ALL DAY BREAKFAST

Choice of Toast (4 Slice)	90/110/150/150
(Plain Butter / Butter Jam / Chocolate / Peanut Butter)	
Corn Flakes	100
(Served with Hot or Cold Milk)	
Muesli	150
(Served with Hot or Cold Milk)	
Porridge	100/120/150
(Plain / Banana Honey / Coconut boiled with Water or Milk)	
Choice of Pancakes	100/120/150/170/180
(Plain / Lemon Sugar / Chocolate / Banana Honey / Nutella)	
Fresh Seasonal Fruit Platter	200
Seasonal Juice	100

BREAKFAST 8 AM UNTIL 10:30 AM

Breakfast Buffet	250
French Toast	145
Plain Paratha	60
Aloo Paratha	90
Gobhi Paratha	100
Paneer Paratha	120
Poha	165
Indian Breakfast dish of the day with Masala Chai	150
(our staff will inform you about todays choice)	

Government Taxes and Service Charges included

Parantha served with Curd and Pickle



CHOICE OF EGGS SERVED WITH TOAST

Boiled Eggs	80
Sunny Side Up	160
Scrambled Egg	175
Plain Omelette	120
Masala Omelette	150
Cheese Omelette	175
Egg Bhurji	195
HOT BEVERAGES	
Black Tea	40
Chai Masala Tea	45
Green Tea	45
Ginger Lemon Honey Tea	125
Black Coffee	60
Indian Milk Coffee	70
Hot Milk	85
Hot Chocolate	95



SNACKS & SMALL BITES

French Fries	175
Pakora Vegetable	185
Pakora Paneer	200
Cheese Balls	210
Plain Maggi	100
Vegetable Maggi	150
Cheese Maggi	180
Peanut Masala Salad	165
Roasted Papad	25/50/65
(Plain, Masala, Fry Masala)	

SANDWICHES REGULAR OR GRILLED

Cheese Sandwich	140/175
Cheese Sandwich with Vegetables	165/195
Corn Spinach Sandwich	210/240
Paneer Tikka Sandwich	185/215
Club Sandwich	215/235

SOUPS

Fresh Tomato Soup	165
Veg Hot and Sour Soup	185
Veg Manchow Soup	175



CHINESE

Fried Rice Stir fried riche with vegetables and soysauce	255
Schezwan Fried Rice Bursting flavours of ginger, garlic, soy sauce and red chilii paste	265
Hakka Noodles Indian Chinese style noodles, stir fried with vegetables and soy sauce	265
Vegetable Noodles Noodles with capsicum, cabbage, onion and black pepper	255
Manchurian Fried vegetableballs in spicy, tangy sauce	265
Dragon Potato Crispy juicy potatoes coverd with various sauces and flavorful spices	265
Chilli Paneer Crisp batter fired paneer, tossed in slightly sweet , spicy hot and sour chilli sauce	285
Paneer 65 Crisp fried, marinated and batter coated paneer tossed in spicy temptation	305
MEXICAN	
Quesadillas Tortilla filled with tossed capsicum, onion and cheese	295
Enchiladas Tortilla served with chilli sauce and cheese	325
Burrito Tortillaroll filled with a savoury mix of vegetables	250



PASTA (PENNE OR SPAGHETTI)

All Arrabbiata	285
White Sauce Béchamel	295
Salsa Rosa	290
Creamy Spinach	310
Aglio Olio	275

Every Pasta gets topped with grated cheese Add on sauted vegetables 50, Olives 30, Extra Cheese 30

PIZZA (HOMEMADE)

Classic Margherita	285
Veggie Lovers (Capsicum and Onion)	295
Tandoori Paneer	345
Al Funghi (grilled Mushrooms)	365
Rooflounge Exotica (Paneer, Jalapenos, Olives, Corn,	450
Cashewnut, Fruitcocktail, extra Cheese)	

RICE DISHES

Steamed Rice	145
Jeera Butter Rice	165
Vegetable Pulao	195
Vegetable Biryani	285
Paneer Tikka Biryani	295



INDIAN MAIN COURSE

Jeera Aloo Soft Potatoes sauted with Cumin	220
Aloo Gobi Stir fried potatoes and cauliflower with spices and herbs	235
Mixed Vegetable Sauted mixed vegetables in tomato, ginger, garlic curry	250
Veg Jalfrezi Hot fried mixed vegetables with spices and herbs	285
Dal Fry Soft cooked lentils, simmered with spices, onions, tomatoes and herbs	190
Dal Tadka Cooked spiced lentils, finished with a tempering of ghee and spices	210
Dal Makhni Whole black lentils and red kindey beans, slow cooked with spices, butter and cream	295
Mushroom Masala Mushroom curry in spiced onion-tomato gravy	310
Palak Paneer Paneer in fresh simmered spinach, cokked with spices, onions and tomatoes	285
Paneer Tikka Masala Smoky flavoured grilled Paneer in spicy and creamy masala gravy	290
Paneer Butter Masala	290
Paneer in creamy gravy made of onions, tomatoes, cashews and butter	

Paneer Bhurji Scrambled Paneer with onions, tomatoes and spices	265
Shahi Paneer Soft Paneer, simmered in onion-nut gravy, enriched with yogurt and mild spices	300
Kadai Paneer Paneer cooked in spicy tomatoe gravy	300
Gatta Curry Steamed dumplings made of gram flour, cooked in yogurt gravy	285
Malai Kofta Fried Paneer-Potatoe Dumplings, served in rich red gravy finished with cashews	285
Navratan Korma A blend of 9 different vegetables, dried fruits and nuts in sweet gravy	295
Ker Sangri Stir fried Ker Berries and Sangri Beans with assorted spices	375
Kaju Curry Sweet flavourful gravy made of cashews, tomatoes and cream	455
Egg Curry 2 hard boiled Eggs in onion, tomato gravy with spices and herbs	265
Vegetable Raita Chopped onion, cucumber and tomatoes in fresh yogurt and fresh herbs	145
Boondi Raita Crunchy fried snack balls along with cumin, mild chilli powder and coriander	115



TANDOOR STARTERS 7 PM - 10 PM Paneer Tikka 345 Marinated in spicy, flavourful masala and grilled to perfection Achari Paneer Tikka 365 Marinated in yogurt, fennel, black cumin and fenugreek Seeds Malai Paneer Tikka 395 Marinated in yogurt, cream and mild herbs Paneer Lasuni Tikka 365 Marinated in tangling yogurt and garlic paste Mushroom Tikka 410 Grilled mushrooms, capsicum and onion in yogurt-herb marinade 255 Tandoori Aloo Baby Potatoes, spiced and roasted till they are softly melting at the first bite Hara Bhara Kebab 275 Round paddys made of chickpeas, green peas, paneer, spinach and spices Veg Seekh Kebab 295 Cooked mixed vegetables, grilled on the skewe TANDOOR PLATTER Tandoori Aloo Gobi 495 Softly roasted Baby Potatoes and Cauliflower The Roof Lounge Platter - Small 580 2 Pieces of each flavorful Paneer Tikka, aromatic Seekh Kebab, soft grilled Hara Bhara Kebab and tender Mushroom Tikka The Roof Lounge Platter - Large 900 4 Pieces of each flavorful Paneer Tikka, aromatic Seekh Kebab, soft grilled Hara Bhara Kebab and tender Mushroom Tikka

BREADS

Tawa Roti	Plain / Butter	25/35
Tandoor Roti	Plain / Butter	30/35
Naan	Plain / Butter	60/70
Garlic Naan		95
Stuffed Aloo Naan		100
Cheese Naan		110
Stuffed Paneer Naan		120
Lacha Paratha		50
SALADS		
Indian Green Salad		95
Onion Salad		75
DESSERTS		
Icecream (Vanilla / Chocolate)		90
Ghotuwa Ladu		120
Pineapple Yogurt		175
Kheer (Indian Rice Pudding)		190
Choice of Pancakes	100/120/15	0/170/180



Government Taxes and Service Charges included

(Plain / Lemon Sugar / Chocolate / Banana Honey / Nutella)

COLD BEVERAGES

Mineral Water	25
Fresh Lime Water	85
Coke / Sprite / Mirinda	95
Juice (Orange or Cranberry)	115
Butter Milk	80
Butter Milk Masala	90
Lassi (Sweet or Salted)	100
Banana Lassi	150
Iced Black Coffee	115
Cold Coffee	200

SHAKES

Banana Shake	165
Strawberry Shake	175
Chocolate Shake	200
Oreo Shake	200



MOCKTAILS

Lemon Soda	85
Iced Lemon Tea	115
Watermelon Mojito	155
Mint Mojito	175
Blue Lagoon	185
Virgin Mojito	185

HOT BEVERAGES

Black Tea	40
Chai Masala Tea	45
Green Tea	45
Ginger Lemon Honey Tea	125
Black Coffee	60
Indian Milk Coffee	70
Hot Milk	85
Hot Chocolate	95



