CAFEMENU

32.2190° N, 76.3234° E

BREAKFAST MENU

SERVED FROM 7AM TO 10:30AM

DOHA

POHA	199
Flattened rice seasoned with onions, potatoes, and warming spices.	
STUFFED PARANTHA	199
2 Pieces of shallow-fried whole wheat Indian bread filled with your choice of potato, cauliflower or cottage cheese, served with pickle, butter & yoghurt.	
POORI BHAJI	199
Traditional Indian potato curry served with 4 pieces of deep-fried whole wheat Indian bread & pickle.	
CHANNA BHATURA	199
Traditional Punjabi speciality chickpea curry served with 2 pieces of deep-fried refined flour Indian bread & pickle.	
MASALA UTTAPAM	199
Soft savoury South Indian pancake made with rice and lentil batter, sprinkled with onion, tomato, green chilli and coriander, served with sambar & coconut chutney	

TOAST BASKET	199
4 pics white/brown with Butter & Jam	
EGGS TO ORDER	199
Choice of boiled, poached, scrambled, fried or omelette, served with grilled tomato, hash browns, toast, butter & preserves.	
FRESH FRUIT PLATTER	299
A fresh fruit platter of seasonal fruits.	
VEG SANDWICH	149
A fresh fruit platter of seasonal fruits.	
GRILLED VEG SANDWICH	199
A fresh fruit platter of seasonal fruits.	
BREAKFAST CEREAL	199
Choice of Corn flakes or chocolate flakes served with hot or cold milk.	
PANCAKES	199
Fluffy pancakes served warm and drizzled with syrup, offering a comforting and satisfying breakfast or brunch option.	
WAFFLES	199
Light and fluffy waffles, served hot with a choice of toppings such as fresh fruits or chocolate sauce	

BEVERAGE MENU

AERATED BEVERAGES	69
PACKAGED DRINKING WATER	50
PRESERVED JUICES	90
SEASONAL FRESH JUICE	150
FRESH LIME SODA	70
LASSI A refreshing yogurt-based drink.	125
MILK SHAKES Vanilla/Chocolate/Strawberry/Mix Fruit	199
COLD COFFEE	199
GREEN TEA	95
TEA Masala Tea, Elaichi Tea, Ginger Tea, Lemon Tea, Black Tea	65
HOT MILK	100
BOURNVITA	125
HOT CHOCOLATE	125
HOT COFFEE	125

LUNCH AND DINNER MENU

SOUPS AND SALADS

HOT & SOUR (VEG/CHICKEN) Fresh vegetables, shitake mushrooms, lime, and fresh crushed pepper-flavoured soup	160/199
SWEET CORN SOUP (VEG/CHICKEN) A thick soup with creamy corn and chopped Asian greens.	160/199
MANCHOW SOUP (VEG/CHICKEN) A garlic-flavoured soup with chopped Asian vegetables, garnished with crispy noodles	160/199
CLASSIC TOMATO SOUP A flavorful and tangy tomato soup, delicately spiced with Indian herbs and spices	160
GARDEN GREEN SALAD	199

APPETIZERS

MASALA PAPAD/ROASTED PAPAD 🕼	100
2 Crunchy papadums topped with a spicy and tangy mix.	
PEANUT MASALA	149
Tender Chicken Wings served with hot garlic sauce.	
TANDOORI KHUMB \wp	399
Mushroom marinated with chef-special herbs and spices cooked in the tandoor and served with a mint chutney.	
ALOO NAZAKAT 😡	349
Potatoes stuffed with dry fruits, raisins & cottage cheese marinated with traditional tandoori masala, cooked in a clay pot oven, and served with mint chutney.	
PANEER ZAFRANI	399
Stuffed paneer chunks with pickle, and mint and marinated with hung yoghurt and Indian herbs & Spices, charcoal grilled, served with garlic mint chutney.	
served with game mint chatney.	
PAHADI PANEER/CHICKEN TIKKA	399/499
	399/499
PAHADI PANEER/CHICKEN TIKKA Home-made cottage cheese or chicken marinated with herbs & spices cooked to perfection in an Indian Clay pot oven served	399/499 469
PAHADI PANEER/CHICKEN TIKKA Home-made cottage cheese or chicken marinated with herbs & spices cooked to perfection in an Indian Clay pot oven served with mint chutney.	
PAHADI PANEER/CHICKEN TIKKA Home-made cottage cheese or chicken marinated with herbs & spices cooked to perfection in an Indian Clay pot oven served with mint chutney. DRUMMER'S DELIGHT	
PAHADI PANEER/CHICKEN TIKKA Home-made cottage cheese or chicken marinated with herbs & spices cooked to perfection in an Indian Clay pot oven served with mint chutney. DRUMMER'S DELIGHT Tender Chicken Wings served with hot garlic sauce.	469
PAHADI PANEER/CHICKEN TIKKA Home-made cottage cheese or chicken marinated with herbs & spices cooked to perfection in an Indian Clay pot oven served with mint chutney. DRUMMER'S DELIGHT Tender Chicken Wings served with hot garlic sauce. IRANI CHICKEN	469
PAHADI PANEER/CHICKEN TIKKA Home-made cottage cheese or chicken marinated with herbs & spices cooked to perfection in an Indian Clay pot oven served with mint chutney. DRUMMER'S DELIGHT Cender Chicken Wings served with hot garlic sauce. IRANI CHICKEN Juicy fried chicken wings and tossed with chef's special sauce	469 449
PAHADI PANEER/CHICKEN TIKKA Home-made cottage cheese or chicken marinated with herbs & spices cooked to perfection in an Indian Clay pot oven served with mint chutney. DRUMMER'S DELIGHT Cender Chicken Wings served with hot garlic sauce. IRANI CHICKEN Juicy fried chicken wings and tossed with chef's special sauce TANDOORI CHICKEN Half chicken marinated with Indian herbs & spices cooked to	469 449

Me INDIAN KITCHEN

MAINS, SPECIALS, RICE AND BREADS

DAL MAKHANI \wp	349
Black lentils slow-cooked overnight with cream and butter seasoned with Indian special herbs & Spices.	
YELLOW DAL TADKA 🎾	349
Yellow moong lentils tempered with onion, tomato and cumin seeds.	
PUNJABI PINDI CHANA 🎾	349
White whole chickpeas cooked in a traditional Punjabi style	
KANGRI RAJMAH MASALA 🎾	349
Chef special Rajmah cooked with local Himachali herbs & spices.	
DUM ALOO KALIMIRCH 🎾	399
Potatoes stuffed with cottage cheese and dry fruits, cooked in a creamy white gravy, seasoned with crushed peppercorn.	
GOBHI KEEMA MUTTER 🤝	399
Cauliflower and fresh peas, prepared with handmade spices.	

SUBZ TAZA TARANA Fresh mixed exotic vegetables cooked to perfection and flavoured with Indian herbs and spices	449
PANEER TIKKA LABABDAR Fresh cottage cheese, charcoal-grilled and cooked with chopped tomatoes, onions, and capsicum in a masala gravy.	449
KAJU KADHAI PANEER Diced cottage cheese cooked with onions, capsicum, tomato, Indian herbs & spices.	449
CHEESE TOMATO Sliced cottage cheese prepared with farm-fresh tomato gravy flavoured with butter and cream.	449
PANEER TIKKA MASALA © Charcoal-grilled paneer cooked in tomato and cashew nut gravy.	449
MURG TIKKA MASALA (**) Charcoal-grilled chicken pieces cooked in tomato and cashew nut gravy.	599
MURG MAKHANI 💝 Boneless chicken cooked in the tandoor and finished with butter and aromatic Indian spices, cream and almonds.	599
RARA CHICKEN Succulent chicken cooked in a rich, aromatic gravy with minced meat and spices.	549
CHICKEN CURRY 🤝 Tender chicken simmered in a fragrant, spiced curry sauce.	690
KADAHI CHICKEN 🤝 Chicken stir-fried with bell peppers and onions in a zesty tomato-based gravy.	690

HIMACHALI DHAM SPECIAL THALI

A mix of vegetarian specialities from Himachal -Chana/ Rajma Madra, Khatta, Teliya Maah, Chana Dal, Sepu Badi Served with plain Rice.

PRE- ORDER ONLY 699

NIZAMI CHICKEN BIRYANI 🦃	599
Long Grain Basmati rice cooked with chicken, seasoned with Indian herbs & Spicy, served with raita.	
SUBZ BIRYANI 🕼	499
Long Grain Basmati rice cooked with seasonal green vegetables, seasoned with Indian herbs & spicy, served with raita.	
VEGETABLE PULAO 🎾	375
Aromatic basmati rice cooked with a medley of fresh vegetables and fragrant spices.	
DAL KHICHDI \wp	265
Comforting blend of lentils and rice, seasoned with aromatic spices and ghee.	
JEERA RICE 🎡	265
Fluffy basmati rice cooked with fragrant cumin seeds.	
STEAMED RICE \wp	225
Perfectly steamed, fluffy white rice.	

CHEESE GARLIC NAAN Soft naan bread stuffed with melted cheese and infused with garlic.	149
STUFFED PARANTHA Whole wheat flatbread stuffed with spiced potatoes or mixed vegetables, or seasoned cauliflower.	149
LACCHA PARANTHA Layered whole wheat flatbread, flaky and crisp.	95
PUDINA PARANTHA Whole wheat flatbread flavored with mint leaves	95
GARLIC NAAN Soft, leavened flatbread baked in a tandoor and infused with garlic.	125
BUTTER NAAN Soft and fluffy leavened bread brushed with butter, traditionally baked in a tandoor oven.	110
PLAIN NAAN Soft and pillowy leavened bread, perfect for sopping up savoury sauces or enjoying on its own.	99
MISSI ROTI A flavorful Punjabi flatbread made from a combination of whole wheat flour and chickpea flour, seasoned with spices like cumin and coriander.	75
TANDOORI ROTI A traditional Indian flatbread cooked in a tandoor oven, known for its slightly charred exterior and soft interior.	65
ROTI KI TOKRI Mix bread basket of kastoori parantha, laccha parantha, pudina parantha, missi roti, garlic naan, tandoori roti	599
RAITA Mix Vegetable/ Boondi/ Pineapple	150

ORIENTAL KITCHEN

MAINS, RICE AND NOODLES

VEG & CHEESE BALL WITH MANCHURIAN SAUCE &	399
Stir-fried fresh vegetables and cottage cheese balls tossed in fragrant Chinese spices.	
CHILLI PANEER \wp	399
Cubes of cottage cheese tossed in a spicy and tangy sauce with bell peppers and onions.	
CHILLI MUSHROOM 🕼	399
Succulent mushrooms stir-fried in a spicy and tangy sauce with bell peppers and onions.	
KUNG PAO CHICKEN 🦻	549
Diced chicken stir-fried with tofu and a mix of aromatic Chinese vegetables in a savory and slightly spicy Kung Pao sauce.	
CHILLY CHICKEN MAI	549
Tender diced chicken cooked with garlic, green chili, and bell peppers, topped with golden chestnuts for a flavorful and aromatic dish.	

FRIED RICE	299
A classic Chinese dish featuring fluffy rice stir-fried with a mix of vegetables and savory sauces.	
(Vegetarian/ Egg/ Schezwan/ Pineapple	
CHICKEN FRIED RICE	349

Stir-fried rice cooked with tender chicken pieces, assorted vegetables, and savory sauces.

HAKKA NOODLES (VEG/CHICKEN) 299/349

Stir-fried Hakka noodles tossed with either mixed vegetables or tender chicken, infused with aromatic Chinese flavors.

CHILLI GARLIC HAKKA NOODLES 299

Hakka noodles stir-fried with a spicy and aromatic chili garlic sauce, offering a flavorful twist to the classic dish.

The EUROPEAN KITCHEN

PASTA STATION

PENNE ARRABIATA	399

Freshly boiled pasta combined with a medley of seasonal vegetables served in a tomato-based sauce infused with aromatic herbs and a spicy kick.

PENNE ALFREDO 399

decadent cream sauce infused with the flavors of spinach and garlic, mixed with mozzarella cheese, served over penne pasta and topped with grated Parmesan cheese



DESSERT MENU

Soft and spongy dumplings made from milk solids, soaked in a sweet syrup infused with aromatic spices like cardamom and served warm for a delectable Indian dessert experience. KHEER A creamy and aromatic rice pudding made with milk, sugar, and flavored with cardamom, saffron, and nuts, creating a rich and indulgent dessert. ICE-CREAM Vanilla/Strawberry/ Tutti-frutti/Butter Scotch/

Chocolate



CAMP INDRUNAG

32.2190° N, 76.3234° E