



## Multi Cuisine Restaurant

8:00am-10:00pm



Eat with gratitude.

Take all you can eat, but eat all you take.

Avoid wastages which can feed many.



The prices are exclusive of 5% GST.

Ala carte menu is complex.

Food preparation time 45 minutes.



## Breakfast

**Signature Mezze**   625/-

Daily special five course menu served platter style in the restaurant only.

## Soups

**Asian Noodle Soup**   250/-


Noodles seasoned broth of chicken or assorted veggies.

**Chowder**   250/-

Creamy herbed seasoned soup of chicken or assorted veggies.

**Manchow**   250/-

Hot & spicy soup of chicken or veggies.

**Shorba**  250/-

Spicy stew prepared of assorted veggies & lentils.

**Minestrone**  250/-

Italian soup with veggies, pasta, herbs in tomatoes sauce.

## Salads & Accompaniments

**Singdana Chana Chaat**  325/-

Peanut & chickpeas tossed with peppy veggies & spices.

**Masala Papad Cones**  300/-

Roasted mini wafers of tangy spicy onion peanut tomato mix.

**Farmers Salad**  250/-

Seasonal garden fresh raw assorted veggies.

**Subz Raita**  250/-

Yogurt with a blend of warm spices & raw veggies.

**Dahi Handi**  175/-

Yogurt.



## Appetizers

**Asian Chili Garlic Prawns**     ■ 725/-

Crispy batter fired prawns delicacy in umpteen sauces.

**Peri Peri Fish Fingers**     ■ 575/-

Crunchy boneless marinated fish fingers in peri peri sauce.

**Baby Corn Chili Mushroom**     ■ 525/-

Crispy baby corns, & mushrooms in hot & spicy sauce.

**Dragon Chili Chicken**     ■ 500/-

Crispy chicken in hot & spicy umpteen sauces..

**Cheese Chili**     ■ 475/-

Crispy cottage cheese in hot & spicy sauce.

**Bhutteyan De Kebab**     ■ 425/-

Spicy cutlets of mashed potatoes,  
fenugreek leaves & sweet corns.

**Vegetable Spring Rolls**     ■ 400/-

Crunchy aromatic vegetables in crispy wrapper.

**Crispy Corn Kernels**     ■ 400/-

Crunchy sweet corn kernels, tossed in Indo-Chinese sauce.

**Subz Pakora**     ■ 400/-

Assorted fritters of veggies in spiced gram flour batter.

**Honey Chili Potatoes**     ■ 375/-

Crispy potatoes tossed in honey, chili & soya sauce.

**Classic Grilled Sandwich**     ■ ■ 375/-

Chicken or veggies stuffed grilled bread  
served with French fries.

**Peri Peri Fries**     ■ 350/-

Crispy potatoes French fries in peri peri seasoning.



## Barbecue & Sizzlers

**Private Barbecue (Choice of two)   1250/-**

(Spicy Fish Fillet) (Gosht Seekh Kebab) (Bhatti Da Murgh)  
(Murgh Seekh Kebab) (Paneer Tikka) (Achari Kumbh)  
(Amritsar Ki Chaap) (Aloo Nazakat)

**Asian Fusion Sizzler   825/-**

Fusion dish of assorted meats or veggies,  
fried rice topped with hot sauce.

## Pasta & Noodles

**Classic Penne Arrabbiata   575/-**

Red sauce tomato based pasta with chicken  
or assorted veggies.

**Béchamel Penne   575/-**

White sauce cheese pasta delicacy with chicken  
or assorted veggies.

**Asian Pan Fried Noodles   525/-**

Noodles with chicken or assorted veggies  
tossed in umpteen sauces.

## Himachal Ethnic Main Course

**Guchi Ka Madra  925/-**

World's most expensive morel mushrooms  
in yoghurt based spiced gravy.

**Chaa Gosht  650/-**

Mutton Curry delicacy of gram flour,  
butter milk & aromatic spices.

**Sepu Vadi  475/-**

Split gram lentil dumplings delicacy in  
mild aromatic spiced gravy.

**Kadi Pakora  450/-**

Onion fritters in yogurt spiced curry.

**Aloo Ke Gutke  425/-**

Potato fry in dry aromatic spices.



## Authentic Non-Veg. Mains

**Malabar Jhinga Curry**    **₹ 750/-**

Spiced infused prawn curry from coast line of south India.

**Kashmiri Rogan Josh**    **₹ 650/-**

Slow cooked dish of lamb, spices, herbs & yogurt.

**Handi Rara Gosht**    **₹ 650/-**

Mutton chunks & minced mutton in spicy tomato based gravy.

**Dum Pukht Gosht**    **₹ 650/-**

Slowly simmered mutton curry in distinct flavor of Indian spices.

**Gosht Ki Biryani**    **₹ 650/-**

One pot spicy mutton & rice delicacy served with seasoned curd.

**Macchi Ka Salan**    **₹ 600/-**

Village style boneless fish curry.

**Murg Makhani**    **₹ 525/-**

Chicken pieces simmered in mild spicy tomato butter sauce.

**Masaledar Kadhai Murg**    **₹ 525/-**

Tender chicken delicacy in rich blend of aromatic spices.

**Gavthi Murg Rassa**    **₹ 525/-**

Country style chicken curry with distinct flavor of Indian spices.

**Handi Murg Biryani**    **₹ 525/-**

Flavored chicken & rice one pot spiced meal served with seasoned curd.

**Balti Anda Curry**    **₹ 425/-**

Succulent curry of boiled eggs, spruced up in spicy onion tomato gravy.

**Akuri**    **₹ 400/-**

Spiced Indian version of scrambled eggs popularly known as egg bhurji.



## Classic Vegetarian Mains

### Mughlai Paneer ₹ 500/-

Scrumptious cottage cheese in rich, nutty, creamy cashew gravy.

### Paneer Butter Masala ₹ 500/-

Cottage cheese dunked in mild sweet butter cream mild spicy gravy.

### Kadhai Paneer ₹ 500/-

Cottage cheese in aromatic spices, sautéed with onion & peppers.

### Nawabi Kofta ₹ 500/-

Fried vegetables balls in mild spicy smooth creamy cashew gravy.

### Bharwan Dum Aloo ₹ 500/-

Cheese stuffed potatoes in spicy rich tomato & nutty based gravy.

### Dhingri Do Pyaza ₹ 475/-

Mushrooms cooked in caramelized onions, tomatoes & ground spices.

### Tarkari Ki Biryani ₹ 475/-

Spicy one pot assorted veggies & rice dish served with seasoned yogurt.

### Subz Kolhapuri ₹ 450/-

Mixed vegetable spicy curry.

### Subz Jalfrezi ₹ 450/-

Stir fried dish of assorted veggies, spices & herbs.

### Martaban Ke Chole ₹ 450/-

Chickpeas delicacy with a blend of onion, tomatoes, spices & herbs.

### Maa Ki Dal ₹ 450/-

Black lentils slowly cooked with mild spices, butter & cream.

### Tadke Wali Dal ₹ 450/-

Lentil curry in aromatic tempering of spices & clarified butter.



## Rice & Breads

### **Veg. Fried Rice** ■ 350/-

Stir fried seasoned Chinese style rice tossed with veggies.

### **Subz Pulao** ■ 350/-

Delicious gourmet rice dish with lots of vegetables.

### **Khichdi** ■ 350/-

One pot meal of rice & legumes.

### **Zeera Rice** ■ 300/-

Cooked rice tempered in butter & cumin seeds.

### **Boiled Rice** ■ 275/-

Plain boiled or steamed rice.

### **Stuffed Paratha** ■ 200/-

Wheat flat bread with spiced potato filling & pickle.

### **Laccha Paratha** ■ 100/-

Flaky layered wheat bread made from unleavened dough.

### **Thepla** ■ 100/-

Flatbread of fenugreek leaves spices & herbs

### **Missi Roti** ■ 100/-

Nutty spiced flat bread of whole wheat & gram flour.

### **Ajwaini Paratha** ■ 75/-

Carom seeds flaky layered wheat bread.

### **Butter Tawa Roti** ■ 45/-

Griddle cooked traditional wheat flatbread



## Kids Menu

### Bread Pizza ■ 375/-

Bread slices topped with cheese  
& assorted seasoned veggies.

### Vegetable Maggie ■ 275/-

Whole wheat noodles tossed in spices & veggies.

### Omelette ■ 250/-

Pan fried pancake of whisked eggs & veggies.

### Chilla ■ 250/-

Gram flour pancake in assorted veggies.

### Cereal ■ 250/-

Chocó's or cornflakes served with milk.

### Butter Toast ■ 200/-

Grilled butter breads.

## Desserts

### Ghee Shakar Roll ■ 250/-

Flatbread wheat rolls of clarified  
butter & jaggery.

### Shai Tukda ■ 250/-

Sweetened thickened nutty milk dessert  
with fried breads.

### Gulab Jamun ■ 250/-

Milk solids beri sized balls in flavored  
sugar syrup.

### Ice cream ■ 250/-

Sweetened assorted frozen dessert maid  
of milk & cream.





## Beverages

**Masala Chaas** ■ 150/-

Yogurt spiced refreshing drink.

**Lassi** ■ 150/-

Yogurt sweet or salty blend of yogurt & water.

**Cold Coffee** ■ 150/-

Iced coffee of milk, honey & ice cream.

**Hot Chocolate** ■ 150/-

Hot creamy milk of melted chocolate.

**Hot Coffee** ■ 125/-

Hot sweetened drink of milk, water & grounded coffee beans.

**Fresh Lime Soda** ■ 100/-

Fresh lime sweet or salty in aerated beverage or water.

**Juice** ■ 100/-

Juice from litchi or apple concentrate.

**Ice Bucket** ■ 100/-

Ice Cubes

**Khulad Chai** ■ 75/-

Spiced tea served in traditional khulads.

**Aerated Beverage** ■ 75/-

250 ml Carbonated drink.

**Mineral Water 500ml** ■ 25/-



## Excursions

In- Room Full Body Ayurveda Massage ₹2000/-

Private Bonfire ₹1500/-

Mountain Top Wild Life Sanctuary Trek ₹500/-



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