



12th main
global food in the neighborhood



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12th Main provides a unique dining experience offering global gourmet cuisine.

In the evening the restaurant transforms into an intimate space for casual dining at the al fresco area. An exquisite selection of breakfast, lunch and dinner buffets with a display kitchen accentuates the dining pleasure at this global all day diner capturing the essence of true global cuisine.

An à la carte menu is available which serves the signature dishes of 12th Main restaurant.

12th Main Offers
Global cuisine
Breakfast, Lunch & Dinner
À la cart fine dining
Specialized Themed Buffets

Operational Hours
06.30 to 23.30 Hours

Weekdays
Monday to Saturday
Buffet breakfast: 06.30 hours – 10.30 hours.
Buffet lunch : 12.00 hours to 15.00 hours
Buffet dinner : 19.00 hours to 23.00 hours
À la cart available 06.30 hours to 23.30 hours

Weekdays
Sunday
Buffet breakfast: 06.30 hours – 11.00 hours
À la cart available 06.30 hours to 23.30 hours

Our chef shall be glad to assist you for any food allergies you have.

BREAKFAST MENU

(6.00 am to 11.00 am)

- ₹
- **The continental breakfast** **450**
Choice of fresh seasonal juices or fresh cut fruits
Basket of morning bakeries or toast
Choice of tea/coffee/hot chocolate
- **The American breakfast** **550**
Choice of fresh seasonal juices or fresh cut fruits
Basket of morning bakeries or toast
Cereals plain/fruit yoghurt
Choice of eggs (fried/poached/scrambled/omlette)
with bacon, sausage or ham
Choice of tea/coffee/hot chocolate
- **The Indian breakfast** **450**
Choice of fresh seasonal juices or lassi-sweet/salted/masala
Idli or dosa or medu vada with sambar and chutney
Or
Paratha
Potato/cauliflower/cottage cheese
Or
Poori bhaji
Choice of masala tea or South Indian filter coffee
- ■ **The O2 breakfast** **550**
Choice of fresh seasonal juices or fresh cut fruits
Cereals or cottage cheese with fresh fruits
Sautéed mushroom/smoked chicken on whole wheat toast
(honey & olive oil extra virgin)
Basket of morning bakeries or toast
- **Freshly baked** **350**
Choice of croissant, muffin, danish, or doughnut
White/brown bread or multi grain toast
- **Continental** **350**
Our speciality –two eggs benedict on brioche
Two eggs omlette served with ham, bacon, sausages
Two fresh eggs –fried, poached or scrambled
Fresh pancakes or French toast with maple syrup and butter
Crisp waffles served with butter and honey
- **Indian** **325**
Plain/masala dosa with chutney and sambhar
Mysore vada with chutney and sambhar
Plain uttapam/masala uttapam with chutney and sambhar
Poori bhaji with accompaniments
Paratha with choice of stuffing
(Cauliflower/potato/cottage cheese)

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Service Charge @5% and government taxes as applicable all prices are in Indian Rupees

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ALL DAY DINING

(11.00 AM TO 11.00 PM)

SALADS

₹

■ **Rosettes of Norwegian smoked salmon** 700
With mix greens, sour cream and caper berry

■ **Italian parma ham** 800
With pesto cream, musk melon and brie wedges

■ ■ ■ **Caesar salad** 550/450/400
with parmigiano reggiano
With following options
With cajun spiced ocean prawns,
Farm chicken breast slivers,
Oven roasted vegetables

■ **Home-made Arabic cold mezze platter** 450
Tabbouleh, hummus, baba ganoush with pita bread

■ **Mediterranean salad** 400
Feta cheese, cucumber, peppers, tomato, onion, kalamata olives,
oregano, chickpeas and basil lime dressing

STARTERS

■ **Cajun spice rubbed pan fried chicken supreme** 450
With salsa fresca and mix greens

■ **Chicken croquettes** 575
Deep fried breaded chicken patty with garlic honey aioli

■ **Lasooni murgh tikka** 450
Succulent pieces of boneless chicken marinated in garlic and spices in a clay oven

■ ■ **Tandoori ajwain jhinga** 1050
Carom flavored coastal prawns cooked in clay oven

■ ■ **Tawe ki machli** 650
Delicate river salmon with aromatic marination of fennel and yellow chilli powder and cooked on tawa

■ **Chicken flautas** 675
Chicken roll, guacamole, sour cream

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■ Veg ■ Non - veg ■ Contains egg ■ Grand Mercure signature

STARTERS

- **Albondigas** 650
Lamb meatball with tomato
- **Seafood fritters** 790
- **Chicken 65** 550
Deep fried chicken with red chilli
- **Poricha era masala** 775
Shrimp, tomato and South Indian style tempering
- **Bruschetta with tomato and bocconcini** 450
A juicy combination of tomato and cheese on savory crust
- **Bhatti ka paneer** 550
Cottage cheese filled with mint relish marinated in ginger and char grilled
- **Aloo mutter kaju ka samosa** 450
Crispy fried pastry filled with potatoes, green peas, cashew complimented with chutney
- **Mushroom croquettes** 475
Deep fried breaded mushroom patty, mustard honey aioli
- **Kolokithia** 475
Zucchini, eggplant, garlic and dill yoghurt dip
- **Mexican flautas** 575
Assorted vegetable, guacamole with sour cream
- **Lachedar Aloo** 400
Potato kebab with layers of yoghurt marination

STONE SIZZLER

- **Chili paneer** 500
- **Barbeque pork rib** 650
- **Marinated lamb chop** 900
- **Seafood** 1050

(Served with cajun potato wedge, onion ring)

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SOUPS

-  **Baked onion chowder** **300**
With cheese crostini
-  **Cumin flavored tomato broth with almond slivers** **300**
Fire roasted tomato soup with a hint of cumin
-   **Mushroom cappuccino** **400**
-  **Fennel flavored seafood broth** **400**
Mixed seafood with fennel
-   **Chefs crafted soup of the day** **300/400**
Ask your server for the speciality of the day
vegetarian or non vegetarian
-   **Oriental flavours** **300/400**
Sweet corn/manchow/hot and sour
vegetarian or non vegetarian

MAINS

-  **Wood fire free range corn fed chicken** **550**
With grilled tomatoes, green beans, poached egg
and hollandaise sauce
-  **Moroccan charmule rubbed rack of lamb** **700**
Cous cous, aubergines, shitake mushroom, artichoke heart
-  **Beef tenderloin, roasted shallots and Burgundy jus** **850**
Tenderloin flamed to your desired palate, served
on a potato scallion cake, sautéed green vegetables
and morel sauce
-  **English fish and chips** **600**
Traditional crumbed fillet of fish served with fries
-  **Homemade tortellini with smoked tomato sauce** **550**
Home-made spinach and cheese stuffed pasta
-  **Duxelle mushroom in crusty puffs** **550**
Trio of mushrooms mounted on crisp pastry tiles



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PIZZA

-  **Pizza 12th main** **750**
Ham, salami, sausages, marinated chicken and prawns
-  **Pizza parma** **700**
Parma ham, marinated tomato and bocconcini
-  **Pepperoni pizza** **700**
With mushroom and fine herbs
-  **Quattro stagioni pizza** **600**
Mushroom, tomato, artichoke, basil and olives
-  **Pizza margarita** **550**
With fresh mozzarella, tomatoes & basil leaves
-  **Pizza primavera** **550**
With broccoli, roasted corn, mushroom, eggplant, zucchini, and sundried tomato and onions
-   **Pizza tandoori chicken** **650**
Marinated & cooked chicken in Indian spice, red onions, yoghurt and mint chutney

PASTA

-   **Whole wheat spaghetti, whole wheat penne, gluten free fusilli, tagliatelle** **600/750**
With choice of sauce

Arrabiata

Crushed tomatoes, red chili, and garlic, white wine and chopped parsley

Alfredo

Double cream white sauce, parmesan and parsley



Primavera

Garden mixed vegetables tossed in green pesto

Bolognaise

Tenderloin, carrots, celery, leeks, tomatoes, basil leaves and red wine

With choice of toppings

-  *Non vegetarian –chicken, prawn, bacon, ham*
 -  *Vegetarian –asparagus, mushroom, artichoke, peppers*
- Extra non veg or cheese – 100 Rs*

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RISOTTO

- ■ **Mushroom asparagus** **600**
Mushrooms, cherry tomatoes, grilled asparagus, mushroom risotto, roasted pecans, truffle oil drizzle
- **Chicken francaise** **650**
Sautéed egg battered chicken, lemon butter sauce, parmesan risotto and grilled asparagus
- **Chicken parm** **650**
Fried chicken breast, three cheese risotto and tomato sauce
- **Basil Sambuca** **600**
Fried cheese risotto, sautéed house vegetables, roasted red peppers with basil sambuca sauce
- **Sweet corn shrimp** **650**
Sautéed shrimp, grilled corn, bell peppers, crispy bacon and sweet corn.
- **Thai chili scallops** **650**
Seared sea scallops, snap peas, peppadew peppers, carrots, sweet thai chili risotto with sliced almonds
- **Seafood puttanesca** **700**
Seared sea scallops, crabmeat, shrimp, calamari, capers, bacon, lemon tomato cream sauce with seared basil risotto cake





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BETWEEN THE BREADS

-   **The Grand Mercure Club** **650**
Grilled chicken breast, bacon, tomato, lettuce, avocado and fried egg, between our home-made choice of breads brown, white toast or multi seed
-  **Grilled chicken with caramelized BBQ onion, rocket and tomato on ciabatta** **600**
-   **Tuna, spring onions, roasted peppers and sundried tomato** **700**
-  **Lemon pepper chicken avocado panini with greens** **600**
-  **Crusty baguette with grilled veggies and garlic mayo** **550**
-  **Sautéed mushroom with basil pesto fresh mozzarella on focaccia bread** **550**
-  **Vegetable club sandwich** **500**

BURGER

-  **Fresh and green vegetable burger with lettuce, cheese and fries** **550**
-   **Meaty, mighty and mega mouthful tenderloin burger with fries** **800**
-  **Chicken fillet burger with fried egg, tomato, cheddar cheese and lettuce** **650**

KATHI ROLL

-  **Chicken tikka** **600**
Chicken tikka tossed with Indian spices, onion and coriander, wrapped in egg-paratha
-  **Gosht kathi roll** **700**
Small chunks of lamb tossed with Indian spices, onion and coriander, wrapped in egg-paratha
-  **Paneer kathi roll** **500**
Cottage cheese tossed with Indian spices, onion and coriander, wrapped in paratha

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ETHNIC FARE MAINS

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Gol mirch ka jhinga

Prawns tossed with garlic, tomato-onion gravy with hint of green coriander

900
- 

Murgh makhani

Indian spices, yoghurt marinated boneless chicken, cooked in tandoor, simmered in tomato gravy, tempered with butter and cream

650
- 

Chettinad pepper chicken

Curry leaves fiery pepper chicken curry

600
- 

Handi gosht

Succulent mutton morsels cooked with onion and yoghurt

700
- 

Alleppey fish curry

River salmon, South Indian spice with raw mango

650
- 

Palak aap ki pasand

Palak paneer / palak khumb / palak makai spinach puree, mushroom or cottage cheese or corn kernel

550
- 

Paneer aap ki pasand

Paneer tikka masala, shahi paneer, Lahori paneer ke parche

600
- 

Aloo gobi tamatar

Cauliflower and baby potato preparation with a hint of cumin

550
- 

Subz miloni

Seasonal fresh vegetables cooked with homemade spice mix

550
- 

Rajma

Red kidney beans from Kashmir valley simmered with spices

400
- 

Pindi chole

Boiled chickpeas simmered with ginger, garlic, tomatoes and onions

400

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ETHNIC FARE MAINS

	₹
 Dal tadkewali Black or yellow lentils, specialty of the house	350
  Thai curry Green/ Red Served with jasmine rice (Vegetarian or Non Vegetarian)	450/500
 Murgh biryani A perfect mélange of fragrant basmati rice with Kashmir saffron and succulent chicken	700
 Subz biryani A perfect mélange of fragrant basmati rice with Kashmir saffron and fresh green vegetable	600
  Donne mutton biryani Served in donne cups made from ecofriendly palm leaves, mint and coriander flavored with whole spices	750
 Pulao Your choice of flavored jeera, mint and peas	400
 Steamed basmati rice	300
  Choice of fried rice/noodles Vegetable/ szechwan/garlic pepper/nasi goreng	400
 Choice of Indian Breads Naan/roti/kulcha/paratha	125

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DESSERTS

	₹
 Blueberry yoghurt crunch A sugar free eggless dessert	350
 Hazelnut torte with raspberry coulis and sesame tuile Rich roasted hazelnut paste layered on almond sponge with raspberry coulis and topped sesame tuile	350
 Belgium chocolate dome with baked custard center Chocolate mousse centered with baked custard infused with vanilla bean	350
 Rasmalai Reduced milk dumpling soaked saffron milk and pistachio nuts	350
 Selection of ice creams Three scoop of your favorite ice cream <i>Ask server about availability</i>	300
 Cheese platter Selection of imported cheese—brie, blue, and cheddar served with olives and crackers	550

CHILDREN MENU SELECTION

 Grilled bulls eye Round toasted bread topped with fried eggs, chicken sausage and fries	400
 Chicken fingers Crumbed chicken strips served with fries and ketchup	400
 Pita – wich Open pita bread pocket filled with vegetables, chicken, prawns complimented with potato wedges	450/500
 The burger Vegetable patty plain or with cheese served in toasted sesame seed bun with fries or wedges, ketchup and a side salad	450
 Just fish and chips Deep fried fish fillet served with tartar sauce, fries	450
 Penne Pasta With choice of tomato or cheese sauce	450

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AERATED BEVERAGES

Ginger Ale	195
Tonic Water	195
Veen water with services	295
Veen sparkling water with services	295
Himalayan water with services	195
Diet Pepsi	175
7up	175
Mirinda	175
Can juices	150
Red Bull	300
Soda	125

SHAKES/SMOOTHIE

Choice of milk shakes	225
Chocolate/Strawberry/Vanilla	
Choice of Smoothies	225
Honey and Banana/ Strawberry/mango	
Fresh fruit juice	225
Lassi /Butter milk	225
Sweet/salted/masala	
Hot Beverages	225
Flavoured / Herbal Tea	225
Tea	225
Regional South Indian coffee	225
Regular or decaffeinated coffee	225
Americano	225
Café latte	250
Café macchiato	225
Cappuccino	225
Espresso	225
Ristretto	225
Hot chocolate / Horlicks	225



GRAND MERCURE

BANGALORE

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BANGALORE

12th Main, 3rd block, Koramangala. Bangalore 34.

www.grandmercurebangalore.com

