



THE GARDEN PAVILION

 @Chalets.Naldehra



Breakfast: 7:30 AM - 10:30 AM

Lunch: 1:00 PM - 3:30 PM

Snacks: 4:00 PM - 7:30 PM

Dinner: 7:30 PM - 10:30 PM

All Government taxes extra as applicable.

BEVERAGES

● Espresso	160
● Espresso Americano	160
● Cappuccino	160
● Café latte	160
● Cold coffee	220
● Affogato	220
● Ice latte	160
● Ice Americano	160
● Masala chai	100
● Dip tea	140
(Kangra Himalayan amrit, English breakfast, Earl grey, Assam, Darjeeling)	
● Ice tea	200
(Lemon, peach, passionfruit, elderflower)	
● Fresh lime soda or water	200
● Saffron kawah	200
● Lassi- sweet or salted	230
● Shakes & smoothies	230
(Banana, papaya, mango, blueberry, strawberry)	
● Seasonal fresh juice	230
(Sugarcane, orange, sweetlime, watermelon)	
● In house kombucha by glass or bottle	200/600
(Passion fruit, lemon, peach, elderflower)	
● Canned juice	160
(Apple, pineapple, litchi, mango)	
● Aerated soda	100
(Coke, Sprite, Limca, Fanta)	

BREAKFAST

● Seasonal fruit platter	250
● Cereal with milk	200
(Muesli, cornflakes, chocos)	
● Toast with butter & preserves	120
● Baked beans on toast	300
● Eggs to order	320
(Stuffed omelette, fried egg, boiled eggs egg bhurji, scrambled eggs, poached eggs)	
● Cheese & cold cuts	500
● Chicken sausages	320
● Bacon	350
● American pancake	320
● Stuffed parantha with curd	400
● Chole bhature	400
● Puri bhaji	400
● Choice of dosa masala or plain	320
● Uthappam	320
● Idly or vada (pre-order)	320

SOUPS & SALADS

■ Tomato soup	290/320
■ Mushroom soup	290/320
■ ■ French onion soup	290/320
■ ■ Potato celery soup	290/320
■ ■ Thai coconut milk tom kha gai	290/320
■ ■ Consomme` clear soup	290/320
■ ■ Sweet corn soup	290/320
■ ■ Manchow soup	290/320
■ ■ Lemon coriander soup	290/320
■ ■ Quinoa salad (Vegetarian or chicken)	380/410
■ ■ Glass noodle salad (Vegetarian or chicken)	380/410
■ ■ Lettuce & tomato salad with vinaigrette dressing (Vegetarian or chicken)	380/410
■ Green salad	260

SNACKS

■ Kentucky fried chicken Served with french fries & coleslaw	560
■ ■ Kolkata rolls Shredded spicy vegetables / chicken roll served with mint & tomato sauce	410/450
■ ■ Chilli cheese toast A spicy open cheese sandwich with vegetables / chicken	380/430
■ ■ Club sandwich Garnished double-decker with vegetables / chicken served with potato wafers	390/470
■ Pakoras Batter fried seasonal vegetables / paneer	350/430
■ ■ Garlic bread with cheese Classic garlic bread with cheese or chicken	320/360
■ ■ Grilled sandwich Grilled or regular vegetables / cheese / chicken served with potato wafers	320/360/410
■ French fries Deep-fried potato fingers salted / masala	280/320
■ ■ Momos Tibetan dumplings with chicken or vegetables	320/360

INDIAN STARTERS

■ Mutton seekh kebab	540
■ Tandoori murg (half/full)	540/1080
■ Murg kalonjee tikka	540
■ Fish or chicken achari kebab	540
■ Murg malai tikka	540
■ Murg kasoori kebab	540
■ Murg tikka	540
■ Paneer shabnam tikka	500
■ Paneer pudina tikka	500
■ Aloo guldasta	460
■ Vegetable seekh kebab	460
■ Tandoori vegetable skewers	460

CHINESE STARTERS

■ Sesame honey chicken	520
■ Salt and pepper chicken	520
■ Chicken spring rolls	440
■ Chilli paneer	500
■ Mushroom salt and pepper	500
■ Honey chilli potato	440
■ Vegetable spring rolls	440

CONTINENTAL STARTERS

■ Fish fingers or fish & chips	660
■ Chicken wings in barbeque sauce	520
■ Chicken nuggets	440
■ Grilled vegetable skewers	440

PIZZA

■ ■ Calzone	600
Oven baked folded pizza with three toppings of your choice	
■ Margherita	650
Classic marinara sauce and mozzarella cheese	
■ Vegetarian pizza (any three toppings)	680
Classic combination of marinara sauce, choice of three toppings & mozzarella cheese	
■ Pepperoni	750
Classic combination of marinara sauce, pepperoni and mozzarella cheese	
■ Extra toppings vegetarian	30
Onion, spinach, bell pepper, garlic, caramelised onions, basil, mushroom, rosemary, black olives, sweet corn	
■ Extra toppings non-vegetarian	60
Chicken tikka, shredded chicken, chicken sausage, bacon	

CONTINENTAL MAIN COURSE

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| <p> ■ Chicken steak sizzler
 Served with sauté vegetables, chateau potatoes,
 grilled tomatoes and garlic bread </p> | 800 |
| <p> ■ Fish steak sizzler
 Served with sauté vegetables, chateau potatoes,
 grilled tomatoes and garlic bread </p> | 800 |
| <p> ■ Mutton steak sizzler
 Served with sauté vegetables, chateau potatoes,
 grilled tomatoes and garlic bread </p> | 800 |
| <p> ■ Vegetable sizzler
 Grilled cottage cheese, mushrooms and capsicum topped
 with ragout sauce, served with sauté vegetables </p> | 700 |
| <p> ■ Chicken stroganoff
 Chicken julienne cooked in a rich demi-glace served
 with sauté vegetables on a bed of buttered rice </p> | 660 |
| <p> ■ Chicken stewed casserole
 Stewed chicken cooked with carrot and potatoes, served
 with sauté vegetables & garlic bread </p> | 660 |
| <p> ■ Chicken Mexican
 Boneless chicken in paprika sauce served
 with sauté vegetables and garlic bread </p> | 660 |
| <p> ■ Grilled chicken
 Grilled supreme in veloute served with
 sauté vegetables and garlic bread </p> | 660 |
| <p> ■ Spaghetti
 Carbonara / arrabiata / aglio olio
 with vegetables, chicken or bacon </p> | 600/630/660 |
| <p> ■ Vegetable moussaka
 Aubergines stuffed with tomato concasse baked
 with grated cheese, served with garlic bread </p> | 600 |
| <p> ■ Vegetable aux-gratin
 Diced vegetables in a white sauce, baked
 with grated cheese, served with garlic bread </p> | 600 |
| <p> ■ Babycorn & mushroom in spinach
 A combination of babycorn and mushroom in
 a spinach sauce, served with garlic bread </p> | 600 |
| <p> ■ Potato gnocchi
 A blend of potato, capsicum and mushroom in
 a tangy tomato sauce served with garlic bread </p> | 600 |

CHINESE MAIN COURSE

Choice of sauces

- Hoisin / lemon coriander / oyster / blackbean / schezwan

Choice of protein

- Prawns 800
- Fish 700
- Chicken 660
- Shiitake mushroom & black fungus 660
- Vegetables 600

- ■ Khao suey 600/700
Noodles with cottage cheese / chicken
in a coconut milk broth and toppings
- ■ Thai curry 600/660
Choice of classic Thai red / green / masaman curry
with vegetables or chicken
- Chilli chicken 660
Classic chilli chicken with onions & capsicum
- Vegetable manchurian 580
Tangra style vegetable manchurian nuggets in a spicy red sauce
- Spinach in hot garlic sauce 580
Tangra style spinach and babycorn tossed in a hot garlic sauce

RICE & NOODLES

- ■ Burnt garlic fried rice 390/430/500
Choice of vegetables / chicken / prawns
- ■ Schezwan garlic fried rice 390/430/500
Choice of vegetables / chicken / prawns
- ■ Udon noodles 390/430/500
Choice of vegetables / chicken / prawns
- ■ Chilli garlic chowmein 390/430/500
Choice of vegetables / chicken / prawns
- ■ American chopsuey 500/550
Classic American fried noodles & vegetables or chicken chopsuey gravy

INDIAN MAIN COURSE

■ Keema matar	780
Traditional mutton, matar & keema	
■ Rogan josh	780
A Kashmiri mutton delicacy cooked with exotic spices	
■ Mutton rara	780
A rich Mughlai delicacy with keema in a thick gravy	
■ Awadhi korma	680
Authentic Awadhi korma with a choice of paneer / chicken / mutton / prawns	
■ Purani dilli safed korma	680
Safed korma with a choice of paneer / chicken / mutton / prawns	
■ Chettinad masala	680
Tamilian style chettinad masala curry with paneer / chicken / mutton / prawns	
■ Butter chicken	680
Tandoori chicken finished with a classic buttery tomato gravy	
■ Chicken lababdar	680
Chicken in a Mughlai cashew and melon seeds gravy	
■ Malai kofta	640
Cottage cheese dumplings with dry fruits in a cashew & melon seeds gravy	
■ Paneer tikka masala	640
Cottage cheese grilled in a clay oven & cooked in a thick gravy	
■ Paneer makhani	640
Chunks of cottage cheese simmered in a buttery tomato gravy	
■ Karahi paneer	640
Cubes of paneer cooked traditionally with predominant capsicum flavour	
■ Paneer capsicum bhujji	640
Scrambled cottage cheese with onions, tomato and capsicum	
■ Palak paneer	640
Cottage cheese chunks in creamy spinach	
■ Saag khumb	640
Spinach and mushrooms in Mughlai style	
■ Dum aloo kashmiri	600
A traditional Kashmiri recipe of potatoes in a tomato gravy	
■ Aaj ki sabzi	600
Seasonal fresh vegetables	
■ Channa pindi	600
White gram cooked with tomatoes and tangy spices	
■ Aloo jeera	480
A famous combination of jeera and aloo garnished with coriander leaves	

<ul style="list-style-type: none"> ■ Punjabi kadi pakora 480 Punjabi style besan kadi with vegetable pakoras ■ Kashmiri rajmah 480 Kashmiri style rajmah ■ Dal makhani 480 A smooth combination of whole black lentils, spices & butter ■ Dal tadka 480 Yellow lentils tempered with light spices ■ Choice of raita 320 Burrani / boondi / mixed vegetable / pineapple ■ Papad basket 160 Masala papad / roasted papad

RICE & ROTIS

<ul style="list-style-type: none"> ■ Chicken dum biryani 700 Layered fragrant dum basmati & chicken served with raita ■ Mutton dum biryani 700 Layered fragrant dum basmati & mutton served with raita ■ Vegetable dum biryani 580 Layered fragrant dum basmati & vegetables served with raita ■ Jeera rice 390 Basmati rice tempered with cumin seeds ■ Vegetable pulao 400 Pulao cooked with fresh vegetables & nuts ■ Steamed rice 390 Steamed basmati rice ■ Stuffed kulcha 140 Aloo / vegetable / paneer ■ Naan 90 Olive naan / garlic naan / butter naan ■ Lacha parantha / pudina parantha / mirchi parantha 90 ■ Missi roti 70 ■ Tandoori roti 50

DESSERT

<ul style="list-style-type: none"> ■ Strawberry or blueberry cheese cake 320 ■ Chocolate cake with ice cream 300 ■ Coffee crème brulee 260 ■ Brownie 260 ■ Banana split 260 ■ Kheer 260 ■ Gulab jamun 220 ■ Choice of ice cream 220 Vanilla, strawberry, chocolate, mango & butter scotch
