cal 397 gms
(A)</p> | ₹ 995 |
| <p>■ Kathal ke shikampore kebab
double cooked jackfruit kebabs, filled with spiced yoghurt cheese
352 cal 210 gms (A)</p> | ₹ 995 |
| <p>▲ Karuveppilai prawns
pan seared prawns with curry leaves, coriander, and ginger
431 cal 252 gms (A)</p> | ₹ 1225 |
| <p>▲ Bukni mahi tikka
tandoori fish tikka marinated with coarse ground spices and yoghurt
332 cal 272 gms (A) (C)</p> | ₹ 1225 |
| <p>▲ Murgh malai kebab
chicken marinated with green cardamom and cream 375 cal 180 gms
(A)</p> | ₹ 1045 |
| <p>▲ Seekh kebab
minced lamb kebabs flavoured with caramelised onions and fresh mint
631 cal 290 gms (A) (P)</p> | ₹ 1225 |

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WESTERN SOUPS

- **Roasted broccoli and kale** ₹ 575
coconut cream, basil and extra virgin olive oil | 196 cal | 200 gms
- **Wild mushroom and chives** ₹ 575
truffle oil | 183 cal | 196 gms
A
- **Roasted plum tomato** ₹ 575
focaccia croutons | 162 cal | 193 gms
A B
- Mulligatawny**
 - *rice and lemon | 436 cal | 190 gms* ₹ 575
 - ▲ *chicken, rice and lemon | 632 cal | 240 gms* ₹ 595A

GOURMET BURGERS

- **Double aloo tikki cheeseburger** ₹ 1025
mango marmalade, tandoori cottage cheese, mint mayo, cheese
841 cal | 476 gms A B
- ▲ **Hand pounded chicken burger** ₹ 1165
toasted sesame bun, truffle butter, mature cheddar cheese, crisp onion rings
841 cal | 476 gms A B
- ▲ **The O22 "Raan Burger"** ₹ 1195
black bun, hand pulled 6 hour braised spiced leg of lamb, cheddar melt, fried egg
1886 cal | 481 gms A B C

SANDWICHES AND WRAPS

- **Avocado two ways on sour dough** ₹ 1025
cherry tomato, dehydrated olive crumble | 310 cal | 342 gms
A B
- **O22 club sandwich** ₹ 1025
lettuce, tomatoes, mozzarella, grilled vegetables and cheddar cheese
1011 cal | 466 gms A B
- ▲ *soft fried egg, smoked chicken, bacon, lettuce and tomatoes | 1593 cal | 521 gms* ₹ 1165
A B C D
- Kolkata kathi rolls**
 - *tandoori paneer, capsicum and onions | 658 cal | 272 gms* ₹ 1025
 - ▲ *chicken tikka and egg | 1004 cal | 269 gms* ₹ 1165A B
- ▲ **"Open face" smoked Scottish salmon** ₹ 1195
red onion and chive cream cheese, home-made pickles, tanuki crumble
285 cal | 325 gms A B C

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- ▲ **The O22 "Philly" cheesesteak panini** ₹ 1365
pan fried lamb tenderloin, bell peppers, cider vinegar, red onions, brie melt
428 cal | 295 gms (S) (A)

O22 SIGNATURE SOUR DOUGH PIZZAS

Signature street snacks of our iconic city of Mumbai

- **Margherita crudo** ₹ 1025
San Marzano tomatoes, mozzarella di bufala and basil | 1164 cal | 440 gms
(S) (A)
- **Super Tuscan** ₹ 1025
bellpeppers, zucchini, asparagus, sun dried tomatoes, olives | 1302 cal | 521 gms
(S) (A)
- ▲ **Rotisol roast peri peri chicken** ₹ 1295
mushrooms and pickled artichoke | 1225 cal | 470 gms
(S) (A)
- ▲ **Tandoori Afghani chicken** ₹ 1295
red onions, pickled chilli, green capsicum, tikka masala sauce | 1392 cal | 578 gms
(S) (A)
- ▲ **Sourdough speck** ₹ 1395
prosciutto, smoked leg ham, farmer's style salami, rucola | 1221 cal | 494 gms
(S) (A) (V)

Whole wheat multigrain crust available on request

PASTA

Durum wheat: orecchiette | penne | farfalle - Whole wheat : spaghetti | penne - Gluten free : penne

Homemade pasta: Pappardelle | Tagliatellet

- **Chunky tomatoes, sundried tomato, basil pesto** | 1106 cal | 388 gms ₹ 1095
(S) (A)
- **Wild mushroom, asparagus, truffle oil** | 757 cal | 331 gms ₹ 1095
(S) (A)
- ▲ **Smoked chicken, pesto, sundried tomatoes** | 723 cal | 374 gms ₹ 1295
(S) (A) (V) (P)
- ▲ **Braised lamb ragu** | 1463 cal | 621 gms ₹ 1295
(S) (A) (V)
- The O22 Penne "Tikka Masala"**
- **paneer tikka, onions, bell peppers, tikka masala sauce, mushrooms** | 1209 cal | 402 gms ₹ 1095
- ▲ **chicken tikka, onions, bell peppers, tikka masala sauce, mushrooms** | 1321 cal | 409 gms ₹ 1295
(S) (A)

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WESTERN MAIN COURSE

- | | |
|--|--------|
| <p>■ Ricotta and sage gnocchi
<i>burrata, spicy arrabiata sauce, beurre noisette 722 cal 394 gms</i>
Ⓢ ⓐ</p> | ₹ 1045 |
| <p>■ Winter vegetable bake
<i>cheddar fondue, parmesan crumble, herb and garlic crostini 298 cal 351 gms</i>
Ⓢ ⓐ</p> | ₹ 1045 |
| <p>▲ Roast fillet of Scottish salmon
<i>pickled onion cream, wild rice 710 cal 256 gms</i>
ⓐ</p> | ₹ 1795 |
| <p>▲ Pan seared sea bass
<i>fermented chili and potato roast, sauté greens, caper jalapeño beurre blanc</i>
<i>689 cal 283 gms</i> ⓐ</p> | ₹ 1695 |
| <p>▲ Six hour roast chicken
<i>potato-olive hash, roasted carrot, butter poached onions, sauce "Diable"</i>
<i>1079 cal 380 gms</i> ⓐ</p> | ₹ 1465 |
| <p>▲ Rack of New Zealand lamb
<i>truffle potato mash, grilled asparagus, pickled goji berry relish 1262 cal 425 gms</i>
ⓐ Ⓧ</p> | ₹ 1695 |

INDIAN MAIN COURSE

- | | |
|---|--------|
| <p>■ Khumb hara pyaz
<i>button mushrooms stir fried with spring onions, greens and tomatoes</i>
<i>615 cal 421 gms</i> ⓐ</p> | ₹ 1095 |
| <p>■ Paneer
<i>cottage cheese curry in your choice of cooking style</i>
<i>methi malai - with fenugreek and clotted cream 967 cal 656 gms</i>
<i>tikka masala - tandoori cooked, braised with tomatoes and butter 967 cal 656 gms</i>
<i>khada masala - with roast garlic, onions and tomatoes 967 cal 656 gms</i>
ⓐ Ⓧ</p> | ₹ 1095 |
| <p>■ Lehsooni saag
<i>golden garlic, spinach, fenugreek 961 cal 385 gms</i>
ⓐ</p> | ₹ 1095 |
| <p>■ Aloo gobhi adraki
<i>potatoes and cauliflower cooked with ginger 314 cal 263 gms</i></p> | ₹ 1095 |
| <p>▲ Jhinga sirka pyaz
<i>prawns cooked with pickled onion and tomato gravy 311 cal 281 gms</i>
Ⓧ</p> | ₹ 1575 |

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▲ Fish curry ₹ 1365

fish in your choice of regional cooking styles
Goan curry with chilli and coconut | 878 cal | 423 gms
Kerala Moilee with onion and coconut milk | 987 cal | 465 gms
bengali jhol with mustard and green chilli | 854 cal | 423 gms

▲ Chicken ₹ 1365

chicken in your choice of cooking style
chettinad with pepper and curry leaves | 1183 cal | 519 gms
dum ka murgh with saffron and cashewnut gravy | 1281 cal | 521 gms
butter masala with tomatoes and fenugreek | 1176 cal | 517 gms

(B) (P)

▲ Lamb ₹ 1365

lamb in your choice of cooking style
bhurani gosht with garlic and yoghurt | 1157 cal | 419 gms
saag gosht with spinach and fenugreek | 1154 cal | 418 gms
jungle maas with onions and red chillies | 1298 cal | 487 gms

(B)

Awadhi "Yakhni" biryani

Aromatic basmati rice cooked with spices and your choice of:

● vegetable | 1489 cal | 456 gms

▲ chicken | 1457 cal | 540 gms

▲ lamb | 1457 cal | 533 gms

(B) (P)

₹ 1095

₹ 1365

₹ 1365

Vegetable biryani is served with mirch ka salan | Chicken and Lamb biryani are served with signature "yakhni"

ACCOMPANIMENTS

Raita ₹ 400

Cucumber | pineapple | plain | 311 cal | 281 gms

(B)

Roti ₹ 275

Tawa | tandoori | phulka

Naan ₹ 275

Garlic | butter | cheese

(B)

Kulcha ₹ 285

Potato | onion | paneer

(B)

Rice ₹ 500

Steamed basmati rice | jeera rice | 311 cal | 281 gms

Curd rice | 550 cal | 220 gms

(B)

Dal ₹ 995

Tadkey wali dal | 527 cal | 202 gms

Dal makhani | 1131 cal | 250 gms

(B)

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DESSERTS

Summer frosts

- **O22 signature sundae** ₹ 525
a scoop each of mango, strawberry and vanilla ice cream topped with caramel popcorn, dulce de leches, berry compote, caramelised banana, chocolate crispearls and almond chocolate shards | 1309 cal | 417 gms
Ⓜ ⓐ Ⓟ
- **House sorbet** ₹ 525
*yoghurt and lime | 127 cal | 120 gms
 granny smith | 375 cal | 120 gms
 mango and ginger | 394 cal | 135 gms*
ⓐ
- ▲ **House ice cream** ₹ 525
*thandai ice cream | 313 cal | 120 gms
 banana peanut butter | 277 cal | 120 gms
 mint and choco chip ice cream | 290 cal | 120 gms*
ⓐ Ⓞ Ⓟ

Chocolate rush

- **Chocolate "roundure"** ₹ 525
chocolate and almond mousseline, soft raspberry gelee, nutty caramel ice cream | 465 cal | 135 gms
ⓐ Ⓟ
- ▲ **Valencia orange crémeux** ₹ 525
bitter chocolate ganache, mango and ginger sorbet | 384 cal | 135 gms
ⓐ Ⓞ

O22 classics

- ▲ **Caramelised apple and almond praline tart** ₹ 525
crème Chantilly, cinnamon ice cream | 473 cal | 150 gms
Ⓜ ⓐ Ⓞ
- ▲ **Vanilla crème brûlée** ₹ 525
451 cal | 114 gms
ⓐ Ⓞ
- ▲ **Tiramisu** ₹ 525
espresso, Kahlúa, mascarpone | 660 cal | 187 gms
ⓐ Ⓞ Ⓟ

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ASIAN AND SUSHI
SELECTION

APPETISERS AND SALADS

- Thai Pomelo salad**
haricot beans, peanuts, tamarind-coconut dressing
- ▲ Asian grilled chicken | 662 cal | 243 gms ₹ 1025
Ⓢ
 - ▲ ginger poached prawns | 693 cal | 237 gms ₹ 1225
 - Crisp mushrooms "Salt and Pepper" ₹ 995
schezwan peppercorn, sea salt, fresh spring onions, burnt garlic | 825 cal | 310 gms
Ⓢ
 - Honey chilli lotus stems ₹ 995
scallions, toasted sesame and chew nuts | 865 cal | 285 gms
Ⓢ Ⓢ
 - ▲ Thai chicken "Nam prik pla" ₹ 1025
stir fried chicken, bell peppers, bird eye chilli, Thai fish sauce, krapaw basil
1028 cal | 356 gms Ⓢ
 - ▲ Hunan chilli lamb ₹ 1025
pepper and bird eye chilli sauce | 942 cal | 295 gms
Ⓢ

MOSHI MOSHI APPETISERS

- Edamame ₹ 935
steamed young soya beans flavoured with a choice of sesame, sea salt or chilli garlic | 223 cal | 167 gms
Ⓢ Ⓢ
- Miso shiru ₹ 625
soya bean soup with tofu, scallion and seaweed | 152 cal | 105 gms
Ⓢ Ⓢ
- ▲ soya bean soup with seafood, scallion, mushroom and chilli garlic | 358 cal | 192 gms ₹ 725
Ⓢ Ⓢ Ⓢ Ⓢ
- Wakame salad ₹ 935
seaweed, cucumber, avocado, edamame | 498 cal | 312 gms
Ⓢ
- ▲ Genkai salad ₹ 1025
salmon, tuna and crabmeat salad with avocado, tobiko, ponzu emulsion | 495 cal | 342 gms
Ⓢ Ⓢ Ⓢ
- ▲ Tuna tataki ₹ 1025
flamed tuna, caramelize onion, togarashi, ponzu sauce, sesame seed | 234 cal | 160 gms
Ⓢ










































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ASIAN SOUPS

<p> Sundubu-jjigae ₹ 575 Korean soft tofu, mushroom and vegetable broth 353 cal 278 gms   </p>	
<p>"Tangda" Suan la tang Kolkata style hot n sour broth with glass noodles  tofu and vegetables 136 cal 185 gms ₹ 575 </p>	
<p> prawns and tofu 158 cal 224 gms ₹ 595 </p>	
<p> chicken and tofu 215 cal 215 gms ₹ 595 </p>	
<p> Cantonese chicken wonton and prawn broth ₹ 595 bok chay, celery, Asian mushrooms, garlic chives 200 cal 258 gms    </p>	
<p>Manchow soup</p>	
<p> vegetarian 202 cal 191 gms ₹ 575  </p>	
<p> prawns 255 cal 221 gms ₹ 685    </p>	
<p> chicken 278 cal 221 gms ₹ 595   </p>	
<p>Sweet corn</p>	
<p> vegetarian 589 cal 364 gms ₹ 575 </p>	
<p> prawn 770 cal 364 gms ₹ 685  </p>	
<p> chicken 595 cal 297 gms ₹ 595 </p>	
<p>Lemon and coriander broth</p>	
<p> vegetarian 82 cal 99 gms ₹ 575 </p>	
<p> prawn 109 cal 129 gms ₹ 685  </p>	
<p> chicken 131 cal 129 gms ₹ 595 </p>	

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ASIAN MAIN COURSE

- **Stir fried Asian greens** ₹ 1095
black pepper and ginger | 766 cal | 215 gms
Ⓜ
- white garlic sauce and fresh red chillies | 623 cal | 279 gms* ₹ 1095
- ▲ **Laksa steamed fish** ₹ 1695
Asian herbs, lemon, chilli, Stir fried vegetables with toasted sesame, steamed jasmine rice
729 cal | 289 gms
- Nasi goreng** ₹ 1095
■ *Indonesian fried rice, tofu, vegetable satey, peanut butter | 977 cal | 430 gms*
Ⓜ Ⓟ Ⓠ
- ▲ *Indonesian fried rice, chicken, shrimps, chicken satey, fried egg, prawn crackers* ₹ 1465
1540 cal | 437 gms Ⓜ Ⓟ Ⓠ Ⓡ Ⓢ
- Burmese khaosuey** ₹ 1095
■ *turmeric and coconut broth, noodles, vegetables, tofu | 763 cal | 367 gms*
Ⓜ Ⓠ
- ▲ *turmeric and coconut broth, noodles, five spice roast chicken | 837 cal | 372 gms* ₹ 1465
Ⓜ Ⓠ
- Thai curry- Choice of red or green** ₹ 1095
■ *Asian vegetables and tofu | 575 cal | 415 gms*
Ⓜ Ⓠ Ⓡ
- ▲ *prawns | 972 cal | 660 gms* ₹ 1575
Ⓜ Ⓟ Ⓠ Ⓡ Ⓢ
- ▲ *chicken | 900 cal | 560 gms* ₹ 1465
Ⓜ Ⓠ Ⓡ Ⓢ
- ▲ **Stir fried chicken** ₹ 1465
Tangda style with whole red chilli, green capsicum, onion and tamarind
Kung Bao with cashewnuts and star anise | 1028 cal | 484 gms
Ⓜ Ⓠ Ⓡ
- ▲ **Sichuan style black pepper braise** ₹ 1365
lamb tenderloin with bell peppers and mushrooms | 1179 cal | 423 gms
- ▲ *double cooked pork with fresh cillies, onions and shitake mushroom* ₹ 1695
1434 cal | 436 gms

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Rice

- vegetable fried rice with roast garlic and scallions | 774 cal | 230 gms ₹ 1075
(🍷) (🥜) (🌱)
- schezwan vegetable fried rice | 946 cal | 341 gms ₹ 1075
(🍷) (🥜) (🌱)
- ▲ egg fried rice with scallions and sesame oil | 543 cal | 209 gms ₹ 1095
(🍷) (🥚) (🥜) (🌱)
- ▲ schezwan fried rice with egg and chicken | 1275 cal | 333 gms ₹ 1095
(🍷) (🥚) (🥜) (🌱)

Noodles

- vegetable Hakka noodles | 378 cal | 303 gms ₹ 1075
(🍷) (🥜) (🌱)
- vegetable chilli-garlic noodles | 619 cal | 316 gms ₹ 1075
(🍷) (🥜) (🌱)
- ▲ schezwan chicken noodles | 756 cal | 384 gms ₹ 1125
(🍷) (🥚) (🥜) (🌱)
- ▲ braised noodles with egg and chicken | 1098 cal | 491 gms ₹ 1125
(🍷) (🥚) (🌱)

MOSHI MOSHI

Sushi Rolls






























8 pcs

- **Shiitake uramaki** ₹ 865
soy-mascarpone crèmeux, shiitake, sesame seeds | 409 cal | 188 gms
(🍷) (🥚) (🌱)
- **Green paradise uramaki** ₹ 865
avocado, haricot beans, takuan, bell pepper, scallion relish | 306 cal | 199 gms
(🍷) (🌱)
- **Avocado maki** ₹ 865
cucumber, sesame mayo, toasted sesame seeds | 360 cal | 194 gms
(🍷) (🌱)
- ▲ **California uramaki** ₹ 1195
crab, avocado, cucumber, piquant mayonnaise, flying fish roe | 353 cal | 229 gms
(🍷) (🦞) (🥚) (🐟) (🥚) (🌱)

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 (🥜) Contains nuts (🌱) Contains sulphites (🥛) Contains milk & milk products (🌱) Contains soybean & their products

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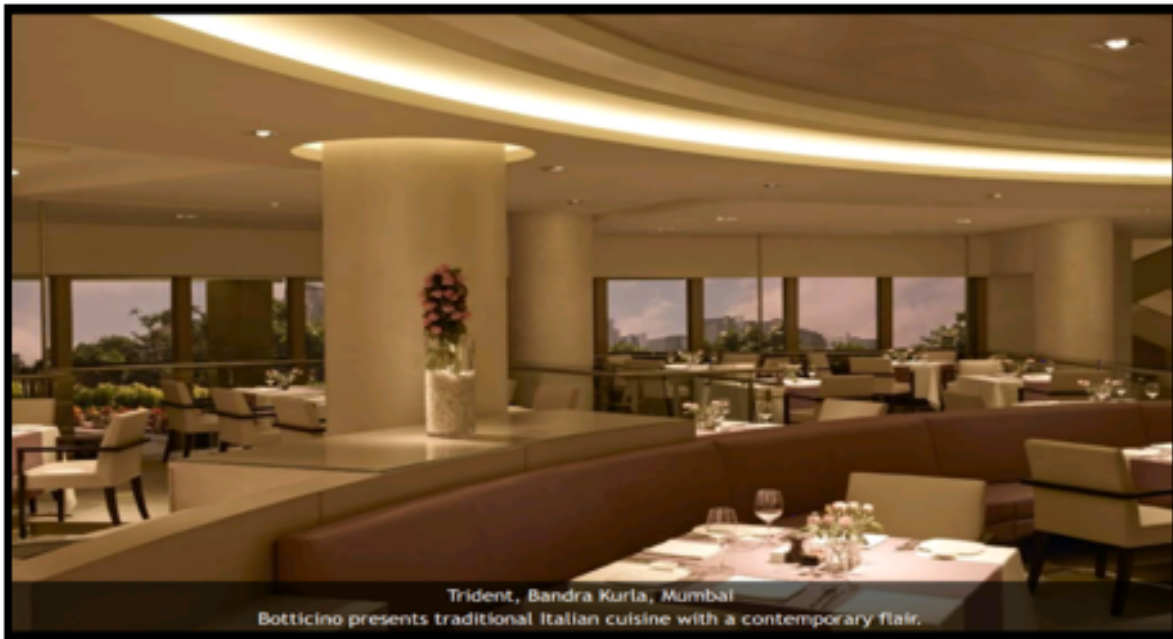
			8 pcs
▲ Salmon uramaki			₹ 1195
<i>avocado, cream cheese, truffle oil 295 cal 176 gms</i>			
    			
▲ Samurai maki			₹ 1195
<i>tuna in and out, jalapeños, caramelised onion 215 cal 114 gms</i>			
   			
▲ Rainbow roll			₹ 1195
<i>hamachi, tuna, salmon, avocado, piquant mayonnaise 374 cal 250 gms</i>			
    			
▲ Moshi-Moshi uramaki			₹ 1195
<i>4 pieces each of seared tuna and salmon rolled with crab meat, avocado, unagi sauce</i>			
<i>455 cal 245 gms</i>    			
▲ Sashimi	6pcs	2pcs	
<i>Shake 41 cal 28 gms (per piece)</i>	₹ 1625		₹ 695
<i>Tuna Saku 48 cal 28 gms (per piece)</i>	₹ 1625		₹ 695
<i>Hamachi 43 cal 28 gms (per piece)</i>	₹ 2025		₹ 975
■ Nigiri	6pcs	2pcs	
<i>Avocado 48 cal 25 gms (per piece)</i>	₹ 525		₹ 365
<i>Takuan 68 cal 42 gms (per piece)</i>	₹ 525		₹ 365
<i>Sweet pepper 55 cal 32 gms (per piece)</i>	₹ 525		₹ 365
<i>Shiitake 105 cal 62 gms (per piece)</i>	₹ 525		₹ 365
 Vegetarian ▲ Contains egg, meat or seafood			
 Contains shellfish  Contains egg  Contains pork  Contains fish & fish products  Contains alcohol  Contains gluten			
 Contains nuts  Contains sulphites  Contains milk & milk products  Contains soybean & their products			
<p>An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary. The above mentioned calorific values are based on standard recipes and often vary basis customisation. Should you be allergic to any ingredient, please bring it to the attention of the server. All food is cooked in refined sunflower oil, olive oil or butter. We levy no service charge. 18% Goods and Services Tax is applicable on all prices.</p>			

▲ Nigiri - seafood	6pcs	2pcs
Shake 81 cal 63 gms (per piece)	₹ 1625	₹ 695
Ebi 73 cal 58 gms (per piece)	₹ 1525	₹ 715
Hamachi 67 cal 43 gms (per piece)	₹ 2025	₹ 975
Unagi 95 cal 58 gms (per piece)	₹ 2025	₹ 975
Kanikama 55 cal 33 gms (per piece)	₹ 2025	₹ 975
Ama ebi 80 cal 63 gms (per piece)	₹ 2025	₹ 975

 Vegetarian
  Contains egg, meat or seafood
 Contains shellfish
  Contains egg
  Contains pork
  Contains fish & fish products
  Contains alcohol
  Contains gluten
 Contains nuts
  Contains sulphites
  Contains milk & milk products
  Contains soybean & their products

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BOTTICINO



BOTTICINO IS THE ITALIAN SPECIALITY RESTAURANT IN TRIDENT, BANDRA KURLA, MUMBAI, NAMED FOR PIETRA DI BOTTICINO, THE BEAUTIFULLY VEINED ITALIAN MARBLE THAT HAS BEEN USED EXTENSIVELY THROUGHOUT THE HOTEL. THE RESTAURANT PRESENTS TRADITIONAL ITALIAN CUISINE WITH A CONTEMPORARY TWIST. A GRAPPA DISPLAY- THE FIRST OF ITS KIND IN THE COUNTRY- WITH A COMPREHENSIVE RANGE OF GRAPPA, AND AN EXQUISITE ENOTECA (THE ITALIAN NAME FOR THE PLACE WHERE BOTTLES OF WINE FROM ALL OVER THE WORLD ARE DISPLAYED FOR TASTING OR PURCHASE) WITH AN EXTENSIVE SELECTION OF FINEST WINES TOGETHER ENSURE THAT BOTTICINO OFFERS GUESTS ONE OF THE FINEST EXPERIENCES OF ITALY'S VIBRANT CULTURE AND CUISINE. THIS RESTAURANT CAN SEAT UP TO 52 GUESTS

LUNCH IS SERVED FROM 12 NOON TO 3 PM

DINNER IS SERVED FROM 7 PM TO 11:45 PM

THERE ARE THREE DIFFERENT SET MENUS IN THE RESTAURANT PRICED AT 3500, 4000, 5000+ TAXES

APPETISERS

- **Double cooked mozzarella** ₹ 1095
bell peppers, basil purée, olive dust | 330 cal | 140 gms
Ⓜ Ⓟ
- **Botticino garden salad** ₹ 1095
mixed greens, roasted vegetables, raspberry dressing | 535 cal | 120 gms
- **Burrata** ₹ 1095
tomato, cipollini onions, avocado and figs | 432 cal | 140 gms
Ⓜ Ⓟ
- ▲ **Avocado and tiger prawn salad** ₹ 1525
chicken and anchovy dressing, caper-jalapeño gel, flying fish roe | 571 cal | 152 gms
Ⓟ Ⓜ
- ▲ **Chicken terrina** ₹ 1525
grape, red wine sauce, broccoli, charred grapes, salsa al vino | 701 cal | 152 gms
Ⓟ Ⓟ
- ▲ **Prosciutto de Parma** ₹ 1525
homemade cheese, melon, pistachio and celery | 817 cal | 140 gms
Ⓟ Ⓟ Ⓜ

SOUPS

- **Minestrone a 'la Botticino** ₹ 765
parmesan, extra virgin olive oil | 200 cal | 180 ml
Ⓟ
- **Mushroom espuma** ₹ 765
brioche chips, truffle oil, cheese crumble | 181 cal | 180 ml
Ⓜ Ⓟ Ⓟ
- ▲ **Chicken consommé** ₹ 785
tortellini, mirepoix | 248 cal | 180 ml
Ⓜ Ⓟ
- ▲ **Country style pork soup** ₹ 785
pork sausage, basil | 304 cal | 180 ml
Ⓟ Ⓟ Ⓜ

■ Vegetarian ▲ Contains egg, meat or seafood

Ⓜ Contains shellfish Ⓟ Contains egg Ⓜ Contains pork Ⓜ Contains fish & fish products Ⓟ Contains alcohol

Ⓜ Contains gluten Ⓟ Contains nuts Ⓜ Contains sulphites Ⓟ Contains milk & milk products

Ⓟ Contains soybean & their products

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We levy no service charge. 18% Goods and Services Tax is applicable on all prices.

PASTA

- | | |
|---|--------|
| <p>■ Chitarra pomodoro
cherry tomato, basil, burrata cheese 860 cal 220 gms
Ⓢ Ⓜ</p> | ₹ 1195 |
| <p>■ Spaghetti cacio pepe
black pepper, butter, parmesan, pecorino 790 cal 220 gms
Ⓜ Ⓞ</p> | ₹ 1195 |
| <p>■ Pepper gnocchi
parmesan fondue, rye croutons, carrots 940 cal 220 gms
Ⓢ Ⓜ Ⓞ</p> | ₹ 1195 |
| <p>▲ Burrata ravioli
white aubergine sauce, candied tomatoes, eggplant chips 940 cal 220 gms
Ⓞ Ⓜ Ⓞ</p> | ₹ 1195 |
| <p>▲ Mushroom and garlic agnolotti
black garlic, zucchini, parmesan 970 cal 220 gms
Ⓢ Ⓜ Ⓞ</p> | ₹ 1195 |
| <p>▲ Homemade garganelli and tiger prawn
bisque emulsion, chilli and garlic 1090 cal 220 gms
Ⓢ Ⓜ Ⓞ Ⓞ</p> | ₹ 1945 |
| <p>▲ Tagliatelle with chicken thigh
ligurian pesto, wilted greens 1510 cal 220 gms
Ⓢ Ⓜ Ⓞ Ⓞ</p> | ₹ 1525 |
| <p>▲ Orecchiette and pork sausage ragu
broccoli, sage 1170 cal 220 gms
Ⓢ Ⓢ Ⓞ Ⓞ</p> | ₹ 1945 |

RISOTTO

- | | |
|---|--------|
| <p>■ Brown butter sage risotto
grilled asparagus, squash and parmesan fondue 710 cal 220 gms
Ⓜ Ⓞ</p> | ₹ 1395 |
| <p>■ Porcini and truffle risotto
braised mushrooms, burrata, white truffle oil 840 cal 220 gms
Ⓢ Ⓜ Ⓞ</p> | ₹ 1395 |
| <p>▲ Scallop and shrimp risotto
lemon mascarpone and antiboise 760 cal 220 gms
Ⓞ Ⓜ Ⓢ</p> | ₹ 1945 |

■ Vegetarian ▲ Contains egg, meat or seafood






























Ⓢ Contains shellfish Ⓞ Contains egg Ⓢ Contains pork Ⓢ Contains fish & fish products Ⓞ Contains alcohol

Ⓢ Contains gluten Ⓞ Contains nuts Ⓢ Contains sulphites Ⓜ Contains milk & milk products

Ⓞ Contains soybean & their products

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MAIN COURSE

- | | |
|--|--------|
| <p> Corn meal crusted eggplant parmigiana
tomato honey emulsion, mozzarella fondue, milk crumble 1020 cal 220 gms
 </p> | ₹ 1295 |
| <p> Semolina gnocchi
ratatouille, pepper coulis, rice chips 920 cal 220 gms
 </p> | ₹ 1295 |
| <p> Pan seared Sea bass
peas, grilled leeks, almond veloute, fennel and pickled cucumber 890 cal 220 gms
  </p> | ₹ 2035 |
| <p> Pan seared Scottish salmon
braised cabbage, onion chives and green apple dressing 710 cal 220 gms
  </p> | ₹ 2645 |
| <p> Chicken rollatini
wild mushroom, celeriac, roasted carrots, jus lié 1510 cal 220 gms
   </p> | ₹ 1735 |
| <p> Herb crusted lamb loin
pepper and potato rouille, seared artichoke, onions, mint gel 910 cal 240 gms
   </p> | ₹ 2950 |
| <p> 9 hours slow braised pork belly
smoked potato, charred baby romaine, aged balsamic 1850 cal 240 gms
   </p> | ₹ 1925 |

 Vegetarian  Contains egg, meat or seafood

 Contains shellfish  Contains egg  Contains pork  Contains fish & fish products  Contains alcohol

 Contains gluten  Contains nuts  Contains sulphites  Contains milk & milk products

 Contains soybean & their products

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DESSERT

- | | |
|--|-------|
| <p>▲ Ciliegia
vanilla and cinnamon mousse, fresh cherry compote,
bitter chocolate sorbet 460 cal 120 gms
Ⓜ Ⓟ Ⓞ</p> | ₹ 785 |
| <p>▲ Chocolate fondant
(please allow 15 minutes for preparation)
with sea salt caramel ice cream 630 cal 120 gms
Ⓜ Ⓟ Ⓞ</p> | ₹ 785 |
| <p>▲ Tiramisu
espresso, kahlua soaked savoiardi biscuits, mascarpone cheese 680 cal 120 gms
Ⓜ Ⓟ Ⓞ Ⓟ</p> | ₹ 785 |
| <p>▲ Homemade ice cream
vanilla and mascarpone Sicilian pistachio
370 cal 220 gms
Ⓟ Ⓞ</p> | ₹ 715 |
| <p>■ Selection of homemade sorbet (any 2)
passion fruit peach bitter chocolate sorbet
260 cal 129 gms</p> | ₹ 715 |

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PRESTO

Benvenuto al Botticino!

Please let your server know your selection of
any one dish per course


Bon Appetito!

SOUP AND APPETIZER

 **Burrata**

tomato, cipollini onions, avocado and figs / 432 cal / 140 gms



 **Botticino garden salad**

mixed greens, roasted vegetables, raspberry dressing / 535 cal / 120 gms

 **Roman minestrone a 'la Botticino**

parmesan, extra virgin olive oil / 200 cal / 180 gms



 **Chicken ciccio**

grape relish, beetroot, broccoli, red wine reduction / 543 cal / 272 gms



 **Lobster and avocado**

mango, arugula, confit tomato / 571 cal / 125 gms




PASTA AND MAIN COURSE

 **Spaghetti aglio olio**




garlic, chilli, extra virgin olive oil / 944 cal / 154 gms



 **Butter nut squash tortellini**



parmesan and sage cream, candied orange, wild rocket emulsion,
frosted seeds / 549 cal / 229 gms



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service charge. *18% Goods and Services Tax is applicable on all prices.

PRESTO

 **Porcini and truffle risotto**


braised mushrooms, burrata, white truffle oil / 840 cal / 220 gms



 **Semolina gnocchi**


ratatouille, pepper coulis, rice chips / 920 cal / 220 gms



 **Pan seared Bay of Bengal beekti**


peas, grilled leeks, almond veloute, fennel and pickled cucumber / 890 cal / 220 gms



 **Whole wheat fusilli with chicken thigh**

ligurian pesto, wilted greens / 1510 cal / 220 gms




 **Chicken and pistachio ballotine**

braised mushroom, roasted carrot cream, baked potato, jus de lie / 968 cal / 462 gms



DESSERT

 **Tiramisu**




espresso, kahlua soaked savoiardi biscuits, mascarpone cheese / 680 cal / 120 gms



 **Homemade sorbets**


sanguinello orange sorbet | raspberry sorbet / 260 cal / 120 gms

INR 1950* PER PERSON

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 Contains alcohol  Contains gluten  Contains nuts  Contains sulphites

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PRESTO

Benvenuto al Botticino!

Please let your server know your selection of any one dish per course

Bon Appetito!

SOUP AND APPETIZER

 **Burrata**


quinoa, peppers, cucumber, olive crisp / 432 cal / 140 gms



 **Salad of avocado and radicchio**

picked onion, pine nuts, raisins / 432 cal / 140 gms



 **Wild mushroom soup**

truffle oil, parmesan cheese crumble / 181 cal / 180 ml



 **Baked parmesan chicken**

chicken anchovies sauce, baguette chips, romaine / 356 cal / 275 gms



 **Avocado and tiger prawn salad**

chicken and anchovy dressing, caper-jalapeño gel, flying fish roe / 571 cal / 152 gms



PASTA AND MAIN COURSE

 **Spaghetti aglio olio**

garlic, chilli, extra virgin olive oil / 944 cal / 154 gms







 **Burrata ravioli**



white aubergine sauce, candied tomatoes, eggplant chips / 940 cal / 220 gms



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PRESTO

■ **Brown butter sage risotto**
grilled asparagus, squash and
parmesan fondue / 710 cal / 340 gms
Ⓜ Ⓟ

■ **Corn meal crusted eggplant parmigiana**
tomato honey emulsion, mozzarella fondue,
milk crumble / 1020 cal / 220 gms
Ⓜ Ⓟ

▲ **Pan seared red snapper**
parmesan and white wine farro, orange sauce / 890 cal / 220 gms
Ⓜ Ⓟ

▲ **Orecchiette with chicken bolognaise**
broccoli, sage / 723 cal / 374 gms
Ⓜ Ⓟ

▲ **Brick chicken**
roast carrot cream, mushroom, jus de lie / 1079 cal / 380 gms
Ⓜ Ⓟ

DESSERT

▲ **Pecan chocolate moelleux with bailey's cream**
rocky road ice cream / 831 cal / 145 gms
Ⓜ Ⓟ

■ **Homemade ice cream**
fiche and grappa Ⓟ / stracciatella Ⓜ / 370 cal / 220 gms

INR 1950* PER PERSON

■ Vegetarian ▲ Contains egg, meat or seafood ✓ Vegan
Ⓜ Contains shellfish Ⓟ Contains egg Ⓠ Contains pork Ⓡ Contains fish & fish products
Ⓢ Contains alcohol Ⓣ Contains gluten Ⓤ Contains nuts Ⓥ Contains sulphites
Ⓦ Contains milk & milk products Ⓧ Contains soybean & their products

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PRESTO

Benvenuto al Botticino!

Please let your server know your selection of
any one dish per course

Bon Appetito!

SOUP AND APPETIZER

 **Burrata**

asparagus, heirloom tomato, kalamata olives / 432 cal / 140 gms



 **Scorched robiola**

truffle, sweet onion, arugula / 719 cal / 229 gms



 **Green pea and butter milk soup**


chevre mousse, sweet peas and leek, mint rusk / 284 cal / 197 ml



 **Frito misto**

quinoa, garlic aioli, tomato relish / 553 cal / 193 gms



 **Parmesan crusted chicken**

truffle cauliflower puree, young potato, morel / 893 cal / 427 gms




PASTA AND MAIN COURSE

 **Spaghetti aglio olio**



garlic, chilli, extra virgin olive oil / 944 cal / 154 gms



 **Porcini and wild mushroom pansotti**

*parmesan and sage cream, candied orange, wild rocket emulsion,
frosted seeds / 749 cal / 261 gms*



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 Contains shellfish  Contains egg  Contains pork  Contains fish & fish products

 Contains alcohol  Contains gluten  Contains nuts  Contains sulphites

 Contains milk & milk products  Contains soybean & their products

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PRESTO

■ Asparagus risotto

asparagus tartare, basil and parmesan / 710 cal / 340 gms



■ Truffle polenta

mushroom ragu, polenta crisp / 1177 cal / 552 gms



▲ Homemade gigli and tiger prawn

bisque emulsion, chilli and garlic / 1090 cal / 220 gms



▲ Butter poached Sea Bass

watermelon compression, cous-cous, tomato anchovy sauce / 723 cal / 481 gms



▲ Chicken and truffle rollatini

celeriac, wild mushroom and roast carrot / 968 cal / 462 gms



DESSERT

▲ Ciliegia

vanilla and cinnamon mousse, fresh cherry compote, bitter chocolate sorbet / 460 cal / 120 gms



■ Affogato

almond crumble, chocolate brownie, vanilla ice cream, chocolate sauce / 370 cal / 220 gms



INR 1950* PER PERSON

■ Vegetarian ▲ Contains egg, meat or seafood ✓ Vegan

Ⓜ Contains shellfish Ⓡ Contains egg Ⓢ Contains pork Ⓢ Contains fish & fish products

Ⓟ Contains alcohol Ⓡ Contains gluten Ⓡ Contains nuts Ⓢ Contains sulphites

Ⓜ Contains milk & milk products Ⓡ Contains soybean & their products

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PRESTO

Benvenuto al Botticino!

Please let your server know your selection of
any one dish per course

Bon Appetito!

SOUP AND APPETIZER

 **Burrata**

tomato, cipollini onions, avocado and figs / 432 cal / 140 gms



 **Compressed water melon and chevre**

valencia orange, melon jam, bread chip / 341 cal / 456 gms



 **Asparagus soup**


homemade cheese, asparagus tartar / 284 cal / 197 ml



 **Chicken terrine**

broccoli, grape reduction, potato / 543 cal / 272 gms



 **Home cured Scottish salmon | A la minute smoke**

cucumber panna cotta, beetroot, onion, caper berry,
orange gel / 251 cal / 174 gms



PASTA AND MAIN COURSE

 **Spaghetti aglio olio**



garlic, chilli, extra virgin olive oil / 944 cal / 154 gms



 **Aged parmesan and truffle explosion**

celery béarnaise, truffle oil, hand rolled pasta / 988 cal / 294gms



 Vegetarian  Contains egg, meat or seafood  Vegan

 Contains shellfish  Contains egg  Contains pork  Contains fish & fish products

 Contains alcohol  Contains gluten  Contains nuts  Contains sulphites

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PRESTO

■ **Tomato and burrata risotto**

confit tomato, basil and pine nuts / 451 cal / 347 gms



■ **Baked artichoke**

mushroom, pumpkin, parmesan fondue / 521 cal / 281 gms



▲ **Penne rigate and tiger prawn**

lemon mascarpone cream, aragula, tomato / 1090 cal / 220 gms



▲ **Chilli fennel custed red snapper**

warm potato and olive hash, orange and basil sauce / 890 cal / 220 gms



▲ **Slow cooked roast chicken**

braised onions, carrots, asparagus / 1079 cal / 380 gms



DESSERT

■ **Blueberry "FroYo"**

blueberry frozen yoghurt, lacquered nuts, fresh fruit,
chia seeds / 342 cal / 190 gms



▲ **Hazelnut caraboom with passion fruit crèmeux**

stracciatella ice cream / 949 cal / 150 gms



INR 1950* PER PERSON

■ Vegetarian ▲ Contains egg, meat or seafood ✓ Vegan

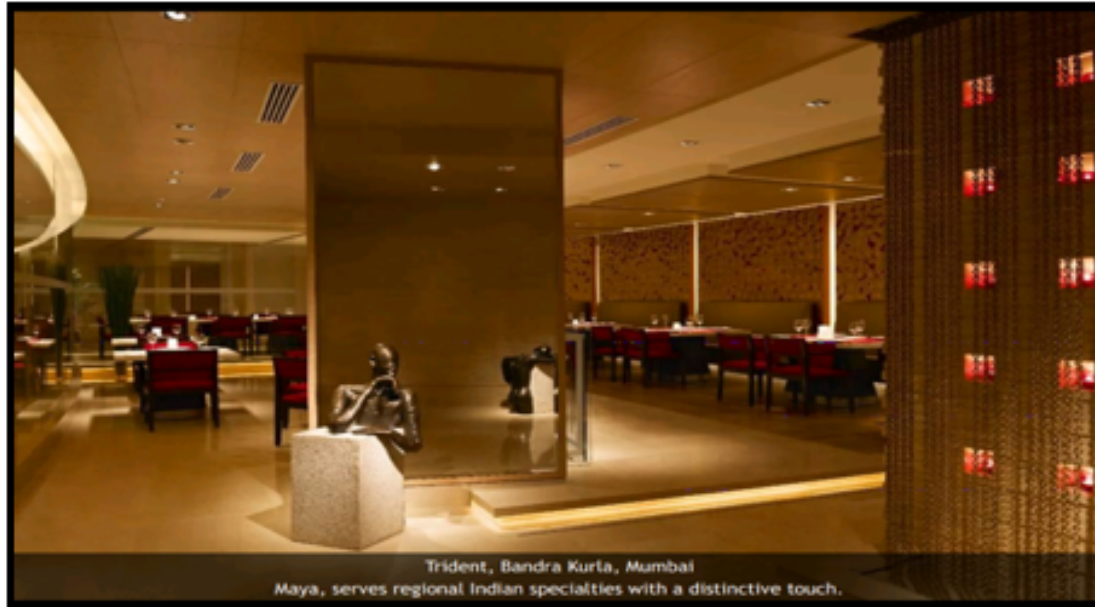
Ⓜ Contains shellfish Ⓡ Contains egg Ⓢ Contains pork Ⓢ Contains fish & fish products

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MAYA



MAYA IS AN ANCIENT SANSKRIT WORD FOR ILLUSION ALTHOUGH THE WORD HAS MANY MEANINGS IN INDIAN RELIGIONS, IT IS MOST COMMONLY SAID TO BE THE PRINCIPAL CONCEPT THAT MANIFESTS, PERPETUATES AND GOVERNS THE ILLUSION AND DREAM OF DUALITY IN THE UNIVERSE. IT IS ALSO THE NAME OF THE INDIAN SPECIALITY RESTAURANT AT TRIDENT, BANDRA KURLA, MUMBAI. CREATIVELY CAPTURING THE ESSENCE OF MODERN INDIA, MAYA SERVES TRADITIONAL AND REGIONAL FARE IN A CONTEMPORARY AND DRAMATIC AMBIENCE.

LUNCH IS SERVED FROM 12 NOON TO 3 PM

DINNER IS SERVED FROM 7 PM TO 11:45 PM

THERE IS OPTION FOR THALIS IN MAYA STARTING FROM 1,495 FOR VEGETARIAN THALI, 1,795 FOR MEAT & SEAFOOD THALI PRICED AT 1,795. THERE ARE ALSO TWO SET MENUS PRICED AT 2,750 & 3,250 RESPECTIVELY.

SOUPS & APPETISERS

- | | |
|---|--------|
| <p>■ Tamatar aur kali mirch ka shorba
spiced tomato broth, tomato cut 228 cal 199 gms</p> <p>☞ ☞</p> | ₹ 735 |
| <p>▲ Murgh ka shorba
burnt garlic, onion, chicken haleem 317 cal 254 gms</p> <p>☞ ☞</p> | ₹ 755 |
| <p>■ Dahi ke kebab
semolina crust fried yogurt galette, flattened gram, marinated red beet 679 cal 387 gms</p> <p>☞ ☞</p> | ₹ 1085 |
| <p>■ 'Khubani' pipli paneer tikka
apricot stuffed char grilled cottage cheese kebab marinated with long pepper 831 cal 423 gms</p> <p>☞ ☞</p> | ₹ 1075 |
| <p>■ Chowk ke aloo tikki
shallow fried galettes of potato, home pickled cucumber, potato salli 672 cal 155 gms</p> <p>☞ ☞</p> | ₹ 1075 |
| <p>■ Chaat 'kale and spinach'
crispy fritters served with raw banana mash, sesame tamarind chutney 263 cal 292 gms</p> <p>☞ ☞</p> | ₹ 1075 |
| <p>▲ Green chilli and garlicthecha prawns 'tandoori'
tandoor cooked prawns marinated with local chilli and garlic 350 cal 461 gms</p> <p>☞ ☞ ☞</p> | ₹ 2045 |
| <p>▲ Nagori mirch ke chooze
charred chicken, 'smoked' chilli, pumpkin pepitas 830 cal 369 gms</p> <p>☞ ☞</p> | ₹ 1335 |
| <p>▲ Mangalore chilli chicken skewers
pan fried chicken skewers, sago curd pachadi, malgapadi dust 862 cal 445 gms</p> <p>☞ ☞</p> | ₹ 1335 |
| <p>▲ Rampuri 'gosht' seekh
hand pounded lamb skewers seasoned with aromatic spices, chargrilled 1226 cal 569 gms</p> <p>☞ ☞</p> | ₹ 1445 |

■ Vegetarian ▲ Contains egg, meat or seafood

☞ Contains shellfish ☞ Contains egg ☞ Contains pork ☞ Contains fish & fish products ☞ Contains alcohol

☞ Contains gluten ☞ Contains nuts ☞ Contains sulphites ☞ Contains milk & milk products

☞ Contains soybean & their products

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MAYA SIGNATURE APPETISERS

- | | |
|---|--------|
| <p>■ Elements of earth 'khumb gilawat'
<i>pan fried mushroom gallettes, almond and walnut soil 2506 cal 546 gms</i></p> <p>Ⓜ Ⓟ</p> | ₹ 1075 |
| <p>■ Khali ki broccoli
<i>tandoor cooked broccoli marinated with mustard and poppy seed 442 cal 640 gms</i></p> <p>Ⓜ</p> | ₹ 1075 |
| <p>■ Safeed till aur palak ke kebab
<i>sesame crusted gallettes of spinach, yoghurt and walnut center 614 cal 339 gms</i></p> <p>Ⓜ</p> | ₹ 1075 |
| <p>▲ 'Quemado' malai chicken tikka
<i>chicken morsels marinated with yoghurt, cardamom and nutmeg 793 cal 303 gms</i></p> <p>Ⓜ Ⓜ Ⓟ</p> | ₹ 1335 |
| <p>▲ Tandoori nalli
<i>twice cooked baby lamb shank marinated with yoghurt, chilli and mace 420 cal 497 gms</i></p> <p>Ⓜ Ⓜ</p> | ₹ 1445 |

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Ⓜ Contains shellfish Ⓞ Contains egg Ⓜ Contains pork Ⓢ Contains fish & fish products Ⓟ Contains alcohol

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MAIN COURSE

- | |
|---|
| <p>■ Gucchi khumb mutter aur hara pyaz ₹ 1445
finest Kashmiri morels, green peas and onions tossed with aromatic curry 679 cal 280 gms
Ⓜ Ⓟ</p> |
| <p>■ Maya butter paneer makhani ₹ 1125
cottage cheese simmered in creamy tomato gravy, dried fenugreek, white butter 865 cal 360 gms
Ⓜ Ⓟ</p> |
| <p>■ 'Hyderabadi' nizami subz ki handi ₹ 1125
mélange of seasonal vegetables, aubergine with roselle leaf 620 cal 240 gms
Ⓜ Ⓟ</p> |
| <p>■ Paneer sirka pyaz aur hari mirch ₹ 1125
cottage cheese, brined onions, fresh chillies napped in onions and tomatoes 794 cal 297 gms
Ⓜ Ⓟ</p> |
| <p>■ Dahi baked bhindi masala ₹ 1125
'yoghurt baked' fried okra with house made spiced raw mango and cilantro 643 cal 707 gms
Ⓜ</p> |
| <p>▲ Kacche kairi ka jhinga ₹ 1815
prawns simmered in fresh raw mango curry 656 cal 487 gms
Ⓜ</p> |
| <p>▲ Tandoori murgh aur shimla mirch ka kurchan ₹ 1495
pan fried chicken slivers tossed with capsicum, onions and tomatoes 761 cal 356 gms
Ⓜ Ⓟ</p> |
| <p>▲ Lazeez murgh korma ₹ 1495
chicken morsels napped in saffron, yoghurt and cashew nut gravy 995 cal 428 gms
Ⓜ Ⓟ</p> |
| <p>▲ Maya makhnwala murgh ₹ 1495
charred chicken tikka, creamy tomato makhani, dried fenugreek, white butter 461 cal 294 gms
Ⓜ Ⓟ</p> |
| <p>▲ Dum ki nalli ₹ 1695
baby lamb shanks cooked overnight with brown garlic, onion and saffron 1128 cal 751 gms
Ⓜ Ⓜ Ⓟ</p> |
| <p>▲ Laal maas ₹ 1695
smoked Rajasthani lamb curry spiced with 'Mathania' chillies 1782 cal 597 gms
Ⓜ</p> |

■ Vegetarian ▲ Contains egg, meat or seafood

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Ⓜ Contains gluten Ⓜ Contains nuts Ⓜ Contains sulphites Ⓜ Contains milk & milk products

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MAYA SIGNATURE MAIN COURSE

- | | |
|--|--------|
| <p>■ Karol baugh ke chole palak
<i>chickpea tossed in spinach with cumin, whole garlic and white butter 454 cal 656 gms</i>
Ⓟ</p> | ₹ 1155 |
| <p>■ Khajoor mawe ke kofte
<i>date stuffed cottage cheese dumplings simmered in a smoked tomato gravy 1003 cal 496 gms</i>
Ⓟ Ⓢ Ⓣ</p> | ₹ 1155 |
| <p>▲ Gongura maamsam
<i>goat kid chunks simmered in roselle leaves, garlic and chillies 992 cal 710 gms</i>
Ⓟ</p> | ₹ 1695 |
| <p>▲ Gosht kheema, methi aur anda
<i>fenugreek flavoured pounded baby goat meat with chillies and hens egg 1362 cal 715 gms</i>
Ⓟ Ⓞ Ⓣ</p> | ₹ 1695 |

SIDES

- | | |
|--|-------|
| <p>■ Raita
<i>churned yoghurt with roasted cumin and chilli 222 cal 241 gms</i>
<i>cucumber 237 cal 245 gms</i>
<i>pomegranate and mint 231 cal 255 gms</i>
<i>boondi 227 cal 255 gms</i>
Ⓟ</p> | ₹ 285 |
| <p>■ Dal Makhani
<i>black lentils cooked overnight with tomatoes and white butter 342 cal 255 gms</i>
Ⓟ</p> | ₹ 735 |
| <p>■ Dal tadka
<i>yellow lentils tempered with cumin and garlic 472 cal 228 gms</i>
Ⓟ</p> | ₹ 735 |

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Ⓠ Contains gluten Ⓨ Contains nuts Ⓛ Contains sulphites Ⓜ Contains milk & milk products

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RICE

■ Steamed rice | 360 cal | 200 gms ₹ 545

Awadhi 'yakhni' biryani
served with salan and raita

■ vegetable | 1582 cal | 414 gms ₹ 1025

▲ chicken | 923 cal | 528 gms ₹ 1335

▲ lamb | 1737 cal | 715 gms ₹ 1445



▲ Parat ka jheenga pulao ₹ 1445

basmati rice with pan tossed prawns, capsicum,
green chilli and onion | 640 cal | 462 gms



BREADS

■ Tandoori roti ₹ 285

whole wheat bread prepared over hot charcoal | 143 cal | 93 gms



■ Missi roti ₹ 285

gram flour bread with onion, green chilli and cumin | 609 cal | 185 gms

Naan

■ butter | garlic | cheese ₹ 285

184 cal | 92 gms



■ Paratha (tawa/tandoor) ₹ 285

plain | mint | chilli

215 cal | 103 gms



■ Jodhpuri paratha (per piece) ₹ 285

shallow fried bread filled with spicy lentils | 397 cal | 101 gms



Kulcha (per piece)

■ potato and feta | 207 cal | 262 gms ₹ 285

▲ gosht kheema and hari mirch | 207 cal | 262 gms ₹ 395



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DESSERT

- | | |
|---|-------|
| <p>■ Modern India's double ka meetha
sweetened brioche, saffron sauce,
cardamom ice cream 931 cal 231 gms
Ⓜ Ⓜ Ⓜ</p> | ₹ 735 |
| <p>■ Badam aur boondi makkhan malai
milk poached almonds, warm sweetened
gram flour sphere, malai 570 cal 430 gms
Ⓜ Ⓜ</p> | ₹ 735 |
| <p>■ Gulkand gulab jamun
stewed rose petal stuffed fried cottage cheese
dumplings soaked in sugar syrup 468 cal 164 gms
Ⓜ Ⓜ</p> | ₹ 735 |
| <p>■ Toffee rasmalai
poached cottage cheese dumplings soaked
in toffee flavoured milk 236 cal 122 gms
Ⓜ Ⓜ</p> | ₹ 735 |
| <p>■ Kulfi
litchi compote, vodka, rose jelly 174 cal 128 gms
Ⓜ Ⓜ Ⓜ</p> | ₹ 735 |
| <p>▲ Homemade ice cream and sorbet
filter coffee 178 cal 130 gms
anjeer and badam 188 cal 130 gms
turmeric 193 cal 130 gms
lime ginger 62 cal 54 gms
mango mint 71 cal 54 gms
guava chilli 69 cal 54 gms
Ⓜ Ⓜ</p> | ₹ 625 |

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TRIDENT PATISSERIE & DELICATESSEN



SERVING THE FINEST SELECTION OF GOURMET INDULGENCES, THE TRIDENT PATISSERIE AND DELICATESSEN IS EVERY GUEST'S PERFECT STOP FOR THE BEST SALADS, ARTISANAL BREADS, CHEESE AND A RANGE OF HANDPICKED GOURMET PRODUCTS. A WIDE RANGE OF HEALTHY SALADS, DELICIOUS SANDWICHES AND SAVOURY BAKERY PRODUCTS PROVIDE THE IDEAL CHOICES FOR A QUICK LUNCH. GUEST CAN EVEN DESIGN A CAKE TO THEIR OWN EXACTING CREATIVE STANDARDS AND THE TALENTED PATISSERIE TEAM WILL CRAFT EXCLUSIVELY AND EXPERTLY FOR YOU.

OPEN: 8 AM TO 8 PM (MONDAY THROUGH SATURDAY)

10 AM TO 6 PM (ON SUNDAYS)

TRIDENT CLUB LOUNGE



IT IS AN EXCLUSIVE LOUNGE FOR THE GUESTS STAYING ON TRIDENT CLUB FLOORS. THE CLUB LOUNGE SERVES BREAKFAST EVERY MORNING AND HOSTS A COCKTAIL HOUR IN THE EVENINGS, WITH COMPLIMENTARY TEA, COFFEE AND LIGHT SNACKS THROUGHOUT THE DAY. THE INTERNET USAGE IN THE LOUNGE IS ALSO COMPLIMENTARY FOR TRIDENT CLUB GUESTS.

POURING BRANDS OF COCKTAIL HOURS:

- BEEFEATERS GIN
- BACARDI WHITE RUM
- BALLENTINE'S SCOTCH WHISKEY
- ABSOLUT VODKA
- RASA CABERNET SAUVIGNON
- SULA SAUVIGNON BLANC



IN ROOM DINING

A COMPLETE DINING EXPERIENCE WITH ADDED BENEFIT OF COMPLETE PRIVACY IN EACH GUEST ROOM.

IRD WORKS AROUND THE CLOCK.

SIDEBOARDS

THERE ARE 3 SIDEBOARDS IN THE RESTAURANTS WITH OPERA SYSTEM ON THE COMPUTER AND A CASH COUNTER ATTACHED TO THE OPERA. THE STATION HOLDER IS RESPONSIBLE FOR THEIR SIDE BOARD. THE SIDE BOARD IS STACKED WITH DINNER NAPKINS AND WATER GOBLET, THE DRAWERS HAVE ESSENTIALS LIKE STRAWS, CHOPSTICKS AND CUTLERY. SERVING SPOONS ARE ALSO PLACED IN THE SIDE STATION. EXTRA BNB PLATES, CRUET SETS, CONDIMENTS FOR PIZZA SERVICE, SUGAR CADDIES ARE ALSO PLACED IN THE SIDE STATION. MANUAL KOT PAD AND CHECK CARRIER IS KEPT IN THE SIDE STATION. A JACK STAND AND AN AMERICAN SERVING BOARD IS KEPT ON THE STAND, SERVING TRAYS ARE ALSO KEPT IN THE SIDE STATION WITH THE MENUS.

CONFERENCE HALL

ORLOFF



ORLOFF IS FURNISHED IN MUTED TONES AND PROVIDES AN IDEAL VENUE FOR SMALLER EVENTS OR BOARD MEETINGS. IT FEATURES A DROP DOWN PROJECTOR AND SCREEN TO ENSURE THE BEST UTILISATION OF SPACE WITH HIGH QUALITY IMAGE PROJECTION. TASTEFULLY DECORATED, THE VENUE IS ALSO PERFECT FOR NETWORKING COCKTAILS AND SMALL DINNERS.

CULLINAN



SPREAD OVER 1220 SQUARE FEET, CULLINAN IS WELL-EQUIPPED FOR SMALLER GATHERINGS. IT CAN BE COMBINED WITH THE ADJACENT ORLOFF FOR LARGER MEETINGS, SHOULD YOU SO REQUIRE. THE VENUE COMBINES SUPERIOR TECHNOLOGY AND A STYLISH DECOR TO OFFER AN IDEAL SETTING FOR CONFERENCES OR SOCIAL GATHERINGS.

ORLOFF AND CULLINAN COMBINED BANQUET HALLS

FOR LARGER CONFERENCES OR SOCIAL GATHERINGS, ORLOFF AND CULLINAN CAN BE COMBINED TO OFFER A VENUE SPREAD OVER 2,440 SQUARE FEET, FOR UP TO 120 GUESTS. THE VENUE FEATURES A DROP DOWN PROJECTOR AND SCREEN AND LATEST AUDIO-VISUAL AMENITIES FOR SUCCESSFUL EVENTS.



TRIDENT MEETINGS & BUSINESS CENTRE:

TRIDENT, BANDRA KURLA, MUMBAI PROVIDES GUESTS WITH AN EXPANSIVE ARRAY OF MEETING FACILITIES FOR SMALL OR MEDIUM-SIZED GATHERINGS THROUGH TRIDENT MEETINGS.

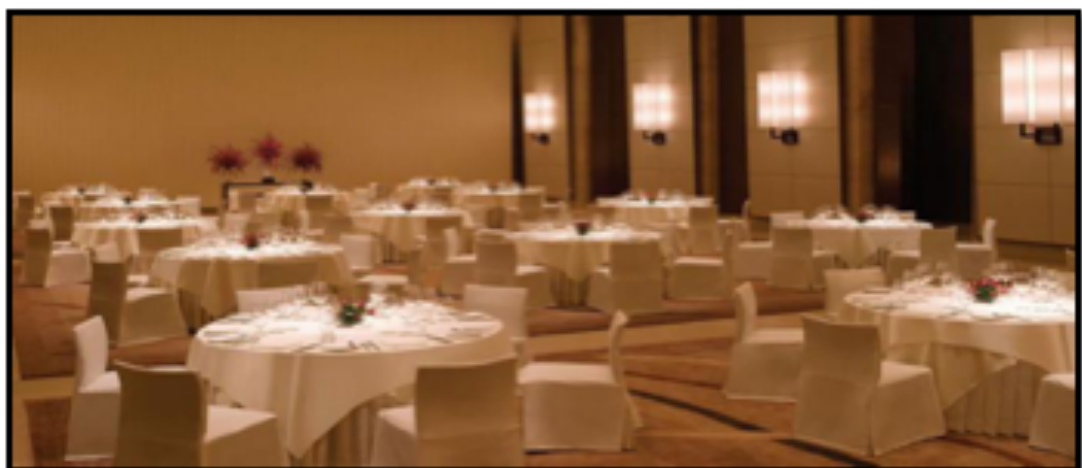
SPECIAL FEATURES

1. SIX MEETINGS ROOMS OFFERING SEATING FOR 4-12 GUEST.
2. FOUR BOARDROOMS CAN SEAT 8-10 GUEST.
3. RECEPTION AREA AND BUSINESS CENTRE WITH SIX DEDICATED COMPUTER WORKSTATION AND AN EXTENSIVE LIBRARY OF COFFEE TABLE REFERENCE BOOKS.
4. WALL SIZE WINDOWS TO ENABLE NATURAL SUNLIGHT TO BRIGHTEN THE ROOM AND EXUDE FRESHNESS.
5. ELECTRONIC BLACKOUT CURTAINS.
6. SUPERIOR QUALITY LARGE SCREENS WITH WIRELESS TECHNOLOGY ENABLED DROP DOWN PROJECTORS IN EACH MEETINGS ROOM WITH STATE OF THE ART SPEAKERS AND REMOTE FACILITIES.
7. BOSE HOME THEATRE SOUND SYSTEMS.
8. LEATHER UPHOLSTERED ERGONOMICS CHAIRS WITH LOW BACK FOR LUMBER SUPPORT.
9. ALL THE MEETING ROOMS HAVE THEIR OWN PRIVATE TERRACE SPACE FOR A BREATH OF FRESH AIR DURING THOSE POWER-PACKED SESSIONS. THESE EXCLUSIVE TERRACES ARE IDEAL FOR A POST MEETING COCKTAIL TO CELEBRATE THE SUCCESS OF A CONFERENCE.
10. ALL THE MEETING ROOM HAVE NATURAL DAY LIGHT.

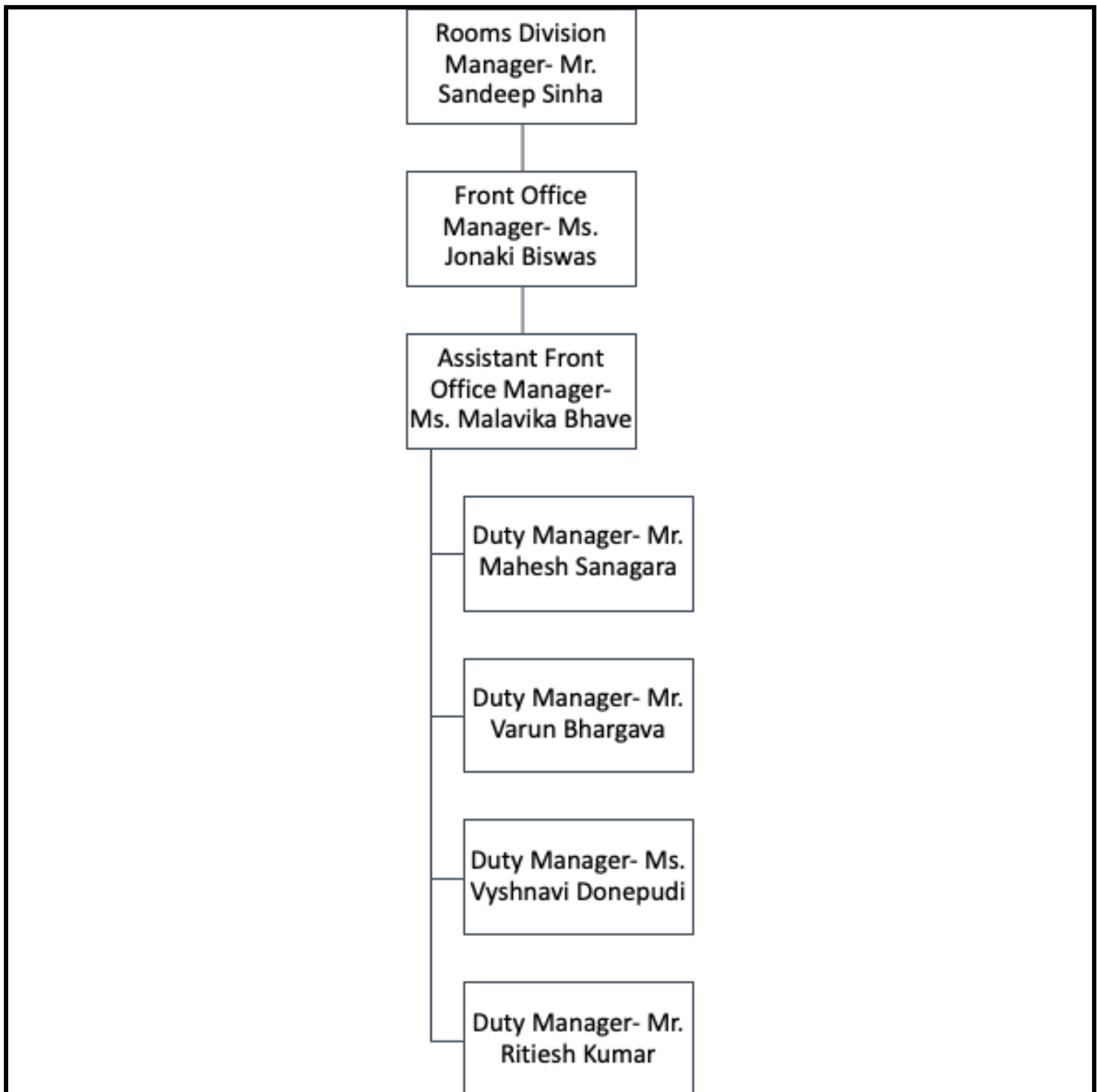
BANQUET



THE BANQUET OPERATIONS ARE QUITE DIFFERENT FROM NORMAL RESTAURANT OPERATIONS. THERE ARE VERY FEW BANQUET HALLS IN THE HOTEL, THERE IS A BIG BALLROOM CALLED GOLCONDA BALLROOM. THE SIZE OF THE GOLCONDA BALLROOM IS 3750 SQ.FT . THE GOLCONDA BALLROOM CAN BE DIVIDED INTO THREE PARTS HAVING A SIZE OF 1250 SQ. FT EACH . GOLCONDA BALLROOM IS SITUATED ON THE 1ST LEVEL OF THE HOTEL.



FRONT OFFICE HIERARCHY



FRONT OFFICE



FRONT OFFICE IS THE FACE OF THE HOTEL. IT IS THE FIRST AREA OF CONTACT FOR ANY GUEST WITH THE GUEST. WHETHER IT BE THROUGH THE RESERVATIONS TEAM OR THROUGH THE GUEST RELATION EXECUTIVE STANDING NEAR THE WELCOME, OR THE BELL DESK NEAR THE ENTRANCE, THE FRONT OFFICE TEAM IS ALWAYS THE FIRST POINT OF CONTACT FOR

THE GUEST WITH THE HOTEL. IT IS ALSO THE LAST POINT OF CONTACT FOR THE GUEST WITH THE HOTEL. THUS, IN A TRUE SENSE FRONT OFFICE CAN MAKE OR BREAK THE IMAGE OF THE HOTEL. FOR EXAMPLE - IF THE GUEST COMES IN THE HOTEL AND HAS SOME ISSUES DURING HIS CHECK-IN, THE GUEST WOULD EVALUATE THEIR EXPERIENCE BASED ON THAT ONE NEGATIVE ASPECT AND WOULD NOT BE SATISFIED WITH THE SERVICES. SIMILARLY, IF THE GUEST HAS AN AMAZING STAY AND IS HAPPY BUT SOMETHING GOES WRONG DURING THE CHECKOUT, IT CAN LEAVE A NEGATIVE IMPACT ON THE GUEST AND THE GUEST WON'T BE A REPEAT GUEST. THEREFORE, THE FRONT OFFICE STAFF HAVE A VERY IMPORTANT ROLE IN THE FUNCTIONING OF THE HOTEL. THE FRONT OFFICE DEPARTMENT HAS A LOT OF DUTIES AND RESPONSIBILITIES AND THE SCOPE OF THE DEPARTMENT IS ALSO QUITE LARGE. THE FRONT OFFICE DEPARTMENT IS AGAIN DIVIDED INTO VARIOUS SECTIONS-TELEPHONES, RESERVATION, RECEPTION, GUEST RELATION EXECUTIVE, BELL DESK, CONCIERGE ETC. THE FRONT OFFICE IS USUALLY ASSOCIATED WITH THE SELLING OF THE ROOMS. IT IS A POINT OF CONTACT FOR THE GUEST WITH THE GUEST. SOME OF THE MAJOR FUNCTIONS OF THIS DEPARTMENT INCLUDE, TAKING RESERVATIONS, GUEST CHECK-INS, GUEST CHECK-OUTS, HELPING THE GUEST WITH ANY INFORMATION, HELPING WITH THE GUEST LUGGAGE, SETTLING OF THE GUEST BILLS, PROBLEM SOLVING, DEALING WITH ANY SITUATION THAT MAY ARISE IN THE LOBBY ETC

THUS, THE SCOPE OF FRONT OFFICE DEPARTMENT IS WIDE AND IT IS A VERY IMPORTANT DEPARTMENT FOR THE SMOOTH FUNCTIONING OF THE HOTEL.

ROOMS

THERE 436 ROOMS AVAILABLE TO THE GUESTS THAT HAVE BEEN FURNISHED AND EQUIPPED KEEPING IN MIND THEIR VARIED BUSINESS AND LEISURE NEEDS. THERE ARE 412 GUEST ROOMS AND 24 SUITES.

THE DIFFERENT TYPES OF ROOMS THAT ARE AVAILABLE IN THE HOTEL WITH THEIR SPECIFICATIONS-

DELUXE ROOMS – 199 ROOMS
SIZE (CARPET AREA) – 325 SQ
FEET



LOCATED FROM LEVEL 2 TO LEVEL 8, ALL DELUXE ROOMS ARE DESIGNED TO COMFORTABLY ACCOMMODATE TWO ADULTS AND INCLUDE TWIN/KING BEDDED CONFIGURATIONS. INTERCONNECTING ROOMS ARE ALSO AVAILABLE IN THIS CATEGORY. EACH DELUXE ROOM FEATURES WHITE OAK WOOD FLOORING, A 32” LCD TELEVISION WITH A DVD PLAYER, A BEDSIDE ALARM CLOCK RADIO, AN ELECTRONIC SAFE, A TEA/COFFEE MAKER, A PERSONAL BAR AND WIRELESS/WIRED INTERNET ACCESS. FLOOR TO CEILING WINDOWS WITH THERMALLY INSULATED GLASS ALLOW AMPLE NATURAL LIGHT INTO THE ROOM WHICH CAN BE MODULATED USING A SHEER CURTAIN OR AN ELECTRONICALLY CONTROLLED BLACK-OUT BLIND. THESE ROOMS ALSO FEATURE GLASS WALLED 3-FIXTURE BATHROOMS FINISHED IN ITALIAN BOTTICINO MARBLE AND EQUIPPED WITH A HAIR DRYER, SELF-LIT MAGNIFYING MIRROR, DUAL FLUSHING WATER CLOSETS AND A SPEAKER WITH INDEPENDENT VOLUME CONTROLS TO LISTEN TO THE TELEVISION.

PREMIER ROOMS - 136 ROOMS

SIZE (CARPET AREA) - 350 SQ FT



THE ROOMS ARE LOCATED FROM LEVEL 2 TO LEVEL 8 IN THE TWO ATRIUM TOWERS OF THE HOTEL AND INCLUDE KING AND TWIN-BEDDED CONFIGURATIONS. DESIGNED IN A UNIQUE WEDGE SHAPE EXPENDING OUT FROM THE ENTRANCE DOOR, THESE ROOMS FEATURE A CURVED WALL OF THE FLOOR TO THE CEILING WINDOWS WITH THERMALLY INSULATED GLASS. IN ADDITION TO ALL THE FACILITIES PROVIDED IN THE DELUXE ROOMS, PREMIER ROOMS ALSO FEATURE A GLASS WRITING DESK AND A 4-FIXTURE BATHROOM WITH A SEPARATE RAIN SHOWER CUBICLE.

TRIDENT CLUB ROOMS - 77

ROOM SIZE (CARPET AREA) = 350-450



LOCATED ON LEVELS 9 THROUGH 11, TRIDENT CLUB ROOMS ARE THE MOST SPACIOUS ROOMS IN THE HOTEL AND ARE IDEAL FOR BUSINESS TRAVELLERS, OFFERING COMPLIMENTARY BREAKFAST, TWO-WAY AIRPORT TRANSFERS AND 24-HOUR BUTLER SERVICE. TRIDENT CLUB GUESTS ENJOY EXCLUSIVE CHECK-IN AND CHECK-OUT FACILITIES AT A PRIVATE RECEPTION COUNTER ON LEVEL 9 AND THE SERVICES OF DEDICATED TRIDENT CLUB STAFF ENSURE THAT EVERY REQUEST IS CATERED TO, DOWN TO THE LAST DETAIL. TRIDENT CLUB GUESTS ALSO HAVE ACCESS TO THE CLUB LOUNGE THAT SERVES BREAKFAST EVERY MORNING AND HOSTS A COCKTAIL HOUR IN THE EVENING WITH COMPLIMENTARY TEA, COFFEE AND LIGHT SNACKS THROUGHOUT THE DAY. INTERNET USAGE IN THE LOUNGE IS ALSO COMPLIMENTARY FOR TRIDENT CLUB GUESTS. AN ADDITIONAL ELEVATOR MEANT EXCLUSIVELY FOR USE ON THE CLUB FLOORS - BETWEEN LEVELS 9 THROUGH 11 - ENSURES FURTHER ENHANCEMENT OF GUEST PRIVACY AND COMFORT.

PRESIDENTIAL SUITE – 1 SUITE

SIZE - 2400 SQ.FT



THE LAVISHLY SPREAD OUT PRESIDENTIAL SUITE IS LOCATED ON LEVEL 11, AND CAN ONLY BE ACCESSED THROUGH A SEPARATE ELEVATOR FROM THE TRIDENT CLUB RECEPTION. THIS SPACIOUS SUITE FEATURES A WELCOME FOYER, A LIVING ROOM, A SEPARATE DINING AREA THAT CAN COMFORTABLY SEAT 6 TO 8 GUESTS, A WELL-APPOINTED STUDY AND A WALK-IN WARDROBE AND A DUAL-BAY BATHROOM. THE SUITE ALSO HAS A FULLY EQUIPPED PANTRY, A POWDER ROOM AND A SPECIALLY TRAINED BUTLER AT HAND AROUND-THE-CLOCK TO ENSURE EFFICIENT AND PERSONALIZED SERVICE. AN INTERCONNECTING TWIN-BEDDED TRIDENT CLUB ROOM IS ALSO AVAILABLE TO ACCOMMODATE CHILDREN OR ACCOMPANYING GUESTS. THE PRESIDENTIAL SUITE FEATURES BULLET-ROOF WINDOWS AND A TERRACE GARDEN LOCATED JUST OUTSIDE THE WINDOWS, PERFECTLY FRAMING A VIEW OF THE POOL AND THE SURROUNDING LANDSCAPE. WITH AN ADJOINING SECURITY ROOM PROVIDED WITH A SINGLE BED, ATTACHED BATHROOM AND CCTV MONITORING FACILITIES TO HOUSE PERSONAL BODYGUARDS OR VALETS, THIS SUITE IS AN IDEAL CHOICE FOR CEO'S, HEADS OF STATE AND CELEBRITIES WHO REQUIRE HEIGHTENED PRIVACY OR A HIGH SECURITY ENVIRONMENT.

DELUXE SUITES – 10 SUITES

SIZE (CARPET AREA) = 600 SQ.FT



CENTRALLY LOCATED ON THE LEVELS 4 THROUGH LEVEL 8, THE ELEGANTLY APPOINTED ONE ROOM DELUXE SUITES OFFER A PANORAMIC VIEW OF THE POOL AND ARE ALSO AVAILABLE WITH AN INTERCONNECTING DELUXE ROOM (TO BE BOOKED SEPARATELY). IN ADDITION TO REGULAR GUEST ROOM FEATURES, BOTH THE LIVING ROOM AND THE BEDROOM FEATURE LCD TELEVISION AND DVD PLAYER WHILE THE GLASS VANITY COUNTERS WITH SELF-LIT MIRRORS. WITH THE COMPLIMENTARY BREAKFAST IN THE ALL-DAY DINING RESTAURANT AND AIRPORT TRANSFERS PROVIDED FREE OF CHARGE, THESE SUITES ARE PERFECT FOR GUESTS WHO WANT BOTH PRIVACY AND RELAXATION DURING THEIR STAY.

TRIDENT CLUB SUITES - 11

SIZE = 550 SQ.FT



LOCATED ON LEVELS 9 AND LEVEL 10, TRIDENT CLUB SUITES FEATURE A BEDROOM WITH A KING SIZE BED AND A SEPARATE LIVING ROOM. APART FROM THESE ALL CLUB FLOOR AMENITIES, THESE SUITES ALSO FEATURE AN LCD TELEVISION AND DVD PLAYER IN BOTH LIVING ROOM AND THE BEDROOM. THE SPACIOUS BATHROOM HAS A STAND-ALONE BATHTUB LOCATED JUST INSIDE A FLOOR-TO-CEILING GLASS WALL, A 22" LCD TELEVISION, DUAL VANITY COUNTERS WITH SELF-LIT MIRRORS AND SEPARATE CUBICLES FOR THE SHOWER AND WC.

PREMIER SUITES – 2 SUITES

SIZE - 950 SQ.FT



LOCATED ON LEVEL 10, EACH PREMIER SUITE HAS A FLOOR TO CEILING WINDOWS OFFERING AN OUTSTANDING VIEW OF THE POOL FROM THE LIVING ROOM AS WELL AS THE BEDROOM. PREMIER SUITES GUEST GET ALL THE PRIVILEGES ACCORDED TO A TRIDENT CLUB GUEST.

RESERVATIONS:

THE MAIN TASK OF THE RESERVATIONS TEAM IN TRIDENT BANDRA KURLA IS TO DEAL WITH THE GUEST CALLS AND THE ENQUIRIES MADE FOR THE ROOMS. TRIDENT BEING A PART OF THE OBEROI GROUP OF HOTELS, THE RESERVATIONS FOR TRIDENT BANDRA KURLA IS DONE BY THE CENTRALISED RESERVATION OFFICE CALLED “OBEROI CONTACT CENTRE” ALL THE FUTURE RESERVATIONS FOR ANY OBEROI HOTELS IS DONE THROUGH OCC. ANY RESERVATIONS UP TO 24 HOURS ARE TAKEN BY THE STAFF IN THE HOTEL.

THE RESERVATIONS ALSO WORK IN THREE SHIFTS WITH THE FRONT OFFICE STAFF. THERE ARE THREE FRONT OFFICE PERSONNEL WORKING IN THE DEPARTMENT IN EACH SHIFT. THE RELEVANT ENQUIRY CALLS ARE FORWARDED BY THE TELEPHONES DEPARTMENT TO THE RESERVATIONS AND THE APPROPRIATE INFORMATION IS GIVEN TO THE GUEST. WHENEVER THE CALL IS PICKED UP BY THE STAFF, FIRSTLY IMPORTANT INFORMATION LIKE NAME, ADDRESS, NATIONALITY, DURATION OF STAY, ARRIVAL DATE, IS ASKED. THEN IF ROOMS ARE AVAILABLE IN THE HOTEL THEN THE PERSONNEL WILL TAKE THE RESERVATION. RESERVATIONS ARE MADE ON ‘OPERA’ A PROPERTY MANAGEMENT SYSTEM USED BY THE HOTEL. ALL THE NECESSARY INFORMATION RELATED TO THE GUEST STAY IS ASKED AND THE INFORMATION IS STORED WHILE TAKING A RESERVATION. THE MODE OF PAYMENT IS ALSO FIXED WHILE TAKING THE RESERVATION. IF IT IS A COMPANY BOOKING THEN THE CHARGES ARE ALSO DECIDED ACCORDINGLY. IF THERE ARE ANY SPECIAL REQUESTS BY THE GUEST THEN THEY ARE ADDED TO THE RESERVATION IN SPECIAL NOTES COLUMN SO THAT WHEN THE GUEST IS CHECKING IN THE RECEPTION PERSONNEL CAN RECHECK THAT ALL THE SPECIAL REQUESTS ARE MET.

RECEPTION:

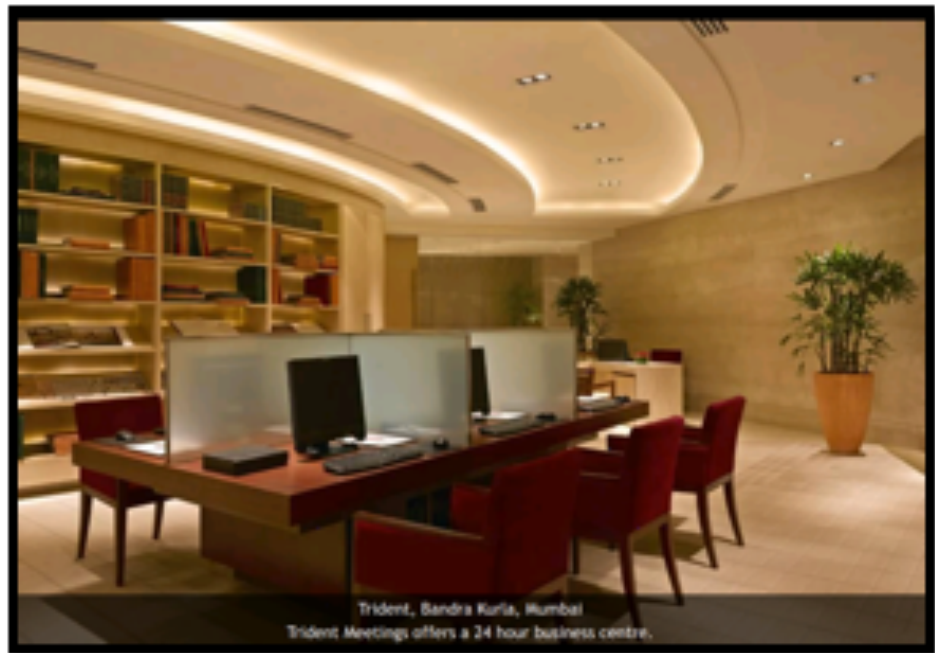
RECEPTION IS MAIN FACE OF THE FRONT OFFICE DEPARTMENT IT IS THE FIRST PLACE WHERE THE GUEST GOES DURING CHECK-IN. AFTER THE GUEST COMES IN THE HOTEL, THEY FIRST COME TO THE RECEPTION, THE GUEST IS ASKED IF THEY HAVE A CHECK-IN OR NOT. THE ENTIRE PROCESS OF THE GUEST CHECK-IN CARRIED OUT BY THE RECEPTION. THE GUEST UPON ARRIVAL, IS ASKED FOR THE IDENTITY PROOF AND IT IS CHECKED THEN THE GUEST REGISTRATION CARD IS MADE AND THE GUEST SIGNATURE IS TAKEN ON THIS. THE GUEST IS ALLOCATED A ROOM ACCORDING TO THE GUEST RESERVATION AND THE KEYS ARE HANDED OVER TO THE GUEST. THE CHECK-OUTS ARE ALSO TAKEN BY THE RECEPTION. OPENING OF THE GUEST FOLIO, ADDING CHARGES TO THE FOLIO, SETTling OF THE BILLS, UPLOADING REGISTRATION CARDS, UPLOADING THE NECESSARY INFORMATION IN THE SYSTEM IS ALL DONE BY THE RECEPTION. AFTERNOON SHIFT IS THE BUSIEST SHIFT IN THE RECEPTION AS MOST OF THE CHECK-INS HAPPEN AT 2PM. THERE IS A SHIFT CHECK LIST FOR THE RECEPTION WHICH IS THE AMOUNT OF WORK TO BE CARRIED IN EACH SHIFT WHICH IS SIGNED BY THE DUTY MANAGER. APPROPRIATE INFORMATION WHICH IS REQUIRED TO BE GIVEN IN THE NEXT SHIFT IS NOTED IN THE LOGBOOK AND THE LOGBOOK IS READ IN THE BRIEFING.

BELL DESK:

BELL DESK IS A SECTION WHICH IS MAINLY DEALS WITH THE GUEST LUGGAGE. THE GUEST IS ASSISTED AT THE ENTRANCE BY THE BELL DESK THE NAME OF THE GUEST IS ASKED AND THEN THE LUGGAGE IS TAKEN IN THE BACK AREA. A LUGGAGE TAG IS MADE WITH THE NECESSARY INFORMATION ATTACHED AND A PART OF IT IS KEPT WITH THE BELL DESK. BELL DESK ALSO HOLDS LUGGAGE FOR THE GUEST UNTIL THE NEXT STAY, THEIR BAGS THEN ON THEIR NEXT VISIT ARE ALREADY PRE-PLACED IN THEIR GUEST ROOMS. THE LUGGAGE IS KEPT IN A SAFE PLACE IN THE BASEMENT OF THE HOTEL. THERE ARE TWO LEVELS , ON TOP LEVEL THE BAGS UNTIL ONE MONTH ARE KEPT AND HEN OLDER LUGGAGE IS MOVED IN THE LOWER BASEMENT, THE BELL DESK ALSO PERFORMS THE FUNCTION OF PROVIDING MORNING NEWSPAPER IN THE ROOMS. SOME GUEST WHO HAVE GIVEN PREFERENCES FOR THEIR PAPER, THOSE PARTICULAR PAPERS ARE KEPT. THE BELL DESK ALSO INTRODUCES THE GUEST TO THE HOTEL AND TELL THEM ABOUT THE VARIOUS FACILITIES AND SERVICES PROVIDED IN THE HOTEL

BUSINESS CENTRE:

TRIDENT, BANDRA KURLA OFFERS THE MOST SOPHISTICATED AND ADVANCED FACILITIES FOR BUSINESS MEETINGS, CONFERENCES AND PARTIES, AS WELL AS FOR CORPORATE RETREATS. ELEGANT DÉCOR, INTERNATIONAL CUISINE, ATTENTIVE SERVICE AND METICULOUS ATTENTION TO DETAIL, MAKE THIS A PERFECT VENUE, AND IN MORE WAYS THAN ONE, A HOTEL FOR THE NEW MILLENNIUM.



SANDOUK:

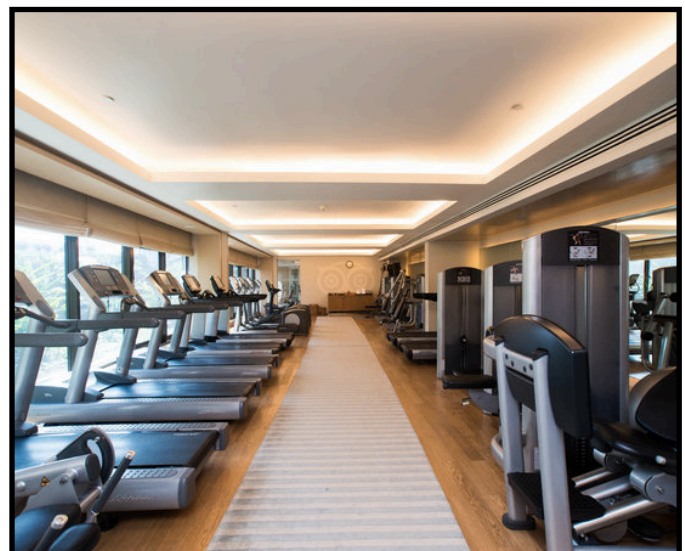
THE HOTEL BOUTIQUE, SANDOUK, OFFERS TRADITIONAL INDIAN JEWELLERY, EXCLUSIVE APPAREL AND HOME LINEN FROM MASTER CRAFTSMEN AND TOP INDIAN DESIGNERS AND A RANGE OF SPA PRODUCTS BASED ON AYURVEDA. THIS, IN ADDITION TO LEATHER MERCHANDISE, DELICATE HANDBAGS, PASHMINA SHAWLS AND SILK, MAKING EVERY VISIT TO SANDOUK A TRULY ENRICHING EXPERIENCE.

THUS THESE ARE THE FACILITIES AND SERVICES PROVIDED BY THE HOTEL . THE GROUP'S COMMITMENT TO EXCELLENCE, ATTENTION TO DETAIL AND PERSONALISED SERVICE BY HIGHLY MOTIVATED AND WELL TRAINED STAFF HAS ENSURED A LOYAL LIST OF GUESTS AND ACCOLADES IN THE WORLDWIDE HOSPITALITY INDUSTRY.

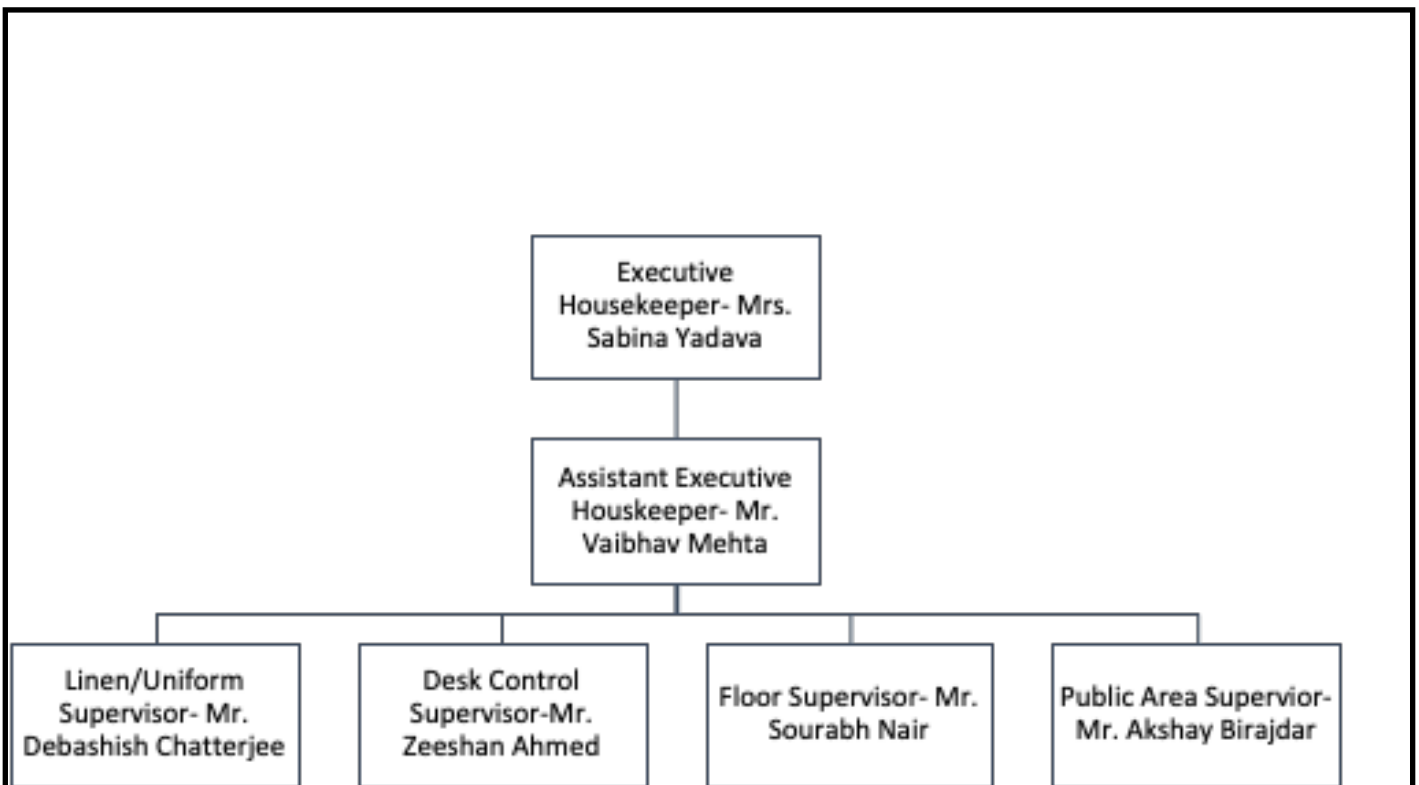


OTHER GREAT FACILITIES:

1. CONTEMPORARY SPA WITH STEAM ROOM FACILITIES
2. A FITNESS CENTRE WITH STATE-OF-THE-ART EQUIPMENT AND A WORLD CLASS SPA WITH RESTFUL THERAPIES ADD A SPECIAL DIMENSION TO THE HOTEL.
3. OUTDOOR SWIMMING POOL ON THE 3RD FLOOR.
4. 8 THERAPY ROOMS, EACH WITH AN ENCLOSED GARDEN COURTYARD.
5. FULLY EQUIPPED FITNESS CENTRE.
6. A BEAUTY SALON NAMED SILHOUETTE.



HOUSEKEEPING HIERARCHY:



HOUSEKEEPING:

HOUSEKEEPING IS AN OPERATIONAL DEPARTMENT IN A HOTEL, WHICH IS RESPONSIBLE FOR CLEANLINESS, MAINTENANCE, AESTHETIC UPKEEP OF ROOMS, PUBLIC AREAS, BACK AREAS AND THE SURROUNDINGS. HOUSEKEEPING DEPARTMENT IN A HOTEL HAS A WIDE SCOPE AND IS VERY IMPORTANT, WITHOUT THE DEPARTMENT THE BASIC HYGIENE AND THE UPKEEP OF THE ROOM WOULDN'T BE POSSIBLE. IT HAS A LOT OF SECTIONS WORKING UNDER THE DEPARTMENT, SOME OF THE SECTIONS INCLUDE-

1. LAUNDRY
2. UNIFORM AND LINEN ROOM
3. GUEST-ROOMS AND LOBBIES
4. PUBLIC AREA
5. HOUSEKEEPING DESK
6. MINIBAR
7. FLORIST

HOUSEKEEPING CAN BE DEFINED AS 'PROVISION OF A CLEAN, COMFORTABLE, SAFE AND AESTHETICALLY APPEALING ENVIRONMENT'.

HOUSEKEEPING DEPARTMENT IS MAINLY LOCATED IN THE BACK AREAS OF THE HOTEL. TWO FLOOR PANTRIES ARE LOCATED ON EACH FLOOR. LAUNDRY, LINEN ROOM, MINIBAR, HOUSEKEEPING STORE ARE ALL LOCATED IN THE BACK AREA OF THE HOTEL. ALL THESE AREAS ARE LOCATED ON THE 1ST FLOOR OF THE HOTEL.

DIFFERENT EQUIPMENTS AND CLEANING AGENTS USED IN THE DEPARTMENT:

THE CLEANING AGENTS AND EQUIPMENT USED BY THE GRA ON THE FLOOR PANTRIES

TASKI R1 – SANITIZER

TASKI R3 – GLASS CLEANER

TASKI R6 – WC CLEANER

EMERALD SCRUB – FOR CLEANING METAL SURFACES AND BATHROOM FIXTURES

DUSTERS AND GLASS CLOTHES

TOILET BRUSH AND UPHOLSTERY BRUSH

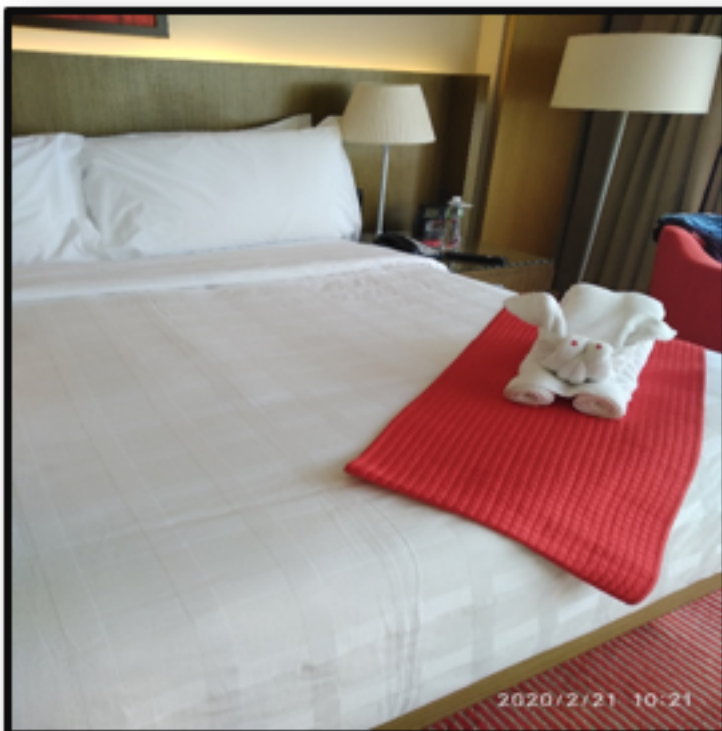
CANISTER TYPE VACUUM CLEANERS (TASKI)

ALL THE CLEANING AGENTS ARE PROVIDED BY AIR-SEAL/DIVERSITY ,COMPANY

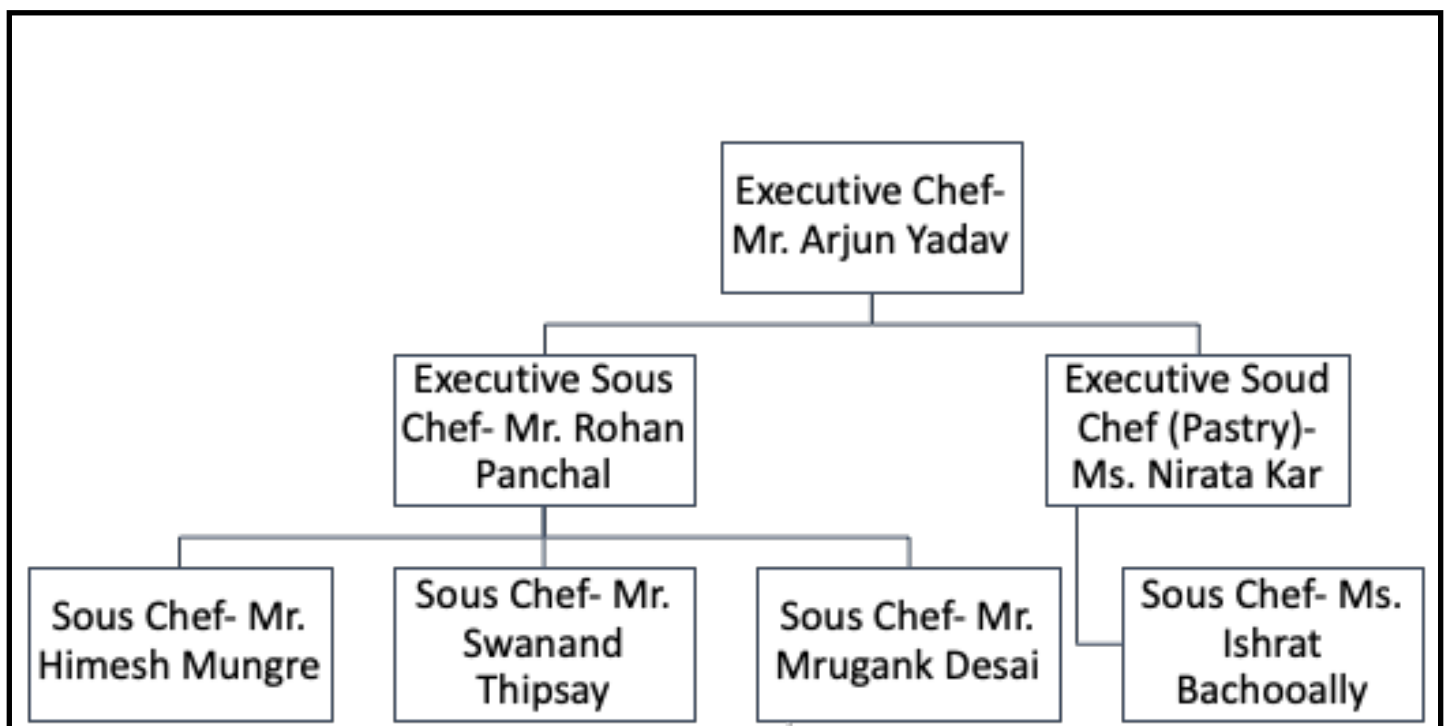
GUEST SUPPLIES IN THE GUEST-ROOMS

- BODY CLEANSER
- HAIR CLEANSER
- BODY SOAP
- HAIR CLEANSER
- HAIR CONDITIONER
- BODY MOISTURISER
- COTTON BUDS
- SANITARY BAG
- LOOFAH
- NEWSPAPER
- DENTAL & SHAVING KIT
- FRUIT BASKET

TOWEL ART



FOOD PRODUCTION AND PATISSERIE HIERARCHY:



FOOD PRODUCTION:

COOKING HAS NEITHER BEEN A DISCOVERY NOR HAS IT BEEN AN INVENTION; IT HAS BEEN AN EVOLUTION AND FOOD HAS BEEN CHANGED WITH TIMES AND SOCIETIES. FOOD IS ONE OF THE BASIC REQUIREMENTS FOR SURVIVAL AND ALL THE WARS HAVE BEEN FOUGHT FOR MERE SURVIVAL ONLY. HOWEVER TODAY THE DEFINITION OF FOOD HAS CHANGED TODAY THE MAN NOT ONLY EATS FOR THE BASIC SURVIVAL BUT DUE TO VARIOUS SOCIAL AND CULTURAL NORMS AS WELL. THE FOOD WE EAT TODAY IS A VERY EVOLVED VERSION OF THE FOOD THAT OUR ANCESTORS USED TO EAT. FOOD KEEPS ON CHANGING AND ADAPTING TO THE DIFFERENT SITUATIONS AND THE FASHION TRENDS, SOCIETY ETC AND KEEPS ON EVOLVING. THEREFORE, THE STUDY OF FOOD PRODUCTION IS A COMPLEX ONE WHERE THE FOOD HANDLER MUST CONSTANTLY KEEP EVOLVING THEMSELVES FOR STAYING IN THE BUSINESS.

TRIDENT, BANDRA KURLA, HAS A WIDE SELECTION OF FOOD OUTLETS FOR THE GUEST TO SELECTION THEIR FAVOURITE TYPE OF CUISINE AND HAVE A GREAT DINING EXPERIENCE ACCORDING TO THEIR MOODS AND THE MEALS. TRIDENT HAS ALL POSSIBLE CUISINES FOR THE GUEST WHICH HELPS TAKING THE GUEST ON A CULINARY JOURNEY. IN ADDITION TO THE REGULAR MENU, THERE ARE ALSO MANY TYPES OF DIFFERENT FESTIVALS AND CARNIVALS GOING ON IN THE RESTAURANT WHICH SERVE A VARIETY OF DIFFERENT WORLDLY FOODS AND THE TRENDING FOODS.

THERE ARE DIFFERENT TYPES OF RESTAURANTS AND THE KITCHENS ARE SUITED TO FIT THESE TYPES OF KITCHEN ACCORDINGLY



O22 KITCHEN OR THE MAIN KITCHEN :

O22 KITCHEN ACTS AS THE MAIN KITCHEN IN THE HOTEL. IT IS DIVIDED INTO VARIOUS SMALL SECTIONS WITHIN. O22 KITCHEN SERVES FOOD TO MANY DIFFERENT PLACES IN THE HOTEL, IT SERVES TO THE O22 RESTAURANT, IN ROOM DINING, BAR LOUNGE, CLUB LOUNGE, TRIDENT PATISSERIE AND DELICATESSEN, POOL LOUNGE, TRIDENT MEETINGS. SERVING FOR SO MANY KITCHENS AT ONCE THE KITCHEN IS ALWAYS BUSY AND HAS A LOT OF STAFF WORKING IN THIS KITCHEN. THE KITCHEN IS DIVIDED INTO VARIOUS SECTIONS IN FORMS OF SMALL SATELLITE KITCHENS. THE DIFFERENT SECTIONS OF THE O22 KITCHEN ARE AS FOLLOWS-

VEGETABLE PREPARATION - IT IS THE CLOSEST KITCHEN NEAR THE RECEIVING AREA AND IS MEANT FOR STORING AND PREPARING VEGETABLES REQUIRED FOR VARIOUS KITCHENS IN VARIOUS DISHES. DAILY REQUISITIONS MADE BY THE HEAD CHEFS IN EACH SECTION ARE STORED HERE, THERE IS A WALK-IN REFRIGERATOR ATTACHED TO THIS KITCHEN. HERE THERE IS ALSO A PROVISION FOR PREPARING THE VEGETABLES, WORK STATIONS WITH APPROPRIATE CHOPPING BOARDS ARE PLACED INSIDE THIS ROOM. THE VEGETATIONS ARE ALWAYS KEPT NEATLY ARRANGED ACCORDING TO THE FIRST IN FIRST OUT PRINCIPLE. THERE IS A POTATO PEELING MACHINE BY HOBART. THIS MACHINE WORKS ON ELECTRICITY AND THE MECHANISM IS AS FOLLOWS- THERE SHOULD BE A CONTINUOUSLY WATER SUPPLY CONNECTED TO THE MACHINE. THE CHEF ADDS THE POTATOES IN THE MACHINE AND CLOSES THE LEVER, THE MACHINE STARTS WORKING. THE MACHINE PEELS THE POTATOES BY ROTATING THE POTATOES AND WASHING THEM AT THE SAME TIME. THIS MACHINE ENABLES MINIMUM WASTAGE OF THE POTATO.



THERE IS ALSO AN INDUSTRIAL BUFFALO CHOPPER PLACED INSIDE THIS KITCHEN, IT HELPS IN MINCING THE GARLIC AND GINGER INTO FINE FORM. IT IS VERY VERSATILE AND IS ALSO USED IN THE CHOPPING VARIOUS OTHER VEGETATIONS FOR STUFFING AND MOSTLY FOR CHINESE PREPARATIONS. HOBART COMPANY'S BUFFALO CHOPPER IS USED IN THE HOTEL.

THE CHEFS ARE NOT ASSIGNED TO WORK IN THIS KITCHEN, EVERYDAY FROM ALL SECTIONS OF THE KITCHEN THE CHEFS COME AND WORK IN THIS SECTION AND GO BACK TO THEIR ORIGINAL SECTION. THIS SECTION IS ALSO USED BY THE MAYA, BOTTICINO AND BANQUET KITCHEN. BUTCHERY CDP IS RESPONSIBLE FOR UPKEEP OF THIS KITCHEN.



BUTCHERY -

BUTCHERY IS A VERY IMPORTANT KITCHEN FROM THE POINT OF BUDGET CONTROL IN THE KITCHEN. A GOOD BUTCHER CAN HELP IN SAVING LOT OF RESOURCES FOR THE KITCHEN, THEREFORE METICULOUS FUNCTIONING IS VERY IMPORTANT. THE BUTCHERY WORKS IN CO-ORDINATION WITH THE FOOD STORES.

DAILY REQUIREMENT OF THE MEAT IS REQUISITE TO THE STORE, ON BASIS OF THAT THE BUTCHERY PREPARES DIFFERENT CUTS OF THE MEAT. AND STORES THESE CUTS AFTER DATE TAGGING AND VACUUM-SEALING IN THE DEEP FREEZER INSIDE THE KITCHEN. THE KEY FOR THIS FREEZER IS KEPT WITH THE FOOD STORES AND ONLY THEY CAN OPEN THEM. THERE ARE A LOT OF DIFFERENT EQUIPMENT WHICH ARE USED IN THE BUTCHERY.

BONE SAW, THERE IS A MACHINE WHICH IS USED FOR SAWING THROUGH THE MEAT BONES (GOAT). IT IS A VERY DANGEROUS MACHINE AND NEEDS TO BE OPERATED WITH ALL THE SAFETY PRECAUTIONS



INDUSTRIAL MEAT MINCER IS ALSO USED IN THE KITCHEN IT HELPS TO MINCE MEAT WHICH IS REQUIRED IN VARIOUS MEAT PREPARATIONS.

VACUUM SEALER IS A MUST IN A BUTCHERY SECTION, THIS MACHINE REMOVES THE VACUUM INSIDE WHILE PACKING THE MEAT CUTS, IT HELPS TO KEEP THE MEAT FRESH FOR A LONG PERIOD OF TIME.



THE BUTCHERY PROCESSES THE MEAT ACCORDING TO THE CUTS NEEDED IN SOME OF THE KITCHENS IN DIFFERENT PREPARATIONS. SOME OF THE CUTS USED IN KITCHEN ARE AS FOLLOWS-

1. CHICKEN BREAST WITH SKIN
2. CHICKEN BREAST WITHOUT SKIN
3. CHICKEN LEG WITH AND WITHOUT SKIN
4. CHICKEN MINCE
5. LAMB MINCE
6. LAMB LEG
7. LAMB BOTI
8. CHICKEN CAFÉ CUT
9. FISH FILLET
10. FISH CUTS
11. PRAWNS CLEANING
12. PORK CLEANING



THE BUTCHERY AT TRIDENT ONLY WORKS ON CHICKEN, LAMB AND FISH. THE BACON AND ANY OTHER COLD CUTS, PRAWNS ARE BROUGHT READYMADE.

THE BUTCHERY WORKS FROM 8 AM TO 6 PM AND IS CLOSED ON SUNDAYS.

EXTREME HYGIENE AND SANITATION SHOULD ALWAYS BE MAINTAINED WHILE TRAINING IN THE BUTCHERY. A LOT OF RAW MEAT IS BEING PROCESSES THEREFORE IS IT BEST THAT LEAST EXPOSURE TO MICROORGANISMS IS MADE. THE BUTCHERY CHEFS HAVE TO WEAR GLOVES AND PROTECTIVE MASKS WHILE WORKING. THE CHEFS ALSO NEED TO BE EXTRA CAUTIOUS AS THEY WORK WITH VERY SHARP KNIVES AND EQUIPMENT. THE BUTCHERY PROVIDES FOR VARIOUS MEAT CUTS FOR ALL KITCHENS.

COLD FOOD PREPARATION (BUFFET)

THERE IS A SMALL KITCHEN LOCATED INSIDE THE BUTCHERY, THE CFP BUFFET KITCHEN IS MEANT FOR PREPARING THE SALADS REQUIRED IN THE O22 BUFFET, AS WELL AS ANY BANQUET EVENTS THAT MAY BE HAPPENING. A VARIETY OF DIFFERENT SALADS ARE PREPARED HERE. ON A DAILY BASIS THE STAFF PREPARES FOR THE BREAKFAST BUFFET, THE FRESHLY CUT FRUITS ARE PREPARED DURING NIGHT SHIFT FOR THE MORNING BUFFET. THE COLD CUTS REQUIRED FOR THE BUFFET ARE ALSO STORED HERE. THE CFP ALA CARTE AND THE BUFFET TEAM WORK TOGETHER AND ARE CONSIDERED AS ONE SECTION EVEN THOUGH THE KITCHENS ARE SEPARATE. THE CHEFS PREPARE THE SALADS AND KEEP THEM READY BEFORE EVERY MEAL. THE CHEFS PREPARE THE MEALS BASED ON THE NO. OF RESERVATIONS ETC. FOR THE LUNCH AND DESSERT BUFFET THERE ARE AROUND 7 VEGETARIAN AND 7 NON-VEGETARIAN SALADS THAT ARE REQUIRED. ALONG WITH THAT CHOPPED TOMATOES, ONIONS, BOILED QUINOA, VINAIGRETTE IS NEEDED FOR 'MAKE YOUR OWN SALAD' COUNTER. IN THE SEVEN TYPES OF SALADS THERE ARE 3 COMPOUND SALADS, THESE ARE VERY ELABORATE IN NATURE AND THE INGREDIENTS VARY ON BASIS OF THE DAY, AVAILABLE INGREDIENTS ETC. THESE ARE SEPARATE COMPLETE INGREDIENTS ON THEIR OWN.



COLD FOOD PREPARATION (ALA CARTE)

CFP ALA CARTE IS A KITCHEN WHICH IS ALSO A AIR-CONDITIONED KITCHEN, IT PROVIDES COLD FOODS AND SANDWICHES THROUGHOUT THE HOTEL. FRESHLY CUT FRUIT, FRUIT JUICES, SANDWICHES, HEALTHY SALADS, ARE PREPARED IN THIS SECTION. IT IS ONE BUSY SECTION OF THE HOTEL AS IT WAS A WIDE SPREAD, A LOT OF ORDERS FROM MEETINGS, POOL LOUNGE, CLUB LOUNGE ARE GIVEN FROM HERE. CFP HAS THE WIDEST SPREAD IN THE BREAKFAST BUFFET AS WELL.



BAKERY AND PATISSERIE

THE BAKERY AND THE PASTRY ARE ADJOINING SECTIONS AND WORK TOGETHER. THIS SECTION PROVIDES FOOD FOR ALL THE DEPARTMENTS WHERE EVER THERE IS A NEED FOR BREADS OR DESSERTS. A VOUCHER IS GIVEN FROM OTHER DEPARTMENTS WHENEVER THERE IS NEED FOR ANY SUCH PRODUCT. THE BAKERY PRODUCES A VARIETY OF BREADS THAT ARE USED IN MANY OF THE RESTAURANTS THE BREAD IS THEN USED IN THE CFP SECTION TO MAKE SANDWICHES OR TO BE SERVED AS IT IS. O22 SERVES A SPECIAL BREAD BASKET TO ALL GUESTS UPON SEATING THOSE BREADS ARE ALSO PROVIDED BY THE BAKERY PEOPLE. ONE MORE IMPORTANT TASK PERFORMED BY THE BAKERY IS THE PREPARATION OF THE BREAKFAST PASTRIES THE BAKERY PREPARES OVER 16 TYPES OF BREAKFAST PASTRIES IN THE NIGHT SHIFT FOR BREAKFAST. THEY ALSO BAKE ARTISAN BREADS FOR THE TRIDENT PATISSERIE AND DELICATESSEN. EVERY DAY FRESH BREADS ARE PROVIDED IN THE RESTAURANTS O22 AND BOTTICINO. SOME OF THE BREADS WHICH ARE BAKED DAILY IN THE KITCHEN; GARLIC TWISTS, CIABATTA BREAD, BRIOCHE, FOCACCIA, FLUTES, HARD SOUR DOUGH ROLLS, ETC.

THE BREAKFAST PASTRIES INCLUDE CROISSANTS, PAIN AU CHOCOLATE, DONUTS, DANISH PASTRY, BREAKFAST BRIOCHE, ALMOND FRANGIPANI, MUFFINS ETC. THE BAKERY HAS ONE ROTARY OVEN AND ONE DECK OVEN WITH FOUR DIFFERENT DOORS AND ONE PROVER. THE PASTRY SECTION ALSO BAKES A VARIETY OF COOKIES THAT ARE USED IN TRIDENT MEETINGS, THEY ARE SERVED WITH THE TEA AND COFFEE AS ACCOMPANIMENTS



CHOCOLATE ROOM

CHOCOLATE ROOM IS ALSO A PART OF THE PASTRY SECTION, HERE VARIOUS EDIBLE GARNISHES ARE PREPARED FOR THE DESSERTS AS WELL AS VARIOUS GOURMET CHOCOLATES ARE PREPARED FOR SELLING IN THE PATISSERIE

INDIAN KITCHEN:

THE INDIAN KITCHEN PREPARES A VARIETY OF AUTHENTIC INDIAN FOODS FOR THE O22 RESTAURANT. IT ALSO HAS A LIVE TANDOOR SETUP FOR THE TANDOOR PREPARATIONS. THE BASIC GRAVIES AND THE SAUCES ARE PREPARED AND KEPT READY BY THE SAUCIER. THE INDIAN KITCHEN BEING THE BUSIEST KITCHEN NEEDS A LOT OF PRE-PREPARATIONS TO BE DONE BEFORE THE SERVICE SO THAT ONCE THE SERVICE BEGINS, WE DON'T HAVE ANY PROBLEMS. IN THE KITCHEN THERE ARE STORAGE UNITS WHICH ARE REFRIGERATED. IN THESE SETUPS THE HALF-PREPARED FOOD IS KEPT READY SO THAT FINISHING TOUCHES CAN BE ADDED AND THE FOOD CAN BE SENT OUTSIDE

WESTERN KITCHEN:

THE WESTERN KITCHEN PREPARES A VARIETY OF DELICIOUS CONTINENTAL DISHES, THE MENU COMPRISES OF VARIOUS OMELETTES, LASAGNE AND ROASTS AND MEAT PREPARATION. THERE IS A WESTERN FOOD COUNTER IN THE O22 FOR THE BUFFETS. THERE ARE DIFFERENT SUB-SECTIONS IN THE KITCHEN AS WELL A LIVE PIZZA COUNTER IS THE PART OF WESTERN KITCHEN, ASIAN FOOD SECTION IS ALSO PART OF WESTERN KITCHEN.



LEARNING FROM PROPERTY

FOOD & BEVERAGE SERVICE:

- WIPING OF GLASSWARE, CUTLERY AND CROCKERY.
- FOLDING GUEST NAPKINS
- SET UP COVERS ON GUEST TABLES.
- LEARN HOW TO USE THE COFFEE MACHINE.
- LEARN HOW TO MAKE DIFFERENT TYPES OF HOT BEVERAGES LIKE - MACCHIATO, HOT CHOCOLATE, VARIOUS TYPES OF TEAS.
- PREPARE COFFEE ORDERS.
- SET UP BAR TROLLEY IN CLUB LOUNGE.
- SERVE GUEST ORDERS ON THEIR TABLE.
- SERVE TEA AND COFFEE TO GUESTS ON THEIR TABLE.
- PERFORM SERVICE OF WINE, SPIRITS AND OTHER SOFT BEVERAGES.
- PICK UP STORE.
- LEARN HOW TO PUNCH AN ORDER ON THE MICROS SYSTEM.
- LEARN HOW TO HOLD A BUFFET IN BANQUETS AND REFILL THE SAME AS REQUIRED.

LEARNING FROM PROPERTY

HOUSEKEEPING:

- LEARN ABOUT THE DIFFERENT AMENITIES PLACED IN THE GUEST ROOMS.
- LEARN HOW TO CLEAN AN OUT OF ORDER ROOM.
- RE-STOCK MINI-BAR ITEMS IN THE ROOMS.
- REPLENISH SOILED LINEN AND USED AMENITIES IN GUEST ROOMS.
- LEARN HOW TO MAKE A BED.
- LEARN ABOUT DIFFERENT TYPES OF DUVETS OFFERED FOR THE GUESTS IN THE PROPERTY.
- LEARN ABOUT DIFFERENT TYPES OF PILLOWS OFFERED FOR THE GUESTS IN THE PROPERTY.
- UNDERSTAND THE OPERATIONS OF THE UNIFORM ROOM.
- UNDERSTAND THE OPERATIONS OF THE LINEN ROOM.

LEARNING FROM PROPERTY

FRONT OFFICE:

- WELCOME GUEST WITH FOLDED HANDS
- LEARN ABOUT OPERATIONS OF SANDOUK
- LEARN ABOUT PRODUCTS FOR SALE IN SANDOUK
- LEARN HOW TO DO BILLING FOR A PRODUCT FOR SALE IN SANDOUK.
- SOLD PRODUCTS TO GUESTS FROM SANDOUK
- ESCORT GUESTS FOR A VVIP EVENT - MAHINDRA BLUES' COCKTAIL DINNER AT COLOSSEUM
- LEARN HOW TO MAKE C-FORM AND REGISTRATION CARDS
- PROVIDE ASSISTANCE TO GUESTS WITH THEIR LUGGAGE.

LEARNING FROM PROPERTY

KITCHEN:

- LEARN ABOUT THE OPERATIONS OF THE WESTERN SECTION OF MAIN KITCHEN AND HELP WITH THE SAME.
- DO BREAKFAST CLOSING OF WESTERN KITCHEN.
- LEARN HOW TO PREPARE VARIETY OF DISHES AT LIVE COUNTER LIKE PANCAKES, MUMBAI SANDWICH, GHOOGNI, SHAWARMA, ETC.
- LEARN HOW TO MAKE RED SAUCE (PELATI) FOR PASTA.
- PREPARE EGG ORDERS FOR GUESTS.
- PICK UP STORE.
- LEARN ABOUT OPERATION OF THE PIZZA COUNTER.
- PREPARE RAVIOLI FOR THE BUFFET
- PREPARE ZUCCHINI INVOLTINI
- LEARN ABOUT PREPARATION OF BURRATA SALAD.
- PREPARE DIFFERENT KINDS OF BREADS LIKE FOCACCIA, SOFT ROLLS AND LAVASH.
- PREPARE TIRAMISU AND COMPOTES.
- PREPARE SUGAR FREE BANANA BREAD.

CHANGE IN ME

- AS I WENT AHEAD WITH MY TRAINING, I GOT TO LEARN ABOUT THE DIFFERENT ASPECTS OF HOTEL MANAGEMENT. WHICH INCLUDE DEPARTMENTS SUCH AS FOOD AND BEVERAGE SERVICE, HOUSEKEEPING, FRONT OFFICE AND KITCHEN.
- INDUSTRIAL TRAINING HAS PROVIDED ME WITH AN OPPORTUNITY TO WIDEN MY KNOWLEDGE ABOUT THE INDUSTRY.
- I RECOGNISED MY STRENGTHS AND WEAKNESSES THAT WOULD BE MORE HELPFUL TO DEVELOP MY SKILLS FURTHER.
- INDUSTRIAL TRAINING HELPED ME INCREASE MY ENERGY AND DEVOTION TOWARDS WORK.
- IT HELPED ME INTERACT WITH GUESTS, BECOME MORE RESPONSIBLE AND ACCOUNTABLE.
- HELPED ME BECOME MORE CONFIDENT.
- INDUSTRIAL TRAINING ALSO GAVE ME A TON OF MEMORABLE LIFE EXPERIENCES.



ARUN MUCHHALA GROUP

SAI SHIVA EDUCATIONAL TRUST'S

ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT

AFFILIATED TO UNIVERSITY OF MUMBAI

Student's Internship record 2022-2023			
Sr. No	STUDENTS NAME	HOTEL NAMES FOR INTERNSHIP	DURATION OF INTERNSHIP
1	Priyanshu Mishra	Trident Nariman Point	15 NOV 2022 TO 15 APRIL 2023
2	Tanvi Chavan	Trident Nariman Point	15 NOV 2022 TO 15 APRIL 2023
3	Siddhesh Bankar	Trident BKC	15 NOV 2022 TO 15 APRIL 2023
4	Saachi Rathod	Trident BKC	15 NOV 2022 TO 15 APRIL 2023
5	Sahil More	Trident BKC	15 NOV 2022 TO 15 APRIL 2023
6	Rohit Gawde	Trident BKC	15 NOV 2022 TO 15 APRIL 2023
7	Purva Dhobale	Westin Powai	15 NOV 2022 TO 15 APRIL 2023
8	Sanjay Ozarkar	Westin Powai	15 NOV 2022 TO 15 APRIL 2023
9	Nikhil Pathare	Westin Powai	15 NOV 2022 TO 15 APRIL 2023
11	Harsh Mahajan	Westin Powai	15 NOV 2022 TO 15 APRIL 2023
12	Chaitanya Gadi	Westin Powai	15 NOV 2022 TO 15 APRIL 2023
13	Abhishek Sutar	Westin Powai	15 NOV 2022 TO 15 APRIL 2023
14	Krupali Parmar	St. Regis	15 NOV 2022 TO 15 APRIL 2023
15	Devika Bhirud	St. Regis	15 NOV 2022 TO 15 APRIL 2023
16	Sarvesh Kadam	St. Regis	15 NOV 2022 TO 15 APRIL 2023
17	Prathmesh Teli	St. Regis	15 NOV 2022 TO 15 APRIL 2023
18	Sahil Jadhav	St. Regis	15 NOV 2022 TO 15 APRIL 2023
19	Kashish Khan	Sofitel BKC	4 NOV 2022 TO 4 APRIL 2023
20	Mahesh Suryawanshi	Mirador	15 NOV 2022 TO 15 APRIL 2023
21	Jayanth Y	Mirador	15 NOV 2022 TO 15 APRIL 2023
22	Param Dhotre	Planet Hollywood	10 APRIL 2023 TO 10 JUNE 2023
23	Javad Tambe	Planet Hollywood	18 NOV 2022 TO 18 APRIL 2023
24	Nagendra Kasable	Satkar residency	21 NOV 2022 TO 23 APRIL 2023
25	Prasad Dengle	Suraj Byke Plaza	15 NOV 2022 TO 15 APRIL 2023
26	Vinod Singh	Fortune Park Lake City	
27	Yash Thakur		LEFT COURSE
INTERNATIONAL INTERNSHIP			
1	SIBA GOLDAR	BOAT HOUSE	5 dec 2022 To 5 june 2023
2	ATHANG SHELKE	STARTON SKI RESORT	25 DEC 2022 TO 30 APRIL
3	VIKAS VISHWAKARMA	STARTON SKI RESORT	3 DEC 2022 TO 30 APRIL 2023
4	SAARTHAK JOSHI	RITZ CARLTON	14 JAN2023 TO 11 APRIL 2023
5	KAUSTUBH PATOLE	LONG BEACH RESORT	2 DEC 2022 TO 5 MAY 2022
6	ROHIT GUPTA	LONG BEACH RESORT	2DEC 2022 TO 5 MAY 2023
7	NISHA JAISWAL	AMBRE RESORT	8 DEC 2022 TO 30 APRIL 2023
8	KALPESH Patil	AMBRE RESORT	2 DEC.2022 TO 5 MAY 2022
9	NILESH THAKUR	LONG BEACH RESORT	2 DEC 2022 TO 5 MAY 2022
10	MEHUL GALAIYA	AMBRE RESORT	2 DEC 2022 TO 5 MAY 2022
11	SHUBANKAR KORGAONKAR	AMBRE RESORT	02 DEC 2022 TO 29 APRIL 2023
12	OMKAR BHOIR	SUGAR BEACH RESORT	13 JAN 2023 TO 10 MAY 2023
13	PRATHAM PATEL	TAMASSA RESORT	18 March to 18 June 2023



Mrs. DEEPA UPLAP
TRAINING COORDINATOR





Mr. BIPIN JADHAV
PRINCIPAL

BOMBAY - PUBLIC TRUST ACT REGD. NO. E. 14522 MUMBAI 22-12-1994

Sai baba Vihar Complex, Ghodbunder Road, Thane - 400 615. Phone Number: 022 - 2597 3939 / 1199 / 0354

Email :- amichmtp@gmail.com | WebSite : www.amichm.com

THE WESTIN
MUMBAI POWAI LAKE


Marriott
EXECUTIVE APARTMENTS
LAKESIDE CHALET - MUMBAI

Dear ABHISHEK SANJAY SUTAR,

We are pleased to present this certificate to you on successful completion of your

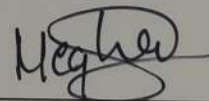
'Industrial Exposure'

From 15TH - Nov - 2022 to 15TH - APR - 2023

Your attendance was 97 % and

Overall your performance has been VERY GOOD.

We wish you luck in your endeavors.



MEGHA UPPAL
Training Manager

THE WESTIN
MUMBAI POWAI LAKE


Marriott.
EXECUTIVE APARTMENTS
LAKESIDE CHALET - MUMBAI

Dear HARSH SAMEER MAHAJAN,

We are pleased to present this certificate to you on successful completion of your

'Industrial Exposure'

From 15TH - Nov - 2022 to 15TH - APR - 2023

Your attendance was 98 % and

Overall your performance has been VERY GOOD.

We wish you luck in your endeavors.



MEGHA UPPAL
Training Manager



Certificate of Completion

This is to certify that Mr. Jayanth Yarlagadda has

successfully completed his/her Industrial Exposure Training at

The Mirador Hotel, Mumbai

From 15th November, 2022 to 15th April, 2023



Meghal Kalgutkar
Human Resource

THE WESTIN
MUMBAI POWAI LAKE


Marriott.
EXECUTIVE APARTMENTS
LAKESIDE CHALET - MUMBAI

Dear PURVA VINOD DHOBLE,

We are pleased to present this certificate to you on successful completion of your

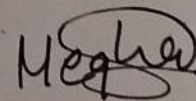
'Industrial Exposure'

From 15TH - NOV - 2022 to 15TH - APR - 2023

Your attendance was 97 % and

Overall your performance has been EXCELLENT.

We wish you luck in your endeavors.



MEGHA UPPAL
Training Manager

Learn everything you can, anytime you can, from anyone you can - there will always come a time when you will be grateful you did."
- Sarah Caldwell

Certificate of Completion

awarded to

Rohit Gawade

For the successful completion of the
Winter Internship Program in the Front Office ,
Housekeeping, Food & Beverage Service and Food &
Beverage Production departments from
15th November, 2022 to 15th April, 2023



Ira Bakshi

Manager – Learning and Development

WIP

WINTER INTERNSHIP PROGRAM

THE WESTIN
MUMBAI POWAI LAKE


EXECUTIVE APARTMENTS
LAKESIDE CHALET - MUMBAI

Dear CHAITANYA PRASAD RAO GADI

We are pleased to present this certificate to you on successful completion of your

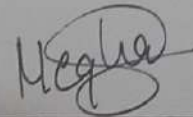
'Industrial Exposure'

From 15TH - NOV - 2022 to 15TH - APR - 2023

Your attendance was 100 % and

Overall your performance has been EXCELLENT.

We wish you luck in your endeavors.



MEGHA UPPAL
Training Manager



17th April, 2023

TO WHOM IT MAY CONCERN

This is to certify that **Devika Bhirud** has completed her Internship Training at The St. Regis Mumbai from 15th November, 2022 to 15th April, 2023.

Her conduct & performance was found to be **Very Good**.

We wish her all the very best for her future endeavors.

For The St. Regis Mumbai

Arti Dadhich
Training Manager



Certificate

OF COMPLETION

This is to certify that

JAWAD TAMBE

has undergone his Industrial Training program at Planet Hollywood Thane City from the 18th of November 2022 to 18th of April 2023 and we wish him the very best for his future endeavors.

A handwritten signature in black ink, appearing to read 'Swapnil Vaidya'.

Swapnil Vaidya
Human Resources Manager

20th April 2023

To Whomsoever It May Concern

This is to certify that Ms. Kashish Khan, student of Arun Muchhala International College of Hotel Management, Thane has completed her Industrial Exposure Training at Sofitel Mumbai BKC from 04th November 2022 to 04th April 2023.

During the training, her overall attendance was 100% and she has trained in the following departments:

- Culinary
- Front Office
- Food & Beverage Service
- Housekeeping

Her overall assessment for the training has been '**Excellent**'.

Assessment is done out of the following ratings:
Excellent, Very Good, Good, Satisfactory, Poor

We wish her the very best in her career.

Yours Sincerely,



Bhagyashree Kamat
Learning & Development Manager
Sofitel Mumbai BKC





ST REGIS
MUMBAI

17th April, 2023

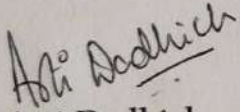
TO WHOM IT MAY CONCERN

This is to certify that **Krupali Parmar** has completed her Internship Training at The St. Regis Mumbai from 15th November, 2022 to 15th April, 2023.

Her conduct & performance was found to be **Very Good**.

We wish her all the very best for her future endeavors.

For The St. Regis Mumbai


Arti Dadhich
Training Manager



Certificate of Completion

This is to certify that Mr. Mahesh Dajiram Suryawanshi has

successfully completed his/her Industrial Exposure Training at

The Mirador Hotel, Mumbai

From 15th November, 2022 to 15th April, 2023



Meghal Kalguttan
Human Resource

DATE-24.04.2023

TO WHOMSOEVER IT MAY CONCERN

This to certify that **Mr. NAGENDRA .C. KASABLE** has successfully completed his industrial training in our Kitchen at our HOTEL SATKAR RESIDENCY from 21.11.2022 to 23.04.2023.

His conduct & performance is appreciable.

We wish him all the best in future endeavors.

Hotel Satkar Residency



Swathi Shetty

(Head- Human Resource)

THE WESTIN

MUMBAI POWAI LAKE



Marriott.

EXECUTIVE APARTMENTS
LAKESIDE CHALET - MUMBAI

Dear NIKHIL PRADEEP PATHARE,

We are pleased to present this certificate to you on successful completion of your

'Industrial Exposure'

From 15TH Nov - 2022 to 15TH - APR - 2023

Your attendance was 97 % and

Overall your performance has been EXCELLENT.

We wish you luck in your endeavors.

MEGHA UPPAL
Training Manager



TRIDENT
Bandra Kurla, Mumbai

17th April, 2023

**SOAR – The Industrial Training Programme of The Oberoi Group
Letter of Training**

This is to certify that Ms. Sidesh Bankar, a student of Arun Muchhala International College of Hotel Management has successfully completed SOAR – The Industrial Training Programme of The Oberoi Group.

Mr. Sidesh Bankar trained with Trident Bandra Kurla, Mumbai from 15th November, 2023 to 15th April, 2023, in the following departments:

- Front Office
- Housekeeping
- Food and Beverage Service
- Food and Beverage Production

His attendance was 98.6%.


During his tenure, we found him to be excellent.

We wish him a bright and successful future.

Thank you.

Yours sincerely,

Ira Bakshi
Manager – Learning & Development
Trident Bandra Kurla, Mumbai.


The Oberoi Group

This certificate is awarded to

Mr. SIDHESH BANKAR

for completing

SOAR

The Oberoi Group's Industrial Training Programme at

TRIDENT BANDRA KURLA

from 15TH NOVEMBER, 2022 to 15TH APRIL, 2023


General Manager

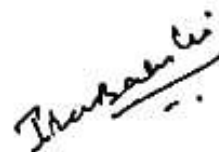
Learn everything you can, anytime you can, from anyone you can - there will always come a time when you will be grateful you did."
- Sarah Caldwell

Certificate of Completion

awarded to

Sidhesh Bankar

For the successful completion of the
Winter Internship Program in the Front Office ,
Housekeeping, Food & Beverage Service and Food &
Beverage Production departments from
15th November, 2022 to 15th April, 2023



Ira Bakshi

Manager – Learning and Development

WIP

WINTER INTERNSHIP PROGRAM

Saibaba vihar Complex, Anand Nagar, Ghodbunder Road Thane (West) - 400 615
Tel.: +91 22 25971111 / 25971234 | E-mail : info.thane@thebyke.com
Date: 15th April 2023 Website : www.thebyke.com

To Whomsoever It May Concern :

This is to certify that **Mr. Prasad Suresh Dingle** has undergone training from 15th November 2022 to 15th April 2023 at our hotel, 'The Byke Suraj Plaza' located at Thane.

During this period he has worked in all the core departments which include **Housekeeping, Food Production and Food & Beverage Service.**

Mr. Prasad Suresh Dingle was found to be motivated, dedicated, and hardworking and has zeal to learn new things. We were pleased with his overall performance.

We wish him all the Best for his future endeavours.

Thank you.

Regards,

For, The Byke Suraj Plaza Thane,


Pranita Patil
Human Resources



Eat Green. Stay Evergreen..



17th April, 2023

TO WHOM IT MAY CONCERN

This is to certify that **Prathamesh Teli** has completed his Internship Training at The St. Regis Mumbai from 15th November, 2022 to 15th April, 2023.

His conduct & performance was found to be **Very Good**.

We wish him all the very best for his future endeavors.

For The St. Regis Mumbai

Arti Dadhich
Training Manager



TRIDENT

Nariman Point, Mumbai

Certificate of Recognition

Awarded To

Mr. Priyanshu Mishra

**Arun Muchhala International College of
Hotel Management**

For successfully completing his 'Industrial Exposure Training'
with us from 15th November, 2022 to 15th April, 2023

Afreen Neha Ahmed

Senior Manager-Training – Learning & Development

Classification | External





This certificate is awarded to

Ms. SACHI RAJHOD

for completing

SOAR

The Oberoi Group's Industrial Training Programme at

TRIDENT BANDRA KURLA

from 15TH NOVEMBER, 2022 to 15TH APRIL, 2023


General Manager



TRIDENT

Bandra Kurla, Mumbai

Learn everything you can, anytime you can, from anyone you can - there will always come a time when you will be grateful you did."
- Sarah Caldwell

Certificate of Completion

awarded to

Sahil More

For the successful completion of the
Winter Internship Program in the Front Office ,
Housekeeping, Food & Beverage Service and Food &
Beverage Production departments from
15th November, 2022 to 15th April, 2023

Ira Bakshi

Manager – Learning and Development

WIP

WINTER INTERNSHIP PROGRAM

THE WESTIN
MUMBAI POWAI LAKE


Marriott
EXECUTIVE APARTMENTS
LAKESIDE CHALET - MUMBAI

Dear SANJAY SHANKAR OZARKAR,

We are pleased to present this certificate to you on successful completion of your

'Industrial Exposure'

From 15TH - Nov - 2022 to 15TH - APR - 2023

Your attendance was 99 % and

Overall your performance has been OUTSTANDING.

We wish you luck in your endeavors.



MEGHA UPPAL
Training Manager



17th April, 2023

TO WHOM IT MAY CONCERN

This is to certify that **Sarvesh Kadam** has completed his Internship Training at The St. Regis Mumbai from 15th November, 2022 to 15th April, 2023.

His conduct & performance was found to be **Very Good**.

We wish him all the very best for his future endeavors.

For The St. Regis Mumbai

Arti Dadhich
Training Manager



TRIDENT

Nariman Point, Mumbai

Certificate of Recognition

Awarded To

Ms. Tanvi Chavan

**Arun Muchhala International College of
Hotel Management**

For successfully completing her 'Industrial Exposure Training'
with us from 15th November, 2022 to 15th April, 2023

Afreen Neha Ahmed

Senior Manager-Training – Learning & Development

FORTUNE

PARK LAKECITY

THANE

Member ITC's hotel group

(A Division of Jupiter Lifeline Hospitals Ltd.)

Jupiter Medi Park,

Eastern Express Highway, Thane (W) - 400 601

Tel: +91-22-62841000

20th May, 2023

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr. Vinod Singh a student of Muchhala International College of Hotel Management has successfully undergone training in all departments at Fortune Park Lake city, Thane. The duration of his training was from 21st December, 2022 to 20th May, 2023.

Mr. Vinod Singh has been a very sincere and hardworking trainee and has put in his devoted efforts toward all tasks assigned to him.

We wish him all the best in his future endeavours.

Yours Sincerely.

For Fortune Park Lakecity. Thane

Anshul Sethi
General Manager &
Brand Master Chef

Daya Pujari
Deputy Manager-HR

THE WESTIN

MUMBAI POWAI LAKE



Marriott.

EXECUTIVE APARTMENTS
LAKESIDE CHALET - MUMBAI

Dear NIKHIL PRADEEP PATHARE,

We are pleased to present this certificate to you on successful completion of your

'Industrial Exposure'

From 15TH Nov - 2022 to 15TH - APR - 2023

Your attendance was 97 % and

Overall your performance has been EXCELLENT.

We wish you luck in your endeavors.

MEGHA UPPAL
Training Manager

INTERNATIONAL TRAINING 2022-23

SR. NO	NAME	DEPT	HOTEL	LOCATION	COUNTRY
1	SIBA GOLDAR	FPP	BOAT HOUSE	KENNEBU NKPORT	U.S.A
2	ATHANG SHELKE	F&B	STARTON SKI RESORT	VERMOUNT	U.S.A
3	VIKAS VISHWAKARMA	F&B	STARTON SKI RESORT	VERMOUNT	U.S.A
4	SAARTHAK JOSHI	FPP	RITZ CARLTON	ARIZONA	U.S.A
5	KAUSTUBH PATOLE	FPP	LONG BEACH RESORT	POSTE DE FLACQ	MAURITIUS
6	ROHIT GUPTA	F&B	LONG BEACH RESORT	POSTE DE FLACQ	MAURITIUS
7	NISHA JAISWAL	FPP	AMBRE RESORT	BELLE MARE	MAURITIUS
8	KALPESH PATIL	FPP	AMBRE RESORT	BELLE MARE	MAURITIUS
9	NILESH THAKUR	F&B	LONG BEACH RESORT	POSTE DE FLACQ	MAURITIUS
10	MEHUL GALAIYA	F&B	AMBRE RESORT	BELLE MARE	MAURITIUS
11	SHUBANKAR KORGAONKAR	F&B	AMBRE RESORT	BELLE MARE	MAURITIUS
12	OMKAR SALVI	F&B	SUGAR BEACH RESORT	WOLMAR	MAURITIUS
13	PRATHAM PATEL	F&B	TAMASSA RESORT	BEL OMBRE	MAURITIUS



April 6th, 2023

Re: Saarthak Rupesh Joshi,

To Whom it May Concern:

Saarthak Rupesh Joshi worked at Stratton Mountain Resort from 01/14/2023 until 04/11/2023 as a Food & Beverage Intern in the kitchen in our Food and Beverage department. Stratton Mountain Resort is a busy winter resort that offers extraordinary winter experiences to our guest from across the globe.

Saarthak contributions helped us to achieve incredible success to our winter season. I can confidently recommend them to any future role that they seek.

Initial Hire Date: 01/14/2023

Number of Seasons Employed: One (1)

If you need additional information please contact the Human Resources Department at 802-297-4106

Regards,

A handwritten signature in black ink that reads "Ellie Zamora". The signature is fluid and cursive.

Elizabeth Zamora
HR Coordinator
802-297-4106
5 Village Lodge Road
Stratton Mountain, VT 05155

Stratton Mountain Resort-
Mountain friends and freedom.



ambre

CERTIFICATE OF ATTENDANCE

This certificate is awarded to


Patil Kalpesh

For having successfully completed his internship program with Ambre Resort
in the Kitchen department during the period of
2nd December 2022 till 29th April 2023.



Vijranand Kalloo

EXECUTIVE CHEF



Nundane Gunga-Soobroyen

HEAD OF HUMAN RESOURCES



Teeshan Guffy

RESORT MANAGER

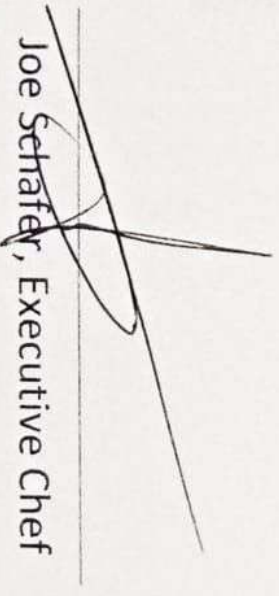
CERTIFICATE OF COMPLETION

PROUDLY AWARDED TO


SHIBA GOLDAR

For his/her completion of his/her six-month culinary
internship at the Earth Restaurant

DECEMBER 2022-JUNE 2023


Joe Schafar, Executive Chef




Robin Mack, Restaurant
Manager



CERTIFICATE OF ATTENDANCE

This certificate is awarded to

Galaiya Mehul

For having successfully completed his internship program with Ambre Resort
in the Food & Beverage department during the period of
2nd December 2022 till 29th April 2023.

Naraindutt Puttee

EXECUTIVE ASSISTANT MANAGER
(F&B)

Nundanee Gunga-Soobroyen

HEAD OF HUMAN RESOURCES

Teeshan Gutty

RESORT MANAGER

LONG BEACH

MAURITIUS

CERTIFICATE OF INTERNSHIP

This certificate awarded to

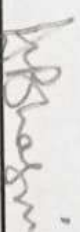
KAUSTUBH HARRESH PATOLE

In recognition of his efforts and achievements in
completing the internship program

From 02 December 2022 – 05 May 2023



Christian Jaquier
General Manager



Deepthi Bhasin
Head Of Human Resource



CERTIFICATE OF ATTENDANCE

This certificate is awarded to

Kongarabhat Shubhanbhat

For having successfully completed his internship program with Ambre Resort
in the Food & Beverage department during the period of
2nd December 2022 till 29th April 2023.

Naraindutt Puttee

EXECUTIVE ASSISTANT MANAGER
(F&B)

Nundane Gunga-Soobroyen

HEAD OF HUMAN RESOURCES

Teeshan Guppy

RESORT MANAGER



CERTIFICATE OF ATTENDANCE

This certificate is awarded to

Nisha Ramshankar Jaistwal

For having successfully completed his internship program with Ambre Resort
in the Kitchen department during the period of
8th December 2022 till 29th April 2023.

Vijranand Kallioo
EXECUTIVE CHEF

Nundane Gunga-Sobroyen
HEAD OF HUMAN RESOURCES

Teeshan Guppy
RESORT MANAGER



STRATTON

April 5th, 2023

Re: Athang Shelke,

To Whom it May Concern:

Athang Shelke worked at Stratton Mountain Resort from 12/27/2022 until 04/30/2023 as a Food & Beverage Intern in our Food and Beverage department. Stratton Mountain Resort is a busy winter resort that offers extraordinary winter experiences to our guest from across the globe.

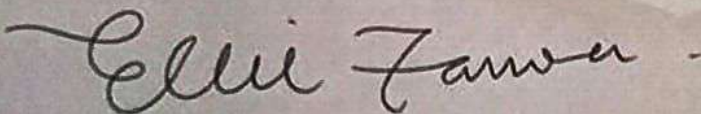
Athang contributions helped us to achieve incredible success to our winter season. I can confidently recommend them to any future role that they seek.

Initial Hire Date: 12/27/2022

Number of Seasons Employed: One (1)

If you need additional information please contact the Human Resources Department at 802-297-4106

Regards,



Elizabeth Zamora
HR Coordinator
802-297-4106
5 Village Lodge Road
Stratton Mountain, VT 05155

Stratton Mountain Resort -
Mountain friends and freedom.

Stratton Mountain Resort | 5 Village Lodge Road | Stratton Mountain, Vermont 05155-9406 | 1-800-STRATTON | fax 1-802-297-4300 | www.stratton.com

INTRAWEST

LONG BEACH


SAURITIUS

CERTIFICATE OF INTERNSHIP

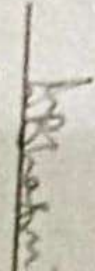
This certificate awarded to

NILESH ANAND THAKUR

In recognition of his efforts and achievements in
completing the internship program
From 02 December 2022 - 05 May 2023


Christian Jaquier
General Manager




Deepthi Bhasin
Head Of Human Resource

LONG BEACH
MAURITIUS

CERTIFICATE OF INTERNSHIP

This certificate awarded to

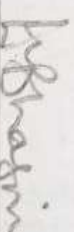
ROHIT MAHENDRA GUPTA

In recognition of his efforts and achievements in
completing the internship program

From 02 December 2022 – 05 May 2023



Christian Jaquier
General Manager



Deepti Bhasin
Head Of Human Resource

CERTIFICATE

Of Completion

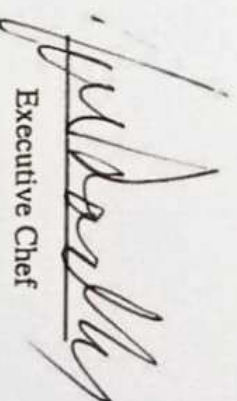
This Certificate Is Proudly Presented To

Vikas Vishwakarma

participated in the J1 Hospitality Training Program at the Stratton Mountain Club, Stratton Vermont from December 2, 2022 to April 11, 2023
Your commitment and service to this program is recognized and greatly appreciated by the entire Hospitality team.



Food and Beverage Manager



Executive Chef

SUGAR BEACH

MAURITIUS

10th May 2023

TO WHOM IT MAY CONCERN

We hereby certify that Bhoir Omkar Shyam bearing ID no W7241549 was employed as Trainee Cook in the Kitchen Department at Sugar Beach, Mauritius from 13th January 2023 to 10th May 2023.

During his tenure within the company, he has been a great team player. All duties assigned has been dealt with professionalism.

I seize the opportunity to wish Omkar best of luck through the course of his career.

Yours Sincerely,



Ovind Thathiah
Talent Experience Manager

SUGAR BEACH