

Room & Restaurant



Near Kia Showroom, NH-28,
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Breakfast

- CHOICE OF ANY TWO** 200
 Cut Fruit | Juice
 Bread | Toast with Preserves (Butter, Jam)
 Cereals (Upma | Poha | Cornflakes with Milk)
 Two Egg to Order (Omelette | Poached | Boiled)
 Poori Subzi
 Tawa Paratha Aloo | Gobhi | Paneer
 (Served with curd & pickles)
CHOICE OF ANY ONE
 Tea | Coffee

A la' Cart

[Serve between 7:30 am to 11:30 am]

- CORNFLAKES WITH MILK** 80
 Served with hot or cold milk
BREAD OMELETTE 60
 Lightly toasted bread served with a fluffy, seasoned omelette.
MEENA SIGNATURE OMELETTE 85
 Specially crafted omelette with chef's signature spices and fillings.
CUT FRUITS BOWL 100
 Fresh seasonal fruits served chilled.
FRIED EGG | BOILED EGG (2 PCS) 50
 Eggs cooked to your preference, fried or boiled.
TAWA STUFFED PARATHA WITH CURD (2 PCS) 150
 Spiced stuffed parathas served hot with fresh curd.
PURI SABZI (5PCS.) 90
 Indian spiced potato served with deep fried Indian Bread

South Indian

- PLAIN DOSA WITH SAMBHAR** 135
 Crispy rice crepe served with sambhar.
MASALA DOSA WITH SAMBHAR 160
 Crispy dosa filled with spiced potato masala, served with sambhar.
PANEER MASALA DOSA WITH SAMBHAR 180
UTTAPAM WITH SAMBHAR 100
 Thick rice pancake cooked with mild seasoning, served with sambhar.
IDLI WITH SAMBHAR 120
 Steamed rice cakes served with hot sambhar.
UPMA | POHA 120

🟢 Vegetarian 🟠 Non Vegetarian

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Beverages

HOT & COLD

- TEA** 20
 Hot tea prepared fresh with every order.
GREEN TEA | MASALA TEA 20 | 25
 Spiced Indian tea or refreshing green tea for a light sip.
COFFEE (NESCAFÈ) 45
 Classic hot coffee brewed from rich instant blend.
MILK | CHOCOLATE MILK 35 | 75
 Hot or cold milk, plain or blended with cocoa.
KESAR BADAM MILK | BOURNVITA | HORLICKS 150
 Saffron and almond-infused sweetened milk.
COLD COFFEE 85
 Smooth chilled coffee served over ice.
COLD COFFEE WITH ICE CREAM 110
 Creamy cold coffee topped with a scoop of vanilla ice cream.
CANNED JUICE (GLASS) 105
 Served chilled from premium canned brands.
FRESH SEASONAL JUICE (GLASS) 140
 Freshly extracted juice from seasonal fruits.
LASSI (SWEET | SALTED) 80
 Whisk curd with water, sweet or salty flavoring
BUTTERMILK (PLAIN | MASALA) 55 | 60
 Thick yogurt-based drink, sweetened or salted.
SOFT DRINK (CAN | GLASS) 70 | 40
 Chilled aerated beverage of your choice.
FRESH LIME WATER (SWEET | SALTED) 40
 Simple, refreshing lemon drink with your choice of taste.
FRESH LIME SODA (SWEET | SALTED) 55
 Sparkling soda with lemon and sugar or salt.
PACKAGED DRINKING WATER | SMART WATER 20
 Pure, sealed drinking water bottle.

Shakes

- VANILLA | STRAWBERRY MILKSHAKE** 145 | 155
 Classic creamy shake blended with rich vanilla ice cream.
CHOCOLATE | BUTTERSCOTCH MILKSHAKE 145
 Smooth and indulgent chocolate-flavored milkshake.
MANGO | BANANA MILKSHAKE 150 | 155
 Thick and fruity shake made from ripe mango pulp.
APPLE MILKSHAKE 160
 Light and refreshing shake made with fresh apple.
OREO MILKSHAKE | DRY FRUIT MILKSHAKE 210 | 180
 Creamy Chocolate Shake Blended With Oreo Cookies.

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Mocktails

MANGO DELIGHT Shake mango pulp, milk & a scoop of vanilla ice cream.	175
VIRGIN MARY Mix tomato juice, lemon juice, tabasco & worcestershire sauce.	165
VIRGIN PIÑA COLADA A refreshing blend of pineapple juice and coconut cream, served chilled and alcohol-free.	160
VIRGIN MOJITO Muddle mint & lime, add soda & sugar over ice.	150
VIRGIN LEMONADE Mix lemon juice, sugar syrup & chilled water.	140
ROSE LEMONADE Add rose syrup to lemonade with a touch of soda.	145
GREEN LEMONADE A refreshing citrus drink blended with mint and served chilled.	145
ORANGE BLOSSOM Mix orange juice with grenadine & a splash of soda.	175
PRETTY LADY A refreshing mocktail blended with fruity flavors and a hint of citrus, served chilled.	175
FRUIT PUNCH A chilled mix of tropical fruit juices and cream.	170
MICKEY MOUSE Blend coke with vanilla ice cream (ice cream float style)	125
LONG ISLAND ICED TEA Mix cola, lemon juice, and iced tea with lemon wedge.	145
GREEN APPLE COOLER Shake green apple syrup, lemon juice & soda over ice.	170
AAM KA PANNA Raw mango pulp and roasted cumin blended together	120
MASALA MINT COOLER spiced ment with soda	155
MASALA LEMONADE LAMON, SAGAR, CHAAT MASALA	145

Sandwiches & Rolls

VEG | NON VEG

BREAD TOAST WITH PRESERVES (4 PCS) Crisp toast served with butter and fruit preserves.	80
VEG SANDWICH (PLAIN GRILLED) Fresh vegetable sandwich served plain or grilled.	120 140
VEG CHEESE SANDWICH (PLAIN GRILLED) Loaded with veggies and melted cheese.	150 170
PANEER TIKKA KATHI ROLL Spiced paneer tikka wrapped in soft paratha.	190

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EGG SANDWICH (PLAIN GRILLED) Soft egg filling served plain or grilled to perfection.	130 150
CHICKEN SANDWICH (PLAIN GRILLED) Tender chicken sandwich with chef's seasoning.	175 190
CHILLI CHEESE TOAST Spicy melted cheese toast with green chilli topping.	190
CHICKEN TIKKA KATHI ROLL Juicy chicken tikka roll with flavorful masala.	225
MEEENA SPL. SANDWICH (VEG CHICKEN) Chef's special layered sandwich with signature flavors.	195 225

Appetizer's VEGETARIAN

CRISPY VEG WITH SPRING ONION Assorted vegetables lightly fried till crisp and tossed in a spiced sauce.	190
HONEY CHILLI POTATO Crispy potato tossed in sweet and spicy honey chilli sauce.	170
VEG CUTLET Golden-fried vegetable snack served with chutney.	100
VEG PAKODA Crispy assorted vegetables coated in spiced gram flour batter and deep-fried.	110
PANEER PAKODA (8 pcs) Cottage cheese fritters in spiced gram flour batter.	185
FRENCH FRIES Crisp, golden potato sticks seasoned to perfection.	80
VEG MANCHURIAN VEG 65 Indo-Chinese spiced fried veggie balls or crispy veg 65.	210
VEG BALLS IN HOT GARLIC SAUCE Fried vegetable balls tossed in spicy garlic sauce.	190
VEG MOMOS VEG SPRING ROLL (6 pcs) Steamed dumplings filled with seasoned vegetables.	125
BABY CORN CRISPY Golden-fried baby corn with a spicy coating.	200
CORN SALT & PEPPER Crispy corn tossed with salt, cracked pepper, and light seasonings.	250
PANEER CHILLI PANEER 65 DRY Cottage cheese tossed in chilli or spiced 65 masala.	225
PANEER MONGOLIAN Paneer tossed in rich oriental sauces.	290
PANEER SHANGHAI Crispy paneer tossed in a tangy, spicy Shanghai-style sauce.	270
PANEER SATAY Grilled paneer skewers marinated in spicy peanut sauce.	250
MUSHROOM SALT & PEPPER Stir-fried mushrooms seasoned with salt and pepper.	210

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Appetizer's

NON VEGETARIAN

CHICKEN CHILLI DRY Tender chicken tossed with spicy Indo-Chinese sauces and bell peppers.	270
CHICKEN 65 DRY South Indian-style deep-fried chicken with curry leaves and aromatic spices.	265
CHICKEN BBQ Succulent chicken marinated in a blend of spices and herbs. Slow-grilled to perfection and finished with a rich, smoky barbecue glaze.	300
CHICKEN CRISPY WITH SPRING ONION Crunchy fried chicken tossed with spring onion and garlic sauce.	275
CHICKEN MOMOS Steamed dumplings filled with minced chicken and light seasoning.	150
CHICKEN SPRING ROLL Crispy rolls filled with seasoned minced chicken and vegetables.	150
CHICKEN LOLLIPOP Deep-fried chicken wings marinated with spicy red masala.	295
CHICKEN CUTLET (2PCS.) Crispy fried chicken patties served with chutney.	260
BHUNA CHICKEN WITH CAPSICUM Pepper-spiced chicken cooked with capsicum.	375
MUTTON GHEE ROAST PEPPER FRY Mutton cooked in ghee and roasted spices or pepper-rich gravy.	350
PRAWNS HS GARLIC DRY Fresh prawns stir-fried over high heat with crushed black pepper & roasted cumin. Finished with garlic, herbs, and aromatic spices	415
PRAWNS SALT & PEPPER (4 pcs) Stir-fried prawns with black pepper, garlic, and chilli flakes.	415
FISH FINGER Golden-fried fish fillets served with tartar sauce and fries.	410
Fish Chilli Crispy fried fish tossed with onions and capsicum. Finished in a bold, spicy chilli sauce.	425
Amritsari Fish Traditional Amritsari-style fish coated in spiced batter. Crisp-fried and served with lemon and mokka pyaaz.	385
Tawa Fry Fish Basa fish marinated with chilli, garlic, and lemon. Shallow-fried on tawa until golden and crisp.	380
Egg 65 Deep-fried eggs tossed in a tangy, spicy sauce. Finished with curry leaves and aromatic seasonings.	165

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Soup Bowl

VEGETARIAN

CREAM OF TOMATO SPINACH SOUP Rich creamy blend of tomato or spinach.	140
CREAM OF VEG Smooth vegetable or mushroom-based creamy soup.	140
MUSHROOM SOUP A creamy, comforting soup made with fresh mushrooms and mild seasonings.	150
CREAM OF MINESTRONE SOUP Italian-style mixed vegetable soup with herbs.	160
VEG LEMON CORIANDER SOUP Light, tangy soup with lemon and fresh coriander.	140
VEG CLEAR SOUP Simple clear broth with seasonal vegetables.	120
VEG SWEET CORN HOT & SOUR SOUP Choice of sweet corn or spicy-tangy hot & sour.	140
VEG MANCHOW Spicy Indo-Chinese vegetable soup topped with crispy noodles.	145
WONTON SOUP Clear, flavorful broth with vegetable-filled wontons.	155
VEG TALUMEIN TOM YUM SOUP Classic noodle soup or Thai-style spicy lemongrass broth.	145
TOM YUM SOUP Hot and sour Thai soup flavored with lemongrass and herbs.	150
Dhaniya Tamatar Ka Shorba Light tomato and coriander soup with Indian spices.	140
CHEF'S SPECIAL SOUP Signature soup of the day crafted by our chef.	160

Soup Bowl

NON - VEGETARIAN

CREAM OF CHICKEN SOUP Smooth creamy chicken soup with mild spices.	160
CHICKEN CLEAR SOUP Light clear broth with tender chicken and veggies.	135
CHICKEN SWEET CORN HOT & SOUR SOUP Classic choice of creamy sweet corn or spicy tangy hot & sour.	160
CHICKEN MANCHOW TALUMEIN SOUP Spicy Indo-Chinese soup or noodle-based chicken broth.	165
CHICKEN TOM YUM Thai spicy lemongrass or rich Chinese-style soup.	165 170
LUNG FUNG SOUP	170

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MURGH YAKHNI SOUP Traditional North Indian chicken broth with aromatic spices.	170
WHITE PEPPER CHICKEN SOUP Slow-simmered chicken soup with a hint of white pepper.	160
CRAB MEAT SEAFOOD SOUP Fresh crab or mixed seafood soup with oriental flavors.	265 280
CHEF'S SPECIAL CHICKEN SOUP Signature chicken soup prepared by our chef.	180

Tandoori Grill

VEGETARIAN

PANEER TIKKA MULTANI Cottage cheese marinated in mustard, turmeric & white pepper yogurt.	260
LAHORI PANEER TIKKA Marinated paneer grilled with Lahori spices for a smoky, flavorful taste.	260
ANGARA PANEER TIKKA Spicy tandoori paneer with Punjabi spices & red chilli paste.	275
PUDINA PANEER TIKKA Paneer marinated in mint-coriander chutney & stuffed with achari spice.	260
PANEER CORN SEEKH Paneer and corn seekh kabab blended with fresh herbs.	290
TANDOORI GOBHI Cauliflower marinated in spiced yogurt & cooked in clay oven.	275
STUFFED TANDOORI ALOO Potato stuffed with cottage cheese & nuts, roasted in tandoor.	240
ACHARI MUSHROOM Barbequed mushrooms flavored with mustard & pickling spices.	360
SARSON BROCCOLI Broccoli grilled with chilli-mustard seasoning, charred to perfection.	310
SPECIAL MALAI BROCCOLI Broccoli marinated in rich cream and chef's special spices, cooked in clay oven.	320
DAHI KE KABAB Soft hung-curd patties blended with mild spices and shallow-fried.	310
SIGNATURE VEGGIE PLATTERS A mixed platter of grilled paneer tikka, baby corn seekh kabab, stuffed tandoori aloo	715

Tandoori Grill

NON VEGETARIAN

CHICKEN TIKKA (8 pcs) Tandoori-spiced grilled chicken with black pepper, nutmeg, and cinnamon.	275
ACHARI MURG TIKKA Chicken kebabs marinated in Amritsari pickling spices, cooked in tandoor.	385
MURG RESHMI KABAB Soft chicken kebabs marinated in cream and yoghurt, flavoured	385
CHICKEN TANGRI KABAB (2pcs)	325

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Juicy chicken drumsticks marinated in yogurt, spices & herbs	
PUDINA GRILLED CHICKEN Grilled chicken infused with fresh mint and 17-spice kebab masala.	270
TANDOORI CHICKEN (HALF FULL) Rustic Tandoori Chicken With Yogurt And Kashmiri Chilli.	250 500
CHICKEN TANDOORI PLATTER A generous assortment of tandoori-marinated chicken pieces, char-grilled	425
MUTTON BIHARI KABAB Tender mutton strips marinated in traditional Bihari spices and slow-grilled to melt	350
MUTTON GALOUTI KABAB (4 pcs) Finely minced mutton seasoned with aromatic spices, pan-seared for a soft, delicate texture.	300
MUTTON SHEEK KABAB Minced mutton skewers with hand-pounded spices, coriander, and long pepper.	350
AJWAINI PRAWNS TIKKA Prawns marinated with carom seeds and roasted in tandoor	425
NIMBU KA JHINGA Tandoori prawns with a tangy lemon twist.	425
FISH TIKKA Succulent fish cubes marinated in spices and grilled to perfection	280
THE JUST CHICKEN GRILL PLATTERS A mix of creamy reshmi tikka and chicken tenders balanced with spicy tandoori murg tikka and pudina chicken tikka.	850

Salad, Papad & Raita

CUCUMBER SALAD Fresh sliced cucumbers lightly seasoned and served chilled.	60
GREEN SALAD ONION SALAD Fresh greens or sliced onions served with light seasoning and lemon.	45
RUSSIAN SALAD (VEG NON-VEG) Creamy salad made with mixed vegetables or chicken in mayonnaise dressing.	130 145
FRUIT SALAD Fresh seasonal fruits served in a light creamy or fresh style.	120
BOONDI RAITA Spiced yogurt mixed with crispy boondi.	90
PLAIN CURD Fresh chilled curd.	55
JEERA RAITA ONION RAITA Yogurt tempered with roasted cumin seeds.	90
CUCUMBER RAITA FRUIT RAITA Fresh cucumber blended with seasoned yogurt.	110 125
DAHI VADA Soft lentil dumplings soaked in yogurt and topped with mild spices.	150
PAPAD (ROASTED FRIED) Crispy thin lentil wafers served plain.	30 40
MASALA PAPAD (ROASTED FRIED) Papad topped with spiced onion, tomato, and herbs.	40 50

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Main Course

Curries

VEGETARIAN

PANEER DO PYAZA Paneer tossed with double onions or cooked in a rich, spiced masala gravy.	255
PANEER MASALA Soft paneer cubes cooked in a rich, spiced onion-tomato gravy.	370
PANEER BUTTER MASALA Soft paneer simmered in a smooth, creamy tomato-butter gravy.	245
PANEER TIKKA MASALA Grilled paneer cubes cooked in a spiced tomato gravy or mild, creamy Afghani sauce.	300
PANEER AFGHANI	
PANEER KADHAI PANEER HANDI Paneer cooked with onions, capsicum, and aromatic Indian spices.	250
PANEER MAKKHANWALA Cottage cheese cooked in a rich, buttery tomato-based gravy.	375
PANEER CHATPATA Paneer cooked in a tangy, spicy gravy with a chatpata flavor.	265
PANEER LABABDAR Grilled paneer simmered in a creamy, mildly spiced tomato gravy.	275
PANEER KOLHAPURI Paneer cooked in a fiery Kolhapuri-style spicy masala.	360
SHAHI PANEER (RED WHITE) Paneer prepared in royal-style creamy tomato or cashew-based gravy.	350
PANEER PUNJABI Paneer cooked in a bold, spicy onion-tomato Punjabi masala.	345
MUSHROOM DO PYAZA Mushrooms cooked with double onions in a mildly spiced, flavorful gravy.	190
MUSHROOM MASALA	190
MUSHROOM MATAR MASALA Fresh mushrooms and green peas cooked in a rich, spiced onion-tomato gravy.	190
MUSHROOM BUTTER MASALA Mushrooms simmered in buttery, flavorful gravy.	375
MUSHROOM KADHAI Mushrooms cooked with bell peppers and Indian spices.	370
MUSHROOM HANDI	
BABY CORN MASALA Baby corn simmered in a smooth, mildly spiced onion-tomato gravy.	225
GREEN PEAS MASALA Green peas cooked in a thick, traditional masala-style spiced gravy.	195
NAVRATAN KORMA	335

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Mixed vegetables and dry fruits cooked in rich creamy gravy.	
MIX VEGETABLES	225
Seasonal vegetables cooked in a mildly spiced onion-tomato gravy.	
VEG KOFTA	175
Seasonal vegetables stir-fried with spices in a dry bhujia style.	
VEG AWADHI KOFTA	295
Vegetable dumplings simmered in royal Awadhi-style gravy.	
MALAI KOFTA	270
Soft paneer dumplings simmered in smooth buttery gravy.	
SABZI DEEWANI HANDI	295
Mixed vegetables cooked in rich cashew-based gravy.	
STUFFED TOMATO	175
Tomatoes stuffed with spiced vegetable filling and cooked in light gravy.	
STUFFED CAPSICUM	185
Capsicum stuffed with seasoned vegetables and gently cooked in masala.	
ALOO DUM KASHMIRI	190
Baby potatoes simmered in a rich, aromatic yogurt-based Kashmiri gravy.	
ALOO DUM BANARASI	190
Potatoes cooked in a traditional Banarasi-style spicy onion-tomato masala.	
ALOO DUM MASALA	175
Potatoes tossed in a thick, flavorful masala gravy with blended spices.	
ALOO MATAR CURRY	170
Potatoes and green peas cooked together in a lightly spiced curry gravy.	
VEG BHUJIA (Seasonal)	120
vegetables sautéed with traditional spices in a dry preparation.	
BHINDI MASALA	250
Crispy okra cooked with onions and flavorful spices.	

Dal Delicious

DAL FRY Cooked lentils sautéed with onions, tomatoes, and mild spices.	90
DAL FRY WITH BUTTER Yellow lentils slow-cooked with onions, tomatoes, and mild spices.	125
DAL TADKA Yellow lentils tempered with garlic, cumin seeds, and red chilli.	110
DAL MAKHANI Creamy black lentils slow-cooked with butter and aromatic spices.	225
YELLOW DAL Simple yellow lentils cooked with light seasoning and mild spices.	125
DAL RAJMA Mixed lentils and kidney beans cooked in a spiced onion-tomato gravy.	225
DAL KHICHDI Comfort-style rice and lentils cooked together with mild spices.	110

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Main Course

Curries

NON VEGETARIAN

CHICKEN DO PYAZA CHICKEN MASALA	275
Chicken cooked with double onions or in a rich spiced onion-tomato gravy.	
CHICKEN KADHAI CHICKEN HANDI	275
Chicken cooked with capsicum, onions, and aromatic Indian spices.	
CHICKEN PUNJABI	375 390
Authentic Punjabi-style chicken with bold, rustic masala flavors.	
CHICKEN LAHORI	390
Tender chicken cooked in rich Lahori-style spices with a smoky, robust flavor.	
CHICKEN DEHATI	270
Desi village-style chicken cooked in coarse spices and thick gravy.	
CHICKEN KALI MIRCH	290
Chicken cooked in mildly spicy black pepper gravy.	
CHICKEN ISTEW	260
Lightly spiced chicken cooked in a mild, comforting stew-style gravy.	
CHICKEN RARA	375
Chicken cooked with spiced minced meat in a thick masala gravy.	
BUTTER CHICKEN (B L)	395
Classic creamy tomato-based curry with tender chicken and butter.	
BUTTER CHICKEN BONE (H F)	395 780
Tandoori chicken pieces simmered in creamy tomato-butter gravy.	
CHICKEN TIKKA MASALA	375
Tandoor-grilled chicken tikka cooked in rich spiced tomato gravy.	
HAVELI KI TANGRI (H F)	395 760
Juicy chicken drumsticks marinated and cooked in royal haveli spices.	
MUTTON ROGAN JOSH (4 pcs)	300
Tender mutton cooked in aromatic Kashmiri-style gravy with rich spices.	
MUTTON BHUNA (4 pcs)	290
Slow-cooked mutton in thick, semi-dry onion-based masala.	
MUTTON ISTEW (4 pcs) MUTTON MASALA	270
Lightly spiced mutton cooked in a mild, comforting stew-style gravy.	
MUTTON DO PYAZA	290
Mutton cooked with double onions in a rich, flavorful masala.	
MUTTON AAHUNA	310
Rustic village-style mutton cooked in coarse spices and thick gravy.	
MUTTON KALI MIRCH	300
Mutton cooked in mildly spicy black pepper-based gravy.	
EGG CURRY (2pcs)	110
Boiled eggs simmered in a classic desi onion-tomato gravy with aromatic spices.	

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EGG MASALA	110
Boiled eggs simmered in a rich, spiced onion-tomato gravy.	
EGG DO PYAZA (2pcs)	115
Boiled eggs cooked with double the onions in a mildly spiced, rich tomato gravy.	
EGG BUTTER MASALA	120
Boiled eggs cooked in a creamy, mildly sweet tomato-butter gravy with a rich finish.	

Roti | Naan

TAWA ROTI	10
Classic roti cooked on a flat tawa.	
TANDOORI ROTI	18
Soft whole wheat roti baked in a clay tandoor.	
MISSI ROTI	40
Spiced gram flour roti with herbs.	
PLAIN NAAN	40
Soft leavened bread baked in the tandoor.	
BUTTER NAAN	45
Tandoor-baked naan finished with butter.	
LACHHA PARATHA	40
Layered whole wheat paratha cooked till crisp.	
VEG STUFFED KULCHA	75
Kulcha stuffed with seasoned mixed vegetables.	
PANEER KULCHA	80
Kulcha stuffed with spiced paneer filling.	

Rice | Biryani

STEAM RICE	100
Plain steamed fragrant rice.	
JEERA RICE	120
Fragrant basmati rice tempered with cumin seeds and ghee.	
NAVRATAN PULAO	200
Fragrant basmati rice cooked with mixed vegetables, dry fruits, and mild spices.	
VEGETABLE PULAO PEAS PULAO	160
Basmati rice cooked with seasonal vegetables and whole spices.	
VEG BIRYANI	150
Layered basmati rice cooked with spiced vegetables and herbs.	
PANEER BIRYANI	195
Fragrant basmati rice layered with marinated paneer and spices.	
CHICKEN BIRYANI	210
Classic chicken biryani cooked with aromatic basmati rice and spices.	
CHICKEN HANDI BIRYANI	225
Rich chicken biryani cooked in handi style with robust masala.	
CHICKEN DUM BIRYANI	225
Slow-cooked dum-style biryani sealed for rich aroma and flavor.	

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Classic Oriental Cuisine

Fried Rice

VEG | NON-VEG

VEG FRIED RICE Classic vegetable fried rice.	140
VEG SCHEZWAN FRIED RICE Stir-fried rice tossed with mixed vegetables and spicy Schezwan sauce.	160
GINGER GARLIC FRIED RICE Fragrant rice stir-fried with fresh ginger, garlic, and light seasonings.	150
GOLDEN ONION FRIED RICE Rice sautéed with caramelized golden onions and aromatic spices.	160
CHICKEN FRIED RICE Chicken tossed in fried rice.	270
MIX FRIED RICE Stir-fried rice tossed with mixed vegetables, sauces, and aromatic seasonings.	340
CHICKEN SCHEZWAN FRIED RICE Triple-flavored spicy chicken rice.	290
CHICKEN TRIPLE SCHEZWAN FRIED RICE Triple-flavored spicy chicken rice.	310
HONG KONG FRIED RICE Chicken with mixed vegetables in rice.	285
EGG FRIED RICE Combination of veg and chicken fried rice.	195
SEAFOOD FRIED RICE Wok-tossed rice cooked with fresh seafood, vegetables, and flavorful sauces.	340

Noodles

VEG | NON VEG

VEG HAKKA NOODLES Stir-fried noodles with veggies.	190
VEG SCHEZWAN NOODLES Spicy Schezwan-style veg noodles.	210
VEG SINGAPORE NOODLES Stir-fried noodles tossed with vegetables and spicy curry flavor.	210
CHICKEN NOODLES Stir-fried noodles with chicken.	235
CHICKEN SCHEZWAN NOODLES Spicy Schezwan-style chicken noodles.	230
SINGAPORE NOODLES MIX HAKKA NOODLES Stir-fried hakka noodles tossed with mixed vegetables, sauces, and aromatic seasonings.	275

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Chopsuey

VEG CHINESE CHOPSUEY Mixed veg in thick Chinese gravy.	245
VEG AMERICAN CHOPSUEY Western-style vegetable chopsuey.	255
CHICKEN CHINESE CHOPSUEY Curried chicken noodles.	295
CHICKEN AMERICAN CHOPSUEY Chicken with vegetables in Western-style sauce.	310

Sizzling Sizzlers

VEG | NON VEG

INDIAN SIZZLER VEG NON VEG Veggies on sizzling platter with Indian spices.	385 425
CHINESE SIZZLER VEG NON VEG Stir-fried vegetables with oriental sauces.	375 450
CONTINENTAL SIZZLER VEG NON VEG Veggies served with continental flavors.	410 495

Desserts

GULAB JAMUN RASGULLA Soft milk dumplings in sugar syrup.	80
CHOICE OF ICE CREAM FLAVOR Vanilla, Strawberry, Chocolate, Butter Scotch, Mango.	125
GAJAR KA HALWA Traditional slow-cooked carrot dessert made with milk, ghee, and dry fruits.	160
AMERICAN BANANA SPLIT Banana with ice cream and chocolate.	210
SIZZLING BROWNIE WITH ICE CREAM Warm brownie served on sizzling plate with ice cream.	175

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