

INDIAN MAIN COURSE - VEG.

15. VEGETABLE

1. **PANEER LABABDAR**
(Cottage cheese cubes, cooked in lababdar gravy) 450
2. **PANEER BUTTER MASALA**
(Cottage cheese cubes, cooked in tomato gravy) 400
3. **KADHAI PANEER**
(Cottage cheese cooked with capsicum, onion, tomato in hot tangy gravy) 400
4. **MUTTER PANEER**
(A combination of cottage cheese & peas) 350
5. **PALAK PANEER**
(A combination of spinach, cottage cheese with lababdar gravy) 350
6. **PANEER METHI MALAI**
(Cottage cheese, peas, potatoes, fenugreek cooked with gravy) 450
7. **MALAI KOFTA**
(Cottage cheese dumplings in cashew nut gravy) 450
8. **NAVRATAN KORMA**
(A blend of nine vegetables in cashew nut gravy) 500
9. **VEGETABLE JAALFREZI**
(Combination of vegetables cooked in a unique style with tomato gravy) 350
10. **MIXED VEGETABLE**
(Mixed vegetables cooked in hot onion gravy) 350
11. **CHANA MASALA**
(Chickpeas cooked with special spice combination) 350
12. **MUSHROOM & PEA CURRY**
(Peas cooked with mushrooms & Indian spices) 450
13. **DUM ALOO KASHMIRI**
(Potatoes stuffed with cheese and dry fruits) 350
14. **STUFFED TOMATO**
(Tomato stuffed with cheese & cooked in rich gravy) 350
15. **DAL MAKHANI**
(Black lentils & beans cooked on slow fire) 350
16. **DAL MAHARANI**
(Mild flavoured lentils garnished with coriander) 300
17. **JEERA ALOO**
(Potato cooked with cumin and Indian spices) 250

16. TRADITIONAL RAJASTHANI FOOD

1. **KADHI PAKORA**
(Gram flour curry with fritters and asafoetida) 300
2. **BESAN GATTA**
(Spicy chickpea flour dumpling in yoghurt) 350
3. **PAPPAD TAMATAR**
(Pappad and tomato curry) 350
4. **SEV TAMATAR**
(Sev and tomato curry) 350
5. **ALOO PYAZ**
(Baby Potato & Onion cooked with cottage cheese and Tomato puree with spices) 350
6. **DAL BANJARA**
(Mixed lentils cooked overnight tempered with cumin and butter) 550

17. THALI VEG.

(Cottage cheese butter masala, mix veg, dal fry, rice, 2 laccha paratha, raita, papad, pickle salad & gulab jamun)

600

18. RAJASTHANI THALI

(Gatta, kadi pakora, dal banjara, missi roti, laccha paratha rice, papad, achar, salad and desert)

*Government taxes as Applicable

CONTINENTAL

24. CHICKEN DISHES

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|---|-----|
| 1. CHICKEN STEAK | 650 |
| (Chicken steak served with fried potatoes grilled tomatoes and boiled vegetables) | |
| | 700 |
| 2. CHICKEN ALA BOMB | |
| (Mushroom stuffed chicken breast, deep fried and served with braised cabbage and french fries) | 700 |
| 3. CHICKEN BELLE HELENE | |
| (Chicken served on a bed of pasta with white gravy) | 700 |
| 5. ROASTED CHICKEN | |
| (Cooked in tandoor with spices and served with vegetable and french fries) | 750 |
| 6. FRIED CHICKEN | |
| (Served with french fries, boiled vegetables and rice) | 750 |
| 7. CHICKEN ALA KING | |
| (Diced pieces of chicken boneless cooked in white sauce with mushrooms, tomatoes and capsicum served with steamed rice) | 700 |
| 8. CHICKEN MARY LAND | |
| (Sauted in brown sauce served with fried banana and boiled vegetable) | 720 |
| 9. CHICKEN SASLIK | |
| (Kebab served with tomatoes capsicum and steamed rice) | 800 |
| 10. CHICKEN SIZZLER | |
| (Crispy Tender Chicken Breast served with stir fried vegetables on hot plate) | |

25. LAMB

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|---|-----|
| 1. SHREDDED LAMB WITH BROWN SAUCE | 750 |
| (Roasted lamb with 828 sauce) | |
| | 720 |
| 2. LAMB WITH MUSHROOM | |
| (Roasted lamb with hot garlic sauce and mushroom) | |

26. MUTTON

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|--|-----|
| 1. MUTTON STROGANOFF | 750 |
| (Meat cooked in white sauce served on bed of rice) | |
| | 650 |
| 2. SPAGHETTI BOLOGNESE | |
| (Pasta served in meat sauce, topped with cheese) | 750 |
| 3. MUTTON STEAK | |
| (Minced meat dumpling in brown sauce served with boiled vegetables and french fries) | |

27. VEGETARIAN SPECIALITIES

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|-------------------------|-----|
| 1. BAKED VEGETABLES | 500 |
| | 550 |
| 2. BAKED MACARONI | 500 |
| 3. SPAGHETTI NEOPOLITAN | 350 |
| 4. BOILED VEGETABLES | 220 |
| 5. FRENCH FRIES | 350 |
| 6. PASTA MILANESE | |

*Government taxes as Applicable

19. RICE (INDIAN)

1. VEGETABLE PULAO	350
2. NAVRATAN PULAO	400
3. PEAS PULAO	300
4. STEAM RICE	180
5. JEERA RICE	220
6. SAFFRON RICE	400
7. VEG BIRYANI	350
8. CHICKEN SHAHI PULAV	450
9. CHICKEN BIRYANI WITH BONE (Serve with raita)	450
10. CHICKEN BIRYANI BONELESS (Serve with raita)	500
11. MUTTON BIRYANI WITH BONE (Serve with raita)	550
12. MUTTON BIRYANI BONELESS (Serve with raita)	600

CHINESE

20. EXOTIC TASTE OF CHINA

1. SWEET N SOUR CHICKEN	450
2. CHICKEN WITH GARLIC SAUCE	450
3. CHICKEN HONG KONG	550
4. CHICKEN CHILLY (Boneless) Dry or Gravy	550
5. CHICKEN MANCHURIAN	500

21. VEGETABLES

1. SWEET N SOUR VEGETABLES	380
2. VEGETABLES WITH MUSHROOMS	400
3. VEGETABLES MANCHURIAN (Dry or Gravy)	350
4. CHILLY PANEER (Cottage Cheese)	400

22. NOODLES

1. CHICKEN NOODLES	430
2. EGG NOODLES	350
3. AMERICAN CHICKEN CHOP SUEY	450
4. VEGETABLE NOODLES	320
5. MUSHROOM NOODLES	360
6. VEGETABLE CHOP SUEY	350

23. RICE (CHINESE)

1. VEGETABLES FRIED RICE	350
2. MUSHROOM FRIED RICE	380
3. CHICKEN FRIED RICE	450
4. EGG FRIED RICE	400

*Government taxes as Applicable

CONTINENTAL

24. CHICKEN DISHES

- | | |
|---|------|
| 1. CHICKEN STEAK
<i>(Chicken steak served with fried potatoes grilled tomatoes and boiled vegetables)</i> | 750 |
| 2. CHICKEN ALA BOMB
<i>(Mushroom stuffed chicken breast, deep fried and served with braised cabbage and french fries)</i> | 800 |
| 3. CHICKEN BELLE HELENE
<i>(Chicken served on a bed of pasta with white gravy)</i> | 700 |
| 5. ROASTED CHICKEN
<i>(Cooked in tandoor with spices and served with vegetable and french fries)</i> | 800 |
| 6. FRIED CHICKEN
<i>(Served with french fries, boiled vegetables and rice)</i> | 750 |
| 7. CHICKEN ALA KING
<i>(Diced pieces of chicken boneless cooked in white sauce with mushrooms, tomatoes and capsicum served with steamed rice)</i> | 800 |
| 8. CHICKEN MARY LAND
<i>(Sautéed in brown sauce served with fried banana and boiled vegetable)</i> | 700 |
| 9. CHICKEN SASLIK
<i>(Kebab served with tomatoes capsicum and steamed rice)</i> | 750 |
| 10. CHICKEN SIZZLER
<i>(Crispy Tender Chicken Breast served with stir fried vegetables on hot plate)</i> | 1000 |

25. LAMB

- | | |
|---|-----|
| 1. SHREDDED LAMB WITH BROWN SAUCE
<i>(Roasted lamb with 828 sauce)</i> | 750 |
| 2. LAMB WITH MUSHROOM
<i>(Roasted lamb with hot garlic sauce and mushroom)</i> | 720 |

26. MUTTON

- | | |
|--|-----|
| 1. MUTTON STROGANOFF
<i>(Meat cooked in white sauce served on bed of rice)</i> | 850 |
| 2. SPAGHETTI BOLOGNESE
<i>(Pasta served in meat sauce, topped with cheese)</i> | 750 |
| 3. MUTTON STEAK
<i>(Minced meat dumpling in brown sauce served with boiled vegetables and french fries)</i> | 850 |

27. FISH

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| 1. FISH TIKKA (8 pcs.)
<i>(Chunks of fish marinated in spices & fresh herbs then charcoal grilled in tandoor)</i> | 750 |
| 2. FISH 'N' CHIPS
<i>(Fish fillet, served with crunchy chips, mushy peas, tartare sauce & fresh lemon)</i> | 700 |
| 3. FISH ALA KING
<i>(Diced pieces of boneless fish cooked in white sauce with french fries sautéed veg.)</i> | 800 |
| 4. FISH CURRY
<i>(Thick Yellow curry cooked in indian style)</i> | 600 |
| 5. FISH BIRYANI
<i>(Serve with salad)</i> | 650 |

*Government taxes as Applicable

INDIAN MAIN COURSE - NON VEG.

12. CHICKEN

- | | |
|---|-----|
| 1. THE CURRY SPOON SPECIAL CHICKEN | 700 |
| 2. CHICKEN CURRY
(Yellow curry cooked with traditional Indian spices) | 450 |
| 3. CHICKEN MASALA
(Chicken cooked in Indian style with thick curry) | 500 |
| 4. CHICKEN DO PIYAZA
(Chicken & onion stir fried) | 600 |
| 5. CHICKEN TIKKA BUTTER MASALA
(Boneless pieces of chicken, grilled in clay oven served with tomato gravy) | 650 |
| 6. CREAM CHICKENY
(Boneless chicken cooked with cashew nut paste, cream, salt and white pepper) | 650 |
| 7. BUTTER CHICKEN
(Tandoori grilled chicken, cooked in creamy tomato gravy) | 600 |
| 8. KADAI CHICKEN
(Chicken cooked with onion, capsicum and tomato served with lababdar gravy) | 600 |
| 9. BONELESS CHICKEN CURRY
(Boneless chicken cooked in yellow gravy) | 600 |

13. MUTTON

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|--|-----|
| 1. MUTTON SAAGWALA
(Mutton cooked with spinach) | 600 |
| 2. MUTTON ROGAN JOSH
(Mutton cooked in brown gravy) | 650 |
| 3. MUTTON SHAHI KORMA
(Boneless mutton cooked in white gravy) | 700 |
| 4. MUTTON DO PIYAZA
(Mutton & onion stir fried) | 650 |
| 5. LAL MAAS
(Meat cooked in traditional Rajasthani style) | 700 |
| 6. MUTTON RARA GOSHT
(Minced meat cooked in Indian spices) | 750 |

14. THALI NON VEG.

(Chicken curry, Lal maas, mix veg, rice, dal, 1 laccha paratha, 1 naan, raita, papad, salad, pickle & desert)

700

*Government taxes as Applicable

LUNCH & DINNER

5. VEGSOUPS

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|---|-----|
| 1. TOMATO SOUP
(Cream of tomato / mushroom / vegetable) | 180 |
| 2. MINESTRONE SOUP
(Soup of tomato flavoured vegetable broth with cheese) | 200 |
| 3. SPINACH SOUP
(Soup of spinach leaves with cream and white pepper) | 200 |
| 4. VEGETABLE SWEET CORN SOUP
(Soup of sweet corn cooked with vegetables) | 200 |
| 5. HOT N SOUR SOUP
(Soup of vegetable mixed with spices) | 200 |
| 6. LEMON CORIANDER SOUP
(Soup of coriander leaves with lemon and white pepper) | 180 |
| 7. MULLIGATAWNY INDIAN SOUP
(Soup of Indian lentil with cumin, turmeric, garam masala, chilli & mustard oil) | 200 |

6. NON VEG. SOUPS

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| 1. CHICKEN CLEAR SOUP
(Soup with shredded chicken, ginger, onion and bayleaves) | 220 |
| 2. TOMATO EGG DROP SOUP
(Soup of wispy beaten eggs with chicken broth) | 220 |
| 3. SWEET CORN CHICKEN SOUP
(Sweet corn, shredded chicken broth, ginger, white pepper & salt) | 250 |
| 4. HOT N SOUR CHICKEN SOUP
(Soup of chicken, carrot, cabbage, egg, garlic, spring onion & spices) | 250 |

7. SALAD AND RAITA

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|-------------------------------|-----|
| 1. GREEN SALAD | 150 |
| 2. RUSSIAN SALAD | 250 |
| 3. COLD CHICKEN RUSSIAN SALAD | 400 |
| 4. CUCUMBER SALAD | 80 |
| 5. CRUNCHY RUSSIAN SALAD | 250 |
| 6. FRUIT SALAD | 250 |
| 7. PINEAPPLE RAITA | 150 |
| 8. BOONDI RAITA | 130 |
| 9. MIX RAITA | 120 |

8. NAN / ROTI (FROM CLAY OVEN)

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|---|-----|
| 1. TANDOORI ROTI PLAIN | 30 |
| 2. TANDOORI ROTI BUTTER | 40 |
| 3. MISSI ROTI | 80 |
| 4. NAAN | 90 |
| 5. BUTTER NAAN | 100 |
| 6. GARLIC NAAN | 140 |
| 7. STUFFED NAAN
(Stuff with potato, cheese and mix veg.) | 180 |
| 8. ONION KULCHA / MASALA KULCHA | 120 |
| 9. LACCHA PARATHA | 90 |
| 10. PUDINA LACCHA PARATHA | 100 |

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28. DESSERTS

1. MATKA KULFI (Indian Ice Cream in Clay Pot)	180
2. ICE CREAM (VANILLA, CHOCOLATE, STRAWBERRY)	170
3. VANILLA ICE-CREAM WITH HOT CHOCOLATE SAUCE	200
4. GULAB JAMUN (Milk cake balls, browned & served in sweet syrup)	150
5. AMERICAN BANANA SPLIT	250
6. SPECIAL MALAI BARFI HOT	180
7. KHEER IN CLAY BOWL	250
8. MOONG DAL HALWA	250

29. SNACKS

(Served between 4 pm to 7 pm)

1. PANEER PAKODA	300
2. MIX VEG. PAKODA	250
3. VEG. CUTLET	220
4. CHEESE CUTLET	250
5. CHICKEN CUTLET	350
6. MUTTON CUTLET	400

30. SANDWICHES

1. VEG. GRILLED SANDWICH	250
2. GRILLED CHEESE SANDWICH	300
3. GRILLED CHICKEN SANDWICH	350
4. GRILLED CHEESE & CHICKEN SANDWICH	400
5. VEG. SPRING ROLL	300
6. CHICKEN SPRING ROLL	350

31. PIZZA

1. OTC PIZZA	350
2. BABY CORN PIZZA	400
3. MUSHROOM PIZZA	500
4. PANEER TIKKA PIZZA	550
5. THE CURRY SPOON SPECIAL PIZZA	650

32. PASTA

1. PENNE ARABIATA PASTA	280
2. PENNE ALFREDO PASTA	300
3. PENNE MUSHROOM PASTA	300
4. SPAGHETTI PASTA	300
5. BAKED PASTA	350

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BREAKFAST

1. CONTINENTAL BREAKFAST

Choice of juice as per season (Orange, Mango, Pineapple)
(Choice of egg, Toast - 4 pieces served with preserves, Tea / Coffee)

350

2. INDIAN BREAKFAST

1. ALOO PARATHA

(2 pieces served with pickle and curd)

250

2. PURI BHAJI

(4 pieces served with chopped onion and pickle)

250

3. CORN FLAKES WITH HOT / COLD MILK

200

4. MASALA OMELETTE

150

5. PLAIN OMELETTE

100

6. BOILED FRIED EGG (2 Pcs.)

80

7. CHEESE OMELETTE

200

8. SCRAMBLED EGG ON TOAST

200

9. TOAST WITH PRESERVES (4 pieces)

150

3. COLD BEVERAGES

1. MINERAL WATER

20

2. SOFT DRINK

(Coca Cola / Thums Up / Sprite / Fanta)

100

3. DIET COKE

150

4. RED BULL

200

5. LASSI

(Sweet or salted)

160

6. BUTTERMILK

(Sweet or salted)

90

7. CHOICE OF JUICE

(Pineapple, Orange, Apple, Mango)

150

8. CHOICE OF MILK SHAKE WITH ICE CREAM

(Vanilla, Strawberry, Chocolate, Kesar Pista, Oreo, KitKat)

220

9. MINT MOJITO

150

10. BLUE LAGOON

150

11. BANANA LASSI

150

12. MANGO LASSI

150

13. FRESH LIME SODA

100

14. LEMON ICE TEA

180

15. COLD COFFEE

150

4. HOT BEVERAGES

1. TEA (PER POT)

120

2. LEMON TEA

90

3. GREEN TEA

100

4. MASALA TEA / BLACK TEA

60

5. BLACK COFFEE

80

6. PEACH TEA

180

7. LEMON MINT TEA

180

8. MILK COFFEE (PER POT)

180

9. MILK COFFEE

100

*Government taxes as Applicable

INDIAN MAIN COURSE - VEG.

5. VEGETABLE	400
1. PANEER LABABDAR (Cottage cheese cubes, cooked in lababdar gravy)	350
2. PANEER BUTTER MASALA (Cottage cheese cubes, cooked in tomato gravy)	350
3. KADHAI PANEER (Cottage cheese cooked with capsicum, onion, tomato in hot tangy gravy)	300
4. MUTTER PANEER (A combination of cottage cheese & peas)	300
5. PALAK PANEER (A combination of spinach, cottage cheese with lababdar gravy)	350
6. PANEER METHI MALAI (Cottage cheese, peas, potatoes, fenugreek cooked with gravy)	350
7. MALAI KOFTA (Cottage cheese dumplings in cashew nut gravy)	400
8. NAVRATAN KORMA (A blend of nine vegetables in cashew nut gravy)	320
9. VEGETABLE JAALFREZI (Combination of vegetables cooked in a unique style with tomato gravy)	300
10. MIXED VEGETABLE (Mixed vegetables cooked in hot onion gravy)	320
11. CHANA MASALA (Chickpeas cooked with special spice combination)	350
12. MUSHROOM & PEA CURRY (Peas cooked with mushrooms & Indian spices)	300
13. DUM ALOO KASHMIRI (Potatoes stuffed with cheese and dry fruits)	300
14. STUFFED TOMATO (Tomato stuffed with cheese & cooked in rich gravy)	300
15. DAL MAKHANI (Black lentils & beans cooked on slow fire)	250
16. DAL MAHARANI (Mild flavoured lentils garnished with coriander)	210
17. JEERA ALOO (Potato cooked with cumin and Indian spices)	300
16. TRADITIONAL RAJASTHANI FOOD	
1. KADHI PAKORA (Gram flour curry with fritters and asafoetida)	350
2. BESAN GATTA (Spicy chickpea flour dumpling in yoghurt)	320
3. PAPPAD TAMATAR (Pappad and tomato curry)	320
4. SEV TAMATAR (Sev and tomato curry)	350
5. ALOO PYAZ (Baby Potato & Onion cooked with cottage cheese and Tomato puree with spices)	320
6. DAL BANJARA (Mixed lentils cooked overnight tampered with cumin and butter)	550
17. THALI VEG. (Cottage cheese butter masala, mix veg, dal fry, rice, 2 laccha paratha, raita, papad, pickle salad & gulab jamun)	600
18. RAJASTHANI THALI (Gatta, kadi pakora, dal banjaara, naan, missi roti, laccha paratha rice, papad, achar, salad and desert)	

*Government taxes as Applicable

NON VEG. STARTER

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|--|-----------|
| 1. MURGH TIKKA (8 pcs.)
(Chunks of chicken marinated with spices, cooked in clay oven) | 600 |
| 2. TANDOORI MURGH (4 pcs. / 8 pcs.)
(Whole chicken marinated with yogurt and spices and served with vegetable salad) | 350 / 650 |
| 3. MUTTON SEEKH KABAB
(Minced mutton, flavoured with indian spices cooked with ginger & garlic, roasted in clay oven) | 500 |
| 4. MURGH MALAI TIKKA (8 pcs.)
(Cubes of chicken marinated in cream yoghurt and cheese sauce, grilled in clay oven) | 600 |
| 5. RESHAMI KABAB
(Minced chicken grilled in clay oven) | 650 |
| 6. CHICKEN SEEK KABAB (8 pcs.)
(Minced chicken mashed with Indian masalas) | 550 |
| 7. SHAMI KABAB
(Minced mutton and chana marinated with Indian spices) | 550 |
| 8. HARIYALI CHICKEN TIKKA
(Minced chicken marinated with mint leaves, ginger garlic paste) | 650 |
| 9. NON VEG. PLATTER
(Chicken tikka, malai tikka, tandoori chicken, shami kabab, hariyali tikka with mint sauce) | 800 |

10. VEG. STARTER

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|--|-----|
| 1. PANEER TIKKA (8 pcs.)
(Cubes of cottage cheese flavoured with hung curd & indian spices) | 550 |
| 2. PANEER TIKKA ACHARI (8 pcs.)
(Cubes of cottage cheese flavoured with pickle spices) | 550 |
| 3. VEG. SEEKH KABAB (8 pcs.)
(Minced vegetable, skewered and cooked in clay oven) | 350 |
| 4. STUFFED TANDOORI ALOO (8 pcs.)
(Potato stuffed with cheese and dry fruit cooked in clay oven) | 350 |
| 5. TANDOORI MUSHROOM (8 pcs.)
(Marinated button mushroom in hung curd, Indian spices and cooked in clay oven) | 550 |
| 6. HARA BHARA KABAB (8 pcs.)
(Spinach, potatoes, green peas mixed with garam masala deep fry) | 300 |
| 7. DAHI KABAB (6 pcs.)
(Hung curd mixed with chopped chilly, ginger, onion, coriander shallow fry) | 300 |
| 8. VEG. PLATTER
(Paneer tikka, Paneer pakoda, tandoori aloo, harabhara kabab with mint sauce) | 600 |

11. PAPAD

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|-----------------------|-----|
| 1. FRIED PAPAD | 50 |
| 2. MASALA ONION PAPAD | 70 |
| 3. ROASTED PAPAD | 20 |
| 4. PEANUT MASALA | 150 |

*Government taxes as Applicable

INDIAN MAIN COURSE - NON VEG.

12. CHICKEN

- | | |
|---|-----|
| 1. THE CURRY SPOON SPECIAL CHICKEN | 700 |
| 2. CHICKEN CURRY
(Yellow curry cooked with traditional Indian spices) | 450 |
| 3. CHICKEN MASALA
(Chicken cooked in Indian style with thick curry) | 500 |
| 4. CHICKEN DO PIYAZA
(Chicken & onion stir fried) | 550 |
| 5. CHICKEN TIKKA BUTTER MASALA
(Boneless pieces of chicken, grilled in clay oven served with tomato gravy) | 600 |
| 6. CREAMY CHICKEN
(Boneless chicken cooked with cashew nut paste, cream, salt and white pepper) | 600 |
| 7. BUTTER CHICKEN
(Tandoori grilled chicken, cooked in creamy tomato gravy) | 650 |
| 8. KADAI CHICKEN
(Chicken cooked with onion, capsicum and tomato served with lababdar gravy) | 600 |
| 9. BONELESS CHICKEN CURRY
(Boneless chicken cooked in yellow gravy) | 550 |

13. MUTTON

- | | |
|--|-----|
| 1. MUTTON SAAGWALA
(Mutton cooked with spinach) | 600 |
| 2. MUTTON ROGAN JOSH
(Mutton cooked in brown gravy) | 650 |
| 3. MUTTON SHAHI KORMA
(Boneless mutton cooked in white gravy) | 700 |
| 4. MUTTON DO PIYAZA
(Mutton & onion stir fried) | 650 |
| 5. LAL MAAS
(Meat cooked in traditional Rajasthani style) | 700 |
| 6. MUTTON RARA GOSHT
(Minced meat cooked in Indian spices) | 750 |

4. THALI NON VEG.

(Chicken curry, Lal maas, mix veg rice, dal, 1 laccha paratha, 1 naan, raita, papad, salad, pickle & desert)

700

*Government taxes as Applicable

MENU

1. CONTINENTAL BREAKFAST	450
<i>Choice of juice as per season (Orange, Mango, Pineapple)</i> <i>(Choice of egg, Toast - 4 pieces served with preserves, Tea / Coffee)</i>	
2. INDIAN BREAKFAST	
1. ALOO PARATHA <i>(2 pieces served with pickle and card)</i>	250
2. PURI BHAJI <i>(4 pieces served with chopped onion and pickle)</i>	250
3. CORN FLAKES WITH HOT/COLD MILK	200
4. MASALA OMELETTE	150
5. PLAIN OMELETTE	100
6. BOILED FRIED EGG (2 Pcs.)	80
7. CHEESE OMELETTE	200
8. SCRAMBLED EGG ON TOAST	200
9. TOAST WITH PRESERVES (4pieces)	150
3. COLD BEVERAGES	
1. MINERAL WATER	20
2. SOFT DRINK (Coca Cola / Thums Up / Sprite / Fanta)	100
3. DIET COKE	150
4. RED BULL	200
5. LASSI (Sweet or Salted)	200
6. BANANA LASSI	220
7. MANGO LASSI	220
8. BUTTERMILK (Sweet or Salted)	100
9. CHOICE OF JUICE (Pineapple, Orange, Apple, Mango)	180
10. CHOICE OF MILK SHAKE WITH ICECREAM <i>(Vanilla, Strawberry, Chocolate, Kesar Pista, Oreo, KitKat)</i>	250
11. COLD COFFEE	150
12. LEMON ICE TEA	180
13. FRESH LIME SODA	100
MOCKTAILS	
14. MINT MOJITO	250
15. BLUE LAGOON	250
16. STRAWBERRY COOLER	250
17. BLUEBERRY COOLER	250
18. KIWI LIMO	250
19. VIRGIN PINA COLADO	300
20. VIRGIN WATER MELON	300
4. HOT BEVERAGES	
1. TEA (PER POT)	150
2. LEMON TEA	90
3. GREEN TEA	100
4. MASALA TEA/ BLACK TEA	60
5. BLACK COFFEE	80
6. PEACH TEA	110
7. LEMON MINT TEA	110
8. MILK COFFEE (PER POT)	110
9. MILK COFFEE	110

*Government taxes as Applicable

LUNCH & DINNER

5. VEG SOUPS		
1. TOMATO SOUP <i>(Cream of tomato / mushroom / vegetable)</i>		250
2. MINISTRONE SOUP <i>(Soup of tomato flavoured vegetable broth with cheese)</i>		200
3. SPINACH SOUP <i>(Soup of spinach leaves with cream and white pepper)</i>		200
4. VEGETABLE SWEET CORN SOUP <i>(Soup of sweet corn cooked with vegetables)</i>		250
5. HOT N SOUR SOUP <i>(Soup of vegetable mixed with spices)</i>		200
6. LEMON CORIANDER SOUP <i>(Soup of coriander leaves with lemon and white pepper)</i>		200
7. MULLIGATAWNY INDIAN SOUP <i>(Soup of Indian lentil with cumin, turmeric, garam masala, chilli & mustard oil)</i>		250
6. NON VEG. SOUPS		
1. CHICKEN CLEAR SOUP <i>(Soup with shredded chicken, ginger, onion and bayleaves)</i>		250
2. TOMATO EGG DROP SOUP <i>(Soup of wispy beaten eggs with chicken broth)</i>		250
3. SWEET CORN CHICKEN SOUP <i>(Sweet corn, shredded chicken broth, ginger, white pepper & salt)</i>		300
4. HOT N SOUR CHICKEN SOUP <i>(Soup of chicken, carrot, cabbage, egg, garlic, spring onion & spices)</i>		300
7. SALAD AND RAITA		
1. GREEN SALAD		150
2. RUSSIAN SALAD		250
3. COLD CHICKEN RUSSIAN SALAD		400
4. CUCUMBER SALAD		80
5. CRUNCHY RUSSIAN SALAD		250
6. FRUIT SALAD		250
7. PINEAPPLE RAITA		150
8. BOONDI RAITA		130
9. MIX RAITA		120
8. BREADS / ROTI (FROM CLAY OVEN)		
1. TANDOORI ROTI PLAIN		30
2. TANDOORI ROTI BUTTER		40
3. MISSI ROTI		100
4. NAAN		100
5. BUTTER NAAN		120
6. GARLIC NAAN		140
7. STUFFED NAAN <i>(Stuff with potato, cheese and mix veg.)</i>		180
8. ONION KULCHA / MASALA KULCHA		1
9. ACCHA PARATHA		
10. MUDINA LACCHA PARATHA		

*Government taxes as Applicable