



Standard Menu

Price: ₹1,200

BEVERAGES

Mineral Water Bottle 250 ML

Aerated Drinks: Cola/Orange/Lime

MOCKTAILS, JUICES & MILKSHAKES

(ANY 3)

Strawberry Delight

(Strawberry Syrup with pineapple & Orange Flavor)

Black Currant

(Chef made Grapes Syrup, Mint, Fresh Lime, Ice, and Soda)

Banana Bonkers

(Puree Banana combines with grapefruit juice, lemon sherbet & crushed ice)

Mojitos

(Lime Sherbet mixed with chopped mint leaves and club soda)

Watermelon Fizz

(Nutritious Mocktail with the power of coconut water & watermelon)

Raspberry Lime Rickey

(A refreshing drink with a combination of raspberry syrup & carbonated water)

Milkshakes (Any 3)

Chocolate Blend

(Mouth watering chocolate blended with cold milk & Ice Cream)

Exotic Pan Shots

(Refreshing pan flavour mixed with cold milk & Ice Cream)

Vanilla Cooler Shake

(Vanilla Syrup with Cold milk and Ice Cream from the deck of the kitchen)

Fruity pebble Milk Shake

(Served chilled with a splash of milk & Vanilla Ice Cream)

Juices & Appetizers,

Mix Juice, Jal Jeera

Soup

Veg Sweet Corn, Tomato Soup

Purani Delhi ki Khatti Methi Chaat

Gol Gappe (3 types of water), Bhalla Papdi (Most popular served with sweetening yogurt), Chowmeen, Aloo Tikki (Crispy potato patty served with different toppings), Patile Waley Matar Kulche (Boiled matar served with butter & kulcha), Moong Dal Ka Chilla (Lentil Pancakes with different stuffing) and Dry fruit Chaat

South India Special

Plain Dosa

Masala Dosa

Idli Sambhar

Sambhar Vada

Served with Coconut Chutney

Starters

Paneer Shashlik

(Chunks of paneer marinated in spices & fried)

Stuffed Tandoori Aloo Tikka

(Potato Marinated in spices & stuffed with paneer in a tandoor)

Hara Bhara Kabab

(Spinach mixed with potato & Fried)

French Fries

(Potato Wedges fried & served with ketchup)

Veg Cutlet

Ritumbhara Resort

Potli Samosa

Spring Roll

Honey Chilly Potato

Chilly Gobhi

Aloo Roll

Mushroom Tikka Masala

(Seasonal Mushroom marinated in yoghurt dressing & Indian Spices cooked in chargrilled)

Live Pasta Station

Exotic Fresh Fruit Counter

Indian Fruits (Any 5)

WaterMelon

Papaya

Rani Pineapple

Guava

Chikoo

Black Grapes

Imported Fruits (Any 5)

Kiwi

Sarda

Globe Grapes

Mango

Strawberry

Tamarind

Apple

Rushbhari

Main Course

Ritumbhara Resort

Dal Makhani

(Black Urad Beans simmered in creamy gravy sautéed with tomato onion & mild spices)

Dal Fry,

Paneer Lababdar (Butter-sauteed onion & various other spices cooked in tangy tomato gravy compliments the taste of paneer)

Malai Kofta

(Tossed kofta with Saffron Gravy & Aromatic herbs & spices)

Kashmiri Dum Aloo

Kadhai Paneer

Kadi Pakora with jeera Rice

Rajma

Makhmali Kofta (Spinach Kofta Balls fried & simmered in Spicy Gravy)

Tawa Vegetable

Chinese

Veg Fried Rice

Veg Manchurian Gravy

Punjab Ki Rasoi

Sarson Ka Saag & Makke Di Roti (Seasonal)

With gur and butter

Dahi & Raita (Any 1)

Veg Raita

Pineapple Raita

Boondi Raita

Tandoor Special

Plain Nan

Butter Nan

Tandoori Roti

Ritumbhara Resort

Missi Roti

Stuff Naan

Khasta Roti

Lacha paratha

Ghar Ke Tava Se

Tava Roti

Salad Station

7-8 types of salad, APC(Achar, Papad and Chutney)

Dessert

Cold Zone

Stick Kulfi

Variety Of Ice Cream

Spongy Rasgulla

Pastry

Pineapple

Chocolate

Hot Zone

Moong Dal Ka Halwa

Doodh Jalebi

Kesari Gulab Jamun

Gajar Ka Halwa

Pheron Pe

Hot Coffee