



Valley
BY GRASSFIELD

À LA CARTE
Menu



Breakfast

TOAST 130

2 SLICES OF CHOICE OF BREAD EITHER PLAIN/ BUTTER

SEASONAL CUT FRUITS 270

MIX OF CUT FRUIT SUBJECT TO AVAILABILITY

CEREALS WITH MILK 270

CHOCOLATE/ PLAIN CORNFLAKES WITH HOT OR COLD MILK

COLESLAW SANDWICH 270

CHOICE OF BREAD WITH MAYONAISE AND VEGGIES

POHA 215

GOLDEN CRISPY FRIED POTATOES

UPMA 215

A SAVORY BREAKFAST PORRIDGE MADE FROM TOASTED SEMOLINA & SPICES.

PARANTHE 270

ALOO/ ALOO PYAAZ WITH CURD AND PICKLE

ALOO BHAJI WITH PURI 270

FLUFFY, GOLDEN-FRIED PUFFED BREADS SERVED WITH INDIAN POTATO CURRY.

IDLI WITH SAMBAR 265

SOFT, STEAMED RICE CAKES WITH SAVORY LENTIL STEW AND COCONUT CHUTNEY.

UTTAPAM 300

THICK, SAVOURY RICE PANCAKES TOPPED WITH FRESH VEEGTABLES

DOSA WITH SAMBAR 300

CRISPY, GOLDEN RICE CREPES WITH SAVORY LENTIL STEW AND COCONUT CHUTNEY.



Breakfast

EGGS TO ORDER

225

SPECIFY YOUR CHOICE IN THE ORDER

CHICKEN SANDWICH

360

SLICED CHICKEN SALAMI, FRESH VEGGIES, AND SAUCE LAYERED IN TOASTED BREAD.

TEA

110

FRESHLY BREWED TEA INFUSED WITH AROMATIC INDIAN SPICES.

HOT COFFEE

130

RICH, STEAMING HOT BREWED COFFEE

COLD COFFEE

210

THE CLASSIC COLD COFFEE

FRESH LIME SODA

135

ZESTY FRESH LIME JUICE MIXED WITH CHILLED SODA OR WATER
(SWEET, SALTED, OR MIXED).

CHAACH

135

REFRESHING, LIGHTLY SPICED BUTTERMILK

FRESH JUICE

180

SEASONALLY PRESSED FRESH FRUIT JUICE (SUBJECT TO AVAILABILITY).

MILKSHAKE

210

THICK, DECADENT MILKSHAKES IN SEASONAL FLAVORS

COCONUT WATER

210

PURE, NATURALLY REFRESHING TENDER COCONUT WATER



Continental Snacks

VEGETERIAN KAHTI ROLL 270

SPICED VEGGIES AND CHUTNEY WRAPPED IN A FLAKY FLATBREAD.

VEGETABLE SANDWICH 270

CRISP FRESH VEGGIES AND GREEN CHUTNEY IN TOASTED BREAD.

SALTED/ PERI PERI FRIES 215

CLASSIC CRISPY GOLDEN POTATO FRIES DUSTED WITH SEA SALT OR PERI PERI

VEG BURGER 270

VEG PATTY IN BURGER SERVED WITH FRIES AND KETCHUP

CHEESE CHILLI TOAST 270

TOASTED BREAD TOPPED WITH MELTED CHEESE, GREEN CHILIES, AND HERBS.

GARLIC BREAD 180

TOASTED BREAD BRUSHED WITH RICH GARLIC BUTTER AND HERBS

RED/ WHITE PASTA 360

PENNE TOSSED IN A TANGY, HERB-INFUSED TOMATO SAUCE

PINK PASTA 360

PENNE TOSSED IN A SMOOTH, CREAMY GARLIC-CHEESE SAUCE

CHICKEN KATHI ROLL 360

CHICKEN TIKKA WRAPPED IN RUMALI ROTI SERVED WITH MINT CHUTNEY

CHICKEN BURGER 360

CHICKEN PATTY IN BURGER BUNS SERVED WITH FRIES AND KETCHUP



Soups and Salad

HOT AND SOUR SOUP

180

A FIERY AND TANGY DARK BROTH LOADED WITH FINELY DICED VEGETABLES

TOMATO SOUP

180

RICH, VELVETY SOUP MADE FROM SLOW-ROASTED TOMATOES WITH FRESH HERBS

MINESTRONE SOUP

180

A HEARTY ITALIAN-STYLE VEGETABLE SOUP SIMMERED WITH TOMATOES, AND PASTA

LEMON CORIANDER SOUP

180

A LIGHT, ZESTY VEGETABLE BROTH WITH FRESH CORIANDER LEAVES AND LEMON.

HOT AND SOUR WITH CHICKEN

210

SPICY, TANGY BROTH WITH VEGETABLES AND CHICKEN

MANCHOW SOUP WITH CHICKEN

210

BOLD, SPICY BROTH WITH CHICKEN, VEGETABLES AND CRISPY NOODLES

GREEN SALAD

135

A REFRESHING MEDLEY OF GARDEN-FRESH GARDEN SLICES

HAWAIIAN SALAD (WITH OR WITHOUT CHICKEN)



180

A SWEET AND TANGY TROPICAL BLEND OF JUICY PINEAPPLE CUBES, SWEET CORN, AND CRISP BELL PEPPERS IN A LIGHT DRESSING

SPROUTED MOONG SALAD

135

HEALTHY, PROTEIN-RICH STEAMED SPROUTS MIXED WITH FINELY CHOPPED TOMATOES, CUCUMBER, MINT, AND A TOUCH OF CHAAT MASALA.



Indo Chinese Treats

CRISPY CORN GOLDEN-FRIED SWEET CORN KERNELS TOSSED WITH SPICES AND FRESH HERBS	300
HONEY CHILLI POTATO CRISPY FRIED POTATO FINGERS COATED IN A SWEET, STICKY CHILI GLAZE	300
CRISPY MUSHROOM BATTER-FRIED MUSHROOMS TOSSED IN A SAVORY GARLIC-PEPPER MIX	360
CHILLI PANEER COTTAGE CHEESE CUBES WOK-TOSSED WITH BELL PEPPERS, ONIONS, AND SPICY SOY SAUCE.	360
STIR FRIED VEGETABLES FRESH GARDEN VEGGIES QUICKLY TOSSED IN GARLIC AND LIGHT SOY	300
DRY MUSHROOM CRISPY VEGETABLE DUMPLINGS TOSSED IN A TANGY GARLIC-SOY GLAZE.	360
HAKKA NOODLES (REGULAR/ CHICKEN) CLASSIC TOSSED NOODLES WITH CRUNCHY VEGETABLES AND LIGHT SEASONING.	300/360
SCHEZWAN NOODLES (REGULAR/ CHICKEN) SPICY, FLAVORFUL NOODLES TOSSED IN A BOLD SCHEZWAN SAUCE	300/360
STIR FRIED RICE (REGULAR/ CHICKEN) AN-TOSSED NOODLES PACKED WITH COLORFUL VEGGIES AND AROMATIC GARLIC.	300/360
SCHEZWAN RICE (REGULAR/ CHICKEN) FIERY FRIED RICE TOSSED WITH MIXED VEGETABLES AND SPICY SCHEZWAN SAUCE	300/360
GRAVY MANCHURIAN (REGULAR/ CHICKEN) SAVORY VEGETABLE DUMPLINGS SIMMERED IN A RICH, FLAVORFUL GARLIC SAUCE	300/360



Indian Delights

IDLI SAMBHAR 265

SOFT, STEAMED RICE CAKES WITH SAVORY LENTIL STEW AND COCONUT CHUTNEY.

DOSA SAMBHAR 315

CRISPY, GOLDEN RICE CREPES WITH LENTIL STEW AND COCONUT CHUTNEY.

PARANTHE 270

ALOO/ ALOO PYAAZ WITH CURD AND PICKLE

CHOLE BHATURA 270

HOT PUFFED WHEAT BREADS SERVED WITH PUNJABI-STYLE CHICKPEA CURRY.

PAV BHAJI 270

SPICED, BUTTERY MASHED VEGETABLE CURRY SERVED WITH BUTTERED BUNS.

ALOO PURI 270

CRISPY, LENTIL-STUFFED PUFFED PURIS SERVED WITH A TANGY, POTATO CURRY.

DAHI KE KEBABS 300

GOLDEN-CRISPED PATTIES WITH A SOFT, SPICED YOGURT CENTER

HARA BHARA KEBABS 300

PAN-FRIED SPINACH AND GREEN PEA PATTIES FLAVORED WITH FRESH SPICES

KARARI ALOO CHAAT 270

WOK-TOSSED CRISPY POTATOES COATED IN A TANGY, AROMATIC MASALA

VEGETABLE SEEKH KEBAB 300

MINCED GARDEN VEGGIES AND SPICES SKEWER-GRILLED TO PERFECTION

PANEER TIKKA 400

PENNE TOSSED IN A TANGY, HERB-INFUSED TOMATO SAUCE



Non-Veg Starters

■ **KING CHILLY CHICKEN** 550

TENDER CHICKEN CHUNKS TOSSED WITH GREE CHILLIES AND ONIONS

■ **MURGH MALAI TIKKA** 550

TENDER MORSELS OF BONELESS CHICKEN MARINATED WITH CHOPPED GARLIC AND REGIONAL SPICES WITH CLAY OVEN

■ **MURGH MALAI TIKKA** 550

TENDER MORSELS OF CHICKEN MARINATED IN YOGURT WITH CASHEW NUT PASTE, CHOOPED GARLIC & REGIONAL SPICES COOKED IN CLAY OVEN

■ **TANDOORI CHICKEN** 550

JUICE CHICKEN MARINATED IN YOGURT AND PSICES, ROASTED IN A CLAY TANDOOR FOR A SMOKEY, FLAVORFUL TASTE

■ **LAHSUNI CHICKEN TIKKA** 550

SUCCULENT CHICKEN CHUNKS MARINATED WITH GARLIC, YOGURT AND SPICES GRILLED FOR SMOKEY, FLAVORFUL BITE

■ **CHICKEN SEEKH KEBAB** 550

JUICY, MINCED CHICKEN SEEKH KEBAB INFUSED WITH AROMATIC SPICES AND GRILLED TO PERFECTION

■ **FISH TIKKA** 600

TENDER FISH FILLETS MARINATED IN SPICES YOGURT AND GRILLED TO PERFECTION WITH A SMOKEY TANDOOR FLAVOR

■ **MUTTON SEEKH KEBAB** 600

MINCED MUTTON BLENDED WITH AROMATIC SPICES, SKEWERED AND CHARGRILLED FOR A JUICY, SMOKEY DELIGHT



Mains Course Veg

MALAI KOFTA

425

SOFT COTTAGE CHEESE AND POTATO DUMPLINGS IN A RICH TOMATO CASHEW GRAVY

PANEER BUTTER MASALA

425

SOFT COTTAGE CHEESE CUBES SIMMERED IN A RICH, CREAMY TOMATO-BUTTER GRAVY.

PANEER LABABDAR

425

COTTAGE CHEESE COOKED IN A SILKY, RICH TOMATO-ONION SAUCE

KADHAI PANEER

425

PANEER AND BELL PEPPERS TOSSED WITH FRESHLY ROASTED WHOLE SPICES.

PALAK PANEER

425

COTTAGE CHEESE SIMMERED IN A SMOOTH, SPINACH PUREE.

SHAHI PANEER

425

TENDER PANEER IN A VELVETY, MILDLY SPICED CASHEW AND SAFFRON GRAVY.

SUBS JALFREZI

300

A COLORFUL MIX OF CRISP GARDEN VEGETABLES TOSSED IN TOMATO-SPICE BLEND.

GATTA CURRY

300

TRADITIONAL GRAM-FLOUR DUMPLINGS SIMMERED IN TANGY, SPICED YOGURT CURRY.

ALOO DO PYAAZA

300

TENDER POTATO CUBES COOKED WITH ABUNDANT ONIONS AND AROMATIC SPICES.

NAVRATAN KORMA

300

NINE GARDEN VEGETABLES AND NUTS SIMMERED IN A FRAGRANT, MILDLY SWEET CREAM SAUCE



Mains Course Veg

KADHI 280

A COMFORTING, TANGY YOGURT CURRY TEMPERED WITH MUSTARD SEEDS AND AROMATIC HERBS.

BAKED VEG 360

FRESH GARDEN VEGETABLES BAKED IN A RICH, CREAMY CHEESE SAUCE.

BHINDI 250

CRISPY PAN-FRIED OKRA TOSSED WITH DRY SPICES, ONIONS, AND AMCHUR.

BHARVA TINDE 250

TENDER BABY GOURDS STUFFED WITH A FLAVORFUL, AROMATIC SPICED MIX

MUSHROOM CURRY 400

JUICY MUSHROOMS SIMMERED IN A SAVORY, ONION-TOMATO MASALA GRAVY.

DAL MAKHANI 400

CREAMY, SLOW-COOKED BLACK LENTILS SIMMERED OVERNIGHT WITH BUTTER AND CREAM.

DAL TADKA 300

YELLOW LENTILS TEMPERED WITH A SMOKY BLEND OF GHEE, CUMIN, GARLIC AND CHILIES.

RAITA 150

BOONDI/ VEGETABLE/ PINEAPPLE

PLAIN DAHI 180

GARLIC CHUTNEY 135



Non Veg Mains

- **MURGH MAKHANI** 660
TENDER CHICKEN SIMMERED IN A RICH CREAMY TOMATO GRAVY
- **MURGH TIKKA MAKHNI** 660
SMOKEY GRILLED CHICKEN TIKKA SIMMERED IN A SPICED TOMATO GRAVY
- **KALI MIRCH KA MURGH** 660
TENDER CHICKEN COOKED IN A CREAMY, PEPPERY GRAVY WITH INDIAN SPICES
- **VALLEY SPECIAL MURGH** 660
RAJASTHANI DELICACY CHICKEN COOKED IN RICH CASHEW NUT GRAVY
- **MUTTON DO PYAAZA** 780
SLOW COOKED MUTTON IN A SPICY ROBUST MASALA OF ONIONS AND TOMATOES AND TRADITIONAL SPICES
- **ROGANN-E-NISHAT** 780
MUTTON BRAISED COOKED IN A GRAVY FLAVOURED WITH ONION, TOMATOES AND TRADITIONAL SPICES
- **KHADE MASALE KA GHOST** 780
MUTTON COOKED WITH ONION, GINGER GARLIC PASTE AND WHOLE INDIAN HERBS AND SPICES
- **FISH CURRY** 660
JUICY AS PER YOUR CHOICE



Breads

TAWA ROTI	45
TANDOORI ROTI	35
BUTTER NAAN	65
GARLIC NAAN	90
KULCHA	65
LACHHA PARANTHA	65
CHEESE GARLIC NAAN	150
PUDINA PARANTHA	65
CHEESE STUFFED PARANTHA	180
MISSI ROTI	45



Rice, Biryani and Accompaniment

RICE	225
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PLAIN/ JEERA/ LEMON

CURD RICE	270
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COOLING, TEMPERED RICE FOLDED WITH FRESH YOGURT, MUSTARD SEEDS, CURRY LEAVES, AND A TOUCH OF GINGER.

PULAO	270
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NAVRATAN/ KASHMIRI/ PEAS

SUBZ BIRYANI	360
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A LIGHT, ZESTY VEGETABLE BROTH WITH FRESH CORIANDER LEAVES AND LEMON.

 MURGH DUM BIRYANI	660
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SAFFRON FLAVOURED BASMATI RICE AND INDIAN SPICES COOKED WITH CHICKEN

 GOSHT DUM BIRYANI	780
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FRAGRANCED BASMATI RICE, CONDIMENTS AND SAFFRON COOKED WITH MUTTON

Desserts

GULAB JAMUN	260
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RASGULLA	260
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HALWA	260
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CHOICES SUBJECT TO AVAILABILITY

ICE CREAM	200
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CHOICES SUBJECT TO AVAILABILITY



Beverages

BLUE LAGOON 235

A VIBRANT, ICY BLEND OF BLUE CURAÇAO SYRUP, FRESH LIME, AND FIZZY SPRITE

VIRGIN MOJITO 235

A CLASSIC, ZESTY MIX OF CRUSHED FRESH MINT, LIME, SUGAR, AND SPARKLING SODA OVER ICE.

FRESH LIME SODA 150

ESTY FRESH LIME JUICE MIXED WITH CHILLED SODA (SWEET, SALTED, OR MIXED).

PINK LADY 235

A SWEET MOCKTAIL LEMON JUICE TOPPED WITH CHILLED SODA.

MILKSHAKE 235

CHOICES SUBJECT TO AVAILABILITY

FRESH JUICE 210

CHOICES SUBJECT TO AVAILABILITY

CANEED JUICE 175

CHOICES SUBJECT TO AVAILABILITY

COLD COFFEE 235

CLASSIC COLD COFFEE

COFFEE 130

TEA 110

AERATED BEVERAGES

CHOICES SUBJECT TO AVAILABILITY



À LA CARTE *Menu*

BREAKFAST 7:00 AM TO 11:00 AM

LUNCH 12:00 PM TO 3:00 PM

DINNER 7:00 PM TO 11:00 PM

