मायरा

A LA CARTE MENU

RAMADA®
BY WYNDHAM
UDAIPUR RESORT & SPA

Breakfast	|	6:30 AM	11:00 AM
Lunch	|	12:30 PM	3:00 PM
Dinner	|	7:00 PM	10:30 PM



Concept of Myra

Indulge in authentic regional cuisine of Royal Udaipur along with a thoughtfully crafted culinary offerings from around the world at "Myra" It offers a beautiful view of the city and the world famous Sajjangarh fort Enjoy the charm of traditional architecture complemented with finest gastronomic experience Our motto to serve you better, either during dining or residing, is derived from the following three themes which are integral part of our cultural and spiritual heritages

Lotus Theme

In the classical literature of culture, LOTUS is present in figurative form, representing elegance, beauty, perfection, purity and grace Lotus is a sacred flower and occupies a unique position in the art and mythology of ancient India specially RAJASTHAN and has been an auspicious symbol of Indian culture

Sun Theme

SUN or Surya emblem of the Mewar dynasty depicts a Sun and a Rajput with an inscription in Sanskrit of a quotation from the Bhagavad Gita, which means "God helps those who do their duty", It was customary for the Maharanas to offer obeisance to the East-facing Sun every morning Surya connotes the solar deity in Saura tradition found in Mewar Province of RAJASTHAN

Peacock Theme

Peacock feather symbolises the popular Nathdwara temple situated in the state of Rajasthan It is located in the Aravalli hills, on the banks of the Banas River in Rajsamand District, 48 kilometres northeast of Udaipur This town is famous for its temple of Krishna which houses the deity of Shrinathji, a 14th century, 7-year-old "Infant" incarnation of Krishna The deity was originally worshiped at Jatipura Mathura and was shifted in the 1672 from Govardhan hill, near Mathura along holy river Yamuna after being retained at Agra for almost six months

We believe in the sanctity of these themes & incorporated the same in our guest rooms

BREAKFAST

MENU

Available between 06:30 hrs to 11:00 hrs

Taxes are applicable as per prevailing government regulations.

If you have any food allergies or food intolerances, please inform our service attendant.

Dishes marked in red are non-vegetarian.



Continental Breakfast 700
seasonal fresh fruit juice or seasonal fresh-cut fruits
choice of breakfast rolls or toast served with preserves and butter
tea or coffee or hot chocolate

American Breakfast 875
seasonal fresh juice or seasonal fresh-cut fruits
choice of cereals with hot or cold milk
eggs to order with bacon or sausages
choice of breakfast rolls or toast served with preserves and butter
choice of tea or coffee or hot chocolate

Indian Breakfast 825
choice of seasonal fresh juice or seasonal cut fruits or sweet/salted lassi
choice of stuffed paratha aloo/gobhi/paneer/matar/corn or poori bhaji
served with pickles and yogurt
choice of tea or coffee

Healthy Breakfast 875
choice of seasonal fresh juice or seasonal cut fruits or low-fat butter milk
choice of seasonal vegetable juice carrot/beetroot/cucumber/spinach/bottle gourd/bitter gourd
healthy sprout salad or brown bread veggie sandwich
egg white omelet with steamed seasonal veggies
low-fat yogurt with fruit compote
choice of tea green/chamomile/lemon/ginger/black or coffee

Seasonal Fresh Fruit Platter 575

Cereals 425
corn flakes, choco flakes, wheat flakes, all-bran served with hot or cold milk

Oatmeal Porridge 450

Oven Fresh Baker's Basket 450
croissant, danish-pastry, muffins, brown bread, white bread
choose any three, served with butter or preserves

American Pancake 450
a flat cake, often thin and round, prepared from a starch-based batter

French Toast 450
with melted butter, honey and maple syrup

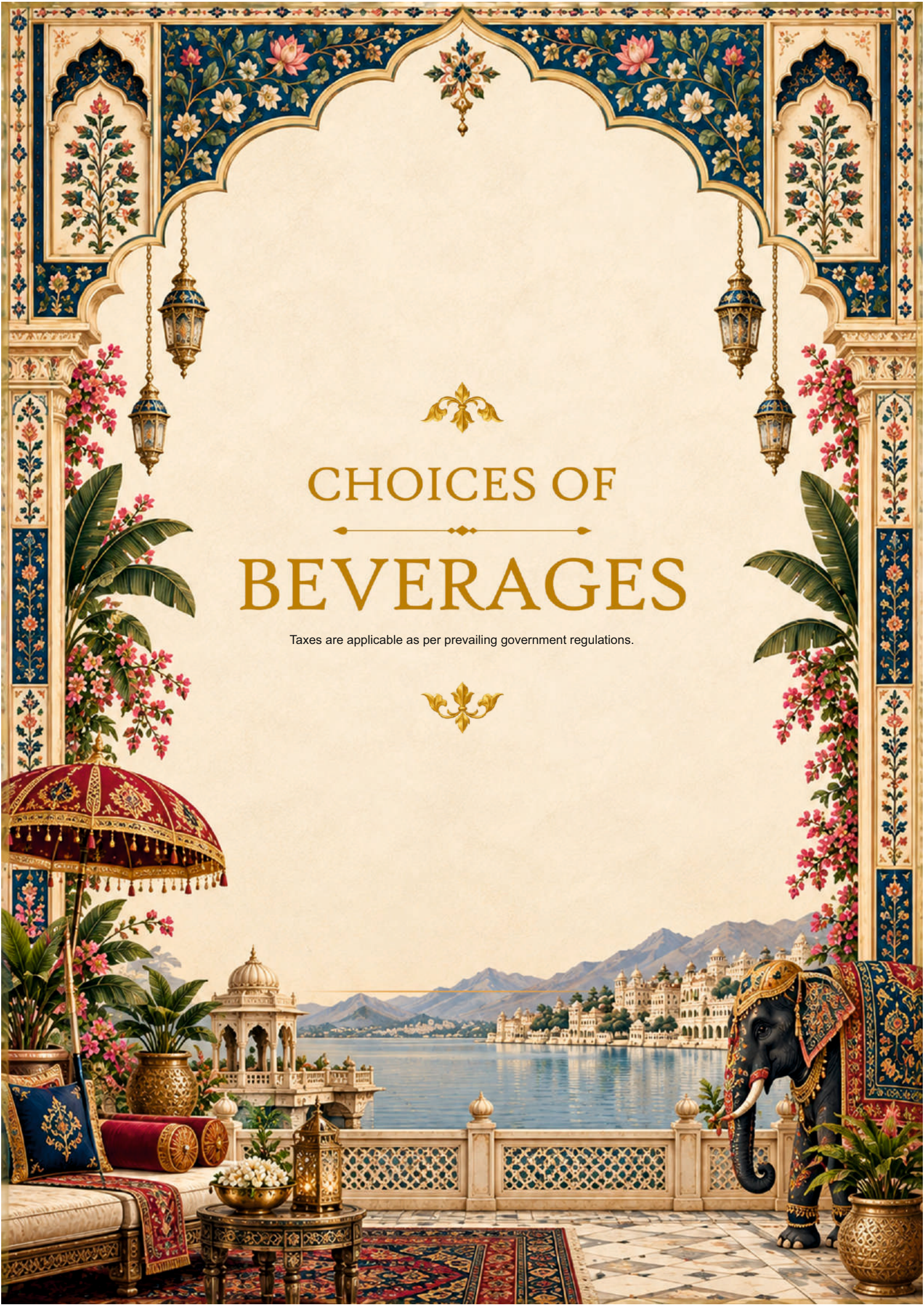
Eggs to Order 450
prepared to your choice served with hash brown potatoes, grilled tomatoes & toast

Dosa / Uttapam / Idli / Upma / Chilla / Poha 450
served with sambhar and traditional chutney

Poori with Bhaji 450

Stuffed Paratha 450
two pieces of choice of aloo, gobi, paneer or mixed served with yogurt and pickle

TAXES EXTRA


CHOICES OF
BEVERAGES
Taxes are applicable as per prevailing government regulations.

Fresh Fruit Juice pineapple, watermelon, seasonal orange	425
Cold Coffee with or without ice cream	375
Milk Shake vanilla, mango, strawberry, chocolate, cold coffee	375
Lassi plain, sweet, salted, masala	375
Hot Chocolate	375
Selection of Tea darjeeling, english breakfast, jasmine, chamomile & green tea	300
Selection of Coffee decaffeinated coffee, filter coffee, cappuccino, espresso	325
Pot of Tea/ Coffee	300
Fresh Lime Soda sweet, salted or masala	350

TAXES EXTRA

CHOICES OF CELLAR

Taxes are applicable as per prevailing government regulations.
If you have food allergies or food intolerances, please inform service attendant.
Dishes marked in red are non-vegetarian.
Our standard bar measure is 30 ml
Bar timing 11:00 AM - 11:00 PM



APERITIFS

Aperol 60 ml	550
Campari 60 ml	550
Martini Bianco 60 ml	550
Martini Rosso 60 ml	550

WINES
CHAMPAGNE / SPARKLING WINE

Moet & Chandon Imperial Brut	25000
Martini Prosecco DOC Extra Dry	6500
Fratelli Gran Cuvee Brut	6500

WHITE WINE
INTERNATIONAL SELECTION

Chardonnay, Tarapaca, Cosecha	7500
Sauvignon Blanc, Two Oceans	7500
Jacob Creek Chardonnay	7500

DOMESTIC SELECTION

Fratelli Chenin Blanc	5500
Sula Sauvignon Blanc	5500
Fratelli Sauvignon Blanc	5500

RED WINE
INTERNATIONAL SELECTION

Merlot, Tarapaca, Cosecha	7500
Shiraz, Two Oceans, 2008	7500
Jacob Creek Shiraz	7500

DOMESTIC SELECTION

Fratelli Cabernet Franc Shiraz	5500
Sula Cabernet Shiraz	5500

ROSE'
INTERNATIONAL SELECTION

Mateus Rose'	7500

DOMESTIC SELECTION

Fratelli Rose	5500
Sula Rose	5500

Domestic Wine by the Glass	1100

TAXES EXTRA

LIQUEURS

Kahlua 60 ml	550
Jagermeister 60 ml	550
Baileys Irish Cream 60 ml	550

WHISKY
SINGLE MALT

Glenlivet 18 yrs	1275
Glenlivet 12 yrs	900
Glenfiddich 12 yrs	900
Glenmorangie 10 yrs	1100
Singleton 12 yrs	1100
Longitude'77	775
Rampur	1000
Sangam	800
Godawan	775
Talisker 10 yrs	850
Laphroaig 10 yrs	850
The Ardmore	775

SCOTCH

Johnnie Walker Blue Label	2200
Johnnie Walker XR 21 yrs	1650
Royal Salute 21 yrs	1800
Johnnie Walker Gold Reserve	1250
Johnnie Walker Double Black	850
Johnnie Walker Red Label	500
Chivas Regal 18 yrs	1100
Chivas Regal 15 yrs	900
Chivas Regal 12 yrs	750
Johnnie Walker Black Label	750
Johnnie Walker Blonde	500
Ballantine's 07 yrs	560
Ballantine's 12 yrs	700
Ballantine's 17 yrs	780
Dewar's 12 yrs	750
Dewar's 08 yrs	500
Dewar's White Label	600
100 Pipers 12 yrs	500

TAXES EXTRA

AMERICAN / BOURBON

Jack Daniel's	700
Jim Beam	500

BLENDED WHISKY

Teacher's Gold Thistle	700
Teacher's Origin	600
William Lawson	550
J&B Rare	550
Johnnie Walker Red Label	550
Black Dog 12 yrs	550
Canadian Club	550
Vat 69 Black	550
Teacher's 50	550
Ballantine's	500
Black & White	500
Teacher's Highland Cream	500
Black Dog 8 yrs	500
100 Pipers	500
Antiquity Blue	400
Royal Challenge	400
Blenders Pride	400

GIN

Bombay Sapphire	500
Roku Gin	900
Jaisalmer Gin	700
Vanaha Gin	650
Beefeater	500
Gordon's Gin	600

VODKA

Grey Goose Vodka	750
Ciroc	700
Pinky Vodka	700
Cashmir Vodka	500
Absolut Vodka Classic & Flavours	650
Smirnoff & Flavours	450

RUM

Captain Morgan	400
Bacardi Carta Blanca	400
Bacardi Limon	400
Bacardi Black	400

TAXES EXTRA

COGNAC

Hennessy XO	2150
Hennessy VSOP	1100
Hennessy VS	800

TEQUILA

Don Julio Blanco	1200
Camino Real	500
Sauza Silver	500

BEERS

Carlsberg Smooth 650 ml	650
Budweiser Magnum 650 ml	700
Budweiser Global Kings 330 ml	500
Kingfisher Lager 650 ml	550
Kingfisher Ultra 650 ml	650
Corona 355 ml	700
Kingfisher Ultra 330 ml	600
Heineken 330 ml	650
Hoegaarden 330 ml	700
Carlsberg 330 ml	500
Tuborg 330 ml	500
Kingfisher Lager 330 ml	475

BREEZERS

Choice of Flavours of Breezers 275 ml	425

cranberry, jamaican passion fruit, blueberry, orange

TAXES EXTRA

Cocktails

SUMMER COCKTAILS

these drinks are highly refreshing, ice-heavy, and packed with citrus, tropical fruits, or light fizz to help you beat the heat

Margarita
the ultimate tangy, icy, citrus refresher 800

Mojito
loaded with fresh mint, lime, and soda water, making it a perfect hot-weather sip 800

Tequila Sunrise
bright, fruity, and visually mimics a summer morning 800

Sex On the Beach
tropical, fruit-forward blend of peach schnapps and fruit juices 800

Tom Collins
crisp, bubbly lemonade-style cocktail with a gin base 800

Caipiroska
pure vodka and smashed lime over crushed ice to cool down quickly 800

RAINY SEASON COCKTAILS

monsoon calls for drinks that provide comfort against damp weather, balancing refreshing traits with subtle hints of spice, gin, or berry tartness to elevate a gloomy day

Bloody Mary
savory, fiery spices 800
pepper, hot sauce, worcestershire provides a comforting kick

Cosmopolitan
crisp but rich with a tart cranberry punch 800

Planter's Punch
rum is an excellent monsoon spirit 800

Gimlet
sharp, clean lime and gin 800
combination is immensely refreshing when the humidity is high

TAXES EXTRA

WINTER COCKTAILS

these choices are spirit-forward, complex, or heavy on warming elements like whiskey, vermouth, or aromatic bitters to give you a cozy internal glow

Manhattan
classic, sophisticated, spirit-forward option with deep herbal vermouth and bitters — 800

The Perfect Martini
crisp, elegant, and strong designed for slow sipping during a cold evening — 800

LIIT
packing a high alcohol-by-volume punch from five different spirits — 1000

Sours
tequila / whisky / vodka / gin — 800

Mocktails

SUMMER MOCKTAILS

summer drinks need to be highly hydrating, icy, and bursting with tropical Flavours or crisp herbs to beat the intense heat

Virgin Piña Colada
tropical refresher combining fresh pineapple and rich coconut milk — 700

Homemade Lemonade
hydrating classic perfect for restoring electrolytes on a hot day — 700

Iced Mint Julep
highly refreshing with its clean, icy, and intensely minty Flavour profile — 700

Watermelon Basil Cooler
fresh muddled watermelon and aromatic basil leaves topped with club soda — 700

Mango Chili Granita
mango puree with a tiny pinch of chili powder and lime juice, served with ice — 700

TAXES EXTRA

RAINY SEASON MOCKTAILS

during the high humidity and dampness of the monsoon, mocktails with warm spices like ginger or bright, sweet-and-sour berry profiles help uplift a gloomy day

Shirley Temple
bubbly ginger-ale base comforting ginger warmth for rainy weather 700

Spiced Apple Ginger Fizz
fresh apple juice with grated ginger, cinnamon, and topped with sparkling water 700

Spicy Guava Mary
guava juice mixed with a dash of hot sauce and lemon juice 700

WINTER SEASON MOCKTAIL

winter mocktails shift toward richer textures, deep fruit Flavours, comforting sweetness like honey, and warming aromatic profiles

Berry Heart
rich berries, apple juice, honey creates a deep Flavour 700

Cranberry Spiced Mule
cranberry juice mixed with ginger beer fresh lime and rosemary sprig 700

Hot Apple Cider Mocktail
warm apple juice infused with whole cloves, star anise, and cinnamon sticks 700

CHASERS

Fresh Fruit Juice	425
Canned Juice	325
Schweppes Soda	275
Red Bull	420
Fresh Lime Soda	350
Aerated Beverage	350
Diet Aerated Beverage	350
Packaged Water	225
Tonic Water	325
Ginger Ale	325

TAXES EXTRA

Veg Cocktails Snacks

Available between 12:30 – 14:30 and 18:30 – 22:30
if you have any food allergies or food intolerances, please inform our service attendants

Vegetarian Kebab Platter 1200
assortment of delightful vegetarian kebabs

Cottage Cheese Delicacies 800
Paneer Tikka Achari
Paneer Tikka Lal Mirch
Paneer Tikka Hariyali
Paneer Tikka Lasooni
Classic Paneer Tikka
Chilli Paneer
Paneer Papad Roll
Paneer Shaslik with BBQ Sauce

Mushroom Delicacies 800
Jalali Khumb
Chilli Mushrooms
Mushroom Salt & Pepper
Crumb Fried Mushrooms with BBQ Sauce

Veg Fritty Delicacies 800
Dahi Anjeer Malai Kebab
Corn & Cheese Cigar
Spring Rolls
Chupa Rustam Kebab
Veg Manchurian
Honey Chilly Potatoes

TAXES EXTRA

Non-Veg Cocktails Snacks

Available between 12:30 – 14:30 and 18:30 – 22:30
if you have any food allergies or food intolerances, please inform our service attendants

Non-vegetarian Kebab Platter 1400
assortment of delightful non-vegetarian kebabs

Prawn Delicacies 1400
Prawn Salt And Pepper
Batter Fried Prawns
Tandoori Jhinga
Lahori Jhinga

Fish Delicacies 1100
Machhli Tikka Sarson Wala
Machhli Angara
Machhli Hariyali
Machhli Amritsari
Tawe Wali Machhli

Chicken Delicacies 1000
Tandoori Chicken
Murgh Tikka Malai
Murgh Laziz Tikka
Murgh Hariyali
Murgh Angara
Chilli Chicken
Drums Of Heaven
Chicken Nuggets
Crispy Lemon Chicken

Mutton Delicacies 1100
Gosht Gilafi
Gosht Seekh
Gosht Sukkah
Chapli Kebab
Shikampuri

TAXES EXTRA

CHEF'S SPECIAL

COMBO CORNER (ANY ONE)

Available between 12:30-14:30 and 18:30-22:30
Taxes are applicable as per prevailing government regulations.
If you have food allergies or food intolerances, please inform service attendant.
Dishes marked in red are non-vegetarian.



VEGETARIAN DELICACIES 1499

- Missa Roti Pe Subz Galawat Boti Sizzler Paired With Lasooni Palak Relish
- Amritsari Chole With Cheesy Baker's Kulcha Sizzler Paired With Sirka Payz And Garlic Chutney
- Mewadi Mirchiwada Aur Pyaz Ki Kachori With Kadhi Sizzler
- Kung Pao Cottage Cheese Steak With Pad Thai Sizzler
- Mawa Malai Ghewar And Kesar Kachori With Cheese And Custard Fondue

NON-VEGETARIAN DELICACIES 1499

- Devil's Fish with Fried Rice Sizzler
- Gilafi Seek Kebab Paired with Kabuli Carrot & Prunes Pilaf Sizzlers Paired with Red Wine Jus
- Basil Chooza Tikka with Garlic Pesto Naan Sizzler
- Angara Boti Kebab Salan with Roomali Sizzler
- Mushroom Pepper Rissotto with Lasooni Murgh Malai Tikka Sizzler

TAXES EXTRA

Everyone's Favorites

Green Chilli & Corn Toast 830
slice of bread loaded with cheese green chillies and corn, toasted to the perfection

Paneer Pakoda 650
deep fried fritter made with paneer and gram flour

Assorted Vegetable Pakoda 650
deep fried fritter made with assorted vegetables and gram flour

French Fries 600
made from deep-fried potatoes

Masala Papad 470
indian dried lentils wafer served with chopped onions, tomatos and chillies

Peanut Masala 470
deep-fried peanut mix well with chopped onion, cucumber, tomato, finished with lime juice and chaat masala

Egg Pakoda 600
deep fried fritter made with boiled egg and gram flour

Health Corner

Lentils Bolognese Pasta 800
black caviar lentils & red lentils cooked with fresh tomatoes, carrot
onion & garlic, french herbs, finished with balsamic vinegar
garnished with roasted walnut

Frankie's 750
india's Flavourful street food also called a bombay burrito, with curry
mashed potatoes, roasted indian cauliflower, chickpeas, fresh spinach
mint chutney & pickled onion

Crispy BBQ Tofu Sandwich 750
crispy bbq tofu sandwich topped with avocado and creamy cilantro cabbage slaw

Whole Roasted Cauliflower 700
A Whole cauliflower is roasted in the oven until golden and tender Seasoned
With tahini sauce

Eggplant in Sichuan Sauce 700
Spicy Chinese Eggplant with Sichuan Sauce with chilies and crushed
Peanuts - served with brown rice or rice noodles

TAXES EXTRA

Detox Juice

Green Detox 500
apple blended well with celery, cucumber, ginger and fresh mint

Mint & Orange Detox 500
fresh mint blended well with peeled orange, celery, cucumber, & ginger

Beetroot & Sweet Lime Detox 500
beetroot blended well with celery, carrot, lime, ginger and fresh mint

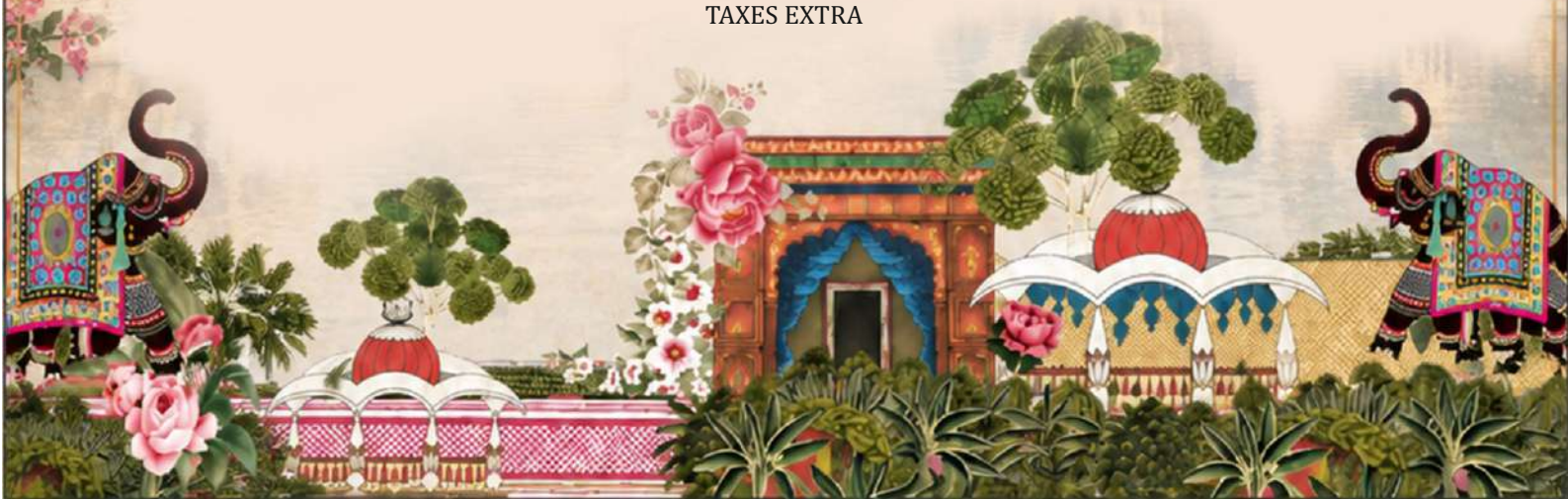
Shakes
sweet and cold beverage consist of milk, iced milk, fruits, vegetable sweetener and flavourings

Cucumber and Apple Shake 450

Beetroot Fresh Mint Shake 450

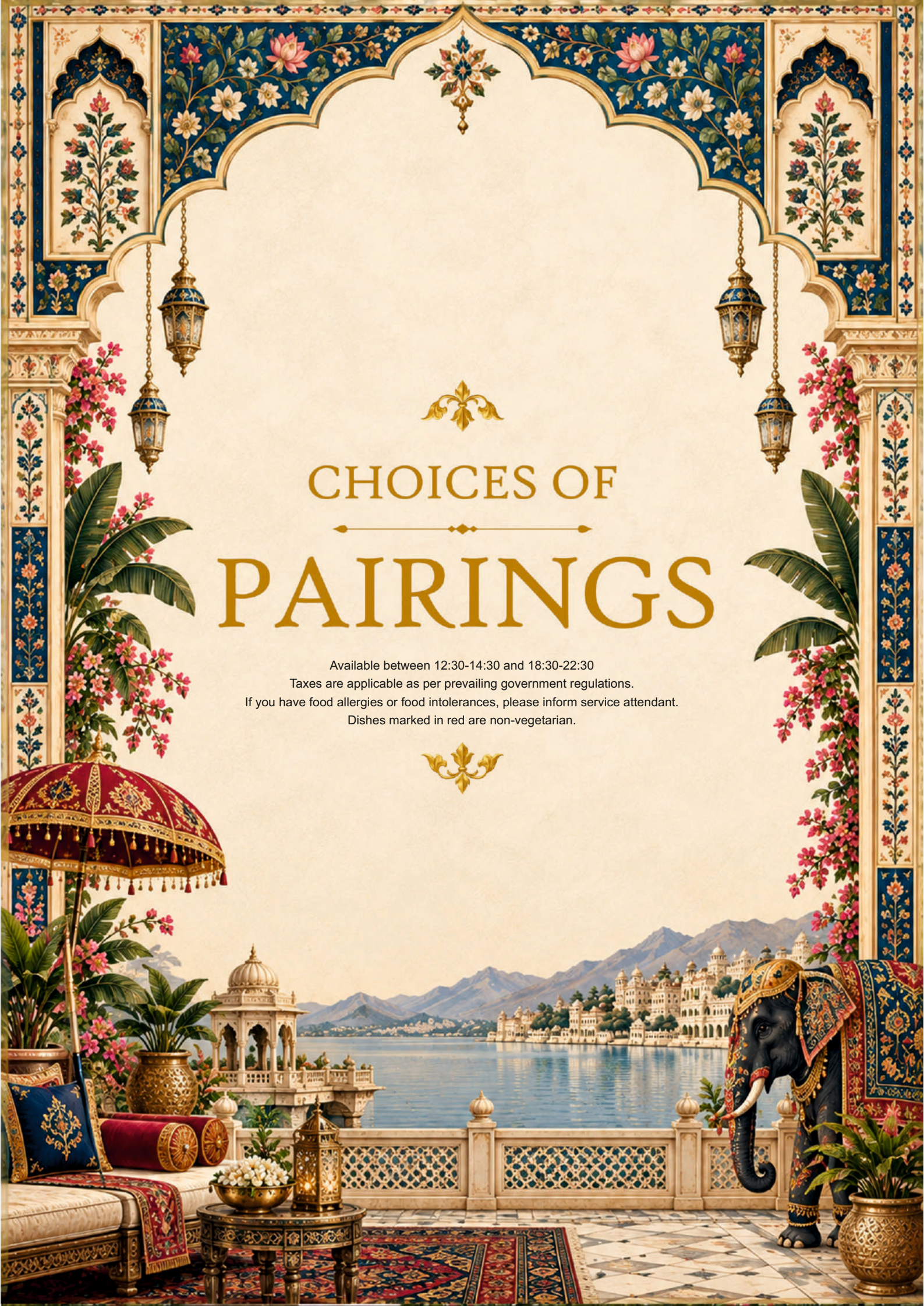
Carrot & Fresh Neem Leaf Shake 450

TAXES EXTRA



CHOICES OF PAIRINGS

Available between 12:30-14:30 and 18:30-22:30
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Dishes marked in red are non-vegetarian.



CHOICE OF SALADS

Garden Fresh Green Salad — 590
onion, cucumber, carrot, beetroot, lemon and chillies

Fresh Sprouts Salad — 520
fresh sprouts tossed with chilli & tangy spices

Healthy & Hearty Salad — 590
two types of melons served with honey lemon dressing

Thai Pineapple Salad — 590
raw papaya, pineapple & assorted vegetables tossed with nước chấm dressing

Greek Salad — 590
assorted lettuces, cucumber, olives, capsicum & crumbled feta cheese with oregano & vinaigrette dressing

Caesar salad
lettuce with shaved parmesan, croutons & caesar dressing
Vegetarian — 640
Non-vegetarian — 825

Tandoori Chicken Salad — 890
shredded barbecued chicken & mixed vegetable salad

Chicken Hawaiian Salad — 825
shredded chicken and pineapple mix with carrot, cabbage & capsicum topped with a creamy mayonnaise dressing

TAXES EXTRA

CHOICE OF CURD

Plain Curd	330
Raita vegetable, burrani, cucumber, mint, jeera, boondi, pineapple	330

CHOICE OF SOUPS

Tomato & Basil Soup
Tomato Dhaniya Shorba
Minestrone Di Verdure
Dal Dhaniya Shorba
Tom Yum Soup
Hot & Sour Soup
Sweet Corn Soup
Lemon Coriander Soup
Manchow Soup

Vegetarian	520
Non-vegetarian	550

CHOICE OF BUTTERMILK

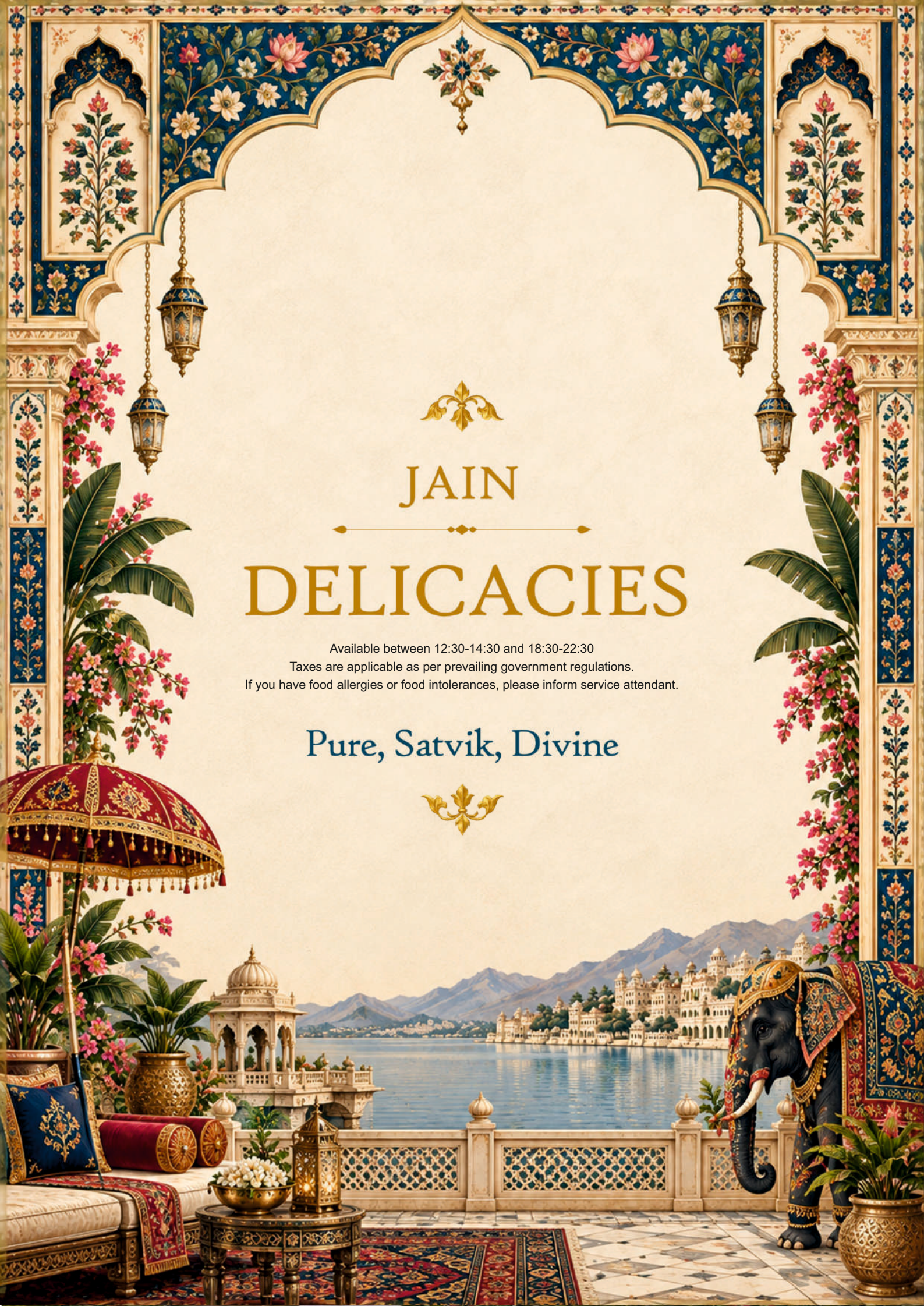
Plain	360
Jeera	360
Masala	360

TAXES EXTRA

JAIN
DELICACIES

Available between 12:30-14:30 and 18:30-22:30
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If you have food allergies or food intolerances, please inform service attendant.

Pure, Satvik, Divine



Oriental

Chilli Paneer 800
diamonds cut cottage cheese or tofu, cooked with capsicum, zucchini, green chilli & mild soya and chilli sauce

Paneer Manchurian 800
cottage cheese dumpling cooked in light soya sauce chilli paste and chopped veggies

Vegetable Hakka Noodle 800

Vegetable Fried Rice 800

Mainland

Creamy Cottage Cheese 800
fresh paneer marinated with fresh cream, salt, pepper, cooked well in clay oven

Cheese Roll 800
flour sheet filled with cheese and herbs, deep fried served with sweet chilli sauce

Corn Cheese Balls 800
chopped american corn mixed well in cheese and herbs fried and served with sweet chilli or cocktail sauce

Cheese Lasagne 900
layered lasagne sheets loaded with cheese and spices, baked with perfection,

Vegetable Au Gratin 900
varieties of vegetables mixed with cheese, tossed with chamel sauce and baked till golden crunchy and bubbly

Baked Cheese Pineapple 900
vegetables and pineapple mixed well in cheese baked well till the golden layer

Indian

Paneer Butter Masala 800
rich tomato butter base gravy

Palak Paneer 800
spinach based gravy finished with cube of paneer

Methi Matar Malai 800
dried kashmiri methi, green peas with creamy sweet gravy

Dal Jeera Tadka 800

Dal Makhani 800

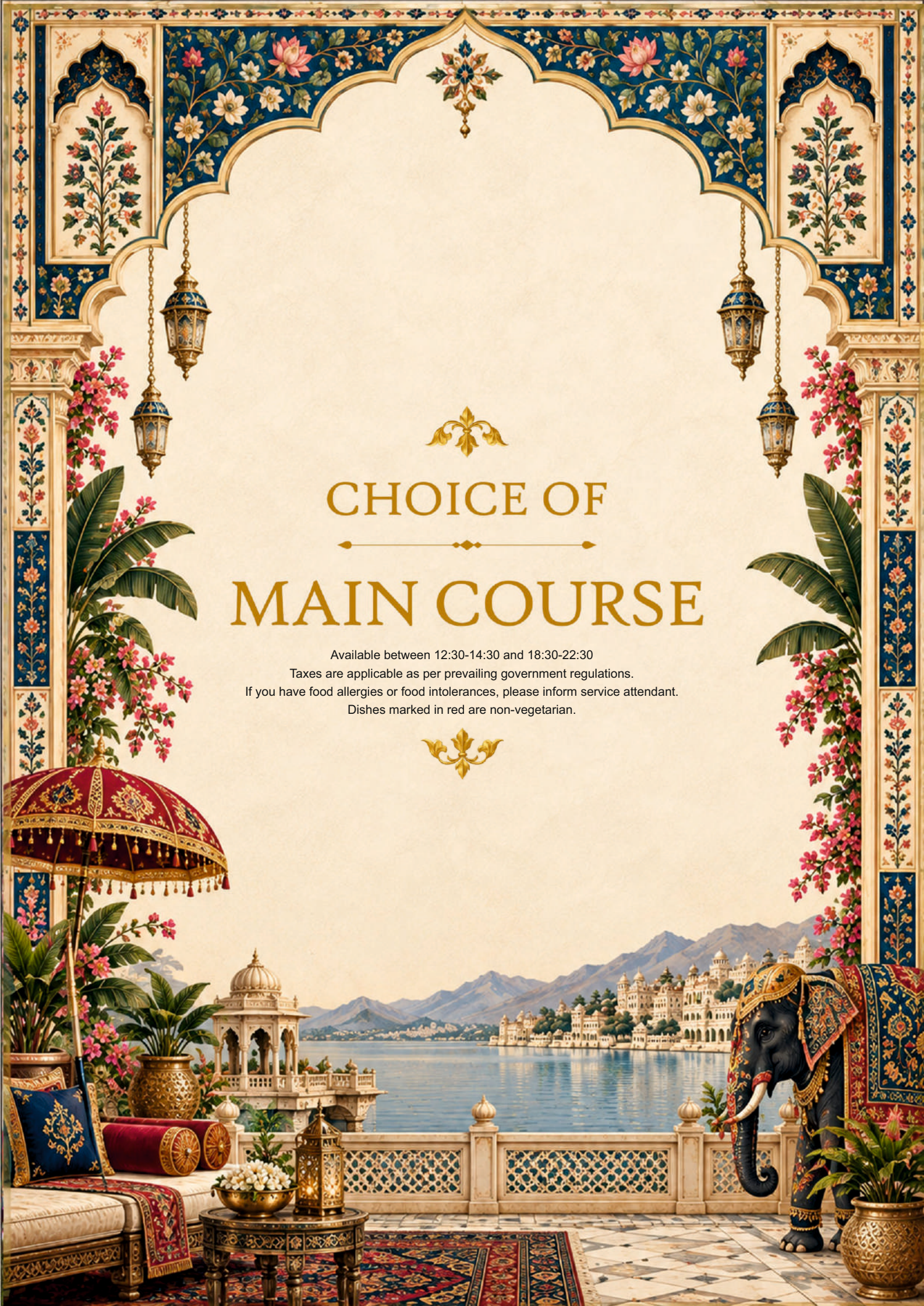
Steamed Rice/ Jeera Rice 550

Vegetable Pulao 800

TAXES EXTRA

CHOICE OF MAIN COURSE

Available between 12:30-14:30 and 18:30-22:30
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PANEER APKI PASAND — 800

Paneer Bhurji
Palak Paneer
Paneer Lababdar
Paneer Tikka Masala
Kadai Paneer
Paneer Butter Masala

KOFTA APKI PASAND — 800

Malai Kofta
Sham Savera
Nazuk Kofta Masala
Ratan Manjusha

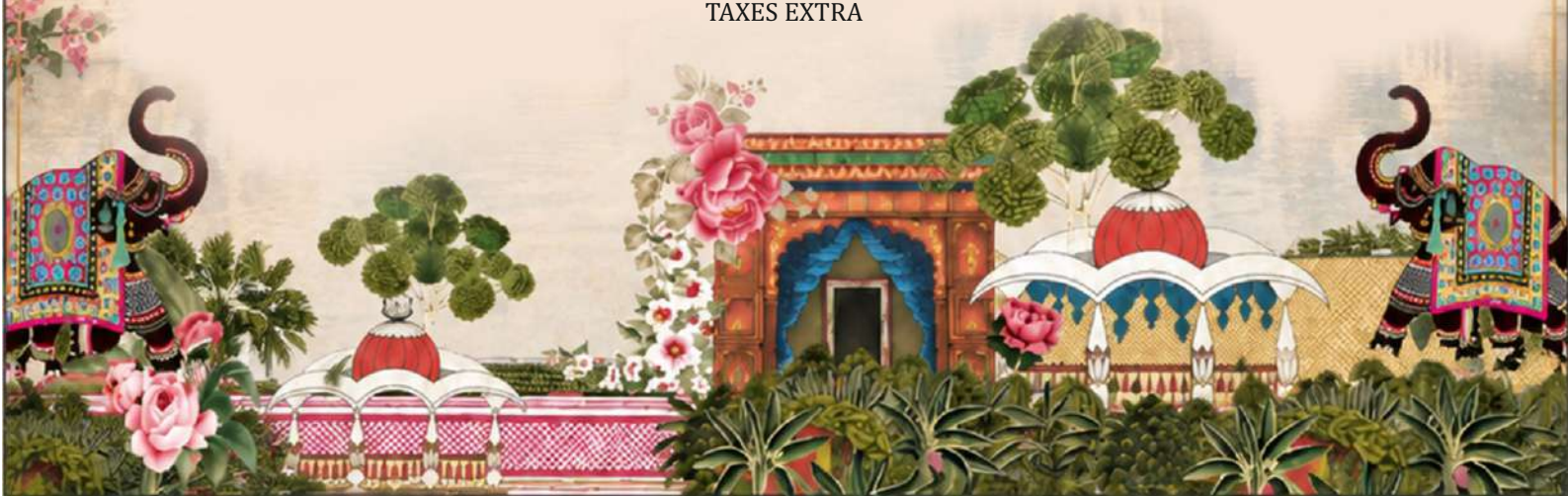
DELVE OF WESTERN STATES — 800

Panchkuta Ki Sabzi
Lassuni Khada Palak
Methi Palak Papad Ki Sabzi
Bhindi Sambhariya
Gobhi Vatana Nu Shaak
Kadai Sabji
Methi Matar Malai
Gujarati Or Sindhi Or Punjabi Kadhi

FAMILY OF POTATOES — 800

Lasooni Batata
Aloo Matar
Dum Aloo Kashmiri
Dum Aloo Chutneywala
Jeera Aloo
Gobhi Aloo

TAXES EXTRA



FLAVOURSOME PRAWN SALVER — 1500
Prawn Pepper Fry
Malaidar Jhinga

FISH DELICACIES — 1100
Punjabi Fish Curry
Bengali Fish Curry

LUSCIOUS CHICKEN OFFERINGS — 1000
Chooza Khaas Makhni
Lagan Ka Murg
Bhatti Palak Chicken
Murg Kali Mirch
Chicken Curry Home Style

DELECTABLE MUTTON BOWL — 1200
Rara Gosht
Quorma
Rogan Josh
Saagwala Gosht
Railway Style Mutton Curry

CHOICE OF LENTILS — 750
Dal Myra
Dal Lassuni Tadka
Dal Banjara

TAXES EXTRA



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SHURUWAAT

Kukkad Bhujma — 1000
roasted chicken marinated in tandoori spices, cooked in clay oven, served with fresh mint chutney

Maans Ra Soola — 1100
from the kitchen of maharajas, flattened mutton mixed well with local spices cooked in clay oven till the perfection

Pithod Bhujia — 700
traditional rajasthani delicacy of steamed and sautéed gram floor cakes

RAJWADI RASOI

Laal Maans — 1050
traditional rajasthani mutton cooked with yogurt, spices and mathania laal mirch

Safed Maans — 1050
mutton preparation, cooked with rich cashew or almond paste yogurt, cream, milk and traditional spices

Jungle Maans — 1050
meat cooked in wild way, cooked with whole spices

Dhungar Maans — 1050
smoked mutton preparation

Machhli Jaisamandi — 1050
traditional fish preparation of udaipur, marinated fish fillet, fried and cooked in rich creamy gravy

Mahi Mewari — 1050
filled fish cooked in tangy rich gravy

Govind Gatta — 750
gram flour dumpling boiled, fried and cooked in yogurt onion gravy

Pithod Ki Sabzi — 750
soft dumpling of gram flour dumpling cooked in tangy yogurts gravy and spices

Sev Tamatar — 750
sweet, spicy and tangy tomato curry generously topped with crispy sev

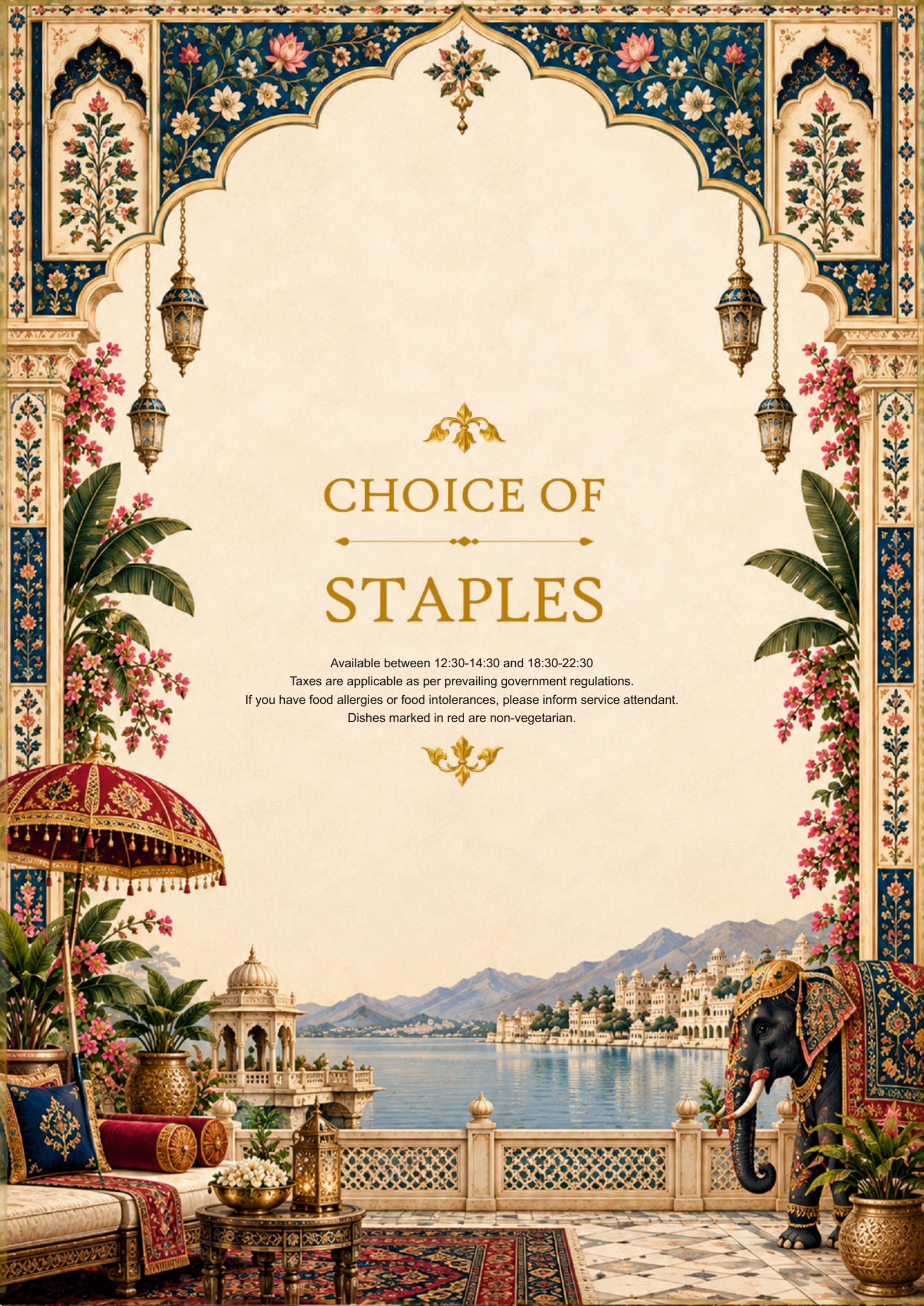
Dal Baati Churma — 1100
tradition of rajasthan, char-grilled wheat balls, served with spiced lentils and traditional churma glory of great rajputana

Rajasthani Kadhi — 750
yogurt based preparation

TAXES EXTRA

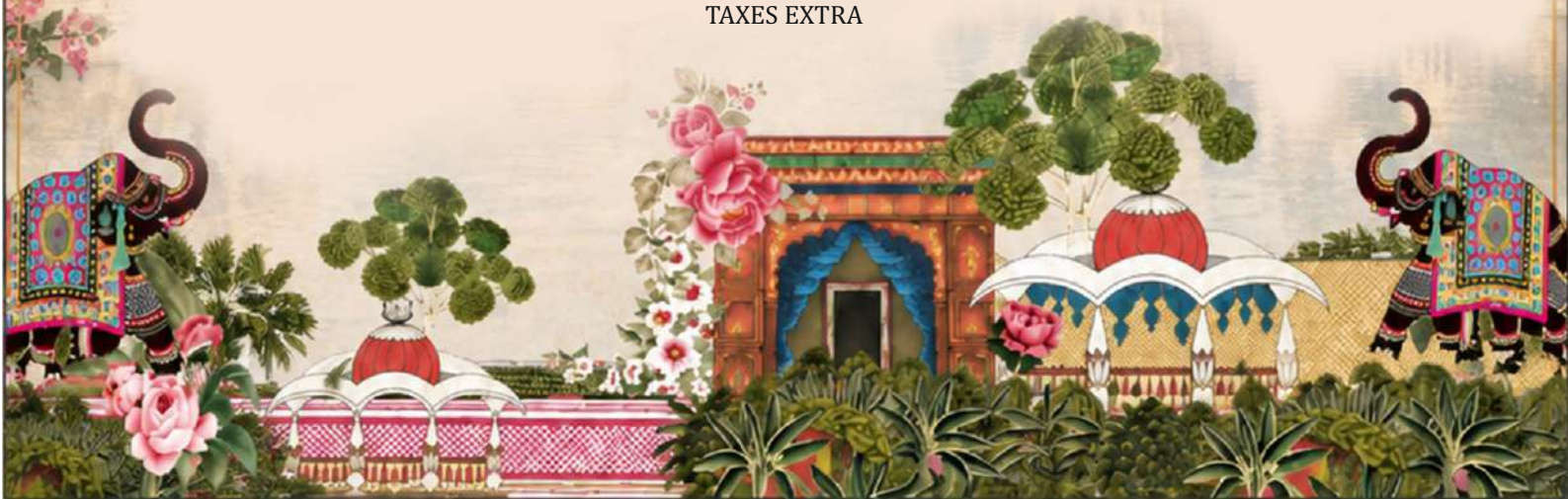
CHOICE OF STAPLES

Available between 12:30-14:30 and 18:30-22:30
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Dishes marked in red are non-vegetarian.



Choice Of Pulao jeera, peas, vegetable, gatta, paneer	800
Steamed Rice	550
Thayir Sadam south india's specialty curd rice	675
Choice Of Biryani basmati rice served with mixed yogurt relish	
Subz	800
Mutton	1000
Chicken	925
Assorted Bread Basket naan, roti, paratha, kulcha, missi roti	700
Naan Or Kulcha	225
Laccha Paratha butter, plain, pudina	225
Tandoori Roti	225
Portion Of Tawa Roti 02 Pieces	300
Cheese Chilli Oregano Naan	275

TAXES EXTRA



GLOBAL DELIGHTS

Available between 12:30-14:30 and 18:30-22:30
Taxes are applicable as per prevailing government regulations.
If you have food allergies or food intolerances, please inform service attendant.
Dishes marked in red are non-vegetarian.



CHOICE OF PASTA

choice of penne or farfalle or fusilli or spaghetti served with garlic bread

Napolitana/Arrabbiata/Aglio E Olio/Pesto/Quattro Formaggi	900
Bolognese/Frutti Di Mare/BBQ Chicken	1000

CHOICE OF PIZZA

all-time favorite

Margherita	900
Hot Veggie	900
Primavera	900
Mediterranean Chicken	1000
Bhatti Chicken Tikka	1000

WESTERN ENTREES

one pot meal

Garlic Cheddar Fries — 800
garlic scented pan-fried crispy potato fingers finished with fondue of cheddar cheese

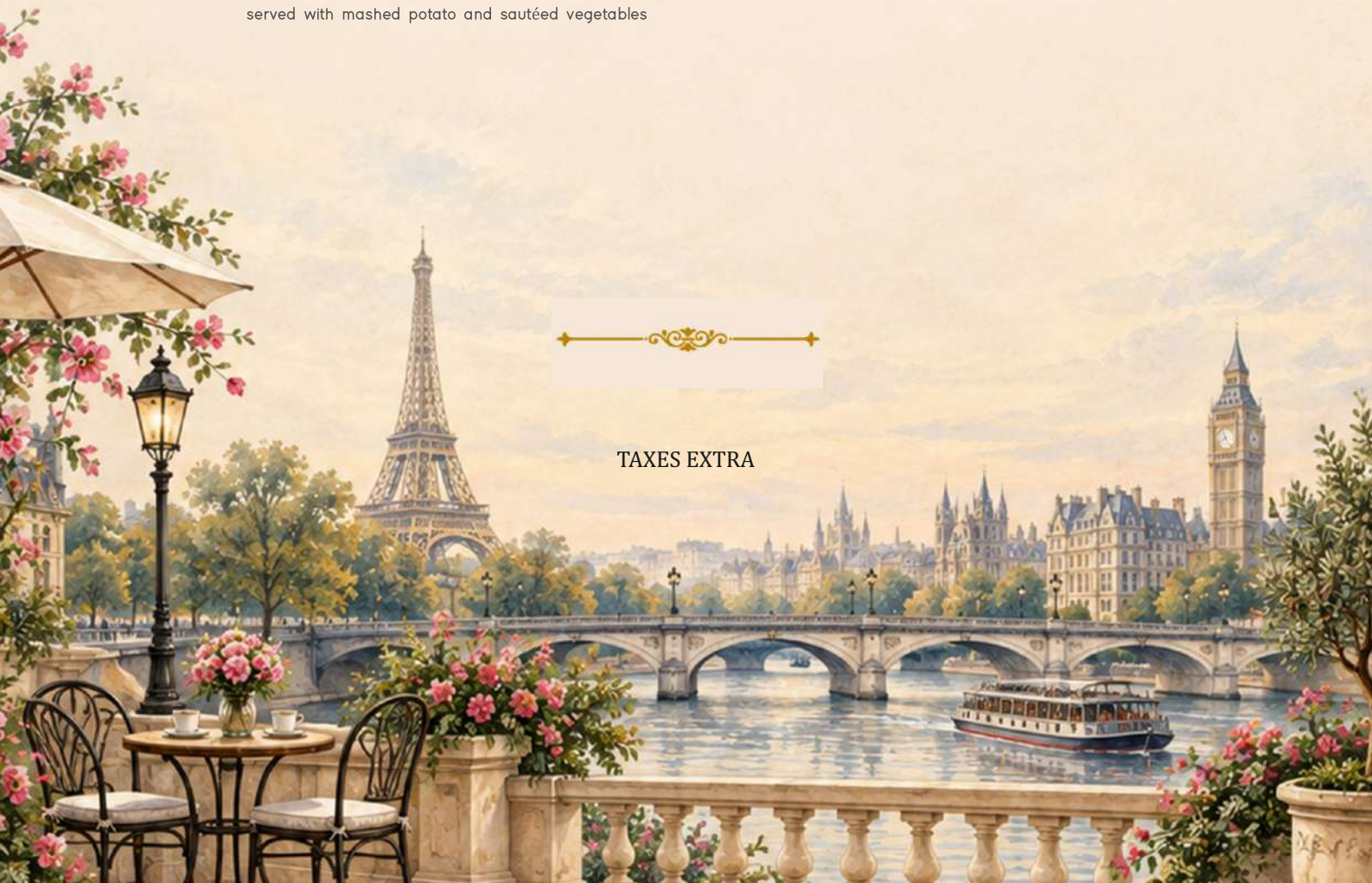
Mediterranean Vegetable Lasagne — 900
roasted vegetable, bell peppers with plum tomato served with garlic toast

Pan Fried Butter Garlic Prawns — 1500
all time favourite

Grilled Fish with Lemon & Caper Butter Sauce — 1100
served with herb rice and sautéed vegetables

Fish & Chips — 1100
from the great britain

Grilled Chicken Breast with Rosemary Jus — 1100
served with mashed potato and sautéed vegetables



TAXES EXTRA

ASIAN ENTREES

from the land of culinary ecstasies

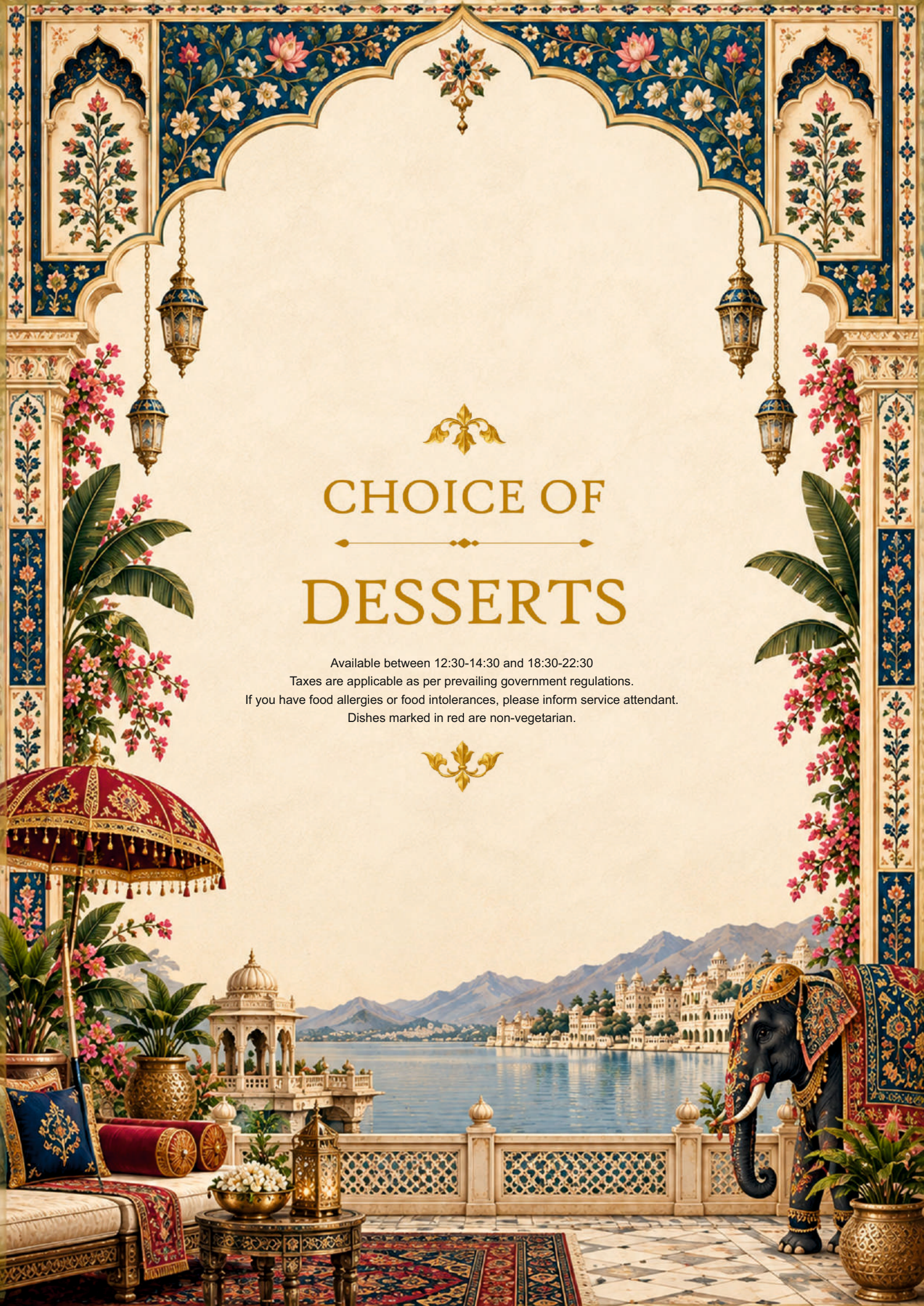
	Stir & Fry devil, hot garlic, sweet chili, black bean sauce	800
●	**Vegetables**	800
●	**Cottage Cheese**	800
●	**Mushroom**	800
	Thai Curry red or green or yellow	
●	**Spring Vegetables**	800
●	**Prawn**	1500
●	**Chicken**	1000
●	**Chilli Fish Devil's Sauce** a sweet and tangy stir-fry fish delicacy	1100
●	**Kung Pao Chicken** spicy chicken delicacy with chilly peppers, nuts & vegetables	1000
●	**Lemon Garlic Chicken** tender pan-seared chicken simmered in bright savoury sauce	1000
●	**Nasi Goreng** indonesian style fried rice with chicken satay, prawn crackers & peanut butter sauce	1200
	Wok Tossed Hakka Noodles	
●	**Vegetable**	800
●	**Chicken**	1000
●	**Egg**	725
	Wok Tossed Fried Rice	
●	**Vegetable**	800
●	**Chicken**	1000
●	**Egg**	725



TAXES EXTRA

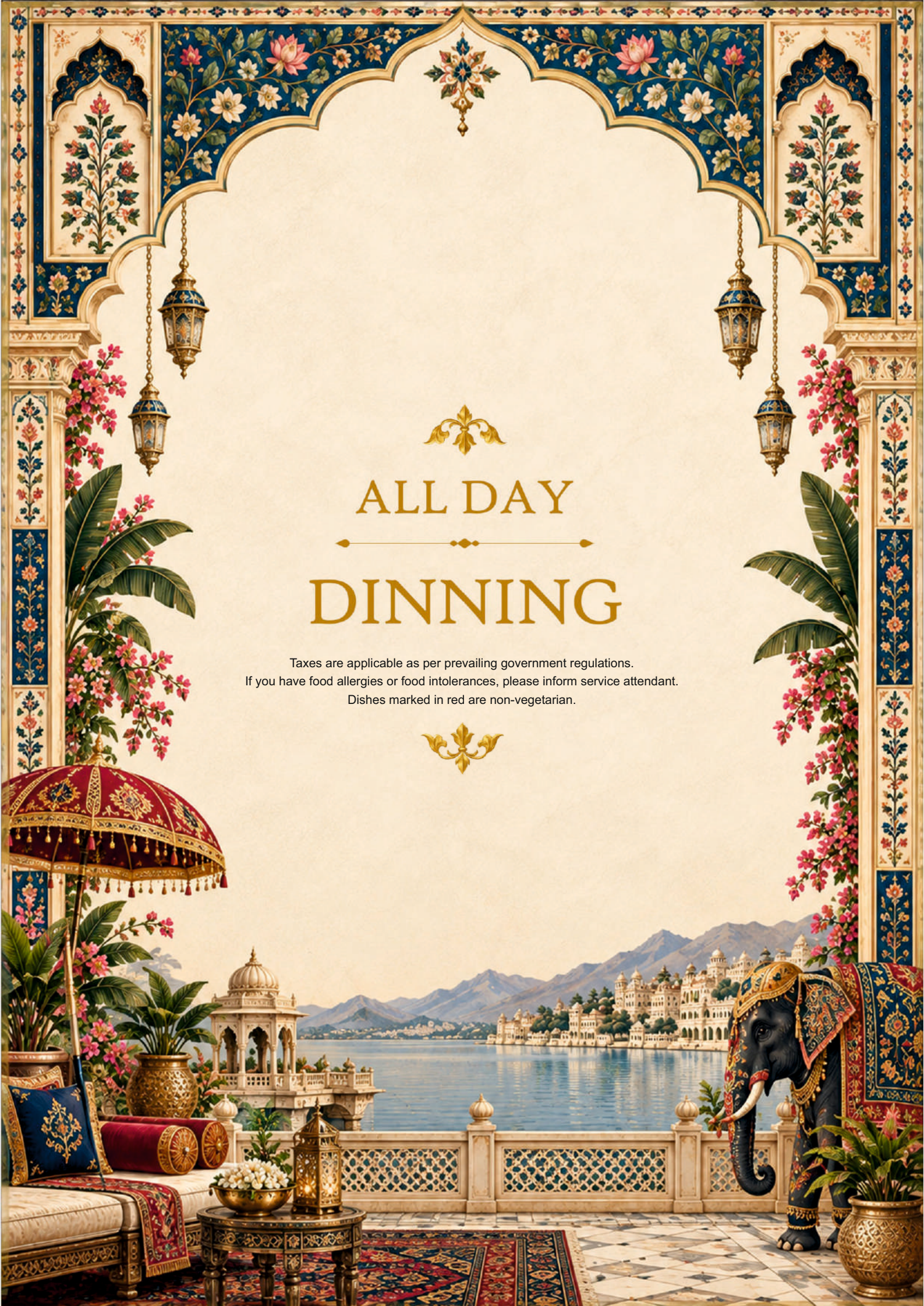
CHOICE OF DESSERTS

Available between 12:30-14:30 and 18:30-22:30
Taxes are applicable as per prevailing government regulations.
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Western Dessert Platter - fruit tart | cheese cake | chocolate brownie with ice cream		1200
Indian Mithai Thai - gulab jamun | saffron ras malai | mango dal halwa		1200
Apple Pie		625
Caramel Custard		625
Chocolate Brownie with Chocolate Sauce		625
Classic Cheese Cake		625
Tiramisu		625
Saffron Rasmalai		625
Fruit Sangam Halwa sugar Free		625
Gulab Jamun		625
Malai Ghewar		625
Fruit Platter		625
Gulab Churma		625
Ice Cream – Your Choice vanilla, strawberry, coffee, chocolate, mango		625

TAXES EXTRA


ALL DAY
DINNING
Taxes are applicable as per prevailing government regulations.
If you have food allergies or food intolerances, please inform service attendant.
Dishes marked in red are non-vegetarian.

CHOICE OF SANDWICH

grilled, toasted or plain, accompanied with coleslaw and fries

Vegetable	800
Cheese	750
Mumbai Grilled Sandwich	750
Chicken	825
Egg	800

CHOICE OF PASTA

choice of penne or farfalle or fusilli or spaghetti served with garlic bread

Napolitana/Arrabbiata/Aglio E Olio/Pesto/Quattro Formaggi	900
Bolognese/Frutti Di Mare/BBQ Chicken	1000

CHOICE OF BURGER

accompanied with coleslaw and fries

Vegetable	750
Chicken	825

CHOICE OF MAIN COURSE

accompanied with poppadum's & pickle

Matar Paneer	800
Seasonal Veg Indian Style	800
Yellow Dal Tadka	750
Egg Curry Dhaba Style	775
Chicken Curry Home Style	1000

CHOICE OF BIRYANI

basmati rice served with mixed yogurt relish

Subz	800
Mutton	1000
Chicken	925

CHOICE OF PULAO

basmati rice served with mixed yogurt relish

Jeera	800
Peas	800
Vegetables	800
Gatta	800
Paneer	800

CHOICE OF FLAT BREAD

portion size comprising of two pieces

Tawa Roti	300
Tawa Paratha	300

TAXES EXTRA

THANKYOU FOR COMING

Visit Again !

