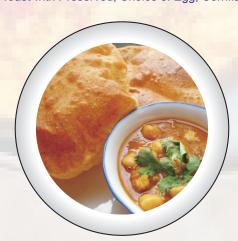




BREAKFAST DELIGHT

Time - 07:00 am to 10:00 am

1 .	Egg to Order	70 / 110
	(Boiled, Omelet, Scrambled, Poach)	
2 .	Toast Omelet	170
3 .	Toast with Preserved	110
	(Fruit Jam & Butter)	
4 .	Choice of Sandwich	120 / 140 / 170
	(Veg., Cheese, Chicken)	
5 .	Stuffed Paratha	150
	(Aloo, Sattu, Onion)	
6 .	Chola Bhatura	150
	(Deep Fried Indian Breads with Indian Spice Chola)	
7 .	Choice of Cereals with Accompaniments	150
	(Corflakes & Cocoa Served with Hot & Cold Milk)	
8.	Choice of Cutlet 150 /	180 / 200 / 210
	(Veg. Paneer / Chicken, Fish)	
9 .	Puri Bhaji	150
10.	Indian Breakfast	225
	(Canned Juice, Paratha / Poori, Tea)	
11.	Continental Breakfast	220
	(Canned Juice, Toast with Preserved, Cornflakes with Milk, Tea)	
12.	American Breakfast	260
	(Canned Juice, Toast with Preserved, Choice of Egg, Cornflakes wi	th Milk Tea)



- Vegetarian
- Non-Vegetarian



BEVERAGES

13.	Bottled Water (1 Ltr.)	30
14.	Choice of Tea (Black, Milk, Seprate, Masala)	45
15 .	Choice of Coffee (Seprate, Milk)	60
16 .	Cold Coffee with Ice-Cream	150
17 .	Cold Coffee	100
18.	Assorted Soft Drink (200ml.)	45
19 .	Variety Spl. Masala Cold Drink (200ml.)	75
2 0.	Fresh Lime Water of Soda (Sweet & Salt)	75
21.	Canned Juice (Mango, Orange, Pineapple)	125
22 .	Choice of Lassi (Sweet & Salted)	125
23.	Choice of Milk Shake (Strawberry & Mango)	150
24 .	Fresh Fruit Juice (Seasonal)	150
	OCKTAIL	
25 .	Mango Delight	120
26 .	Strawberry Delight	120
27 .	Pineapple Delight	120
28 .	Blue Lagoon	150
29 .	Mojito	150

Vegetarian

Non-Vegetarian

^{*} Taxes as applicable



SIZZLER

Choice of Sizzler 30. (Veg. Chicken, Fish, Mutton)

220 / 250 / 250 / 325

150 175

SOUTH INDIAN

31.	Paper Plain Dosa
32.	Paper Masala Dosa
33.	Plain Dosa
34 .	Masala Dosa
35 .	Butter Plain Dosa
36.	Butter Masala Dosa
37 .	Onion Plain Dosa
38.	Onion Masala Dosa
39 .	Paneer Plain Dosa
40 .	Paneer Masala Dosa
41 .	Rava Plain Dosa
42.	Rava Masala Dosa
43 .	Plain Uttapam
44 .	Choice of Uttapam
	(Onion, Tomato, Masala)
45 .	Vada with Samber Chutney

130 150 140 160 130 160 180 210 160 180 120 150 / 170 / 180 125 • 46. Upma with Samber Chutney 150 125 **Idli with Sambar Chutney** 130

FRESH SALAD

Dahi Vada

• 47. Idli Fry

48. 49.

50 .	Onion Salad
51 .	Green Salad
52 .	Garden Green Salad
53 .	Cucumber Salad
54	Kuchumber Salad



- Vegetarian
- Non-Vegetarian



RAITA

$\overline{}$		
		Daita
	55.	Raita

56. Curd

57. **Mix Raita**

● 58. Pineapple Raita

SOUP

9 59.	Lemon Coriander Soup
	(Veg./Non Veg)

60. **Hot & Sour Soup** (Veg./Non Veg)

61. **Manchow Soup** (Veg./Non Veg)

62. Sweet Corn Soup (Veg./Non Veg)

63. Choice of Cream Soup (Veg./Non Veg)

● 64. Tomato Soup

CHOICE OF PAPAD

Papad Dry/Fry **65**.

Masala Papad 66.

FRIED FROM THE PAN

● 67. French Fries

■ 68. Veg. Pakoda

■ 69. Paneer Pakoda

▼ 70. Chicken Pakoda

▼ 71. Veg. Spring Roll

● 72. Chicken Spring Roll

■ 73. Honey Chilli Potato

■ 74. Corn Salt & Paper



110 90

120

140



110 / 120

110 / 120

110 / 120

120

40 80





170 170

200

225

200

225 200

225

Vegetarian

Non-Vegetarian

* Taxes as applicable



VEG. STARTER

75.	Tandoori Aloo	190
	(Marinate with Indian Heabs Roast in Tandoor)	
76.	Tandoori Mushroom	290
	(Marinated Cooked in Tandoor Stuffed with Cheese)	
77.	Veg Seekh Kabab	200
	(Mash Mixed Veg. Prepared from Tandoor)	
78.	Hara Bhara Kabab	220
	(Patties of the Spinach Cottage Cheese with deep Fry)	
9 79.	Paneer Seekh Kabab	280
	(Manace Paneer with Indian Heabs Cooked in Tandoor)	
80.	Paneer Tikka	270
	(Paneer with Indian Herbs Cooked in Tandoor)	
81 .	Paneer Malai Tikka	290
	(Paneer with the cheese and Nuts, Creme Marination)	
82.	Veg. Platter Special from Variety Inn	325
	(Assorted Veg. Kabab Platter)	





- Vegetarian
- Non-Vegetarian

* Taxes as applicable





NON-VEG. STARTER

83 .	Fish Fry	250
	(Marination with Ginger and Garlic Paste with Lemon Cooked in Deep Fry)	
84.	Fish Finger	320
	(Boneless Fish Coated Bread Crumbs)	
85.	Fish Tandoori	349
	(Marinated Chicken Traditional Spice Serve with Minth Chutney)	
86.	Fish Tikka	270
	(Boneless Fish Marinated with Mustard Oil with Indian Herbs)	
87 .	Chicken Tandoori (Half/Full) 300 /	425
	(Marinated Chicken Traditional Spice Served with Mint Chutney)	
88.	Chicken Leg Kabab	300
W.	(Chicken Leg Pieces Marination with cheese and Egg)	
89.	Chicken Seekh Kabab	300
	(Menc Chicken Cooked inn Tandoor)	
90 .	Chicken Ginger Kabab	300
	(Chicken Cooked in Tandoor with Ginger Flavour)	
91 .	Chicken Kali Mirch Kabab	300
	(Boneless Chicken Marination with Black Papper Cooked in Tandoor)	
92 .	Chicken Malai Kabab	300
	(Marinated by the Cashew Nut and Cheese)	
93.	Chicken Reshmi Kabab	320
	(Prepare with Cashew Nut Ginger and Garlic Paste Cooked in Tandoor)	
94.	Chicken Boti Kabab	320
/ <u>_</u>	(Chicken Dice with Indian Herbs Cooked in Tandoor)	
95 .	Chicken Tikka	300
	(Boneless Chicken Marinated with Indian Herbs Cooked Onion Gravy)	
96.	Chicken Afghani	425
97 .	Chicken Shahjani Kabab	425
	(Marinated with Cashew Nut, Cheese and Egg Cooked in Tandoor)	
98.	Mutton Seekh Kabab	350
	(Menc Mutton Flavour with Indian Herbs Roase in Ctay Oven)	
99 .	Mutton Shami Kabab	360
	(Menc Mutton with deep Fry)	

- Vegetarian
- Non-Vegetarian





VEG. MAIN COURSE

100.	Aloo Jeera	150
101 .	Aloo Capsicum (Dice Potato and Capsicum Cooked in the Mixed Gravy)	170
102 .	Choice of Aloo Dum (Bhojpuri, Kashmiri, Banarsi)	250
103 .	Seasonal Bhujia	200
104.	Seasonal Vegetable	225
105 .	Mix Vegetable (Mix Vegetable Cooked with Onion and Tomato Gravy)	240
106 .	Veg. Jalfrezi (Julian Vegetable Cooked with Onion and Tomato Gravy)	250
107 .	Veg. Kofta	270
108.	Choice of Mushroom (Masala, Kadhai, Do Pyaza)	280
109.	Kadhai Paneer	280
	(Capsicum Cubes and Paneer in the Onion Gravy with Tossed Onion)	
110.	Paneer Do Pyaza	280
A 111	(Paneer Cubes Cooked in the Onion Gravy with Roasted Onion)	000
	Paneer Butter Masala (Cottage Cheese Cooked in the Tomato Gravy)	280
112.	Malai Kofta (Cottage Cheese Bowel Serve in White Gravy)	300
113.	Shahi Paneer (Diced Paneer Cream Based with Rice Cashew Nut Gravy)	300
114 .	Paneer Pasanda (Slice of Stuffed Paneer with Rice Cashew Nut Gravy)	300
115 .	Paneer Tikka Masala	300
	(Chunk of Cottage Cheese from Tandoor with Tomato Cheese Gravy)	
116.	Paneer Tikka Butter Masala	300
117 .	Kaju Curry (Korma, Curry, Butter Masala)	320
D		
DA		
118 .	Choice of Dal (Fry, Tadka, Makhana) 150 / 160 /	190
119 .	Dal Makhani	230
	(Black Lentil Cooked in the Over Night Show life with Lots of Butter and Cream)	
120 .	Mix Panjabi Tarka	250



- Vegetarian
- Non-Vegetarian





NON-VEG. MAIN COURSE

121 .	Egg Curry (2 Pcs.)	180
122 .	Chicken Curry (Chicken Cooked in the Onion and Tomato Gravy)	300
123 .	Chicken Do Pyaza (Chicken Cooked in Onion Gravy Toasted with Onion)	300
124 .	Fish Do Pyaza	300
125 .	Rehu Fish Curry with Mustard Oil/Bone Less	280
126.	Chicken Dehati (Traditional Indian Hurbs Cooked in Brown Gravy)	330
127 .	Chicken Stew (Cooked with Indian Hurbs)	300
128 .	Chicken Kassa (Cooked with Indian Hurbs)	330
129 .	Chicken Kadhai	300
	(Chicken Cooked with Tomato, Capsicum and Corriander Seeds & Red Chilly)	
130 .	Chicken Panjabi (Cooked in Punjabi Gravy)	300
131.	Chicken Butter Masala	350
16	(Roast Chicken Cooked with Makhani Gravy Finish with Butter and Creme)	
132.	Chicken Tikka Masala (Rich Tomato Onion and Butter Gravy)	300
133.	Chicken Masala (Cooked with Brown Gravy)	300
134.	Chicken Bharta (Chopped Chicken Toast with Indian Spice)	320
135.	Shahi Chicken (Cooked in Makhani Gravy)	320
136.	Chicken Shahi Korma (Chicken Cooked with Shahi Gravy)	320
137 .	Fish Tikka Butter Masala	325
138.	Mutton Curry (Cooked in Onion and Tomato Gravy)	400
139 .	Mutton Masala (Cooked with Brown Gravy)	450
140 .	Mutton Kassa (Cooked in Thick Indian Gravy)	440
141 .	Mutton Bhuna (Cooked with Yellow Thick Gravy)	440
142 .	Mutton Do Pyaza (Cooked in Indian Gravy Toast with Onion)	425
143.	Mutton Roghan Josh (Cooked with Brown Gravy and Roghan)	430
144.	Mutton Handi (Flavour of Champaran)	450
145 .	Murg Musallam (Whole Chicken Cooked with Indian Spice)	500
		33/////A

Vegetarian

Non-Vegetarian

^{*} Taxes as applicable



VEG. CHINESE

	146.	Veg	Manchurian
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● 147. Chilly Paneer

■ 148. Chilly Mushroom

● 149. Chilly Baby Corn

■ 150. Paneer Manchurian



NON-VEG CHINESE

■ 151. Chicken Manchurian

■ 152. Chilly Chicken (Bone/Boneless)

• 153. Fish Chilly

■ 154. Chicken Lollypop



NOODLES & RICE

155. Choice of Noodles (Veg / Egg / Chicken)

■ 156. Veg. Singapore Noodles

157. Choice of Fried Rice
(Veg. / Egg / Chicken)

158. Schezwan Fried Rice (Veg / Chicken)

■ 159. Mix Fried Rice



CHOPSUEY

● 160. Veg. Chopsuey

■ 161. Chicken Chopsuey

● 162. American Chopsuey



Vegetarian

Non-Vegetarian

^{*} Taxes as applicable



FLAVOUR OF BIRYANI & RICE

	163 .	Steam Rice	110
	164.	Jeera Rice	130
	165 .	Peas Pulao	160
	166 .	Veg. Pulao	180
	167 .	Navratan Pulao	200
	168.	Kashmiri Pulao	200
	169.	Veg. Biryani	220
	170 .	Egg Biryani	250
	171 .	Mutton Biryani	350
	172 .	Mutton Hyderabadi Biryani	375
	173 .	Chicken Hyderabadi Biryani	290
	174.	Chicken Biryani	270
	175 .	Choice of Khichdi	250
	BRE	ADS 1	
	176.	Tandoori Roti / Tadoori Butter Roti	30 / 35
	177.	Naan / Butter Naan	55 / 60
	178.	Laccha Paratha	60
	179.	Missi Roti	70
	180.	Garlic Naan	80
	181.	Veg Stuffed Naan / Kulcha	90
	182.	Paneer Stuffed Naan / Kulcha	110
	183.	Kashmiri Naan	130
	184.	Chicken Stuffed Naan	150
	185.	Mughlai Paratha	180
	DES	SERT	
1	186.	Gulab Jamun (2 Pcs.)	60
SHARL	187.	Rasgulla (Spong) (2 Pcs.)	60
Same and the	188.	Rasmalai (2 Pcs.)	120
	189.	Choice of Ice Cream	120

Vegetarian

Non-Vegetarian

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