



ASLI PUNJABI & MULTICUISINE RESTAURANT



A PIONEER OF HOSPITALITY - RAMANASHREE HOTELS & RESORTS



Ramanashree Hotels and Resorts has been in the hospitality industry for the past 34 years with the brand proving itself as the perfect option for both corporate and leisure travellers. Our commitment begins at the point of conjunction between luxury and comfort to provide the best hospitality experience. With its prime location and world-class service, Ramanashree is a major brand in the hospitality industry setting the standards for years. At Ramanashree hotels in Bengaluru, we offer the finest options in accommodation and immaculate service to ensure an unforgettable experience for our guests.

Dhaba 1995: A Culinary Journey to Authentic Flavors and Timeless Traditions

Welcome to Dhaba 1995, where every dish tells a story of heritage, tradition, and passion. Since our inception in 1995, we have been dedicated to bringing the authentic flavors of India to your plate, combining time-honored recipes with the warmth of hospitality. Nestled in the heart of culinary excellence, Dhaba 1995 was born from a desire to preserve the rich and diverse gastronomic heritage of India. Our chefs are masters in recreating the timeless recipes that have been passed down through generations, ensuring that each bite transports you to a bygone era.

At Dhaba 1995, we believe that food is more than sustenance—it is a celebration of life, a bridge between cultures and a treasure trove of memories. Our commitment to authenticity is unwavering, as we carefully follow traditional cooking techniques and source the finest ingredients to deliver dishes that are both wholesome and flavorful. The inviting atmosphere of our restaurant, with its rustic decor and warm lighting, adds to the charm, transporting you to the bustling roadside eateries of India.

Dining at Dhaba 1995 is more than enjoying a meal; it's about immersing yourself in a rich cultural experience. The aroma of spices, the sound of laughter and the sight of beautifully plated dishes create an atmosphere that feels like home. Whether you are here for a quiet dinner, a festive celebration or simply to indulge your love of good food, we promise an experience that stays with you long after the last bite.

A TASTE OF TRADITION AWAITS!



RAMANASHREE CALIFORNIA RESORT- YOUR GATEWAY TO BENGALURU HOSPITALITY

Ramanashree California Resort is your ultimate destination to experience the vibrant charm and warm embrace of Bengaluru. Nestled in the heart of India's Silicon Valley, this premier platform offers a perfect blend of traditional Southern Indian hospitality and modern sophistication. Whether you're here for business, leisure or exploration, we provide unparalleled services, luxurious accommodations and curated experiences to make your stay unforgettable. Let's be your gateway to the dynamic culture, delectable cuisine and world-class comfort that define Bengaluru's spirit.

Ramanashree Group of Hotels and Resorts located in Bengaluru, Karnataka, India. A leading chain of business and luxury hotels in India, offers business and leisure travellers luxurious rooms with all amenities, exclusive service and fun-filled moments.

These are Trademarks of all our hotels which are perfect choices for all your visits, whether for business or holidays. Our hotels and resorts are well-suited for corporate conferences, weddings, birthdays and leisure.

Ramanashree Richmond Hotel is situated in the heart of the city, Richmond Circle and Ramanashree California Resort is at Yelahanka, Bengaluru.



DHABA 1995 HA HA HAA DELECTABLE AFFAIR AT RAMANASHREE

Serving various flavours from across the world, Ramanashree takes pride in keeping your tastebuds flattered.

At our hotels, you get the option of choosing from both a Dhaba style and Gourmet dining.

Along with multi-cuisine, you can also treat your palate to the coastal delicacies served at our in-house restaurants, Kudla at Ramanashree Richmond and Coastal Star at Ramanashree California Resort.

On the other hand, Ramanashree California Resort offers Punjabi Dhaba-style cuisine to shower your taste buds with amazing North Indian flavours at Dhaba 1995.

MR. SATISH JOSHI GENERAL MANAGER

Announced, Women's Night on every Wednesday, Candle Light Dinner on every Saturday and Lavish Brunch on every Sunday at Ramanashree California Resort.

For further information please call: +91 80 4040 0900 / 9686082888; email: party@ramanashree.com or visit www.ramanashree.com



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ASLI PUNJABI & MULTICUISINE RESTAURANT



LUNCH & DINNER

12:30 PM – 3:30 PM | 7:00 PM – 11:00 PM

HIGHWAY DHABA PAANIYA

▣ **JAL JEERA ₹ 119**

Refreshing beverage made with fresh mint, coriander, lemon, cumin and chaat masala.



▣ **CHHAS ₹ 119**

Refreshing buttermilk known for cooling and digestive properties.



▣ **AAM KA PANNA ₹ 119**

Popular drink made with cooked raw mango and roasted cumins seasoned with Kala Namak.

▣ **PATIALA LASSI ₹ 159**

Creamy sweet beverage originated from Patiala made with thick yogurt infused with flavours and served in matka kullad, topped with dry fruits and nuts.



▣ **DHABA SPECIAL LASSI ₹ 159** ★

Sweet Yogurt blended with banana, flavoured with pineapple essence and topped with grated coconut, Bournvita, dry fruits and nuts.



KUCH-E-KUCH (GARAM-E-GARAM) SHORBA

▣ **MAKAI KA SHORBA ₹ 169**

A healthy and flavorful soup made with sweet corn, tomato, onion and spices.



▣ **TAMATAR DHANIYA SHORBA ₹ 169**

Nutritious soup to start your meal made with tomato and fresh cilantro infused with spices.



▣ **SUBZ HARIYALI SHORBA ₹ 169**

Great way to get daily dose of veggies with fresh herbs made of spinach, celery, carrot and seasoning.



▣ **MURGH DHANIA SHORBA ₹ 189**

Loaded with protein and fibers, soup made of chicken, fresh coriander and selected spices.



▣ **NALLI SHORBA ₹ 239**

A rare delicacy of bone marrow of mutton soup with tender meat in an authentic Indian style.



VEGETARIAN DRIVE SAFE SALADS

▣ **HARI SUBZI KA SALAD ₹ 129**

Assortment of Garden Green Salad.

▣ **CHAATS ₹ 169**

Fruit Chaat - A refreshing twist on chaat featuring a medley of fresh fruits like Apple, Banana, Grapes and Pomegranate tossed in a sweet and tangy dressing.



▣ **Sev Papdi Chaat** - Crispy fried wafers topped with boiled potatoes, onions, tomatoes and medley of chutneys and barik sev.



▣ **Aloo Chana Chaat** - Boiled potatoes with chickpeas, onions, tomatoes, a medley of chutneys, barik sev and spices.



▣ **RAJMA AUR KABULI CHANA SUNDAL ₹ 169**

Soft boiled kidney beans and chickpeas seasoned with onion, mustard seeds, chili, coriander and curry leaves.



NON - VEGETARIAN DRIVE SAFE SALADS

▣ **SHREDDED CHICKEN TIKKA SALAD ₹ 249**

Shredded Chicken, Juliennes of Onion & Capsicum in Lemon Dressing.



▣ **SARSONWALI MURGH SALAD ₹ 249**

A delightful blend of sweet and savory, this salad features shredded rotisserie chicken with mixed greens, apples, celery, roasted walnuts and a tangy honey mustard dressing.



▣ **RCR SPECIAL CHEF CHOICE NON-VEGETARIAN SALAD ₹ 299** ★

Shredded chicken seekh, juliennes of tomato, onion & capsicum with lemon juice and chaat masala.



STARTERS VEGETARIAN

▣ **SHAKAHARI TANDOORI KHAZANA ₹ 589**

A platter of assorted vegetable kebabs.



▣ **LAZIZ PANEER TIKKA ₹ 339**

Cottage Cheese marinated in tandoori masala, skewered with capsicum, tomato and onion cooked in a clay oven.



Kindly inform us if you are allergic to any food ingredients

▣ Vegetarian ▣ Non-Vegetarian ★ Signature Dish

List of Allergens:



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█ **TANDOORI MUSHROOM**
₹ 329

Mushrooms marinated with herbs and spices and cooked in a clay oven.



█ **DIWANI HARI GOBI** ₹ 299

Broccoli marinated in cream and cheese, flavored with cardamom and mace and cooked in a clay oven.



█ **JUGALBANDI KEBAB** ₹ 299

Mushrooms, Cauliflower and Baby Potatoes marinated with herbs and spices and roasted in clay oven.



█ **SUBZI SEEKH KEBAB** ₹ 299

Minced vegetables mixed with shahi jeera, skewered and cooked in a clay oven.



█ **BHARWAN TANDOORI ALOO** ₹ 299

Potatoes stuffed with dry fruits and paneer cooked in a charcoal oven.



█ **HARA BHARA KEBAB**
₹ 299

Fried mixed vegetables and grated cottage cheese patties.



█ **MAKAI AUR GANNE KE KEBAB** ₹ 299 ★

Mashed potato and fresh corn skewered on sugarcane sticks and cooked on a grill.



█ **DAHI KEBAB** ₹ 329

Shallow fried kebabs made with curd, gram flour, paneer, spices and herbs.



█ **TANDOORI FALAHAARI CHAAT** ₹ 329

Indian specialty chaat with Apple, Papaya and Pineapple cooked in a clay oven.



STARTERS
NON - VEGETARIAN

▣ **TANDOORI JUMBO PRAWNS (4 PCS)** ₹ 899

Jumbo prawns marinated with ginger, hung curd, Indian Spices and mustard oil, roasted in clay oven.



▣ **TANDOORI POMFRET (1 PC)** ₹ 849

Pomfret marinated with spicy tandoori masala and cooked in clay oven.



▣ **FISH AMRITSARI (6PCS)**
₹ 489

Fish fillet marinated in special spices, coated with chickpea flour and fried crispy.



▣ **FISH TIKKA (6 PCS)** ₹ 489

Boneless diced fish marinated with herbs and spices cooked in Tandoor.



▣ **FISH ACHARI TIKKA (6 PCS)** ₹ 489

Boneless fish marinated with tandoori masala flavored with pickle and cooked in clay oven.



▣ **TAWA MACHHI (2PCS)**
₹ 719

King fish marinated in special masalas, herbs, ajwain & shallow fried on a griddle.



▣ **RESHMI KEBAB (6 PCS)**
₹ 499

Tender chicken chunks cooked in tandoor and topped with whipped egg white and threads of caramelized sugar.



▣ **CHICKEN SHIKAMPURI KEBAB(6 PCS)** ₹ 459

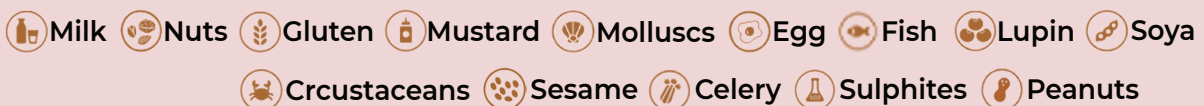
Delicious deep fried kebabs made by combining minced chicken and chana dal with a filling of flavored thick yogurt.



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█ Vegetarian ▣ Non-Vegetarian ★ Signature Dish

List of Allergens:



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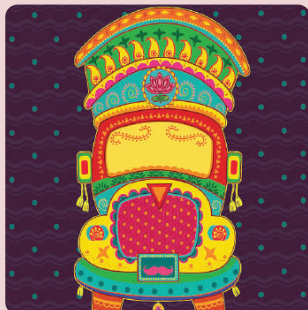
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▲ **TAWA CHICKEN ₹459**

Boneless chicken coated with chef's special masala and cooked on a griddle.



▲ **MURGH HARIYALI TIKKA (6 PCS) ₹ 449**

Chicken marinated in a mixture of spices, mint and spinach and roasted in clay oven.



▲ **MURGH ANGARE KEBAB (6 PCS) ₹ 449**

Boneless chicken marinated in yogurt and spices and cooked in a tandoor.



▲ **MURGH MALAI CHANDI TIKKA (6 PCS) ₹ 449** ★

Chicken marinated in rich Cream, Cheese and Cashewnut paste and cooked in clay oven, garnished with silver leaf.



▲ **MURGH OIL FRY KEBAB (6 PCS) ₹ 449**

Diced chicken with bone marinated with Indian spices and deep fried.



▲ **KALMI KEBAB (4 PCS) ₹ 449**

Chicken Drumsticks marinated in special masalas with butter and chaat masala and cooked in tandoor.



▲ **TANDOORI MURGH (HALF ₹ 419 / FULL ₹ 799)**

Whole chicken marinated in yogurt and traditional spices, cooked in tandoor. Served Half or Full.



▲ **MUTTON BOTI KEBAB (6 PCS) ₹ 589**

Boneless diced mutton marinated in tandoori masala and cooked in clay oven.



▲ **TUNDAY KEBAB (6 PCS) ₹ 589**

A speciality of Lucknow street food. Flattened marinated boneless mutton chunks shallow fried to perfection.



▲ **GOSHT ADRAKI KEBAB (6 PCS) ₹ 589**

Ginger flavored mutton marinated in tandoor masala and cooked in clay oven.



▲ **MUTTON SEEKH KEBAB (6PCS) ₹ 589**

Minced mutton mixed with herbs and spices cooked in tandoor on a skewer.



▲ **NON-VEGETARIAN PLATTER (12PCS) ₹979**

Chef's choice of assorted non-vegetarian kebabs.



▲ **MUTTON GALOUTI KEBAB (6 PCS) ₹ 589**

Mouth watering delicacy from Lucknow made with minced lamb with spices, cooked with ghee on hot griddle.



MAIN COURSE

VEGETARIAN

■ **SARSON DA SAAG AUR MAKKI DI ROTI (2 PCS) ₹ 409**

Mustard leaves cooked with Punjabi homemade spices, served with cornmeal bread.



■ **MUSHROOM MUTTER HARA PYAZ ₹ 349**

Mushroom cooked in a viscous gravy with green peas and spring onions.



Kindly inform us if you are allergic to any food ingredients

■ Vegetarian ▲ Non-Vegetarian ★ Signature Dish


List of Allergens:


■ Milk ■ Nuts ■ Gluten ■ Mustard ■ Molluscs ■ Egg ■ Fish ■ Lupin ■ Soya
■ Crustaceans ■ Sesame ■ Celery ■ Sulphites ■ Peanuts


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- ☐ **METHI MALAI MUTTER** ₹ 369
Green peas and fresh fenugreek cooked with creamy cashew gravy.



- ☐ **SUBZI KOLHAPURI** ₹ 329
Assorted vegetables cooked with Indian spices and dry red chili.



- ☐ **DHABEWALI SUBZI** ₹ 349 ★
Vegetables, chopped onions and tomato cooked with homemade spices.



- ☐ **VEGETABLE HYDERABADI** ₹ 349
Assorted vegetables in a spicy gravy.



- ☐ **FALAHAARI KOFTA CURRY** ₹ 349
Raw banana balls in a rich cashewnut gravy.



- ☐ **MALAI KOFTA** ₹ 379
Cottage cheese balls with dry fruits and nuts simmered in cashewnut gravy.


- ☐ **PUNJABI KADI PAKODI** ₹ 329
Combination of yogurt and gram flour gravy cooked with gram flour fritters.


- ☐ **VEGETABLE MAKHANWALA** ₹ 329
Assorted vegetables in mildly sweet tomato gravy.


- ☐ **ALOO GOBI MASALA** ₹ 329
Potatoes and Cauliflower cooked in authentic Indian spices.


- ☐ **BHINDI MASALA** ₹ 329
Dices of Lady's finger fried and cooked in a moderately spiced gravy.


- ☐ **JEERA ALOO METHI** ₹ 329
Dices of potatoes sautéed with cumin & fenugreek leaves.

- ☐ **BHINDI JAIPURI** ₹ 329
Slices of Lady's finger deep fried with indian masalas.
- ☐ **PANEER MAKHANI** ₹ 379
Cottage Cheese cooked with aromatic tomato gravy, cream and butter.


- ☐ **KADAI PANEER** ₹ 379
Cottage Cheese cooked with spices, capsicum, tomato and onion.


- ☐ **PALAK PANEER** ₹ 379
Tender paneer cubes simmered in a creamy spinach gravy.


- ☐ **PANEER TIKKA MASALA** ₹ 379
Marinated paneer cubes grilled to perfection and simmered in a creamy and mildly spicy gravy.


- ☐ **MUTTER PANEER** ₹ 379
Cottage cheese and sautéed green peas in a rich yellow gravy.






NON - VEGETARIAN


- ☐ **SAMUNDARI JHINGA MASALA (6 PCS)** ₹ 699
Medium size prawns marinated with seasonings and cooked in yellow gravy.



- ☐ **POMFRET MASALA (1 PC)** ₹ 849
Pomfret cooked in a Chef's special spicy gravy.





- ☐ **PUNJABI FISH CURRY** ₹ 719
Slices of sea fish cooked in ajwain flavoured spicy gravy.



- ☐ **MURGH MAKHANWALA** ₹ 469
Boneless Tandoori chicken cooked with creamy tomato gravy and butter.



- ☐ **MURGH PATIALA** ₹ 469
Boneless chicken cooked in onion & tomato gravy topped with strips of omelette.



- ☐ **DUM KA MURGH** ₹ 469
Marinated chicken slowly cooked in a sealed container with chef's special rich gravy.



- ☐ **MURGH KALIMIRCH** ₹ 469
Perfectly marinated chicken cooked with black pepper flavored creamy gravy.


- ☐ **MURGH TIKKA MASALA** ₹ 469
Chicken tikka cooked in a mild spicy gravy.


- ☐ **MURGH METHI MASALA** ₹ 469
Chicken cooked in rich yellow gravy with fenugreek leaves.


- ☐ **MURGH HARA PYAZ** ₹ 469
Chicken and Spring Onion cooked in an yellow gravy.


- ☐ **MURGH CHETTINAD** ₹ 469
A Tamil Nadu Specialty. Chicken cooked with Black pepper, Marathi moggu, Annasi poo, Kalpasi and varieties of Indian spices.



















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☐ Vegetarian ☐ Non-Vegetarian ★ Signature Dish

List of Allergens:

-  Milk
  Nuts
  Gluten
  Mustard
  Molluscs
  Egg
  Fish
  Lupin
  Soya
 Crustaceans
  Sesame
  Celery
  Sulphites
  Peanuts

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▣ **MUTTON ROGAN JOSH**
₹ 569

A flavorful and aromatic Kashmiri dish of tender mutton leg pieces simmered in a rich tomato-based gravy infused with aromatic spices.



▣ **NAWABI MUTTON CHOP MASALA** ★ ₹ 659

Marinated tender mutton chops simmered in a rich gravy.



▣ **BHUNA GOSHT** ₹ 569

Succulent mutton roasted in a velvety masala of onion with sweet, savory and tangy taste.



▣ **KADAI GOSHT** ₹ 569

Mutton marinated, cooked with diced capsicum, onion and tomato, seasoned with crushed masala.



▣ **GOSHT SAAGWALA** ₹ 569

Combination of tender Mutton with a flavorful spinach pure'e and aromatic spices.



▣ **CHAMPARAN HANDI MUTTON** ₹ 649

A Specialty from Champaran region of Bihar. Marinated succulent pieces of mutton cooked with mustard oil, lot of onion and other spices in a sealed earthenware pot on charcoal.



▣ **CHOOZA-E-KHEEMA** ₹ 599 ★

A signature dish. Combination of Kalmi kebab and mutton kheema with a blend of aromatic spices.



▣ **KHEEMA MUTTER** ₹ 599

Minced mutton sauteéd with green peas and cooked with chef's special spices.



SAATH SAATH DAL

▣ **DAL MAKHANI** ₹ 349

A rich dal made from overnight soaked kidney beans and black dal softly cooked with butter and cream.



▣ **DAL PALAK** ₹ 279

Yellow lentils tempered with fresh spinach leaves and dried red chili.

▣ **METHI DAL** ₹ 279

Yellow lentil and fenugreek leaves tempered with Indian spices.

▣ **RAJMA MASALA** ₹ 269

Kidney Beans cooked with Indian Spices, Onion and Tomato.

▣ **RAITHA-MIX/CUCUMBER/POTATO/BOONDI/PINEAPPLE** ₹ 129

Beaten youghurt blended with your choice of ingredients.



▣ **PLAIN CURD** ₹ 119

Plain yougurt.



FROM THE INDIAN BREAD BASKET

▣ **CHEESE & CHILI NAAN** ₹ 159

Bread cooked in clay oven with grated cheese and chili.



▣ **KASHMIRI NAAN** ₹ 139

Bread cooked in clay oven with raisins & nuts.



▣ **BHARWAN KULCHA - ONION & POTATO** ₹ 129/
CAULIFLOWER & POTATO ₹ 139/
PANEER ₹ 159

Refined flour Bread cooked in clay oven with choice of stuffing.



▣ **PARANTHA - ALOO** ₹ 129/
GOBI ₹ 139/
PANEER ₹ 159

Tawa fried Indian Bread with choice of stuffing.



▣ **LACHEDAR AJWAIN / PLAIN PARANTHA** ₹ 109

Ajwain flavored multilayered bread cooked in tandoor with clarified butter.



▣ **PUDINA PARANTHA** ₹ 109

Whole wheat tandoori bread with butter and topped with mint powder.



▣ **GARLIC & CORIANDER NAAN** ₹ 119

Refined flour Tandoori Bread with coriander and garlic.



Kindly inform us if you are allergic to any food ingredients

● Vegetarian ▲ Non-Vegetarian ★ Signature Dish



List of Allergens:



- Milk
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- █ **PLAIN NAAN ₹ 89/ BUTTER NAAN ₹ 109**
Leavened Refined Flour Bread from the tandoor.



 
- █ **ROOMALI ROTI ₹ 109**
A thin Indian bread cooked on upside down kadai or ulta tawa.



 
- █ **TANDOOR ROTI ₹ 79/ BUTTER TANDOOR ROTI ₹ 99**
Unleavened whole wheat bread cooked in clay oven.



 
- █ **MISSI ROTI ₹ 109**
A North Indian bread made of whole wheat flour, gram flour and cumin seeds in the tandoor.



 
- █ **MAKAI ROTI ₹ 109**
A North Indian bread of cornmeal flour made in tandoor.

 
- █ **ROTI BASKET (2 PCS ROTIES, 1 PC PLAIN KULCHA AND 1 PC NAAN) ₹ 299**

 
- █ **PHULKA ₹ 119 / BUTTER PHULKA (2 PCS) ₹ 139**

 
- █ **PLAIN KULCHA ₹ 89**


 
- ▣ **KHEEMA KULCHA - CHICKEN ₹ 149 / MUTTON ₹ 179**
Leavened Refined Flour Bread stuffed with minced Chicken or Mutton and cooked in tandoor.



 






VARIOUS BASMATI RICE PREPARATIONS



- █ **SAADA CHAWAL ₹ 199**
Steamed Basmati rice.


- █ **PEAS PULAO ₹ 299**
Basmati rice cooked with Green peas.
- █ **JEERA PULAO ₹ 299**
Cumin flavored Basmati rice.


- 
- █ **VEGETABLE PULAO ₹ 299**
Assorted vegetables and Basmati rice cooked in a sealed vessel.
- █ **MAKAI MUTTER METHI PULAO ₹ 299**
Basmati rice, Corn kernels, Green peas and Fenugreek leaves cooked in a sealed container.




- █ **KASHMIRI PULAO ₹ 319**
Basmati rice with spices and saffron cooked in a sealed container and topped with fruits & nuts.


 
- █ **SUBZI NAWABI HANDI BIRYANI ₹ 359**
Basmati rice, Vegetables and assorted nuts with whole spices cooked in a sealed pot.

NON-VEGETARIAN


- ▣ **PRAWN BIRYANI ₹ 699**
Our chef's special flavorful Biryani made with Basmati rice, prawns, spices and herbs.

 
- ▣ **EGG BIRYANI ₹ 359**
Fried whole eggs and basmati rice cooked with saffron and whole spices.






- ▣ **MURGH DUM BIRYANI ₹ 489**
Dhaba special flavorful Biryani made with Basmati rice, marinated chicken, spices and herbs cooked in a sealed container on slow fire.



















- ▣ **GOSHT DUM BIRYANI ₹ 649**
Dhaba special flavourful Biryani of Basmati rice, marinated mutton, spices and herbs cooked in a sealed vessel on slow fire.



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DESSERTS

□ RASMALAI ₹ 179

A Bengali Specialty of flattened cottage cheese cooked in sugar syrup and soaked in thickened flavored milk.



□ KHUBANI KA MITHA WITH ICE CREAM ★ ₹ 229

Dried apricots soaked overnight, mashed into a thick pulp and cooked with sugar and dry nuts, served with Vanilla ice cream.



□ LYCHEES WITH ICE CREAM ₹ 209

Canned lychees with Vanilla ice cream.



□ GAJAR KA HALWA ₹ 179

Grated carrots cooked with milk solids, milk, sugar, dry fruits and nuts.



□ SHAHI TUKDA ₹ 159

Fried bread slices soaked in sugar syrup and topped with sweetened condensed milk.



□ MALPUA WITH RABDI ₹ 159

An Indian deep fried pancake with fennel, soaked in sugar syrup and served with sweetened condensed milk.



□ ORANGE RASGULLA ₹ 159

Soft Cottage cheese balls soaked in orange flavored sugar syrup.



□ GULAB JAMUN ₹ 159

Deep fried dumplings of refined flour and milk solids soaked in sugar syrup.



□ FRUIT SALAD WITH ICE CREAM ₹ 199

Assorted fruit salad with your choice of ice cream, Vanilla / Strawberry.



□ CHOICE OF ICE CREAM

Vanilla / Strawberry ₹ 189
Mango / Chocolate / Pista / Butterscotch ₹ 199



□ FRIED VANILLA ICE CREAM ★ ₹ 199

One scoop of Vanilla ice cream deep fried with a coating of special batter and breadcrumbs, served with chocolate sauce and nuts



□ TUTTI FRUTTI ₹ 219

Three flavors of Ice creams with cut fresh fruits topped with dry fruits, nuts and chocolate sauce



12:30 PM - 3:30 PM & 7:00 PM - 11:00 PM

*All Prices are in Indian Rupees and GST Extra as applicable

*Please let our service associate know if you are allergic to any food ingredients.

*Please allow us 25 minutes to serve you the order.

*Pictures are for representation purpose only.

*T&C Apply

DID YOU KNOW?

The newly launched Coastal Star, Authentic Indian Coastal Restaurant at Ramanashree California Resort brings the delicacies of India's stunning coastline. Inspired by the diverse flavors of coastal regions, our menu is a tribute to the culinary richness of these areas, offering an unforgettable journey for your taste buds.

Our dishes are crafted with love and authenticity, featuring the freshest ingredients, aromatic spices, and traditional recipes. From the creamy coconut curries of Kerala, subtly spicy delicacy of Karnataka to the tangy seafood delights of Goa, every bite is a celebration of coastal India's vibrant food culture.

At Coastal Star, we believe food is more than just a meal, it's an experience. Whether you crave fiery seafood, fragrant rice dishes or mouth watering vegetarian options, our menu has something for everyone, promising a symphony of flavors with every dish.

Wanna try our authentic Coastal Star dishes?

Check out our coastal menu for a taste of the sea and the warmth of coastal hospitality. Dive into a culinary adventure that brings the best of India's coastline right to your plate!



RAMANASHREE
CALIFORNIA RESORT

Executive & Leisure Getaway

Address : Ramanashree California Resort, Ananthapura Gate, Doddaballapura Road, Yelahanka, Bengaluru - 560064

For further information please call: +91 80 4040 0900 / 9686082888; email: party@ramanashree.com or visit www.ramanashree.com



Please Scan For Menu

Kindly inform us if you are allergic to any food ingredients

■ Vegetarian ▲ Non-Vegetarian ★ Signature Dish

List of Allergens:

Milk
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 Crcustaceans
 Sesame
 Celery
 Sulphites
 Peanuts

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