



HILLS VIEW



MENU!



MOCKTAILS AND BEVERAGES

FAVOURITE COLLECTIONS

Fresh lime water

Ask for choice - Sweet/ Salt or sweet and salt

70

Resh lime soda

Ask for choice - Sweet/ Salt or sweet and salt

75

Butter milk

Indian traditional drink can go before the meal or with the meal

149

Refershing ice tea

Peach/ Strawberry/ Watermelon/ Pineapple

149

Virgin mary

Tomato juice with touch of spices & balance with crushed pepper, tabasco and worcestershire sauce

199

Fruit punch

Collection of five fruity ingredient blended and serve without fizz

199

Virgin colada

Pineapple juice blend with coconut cream and ice cream to make fresh feel

199

Virgin mojito

A refreshing all-time favourite drink

199

SOOTHING MOCKTAILS

Asian breeze

Soothing drink made with melon syrup, orange juice, apple juice, sweet n sour

249

Virgin guava margarita

Non alcoholic margarita made with guava juice sweet and sour tabasco

249

Ginger splash

combined preparation of pomegranate and ginger, lemon topped with ginger ale

249

Cucumber cooler

A fizzy drink based on cucumber and pineapple flavour, topped with soda

249

Cinnamon apple fizz

Cinnamon stick and powder with apple juice, balance with sweet n sour topped with indian sparkling water

249

Alcohol free sangria

Virgin sangria made with cranberry & grape juice presented with orange slices in it

249

EXTRAS

Packed water with service

40

Tonic water/ Ginger ale with service

90

Canned juice with service

90

AERATED BEVERAGE (250 ML CAN)

Soda with service

55

7up/ Sprite with service

70

Mirinda/ Fanta with service

70

Pepsi/ Coke with service

70

Diet Coke/ Diet Pepsi with service

90

Red Bull

189





SOUP

Tomato/ Minestrone

Classic soups based of tomato puree

125

Classic chinese soup (Veg/ Non-Veg)

Hot & Sour/ Lemon Corriander/ Clear/ Sweet corn/ Manchow

145/165

Cream of mushroom

Thick creamy soup made with puree of mushrooms

165/185

Chicken shorba

A flavourful chicken thin soup with twist of indian spices

165

Chicken tom yum

Lemon grass based chicken clear soup infused with kaffir lime leaves, chilli and lime juice

185

SALADS

Onion salad

80

Garden fresh green salad

125

Kachumber salad

Chopped onion, tomato, cucumber with lemon and chaat masala

145

Sprouted moong salad

Ted lentils with lemon, salt and chaat masala

150

Russian salad

Boiled cube of carrot, beans, peas, potatoes mix with mayo dressing

190

Caesar salad (Veg/ Non-Veg)

Lettuce and parmesan cheese tossed with caesar dressing and topped with garlic croutons, with anchovies and grilled chicken

190/225

Greek salad

Feta cheese, cucumber, peppers, tomato, onion, oregano, chick peas and lemon dressing

190

Chicken tikka chaat

Shredded chicken tikka mixed with chopped onion, tomatoes

225

Chicken hawaiian salad

Chicken mixed with mayonnaise, pineapple and dressing

225



TIT BITS



Papad (Roasted/ Fried)

65

Peanut plain

90

Masala papad (Roasted/ Fried)

95

Peanut chat/ Peanut garlic fry

145

Fried peanut with chopped onion, tomato, green chillies and chaat masala/ Fried garlic

Kabuli chana chaat/ Roasted Chana

145

Boiled chick peas tossed with chopped Indian masala

French fries

170

Nachoes with salsa

199

Crispy tortilla chips served with spicy tomato salsa and sour cream

Cheese Cherry Pineapple Stick

295

CURD + RAITA

Curd Plain

75

Boondi Raita

120

Vegetable /Onion/Cucumber

120

Pineapple Raita

170

Fruit Raita

170



-Tnc apply
-Govt taxes applicable
-Service taxes applicable



STARTERS (VEGETARIAN)

TANDOOR SE

Hara bhara kebab

North Indian deep fried patties with spinach, vegetables, & potatoes served with mint sauce

275

Achari aloo

Baby potatoes marinated with hung yoghurt, achari masala and cooked in clay oven

275

Bharwan tandoori aloo

Barrel shaped potatoes filled with paneer mixture, marinated in yogurt masala and cooked in tandoor

295

Dahi ke kebab

Hung yoghurt & cottage cheese mixed and deep fried served as patties

295

Cheesy mushroom tikka

Cheese stuffed mushroom marinated with yoghurt, Indian spices and cooked in clay oven

345

Paneer tikka (Achari / Hariyali)

Pickle / Dhaniya mint flavoured cottage cheese cubes marinated and cooked in clay oven

345

Cheesy paneer tikka

Cottage cheese cubes marinated with cream and cheese, cooked in clay oven

395

Shahi sheekh kebab

Cottage cheese, cheese and vegetable mince on a seekh.

375

Tandoori veg kebab platter

Papaya tree's special assorted veg kebab platter

595

ORIENTAL STARTERS

Vegetable kothe

275

Crispy corn/ Corn bon bon

American deep fried crispy corn, tossed with onion and bell pepper

275

Crispy veg

Crispy fried vegetables tossed with tangy sauce

275

Crispy honey chilli potato

Crispy fried potato fingers, tossed with honey and chilli sauce

275

Vegetable spring roll

Deep fried filo sheet stuffed with chinese vegetables, served with hot garlic sauce

275

Babycorn salt n pepper

Deep fried baby corn tossed with onion and bell pepper

295

Spinach corn roll (Chef's special)

Oriental crumb fried rolls stuffed with cooked spinach serve with hot garlic sauce

295

Vegetable lollypop / Veg Manchurian Dry

Deep fried minced vegetable drumstick served with szechwan sauce

295

Chilli mushroom

Crispy batter fried mushrooms, toss with capsicum, onion, soya chilli sauce

325



Paneer (Chilli/ Schezwan/ Hot Garlic/ 65)-Dry

All time favourites starter from oriental cuisine

345

Tibetan stir fried cottage cheese

Cottage cheese stir fried in tibetian spices

345

Cabana Mushroom

Mushroom preparation with indian cuisine choice

345

WEST WORLD CUISINE

Jalapeno cheese poppers

Processed cheese rolled with jalapeno, mashed potato and cottage cheese, deep fried and served with mayo

295

Cheese balls

Processed cheese mixed with mashed potato and cottage cheese, deep fried and served with mayo

345

Cottage cheese fritters

Herbs marinated cottage cheese fingers fried served with tangy dip

345

Mexican cottage cheese Fingers

Cottage cheese marinated with Mexican spices and crumb fried

345

Cheese garlic crumb fried mushroom

Garlic cheese stuffed mushrooms, crumb fried

345



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STARTERS (NON VEGETARIAN)

TANDOORI SE

Mumbaiya anda bhurji

295

Spicy scrambled egg with onion, chilli, tomatoes and Indian spices

Angara/ Achari murgh tikka

445

Boneless morsels of chicken marinated with yoghurt, pickle masala and cooked in clay oven

Pahari murgh tikka

445

Boneless of chicken marinated with mint masala and cooked in clay oven

Mahi tikka ajwaini

445

Carom seeds flavoured fish tikka, cooked in clay oven

Kalongi mahi tikka

445

Black cumin flavoured fish tikka, cooked in clay oven

Amritsari mahi

445

Punjab's favorite crispy fried fillet of fish served with mint chutney

Kandhari murg tikka

445

Tandoori murgh (Half/ Full)

445/695

Half spring chicken marinated in yoghurt and traditional spices and cooked in clay oven

Kalmi kebab

475

Drumsticks of chicken marinated with cream and yoghurt, cooked in clay oven

Murgh malai tikka / Lasooni

495

Murgh Malai Tikka

Boneless morsels of chicken marinated with cream, cheese and yoghurt, cooked in clay oven

Tangdi kebab

495

Drumsticks of chicken marinated with rare indian spices and slow cooked in clay oven

Cheesy malai tandoori

495/775

murgh (Half/ Full)

chicken marinated in yoghurt, cream, cheese and cooked in clay oven

Murgh sheekh kebab

495

Minced chicken marinated with chefs special spices, skewered in clay oven

King fish

550

Masala fry/ Rawa masala

Jhinga kali mirch

575

Prawns marinated with yoghurt, cream, black pepper and traditional spices and cooked in clay oven

Bhuna gosht

575

Tender pieces of lamb preparation with Indian spices and tangy gravy

Mutton sheekh kebab

575

Gosht gilafi seekh

595

Mughlai delicacy prepared with minced lamb and a blend of spices, skewered in clay oven

Tandoori pomfret

625

Whole pomfret, coated with yoghurt marination skewered and cooked in clay oven

Tawa fry masala pomfret

625

Whole pomfret, coated with Indian spices cooked to its perfection

Rawa pomfret

625

Whole pomfret marinated with spices and coated with rawa and shallow fried

Tiger prawns

800

Masala fry/ Tandoori

Non veg kebab platter

875

Bouquet of Indian non vegetarian kebabs

Lobster

1200

Tandoori/ Masala Fry

ORIENTAL STARTERS

Chilli eggs

345

Boiled egg wedges tossed with capicum, onion, green chillies and soya sauce

Chicken

445

(Chilli/ Schezwan/ Hot Garlic/ 65/ Manchurian)-Dry

Smoky chicken wings

445

Chicken wings cooked in chinese sauce, served on sizzler plate

Kung pao chicken/ Hunan chicken

445

Crispy honey chilli chicken

445

Crispy deep fried chicken tossed in a sweet and spicy honey chilli sauce

Fish (Chilli/ Pan fried/ Chilli

445

Corriander/ Garlic)

Choose your oriental fish preparation

Drums of heaven/ Lollypop

495

Deep fried juicy drumsticks of chicken tossed in szechwan sauce/ separate sauce

Stir fried prawns & bell pepper

575

Prawns stir fried with exotic vegetables

Prawns (Chilli/ 65/ Szechwan)

575

All time favourites



-Inc apply
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-Service taxes applicable

WEST WORLD CUISINE

Chicken popcorn

Deep fried butter milk flavoured panko coated chicken cube served with kasundi mayo

Crumb fried chicken

Deep fried chicken pieces served with mayo sauce

Creole fish finger

Crumb fried finger with tartare sauce

Grilled drumsticks

Herb marinated grilled chicken legs with barbeque sauce

Crumb fried prawns

Crumb fried prawns served with hot garlic sauce

Grilled tiger prawns

Herb marinated grilled tiger prawns served with butter rice and lemon butter sauce

Grilled lobster

Herb marinated grilled lobster serve with butter rice and lemon butter sauce

PASTA

Spaghetti/ Penne/ Fussili/ Arabiata/ Napolitaine/ Alfredo

Choose your pasta with continental vegetables, choice of sauce and served with garlic bread

Fettuccine in Pesto sauce

Flat ribbon pasta cooked with continental vegetables and creamy basil sauce

Pasta-Chicken

(Arabiata/ Napolitaine/ Alfredo)
Choose your pasta with chicken, choice of sauce and served garlic breads

Spaghetti bolognese

Long string pasta served with Italian sauce made with minced lamb, tomatoes and parmesan cheese

Chicken lasagne

425

445

445

495

575

850

1200

325

325

375

395

450

MAIN COURSE (VEGETARIAN)

INDIAN

Bhindi masala

North Indian curried dish made with tender okra pods, piquant onions, tangy tomatoes, spices and herbs.

Aloo gobhi dry

Deep fried cauliflower and potato cooked with tomato, onion and Indian spices

Jeera aloo

Cubes of potato with touch of chopped gravy and cumin seeds

Sev tamatar

Indore's favorite, long sev mixed with tomato gravy

Methi papad ki subzi

Papad and methi cooked in Indian spices

Subz (Kadhai/ Jhalfrezi)

Dry collection of Indian vegetables cooked in Indian spices

Subz begum bahar

Indian vegetables cooked with brown gravy

Lasooni palak mattar

Spinach and Green Peas Curry infused with garlic

Dum aloo bhojpuri

Deep fried stuffed potatoes with cottage cheese, mashed potatoes, cooked in tomato gravy

Peshawari kofta

Traditionally peshawari cuisine kofta curry in yellow gravy

Kofta (Malai/ Brown/ Red Gravy)

Choose your kofta with choice of gravy preparation

Khumb hara dhaniya/

Mushroom mutter masala

Mushroom preparation with Indian cuisine choice

Paneer methi chaman/ Palak paneer

A combination of cottage cheese and spinach/ Fenugrik seasoned and tempered with Indian spices

Paneer bhurji

Spicy scrambled Indian cottage cheese with onion, tomato and spices

Paneer

Kadhai/ Lababdar/ Kolhapuri/ Tikka Masala/ Butter Masala

Tawa paneer

Paneer cubes cooked with tomato and red gravy thick and tangy gravy

Paneer Amritsari (Chef's special)

Paneer cubes cooked with red thick gravy

Kaju curry

An Indian authentic delicacy, combination of kaju with peas in creamy rich gravy

Kaju cheese masala (Chef's special)

Kaju curry preparation with red & rich gravy

245

245

245

245

285

285

285

285

285

325

325

345

345

345

345

345

345

425

450





ORIENTAL (MAIN COURSE)

VEGETARIAN

Vegetables in black bean sauce

Stir fried exotic vegetables, tossed in black bean sauce

275

Thai vegetable curry (Red/ Green)

Thai green/ Red curry with coconut flavour served with steamed rice

300

Exotic veg & cashewnut in basil sauce

Asian collection of exotic vegetables, tossed in basil sauce

325

Mushroom in chilli garlic sauce

Deep fried button mushrooms, tossed in chilli garlic sauce

325

Babycorn & mushroom in plum sauce

Fried babycorn and mushroom tossed with sweet and sour sauce

325

Paneer

Chilli/ Kung Pao/ Hot & Sour

345

WEST WORLD CUISINE (MAIN COURSE)

VEGETARIAN

Baked veg

Continental vegetables baked with cheese and bechamel sauce

325

Spinach corn au gratin

Combination of veggies like sweet corn and spinach baked with cheese and bechamel sauce

325

Vegetable cannelloni

Boiled pasta sheet filled with a cheese, vegetable mixture, rolled and baked in a bechamel sauce.

345

Vegetable lasagne

Layers of thin layered sheets of pasta with juicy and flavour packed continental vegetables in tomato salsa sauce

345

MAIN COURSE (NON VEGETARIAN)

INDIAN

Anda curry

Classic home style egg preparation

345

Tawa murgh

Tender chicken chunks cooked tomato and brown gravy on tawa

445

Butter chicken masala

Punjab's favourite roasted chicken cooked in makhani gravy finished with butter and cream

445

Murgh

Kadhai/ Kolhapuri/ Handi

445

Fish curry

A home style fish curry

445

Chicken tikka masala

445

Murgh lajawab (Chef's special)

Chicken curry preparation with white & rich gravy

475

Murgh tikka lazeez (Chef's special)

Chicken tikka pieces cooked in rich creamy yellow gravy

475

Gosht lahori (Chef's special)

Mutton cooked with brown thick gravy

545

Mutton roganjosh

Chunks of lamb cooked with traditional kashmiri spices.

545

Mahi takatak

Chunks of fried fish with tangy taste

545

Jhinga malabari

Coconut milk and aromatic prawn curry cooked with coconut and capsicum

575

Prawn malai curry

Prawns cooked with cashewnut gravy

595

Keema mutter masala

Minced lamb cooked with green peas and Indian spices

595

Rara gosht

Lamb cubes and mince finished with Indian spices

595





ORIENTAL (MAIN COURSE)

NON VEGETARIAN

Chicken

Chilli/ Kung Pao/ Hunan

445

Pan fried fish

Shallow pan fried fish with herbs

445

Chilli fish

Dices of fillet fish tossed with capsicum, onion, green chillies and soya sauce

445

Prawns (Chilli/ Hunan)

Choose your prawn's preparation

545

WEST WORLD CUISINE (MAIN COURSE)

NON VEGETARIAN

Grilled chicken

Herbs marinated grilled chicken breast served with mash potato, sauteed vegetables

445

Manhattan fish n chips

All-time favourite garlic herb mussels and the legendary Manhattan flaming seafood

445

Fish from thymes

Lemon-Thyme Grilled Fish with Cucumbers

445

Chicken strognoff

Shredded breast of chicken, sauteed, cooked in ivory sauce with mushroom and gherkins served with buttered saffron rice

475

Grilled prawns with lemon butter sauce

Olive oil garlic marinated grilled prawns served with lemon butter sauce

575

SIZZLERS

Cottage cheese steak

Sizzling herb marinated cottage cheese patty served with butter garlic rice and sauteed vegetables

475

Oriental (Veg/ Non veg)

Sizzling oriental platter served with noodles, fried rice, honey chilli otato and chilli paneer or chicken

475/575

Grilled fish steak

Italian herb marrinated grilled fillet of fish served with lemon butter sauce, butter garlic rice and sauteed vegetables

575

Hawaiiin chicken steak

Herb marinated grilled chicken steak served with butter garlic rice and sauted vegetables

395

PULSES

Dal fry

265

Dal tadka

265

Dal mughlai

Yellow lentils simmered and cooked with mughlai recipe

265

Dal palak

Yellow lentils simmered and cooked with shredded spinach and tempered with brown onion and garlic

265

Rajma masala

Lightly spiced, creamy and delicious punjabi curry made with kidney beans, onions, tomatoes and spices

295

Dal makhani

Signature black lentil preparation cooked overnight

315



RICE AND NOODLES

Plain rice	245
Jeera/ Mutter pulao Pan fried cumin/ Green peas rice	265
Butter khichdi	295
Vegetable/ Schezwan/ Burnt garlic fried rice	325
Vegetable/ Schezwan/ Hakka Noodles	325
Vegetable biriyani Vegetables cooked with fragrant rice in earthenware	345
Chicken fried rice/ Hakka noodles All-time favourite garlic herb mussels and the legendary Manhattan flaming seafood	375
Anda biriyani Pan fried aromatic basmati rice with boiled eggs and indian spices.	395
Mix non veg fried rice/ Hakka noodles	395
Lukhnavi murgh biriyani Aromatic basmati rice cooked with chicken, infused with natural perfume oils	495
Gosht dum biriyani Rice and mutton layered, cooked under dum with spices, garam masala, fresh mint and coriander	595

INDIAN BREADS

Roti/ Butter roti	55
Missi roti Split peas masala bread	65
Naan/ Butter naan	85

Laccha paratha	85
Naan (Garlic/ Chilli garlic)	95
Stuffed kulcha	95
Naan (Cheese/ Cheese chilli)	110
Kashmiri naan Sweet Naan with fruits	120
Keema naan Stuffed bread with spiced mince lamb	175
Assorted bread basket Assorted bread baked with Naan/ Roti/ Laccha paratha and missi roti	245

DESSERT

Gulab jamun	145
Choice of Ice cream Vanilla/ Strawberry/ Chocolate/ Mango/ Butter scotch/ Kesar pista	175
Tiramisu An elegant and rich layered Italian dessert of espresso, mascarpone cheese	175
Rasmalai	195
Gulab jamun with ice cream	195
Baked rasgulla Chhena dumplings with condensed milk and baked	195
Darsan with ice cream Oriental delicacy crispy fried flat noodles tossed with honey, sesame seeds and served with vanilla ice cream	195
Mango cheese cake Classic cheesecake, a tropical twist with mango	225
Sizzling brownie Warm sizzling brownie served with hot chocolate and icecream	245



-Tnc apply
-Govt taxes applicable
-Service taxes applicable