



THE GARDEN PAVILION

SCAN TO VIEW MENU



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.

@Chalets.Naldehra

BEVERAGES

☑ Espresso	245
☑ Espresso Americano	245
☑ Cappuccino	245
☑ Café latte	245
☑ Cold coffee	245
☑ Affogato	265
☑ Ice latte	245
☑ Ice Americano	245
☑ Masala chai	125
☑ Dip tea	125
(Kangra Himalayan amrit, English breakfast, Earl grey, Assam, Darjeeling)	
☑ Ice tea	225
(Lemon, peach, passionfruit, elderflower)	
☑ Fresh lime soda or water	225
☑ Saffron kawah	225
☑ Lassi- sweet or salted	245
☑ Shakes & smoothies	245
(Banana, papaya, blueberry, strawberry)	
☑ Seasonal fresh juice	265
(Sugarcane, orange, sweetlime, watermelon)	
☑ In house kombucha by glass or bottle	245/690
(Passion fruit, lemon, peach, elderflower)	
☑ Canned juice	185
(Apple, pineapple, litchi, mango)	
☑ Aerated soda	145
(Coke, Sprite, Limca, Diet Coke)	
☑ Bottle water	125
☑ Red Bull	225
☑ Tonic Water	225

BREAKFAST

☑ Seasonal fruit platter	290
☑ Cereal with milk	245
(Muesli, cornflakes, chocos)	
☑ Toast with butter & preserves	145
☑ Baked beans on toast	345
☑ Eggs to order	345
(Stuffed omelette, fried egg, boiled eggs, egg bhurji, scrambled eggs, poached eggs)	
☑ Cheese & cold cuts	545
☑ Chicken sausages	345
☑ Bacon	395
☑ American pancake	345
☑ Stuffed parantha with curd	445
☑ Chole bhature	445
☑ Puri bhaji	445
☑ Choice of dosa masala or plain	345
☑ Uthappam	345
☑ Idly or vada (pre-order)	345

SOUPS & SALADS

■ Tomato soup	345
■ Mushroom soup	345
■ ■ Hot and sour soup	345
■ ■ Potato celery soup	345
■ ■ Consomme` clear soup	345
■ ■ Sweet corn soup	345
■ ■ Manchow soup	345
■ ■ Lemon coriander soup	345
■ Quinoa salad (A nutritious dish with quinoa, diced vegetables, herbs, paprika and a light lemon olive oil dressing)	390
■ Greek salad (A rustic salad with chunky tomatoes, cucumbers, bell peppers, onion, olives and feta cheese)	390
■ Volgen salad (Cucumbers served with a smooth, creamy yogurt dressing)	390
■ Protein salad (A protein dense salad combined with fresh vegetable and a light dressing)	390
■ Green salad (Garden green salad)	265

SNACKS

■ Kentucky fried chicken Served with french fries & coleslaw	545
■ ■ Kolkata rolls Shredded spicy vegetables / chicken roll served with mint & tomato sauce	415/445
■ ■ Chilli cheese toast A spicy open cheese sandwich with vegetables / chicken	415/445
■ ■ Club sandwich Garnished double-decker with vegetables / chicken served with potato wafers	415/445
■ ■ Garlic bread with cheese Classic garlic bread with cheese or chicken	390/445
■ ■ Grilled sandwich Grilled or regular vegetables / cheese / chicken served with potato wafers	415/445
■ Pakoras Batter fried seasonal vegetables / paneer	390/445
■ ■ Momos Tibetan dumplings with vegetables or chicken	345/390
■ French fries Deep-fried potato fingers salted / masala	315/345

INDIAN STARTERS

■ Mutton seekh kebab	645
■ Tandoori murg (half/full)	645/1090
■ Murg kalonjee tikka	645
■ Fish or chicken achari kebab	645
■ Murg malai tikka	645
■ Murg kasoori kebab	645
■ Murg tikka	645
■ Paneer shabnam tikka	590
■ Paneer pudina tikka	590
■ Aloo guldasta	490
■ Vegetable seekh kebab	490
■ Tandoori vegetable skewers	490

CHINESE STARTERS

■ Sesame honey chicken	590
■ Salt and pepper chicken	590
■ Chicken spring rolls	590
■ Chilli paneer	545
■ Mushroom salt and pepper	545
■ Honey chilli potato	490
■ Vegetable spring rolls	490

CONTINENTAL STARTERS

■ Fish fingers or fish & chips	690
■ Chicken wings in barbeque sauce	590
■ Chicken nuggets	490
■ Grilled vegetable skewers	490

PIZZA

■ Vegetarian pizza (any three toppings) Classic combination of marinara sauce, choice of three toppings & three cheese	790
■ Non-Vegetarian pizza (any three toppings) Classic combination of marinara sauce, choice of three toppings & three cheese	845
■ Calzone Oven baked folded pizza with three toppings of your choice	745
■ Extra toppings vegetarian Onion, spinach, bell pepper, garlic, caramelised onions, basil, mushroom, rosemary, black olives, sweet corn	35
■ Extra toppings non-vegetarian Chicken tikka, shredded chicken, chicken sausage, bacon, pepperoni	70

CONTINENTAL MAIN COURSE

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| ■ | Mutton steak sizzler | 1045 |
| | Served with sauté vegetables, chateau potatoes, grilled tomatoes and garlic bread | |
| ■ | Chicken steak sizzler | 990 |
| | Served with sauté vegetables, chateau potatoes, grilled tomatoes and garlic bread | |
| ■ | Fish steak sizzler | 990 |
| | Served with sauté vegetables, chateau potatoes, grilled tomatoes and garlic bread | |
| ■ | Vegetable sizzler | 790 |
| | Grilled cottage cheese, mushrooms and capsicum topped with ragout sauce, served with sauté vegetables | |
| ■ | Chicken stroganoff | 745 |
| | Chicken julienne cooked in a rich demi-glace served with sauté vegetables on a bed of buttered rice | |
| ■ | Chicken stewed casserole | 745 |
| | Stewed chicken cooked with carrot and potatoes, served with sauté vegetables & garlic bread | |
| ■ | Chicken Mexican | 745 |
| | Boneless chicken in paprika sauce served with sauté vegetables and garlic bread | |
| ■ | Grilled chicken | 745 |
| | Grilled supreme in veloute served with sauté vegetables and garlic bread | |
| ■ | ■ Spaghetti | 745 |
| | Carbonara / arrabiata / aglio olio with vegetables, chicken or bacon | |
| ■ | Vegetable moussaka | 690 |
| | Aubergines stuffed with tomato concasse baked with grated cheese, served with garlic bread | |
| ■ | Vegetable aux-gratin | 690 |
| | Diced vegetables in a white sauce, baked with grated cheese, served with garlic bread | |
| ■ | Babycorn & mushroom in spinach | 690 |
| | A combination of babycorn and mushroom in a spinach sauce, served with garlic bread | |
| ■ | Potato gnocchi | 690 |
| | 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 1045
- Fish 845
- Chicken 745
- Shiitake mushroom & black fungus 745
- Vegetables 690

- ■ Khao suey 690/790
Noodles with cottage cheese / chicken
in a coconut milk broth and toppings
- ■ Thai curry 690/790
Choice of classic Thai red / green / masaman curry
with vegetables or chicken
- Chilli chicken 745
Classic chili chicken with onions & capsicum
- Vegetable manchurian 645
Tangra style vegetable manchurian nuggets in a spicy red sauce
- Spinach in hot garlic sauce 645
Tangra style spinach and babycorn tossed in a hot garlic sauce

RICE & NOODLES

- ■ Burnt garlic fried rice 445/490/590
Choice of vegetables / chicken / prawns
- ■ Schezwan garlic fried rice 445/490/590
Choice of vegetables / chicken / prawns
- ■ Udon noodles 445/490/590
Choice of vegetables / chicken / prawns
- ■ Chilli garlic chowmein 445/490/590
Choice of vegetables / chicken / prawns
- ■ American chopsuey (Vegetables or chicken) 545/590
Classic American fried noodles & vegetables or chicken chopsuey gravy

INDIAN MAIN COURSE

■ Keema matar	890
Traditional mutton, matar & keema	
■ Rogan josh	890
A Kashmiri mutton delicacy cooked with exotic spices	
■ Mutton rara	890
A rich Mughlai delicacy with keema in a thick gravy	
■ Butter chicken	790
Tandoori chicken finished with a classic buttery tomato gravy	
■ Chicken lababdar	790
Chicken in a Mughlai cashew and melon seeds gravy	
■ Chicken Curry	790
(Home style chicken curry)	
■ Chettinad masala	790
Tamilian style Chettinad masala curry with paneer / chicken / mutton / prawns	
■ Paneer tikka masala	745
Cottage cheese grilled in a clay oven & cooked in a thick gravy	
■ Paneer makhani	745
Chunks of cottage cheese simmered in a buttery tomato gravy	
■ Karahi paneer	745
Cubes of paneer cooked traditionally with predominant capsicum flavour	
■ Paneer capsicum bhurji	745
Scrambled cottage cheese with onions, tomato and capsicum	
■ Palak paneer	745
Cottage cheese chunks in creamy spinach	
■ Malai kofta	690
Cottage cheese dumplings with dry fruits in a cashew & melon seeds gravy	
■ Saag khumb	690
Spinach and mushrooms in Mughlai style	
■ Dum aloo Kashmiri	690
A traditional Kashmiri recipe of potatoes in a tomato gravy	
■ Dal makhani	590
A smooth combination of whole black lentils, spices & butter	
■ Aaj ki sabzi	645
Seasonal fresh vegetables	
■ Channa pindi	645
White gram cooked with tomatoes and tangy spices	
■ Aloo jeera	545
A famous combination of jeera and aloo garnished with coriander leaves	

<ul style="list-style-type: none"> ■ Punjabi kadi pakora 545 Punjabi style besan kadi with vegetable pakoras ■ Kashmiri rajmah 545 Kashmiri style rajmah ■ Dal tadka 545 Yellow lentils tempered with light spices ■ Choice of raita 345 Burrani / boondi / mixed vegetable / pineapple ■ Papad basket 190 Masala papad / roasted papad
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RICE & ROTIS

<ul style="list-style-type: none"> ■ Mutton dum biryani 890 A royal dish with layers of fragrant basmati & mutton served with raita ■ Chicken dum biryani 790 A royal dish with layers of fragrant basmati & chicken served with raita ■ Vegetable dum biryani 645 A royal dish with layers of fragrant basmati& vegetables served with raita ■ Jeera rice 445 Basmati rice tempered with cumin seeds ■ Vegetable pulao 445 Pulao cooked with fresh vegetables & nuts ■ Steamed rice 415 Steamed basmati rice ■ Stuffed kulcha 165 Aloo / vegetable / paneer ■ Naan 125 Olive naan / garlic naan / butter naan ■ Lacha parantha / pudina parantha / mirchi parantha 125 ■ Missi roti 85 ■ Tandoori roti 65
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DESSERT

<ul style="list-style-type: none"> ■ Chocolate cake with ice cream 390 ■ Strawberry or blueberry cheese cake 365 ■ Coffee crème brulee 325 ■ Brownie 325 ■ Banana split 325 ■ Kheer 325 ■ Gulab jamun 265 ■ Choice of ice cream 265 Vanilla, strawberry, chocolate, mango & butter scotch
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