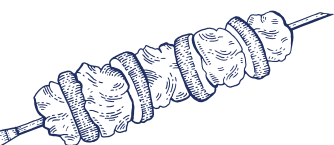




SKY VIEW
RESTAURANT
Menu

SOUPS

- Veg Hot & Sour Soup**  110
120 CAL | 250 GMS
A spicy & tangy soup with fresh vegetables.
- Veg Sweet Corn Soup**  110
140 CAL | 250 GMS
A light mildly sweet soup made with crushed sweet corn.
- Tomato Soup**  110
130 CAL | 250 GMS
Smooth & comforting soup prepared from ripe tomatoes.
- Chicken Lemon Coriander Soup**  150
150 CAL | 250 GMS
Light & refreshing chicken broth infused.
- Chicken Manchow Soup**  150
180 CAL | 250 GMS
Spicy chicken soup with vegetables, garlic and oriental seasonings.



VEG STARTERS

- Paneer Pakora**  280
280 CAL | 180 GMS
Paneer slices dipped in spiced gram flour batter.
- Crispy & Chilli Baby Corn**  280
260 CAL | 180 GMS
Crispy baby corn with onions, capsicum & spicy chilli sauce.
- Corn & Salt Pepper**  280
200 CAL | 180 GMS
Juicy corn kernels sauteed with butter.
- Paneer Tikka**  280
240 CAL | 180 GMS
Cottage cheese marinated in yoghurt & aromatic spices.
- Chilli Paneer**  280
300 CAL | 200 GMS
Batter fried paneer cubes tossed in spicy chilli sauce.
- Paneer 65**  280
320 CAL | 200 GMS
Crispy fried paneer tossed in a fiery south indian style spice.

NON -VEG STARTERS

- Tangdi Kabab**  380
320 CAL | 220 GMS
Juicy chicken drumsticks marinated in yoghurt.
- Chicken Tikka**  350
280 CAL | 180 GMS
Boneless chicken cubes marinated in curd & aromatic spices.
- Cheese Malai Murgh Tikka**  330
350 CAL | 180 GMS
Creamy melt in the mouth chicken tikka marinated with cheese.
- Chicken Popcorn**  380
300 CAL | 180 GMS
Bite sized chicken pieces coated in seasoned crumbs
- Drums of Heaven**  330
380 CAL | 220 GMS
Crispy fried chicken wings tossed in a spicy.
- Chilli Chicken**  380
360 CAL | 200 GMS
Fried chicken pieces tossed with onions, green chillies and capsicum.

RICE & NOODLES

- Veg Fried Rice**  210
260 CAL | 250 GMS
Stir fried with fresh vegetables.
- Chicken Fried Rice**  220
320 CAL | 280 GMS
Rice tossed with tender chicken, vegetables and aromatic sauces.
- Veg Hakka Noodles**  180
280 CAL | 250 GMS
Noodles with mixed vegetables, garlic, and oriental flavours.
- Chicken Schezwan Noodles**  260
340 CAL | 280 GMS
Noodles tossed with chicken, vegetables, and light soy seasoning.
- Veg Pulao**  220
300 CAL | 260 GMS
Fragrant basmati rice cooked with mixed vegetables.
- Kashmiri Pulao**  220
350 CAL | 260 GMS
Mildly sweet basmati rice cooked with dry fruits, nuts.
- Steam Rice**  130
220 CAL | 220 GMS
Plain steamed basmati rice.
- Chicken Biryani**  260
420 CAL | 300 GMS
Aromatic basmati rice layered with spiced chicken.
- Mutton Biryani**  330
480 CAL | 320 GMS
Slow cooked basmati rice layered with tender mutton.



VEG MAIN COURSE

Mixed Veg 	280
220 CAL 240 GMS Homestyle preparation of seasonal vegetables cooked in a mildly spiced gravy.	
Paneer Butter Masala 	310
360 CAL 260 GMS Soft paneer cubes simmered in a rich tomato-butter gravy with cream.	
Paneer Tikka Masala 	310
380 CAL 260 GMS Grilled paneer tikka cooked in aspic onion-tomato masala.	
Kadai Mushroom 	310
260 CAL 240 GMS Fresh mushrooms tossed with onions ,capsicum in a semi dry gravy.	
Punjabi Aloo Dum 	280
300 CAL 250 GMS Baby potatoes slow cooked in a spicy.	
Veg Manchurian Gravy 	310
300 CAL 250 GMS Vegetable dumplings simmered in a tangy indo-chinese sauce.	
Dal Fry 	130
240 CAL 240 GMS Yellow lentils tempered with cumin, garlic.	
Dal Makhani 	220
360 CAL 260 GMS Slow cooked black lentils simmered with butter & cream.	



BREADS

Tandoori - Roti / Naan 	30
120 CAL 60 GMS	
Butter Tandoori Roti / Naan 	40
160 CAL 65 GMS	
Kulcha - Masala / Paneer 	80
220 CAL 90 GMS	
Tawa Roti 	20
110 CAL 55 GMS	

NON VEG MAIN COURSE

Chicken Tikka Masala 	310
420 CAL 280 GMS Grilled chicken tikka simmered in a rich, spiced tomato onion gravy.	
Chicken Butter Masala 	310
450 CAL 300 GMS Chicken cooked in a creamy tomato butter gravy with mild spices.	
Chicken Kosha 	310
380 CAL 280 GMS Bengali style chicken slow cooked with onions, spices and thick gravy.	
Kadai Chicken 	310
400 CAL 280 GMS Chicken tossed with onions, capsicum, & freshly ground kadai spices.	
Mutton Kosha 	410
480 CAL 300 GMS Slow cooked mutton prepared in a rich Bengali masala with deep flavours.	
Mutton Laal Maas 	410
520 CAL 300 GMS Fiery Rajasthani mutton curry cooked with red chillies & aromatic spices.	
Doi Maach 	220
350 CAL 260 GMS Fresh fish gently cooked in a mildly spiced yoghurt based gravy.	
Bhapa Ilish 	590
420 CAL 260 GMS Hilsa fish steamed with mustard paste, green chillies.	



DESSERTS

Moong Dal Halwa 	164
120 CAL 60 GMS Rich moong dal dessert with ghee.	
Gulab Jamun With Ice Cream 	109
120 CAL 60 GMS Warm gulab jamun with ice cream .	
Flavoured Ice Cream 	75
120 CAL 60 GMS	

NOTE:  VEGETARIAN  NON VEGETARIAN  CONTAINS GLUTEN  CONTAINS NUTS  CONTAINS FISH

 CONTAINS DAIRY  CONTAINS EGG  CONTAINS SOYA  CONTAINS CRUSTACEANS  CONTAINS SULPHITES

- » Please inform our ambassador if you are allergic to any ingredient.
- » Prices are in indian Rupees and applicable to government taxes & we don't levy any service charge.
- » Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.
- » An average active adult diet requires 2,000 kcal energy per day, however, calorie needs may vary.
- » ALL Kcal values are for per 100 gms.

ROOFTOP MENU



CONTACT US

+91 93 3200 0190 | +91 9883681816 | reservation.rampurhat@teestahotels.com

<https://www.teestahotels.com>

Deshbandhu Road, Rampurhat, Birbhum, West Bengal , Tarapith, India-731224