



FOOD & BEVERAGES
MENU

Bon appetit !

SOUPS,SALADS & STARTERS

SOUPS

Minestrone Soup

Classical Italian Vegetable Soup

230

Dal Pudina Shorba

Indian inspired Lentil and mint soup

230

Murg Daniya Shorba

Thin chicken soup flavoured with black pepper and coriander

230

SALADS

Tossed Salad

With crisp cucumber,olives and feta in mustard and lemon dressing

230

Pasta Salad

270

Waldrof Salad

Creamy apple with walnuts

270

SNACKS

Fried Chicken

Chicken in a basket served with fries
and tartar sauce

470

Butter Fried Trout

Trout fish served with fries and tartar sauce

470

Crumb Fried Fish Fingers

Served with a spicy tomato dip and tartar sauce

470

Fish-n-Chips

Crumb fried fish served with tartar sauce
and tossed salad

470

Vegetable and Paneer Pakora

Served with tamarind and mint chutney

270

French Fries

Served with tomato sauce

250

Samosa

Spiced potato filled Indian savory served
with mint chutney

230

Taxes as applicable

BAKED/GRILLED

Grilled Trout Fish

Served with lemon butter sauce

410

Chilli Cheese Toast

270

BETWEEN BREADS

Chicken or Paneer Wrap

Grilled chicken, fried egg, tomato, cucumber, lettuce & cheese served with french fries

or

Filling of cucumber, tomato, lettuce, cheese and russian salad, served with french fries and tossed salad

290

TANDOOR CHARCOAL COOKING

Tandoori Trout Fish

Mustard and yellow chilli marinated, fresh water kashmiri trout served with mooli ki chutni

470

Mahi Fish

Chunks of fish with spiced yogurt marination

470

Tandoori Murg

Succulent and mildly spiced grilled chicken
The best known dish in the entire Indian cuisine

710

Murg Malai Tikka

Boneless chicken morsels marinated
with yogurt,cheese and garlic

410

Murg Kasoori Kabab

Chicken morsels marinated in yogurt,spices
and flavoured with kasoori meethi

410

Mutton/Chicken ki Seekh

Minced lamb or chicken,spiced,seasoned and
grilled on an iron skewer

410

Sarson Paneer Tikka

Homemade cottage cheese,bell peppers and onion marinated
in tandoori masala along with mustard and char grilled

350

Mushroom ki Nazakat

Cheese and corn stuffed in fresh mushroom and
cooked in tandoor with aromatic spices

290

Badami Aloo

A combination of baby potatos with yogurt
and flavoured spices

290

Taxes as applicable

MAIN COURSE

Punjabi Butter Chicken

Char grilled chicken with tangry and creamy tomato gravy

470

Gosht Achari

Pickle flavoured lamb dish using mustard oil and special ombination of spices

470

Paneer khatta Pyaaz

Chilli,semi dry cottage cheese, cooked along with pickle baby onions

290

Paneer Saagwala

Cottage cheese along with pureed young spinach

290

Makai Kumbh Masala

A unique combination of corn and mushroom with tomato gravy

290

Daniya aur Heeng ke Aloo

Baby potatoes with coriander and asafetida

290

Subz Khade Masala

Spring Vegetables cooked with Indian spices

290

Taxes as applicable

RICE & DAL

Biryani

Choice of Mutton/Chicken/Vegetable
Basmati rice dum cooked with mint,
yogurt and spices

470

Moong Dal Khichdi

Lentils and rice simmered together and
tempered with mild spices

290

Pulao

Basmati rice tempered with your choice
Kashmiri/Jeera/Corn/Peas & Vegetables

290

Dahi Bhaat

Curd & rice

290

Dal Makhani

Whole black lentils and kidney beans slow
cooked with herbs and spices, finished
with butter

290

Dal Tadka

Combination of lentils freshly tempered
with curry leaves, mustard, cumin and ginger.

290

Steamed Rice

230

Indian Breads

Choose your breads

Pudina parantha,lacha parantha,tandoori roti
kulcha and naan(butter/cheese/garlic)

110

KASHMIRI SPECIALITIES WAZWAN

Kashmiri Kanti

Mutton/Chicken

Dry kashmiri preparations of chicken or mutton
served with naan and mint sauce

450

Waza Chicken

Saffron flavoured chicken cooked in red gravy
with the choicest kashmiri spices

450

Mutton Roganjosh

Mutton prepared with kashmiri spices

470

Rista

Hand Pounded meat balls cooked in a saffron gravy

470

Gushtaba

Hand pounded meat balls cooked in a yogurt
gravy with herbs

470

Chaman

Deep fried paneer cubes in a tomato gravy

350

Batae Haakh

Traditional kashmiri green leaves

290

Kashmiri Rajma

Kashmiri Kidney beans cooked in traditional style

290

Nadru Yakhni

Lotus stems cooked with mild aromatic
spices and yogurt

350

All wazwan dishes served with a bowl of
Kashmiri rice

CONTINENTAL

Chicken Soup

Creamed chicken soup infused with golden corn and garlic

230

Tomato Soup

Pulp tomato soup with basil, garlic and croutons

230

Minestrone Soup

Classical Italian vegetable soup

230

Creamed Soup

Choice of Spinach/Mushroom

230

PASTA E RISO PASTA AND RICE

Fuseli Pollo e Funghi

Pasta twists with grilled chicken morsels and mushroom cream sauce

470

Spaghetti con il pomodoro ed il basilica

Pasta cooked in tomato-basil sauce

350

Taxes as applicable

Pasta Aglio e olio con Pepperonino

Pasta tossed with extra virgin olive oil,
garlic and herbs

350

Risotto con Spinaci e Pomodori secchi

Spinach and sun dried tomato risotto

390

MAIN COURSE

Grilled Chicken

Chicken breast with lemon,garlic,mashed potatoes
and grilled vegetables

410

Lamb Chops

Grilled lamb chops with rosemary baby roast
potato and roast mint gravy

450

Vegetable Stew

Vegetable stew with butternut squash,
yellow squash,zucchini,spinach,beans and
potato flavoured with bay leaf

350

CHINESE SPECIALITIES

Clear Soup

Choice of Chicken/vegetable soup

230

Sweet Corn Soup

Choice of Chicken/vegetable soup

230

MAIN COURSE

Diced Chicken in szechuan Sauce

A szechuan delicacy

450

Wok Tossed Fish

Wok tossed fish in black pepper sauce,
coriander and spring onion

450

Chilli Paneer/Gobi Manchurian

350

Fried Rice

Wok tossed and stir-fried rice of your choice

330

Hakka Noodles

A chinese cuisine staple

330

Taxes as applicable

DESSERTS

Badami Phirni

230

Jaam e Gul

230

Kheer Kadam

230

Gajar ka Halwa

230

IceCream Flavours

Choice of Vanilla/Butterscotch/strawberry/
Chocolate

230

BEVERAGES

Milk Shakes

Choice of Vanilla/Butterscotch/strawberry/
Chocolate and Mango

230

Smoothie

Choice of Vanilla/Butterscotch/strawberry/Mango

230

Cold Coffe with Icecream

290

Lassi

Choice of sweet/salted/plain

210

Taxes as applicable

Butter Milk

Choice of Plain/Masala

230

Freshly Brewed Coffee

Please ask your server for our selection

170

Decaffeinated Coffee

Please ask your server for our selection

170

Tea / Kashmiri Kehwa

Please ask your server for our selection

170

Freshly squeezed Fruit Juice

Please ask your server for the choices of the day

230

Aerated Beverages

110

Pasteurized Juice

Choice of Orange,Pineapple,Mango,Guava,
Cranberry

110

Mineral Water

110

Hot Chocolate

Premium cocoa and creamy milk

150

Taxes as applicable