



Kalimpong








RESTAURANT






Menu

RESTAURANT MENU

BREAKFAST DELIGHT

- Omelette**  280
170-210 CAL | 120 GMS
Fluffy omelette (plain/cheese/mushroom/masala/custom) served with grilled tomatoes and potato wedges.
- Stuffed Paratha**  150
260 CAL | 100 GMS
Whole-wheat parathas stuffed with potato, cauliflower, or onion, served with yoghurt and pickle.
- Puri Bhaji – 4 Pcs.**  300
310 CAL | 150 GMS
Deep-fried whole wheat bread served with mildly spiced potato sabzi.
- Vegetable Grilled Sandwich**  325
240 CAL | 180 GMS
Grilled sandwich layered with seasoned vegetables and butter.
- Chicken Grilled Sandwich**  350
260 CAL | 200 GMS
Grilled chicken with herbs and vegetables.

SOUPS

- Veg Hot & Sour Soup**  110
120 CAL | 250 GMS
A spicy & tangy soup with fresh vegetables.
- Veg Sweet Corn Soup**  110
140 CAL | 250 GMS
A light mildly sweet soup made with crushed sweet corn.
- Tomato Soup**  110
130 CAL | 250 GMS
Smooth & comforting soup prepared from ripe tomatoes.
- Chicken Lemon Coriander Soup**  150
150 CAL | 250 GMS
Light & refreshing chicken broth infused.
- Chicken Manchow Soup**  150
180 CAL | 250 GMS
Spicy chicken soup with vegetables, garlic and oriental seasonings.

SALADS

- Green Salad**  100
40 CAL | 150 GMS
- Fruit Salad**  220
60 CAL | 180 GMS

THE HIMALAYAN TRADITION

- Steamed Momo**  250
180 CAL | 180 GMS
Steamed dumplings stuffed with vegetables.
- Steamed Momo**  285
210 CAL | 180 GMS
Steamed dumplings stuffed with minced chicken.
- Pan-Fried Momo**  295
200 CAL | 200 GMS
Crispy fried momo stuffed vegetables, served with spicy dip.
- Pan-Fried Momo**  395
230 CAL | 200 GMS
Crispy fried momo stuffed minced chicken, served with spicy dip.

VEG STARTERS

- Hara Bhara Kebab**  280
6 Pcs. | 280 CAL | 180 GMS
Delicate kebabs crafted from fresh spinach & green peas.
- Corn Salt & Pepper**  280
200 CAL | 180 GMS
Juicy corn kernels sauteed with butter.
- Paneer Tikka**  280
240 CAL | 180 GMS
Cottage cheese marinated in yoghurt and aromatic spices.
- Chilli Paneer**  280
300 CAL | 200 GMS
Batter fried paneer cubes tossed in spicy chilli sauce.

NON -VEG STARTERS

- Chilli Fish**  310
320 CAL | 220 GMS
Crispy fried fish tossed in a savory sauce of soy, garlic, ginger, and green chillies, served without gravy
- Chicken Tikka**  310
280 CAL | 180 GMS
Boneless chicken cubes marinated in curd and aromatic spices.
- Gilafi Mutton Seekh**  350
350 CAL | 180 GMS
- Chicken popcorn**  310
300 CAL | 180 GMS
Bite sized chicken pieces coated in seasoned crumbs
- Chilli Chicken**  310
360 CAL | 200 GMS
Fried chicken pieces tossed with onions, green chillies and capsicum

RICE & NOODLES

- Veg Fried Rice**  210
260 CAL | 250 GMS
Stir fried with fresh vegetables.
- Chicken Fried Rice**  220
320 CAL | 280 GMS
Rice tossed with tender chicken, vegetables and aromatic sauces.
- Veg Hakka Noodles**  180
280 CAL | 250 GMS
Noodles with mixed vegetables, garlic, and oriental flavours.
- Chicken Schezwan Noodles**  260
340 CAL | 280 GMS
Noodles tossed with chicken, vegetables, and light soy seasoning.
- Veg Pulao**  220
300 CAL | 260 GMS
Fragrant basmati rice cooked with mixed vegetables.
- Steam Rice**  130
220 CAL | 220 GMS
Plain steamed basmati rice.
- Veg Biryani**  220
380 CAL | 300 GMS
Aromatic basmati rice mixed with Vegetables & biryani spices
- Egg Biryani**  240
400 CAL | 300 GMS
Aromatic basmati rice with boiled eggs, aromatic herbs, and traditional biryani spices.
- Chicken Biryani**  260
420 CAL | 300 GMS
Aromatic basmati rice layered with spiced chicken.
- Mutton Biryani**  330
480 CAL | 320 GMS
Slow cooked basmati rice layered with tender mutton.

VEG MAIN COURSE

Mixed Veg 	280
220 CAL 240 GMS Homestyle preparation of seasonal vegetables cooked in a mildly spiced gravy.	
Paneer Butter Masala 	310
360 CAL 260 GMS Soft paneer cubes simmered in a rich tomato-butter gravy with cream.	
Paneer Tikka Masala 	310
380 CAL 260 GMS Grilled paneer tikka cooked in a spicy onion-tomato masala.	
Punjabi Aloo Dum 	280
300 CAL 250 GMS Baby potatoes slow cooked in a spicy.	
Veg Manchurian Gravy 	310
340 CAL 260 GMS Vegetable dumplings simmered in a tangy indo-chinese sauce.	
Dal Tadka 	180
240 CAL 240 GMS Yellow lentils tempered with cumin, garlic.	
Dal Makhani 	220
360 CAL 260 GMS Slow cooked black lentils simmered with butter and cream.	




NON VEG MAIN COURSE

Chicken Butter Masala 	310
450 CAL 300 GMS Chicken cooked in a creamy tomato butter gravy with mild spices.	
Chicken Kosha 	310
380 CAL 280 GMS Bengali style chicken slow cooked with onions, spices and thick gravy.	
Kadai Chicken 	310
400 CAL 280 GMS Chicken tossed with onions, capsicum and freshly ground kadai spices.	
Mutton Kosha 	410
480 CAL 300 GMS Slow cooked mutton prepared in a rich Bengali masala with deep flavours.	
Doi Maach 	320
350 CAL 260 GMS Fresh fish gently cooked in a mildly spiced yoghurt based gravy.	

BREADS

Tandoori Roti / Naan 	30
120 CAL 60 GMS	
Butter Tandoori Roti / Naan 	40
160 CAL 65 GMS	
Kulcha - Masala / Paneer 	80
220 CAL 90 GMS	
Tawa Roti 	20
110 CAL 55 GMS	

DESSERTS

Gulab Jamun 2 Pcs. 	110
300 CAL 100 GMS	
Flavoured Ice Cream 	70
200 CAL 100 GMS	
Cut Fruits 	220
80 CAL 200 GMS	

SOFT BEVERAGES

PEPSI	100
DIET PEPSI	100
MIRINDA	100
7UP	100
COLD COFFEE	160
GINGER ALE	115
TONIC WATER	115
REDBULL	200
SPARKLING WATER	210
CHOICE OF MOCKTAIL	225
WATER BOTTLE (1LTR)	100

HOT & HEALTHY

CHOICE OF TEA	115
COFFEE	125
HORLICKS	150
BOURNVITA	150
HOT CHOCOLATE	150

NOTE:  VEGETARIAN  NON VEGETARIAN  CONTAINS GLUTEN  CONTAINS NUTS  CONTAINS FISH  CONTAINS DAIRY  CONTAINS EGG  CONTAINS SOYA  CONTAINS CRUSTACEANS  CONTAINS SULPHITES

- » Please inform our ambassador if you are allergic to any ingredient.
- » Prices are in Indian Rupees and applicable to government taxes & we don't levy any service charge.
- » Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.
- » An average active adult diet requires 2,000 kcal energy per day, however, calorie needs may vary.
- » ALL Kcal values are for per 100 gms.

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CONTACT US

+91 70635 86233 | reservation.kalimpong@teestahotels.com

<https://www.teestahotels.com>

9th Mile, Rishi Rd, Kalimpong Khasmahal, West Bengal - 734301








Kalimpong

IN-ROOM
DINING





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IN ROOM DINING

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