



## BREAKFAST & ALL DAY DINNING

### BREAKFAST - 7 AM - 11 AM

#### Cut Fruit Platter

**275**

#### Choice of Cereals

**250**

Corn Flakes, Wheat Flakes or Choco Flakes, served with Hot or Cold Milk

#### Toast or Plain Bread slices

**130**

4 slices served with butter & preserve

#### Aloo Paratha

**250**

Served with yogurt & pickle

#### Farm Fresh Eggs

**300**

Served with French fries, grilled tomato & 3 slices of plain or toasted bread

- Fried / Scrambled / Poached / Boiled
- Omelet of choice - Plain / Masala / Cheese

### ALL DAY DINNING 11 AM - 11 PM

#### Assorted Veg Pakora

**250**

Batter fried green vegetables & cottage cheese served with green mint chutney

#### Cheese Chilly Toasties

**250**

Mix of cheese, fresh green chillies, spread on toast & gratinated

#### Design your own Sandwich

**400**

Style -

Plain / Grilled / Toasted

Fillings -

- Tomato / Cucumber / Onion
- Aaloo Masala
- Egg & Cheese

### BEVERAGES

#### Coffee

**Espresso / Black - 130**

**Cappuccino / Cafe Latte - 225**

#### Tea

**Black / Green - 90**

**Masala Chai - 90**

#### Iced Tea

**180**

#### Cold Coffee

**230**

served with a dollop of ice cream

#### Fresh Lime Soda / Water

**90**

#### Punjabi Lassi

**180**

#### Chaach

**90**

Plain / Masala / Salted

#### Canned Juice

**150**

#### Aerated Beverages

**90**

#### Packaged Drinking Water

**90**

*Enjoy Happy Hours - Buy 1 get 1 Free  
on All Alcoholic Beverages  
from 12 Noon - 7 PM*



**LUNCH 12:30 TO 15:00**  
**DINNER 19:30 TO 22:30**

### Soup

#### Soup of the Day

**180**

### Salad

#### Garden Fresh Green Salad

**180**

### Kebabs

#### Kurkure Paneer Fingers

**250**

Finger sized cottage cheese, coated with bread crumbs & deep fried

#### Hara Bhara Kebab

**375**

Minced vegetables blended with spices, shallow fried served with mint green chutney

#### Murgh ke Angare

**575**

Marinated chicken supreme, pan grilled, served with mint chutney & laccha onion salad

### International Selection

#### Manchurian Paneer / Cauliflower

**375**

#### Honey Chilli Potato

**375**

#### Chilli Chiken

**500**

#### Fried Rice / Hakka Noodles

**V 375 / NV 475**

Choice of Vegetables / Chilli Garlic or Egg & Chicken

#### Choice of Pasta

**450**

Choice of Sauce

- Arrabiatta - tomato, basil & chilli flakes
- Alfredo - Creamy cheese & nutmeg sauce
- Aglio Olio - garlic, olive oil & chilli flakes

#### Butter Smoked Vegetables

**475**

Seasonal vegetables cooked in smoked butter sautéed in pan

### Indian Vegetarian & Non-Veg Selection

#### Paneer Butter Masala

**425**

Cottage Cheese in silky tomato gravy

#### Subz Amer

**400**

Delicate vegetable cooked in our chef's recipe

#### Aaloo Makhanwala

**425**

#### Vegetable of the Day

**400**

#### Yellow Dal Takda

**375**

Yellow Lentils cooked & tempered with ginger, onion & tomatoes.

#### Butter Chicken

**525**

Chicken chunks simmered in velvety tomato gravy finished with butter & fresh cream

#### Chicken Curry Homestyle

**525**

Homestyle Chicken curry tempered with hot Indian spices.

### Accompaniments

#### Steamed Rice

**225**

#### Manpasand Pulao

**325**

Jeera / Vegetables

#### Raita

**150**

Vegetables / Pineapple

#### Roasted Papad - 2pc

**75**

#### Indian Breads

**80**

- Tawa Chapati / Plain Parantha - 2 pcs.
- Laccha Tawa Parantha
- Stuffed Tawa Parantha - Aaloo / Paneer

### Desserts

#### Cut Fruit Platter

**275**

#### Choice of Ice Cream

**200**

#### Indian Sweet of the Day

**200**

OUR TEAM OF WILL BE DELIGHTED TO PREPARE ANY SPECIAL DISH ON PRIOR REQUEST  
PLEASE ALLOW US 30 MINS FOR SERVICE  
18% GST EXTRA AS APPLICABLE. WE LEVY 8% SERVICE CHARGE.



**LUNCH 12:30 TO 15:00**  
**DINNER 19:30 TO 22:30**

### **Tandoori Kebabs**

**Non-Veg.** 

#### **Chicken Tikka**

**575**

Succulent pieces of boneless Chicken, marinated with authentic Indian Spices & Yogurt, grilled in Over

#### **Lahsooni Fish Tikka**

**575**

Garlic flavored, char-grilled Fish marinated in Indian Spices

**Veg.**

#### **Paneer ke Sule**

**450**

Cottage cheese cubes marinated in pickle & yogurt and aromatic Indian spices, char-grilled & served with mint sauce.

#### **Tandoori Aaloo Dilkush**

**450**

Turned potatoes stuffed with cottage cheese & nuts, flavoured with spices & cooked in tandoor

#### **Tandoori Salad**

**450**

Combination of paneer, vegetables & pineapple marinated with salad oil & kashmiri chilly - cooked on a skewer in Tandoor

### **Indian Breads**

#### **Tandoori Roti**

**60**

#### **Lacchha Parantha**

**80**

#### **Naan**

**80**

Plain / Butter / Garlic

#### **Stuffed Kulcha**

**80**

Spiced mix of Aaloo, Panner & Onions