



IMPERIAL

GOLF RESORT & WEDDING LAWNS



Pine Village



Multi-Cuisine
Restaurant

NH-44, Nainagarh Square, Rairu-Dabra Bypass Road, Gwalior, M.P

0751-4888200 / 1 / 2 / 3

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Indian cuisine is a feast for the eyes and the palate. Cooking it is truly a pleasurable experience.

“Anybody Can Make You Enjoy The First Bite Of A Dish, But Only A Real Chef Can Make You Enjoy The Last.” – Francois Minot

“No human being is lonely while eating spaghetti; it requires so much attention.” – Italian Proverb

“Fish, In Order To Taste Right, Must Swim Three Times – In Water, In Butter, And In Wine.” – Polish Proverb

“Tomatoes And Oregano Make It Italian, Wine And Tarragon Make It French, Soy Sauce Makes It Chinese, Garlic Makes It Good” – Alice May Brock

Slow-cooked meats, homemade breads, flavourful pastas, the freshest vegetables, soulful soups, and a choice of Western, Oriental, and Indian dishes—along with sinful desserts—we have it all to delight the connoisseur in you.



BREAKFAST

	CONTINENTAL BREAKFAST Choice of juices, bakers basket, bread with preserves, choice of tea / coffee.	₹499
	HEALTHY BREAKFAST Freshly squeezed juice, choice of cereals, fresh seasonal cut fruits, choice of tea / coffee.	₹499
	SOUTH INDIAN Choice of Idli / Vada / Dosa / Uttapam served with sambar and two types of chutney.	₹499
	AMERICAN BREAKFAST Choice of juices, bakery with butter and preserves, choice of cereals, two eggs preparation, choice of tea / coffee.	₹599
	STUFFED PARATHA Aloo / Paneer / Cauliflower / Mix-veg served with yogurt.	₹449
	POORI WITH ALOO BHAJI Deep fried whole wheat pooris served with traditional potato bhaji.	₹449
	CHOICE OF EGGS Fried / Scrambled / Poached / Omelette served with grilled tomato, hash brown potatoes, and toast.	₹449
	CHOICE OF CEREALS Choose from cornflakes, muesli or choco flakes served with your choice of hot or cold milk.	₹449

BREAKFAST TIMING: 07:00 AM TO 10:30 AM
PLEASE INFORM OUR SERVICE TEAM OF ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS
ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO GOVERNMENT TAXES

 VEGETARIAN

 NON-VEGETARIAN

 SPICY





ALL DAY DINING

	Vegetable Club Sandwich Fresh vegetables, lettuce, onions, cheese, and aglio spread between three toasted slices of bread.	₹549
	Grilled Cheese Sandwich Melted cheese, caramelized onions, and crisp lettuce layered between bread slices and grilled until golden brown.	₹549
	Peppered Cottage Cheese Baguette Peppered cottage cheese and seasonal vegetables, tossed in mango chutney, served in a freshly baked French baguette.	₹549
	Chicken Club Sandwich Fresh vegetables, lettuce, cheese, fried egg, and shredded roast chicken layered between three slices of toasted bread.	₹599
	Bombay Potato Chutney Sandwich Classic Mumbai-style sandwich spread with mint-coriander chutney and spiced potato filling, served between toasted bread slices.	₹549
	French Fries Crispy, golden batonnets fried to perfection and served with tomato ketchup.	₹349
	Potato Wedges Crispy, herb-seasoned potato wedges, served with homemade sour cream.	₹349
	Garlic Bread with Cheese House-baked soft baguette topped with garlic butter and melted cheese.	₹499
	Pakoda Gram flour-battered fritters with your choice of vegetables, paneer, onion, chicken, or fish, topped with chaat masala and served with freshly made mint chutney.	₹449 / ₹599
	Masala Peanuts Peanuts tossed with chopped onions, tomatoes, red chili powder, chaat masala, and a dash of freshly squeezed lemon juice.	₹349
	Masala Papad Roasted or fried papad topped with a tangy and spicy onion-tomato mix.	₹299
	Veg Kathi Roll A Kolkata-inspired wrap filled with grilled paneer, fresh green chutney, and a medley of shredded vegetables.	₹549

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VEGETARIAN



NON-VEGETARIAN



SPICY





SLICE OF ITALY

- 

Margherita Pizza

Classic tomato sauce topped with mozzarella cheese and fresh basil.

₹549
- 

Farm House Pizza

Topped with tomatoes, mushrooms, onions, olives, sweet corn, capsicum, and mozzarella cheese.

₹549
- 

Paneer Tikka Pizza

Topped with marinated paneer tikka, tomatoes, onions, olives, capsicum, and mozzarella cheese.

₹549
- 

Chicken Tikka Pizza

Topped with marinated chicken tikka, tomatoes, onions, olives, capsicum, and mozzarella cheese.

₹599

SOUPS

- 

Roasted Tomato Bisque

Freshly roasted tomatoes simmered with vegetables, puréed to a silky texture and seasoned with light spices and herbs.

₹299
- 

Mushroom Cappuccino

A creamy and velvety mushroom soup served cappuccino-style with a light froth and delicate herbs.

₹349
- 

Minestrone

A classic Italian vegetable soup made with beans, onions, carrots, celery, tomatoes, pasta and vegetable broth.

₹299
- 

Choice of Soup (Vegetable / Chicken)

 Hot & Sour / Sweet Corn / Manchow

₹299 / ₹349
- 



Tom Yum (Veg / Chicken)

 A fragrant and spicy Thai soup infused with galangal, lemongrass, kaffir lime leaves, mushrooms and fresh herbs.

₹299 / ₹349
- 

Cream Soup

 Chicken / Vegetable / Broccoli / Mushroom / Tomato

A rich, creamy soup prepared with your choice of ingredient for a smooth and comforting experience.

₹299
- 

Veg Khao Suey

A traditional Burmese coconut curry served with noodles and accompanied by crispy garlic, fried onions, roasted peanuts, chili flakes and fresh herbs.

₹299



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SALADS

- 

Fruit Salad

A refreshing medley of freshly cut seasonal fruits, served chilled.

₹349
- 

Green Salad

A refreshing mix of lettuce, tomato, cucumber, onion, carrot, beetroot, radish, chili and lemon.

₹349
- 

Fattoush Salad

Fresh lettuce, bell peppers, cucumber, tomatoes and onions tossed in a tangy sumac-lemon dressing and topped with crispy pita bread.

₹449
- 

Classic Caesar Salad (Veg / Chicken)

Crisp romaine lettuce and crunchy croutons tossed with Caesar dressing, parmesan cheese, olive oil, lemon juice, garlic, black pepper and topped with your choice of vegetables or grilled chicken.

₹449 / ₹549

COMBOS

- 

Pine Village Combo

Choice of lentils served with steamed rice or laccha paratha, accompanied by salad.

₹649
- 

Paneer Butter Masala Combo

Paneer butter masala served with laccha paratha or steamed rice, accompanied by salad.

₹649
- 

Chicken Curry Combo

Chicken curry served with laccha paratha or steamed rice, accompanied by salad.

₹699



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VEGETARIAN



NON-VEGETARIAN



SPICY



APPETIZERS CONTINENTAL VEGETARIAN

- 

Bruschetta

Thin slices of toasted baguette rubbed with garlic and topped with fresh tomatoes, basil, and cheese, finished with extra virgin olive oil and served warm.

₹549
- 

Corn Cheese Roll

A delicious blend of cheese and sweet corn, rolled and deep-fried until golden and crisp.

₹549
- 

Cigar Roll

A delectable blend of cheese and spinach wrapped in pastry sheets and deep-fried until golden brown.

₹549
- 

Mushroom Duplex

Delicately seasoned cottage cheese and mozzarella nestled inside mushroom caps, sautéed in butter and herbs.

₹599

APPETIZERS INDIAN VEGETARIAN

- 

Tandoori Malai Broccoli

Broccoli florets marinated in cream, yogurt, and aromatic spices, grilled to perfection in a traditional tandoor.

₹599
- 

Paneer Tikka (Achari / Malai / Mint / Peshawari)

Cubes of cottage cheese marinated in curd and Indian spices, cooked in a traditional tandoor.

₹549
- 

Tandoori Bharwan Aloo

Potato boats stuffed with cottage cheese, cheese, and dry fruits, cooked to perfection in a traditional tandoor.

₹549
- 

Makai Palak Seekh

A rich blend of sweet corn, spinach, and cottage cheese shaped into seekh kebabs and cooked in a tandoor.

₹549
- 

Subz Galouti Kebab

A melt-in-the-mouth delicacy prepared with finely minced vegetables, herbs, and aromatic Indian spices.

₹549
- 

Veg Seekh Kebab

A flavorful blend of vegetables and cottage cheese, skewered and cooked in a traditional tandoor.

₹549
- 

Tandoori Mushroom

Fresh mushrooms marinated with yogurt, herbs, and spices, then grilled to perfection.

₹599



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VEGETARIAN



NON-VEGETARIAN



SPICY



- 

Soya Chaap (Malai / Achari)

Creamy soya chaap with herbs and spices marinated with creamy sauce or achari sauce.

₹549
- 

Beetroot Ki Tikki

Crispy pan-seared beetroot and potato patties, delicately spiced with Indian herbs.

₹549
- 

Dahi Ke Kebab

A mixture of hung curd and cottage cheese, slow-fried and served with a tangy sauce.

₹549
- 

Tawa Ka Hara Bhara Kebab

Spinach patties stuffed with cheese and pan-fried.

₹549
- 

Garden Grill Platter

An assortment of subz galouti, beetroot peanut ki tikki, soya malai chaap, makai palak seekh, and paneer sarson tikka.

₹799

APPETIZERS – INDIAN NON-VEGETARIAN

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Tawa Fish

Pieces of boneless fish marinated in Indian spices, grilled to perfection on a tawa.

₹699
- 

Fish Amritsari

Pieces of gram flour-battered fish with spices, ginger garlic paste, and ajwain.

₹699
- 



Chicken Tikka

Pieces of boneless chicken chunks marinated in Indian spices, finished in the tandoor.

₹649
- 



Tandoori Chicken (Single / Shareable)

Chicken marinated in yogurt and cream with Indian spices and a touch of saffron, roasted in tandoor.

₹599 / ₹799
- 

Murgh Malai Tikka

Boneless pieces of chicken marinated in cream, cheese, yogurt, and mild spices, cooked to perfection in the tandoor.

₹649
- 



Pine Village Mutton Seekh (Signature Dish)

Minced meat kebabs flavored with Indian spices wrapped around a skewer and cooked in a tandoor.

₹699
- 

Nawabi Kebab Platter

A royal assortment of murgh kali mirch tikka, fish peshwari tikka, chicken gilaftee seekh, mutton badami seekh, and chicken tangdi afghani.

₹999



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PAN ASIAN

- 

Tibetan Stir Fried Cottage Cheese

Indian paneer cubes tossed with Chinese spices and a final touch of soy-chilli sauce.

₹649
- 

Dragon Paneer

Paneer coated with crispy noodles, deep-fried, and tossed in Asian sauces.

₹549
- 

Veg Manchurian

Soft vegetable dumplings tossed and stir-fried in soy-chilli sauce.

₹549
- 

Five Spice Spring Rolls

Chinese five-spice seasoning with cinnamon, fennel seed, star anise, cloves, and chopped vegetables rolled in pastry sheets and deep-fried until crispy, served with tangy soy sauce.

₹549
-  

Honey Chilli Lotus Stem

Crispy lotus stem pieces, fried and tossed in honey-chilli sauce.

₹549
-  

Chilli Chana

A spicy and mildly sweet white chickpea dish.

₹549
-  

Honey Chilli Potato

Deep-fried potato fingers coated with a mixture of tomato chilli sauce, honey, garlic, vinegar, salt, pepper, and chilli flakes.

₹549
-  

Momos (Fried / Steamed)

Dumplings made with vegetable, paneer, or chicken filling.

₹549 / ₹599
- 

Veg Sushi

Handcrafted sushi rolls with seasoned rice, fresh vegetables, and nori, served with soy sauce, pickled ginger, and wasabi.

₹549
- 

Paneer Khurchan Bao

Soft steamed bao filled with spicy paneer khurchan, sautéed vegetables.

₹549
- 

Falafel with Hummus & Pita Bread

Crispy golden falafel served with creamy hummus and warm pita bread for a wholesome Mediterranean classic.

₹649
- 

Vegetable Kothey

Pickled vegetables tossed in a Chinese wok with sweet & sour sauce.

₹549

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	Chilli Chicken Dry  Crispy, boneless chicken chunks fried in butter, combined with sliced bell peppers, garlic, and onions, all tossed in a zesty soy chili sauce.	₹699
	Chilli Fish Dry  Crispy, boneless fish tossed in spicy soy sauce with garlic and bell peppers.	₹649
	Pan-Fried Fish  Crisp pan-seared fish served with a light soy, ginger, and garlic sauce.	₹699
	Chicken Satay  Seasoned boneless chicken pieces grilled on bamboo skewers served with spicy peanut sauce.	₹649
	Smoky Chicken Wings  Chicken wings coated in a sweet and savory spice rub, then smoked until tender and coated in basil oyster sauce.	₹649
	Chicken Lollipop  Chicken lollipop is a popular Indo-Chinese appetizer where a frenched chicken drumette is marinated and then deep-fried until crisp.	₹649

WESTERN ENTREES

	Fish and Chips  Fish fillets crumb-fried and served with fries and tartar sauce.	₹699
	Penne Pasta Arrabbiata  Choice of penne cooked in a spicy tomato sauce with olives and garlic served with vegetables or chicken.	₹599 / ₹699
	Pasta Alfredo  Choice of penne or spaghetti cooked in a rich and creamy white sauce with olives, served with vegetables or chicken.	₹599 / ₹699
	Roast Chicken with Mushroom Sauce  Spice-rubbed roast chicken served on a bed of herbed spaghetti with arrabbiata sauce.	₹699



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FAR FROM THE EAST

	Mushroom, Baby Corn And Broccoli In Hot Garlic Sauce Braised mushroom and baby corn with broccoli in hot garlic sauce.	₹599
	Exotic Chinese Greens In Black Pepper Sauce Zucchini, broccoli, sweet peppers, bok choy, and asparagus in black pepper sauce.	₹599
 	Thai Green Curry Thai Green Curry, available with your choice of vegetables or chicken.	₹599 / ₹649
 	Kung Pao Chicken Named after the official title "Kung Pao" of a renowned Qing Dynasty general, this is a classic spicy stir-fry made with chicken, cashews, vegetables, and chilli peppers.	₹649
 	Pad Thai Siamese-style flat noodles with crushed red chilies, peanuts, and lime. Available with your choice of vegetables or chicken.	₹549 / ₹599
 	Fried Rice Wok-tossed seasoned rice available with your choice of vegetables or chicken.	₹549 / ₹599
 	Schezwan Noodles Stir-fried Schezwan noodles, available with your choice of vegetables or chicken.	₹549 / ₹599
 	Singapore Noodles Singapore-style noodles, available with your choice of vegetables or chicken.	₹549 / ₹599
 	Chow Mein Stir-fried noodles, available with your choice of vegetables or chicken.	₹549 / ₹599

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MAIN COURSE VEGETARIAN

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Paneer Pine Village (Chef's Signature Dish)

A North-East Indian curry made with paneer in a creamy onion, tomato, and cashew-based gravy.

₹650
- 

Paneer Pili Mirch (Chef's Signature Dish) Finished with Gold Dust Ghee

Cubes of paneer marinated with yellow chili and Indian spices, cooked in a pan-roasted cashew gravy.

₹700
- 

Dal e Pine Village (Inspired by Dal Moradabadi)

Authentic Dal Moradabadi with a unique twist of Pine Village.

₹549
- 

Kadhai Paneer

Cottage cheese cubes cooked in a flavourful kadai gravy with onions, tomatoes, and aromatic spices.

₹599
- 

Paneer Butter Masala

Cottage cheese cooked in a rich, creamy tomato gravy with butter and mild spices.

₹599
- 

Palak Paneer

Cottage cheese cubes cooked in a smooth and wholesome spinach gravy.

₹599
- 

Paneer Capsicum Ki Bhurji

A delicious combination of grated cottage cheese and capsicum, tossed in a pan with Indian spices.

₹599
- 

Paneer Burrata Kofta

Soft koftas made with paneer and burrata, cooked in a light cashew-based gravy.

₹599
- 

Matar Paneer Home Style

A traditional North Indian preparation of green peas and paneer, cooked in a home-style gravy.

₹599
- 

Kesari Malai Kofta

Dumplings of cottage cheese stuffed with cashew and khoya, cooked in saffron-infused creamy gravy.

₹599
- 

Subz Sangam

A medley of potato, baby corn, carrot, cauliflower, and green peas, tempered with garlic, cumin and tomatoes in onion-tomato gravy.

₹549
- 

Makai Palak

A wholesome combination of spinach and sweet corn cooked together in a lightly spiced gravy.

₹549
- 

Bhuna Mushroom Matar

A flavorful combination of green peas, mushrooms, and foxnuts, cooked in a kadhai with aromatic Indian spices.

₹549
- 

Mushroom Hara Pyaaz

Mushrooms and spring onions cooked in asafoetida and cumin tadka.

₹599



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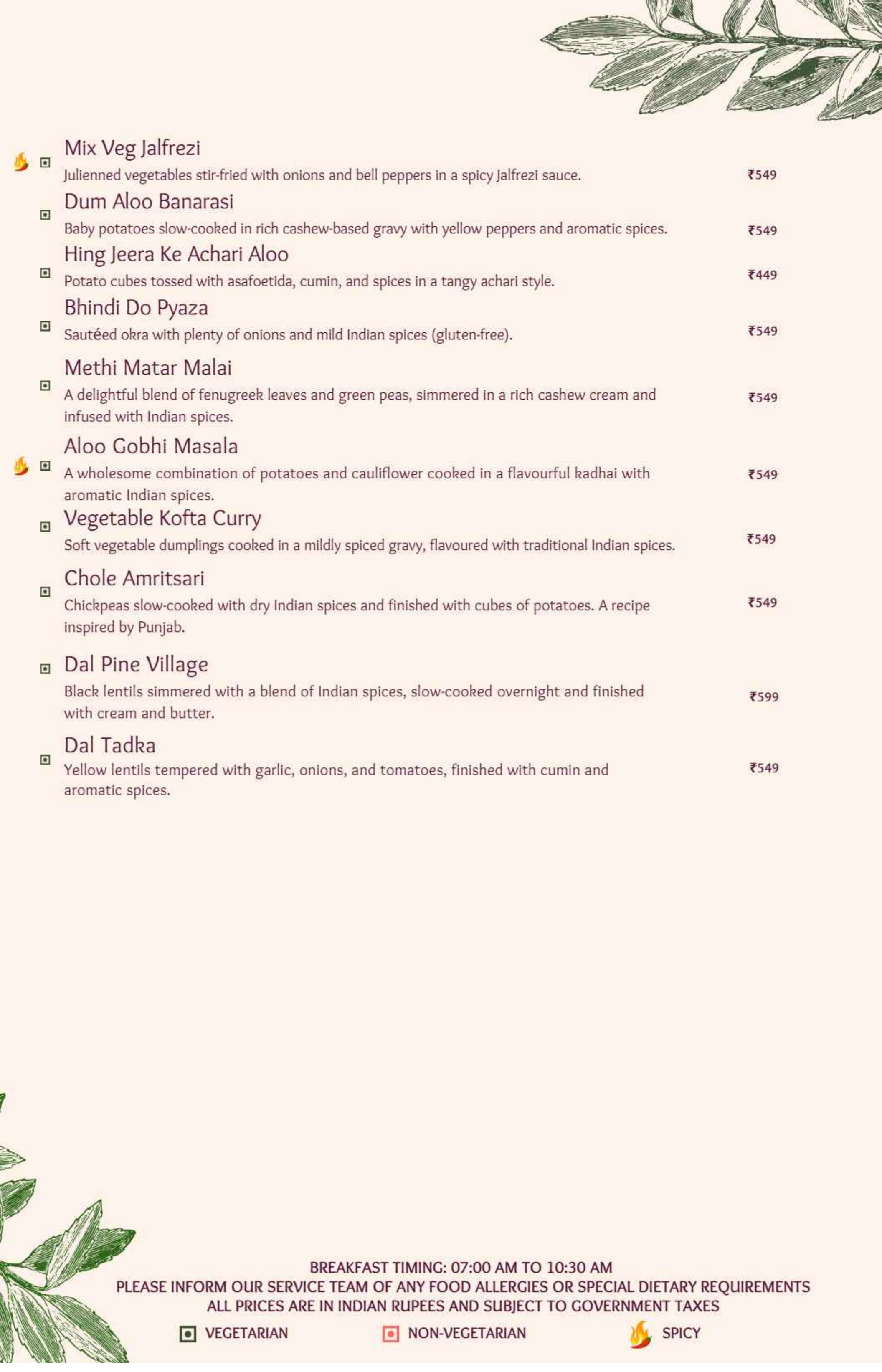
VEGETARIAN



NON-VEGETARIAN



SPICY



	Mix Veg Jalfrezi Julienned vegetables stir-fried with onions and bell peppers in a spicy Jalfrezi sauce.	₹549
	Dum Aloo Banarasi Baby potatoes slow-cooked in rich cashew-based gravy with yellow peppers and aromatic spices.	₹549
	Hing Jeera Ke Achari Aloo Potato cubes tossed with asafoetida, cumin, and spices in a tangy achari style.	₹449
	Bhindi Do Pyaza Sautéed okra with plenty of onions and mild Indian spices (gluten-free).	₹549
	Methi Matar Malai A delightful blend of fenugreek leaves and green peas, simmered in a rich cashew cream and infused with Indian spices.	₹549
	Aloo Gobhi Masala A wholesome combination of potatoes and cauliflower cooked in a flavourful kadhai with aromatic Indian spices.	₹549
	Vegetable Kofta Curry Soft vegetable dumplings cooked in a mildly spiced gravy, flavoured with traditional Indian spices.	₹549
	Chole Amritsari Chickpeas slow-cooked with dry Indian spices and finished with cubes of potatoes. A recipe inspired by Punjab.	₹549
	Dal Pine Village Black lentils simmered with a blend of Indian spices, slow-cooked overnight and finished with cream and butter.	₹599
	Dal Tadka Yellow lentils tempered with garlic, onions, and tomatoes, finished with cumin and aromatic spices.	₹549

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MAIN COURSE NON-VEGETARIAN

	Butter Chicken	Chunks of tandoori chicken cooked in a rich, creamy tomato gravy and delicately spiced. (Boneless / With Bone).	₹699
	Murgh Tikka Lababdar	Succulent cubes of chicken tikka marinated in curd and spices, simmered in a smooth, mildly spiced tomato gravy.	₹699
🔥	Chicken Curry Punjabi Style	A classic and flavourful chicken curry from the heart of Punjab, cooked in a traditional onion-tomato masala.	₹699
🔥	Kadhai Chicken	Chicken slow-cooked with capsicum, tomato, and spices in a special iron wok known as kadhai.	₹699
🔥	Mutton Rara	A hearty preparation of minced and chunky mutton, slow-cooked in a rich and spicy onion gravy.	₹749
	Mutton Rogan Josh	Tender pieces of mutton cooked in traditional Kashmiri style with aromatic spices and a rich red gravy.	₹749
🔥	Handi (Chicken / Mutton)	Slow-cooked in a traditional handi with aromatic spices and a rich, flavourful gravy. Available with your choice of chicken or mutton.	₹749
🔥	Fish Curry	Tender pieces of fish cooked in a curd-based curry with aromatic spices, finished in a spicy and flavourful gravy.	₹749
🔥	Egg Curry	Three pieces of boiled egg simmered in a spicy onion-tomato gravy with traditional Indian spices.	₹549
	Grilled Chicken In Mushroom Sauce	Juicy grilled chicken breast served with sautéed vegetables and a rich mushroom veloute sauce.	₹699
	Chicken Stroganoff	Juliennes of chicken and bell peppers cooked in a creamy brown sauce with herbs, served with steamed rice.	₹699
🔥	Chicken Chettinad	Tender chicken simmered in a traditional Chettinad-style sauce with roasted spices, curry leaves and a hint of coconut.	₹699



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RICE / PULAO / BIRYANI

	Choice of Rice Steamed Rice / Jeera Rice / Curd Rice / Lemon Rice	₹449
	Choice of Pulao Kashmiri Pulao / Peas Pulao / Vegetable Pulao	₹449
	Choice of Biryani Aromatic basmati rice cooked with saffron, herbs, and spices. Vegetarian / Chicken / Mutton	₹599 / ₹649 / ₹699

BREADS

	Tandoori Roti Traditional whole wheat bread cooked in a clay oven.	₹59
	Missi Roti Soft and flavourful bread made with wheat flour and besan, seasoned with spices.	₹75
	Tawa Fulka Soft whole wheat flatbread cooked on a tawa.	₹40
	Laccha Plain Paratha Multi-layered flaky bread made with refined flour.	₹85
	Laccha Pudina Paratha Flaky layered bread flavored with fresh mint.	₹90
	Naan- Plain / Butter / Garlic / Cheese Soft and fluffy leavened bread baked in a tandoor.	₹90 / ₹95 / ₹105 / ₹129
	Kulcha (Potato / Gobhi / Mix Vegetable / Paneer) A selection of freshly stuffed baked breads in choices of potato, gobhi, mix vegetable or paneer.	₹115
	Assorted Bread Basket A selection of freshly baked breads.	₹299

CURD

	Choice of Curd Plain Curd / Mixed Vegetable Raita / Pineapple Raita / Boondi Raita / Fruit Raita / Burani Raita.	₹249
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VEGETARIAN



NON-VEGETARIAN



SPICY



DESSERTS

- 

Gulab Jamun

A popular hot dessert in the Indian subcontinent made from khoya and flour, deep-fried and served with sugar syrup flavoured with cardamom, rosewater, and saffron.

₹349
- 

Rasmalai

Soft cottage cheese patties simmered in sugar syrup, accompanied by rich, sweetened milk infused with saffron.

₹399
- 

Seasonal Gajar Halwa

Grated carrots slow-cooked in milk with sugar, garnished with nuts and a hint of cardamom.

₹349
- 

Ananas or Seasonal Mango Muzaffar

A traditional Muzaffar dessert prepared with pineapple or seasonal mango, layered with rich rabri and served in an earthen pot (Sakora).

₹349
- 

Fresh Cut Fruit

A selection of seasonal fresh fruits served with a choice of sweetened cream or ice cream.

₹349
- 

Apple Pie

Classic apple pie served warm with vanilla ice cream.

₹349
- 

Brownies With Hot Chocolate Sauce

Warm dark chocolate walnut brownie served with vanilla ice cream, topped with rich chocolate sauce.

₹349
- 

Banana Toffee

A classic Chinese dessert. Slices of banana are battered and deep-fried then coated in toffee and sprinkled with sesame seeds.

₹399
- 

Choice of Ice Cream

Vanilla / Butterscotch / Chocolate / Strawberry / Tutti Frutti / Kesar Pista / Coffee

₹299



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