



**The** Chalets Naldehra



## **ROOM SERVICE / LAWN MENU**

**Lunch : 1:00 PM - 3:30 PM**

**Snacks : 4:00 PM - 7:30 PM**

**Dinner : 7:30 PM - 10:00 PM**

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**All Government taxes extra as applicable.**

**@Chalets.Naldehra**

## BEVERAGES

☑ Espresso	275
☑ Espresso Americano	275
☑ Cappuccino	275
☑ Café latte	275
☑ Cold coffee	275
☑ Ice latte	275
☑ Ice Americano	275
☑ Affogato	285
☑ Masala chai	145
☑ Dip tea	145
(Kangra Himalayan amrit, English breakfast, Earl grey, Assam, Darjeeling)	
☑ Ice tea	265
(Lemon, peach, passionfruit, elderflower)	
☑ Fresh lime soda or water	265
☑ Saffron kawah	265
☑ Lassi- sweet or salted	285
☑ Shakes & smoothies	285
(Banana, papaya, blueberry, strawberry)	
☑ Seasonal fresh juice	305
(Sugarcane, orange, sweetlime, watermelon)	
☑ In house kombucha by glass or bottle	255/705
(Passion fruit, lemon, peach, elderflower)	
☑ Canned juice	215
(Apple, pineapple, litchi, mango)	
☑ Aerated soda	165
(Coke, Sprite, Limca, Diet Coke)	
☑ Bottle water	125
☑ Red Bull	225
☑ Tonic Water	225

## BREAKFAST

☑ Seasonal fruit platter	340
☑ Cereal with milk	285
(Muesli, cornflakes, chocos)	
☑ Toast with butter & preserves	155
☑ Baked beans on toast	405
☑ Eggs to order	380
(Stuffed omelette, fried egg, boiled eggs, egg bhurji, scrambled eggs, poached eggs)	
☑ Cheese & cold cuts	645
☑ Chicken sausages	405
☑ Bacon	445
☑ American pancake	405
☑ Stuffed parantha with curd	480
☑ Chole bhature	480
☑ Puri bhaji	480
☑ Choice of dosa masala or plain	405
☑ Uthappam	405
☑ Idly or vada (pre-order)	405

## SOUPS & SALADS

■	Tomato soup	395
■	Mushroom soup	395
■	Hot n sour soup	395
■	Potato celery soup	395
■	Consomme` clear soup	395
■	Sweet corn soup	395
■	Manchow soup	395
■	Lemon coriander soup	395
■	Quinoa salad	440
	(A nutritious dish with quinoa, diced vegetables, herbs, paprika and a light lemon olive oil dressing)	
■	Greek Salad	440
	(A rustic salad with chunky tomatoes, cucumbers, bell peppers, onion, olives and feta cheese)	
■	Volgen Salad	440
	(Cucumbers served with a smooth, creamy yogurt dressing)	
■	Protein salad	440
	(A protein dense salad combined with fresh vegetables and a light dressing)	
■	Green salad	325
	(Garden green salad)	

## SNACKS

■	Kentucky fried chicken	660
	Served with french fries & coleslaw	
■	Kolkata rolls	455/475
	Shredded spicy vegetables / chicken roll served with mint & tomato sauce	
■	Chilli cheese toast	435/455
	A spicy open cheese sandwich with vegetables / chicken	
■	Club sandwich	425/455
	Garnished double-decker with vegetables / chicken served with potato wafers	
■	Garlic bread with cheese	455/485
	Classic garlic bread with cheese or chicken	
■	Grilled sandwich	455/485
	Grilled or regular vegetables / cheese / chicken served with potato wafers	
■	Pakorras	430/465
	Batter fried seasonal vegetables / paneer	
■	Momos	385/430
	Tibetan dumplings with vegetables or chicken	
■	French fries	345/365
	Deep-fried potato fingers salted / masala	

## INDIAN STARTERS

■ Mutton seekh kebab	705
■ Tandoori murg (half/full)	705/1210
■ Murg kalonjee tikka	705
■ Fish / chicken achari kebab	705
■ Murg malai tikka	705
■ Murg kasoori kebab	705
■ Murg tikka	705
■ Paneer shabnam tikka	640
■ Paneer pudina tikka	620
■ Aloo guldasta	620
■ Vegetable seekh kebab	560
■ Tandoori vegetable skewers	560

## CHINESE STARTERS

■ Sesame honey chicken	670
■ Salt and pepper chicken	670
■ Chicken spring rolls	670
■ Chilli paneer	645
■ Mushroom salt and pepper	645
■ Honey chilli potato	550
■ Vegetable spring rolls	550

## CONTINENTAL STARTERS

■ Fish fingers or fish & chips	710
■ Chicken wings in barbeque sauce	670
■ Chicken nuggets	550
■ Grilled vegetable skewers	550

## PIZZA

■ Vegetarian pizza (any three toppings)	830
Classic combination of marinara sauce, choice of three toppings & three cheese	
■ Non-Vegetarian pizza (any three toppings)	945
Classic combination of marinara sauce, choice of three toppings & three cheese	
■ Calzone	795
Oven baked folded pizza with three toppings of your choice	
■ Extra toppings vegetarian	35
Onion, spinach, bell pepper, garlic, caramelised onions, basil, mushroom, rosemary, black olives, sweet corn	
■ Extra toppings non-vegetarian	70
Chicken tikka, shredded chicken, chicken sausage, bacon	

## CONTINENTAL MAIN COURSE

- **Mutton steak sizzler** 1145  
Served with sauté vegetables, chateau potatoes, grilled tomatoes and garlic bread
- **Chicken steak sizzler** 1090  
Served with sauté vegetables, chateau potatoes, grilled tomatoes and garlic bread
- **Fish steak sizzler** 1090  
Served with sauté vegetables, chateau potatoes, grilled tomatoes and garlic bread
- **Vegetable sizzler** 890  
Grilled cottage cheese, mushrooms and capsicum topped with ragout sauce, served with sauté vegetables
- **Chicken stroganoff** 805  
Chicken julienne cooked in a rich demi-glace served with sauté vegetables on a bed of buttered rice
- **Chicken stewed casserole** 805  
Stewed chicken cooked with carrot and potatoes, served with sauté vegetables & garlic bread
- **Chicken Mexican** 805  
Boneless chicken in paprika sauce served with sauté vegetables and garlic bread
- **Grilled chicken** 805  
Grilled supreme in veloute served with sauté vegetables and garlic bread
- ■ **Spaghetti** 805  
Carbonara / arrabiata / aglio olio with vegetables, chicken or bacon
- **Vegetable moussaka** 770  
Aubergines stuffed with tomato concasse baked with grated cheese, served with garlic bread
- **Vegetable aux-gratin** 770  
Diced vegetables in a white sauce, baked with grated cheese, served with garlic bread
- **Babycorn & mushroom in spinach** 770  
A combination of babycorn and mushroom in a spinach sauce, served with garlic bread
- **Potato gnocchi** 770  
A blend of potato, capsicum and mushroom in a tangy tomato sauce served with garlic bread

## CHINESE MAIN COURSE

### Choice of sauces

- Hoisin / lemon coriander / oyster / blackbean / Schezwan

### Choice of protein

- Prawns 1145
- Fish 945
- Chicken 785
- Shiitake mushroom & black fungus 785
- Vegetables 710
- ■ Khao suey 790/890  
Noodles with cottage cheese / chicken  
in a coconut milk broth and toppings
- ■ Thai curry 770/870  
Choice of classic Thai red / green / masaman curry  
with vegetables or chicken
- Chilli chicken 765  
Classic chilli chicken with onions and capsicum
- Vegetable Manchurian 765  
Tangra chinese vegetable manchurian nuggets in a spicy red sauce
- Spinach in hot garlic sauce 765  
Tangra style spinach and babycorn tossed in a hot garlic sauce

## RICE & NOODLES

- ■ Burnt garlic fried rice 485/510/610  
Choice of vegetables / chicken / prawns
- ■ Schezwan garlic fried rice 485/510/610  
Choice of vegetables / chicken / prawns
- ■ Udon noodles 485/510/610  
Choice of vegetables / chicken / prawns
- ■ Chilli garlic chowmein 485/510/610  
Choice of vegetables / chicken / prawns
- ■ American chopsuey (vegetables or chicken) 595/640  
Classic American fried noodles with vegetables or chicken chopsuey gravy

## INDIAN MAIN COURSE

■ Keema matar	970
Traditional mutton, matar & keema	
■ Rogan josh	970
A Kashmiri mutton delicacy cooked with exotic spices	
■ Mutton rara	970
A rich Mughlai delicacy with keema in a thick gravy	
■ Butter chicken	850
Tandoori chicken finished with a classic buttery tomato gravy	
■ Chicken lababdar	850
Chicken in a Mughlai cashew and melon seeds gravy	
■ Chicken Curry	850
(Home style chicken curry)	
■ Chettinad masala	850
Tamilian style Chettinad masala curry with paneer / chicken / mutton / prawns	
■ Paneer tikka masala	795
Cottage cheese grilled in a clay oven & cooked in a thick gravy	
■ Paneer makhani	795
Chunks of cottage cheese simmered in a buttery tomato gravy	
■ Karahi paneer	795
Cubes of paneer cooked traditionally with predominant capsicum flavour	
■ Paneer capsicum bhurji	795
Scrambled cottage cheese with onions, tomato and capsicum	
■ Palak paneer	795
Cottage cheese chunks in creamy spinach	
■ Malai kofta	745
Cottage cheese dumplings with dry fruits in a cashew & melon seeds gravy	
■ Saag khumb	740
Spinach and mushrooms in Mughlai style	
■ Dum aloo Kashmiri	730
A traditional Kashmiri recipe of potatoes in a tomato gravy	
■ Dal makhani	640
A smooth combination of whole black lentils, spices & butter	
■ Aaj ki sabzi	685
Seasonal fresh vegetables	
■ Channa pindi	685
White gram cooked with tomatoes and tangy spices	
■ Aloo jeera	595
A famous combination of jeera and aloo garnished with coriander leaves	

<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Punjabi kadi pakora</b> <span style="float: right;">595</span>  Punjabi style besan kadi with vegetable pakoras </li> <li> <span style="color: green;">■</span> <b>Kashmiri rajmah</b> <span style="float: right;">595</span>  Kashmiri style rajmah </li> <li> <span style="color: green;">■</span> <b>Dal tadka</b> <span style="float: right;">595</span>  Yellow lentils tempered with light spices </li> <li> <span style="color: green;">■</span> <b>Choice of raita</b> <span style="float: right;">385</span>  Burrani / boondi / mixed vegetable / pineapple </li> <li> <span style="color: green;">■</span> <b>Papad basket</b> <span style="float: right;">210</span>  Masala papad / roasted papad </li> </ul>
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## RICE & ROTIS

<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Mutton dum biryani</b> <span style="float: right;">990</span>  A royal dish with layers of fragrant basmati &amp; mutton served with raita </li> <li> <span style="color: red;">■</span> <b>Chicken dum biryani</b> <span style="float: right;">890</span>  A royal dish with layers of fragrant basmati &amp; chicken served with raita </li> <li> <span style="color: green;">■</span> <b>Vegetable dum biryani</b> <span style="float: right;">725</span>  A royal dish with layers of fragrant basmati&amp; vegetables served with raita </li> <li> <span style="color: green;">■</span> <b>Jeera rice</b> <span style="float: right;">495</span>  Basmati rice tempered with cumin seeds </li> <li> <span style="color: green;">■</span> <b>Vegetable pulao</b> <span style="float: right;">505</span>  Pulao cooked with fresh vegetables &amp; nuts </li> <li> <span style="color: green;">■</span> <b>Steamed rice</b> <span style="float: right;">465</span>  Steamed basmati rice </li> <li> <span style="color: green;">■</span> <b>Stuffed kulcha</b> <span style="float: right;">175</span>  Aloo / vegetable / paneer </li> <li> <span style="color: green;">■</span> <b>Naan</b> <span style="float: right;">135</span>  Olive naan / garlic naan / butter naan </li> <li> <span style="color: green;">■</span> <b>Lacha parantha / pudina parantha / mirchi parantha</b> <span style="float: right;">135</span> </li> <li> <span style="color: green;">■</span> <b>Missi roti</b> <span style="float: right;">95</span> </li> <li> <span style="color: green;">■</span> <b>Tandoori roti</b> <span style="float: right;">75</span> </li> </ul>
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## DESSERT

<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Chocolate cake with ice cream</b> <span style="float: right;">420</span> </li> <li> <span style="color: red;">■</span> <b>Strawberry or blueberry cheese cake</b> <span style="float: right;">395</span> </li> <li> <span style="color: red;">■</span> <b>Coffee crème brulee</b> <span style="float: right;">365</span> </li> <li> <span style="color: red;">■</span> <b>Brownie</b> <span style="float: right;">365</span> </li> <li> <span style="color: green;">■</span> <b>Banana split</b> <span style="float: right;">365</span> </li> <li> <span style="color: green;">■</span> <b>Kheer</b> <span style="float: right;">365</span> </li> <li> <span style="color: green;">■</span> <b>Gulab jamun</b> <span style="float: right;">295</span> </li> <li> <span style="color: green;">■</span> <b>Choice of ice cream</b> <span style="float: right;">295</span>  Vanilla, strawberry, chocolate, mango &amp; butter scotch </li> </ul>
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