## **Breakfast Menu**

6:30 am - 11 am

• <b>Continental breakfast (G)(N)(D)</b> Freshly squeezed seasonal fruit juice Fresh fruit platter Choice of oven fresh croissants/danish/ muffins with preserves and butter Tea/coffee	INR 725
<ul> <li>French toast (vanilla bean/ chocolate) (G)(D)</li> <li>Served with melted butter and fruit compote</li> </ul>	INR 500
<ul> <li>Pancakes and waffles         (G)(N)(D)         Golden pancakes with homemade dry fruit salad and maple syrup         or Belgian style waffles with cherry compote and vanilla mousse</li> </ul>	INR 550
• Eggs to order (G)(D) Two eggs poached/fried/boiled/scrambled served with toasted bread, grilled tomato and hash brown	INR 600
• Extras Smoked salmon/smoked bacon/pork or chicken sausages/ sautéed mushrooms	INR 150
<ul> <li>Classic two-egg omelette with your choice of filling (G)</li> <li>Chicken/ham/tomato/cheese/mushroom/onion/fresh herbs/ chilli/ spinach served with toasted bread, grilled tomato and hash brown</li> </ul>	INR 550
<ul> <li>Eggs Benedict (G)(P)(D)</li> <li>Poached eggs on toasted English muffins, grilled ham and sauce hollandaise</li> </ul>	INR 600
<ul> <li>Egg white and tomato omelette with fresh herbs</li> <li>Served with baked beans and mesclun salad</li> </ul>	INR 600
<ul> <li>Baker's basket- selection of breakfast breads (G)(D)</li> <li>Freshly baked croissants, danish and muffins, whole wheat/white toast served with preserves and honey</li> </ul>	INR 450
• Selection of cheeses (G)(D) With walnuts, apricots, fruits and cheese crackers	INR 550
• Your choice of cereals (G)(N)(D) Served with fruits salad, yoghurt and hot/cold milk, cornflakes/ all-bran/chocos/dry muesli/wheat flakes Please let your server know if you like skimmed or soy milk with your cereal	INR 500
• Bircher muesli (N)(D) A traditional Swiss recipe with dehydrated apples and bananas	INR 500
• House made high fiber granola (G)(N)(D) With fresh fruit compote and yoghurt/probiotic yoghurt	INR 500
• Bowl of seasonal fruit salad (D) Served with honey and yoghurt	INR 450

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#### **INDIAN BREAKFAST**

<ul> <li>Traditional Indian masala omelette         <ul> <li>(G)(D)</li> <li>Well-done flat omelette with green chilli, red onions, tomato and fresh coriander served with choice of white or whole wheat toast</li> </ul> </li> </ul>	INR 550
• Flat iron baked stuffed parathas (G)(D) With your choice of filling - spiced potato/cauliflower/ homemade cottage cheese served with whipped yoghurt and pickles	INR 450
• Dosa (G)(N)(D) (Rava dosa/plain/masala/uttapam) served with sambar, tomato, coconut and coriander chutney	INR 450
• Idly/vada (G)(N) Served with sambar, tomato, coconut and coriander chutney	INR 450
• <b>Poori bhaji (G)(D)</b> Deep fried whole wheat bread, tempered potatoes with spiced and cilantro greens	INR 450

## **All Day Breakfast**

11 am - 11 pm

• Eggs to order (G)(D) Two eggs poached/fried/boiled/scrambled served with toasted bread, grilled tomato and hash brown	INR 550
• Traditional Indian masala omelette (G)(D) Well-done flat omelette with green chilli, red onions, tomato and fresh coriander served with choice of white or whole wheat toast	INR 550
• Flat iron baked stuffed parathas (G)(D) With your choice of filling - spiced potato and cauliflower or homemade cottage cheese served with whipped yoghurt and pickles	INR 450
• Bowl of seasonal fruit salad (D) Served with honey and yoghurt	INR 450
• <b>Bircher muesli (N)(D)</b> A traditional Swiss recipe with dehydrated apples and bananas	INR 500
<ul> <li>Selection of cheeses (G)(N)(D)</li> <li>With walnuts, apricots, fruits and cheese crackers</li> </ul>	INR 550

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## **All Day Dining Menu**

11 am - 11 pm

#### STARTERS, SOUPS, SALAD

Classic Caesar salad (G)(N)(P)(D)     Romaine lettuce, Caesar dressing,     garlic bread     With grilled receiver and	INR 550
With grilled mushroom With crispy bacon and grilled chicken	INR 600 INR 650
Cobb salad (P)(D)     Avocado, tomato, danish blue cheese, roasted     peppers, spiced chicken, bacon and egg	INR 675
Watermelon feta salad (N)(D)     Feta cheese, mint, lemon maple dressing and     pumpkin seed	INR 550
<ul> <li>Poached pears salad (N)</li> <li>Arugula leaf, toasted pine nut, sundried tomatoes and five spices</li> </ul>	INR 600
<ul> <li>W Buffalo wings (D)</li> <li>Served with pico de gallo, gorgonzola cream and aioli</li> </ul>	INR 650
• Crumb fried prawns (G) Charmoula spiced crumb fried prawns with wasabi aioli	INR 750
• Tom kha (D) Lemon grass, kaffir lime leaves, galangal and coconut	
Gai – chicken Goong – prawns	INR 550 INR 600
• Zaffrani gosht shorba (D) Saffron spiced lamb broth	INR 525
Asian style poultry broth (G)(D)     Chicken, greens, mushroom and noodles	INR 475
• Tamatar aur tulsi ka shorba (D) Black cardamom and fresh basil roasted tomato broth	INR 475
<ul> <li>W Mushroom consomme (G)(D)</li> <li>Clear mushroom soup served with mushroom crostini</li> </ul>	INR 425
• Cream of broccoli and almond (G)(N)(D)	INR 500

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## **Main Plates**

#### **INTERNATIONAL SELECTIONS**

#### **CHAR GRILLED AND BAKED**

Grilled tenderloin (G)(D)(B)(A)     Ceaser crust, Hasselback potatoes, spring vegetables     and bean cassoulet	INR 1300
<ul> <li>Wew Zealand lamb chops (D)(A)</li> <li>Served with sautéed greens, herbed baby potato and Kaffir lime jus</li> </ul>	INR 1450
<ul> <li>Confit poussin (N)(D)(A)</li> <li>Confit chicken leg with olive oil mash, Catalan spinach and red wine sauce</li> </ul>	INR 1100
Char grilled fish (D)(A)     Served with caper emulsion and garden-fresh vegetables	INR 1150
• <b>Grilled tiger prawns (D)(A)</b> Served with river clams, citrus andolive essence	INR 1400
• Polenta steak (N)(D) Wilted spinach, parmesan and balsamic vegetables	INR 800
• Exotic vegetable tian (N)(D) Served with mesclun of leaves, assorted sprouts and cheese bake	INR 800
STIR FRIED OR PAN TOSSED	
• Spaghetti carbonara (G)(P)(D) Spaghetti with bacon in an emulsion of egg yolk, cream and parmesan cheese	INR 675
<ul> <li>Lasagna Bolognese</li> <li>Minced beef with layered pasta sheet, fortified red wine and finished with butter</li> <li>(G)(D)(B)(A)</li> </ul>	INR 750
<ul> <li>Spaghetti aglio olio with pesto grilled chicken (G)(N)(D) </li> </ul>	INR 675
• Linguini alla puttanesca with seafood	INR 750

 Linguini alla puttanesca with seafood Served with rich tomato basil olive sauce and seafood (G)(N)(D)(A)
 Rosemary gnocchi with garlic,

**INR 625** 

 W Rosemary gnocchi with garlic, cherry tomatoes, tomato compote, pine nut and basil (G)(N)(D)

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<ul> <li>Handmade whole wheat Fettuccine with primavera sauce (G)(N)(D)</li> </ul>	INR 625
Make your own pasta	
Choice of sauces – alfredo/tomato/pesto/cheese/AOP	
Choice of pastas – penne/farfalle/fusilli/spaghetti	
Toppings –	
Mushroom	INR 625
Vegetables	INR 625
• Chicken	INR 650
Prawns	INR 750

#### ASIAN

<ul> <li>Thai curries: red or green served with sticky rice (N)(D)</li> </ul>	
Vegetables	INR 750
Chicken	INR 850
Prawn	INR 975
• W Kai pad khi mao (D) Stir fried chicken with basil sauce	INR 875
• Pla rad prik (D) Crispy fish in sweet chilli and basil	INR 900
• Stir-fried Asian greens (D) Broccoli, string beans, bok choy and spinach tossed in light soy	INR 750
• Braised tofu (V) Pan seared tofu with Asian greens and plum sauce	INR 750
• Gong bao mushrooms (N)(D) Stir fried shiitake and button mushrooms with cashew nuts	INR 725
• Fried rice/noodles (G)(D) Served with a choice of eggs/chicken/vegetables	INR 550

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### THE INDIAN SELECTION

Tandoori items available between Lunch: 12 pm - 3 pm Dinner: 7 pm - 11 pm

#### **CHAR GRILLED AND BAKED**

<ul> <li>Trio of chicken tikka (D) Combination of three different flavored chicken chunks- tulsi, malai and tandoori, cooked in clay oven to perfection</li> </ul>	INR 850
• <b>Tandoori murgh (D)</b> Spring chicken marinated overnight with spices and finished in tandoor to perfection	INR 975
<ul> <li>Gilafi seekh kebab (D) </li> <li>Finely minced lamb seekh cooked in clay pot oven</li> </ul>	INR 975
<b>a</b> • <b>andoori pomfret (D)</b> Pomfret marinated with ajwain ground chilli and spices, cooked over live coal	INR 1300
• Tandoori jhinga (D) Prawns marinated with hung curd and Indian spice mix, cooked in clay oven	INR 1400
Malai broccoli (N)(D)     Creamy baby broccoli with cumin and fenugreek	INR 750
•   Corn and palak lazeez (N)(D)  Mouth melting cheese stuffed spinach patty	INR 750
Achari paneer tikka (N)(D)     Pickling spice marinated stuffed tandoor cooked     cottage cheese	INR 750
• <b>Gomashu aloo (N)(D)</b> Tandoori potato stuffed with dry fruits and marinated in masala	INR 750
<ul> <li>X • Non-vegetarian kabab platter (G)(N)(D) </li> <li>Three types of assorted kebabs served with Indian bread and lentil</li> </ul>	INR 2050
<ul> <li>Vegetarian kabab platter (G)(N)(D)</li> <li>Three types of assorted kebabs served with Indian bread and lentil</li> </ul>	INR 1650

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#### PAN TOSSED OR DEEP BOWLS

<ul> <li>Natu kodi pulusu (D) Chicken tempered with or</li> </ul>	🌶 nion, green chilli, garlic, coconut	INR 925
• Murgh (N)(D) 🥖 (Makhani/lababdar/homes	style curry)	INR 925
Chicken Chettinaad (N Chettinaad regional specia authentic spice mix	N)(D) 🥖	INR 925
	N)(D) cooked lamb boti cooked with lered fennel, curry leaves and lime	INR 1075
<ul> <li>Nalli rogan josh (D) Kashmiri specialty-slow co Indian gravy</li> </ul>	ooked lamb shanks stew with spicy	INR 1075
• Laal maas (D) Rajasthani specialty-smoke spices and red chilli	ed braised lamb cooked with	INR 1075
Alleppey curry (fish/pi Mild coconut gravy with a tamarind served with fish/	hint of turmeric, ginger and	INR 1200 INR 1400
<ul> <li>Shorshe maach (D)</li> <li>Kolkata bhetki fish cooked spice mix</li> </ul>	🥖 I with raw mustard paste and	INR 1200
<ul> <li>Malvani jinga (D)</li> <li>Prawn with kokum base cu</li> </ul>	urry and Malvani spice mix	INR 1400
Erachi pepperfry (D)(B Roasted tenderloin, shallor black peppercorns		INR 1175
Pork pandi curry (N)(P Coorg special pork prepara	P)(D) 🥖 ation with chef special spice mix	INR 1275
• Udupi korma (N)(D) Vegetable curry cooked w with mint and coriander	ith coconut, curry leaves flavored	INR 800
• Kadhai bhindi (N)(D) Stir fried okra with onions,	, tomato and chef special spices	INR 800
<ul> <li>Subz lazeez handi (N)( Seasonal garden-fresh veg tomato gravy finished with</li> </ul>	getables cooked in an onion and	INR 800
<ul> <li>Baingan bharta (N)(I Roasted eggplants cookec Indian spices</li> </ul>	<b>D)</b> d with onions, tomatoes and	INR 800
Paneer of your choice     Makhani/lababdar/palak/a		INR 800
• Gobhi mutter (D) Cauliflower and green pea	as cooked with Indian spices	INR 800
<ul> <li>Aloo aap ki pasand (N Hing/jeera/dum/harapyaa</li> </ul>		INR 700
• Dal aap ki pasand (N)( Palak/tadka/makhani/pan		INR 600
-	-vegetarian f′s special	

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#### PAN TOSSED OR DEEP BOWLS

#### **AROMATIC STEAMS**

• Awadhi dum biryani (N)(D) Basmati rice and garden-fresh vegetables flavored with saffron, cooked in traditional dum style	INR 750
<ul> <li>Peshawari murgh biryani (N)(D) </li> <li>Basmati rice and chicken flavored with saffron, cooked in traditional dum style</li> </ul>	INR 925
<ul> <li>W Hyderabadi gosht biryani (N)(D)</li> <li>Basmati rice and lamb flavored with saffron and spices cooked in traditional Nizami style</li> </ul>	INR 1025
Choice of pulao (mint, jeera, subz) (D)	INR 450
• Steamed basmati rice	INR 400
BREADS Tandoori items available between Lunch: 12pm - 3 pm Dinner: 7pm - 11 pm	
Choice of paratha (Malabari, laccha, ajwain, tawa) (G)(D)	INR 200
Choice of stuffed paratha (spicy potato, cauliflower, cottage cheese) (G)(D)	INR 375
• Choice of naan (butter, plain, rosemary, olive, cheese, garlic) (G)(D)	INR 200
Choice of roti (plain, butter, garlic, missi) (G)(D)	INR 200
<ul> <li>Choice of kulcha (onion, paneer, potato, cheese and chilli) served with raita and pickle (G)(D)</li> </ul>	INR 375

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#### **BETWEEN BREADS**

• The classic hamburger (G)(P)(D)(B) Beef tenderloin minced beef patty with a choice of fried egg, bacon and cheese	INR 1100
Chicken burger (G)(D)     Chicken patty with fried egg, yellow cheddar cheese	INR 925
<ul> <li>Vegetable patty (G)(N)(D)</li> <li>With grilled vegetables, lettuce, tomato and cheese on toasted sesame bun</li> </ul>	INR 700
<ul> <li>Club sandwich (veg and non-veg)</li> <li>Cucumber and guacamole, grilled pepper, lettuce and tomato (G)(D)</li> </ul>	INR 800
<ul> <li>Chicken breast, fried egg, bacon, lettuce, tomato (G)(P)(D)</li> </ul>	INR 925
<ul> <li></li></ul>	INR 1150
<ul> <li>Kathi roll (G)(D)</li> <li>Vegetable/chicken/lamb wrapped in Indian wheat bread and served with mint and coriander chutney</li> </ul>	INR 700 INR 800 INR 925
<ul> <li>Mutton keema pav (G)(D)</li> <li>Minced lamb cooked with green peas and Indian spices served with pav bread</li> </ul>	INR 925
• <b>Pav</b> (vada pav, pav bhaji) <b>(G)(N)(D)</b> Potato fritter stuffed Indian bread with mint and tamarind chutney/minced vegetable cooked with Indian spices and clarified butter	INR 700
All burgers served on toasted sesame buns Choice of breads for sandwich: Regular/whole-wheat/multigrain	

#### **SMALL PLATES**

• Spiced potato wedges (D)	INR 400
• French fries (D)	INR 400
• Punjabi aloo kaju samosa (V)(G)(N)(D)	INR 450
• Cheese and jalapeno poppers (G)(D)	INR 450
• Crumb fried fish with tartar sauce and chips (G)(D)	INR 500
• Chicken tikka pakora with mint chutney (D)	INR 550
• Crispy calamari with chili aioli (G)(D)	INR 600

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#### DESSERTS

<ul> <li>Mascarpone baked cheese cake (G)(N)(D)</li> </ul>	INR 550
• White chocolate caramel walnut brownie (G)(N)(D)	INR 550
• Seasonal fruit crumble with fig and honey ice cream (G)(N)(D)	INR 550
• Flourless chocolate cake (gluten free) (D)	INR 550
• Apple pie with vanilla bean ice cream (G)(N)(D)	INR 550
• Pista gulab jamun (G)(N)(D)	INR 550
• Angoori rasmalai (N)(D)	INR 550
• 🖗 Rosepetal kulfi (N)(D)	INR 550
• Gajar ka halwa (N)(D)	INR 550
• Sugarfree rasmalai (N)(D)	INR 550
• Fresh fruit platter (sugar free, gluten free, dairy free)	INR 550
<ul> <li>Choice of ice cream (N)(D)         (Rose petal/tender coconut/filter coffee/vanilla bean/ bitter chocolate)     </li> </ul>	INR 500

# Night Menu

#### SALAD/SOUP

Classic Caesar salad (G)(N)(P)(D)     Romaine lettuce, Caesar dressing, garlic bread	INR 550
With grilled mushroom	INR 600
With crispy bacon and grilled chicken	INR 650
• Cobb salad (P)(D) Avocado, tomato, danish blue cheese, roasted peppers, spiced chicken, bacon and egg	INR 675
• Watermelon feta salad (N)(D) Feta cheese, mint, lemon maple dressing and pumpkin seed	INR 550
• Zaffrani gosht shorba (D) Saffron spiced lamb broth	INR 525
Asian style poultry broth (G)(D)     Chicken, greens, mushroom and noodles	INR 475
• Tamatar aur tulsi ka shorba (D) Black cardamom and fresh basil roasted tomato broth	INR 475
<ul> <li>Cream of broccoli and almond (G)(N)(D)</li> </ul>	INR 500

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#### MAINS

<ul> <li>Confit poussin (N)(D)(A)</li> <li>Confit chicken leg with olive oil mash, Catalan spinach and red wine sauce</li> </ul>	INR 1100
Char grilled fish (D)(A)     Served with caper emulsion and garden-fresh vegetables	INR 1150
<ul> <li>         Grilled tiger prawns (D)(A)         Served with river clams, citrus and olive essence     </li> </ul>	INR 1400
• <b>Polenta steak (N)(D)</b> Wilted spinach, parmesan and balsamic vegetables	INR 800
• Fried rice/noodles (G)(D) Served with a choice of eggs/ chicken/vegetable	INR 550
• Lasagna Bolognese Minced beef with layered pasta sheet, fortified red wine and finished with butter (G)(D)(B)(A)	INR 750
<ul> <li>Linguini alla puttanesca with seafood</li> <li>With rich tomato basil olive sauce and</li> <li>seafood (G)(N)(D)(A)</li> </ul>	INR 750
• Handmade whole wheat fettucine with primavera sauce (G)(N)(D)	INR 625
Make your own pasta Choice of sauces – alfredo/tomato/pesto/cheese/AOP Choice of pastas – penne/farfalle/fusilli/spaghetti Toppings –	
• Mushroom	INR 625
• Vegetables	INR 625
• Chicken	INR 650
• Prawns	INR 750
AROMATIC STEAMS	
• Awadhi dum biryani (N)(D) Basmati rice and garden-fresh vegetables flavored with saffron, cooked in traditional dum style	INR 750
<ul> <li>Peshawari murgh biryani (N)(D)</li> <li>Basmati rice and chicken flavored with saffron, cooked in traditional dum style</li> </ul>	INR 925
<ul> <li>W Hyderabadi gosht biryani (N)(D)</li> <li>Basmati rice and lamb flavored with saffron and spices cooked in traditional Nizami style</li> </ul>	INR 1025

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#### **BETWEEN BREADS**

• The classic hamburger (G)(P)(D)(B) Beef tenderloin minced beef patty with a choice of fried egg, bacon and cheese	INR 1100
Chicken burger (G)(D)     Chicken patty with fried egg and yellow cheddar cheese	INR 925
<ul> <li>Vegetable patty (G)(N)(D)</li> <li>With grilled vegetables, lettuce, tomato and cheese on toasted sesame bun</li> </ul>	INR 700
<ul> <li>Club sandwich (veg and non-veg)</li> <li>Cucumber and guacamole, grilled pepper, lettuce and tomato (G)(D)</li> </ul>	INR 800
<ul> <li>Chicken breast, fried egg, bacon, lettuce, tomato (G)(P)(D)</li> </ul>	INR 925
<ul> <li>W Mutton keema pav (G)(D)</li> <li>Minced lamb cooked with green peas and Indian spices served with pav bread</li> </ul>	INR 925
<ul> <li>Pav bhaji (G)(N)(D)</li> <li>Minced vegetable cooked with Indian spices and clarified butter served with pav bread</li> </ul>	INR 700

#### DESSERTS

<ul> <li>Mascarpone baked cheese cake (G)(N)(D)</li> </ul>	INR 550
• White chocolate caramel walnut brownie (G)(N)(D)	INR 550
• Flourless chocolate cake (gluten free) (D)	INR 550
• Apple pie with vanilla bean ice cream (G)(N)(D)	INR 550
• Angoori rasmalai (N)(D)	INR 550
• Gajar ka halwa (N)(D)	INR 550
• Sugarfree rasmalai (N)(D)	INR 550
• 🗑 Rosepetal kulfi (N)(D)	INR 550
<ul> <li>Choice of ice cream (N)(D)</li> <li>(Rose petal/tender coconut/filter coffee/vanilla bean/ bitter chocolate)</li> </ul>	INR 500

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