

Breakfast

7.00 AM – 10.30 AM

Diced Seasonal Fresh Fruits	85
Cereals	85
<i>Porridge, Cornflakes, Wheatflakes Served with hot or cold milk</i>	
Choice of Paratha	
<i>Aloo Paratha / Mooli Paratha / Gobi Paratha / Methi Paratha / Palak Paratha</i>	
	85
Paneer Paratha	85
Poori Bhaji	85
<i>Traditional north Indian fare served with pickle</i>	
Idly / Medu Vada	65
<i>Served with sambar and chutney</i>	
Upma	85
Pongal	85
Uttappam	
Onion/ Tomato / Masala / Plain	85
<i>Served with sambar & Chutney</i>	
Dosa	
Masala / Plain / Rava	85
<i>Served with Sambar with chutney</i>	
Beverages	
Hot Chocolate	60
Tea / Coffee	50
Ice Tea	65
Lassi	75
Fresh Juice	
<i>Watermelon / Pineapple / Sweet lime</i>	
	85
Cold Coffee	85
Milk Shake	85

Indian Delicacies

Soups & Shorba

Dal shorba	95
Tomato Soup	95
Cream of Veg Soup	95
Tomato Shorba	95
Cream of Mushroom	115

Lunch & Dinner

12.00 NOON – 3.30 PM

07.00 PM – 11.00 PM

Starters

Hariyali Gobi Tikka	155
<i>Traditional Indian Dish Marinated with Indian Herbs Cooked in the Clay oven & Served with Green Chutney</i>	
Paneer Tikka	175
<i>Cubes of Cottage cheese Marinated & Finished in Tandoor</i>	
Paneer Sheek Kabab	175
<i>Mixture of cottage cheese & mashed nuts done in a Sheek & made in the Tandoor</i>	
Paneer Malai Tikka	175
<i>Cubes of cottage cheese topped with cream & Roasted in a Tandoor</i>	
Stuffed mushroom	170
<i>Mixture of cottage cheese Vegetable & nuts Stuffed in a mushroom & roasted in a Tandoor</i>	
Veg Platter	225
Malai Gobi Tikka	155
<i>Traditional Indian Dish marinated with cheese & nuts cooked</i>	

In the clay oven & served with green chutney

Thali

Rajasthani Thali	250
South India Thali	225
Punjabi Thali	250

Subzi

Tawa Bhindi Naintara	155
<i>Lady finger cooked on tawa with sesame seeds</i>	
Bhindi do payaz	155
<i>Lady Finger cooked in rich gravy with onion</i>	
Jaipuri Bhindi	155
<i>Batter Fried Okra filled with tangy & spicy chutney</i>	
Malai Methi Mutter	165
<i>A Combination of peas-fenugreek simmered with fine ground spices</i>	
Gobi Methi Masala	165
<i>Home style cauliflower with fenugreek leaves)</i>	
Adraki ki Gobi	165
<i>Tandoori cauliflower florets cooked with onion & tomato gravy garnished with ginger</i>	
Dum Aloo Punjabi	155
<i>Fried potatoes in a tomato gravy and curd enhanced With garam masala</i>	
Stuffed Capsicum	165
<i>Capsicum Stuffed with mixed veg & cottage Cheese and baked & served with a red sauce</i>	
Kadai Vegetable	165
<i>Assorted Veg Cooked in a spicy Indian masala</i>	
Bagara Baingan	155

<i>Egg plant tempered with curry leaves and mustard</i>	
<i>Seeds a hyberabadi Specialty</i>	
Veg Patiala	155
<i>Veg wraps served with onion & Palak gravy</i>	
Paneer Lababdar	175
<i>Soft cubes of cottage cheese cooked in a Special masala</i>	
Kadai paneer	175
<i>Cubes of cottage cheese cooked in a Spicy Kadai masala)</i>	
Paneer Butter Masala	175
<i>Cubes of cottage cheese cooked in a rich Makhni Gravy</i>	
Paneer Kali Mirchi	175
<i>Cubes of cottage cheese cooked in rich gravy with black pepper</i>	
Aloo Gobi / Jeera / Capsicum / Mutter / Methi	155
<i>Cooked to your style dry/gravy of your choice</i>	
Makhi Kumbh Mutter	175
<i>Fresh mushroom, corn, peas cooked in rich gravy</i>	
Varieties of Dal	
<i>Dal Tadka / Fry / Dal Palak / Dal Pancharangi / Methi Dal</i>	145

Rice Preparations

Hyberabadi Biryani	185
Pulao Jeera / Veg / Peas / Kashmiri	185
Lemon Rice	100
Veg Khichdi	100
Steamed Rice	85
Curd Rice	100
Bisibella Bath	105

Indian Breads

<i>Naan</i>	65
<i>Roti</i>	45
<i>Kulcha</i>	85
<i>Paratha</i>	85
<i>Makai Roti</i>	85
<i>Stuffed Paratha / Kulcha</i>	95

Salads

<i>Green Salad / Tossed Salad</i>	75
<i>Fruit Chat</i>	95
<i>Aloo Chat</i>	95
<i>Channa Chat</i>	75
<i>Papri Chaat</i>	75
<i>Russian Salad</i>	95

Rajasthani Delicacies

<i>Dal Bhati Churma</i>	250
<i>Rajasthani Bhindi</i>	150
<i>Undiya Ki Subzi</i>	150
<i>Gatte Ka Subzi</i>	150
<i>Methi Mangodi Ki Subzi</i>	150
<i>Channa Dal</i>	135
<i>Kadi Pakodi</i>	135
<i>Panchmela Dal</i>	125

Desserts

<i>Hot Gulab Jamun 3 pieces</i>	90
<i>Gajar Ka Halwa</i>	110
<i>Rice Kheer</i>	100
<i>Fruit Salad with Ice-Cream</i>	95
<i>Fresh cut fruits (Seasonal)</i>	80
<i>American Banana Split</i>	125
<i>Mango / Vanilla / Strawberry / Chocolate fudge</i>	80
<i>Vanilla Ice Cream with Hot Chocolate fudge</i>	125

Chinese Delicacies

12.00 NOON – 3.30 PM

07.00 PM – 11.00 PM

Soups

<i>Veg Hot & Sour Soup</i>	<i>95</i>
<i>Veg Man chow Soup</i>	<i>95</i>
<i>Veg Sweet corn Soup</i>	<i>95</i>
<i>Veg Clear Soup</i>	<i>90</i>

Starters

<i>Veg Salt & Pepper</i>	<i>145</i>
<i>Shangai Potato</i>	<i>145</i>
<i>Honey chili potatoes</i>	<i>145</i>
<i>Spring Roll</i>	<i>145</i>
<i>Paneer Chilly Dry</i>	<i>175</i>

Main Course

<i>Paneer Manchurian</i>	175
<i>Paneer Chilly Gravy</i>	175
<i>Paneer Szechwan Sauce</i>	175
<i>Baby corn Chilly garlic Sauce</i>	165
<i>Spinach, Baby corn Black Bean Sauce</i>	165
<i>Baby corn Szechwan Sauce</i>	165
<i>Mushroom ChillyGarlic Sauce</i>	165
<i>Mushroom Manchurian</i>	165
<i>Mushroom Szechwan</i>	165
<i>Cauliflower Chilly Garlic Sauce</i>	155
<i>Cauliflower Manchurian</i>	155
<i>Cauliflower Szechwan Sauce</i>	155
<i>Cauliflower Garlic Butter</i>	175
<i>Spinach in garlic Sauce</i>	145
<i>Mixed Veg Hot Garlic Sauce</i>	155
<i>Mixed Veg Black Bean Sauce</i>	165
<i>Sweet & Sour Veg</i>	155

Rice & Noodles

<i>Veg Hakka Noodles</i>	125
<i>Veg Chilly Garlic Noodles</i>	125
<i>Veg Szechwan Noodles</i>	125
<i>Veg Fried Rice</i>	125
<i>Veg Szechwan Fried Rice</i>	125

All Through the Day

7.00 AM to 11.30 P M

<i>Wafers</i>	60
<i>Peanuts masala / boiled / salted</i>	75
<i>Fried Cashew nuts</i>	200
<i>Assorted Veg. Pakoda</i>	105
<i>Dosa</i>	85
<i>Uttappam</i>	85
<i>Aloo Bonda</i>	85
<i>Channa Bathura</i>	145
<i>Samosa 2 pieces</i>	95
<i>Masala Pappad</i>	85
<i>Veg Sandwich</i>	155
<i>Veg Cheese Sandwich</i>	165
<i>Veg Masala Sandwich</i>	165
<i>Paneer Maharaja Sandwich</i>	165
<i>Big Boy Sandwich</i>	175
<i>Veg Club Sandwich</i>	175