



BARADARI



GOOD FOOD
GREATER EXPERIENCES





After a day in Ranthambore, the stories of the forest often continue around the table. At AamaGhati, Baradari offers a place to share them.

The restaurant takes its name from the baradari, a traditional pavilion with twelve openings, rooted in Rajasthan's architectural heritage. Created for gathering and conversation, it inspires the spirit of dining here.

Set amid the natural beauty of AamaGhati and the Aravalli landscape, Baradari pairs gracious Rajasthani hospitality with a contemporary dining experience. Its varied menu invites guests with different tastes to come together, savour a meal and enjoy the pleasure of unhurried conversation.

Aamaghati Sunriser

Breakfast - 07:00 AM : 10:30 AM

▲	AAMAGHATI SPECIAL BREAKFAST 🥛🌾 (KCAL 880)	990
	Fresh Seasonal juice Home-baked crafted breakfast bakery selection: choice of white, wheat, or Multigrain toast Selection of muffin fruit, plain, low fat Two cage-free eggs any style: omelette, fried, scrambled, tomato, green chilli, coriander or cheese.	
■	GO LOCAL 🥛🌾🍌 (KCAL 910)	990
	Paratha – potato, cauliflower or cottage cheese stuffed bread served with butter, yogurt and pickle Kadhi kachori – Crispy lentil-stuffed kachori served with creamy, tangy yogurt kadhi and aromatic spices. Choice of freshly squeezed juice or chilled juice Fresh seasonal local fruit plate.	
■	SEASONAL FRESH FRUIT JUICE (KCAL 150)	375
	Watermelon Orange Pineapple	
■	CHOICE OF CEREAL 🌾 (KCAL 150)	425
	Choco flakes Wheat flakes Corn flakes Muesli Porridge	
■	PANCAKE 🥛🌾 (KCAL 220)	550
	Fluffy pancakes served with maple syrup Chocolate syrup Whipped cream Melted butter.	
▲	EGGSTO ORDER 🥛🍳 (KCAL 227)	499
	(Served with Bread toast Jam Butter) Scrambled Fried Poached Omelette	
▲	WAFFLES 🥛🌾🍳 (KCAL 220)	550
	Served with maple syrup, chocolate sauce, whipped cream and melted butter.	
■	CHOICE OF PARATHA 🥛🌾 (KCAL 260)	650
	(Served with Pickle Butter) Potato Cauliflower Onion Paneer	
■	POORI BHAJI 🍷🌾 (KCAL 550)	675
	Fluffy Savory with potato & tomato curry.	
■	IDLI 🍷🍷 (KCAL 400)	675
	Steamed rice pancake served with sambar and chutney.	
■	UTTAPAM 🍷🍷 (KCAL 150)	675
	Classic & Traditional pancake served with sambar and chutney.	

Chef special 🍳 | Vegetarian ■ | Non-Vegetarian ▲ | Healthy ❤️ | Contains Pork 🐷

Allergens: Milk 🥛 | Lupin 🍌 | Sulphites 🧴 | Egg 🍳 | Peanut 🥜 | Fish 🐟 | Tree Nuts 🌰 | Soybeans 🌱 | Celery 🌿 | Sesame 🌱 | Molluscs 🐚 | Shellfish 🦞 | Mustard 🌿 | Cereals 🌾

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Soups

- 🟢 **TUSCAN MINISTRONE SOUP** 🍷🌿 (KCAL 220) 550
Classic Italian vegetable soup with seasonal vegetables, beans and aromatic herbs.

TOM YUM

- 🟢 **Vegetable** 🌿🌿 (KCAL 160) 550
🔴 **Chicken** 🍗🌿 (KCAL 210) 650
Combination of lemongrass, galangal, kaffir lime leaves chilli and lime.
🔴 **Seafood** 🍤🌿🐟 (KCAL 240) 750

KHOW SUEY

- 🟢 **Vegetable** 🌿🥜🍷🌿 (KCAL 350) 550
🔴 **Chicken** 🌿🥜🍷🌿 (KCAL 450) 650
Burmese special khow suey is a noodle soup topped with fried onion, garlic, peanut and coconut milk.
🔴 **Seafood** 🍤🌿🥜🍷🌿🐟 (KCAL 450) 750
🟢🔴 **CHOICE OF CREAM SOUP** 🥛🌿 (KCAL 210) 550
Smoked tomato | Mushroom | Vegetable

Chef special 🍳 | Vegetarian 🟢 | Non-Vegetarian 🔴 | Healthy ❤️ | Contains Pork 🐷

Allergens: Milk 🥛 | Lupin 🌱 | Sulphites 🧴 | Egg 🍳 | Peanut 🥜 | Fish 🐟 | Tree Nuts 🌰 | Soybeans 🌱 | Celery 🌿 |
Sesame 🌱 | Molluscs 🍤 | Shellfish 🍤 | Mustard 🧴 | Cereals 🍷

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Salad

<div> <div></div> <div>BARADARI SUMMER SALAD  (KCAL 210)</div> </div> <div> <p>Crisp lettuce hearts, cherry tomatoes, roasted bell peppers, grilled artichokes, shavings of aged parmesan cheese and balsamic dressing.</p> </div>	475
<div> <div></div> <div>ZESTY QUINOA SALAD (KCAL 280)</div> </div> <div> <p>Tangy quinoa salad with cherry tomato, green onion and lettuce.</p> </div>	475
<div> <div></div> <div>AAMAGHATI GARDEN GREEN SALAD (KCAL 120)</div> </div> <div> <p>A healthy combination of apple, cucumber, tomato, onion and green olives served with French dressing.</p> </div>	450
<div> <div></div> <div>GREEK SALAD  (KCAL 250)</div> </div> <div> <p>A unique combination of tomato, bell pepper, lettuce, feta cheese dressed with red wine vinegar, Greek oregano and olive oil.</p> </div>	475
<div> <div></div> <div>WALDORF SALAD   (KCAL 300)</div> </div> <div> <p>Diced apple, celery, walnut dressed in mayonnaise.</p> </div>	525
<div> <div></div> <div>CHICKEN CAESAR SALAD    (KCAL 380)</div> </div> <div> <p>Crisp iceberg lettuce, sun-dried tomatoes, Caesar dressing and shaved parmesan cheese.</p> </div>	550
<div> <div></div> <div>SEAFOOD SALAD   (KCAL 290)</div> </div> <div> <p>Prawns, boiled fish with crisp greens, cherry tomatoes, cucumber and lemon-herb dressing.</p> </div>	650

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Starters

<div> <div></div> <div>ACHARI PANEER TIKKA</div> <div> <div></div> <div></div> </div> <div>(KCAL 272)</div> </div> <div>Skewered cottage cheese marinated in achar.</div>	850
<div> <div></div> <div>DOHRA KHUMB</div> <div> <div></div> <div></div> </div> <div>(KCAL 371)</div> </div> <div>Mushroom stuffed with minced mushroom and cheese.</div>	899
<div> <div></div> <div>SUBZ SHIKAMPURI</div> <div> <div></div> <div></div> </div> <div>(KCAL 520)</div> </div> <div>Pan-griddled vegetable galettes.</div>	750
<div> <div></div> <div>CHEESE AND SPINACH ROLL</div> <div> <div></div> <div></div> </div> <div>(KCAL 530)</div> </div> <div>Crumbed fried spinach-filled cheese roll.</div>	850
<div> <div></div> <div>MUSHROOM BRUSCHETTA</div> <div> <div></div> <div></div> </div> <div>(KCAL 350)</div> </div> <div>Toasted bread rubbed with chopped garlic, and olive oil, topped with mushroom and cheese.</div>	750
<div> <div></div> <div>VEG KATHI ROLL</div> <div> <div></div> <div></div> </div> <div>(KCAL 480)</div> </div> <div>Spiced vegetables, onion & capsicum wrapped in flaky paratha with tangy mint chutney.</div>	750
<div> <div></div> <div>NON-VEG KATHI ROLL</div> <div> <div></div> <div></div> <div></div> </div> <div>(KCAL 590)</div> </div> <div>Tender chicken tikka, onion & capsicum wrapped in flaky paratha with mint chutney.</div>	750
<div> <div></div> <div>HASS AVOCADO ON TOAST</div> <div> <div></div> <div></div> </div> <div>(KCAL 350)</div> </div> <div>Cream cheese, sourdough, olive oil.</div>	750
<div> <div></div> <div>FIVE SPICED VEGETABLE SALT AND PEPPER</div> <div> <div></div> <div></div> </div> <div>(KCAL 350)</div> </div> <div>Batter fried Chinese vegetables tossed in spicy garlic mixed with five spices.</div>	750
<div> <div></div> <div>ROCK CORN</div> <div> <div></div> <div></div> </div> <div>(KCAL 186)</div> </div> <div>Deep-fried corn tossed with Japanese mayo and togarashi.</div>	750
<div> <div></div> <div>THREAD COTTAGE CHEESE</div> <div> <div></div> <div></div> </div> <div>(KCAL 222)</div> </div> <div>Wonton-coated deep-fried cottage cheese served with spicy Schezwan sauce.</div>	850
<div> <div></div> <div>CHILLI LOTUS STEM</div> <div> <div></div> <div></div> </div> <div>(KCAL 351)</div> </div> <div>Boriya Chilli and honey glazed crunchy lotus stem.</div>	850
<div> <div></div> <div>AAMAGHATI VEG KEBAB PLATTER</div> <div> <div></div> <div></div> </div> <div>(KCAL 437)</div> </div> <div>A selection of three vegetable kebabs, chef's choice.</div>	1150

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Starters

- | | | |
|---|---|------|
|  | MUTTON SHAMI KEBAB (KCAL 275) | 1050 |
| Signature kebab of Baradari made of finely minced mutton with Indian spices. | | |
|  | MURGH KACHARI SULA AAMAGHATI SPECIALITY (KCAL 312) | 950 |
| Aamaghathi specialty flavored. | | |
|  | JHINGA IRANI (KCAL 210) | 1475 |
| Prawns marinated in tandoori masala. | | |
|  | FRIED FISH (KCAL 502) | 1050 |
| Country style fried fish with homemade tartar sauce. | | |
|  | ORANGE CHICKEN (KCAL 218) | 950 |
| Crispy diced chicken tossed with crushed orange and orange juice. | | |
|  | SPICY CRISPY PRAWN (KCAL 205) | 1475 |
| Deep fried prawn wok tossed with garlic, Chilli, onion and Asian seasoning. | | |
|  | PEPPER FISH (KCAL 200) | 1050 |
| Deep-fried fish tossed with peppers. | | |
|  | DRUMS OF HEAVEN (KCAL 528) | 950 |
| Chicken lollipops tossed in sweet and spicy sauce. | | |
|  | AAMAGHATI NON-VEG KEBAB PLATTER (KCAL 598) | 1500 |
| Combination of three non-vegetarian starters. | | |

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Between the Breads

	CHICKEN BURGER   (KCAL 325)	750
	Minced chicken patty topped with cheese, onion, tomato, cucumber and lettuce.	
	VEGETABLE BURGER   (KCAL 177)	700
	Fresh seasonal vegetable patty topped with cheese, onion, tomato, cucumber and lettuce.	
AAMAGHATI CLUB SANDWICHES		
	VEGETARIAN   (KCAL 141)	700
	CHICKEN    (KCAL 256)	750
	Double-decker sandwich made with a choice of fresh garden green vegetables or Chicken.	
FOCACCIA SANDWICH		
	VEGETARIAN   (KCAL 225)	700
	CHICKEN   (KCAL 276)	750
	Open-faced focaccia topped with a choice of pesto-glazed vegetables or chicken and cheese.	

Pastas & Risottos

SPAGHETTI PASTA 		
	BOLOGNESE  (KCAL 425)	1050
	Spaghetti tossed in a rich, slow-cooked tomato and meat sauce.	
	ARRABBIATA  (KCAL 340)	775
	Pasta tossed in a spicy tomato sauce with garlic, chilli and herbs.	
	FUSILLI ALLA FORESTIERA   (KCAL 386)	999
	Spiral tossed with forest mushrooms and mascarpone cream, with or without chicken cream sauce.	
	RIGATONI AROMATICHE   (KCAL 368)	750
	Rigatoni pasta tossed with garlic, sun-dried tomato, parmesan cheese and fresh basil.	
	PENNE AL PESTO ROSSO   (KCAL 348)	999
	Penne pasta tossed with sun-dried tomato, pesto, zucchini stripes, fresh basil and parmesan shavings.	
	RISOTTO VEGETARIANO   (KCAL 348)	950
	Risotto with fresh mushroom, green peas and cheese.	

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From the Oven

- 🟢 **PIZZA MARGHERITA** 🍷🌾 (KCAL 228) 950
Tomato, Mozzarella cheese, fresh basil, oregano and extra virgin olive oil.
- 🟢 **PIZZA GIARDINIERA** 🍷🌾 (KCAL 257) 999
Tomato, mozzarella cheese, pickled serrano Chilli, mushroom, grilled zucchini, bell pepper, caramelized onion and oregano.
- 🔺 **PIZZA AL POLLO** 🍷🌾 (KCAL 458) 1050
Mozzarella cheese, shredded spiced chicken sausage, mushrooms, bell peppers and oregano.

Steam Market

- 🔺 **CRYSTAL DIM SUM** 🍤🌾 (KCAL 112) 850
Delicate crystal-clear dumplings filled with Minced chicken and prawns.
- 🟢 **VEGETABLE CRYSTAL DIM SUM** 🌿🌾 (KCAL 145) 750
Delicate crystal-clear dumplings filled with finely chopped vegetables.
- 🔺 **PAN FRIED SIU-MAI DIM SUM** (KCAL 180)
- CHICKEN** 🌿🌾 795
- PRAWN** 🍤 850

Sushi Special

- 🟢 **CRISPY SPICY AVOCADO** 🌿🌾🍷 (KCAL 390) 950
Crispy avocado sushi rolls with spicy mayo, sesame and fresh herbs.
- 🟢 **VEGETABLE CALIFORNIA ROLL** (KCAL 350) 950
Fresh avocado, cucumber and crisp vegetables rolled in seasoned sushi rice and nori.
- 🔺 **DRAGON ROLL** 🍤🌿🌾🍳🍤 (KCAL 500) 1150
Prawn, salmon avocado spicy mayo.
- 🔺 **KYOTO** 🌿🌾🍳🍤 (KCAL 500) 1150
Tempura prawns, avocado and cucumber rolled in sushi rice, topped with avocado and finished with spicy mayo.

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Sesame 🌿 | Molluscs 🍤 | Shellfish 🍤 | Mustard 🌿 | Cereals 🌾

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Main Course Oriental

- **STIR-FRIED VEGETABLES** 🥬 (KCAL 165) 900
Stir-fried exotic Asian vegetables with a choice of Schezwan, hot garlic or ginger soya sauce.

THAI CURRY - RED/GREEN 🍛

- **VEGETABLE** (KCAL 259) 1050
- ▢ **CHICKEN** (KCAL 412) 1150
- ▢ **PRAWN** 🍤 (KCAL 380) 1475
Coconut milk base with Asian delights of vegetable and served with jasmine rice.
- **KUNG PAO MUSHROOM** 🍄 🍛 (KCAL 404) 900
Medium spice umami-rich dish Asian spicy with mushroom tossed with peanut.
- **MOSSY SHUCAI** 🍄 🍛 (KCAL 259) 1050
Organic vegetable green curry with crispy beans and served with jasmine rice.
- ▢ **VEGETABLE BURRITO BOWL (PANEER/CHICKEN)** 🥗 (KCAL 550) 1050
Seasoned rice, beans, fresh salsa, crisp vegetables topped with creamy dressing.
- ▢ **NASI GORENG PRAWN OR CHICKEN** 🍛 🍤 🍳 (KCAL 600) 1150
Indonesian-style fried rice tossed with vegetables, egg, aromatic spices and sweet soy, served with poppadum.

CHOICE OF NOODLE PAD THAI

- **VEGETABLE** 🥬 🍛 🍳 (KCAL 360) 550
- ▢ **CHICKEN** 🍛 🍳 🍛 (KCAL 530) 550
- ▢ **PRAWN** 🍛 🍳 🍛 🐟 🍛 (KCAL 700) 650
Hakka style | Chilli garlic | Burnt garlic | Schezwan

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Allergens: Milk 🥛 | Lupin 🌱 | Sulphites 🧴 | Egg 🍳 | Peanut 🥜 | Fish 🐟 | Tree Nuts 🌰 | Soybeans 🥬 | Celery 🌿 |
Sesame 🌱 | Molluscs 🐚 | Shellfish 🦞 | Mustard 🌶️ | Cereals 🌾

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Western

- ▲ **SUNRISE IN THE JUNGLE** 🥤 (KCAL 608) **1575**
Green tabasco marinated chicken breast with creamy mashed potato.
- ▲ **ROSEMARY RUBBED AUSTRALIAN LAMB CHOPS** (KCAL 594) **1500**
Whole grain mustard-scented lamb chops served with mushroom ragout, ratatouille and red wine glaze.
- ▲ **GRILLED FISH** 🥤🐟 (KCAL 150) **1250**
Grilled sea fish served with mashed potato, exotic vegetables and lemon butter sauce.

Desi Indian

- **MALAI KOFTA** 🥤🍌 (KCAL 246) **899**
Cottage cheese dumplings cooked in mild cashew gravy.
- **SUBZ DIWANI HANDI** ❤️🥤 (KCAL 264) **899**
Mixed vegetable in spinach gravy with Indian spices.
- **VEGETABLE KORMA CURRY** 🥤🍌 (KCAL 207) **899**
Mixed vegetables cooked with mild cashew and tomato gravy.
- **CHANA PESHAWARI** 🥤🍌 (KCAL 164) **899**
Traditional fenugreek-flavored chickpea in brown gravy.
- **DAL AAMAGHATI** 🥤👨🍳 (KCAL 278) **999**
Slow-cooked black lentils finished with Indian spices cream and butter.
- **DAL TADKA** (KCAL 249) **950**
Traditional Indian lentils are made with pigeon peas flavored garlic and cumin seeds.
- **RAJMA RASEELA** 🥤 (KCAL 232) **950**
Kidney beans cooked in spicy creamy & delicious Punjabi style.
- ▲ **LAAL MAAS** 🥤👨🍳 (KCAL 259) **1375**
A fiery Rajasthani lamb curry cooked in a spiced yoghurt sauce made with Kashmiri chillies, coriander, onions, ginger and garlic.
- ▲ **MURGH MAKHANI MASALA** 🥤🍌 (KCAL 450) **1050**
Chicken butter masala is a popular Indian dish of grilled chicken simmered in a smooth silky creamy onion, tomato and cashew gravy.
- ▲ **PRAWNS MALAI CURRY** 🍤🥤🍌 (KCAL 343) **1475**
Prawns in a rich, creamy cashew gravy and Indian spices.

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Rajasthani Rasoi

	PITOD KI SUBZI   (KCAL 143)	850
A Rajasthani chickpea flour cake cooked with yoghurt curry.		
	HARA TAMATAR  (KCAL 143)	850
Green tomato cooked in Rajasthani home style.		
	KER SANGRI  (KCAL 138)	1125
A Rajasthani delicacy that is made using dried ker berries and sangri.		
	ALOO PYAZ KI SUBZI  (KCAL 177)	900
Potato and onion cooked in Rajasthani style.		
	SEVTAMATAR  (KCAL 307)	900
Gujarat ki sev tamatar nu shaak is very famous among Gujarat and Rajasthan.		
	RAJASTHANI KADHI  (KCAL 241)	900
Rajasthani winter special mildly spicy and tangy gravy.		
	RAJASTHANI VEG THAL    (KCAL 1300)	2500
An authentic Rajasthani vegetarian feast featuring dal baati churma, gatte, panchmel dal, ker sangri, seasonal vegetables, rice, rotis, and traditional accompaniments.		
	RAJASTHANI NON-VEG THAL    (KCAL 1600)	3500
It includes laal maas, safed chicken, dal baati churma, dal and seasonal vegetables, rice, rotis, and traditional accompaniments.		

Choice of Rice & Biryani

	PEAS PULAO  (KCAL 268)	450
Basmati rice cooked with green peas, cumin, whole aromatic spices, ginger and fresh herbs.		
	JEERA RICE  (KCAL 204)	450
Fragrant basmati rice tempered with cumin seeds, whole spices and fresh coriander, creating a light and aromatic accompaniment.		
	VEGETABLE PULAO  (KCAL 359)	450
Fragrant basmati rice cooked with seasonal vegetables, aromatic whole spices, cumin and fresh herbs for a wholesome and flavourful rice preparation.		
	MUTTON BIRYANI  (KCAL 407)	1475
Rice layered with tender, slow-cooked mutton, caramelised onions, saffron and aromatic whole spices, finished with fresh herbs		
	CHICKEN BIRYANI  (KCAL 642)	1175
Tender marinated chicken, fragrant basmati rice, caramelised onions, fresh herbs and aromatic whole spices, slow-cooked to perfection		

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Breads

	CHOICE OF PARATHA   (KCAL 225)	175
Lachha Pudina Ajwain Chilli Tawa		
	CHOICE OF NAAN   (KCAL 191)	175
Plain Butter Garlic		
	CHOICE OF KULCHA   (KCAL 221)	175
Cottage cheese Potato Onion		
	TANDOORI ROTI   (KCAL 185)	175
Plain Butter Missi Bajra Ragi		

Accompaniments

	MASALA PAPAD (KCAL 38)	250
Fried papad garnished with sour and spicy minced vegetables.		
	CHOICE OF RAITA  (KCAL 78)	350
Boondi Mixed vegetable Pudina Mixed fruits Pineapple		

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Sesame  | Molluscs  | Shellfish  | Mustard  | Cereals 

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Kids Menu

	KIDS KHICHDI  (KCAL 180) Rice, Yellow lentil, cumin.	450
	KIDS MAC AND CHEESE   (KCAL 450) Macaroni cooked in cream and cheddar cheese.	500
	KIDS MARGHERITA PIZZA   (KCAL 550) 8" tomato basil, buffalo mozzarella.	550
	SLIDERS   (KCAL 550) Mini gourmet burgers with juicy patties, fresh vegetables and signature sauce, served in soft toasted buns.	700
	KIDS FISH FINGER    (KCAL 350) Crumbed fried river sole, tartar sauce.	600
	CHICKEN NUGGETS    (KCAL 360) Crumbed fried chicken, ketchup, mayo.	550
	KIDS NOODLES   (KCAL 350) Stir-fried noodles with fresh vegetables and mild seasoning.	550

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Sesame  | Molluscs  | Shellfish  | Mustard  | Cereals 

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Dessert

- **AAMAGHATI MALPUA** 🍪👨🍳 (KCAL 273) 450
Deep-fried flatbread soaked topped with pistachios.
- **THANDI KESARI KHEER** 🥛🍪 (KCAL 368) 450
Saffron flavored Indian rice pudding.
- **SAFFRON FIRNI** 🥛🍪 (KCAL 355) 450
Our signature rice and milk dessert infused with organic Kashmiri saffron served in kullad.
- **GULAB JAMUN** 🥛🍪 (KCAL 340) 450
Deep-fried soft and juicy milk dumpling dipped in sugar syrup.
- **MOONG DAL HALWA** 🥛🍪 (KCAL 287) 450
A traditional Rajasthani dessert made with moong dal.
- **CHOICE OF ICE-CREAMS** 🥛🍪 (KCAL 207) 350
Vanilla | Butterscotch | Strawberry | Chocolate Kesar pista | American nuts
- ▲ **MANGO CRÈME BRÛLÉE** 🍮 (KCAL 382) 400
Mango infused baileys irish cream.
- ▲ **CHOICE OF PASTRY** 🍮 (KCAL 237) 350
Pineapple | Black forest | Strawberry
- ▲ **PHILADELPHIA CHEESE FUDGE BROWNIE** 🥛🍪🍮 (KCAL 375) 450
Yummy rich cream cheese brownie.
- ▲ **FIVE SPICE CHOCOLATE MOUSSE** 🍮 (KCAL 251) 450
Last dessert, after this guilt free, after that midnight.

Chef special 👨🍳 | Vegetarian ■ | Non-Vegetarian ▲ | Healthy ❤️ | Contains Pork 🐷

Allergens: Milk 🥛 | Lupin 🌱 | Sulphites 🧪 | Egg 🍳 | Peanut 🥜 | Fish 🐟 | Tree Nuts 🌰 | Soybeans 🌱 | Celery 🌿 |
Sesame 🌱 | Molluscs 🐚 | Shellfish 🦞 | Mustard 🌿 | Cereals 🌾

All prices are in Indian Rupees, Government taxes as applicable.
An average active adult requires 2000 Kcal energy per day, however, calorie needs may vary.
Please inform us of any special dietary requirements, food allergies or intolerances.

Sugar Free

- **VEGAN CHOCOLATE MOUSSE** (KCAL 220) 450
Silky, rich chocolate mousse crafted with plant-based ingredients for a smooth, indulgent finish.
- **CHIA PARFAIT** (KCAL 230) 450
Creamy chia pudding layered with fresh fruits, crunchy granola and a touch of natural sweetness.
- **DATE PURÉE AND APPLE CRUMBLE** (KCAL 270) 450
Warm spiced apples with naturally sweet date purée and a crisp golden crumble topping.

Cold Beverages

- **CHOCO BROWNIE FUDGE SHAKE** (KCAL 441) 450
Chocolate ice cream, milk and brownies blended to perfection with whipped cream, crushed brownies.
- **COLD COFFEE** (KCAL 380) 450
- **LASSI-SWEET | SALTED** (KCAL 286) 450
- **CHOICE OF MILKSHAKES** (KCAL 230) 450
Chocolate | Banana | Vanilla | Strawberry | Butterscotch
- **BUTTERMILK SALTED | MASALA** (KCAL 230) 450
- **BANANA SMOOTHIE** (KCAL 500) 450
Banana with low-fat yoghurt and honey.

Chef special | Vegetarian | Non-Vegetarian | Healthy | Contains Pork

Allergens: Milk | Lupin | Sulphites | Egg | Peanut | Fish | Tree Nuts | Soybeans | Celery | Sesame | Molluscs | Shellfish | Mustard | Cereals

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Hot Beverages

CHOICE OF TEAS	450
Readymade Darjeeling Assam English breakfast Green tea Jasmine tea Earl grey Chamomile	
CHOICE OF COFFEES 	450
Cappuccino Café latte Café mocha Americano Espresso Decaffeinated coffee	
BOURNVITA HORLICKS HOT CHOCOLATE 	450

Mocktails

KIWI ENVY	450
Kiwi crush, fresh lemon juice, simple syrup.	
APPLE FRAZZLE	450
Apple juice, fizz (soda), sweet and sour mix.	
CUBAN BIRD	450
Pineapple juice, fresh cream, coconut milk, sweet and sour mix with blue curaçao syrup.	
FANTASTIC FOUR	450
Litchi juice, orange juice, pineapple juice, cranberry juice, soda and simple syrup.	
FRENCH KISS	450
Pomegranate juice, litchi juice, sweet and sour mix with soda and simple syrup.	
ICED TEA	350

Soft Beverages

BOTTLED WATER	150
CANNED JUICE	350
Apple Mango Orange Pineapple Litchi Cranberry	
COKE DIET COKE SPRITE MIRINDA	275
FRESH LIME SODA WATER	275
Sweet Salted	
RED BULL	350

Chef special  | Vegetarian  | Non-Vegetarian  | Healthy  | Contains Pork 

Allergens: Milk  | Lupin  | Sulphites  | Egg  | Peanut  | Fish  | Tree Nuts  | Soybeans  | Celery  | Sesame  | Molluscs  | Shellfish  | Mustard  | Cereals 

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Midnight Menu

🟢	PIZZA GIARDINIERA 🥛🌾 (KCAL 257)	999
Tomato, Mozzarella cheese, fresh basil, oregano and extra virgin olive oil.		
🟢	AAMAGHATI CLUB SANDWICHES	
	VEGETARIAN 🥛🌾 (KCAL 141)	700
🔴	CHICKEN 🥛🌾🥚 (KCAL 256)	750
Double-decker sandwich made with a choice of fresh garden green vegetables or Chicken.		
🔴	CHICKEN BURGER 🥛🌾 (KCAL 325)	750
Minced chicken patty topped with cheese, onion, tomato, cucumber and lettuce.		
🟢	VEGETABLE BURGER 🥛🌾 (KCAL 177)	700
Fresh seasonal vegetable patty topped with cheese, onion, tomato, cucumber and lettuce.		
🟢	MAGGI	300
🟢	DAL TADKA (KCAL 249)	950
Traditional Indian lentils are made with pigeon peas flavored garlic and cumin seeds.		
🟢	VEGETABLE PULAO 🥛 (KCAL 359)	450
Fragrant basmati rice cooked with seasonal vegetables, aromatic whole spices, cumin and fresh herbs for a wholesome and flavourful rice preparation.		
🔴	MUTTON BIRYANI 🥛 (KCAL 407)	1475
Rice layered with tender, slow-cooked mutton, caramelised onions, saffron and aromatic whole spices, finished with fresh herbs		
🔴	CHICKEN BIRYANI 🥛 (KCAL 642)	1175
Tender marinated chicken, fragrant basmati rice, caramelised onions, fresh herbs and aromatic whole spices, slow-cooked to perfection		
🟢	TAWA ROTI 🌾 (KCAL 135)	175
Plain Butter Missi Bajra Ragi		

Chef special 🍳 | Vegetarian 🟢 | Non-Vegetarian 🔴 | Healthy ❤️ | Contains Pork 🐷

Allergens: Milk 🥛 | Lupin 🌾 | Sulphites 🧴 | Egg 🥚 | Peanut 🥜 | Fish 🐟 | Tree Nuts 🌰 | Soybeans 🌱 | Celery 🌿 | Sesame 🌱 | Molluscs 🐚 | Shellfish 🦞 | Mustard 🧄 | Cereals 🌾

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WE LOOK FORWARD TO
SERVING YOU AGAIN

