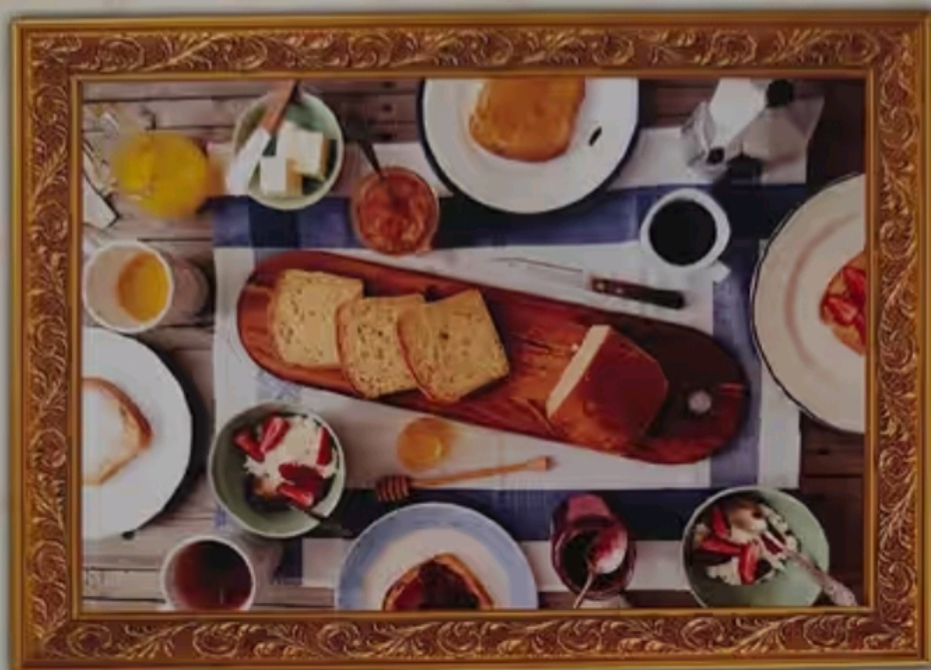


# Breakfast

06.30 AM to 10.30 AM



## MINI BREAKFAST

₹500

### Choice of Cereals

(Cornflakes Or Porridge Served With Hot Or Cold Milk)

### Two Farms Fresh Eggs Cooked To Order

(Boiled/Poached/Fried) (Served With Bacon/Ham/Sausages, Hash Brown Potatoes And Grilled Tomato)

Or

### Golden Pancakes

(Served With Melted Butter And Mild Honey)

And

### Seasonal Fresh Fruits Platter

(Assorted Fresh Fruits)

### Breakfast Rolls or Toast

(Served With Butter And Preserves)

### Choice of Canned/Fresh Fruit Juice

(Orange/Pineapple/Mango/ Tomato)

### Tea or Coffee

## CONTINENTAL BREAKFAST

₹ 250

₹ 400

**Breakfast Rolls Or Toast**  
(Served With Butter And Preserves)

**Seasonal Fresh Fruits Platter**  
(Assorted Fresh Fruits)

**Choice Of Canned Fruit Juice**  
(Orange/Pineapple /Mango/ Tomato)

**Tea Or Coffee**

## A LA CARTE

**Seasonal Fresh Fruit Juice**

₹ 200

**Choice of Canned Juice**  
(Orange / Pineapple/ Mango/ Tomato/ Apple)

₹ 200

**Seasonal Fresh Fruits**

₹ 200

**Yogurt**

₹ 150

**Cereals**  
(Cornflakes or Porridge served with Hot or Cold Milk)

₹ 175

## FROM THE SKILLET

**Two Farm Fresh Eggs To Order**  
(Boiled/poached/fried) (served With Bacon/ham/sausages, Hash Brown Potatoes And Grilled Tomato)

₹ 200

**Choice Of Three Eggs Fluffy Omelets'**  
(Masala/Cheese/Mushroom/Spanish)

₹ 250

**Breakfast Rolls or Toast**  
(Choice Of Croissants, Muffins Served With Butter And Preserves)

₹ 200

**Golden Pancakes**  
(Served With Melted Butter And Mild Honey)

₹ 200

**Baked Beans On Toast**  
(Hot Kidney Beans Served On Crisp Toast)

₹ 200

**French Toast**  
(Triangular Cut Bread Soaked In Egg Milk And Honey)

₹ 200



## HEALTHY BREAKFAST

2222

₹ 300

(A choice of fresh fruit platter or vegetable juice, Porridge, fat free yoghurt, Golden pancakes, Herbal tea)

## INDIAN FLAVOUR

### Poori Bhaji

₹ 250

(A Puffed Deep Fried Round Wheat Bread Served With Vegetables)

### Stuffed Paratha With Yoghurt

₹ 300

(Shallow Fried Bread Made Of Unleavened Wheat Flavor With Stuffing Served With Yoghurt And Pickle)

### Vegetable Cutlets

₹ 250

(Served with French Fries)

### Poha

₹ 200

(Soaked Rice Flakes Tossed With Indian Spices Served Along With Roasted Peanuts & Namkin)

## SOUTH INDIAN FLAVOR

### Choice of Dosa Masala/Plain/Rava

₹ 250

(Fermented Pancake Stuffed With Potato & Onion Mixtures Served With Coconut Chutney And Hot Sambar (lentil))

### Choice of Idli

₹ 200

(Steamed Or Fried Rice Dumplings With A Choice Of Plain/Tomato & Onion/Pineapple Idli Served Along With Coconut Chutney & Sambar)

### Medu Vada

₹ 200

(Green Gram Dumplings Deep Fried Served Along With Coconut Chutney & Sambar)

### UTTAPAM

₹ 200

(Crisp Round Rice Bread Grilled With Tomato, Onion & Served With Coconut Chutney And Hot Sambar)

# Between the Meal

10:30AM TO 12:30PM & 03:00PM TO 07:00PM

## THE FILLERS

<b>Grilled Sandwich</b> (Served your combination of Cheese, Tomato, Chicken)	₹ 300
<b>Sandwich Triple Decker</b> (Filling of Chicken, fried Egg, Vegetable and Cheese Accompanied with French Fries and Coleslaw)	₹ 325
<b>Plain Sandwich</b> (Choice of Tomato, Chicken and Cheese Accompanied with French Fries & Coleslaw)	₹ 200
<b>Cheese Balls</b> (Grated Cheese seasoned rolled into small balls and Deep fried)	₹ 300
<b>Paneer Pakoras</b> (Cottage Cheese dipped in Gram Flour batter And deep fried)	₹ 250
<b>Vegetable Cutlets</b> (Mixed vegetable dipped in Gram Flour batter bread Crumbed and deep fried)	₹ 250
<b>Vegetable Pakoras</b> (Assorted Vegetable dipped in Gram Flour batter And deep fried)	₹ 250
<b>Chicken cutlets</b> (Minced chicken dipped in Gram flour batter bread Crumbed and deep fried)	₹ 350
<b>Fish &amp; chips</b> (Fillets of fish crumb fried and served in tartare sauce)	₹ 400
<b>Sesame Lollypop</b> (Chicken wings coated with sesame seeds Served with sweet chilly dip)	₹ 400
<b>Chilly Cheese Toast</b>	₹ 250
<b>Garlic Cheese Toast</b>	₹ 250
<b>French Fries</b>	₹ 225
<b>Cashew Nuts</b>	₹ 300
<b>Masala Peanuts</b>	₹ 225



# Lunch & Dinner

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Lunch : 12.30 PM to 3.00 PM &  
Dinner : 07.30 PM to 11 PM

## SHORBA'S

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<b>Jahangir Shorba</b> (A spicy chicken soup)	₹ 275
<b>Tomato dhania ka Shorba</b> (An appetizing soup made of tomatoes flavored with coriander)	₹ 275
<b>Mulligatawny soup</b> (A time honored lentil soup)	₹ 275
<b>Lamb Mint Shorba</b> (Mutton puree flavored with mint)	₹ 275

## FROM THE TANDOOR (STARTERS) (Served with latchha onion and Mint Chutney)

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<b>Tandoor Ki Shaan</b> (Assorted Fish, Chicken, Mutton and Paneer marinated in Yoghurt and Spices; roasted over charcoal and served with Mint chutney)	₹ 500
<b>Murg Tikka</b> (Boneless pieces of juicy Chicken marinated over night in Yoghurt, Garlic, enhanced with rare Indian spices And Bar-be-cued to perfection)	₹ 400
<b>Murgh Malai Tikka</b> (Succulent pieces of chicken marinated in rich Cashew paste & cooked in tandoor)	₹ 400
<b>Murgh Sofanyani Tikka</b> (Succulent pieces of chicken marinated, flavored With fennel & cooked in tandoor)	₹ 400
<b>Murgh Lasooni Tikka</b> (Succulent pieces of chicken marinated in rich Lasooni paste & cooked in tandoor)	₹ 400
<b>Murgh Hariyali Tikka</b> (Succulent pieces of chicken marinated in coriander And mint paste & cooked in tandoor)	₹ 400
<b>Murg Angaar</b> (Spring Chicken marinated in Yoghurt, Garlic, a special Combination of Spices and then roasted to perfection)	₹ 400

<b>Murg Afghani</b> (Spring Chicken marinated in Mild Yoghurt, spice mixed Charcoal roasted for an exotic flavor)	₹ 400
<b>Maas Ka Sula</b> (Boneless lamb chunks marinated in Yoghurt, Garlic, Ginger and Cloves for at least eight hours and then roasted over charcoal)	₹ 400
<b>Mutton Seekh Kebab</b> (Minced mutton blended with saffron and herbs Bar-be-qued crisp and served with onion, tomato & capsicum)	₹ 400
<b>Galouti Kebab</b> (Minced mutton blended with butter and raw papaya Deep fried and served with onion, tomato & capsicum)	₹ 400
<b>Fish Tikka</b> (Succulent boneless chunks of Fish cooked over charcoal to Perfection)	₹ 400
<b>Ajwaini Fish Tikka</b> (Succulent pieces of fish marinated, flavored With caraway seeds & cooked in tandoor)	₹ 400
<b>Paneer Ka Sula</b> (Chunks of Cottage cheese marinated in Yoghurt, Spices and Roasted over charcoal served with onion, tomato & capsicum)	₹ 350
<b>Veg seekh kebab</b> (Minced mixed vegetables blended with saffron and herbs Bar-be -qued crisp and served with mint sauce)	₹ 350
<b>Veg Hara -Bhara Kebab</b> (Fresh garden spinach mixed with potatoes And cottage cheese rolled into round cakes, Shallow fried and served with coriander chutney)	₹ 300
<b>Paneer Lasooni Tikka</b> (Succulent pieces of cottage cheese marinated in Rich Lasooni paste & cooked in tandoor)	₹ 350
<b>Paneer Hariyali Tikka</b> (Succulent pieces of Paneer marinated in corjander And mint paste & cooked in tandoor)	₹ 350



# From The Indian Kitchen



## NON VEGETARIAN

### Murg Makhani

(Immensely popular Butter chicken Boneless pieces of Tandoori Chicken simmered with rich Tomato Butter Flavored gravy Accented With Dry Fenugreek)

₹ 400

### Murg Laziz Tikka Masala

(Boneless pieces of chicken in special gravy of Tomatoes, Butter and Indian Spices)

₹ 375

### Shahi Murg

(A dish of royalty, boneless chicken cooked in a Creamy turmeric sauce and cashews)

₹ 375

### Tariwala Murg

(A light Chicken Curry, cooked with Tomatoes and fresh Coriander)

₹ 375

### Murg Makhan Palak

(Succulent pieces of bar-be-cued Chicken cooked to Perfection with fresh Spinach and Tomatoes)

₹ 375

### Methi Murgh

(Succulent pieces of chicken marinated in curd & cooked along with dry fenugreek)

₹ 375

### Handi `Murgh

(Succulent pieces of chicken cooked in Handi Along with Indian seasonings)

₹ 375

### Kadhai Chicken

(Chicken tossed with green pepper in a traditional Iron Wok and spiked with coarsely crushed red chillies and Coriander Seeds)

₹ 375



**Maas Ka Soweta**

(Rajasthani famous delicacy of pieces of Lamb cooked with Corn in exotically special gravy)

**₹ 400****Safed Maas**

(Rajasthani delicacy of tender Lamb pieces cooked in a Creamy white gravy and coarsely grounded Masala)

**₹ 400****Lal Maas**

(Rajasthani delicacy of tender Lamb pieces cooked in a Thick red Onion gravy and coarsely grounded Masala)

**₹ 400****Mass Saagwala**

(Tender pieces of Lamb simmered with Garden Fresh Spinach And flavoured with Curry powder)

**₹ 375****Fish Curry**

(Succulent pieces of fish cooked with Indian seasonings Serve in gravy)

**₹ 400****Macchali Kholapuri**

(Succulent pieces of fish cooked in rich spicy tomato Based gravy)

**₹ 400****Malabari Fish Curry**

(Succulent pieces of fish cooked in coconut based gravy)

**₹ 400****Fish Amritsari**

(Fillets of fish coated with seasoned batter and deep fried & served dry with lachha salad and chutney)

**₹ 400****VEGETARIAN****Vegetable Jafraizie**

(A spicy Blend of garden Fresh vegetables, tomatoes Onion and capsicum with exotic Herbs and spices)

**₹ 300****Malai Kofta Dilbahar**

(Soft delicious dumpling of cottage cheese, Potatoes and Dried fruits served in a flavor-some sauce - A classic Dish of Mogul origin)

**₹ 300****Paneer Makhani**

(Cubes of Cottage cheese cooked in Butter rich Tomato gravy Finished with fresh Cream)

**₹ 350****Paneer Saagwala**

(Cottage cheese cooked with Spinach puree)

**₹ 350****Paneer Jalfrazie**

(Tender cubes of homemade Indian cheese cooked With seasonal vegetables)

**₹ 350****Shahi Paneer**

(A dish of royalty, tender cubes of homemade Indian cottage cheese sautéed with ginger, garlic, and onions. Cooked in creamy sauce, garnished with cashews and raisins)

**₹ 350**



<b>Paneer Mirchi Masala</b> (Cubes of Paneer and green bell peppers sautéed with Ginger, garlic, onions and then cooked in creamy tomato sauce)	₹350
<b>Kadhai Paneer</b> (Cottage cheese Stir fried with onion and Peppers spiced With freshly Pounded coriander seed and red chillies)	₹350
<b>Paneer Mutter</b> (Tender cubes of homemade Indian cheese cooked with peas, Herbs and spices)	₹350
<b>Vegetable Makhanwala</b> (A mélange of seasonal vegetables and cottage cheese In a rich Gravy of Fresh tomato puree and cream)	₹300
<b>Dingri Mattar</b> (Button Mushroom and green Peas cooked in golden gravy)	₹300
<b>Aaj Ki Tarkari</b> (Vegetable preparation of the day)	₹300
<b>Shahi Gobind Gatta</b> (Mint flavored Bengal Gram flour dumplings simmered in a Traditional Ginger rich gravy)	₹250
<b>Dum Aloo Kashmiri</b> (Potatoes stuffed with Dry Fruits and Nuts, cooked in Tomato Gravy)	₹250
<b>Aloo Zeera Dry</b> (Cubes of Potatoes flavoured with Cumin seeds and Spices)	₹250
<b>Karhi Pakora</b> (Vegetable fritters cooked with yogurt based sauce)	₹250
<b>Dal Makhani Maharaja</b> (Whole black Lentil simmered Overnight on charcoal with Tomatoes and spices and finished with dollops of Home Churned Butter creamy and earthy this dal is a delicious Accompaniment to a Tandoori meal)	₹300
<b>Channa Peshawari</b> (Chickpeas cooked In a tangy mélange of freshly Roasted Spices garnished with green chillies)	₹250
<b>Dal Tadka</b> (Yellow Lentil butter fried with Spices)	₹250
<b>Balti Dal Chonkewali</b> (Yellow lentil tempered with Indian spices)	₹250
<b>Dal Panchratan</b> (A combination of five lentils cooked in Indian spices)	₹250

## RAITAS & SALADS (Accompaniments)

<b>Choice of Raita</b> (Beaten yoghurt Seasoned with Freshly powdered cumin Seeds and served in the choice- (Vegetable/Boondi/Pineapple)	₹ 200
<b>Green Salad</b> (Combination of Sliced Garden fresh Vegetables)	₹ 150
<b>Kachumbar Salad</b> (Chopped Onions tomatoes and cucumber Flavored With herbs and accented with lemon Juice)	₹ 150
<b>Papad (Plain/Fried) / Papad (Masala/Cucumber)</b>	₹ ₹ 75/₹ 100

## RICE & BIRYANI'S

<b>Safed Chawal (Plain &amp; Steamed rice)</b>	₹ 250
<b>Pulao Aap Ke Pasand Ka (Peas/Paneer/Mixed Vegetables/kashmiri)</b>	₹ 250
<b>Subz Biryani</b> (Seasonal garden fresh Vegetables cooked with rice in Herbs on slow flame)	₹ 250
<b>Jeera rice</b> (Basmati rice tossed with a light touch of cumin)	₹ 250
<b>Handi Biryani</b> (Lamb cooked with Spices, Herbs and saffron flavored Rice on slow fire)	₹ 400
<b>Hyderabadi Dum Biryani</b> (Tender pieces of chicken /Lamb cooked with finest Long Grained Basmati rice colored and garnished with brown onions Served with gravy and raita )	₹ 400

## Indian Breads

<b>Tandoori Roti (Flat whole wheat bread made in tandoor)</b>	₹ 40
<b>Butter Naan/Plain Naan</b> (Delicious unleavened flour bread with butter or plain)	₹ 75
<b>Cheese Naan / Garlic Naan</b>	₹ 95
<b>Lachha or Pudina Parata</b> (Indian whole wheat bread with butter and mint or plain)	₹ 90
<b>Peshwari Naan (Naan stuffed with cashews and raisins)</b>	₹ 90
<b>Missi Roti (Typical Rajasthani bread made of Bengal gram flour in Tandoor)</b>	₹ 60
<b>Kulcha (Refined flour bread with choice of stuffing of Vegetables; Paneer; Potato)</b>	₹ 60



# From The Continental Kitchen

₹350



₹350

₹350

₹300

₹300

₹300

₹250

## HORS D'OEUVRE

₹250

### Chicken Hawaiian salad

(Chunks of Chicken, pineapple, grapes, carrots and egg whites Mixed with mayonnaise served on lettuce)

₹250

### Cottage Cheese salad

(A Salad of cottage cheese, Pineapple, Capsicum and Gherkins in Cheese Mayonnaise Dressing)

₹250

### Waldrof salad

(Dices of fresh apple and walnuts mixed with a dressing of Mayonnaise & fruit cream)

₹300

### Russian Salad

(Pickled gherkins, green peas, eggs sweet corn, potatoes Carrots, pineapple, green onions mixed with Mayonnaise)

₹250

## SOUPS

### Choice of Cream Soup

(Tomato/Mushroom/Vegetable/Chicken)

₹250

### Minestrone Soup

(Warm, tangy, spicy, and filling. This classic Italian soup combines Vegetables, beans and pasta for its hardy goodness)

₹250

### French Onion Soup

(Caramelized onion soup with chicken stock with topping Of cheese toast)

### Lemon & Coriander Soup

(A healthy combination of lemon grass stock and coriander)



## MAIN COURSE

### Chicken Stroganoff

(Juliennes of Chicken with Mushroom finished in Mint Flavored sauce, served in between a ring buttered Rice)

₹ 350

### Chicken Maryland

(Chicken breast in a delicate sweet & sour Sauce served with vegetable and rice)

₹ 350

### Roast Chicken

(Roast chicken leg & breast served with Roast potatoes)

₹ 350

### Chicken-ala-King

(Diced sautéed chicken, Mushroom & capsicum In white sauce served with In a ring of rice and sauté Vegetables)

₹ 350

### Grilled Chicken

(A tender chicken breast seasoned with a blend of lemon And ground peppercorns, Prepared on the grill and finished with Light chicken gravy)

₹ 350

### Chicken-ala-Kiev

(Breast of chicken with butter stuffing shaped to a cone And deep fried served with boiled vegetables & French fries)

₹ 350

### Fish N Chips with Tartar Sauce

(Fillets of Fish crumb fried served with Tartar sauce)

₹ 400

### Grilled Fish

(Tender succulent pieces of Fish served with Lemon butter Sauce)

₹ 400

### Fish Meunere

(Boiled fillet of fish covered with white sauce & topped With grated cheese and served with boiled vegetables)

₹ 400

### Roast Lamb

(Fine pieces of Lamb roasted with roast gravy And served with Mint sauce)

₹ 400

### Grilled Lamb Chops

(Fresh lamb ribs chops brushed with olive oil Grilled and served with brown onions and barbeque sauce)

₹ 400

### Irish Mutton Stew

(This traditional peasant dish has evolved from a basic lamb, Potato, carrot and onion stew)

₹ 400

### Vegetable Au-Gratin

(Diced boiled vegetables mixed with béchamel sauce Topped with grated cheese and baked to perfection)

₹ 250

### Vegetable Newberg

(Vegetables cooked in barbeque sauce and served In a ring of rice)

₹ 250

### Corn Florentine

(Fresh corn sauté with spinach topped with cheese and Baked to perfection)

₹ 250

### Choice of Italian Pastas

Penne/farfel/tagliatelle/macaroni/spaghetti

(Served with Spinach/Cream/Neapolitan/Bolognese sauce)

₹ 250



# Over the Great Wall of China



## FROM THE SOUP TUREEN

- |   |       |
|---|-------|
| <b>Tum Yam Soup</b> (Veg / Nonveg)<br>(A combination of lemon grass chicken/veg /egg )  | ₹ 250 |
| <b>Sweet Corn Soup</b> (Chicken/Vegetable/Egg)  | ₹ 250 |
| <b>Hot &amp; Sour Soup</b> (Chicken/Vegetable)  | ₹ 250 |
| <b>Jade Chicken Soup</b><br>(A chicken soup garnished with quenelles made from A delicate blend of minced chicken, spinach and egg) | ₹ 250 |
| <b>Thalu Min Soup</b><br>(A spicy meat and vegetable soup with a sharp taste)   | ₹ 250 |

## STARTERS

- |  |       |
|--|-------|
| <b>Spring Rolls</b> (Veg / Nonveg)<br>(A pancake rolled and stuffed with vegetables/chicken and deep Fried served with sweet garlic sauce) | ₹ 300 |
| <b>Drums of Heaven</b><br>(Chicken winglets rolled like drums deep Fried and served with hot garlic sauce)                                 | ₹ 325 |
| <b>Fried Wontons</b> (Veg / Nonveg)<br>(Thin pancakes stuffed with veg /chicken deep fried Served with Chinese sauce)                      | ₹ 325 |
| <b>Deep fried diced chicken</b><br>(Tender piece of chicken coated with curd Deep fried served with spring onion)                          | ₹ 325 |

## POULTRY

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<b>Diced Chicken Hong-Kong Style</b> (Boneless diced chicken simmered in soya sauce With burnt red chillies)	₹ 350
<b>Chilly Chicken</b> (Tender pieces of chicken gently cooked in chilly sauce)	₹ 350
<b>Ginger Chicken</b> (Deboned pieces of chicken pan fried with ginger flavored sauce)	₹ 350
<b>Garlic Chicken</b> (Boneless diced chicken cooked in garlic flavored sauce)	₹ 350
<b>Shanghai Chicken</b> (The well known Jade pavilion specialty, Tiny cubes Of Tender chicken minced with celery and tossed in a pungent Chilly sauce)	₹ 350
<b>Chicken In Hot Garlic Sauce</b> (Fried chicken in a burnt garlic sauce)	₹ 350
<b>Crispy Chicken in Lemon Sauce</b> (Fried chicken pieces in a zestful sauce)	₹ 350
<b>Chicken In Peanut Sauce</b> (Fried peanuts, ginger, garlic, Onion, capsicum made into a sauce with chicken cubes)	₹ 350

## LAMB

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<b>Shredded Lamb With Hot Garlic Sauce</b> (Shredded lamb carrots, capsicum, and beans sprouts Cooked in mildly spiced Garlic sauce garnished with Spring onions)	₹ 400
<b>Shredded Lamb Home Style</b> (Well marinated slice lamb cooked in pungent chilly -sauce Along with green pepper onion and fresh red chillies)	₹ 400

## FISH

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<b>Fish Mandarin</b> (Fillets of fish cut into fine pieces and Cooked in mandarin sauces)	₹ 400
<b>Braised Fish Chilly (DRY)</b> (Golden fried fish cooked in chili sauce served)	₹ 400
<b>Fish in Green Chili sauce</b> (chilly, garlic, garlic sauce with fried fish pieces)	₹ 400
<b>Fish in Ginger Sauce</b> (A gingery sauce to flavor the fresh fish)	₹ 400
<b>Fish in lemon Sauce</b> (Fried fish pieces in a lemony sauce With spring onions)	₹ 400



## VEGETARIAN

<b>Crispy Fried Vegetables Green Chillies</b> (An assortment of fresh garden vegetables fried crisp And tossed with chopped ginger, garlic, Green chillies In A pungent sauce)	₹275
<b>Egg -plant Home Style</b> (Large dices of egg Plant green pepper And onion cooked home style with a touch Of spice)	₹275
<b>Fried Mushrooms Bean Sprouts Bamboo Shoots</b> (Fresh Mushroom, bean sprouts and bamboo shoots)	₹275
<b>Vegetable Manchurian Gravy</b> (Fried dumplings in a Chinese gravy)	₹275
<b>Vegetables in Hot Garlic Sauce</b> (Mixed veggies in a burnt garlic sauce)	₹275
<b>Sweet and Sour Vegetables</b> (Green peas, Onion, capsicum, beans in a flavorful sauce)	₹275
<b>Veg in Peanut Sauce</b> (Peanut sauce adds to the taste of select vegetables)	₹275
<b>Paneer Chilli Gravy</b> (Fried Paneer pieces , capsicum and Onion in a fiery sauce)	₹300
<b>Veg In Cashew Nut Sauce</b> (Fried cashews and vegetables in a cashew nut based sauce raised and cooked in light soya sauce)	₹275

## NOODLES AND RICE

<b>Fried Rice</b> (Veg/egg/chicken)	₹ ₹225 / 255 / 275
<b>Hakka Noodles</b> (Veg/egg/chicken)	₹ ₹225 / 255 / 275
<b>Schezwan Fried Rice</b> (Veg/egg/chicken)	₹ ₹225 / 255 / 275
<b>Chowmein</b> (Veg/egg/chicken)	₹ ₹225 / 255 / 275

# BEVERAGE

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10:30AM TO 12:30PM &  
03:00PM TO 07:00PM

## HOT (GARAM)

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Tea (Pot or brewed Darjeeling Tea)	₹ 100
Masala Chai (Freshly brewed Tea with green Cardamom and Ginger)	₹ 125
Coffee	₹ 145
Milk Plain	₹ 135
Milk with (Chocolate/ Bournvita/Horlicks)	₹ 145

## COLD (THANDA)

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Milk Shake (Vanilla/Strawberry/Chocolate)	₹ 200
Milk Shake With Ice Cream (Vanilla/Strawberry/Chocolate)	₹ 225
Cold Coffee	₹ 175
Cold Coffee with Ice Cream (Vanilla/Strawberry/Chocolate)	₹ 200
Lassi (Sweet/Salted)	₹ 150
Fresh Lime Soda (Sweet/Salted/Plain)	₹ 125
Aerated Drinks (Cola/Lemon/Orange)	₹ 100
Mineral Water	₹ 50
Soda	₹ 55
Tonic Water	₹ 95



# DESSERTS



## Kala Jamun

(Deep fried balls of Khoya, soaked in Sugar syrup & served hot)

₹ 275

## Shahi Kheer

₹ 275

## Cream Caramel

(Caramel custard topped with fresh Cream)

₹ 275

## Choice of Ice Cream

(Vanilla/Strawberry/Chocolate/Mango)

₹ 275

## Dessert Of The Day

₹ 275