



Cedar Restaurant

BREAKFAST MENU

Breakfast Selections

INDIAN BREAKFAST

Start your day with warm, comforting flavors from across India

Dish	Description	Price (INR)
Puri Bhaji / Ghugni	Deep-fried Indian bread with spiced potato curry/lentil curry	375
Luchi Chana Dal	A Bengali favorite with puffed bread and lentil curry	375
Chola Bhatura	Spiced chickpeas with fluffy, deep-fried bread	400
Stuffed Paratha (Aloo / Gobi / Mooli)	Flatbread stuffed with potato/cauliflower/radish	300
Paneer Paratha	Paratha filled with spiced cottage cheese	350
Upma	Semolina cooked with vegetables and spices	260
Kanda Poha	Beaten rice with onions, mustard seeds & curry leaves	260
Idli Sambar	Steamed rice cakes with lentil stew	260
Uttapam	South Indian rice pancake with toppings	260

HIMALAYAN BREAKFAST – LOCAL FAVORITES

Discover authentic mountain inspired specialties, fresh from the Himalayan region

Momo (Veg / Non-Veg)	Steamed dumplings stuffed with vegetables or juicy chicken and aromatic spices	300 / 370
Thukpa (Veg / Non-Veg)	Traditional Tibetan noodle soup with vegetables or chicken in a broth	250 / 320
Phaley (Veg / Non-Veg)	Golden-fried Tibetan flatbread stuffed with spiced vegetable or meat filling	270 / 300
Woeshang Phaley	Golden, puffed round bread, deep-fried and cut in half	250
Aloo Dum	Potatoes simmered in a rich, spicy local-style gravy	180
Chicken Shapta	Traditional Tibetan stir-fried chicken with onions, capsicum, and green chillies	350
Kodo / Fafad Roti	Traditional millet or buckwheat bread served with local ghee	250

WESTERN BREAKFAST CLASSICS

Complete your breakfast with our delicious selection of Western-style favorites

Bread (Plain / Toasted) with Preserves	Served with butter, jam, and marmalade	200
Sausages / Salami / Ham	Your choice of sausages, salami, or ham, freshly grilled and served hot	320
Hash Browns	Golden fried potato patties	270
Waffles / Pancakes	Freshly made waffles or fluffy pancakes served with sweet toppings of your choice	300
Cereals with Cold / Hot Milk	Cornflakes or oats served with milk	270
Porridge	Warm, creamy oatmeal porridge served with sweet toppings	270
Baked Beans on Toast	Classic baked beans in a rich tomato sauce, served on freshly toasted bread	270
Bread Pizza	Bread topped with cheese & veggies	250
Eggs to Order	Sunny side up, fried, scrambled or cheese omelet	280

NOTE : PRICES ARE EXCLUSIVE OF GST. 18% GST WILL BE APPLICABLE

BREAKFAST MENU

THE CONTINENTAL CLASSIC

A wholesome continental breakfast featuring freshly baked pastries, seasonal fruits, and classic morning favorites

Freshly baked croissants, Danish pastries, muffins, or warm toast (white, brown, or multigrain), served with butter, local honey, and berry jams. Accompanied by sliced local cheese, seasonal fresh fruits, yogurt, and your choice of cereals with milk or creamy porridge. Includes chilled morning juice and your choice of freshly brewed coffee or premium Darjeeling tea.

₹700

THE ALL-AMERICAN SUNRISE

A hearty American-style breakfast with classic comfort favorites to fuel your day

Fluffy buttermilk pancakes or waffles served with maple syrup, crispy hash browns, and two farm-fresh eggs prepared to your liking. Accompanied by your choice of crispy bacon or savory chicken/pork sausages, warm toast with butter and preserves, chilled morning juice, and your choice of freshly brewed coffee, hot chocolate, or tea.

₹850

THE GREAT ENGLISH FRY-UP

A traditional English breakfast featuring hearty classics, freshly prepared for a satisfying start to your day

Fresh farm-fresh eggs cooked to your preference, served with your choice of crispy bacon or savory chicken/pork sausages, golden hash browns, traditional fried bread, grilled tomatoes, sautéed mushrooms, and baked beans. Accompanied by warm toast with butter and preserves, chilled morning juice, and your choice of freshly brewed coffee, hot chocolate, or tea.

₹750



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WORLD OF FLAVOURS

CLASSIC STARTERS

A tempting selection of flavorful starters to begin your meal

Dish	Price (INR)
Peanut (Plain / Masala)	170 / 220
Papad (Roasted / Fried / Masala)	120 / 180
Fried Cashewnut	350
Cheese Chilly Toast	300
Assorted Pakora	300
Pakora (Onion / Cheese / Paneer)	270 / 360 / 360
French Fries / Peri Peri Fries	250 / 270
Fish Finger	450
Chicken Dry Fry	470

ASIAN DELIGHTS

Wok-tossed favorites with rich Asian flavors

Veg Manchurian	350
Crispy Chilli Baby Corn	380
American Corn Salt & Pepper	400
Mushroom / Paneer Chili	380
Lemon Chicken	400
Chilli Chicken (Bone / Boneless)	400/420
Veg / Paneer / Chicken Spring Roll	340/400/420
Ginger Chicken	400
Five Spices Roast Chicken	450
Chicken Salt & Pepper	400
Dragon Chicken	450

CONTINENTAL MAINS

Classic continental favorites crafted with rich flavors

Cutlet (Veg / Non-Veg)	310/420
Veg Au Gratin	400
Sauteed Vegetables	300
Garlic Bread	280
Chicken Stroganoff	450
Roasted Chicken	650
Baked Fish	650
Grilled Fish with Lemon Butter Sauce	650
Chicken A la King	450

INDIAN CUISINE TANDOORI / TAWA

Authentic Indian flavors crafted with traditional spices and recipes

Dish	Price (INR)
Ajwain Paneer Tikka	470
Hara Bhara Kebab	470
Chicken Seekh Kebab	600
Chicken Tikka	550
Tangri Kebab	600
Murgh Malai Tikka	680
Tandoori Chicken (Half / Full)	650 / 1150
Fish Tikka	550
Prawn Pepper Fry	650

Mangolian Chicken	450
Hunan Chicken	450
Kung Pao Chicken	450
Veg / Chicken Sizzler	650/700
Fish Chili	420
Crispy Prawn Salt & Pepper	650
Hakka Noodles (Veg / Non-Veg)	300/350
Schezwan Noodles (Veg / Non-Veg)	300/350
Singapore Noodles (Veg / Non-Veg)	320/370
Fried Rice (Veg / Egg / Chicken)	300/320/350
Schezwan Fried Rice (Veg / Non-Veg)	300/350

ITALIAN MAINS

Delicious Italian specialties with timeless flavors

Spaghetti Napolitana (Veg / Non-Veg)	350/380
Mac & Cheese	400
Spaghetti Aglio Olio	380
Fettuccine Alfredo (Veg / Non-Veg)	350/380
Penne Arrabbiata (Veg / Non-Veg)	350/380
Spaghetti Carbonara	450
Spicy Garlic Creamy Chicken Pasta	650

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LIGHT FARE



Beverages & Sandwiches

A selection of premium teas, rich coffees, refreshing beverages, and freshly made sandwiches

BEVERAGE	Price (INR)	BEVERAGE	Price (INR)
Fresh Lime Water (Sweet/Salted)	120	Ready Made Tea (S/M/L Pot)	200/240/320
Fresh Lime Soda (Sweet/Salted)	220	Special Ready Made Tea (S/M/L Pot)	220/260/340
Lassi (Mango/Strawberry/Cranberry/Blueberry)	270	Darjeeling Tea (S/M/L Pot)	220/260/340
Cold Coffee	270	Masala Tea (S/M/L Pot)	210/250/350
Soft Drink/Soda	170	Ginger Tea (S/M/L Pot)	210/250/350
Juice (Fresh / Canned)	200/170	Coffee (S/M/L Pot)	160/210/250
Butter Milk	200	Hot Chocolate / Bournvita	300
Mineral Water	80	Hot Milk (Glass)	200
SANDWICHES			
Veg Sandwich (Plain/Grilled)	280/350		
Cheese Sandwich (Plain/Grilled)	320/350		
Chicken Sandwich (Plain/Grilled)	350/420		
Club Sandwich (Plain/Grilled)	420/480		

The Warm Bowl

A curated range of flavourful soups, made with fresh produce and culinary finesse

SOUPS	Description	Price (INR)
Clear Soup (Veg/Non-Veg)	A light and refreshing soup with vegetables or chicken and aromatic flavours	220/280
Sweet Corn Soup (Veg/Non-Veg)	Blend of sweet corn, vegetables or chicken in a flavourful broth	240/310
Hot & Sour Soup (Veg/Non-Veg)	Spicy and tangy soup with vegetables or chicken and aromatic flavours	240/310
Manchow Soup (Veg/Non-Veg)	Spicy Indo-Chinese soup with fresh vegetables and crispy noodles	240/310
Creamed Soup (Veg/Mushroom/Non-Veg)	Smooth and creamy soup with vegetables, mushrooms or chicken	240/260/310
Lemon Corriander Soup (Veg/Non-Veg)	A refreshing soup with zesty lemon, fresh coriander, and vegetables or chicken	240/310
Cream of Tomato Soup (Veg/Non-Veg)	Creamy tomato soup with fresh flavours and vegetables or chicken	240/310
Wonton Soup (Veg/Non-Veg)	Delicate dumplings served in a light, flavourful broth with vegetables or chicken	350/380
Mulligatawny Soup (Veg)	Rich soup made with lentils, vegetables, and aromatic spices	280
Tomato Egg Drop Soup	Light and flavourful soup with fresh tomatoes, delicate egg ribbons, and aromatic seasonings	320

Healthy Greens

A refined assortment of salads, combining fresh ingredients, vibrant colours, and delightful flavours

SALADS

Green Salad	Fresh garden greens with crisp vegetables and refreshing flavours	270
Kuchumber Salad	Freshly chopped cucumber, onion, tomato, and herbs with light spices	250
Kimchi Salad	Spicy fermented vegetables with authentic Korean flavors	250
Greek Salad	Fresh vegetables, feta cheese, olives with zesty dressing	280
Russian Salad	Mix of fresh vegetables, potatoes, and herbs tossed in a rich dressing	300
Waldorf Salad	Fresh apples, celery, and walnuts in creamy dressing	310
Fruit Chaat	Fresh seasonal fruits tossed with tangy chaat spices	310
Aloo Chaat	Crispy potatoes tossed with tangy spices and chutneys	190

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FOOD MENU



Rice & Biryani

Dish	Description	Price (INR)
Steamed Rice	Light and simple rice, simply prepared to complement any dish	170
Jeera Rice	Rice infused with the warm aroma of cumin	250
Green Peas Pulao	Rice with fresh green peas and delicate spices	280
Kashmiri Pulao	Rice with dry fruits, nuts, and subtle spices	300
Veg Biryani	Rice cooked with fresh vegetables and traditional biryani spices	300
Egg / Chicken Biryani	Rice cooked with traditional biryani spices with egg or tender chicken	320/350

Indian Curries (Veg & Non-Veg)

Veg Kofta Curry	Soft vegetable dumplings cooked in a rich, spiced curry sauce	320
Mixed Vegetables	Seasonal vegetables cooked with a blend of traditional spices	280
Veg Navratan Korma	Seasonal vegetables, fruits, and nuts simmered in a rich, creamy sauce	370
Aloo Gobi Masala	Potatoes, green peas, or cauliflower cooked with traditional Indian spices	250
Bhindi Masala	Okra cooked with onions, tomatoes, and flavorful Indian spices	250
Veg Jhalfrezi	Mixed vegetables cooked with peppers, onions, and flavorful Indian spices	300
Malai Kofta	Soft vegetable dumplings simmered in a rich, creamy cashew-based gravy	370
Aloo Jeera	Potatoes cooked with cumin seeds and traditional Indian spices	230
Kashmiri Aloo Dum	Baby potatoes cooked in a flavorful Kashmiri spice gravy	250
Mushroom Curry	Fresh mushrooms cooked in a flavorful Indian spice gravy	280
Kadai Paneer	Soft paneer cooked with peas or bell peppers in a rich, spiced gravy	370
Paneer Butter Masala	Paneer cooked in a rich, creamy tomato gravy with delicate spices	380
Shahi Paneer	Paneer cooked in a rich, creamy gravy with mild spices and nuts	380
Egg Curry	Boiled eggs simmered in a rich and aromatic curry with traditional spices and flavours	300
Prawn Malai Curry	Succulent prawns simmered in rich, creamy coconut curry	680
Mustard Fish Curry	Tender fish simmered in a rich mustard-infused curry with traditional spices	380
Fish Kaliya	Delicate fish cooked in a smooth poppy seed paste with subtle spices and a creamy texture	400
Amritsari Fish Curry	Crispy fish simmered in aromatic Punjabi spiced curry	360
Chicken Butter Masala	Classic tandoori chicken in a rich, buttery tomato gravy	350
Chicken Tikka Butter Masala	Smoky chicken tikka cooked in a rich, creamy masala sauce with traditional Indian flavors	390
Malai Methi Murgh	A creamy Mughlai chicken preparation infused with fragrant fenugreek and subtle spices	370
Shahi Chicken Korma	Tender chicken cooked with delicate spices, cashew, and a luxurious creamy sauce	370
Murgh Kali Mirch	Tender chicken infused with bold black pepper and aromatic spices	350
Kassa Murgh	Slow-cooked chicken tossed with aromatic spices and a rich, flavorful gravy	390
Mutton Roganjosh	Authentic Kashmiri mutton curry in a rich, aromatic spiced gravy and yogurt	550
Mutton Kassa	A classic Bengali delicacy featuring slow-cooked mutton in a thick, flavorful gravy	590
Mutton Curry	Tender mutton slow-cooked in a rich and aromatic gravy with traditional spices and bold flavours	500

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TIMELESS FLAVOURS



Signature Dals

Hearty lentil delicacies bringing warmth, tradition, and authentic flavours to your table

DAL	Description	Price (INR)
Dal Bhukara	Black lentils slow-cooked with aromatic spices, butter, and cream	350
Dal Makhani	Black lentils and kidney beans slow-cooked with butter, cream, and aromatic spices	350
Dal Fry Tadka	Yellow lentils tempered with aromatic spices, garlic, and herbs	250
Dal Butter Fry	Wholesome yellow lentils prepared with butter and aromatic spices for a deliciously creamy flavour	250
Plain Dal	Yellow lentils cooked with aromatic spices for a comforting and traditional Indian flavour	210
Dal Makhmali	Velvety black lentils slow-cooked with butter, cream, and aromatic spice	320
Moong Dal Fry	Yellow moong lentils cooked with aromatic spices and a fragrant tempering	250

The Bread Basket

BREADS (PER PIECE)

Freshly made, soft, warm, and perfect with every meal

Bread Type

Naan (Plain / Butter)	Soft tawa-cooked naan served plain or finished with butter	100/150
Missi Roti	Rustic Indian flatbread made with gram flour, wheat flour, and aromatic spices	120
Phulka (Plain / Butter)	Light and soft whole wheat flatbread, served plain or finished with butter	50/70
Lachha Paratha	Flaky and layered Indian flatbread with a rich, crisp texture	110
Kulcha	Soft and fluffy leavened Indian flatbread, baked to perfection with a delicate and rich texture	140

The Final Course

DESSERTS

Delicious desserts to complete your dining experience

Gajar ka Halwa	A classic Indian dessert of slow-cooked carrots, milk, and nuts, finished with ghee	380
Fruit Custard / Cream	A chilled dessert of seasonal fruits blended with creamy custard or smooth whipped cream	340/360
Bread Malai Roll	Soft bread rolls soaked in rich malai, infused with cardamom and garnished with nuts	360
Shahi Tukra	Golden bread slices layered with saffron-infused rabri, aromatic cardamom, and premium nuts	360
Crème Caramel	A classic French dessert of soft vanilla custard topped with golden caramel sauce	310
Baked Yogurt	Chilled baked yogurt with subtle flavors and a light, creamy finish	310
Panna Cotta	Creamy chilled Italian dessert finished with seasonal fruits and coulis	310
Tres Leches	Light, airy cake drenched in three milks, irresistibly creamy and delightfully sweet	390
Lamington	Soft sponge cake coated with chocolate and coconut flakes	310
Chocolate / Mango/ Lemon Mousse	Rich, silky dessert with a light, airy texture	350
Himalayan Kheer	Traditional Himalayan rice pudding with aromatic spices	300
Choice of Ice-cream	Creamy scoops in your favorite flavors	250
Rosgolla	Traditional Bengali cottage cheese balls in light sugar syrup	320
Gulab Jamun	Fried milk balls soaked in fragrant sugar syrup, served warm as a classic Indian sweet	300
Raj Bhog	Rich saffron-infused cottage cheese balls with delightful dry fruits	350

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