



MENU

Breakfast • Lunch • Dinner

Breakfast Timing : | **Lunch Timing :** | **Dinner Timing :**
7:30 AM - 10:30 AM | **12:00 PM - 3:30 PM** | **7:30 PM - 10:45 PM**

SAVING FOOD & WATER IS IMPORTANT FOR LIFE ON EARTH



5th March 2015

Luzerne Chinaware

To whom it may concern,

We, Luzerne Pte Ltd, hereby confirmed that Luzerne Chinaware consist of below raw materials and dose not contain any animal bone ash in the products.

Raw Materials

- 1) 50% Kaolin
- 2) 30% Feldspar
- 3) 20% Silica

Besides, Luzerne Chinaware also undergo minimum 3 round of product firing whereby each firing process involved will further strengthen on the product quality.

Firing Process

- 1) Biscuit Firing with 800 degress for 20 hours
- 2) Gloss Firing with 1280 degrees for 20 hours
- 3) Back stamp Firing with 1150 degrees for 6 hours

Thank You / Regards


Leona Lek
Head
Global Sales





Breakfast (7:30 AM to 10:30 AM)

Buffet Breakfast (Chef's Choice Menu)	325/-
Choice of Cereals Cornflakes, Wheat Flakes, Chocó Flakes, served with hot and cold milk	105/-
Toast with Preserve (Three pieces of white or brown bread)	85/-
Coffee (Black & with Milk) A hot drink prepared from roasted coffee beans	75/-
Tea (Homemade style with flavor of Ginger / Cardamom / Tea Masala)	55/-
Green Tea	45/-
Biscuits (Sweet / Salted)	25/-



North Indian

Paneer Parantha (2 Pc.) Stuffed with Paneer served with pickle and curd	205/-
Choice of Parantha (2 Pc.) (Plain, Mix, Aloo, Aloo Pyaz, Gobhi, Palak and Methi (seasonal) Served with pickle and Curd)	185/-
Pav-Bhaji Three pieces Pav served with Mashed bhaji	185/-
Choley Bhature Two pieces Bhature served with Punjabi Style Choley	185/-
Poori-Bhaji (Plain / Palak / Belwa) Four pieces Poori with Aloo Bhaji served in Indian Style	165/-
Poha with Namkin Poha is flattered rice that is steam cooked with spices and served with Namkin	145/-
Vegetable Dalia Nutritious dish of broken wheat added with vegetable	135/-
Aloo Bonda Served with Chutney (6 Pc.) Made of flour batter and stuffed with spices mashed potato, fried	135/-
Bread Pakora Served with Chutney (4 Pc.) Bread Sliced dipped in spice flour batter and stuffed with spices mashed potato, fried	135/-
Paneer Bread Roll (6 Pc.) Bread Roll and stuffed with spices Fresh paneer, deep fried	165/-
Vegetable Cutlet (6 Pc.) (Golden fried cutlet made of potato and vegetable mixture)	175/-
Potato Bread Roll (6 Pc.) Bread Roll and stuffed with spices mashed potato, deep fried	135/-
Dalia (Sweet / Salted / Milk) Nutritious dish with broken wheat	105/-
Extra Poori (4 Pc.)	75/-
Extra Pav (2 Pc.)	75/-
Extra Bhature (2 Pc.)	75/-
Extra Bhaji (Per Bowl)	75/-
Extra Choley (Per Bowl)	75/-



South Indian (Timing : 25 Minutes)

Paneer Chilla Its Indian version of a pancake made with cereal or lentil flours	195/-
Dosa (Plain / Butter / Masala / Onion) Traditional south Indian thin rice pancake served with Sambhar and chutney	165/-
Rawa Dosa (Plain / Butter / Masala / Onion) Thin pancake made with Suji served with Sambhar and chutney	165/-
Mysore Dosa (Plain / Butter / Masala) Spicy thin rice pancake served with Sambhar and chutney	165/-
Vegetable Chilla Its Indian version of a pancake made with cereal or lentil flours	165/-

Idly (Four Pieces - Served with Sambhar & Chutney) Steamed rice puffed pancake	165/-
Fried Masala Idly Sliced idly sauté with mint, tomato & Indian spices	165/-
Moong / Mix Dal Chilla Its Indian version of a pancake made with Indian Dal served with chutney	165/-
Upma (Plain / Vegetable) Thick Porridge cooked from dry roasted semolina or coarse rice flour	165/-
Uttapam Stuffed rice pancake, Onion / Tomato Served with Sambhar & Chutney	165/-
Extra Idly, Vada, Uttapam (2Pcs.)	75/-
Extra Sambhar (Per Bowl)	75/-
Extra Idly, Vada, Uttapam (2Pcs.)	75/-
Extra Sambhar (Per Bowl)	75/-

Chat Counter

Fruit Chat (Cut Fruit Seasoning with Chat Masala)	195/-
Aloo Papri Chat (A Crowd Pleasing Appetizer)	155/-
Aloo Chat (Mix with Onion, Tomato & Potato Seasoning with chat masala)	155/-
Dahi Papri (Papri mixed with Curd & Spices)	155/-
Sprout Chat (Mix with Onion, Tomato with Lemon dressing)	135/-
Chana Chat (Boiled / Fried) Check peas mixed with Onion, Tomato & Spices	115/-
Bhel Puri (A Popular Indian snack made with puffed rice, onion and spices)	95/-
Cut Fruit (Seasonal Fruits)	165/-
Fruit (Banana 4 Pc. Papaya)	75/-

Tit Bit

Paneer Pakora Indian fritters (Cottage Cheese) coated with flour based batter & fried	255/-
Vegetable Pakora Indian fritters (Vegetable) coated with flour based batter & fried	195/-
Home Fries French Fries and Wages	175/-
Roasted Makhana Its crunchy and healthy snack	145/-
Peanut Masala Roasted peanut mixed with onion, tomato & spices	135/-
Plain Fried Peanut Roasted plain peanut served with chat masala	105/-
Roasted Masala Papad Papad topped with filling of onion, tomato & spices	95/-
Murmure It's simple & easy snack prepared with puffed rice with peanut	55/-
Roasted Papad A thin, crisp south Asian food item that is made from ground lentils	35/-



Burger & Sandwich

Paneer Burger

Paneer and potato mix patty and cheese slice cover in bun

195/-

Vegetable Burger

A potato patty and chesse slice, vegetable cover in Bun

155/-

Club Sandwich Veg.

Coleslaw, cheese slice veg. tossed bread

155/-

Grilled Potato and Pudina Sandwich

A Mint flavor sandwich

145/-

Make Your Own Sandwich Veg.

Plain / Toasted / Grilled / Cheese

145/-



Pasta (Penne / Fusilli / Macaroni)

(Timing : 25 Min.)

Pasta Neapolitan (Tomato Based Sauce)

205/-

Pasta Arrabiata (Tomato Based Spicy Sauce)

205/-

Pasta Alfredo (Rich & Creamy Cheese Sauce)

205/-

Pasta AL Fungi (Creamy Cheese Mushroom Sauce)

205/-

Maggi (Plain / Masala)

155/-



Pizza (Timing : 25 Min.)

Tandoori Paneer Pizza

225/-

Chilli Paneer Pizza

225/-

Onion Tomato Cheese Pizza

205/-

Onion Tomato Capsicum Pizza

205/-

Mix Veg. Pizza

205/-

Mushroom Onion Cheese Pizza

205/-

Cheese Pizza

205/-

Tomato Cheese Pizza

205/-



Soups (All Day)

Cream of Tomato Soup

It's a very smooth and thin to medley thick texture soup

195/-

Sweet Corn Soup

Chinese style of Soup made with sweet corn

175/-

Hot n Sour Soup

Spicy and tangy from the land of Far East to have an appetite

175/-

Man Chow Soup

Blend of fusion of Chinese with fried noodle

175/-

Tamater Dhaniya Shorba

Slow simmered Indian tomato and coriander base soup tempered with cumin and Indian spices

165/-

Dal Shorba

Tempered lentil broth served with flavor of lemon and coriander

165/-

Veg. Clear Soup

a selection of chopped vegetables (carrot, cabbage, beans, mushroom, broccoli)

165/-

Palak Shorba

Fresh Spinach, ginger & garlic, mint leaves and garnish of cream

165/-



Tandoori Khazana Se

(12:30 noon to 03:30 pm &
07:30 pm to 11:00 pm)

My Chef Tandoori Platter	395/-
Assortment of vegetable of Tikka and Kebabs	
Paneer Tikka	295/-
The most popular way to serve as starter in Indian cottage cheese marinated with hang curd & Indian spices roasted in Tandoor	
Paneer Tikka Achari	295/-
Achari Masala brushed on cottage cheese and Tandoor roasted	
Dahi Ke Kebab	255/-
Hang curd stuffed with ginger, onion, capsicum & deep fried	
Stuffed Mushroom Tikka	255/-
Morel stuffed and roasted in clay pot	
Bharwa Aloo	255/-
A unique dish made with round scoped fried potato shells stuffed with Paneer, nuts and spicy	
Mushroom Tikka	235/-
Pickled marinated khumb roasted in earthen tandoor	
Tandoori Aloo	235/-
Baby Aloo Marinated with Indian spices and served with mint chutney	
Tandoori Cauliflower	235/-
Blanch cauliflower seasoned with yellow chili powder, chat Masala, lemon juice and ginger garlic, skewered and char grilled	
Subz Seek Kebab	235/-
Keema of vegetable patted on seek and oven roasted served with mint chutney	
Hara Bhara Kebab	235/-
Green vegetable finale cook and deep fry	
Corn Karari Tikki	235/-
Deep fried mashed potato coated with Corn	
Papad Tikki	225/-
Deep fried mashed potato coated with Papad	
Tomato Salad	95/-
Platter of tomato, lemon wedge and Green Chilli	
Cucumber Salad	95/-
Platter of cucumber, lemon wedge and Green Chilli	
Raita	145/-
Mix / Boondi / Pineapple / Fry	
Plain Dahi	125/-
It is traditional fermented milk product	
Burani Raita	145/-
Yogurt, minced or fried garlic, roasted cumin, red chilli & salt powder	



Salads & Raita

Assorted Pasta Salad	175/-
Pasta mix with Pepper & Mayo Dressing	
Spicy Corn Salad	165/-
Corn and pepper tossed in black pepper dressing	
Kachumbar Salad	155/-
Tradition salad of Diced onion, cucumber, tomato, lemon wedges and chilli	
Green Salad	125/-
Platter of onion, cucumber, tomato, lemon wedge and Green Chilli	
Onion Salad	95/-
Platter of onion, lemon wedge and Green Chilli	



Handi Di Shaan

Kaju Curry (Spicy)

Cashewnuts are limmered in onion tomato gravy

Malai Kofta

Deep fried potato cheese ball served with white & red gravy

Shahi Paneer

Cottage cheese simmered in white rich cashew base gravy

Paneer Tikka Butter Masala

Oven roasted cottage cheese simmered in rich tomato and cream base gravy

Paneer Lababdar

Chef special dish with homely touch

Paneer Butter Masala

Paneer simmered in Makhani base gravy

Kadhai Paneer

Paneer tossed with pepper, onion, tomato in gravy infused on khada masala

Paneer Amritsari

Paneer, gram Flour with indian spices & gravy

Paneer Kashmiri (Red Gravy)

Paneer (cottage cheese) with whole & ground spices with kashmiri red chilli powder

Khoya Paneer

Paneer with khoya & base of onion, tomato & ginger paste

Paneer Pasanda

Stuff cottage cheese dry fruit koya in saffron gravy

Paneer Kalimirch

Paneer tossed in a creamy sauce flavored with freshly ground black pepper

Paneer Bhurji

Paneer tossed in creamy sauce flavored with freshly black pepper

Palak Paneer

Palak base gravy simmered Cottage cheese / corn / baby corn / mushroom

Matar Paneer

Cottage cheese and peas simmered in onion gravy

Mix Vegetable

Brown base gravy with assorted seasonal vegetable

Navrattan Korma

White rich base korma tossed and simmered with assorted vegetable

Vegetable Kolhapur

A Hyderabad test with vegetables mint

Methi Matar Malai

Dried Methi leaves, green peas cooked with butter rich cashew nut gravy

Mushroom Mutter

Green peas and mushroom simmered in brown gravy

Kadhai Mushroom

Onion capsicum & khumb cooked with Indian spices

Mushroom Do Pyaza

Khumb simmered in rich onion base gravy

Bhindi Amchuri (Seasonal)

Lady finger seasoned with mango powder

Lauki Chana Dal

Lauki, chana dal cooked with indian spices

Bharwa / Fry Bhindi (Seasonal)

It is slit on one side & stuffed with spices then fried

Plain Palak

An easy & simple spinach based curry with garlic flavor

Seasonal Vegetable

Its depends on season

Aloo Gobhi

Potato & Cauliflower mix together and cooked with Indian spices

Channa Masala

Panjabi styles dry spicy Channa garnish with onion

Half

Full

255/- 465/-

195/- 365/-

195/- 365/-

195/- 365/-

195/- 365/-

195/- 365/-

195/- 365/-

195/- 365/-

195/- 365/-

195/- 365/-

195/- 365/-

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185/- 335/-

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185/- 335/-

185/- 335/-

185/- 335/-

185/- 335/-

155/- 265/-

135/- 245/-

155/- 265/-

155/- 265/-

155/- 265/-

155/- 265/-

155/- 265/-

Pindi Channa It is one of the easiest and tasty dishes made of chickpeas	155/-	265/-
Rajma Tomato Kidney beans cooked in tomato base gravy	155/-	265/-
Stuffed Tomato It's stuffed tomato simmered in onion tomato gravy	155/-	265/-
Stuffed Capsicum The spicy masala stuffing enhances the sweet flavors of capsicum	155/-	265/-
Dum Aloo Banarasi / Kashmiri Potato simmered in rich tomato gravy	155/-	265/-
Veg. Jalfrezi Assorted vegetable cooked in tangy tomato base gravy	155/-	265/-
Veg. Makhnwala Assorted vegetable cooked in tomato rich gravy	155/-	265/-
Subz Meloni Assorted Indian vegetables cooked in spinach gravy	155/-	265/-
Jeera Aloo Pieces of boiled Potato tempered with cumin seeds	155/-	265/-
Dal Makhani Rajma & Urad Dal cooked to perfection in rich tomato base and cream	185/-	325/-
Dal Punjabi Dal Punjabi is a mouthwatering dish mix with Indian spices	155/-	265/-
Dal Palak Lentil & Palak cooked together and tempered.	155/-	265/-
Arhari Dal Handi Indian style of dal made in Handi	155/-	265/-
Dal Fry Indian way style of Dal	155/-	265/-
Dal Tadka Indian way style of Dal with Jeera Tadka	155/-	265/-
Dal Dhaba This creamy spiced flavorful Dhaba style dal	155/-	265/-
Dal Masoori An Indian dish of red lentils cooked with onion, garlic, tomatoes and spices	125/-	235/-
Channa Dal Ki Subji This classic Dal is made with yellow split peas that are slowly braised in ginger, garlic and tomato	125/-	235/-



Rajasthani Main Course

	Half	Full
Paneer Aloo Pyaz An aromatic onion, potato & Paneer flavored with dry masala	195/-	365/-
Pithor ki Subji (Timing- 45Min.) It is traditional Rajasthani curry of shallow fried chick pea's dumpling in spicy yoghurt gravy	155/-	265/-
Gatta Curry Steamed gram flour dumpling cooked with yoghurt and dry spices	155/-	265/-
Sev Tamater Its Gujarati dish made with fresh gram flour strands cooked in tomato gravy	155/-	265/-
Sarso Ke Saag (Seasonal) Heart of north Indian dish	155/-	265/-
Kadi Pakora Traditional north Indian preparation with gram flour dumplings and yoghurt	145/-	255/-
Rajasthani Papad Traditional Rajasthani Style	145/-	255/-
Rajasthani Kadhi Traditional north Indian preparation with gram flour and yoghurt	105/-	175/-
Plain Kadi (Without Onion & Garlic) Traditional north Indian preparation with gram flour and yoghurt	105/-	175/-
Dal Panchmel Delicious Dal made of five lentils	155/-	265/-



Basmati Ki Khushboo

Vegetable Biryani

Royal Nizami style of rice cooked with vegetable

Hyderabadi Dum Biryani

Basmati rice, fried onion, yogurt with indian spices & ghee

Navrattan Pulao

Nuts and assorted vegetables with rice

Kashmiri Pulao

A flavor of rose, fruit and dry fruit complete on cherry

Jodhpuri Pulao

Combination of rice, Gatta, Kabuli, Kaju, kismish banana and spices

Vegetable Pulao

Delicious dish prepared by rice and various vegetable spices

Masala Bhat

A combination of flavored rice and spices

Peas / Corn Pulao

Rice and Green Peas mix together with aromatic spices

Jeera Rice

It's a popular dish having flavor of cumin

Steamed Rice

Rice cooked by steaming or boiled

Khichdi

South Asia cuisine dish made of Dal and Rice, served with Dahi & Papad (1pcs)

Curd Rice

South Indian dish made with precooked rice, Curd, Herbs and tempering Spices

Half Full

155/- 265/-

155/- 265/-

135/- 235/-

135/- 235/-

135/- 235/-

135/- 235/-

135/- 235/-

125/- 225/-

115/- 195/-

105/- 175/-

105/- 175/-

105/- 175/-



Indian Breads

Kashmiri Naan

Bread spread with butter & crushed Dry Fruit & Heated in the oven

Stuff Naan

Potato, green peas, cottage cheese stuff leavens Indian bread

Garlic Naan

Bread spread with butter & crushed garlic & Heated in the oven

Paneer Kulcha

Stuffed paneer Indian Leaven bread

Kulcha

(Mix / Potato / Onion / Gobhi / Matar) stuffed Indian Leaven bread

Laccha Parantha

(Plain / Mirchi)

Naan (Butter)

Leaven Indian bread

Naan (Plain)

Leaven Indian bread

Khasta Roti

North Indian flat bread made with wheat, Suji & milk cooked in Tandoor

Bread Basket

Tandoori, Laccha, Naan, Missi (1 Pc. Each)

105/-

95/-

85/-

95/-

85/-

65/-

65/-

55/-

55/-

185/-

Taxes as applicable • We do not levy any service charge • In Room Dining, we are requesting to revert call for clearance after finishing of food.
If you have any food allergies or food intolerance, please inform our service associates.

Junglee Roti	75/-
Topping of Chopped vegetables & spices with a blend of whole wheat flour	
Missi Roti	55/-
Chickpeas and wheat flour base Indian bread	
Mota Anaz	55/-
Makka, Bajra and Bejad ki Roti	
Tawa Butter Roti	35/-
Unleavened Indian bread	
Tawa Plain Roti	30/-
Unleavened Indian bread	
Tandoori Butter Roti	35/-
Unleavened Indian bread	
Tandoori Plain Roti	30/-
Unleavened Indian bread	



Thali

Rajasthani Thali	395/-
(Chass, Mirchi ka Achar, Papad, Lahsoon ki Chutney, Aloo Pyaz Paneer, Gatte ki Subji, Dal, Kadi, Jodhpuri Pulao, 1pcs each Bajra, Bejard & Makke ki Roti, Gulab Jamun / Moong Dal Halwa)	
My Chef Thali	305/-
(Salad, Raita, Paneer, Vegetable, Dal, Rice, 3 Pc Tandoori Roti / 4 Pc Tawa Roti, 1Pc Dessert & Papad)	
Mini Thali	199/-
(Salad, Paneer, Dal, Rice, 2 Pc Tandoori Roti / 4 Pc Tawa Roti & Papad)	
Pocket Thali	125/-
(Salad, Veg sabji, Dal, Rice, 2 Pc Tandoori Roti / 3 Pc Tawa Roti & Papad)	
Extra Bowl	75/-

Note : Any other Bread in Thali on chargeable bases



Chutneys / Pickle (50 Gms.)

Lahsoon ki Chutney	85/-
Pudine ki Chutney	45/-
Dhaniye ki Chutney	45/-
Mix Achar	35/-
Nimbu ka Achar	35/-
Lal Mirchi ka Achar	35/-
Aam ka Achar	35/-



Combo Station

Amritsari Kulcha (1Pc) with Choley	235/-
Soft Leavened bread stuffed with boiled & mashed potatoes & spices served with Tangy Choley	
Amritsari Naan (1Pc) with Dal Makhani	265/-
Typical Punjabi cuisine Indian flat bread prepared with flour with potato stuffing served with Dal Makhani	

Choley with Rice / (2Pcs) Tandoori Roti 215/-

A chick pea is fairly dry & spicy with sour citrus, served with rice / roti

Veg. Manchurian with Fried Rice 215/-

Veg. dumpling flavored with soya sauce served veg. flavored rice

Veg. Manchurian with Hakka Noodles 215/-

Veg. dumpling flavored with soya sauce served Hakka noodles

Laccha Parantha (2Pcs) with Dal Makhani 245/-

Rajma & Urad Dal cooked to perfection in rich tomato base and cream served with Parantha

Lemon Rice with Sāmbhar 175/-

It is made by mixing precooked rice with tempering of mustard seeds, Chana Dal, green & dry red chillies and curry leaves served with Sambhar

Rajma & Rice 215/-

Red kidney beans made in thick gravy with Indian spices, served with steamed rice

Kadi with Rice 175/-

Spice yoghurt based sauce thickened with gram flour, served with steamed rice



Chinese Cuisine

Half Full

Chilly Mushroom / Baby Corn 235/-

(Mushroom/baby corn and pepper cooked in chef style)

Spring Rolls 205/-

(Chinese starter rolls stuffed with vegetable)

Crispy Corn Salt & Pepper 205/-

(Deep Fried American Corn in Chinese style)

Honey Chilly Cauliflower 195/-

(Chilly tossed cauliflower glazed with honey)

Crispy Potato 195/-

(Fried skin potato wedges ruined with spicy and sweet aroma of chili and honey)

Honey Chilly Potato 195/-

(Chinese mouthwatering potatoes)

Paneer Chilly (Dry & Gravy) 185/- 335/-

Renowned way to serve cottage cheese in Chinese way by chef

Veg. Manchurian (Dry & Gravy) 165/- 285/-

Renowned ball of vegetable served and tossed with soya flavored sauce

Mushroom Ginger Fried Rice 145/- 245/-

Assorted mushroom and ginger tossed to perfection and makes a good accompaniment

Szechwan Fried Rice 145/- 245/-

Veg. spicy szechwan cooked rice from the szechwan region.

Fried Rice 125/- 225/-

Veg Bowl of rice with tossed Chinese style

Chilly Garlic Fried Rice 125/- 225/-

Rice Cooked in Spicy Tangy Sauce

Szechwan Noodles 125/- 225/-

Veg. szechwan tossed style of noodle in mild spicy taste.

Vegetable Chowmein 105/- 195/-

Noodles with lots of vegetable

Hakka Noodles 105/- 195/-

Veg. authentic style of dry tossed noodle from the Fareast land

Chilly Garlic Noodles 105/- 195/-

Noodle Tossed in mild spices



Continental Cuisine (Timing : 25 Minutes)

Cheese Balls (Stuffed cheese deep fried bolls)	255/-
Paneer Finger (Flour coated deep fried Paneer)	255/-
Cheese Corn Roll (A delicious appetizer made with cheese & sweet corn)	245/-
Chili Cheese Toast (Baked dish with Chilly & cheese on toast)	205/-
Baked Vegetable Tinley laid vegetable with white sauce and baked to perfection	275/-
Baked Cheese Macaroni Macaroni tossed in Alfredo cheese sauce and baked to perfection	255/-
Sauté Vegetable Seasonal vegetable tossed in butter or olive oil as asked making a healthy diet	235/-



Sizzler (Timing : 45 Minutes)

My Chef Sizzler Combination of Chilli Paneer, Corn Karari Tikki, Dahi Ke Kebab, Sauté Veg and Masala Bhat	525/-
Tandoori Sizzler Combination of Paneer Tikka, Tandoori Aloo, Mushroom Tikka, Sheek Kebab	475/-
Chinese Sizzler Combination of Veg and Gobhi Manchurian, Noodles, fried rice	375/-



Dessert

Rasmalai (2Pcs) An Indian sweet consisting of small, flat cakes of Paneer in sweetened, thickened milk	150/-
Moong Dal Halwa (Seasonal) Lentil simmered in ghee & sugar to make you sweet teeth melt	125/-
Gajar Halwa (Seasonal) Cooked by grated carrot & garnished with dry fruits	125/-
Gulab Jamun (2Pcs) Fried milk dumpling dipped in sugar syrup.	105/-
Rasgulla (2Pcs) An Indian sweet consisting of a ball of Paneer cooked in syrup	95/-



Sipperzz (All Day)

Choice of Milk Shakes (Vanilla, Chocolate, Strawberry, Papaya, Banana, Mango)	145/-
Cold Coffee (with Ice Cream)	125/-
Cold Coffee (without Ice Cream)	115/-
Fresh Mango Shake (Seasonal)	125/-
Fresh Pineapple Juice (Seasonal)	125/-
Fresh Water Melon Juice (Seasonal)	95/-
Canned Juice (Mix, Orange, Mango, Pineapple and Litchi)	95/-
Lassi (Sweet / Salted) Its cooling & refreshing summer drinks	85/-
Mango Lassi Fresh or frozen mango, plain yogurt with sugar or honey	95/-
Hot Chocolate Flavored milk with chocolate powder	75/-
Bourn Vita Flavored milk with bourn vita	75/-
Fresh Lime Soda Digestive drinks made with lime juice & soda water	75/-
Butter Milk (Plain / Masala) The liquid left behind after churning butter out of cream	65/-
Hot Milk A whitish liquid	55/-

Shikanji Homemade drinks mixture of lemon juice water & sweet	55/-
Red Bull	MRP
Soda	MRP
Soft Drinks 200ml (Coke, Fanta, and Sprite)	MRP
Packaged Drinking Water	MRP



Mocktails

Virgin Mojito A refreshing drink with lemon chunks a hint of mint top with soda	175/-
Fruit Punch Part of the rainbow Orange, Pineapple and Mango with chopped fruit	175/-
Virgin Blue Passion Lemonade, fresh lime juice and blue bar syrup	175/-
Cinderella Orange, Pineapple Juice, lemon & grenadine syrup	175/-
Deep Blue Mango, Pineapple Juice mix together top with blue syrup	175/-
Tropical Delight Pineapple, Orange juice and Soda	175/-
Sunset Cloud Fanta, Ice cream blend together	175/-
Blue Curacao Ice Cream Ice cream, Blue Curacao, Sugar syrup and Soda	175/-
Black and White Chocolate, Vanilla ice cream and milk blend together	175/-



Choice of Ice Cream (2 Scoops)

Kesar Pista	145/-
Tutty Fruity	125/-
Chocolate	125/-
Butter Scotch	125/-
Mango	115/-
Strawberry	115/-
Vanilla	115/-
Coffee	125/-

Note:

1. Two Times Baby Milk Complimentary for till 5yrs. (Mor. & Evg.)
2. The bill of Food comes from outside will be checked by Front Office Staff.
3. Non Veg Food strictly not allowed in room / premises.

4. Kitchen will be closed between 04:00pm to 05:00pm.





BANQUET HALL & CONFERENCE ROOM

Special Arrangements for Kitty Party, Birthday Party,
Ring Ceremony, Anniversary, Get Together, Wedding,
Business Meetings & Conferences

FOR BOOKING : +91-7073677728



KAPISH HOTELS

Hospitality... Feel Comfort.....



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