




















The Dining Room

Breakfast

 Seasonal Fresh Fruit Juice Orange / Pineapple / Water Melon	290
  Signature juice <ul style="list-style-type: none">V5 (beetroot, tomato, carrot, cucumber and bottle gourd)ABC (apple, beetroot and carrot)carrot and ginger	290
 Seasonal Fresh Fruit Platter Assorted seasonal cut fruits	275
 Choice of Cereals Corn flakes, chocos, muesli Served with hot & cold milk, yoghurt.	355
 Choice of Oat's Banana, raisins, nuts, mix fruits	355
 From The Oven Croissant, Danish pastry, muffin (Please check with the server for available flavours) and toast (white/Brown/Multigrain)	475
 Dosa Rice and Lentil crepes served with choice of filling, sambhar and south Indian chutney	350
 Idli Steamed Rice cakes served with sambhar and south Indian chutney	350
 Uttapam Rice and lentil pancake, plain or with onion and tomato	350
 Poha Flattened rice cooked with traditionally tempers with mustard seed and curry leaves	350
 Stuffed Tawa Paratha Indian bread with choice of stuffing of potato, cauliflower, paneer or onion	375
 Poori Bhaji /Choley Deep fried bread served with tomato and potato & chickpeas curry	375
 Moong Dal Kachori Served with Rajasthani kadhi & assorted chutney	450
 Marwadi Mirchi Wada Served with assorted chutney	450
  Baked beans	295
 Selection of International cheese	675
 French Toast Served with maple syrup & honey	310



Wellness option  **Vegetarian**  **Non-Vegetarian**  **Spicy**




Please inform our associates if you are allergic to any ingredient/s.

“Put yourself in the hands of the chef” and discover the secrets of regional delicacies.

Food without onion & garlic can be prepared on prior request.

All prices are exclusive of any applicable taxes (Inclusive of service & facilities)

The Dining Room

 Choice of Pancake Served with melted butter & maple syrup	325
 Eggs to Order Boiled, fried, scrambled, sunny side, omelets, served with ham, bacon or sausage	350
 Selection Beverages	
Smoothies Flavor of banana, papaya or apple	275
Milkshakes/Cold coffee Vanilla, mango, strawberry or chocolate	290
Lassi Plain, sweet or salted	275
Chaos Plain or salted	250
Tea	225
Coffee	250
Drinking hot chocolate	250
Bournvita	250
Iced tea	195
Mineral water bottle 1 ltr.	195
Aerated water	195



Wellness option



Vegetarian



Non-Vegetarian



Spicy

Please inform our associates if you are allergic to any ingredient/s.

“Put yourself in the hands of the chef” and discover the secrets of regional delicacies.

Food without onion & garlic can be prepared on prior request.










All prices are exclusive of any applicable taxes (Inclusive of service & facilities)

The Dining Room

Lunch & Dinner

(13:00 hrs – 15:00 hrs and 19:30 hrs – 22:30 hrs)









Soups

  Soupe à la crème	250
Chicken/Spinach/winter vegetables	
 Roasted tomato soup	250
Flavored with basil and served with croutons	
 Dal Shorba	250
Served with roasted papads	
  Minestrone di verdure Genovese	275
  Sweet corn veg./chicken soup	275
 Soup of the day	275
Please ask your service professional to inform you about our daily special	

Salads/Appetizer

Caesar salad

Crisp iceberg, toasted herb croutons and parmesan curls in classic Caesar dressing

 Vegetable	425
 Traditional with bacon	495
 Greek salad, with olives & feta cheese	425
 Feta & mesclun	425
Lettuce, served with spicy orange dressing, topped with walnut and Turkish apricot	
 Russian (Olivier) salad	390
Seasonal diced vegetables in mayo.	
 Farm green crudités with selection of dip	425
 Asian pineapple	390
 Cajun chicken & mesclun	400



Wellness option  **Vegetarian**  **Non-Vegetarian**  **Spicy**

Please inform our associates if you are allergic to any ingredient/s.

“Put yourself in the hands of the chef” and discover the secrets of regional delicacies.
















Food without onion & garlic can be prepared on prior request.

All prices are exclusive of any applicable taxes (Inclusive of service & facilities)

The Dining Room

Appetizer

(13:00 hrs – 15:00 hrs and 19:30 hrs – 22:30 hrs)

 Khajuri paneer tikka Cubes of paneer stuffed with dates and coated with special mix of chutney	750
 Nagauri tandoori bharwan aloo Young potato filled with nuts and khoya flavoured with local spices	575
 Bhutte ke kebab Sweetcorn and cheese cakes shallow fried with hint of aromatic spices	575
 Matar adrak ki tikki Green peas, with cumin, ginger and deep fried.	575
 Makhmali subzi seekh Minced vegetable skewers delicately spiced and finished in the tandoor.	750
 Sawai Madhopur ki Kachori Chaat Local Favorite....	750
 Murg malai tikka House specialty boneless cubes of chicken in a creamy marinade finished over coals.	795
 Achari mirch ka murg tikka 🌶️ The Boneless chicken marinated with pickled chilly and cooked in a tandoor.	795
 Junglee Maas ke samose 🌶️ Slow cooked lamb mince "Hunter Style" stuffed in a pastry and deep fried.	795
 Mutton Seekh kebab Minced lamb skewer with aromatic spices, cooked in a clay oven	850
 Kasoondi ki machhi 🌶️ A traditional fresh river fish marinated with East Indian spices, flavored with mustard and finished in a tandoor.	795
 Bhattiwala murg 🌶️ Yogurt and spice marinated chicken slow cooked in a tandoor.	825
 Ajwaini jhinga 🌶️ Bay prawns marinated with indian spices, flavoured with carom and cooked in a tandoor.	1450
 Wok flashed prawn in mint chermoula with garlic mayo 🌶️ Pink prawns, freshly ground middle eastern chermoula and drizzled with garlic mayo.	1450
 Char grilled Cantonese chicken with homemade sriracha 🌶️ Chicken marinated in a tounge tickling Guangzhou style marinade and finished on coal.	850



Wellness option



Vegetarian



Non-Vegetarian



Spicy

Please inform our associates if you are allergic to any ingredient/s.

"Put yourself in the hands of the chef" and discover the secrets of regional delicacies.






Food without onion & garlic can be prepared on prior request.

All prices are exclusive of any applicable taxes (Inclusive of service & facilities)



The Dining Room

Main course










Continental selections

- | | |
|---|------|
|  Pan grilled cottage cheese
Spice coated cottage cheese cakes & served in an ensemble of vegetables and paprika potato | 775 |
|  Buttered winter vegetables
Seasoned with fresh garden herbs | 455 |
|  Panko crusted Fish and chips
Served with tartar sauce | 795 |
|  Grilled chicken breast with mushroom sauce served with buttered vegetables | 825 |
|  Grilled prawns on grilled vegetables bed with spicy barbeque sauce | 1450 |

Italian selection

- | | |
|--|-----|
|  Spaghetti Primavera
Spaghetti with winter green in cream sauce with parmesan and croutons | 625 |
|  Penne Arrabiata
Penne cooked in spicy tomato sauce, garlic, dried red chili peppers and olive oil. | 625 |

Oriental selection

- | | |
|--|-----|
|   Hakka Noodles Veg/Chicken/Egg | 625 |
|   Vegetable/ Egg fried rice | 475 |
|  Vegetable manchurian | 475 |
|  Crispy chili paneer
Diced cottage cheese with bell peppers and Onion | 750 |
| Thai Curry Green/Red
served with steam rice | |
|  Vegetable | 850 |
|  Chicken | 950 |
|  Szechwan chicken
Diced Chicken with bell peppers and Onion | 800 |



Wellness option



Vegetarian



Non-Vegetarian



Spicy

Please inform our associates if you are allergic to any ingredient/s.













“Put yourself in the hands of the chef” and discover the secrets of regional delicacies.

Food without onion & garlic can be prepared on prior request.







All prices are exclusive of any applicable taxes (Inclusive of service & facilities)

The Dining Room

Indian Selection

 Aap ki pasand aloo Choice of aloo with tamatar, jeera, hing, matar	350
 Bhindi do pyaaza Tangy ladyfinger tossed with onion and tomatoes	375
 Dal chaunk wali A yellow lentil preparation with choicest Indian spices	355
 Dal makhani Whole Black Lentil, slow cooked in rich tomato puree, butter and cream	550
 Aap ki pasand palak Choice of pureed spinach with corn, mushroom or vegetables	375
 Aap ki pasand paneer makhani, sirka pyaz, shahi	550
 Subzi Dhaniawala korma Assorted vegetables, cooked aromatic spices, yoghurt and coriander seeds	550
 Murg makhani A most popular Indian marinated clay oven cooked chicken and simmered in mild tomato gravy flavored with fenugreek	795
 Martaban ka murg 🍌 Chicken cooked in the home style flavored with pickles	795
 Kadhai murg 🍌 Chicken morsels cooked in kadhai gravy	795
 Tawa Keema Matar/Methi 🍌 Indian lamb minced slowly cooked on tawa with Indian aromatic spices	850
 Indian fish curry 🍌 Coriander and coconut flavored coastal gravy	795

Regional Specialties

 Gatta curry 🍌 Dumpling made of gram flour, simmered in Rajasthani spices and yoghurt	550
 Kair sangri Dry preparation of local berries soaked in buttermilk tempered with chili and spices	550
 Papad mangodi ki subzi An unusual preparation of poppadum's and lentil dumplings in yoghurt base gravy	455
 Dal bati churma (4 hours advance order required) A regional specialty of baked wheat dumplings and combination of lentils	855
 Methi murg A curried chicken preparation cooked with dried fenugreek leaves	800
 Laal maas 🍌 Traditional local specialty lamb preparation	850



Wellness option



Vegetarian



Non-Vegetarian



Spicy

Please inform our associates if you are allergic to any ingredient/s.

“Put yourself in the hands of the chef” and discover the secrets of regional delicacies.

Food without onion & garlic can be prepared on prior request.










All prices are exclusive of any applicable taxes (Inclusive of service & facilities)

The Dining Room







Ghar ka khana

-  **Bajra ki kheech with yoghurt** 650
-  **Rajasthani kadhi, chawal** 595

Rice and Breads

-  **Steamed rice** 255
-  **Pulao** 295
Choose from jeera, makai, Subz or green peas
-  **Subz biryani** 450
Served with raita
-  **Gosht ki biryani / Murg ki biryani**  750
Basmati rice cooked with rare Indian spices & mutton or chicken on a slow fire, served with raita.
-  **Kulcha** 130
With choice of stuffing onion, paneer, masala or plain
-  **Tandoori breads - Naan, Roti or Missi roti** 110
Plain or Butter
-  **Phulka** 130
-  **Tandoori paratha** 110
Lacchha or Pudina

Healthy suggestions'

-  **Vegetable khichdi** 275
Khichdi is a healthy dish made with rice and lentils and/or vegetables. Various other ingredients like ghee (clarified butter), cumin seeds and asafetida are optionally used depending on the preferences. this simple and humble dish is good for people recovering from sickness. light and easy to digest, served with plain yoghurt
-  **Curd rice** 275
A dish where soft cooked mushy rice is simply mixed with curd (Indian yogurt) and salt & then finished off with a tempering of mustard seeds and curry leaves for flavor
-  **Whole wheat dalia (served with plain yoghurt or hot milk)** 275
Made with broken wheat, Dalia is easy to digest and is full of nutrition. It is high in fiber and is believed to be one of the best foods for weight loss. Dalia can be made in several ways and is one of the healthiest options for breakfast/lunch and dinner.
-  **Fresh fruit platter** 275
-   **Clear soup (chicken or vegetable)** 275
Clear soups are easy to digest, are not heavy on the stomach. Healthy digestion is key for fast metabolism and weight loss. Also helps prevent dehydration and ensure steady inflow of nutrients.



Wellness option



Vegetarian



Non-Vegetarian



Spicy



Please inform our associates if you are allergic to any ingredient/s.

“Put yourself in the hands of the chef” and discover the secrets of regional delicacies.







Food without onion & garlic can be prepared on prior request.

All prices are exclusive of any applicable taxes (Inclusive of service & facilities)

The Dining Room

- | | |
|--|--|
|  Steamed fillet of fish 750 | |
| Steamed fish is a low calorie protein that keeps you fuller for longer without adding high fat content. | |
|  Herb grilled chicken 795 | |
| Grilled chicken is low in calories but high in protein, it may be especially beneficial for weight loss, It is included in a healthy diet because it contains low fat. | |

Dessert

- | | |
|--|--|
|  Ice creams 250 | |
| Vanilla/strawberry/mango/chocolate/butterscotch | |
|  Fresh fruit platter 275 | |
| An assortment of freshly cut seasonal fruits | |
|  Gulab jamun 250 | |
|  Rasgulla 250 | |
|  Malpua 300 | |
| Flat flour cake dipped in sugar syrup flavored with green cardamom | |
|  Moong dal halwa 375 | |
| Washed green gram grounded and cooked with clarified butter, sugar and cardamom | |
|  Chocolate brownie with ice cream 375 | |



Wellness option



Vegetarian



Non-Vegetarian



Spicy

Please inform our associates if you are allergic to any ingredient/s.

“Put yourself in the hands of the chef” and discover the secrets of regional delicacies.

Food without onion & garlic can be prepared on prior request.






















All prices are exclusive of any applicable taxes (Inclusive of service & facilities)

The Dining Room

Between The Meals

Sandwiches and Small Bites

(15:00 hrs to 19:00 hrs)

 	The do it yourself sandwich board	475
	Select from plain, toasted, grilled on white or whole wheat breads. Add a variety of filling-chicken, tomato, olives, cheese onions, chicken sausage, ham	
 	Club sandwich	525
	Vegetarian or non-vegetarian	
	Bombay masala grilled sandwich	525
	Choice of filling veg & cheese, aloo masala	
	Chicken sandwich	525
	Select from plain, toasted or grilled, on white or whole wheat breads, served with fries and side salad	
	Vegetable pakora	395
	Paneer pakora	475
	Cheese chili toast	455
	French fries	295
	Paneer kathi roll	550
	Vegetable nuggets	395
	Vegetable Burger	395
	Chicken Burger	525
	Chicken nuggets	525
	Fish finger with tartar sauce	525
	Chicken kathi roll	555
	Ice creams	250
	Vanilla/strawberry/mango/chocolate/butterscotch	
	Fresh fruit platter	275
	An assortment of freshly cut seasonal fruits	
	Gulab jamun	250
	Rasgulla	250



Wellness option



Vegetarian



Non-Vegetarian



Spicy

Please inform our associates if you are allergic to any ingredient/s.

“Put yourself in the hands of the chef” and discover the secrets of regional delicacies.

Food without onion & garlic can be prepared on prior request.

All prices are exclusive of any applicable taxes (Inclusive of service & facilities)