



MULTI CUISINE RESTAURANT

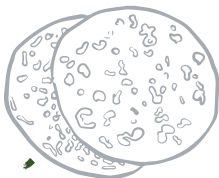
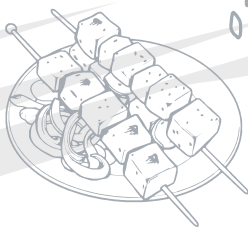
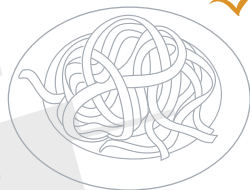
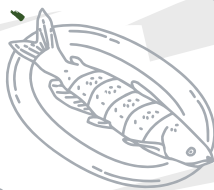
MENU



MORNING
7:00AM TO 10:30PM
NIGHT

TO ORDER
PLEASE
DIAL 5

15% DISCOUNT
IN ROOM SERVICE





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)

CONTINENTAL BREAKFAST ₹350

(Choice of fresh juice, toast with butter & preserves, tea / coffee)

CLASSIC AMERICAN BREAKFAST ₹375

(Three egg, choice of fresh juice or cut fruits, cereal with cold or hot milk, bread with tea or coffee)

SEASONAL FRESH JUICE 225/-

SEASONAL CUT FRUIT 225/-

TOAST WITH BUTTER AND PRESERVES 155/-

EGGS TO ORDER 225/-

(Choice of fried, boiled or plain / masala omelette, served with french fries)

IDLY 185/-

(steamed rice cake, served with sambar & chutney)

VADA 210/-

(ground lentil pancakes deep fried and served with sambar and chutney)

POORI WITH BHAJI(2PC) 225/-

(flat rolled mini breads deep fried (4pcs.) and served with curried potato & pickle)

DOSA PLAIN 185/-

DOSA MASALA / ONION 195/-

GHEE UPMA 180/-

SEMIYA BATH 215/-

POHA 250/-

UTTAPAM (2PC) 195/-



SOUPS



VEG CLEAR SOUP 195/-

LEMON CORIANDER SOUP 195/-

(Clear soup flavoured with coriander & lemon)

VEG MANCHOW SOUP 215/-

(Veggies, crispy noodles flavored with soya & chilli)

VEG HOT & SOUR SOUP 215/-

(Spicy & tangy soup flavoured with vegetables & chilli)

SWEET CORN SOUP 215/-

(tender corn kernels, spices and herbs.)

CREAM OF VEGETABLE SOUP 215/-

CREAM OF MUSHROOM SOUP 225/-

(Freshly sliced mushrooms, onion, garlic, stock, cream,)

TOMATO BASIL SOUP 225/-

(Fresh tomatoes and basil, it has a smooth, rich tomato flavor)

CREAM OF BROCCOLI SOUP 245/-

(Broccoli, stock, and milk or cream as primary ingredients)

SOUPS



CHICKEN CLEAR SOUP 225/-

CHICKEN LEMON CORIANDER SOUP 225/-

(transparent soup prepared with chicken & chicken stock, coriander, garlic, ginger, salt, and lemon juice.)

CHICKEN HOT & SOUR SOUP 225/-

(spicy & tangy soup flavoured with vegetables & chilli)

CHICKEN MANCHOW SOUP 235/-

(veggies, crispy noodles flavored with soya & chilli)

CREAM OF CHICKEN SOUP 245/-

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

SALADS

GREEN SALAD	125/-
RUSSIAN SALAD	175/-
HAWAIN SALAD	175/-
MEXICAN SALAD	175/-
COLESLAW SALAD	175/-
CEASER SALAD	175/-
PRAWN IN COCKTAIL SAUCE	315/-



CHINESE OR ORIENTAL STARTERS

Veg

VEGETABLE MANCHURIAN (Vegetable dumplings in a tangy garlic sauce)	315/-
HONEY CHILLI POTATO (deep-fried french fries are tossed with honey & chilli garnished with sesame seeds)	315/-
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)	315/-
CRISPY FRIED VEGETABLES (deep-fried crunchy vegetables are tossed in spices)	315/-
CRISPY CORN (deep-fried crunchy sweet corn kernels are tossed in spices)	325/-
GOLDEN FRIED BABY CORN (crunchy deep fried flour battered finger cut baby corn tossed in spices)	325/-
CHILLI BABY CORN (deep fried baby corn tossed in soy sauce, chili sauce, tomato sauce & vinegar)	365/-
CHILLI MUSHROOM (deep fried mushroom tossed in soy sauce, chili sauce, tomato sauce & vinegar)	365/-

MUSHROOM SALT & PEPPER **365/-**
(mushroom tossed with salt, pepper & some spices)

CHILLI PANEER **385/-**
(flour coated paneer tossed in soya sauce, chili sauce, tomato sauce & vinegar with diced onion, capsicum & chilli)

GINGER PANEER **385/-**
(flour coated paneer tossed in soya sauce and ginger sauce, chili sauce, tomato sauce & vinegar with diced onion, & chilli)



CHINESE OR ORIENTAL STARTERS

Non Veg



CHILLI EGG

335/-

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

CHILLI CHICKEN

415/-

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

CHICKEN SPRING ROLL

415/-

(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

415/-

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

SCHEZUAN CHICKEN

415/-

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

DRUMS OF HEAVEN

415/-

(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

415/-

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

GINGER CHICKEN DRY

415/-

(tender chicken cooked with aromatic ginger and spices)

CHICKEN MANCHURIA

415/-

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

DRAGON CHICKEN

415/-

HONEY CHICKEN

415/-

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

CHILLI FISH

435/-

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

FISH SALT & PEPPER

435/-

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

SCHEZWAN FISH 4

35/-

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

GINGER FISH

435/-

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

GINGER PRAWNS

465/-

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

CHILLI PRAWNS

465/-

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

LOOSE PRAWNS

465/-

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



INDIAN & TANDOOR STARTERS

Veg

INDIAN VEG

GREEN PEAS FRY 275/-

BABYCORN MAJESTIC 365/-
(batter coated babycorn tossed with indian spices)

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

MUSHROOM PEPPER FRY 365/-
(light flour coated mushroom tossed with indian spices)

MUSHROOM-65 365/-

(battered coated mushroom prpared with flour, spices and herbs like curry leaves)

PANEER 65 385/-

(battered coated paneer prpared with flour, spices and herbs like curry leaves)

PANEER MAJESTIC 385/-
(tossed in red chilli powder and herbs)

AMBALCHI SPCL VEG PLATTER 000/-
(2 varieties one veg and one paneer)

TANDOORI VEG

VEG SEEKH KEBAB 355/-
(cooked mixed vegetable mixture is shaped around the skewers and grill in the clay oven)

HARA BHARA KEBAB 385/-
(fried patties made with spinach, peas and potatoes)

MAKAI METHI TIKKI 385/-
(this wholesome kabab is made with corn, paneer and methi)

DAHI KE KEBAB 385/-
(dahi ke kabab are shallow fried kababs madewith indian curd, gram flour, paneer, spices and herbs)

MALAI GOBI TIKKA 385/-
(gobi dresseed with malai, cream&kaju paste and barbequed)

MUSHROOM -65 385/-
(Mushrooms tossed with Curd, curry leaves, garlic, lemon and spices.)

MUSHROOM PEPPER FRY 385/-
(light flour coated mushroom tossed with indian spices)

MUSHROOM ACHARI TIKKA 385/-
(prepared with marinated button mushrooms with spices and pickle for flavour & other diced vegetables like capsicum and onions)

MALAI PANEER TIKKA 415/-

(a milky white marinade of garlic, ginger, yogurt,grated cheese, cream of paneer grilled in tandoor)

HARIYALI PANEER TTKKA 415/-

(Paneer is flavored with fresh green herbs, marinated in curd, skewered and then grilled to perfection.)

PANEER TIKKA ANGARA 415/-

(Delicious soft cubes of cottage cheese marinated with mix of aromatic herbs, chilli and grilled in tandoor)

PUDINA PANEER TIKKA 415/-

(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 415/-

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

TANDOORI NON- VEG

CHICKEN TIKKA (chicken kebabs marinated in a fiery Angara spiced masalas, char-grilled to perfection)	435/-	TANDOORI CHICKEN (FULL / HALF) marinated of yogurt, garlic, garam masala, ginger, and cayenne pepper together and grilled in tandoor	1095 /615
HARA MIRCHI MURGH KABAB (chicken barbequed with green chilli paste and masala) *	435/-	TANGDI KEBAB (FULL/HALF)	505/299
MURGH MALAI KABAB (a milky white marinade of garlic, ginger, yogurt,grated cheese, cream of chicken grilled in tandoor)	435/-	FISH TIKKA ANGARA (spicy marinated fiery Angara spiced masalas, char-grilled to perfection)	445/-
AFGHANI MURGH TIKKA (chicken marinated with yogurt, kasoori methi,dried fenugreek leaves and few spices grilled in the oven.)	435/-	GARLIC FISH TIKKA (medium spice marinated fish in garlic flavour)	445/-
CHICKEN RESHMI TIKKA (Chicken coated in a delicate mixture of spices, then wrapped in a layer of egg.)	455/-	HARIYALI FISH TIKKA (marinated in a mixture of flavourful spices and herbs and then grilled in tandoor)	445/-
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.)	435/-	MALAI FISH TIKKKA (a milky white marinade of garlic, ginger, yogurt,grated cheese, cream of fish grilled in tandoor)	445/-
		BANJARA FISH TIKKA (A taste of banjara every bite—rich and packed with hot spices)	445/-

Veg

CONTINENTAL STARTER

Non Veg

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

Veg

SANDWICH

Non Veg

GRILLED VEG CHEESE SANDWICH (Grilled/plain) (sandwich filled with veggies, mayo & chesse, grilled or plain option)	225/-	CHICKEN TIKKA SANDWICH	325/-
VEG CLUB SANDWICH (Three layered sandwich club with veggie, mayo and cheese)	325/-	NON VEG CLUB SANDWICH	375/-
PANEER TIKKA SANDWICH	315/-	CHICKEN GRILLED SANDWICH	265/-
		DICED CHICKEN & CHEESE SANDWICH	275/-

Veg

PIZZA'S

Non Veg

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

Veg

BURGER

Non Veg

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/-
VEG & CHEESE DOUBLE PATTY BURGER	245/-	CHICKEN & CHEESE DOUBLE PATTY BURGER	325/-

MUNCHING FRIES

ROASTED PAPAD	105/-
MASALA PAPAD	135/-
STUFFED MASALA MIRCHI BHAJJI(4PC)	245/-
CHOICE OF VEG PAKORA(ONION,CABBAGE, PALAK,MIX VEG)	245/-
PANEER PAKORA	355/-

RAITA

CHOICE OF RAITA (Mix veg/pineapple/ boondhi/ cucumber)	175/-
CURD	115/-

CONTINENTAL MAINCOURSE PASTA'S

CHOICE OF PASTA VEG -

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

CHOICE OF PASTA NON -VEG

PENNE/SPAGHETTI / MACARONI /FERFELLE/SERVED WITH ARABIATA	385/-
PENNE /SPAGHETTI / MACARONI / SERVED WITH WHITE SAUCE	385/-

Veg

CONTINENTAL

Non Veg

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

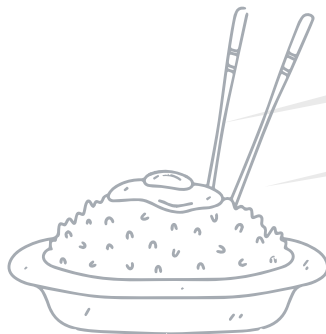
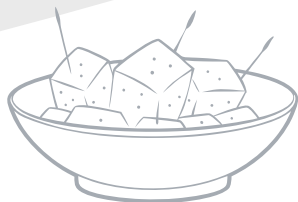
CHICKEN STEAK WITH PEPPER SAUCE (grilled chicken steak with mushroom / pepper sauce)	395/-
GRILLED CHICKEN	395/-
GRILLED FILLET FISH (grilled fillet fish with sauteed veggies and lemon garlic sauce)	445/-



MAIN COURSE INDIAN

Veg

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



MAIN COURSE INDIAN

Non Veg

EGG BURJI	325/-
EGG MASALA	325/-
TELANGANA CHICKEN CURRY	395/-
PUNJABI CHICKEN CURRY	395/-
MURGH METHI (chicken cooked in fenugrik and exotik spices)	395/-
MURGH CHATPAT	395/-
KADHAI CHICKEN (combination of chicken, black pepper and gravies ,onion, tomato ,cashewnut and spices and grated with cheese)	395/-
BUTTER CHICKEN MASALA (chicken cooked in gravies of onion, tomato ,cashewnut 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

■ VEG

FRIED RICE / SCHEZWAN / Burnt garlic / Ginger capsicum	255/285/285/285
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JEERA FRIED RICE	285/-
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■ NON VEG

EGG FRIED RICE (Schezwan / Chilli garlic)	000/-
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CHICKEN FRIED RICE (Schezwan /Chilli garlic)	315/-
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MIX NON VEG FRIED RICE (Plain / schezwan)	375/-
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■ VEG

VEG SOFT NOODLES	265/-
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VEG HAKKA NOODLES (Mushroom)	285/-
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CHILLI GARLIC NOODLES / SCHEZWAN	285/-
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SINGAPORE SOFT NOODLE	285/-
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VEG PAN FRIED NOODLES	325/-
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■ NON VEG

CHICKEN SOFT NOODLES / SCHEZWAN	325/ 355
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CHILLI GARLIC NOODLES (Egg/chicken)	325/355
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EGG SOFT NOODLES / SCHEZWAN EGG NOODLES	325/-
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CHICKEN PAN FRIED NOODLES	355/-
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MIXED NON VEG NOODLES (Prawn,chicken, egg) / plain / schezwan	415/-
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Veg

ORIENTAL OR CHINESE GRAVIES

Non Veg

GOBI / VEG MANCHURIAN GRAVY (gobi or veg dumplings tossed in the soya garlic sauce)	295/-
BABYCORN MANCHURIA GRAVY	295/-
CHILLI BABYCORN GRAVY	295/-
VEGETABLE IN HOT GARLIC SAUCE	295/-
VEGETABLE CHOW CHOW	345/-
CHILLI PANEER GRAVY	345/-
GINGER PANEER GRAVY	345/-
PANEER IN MANCHURIAN GRAVY	345/-

RICE & PULAO

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

CHILLI CHICKEN GRAVY (diced chicken cooked in soya and chilli sauce greavy)	355/-
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GINGER CHICKEN GRAVY (deep fried chicken tossed in ginger sauce)	355/-
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CHICKEN IN MANCHURIA SAUCE (deep fried chicken tossed in manchurian sauce)	355/-
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CHICKEN IN SCHEZWAN SAUCE (Chicken tossed in schezuan sauce)	355/-
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CHICKEN IN HOT GARLIC SAUCE	355/-
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PRAWN IN MANCHURIAN SAUCE	415/-
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GINGER PRAWN GRAVY (deep fried prawns tossed in ginger sauce)	415/-
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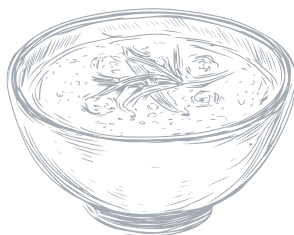
GINGER FISH GRAVY (deep fried fish tossed in ginger sauce)	415/-
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CHILLI FISH GRAVY (diced fish cooked in soya and chilli sauce greavy)	415/-
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CHOP SUEY

AMERICAN CHOPSUEY ■ (VEG /CHICKEN) ■	345/385
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CHINESE CHOPSUEY ■ (VEG /CHICKEN) ■	345/385
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Non Veg

BIRYANI

Veg

EGG BIRYANI	365/-
CHICKEN FRY PIECE BIRYANI	385/-
HYDERABADI CHICKEN DUM BIRYANI	385/-
CHICKEN TIKKA BIRYANI	385/-
HYDERABADI MUTTON DUM BIRYANI	445/-
MUTTON KHEEMA BIRYANI	485/-

VEG DUM BIRYANI	355/-
PANEER BIRYANI	385/-
MUSHROOM BIRYANI	385/-
KAJU PANEER BIRYANI	395/-
KAJU BIRYANI	415/-

Non Veg

COMBOS

Veg

NON VEG CHINESE COMBO (2pc starter, chilli chicken grav, noodles or flavoured rice, 1pc gulab jamun, salad)	399/-
NON VEG INDIAN COMBO (2 pc chicken starter, fish or chicken gravy, flavoured rice, dal, steam rice or 2pc phulka, 1pc desert, curd, papad)	425/-
CHICKEN FRY PIECE BIRYANI WITH ALOO PARATHA (2PC)	475/-
CHICKEN BIRYANI WITH CHICKEN CURRY, 2PC PHULKA	599/-
CHICKEN BIRYANI WITH CHICKEN-65	599/-
MUTTON BIRYANI WITH CHILLI CHICKEN	680/-

VEG INDIAN COMBO (2pc veg starter, paneer curry, veg curry, flavoured rice, dal, steam rice or 2pc phulka, 1 pc desert, curd, papad)	395/-
CHINESE VEG COMBO (2pc starter, chilli paneer wet, noodles or Fried rice, 1pc desert, 1 scoop ice cream, salad)	395/-
VEG BIRYANI COMBO: WITH 1.GOBI PARATHA, 1.ALOO PARATHA, CURD	445/-

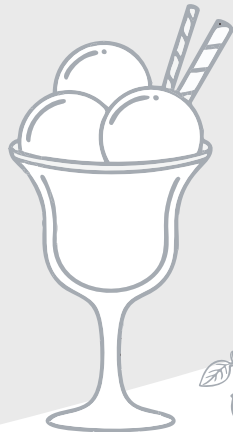
BREADS

ROTI PLAIN/ BUTTER ROTI	95/115
PLAIN NAAN/BUTTER NAAN / GARLIC NAAN	95/115 /125
PHULKA	95/-
CHAPATI(PLAIN / BUTTER)	95/115
RUMALI ROTI	175/-

LACCHA PARATHA	115/-
CHOICE OF PARATHA (PUDINA, ALOO, GOB, POTATO/ PANEER)	165/185
KULCHA (ONION/ MASALA PANEER)	165/185
KHEEMA NAAN	215/-

DESERTS & ICE CREAM

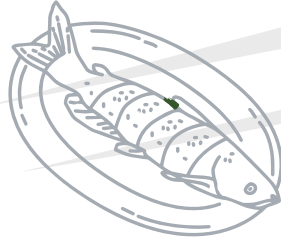
KHUBANI KA MEETHA	185/-
GULAB JAMUN	185/-
KALA JAMUN	185/-
FRUIT SALAD	185/-
GULAB JAMUN WITH ICE CREAM	225/-
FRUIT SALAD WITH ICE CREAM	225/-
CHOICE OF ICE CREAM (BUTTER SCOTCH,VANILLA, CHOCOLATE,STRAWBERRY, MANGO)	195/-
APPRICOT DELIGHT	245/-
RASMALAI	225/-



MOCKTAILS & BEVERAGES

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 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

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 / INTOLERANCE FRIENDLY ITEMS REQUIRE A MINIMUM 90 MINUTES LEAD TIME

SUBJECT TO AVAILABILITY
ORDER WILL TAKE AT LEAST 30 MINUTES



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