

BREAKFAST (07:30 AM TO 10:30 AM)		SOUPS	
FRESH FRUIT PLATTER	235	CREAM SOUP	155
CANNED JUICE	125	(CHOICE OF MUSHROOM/SPINACH/TOMATO)	
CEREALS WITH MILK	145	SWEET CORN VEG	155
(CHOICE OF CORNFLAKES/CHOCOFLAKES)		(SWEET CORN COOKED WITH VEGETABLE)	
TOAST WITH BUTTER / JAM	115	VEG CLEAR SOUP	155
TEA	55	(DICE OF VEGETABLE COOKED IN SALT & PAPER)	
COFFEE	85	LEMON CORIANDER SOUP	155
HOT & COLD MILK	80	(VEGETABLE BROTH FLAVOR OF LEMON JUICE DASH GREEN CORIANDER)	
HOT CHOCOLATE	115	HOT & SOUR VEG.	155
STEAMED IDLI	145	(AN ORIGINAL FLAVOR OF SPICY VEG. SOUP)	
(CHOICE OF PLAIN/CARROT/TOMATO/CURRY/LEAVE/ROASTED CUMIN)		VEG. MANCHOW SOUP/NOODLE SOUP	155
POHA	115	(AN ORIGINAL FLAVOR OF VEG. SOUP TAPPED WITH CRISPY FRIED NOODLES)	
(AN INDIAN BREAKFAST DISH MADE FROM FLATTENED RICE)		LUNG FUNG SOUP	155
UPMA	145	(Packed with finely chopped vegetables, mushrooms, and aromatic spices)	
(Indian breakfast made with roasted semolina cooked in water and tempered with spices, ghee or oil.)		MINESTRONE SOUP	155
UTTAPUM	145	(Savory onion, carrots, celery, in a rich tomato broth)	
(Soft, and tasty South Indian savory pancake made with semolina (sooji), yogurt, and mixed vegetables.)			
DOSA(PLAIN/MASALA/PANEER)	(135/155/175)		
(Dosa is made using raw rice, urad dal, and fenugreek seeds batter)			
FROM NORTH INDIAN KITCHEN		SALAD	
PARANTHA (WITH CURD & PICKLE)	135	GREEN SALAD	125
(ALOO/GOBHI/MOOLI/MIXED/ONION /PANEER)		(PIECES OF TOMATO, ONION, CUCUMBER, CARROT WITH LEMON & GREEN CHILLY)	
POORI BHAJI	145	TOSSED SALAD	145
(WHOLE WHEAT PUFFS DEEP FRIED AND SERVED WITH POTATO STEW COCKED IN INDIAN SPICE)		(PIECES OF VEGETABLE TOSSED WITH FRENCH DRESSING)	
CHOLE BHATURE	155	ALOO CHANA CHAT	135
(SPICY CHICKPEAS PREPARATION WITH REFINED FLOOR PUFFS DEEP FIED AND SERVED)		(CHICKPEAS, CUBED OF BOILED POTATO WITH COMBINATION OF ONION CORIANDER GREEN CHILLYTOSS MINT AND LEMON)	
ASSORTED PAKORA	145	KIMCHI SALAD	145
(A variety of vegetables and paneer dipped in spiced gram flour (<i>besan</i>) batter and deep-fried until golden and crispy)		(MIX CABBAGE, CARROT, VINEGAR, VEGETABL OIL, SUGAR, SESAME OIL, SESAME SEEDS, CAYENNE PEPPERAND SALT)	
STARTERS VEGETARIAN (12:00 PM TO 3:30 PM/7:30 PM TO 10:00 PM)		KACHUMBER SALAD	145
CHOICE OF PANEER TIKKA	325	(KACHUMBER SALAD DISH IN SOUTH ASIAN CUISINE CONSISTING OF FRESH CHOPPED TAMATOES, CUCUMBER, ONION, LEMON JUICE AND CHILLY PEPPERS)	
(MALAI/HARIYALI/ACHARI)		PASTA SALAD	165
SOYA CHAAP	325	(FRIED PASTA WITH DICE OF BELL PEPPERS AND COCKTAIL SAUCE)	
(MALAI/AMRITSARI/TANDOORI)		RUSSIAN SALAD	165

VEG. SEEKH KEBAB 285 (MINCED VEG. WITH INDIAN SPICES SKEWERS COOKED IN CHARCOAL OVEN) TANDOORI ALOO 285 (STUFFED POTATO MARINATED WITH YOGHURT AND INDIAN SPICES COOKED IN CHARCOAL OVEN) TANDOORI MUSHROOM 315 (BUTTON MUSHROOM STUFFED WITH PROCESS CHEESE AND SPICE COOKED IN CHARCOAL OVEN) HARA BHARA KEBAB 285 (MASHED GREEN VEGETABLES STUFFED WITH CHEESE AND NUTS FRIED SERVED WITH MINT CHUTNEY) DAHI KE KEBAB 295 (AN EXTREMELY SIMPLE AND CREAMY CUTLET PATTIES RECIPE PREPARED WITH YOGHURT AND CRUMBLED PANEER) TANDOORI VEG PLATTER 465 (SEEK KEBAB, HARA BHARA KEBAB, PANEER TIKKA, HARYALI PANEER TIKKA)	(COMBINATION OF VEGETABLE AND MAYONNAISE TOPPED) PEANUT MASALA SALAD 135 (Crunchy peanuts, fresh veggies, and a tangy spice blend.) INDIAN CURRIES VEG. PANEER BUTTER MASALA 365 (COTTAGE CHEESE TOSSED WITH RICH TOMATO GRAVY AND BUTTER GARNISH WITH CREAM) KADHAI PANEER 365 (COTTAGE CHEESE COOKED WITH TOMATO GRAVY HINT OF CRUSHED CORIANDER AND RED CHILLY) PANEER TIKKA MASALA 365 (PANEER TIKKA COOKED WITH INDIAN SPICES TOPPED WITH CREAM) SHAHI PANEER YELLOW 395 (DICE OF COTTAGE CHEESE COOKED WITH RICH GRAVY AND NUTS)
ORIENTAL RICE/NOODLES HAKKA NOODLES 295 (springy noodles, crisp vegetables, and savory sauces tossed over high heat) CHILLY GARLIC NOODLES 305 (stir-fried noodles, a generous amount of fresh garlic, crunchy vegetables, and a savory, tangy sauce) VEG FRIED RICE 295 (stir-frying cooked, chilled rice with chopped vegetables, garlic, soy sauce, and a splash of vinegar over high heat) ORIENTAL APPETIZERS	PANEER LABABDAR 385 (CUBES OF COTTAGE CHEESE COOKED WITH LABABDAR GRAVY) PANEER KALEJI 365 (paneer is cut and soaked to mimic the texture and deep color of liver (kaleji) masala) PANEER BHURJI 395 (A quick, spicy Indian scrambled cottage cheese dish made with onions, tomatoes, and basic spices) PANEER PASANDA 365 (A rich North Indian dish made with stuffed paneer sandwiches in a creamy tomato-onion gravy.)
VEG. SPRING ROLL 285 (Golden, crunchy appetizers filled with a savory stir-fry of cabbage, carrots, and bell peppers) VEG. MANCHURIAN 285 (Crispy vegetable dumplings tossed in a tangy, umami-rich garlic and soy sauce. It can be made dry or with gravy) PANEER CHILLY 325 (Coat paneer cubes in a spiced batter, fry until crispy, and toss in a tangy, spicy sauce made with soy sauce, chilli sauce, ketchup, and crunchy bell peppers) CHILLY MUSHROOM 325 (Button mushrooms are batter-fried until crunchy and then tossed in a vibrant, tangy, and slightly sweet chili-soy sauce) CRISPY CORN 225 (crunchy on the outside and tender on the inside) HONEY CHILLY POTATO 265	PANEER LAHORI 365 (Paneer cubes cooked in an aromatic gravy made with yogurt, onions, tomatoes, and a special roasted spice blend) PANEER DO PYAZA 365 (Paneer is cooked in a flavorful spiced gravy with double the amount of onions (one batch diced into petals and sautéed, another pureed into the gravy base) BHINDI MASALA 325 (Bhindi, onions and tomatoes, and spices like cumin, turmeric, and chili powder) MALAI KOFTA 345 (PANEER AND POTATOS BALLS SERVED IN A SILKY SMOOTH TOMATO AND CREAM BASED GRAVY) NAVRATAN KORMA 345 (FRUITS AND NUTS COOKED WITH SHAHI GRAVY)

(Crispy, double-fried potato batons tossed in a sticky, sweet, and spicy sauce)

AMERICAN CHOPSUEY (VEG.) 255

(Crispy fried noodles topped with a sweet, tangy, and savory vegetable sauce)

DAL

DAL TADKA 255

(YELLOW DAL TEMPER WITH CUMMIN, RED CHILLY'S & ONION, TAMATO, GREEN CHILLY AND SPICES)

DAL MAKHANI 285

(BLACK DAL COOKED WITH TOMATO PUREE BUTTER AND CREAM)

PINDI CHOLE 275

(Pindi chole is a dry, tangy, and spiced chickpea dish made with white chickpeas (kabuli chana), tea leaves)

DAL BUKHARA 265

(Whole black urad dal, tomatoes, ginger-garlic paste, butter, and cream.)

DAL PUNCHRATAN 275

A rich, protein-packed Indian dish made by combining five different lentils. (Toor Dal, Chana Dal, Moong Dal, Masoor Dal, Urad Dal)

MOONG DAL 275

(Simmer lentils with turmeric, then finish with a sizzling spiced oil (*tadka*).)

MAA KI DAL 275

(whole black lentils (sabut urad dal) and a small amount of red kidney beans (rajma), cooked with ghee, tomatoes, onions, and basic spices.)

BASMATI KHAJANA

SUBZ DUM BIRYANI 315

(BLEND IF GARDEN FRESH VEGETABLE AND BASMATI RICE COOKED ON DUM)

KASHMIRI PULAO 265

(BASMATI RICE PREPARED WITH FRUITS)

JEERA RICE 215

(Long-grain basmati rice tempered with ghee, whole spices, and a generous amount of cumin seeds.)

STEAMED RICE 195

LEMON RICE

CHOICE OF PULAO 215

(PEAS/VEGETABLE PULAO)

DAL KHICHADI 255

(A warm, comforting Indian one-pot meal made with rice and yellow lentils (moong dal), slow-cooked until soft and creamy, and finished with a spiced aromatic tempering (*tadka*).)

PAPAD

MUTTER MUSHROOM DO PYAZA 365

(A rich, semi-dry North Indian curry loaded with earthy mushrooms, sweet green peas, and double the onions.)

DUM ALOO KASHMIRI 355

(crispy fried baby potatoes simmered in a spiced, onion-free curd gravy)

DUM ALOO BANARASI 345

(Fried or boiled baby potatoes in a flavorful, creamy yogurt-and-tomato gravy infused with fennel and whole spices.)

HARIYALI KOFTA 325

(Vibrant, melt-in-your-mouth vegetable and paneer dumplings packed with fresh herbs like spinach, mint, and coriander.)

ALOO JEERA 295

(Jeera aloo is a simple delicious made with potatoes, spices and cumin)

VEG. KOFTA CURRY YELLOW 325

(Melt-in-the-mouth vegetable-paneer dumplings (koftas) simmered in a velvety, cashew-and-yogurt-based aromatic yellow gravy.)

CHANA MASALA 305

(Chickpeas, onions, and tomatoes with a blend of warming spices like cumin, coriander, and garam masala.)

MIX VEGETABLE 315

(A rich, flavorful tomato-based gravy packed with tender vegetables like carrots, beans, and peas)

VEGETABLE JHALFREZI 315

(Crisp mixed vegetables stir-fried in a thick, spicy, and tangy tomato-based gravy)

MATAR PANEER 365

(Matar paneer is a popular north indian dish of indian cottage cheese and peas cooked in a spicy and flavor curry)

ALOO GOBHI ADRAKI 295

(Ginger-forward dry curry made with potatoes, cauliflower, and fresh ginger juliennes)

PALAK CORN 325

(A delicious, creamy North Indian curry made with fresh spinach and sweet corn kernels, flavored with warm spices like garam masala and cumin.)

BHINDI DO PYAZA 345

(Bhindi cooked with twice the amount of onions or onions added at 2 different stages of cooking)

Chef special seasonal veg 345

SANDWICHES

GRILLED SANDWICH 165

GRILLED CHEESE SANDWICH 195

VEG SENDWICH 145

COLESLAW SENDWICH 145

FRENCH FRIES 145

ROASTED	45	POTATO VEGGIES	145
FRY PAPAD	55	VEG CUTLET	165
MASALA PAPAD	75	CLUB SANDWICH	265
(Topping crispy, roasted or fried lentil wafers (papads) with a vibrant, tangy mix of finely chopped vegetables, fresh herbs, and spices)		GARLIC TOAST	145
		GARLIC CHEESE TOAST	165
RAITA		PASTA	
CHOICES OF RAITA	105	PENNE WHITE SAUCES PASTA	325
(MIX VEG. /BOONDI/PINEAPPLE/MINT/CUCUMBER/ONION/TOMATO,MIXFRUIT,ALOO)		(Boiling pasta until <i>al dente</i> , sautéing crunchy veggies, and preparing a creamy roux with butter, flour, and milk.)	
PLAIN CURD	65	PENNE RED SAUCES PASTA	325
TANDOORI BREAD		(Perfectly cooked pasta coated in a rich, tangy, and slightly spicy tomato-garlic sauce)	
TANDOORI BREAD BASKET	215	DESSERTS	
(PLAIN NAAN/BUTTER NAAN/TANDOORI ROTI/LACHHA PARANTHA)		HOT GULAB JAMUN	165
PLAIN NAAN	65	(Fry soft, milk-based dough balls and soak them in a fragrant, warm sugar syrup)	
BUTTER NAAN	85	CHOICE OF ICE-CREAM	125
GARLIC NAAN	105	(VANILLA/STRAWBERRY/BUTTER SCOTCH)	
GARLIC CHEESE NAAN	115	BEVERAGES	
TANDOORI ROTI (PLAIN / BUTTER)	45/55	MILK SHAKES	145
MISSI ROTI	65	(VANILLA/STRAWBERRY/BUTTER SCOTCH)	
(Gram Flour Flatbread, Chickpea Flour Flatbread, or Spiced Mixed-Flour Chapati)		COLD COFFEE	165
LACCHA PARANTHA	85	SOFT DRINK CANE	70
STUFFED KULCHA	125	(COKE/SPRITE/FANTA/THUMPS UP/LASSI SWEET & SALTED)	
(The dough. Stuff it with a spiced potato and paneer mixture, roll it out, and cook on a tawa (skillet) until golden)		SWEET LASSI	95
TAWA ROTI (PLAIN / BUTTER)	45/55	BUTTER MILK	95
		(Blending chilled yogurt, water, and aromatics like ginger, green chili, and cumin.)	
		VIRGIN MOJITO	145
		(Fresh lime, muddled mint, and sparkling water)	
		CHOICE OF MOJITO(watermelon/APPLE)	185
		BLUE LAGOON	115
		(Non-alcoholic Blue Curaçao syrup, lemonade or lemon-lime soda, fresh lemon juice, and ice)	
		FRESH LIME SODA	125
		(Fresh lime juice, sugar or simple syrup, a pinch of black or sea salt, soda water, and ice.)	
		FRESH LIME WATER	105
		(Fresh limes, a sweetener of your choice, fresh mint, and water)	
		ICE TEA (MINT/PEACH)	105
		(steeping black tea, sweetening it to taste, and serving it over ice with fresh lemon and mint.)	
		FURIT PUNCH	185
		(orange juice, pineapple juice, and mango juice with vanilla ice cream)	

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GOVERNMENT TAXES ARE ALSO APPLICABLE

BREAKFAST TIME 7:30AM TO 10:30 AM

LUNCH TIME 12:00PM TO 3:30 PM

DINNER TIME 7:30PM TO 10:00 PM

RECEPTION - 9

ROOM SERVICE- 640

RESTAURANT - 400