



ROOM SERVICE MENU

Breakfast: 7:30 AM – 10:30 AM
Lunch: 01:00 PM – 03:30 PM
Snacks: 04:00 PM – 07:30 PM
Dinner: 07:30 PM – 10:30 PM

All Government taxes are extra applicable.

BEVERAGES

☑ Espresso	190
☑ Espresso Americano	190
☑ Cappuccino	190
☑ Café latte	190
☑ Cold coffee	260
☑ Affogato	260
☑ Ice latte	190
☑ Ice Americano	190
☑ Masala chai	120
☑ Dip tea	160
(Kangra Himalayan Amrit, English breakfast, Earl grey, Assam, Darjeeling)	
☑ Ice tea	240
(Lemon, peach, passion fruit, elderflower)	
☑ Fresh lime soda or water	240
☑ Saffron kawah	240
☑ Lassi- sweet or salted	270
☑ Shakes & smoothies	270
(Banana, papaya, mango, blueberry, strawberry)	
☑ Seasonal fresh juice	270
(Sugarcane, orange, sweetlime, watermelon)	
☑ In house kombucha by glass / bottle	200/600
(Passion fruit, lemon, peach, elderflower)	
☑ Canned juice	190
(Apple, pineapple, litchi, mango)	
☑ Aerated soda	120
(Coke, sprite, limca, fanta)	

BREAKFAST

☑ Seasonal fruit platter	300
☑ Cereal with milk	240
(muesli, cornflakes, chocos)	
☑ Toast with butter & preserves	140
☑ Baked beans on toast	360
☑ Eggs to order	380
(Stuffed omelette, fried egg, boiled eggs egg bhurji, scrambled eggs, poached eggs)	
☑ Cheese & cold cuts	600
☑ Chicken sausages	380
☑ Bacon	400
☑ American pancake	380
☑ Stuffed parantha with curd	480
☑ Chole bhature	480
☑ Puri bhaji	480
☑ Choice of dosa masala/ plain	380
☑ Uthappam	380
☑ Idly or vada (pre-order)	380

SOUPS & SALADS

☑ ☑ Tomato soup	340/370
☑ ☑ Mushroom soup	340/370
☑ ☑ French onion soup	340/370
☑ ☑ Potato celery soup	340/370
☑ ☑ Thai coconut milk tom kha gai	340/370
☑ ☑ Consomme` clear soup	340/370
☑ ☑ Sweet corn soup	340/370
☑ ☑ Manchow soup	340/370
☑ ☑ Lemon coriander soup	340/370
☑ ☑ Quinoa salad (Vegetarian or chicken)	430/450
☑ ☑ Glass noodle salad (Vegetarian or chicken)	430/450
☑ ☑ Lettuce & tomato salad with vinaigrette dressing (Vegetarian or chicken)	430/450
☑ Green salad	320

SNACKS

☑ Kentucky fried chicken Served with french fries & coleslaw	660
☑ ☑ Kolkata rolls Shredded spicy vegetables/chicken roll served with mint & tomato sauce	450/470
☑ ☑ Chilli cheese toast A spicy open cheese sandwich with vegetables/ chicken	400/450
☑ ☑ Club sandwich Garnished double-decker with vegetables/ chicken served with potato wafers	400/450
☑ Pakoras Batter fried seasonal vegetables/ paneer	400/450
☑ ☑ Garlic bread with cheese Classic garlic bread with cheese or chicken	360/400
☑ ☑ Grilled sandwich Grilled or regular vegetables/ cheese/ chicken, served with potato wafers	360/400/430
☑ ☑ French fries Deep-fried potato fingers salted/ masala	310/340
☑ ☑ Momos Tibetan dumplings with chicken or vegetables	360/400

INDIAN STARTERS

■ Mutton seekh kebab	600
■ Tandoori murg (half/ full)	600/1200
■ Murg kalonjee tikka	600
■ Fish/ chicken achari kebab	600
■ Murg malai tikka	600
■ Murg kasoori kebab	600
■ Murg tikka	600
■ Paneer shabnam tikka	550
■ Paneer pudina tikka	530
■ Aloo guldasta	530
■ Vegetable seekh kebab	530
■ Tandoori vegetable skewers	530

CHINESE STARTERS

■ Sesame honey chicken	600
■ Salt and pepper chicken	600
■ Chicken spring rolls	500
■ Chilli paneer	600
■ Mushroom salt and pepper	600
■ Honey chilli potato	500
■ Vegetable spring rolls	500

CONTINENTAL STARTERS

■ Fish finger or fish & chips	680
■ Chicken wings in barbeque sauce	600
■ Chicken nuggets	500
■ Grilled vegetable skewers	500

PIZZA

■ ■ Calzone	650
Oven baked folded pizza with 3 toppings of your choice	
■ Margherita	700
Classic marinara sauce and mozzarella cheese	
■ Vegetarian pizza (any 3 toppings)	720
Classic combination of marinara sauce, choice of 3 toppings & mozzarella cheese	
■ Pepperoni	850
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
Tandoori chicken, 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> | 900 |
| <p> ■ Fish steak sizzler
 Served with sauté vegetables, chateau potatoes,
 grilled tomatoes and garlic bread </p> | 900 |
| <p> ■ Mutton steak sizzler
 Served with sauté vegetables, chateau potatoes,
 grilled tomatoes and garlic bread </p> | 900 |
| <p> ■ Vegetable sizzler
 Grilled cottage cheese, mushrooms and capsicum topped
 with ragout sauce, served with sauté vegetables </p> | 800 |
| <p> ■ Chicken stroganoff
 Chicken julienne cooked in a rich demi-glace served
 with sauté vegetables on a bed of buttered rice </p> | 720 |
| <p> ■ Chicken stewed casserole
 Stewed chicken cooked with carrot and potatoes, served
 with sauté vegetables & garlic bread </p> | 720 |
| <p> ■ Chicken Mexican
 Boneless chicken in paprika sauce served
 with sauté vegetables and garlic bread </p> | 720 |
| <p> ■ Grilled chicken
 Grilled supreme in veloute served with
 sauté vegetables and garlic bread </p> | 720 |
| <p> ■ Spaghetti
 Carbonara/ arrabiata/ aglio olio
 with vegetables, chicken or bacon </p> | 680/700/720 |
| <p> ■ Vegetable moussaka
 Aubergines stuffed with tomato concasse baked
 with grated cheese, served with garlic bread </p> | 680 |
| <p> ■ Vegetable aux-gratin
 Diced vegetables in a white sauce, baked
 with grated cheese, served with garlic bread </p> | 680 |
| <p> ■ Babycorn & mushroom in spinach
 A combination of babycorn and mushroom in
 a spinach sauce, served with garlic bread </p> | 680 |
| <p> ■ Potato gnocchi
 A blend of potato, capsicum and mushroom in
 a tangy tomato sauce served with garlic bread </p> | 680 |

CHINESE MAIN COURSE

CHOICE OF SAUCES

- Hoisin / lemon coriander / oyster / blackbean /Schezwan

CHOICE OF PROTEIN

- Prawns 900
- Fish 800
- Chicken 700
- Shiitake mushroom & black fungus 700
- Vegetables 680

- ■ Khao suey (cottage cheese or chicken) 700/800
Noodles with cottage cheese / chicken
in a coconut milk broth and toppings
- ■ Thai curry (red or green) 680/740
Choice of classic Thai red / green / masaman curry
with vegetables or chicken
- Chilli chicken 680
Classic chilli chicken with onions & capsicum
- Vegetable manchurian 680
Tangra style vegetable manchurian nuggets in a spicy red sauce
- Spinach in hot garlic sauce 680
Tangra style spinach and babycorn tossed in a hot garlic sauce

RICE & NOODLES

- ■ Burnt garlic fried rice 430/450/520
Choice of vegetable / chicken / prawns
- ■ Schezwan garlic fried rice 430/450/520
Choice of vegetable / chicken / prawns
- ■ Udon noodles 430/450/520
Choice of vegetable / chicken / prawns
- ■ Chilli garlic chowmein 430/450/520
Choice of vegetable / chicken / prawns
- ■ American chopsuey 550/600
Classic American fried noodles & vegetable or chicken chopsuey gravy

INDIAN MAIN COURSE

■ Keema matar	860
Traditional mutton, matar & keema	
■ Rogan josh	860
A Kashmiri mutton delicacy cooked with exotic spices	
■ Mutton rara	860
A rich Mughlai delicacy with keema in a thick gravy	
■ Awadhi korma	740
Authentic Awadhi korma with a choice of paneer / chicken / mutton / prawns	
■ Purani dilli safed korma	740
Safed korma with a choice of paneer / chicken / mutton / prawns	
■ Chettinad masala	740
Tamilian style Chettinad masala curry with paneer / chicken / mutton / prawns	
■ Butter chicken	740
Tandoori chicken finished with a classic buttery tomato gravy	
■ Chicken lababdar	740
Chicken in a Mughlai cashew and melon seeds gravy	
■ Malai kofta	690
Cottage cheese dumplings stuffed with dry fruits in a cashew & melon seeds gravy	
■ Paneer tikka masala	690
Cottage cheese grilled in a clay oven & cooked in a thick gravy	
■ Paneer makhani	690
Chunks of cottage cheese simmered in a buttery tomato gravy	
■ Karahi paneer	690
Cubes of paneer cooked traditionally in a karahi with predominant capsicum flavour	
■ Paneer capsicum bhujji	690
Scrambled cottage cheese with onions, tomato and capsicum	
■ Palak paneer	690
Cottage cheese chunks in creamed spinach	
■ Saag khumb	690
Spinach and mushrooms in Mughlai style	
■ Dum aloo kashmiri	640
A traditional Kashmiri recipe of potatoes in a tomato gravy	
■ Aaj ki sabzi	640
Seasonal fresh vegetables	
■ Channa pindi	640
White gram cooked with tomatoes and tangy spices	
■ Aloo jeera	530
A famous combination of jeera and aloo garnished with coriander leaves	

■ Punjabi kadi pakora	530
■ Punjabi style besan kadi with vegetable pakoras	
■ Kashmiri rajmah	530
■ Kashmiri style rajmah	
■ Dal makhani	530
■ A smooth combination of whole black lentils, spices and butter	
■ Dal tadka	530
■ Yellow lentils tempered with light spices	
■ Choice of raita	360
■ Burrani / boondi / mixed vegetable / pineapple	
■ Papad basket	180
■ Masala papad / roasted papad	

RICE & ROTIS

■ Chicken dum biryani	800
■ Layered fragrant dum basmati & chicken served with raita	
■ Mutton dum biryani	800
■ Layered fragrant dum basmati & mutton served with raita	
■ Vegetable dum biryani	660
■ Layered fragrant dum basmati & vegetables served with raita	
■ Jeera rice	440
■ Basmati rice tempered with cumin seeds	
■ Vegetable pulao	460
■ Pulao cooked with fresh vegetables and nuts	
■ Steamed rice	440
■ Steamed basmati rice	
■ Stuffed kulcha	150
■ Aloo / vegetable / paneer	
■ Naan	100
■ Olive naan / garlic naan / butter naan	
■ Lacha parantha / pudina parantha / mirchi parantha	100
■ Missi roti	80
■ Tandoori roti	60

DESSERT

■ Strawberry or blueberry cheese cake	350
■ Chocolate cake with ice cream	330
■ Coffee crème brulee	300
■ Brownie	300
■ Banana split	300
■ Kheer	300
■ Gulab jamun	250
■ Choice of ice cream	250
■ Vanilla, strawberry, chocolate, mango and butter scotch.	