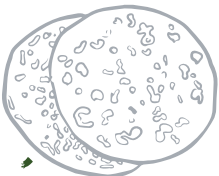
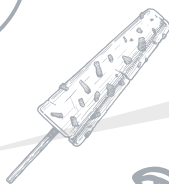
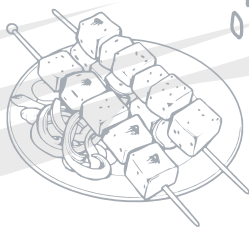
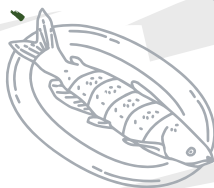


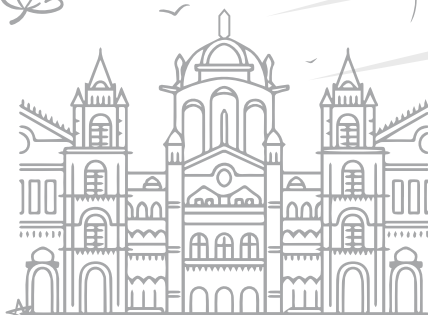


MULTI CUISINE RESTAURANT

RESTAURANT MENU







City of paneer sandwich wala,

One and only Jain soda water wala,

Some say Garg Puri wala,

World famous Dhaba Puran Singh,

have Chaat, tikki and gol gappe

like a king, No Showsha no bling

Let us take you to Ambala,

The gateway to Himalayas

Welcome to Ambalchi Tadka.



BREAK FAST (7.00 AM TO 10.00AM)

SEASONAL FRESH JUICE	155/-
SEASONAL CUT FRUIT	195/-
TOAST WITH BUTTER AND PRESERVES	135/-
EGGS TO ORDER (Choice of fried, boiled or plain / masala omelette, served with french fries)	180/-
IDL (steamed rice cake, served with sambar & chutney)	160/-
VADA (ground lentil pancakes deep fried and served with sambar and chutney)	180/-
POORI WITH BHAJI (flat rolled mini breads deep fried (4pcs.) and served with curried potatoed & pickle)	180/-
DOSA PLAIN	165/-
DOSA MASALA / ONION	175/-
GHEE UPMA	180/-
SEMIYA BATH	180/-
POHA	180/-
UTAPPAM (2PC)	180/-

SOUPS



VEG CLEAR SOUP	175/-
LEMON CORIANDER SOUP (Clear soup flavoured with coriander & lemon)	175/-
VEG MANCHOW SOUP (Veggies, crispy noodles flavored with soya & chilli)	185/-
VEG HOT & SOUR SOUP (Spicy & tangy soup flavoured with vegetables & chilli)	175/-
SWEET CORN SOUP (Sweet corn soup made with tender corn kernels, spices and herbs.)	175/-
CREAM OF VEGETABLE SOUP	195/-
CREAM OF MUSHROOM SOUP (Cream of mushroom soup made from scratch with freshly sliced mushrooms, onion, garlic, stock, cream)	195/-
TOMATO BASIL SOUP (This tomato basil soup is made with fresh tomatoes and basil. It has a smooth, rich tomato flavor)	195/-
CREAM OF BROCCOLI SOUP (soup prepared with broccoli, stock, and milk or cream as primary ingredients)	195/-



SOUPS

Non Veg

CHICKEN CLEAR SOUP	185/-	CHICKEN MANCHOW SOUP (veggies, crispy noodles flavored with soya & chilli)	195/-
CHICKEN LEMON CORIANDER SOUP (transparent soup prepared with ingredients like chicken & chicken stock, coriander, garlic, ginger, salt, and lemon juice.)	195/-	CREAM OF CHICKEN SOUP (thick & creamy soup made with puree of chicken and cream)	225/-
CHICKEN HOT & SOUR SOUP (spicy & tangy soup flavoured with vegetables & chilli)	195/-		

SALADS

GREEN SALAD	125/-
RUSSIAN SALAD	175/-
HAWAIN SALAD	175/-
MEXICAN SALAD	175/-
COLESLAW SALAD	175/-
CEASER SALAD	175/-



CHINESE OR ORIENTAL STARTERS

Veg

VEGETABLE MANCHURIAN (vegetarian dish that has vegetable dumplings in a tangy garlic sauce)	275/-
HONEY CHILLI POTATO (deep-fried french fries are tossed with honey & chilli garnished with sesame seeds)	275/-
VEG SPRING ROLL (a blend of fresh cabbage, carrots, and onions with a hint of seasoning, wrapped in a deliciously flaky and crispy spring wrap)	275/-
CRISPY FRIED VEGETABLES (deep-fried crunchy vegetables are tossed in spices)	275/-
CRISPY CORN (deep-fried crunchy sweet corn kernels are tossed in spices)	325/-
CHILLI BABYCORN (deep fried babycorn tossed in a soy sauce, chili sauce, tomato sauce & vinegar)	325/-
GOLDEN FRIED BABYCORN (crunchy deep fried flour battered finger cut babycorn tossed in spices)	325/-
CHILLI MUSHROOM (deep fried mushroom tossed in a soy sauce, chili sauce, tomato sauce & vinegar)	325/-

MUSHROOM SALT & PEPPER (mushroom tossed with salt, pepper & some spices)	325/-
CHILLI PANEER (flour coated paneer tossed in a soya sauce, chili sauce, tomato sauce & vinegar with diced onion, capsicum & chilli)	345/-
GINGER PANEER (flour coated paneer tossed in a soya sauce and ginger sauce, chili sauce, tomato sauce & vinegar with diced onion, & chilli)	345/-



CHINESE OR ORIENTAL STARTERS

Non Veg

CHILLI EGG

295/-

(flour coated deep fried egg tossed in a soya sauce, chili sauce, tomato sauce & vinegar with diced onion, capsicum & chilli)

CHILLI CHICKEN

375/-

(flour coated deep chicken tossed in sauces & vinegar with diced onion, capsicum & chilli)

CHICKEN SPRING ROLL

375/-

(a blend of fresh shredded chicken, cabbage, carrots, and onions with a hint of seasoning, wrapped in a deliciously flaky and crispy spring wrap)

LEMON CHICKEN

375/-

(chicken marinated with lemon juice and spices, offering a tangy, zesty flavor with a hint of smokiness)

SCHEZWAN CHICKEN

375/-

(szechwan chicken is a spicy Chinese chicken dish where the fried chicken is tossed in spicy, hot and flavourful schezwan sauce)

DRUMS OF HEAVEN

375/-

(spicy and crispy Indian-Chinese dish made with tender chicken wings marinated in a spicy sauce and deep-fried to a crispy golden-brown)

CHINESE ROAST CHICKEN

375/-

(chicken wings marinated in a spicy sauce and deep-fried to a crispy golden-brown and seasoning with spicy powder)

GINGER CHICKEN DRY

375/-

(tender chicken cooked with aromatic ginger and spices)

CHICKEN MANCHURIA

375/-

(flour coated deep fried chicken tossed with chinese spice in manchuria sauce)



DRAGON CHICKEN

375/-

HONEY CHICKEN

375/-

(deep fry coated chicken cubes, prepare sauce with oil, garlic, chili flakes, honey, salt, pepper, and soya sauce, topped with sesame seed)

CHILLI FISH

395/-

(flour coated deep fish tossed in a soya sauce, chili sauce, tomato sauce & vinegar with diced onion, capsicum & chilli)

FISH SALT & PEPPER

395/-

(crispy and flavorful salt and pepper fish recipe with a garlicky, peppery crust and tender, flaky inside)

SCHEZWAN FISH

395/-

(coated fish fillet is tossed in spicy, hot and flavourful schezwan sauce)

GINGER FISH

395/-

(flour coated deep fried fish tossed with aromatic ginger and spices)

GINGER PRAWNS

425/-

(flour coated deep fried prawns tossed with aromatic ginger and spices)

CHILLI PRAWNS

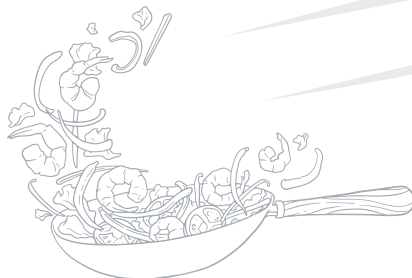
425/-

(flour coated deep fried prawn tossed in sauces & vinegar with diced onion, capsicum & chilli)

LOOSE PRAWNS

425/-

(flour coated deep fried prawn tossed with spices with chopped green chilli and garlic)



INDIAN & TANDOOR STARTERS

Veg

INDIAN - VEG

GREEN PEAS FRY 255/-

BABYCORN MAJESTIC 325/-
(batter coated babycorn tossed with indian spices)

BABYCORN 65 325/-
(battered coated babycorn prpared with flour, spices and herbs like curry leaves)

MUSHROOM PEPPER FRY 345/-
(light flour coated mushroom tossed with indian spices)

MUSHROOM-65 345/-
(battered coated mushroom prpared with flour, spices and herbs like curry leaves)

PANEER 65 365/-
(battered coated paneer prpared with flour, spices and herbs like curry leaves)

PANEER MAJESTIC 365/-
(tossed in red chilli powder and herbs)

TANDOORI - VEG

VEG SEEK KEBAB 275/-
(cooked mixed vegetable mixture is shaped around the skewers and grill in the clay oven)

HARA BHARA KEBAB 275/-
(fried patties made with spinach, peas and potatoes)

MAKAI METHI TIKKI 275/-
(this wholesome kabab is made with corn, paneer and methi)

DAHI KE KEBAB 275/-
(dahi ke kabab are shallow fried kababs madewith indian curd, gram flour, paneer, spices and herbs)

MALAI GOBI TIKKA 275/-
(gobi dresseed with malai , cream & kaju paste and barbequed)

MUSHROOM -65 345/-
(Mushrooms tossed with Curd, curry leaves, garlic, lemon and spices.)

MUSHROOM PEPPER FRY 345/-
(light flour coated mushroom tossed with indian spices)

MUSHROOM ACHARI TIKKA 345/-
(prepared with marinated button mushrooms with spices and pickle for flavour & other diced vegetables like capsicum and onions)

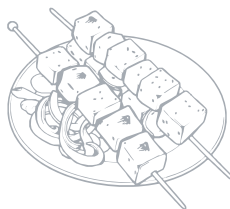
MALAI PANEER TIKKA 365/-
(a milky white marinade of garlic, ginger, yogurt,grated cheese, cream of paneer grilled in tandoor)

HARIYALI PANEER TTKKA 365/-
(Paneer is flavored with fresh green herbs, marinated in curd, skewered and then grilled to perfection.)

PANEER TIKKA ANGARA 365/-
(Delicious soft cubes of cottage cheese marinated with mix of aromatic herbs, chilli and grilled in tandoor)

PUDINA PANEER TIKKA 365/-
(paneer marinated in a spiced yogurt-based marinade, and add mint paste for flavour arranged on skewers and grilled in the clay oven)

PANEER TIKKA KALI MIRCH 365/-
(paneer marinated in a yogurt, cashewnut paste, fresh cream and rare spices especially black pepper marinade, arranged on skewers and grilled in the clay oven)



INDIAN & TANDOOR STARTERS

Non Veg

INDIAN NON - VEG

EGG PAKORA	295/-
CHICKEN PAKORA	345/-
CHICKEN MAJESTIC	375/-
CHICKEN FRY	375/-
CHICKEN -65	375/-
CHICKEN KALIMIRCH	375/-
APOLLO FISH	395/-
FISH FRY	395/-

PRAWNS FRY	425/-
MUTTON KEEMA BALLS	485/-
MUTTON FRY	485/-
MUTTON GHEE ROAST (BONE/ BONE LESS)	445/495
TANDOORI CHICKEN (HALF/FULL)	445/855
AMBALCHI TADKA SPCL NON VEG PLATTER (1 FISH,2 CHICKEN, 1MUTTON)	1495/-

TANDOORI NON- VEG

CHICKEN TIKKA 375/-
(chicken kebabs marinated in a fiery Angara spiced masalas, char-grilled to perfection)

HARA MIRCHI MURGH KABAB 375/-
(chicken barbequed with green chilli paste and masala)

MURGH MALAI KABAB 375/-
(a milky white marinade of garlic, ginger, yogurt,grated cheese, cream of chicken grilled in tandoor)

AFGHANI MURGH TIKKA 375/-
(chicken marinated with yogurt, kasoori methi,dried fenugreek leaves and few spices grilled in the oven.)

CHICKEN RESHMI TIKKA 375/-
(chicken coated in a delicate mixture of spices, then wrapped in a layer of egg.)

HARIYALI CHICKEN TIKKA 375/-
(chicken kebab made with aromatic green masala. The green paste used in this recipe made from mint, coriander and some aromatic indian spices.)

TANDOORI CHICKEN (FULL / HALF) 355 /555
(marinated of yogurt, garlic, garam masala, ginger, and cayenne pepper together and grilled in tandoor and packed with hot spices)

TANGDI KEBAB (FULL/HALF) 375/255

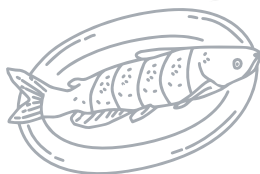
FISH TIKKA ANGARA 395/-
(spicy marinated fiery Angara spiced masalas, char-grilled to perfection)

GARLIC FISH TIKKA 395/-
(medium spice marinated fish in garlic flavour)

HARIYALI FISH TIKKA 395/-
(marinated in a mixture of flavourful spices and herbs and then grilled in tandoor)

MALAI FISH TIKKA 395/-
(a milky white marinade of garlic, ginger, yogurt,grated cheese, cream of fish grilled in tandoor)

BANJARA FISH TIKKA 395/-
(a taste of banjara every bite-rich and packed with hot spices)



Veg

CONTINENTAL STARTER

Non Veg

ROASTED PEANUT MASALA	135/-	CHICKEN CHIPS	375/-
BOILED PEANUT MASALA	135/-	FISH & CHIPS	445/-
FRENCH FRIES	135/-	FISH FINGERS	445/-
CASHEW NUT FRY	365/-		
CHEESE BALLS	365/-		

Veg

SANDWICH

Non Veg

VEG AND CHEESE SANDWICH (GRILLED/PLAIN)	195/-	CHICKEN TIKKA SANDWICH	275/-
VEG CLUB SANDWICH	255/-	NON VEG CLUB SANDWICH	355/-
PANEER TIKKA SANDWICH	225/-	CHICKEN GRILLED SANDWICH	245/-
		DICED CHICKEN & CHEESE SANDWICH	245/-

Veg

PIZZA'S

Non Veg

PIZZA MEXICANA	215/-	CHICKEN SAUSAGE PIZZA	285/-
PIZZA PRIMEVERA	215/-	CHICKEN MARGARITA PIZZA	285/-
PANEER TIKKA PIZZA	255/-	CHICKEN TIKKA PIZZA	285/-
CHILLI PANEER PIZZA	255/-	CHILLI CHICKEN PIZZA	285/-

Veg

BURGER

Non Veg

VEG BURGER	95/-	CHICKEN PATTY BURGER	155/-
VEG CHEESE PATTY BURGER	155/-	CHICKEN & CHEESE PATTY BURGER	215/-
VEG DOUBLE PATTY BURGER	185/-	CHICKEN DOUBLE PATTY BURGER	245/-
VEG & CHEESE DOUBLE PATTY BURGER	245/-	CHICKEN & CHEESE DOUBLE PATTY BURGER	305/-

MUNCHING FRIES

ROASTED PAPAD	105/-
MASALA PAPAD	125/-
STUFFED MASALA MIRCHI BHAJJI(4PC)	155/-
CHOICE OF VEG PAKORA (ONION,CABBAGE, PALAK,MIX VEG)	225/-
PANEER PAKORA	325/-

RAITA

CHOICE OF RAITA (Mix veg/pineapple/ boondhi/ cucumber)	175/-
CURD	95/-

CONTINENTAL

Non Veg

CHICKEN CHIPS	375/-
FISH & CHIPS	395/-
FISH FINGERS	395/-



CONTINENTAL MAINCOURSE PASTA'S

CHOICE OF PASTA VEG -

PENNE/SPAGHETTI / MACARONI SERVED WITH ARABIATA OR PRIMEVERA	355/-
PENNE /SPEGHETTI / MACARONI / SERVED WITH MUSHROOM SAUCE	355/-

CHOICE OF PASTA NON -VEG

CHOICE OF PASTA NON-VEG - PENNE/SPAGHETTI / MACARONI /FERFELLE/ SERVED WITH ARABIATA	385/-
PENNE /SPEGHETTI / MACARONI / SERVED WITH WHITE SAUCE	385/-

VEG



BOILED OR SAUTEY / VEGETABLES / BOILED CORN / GREEN PEAS	355/-
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VEGETABLE AU GRATIN (baked creamy bechamel sauce topped with grated cheese and gratinated)	385/-
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CORN SPINACH AU GRATIN (corn & spinach is baked with baked creamy bechamel sauce topped with grated cheese and gratinated)	385/-
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NON - VEG



CHICKEN STEAK WITH PEPPER SAUCE (grilled chicken steak with mushroom / pepper sauce)	395/-
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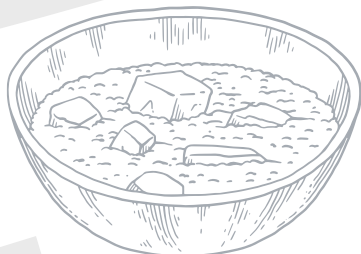
GRILLED CHICKEN	395/-
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GRILLED FILLET FISH (grilled fillet fish with sauteed veggies and lemon garlic sauce)	445/-
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MAIN COURSE INDIAN

Veg

YELLOW DAL TADKA (toor dal cooked and tempered with red chilli and cumin seeds)	225/-	MALAI KOFTA (cottage cheese vegetable dumplings fried in golden colour and simmered in cashewnut gravy and malai gravy)	345/-
DAL METHI	225/-	BABYCORN MUSHROOM MASALA	345/-
TOMATO DAL	225/-	LAHORI KOFTA	345/-
DAL MAKHANI (balck lentil cooked over night on slow fire with tomato and finished with butter and cream)	245/-	KADHAI PANEER (paner cooked in cashew nut and red gravy)	365/-
BENDAKAYA VEPUDU	245/-	PANEER KURCHAN	365/-
JEERA ALOO	245/-	PANEER BUTTER MASALA (cubes of cottage cheese simmered in cream, tomato and cashewnut gravy)	365/-
DUM ALOO	245/-	PALAK PANEER (chunks of cottage cheese cooked with puree of blanched spinach and spiced wth green chilli)	365/-
ALOO GOBI MUTTER	245/-	PANEER LABABDAR	365/-
VEG CHATPAT (seasonal veg cooked in tangy tomatoand cashew nut gravy)	295/-	MUTTER PANEER	365/-
VEGETABLE JALFREZI (it is dry curry, seasonal vegetables cooked in cashewnut and tomato gravy)	295/-	SHAHI PANEER	365/-
KADAI VEGETABLE	295/-	METHI CHAMAN	365/-
MIXED VEGETABLE CURRY	295/-	KAJU MASALA	415/-
LASOONI CORN PALAK (puree of palak and corn cooked and tempered wth garlic)	295/-		
DIWANI HANDI	295/-		
KHUMB MAKAI MASALA	315/-		



MAIN COURSE INDIAN

Non Veg

EGG BURJI	325/-
EGG MASALA	325/-
TELANGANA CHICKEN CURRY	345/-
PUNJABI CHICKE CURRY	345/-
ALLAM KODI KURA	345/-
MURGH METHI (chicken coooked in fenugrik and exotik spices)	345/-
MURGH CHATPAT	345/-
KADHAI CHICKEN (combination of chicken, black pepper and gravies ,onion, tomato, cahewnut and spices and grated with cheese)	345/-
BUTTER CHICKEN MASALA (chicken cooked in gravies of onion, tomato, cahewnut and with light spices in mild taste)	345/-
CHICKEN TIKKA MASALA (grilled chicken cooked in gravies of onion, tomato, cashewnut and hot spices)	345/-
CHICKEN RARA	345/-
MURGH LABABDAR	345/-
FISH TIKKA MASALA (cubes of fish cooked in tandoor and simmed with gravies of onion, tomato, cashewnut and hot spices)	365/-
FISH KALIA	365/-
PRAWN MASALA	395/-
MUTTON LAAL MAAS	455/-
PUNJABI MUTTON CURRY	455/-
MUTTON ROGAN JOSH (lamb cooked in hot rogan spices withrich gravy)	455/-
KEEMA MUTTER	455/-
ANDHRA MUTTON CURRY (cooked with south spices and red gravy)	455/-

ORIENTAL RICE & NOODLES

VEG	
FRIED RICE / SCHEZWAN / Burnt garlic / Ginger capsicum	235/255
JEERA FRIED RICE	255/-
NON VEG	
EGG FRIED RICE (Schezwan / Chilli garlic)	275/-
CHICKEN FRIED RICE (Schezwan /Chilli garlic)	295/-
MIX NON VEG FRIED RICE (Plain / schezwan)	355/-
VEG	
VEG SOFT NOODLES	235/-
VEG HAKKA NOODLES (MUSHROOM)	245/-
CHILLI GARLIC NOODLES / SCHEZWAN	245/-
SINGAPORE SOFT NOODLE	245/-
VEG PAN FRIED NOODLES	285/-
NON VEG	
CHICKEN SOFT NOODLES / SCHEZWAN /CHILLI GARLIC	275/-
CHILLI GARLIC NOODLES (EGG/CHICKEN)	245/275
EGG SOFT NOODLES / SCHEZWAN EGG NOODLES	245/275
CHICKEN PAN FRIED NOODLES	315/-
MIXED NON VEG NOODLES (PRAWN,CHICKEN, EGG) / PLAIN / SCHEZWAN)	355/-

Veg

ORIENTAL OR CHINESE GRAVIES

Non Veg

GOBI / VEG MANCHURIAN WET 275/-
(gobi or veg dumplings tossed
in the soya garlic sauce)

BABYCORN MANCHURIA WET 275/-

CHILLI BABYCORN WET 275/-

VEGETABLE IN HOT GARLIC SAUCE 275/-

CHILLI PANEER WET 325/-

GINGER PANEER WET 325/-

PANEER IN MANCHURIAN GRAVY 325/-



CHILLI CHICKEN WET 325/-
(diced chicken cooked in soya
and chilli sauce greavy)

GINGER CHICKEN WET 325/-
(deep fried chicken tossed in
ginger sauce)

CHICKEN IN MANCHURIA SAUCE 325/-
(deep fried chicken tossed in
manchurian sauce)

CHICKEN IN SCHEZWAN SAUCE 325/-
(chicken tossed in schezuan sauce)

CHICKEN IN HOT GARLIC SAUCE 325/-

PRAWN IN MANCHURIAN SAUCE 355/-

GINGER PRAWN WET 355/-
(deep fried prawns tossed in
ginger sauce)

GINGER FISH WET 355/-
(deep fried fish tossed in
ginger sauce)

CHILLI FISH WET 355/-
(diced fish cooked in soya and
chilli sauce gravy)

RICE & PULAO

STEAM RICE 155/-

CURD RICE 195/-

DAL RICE 225/-

SAMBAR RICE 225/-

PEAS PULAO 255/-

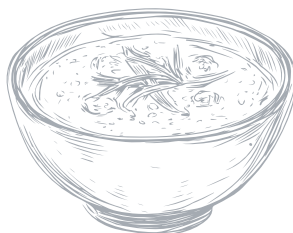
VEG PULAO 255/-

PANEER PULAO 355/-

CHOP SUEY

AMERICAN CHOPSUEY 275/335
■ (VEG /CHICKEN) ■

CHINESE CHOPSUEY 275/335
■ (VEG /CHICKEN) ■



Non Veg

BIRYANI

Veg

EGG BIRYANI	335/-
CHICKEN FRY PIECE BIRYANI	355/-
HYDERABADI CHICKEN DUM BIRYANI	355/-
CHICKEN TIKKA BIRYANI	355/-
HYDERABADI MUTTON DUM BIRYANI	415/-
MUTTON KEEMA BIRYANI	455/-

VEG DUM BIRYANI	325/-
PANEER BIRYANI	345/-
MUSHROOM BIRYANI	345/-
KAJU PANEER BIRYANI	355/-
KAJU BIRYANI	385/-

Non Veg

COMBOS

Veg

NON VEG CHINESE COMBO (2pc starter, chilli chicken gravy, noodles or flavoured rice, 1pc gulab jamun, salad)	395/-
NON VEG INDIAN COMBO (2 pc chicken starter, fish or chicken gravy, flavoured rice, dal, steam rice or 2pc phulka, 1pc desert, curd, papad)	495/-
CHICKEN FRY PIECE BIRYANI WITH ALOO PARATHA (2PC)	455/-
CHICKEN BIRYANI WITH CHICKEN CURRY, 2PC PHULKA)	599/-
CHICKEN BIRYANI WITH CHICKEN-65	599/-
MUTTON BIRYANI WITH CHILLI CHICKEN	650/-

VEG INDIAN COMBO (2pc veg starter, paneer curry, veg curry, flavoured rice, dal, steam rice or 2pc phulka, 1pc desert, curd, papad)	305/-
CHINESE VEG COMBO (2pc starter, chilli paneer wet, noodles or fried rice, 1pc desert, salad)	395/-
VEG BIRYANI COMBO: WITH 1.GOBI PARATHA, 1.ALOO PARATHA, CURD	375/-

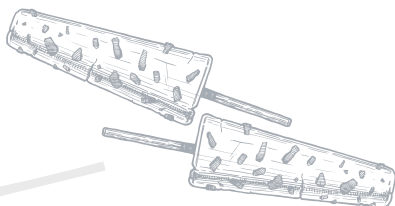
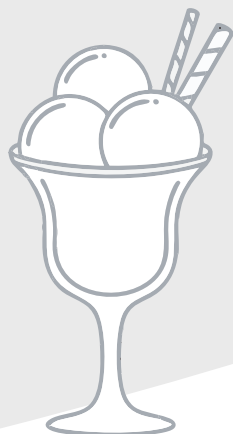
BREADS

ROTI PLAIN/ BUTTER ROTI	65/75
PLAIN NAAN/ BUTTER NAAN / GARLIC NAAN	65/75 /95
PHULKA	65/-
CHAPATI(PLAIN / BUTTER)	65/75
RUMALI ROTI	145/-

LACCHA PARATHA	75/-
CHOICE OF PARATHA (PUDINA, ALOO, GOBI, POTATO/ PANEER)	145/165
KULCHA (ONION/ MASALA PANEER)	145/165
KEEMA NAAN	195/-

DESERTS & ICE CREAM

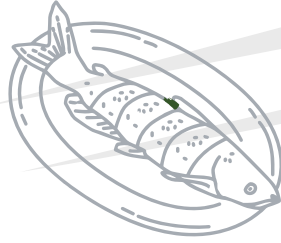
KHUBANI KA MEETHA	155/-
GULAB JAMUN	155/-
KALA JAMUN	155/-
FRUIT SALAD	155/-
GULAB JAMUN WITH ICE CREAM	195/-
FRUIT SALAD WITH ICE CREAM	195/-
CHOICE OF ICE CREAM (BUTTER SCOTCH,VANILLA, CHOCOLATE, STRAWBERRY, MANGO)	155/-
APPRICOT DELIGHT	225/-
RASMALAI	195/-



BEVERAGES

BREAD TOAST	55/-
COFFEE	125/-
TEA/LEMON ,GINGER,GREEN)	105/125-
LASSI	145/-
BOURNVITA	145/-
HORLICKS	145/-
HOT MILK / COLD MILK	195/110
BUTTER MILK / MASALA /PLAIN)	110/-
MILKSHAKES (VANILLA/ CHOCOLATE/ STRAWBERRY / MANGO)	195/-
FRUIT PUNCH	195/-
SEASONAL FRESH JUICE (MANGO,WATERMELON, MUSKMELON,ORANGE)	195/-
COLD COFFEE	195/-
COLD COFFEE WITH ICE CREAM	225/-
MINERAL WATER	45/-
SODA	45/-
FRESH LIME SODA	95/-
AERATED BEVERAGE(330ML)	95/-
DIET AERATED BEVERAGES	145/-





THE ALTRUIST HOTELS

OUR LOCATIONS

NAVI MUMBAI | MUMBAI | PUNE | BENGALURU | HYDERABAD
GURUGRAM | KOLKATA | KATRA

GOVT TAXES AS APPLICABLE EXTRA

WE LEVY SERVICE CHARGES ON IN-ROOM DINING ORDER

IF YOU ARE SENSITIVE TO CERTAIN INGREDIENTS, KINDLY GIVE DETAIL
ORDER TO THE ORDER TAKER

ORDERS FOR JAIN, VEGAN AND SPECIFIC ALLERGY / INTOLERANCE
FRIENDLY ITEMS REQUIRE A MINIMUM 90 MINUTES LEAD TIME

SUBJECT TO AVAILABILITY

25-30 MIN FOR THE PREPARATION



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