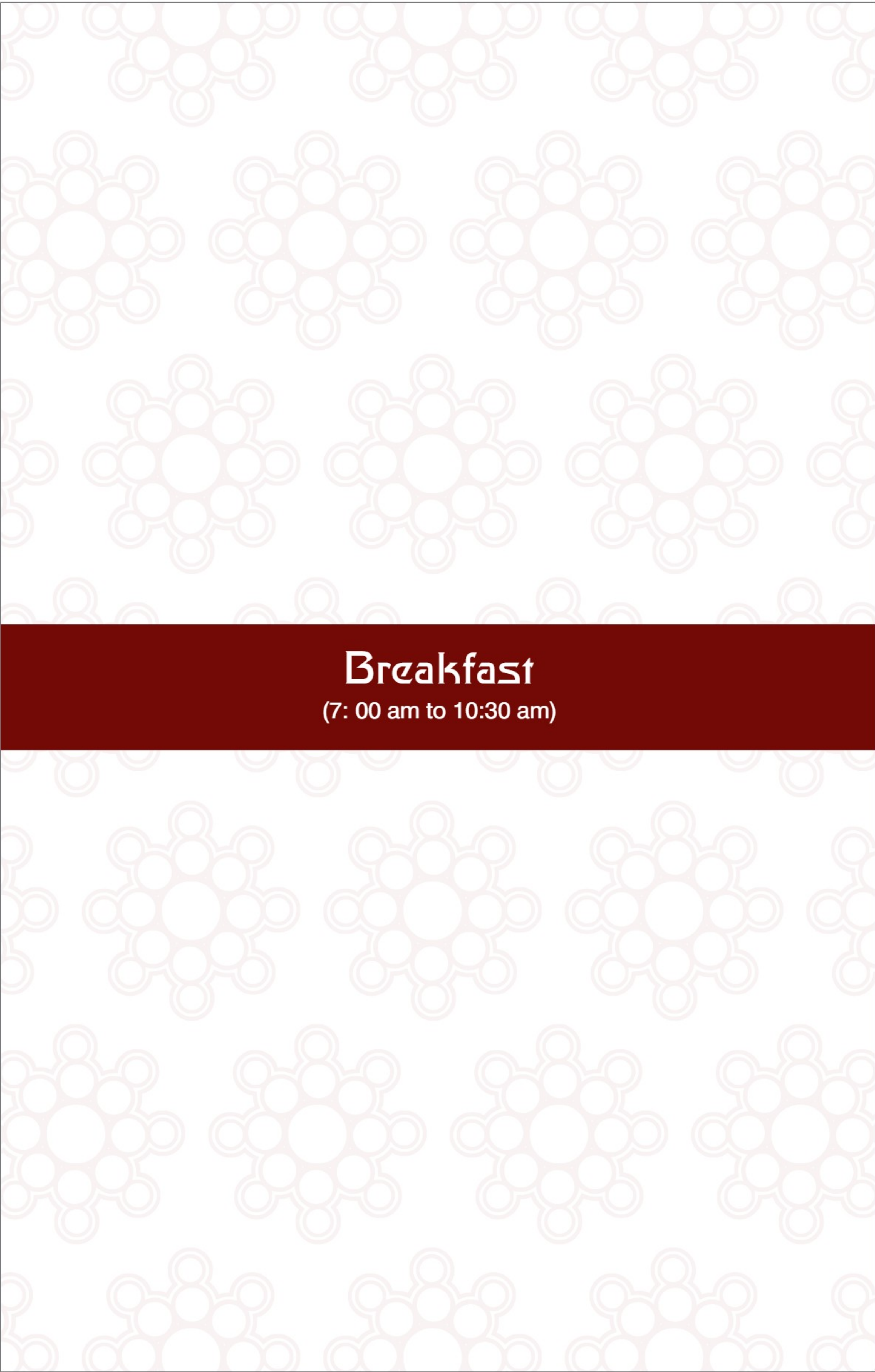




NAVIDYA
FINE DINING
(A Unit of Amantra Group of Hotels)



Breakfast

(7: 00 am to 10:30 am)

Break Fast

Continental Breakfast	240
(Choice of canned Juice, toast with butter & preserves tea or coffee)	
American Breakfast	335
(Choice of canned Juice, toast with butter & preserves cereals, egg to order, tea or coffee)	
Indian Buffet Breakfast	375
(Choice of canned Juice, Puri Bhaji or Aloo Paraatha with curd vegetable cutlets, Namkeens, Cut fruits, Bakery, pickle and tea or coffee)	

A La Carte Breakfast

Seasonal Fresh Fruit Platter	225
Toast with Butter & Preserves (2Pcs)	70
Baked Beans / Mushroom on Toast	155
Cheese Chilly Garlic Toast	170
Cheese Chilly Toast	150
Cereals with Hot or Cold Milk (Porridge/Cornflakes)	140
Plain Curd	95
Samosa / Kachori / Aloo Vada (2 Pcs) (Served with green mint chutney)	140
Vegetable Cutlets (2 Pcs) (Served with green chutney and wafers)	140
Puri Bhaji (4 Pcs)	200
Stuffed Paratha (2 Pcs) (Aloo/Paneer/Vegetable served with pickle/yoghurt & green chutney)	170
Matari Poha (A traditional specialty of rice flakes cooked with green peas)	125

South Indian

Vegetable Upma	125
Uttapam (2 Pcs) (Masala/tomato/onion)	125
Steam Idli (4 Pcs)	125
Medu Vada (2 Pcs)	125
(All above items will be served with sambhar & coconut chutney)	

❁ Govt. Taxes as applicable ❁

Snacks

Vegetable Sandwich (Plain or Toasted) (Cheese/tomato/cucumber served with coleslaw and French fries)	160
Mexican Fire Sandwich (Cottage cheese, Jalapenos, Cilantro, Garlic & Cheese served with Cole Slaw & French Fries)	200
Assorted Vegetable Pakoda	145
Paneer Pakoda (Cottage cheese dipped in gram flour batter & deep fried in edible oil served with green chutney)	175
French Fries	115
Baked Beans on Toast / Grilled Mushrooms on Toast	140
Cheese Chilly Toast (Cheese & chilly paste topping on toast, baked and served with tomato sauce)	150
Cheese Chilly Garlic Toast (Cheese, Green Chilly and Garlic paste topping on toast, backed and served with tomato sauce)	165
Vegetable Club Sandwich (A multi layered sandwich cheese or a vegetarian option of sliced cheese tomato & cucumber served with coleslaw & French fries)	200

Pizza's

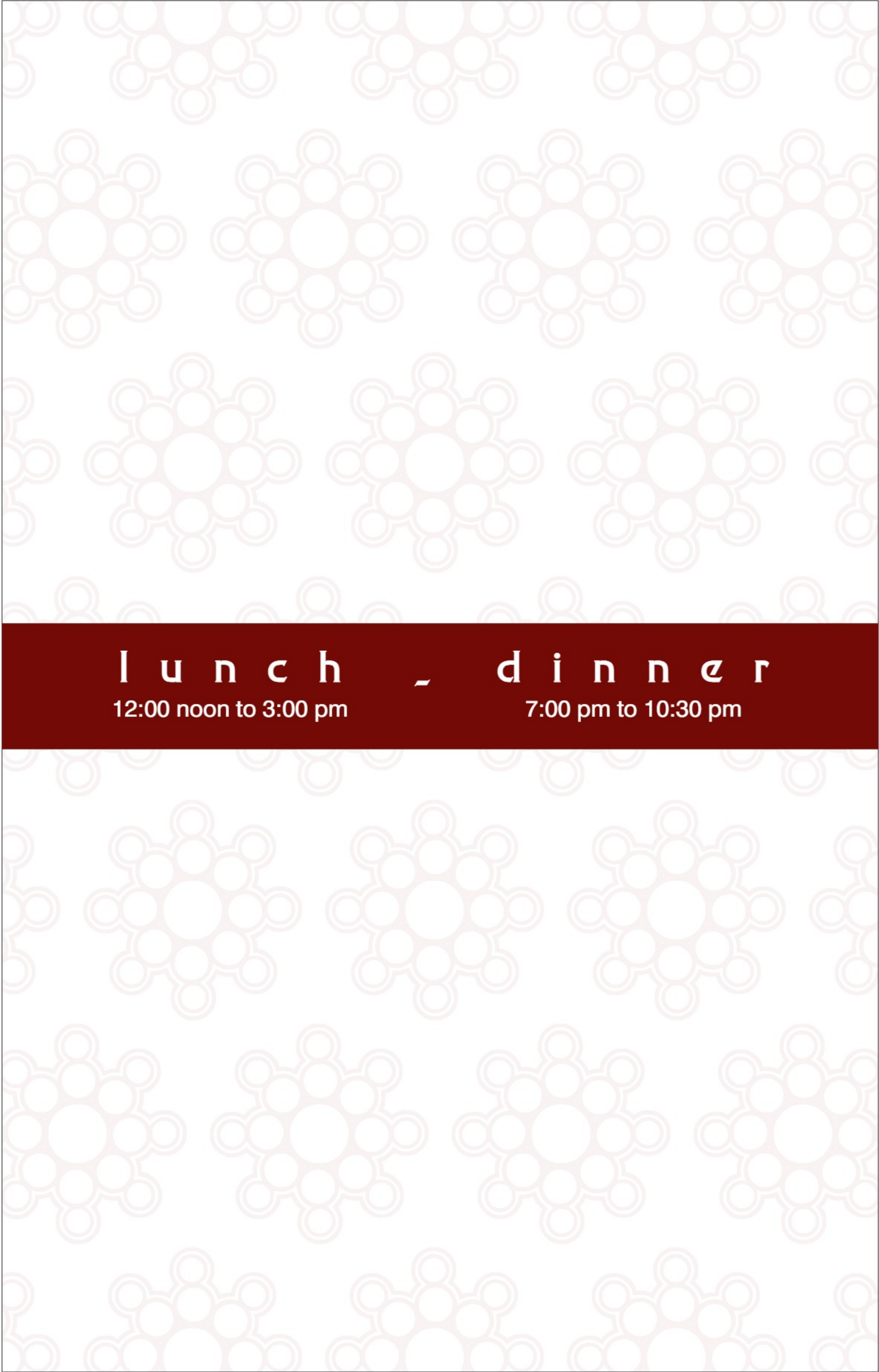
Margherita Classic Pizza (Fresh tomato sauce, mozzarella cheese, basil & oregano flakes)	280
Pizza-e-Amantra (Corn, onion ring, green chilly with a dash Indian spices & cheese infused with green mint sauce)	300
Pizza of Your Choice-Topping with any One (Cheese/Tomato/Baby Corn/Onion/Mushroom)	250

❁ Govt. Taxes as applicable ❁

Beverages

Virgin Mojito (Soda, 7up, crushed ice, lemon juice, brown sugar, mint leaf & salt)	170
Fruit Punch	170
Strawberry Colada	155
Black Beauty (Vanilla ice cream with pepsi)	155
Orange Blossom (Orange juice with Vanilla ice cream)	155
Masala Pepsi (Pepsi with jaljeera & lemon)	100
Choice of Canned Juice (Mango/orange/pineapple/mix fruit/guavas)	125
Lassi (sweet/salted)	100
Banana Lassi	110
Butter Milk (Plain/jeera)	60
Milk Hot & Cold	80
Drinking Chocolate / Bournvita (With hot or cold milk)	100
Served drinking water (Bisleri)	50
Fresh Lime Soda (Sweet/salted)	90
Aerated Water	90
Milk Shakes (Vanilla/strawberry/chocolate)	125
Cold Coffee	115
Cold Coffee with Ice Cream	170
Tea (200ml)	70
Coffee (200ml)	80
Green / Ice Tea	70
Lemon Tea	90
Masala Tea (200ml)	80
Diet Coke	90
Energy Drink (Red Bull)	145

❁ Govt. Taxes as applicable ❁



l u n c h - d i n n e r
12:00 noon to 3:00 pm 7:00 pm to 10:30 pm



Thali Fixed Menu

(450+Tax) Served in Lunch Only

Traditional Rajasthani Thali

Tamatar Dhaniya Shorba / Makki ki Raab
Ker Sangari
Traditional Kadhi
Mewar Gatta Curry
Paneer Ka Soyeta
Aloo Pyaz ki sabji
Mixed Dal
Jeera / Lilva Pulao
Missi Roti / Bajare Ki Roti / Tandoori Roti
(Select any two)
Batti-Ghee
Churma
Gur
Butter Milk
Achar
Papad
Lahsun Ki Chutney
Kachumber Salad
Seasonal Dessert

Punjabii Thali

Soup / Makki ki Raab
Paneer
Green Veg.
Khada Palak / Methi Aloo (any One)
Chola / Rajma
Dal Mahkani
Paratha/Roti/Missi Roti/Makki Ki Roti
(Select any two)
Butter Milk
Kachumber Salad
Green / Lahsun ki Chutney
Papad
Gur
Achar
Rice
Seasonal Dessert

Term And Conditions :

Dear Valued Guest

- Fixed menu will be served.
- Unlimited food is subject to one person one thali if shared between 2 people additional serving will incur extra charges.
- No Discounts Are Applicable On Thali (Club / membership / swiggy/ dineout / zomato / easydinner etc.)
- Payment strictly to restaurant only.

❁ Govt. Taxes as applicable ❁

Indian Starters

Tandoor

Kali Mirch Lahsuni Paneer Tikka (Cubes of cottage cheese delicately marinated in black pepper & garlic then cooked in tandoor)	430
Shahi khatti meethi seekh (Cottage cheese mixed with vegetables skewered and cooked in clay oven)	430
Paneer Malai Seekh (Cottage cheese mixed with corn skewered and cooked in clay oven)	430
Paneer Afgani Tikka (Cottage cheese in a marinate of cashew nuts and spices)	460
Saufiyani Paneer Tikka (Our specialty diced cottage cheese cooked in charcoal)	430
Paneer Pudina Tikka (Cottage cheese in a marinate of mint and indian spices)	430
Paneer Achari Tikka (Cubes of cottage cheese delicately marinated in mango pickle then cooked in tandoor)	430
Tandoori Khatte Aloo (Whole baby potato marenated in tandoori masala & cooked in clay oven)	295
Tandoori Bharwa Aloo (Stuffed potato cooked in tandoor)	350
Tandoori Bharwa Shimla Mirch (Stuffed capsicum cooked in tandoor)	350
Tandoori Bharwa Tomato (Stuffed tomato cooked in tandoor)	350
Tandoori Khumb (Marinated mushrooms cooked in tandoor)	450
Vegetable Lollipop (Spices vegetable mixture a unique adaptation)	330
Tandoori Baby Corn (Marinated baby corn cooked in tandoor)	340

Kababs

Hazratganj Ke Seviyan Kabab (Vegetables mince with coated vermicelli in indian spices & deep fry)	340
Chak de Kabab (Chickpeas & cheese indian spices & deep fry)	350
Navidya Special Kabab (Spinach & cheese with indian spices)	415
Vegetable Seekh Kabab (Mixed vegetables mince with indian spices cooked in clay oven)	350
Hara Bhara Kabab (Spinach & mix veg. mince cooked in deep fry)	340

❁ Govt. Taxes as applicable ❁

Moti ki Najakat (Corn Kernel mixture and indian spices)	415
Noorani Seekh Kabab (Sprouted beans with Indian Spices)	415
Lahori Seekh Kabab (Vegetables, soyabean minced cooked with Indian herbs & Spices)	415
Paneer Masakali Seekh (Cottage cheese marinate in the batter of beetroot & Indian Spices)	415
Dahi ke kabab (Hang Curd with Bell Paper and Indian Speices)	350
Corn Methi Kabab (American Corn Fenugreek Powder and Mix Well Indian Spices)	350
Chupa Rustam Kabab (Bread Crumbs with Spinach Pest And Stuffed Cheese Cube)	350

Continental

American Corn Cheese Balls	310
Mushroom Duplex (Crum fried mushroom stuffed with cheese & chilly)	335
Pale de Potatoes (Marinated crispy potatoes with skins served with garlic mayonnaise sauce)	175
Cheese Fingers (Cottage cheese sticks crum deep fry served with tomato sauce)	310

Chinese

Vegetable Spring Rolls	335
Vegetable Manchurian Dry / Gravy	335
Crispy Fried Vegetables	335
Chilly Paneer Dry / Gravy	380
Chilly Golden Fried Baby Corn	380
Thai Corn Fritter	350
Schezwan Cauliflower	360
Chilly Mushroom Dry / Gravy	415
Vegetable Hakka Noodles	310
Thai Mushroom Tofu & Capsicum Satay	310
Thai Mix Vegetables Fritter	310
Gold Coin	350
Schezwan Potato Wedges	310
Vegetable Bullets	335
Paneer Chilli Cigars	380
Corn Roll	335
Veg. Sesame Fingers	335

❁ Govt. Taxes as applicable ❁

Soups

Indian

Half / Full

Mulligatawny Soup (It's basically a curry soup, most often made with vegetables, apples, and rice.)	120/180
Tomato Basil Soup (Clear, tomato broth flavored with freshly chopped Fresh Basil leaves)	120/180
Tamatar Dhaniya Shorba (Clear, tomato broth flavored with freshly chopped coriander leaves)	120/180
Dal Aur palak Shorba (A delicate blend of lentil & fresh spinach tempered with fresh condiments Flavored with Hing(Asafoetida) or Ajwaing (Caraway seed))	120/180
Makki Ki Raab (Our specialty traditional soup made from butter milk and corn)	120/180

Continental

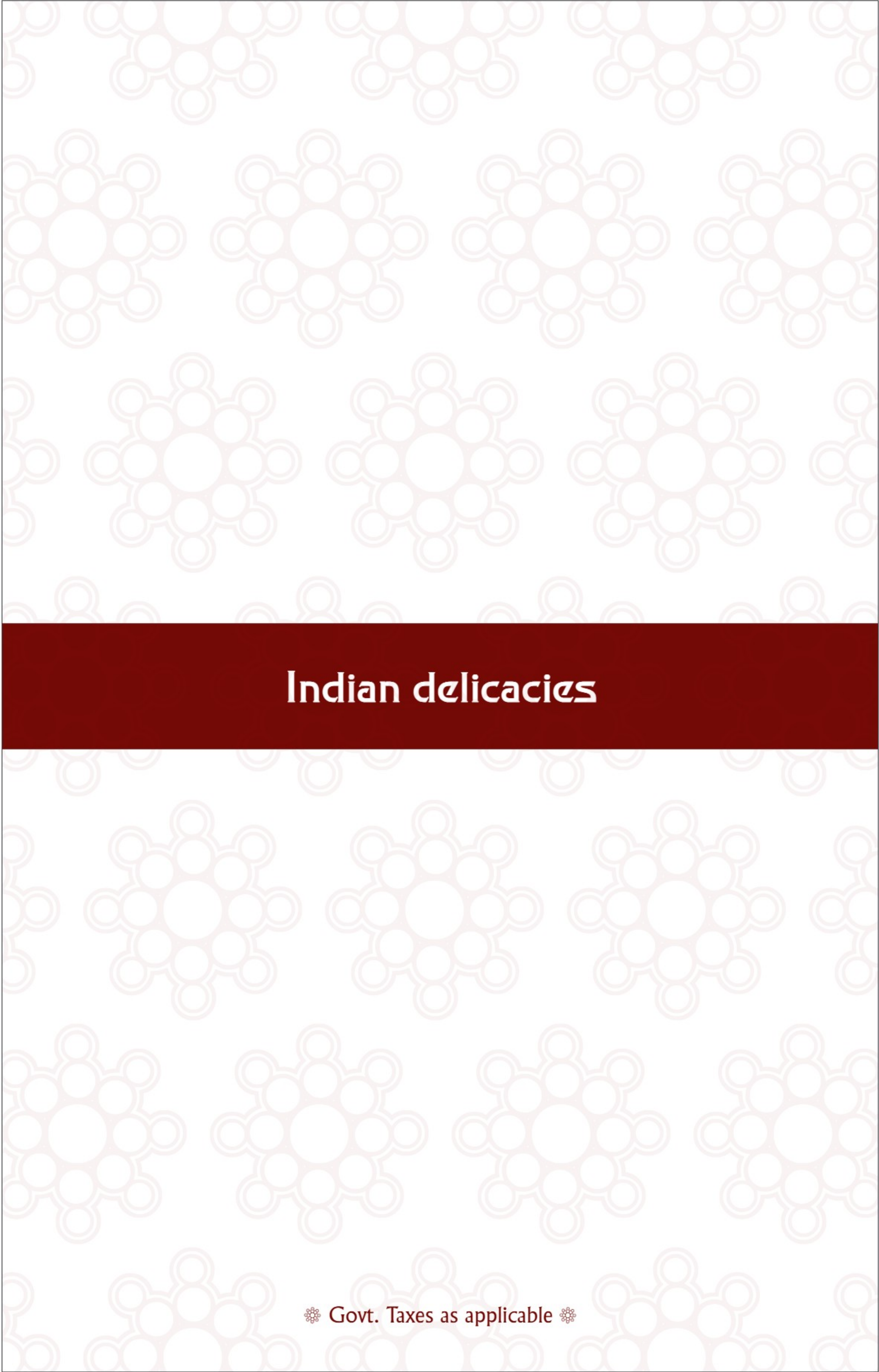
Cream of Tomato Soup	120/180
Cream of Mushroom Soup	120/180
Cream of Sweet Corn Soup	120/180
Cream of Vegetable Soup	120/180
Minestrone Soup	120/180
Cream of Broccoli and almond Soup	160/225

Chinese

Sweet Corn Vegetable Soup	120/180
Hot & Sour Vegetable Soup	120/180
Vegetable Clear Soup	120/180
Vegetable Manchow Soup	120/180
Lemon Coriander Soup	120/180
Lemon Grass Coconut Soup	120/180
Thai Mushroom & Spinach Clear Soup	120/180
Thai Style Coconut Cream Soup	120/180
Talumein Soup	120/180
Tom Yum Soup	120/180

SOUP DU JOUR (Soup of the Day) (Ask your server about todays soup of the day)	120/180
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❁ Govt. Taxes as applicable ❁



Indian delicacies

❁ Govt. Taxes as applicable ❁

Indian Delicacies

Main Course

Paneer Preparation

Paneer ka Soyeta	390
(Our speciality cottage cheese small pieces, fresh corn blended with tomatoes gravy)	
Nawabi Paneer Bhurji	415
(Our speciality grated cottage cheese green peas & nuts cooked with indian spices)	
Paneer Tikka Masala	415
(cottage cheese marinated in yoghurt and cooked in charcoal oven)	
Paneer Pastoni	415
(Cottage cheese cooked with cashew nut gravy infused with fenugreek)	
Adraki Dhaniya Paneer	415
(Diced Cottage cheese cooked with chopped ginger & coriander in tomato gravy)	
Paneer Makhani	390
(Cottage cheese cooked with fresh tomato gravy)	
Kadhai Paneer	390
(Cottage cheese cooked with fresh onion and capsicum)	
Lucknowi Paneer	335
(Diced cottage cheese & nuts cooked in yellow gravy)	
Palak Paneer	350
(Pieces of cottage cheese cooked in palak gravy)	
Paneer Haldighati	390
Paneer Bhuna	390
Paneer Birbali	415
(Slice Cottage cheese Stuffed with mint sauce & mix gravy)	
Panner Noorjahani	415
(Stuffed Cottage cheese roll cooked with cashewnut gravy)	
Mughlai Paneer	415
(Stuffed Cottage cheese roll cooked with cashewnut gravy)	

Main Course

Indian

Dil Khus Malai Kofta	315
(Minced cottage cheese dumplings with nut, khoya and cooked in special gravy)	
Aloo Chutneywala	350
(Stuffed Potatoes with fresh cottage cheese in tangy mint sauce)	

❁ Govt. Taxes as applicable ❁

Navratan Korma (Seasonal vegetables with cashew nut gravy infused with fenugreek)	315
Corn Tomato Bharta (Local delicacy of sweet corn cooked in a special gravy)	350
Kadhai Cholley (Chick peas cooked in traditional Indian spices)	350
Motia Palak (Fresh corn cooked in spinach gravy)	340
Ker Sangri (Desert beans and berries cooked with dried mango, yoghurt and tamarind)	350
Banarasi Dum Aloo (Whole baby potatoes with Tomato spicy gravy)	340
Amantra Special Gatta Curry (Stuffed Gram Flour dumpling cooked in Sharp cumin & asafoetida)	350
Gobhi Matar (Cauliflower & green peas cooked in onion & tomato masala & spices)	340
Baby Corn Masala (Pieces of baby corn cooked in tomato gravy)	350
Stuffed Tomato/Capsicum (Tomato/capsicum cooked in onion & tomato masala & spices.)	350
Aloo Capsicum (Potato & capsicum cooked in onion & tomato masala & spices)	340
Methi Malai Matar (Fenugreek & green peas cooked in white gravy & spices)	325
Khumb Corn Curry (Mushroom & Corn Cooked in onion, Yellow Gravy & Spices)	345
Kaju Curry (Roasted Kaju in White Gravy)	440
Vegetable Jalfrezi (Mix vegetable cooked in onion & veg. gravy)	340
Dhingri malai matar (Our specialty mushroom, green peas cooked in creamy rich gravy)	345
❁ Govt. Taxes as applicable ❁	

Vegetable Rasbhari	350
[Garden fresh mix vegetable in a cream tomato gravy]	
Dal Tadka	295
[Yellow lentils gently cooked and tempered with cumin, onion and tomato]	
Dal Makhani	360
[Black lentils simmered over night and enriched with tomato puree fresh cream and butter]	
Dal Amantra	295
[Mix lentils infused with tomato and cream]	
Dal Hariyali	295
[Our Specilty Yellow lentils gently cooked and tempered with cumin, onion and tomato & Spinach]	
Combos	
Vegetable Manchurian With Veg. Fried Rice [Combo]	335
[delicious basmati rice cooked with french beans, carrots cabbage and chinese spices]	
Chilly Paneer [Gravy] With Veg. Fried Rice [Combo]	380
Chilly Mushrooms With Veg. Fried Rice [Combo]	410
Veg Hakka Noodles with Veg. Manchurian [Combo]	310
Amantra Platters	
Amantra Veg. Tandoori khazana platter	560
Amantra Chinese Platter	535
Amantra Continental Platter	530
❁ Govt. Taxes as applicable ❁	

Continental Delicacies

Main Course

Vegetable-Au-gratin (Green vegetables cooked in white sauce & baked with cheese)	370
Baked baby corn with pineapple	375
Cottage Cheese Steak (Cottage cheese steak topped with tangy bar-be-que sauce served with french fry & saute veg.)	410
Baked Macaroni with Pineapple	410
Penne Pasta with Choice of Sauce (Pesto/arrabiata/alfredo/tomato basil served with cheese)	370
Saute Vegetables	380

Chinese Delicacies

Main Course

Sweet & Sour Vegetables	380
Vegetables in Hot Garlic Sauce	310
Stir Fried Vegetables	380
Veg. Nari Goreng Rice	335
Veg. Fried Rice	310
Schezwan fried Rice	335
Veg American Chopsuey	335
Thai Red Curry with Vegetable	410

❁ Govt. Taxes as applicable ❁

Indian Delicacies

Basmati Khazana

Kashmiri Pulao (Basmati rice cooked with fruits, nuts and herbs)	295
Subz Biryani with Plain Curd (A delectable preparation of basmati rice seasonal vegetable and aromatic herb)	235
Jeera Rice (A preparation of basmati rice and cumin seed)	180
Steamed Rice (Plain basmati rice steamed and served hot)	170
Peas Pulao (Basmati rice cooked with green peas and herbs)	180
Vegetable Pulao (Basmati rice cooked with mix vegetable and herbs)	180
Corn & Peas Pulao (Basmati rice cooked with corn & green peas and herbs)	180
Kabuli Pulao (A delectable preparation of basmati rice seasonal vegetable bread crouton's and aromatic herb)	180
Khichadi (A preparation of basmati rice & lentils and cumin seed)	180
Curd Rice	180

Indian Bread

Tandoori Roti	50
Butter Roti	60
Missi Roti	70
Multigrain or Khasta Roti	90
Plain Naan	55
Butter Naan	70
Cheese / Garlic Naan	120
Achari Naan	80
Batti (1 pcs)	70
Luchcha Paratha / Pudina Luchcha Paratha	100
Choice of Kulcha (Paneer/Masala/Cheese/Onion)	130
Ajwani Roti	100
Tawa Roti (Plain / Butter) (20 min needed for preparation)	35/45
Kalonji Dhaniya Naan	100

❁ Govt. Taxes as applicable ❁

Refreshments / Raita

Roast / Fried Papad	40
Masala Papad (Roast / Fried)	55
Raita (Mix veg./cucumber/boondi/onion/aloo/mint)	95
Pineapple Raita	170
Fruit Raita	170
Plain Curd	110

Salads

Green Salad	95
Onion Salad	45
Fruit Chaat	145
Chana Chaat	100
Aloo Chaat	100
Corn Salad	110
Kachumber Salad	100
Cold Vegetable Salad (Julienne apple, pineapple and fresh mix vegetable blended in mayonnaise)	200
Green Herb salad (Cucumber, capsicum, tomatoes in olive in herb vinaigrette)	165
Italian Salad (Pasta pepper, Tomato, onion cheese & Thousand island dressing)	195
Russian Salad (Garden fresh vegetable & Pineapple with mayonnaise dressing)	195

❁ Govt. Taxes as applicable ❁

Dessert

Gulab Jamun (4 pcs.)	140
Gulab Jamun (2 pcs.) with Vanilla Ice Cream	180
Bikaneri Rasgulla (2 pcs.)	140
Ice Cream (Choice of Vanilla/Strawberry/Chocolate)	140
Butter Scotch Ice Cream	160
Ice Cream Sundae (Your choice of three scoops of ice cream topped with fruits & nuts)	210
Cut Fruit with Ice Cream	160
Raj Bhog (2pcs.)	180
Banana Split (A combination of Banana & Ice Cream Topped with Nuts & Chocolate Sauce)	195
Churma	140
Chocolate / pineapple pastry	180
Chocolate Brownie with Vanila Ice cream	200
Moong Dal Halwa	225
Kesari Suji Halwa	180
Phirni	180

❁ Govt. Taxes as applicable ❁



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