BREAKFAST

8:00 Hrs to 10:30 Hrs

Cereals	120.00
Comflakes flakes with milk.	
Continental Breakfast	150.00
Juice , fresh fruits, and toast With	
preserves & selection of tea or coffee.	
Choice Of Paratha	120.00
Aloo/Gobi/Mutter/Paneer	
Served With creamy Yogurt and Pickle.	
Indian Breakfast	150.00
Poori bhaji or stuffed paratha with fresh	
yoghurt, choice of lassi or masala tea.	
South Indian Breakfast	130.00
Idli or Upma served with sambhar and	
assortment of chutneys & Tea or coffee.	
Baked Beans on Toast	99.00
With a stir of quartered onions and parsley.	
Fresh Fruit Platter	120.00
A selection of seasonal fruits sliced for your convenience.	12000

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Lassi	
A smooth and refreshing drink of chilled yogurt served	70.00
Plain/Sweet.	
Banana Lassi	90.00
A smooth and refreshing drink of chilled yoghurt & banana served.	
Buttermilk	50.00
Fresh buttermilk with Indian spices.	
FOODIES FAST BITE	
French Fry	160.00
Fries Served With Tomato Sauce and Kasundi	
Cheese Garlic Toast	120.00
Grilled Toast of Brown Bread Spread With	
Garlic Chili Paste and Topped with Cheese	
Pav Bhaji	150.00
Extra Pav	30.00
A spicy curry of mixed vegetables (bhaji) cooked	
in a special blend of spices and served with soft	
buttered pav, chopped onion, fried chilies	
Veg Burger	170.00
Delicious Mixed Vegetable Patties in Burger	
Buns with Lettuce, Tomato and cucumber.	
Foodies Bombay Sandwich	150.00
Foodies Nation special of white bread filled with potato	
tangy mixture, cucumber, tomato, mint chutney and grilled	
in gas burner. Served with mint dips and tomato ketchup	
Indiana Sandwich	170.00
A Foodies delighted grilled sandwich of white bread filled with barbecue	
paneer tikka , capsicum, onion, tomato , mayo and chutney . Served with mint dip & fries	
Club Sandwich	190.00
Grilled sandwich filled with onion, capsicum, cheese and colslaw	
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WOODFIRE PIZZA (7")

12:00 Hrs -23:00 Hrs

MARGHERITA	210.00
The pizza margherita is just over a century old	
and is named after Hm Queen Margherita of Italy,	
Toppings of tomato, mozzarella cheese, and fresh basit,	
represent the red, white, and green of the Italian flag.	
CHEESE BURST	275.00
The cheesy monster is for our special cheese lovers.	
Hawaiian Pizza	275.00
This is sweet pizza with pineapple, bell peppers, thyme	
MARINARA	275.00
This is your basic flat bread with olive oil, tomato, garlic, and	
oregano. In Italy, back in the old days, it was stored on voyages	
so that sailors (marinai) could make pizza away from home.	
EXOTICA	275.00
Thin crust pizza topped with mushrooms, bell peppers, baby	
corns and jalapenos	
COTTAGE CHEESE BARBECUE	275.00
Cubes of cottage cheese flavored with barbecue sauce and	
tangy vogotables	
Veg Supreme	295.00
Thin crust pizza topped with Bell paper, baby corns, cherry tomato,	

green Jugni, sweet com, black olive, jalapenos.

LUNCH AND DINNER

12:00 Hrs-15:00 Hrs & 19:00 Hrs-23:00 Hrs

CONTINENTAL

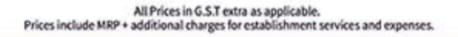
APPETIZERS

Hawaiian Salad	170.00
With pineapple and creamy mayonnaise	
Villa Garden Salad	170.00
Green leaf & Iceberg lettuce, assorted cabbage, carrot, tomatoes, cucumber. Served with your choice of dressing and crackers	
SOUPS	
Choice of Cream Soup	150.00
Green peas/Vegetable/Mushroom.	
Tomato Soup	150,00
Tomato Crushed.	
MAIN COURSE	
Pasta of your Choice	250.00
Penne/Spaghetti/Fusilli Served	
with neapolitaine, Arabiatta, Alfredo	
Herbal vegetable	250.00
(Assortment of exotic vegetable infused with fresh herbs)	
Baked Macaroni with Pineapple	250.00

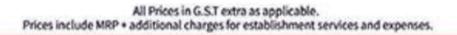
Macaroni pasta coated with white sauce and cheese.

Baked till perfection

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CHINESE	4
APPETIZERS	
Cheese Corn Nuggets Sweet corn kernel mixed with cheese and served with sweet chili sauce	170.00
Vegetable Salt N Pepper Exotic vegetables tossed with cracked black pepper corns.	210.00
Crackling Corn N Spinach (Crispy American com and fried spinach tossed with salt n pepper)	210.00
Chinese Cigar Roll (Julian of tossed vegetable wrapped in filo pastry sheet and deep fried)	210.00
SOUPS	
Sweet Corn Vegetable	150.00
Hot & Sour Vegetable	150.00
Man chow Vegetable	150.00
MAIN COURSE	
Hakka Noodles/Chowmein Noodles stared fried with Vegetable	250.00
Chilly Paneer/Babycorn/Mushroom Batter fried cottage cheese /Babycorn/mushroom tossed with bell pepper, garlic, ginger and chilli garlic (Dry/Gravy) sauce.	295.00
Veg Manchurian	275.00
Crunch of ball tossed with soya based (Dry /Gravy) sauce	



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Fried Rice Veg / Muchroom/ Scherupa	350.00
Fried Rice Veg / Mushroom/ Schezwan Rice Tossed With Vegetable And Flavored With Sauce	250.00
roco rossed mar regetado relo riarcido mer cuaco	
Chinese Sizzler	375.00
Manchurian served with burn garlic fried	
rice/noodles & spicy potato	
INDIAN	
APPETIZERS	
Tandoori Veg. Platter	350.00
(Exotic combination of vegetarian kebab)	
Mirch Pudena Ke Paneer Tikka	275.00
Homemade cottage cheese marinated with mint and spinach.	
Paneer Chandani Tikka	275.00
Fennel flavored cottage cheese in cashew	
nut marinade.	
Paneer Ke Sholey	275.00
Mathania chillies spiced cottage cheese kebab.	
Aloo Nazakat	250.00
Scooped out potatoes stuffed with crunchy fried	
dry fruits and finished in clay oven.	
Hara Bhara Kebab	250.00
An Indian speciality of green vegetables	
and potatoes.	
Dahi Anjeer Ke Kebab by Chefs Lost Food	275.00
(flavored hang curd stuffed with fig and	
shallow fried)	
Makai Cheese Tikka	250.00
An in house speciality of corn kernels and	
fresh mint.	
Subz Khas Kebab	250.00
(Assortment of sauté vegetable coated with	
poppy seed and deep fried)	
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SALAD

Palak Papdi Chaat	120.00
(Crispy Fried Spinach Served With Tangy	
Masala And Chutney)	
Aloo Papdi Chaat	120.00
(Thin Flaky Indian Bread Topped With Potato	
And Tangy Masala)	
Kachumbar Salad	110.00
(Dices of Fresh Crispy Vegetable Tossed	
With Mango Powder)	
Choice of Raita	110.00
Vegetable/Boondi/Pineapple and yogurt.	
Roasted Papad	20.00
Fry Papad	30.00

SOUPS

50.00

Masala Papad

Toppings of onion, Tomato & seasonal vegetable.

Tamatar Dhaniye Ka Shorba	170.00
Corondar Royand tomata broth	

Dal Aur Palak Ka Shorba 170.00
Lentil soup with a hint of spinach.

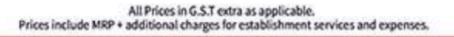


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MAIN COURSES

Paneer Peshawari Cottage cheese cubes cooked in exotic yellow gravy	275.00
flavored with garam masala.	
Paneer Anshiyana Cottage Cheese Stuffed With Aromatic Spices and	275.00
Served With Foodies Nation Chef Special Gravy.	
Kadhai Paneer	275.00
Cottage cheese finished with typical kadhai masala	
Methi Makai Chaman	275.00
Cottage cheese cubes & Corn kernels in white gravy	
infused with fennel leaves.	
Paneer Butter Masala	275.00
Cottage cheese delicacy with rich tomato gravy.	
Palak Paneer	275.00
Creamy spinach dased gravy infused with fenujreek	
leaves served with cottage cheese	
Paneer Tikka Masala	300.00
Roasted Paneer tikka cooked in a velvety tomato gravy	
finished with cream.	
Kofta Banarsi	250.00
Deep fried dumpling of cottage cheese served in rich Indian gravy	
Bhindi Corn Masala	250.00
Crispy Fried Ladies Finger Tossed With Corn Finished	
With Indian Spices.	
Lasooni Palak	250.00
Fresh boiled spinach infused with burned	
garlic , onion and ginger .	
Capsicum Corn	250.00
Golden corn kernels cooked with capsicum	
&perfection with Indian spices	



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Dhingri Matar Green peas and mushrooms in onion tomato gravy.	250.00
Kasoori Gobi Cauliflower florets tossed with fenugreek leaves and Indian spices.	250,00
Subz Dewani Handi	250.00
Cottage cheese finished with typical kadhai masala.	
Veg Kolhapuri Assortments of vegetable infused with Kolhapuri spices.	250.00
Kaju Makhana Curry Thick Cashunut Gravy Cooked In Whole Cashunut and Lotus Seed.	325.00
Dum Aloo Chutnewala	230.00
Stuffed potatoes simmered with tangy mint gravy.	
Dal Tadka	210.00
Yellow lentil finished with Indian spices.	
Dal Makhani	250.00
Traditional black lentil preparation enriched with butter and cream.	
Dal Mewadi	210.00
Blend of five lentils, tempered with cumin in clarified butter.	
Ker Kaju Draksha	275.00
Assortment of Tropical Desert berries, cashew & raisins	
Traditionally cooked in mustard oil.	
Bharwa Malai Pyaz	220.00
Small onion hollowed, stuffed with dry fruits mawa and served with rich cashnut gravy.	
Gutta Curry	220.00
Steamed gram flour dumpling simmered in yoghurt based gravy.	220.00

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Kadi Pakoda	220.00
Yoghurt & gram flour curry simmered to a perfection & served with onion & gram flour dumpling.	
Methi Mangori	220.00
Lentil dumplings and fenugreek leaves cooked with tomatoes.	22000
Sev Tamatar	220.00
and tangy tomato curry cooked with gram flour semolina.	
Chefs Choice Vegetables	275.00
Chawal ke Nazrane	
Hyderabadi Biryani	275.00
Hyderabadi biriyani is a delicious medley of succulent vegetables, spice ghee, saffron & flavorful basmati rice	S,
Parda Biryani	275.00
A classic from Hyderabad finished with saffron and fresh mint	
Choice of Pulao	200.00
Vegetable/Matar/Jeera	20000
Steamed Rice	175.00
Plain Rice.	
INDIAN BREADS	
Naan	70.00
Garlic/Cheese/Butter/Paneer	
Kulcha	80.00
Garlic/Cheese/Butter/Paneer	
Parantha	50.00
Laccha/Pudena	
Missi Roti	45.00
Tandoori Roti	
Plain	35.00
Butter	45.00
Tawa Roti	
Plain	30.00
Butter	40.00
Indian bread Basket	130.00
All Prices in G.S.T. evera as applicable	

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DESSERTS

Chocolate Sizzling Brownie	175.00
Today Special Dessert	175.00
Gulab Jamun (Reduced Milk Dumpling Fried and Soaked In Sugar Syrup)	110.00
Gulkand Phirnee A traditional speciality of rice and milk.	110.00
Choice of Ice Cream Vanilla/Chocolate/Mango/Strawberry	110.00



BEVERAGES

08:30 Hrs-20:30 Hrs

BEANS AND	BREWS-HOT
(Non Milk)	

Espresso Single Shot	80.00
30 ml shot of ours intense coffee	

Espresso Double Shot

60 ml shot of pure intense coffee

Americano 120.00

Rich Espresso with Boiled Water

Black Coffee 120.00

30 ml shot of rich espresso in boiled water

Long Black 130.00

60 ml shot of rice espresso in boiled water

Irish Black Coffee 150.00

Rich Espresso Shot Of Pure Intense Coffee in Boiling Water, Topped With Irish Syrup & Cream

Affogato 130.00

30 ml shot of rich espresso with double scoop of vanilla ice cream

Macchiato 99.00

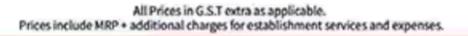
Rich espresso shot topped by creamy milk froth & roasted coffee beans

Add on flavors & extras:

Vegan (soya milk)	50.00
Hazelnut/ Irish/Vanilla	40.00
Espresso shot	50.00
Whipped cream	40.00
Ice cream	40.00
Chocolate topping	40.00

BEANS AND BREWS - HOT

Cappuccino	110.00
Rich Espresso in Steamed Milk with Deep Layer of Foam	
Cappuccino Grande	180.00
Extra Large Cup of Rich Espresso in Steamed Milk with Deep Layer of Foam	
Café Latte	140.00
Rich Espresso with Steamed Milk & Dense Foam to	
Create a Mild Blend of Exquisite Latte	
Café Mocha/Moccaccino	140.00
Rich Espresso, Chocolate Sauce & Steamed Milk Topped	
Café Caramel	140.00
Espresso with Caramel Sauce in Steamed Milk	
Topped With Sweetened Rich Foam	
Irish Black Coffee	150.00
Rich Espresso Shot Of Pure Intense Coffee	
in Boiling Water, Topped With Irish Syrup & Cream	
Hot Chocolate Drink	130.00
Hot Chocolate - Perfect of Rich Chocolate	
Sauce and Hot Steamed Milk	
Add on flavors & extras:	
Vegan (soya milk)	50.00
Hazelnut/Irish/Vanilla	40.00
Espresso shot	50.00
Whipped cream	40.00
Ice cream	40.00
Chocolate topping	40.00



BEANS AND BREWS - COLD

Café Cold Brew	160.00
Espresso Shot Blended With Rich Milk and Vanilla Ice Cream	
Chocolate	170.00
Espresso Shot With Rich Chocolate Sauce Blended In Milk & Vanilla Ice Cream	
Caramel	170.00
Espresso Shot With Rice Caramel Sauce Blended In Milk & Vanilla Ice Cream	
Hazelnut	170.00
Espresso Shot With Rice Hazelnut Syrup Blended In Milk & Ice Cream	
Irish	170.00
Espresso Shot With Rich Irish Syrup Blended In Milk	
& Vanilla Ice Cream	
Vanilla	170.00
Espresso Shot With Rice Vanilla Syrup Blended In Milk	
& Vanilla Ice Cream	
Ice Americano	130.00
Shot of Rich Espresso in Water & Ice	
Ice Latte	140.00
Shot of Rich Espresso in Milk & Ice	
Add on flavors & extras:	
Vegan (soya milk)	50.00
Hazelnut/ Irish/Vanilla	40.00
Espresso shot	50.00
Whipped cream	40.00
Ice cream	40.00
Chocolate topping	40.00

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HOT TEA

Indian Masala Tea 70.00

Masala Tea Of Most Delicate Flavor & Aroma With

Milk And Sugar Added

Green Tea 100.00

Premium Green Tea Bag Served With Hot Water & Squeezed Lemon Juice With Honey/ Sugar By The Side

Hot Lemon Tea 100.00

Premium tea served with hot water & squeezed lemon juice with honey/ sugar by the side

ICE TEA

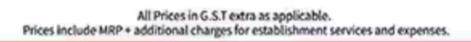
Lemon Ice Tea 130.00

Refreshing Ice Tea with Squeezed Lemon Juice

Pech Ice Tea 150.00

Ice Tea with peach Syrup from and Squeezed

Lemon Juice



COLD BEVERAGES

Virgin Mojito A refreshing drink consists of lime juice, soda water, and mint. Finally, the	150.00
drink is topped with crushed ice and sparkling soda water.	
Coffee Beer Espresso Fizzy Dinks Topped With Crushed Roasted Beans & A Look of Chilled Beer	150.00
Ferrero Rocher Shake	300.00
Milk shake blended with rich ferrero rocher chocolate, added with a piece of ferro rocher chocolate on side.	
Brownie Shake	250.00
Milk Shake Blended With Your Favorite Brownie Topped With Whipped Cream , Chocolate Chips & Brownie Chunks To Give Your Taste Buds A Heaven Touch.	2,000
Sniker Chocolate Shake	200.00
Chocolate Milk Shake Blended With Chocolate	
& Topped With Cream	
Oreo VanillaShake	170.00
Milk Shake Blended With Oreo Biscuits	
& Topped With Cream	
Oreo Chocolate Shake	170.00
Chocolate milk shake blended with Oreo	
biscuits & topped with cream	
Oreo Coffee Shake	190.00
Chocolate Milk Shake Blended With Oreo	
Biscuits, Espresso Shot and Topped With Cream	
Choice Of Shake	170.00
(Vanilla/Strawberry/Chocolate/Mango)	
Milk Shake Blended With choice of ice cream	
and Topped With Cream	

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