



MOUS | ACHE  
Luxuria  
RISHIKESH

*Bay Leaf*  
Restaurant & Cafe

8:00 A to 11:00 P

# BREAKFAST

8:00 am to 11:30 am

<b>Fresh Fruit Platter</b>	<b>200</b>
<b>Seasonal Fruit Juice</b>	<b>175</b>
Please ask for today's selection	
<b>Cereals</b>	<b>200</b>
Bowl of Cornflakes / Choco flakes / Muesli With Hot / Cold Milk	
<b>Morning Bakeries</b>	<b>150</b>
Sweet Rolls / Croissants / Muffins / Bread Toast Served with Butter / Preserves	
<b>Egg Preparation</b>	<b>170/180/200</b>
<b>THREE EGGS OMELETTE</b>	
Plain/ Masala/ Cheese Served with 3 slices Toast / Butter / Preserves	
<b>Three Fresh Farm Eggs</b>	<b>150/170/180</b>
Boiled / Scrambled / Fried Served with 3 slices toast / butter / preserves	
<b>From The Griddle</b>	
<b>Pancakes</b>	<b>180</b>
Served with Butter, Mix Fruit Compote or Maple syrup	
<b>Waffles</b>	<b>180</b>
Baked golden-brown & served with Butter & Mix Fruit Compote	
<b>French Toast</b>	<b>180</b>
Served with maple syrup	
<b>Bread Toast</b>	<b>150</b>
Served with butter / preserves	
<b>Indian Specialties</b>	
<b>Tawa Parathas</b>	<b>180</b>
Paneer, Aloo, Mix Veg Served with yogurt, butter	
<b>Steamed Idli</b>	<b>170</b>
Served with sambhar & chutney	
<b>Dosa</b>	<b>190</b>
Plain/ masala Served with sambhar & chutney	
<b>Poha / Upma</b>	<b>160</b>
Served with aloo Bhujia	
<b>Poori Bhaji</b>	<b>180</b>
Medium spicy indian potato curry with fried puffed indian bread	

# SOUPS

<b>Roasted Pumpkin</b>	<b>180</b>
Vegan = smooth blend of coconut milk, olive oil, Garlic and onion	
<b>Cream Of Mushroom</b>	<b>180</b>
Smooth blend of milk, cream with mushrooms	
<b>Broccoli &amp; Almond</b>	<b>200</b>
Smooth blend of milk, cream with broccoli and almonds	
<b>Manchow</b>	<b>170</b>
Hot and spicy indian chinese soup	
<b>Cream of Tomato with Cheese and Corn</b>	<b>200</b>
Smooth blend of milk, cream with tomato	
<b>Hot &amp; Sour</b>	<b>170</b>
Spicy tangy broth filled with vegetables	
<b>Sweet Corn</b>	<b>170</b>
Smooth blend of milk, cream with corn	

# SALAD

<b>Caesar Salad</b>	<b>220</b>
Iceberg Lettuce & parmesan cheese in Caesar dressing	
<b>Salad Nicoise</b>	<b>250</b>
Tomato, hard-boiled egg, olives, lettuce, French Beans, vinaigrette dressing	
<b>Olives and vegetables</b>	<b>250</b>
Lettuce, tomatoes, cucumber, onions,, shredded carrot,	
<b>Waldorf</b>	<b>270</b>
Celery, Apple,walnuts, grapes with Yogurt & Mayonnaise dressing	
<b>Hawaiian Salad</b>	<b>290</b>
Chopped lettuce, egg, pineapple, Grapes, ranch dressing	
<b>Garden Fresh Green Salad</b>	<b>200</b>

All salads are accompanied with bread Roll, butter and dressings of your choice Ranch, vinaigrette, honey mustard, French

# STARTERS

## INTERNATIONAL

Garlic Bread with Cheese	<b>180</b>
Mac and Cheese Balls	<b>180</b>
Nachos with Salsa or Sweet corn dip or Cheesy dip	<b>200</b>
Mexican Roll	<b>250</b>
Baby Corn Tempura	<b>200</b>
Fries	<b>180</b>
Plain, Peri Peri, Cheesy, Hot Garlic	

## INDIAN

Paneer	<b>280</b>
Reshmi, Haryali, Lasuni, Banjara, tikka, Aachari, Malai	
Chaap	<b>250</b>
Reshmi, Haryali, Lasuni, Banjara, tikka, Aachari, Malai	

## CHINESE

Chilli Potato	200
Honey Chilli Potao	250
Crispy Corn	200
Gobi Chilli, Gobi65, Gobi / Veg Manchurian	200
Paneer Chilli, Paneer65, Paneer Manchurian	280
Baby Corn Mushroom Chilli	300
Mushroom Chill	250
Paneer Kathi Roll	280

# MOMOS

Stem 170 Fried 180 Chilli 190 Hot Garlic 200 Makhani 250

# PIZZA

Hawaiian I Al Fungi I Verdures I Exotica I Shahi Paneer 350  
Margherita I Farm I Mushroom 280

# SANDWICHES

Veg Club 200  
Grilled Cottage Cheese 220  
Cheese and Corn 250  
Mushroom and Cheese 280  
Paneer Loaded 280  
Egg and Mayo 190  
Supreme 280  
Mumbai Grilled 200  
Cheese Grilled 200

# SIDE SNACK

Peanut Masala	180
Mix Pakora	200
Masala Papad	150
Paneer Pakoda	250
Ice Bucket	70
Veg /Paneer /Gobi Manchurian Dry	200
Veg Spring Roll	220
Harra Bhara Kabab	190
Egg Pakoda	250
Cheese Garlic Bread	180
Cheesy Fries	190

## INDIAN

### VEGETABLE

Makhani, Kolhapuri, Mix, Kadai, Handi, kofta	250
Ghar ki Bhindi	250

### PANEER

Lababdar, Muttar, Kadai, Bhuji, Tawa	280
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### DAL

Fry, Tadka	180
Makhani	200
Khichidi	180

### EGG

Bhuji, Masala, Curry,	250
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## RICE

Vegetable Biryani	250
Paneer Biryani	290
Egg Biryani	300
Jeera Rice	200
Green Peas Pulao	220
Dahi Chawal	150
Steam Rice	180

## BREADS

Tawa Chapatti	30 / 40
(Available from 12:00 pm to 5:00pm)	

Tandoori Roti	
(Available from 7:00 pm to 11:00pm)	40 / 50

### Naan

(Available from 7:00 pm to 11:00pm)	
Plain 40   Butter 50   Garlic 60   Cheese 70	

Laccha Paratha	70
Kulcha	40 / 50

# MAINCOURSE

## INTERNATIONAL

Risotto	250
Quesadilla with Salsa	200
Cottage Cheese Quesadilla	280
Basil Lemon Beans Rice	200
Ratatouille	200

## PASTA

**Choice of Penne, Spaghetti, Macaroni, Lasagna**

**Alfredo** 250

Mushroom & Broccoli

**Arrabiatta** 250

Green, Yellow Capsicum, Black Olives

**Lasagna** 350

Mix Vegetables, Cheese topping

**Marconi** 250

Three types of bell peppers with zucchini

**Napoletana**

Extra Virgin Olive oil, Cherry Tomatoes, Onions, Garlic, Fresh Basil, Parmesan 300

## CHINESE

Chili Garlic Noodles 200

Vegetable Fried Rice 200

Egg Fried Rice 250

Schezwan Noodles/Rice 200

## LEBANSES

Hummus 200

With warm crispy pitta Bread

Fattoush 200

With warm crispy pitta Bread

Falafel 200

With warm crispy pitta Bread

## SIDES

Pineapple Raita	190
Mix Veg Raita	180
Boondi Raita	170
Papad	50
Fried / Roasted	
Plain Curd	100
Lachcha Piyaz	100
Stir Fried Vegetables	250
Zuchini, Bell Peppers, Broccoli, Carrots, Mushrooms, Onion, French Beans	

## DESSERT

Flavored Ice Creams	150
With Chocolate, Strawberry, Caramel Sauce	
Gulam Jamun	150
Moong Dal Halwa	180
Warm Chocolate Brownie	200
With cream or Chocolate Sauce	
Halwa/ Sewaiya/Kheer	180
Classice Apple Strudel	200
with Ice Cream + 40	

# BACKPACKERS SPECIALS

12:00 pm to 7:00 pm

<b>Indian Thali</b> *12PM TO 4 PM*	350
Kadai Paneer, Dal Tadka, Aloo Gobi, Jeera Rice, Tawa Chappati, Side Salad, Papad, Gulab Jamun or Ice Cream	
<b>Chinese Thali</b> *12PM TO 4 PM*	300
Fried Rice, Noodles, Paneer Chilli or Manchurian, Honey Chilli Potatoes, Ice Cream	
<b>Vegetable Cutlets with Chips</b>	150
<b>Sabudana Wada</b>	150
<b>Veg Pulao</b>	200
With Gravy, Papad, Green Salad & Virgin Mojito	
<b>Aloo U Burger</b>	190
With Fries & Fresh Lime Soda	
<b>Maggi</b>	
Maggi Veg, Plain	180
Maggi Cheese, Egg	200
<b>Chinese Combo</b>	200
Veg Fried Rice or Noodles with Veg Manchurian	
<b>Indian Combo</b>	250
Paneer Kadai or Makhani with Jeera Rice or Butter Naan, Side Salad	
<b>3 Egg Combo</b>	250
Masala, Curry, Bhujji with Steam Rice or Butter Naan, Side Salad	
<b>Rajma Chawal or 4 Tawa Chappati</b> 1:00 pm to 4:00 pm	200
With Raita, Papad & side Salad	
<b>Aloo Piyaz Paratha with Chai</b>	180
Served with Dahi, Butter & Pickle	
<b>Paneer Paratha with Chai</b>	190
Served with Dahi, Butter & Pickle	
<b>Mix Paratha with Chai</b>	190
Served with Dahi, Butter & Pickle	

# ALL DAY DINING

8: 00 am to 11:00pm

Classic Veg Burger	180
Served Fries & Coleslaw	
Crispy Paneer Burger	200
Served Fries & Coleslaw	
Veggie Burger with fried Egg & Cheese	250
All Burgers are served with Fries and Coleslaw	
Egg Burger	190
One Fried Egg, One Slice Cheese with Fries	
Aloo Paratha	160
Served with Butter, Dahi & Pickle	
Paneer Paratha	170
Served with Butter, Dahi & Pickle	
Mix Paratha	180
Served with Butter, Dahi & Pickle	
Bread Toast (4 Slices with Butter & Preserves)	150
Choice of Eggs with Toast & Preserves	200
Cereals with Hot / Cold Milk	180
Poha / Upma	170
Nutella Banana Pancake with Chocolate Sauce	200
Veg Biryani	250
with Raita & Papad	
Onion Capsicum Mushroom Cheese Pizza	250
Calcutta Egg Roll	180
Veg Kulcha	160
Served with Butter, Dahi & Pickle	
Paneer Kulcha	180
Served with Butter, Dahi & Pickle	
Stir Fried Vegetables	250
Zuchini, Bell Peppers, Broccoli, Carrots, Mushrooms, Onion, French Beans	
Accompanied with bread Roll, butter and dressings of your choice Ranch, vinaigrette, honey mustard, French	

# BEVERAGE MENU

## HOT DRINKS

Coffee \*Doubleshots\*

Espresso 180 I Cappuccino 180 I Café latte 150 I Americano 150

Café Mocha 180

Readymade Tea **90**

Masala I Ginger I Elaichi

Hot Readymade Coffee **90**

Herbal Tea **70**

Chamomile I Green I Mint I Jasmine I

Hot Chocolate **150**

Ginger Lemon Tea **90**

## FREAK SHAKES

Fresh Mango 180

Butterscotch 160

Oreo 180

Ferrero Rocher 250

Brownie 180

Coffee Caramel 170

Choco Caramel 170

Mix Berries 200

Blueberry 200

Kit Kat 180

Strawberry 170

Chocolate 170

Peanut Butter Banana Smoothie 250

Cocoa Milk Caramel 190

## MOJITO

Virgin Mojito 180

Strawberry Mojito 180

Watermelon Mojito 180

Green Apple Mojito 180

Cranberry Mojito 180

Masala Mojito 150

## FLAVOURED SODAS

Coconut Minty Soda 170  
Iced Coffee Orange 170  
Apple Honey Lemon Soda 170  
Blue Tea Honey Lemon 170  
Night Sea Soda 170  
Colorful Soda 170  
Summer Soda 170  
Kiwi Soda 170  
Kiwi Berry Soda 170  
Strawberry Blue Soda 170  
Masala Soda 150  
Coffee Honey Lemon 170

## JUICES & COOLERS

Fresh Watermelon Juice 180  
Fresh Pineapple Juice 190  
Fresh Orange Juice 180  
Fresh Lime Water / Soda 150 / 170  
Peach Iced Tea 170  
Lemon Ice Tea 170  
Iced Tea 150  
Strawberry Lemonade 180

## MOCKTAIL

Pina Colada 170 Virgin Mary 190 Spicy Guava 180 SOTN 190

## ICED TEA

Regular Ice Tea 150  
Peach/Mint/Lemon 170  
Red Bull Iced Tea 220

## AERATED DRINKS

Coke I Diet Coke I Sprite I Thumps up I Fanta I Ginger ale I Tonic Water 80  
Red Bull 150  
Bisleri Water 35  
Soda Water 50