

## Breakfast

(8:00 hrs to 10:30 hrs)

- Seasonal fresh fruit juice ~230    ● Lassi, Chass ~230
- Platter of seasonal fresh cut fruits ~250
- Choice of cereals ~350 -Served with hot or cold milk
- Baker's basket ~ 225 -Comprising of croissant, Danish muffin
- Uttapam ~290  
(Rice and lentil pancake, plain or onion and tomato)
- Poori bhaji ~280 (Deep fried bread served with potato curry)
- Poha ~ 310 (Rice flakes, tempered with mustard seeds & curry leaves)
- Sooji upma~290  
Semolina temper with curry leaves and mustard seed
- Stuffed tawa paratha ~350  
Stuffing of potato/cauliflower,/paneer/onion
- Choice of pancake ~290  
(Served with fruit compote, melted butter & maple syrup)
- Eggs to order ~290  
(Boiled, fried, scrambled, sunny side up, omelets, served with ham, bacon or sausage)

## Lunch & Dinner

(12:30 hrs - 14.30 hrs & 19:30 hrs - 22:30 hrs)

### From the Clay Oven

- Tandoori gobi ~475  
Florets of cauliflower cooked in tandoor
- Adrak mutter ki tikki ~ 475  
Green peas, with cumin and ginger, deep fried
- Laal mirch ka paneer tikka ~645  
Cottage cheese with pickled spice, grilled to perfection
- Murg malai tikka ~665  
Boneless chicken marinated in Indian spices, hung curd, cheese & roasted in clay oven
- Ranthambori murg tikka ~665  
The house specialty, boned cubes of chicken marinated in Indian aromatic spices, hung curd, red chilli
- Mahi tikka ~685  
Pickle flavored chunks of tandoori fish

### Soups

- Tomato soup ~210
- Mulligatawny soup ~210
- Cream of vegetable soup ~210
- Sweet corn –Veg~210/Chicken ~230

### Appetizer/Salads

- Thandai and honey smothered salad ~325  
Assortment of seasonal fruits and garnish with raisin
- Greek salad, with olives & feta cheese~380

### Mains

- Aap ki pasand aloo ~320  
Choice of aloo-tamatar, jeera, matter
- Bhindi do pyaaza ~335  
Tangy ladyfinger tossed with onion and tomatoes
- Dal tadkewali ~325  
A yellow lentil preparation tempered with Indian spices
- Aap ki pasand palak ~350  
Choice of pureed spinach with corn, mushroom or vegetables
- Aap Ki pasand paneer ~490  
Lababdar, makhani, palak, bhurji
- Subz nizami handi ~380  
Assorted vegetables in saffron flavored Indian curry
- Kadhai murg ~585  
Chicken morsels cooked in kadhai gravy
- Mutton rogan josh ~750  
Pieces of mutton braised with a gravy flavoured with garlic, ginger and aromatic spices

### Regional Specialties

- Gatta curry ~475  
Steamed gram flour dumplings simmered in buttermilk
- Kair sangri ~500  
Dry preparation of desert berries and beans tempered with chillies and spices
- Papad ki subzi ~450  
A traditional preparation of poppadoms cooked in yogurt gravy
- Methi murg ~590  
Chicken curry prepared with traditional spices and flavoured with fenugreeks
- Laal maans ~750  
A famous regional spicy lamb preparation, cooked with traditional spices

### Rice and Breads

- Steamed rice ~250
- Pulao apki pasand ~275  
Choose from jeera, makai, Subz or green peas
- Subz biryani ~410  
A preparation of basmati rice, vegetables and Indian spices

● Vegetarian    ● Non-Vegetarian

Please inform our associates if you are allergic to any ingredient(s), All prices are exclusive of applicable taxes and inclusive of services



● **Gosht ki biryani / Murg ki biryani ~675**

Basmati rice cooked with rare Indian spices & mutton or chicken on a slow fire, served with raita

● **Kulcha ~95** Plain, Orion, Paneer or masala

● **Naan/ Tandoori roti/ Missi roti ~85**

Plain or Butter

● **Phulka ~85**

Pan cooked whole wheat soft and thin puffed flatbread

● **Tandoori paratha ~95**

Laccha or pudina

## Dessert

● **Ice creams ~230**

Vanilla/ strawberry/ chocolate/Mango/ butterscotch

● **Platter of seasonal fresh cut fruits ~250**

● **Gulab Jamun / Rasgulla ~230**

● **Chocolate walnut brownie with fresh fruits ~310**

## Tea Time Nibbles

(03:00 PM to 07:00 PM)

● **Vegetable pakora ~350**

● **Bread pakora ~350**

● **Vegetable nuggets ~300**

● **French fries ~290**

● **Masala fish finger with tartar sauce ~455**

## Beverages

### Hot beverages

☐ Hot chocolate~190

☐ Tea or Coffee~150

### Cold beverage

☐ Fresh lime soda (Plain, Sweet or Salted)~150

☐ Fresh lime water (Plain, Sweet or Salted) ~120

☐ Himalayan sparkling water~150

☐ Aerated beverages~150

☐ Himalayan mineral water~150

☐ Freshly squeezed fruit juice~230 / vegetable juices~210

☐ Lassi (Plain, Sweet, Salted) ~230

☐ Chaas (Plain, Salted, Masala) ~230

☐ Shakes~230

(banana, butterscotch, chocolate, mango, pineapple, strawberry or vanilla)

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