

Breakfast

Continental Breakfast	290
(Choice of juice, toast, butter with preserves, tea or coffee)	
American Breakfast	375
(Choice of Juice, Toast, Butter with Preserves, Beans, Sauté vegetable, Cereals, Tea or Coffee)	
Indian Breakfast	345
(Choice of juice, puri bhaji / aloo paratha with curd / idli / uttapam sambhar / vada, cereals with milk and tea or coffee)	

South Indian served with sambhar & chutney

Vegetable upma	180
Steamed idli	180

A-L A Carte Breakfast

Toast with butter and jam	125
Baked beans on toast	145
Cheese chilly garlic toast	250
Cereals with hot or cold milk	145
Thick Lassi - sweet or salted	140
Plain yoghurt	85
Aloo bonda - served with green chutney (2 pcs.)	115
Puri bhaji (5 pcs.)	180
Stuffed paratha - Aloo / paneer / vegetable served with pickle & yoghurt	185
Anar dana Poha	125
Choley bhature (2 pcs.)	265
Club house sandwich	195
Vegetable sandwich - Plain / toasted / grilled	160

Beverages

Fresh lime soda - sweet or salted	155
Homemade Lemon Water - sweet or salted	80
Preserved juice Mango, pineapple, mix fruit, orange	145
Aerated beverages (250ml Cane) 7up, pepsi, mirinda, coke, soda	80
Drinking bottled water (1 lit)	20
Coffee - Regular	100
Tea - masala	85
Tea - Service (Earl grey, Green Tea, Mint Tea/Herbal)	85

Mocktail

Café frappe	190
Choco Nutella frappe	220
Classic icecream shake- vanilla / chocolate /mango / butter scotch	185
Oreo shake	220
Royal shake	220
Banana honey blossom	195
Classic mint mojito (Iced mojito mint with lemon, fresh mint and soda)	210
Hawain angel (blue curacao with guava juice, mint and Tabasco)	185
Guava mint chiller (Crushed iced with guava juice, mint and Tabasco)	170
Tripple berry blast (combination of cranberry juice, strawberry crush, and blueberry crush with lemon wedges and ice)	170
Miss Mosa (Combination of pineapple and orange juice with soda and grenadine syrup)	190
Kiss on the door (Vanilla ice cream topped with cola / mirinda)	170

Daal

Makhani daal	370
Mawadi Daal tadka	355
Tadka daal	345
Palak wali daal	345

Basmati Rice

Chutney khumbki biryani with raita	440
Dum kisubz biryani with raita	415
Gattekapulao	370
Subz pulao	355
Green peas pulao	305
Jeera rice	275
Steamed rice	250

Accompaniments

Peanut chaat	210
Garden fresh green salad	140
Raita	140
(Cucumber, mixed vegetable, podina, burhaani, boondi or pineapple)	
Masala papad-2pcs	90
Roasted – papad-pcs	45
Butter milk (Plain or masala)	70
Thick lassi(sweet or salted)	140

Indian Bread

Assorted bread ki tokri	290
(Basket with a naan, paratha, plain-butter roti and a missi roti)	
Stuffed kulcha / stuffed Paratha	95
Naan – Garlic / Cheese	85
Lacchaparatha / butter naan	75
Missi roti / Khasta roti / Plain naan	60
Tandoori roti butter	55
Tandoori roti plain	50

Indian Mains

Kesari Malai Kofte	370
(Rich dumplings simmered in smooth tomato & cashew gravy)	
Mushroom Tikka Masala	425
(Barbequed stuffed tandoori mushrooms cooked in a onion tomato gravy)	
Paneer Butter Masala	415
(Cottage cheese imbued in a robust onion tomato creamy gravy)	
Makkhan Wala Paneer	415
(Cottage cheese imbued in a silky smooth tomato gravy perfumed with fenugreek)	
Podina Pasanda Paneer	440
(Cottage cheese piccotas filled with dry fruits simmered in a mint flavored sauce)	
Paneer Tikka Lababdar	425
(Paneertikka seasoned in a rich onion tomato gravy perfumed with fenugreek)	
Palak Paneer	425
(My favorite "peesa hu palak with lots of garlic and soft paneer")	
Jugalbandi Korma	370
(Vegetables and pineapple in rich cashew gravy finished with cream)	
Khumbh Shimla Mirch	390
(Field fresh mushrooms and bell peppers wok fried with indian spices)	
Methi Malai Mutter	370
(A semi sweet delicacy with kasoorimethi, peas in a cashew gravy)	
Katrani Subz Jalfrezi	370
(Trimmed vegetables stirred with onion and tomato masala)	
Lehsooni Palak	390
(Robust spinach tempered with garlic, coriander seeds and cumin seeds)	
Corn Capsicum Masala	370
(A mélange of a corn kernels and capsicum tubed with indian spices)	
Kashmiri dumaloo	370
(Barrels of potatoes stuffed with amla, peas and processed cheese simmered in a smooth tangy sauce)	
Bhindi Masala / Bhindi Kurkuri Style	345
(Home style preparation of okra)	
Adraki Gobhi Matar	370
(Ginger flavored cauliflower & green peas, cooked in indian spices)	
Kabuli Masaledar Chole	390
(Chick peas-absolute Punjabi style)	
Dum aloo chutniwala	345
(Potato cases stuffed with peas & dry nuts tempered with cumin dusted with amchoor)	

Chinese

Thai red / green vegetable curry with steamed rice (Combo)	480
Sichuan style cottage cheese – The famous chillipaneer with gravy	380
Asian greens with black bean sauce	370
Stir-fried vegetables in fragrant garlic sauce	370
Stir fried greens with hot garlic sauce	370
Spinach and garlic noodles	345
Chilli garlic noodles	345
Hakka style noodle	370
Peking fried rice	345
Chilli basil fried rice	335
Vegetable fried rice	335

Mediterranean

Cottage cheese and spinach lasagna (Pasta sheets layered with garlic spinach and cottage cheese)	440
Pasta with creamy pesto (Pasta with classic Italian pesto sauce with basil, Pine nuts and parmesan)	415
Penne pasta with tomato and basil (Pasta with plum tomato and fragrant basil)	415
We call it "Baked vegetable" with pasta (Gratinated seasonal vegetable with shaped pasta in a creamy sauce) (Please mention if you like pineapple to be added)	440
Grilled / Steamed Exotic fresh vegetables	390
Garlic bread – 6 pcs	300
Garlic bread with cheese – 6 pcs	345

Dessert

Sizzling brownie with vanilla ice cream	370
Gulab jamun with ice cream	220
Ice cream (Vanilla, Mango, Butterscotch, Strawberry, Chocolate)	180
Dessert of the day	230

Indian Starters

Cocktail kabab	345
(A shallow fried rice kabab with kidney beans and field mushrooms infused with coriander and fennel)	
Paneer Pudina Roll	355
(Tandoori stuffed cottage cheese piccatas filled with dry nuts & brown onion marinade)	
Kesari malai paneer ke tikke	320
(Paneertikka in a rich cashew, saffron & cream marinade, flavored with cardamom)	
Paneer ka soola	355
(Barbequed brown onion & mathaniya chilli laced cottage cheese piccatas)	
Tandoori aloo ke nakhre	330
(Marinated stuffed tandoori potato barrels cooked in tandoor)	
Hara Bhara kabab	330
(Shallow fried raw banana & green vegetable patties)	
Assorted vegetable pakoda	255
Paneer Pakoda	300
(Cottage cheese dipped in gram flour batter & deep in edible oil served with green chutney)	
Starter of the day	345

Oriental Starters

Chili garlic mushrooms	370
Sichuan style cottage cheese – Chilli Paneer Dry / Semi Dry	345
Crunchy corn and spinach, Salt – Pepper	335
Hunan Style crispy Vegetables	335
Wok tossed crispy chilli potatoes	335
Chinese spring roll with Sichuan sauce	345
Chilli mushrooms	370

Mediterranean Starters

Russian Salad	345
Cucumber, tomato, mint curd bruschetta with pesto oil	320
Quesadilla – with our home made filling and dips	370
Thin Crust Pizza with toppings- 12"	425

Soup

Tomato cheese-ball soup	250
(Tomato based vegetable broth with pasta, beans and basil)	
Vegetable talumein soup	250
(A healthy vegetable broth with baby corn, cucumber and mushroom)	
Roast Tomato and basil soup	250
(A Puree of plum tomatoes and fragrant basil soup)	
Hot and Sour vegetable soup	250
(A Chinese hot pot of vegetable flavored with soya sauce and vinegar)	
Manchow vegetable soup	250
(Flavored Poching liquor with trimmed vegetables and golden fried noodles)	
Daal Nariyal ka shorba	250
(Essence of lentils flavored with coconut and bayleaf)	
Sweet corn vegetable soup	250
(Cream style corn and hearty vegetable soup)	
Lemon coriander soup	250
(Lemon broth flavored with vegetable and coriander)	

Rajasthani Specialities

Daal Bati Churma	415
(Accompanied with fried chilles and lachcha onion)	
Khumb palak masala	345
(A Melange of field mushrooms and spinach cooked in a traditional indian spices)	
Corn palak khada masala	370
(Corn kernels and robust spinach tempered with garlic coriander seeds and cumin)	
Papad podina ki sabzi	320
(Mint flavored desi lentil papad in a traditional gravy)	
Jodhpuri Malai wale pyaaz	345
(Shallots – Small onions cooked in spiced creamy gravy)	
Gatte ka saag	335
(Gramflour dumplings cooked in traditional yogurt based gravy)	
Sev Tamatar ki sabji	310
(A traditional Rajasthani delicacy)	