



Tabebuia has been named after the flowering tree, growing in a profusion of colours in the Glade One greenscape. It is a name inspired by space that flows organically from indoors to the sylvan outdoors to give you a dining experience that's far removed from restaurants, crowding malls and other buildings in the concrete jungles that our cities have become.

At Tabebuia, it's about exploring the eclectic nuances of global cuisines including Italian and Mediterranean along with traditional recipes from Indian kitchens across the country: cuisines curated with care to seduce the international palate, with an array of rare ingredients and fascinating flavours.

Here, whether you choose the signature indoor or alfresco dining, you find yourself gazing at endless the expanse of a golf course, dotted with 5,600 trees and 3,74,000 species of shrubs and grasses. Rolling meadows, shaded woods and shimmering water bodies stretch as far as the eye can see- with no trace of urban chaos to disturb the senses. And as you unwind with family and friends in a secluded world of laidback luxury, you get to discover how eating out can be transformed into a unique vacation from the ordinariness of city life.

BREAKFAST

(7AM-12PM)

BE A GLOBAVORE WITH SOME INTERNATIONAL SUPERSTARS

GRANOLA PARFAIT 275
(made with organic Greek yogurt, served with bananas & berries)

STEEL CUT OATS 250
(with maple syrup & cinnamon)

BERRY & BANANA SMOOTHIE BOWL 300
(chia seeds, papaya & coconut milk parfait)

SEASONAL FRUIT PLATTER 250
(served with lemon & organic honey on the side)

AVOCADO TOAST 250
(with citrus cumin salt, chia seeds & extra virgin olive oil)

EGGS TO ORDER

3 ORGANIC EGGS • 250
boiled / scrambled / fried / poached
(served with stewed tomato & hash brown potatoes)

OMELETTE • 250
plain / cheese / masala / mushrooms / cherry tomatoes / fine herbs

EGGS BENEDICT • 300
(poached eggs with chicken salami & hollandaise sauce)

EGGS FLORENTINE • 300
(poached eggs with sautéed spinach & cheddar fondue)

THE GRIDDLE AT GLADE ONE

BANANA CINNAMON PANCAKES • 275
*(fluffy pancakes topped with caramelized bananas, walnuts
& whipped cream)*

TIRAMISU WAFFLE • 300
*(crispy waffles topped with homemade whipped mascarpone,
coffee dust & maple syrup)*

FRENCH TOAST BRÛLÉE • 300
*(vanilla cream soaked cinnamon bread served with caramelized sugar
& whipped cream)*

BE A LOCAVORE WITH SOME REGIONAL HEROES

AMRITSARI PARATHAS WITH HOMEMADE YOGURT 250
(a choice of aloo, gobi & paneer served with panchranga achaar)

BHOPALI POHE SEV 200
(tempered with fennel seeds, garnished with pomegranate seeds)

PALAKNA DHOKLA 200
(garnished with grated carrots, served with green garlic chutney)

AKURI SCRAMBLED EGGS OUR WAY • 250
(served with a warm maska pao)

GONE SOUTH 275
*steamed idlis / medu vada / dosa / uttapam
(served with an array of chutneys & piping hot sambhar)*