



Spice Story

Fine Dining

M E N U





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 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

SOUP

Carrot & Coriander Shorba 220 ml, Kcal 150	349
Roasted Tomato & Basil Soup 210 ml, Kcal 170	349
Cream of Broccoli & Almond Soup 210 ml, Kcal 165	399
Truffle Scented Mushroom Soup 210 ml, Kcal 138	499
Chicken Coriander Soup 220 ml, Kcal 145	399
Hot & Sour Soup 220 ml, Kcal 222	399
ADD ON-Chicken	100
Prawn	200
Sweet Corn Soup 220 ml, Kcal 239	399
ADD ON – Chicken	100
Prawn	200
Gosht Yakhni Shorba 210 ml, Kcal 280	499



SALAD

Garden Fresh Green Salad	399
220 gm, Kcal 76	
Assorted greens veggies, leaves, lemon vinaigrette	
Apple Walnut Salad	449
230 gm, Kcal 370	
Diced apple, celery, walnut dressed in mayonnaise	
Asian Chicken Salad	399
240 gm, Kcal 345	
Sliced chicken and exotic veggies tossed in soy chili sauce	
Burrata Caprese Salad	499
220 gm, Kcal 280	
Fresh cheese, basil, tomatoes, extra virgin olive oil	
Som Tam Salad	349
230 gm, Kcal 148	
Thai green papaya salad, chili, lime, peanut	
Caesar Salad	399
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	499
240 gm, Kcal 298	
Diced chicken morsels tossed with mint sauce, ginger,	
and fresh coriander	
Indian Green Salad	249
Assorted fresh green vegetables with green chili & lemon	
190 gm, Kcal 77	
Choice of Raita	249
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 345 gm, Kcal 575 Cottage chesse marinated with Indian masalas in yogurt and grilled in tandoor	549
Makhmali Paneer Tikka 340 gm, Kcal 585 Soft, mouth melting cottage cheese marinated with perfect blend of spices and grilled in tandoor	599
Achari Mushroom Tikka 310 gm, Kcal 290 Tangy pickled flavoured mushroom grilled in tandoor	549
Dahi Ke Shooley 255 gm, K cal 360 Creamy cutlet patties made with hung curd, cheese, green cardamom, Indian spices.	549
Tandoori Nazakat Aloo 325 gm, kcal 229	599
Story Tandoori Subz Platter (Makhmali Paneer/ Achari Mushroom/ Tandoori Aloo/ Dahi ke Shooley) 430 gm, Kcal 755	949
Story Non- Vegetarian Tandoori Platter (Awadhi Murgh, Murgh Kali Mirch, Kasundi Fish, Awadhi Mutton Seekh) 480 gm, Kcal 990	1149
Murgh Kali Mirch Tikka 320 gm, Kcal 660 Marinated chicken in hung yogurt with ginger garlic and spiced with black-pepper with creamy texture	659
Awadhi Murgh Tikka 320 gm, Kcal 650 Marinated chicken, grilled in tandoor and finished with cream	659
Kasundi Fish Tikka 345 gm, Kcal 470 Basa marinated with mustard, mix of flavorful spices Cooked in tandoor	699

APPETIZER

Ajwaini Fish Tikka

899

350 gm, Kcal 475

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

Awadhi Mutton Seekh

799

320 gm, Kcal 625

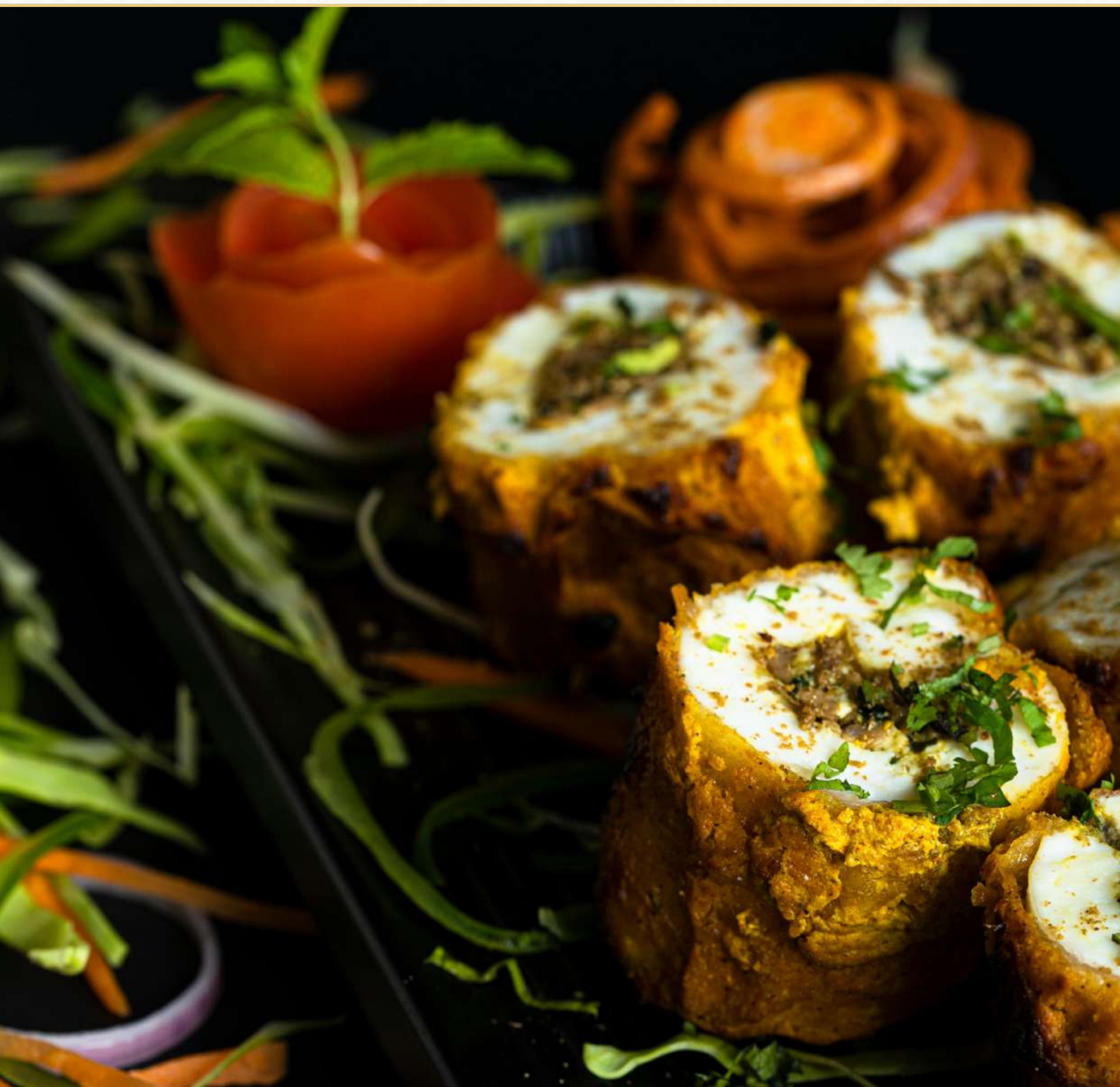
Minced lamb marinated in a blend of spices, resulting in a juicy and tender kebab with a slightly charred exterior

Tandoori Jheenga

1099

300 gm, Kcal 310

Tiger prawn marinated in yogurt, chillies and Indian spices, grilled in tandoor



INDIAN-MAINS

Dal Bhukhara	669
350 gm, Kcal 940	
Black lentils cooked with butter and cream	
Punjabi Dal Double Tadka	549
350 gm, Kcal 1050	
Yellow lentils cooked with turmeric and spices tempered with Asafoetida, cumin and garlic	
Chef Special Paneer Preparations	679 729 749
Khadai Paneer Paneer Makhani Shahi Paneer	
350 gm, Kcal 750 350 gm, Kcal 820 350 gm, Kcal 860	
Khumb Hara Pyaz	599
340 gm, Kcal 425	
A delightful Punjabi style curry, earthy richness of button mushroom, delicately balanced with Indian spices & spring onion	
Subz Diwani Handi	599
350 gm, Kcal 540	
Mix vegetables cooked in creamy rich gravy	
Kesari Veg Kofta	699
340 gm, Kcal 1050	
Deep fried veg dumplings in a creamy and saffron infused gravy	
Hing Dhaniya Aloo Aloo Gobhi Masala	499
340 gm, Kcal 322 340 gm, Kcal 295	
Potatoes flavor with Indian spices as per above choice	
Masala Baingan Bhartha	549
340 gm, Kcal 365	
Roasted eggplant over an open flame, mashed & stewed with Flavorful mixture of tomatoes, onions, herbs and spices	
Chef Special Sarson Ka Saag	749
340 gm, Kcal 210	
(Serve with 2 pieces of Makai ki Roti)	
Winters favorite classic Punjabi dish, slowly cooked mustard greens, and a blend of aromatic spices	
Kashmiri Rogan Josh	949
380 gm, Kcal 620	
Mutton braised in gravy flavored with Fennel, cloves, cardamom, Cinnamon & ginger	



INDIAN-MAINS

Laal Maas	949
380 gm, Kcal 645	
Mutton cooked with yogurt and red Mathania chillies	
Goan Fish Curry	899
350 gm, Kcal 635	
Fish cooked in spicy paste of chilli and tomato coconut curry	
With tamarind and sweet onions	
Sarson Macchi	899
350 gm, Kcal 610	
Fish fillets are marinated in a flavorful blends of mustard seeds, ginger, garlic and spices	
Chicken Korma	899
350 gm, Kcal 480	
Tender chicken simmered in a rich, creamy sauce, with fragrant spices	
Choice of Chicken Preparation	849
Butter Chicken Kadai Chicken	
350 gm, Kcal 460 350 gm, Kcal 370	
Chef's Favorite Home Style Chicken Curry	799
350 gm, Kcal 320	
Home style chicken cooked in Indian spices	



RICE AND BIRYANI



Plain Basmati Rice	349
250 gm, Kcal 850	
Onion Peas Pulao	429
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	949
430 gm, Kcal 627	
Marinated chicken cooked with basmati rice and dum on slow fire	
Lucknowi Mutton Biryani	1049
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, Kcal 170	
Missi Roti Makai Roti	99
Plain Butter	
60 gm, Kcal 165	
Naan	110
Plain Butter Garlic	
90 gm, Kcal 250	
Laccha Paratha	120
Plain Butter Garlic	
90 gm, Kcal 160	
Amritsari Kulcha	179
150 gm, Kcal 380	
Crispy and soft leavened bread stuffed with potatoes and cottage cheese	
Indian Bread Basket	349
(Tandoori Roti, Laccha Paratha, Missi roti, Naan)	
(serve 1 piece of each)	



LITTLE ITALY

PIZZA

Thin Crust Classic Margherita Pizza 699

350 gm, Kcal 815

Loaded with tomato concasse, fresh mozzarella cheese & topped with fresh basil and extra virgin oil

Exotic Farm Fresh Pizza 799

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

450 gm, Kcal 1100

Diced chicken, jalapenos, capsicum, onions, tomato & chilies

Chicken Loaded Pizza 899

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



LITTLE ITALY

PASTA

Pasta Arrabiata 599
350 gm, Kcal 395
Mildly spicy sauce with tomato, garlic, chili flakes,
and olive oil

Pasta Alfredo 599
350 gm, Kcal 520
Creamy sauce with garlic and Parmesan

Spaghetti Basil Pesto 599
350 gm, Kcal 465
Blend of fresh basil, garlic, pinenuts, extra virgin
olive oil, Finished with freshly grated
parmesan cheese

Spaghetti Aglio-E-Olio 599
350 gm, Kcal 380
Spaghetti tossed in crushed garlic, pepper, olive oil

Additional Pasta Toppings

Chicken 189
Fish 249
Prawns 349

Spinach & Cheese Cannelloni 649
300 gm, Kcal 330
Stuffed pasta served with baked spinach &
cheese filling and covered with mix sauce

Chicken & Cheese Cannelloni 749
300 gm, Kcal 440
Stuffed pasta with chicken & cheese filling
and covered with mix sauce



LITTLE ITALY

RISOTTO

Roasted Tomato & Burrata Risotto

749

350 gm, Kcal 947

Arborio rice cooked in tomato sauce with burrata cheese

Wild Mushroom Risotto

849

350 gm, Kcal 587

Creamy Arborio rice cooked with mushroom, parmesan cheese

Chicken Risotto

949

350 gm, Kcal 913

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



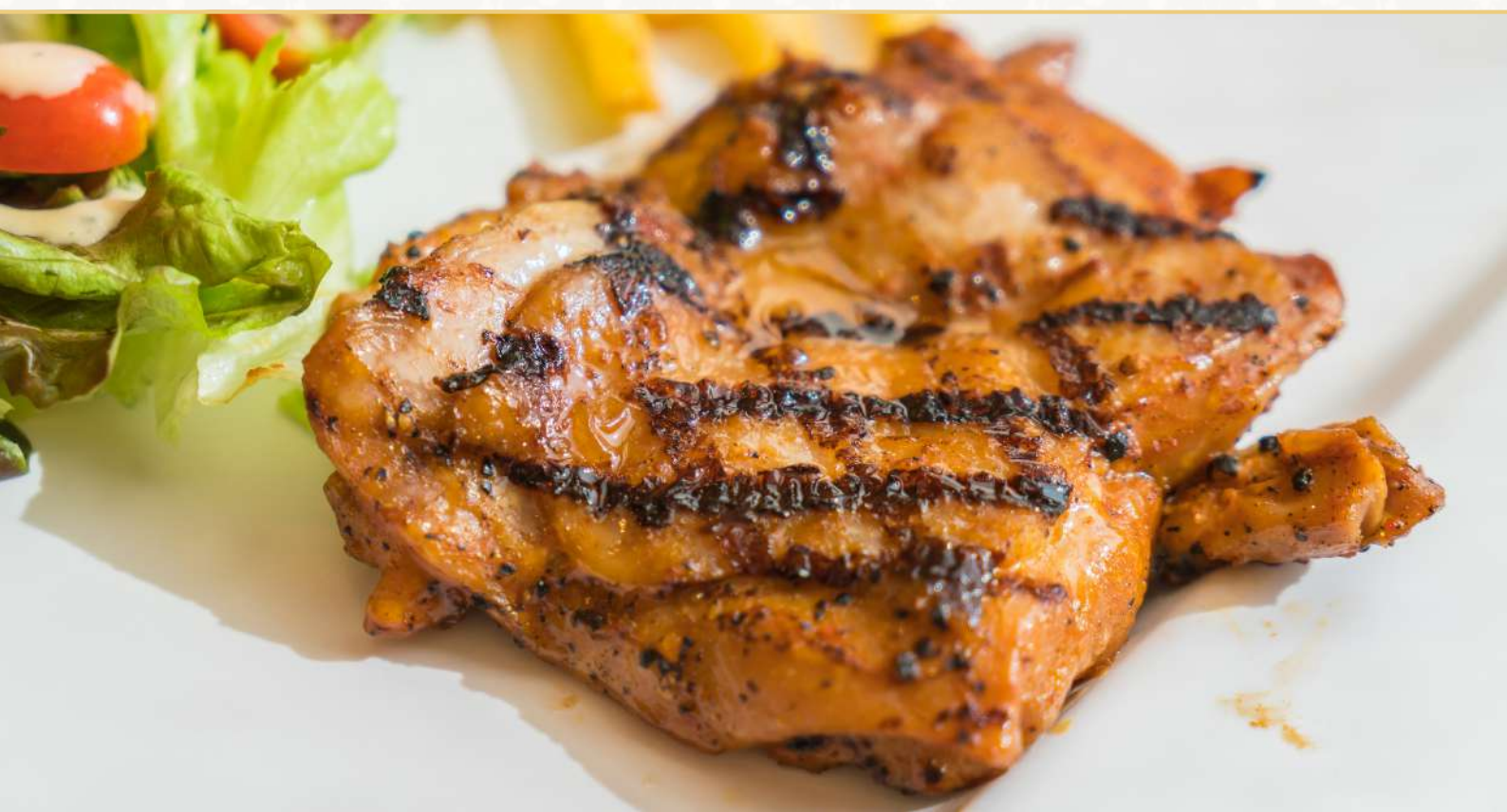
ORIENTAL - APPETIZER (VEG)



Mushroom & Cheese Arancini 180 gm, Kcal 250 Fried balls of risotto, mushroom and stuffed with cheese	549
Thai Spring Roll 180 gm, Kcal 282 Savoury rolls with vegetable filling inside, a thinly wrapped Cylindrical pastry	549
Corn & Cheese Cigar Roll 180 gm, Kcal 135 Crispy cigar shaped stuffed with mouth melting cheese	549
Exotic Veg Tempura 230 gm, Kcal Deep fried vegetables, coated in a light crisp batter	669
Chili Paneer 260 gm, Kcal 370 Crisp batter fried Paneer is tossed in slightly sweet, spicy & tangy chili sauce	749
Exotic Veg Momos 180 gm, Kcal 220 Steamed dumplings stuffed with exotic vegetables	449

ORIENTAL – APPETIZER (NON – VEG)

BBQ Chicken winglets 280 gm, Kcal 643 Served with ranch dip & carrot, cucumber finger salad	669
Grilled Chicken Steak 260 gm, Kcal 367 Mashed potato, grilled vegetables & Red wine jus	669
Chilly Chicken 280 gm, Kcal 746 Crisp batter fried chicken is tossed in slightly sweet, spicy & tangy chili sauce	699
Chilly Fish in Schezwan Sauce 260 gm, Kcal 332 Bold, spicy and slightly sweet flavor	749
Chicken Coriander Momos 180 gm, Kcal 439 Steamed chicken stuffed dumplings	499
Tempura Prawns 180 gm, Kcal 267 Deep fried prawns, coated in a light crisp batter	899
Thai Grill Fish 280 gm, Kcal 312 Fish cubes marinated in lemongrass, Thai ginger served with Sriracha sauce, carrot salad dip	749



ORIENTAL MAINS

Stir Fried Asian Greens	599
350 gm, Kcal 369	
Tender – crisp vegetables tossed in choice of sauce	
Black bean Soya garlic Oyster chili	
Chilly Paneer	699
350 gm, Kcal 676	
Tangy, spicy, sweet & sour, peppers & onions in chili garlic sauce	
Vegetable Manchurian	599
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	799
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	749
380 gm, Kcal 810	
Marinated boneless chicken cubes tossed in spicy tangy sauce	
With peppers and onions	
Stir Fried Fish	749
380 gm, Kcal 920	
Fillet of fish tossed in choice of sauce	
Hot garlic Black bean Chili beans	
Stir Fried Lamb	849
380 gm, Kcal 734	
Sliced lamb tossed in choice of sauce	
Hot garlic Black bean Chili beans	



RICE & NOODLES

Rice	449
370 gm, Kcal 435	
Brown garlic fried rice Schezwan fried rice Ginger fried rice	
Add on	
Chicken	149
Prawn	299
Noodles	549
370 gm, Kcal 465	
Chili garlic noodles Oriental noodles Hakka noodles	
Add on	
Chicken	149
Prawns	299
Pad Thai Noodles	599
370 gm, Kcal 425	



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	399
Rasmalai 160 gm, Kcal 296 Delicacy made with milk, sugar, nuts, saffron & cardamom	399
Kesari Phirni 180 gm, Kcal 333 Rice cooked with milk, Khoya, sugar free & nuts	349
Seasonal Cut Fruit Platter 160 gm, Kcal 109	299
Selection of Ice Cream 150 gm, Kcal 316 Please ask the server for availability of ice creams	319
Walnut Brownie 200 gm, Kcal 898 Chocolate baked fudge loaded with walnut, served hot with chocolate sauce and vanilla ice cream	429
Baked Cheese Cake 160 gm, Kcal 578 Cake made with soft creamy cheese	449



BEVERAGE SELECTION



Selection of fresh grounded coffee 209
Americano| Cappuccino| Café Latte| Macchiato| Espresso

Selection of Tea 199
Green| Earl Grey| English Breakfast| Darjeeling| Assam| Chamomile

Iced Blended Drinks 299

Fruit smoothies (Papaya| Banana)

Milk shakes - Vanilla| Chocolate| Banana

Lassi - Full cream milk | Skimmed milk (Please ask server for availability)

Classic cold coffee 249

Iced Coffee 249

Iced Tea 249
Lemon | peach

Fresh Juices 299
Orange | Pineapple | Watermelon | Vegetable

Secret of Wellness 349

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 149
Coke | Sprite | Fanta | Soda

Diet Coke | Tonic Water | Ginger Ale 169

Red Bull 209

Mineral Water bottle 109

Sparkling Water Bottle 299



A dimly lit restaurant interior with a high ceiling featuring a complex, geometric wooden structure. The space is filled with square tables and modern chairs, some of which are occupied by patrons. A long, low booth runs along the left wall, and a service counter is visible in the background. The overall atmosphere is warm and sophisticated.

Spice Story