



Indulge in our diverse multi-cuisine buffet featuring dishes from around the world, including Italian, Indian, and Oriental cuisines. Join us for a memorable dining experience with exceptional flavors and a cozy ambiance.



FOOD MENU



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LATEST UPDATES

BREAKFAST SELECTION

SERVED BETWEEN (7 AM-11 AM)

CONTINENTAL BREAKFAST _____ 275

(Fresh juice/ Fresh fruits, toast with preserves, tea/ coffee, Choice of cereals, hot/cold milk)

INDIAN BREAKFAST _____ 325

(Choice of fresh squeezed juice/ Buttermilk/ lassi, 01 North Indian item, 01 South Indian item, Masala chai)

AMERICAN BREAKFAST _____ 375

(Fresh squeezed juice/ fresh cut fruits, eggs to order, toast with preserves,
Choice of cereals, chicken sausage, tea/coffee)

TOAST WITH PRESERVES _____ 125

(White / Brown / Multi-grain)

CHOICE OF CEREALS _____ 145

(Corn flakes/ choco flakes/ wheat flakes with choice of hot / cold milk)

CHOICE OF FRESH JUICES _____ 175

(Orange / Pineapple / Watermelon)

CANNED JUICES _____ 145

FRESH CUT FRUITS _____ 195

EGGS TO ORDER _____ 175

(Choice of boiled egg, omelette, fried egg, scrambled egg, poached egg)

CHICKEN SAUSAGES _____ 215

HOT BEVERAGES

MILK (HOT / COLD) _____ 85

HOT CHOCOLATE _____ 115

CAPPUCCINO _____ 125

DOUBLE ESPRESSO _____ 105

READY MADE COFFEE _____ 75

READY MADE TEA / MASALA _____ 75



INDIAN BREAKFAST SELECTION



STUFFED PARATHA _____ 195

(Griddle cooked whole wheat bread with your choice of spiced potato,
cauliflower or cottage cheese stuffing, served with yoghurt and pickle)

IDLI _____ 225

Steamed lentil and rice cakes, served with lentil stew and chutney

DOSA _____ 205/245

Rice crisp and lentil pancake filled with potato or plain, served with lentil stew and chutney

UTTAPAM _____ 225

Lentils and rice pancake cooked with masala or onion, served with lentil stew and chutney

MEDU VADA _____ 225

Deep fried lentil cake flavoured with curry leaf and crushed peppercorns,
served with lentil stew and chutney

POORI BHAJI _____ 195

Traditional deep fried Indian specialties served with curried potato

CHOLE BHATURE _____ 225

Puffed crispy bread served with spicy curried chickpeas, sliced onion and pickle

SOUPS

CREAM OF TOMATO SOUP _____ 145

MINISTRONE SOUP _____ 145

CREAM OF MUSHROOM(VEG/ NON-VEG) _____ 165/195

CLASSIC CHINESE SOUP (VEG / NON-VEG) _____ 145/175

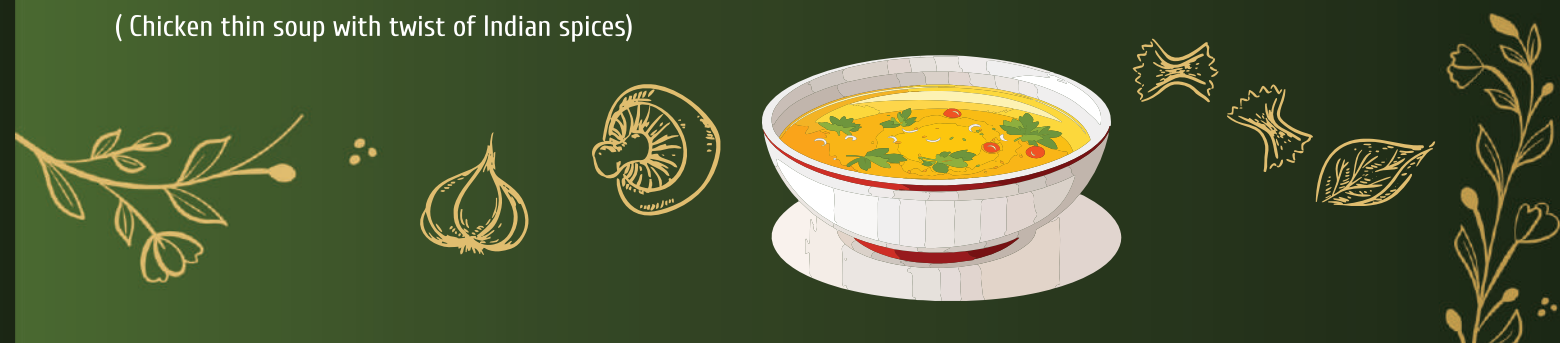
HOT & SOUR/ LEMON CORIANDER/ MANCHOW/ CLEAR/ SWEET CORN)

TOM YUM (VEG/ NON-VEG) _____ 165/185

(Lemon grass based clear soup infused with kafir lime leaves, chillies and lemon juice)

CHICKEN SHORBA _____ 175

(Chicken thin soup with twist of Indian spices)



ALL DAY DINNING - (11 AM - 11PM)

GARDEN FRESH SALAD _____ 125

KACHUMBER SALAD _____ 145

CEASER SALAD (VEG/NON-VEG) _____ 245/275

Romaine lettuce, parmesan shavings, herb croutons, crushed pepper, oven roasted vegetables and anchovies.

RUSSIAN SALAD _____ 225

(Cubes of carrots, potato, beans, peas mixed with mayo dressing)

GREEK SALAD _____ 205

(Feta cheese, cucumber, pepper,tomato, onions,chickpeas with dressing)

SPROUTED MOONG SALAD _____ 165

(For health fanatics)

CHICKEN TIKKA CHAAT _____ 275

(Shredded chicken tikka mixed with chopped onion, tomatoes)

CHICKEN HAWAIIAN SALAD _____ 245

(Chicken mixed with mayonnaise, pineapple and dressing)

PIZZA

8"

10"

MARGHERITA PIZZA _____ 325 425

(Fresh basil leaves on tomato sauce and mozzarella cheese)

PEPPERY PANEER _____ 395 495

(Topped with cottage cheese tossed in peppery sauce)

MUSHROOM PIZZA _____ 375 475

(Stir fried Mushroom topped)

FARM HOUSE PIZZA _____ 375 475

(Fresh exotic vegetables top on tomato sauce and mozzarella cheese)

CHICKEN TIKKA PIZZA _____ 425 525

(Fresh chicken tikkas top on tomato sauce and mozzarella cheese)

BARBEQUE CHICKEN PIZZA _____ 425 525

(House barbeque fresh chicken, roasted pepper topped)

TIT BITS

PEANUT PLAIN _____ 105

PEANUT CHAAT _____ 145

KABULI CHANA CHAAT _____ 145

(Boiled chic peas tossed with chopped onion, tomatoes, gr. chillies & chaat masala)

NACHOS WITH SALSA _____ 295

(Crispy tortilla chips served with spicy tomato salsa and sour cream)

PAPAD (DRY/ FRY) _____ 75

PAPAD MASALA DRY / FRY _____ 95

FRENCH FRIES _____ 195

CHILLY CHEESE TOAST _____ 195

VEGETABLE PAKORA _____ 195

(Seperate Vegetables, coated with besan and fried)

PANEER PAKODA _____ 345

(Paneer, coated with besan and fried)

CHICKEN PAKODA _____ 425

(Chicken coated with besan and fried)

PASTA

PASTA (CHOICE OF SAUCES- ARABIATA/ NAPOLITAINE/ ALFREDO) _____ 345

(Spaghetti/ Penne/ Fusilli)

FETTUCHINI IN PESTO SAUCE _____ 345

SPAGHETTI BOLOGNAISE _____ 425

(Noodles shaped pasta cooked with mince meat sauce)

CHICKEN PASTA (CHOICE OF SAUCES- ARABIATA/ NAPOLITAINE/ ALFREDO) _____ 395

(spaghetti/ Penne/ Fusilli)



BURGERS (Served with French Fries)

VEGETABLE PATTY BURGER	245
COTTAGE CHEESE BURGER (Paneer patty burger served with fries)	275
CHICKEN BURGER	295
CRISPY CHICKEN BURGER (Crispy fries chicken breast with sliced cheese and vegetables)	295

SANDWICHES (SERVED WITH FRENCH FRIES)

Grilled Vegetable Sandwich (Exotic grilled vegetable with cheese slice)	195
Cheese Chutney Sandwich (Indian spicy green chutney and sliced cheese)	225
Coleslaw Sandwich (Shredded veg and mayo filling)	225
Vegetable Club Sandwich (Double decker with tomato, cucumber, cheese and coleslaw filling)	295
Grilled Chicken Sandwich (Served with french fries)	295
Non Veg Club Sandwich (Double decker with roast chicken, fried eggs, cheese and salad served with mustard mayo and french fries)	375



INDIAN VEG STARTERS

PANEER TIKKA PLAIN (Cottage cheese marinated with Indian spices, cooked in tandoor)	375
ACHARI/ PANEER HARIYALI TIKKA (Pickeld / Dhaniya Mint flavoured cottage cheese cooked in tandoor)	375
CHEESY PANEER TIKKA (Cottage cheese marinated with cream and cheese and cooked in tandoor)	395
SHAHI SEEKH KEBAB (Cottage cheese mince, vegetable mince, cheese cooked on a seekh)	375
DAHI KE KEBAB (Hung yogurt and cottage cheese mixed patties, deep fried)	325
HARA BHARA KEBAB (North Indian deep fried patties made with spinach, vegetables & potatoes, served with mint sauce)	295
CHEESY MUSHROOM TIKKA (Cheese stuffed mushroom cooked in tandoor)	345
TANDOORI SUBZ KHAZANA (Different marinated vegetables cooked in tandoor)	295
ACHARI ALOO (Pickle marinated potatoes cooked in tandoor)	275
TANDOORI SUBZ PLATTER (Papaya Tree's special assorted veg kebab collections on a platter)	625

STARTERS VEG- AROUND THE WORLD

COTTAGE CHEESE FRITTERS (Herb marinated crumb fried cottage cheese fingers served with tangy dip)	375
MEXICAN COTTAGE CHEESE FINGERS (Cottage Cheese marinated with mexican spices and crumb fried)	375
POMMES CHEESE ROLLS (Mashed potato and cheese rolls , crumb fried)	325
CHEESE BALLS (Processed cheese, potato and cheese balls crumb fried)	345
JALAPENO CHEESE POPPERS (Processed cheese rolled with jalapeno, mashed potatoes & cottage cheese and crumb fried)	325

ORIENTAL VEG STARTER

PANEER	375
(CHILLY/ SCHEZWAN/ HOT GARLIC/ 65/ SATAY) DRY	
TIBETAN STIR FRIED COTTAGE CHEESE	375
(Cottage cheese stir fried in Tibetan spices)	
BABY CORN SALT N' PEPPER	325
(Baby corns tossed with chopped onion, chillies, salt n pepper)	
CRISPY HONEY CHILLY POTATO	275
(Crispy fried potato fingers, tossed with honey and chilly sauce)	
CHILLY MUSHROOM	325
(Crispy batter fried mushroom tossed capsicum, onion and soya sauce)	
CABANA MUSHROOM	345
(Mushroom stuffed with chopped mushroom, cheese mixture.)	
CRISPY CORN/ CORN BON BON	275
(Batter fried corns tossed with chopped onion, bell pepper / cooked in szechwan sauce)	
SPINACH CORN ROLL (CHEF'S SPECIAL)	325
(Oriental Crumb fried rolls stuffed with spinach and served with hot garlic sauce)	
VEGETABLE LOLLYPOP	295
(Deep fried mince veg drumstick served with szechwan sauce)	
VEGETABLE SPRING ROLL / VEG MANCHURIAN	295
(Oriental Classic Starters)	

STARTERS NON-VEG - AROUND THE WORLD

CHICKEN NUGGETS	445
(Boneless chicken pieces breaded and deep fried)	
CRISPY FRIED CHICKEN WINGS	445
(Garlic flavoured fried spicy chicken wings served with mustard mayo)	
GRILLED DRUM STICKS	495
(Herb marinated chicken legs, grilled with barbeque sauce served with sauted veg)	
FISH AND CHIPS	445
(Fillet of marinated fish crumb fried and served with french fries)	
CREOLE FISH FINGER	445
(Served with tartar sauce)	

INDIAN NON-VEG STARTERS

MUMBAIYA ANDA BHURJI	295
(Spicy scrambled eggs cooked with onion, tomatoes and Indian spices)	
TANDOORI MURGH (HALF/ FULL)	445/ 745
(Chicken marinated in yoghurt & traditional spices and cooked in clay oven)	
CHEESY MALAI TD. MURGH (HALF/ FULL)	495/795
(Chicken marinated with cream and cheese and cooked in tandoor)	
ACHARI MURGH TIKKA	445
(Chicken cooked in pickled marination and cooked in tandoor)	
KANDHARI MURGH TIKKA	445
(Tandoori chicken delicacy from Kandhar)	
TANGDI KEBAB	495
(Chicken drumstick marinated and cooked in tandoor)	
MURGH MALAI TIKKA	475
(Boneless chicken pieces marinated with cream and cheese and cooked in tandoor)	
MURGH RESHMI CHEESE SEEKH	495
(Chicken mince mixed with cheese and cream and cooked on a seekh)	
KALMI KEBAB	475
(Drumstick of chicken marinated with yoghurt and cream and cooked in clay oven)	
TANDOORI JHINGA	595
(Prawns marinated with tandoori masala and cooked)	
MAHI TIKKA AJWAIN	445
(Ajwain flavoured marinated fish chunks cooked in tandoor)	
KALONGI MAHI TIKKA	445
(Nigella seed flavoured marinated fish cooked in tandoor)	
AMRITSARI MAHI	445
(Punjab's favourite crispy fried fish fillet served with mint chutney)	



BHUNA GOSHT _____ 595

(Tender pieces of lamb preperation with indian spices and tangy gravy)

GOSHT GILAFI SEEKH _____ 625

(Mughlai delicacy prepared with minced lamb & blend of spices, Skewered in clay oven)

TANDOORI POMFRET _____ 675

(Pomfret fish marinated in yoghurt and traditional spices and cooked in tandoor)

TAWA FRY MASALA POMFRET _____ 675

(Pomfret fish marinated with Indian spices and cooked on a tawa)

POMFRET RAWA FRY _____ 675

(Pomfret coated with spiced rawa and shallow fried)

NON VEG KEBAB PLATTER _____ 895

(Platter of assorted collections of non veg kebabs)

ORIENTAL NON-VEG STARTER

CHILLY EGG _____ 345

(Boiled egg wedges tossed with capsicum, onions, gr. chillies and soya sauce)

CHICKEN _____ 445

(CHILLY/ SCHEZWAN/ HOT GARLIC/ 65/ SATAY/ MANCHURIAN)

SMOKY CHICKEN WINGS _____ 445

(Chicken wings cooked in chinese sauces and served on a sizzler)

STIR FRIED PRAWN & BELL PEPPER _____ 595

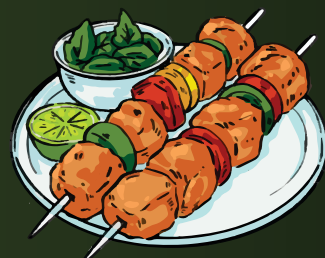
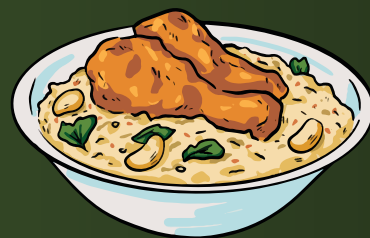
(Prawns stir fried with exotic vegetables)

DRUMS OF HEAVEN / LOLLYPOP _____ 495

(All time favourite: served either tossed in sauces/ fried and served with separate szechwan sauce)

FISH _____ 445

(CHILLY/ PAN FRIED/ CHILLY CORIANDER/ GARLIC)



MAIN-COURSE- INDIAN (VEG)

PANEER _____ 395

(KADAI/ LABABDAR/ KOLHAPURI/ BUTTER MASALA)

TAWA PANEER _____ 395

(Paneer cubes cooked with tomatoes, in red, thick and tangy gravy)

PANEER METHI CHAMAN _____ 395

(Cottage cheese and Fenugreek, seasoned and tempered with Indian spices)

KAJU CURRY (Red / Brown) _____ 425

(Fried Cashews in rich red or brown gravy of choice)

PESHAWARI KOFTA _____ 345

(Traditionally Peshawari cuisine, kofta cooked in yellow gravy)

KOFTA _____ 325

(MALAI / BROWN / RED)

KHUMB HARA DHANIYA _____ 345

(Indian Mushroom delicacy)

SEV TAMATAR _____ 275

(Indore's Favourite)

METHI PALAK PAPAD KI SUBZI _____ 275

(Papad and methi cooked in Indian spices)

SUBZ _____ 295

(KADAI/ JHALFREZI)

SUBZ JAHANGIRI LAZEEZ _____ 295

(Vegeterian Mughlai delicacy)

BHINDI MASALA _____ 275

(Fried ladies fingers cooked with onions, tangy tomatoes and spices)

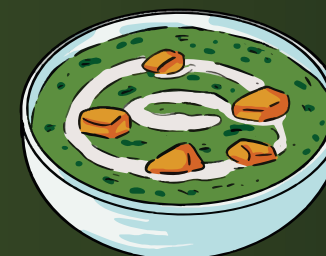
ALOO GOBHI / ALOO JEERA / CHANA MASALA _____ 275

LASOONI PALAK MATAR _____ 295

(Green peas cooked in galrlic flavoured spinach gravy)

DUM ALOO BHOJPURI _____ 295

(Aloo dum bihari style)



MAIN-COURSE- ORIENTAL

VEGETERIAN

PANEER	395
(CHILLY / KUNG PAO / HOT & SOUR)	
EXOTIC VEGETABLES & CASHEW IN BASIL SAUCE	345
(Asian collection of exotic vegetables, cashewnuts cooked in basil sauce)	
MUSHROOM IN CHILLY GARLIC	345
(Mushroom cooked in chilly garlic sauce)	
BABYCORN & MUSHROOM IN PLUM SAUCE	345
(Fried babycorn and mushroom tossed with sweet & sour sauce)	
THAI VEG CURRY (RED/ GREEN)	345
Vegetable cooked in Red/green thai curry with coconut flavour served with steamed rice)	

MAIN COURSE - AROUND THE WORLD

VEGETERIAN

VEGETABLE CANNELLONI	375
(Boiled pasta sheet filled with cheese, vegetables and rolled and baked with bechamel sauce)	
VEGETABLE LASAGNE	375
(Layers of thin sheets of pasta with english vegetables mixture, in tomato salsa sauce and baked)	
BAKED VEGETABLES	375
(Vegetables baked with cheese and bechamel sauce)	
SPINACH CORN AUGRATIN	375
(Rich spinach, corn , bechamel mixture baked with cheese)	



MAIN-COURSE - INDIAN (NON-VEG)

MURGH HAWA MAHAL	495
(Papaya Tree special chicken preation cooked in exotic gravy)	
MURGH TIKKA LAZEEZ Chef's Special	475
(Chicken tikkas cooked in rich creamy yellow gravy)	
TAWA MURGH Chef's Special	445
(Tender chicken chunks cooked in tomato and brown gravy on a tawa)	
CHICKEN BUTTER MASALA WITH BONE	445
(All time favourite Punjabi chicken preparation in makhani gravy)	
CHICKEN BUTTER MASALA BONELESS	475
(Boneless chicken chunks cooked in makhani gravy and finished with butter and cream)	
MURGH	445
(KADAI/ KOLHAPURI/ HANDI)	
CHICKEN TIKKA MASALA	495
(Chicken boneless tikkas cooked in indian gravy)	
RARA GOSHT	625
(Tender mutton chunks cooked in rich mutton mince gravy)	
GOSHT KALI MIRCH	575
(Mutton cooked in black pepper flavoured rich gravy)	
MUTTON ROGANJOSH	575
(All time favourite mutton preperation cooked with traditional Kashmiri spices)	
KEEMA GOSHT PASANDA	595
(A Mughlai mutton mince preperation)	
MAHI TAKATAK	445
(Fish preperation cooked in Indian spices on a tawa)	
FISH CURRY	445
JHINGA MALABARI	575
(Aromatic prawns curry cooked with coconut milk, delicacy from the Malabars)	
PRAWN MALAI CURRY	625
(Prawns cooked in coconut gravy)	

MAIN-COURSE- ORIENTAL

NON-VEGETARIAN

CHICKEN _____ 445
(CHILLY/ KUNG PAO/ HOT & SOUR)

PAN FRIED FISH _____ 445
(Shallow pan fried fish cooked with herbs)

CHILLY FISH _____ 445
(Fish cooked with capsicum , onions and soya sauce)

PRAWNS (CHILLI / HUNAN) _____ 565
(Choose your prawn preparation)

THAI CHICKEN CURRY (RED/ GREEN) _____ 445
Chicken cooked in Red/green thai curry with coconut flavour served with steamed rice)



MAIN COURSE- AROUND THE WORLD

NON-VEGETARIAN

CHICKEN LASAGNE _____ 445
(Rich dish of alternate sheets of pasta packed with chicken cooked in tomato salsa cheese topped and baked)

GRILLED CHICKEN _____ 445
(Herbed marinated grilled chicken breast served with mash potato and sauteed vegetables)

POULET ALA KIEV _____ 475
(Chicken breast rolled over a butter sauce, crumb fried)

MANHATTAN FISH N CHIPS _____ 445
(Marinated fish fillets crumb fried and served with french fries)

FISH FROM THYMES _____ 445
(Lemon- thyme cooked fish fillets)

PULSES

DAL FRY _____ 275

DAL TADKA _____ 275

DAL MAKHANI _____ 325
(Signature black lentil preparation cooked overnight)

DAL PALAK _____ 275
(Yellow Lentils cooked with shredded spinach and tempered with brown onion & garlic)

DAL MUGHLAI _____ 295
(Yellow Lentils cooked and simmered with mughlai recipe)

RAJMA MASALA _____ 295
(Punjabi speciality, kidney beans cooked with indian spices)



RICE & NOODLES

PLAIN RICE	245
JEERA PULAO	275
MUTTER PULAO	295
VEGETABLE PULAO	295
VEGETABLE BIRIYANI (SERVED WITH RAITA)	345
BUTTER KHICHDI (SERVED WITH CURD)	295
LUCKNOWI MURGH BIRIYANI (SERVED WITH RAITA)	525
GOSHT DUM BIRIYANI (SERVED WITH RAITA)	625
ANDA BIRIYANI	425
FRIED RICE (VEG/ SCHEZWAN/ BURNT GARLIC)	345
NOODLES (VEG/ SCHEZWAN/ BURNT GARLIC)	345
CHICKEN (FRIED RICE/ HAKKA NOODLES)	375
MIX NON VEG (FRIED RICE/ NOODLES)	395



INDIAN BREADS

PLAIN ROTI/ BUTTER ROTI	65
PLAIN NAAN/ BUTTER NAAN	95
NAAN (CHEESE/ CHEESE CHILLY GARLIC)	125
NAAN (GARLIC/ CHILLY GARLIC)	115
LACCHA PARATHA/ PUDINA PARATHA	75
STUFFED KULCHA	95
MISSI ROTI	75
KEEMA NAAN	195
ASSORTED INDIAN BREADS	265

CURD & RAITA

CURD PLAIN	110
BOONDI RAITA	145
VEGETABLE RAITA (ONION/ CUCUMBER)	145
PINEAPPLE RAITA	175
FRUIT RAITA	175



DESSERT

RASMALAI	195
GULAB JAMUN	145
GULAB JAMUN WITH ICECREAM	195
BAKED RASGULLA (Chena dumplings with condensed milk and baked)	195
WALNUT BROWNIE WITH HOT CHOC. SC. (SERVED WITH ICE CREAM)	225
CHOICE OF ICE-CREAM (Vanilla / strawberry/ chocolate/ mango/ kesar pista/ butter scotch)	175
PASTRY (PINE-APPLE / STRAWBERRY)	125
PASTRY (CHOCOLATE/ TRUFFLE/ BLACK FOREST)	145
RAS-AAM-MALAI (Rasmalai with Mango Cream, Berry Compote, Malai Roll and Nutty Wafer)	325
FUDGE BROWNIE SUNDAE (Layered Brownie with Chocolate Sauce Vanilla and Chocolate ice cream Layered alternately topped with nougats)	245



BEVERAGES

Tea / Coffee	75
HOT MILK	95
HOT CHOCOLATE	115
COLD COFFEE / WITH ICE-CREAM	120/ 155
MILKSHAKE (Vanilla/ St.berry / Mango / Choc.)	165
MILKSHAKE (Oreo / Brownie)	185
BUTTER MILK / MASALA CHACH	95
LASSI (Sweet / Salted)	115

