



Spice Story

Fine Dining

MENU



Dear Guest,

Welcome to Ramada by Wyndham Sonipat, I would like to take this opportunity to extend a warm welcome to all our discerning guests, and assure you that our team is going to make every effort to ensure you have a memorable stay with us.

Food is an integral part of anyone's travel plan, which is why we have spent a lot of time curating this menu, designed to be responsibly indulgent. A large part of our menu consists of dishes sourced from farms and markets nearby, with fresh and wholesome ingredients. We are aware that global citizens on a vacation want a spectrum of options, as the world is their canvas. Both vegetarians and meat eaters can choose from a wide selection of dishes. Potential allergens are indicated for the benefit of our guests who are affected by common food allergies.

Want to eat what the locals eat? The 'REGIONAL SPECIAL' section is for you!

On offer are authentic regional specials like Dal Bhukhara, Butter chicken, seasonal Sarson ka saag and makai ki roti with Nauni butter and more. These dishes are curated after extensive research on the culture and heritage of the region. We highly recommend giving them a try. Your server will happily explain the nuances of the regional items and their heritage.

Want to balance the familiar with the new? The 'INTERNATIONAL SELECTION' and 'ALL DAY DINING' sections are yours go to sections! We offer a selection of dishes that are a part of our lives. Crispy Dosa, Buttery Paratha, Juicy Burgers, thick Cut Fries, Succulent Tikka and Smoky Dal, Cheesy Pasta, Walnut Brownie and much more await you, so you don't miss out on your favourites when you stay with us.

Our menu also features dishes with ingredients sourced from nearby farms. Find these fresh and flavorful delights in the 'ORGANIC SECTION' of the menu. Finally, if you are the type who likes to dine in a scenic area rather than indoors, we invite you to select your favourites from a selection of 'MEALS ON THE GO'.

I, and the members of my team wish you to have a memorable stay and hope you enjoy your visit to Ramada by Wyndham Sonipat,

With Best Wishes,
GENERAL MANAGER

HIGHWAY BREAKFAST

7:00AM- 10:30AM

INTERNATIONAL

Tropical Fruit Platter 160 gm, Kcal 109	549
Bircher Muesli 210 gm, Kcal 470	375
Cereals 175 gm, Kcal Corn flakes Wheat flakes Choco flakes Muesli served with Choice of full cream, skimmed, soya milk	375
Hot Oatmeal 220 gm, Kcal 501 Oats cooked in milk or water with cinnamon and sugar	375
Pan cake French Toast Waffle 120 gm, Kcal 225 Served with maple syrup, berry compote, whipped cream & melted butter	449
Assorted Baker's Basket (5 pc) 190 gm, Kcal 742 Home baked fruit Danish, Chocolate Danish, Low fat muffins, Croissant, Multigrain toast served with butter, jam, preserve	549
Choice of Breads 120 gm, Kcal 178 Toast- white brown glutenfree Loaf- multigrain ryebread	299
Selection of Cheese 100 gm, Kcal 310 Cheddar Danish-blue Burrata, served with crackers & prunes	649
Eggs Cooked Any Style 320 gm, Kcal 550 Omelettes scrambled poached masala boiled served with choice of chicken sausages, hash brown, tomato, and sautéed vegetables	449

Prices are exclusive of Government taxes

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INDIAN

7:00AM- 10:30AM

Parantha 180 gm potato onion gobhi cottage cheese 430 437 440 535 Kcal Shallow pan fried Indian bread made from whole wheat flour, Served with yogurt and pickle	499
Chole Bhature 280 gm, Kal 710 Fried bread made from refined flour, served with spicy white chickpeas	499
Bedmi Puri Bhaji 280 gm, Kal 610 Soft and puffy deep fried whole wheat and urad dal flour bread served with potato curry	499
Moong Dal Chilla 100 gm, Kal 350 Indian pan cakes made with soaked & ground lentil batter served with homemade coriander chutney	499
Dosa 375 gm, Kal 761 Thin Indian rice and lentil crepe served with coconut chutney, and sambhar, served plain or with potato filling	499
Steamed Idli 320 gm, Kcal 970 Steamed dumplings of fermented rice and lentils, served with Coconut chutney and sambhar	499
Uttapam 280 gm, Kcal 620 Rice flour pancake topped with tomato, onion, green chili Served with coconut chutney and sambhar.	499

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FOR YOUR GROWN UP

Mini Vegetable Burger 150 gm, Kcal 450 Lentil, Vegetable, Corn patty on sesame bun	399
Smiley 150 gm, Kcal 580 Happy face shaped crispy fried potato	229
Coleslaw Sandwich 175 gm, Kcal 590 Mélange of cabbage, carrot, onion, tomato in mayonaise Sauce served in multigrain bread	399
Fancy Cheese Sticks 175 gm, Kcal 680 Batter fried cheese sticks served with sweet chili sauce	399
Little Wings 175 gm, Kcal 610 Deep fried chicken wings served with BBQ sauce	449
Fishy Favorites' 175 gm, Kcal 455 Crispy fish & chips served with tartar sauce	499
Thin Crust Mini Pizza 200 gm, Kcal 433 Cheese thin crust pizza with choice of topping Choice of 4 Capsicum, Broccoli, American corn, Mushroom, Baby corn, Olives, Jalapeno	399
Chocolate Popcorn 150 gm, Kcal 636 Coated chocolate popcorn	299
Mini Paneer Kathi Roll 150 gm, Kcal 450 Marinated cottage cheese and vegetable wrap	249
Mini Murgh Kathi Roll 150 gm, Kcal 345 Whole wheat flour wraps filled with marinated chicken tikka masala	349

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QUICK BITES
11:30 PM- 4:30 AM

Vegetarian Club Sandwich

300 gm, Kcal 873

Toasted white/ brown bread, caramelized onion, zucchini,
Marinated peppers, feta cheese

599

Chicken Club Sandwich

300 gm, Kcal 710

Toasted white/brown bread, sliced grilled chicken breast,
fried egg, lettuce, bell pepper

849

Grilled Cottage Cheese Burger

320 gm, Kcal 890

Cajun marinated cottage cheese, lettuce, kimchi cabbage,
on sesame bun

549

Crispy Chicken Supreme Burger

320 gm, Kcal 910

Grilled chicken, topped with slice of cheese on sesame bun

649

Mediterranean Mezze Platter

250 gm, Kcal 476

899

Cheese Platter

120 gm, Kcal 445

Cheddar, Burrata, Danish Blue, crackers and prunes

899

Peanut Masala

210 gm, Kcal 887

499

Veg & Cheese Nachos

210 gm, Kcal 320

399

Masala Papad

110 gm, Kcal 476

399

Peri Peri French Fries

120 gm, Kcal 325

399

Garlic Sautéed Veggies

180 gm. Kcal 332

499

Mix Veg Pakoda

180 gm. Kcal 450

549

Paneer Pakoda

180 gm. Kcal 550

599

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SOUP

Carrot & Coriander Shorba 220 ml, Kcal 150	449
Minestrone veg Soup 210 ml, Kcal 170	449
Cream of Broccoli & Almond Soup 210 ml, Kcal 165	449
Truffle Scented Mushroom Soup 210 ml, Kcal 138	449
Chicken Coriander Soup 220 ml, Kcal 145	449
Hot & Sour Soup 220 ml, Kcal 222	449
ADD ON-Chicken	50
Prawn	100
Sweet Corn Soup 220 ml,Kcal 239	449
ADD ON – Chicken	50
Prawn	100
Gosht Yakhni Shorba 210 ml, Kcal 280	499

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SALAD

Garden Fresh Green Salad	449
220 gm, Kcal 76	
Assorted greens veggies, leaves, lemon vinaigrette	
Apple Walnut Salad	499
230 gm, Kcal 370	
Diced apple, celery, walnut dressed in mayonnaise	
Asian Chicken Salad	599
240 gm, Kcal 345	
Sliced chicken and exotic veggies tossed in soy chili sauce	
Burrata Caprese Salad	599
220 gm, Kcal 280	
Fresh cheese, basil, tomatoes, extra virgin olive oil	
Som Tam Salad	399
230 gm, Kcal 148	
Thai green papaya salad, chili, lime, peanut	
Caesar Salad	449
225 gm, Kcal 345	
Romaine lettuce tossed with olive oil dressing, garlic, and	
Grated cheese and topped with crutons	
ADD ON – Chicken	149
Tandoori Chicken Tikka Salad	599
240 gm, Kcal 298	
Diced chicken morsels tossed with mint sauce, ginger,	
and fresh coriander	
Indian Green Salad	349
Assorted fresh green vegetables with green chili & lemon	
190 gm, Kcal 77	
Choice of Raita	299
Boondi Raita Mix Veg Raita Burani Raita	
180 gm, Kcal 169	
Pineapple Raita	299
180 gm, Kcal 174	
Curd mixed with pineapple chunks	



APPETIZER

TANDOOR KI AANCH SE

Teen Mirch Ka Paneer Tikka 799

345 gm, Kcal 575

Cottage chesse marinated with Indian masalas
in yogurt and grilled in tandoor

Makhmali Paneer Tikka 799

340 gm, Kcal 585

Soft, mouth melting cottage cheese marinated
with perfect blend of spices and grilled in tandoor

Achari Mushroom Tikka 799

310 gm, Kcal 290

Tangy pickled flavoured mushroom grilled in
tandoor

Dahi Ke Shooley 799

255 gm, K cal 360

Creamy cutlet patties made with hung curd, cheese,
green cardamom, Indian spices.

Hara Bhara Kebab 749

325 gm, kcal 229

Story Tandoori Subz Platter 1149

(Makhmali Paneer/ Achari Mushroom/
Tandoori Aloo/ Dahi ke Shooley)

430 gm, Kcal 755

Story Non- Vegetarian Tandoori Platter 1499

(Awadhi Murgh, Murgh Kali Mirch,
Kasundi Fish, Awadhi Mutton Seekh)

480 gm, Kcal 990

Murgh Kali Mirch Tikka 949

320 gm, Kcal 660

Marinated chicken in hung yogurt with ginger garlic
and spiced with black-pepper with creamy texture

Awadhi Murgh Tikka 949

320 gm, Kcal 650

Marinated chicken, grilled in tandoor and
finished with cream

Kasundi Fish Tikka 1049

345 gm, Kcal 470

Sole Fish marinated with mustard, mix of flavorful spices
Cooked in tandoor

APPETIZER

Ajwaini Fish Tikka

1049

350 gm, Kcal 475

Sea sole marinated with yogurt and spices infused with slight flavor of carom seeds

Awadhi Mutton Seekh

1099

320 gm, Kcal 625

Minced lamb marinated in a blend of spices, resulting in a juicy and tender kebab with a slightly charred exterior

Prices are exclusive of Government taxes



INDIAN-MAINS

Dal Bhukhara

350 gm, Kcal940

Black lentils cooked with butter and cream

749

Punjabi Dal Double Tadka

350 gm, Kcal 1050

Yellow lentils cooked with turmeric and spices tempered with Asafoetida, cumin and garlic

699

Chef Special Paneer Preparations

Khadai Paneer | Paneer Makhani | Shahi Paneer

350 gm, Kcal 750 | 350 gm, Kcal 820|350gm,Kcal860

799

Palak Paneer

3350 gm, Kcal 750

Creamy North Indian curry made with soft cubes of Indian cottage cheese simmered in a smooth, spiced spinach gravy

699

Subz Diwani Handi

350 gm, Kcal 540

Mix vegetables cooked in creamy rich gravy

699

Palak Badami Kofta | Keseri Veg Kofta

340 gm, Kcal 1050

Deep fried veg dumplings in a creamy and saffron infused gravy

799 | 699

Hing Dhaniya Aloo | Aloo Gobhi Masala

340 gm, Kcal 322 | 340 gm, Kcal 295

Potatoes flavor with Indian spices as per above choice

699

Masala Baingan Bhartha

340 gm, Kcal 365

Roasted eggplant over an open flame, mashed & stewed with Flavorful mixture of tomatoes, onions, herbs and spices

699

Khumb Hara Pyaz

340 gm, Kcal 425

A delightful Punjabi style curry, earthy richness of button mushroom, delicately balanced with Indian spices & spring onion

699

Kashmiri Rogan Josh

380 gm, Kcal 620

Mutton braised in gravy flavored with Fennel, cloves, cardamom, Cinnamon & ginger

1099

Prices are exclusive of Government taxes



INDIAN-MAINS

Goan Fish Curry	1149
350 gm, Kcal 635	
Sole Fish cooked in spicy paste of chilli and tomato coconut curry With tamarind and sweet onions	
Sarson Macchi	1149
350 gm, Kcal 610	
Sole Fish fillets are marinated in a flavorful blends of mustard seeds, ginger, garlic and spices.	
Laal Maas	1099
380 gm, Kcal 645	
Mutton cooked with yogurt and red Mathania chillies.	
Lagan Bhuna Gosht	1099
380 gm, Kcal 645	
Tender mutton slow-cooked in a copper pan until a rich, aromatic spice gravy perfectly coats the meat.	
Kashmiri Rogan Josh	1099
380 gm, Kcal 620	
Mutton braised in gravy flavored with Fennel, cloves, cardamom, Cinnamon & ginger	
Choice of Chicken Preparation	949
Butter Chicken Kadai Chicken Murgh Tikka Masala	
350 gm, Kcal 460 350 gm, Kcal 370	
Chef's Favorite Home Style Chicken Curry	949
350 gm, Kcal 320	
Home style chicken cooked in Indian spices	
Chicken Korma	949
350 gm, Kcal 480	
Tender chicken simmered in a rich, creamy sauce, with fragrant spices	



RICE AND BIRYANI



Plain Basmati Rice	499
250 gm, Kcal 850	
Onion Peas Pulao	549
280 gm, Kcal 890	
Basmati rice cooked with aromatic spices, herbs & peas	
Lucknowi Dum Biryani – Veg	849
380 gm, Kcal 329	
Fragrant and flavorful rice dish that hails from city of Nawabs, characterized by its mild, delicate and aromatic flavors	
Hyderabadi Dum Biryani – Veg	849
380 gm, Kcal 349	
Flavorful and aromatic rice dish with a rich and spicy vegetable Gravy, slow cooked in a sealed pot (dum style) to perfection	
Hyderabadi Murgh Dum Biryani	1099
430 gm, Kcal 627	
Marinated chicken cooked with basmati rice and dum on slow fire	
Lucknowi Mutton Biryani	1199
430 gm, Kcal 462	
Lucknowi Biryani is known for its mild & delicate flavor, Emphasizing the natural flavor of the meat and spices	

Please Note: - Biryani are served with Burani raita and salan.



BREADS

Tandoori Roti	90
Plain Butter Garlic	
60 gm, Kcal170	
Missi Roti Makai Roti	130
Plain Butter	
60 gm, Kcal 165	
Naan	130
Plain Butter Garlic	
90 gm,Kcal250	
Laccha Paratha	130
Plain Butter Garlic	
90 gm, Kcal160	
Amritsari Kulcha	249
150 gm, Kcal 380	
Crispy and soft leavened bread stuffed with potatoes and cottage cheese	
Indian Bread Basket	399
(Tandoori Roti, Laccha Paratha,Missi roti,Naan)	
(serve 1 piece of each)	

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LITTLE ITALY

PIZZA

Thin Crust Classic Margherita Pizza	849
350 gm, Kcal 815	
Loaded with tomato concasse, fresh mozzarella cheese & topped with fresh basil and extra virgin oil	
Exotic Farm Fresh Pizza	949
450 gm, Kcal 1050	
Mushroom, Bell peppers, Sweet corn, Onion, Olives, Zucchini & Jalapenos with fresh arugula pizza	
Quattro Formaggi Pizza	899
450 gm, Kcal 1300	
Four cheese pizza- Cheddar, Bocconcini, Mozzarella, Parmesan	
Mexicana Chicken Pizza	949
450 gm, Kcal 1100	
Diced chicken, jalapenos, capsicum, onions, tomato & chilies	
Chicken Loaded Pizza	949
450 gm, Kcal 1050	
Roasted chicken, Pesto chicken, Cajun chicken, Chicken sausages, topped with caramelized onions	
Neapolitan Pepperoni Pizza	949
450 gm, Kcal 1100	
A thin soft crust, topped with tomato sauce, Mozzarella cheese and Pepperoni	

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LITTLE ITALY

PASTA

Pasta Arrabiata 799
350 gm, Kcal 395
Mildly spicy sauce with tomato, garlic, chili flakes, and olive oil

Pasta Alfredo 799
350 gm, Kcal 520
Creamy sauce with garlic and Parmesan

Spaghetti Basil Pesto 799
350 gm, Kcal 465
Blend of fresh basil, garlic, pinenuts, extra virgin olive oil, Finished with freshly grated parmesan cheese

Spaghetti Aglio-E-Olio 799
350 gm, Kcal 380
Spaghetti tossed in crushed garlic, pepper, olive oil

Additional Pasta Toppings

Chicken 150
Fish 150
Prawns 200

Spinach & Cheese Cannelloni 699
300 gm, Kcal 330
Stuffed pasta served with baked spinach & cheese filling and covered with mix sauce

Chicken & Cheese Cannelloni 799
300 gm, Kcal 440
Stuffed pasta with chicken & cheese filling and covered with mix sauce



LITTLE ITALY

RISOTTO

Roasted Tomato & Burrata Risotto

799

350 gm, Kcal 947

Arborio rice cooked in tomato sauce with burrata cheese

Wild Mushroom Risotto

799

350 gm, Kcal 587

Creamy Arborio rice cooked with mushroom, parmesan cheese

Asparagus risotto

799

350 gm, Kcal 913

classic Italian rice dish featuring tender-crisp spring asparagus combined with creamy, slow-cooked

Chicken Risotto

949

350 gm, Kcal 913

Arborio rice cooked in broth with sautéed vegetables and topped with parmesan, chicken

Prices are exclusive of Government taxes



ORIENTAL - APPETIZER (VEG)



Veg Burrito Enchilada	699
350 gm, Kcal 587	
stuffing large flour tortillas with beans and vegetables, covering them in red enchilada sauce, and baking with cheese	
Mushroom & Cheese Arancini	699
180 gm, Kcal 250	
Fried balls of risotto, mushroom and stuffed with cheese	
Thai Spring Roll	699
180 gm, Kcal 282	
Savoury rolls with vegetable filling inside, a thinly wrapped Cylindrical pastry	
Corn & Cheese Cigar Roll	699
180 gm, Kcal 135	
Crispy cigar shaped stuffed with mouth melting cheese	
Exotic Veg Tempura	749
230 gm, Kcal	
Deep fried vegetables, coated in a light crisp batter	
Chili Paneer	749
260 gm, Kcal370	
Crisp batter fried Paneer is tossed in slightly sweet, spicy & tangy chili sauce	
Exotic Veg Momos	699
180 gm, Kcal 220	
Steamed dumplings stuffed with exotic vegetables	

ORIENTAL – APPETIZER (NON – VEG)

BBQ Chicken winglets 280 gm, Kcal 643 Served with ranch dip & carrot, cucumber finger salad	899
Grilled Chicken Steak 260 gm, Kcal 367 Mashed potato, grilled vegetables & Red wine jus	899
Chilly Chicken 280 gm, Kcal 746 Crisp batter fried chicken is tossed in slightly sweet, spicy & tangy chili sauce	899
Chilly Fish in Schezwan Sauce 260 gm, Kcal 332 Bold, spicy and slightly sweet flavor	999
Chicken Coriander Momos 180 gm, Kcal 439 Steamed chicken stuffed dumplings	799
Fish Finger 180 gm, Kcal 267 Rectangular pieces of whitefish that are coated in breadcrumbs or batter and then fried or baked	849
Fish and Chips 280 gm, Kcal 312 deep-fried battered fish served with hot, thick-cut fries	849
Fish With Lemon Butter Sauce 280 gm, Kcal 312 tender, flaky fish with a smoky char, topped with a rich, tangy, and savory melted butter and fresh lemon reduction	1099

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ORIENTAL MAINS

Stir Fried Asian Greens	749
350 gm, Kcal 369	
Tender – crisp vegetables tossed in choice of sauce	
Black bean Soya garlic Oyster chili	
Chilly Paneer Gravy	799
350 gm, Kcal 676	
Tangy, spicy, sweet & sour, peppers & onions in chili garlic sauce	
Vegetable Manchurian	699
350 gm, Kcal 545	
Deep fried veg dumplings tossed in soy garlic sauce	
Kung Pao Mushroom	699
350 gm, Kcal 510	
Mushroom tossed in sweet soya, chilies and peanut	
Thai Curry Veg Green / Red	899
Served with jasmine parsley rice	
350 gm, Kcal 735	
Combination of chilies, garlic, shallots, lemongrass, lime	
Cooked with vegetables and coconut milk	
Thai Curry Chicken Green / Red	949
Served with jasmine parsley rice	
350 gm, Kcal 998	
Combination of chicken, chilies, garlic, shallots, lemongrass, lime	
Cooked with vegetables and coconut milk	
Chilly Chicken Gravy	899
380 gm, Kcal 810	
Marinated boneless chicken cubes tossed in spicy tangy sauce	
With peppers and onions	
Stir Fried Fish	1099
380 gm, Kcal 920	
Fillet of fish tossed in choice of sauce	
Hot garlic Black bean Chili beans	
Stir Fried Lamb	949
380 gm, Kcal 734	
Sliced lamb tossed in choice of sauce	
Hot garlic Black bean Chili beans	



RICE & NOODLES

Fried Rice (Vegetables)	649
370 gm, Kcal 435	
Brown garlic fried rice Schezwan fried rice Ginger fried rice	
Add on	
Chicken	200
Prawn	250
Noodles (Vegetables)	649
370 gm,Kcal465	
Chili garlic noodles Oriental noodles Hakka noodles	
Add on	
Chicken	200
Prawns	250
Pad Thai Noodles	749
370 gm, Kcal 425	

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DESSERT

Gulab Jamun 150 gm, Kcal 485 Soft & spongy textured golden fried dumpling made of khoya	349
Halwa (seasonal) 180 gm Moong Dal Gajar Kcal 746 Kcal 412	449
Rasmalai 160 gm, Kcal 296 Delicacy made with milk, sugar, nuts, saffron & cardamom	449
Kesari Phirni 180 gm, Kcal 333 Rice cooked with milk, Khoya, sugarfree & nuts	399
Seasonal Cut Fruit Platter 160 gm, Kcal 109	549
Selection of Ice Cream 150 gm, Kcal 316 Please ask the server for availability of ice creams	449
Walnut Brownie 200 gm, Kcal 898 Chocolate baked fudge loaded with walnut, served hot with chocolate sauce and vanilla ice cream	549
Baked Cheese Cake 160 gm, Kcal 578 Cake made with soft creamy cheese	499

Prices are exclusive of Government taxes



BEVERAGE SELECTION



Selection of fresh ground coffee	299
Americano Cappuccino Café Latte Macchiato Espresso	
Selection of Tea	299
Green Earl Grey English Breakfast Darjeeling Assam Chamomile	
Iced Blended Drinks	449
Fruit smoothies (Papaya Banana)	
Milk shakes - Vanilla Chocolate Banana	
Lassi - Full cream milk Skimmed milk (Please ask server for availability)	
Classic cold coffee	299
Iced Coffee	299
Iced Tea	399
Lemon peach	
Fresh Juices	499
Orange Pineapple Watermelon Vegetable	
Secret of Wellness	499
ABC - Apple, Beetroot, Carrot	
Power house of vitamins & antioxidants	
Pineapple, Ginger and Mint	
Aid digestion, boost immunity, promotes gut health	
Orange and Ginger	
Boost immunity and aid digestion	
Watermelon, Sweet lime and Mint	
Highly hydrating, aiding in immune system	

Choice of Aerated Beverages Cans	249
Coke Sprite Fanta Lime Soda	
Diet Coke Tonic Water Ginger Ale	249
Red Bull	349
Mineral Water bottle	199
Sparkling Water Bottle	199
Soda Bottle	199

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