

That's Aroma

MULTI CUISINE RESTAURANT



Mussoorie, the Queen of the Hills

The name Mussoorie is often attributed to a derivation of Mansúr, a shrub which is indigenous to the area. The town is often referred to as Mansuri by Indians.

In 1803 the Gorkhas under Umer Singh Thapa conquered the Garhwal and the Dehra, whereby Mussoorie was established. On 1 November 1814, a war broke out between the Gorkhas and the British. Dehradun and Mussoorie were evacuated by the Gorkhas by the year 1815 and were annexed to the district of Saharanpur by 1819.

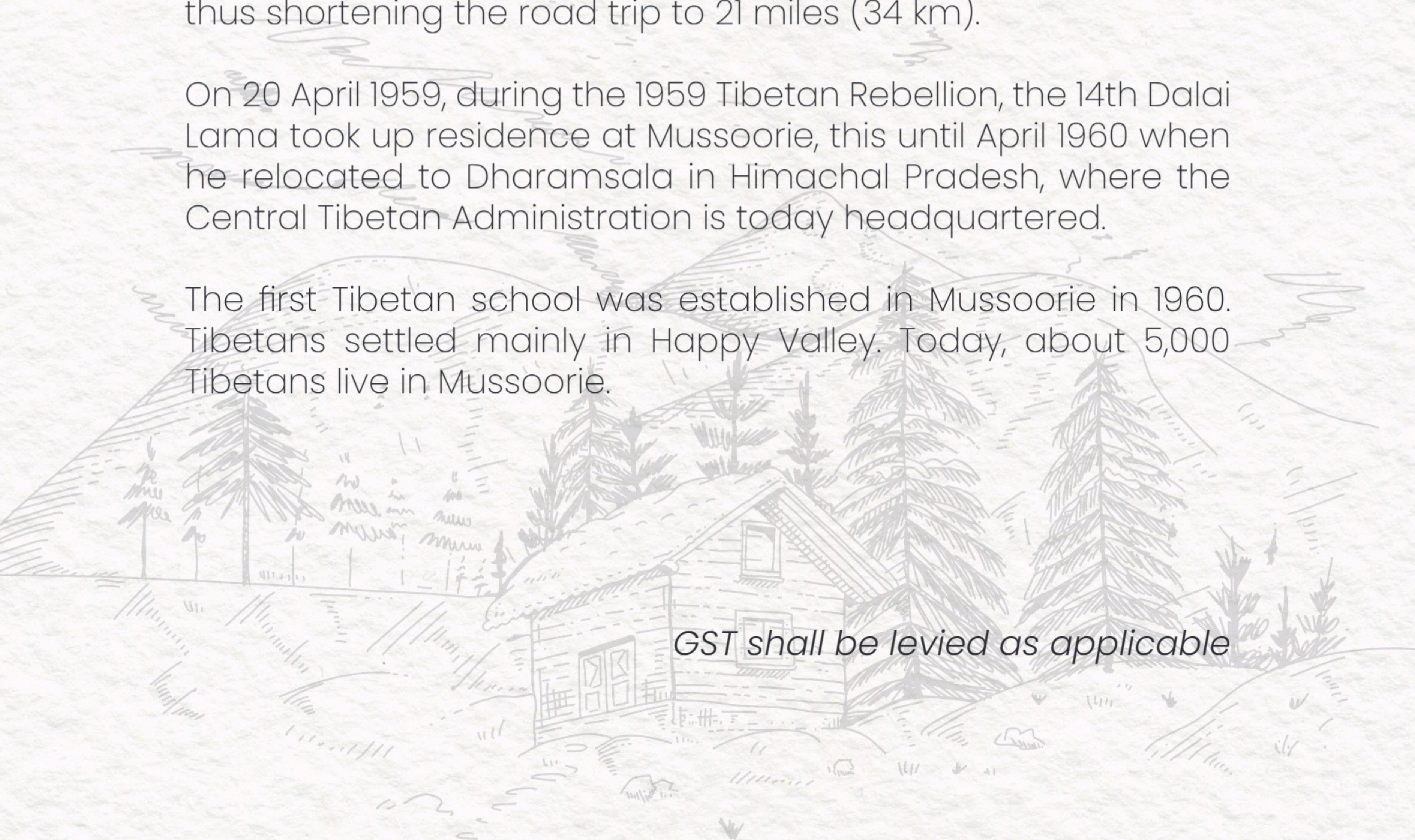
In 1832, Mussoorie was the intended terminus of the Great Trigonometric Survey of India that began at the southern tip of the country. Although unsuccessful, the Surveyor General of India at the time, George Everest, wanted the new office of the Survey of India to be based in Mussoorie; a compromise location was Dehradun, where it remains. The same year the first beer brewery at Mussoorie was established by Sir Henry Bohle as "The Old Brewery". The brewery opened and closed twice before it was reestablished by Sir John Mackinnon as Mackinnon & Co. in 1850.

By 1901, Mussoorie's population had grown to 6,461, rising to 15,000 in the summer. Earlier, Mussoorie was approachable by road from Saharanpur, 58 miles (93 km) away. Accessibility became easier in 1900 with the railway coming to Dehradun, thus shortening the road trip to 21 miles (34 km).

On 20 April 1959, during the 1959 Tibetan Rebellion, the 14th Dalai Lama took up residence at Mussoorie, this until April 1960 when he relocated to Dharamsala in Himachal Pradesh, where the Central Tibetan Administration is today headquartered.

The first Tibetan school was established in Mussoorie in 1960. Tibetans settled mainly in Happy Valley. Today, about 5,000 Tibetans live in Mussoorie.

GST shall be levied as applicable



Breakfast

Served between 08.00 a.m. to 10.00 .a.m.

Cereal with Hot or Cold Milk	125
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Cornflakes or Porridge

2 Farm Fresh Eggs Cooked to Order	199
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Served with hash brown potatoes and
grilled tomatoes

Seasonal Fruit Platter	199
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Stuffed Parantha	199 / 225
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Potato / Paneer / Vegetable with fresh
Curd and Pickle

Poori Bhaji / Chana Bhatura	250
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Besan Ka Chilla	300
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Served with Mint Chutney and Onion

Toast with Butter, Honey and Preserves	150
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(4 Slices)

IDli / Vada with Coconut Chutney and	250
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Sambhar

Appetizers

Served between 11.00 a.m. to 1.00 p.m. & 3.30 p.m. to 7.30 p.m.

Chicken / Veg Cutlets	300 / 250
Chicken Pakora	300
Paneer / Mix Vegetable Pakora	300 / 250
Cheese Balls	250
French Fries / Honey Chilli Potatoes	200 / 250
Hot C.T.C. Our famous Cheese, Tomato & Chilly toast	200
Masala Peanuts	175

Sandwich & Burger

Green Special Sandwich A triple decker sandwich with Cheese, Cucumber & Tomatoes served with Wafers.	400
Chicken / Egg / Cheese Sandwich Choice of grilled, toasted or plain sandwich	350 / 300 / 250
Mushroom Duplex Cheese and Vegetable stuffed Mushroom with Cocktail sauce	275

Lunch & Dinner

Served between 1.00 to 3.30 p.m. & 7.30 p.m. to 11.00 p.m.

Soup

Spicy Coriander Soup / Tomato Soup	200
Sweet Corn Soup. Veg / Chicken	200/250
Manchow Soup. Veg / Chicken	200/250

Indian Appetizer

Hara Bhara Kabab	300
Paneer Tikka Choice of Haryali / Malai / Achari Paneer	375
Dahi Ke Kabab	350
Vegetable Seekh Kebab Four pieces served with Mint Chutney	300
Aloo Tilnaz Cubes of potato stuffed with green chilli, garnished with sesame seeds	300
Soya Chaap Malai / Tandoori	300
Tandoori Murg (Half / Full) Marinated chicken cooked in Tandoor	400 / 600
Murg Malai Kalimirch / Lasooni Kebab Boneless pieces of marinated chicken	475
Fish Tikka Ajwain / Amritsari / Fried	600

Indian Main Course (Non Vegetarian)

Butter Chicken with Bone/Boneless	450/650
A delivery of barbequed chicken pieces, cooked in rich Tomato and butter gravy	
Balti Murg/ Kadai Murg/Methi Murg	475
Boneless pieces served in Balti	
Gosht Roganjosh (On Pre Order)	700
A traditional Kashmiri mutton curry enhanced with aromatic spices	
Gosht Do Pyaza/Rara Ghost (On Pre Order)	725
Tender juicy lamb pieces cooked authentically with spices on a slow fire	
Fish Curry (On Pre Order)	600
Served in thick Tomato Gravy with rice	

Indian Main Course (Vegetarian)

Jeera Aloo Laajawab	250
Bhindi Do Pyaza (Seasonal)	275
Paneer Kadhai / Shahi / Palak / Makhani	375
Dal Makhani	350
Balti Dal	300
Yellow Mix tadka Dal	
Kofta Naramdil / Veg. Kofta	300
Rajma Raseeley	300
Matar Paneer	325
Pindi Chana	300
Soya Chaap Masala	350

Breads, Rice & Biryani

Tawa Roti / Tandoori Roti 50

Naan / Butter Naan / Garlic Naan 85 / 100

Parantha 75
Lachha / Pudina / Mirchi / Ajwain

Murg Biryani 450
Succulent pieces of Chicken cooked on slow fire served in Handi with curd

Gosht Biryani (On Pre Order) 650
Succulent pieces of lamb cooked with basmati rice over a low fire Dum Pukht style with curd

Veg Biryani 350
Basmati rice cooked with seasonal vegetables and herbs Dum Pukht style served with Raita

Khichdi with Curd 300

Steamed Rice 250

Accompaniments

Raita 150
Cucumber / Mix / Pineapple / Mint

Hara Bhara Salad 150
Garden fresh green salad

Masala Papad / Roasted (2 pcs.) with Onion Garnish 125 / 100

Russian Salad 200

Asian Appetizers

Crispy Chicken with Honey & Dried Chilly Mildly spiced chicken tossed with honey,	450
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Vegetable Salt and Pepper	325
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Chilli Paneer	350
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Sautéed Vegetables (broccoli, bell pepper, carrot, beans, mushrooms in butter sauce)	400
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Asian Main Course

Chilli Chicken Dry / Grevey	450
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Hakka Noodles Veg/Chicken	250 / 300
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Fried Rice Veg/Chicken	300 / 350
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Pasta

Pasta in Red / White sauce Veg / Chicken (Penne)	300 /350
Pasta Creamy Mushroom Veg / Chicken (Penne)	300 / 350
Tossed Macaroni Veg / Chicken Macaroni mixed with capsicum, tomato, onion and cheese	250 / 300
Garlic Bread with Tomato or Mushroom Topping	200

Desserts

Green Special Three scoops with sauce Hot Chocolate	300
Fruit Cocktail with Ice-Cream	200
Gulab Jamun / Rasgulla (2pcs.)	150
Kheer Rice / Sewiya	200
Choice of Ice-Cream Vanilla, Strawberry or Chocolate	150
Fruit Custard	200
Gajar Ka Halwa (Seasonal)	200
Shahi Tukda	250

Beverages

Milk Shake	250
With a scoop of Vanilla,, Strawberry or Chocolate Ice-Cream	
Lassi	100
Sweet, Salted, Masala or Plain	
Cold Coffee	150
With a scoop of Ice-Cream	
Ice Tea	200
Fresh Lime	150 / 100
Soda or Water	
Packaged Drinking Water Bottle	40
Aerated Drinks	100
Soda	60
Masala Tea / Green Tea	75
Black Coffee /Instant Coffee	100
Hot Chocolate / Bournvita / Horlicks	150

Mocktails

Fruit Punch	250
Virgin Mojito	250
Blue Lagoon	250
Lam Tam	250





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