



RAMADA[®]
BY WYNDHAM
DEHRADUN CHAKRATA ROAD

GARDEN CRESS
MENU

NAASHTA (THE BREAKFAST)

CONTINENTAL BREAKFAST

Fresh Juice Extracts From Seasonal Fruits or Sliced Cut Fruits, a Bowl of Cereals, Two Eggs Your Style with Bacon And Sausages or Potatoes and Grilled Tomato, Morning Bakeries with Butter and Preserves.

  435



NORTH INDIAN BREAKFAST

Fresh Juice Extracts From Seasonal Fruits or Sliced Cut Fruits, A Bowl of Cereals, Poori Bhaji or Chole Bhature / Griddle Cooked Bharwan Parathas with Yogurt and Pickle

 435

HEALTHY START

Lentil Sprouts, Vegetable Crudites Whole Wheat Toast, Skimmed Milk, Muesli, Egg White Scrambled Eggs With Sautéed Mushroom Or Zucchini

  435

FROM NORTH TO SOUTH INDIAN BREAKFAST SPECIALITIES

POORI BHAJI OR CHOLE

Served With Curried Potatoes And Pickle

 325

STUFFED PARATHA

Paneer/potato /cauliflower/onion Served With Yogurt And Pickle

 325

IDLI

Steamed Rice-cakes With Coconut Chutney, Tomato Chutney And Sambhar

 275

VADA

Fried Lentil Dumplings With Coconut Chutney, Tomato Chutney And Sambhar

 275

DOSA (MASALA / PLAIN/ PANEER)

Served With Coconut Chutney, Tomato Chutney And Sambhar.

 325

EUROPEAN SPECIALITIES

BUTTER – MILK PAN CAKES

The Fluffy, Soft Cake Served With Pancake Syrup, Clarified Butter And Honey

 325

BELGIAN WAFFLES

Served With Honey And Confectioner's Sugar

 325



TOAST A LA FRANCE

Slightly Sweetened Vanilla Flavoured French Toast

 325

FIBROUS CEREALS WITH HOT OR COLD MILK

Corn Flakes, Wheat Flakes, Dry Muesli & Choco Flakes

  225

WHOLE WHEAT OR BROWN BREAD TOAST

 149

BAKER'S BASKET

Danish Pastry, Muffin, Croissant, Doughnut

 349



 SPICY  CHEF SPECIAL  BEST SELLERS  NUTRITIONAL VALUE

While placing order please inform us of any food allergies, food intolerance, dietary requirements and religious sentiments.

GOVERNMENT TAXES ARE ALSO APPLICABLE



FARM FRESH EGGS

2 Eggs Cooked To Your Choice Poached / Scrambled / Fried Eggs / Boilled Eggs.

  365



FLUFFY OMLETTE

3 Eggs Freshly Whipped With Choice Of Fillings - Masala / Plain / Cheese / Chicken Sausages / Mushrooms

  365

EGG BENEDICT

Two Halves Of An English Muffins, Each Topped With Poached Eggs, Bacon And Hollandaise Sauce

  395

BREAKFAST SIDE DISHES



Chicken Sausages or Crispy Bacon

 349

Mushrooms / Baked Beans / Hash Brown Potatoes

 225

Seasonal fresh fruit platter.

  325

BREAKFAST BEVERAGES

FRESH JUICE EXTRACTED FROM FRUITS (SEASONAL)

  285

CANNED JUICE

 199



MILK SHAKES

(banana / Vanilla / Chocolate / Strawberry/ Mango)

 285



LASSI

Rose / Kewra/ Kesar

  285

CHHACH

Plain / Salted / Masala

  285

CHOCOLATE MILK

Hot / Cold

 245

PREMIUM TEA

Assam / Darjeeling Tea / English / Camomile / Ginger / Green / Masala

 245

COFFEE

Cappuccino / Espresso / Americano / Café Mocha

 299

ICED TEA

Lemon / Peach

 245

LUNCH AND DINNER (TASTE OF EUROPEAN CUISINE)

SOUPS

MUSHROOM CAPPUCINO

Porcini Dust, Toasted Almondsplum

 325

PLUM TOMATO AND ROAST CARROT

Basil Pesto Oil Drizzle

 325



SPICY



VEGETARIAN



CHEF SPECIAL



BEST SELLERS



NON-VEGETARIAN



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
MULLIGATAWNY (CHICKEN / RICE / LEMON)

Classic Rich And Spicy Curry Soup Finished With Coconut Milk

  325/345

CHICKEN AND LEEK SOUP

Thick soup made with Chicken and leeks presented with cream

  349

SOUP OF THE DAY

  325/345

SALADS

THREE BEANS AND FETA CHEESE

Italian Beans, Feta With Balsamic Reduction

 425

MESCLUN SALAD



Young Green, Cheery Tomato, Green Asparagus And Orange Vinaigrette

 425

CLASSIC CAESAR SALAD

(Grilled Paneer, Crispy Chicken, Garlic Buttered Prawns)

Roman Lettuce with Caesar Dressing, Chunky Croutons and shaved sarmesan

  395/425/495

TUNA CARPACCIO

Rocket Salad, Salsa Verde, Lime Basil Emulsion

 549

SALAD OF DAY

  425/445

APPETIZERS (VEGETARIAN)



GLAZED NACHOS

Layered With Refried Beans, Melted Cheese, Spicy Jalapeno Pepper and Avocado, Salsa And Sour Cream

 525



TRIO CHEESE AND PEPPER POPS

Three Types Of Cheese, Pepper Balls Served With Kale Pesto

  549

JALAPENO AND COTTAGE CHEESE FINGERS

Herb And Chilli Flakes Mixed Jalapeno, Cheese Served With Citrus Salsa

  549

APPETIZERS (NON-VEGETARIAN)

CHICKEN PARMEGIANA

Chicken Slices Coated With Italian Parmesan Cheese, Panko Crumbed Served With Mustard Mayonnaise

 685

HONEY MUSTARD FISH FINGERS

Fish Fingers Marinated With Honey & Mustard Then Fried With Cassic English Beer Batter Served With Garlic Mayonnaise

 675

MEXICAN PRAWNS FAJITA

Cajun Spiced Cooked Prawns Wraps Served With Sour Cream, Fruit Salsa & Guacamole

  1005

LAMB ESPETADAS


Paprika Marinated Lamb Spiked Skewers From Portugese Served With Rocket Leaves


 795

 VEGETARIAN

 NON-VEGETARIAN

 SPICY

 CHEF SPECIAL

 BEST SELLERS

 NUTRITIONAL VALUE

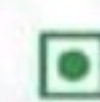
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MAIN COURSE (VEGETARIAN)

VEGETABLE PUFF PIE

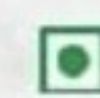
Vegetable Cooked In Provencal Sauce, Garnished With Bakery Puff



545

VEGETABLE BROCHETTE

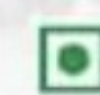
Excoctic Veggies, Grilled Cottage Brochette On The Bed of Herbed Rice With Arabiata Sauce



545

CANNELONI FLORENTINE

Spinach And Riccota Canneloni, Slow Braised, Rockets With Shaved Parmesan

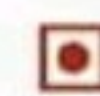


695

MAIN COURSE (NON VEGETARIAN)

CHICKEN STEAK WITH MUSHROOM STEW

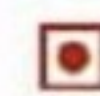
Spinach And Cheese Stuffed Chicken Breast With Mushroom Stew



725

CHICKEN SANDEMAN

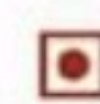
Pan Fried Chicken With Sauted Greens And Dauphinoise Potatoes Finished With Creamy Pepper Sauce



725

GRILLED FISH (BASA / SOLE)

Marinated Fish Fillet Served On Braised Leeks, Veggies, Mash Potatoes With Capers Foam

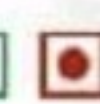
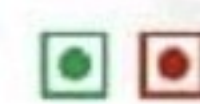


875 / 999

PASTA

CONCHIGLIE ARABIATA

Veg / Chicken / Prawns / Bacon
Zucchini, Bell Peppers, Asparagus



425 / 475 /
575 / 575

WHOLE WEAT PENNE

Roasted Vegetable With Parmesan Cream



445

SPAGHETTI BUTTER GARLIC PRAWNS

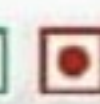
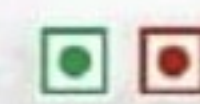
Fresh Red Chilli Oil, Basil Leaves, Parmesan Shaving



575

MAKE YOUR OWN PASTA

Pasta : Penne, Spaghetti, Fettuccine, Fusilli
Sauce : Bolongnese, Chicken Carbonara, Aglio Olio, Al Pesto, Arabiata



425/575

PIZZA

PIZZA CAPRICCIOSA

Mushrooms, Artichoke, Olives, Mozzarella



445

PIZZA VERDUE

Zuchini, Bell Pepper, Asparagus , Jalapeno, Mozzarella



445

PIZZA CHICKEN MASALA

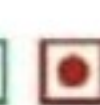
Chicken Combined With Tomato And Kadhai Spice, Bell Pepper, Onion, Mozzarella, Fresh Mint Leaves



475

MAKE YOUR OWN PIZZA

Chef will help to make your own choice of Pizza



425/475



VEGETARIAN



NON-VEGETARIAN



SPICY



CHEF SPECIAL



BEST SELLERS



NUTRITIONAL VALUE

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GOVERNMENT TAXES ARE ALSO APPLICABLE

RISOTTO

MUSHROOM RISOTTO

White Porcini, Champignons (Mushrooms), Shimeji And Truffle Oil

649

NON VEG RISOTTO (CHICKEN / PRAWNS)

Italian Rice Cooked In White Wine, Stock And Finished With Parmesan Cheese

755/865

BURGER AND SANDWICHES

RAMADA VEGETABLE BURGER

Vegetable Patty, Lettuce, Sliced Onions, Melted Cheddar Served With Potato Wedges & Coleslaw

425

AHCARI PANEER STEAK BURGER

Achhari Marinated Grilled Paneer, Ice Berg Lettuce, Sauted Onions Tomato Served With French Fries And Coleslaw

425

PAREMGIANA CHICKEN BURGER

Chicken Sliced Coated With Parmesan, Caramelize Onions, Iceberg Served With Potato Wedges And Coleslaw

449

VEG CLUB SANDWICH

Toasted Double Decker Sandwhich, Coleslaw, Tomato, Beetroot, Cheese And Cucumber Served With Potato Wedges

399

CORONATION CHICKEN IN MILK BREAD

Toasted Classic Coronation Chicken Sandwich Served With French Fries And Coleslaw

425

CLASSIC NON – VEG CLUB SANDWICH

Toasted Double Decker Sandwich With Chicken, Fried Egg, Crispy Bacon, Tomato, Onion Served With Potato Wedges

475

SIDES

FRENCH FRIES

225

POTATO WEDGES

285

SAUTED VEGETABLES

255

GARLIC BEANS

255

MASHED POTATO

225

GARLIC BREADS

245

TASTE OF INDIAN CUISINE SOUP

CURRIED VEGETABLE SOUP

Plenty of Vegetable Cooked In Curry Flavour Finish With Yogurt and Coconut Milk

325

MURGH KALIMIRCH SHORBA

Thin Chicken Soup Spiced Up With Black Pepper

355

 VEGETARIAN

 NON-VEGETARIAN



SPICY



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APPETIZERS (VEGETARIAN)

MUSHROOM GALOUTI		575
Spiced Mince Mushroom Khasta Sheermal Coins With Masala Onion		
ACHARI PANEER TIKKA		599
Thin Chicken Soup Spiced Up With Black Pepper		
PAHARI PANEER TIKKA	 	599
Cottage Cheese Marinated With Mint, Coriander, Chilli And Hung Curd Cooked In Clay Oven		
MALAI SOYA CHAAP		525
Creamy Marinated Soya Chaap With Local Spices, Cooked In Clay Oven		
CORN AND PANEER KI SEEKH		575
A Seek Made Of Corn, Cottage Cheese, Walnut, Raisins, Chilli Served With Mint Chutney		
EXCLUSIVE VEG PLATTER		895
Assorted Kebabs (Above) Served on A Platter Along With Accompaniment		

APPETIZERS (NON-VEGETARIAN)












KALMI KEBAB		725
Chicken Drumsticks Stuffed With Indian Blends Of Spices And Secret Ingredients		
SANGANERI SHOLE KEBAB	 	725
Spicy And Tangy Chicken Kebabs From Rajasthan		
TEEN MIRCH KA CHICKEN TIKKA		725
Kalimirsch, Thai And Mint Marinated Chicken With Tandoori Spices		
SHAMI KEBAB	 	835
Smoked Mutton Kebabs Rolled Into Round Gallets		
TANDOORI CHICKEN (HALF / FULL)		425/795
Whole Chicken Marinated With Tandoor Spices And Hung Curd, Cooked In Clay Oven		
PUDHINA MUTTON SEEKH	 	795
Lamb Minced With Garlic, Mint And Green Chilly Rolled on a Skewer And Cooked In Clay Oven		
HARI BHARI MACCHI (BASA / SOLE)		849/1049
Fish Marinated In Mint And Corriander Leaves Paste Along with Hung Curd Cooked In Clay Oven		
SOYA MALAI JHINGA (SEASONAL)	 	999
Creamy Cheesy Prawns Flavoured With A Secret Herb Cooked In Clay Oven		
EXCLUSIVE NON - VEG PLATTER	 	1075
Any Six Types of Guest Choice Kebabs Served On A Platter Along With Accompaniments		

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MAIN COURSE (VEGETARIAN)

PANEER COOKED OF YOUR CHOICE Makhanwala / Tikka Masala / palak/ Shahi / Lababdar	 	625
SUBZIYA Jalfrezi / Makhanwali / miloni		525
GOBHI (CAULIFLOWER) With Matar / Aloo		525
KOFTA NARAM DIL WITH CHOICE OF GRAVY Lababdar / Makhmali / Shahi	 	575
PALAK COOKED OF YOUR CHOICE Lasooni / Makkai / Subz		555
DAL TADKA Hing / Garlic / Jeera Or All		445
DAL PARICHNARI Black Gram Dal Cooked Overnight Under Slow Heat	 	525
VEGETABLE OF THE DAY		525

MAIN COURSE (NON-VEGETARIAN)

CHICKEN COOKED OF YOUR CHOICE Makhanwala / Tikka Masala / Homestyle Curry / Chicken Palak		725
MUTTON COOKED OF YOUR CHOICE Rarra / Rogan Josh / Home Style Curry / Mutton Palak	 	825
FISH COOKED OF YOUR CHOICE (BASA / SOLE) Punjabi Tadka / Home Style Curry / Tawa Masala / Moilee		825 / 1025
PRAWNS COOKED OF YOUR CHOICE Goan Curry / Tawa Masala / Home Style Curry / Moilee		1055

INDIAN RICE PREPARATIONS

MURGH MUSSALUM Mughlai Speciality Whole Chicken Cooked In Dum Method Served With Its Own Juice And Gravy		1075
DUM GOSHT BIRYANI Tender Lamb Cooked In Aromatic Spices Enhance With Dehradun Basmati Rice		685
VEG BIRYANI Seasonal Vegetables Cooked With Saffron Flavoured Basmati Rice		545
CHOICE OF PULAO Mix Vegetable / Green Peas / Jeera		399
KHICHDI Rice And Lentils Cooked With Cumins, Served With Plain Yoghurt And Pickle	 	325
STEAMED RICE		325

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





INDIAN BREADS FROM CHARCOAL OVEN

PESHAWARI NAAN		135
NAAN Garlic / Butter / Plain		125
STUFFED KULCHA Paneer / Onion / Aloo / Subz		125
PARATHAS Laccha / Pudina		125
MISSI ROTI Strips of Boneless Lamb Tossed In Light Soy And Blends of Spices.		125
TANDOORI ROTI		125
BREAD BASKET / ASSORTMENT OF 4 BREADS		399

YOGHURT

YOGHURT / RAITA		155/155/155
Plain / Masala / Pineapple		

TASTE OF ORIENTAL CUISINE (SOUPS)

LAKSHA SOUP Thai Style Coconut And Kafir Lime Flavoured Soup		325
MANCHOW SOUP Aromatic Herb And Ginger Soup With Chunks Of Vegetables	 	325
TOM YUM GAI Spicy aromatic soup of chicken from thailand	 	349
WEST LAKE PRAWN A broth made of root vegetable, cumin & prawn		355

ORIENTAL APPETIZERS (VEGETARIAN)

VEGETARIAN STEAMED BAO BUNS Sweet And Sour Exotic Veg Stuffed In Bao Buns	 	575
CORN SALT AND PEPPER Corn Kernels Coated With Batter And Tossed With Trio Bell Pepper And Onions	 	499
CHEESE AND SPINACH DIMSIMS Chinese Inspired Dimsims Served With Garlic & Vinegar, Spicy Tomato Sauce		549
CHINESE BHEL Fusion Of Crispy Noodles And Indian Onion Tomato Salsa, Tossed With Special Chutneys		449
HONEY CHILLY SESAME POTATOES Our All Time Favourite Finger Potatoes Tossed With A Combination of Honey And Chilly Sauce		465
THAI ROLLS WITH GLASS NOODLES Baby Rolls Stuffed With Glass Noodles Flavoured With Galangal, Lemon Grass And Kafir Lime		549
MUSHROOM PEPPERON CHILLY Spicy Batter Coated Mushrooms Tossed With Trio Bell Pepper, A Must Try.		575

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ORIENTAL APPETIZERS (NON-VEGETARIAN)

VOLCANIC CHICKEN WINGS	 	655
Chicken Wings Tossed With Fierce Spicy Sauce Flavoured With Red Chillies And Garlic		
LEKMI GAI	  	685
Our Style Of Preparing Chilli Chicken		
KUNG PAO CHICKEN		685
Chicken Chunks Tossed With Reduction Of Soy Sauce		
BLACK BEANS AND PEPPER CHICKEN		655
Chicken Chunks Tossed With Trio Bell Peppers And Onion Flavoured With Black Pepper		
CRISPY LAMB		695
Strips Of Boneless Lamb Tossed In Light Soy And Blends Of Spices.		
SLICED FISH WITH CHILLI BEANS SAUCE (BASA / SOLE)		755 / 999
Slow Cooked Fish With Fresh Red Chilli, Black Bean And Sesame Oil		
CLASSIC CHILLY FISH (BASA / SOLE)		755 / 999
Fish Fry Tossed With Spicy Garlic Sauce Flavoured With Ginger And Lemon Grass.		
TEMPURA PRAWNS		1025
Japanese Tempura Battered Prawns Served With Hot Garlic Sauce		

ORIENTAL MAIN COURSE (VEGETARIAN)

KHAU SUEY		575
Burmese Dish Of Coconut Noodle / Rice And Vegetable Combination		
THAI VEGETABLE CURRY	 	575
Exotic Vegetables In Green Curry With flavour of Coconut And Galangal		
STIR FRIED VEGETABLES IN BURNT GARLIC SAUCE		545
Exotic Tossed Vegetables In Light Color Sauce Of Burnt Garlic.		
TEPANYAKI TOFU WITH GREEN PEPPER SAUCE		599
Chunks Of Soyabean Curd Served With Green Bell Pepper Based Sauce		
WOK TOSSED VEGETABLE IN		525
Lemon Coriander Sauce / Sweet Chilly Sauce / Black Bean Sauce / Hunan Sauce		

ORIENTAL MAIN COURSE (NON-VEGETARIAN)

KHAU SUEY		625/855/ 1005/1155
(Chicken / Fish / Prawn / Combo) Burmese Dish of Coconut Noodles Rice And Vegetable Combination		
CHICKEN YAKITORI		685
Chicken Chunks With Black Mushroom And Oyster Sauce		
CHICKEN DUMPLING IN CHOICE OF SAUCE		725
Red Pepper Sauce / Teriyaki Sauce /black Bean Sauce / Oyster Sauce		
CHICKEN RED / YELLOW THAI CURRY	 	725
Diced Chicken Marinated In Red / Yellow Thai Curry Paste Cooked With Coconut Milk		

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  NON-VEGETARIAN
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GOVERNMENT TAXES ARE ALSO APPLICABLE

ORIENTAL APPETIZERS (NON-VEGETARIAN)

VOLCANIC CHICKEN WINGS

Chicken Wings Tossed With Fierce Spicy Sauce Flavoured With Red Chillies And Garlic



655

LEKMI GAI

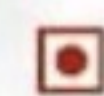
Our Style Of Preparing Chilli Chicken



685

KUNG PAO CHICKEN

Chicken Chunks Tossed With Reduction Of Soy Sauce



685

BLACK BEANS AND PEPPER CHICKEN

Chicken Chunks Tossed With Trio Bell Peppers And Onion Flavoured With Black Pepper



655

CRISPY LAMB

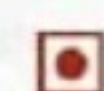
Strips Of Boneless Lamb Tossed In Light Soy And Blends Of Spices.



695

SLICED FISH WITH CHILLI BEANS SAUCE (BASA / SOLE)

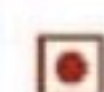
Slow Cooked Fish With Fresh Red Chilli, Black Bean And Sesame Oil



755 / 999

CLASSIC CHILLY FISH (BASA / SOLE)

Fish Fry Tossed With Spicy Garlic Sauce Flavoured With Ginger And Lemon Grass.



755 / 999

TEMPURA PRAWNS

Japanese Tempura Battered Prawns Served With Hot Garlic Sauce

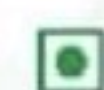


1025

ORIENTAL MAIN COURSE (VEGETARIAN)

KHAU SUEY

Burmese Dish Of Coconut Noodle / Rice And Vegetable Combination



575

THAI VEGETABLE CURRY

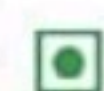
Exotic Vegetables In Green Curry With flavour of Coconut And Galangal



575

STIR FRIED VEGETABLES IN BURNT GARLIC SAUCE

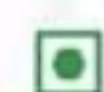
Exotic Tossed Vegetables In Light Color Sauce Of Burnt Garlic.



545

TEPANYAKI TOFU WITH GREEN PEPPER SAUCE

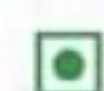
Chunks Of Soyabean Curd Served With Green Bell Pepper Based Sauce



599

WOK TOSSED VEGETABLE IN

Lemon Coriander Sauce / Sweet Chilly Sauce / Black Bean Sauce / Hunan Sauce



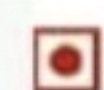
525

ORIENTAL MAIN COURSE (NON-VEGETARIAN)

KHAU SUEY

(Chicken / Fish / Prawn / Combo)

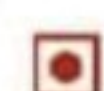
Burmese Dish of Coconut Noodles Rice And Vegetable Combination



625/855/
1005/1155

CHICKEN YAKITORI

Chicken Chunks With Black Mushroom And Oyster Sauce



685

CHICKEN DUMPLING IN CHOICE OF SAUCE

Red Pepper Sauce / Teriyaki Sauce /black Bean Sauce / Oyster Sauce



725

CHICKEN RED / YELLOW THAI CURRY

Diced Chicken Marinated In Red / Yellow Thai Curry Paste Cooked With Coconut Milk



725



VEGETARIAN



NON-VEGETARIAN



SPICY



CHEF SPECIAL



BEST SELLERS




NUTRITIONAL VALUE

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GOVERNMENT TAXES ARE ALSO APPLICABLE

SEARED FISH (BASA / SOLE)

Red Pepper Sauce /teriyaki Sauce / Black Bean Sauce / Oyster Sauce

 755/999**PRAWNS YAKITORI**

Prawns With Black Mushroom And Oyster Sauce

 1025**PRAWNS**

Yellow Pepper / Red Pepper Sauce / Teriyaki Sauce / Black Bean Sauce / Oyster Sauce

 1025**YELLOW / RED PRAWNS CURRY**Diced Chicken Marinated In Yellow / Red Thai Curry Paste
Cooked With Coconut Milk 1025

ORIENTAL RICE / NOODLES (VEGETARIAN)

PICK YOUR CHOICE

(Corn And Peas | Mushrooms | Chinese Greens)

PICK YOUR STYLE OF TOPPING

(schezwan | Hakka | Burnt Garlic)

VEG FRIED RICE 465**VEG NOODLES** 465**VEG SINGAPOREAN FLAT NOODLES** 465

ORIENTAL RICE / NOODLES (NON-VEGETARIAN)




(CHICKEN- 552 / PRAWNS - 625 / EGG - 475)

PICK YOUR CHOICE

(Egg | Chicken | Prawns)

PICK YUR STYLE OF TOPPING

(Schezwan | Hakka | Burnt Garlic)

NON VEG FRIED RICE**NON VEG NOODLES****NON VEG SINGAPOREAN FLAT NOODLES**


DESSERTS

SLOW BAKED CHOCOLATE

Gluten Free Flour Less Chocolate Cake

 435**HOT CHOCOLATE BROWNIE**

Chocolate Fudge Brownie With Vanilla Ice Cream

 435**TART AU CITRON**

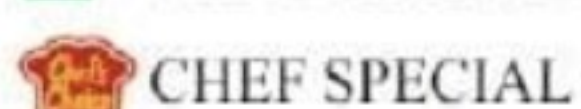
Sweet Chocolate Tart With Lemon Curd

 385**CHOCOLATE FONDANT**

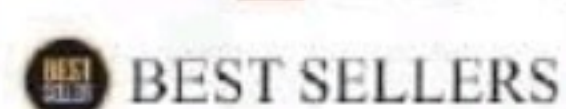
Soft Centre Inside Chocolate Cake

 399 VEGETARIAN NON-VEGETARIAN

SPICY



CHEF SPECIAL






BEST SELLERS



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dietary requirements and religious sentiments.

GOVERNMENT TAXES ARE ALSO APPLICABLE

CARAMEL BAKED CHEESE CAKE Philadelphia Cream Cheese And Caramel Cake		355
CHOCOLATE MOUSSE Rich Chocolate Italian Chocolate Mousse		385
GULAB KHEER Rice Simmered In Milk And Sugar Till It Thickens. Served Hot		299
PHIRNEE Broken Rice Cooked In Milk With Sugar And Flavoured With Saffron And Served Cold		299
GULAB JAMUN Milk Solids Ball Enriched With Cottage Cheese Soaked In Sugar Syrup	 	225

ROUND THE CLOCK MENU

PLUM TOMATO AND ROAST CARROT Basil Pesto Oil Drizzle		325
CHICKEN AND LEEK SOUP Thick Soup Made With Chicken Leeks Presented With Cream		349
CLASSIC CAESAR SALAD (Grilled Paneer, Crispy Chicken, Garlic Buttered Prawns) Roman Lettuce with Caesar Dressing, Chunky Croutons And Shaved Parmesan	 	395/425/495
GLAZED NACHOS Layered With Refried Beans, Melted Cheese, Spicy Jalapeno Pepper And Avocado, Salsa And Sour Cream		525
JALAPENO AND COTTAGE CHEESE FINGERS Herb And Chilli Flakes Mixed Jalapeno, Cheese Served With Citrus Salsa		549
CHICKEN PARMEGIANA Chicken Slices Coated With Italian Parmesan Cheese, Panko Crumbed Served With Mustard Mayonnaise		685
HONEY MUSTARD FISH FINGERS Fish Fingers Marinated With Honey & Mustard Then Fry With Cassic English Beer Batter Served With Garlic Mayonnaise		675
VEGETABLE BROCHETTE Excoctic Veggies, Grilled Cottage Brochette On The Bed Of Herbed Rice With Arabiata Sauce		545
CANNELONI FLORENTINE Spinach And Riccota Canneloni, Slow Braised, Rockets With Shaved Parmesan		695
CHICKEN STEAK WITH MUSHROOM STEW Spinach And Cheese Stuffed Chicken Breast With Mushroom Stew		725
GRILLED FISH (BASA / SOLE) Marinated Fish Fillet Served On Braised Leeks, Veggies, Mash Potatoes With Capers Foam		875/999
CONCHIGLIE ARABIATA Veg/Chicken/Prawns/Bacon Zucchini, Bell Peppers, Asparagus	 	325 425/475/ 575/575
WHOLE WHEAT PENNE Roasted Vegetable With Parmesan Cream		445
SPAGHETTI BUTTER GARLIC PRAWNS Fresh Red Chilli Oil, Basil Leaves, Parmesan Shaving		575

 SPICY
  CHEF SPECIAL
  BEST SELLERS
  NUTRITIONAL VALUE

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GOVERNMENT TAXES ARE ALSO APPLICABLE


PIZZA CAPRICCIOSA Mushrooms, Artichoke, Olives, Mozzarella	445
PIZZA CHICKEN MASALA Chicken Combined With Tomato And Kadhai Spice, Bell Pepper, Onion, Mozzarella, Fresh Mint Leaves	475
MUSHROOM RISOTTO White Porcini, Champignons (Mushrooms), Shimeji And Truffle Oil	649
HOMEMADE VEGETABLE BURGER Vegetable Patty, Lettuce, Sliced Onions, Melted Cheddar Served With Potato Wedges & Coleslaw	425
PAREMGIANA CHICKEN BURGER Chicken Sliced Coated With Parmesan, Caramelize Onions, Iceberg Served \ With Potato Wedges And Coleslaw	449
VEG CLUB SANDWICH Toasted Double Decker Sandwich, Coleslaw, Tomato, Beetroot, Cheese And Cucumber Served With Potato Wedges	399
MASALA OMLETTE IN MILK BREAD Grilled Sandwich With Onion, Tomato And Chilli Omlette Served With French Fries And Coleslaw	399
CLASSIC NON – VEG CLUB SANDWICH Toasted Double Decker Sandwich With Chicken, Fried Egg, Crispy Bacon, Tomato, Onion Served With Potato Wedges	475
FRENCH FRIES	225
POTATO WEDGES	285
SAUTED VEGETABLES	255
GARLIC BEANS	255
MASHED POTATO	225
GARLIC BREADS	245
MURGH KALIMIRCH SHORBA Thin Chicken Soup Spiced Up With Black Pepper	355
PANEER COOKED TO YOUR CHOICE Makhanwala / Tikka Masala /palak / Shahi / Lababdar	625
SUBZIYA Jalfrezi / Makhanwali /miloni	525
GOBHI (CAULIFLOWER) With Matar / Aloo	525
KOFTA NARAM DIL WITH CHOICE OF GRAVY Lababdar / Makhmali / Shahi	575
Palak Cooked To Your Choice Lasooni / Makkai / Subz	555


 VEGETARIAN

 NON-VEGETARIAN

 SPICY

 CHEF SPECIAL

 BEST SELLERS

 NUTRITIONAL VALUE

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GOVERNMENT TAXES ARE ALSO APPLICABLE

Dal Tadka Hing / Garlic / Jeera Or All		445
Dal Parichnari Black Gram Dal Cooked Overnight Under Slow Heat		525
Chicken Makhanwala / Tikka Masala / Homestyle Curry / Chicken Palak		725
Mutton Rarra / Rogan Josh / Home Style Curry / Mutton Palak		825
Fish (Basa / Sole) Punjabi Tadka / Home Style Curry / Tawa Masala / Moilee		825/1025
Murgh Mussalum Mughlai Speciality Whole Chicken Cooked In Dum Method Served With Its Own Juice And Gravy		1075
Dum Gosht Biryani Tender Lamb Cooked In Aromatic Spices Enhance With Dehradun Basmati Rice		685
Veg Biryani Seasonal Vegetables Cooked With Saffron Flavoured Basmati Rice		545
Choice of Pulao Mix Vegetable / Green Peas / Jeera		399
Khichdi Rice And Lentils Cooked With Cumins, Served With Plain Yoghurt And Pickle		325
Steamed Rice		325
Yogurt / Raita Plain / Masala / Pineapple		155/155/155
Slow Baked Chocolate Gluten Free Flour Less Chocolate Cake		435
Hot Chocolate Brownie Chocolate Fudge Brownie With Vanilla Ice Cream		435
Phirnee Broken Rice Cooked In Milk With Sugar And Flavoured With Saffron And Served Cold		299
Gulab Jamun Milk Solids Ball Enriched With Cottage Cheese Soaked In Sugar Syrup		225

 VEGETARIAN

 NON-VEGETARIAN



SPICY



CHEF SPECIAL



BEST SELLERS



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GOVERNMENT TAXES ARE ALSO APPLICABLE





RAMADA[®]

BY WYNDHAM
DEHRADUN CHAKRATA ROAD

BREAKFAST TIMINGS
7:00 HRS TILL 10:30 HRS

LUNCH TIMINGS
12:30 HRS TILL 15:00 HRS

DINNER TIMINGS
19:00 HRS TILL 23:00 HRS

*outside food will not be reheated or served by the hotel & additional cutlery & crockery will be chargeable

THE ART OF CULINARY

ALLOW US TO FULFIL YOUR NEEDS, PLEASE LET US KNOW
IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS,
FOOD ALLERGIES OR FOOD INTOLERANCES. TAXES APPLICABLE