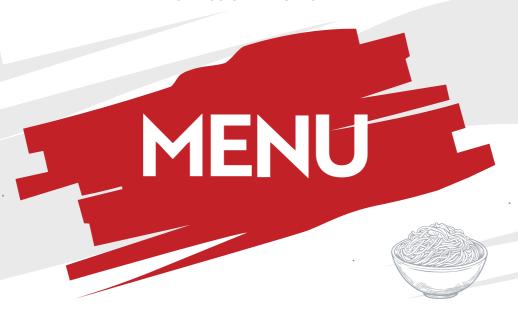




MULTI CUISINE RESTAURANT



MORNING 7:00AM TO 10:30PM NIGHT TO ORDER PLEASE DIAL 5

15% DISCOUNT IN ROOM SERVICE







BREAK FAST (7.00 AM TO 10.00 AM)

SOUPS



| | CONTINENTAL BREAKFAST | ₹350 | VEG CLEAR SOUP | 195/- |
|---|--|-------|---|---------|
| | (Choice of fresh juice,toast with butter & preserves, rea / coffee) | | LEMON CORIANDER SOUP (Clear soup flavoured with coriander & lemon) | 195/- |
| | CLASSIC AMERICAN BREAKFAST (Three egg ,choice of fresh juice or cut fruits,cereal with cold or hot milk, bread with with tea or coffee) | ₹375 | VEG MANCHOW SOUP (Veggies, crispy noodles flavored with soya & chilli) | 215/- ^ |
| | SEASONAL FRESH JUICE | 225/- | VEG HOT & SOUR SOUP | 215/- |
| | SEASONAL CUT FRUIT | 225/- | (Spicy & tangy soup flavoured with vegetables & chilli) | |
| | TOAST WITH BUTTER AND | | SWEET CORN SOUP | 215/- |
| | PRESERVES | 155/- | (tender corn kernels, spices and herbs.) | |
| | EGGS TO ORDER (Choice of fried, boiled or | 225/- | CREAM OF VEGETABLE SOUP | 215/- |
| | plain / masala omelette, served with french fries) | | CREAM OF MUSHROOM SOUP | 225/- |
| | IDLY | 185/- | (Freshly sliced mushrooms, onion, garlic, stock, cream,) | |
| | (steamed rice cake, served with sambar & chutney) | 103, | TOMATO BASIL SOUP (Fresh tomatoes and basil, It has a smooth, rich tomato flavor) | 225/- |
| | VADA (ground lentil pancakes deep fried and served with sambar and chutney) | 210/- | CREAM OF BROCCOLI SOUP (Broccoli, stock, and milk or cream as primary ingredients) | 245/- |
| k | POORI WITH BHAJI(2PC) (flat rolled mini breads deep fried (4pcs.) and served with curried potato & pickle) | 225/- | SOUPS No | n Veg |
| | DOSA PLAIN | 185/- | CHICKEN CLEAR SOUP | 225/- |
| | DOSA MASALA / ONION | 195/- | CHICKEN LEMON CORIANDER SOUP | 225/- |
| | GHEE UPMA | 180/- | (transparent soup prepared with chicken & chicken stock, coriander, | |
| | SEMIYA BATH | 215/- | garlic, ginger, salt, and lemon juice.) | |
| | РОНА | 250/- | CHICKEN HOT & SOUR SOU (spicy & tangy soup flavoured | 225/- |
| | UTTAPAM (2PC) | 195/- | with vegetables & chilli) | |
| | 11/8/2 | | CHICKEN MANCHOW SOUP (veggies, crispy noodles flavored with soya & chilli) | 235/- |

245/-

CREAM OF CHICKEN SOUP

(thick & creamy soup made with puree of chciken and cream)

SALADS

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



CHINESE OR ORIANTAL' _ **STARTERS**

PRAWN IN COCKTAIL SAUCE



315/-

315/-

315/-

315/-

VEGETABLE MANCHURIAN (Vegetable dumplings in a tangy garlic sauce)

HONEY CHILLI POTATO (deep-fried french fries are tossed with honey & chilli garnished with sesame seeds)

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)

CRISPY FRIED VEGETABLES (deep-fried crunchy vegetables are tossed in spices)

CRISPY CORN 325/(deep-fried crunchy sweet corn kernels are tossed in spices)

GOLDEN FRIED BABYCORN 325/-(crunchy deep fried flour battered finger cut babycorn tossed in spices)

CHILLI BABYCORN 365/- (deep fried babycorn tossed in soy sauce, chili sauce, tomato sauce & vinegar)

CHILLI MUSHROOM 365/(deep fried mushroom tossed in soy sauce, chili sauce, tomato sauce & vinegar)

MUSHROOM SALT & PEPPER (mushroom tossed with salt, pepper & some spices)

CHILLI PANEER (flour coated paneer tossed in soya sauce, chili sauce, tomato sauce & vinegar with diced onion,

GINGER PANEER (flour coated paneer tossed in soya sauce and ginger sauce, chili sauce, tomato sauce & vinegar with diced onion, & chilli)

capsicum & chilli)



385/-

CHINESE OR ORIANTAL STARTERS



| CHILLI EGG (flour coated deep fried egg tossed in soya sauce, chili sauce, tomato sauce & vinegar with diced onion, capsicum & chilli) | 335/- | CHICKEN MANCHURIA (flour coated deep fried chicken tossed with chinese spice in manchurian sauce) | 415/- |
|--|-------|---|-------|
| | | DRAGON CHICKEN | 415/- |
| CHILLI CHICKEN (flour coated deep chicken tossed in sauces & vinegar with diced onion, capsicum & chilli) | 415/- | HONEY CHICKEN (deep fry coated chicken cubes, prepare sauce with oil, garlic, chili flakes, honey, salt, pepper, | 415/- |
| CHICKEN SPRING ROLL (a blend of fresh shredded chicken, | 415/- | and soya sauce,topped with sesame seed) | |
| cabbage, carrots, and onions with | | CHILLI FISH | 435/- |
| a hint of seasoning, wrapped in a deliciously flaky and crispy spring wrap,) | | (flour coated deep fish tossed in a soya sauce, chili sauce, tomato sauce & vinegar with | |
| LEMON CHICKEN | 415/- | diced onion, capsicum & chilli) | |
| (chicken marinated with lemon juice and spices, offering a tangy, zesty flavor with a hint of smokiness.) | | FISH SALT & PEPPER (Crispy and flavorful salt and | 435/- |
| SCHEZUAN CHICKEN (szechwan chicken is a spicy Chinese | 415/- | pepper fish recipe with a garlicky, peppery crust and tender, flaky inside | e) |
| chicken dish where the fried chicken is tossed in spicy, hot and flavourful schezwan sauce.) | | SCHEZWAN FISH 4 (coated fish fillet is tossed in spicy, hot and flavourful schezwan sauce.) | 35/- |
| DRUMS OF HEAVEN | 415/- | GINGER FISH | 435/- |
| (spicy and crispy Indian-Chinese dish made with tender chicken wings marinated in a spicy sauce and | | (flour coated deep fried fish tossed with aromatic ginger and spices) | |
| deep-fried to a crispy golden-brown.) | | GINGER PRAWNS | 465/- |
| CHINESE ROAST CHICKEN (chicken wings marinated in a spicy | 415/- | (flour coated deep fried prawns tossed with aromatic ginger and spices) | |
| sauce and deep-fried to a crispy golden-brown and seasoning with spicy powder) | | CHILLI PRAWNS (flour coated deep fried prawn tossed in sauces & vinegar with diced onion, | 465/- |
| GINGER CHICKEN DRY | 415/- | capsicum & chilli) | |
| (tender chicken cooked with aromatic ginger and spices) | | LOOSE PRAWNS (flour coated deep fried prawn tossed with spices with chopped green | 465/- |
| | | ala:11: a.a.al. aa.ul: a \ | |





chilli and garlic)

INDIAN & TANDOOR STARTERS



| INDIAN VEG | | MUSHROOM-65 (battered coated mushroom | 365/- |
|--|-------|--|-------|
| GREEN PEAS FRY | 275/- | prpared with flour, spices and herbs like curry leaves) | |
| BABYCORN MAJESTIC (batter coated babycorn tossed with indian spices) | 365/- | PANEER 65 (battered coated paneer prpared with flour, spices and herbs like | 385/- |
| BABYCORN 65 (battered coated babycorn prpared with flour, spices and herbs like curry leaves) | 365/- | PANEER MAJESTIC (tossed in red chilli powder and herbs) | 385/- |
| MUSHROOM PEPPER FRY (light flour coated mushroom tossed with indian spices) | 365/- | AMBALCHI SPCL VEG PLATTER (2 varieties one veg and one paneer) | 000/- |
| | | | |

| | | | _ |
|---|--------------|---|-------|
| TANDOORI VEG | | | |
| VEG SEEKH KEBAB (cooked mixed vegetable mixture is shaped around the skewers and grill in the clay oven) | 355/- | MALAI PANEER TIKKA (a milky white marinade of garlic, ginger, yogurt,grated cheese, cream of paneer grilled in tandoor) | 415/- |
| HARA BHARA KEBAB (fried patties made with spinach, peas and potatoes) | 385/- | HARIYALI PANEER TTKKA (Paneer is flavored with fresh green herbs, marinated in curd, skewered | 415/- |
| MAKAI METHI TIKKI (this wholesome kabab is made with corn, paneer and methi) | 385/- | and then grilled to perfection.) PANEER TIKKA ANGARA (Delicious soft cubes of cottage | 415/- |
| DAHI KE KEBAB (dahi ke kabab are shallow fried kababs madewith indian curd, | 385/- | cheese marinated with mix of aromatic herbs, chilli and grilled in tandoor) | (15.4 |
| gram flour, paneer, spices and herbs) | 205 / | PUDINA PANEER TIKKA (paneer marinated in a spiced | 415/- |
| MALAI GOBI TIKKA (gobi dreseed with malai, cream&kaju paste and barbequed) | 385/- | yogurt-based marinade, and add mint paste for flavour arranged on skewers and grilled in the clay oven) | |
| MUSHROOM -65 (Mushrooms tossed with Curd, curry leaves, garlic, lemon and spices. | 385/- | PANEER TIKKA KALI MIRCH (paneer marinated in a yogurt, cashewnut paste, fresh cream and | 415/- |
| MUCUPOOM PERRED ERV | 205/ | rare spices especialy black pepper | |

385/-

MUSHROOM PEPPER FRY

(light flour coated mushroom

tossed with indian spices)

marinade, arranged on skewers and

grilled in the clay oven)

INDIAN & TANDOOR **STARTERS**



INDIAN NON - VEG

| EGG PAKORA | 335/- | PRAWNS FRY | 465/- |
|-------------------|-------|-------------------------------------|---------|
| CHICKEN PAKORA | 415/- | MUTTON KHEEMA BALLS | 515/- |
| CHICKEN MAJESTIC | 415/- | MUTTON FRY | 515/- |
| CHICKEN FRY | 415/- | MUTTON GHEE ROAST | / |
| CHICKEN -65 | 415/- | (BONE/BONE LESS) | 515/555 |
| CHICKEN KALIMIRCH | 415/- | AMBALCHI TADKA SPCL NON VEG PLATTER | 1655/- |
| APOLLO FISH | 435/- | (1 FISH,2 CHICKEN, 1MUTTON |) |
| FISH FRY | 435/- | | |

TANDOORI NON-VEG

| CHICKEN TIKKA | 435/- | | TANDOORI CHICKEN | 1095 /615 |
|---------------------------------|-------|---|--|-----------|
| (chicken kebabs marinated in a | | • | (FULL / HALF) marinated of | |
| fiery Angara spiced masalas, | | | yogurt, garlic, garam masala, | |
| char-grilled to perfection) | | | ginger, and cayenne pepper together and grilled in tandoor | |

435/-

HARA MIRCHI MURGH KABAB 435/- 1 (chicken barbequed with green chilli paste and masala) *

| MURGH MALAI KABAB | 435/- |
|------------------------------------|-------|
| (a milky white marinade of garlic, | |
| ginger, yogurt, grated cheese, | |

cream of chicken grilled in tandoor)

| AFGHANI MURG TIKKA | 435/- |
|--------------------------------------|-------|
| (chicken marinated with yogurt, | |
| kasoori methi,dried fenugreek leaves | |
| and few spices grilled in the oven.) | |

| CHICKEN RESHMI TIKKA | 455/ |
|---------------------------------|------|
| (Chicken coated in a delicate | |
| mixture of spices, then wrapped | |
| in a layer of egg.) | |

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

| TANGDI KEBAB (FULL/HALF) | 505/299 |
|--|---------|
| ginger, and cayenne pepper together and grilled in tandoor | |
| yogurt, garlic, garam masala, | |
| (FULL / HALF) marinated of | |

FISH TIKKA ANGARA 445/-(spicy marinated fiery Angara spiced masalas, char-grilled to perfection)

| GARLIC FISH TIKKA | 445/- |
|-------------------------------|-------|
| (medium spice marinated fish | |
| in garlic flavour) | |

| HARIYALI FISH TIKKA (marinated in a mixture of | 445/- |
|--|-------|
| flavourful spices and herbs and | |
| then grilled in tandoor) | |

| MALAI FISH TIKKKA | 445/- |
|------------------------------------|-------|
| (a milky white marinade of garlic, | |
| ginger, yogurt, grated cheese, | |
| cream of fish grilled in tandoor) | |

| BANJARA FISH TIKKA | 445/- |
|------------------------------------|-------|
| (A taste of banjara every | |
| bite—rich and packed with hot spic | ces) |



CONTINENTAL STARTER



ROASTED PEANUT MASALA 215/-**CHICKEN CHIPS** 415/-**FISH & CHIPS** 445/-**BOILED PEANUT MASALA** 215/-**FISH FINGERS** 445/-**FRENCH FRIES** 245/-**CASHEW NUT FRY** 415/-**CHEESE BALLS** 415/-



SANDWICH



GRIILLED VEG CHEESE SANDWICH 225/-CHICKEN TIKKA SANDWICH 325/-(Grilled/plain) (samdwich filled NON VEG CLUB SANDWICH 375/with veggies, mayo & chesse, grilled or plain option) **CHICKEN GRILLED SANDWICH** 265/-**VEG CLUB SANDWICH** 325/-**DICED CHICKEN & CHEESE** 275/-(Three layered sandwich club with veggied, mayo and cheese) SANDWICH



PANEER TIKKA SANDWICH

PIZZA'S

315/-



PIZZA MEXICANA 225/-**CHICKEN SAUSAGE PIZZA** 315/- 🛰 CHICKEN MARGARITA PIZZA 315/-PIZZA PRIMEVERA 225/-**CHICKEN TIKKA PIZZA PANEER TIKKA PIZZA** 255/-315/-**CHILLI CHICKEN PIZZA** 315/-**CHILLI PANEER PIZZA** 255/-



BURGER



VEG BURGER 125/-**CHICKEN PATTY BURGER** 195/- 🦠 **VEG CHEESE PATTY BURGER** 175/-**CHICKEN & CHEESE PATTY BURGER** 225/-VEG DOUBLE PATTY BURGER 185/-CHICKEN DOUBLE PATTY BURGER 255/-325/-**VEG & CHEESE DOUBLE PATTY BURGER** 245/-**CHICKEN & CHEESE DOUBLE PATTY** BURGER

MUNCHING FRIES

CONTINENTAL MAINCOURSE PASTA'S

| ROASTED PAPAD | ^x 105/- |
|--------------------------------------|--------------------|
| MASALA PAPAD | 135/- |
| STUFFED MASALA MIRCHI BHAJJI(4PC) | 245/- |
| CHOICE OF VEG PAKORA(ONION,CABBAGE, | 245/- |

CHOICE OF PASTA VEG PENNE/SPAGHETTI / 355/-

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

RAITA

PALAK, MIX VEG)

PANEER PAKORA

CHOICE OF PASTA NON - VEG

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

topped with grated cheese

and gratinated)

PENNE/SPAGHETTI / 385/-MACARONI /FERFELLE/SERVED

PENNE/SPAGHETTI/

WITH ARABIATA

MACARONI / SERVED
WITH WHITE SAUCE



CONTINENTAL

355/-

175/-

115/-



385/-

| BOILED OR SAUTEY / VEGETABLES / BOILED CORN / GREEN PEAS | 355/- | CHICKEN STEAK WITH PEPPER SAUCE (grilled chicken steak with mushroom / pepper sauce) | 395/- |
|--|-------|--|-------|
| VEGETABLE AU GRATIN (baked creamy bechamel sauce | 385/- | GRILLED CHICKEN | 395/- |
| topped with grated cheese and gratinated) | | GRILLED FILLET FISH (grilled fillet fish with sauteed | 445/- |
| CORN SPINACH AU GRATIN (corn & spinach is baked with baked creamy bechamel sauce | 385/- | veggies and lemon garlic sauce) | |



MAIN COURSE INDIAN



| YELLOW DAL TADKA (toor dal cooked and tampered with red chilli and cumin seeds) | 255/- | MALAI KOFTA (cottage cheese vegetable dumplingsfried in golden colour | |
|--|-------|---|-------|
| DAL METHI | 255/- | and simmed in cashewnut gravy and malai gravy) | |
| TOMATO DAL | 255/- | BABYCORN MUSHROOM | 345/- |
| DAL MAKHANI | 275/- | MASALA | |
| (balck lentil cooked over night on slow fire with tomato and | | LAHORI KOFTA | 385/- |
| finished with butter and cream) | | KADHAI PANEER (paner cooked in cashew | 395/- |
| JEERA ALOO | 275/- | nut and red gravy) | |
| DUM ALOO | 275/- | PANEER KURCHAN | 395/- |
| ALOO GOBI MUTTER | 275/- | PANEER BUTTER MASALA | 395/- |
| VEG CHATPAT (seasonal veg cooked in tangy tomato and cashew nut gravy) | 325/- | (cubes of cottage cheese simmered in cream ,tomato and cashewnut gravy) | |
| VEGETABLE JALFRYZI (dry curry,seasonal vegetables cooked in cashewnut and tomato gravy) | 325/- | PALAK PANEER (chunks of cottage cheese cooked with puree of blanched spinach and spiced wth green chilli) | 395/- |
| KADAI VEGETABLE | 325/- | PANEER LABABDAR | 395/- |
| MIXED VEGETABLE CURRY | 325/- | MUTTER PANEER | 395/- |
| LASOONI CORN PALAK | 325/- | SHAHI PANEER | 395/- |
| (puree of palak and corn cooked and tampered wth garlic) | | METHI CHAMAN | 395/- |
| DIWANI HANDI | 325/- | KAJU MASALA | 495/- |
| KHUMB MAKAI MASALA | 345/- | | |





MAIN COURSE INDIAN

| (N) V | <i>'</i> |
|--|----------|
| Non Veg | |
| EGG BURJI | 325/- |
| EGG MASALA | 325/- |
| TELANGANA CHICKEN CURRY | 395/- |
| PUNJABI CHICKEN CURRY | 395/- |
| MURGH METHI (chicken coooked in fenugrik and exotik spices) | 395/- |
| MURGH CHATPAT | 395/- |
| KADHAI CHICKEN (combination of chicken, black pepper and gravies onion, tomato cahewnut and spices and grated with cheese) | 395/- |
| BUTTER CHICKEN MASALA (chicken cooked in gravies of onion, tomato ,cahewnut and with light spices in mild taste) | 395/- |
| CHICKEN TIKKA MASALA (grilled chicken cooked in gravies of onion, tomato ,cashewnut and hot spices) | 395/- |
| CHICKEN RARA | 395/- |
| MURGH LABABDAR | 395/- |
| FISH TIKKA MASALA (cubes of fish cooked in tandoor and simmed with gravies of onion, tomato,cashewnut and hot spices) | 415/- |
| FISH KALIA | 415/- |
| PRAWN MASALA | 435/- |
| MUTTON LAAL MAAS | 525/- |
| PUNJABI MUTTON CURRY | 525/- |
| MUTTON ROGAN JOSH (lamb cooked in hot rogan spices withrich gravy) | 525/- |
| KHEEMA MUTTER | 525/- |

ANDHRA MUTTON CURRY (cooked with south spices and

red gravy)

525/-

ORIENTAL - RICE & NOODLES

| / | V | E | G |
|----------|---|---|---|
| | | | |

FRIED RICE / 255/285/285/285
SCHEZWAN /
Burnt garlic / Ginger capsicum

285/-

265/-

NON VEG

JEERA FRIED RICE

VEG SOFT NOODLES

EGG FRIED RICE (Schezwan / Chilli garlic)

CHICKEN FRIED RICE (Schezwan / Chilli garlic)

MIX NON VEG FRIED RICE (Plain / schezwan)

VEG

VEG HAKKA NOODLES (Mushroom)

CHILLI GARLIC NOODLES / SCHEZWAN 285/SINGAPORE SOFT NOODLE 285/VEG PAN FRIED NOODLES 325/-

NON VEG

CHICKEN SOFT NOODLES / 325/355
SCHEZWAN

CHILLI GARLIC NOODLES 325/355
(Egg/chicken)

EGG SOFT NOODLES / 325/SCHEZWAN EGG NOODLES

CHICKEN PAN FRIED NOODLES 355/MIXED NON VEG NOODLES (Prawn,chicken, egg) / plain / schezwan





ORIENTAL OR CHINESE **GRAVIES**



415/-

| GOBI / VEG MANCHURIAN GRAVY (gobi or veg dumplings tossed | 295/- | CHILLI CHICKEN GRAVY (diced chicken cooked in soya and chilli sauce greavy) | 355/- |
|---|-------|---|-------|
| in the soya garlic sauce) | | GINGER CHICKEN GRAVY | 355/- |
| BABYCORN | 295/- | (deep fried chikcen tossed in ginger sauce) | |
| MANCHURIA GRAVY | | CHICKEN IN MANCHURIA SAUCE | 355/- |
| CHILLI BABYCORN GRAVY | 295/- | (deep fried chicken tossed in manchurian sauce) | |
| VEGETABLE IN HOT GARLIC SAUCE | 295/- | CHICKEN IN SCHEZWAN SAUCE (Chicken tossed in schezuan sauce) | 355/- |
| VEGETABLE CHOW CHOW | 345/- | CHICKEN IN HOT GARLIC SAUCE | 355/- |
| CHILLI PANEER GRAVY | 345/- | PRAWN IN MANCHURIAN SAUCE | 415/- |
| GINGER PANEER GRAVY | 345/- | GINGER PRAWN GRAVY | 415/- |
| PANEER IN MANCHURIAN GRAVY | 345/- | (deep fried prawns tossed in ginger sauce) | |
| | | GINGER FISH GRAVY | 415/- |
| DICE & DIII AO | | (deep fried fish tossed in ginger sauce) | |

RICE & PULAO

| STEAM RICE | 175/- |
|--------------|-------|
| CURD RICE | 215/- |
| DAL RICE | 315/- |
| SAMBAR RICE | 315/- |
| PEAS PULAO | 285/- |
| VEG PULAO | 285/- |
| PANEER PULAO | 385/- |



CHILLI FISH GRAVY (diced fish cooked in soya and

chilli sauce greavy)

| AMERICAN CHOPSUEY ■ (VEG /CHICKEN) | 345/385 |
|-------------------------------------|---------|
| CHINESE CHOPSUEY | 345/385 |
| (VEC /CHICKEN) | |









BIRYANI



| EGG BIRYANI | 365/- | VEG DUM BIRYANI | 355/- |
|---------------------------|-------|---------------------|-------|
| CHICKEN FRY PIECE BIRYANI | 385/- | PANEER BIRYANI | 385/- |
| HYDERABADI CHICKEN | | MUSHROOM BIRYANI | 385/- |
| DUM BIRYANI | 385/- | KAJU PANEER BIRYANI | 395/- |
| CHICKEN TIKKA BIRYANI | 385/- | KAJU BIRYANI | 415/- |
| HYDERABADI MUTTON | | | |
| DUM BIRYANI | 445/- | | |
| MUTTON KHEEMA BIRYANI | 485/- | | |
| | | | |



MUTTON BIRYANI WITH CHILLI CHICKEN



| Non Veg | COM | Veg | |
|---|-------|--|-------|
| NON VEG CHINESE COMBO (2pc starter, chilli chikcen grav, noodles or flavoured rice, 1pc gulab jamun, salad) | 399/- | VEG INDIAN COMBO (2pc veg starter, paneer curry, veg curry, flavoured rice, dal, steam rice or 2pc phulka, 1 pc desert, curd, papad) | 395/- |
| NON VEG INDIAN COMBO (2 pc chicken starter, fish or chicken gravy, flavoured rice, dal, steam rice or 2pc phulka, lpc desert, curd, papad | 425/- | CHINESE VEG COMBO (2pc starter, chilli paneer wet, noodles or Fried rice, 1pc desert, 1 scoop ice ream, salad) | 395/- |
| CHICKEN FRY PIECE BIRYANI WITH ALOO PARATHA(2PC) | 475/- | VEG BIRYANI COMBO: WITH 1.GOBI PARATHA | 445/- |
| CHICKEN BIRYANI WITH CHICKEN CURRY, 2PC PHULKA | 599/- | 1.ALOO PARATHA, CURD | |
| CHICKEN BIRYANI WITH | 599/- | | • |

BREADS

680/-

| ROTI PLAIN/ BUTTER ROTI | 95/115 | LACCHA PARATHA | 115/- |
|--------------------------|-------------|-------------------|---------|
| PLAIN NAAN/BUTTER | 95/115 /125 | CHOICE OF PARATHA | 165/185 |
| NAAN / GARLIC NAAN | | (PUDINA,ALOO,GOB, | |
| PHULKA | 95/- | POTATO/PANEER) | |
| CHAPATI(PLAIN / BUTTER) | 95/115 | KULCHA (ONION/ | 165/185 |
| CHAPATI(PLAIN) BOTTER) | 73/113 | MASALA PANEER) | |
| RUMALI ROTI | 175/- | KHEEMA NAAN | 215/- |



MOCKTAILS & BEVERAGES

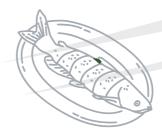
| KHUBANI KA MEETHA | 185/- |
|--|-------|
| GULAB JAMUN | 185/- |
| KALA JAMUN | 185/- |
| FRUIT SALAD | 185/- |
| GULAB JAMUN WITH ICE CREAM | 225/- |
| FRUIT SALAD WITH ICE CREAM | 225/- |
| CHOICE OF ICE CREAM (BUTTER SCOTCH, VANILLA, CHOCOLATE, STRAWBERRY, MANGO) | 195/- |
| APPRICOT DELIGHT | 245/- |
| RASMALAI | 225/- |
| | |



| BREAD TOAST | 75/ |
|---|---------|
| COFFEE | 145/ |
| TEA/LEMON ,GINGER, GREEN) | 125/155 |
| LASSI | 165/ |
| BOURNVITA | 165/ |
| HORLICKS | 165/ |
| HOT MILK / COLD MILK | 195/110 |
| BUTTER MILK / MASALA / PLAIN) | 195/ |
| MILKSHAKES (VANILLA/ CHOCOLATE/ STRAWBERRY / MANGO) | 225/ |
| FRUIT PUNCH | 195/ |
| SEASONAL FRESH JUICE (MANGO,WATERMELON, MUSKMELON,ORANGE) | 195/ |
| COLD COFFEE | 195/ |
| COLD COFFEE WITH ICE CREA | M 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

1. GOVT TAXES AS APPLICABLE EXTRA

2. WE LEVY SERVICE CHARGES ON IN-ROOM DINING ORDER

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

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

SUBJECT TO AVAILABILITY

ORDER WILL TAKE AT LEAST 30 MINUTES





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