



## Ambar - fine dine

Price: ₹1,500

BREAKFAST CONTINENTAL Cheese Omelette ..... 230 Masala Omelette ..... 180 Scrambled Eggs ..... 160  
Boiled Eggs ..... 120 French Toast ..... 210 Toast ..... 140 Cheese Sandwich ..... 210 Tomato Sandwich ..... 180  
Tomato and Cucumber Sandwich ..... 220 Chicken Sandwich ..... 240 Masala Sandwich ..... 220  
(Plain/Butter/Jam/Nutella) NON-VEGETARIAN CONTAINS EGG

Porridge ..... 180 Masala Porridge (Dalia) ..... 210 Oats ..... 210 Milk Cornflakes ..... 180 Milk Choccos ..... 180 Milk  
Muesli ..... 180 Sautéed Vegetables ..... 210 Sausages ..... 280 Masala Maggie ..... 130 Freshly Cut Fruits ..... 280  
(Milk/Masala) Steamed, Sautéed, Herbed NON-VEGETARIAN CONTAINS EGG

BREAKFAST INDIAN Kanda Poha ..... 180 Upma ..... 210 Sabudana Khichdi ..... 240 Vermicelli ..... 180 Aloo Puri  
..... 230 Plain Paratha ..... 210 Stuffed Paratha ..... 220 Served with pickle and curd. (Aloo/Paneer/Gobhi/Cheese)  
Served with pickle and curd. Lemon/Tomato Rice ..... 220 Idli/Vada Sambar ..... 220 Dosa ..... 260 (Masala/Plain)  
Served with sambar and two types of chutney. Uttapam (Onion/Mix Veg) Served with sambar and two types of  
chutney. .... 260

SOUPS & SALADS Cream of Mushroom Soup ..... 295 Creamy Tomato Soup ..... 275 Broccoli & Almond Soup  
..... 295 Mediterranean Chickpea Salad ..... 295 Greek Salad ..... 295 Mixed mushroom blend with the goodness  
of cream for a light and flavourful soup. Classic creamy tomato soup with crispy croutons. Healthy and rich  
creamy broth of broccoli and almond soothing your palate. Baby chickpea, corn, English cucumber, bell  
peppers, pomegranate, onions, olives, parsley, mint, coriander, crumbled feta with a side of falafel and  
hummus. Cucumber, onion, tomato, olives, feta cheese tossed in lime juice, balsamic vinegar, olive oil and  
herbs.

SMALL PLATES Hummus & Pita ..... 395 New York Style Fries ..... 345 Pull Apart Bread Garlic ..... 325 Pav  
Bhaji Fondue ..... 395 Fully Loaded Nachos ..... 415 Mezze Platter ..... 425 Honey Chilli Potatoes ..... 280 Arabic  
hummus with pita bread. Crinkle cut fries topped with our secret sauce. Tear and share style garlic bread  
stuffed with herbed butter and cheese. Street style tawa-cooked vegetable with a swiss twist served with  
seasoned pav. Cheese loaded nachos topped with beans, peppers and corn. Herbed labneh, hummus olives,  
tabbouleh salad, muhammara falafel, aioli lavash and pita bread. Fried chilli potato fingers tossed in a sesame  
honey chilli sauce that's sweet and spicy and will give you sticky fingers that you'll be licking clean!

LARGE PLATES Enchilada ..... 375 Lasagne ..... 355 Burrito Bowl ..... 425 Veg Hakka Noodle ..... 300 Veg  
Manchurian with Fried Rice ..... 425 Corn tortilla stuffed with exotic vegetable and mixed beans topped with a  
Mexican spicy tomato sauce, cheese and baked. Homemade layered pasta and vegetables baked with tomato  
and bechamel sauce. Cilantro and paprika rice topped with refried beans, grated cheese, salad veggies and  
sour cream. Refined flour noodles tossed with vegetables and seasoning. Manchurian balls simmered in thick  
soya chilli gravy served with vegetable fried rice. Chilli Paneer ..... 320 Cubes of fried crispy paneer tossed in a  
spicy sauce made with soy sauce, vinegar and chilli sauce. Goes well with rice or noodles or can be had as an  
appetizer.

### PIZZA & PASTA

Chef's Special Pizza ..... 450 Margherita Pizza ..... 410 Tandoori Paneer Pizza ..... 490 Arrabbiata Pasta\* ..... 425 Alfredo Pasta\* ..... 425 Rose Pasta\* ..... 425 Pesto Pasta\* (Dry/Creamy) ..... 445 Risotto Verde Pasta\* ..... 525 Seasonal Exotic vegetable pizza. Fresh tomato sauce, mozzarella and basil leaves. Onion, capsicum, tandoori paneer, green chilli and mozzarella. Spicy arrabbiata sauce with garden fresh vegetables. Cheesy bechamel sauce with broccoli and mushrooms. Tomato and bechamel sauce with broccoli, tomato, herbs and parmesan. Pasta tossed in fresh basil pesto, topped with parmesan shavings. Creamed spinach, broccoli, zucchini, herbs cooked with arborio rice and finished with parmesan. \*CHOICE OF PENNE, SPAGHETTI OR FUSILLI PASTA

ADD- ONS French Fries ..... 175 Garlic Bread ..... 155 Garlic Bread with Cheese ..... 225 Masala Peanut ..... 195 Masala Papad ..... 125 Sautéed Vegetable ..... 350 Sautéed Mushroom ..... 375 Extra Topping (Pizza/Pasta) ..... 75 Extra Pita Per Piece ..... 30 Extra Cheese ..... 125 Extra Fondue Bread ..... 155 Extra Guacamole ..... 100

## STARTERS

Tandoori Kebab Platter ..... 460 Dahi ke Kebab ..... 355 Hara Bhara Kebab ..... 325 Stuffed Tandoori Mushroom ..... 345 Chaat Papdi ..... 325 Dahi ke kebab, hara bhara kebab, paneer tikka, soya chaap. Hungcurd and cottage pattie balanced with indian spices, seasoning, crumbed and deep fried. Fresh beans, carrot, cauliflower, green peas, spinach, cottage cheese, potato and mint pattie crumbed and deep fried. Mushrooms stuffed with cheese, marinated and cooked in the tandoor. Served with mint chutney. Crispy fried flour crackers topped with an array of tangy and spicy chutneys, cool yoghurt, cooked chickpeas, boiled potatoes, and spices.

## MAINS

Palak Khichdi ..... 375 Dal Baati ..... 525 Stuffed Papad ki Sabzi ..... 355 Rice, lentil and spinach cooked and tempered with cumin. Served with onion raita. A famous Rajasthani delicacy of dal (lentils) and baati (hard wheat balls). Dal is prepared using a mix of tuvar dal, chana dal, moong dal, moth dal and urad dal, while the baati is baked and then dipped in ghee. Served with a chutney made from red chillies and garlic and dollops of ghee. Papad rolls stuffed with marinated cottage cheese simmered in a thick red tomato gravy. Malai Kofta in White or Red Gravy ..... 375 Herbed ricotta and dry fruits filled kofta in a choice of white or red gravy. Dual Kofta ..... 325 Methi Malai Matar ..... 375 Gobi Matar Masala ..... 325 Vegetable and ricotta filled kofta in half and half gravy. A mildly sweet and creamy North Indian curry recipe made with fenugreek leaves, peas and cream. Classic North Indian recipe prepared with cauliflower and peas, cooked in aromatic Indian spices.

Paneer Butter Masala ..... 330 Paneer Lababdar ..... 360 Palak Paneer ..... 330 Kadhai Paneer ..... 380 Mattar Paneer ..... 320 Rajma ..... 310 Choley ..... 310 Cubes of fresh cottage cheese in a rich tomato gravy tempered with butter and Indian spices. Cubes of fresh cottage cheese in a rich tomato and onion gravy tempered with cream and Indian spices. Cubes of fresh cottage cheese in a rich spinach and onion gravy tempered with Indian spices. Bell pepper, onion and cottage cheese cooked with whole spices in a spicy tomato based gravy. Peas and Indian cottage cheese simmered in a tomato-based sauce and spiced with garam masala. A power house of protein and mouthful of flavours. Red kidney beans cooked in a thick gravy with whole spices. Chickpeas cooked to perfection with various spices, onions, tomatoes and herbs.

Mushroom Matar Masala ..... 375 Mix Vegetable (Gravy/Dry) ..... 355 Bhindi Masala ..... 325 Corn Palak ..... 310 Bharwan Sabji ..... 325 Dum Aloo Kashmiri ..... 325 Jeera Aloo ..... 250 Dal Makhani ..... 290 Dal Tadka ..... 280 A perfect balance of mushroom and green peas in yellow gravy. Medley of vegetables served dry or simmered in spicy and creamy onion tomato gravy. Staple Indian dish made with pan fried okra, whole and ground spices, herbs, onions and tomatoes. Rich, saucy dish that's made with fresh spinach and sweet corn. It is lightly spiced and perfectly creamy. Stuffed capsicum, tomato, bhindi, onion and brinjal. Stuffed potatoes in a Kashmiri style red gravy. Diced potatoes tempered with cumin seeds, onion, tomato and coriander. Mixed black lentils cooked traditionally and finished with butter and cream. Yellow dal tempered with garlic, Indian herbs and spices.

# Ratan Villas Sariska

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Butter Chicken ..... 450 Kadhai Chicken ..... 430 Chicken Curry ..... 430 Chicken Lababdar ..... 450 Veg. Biryani ..... 410 Chicken Biryani ..... 480 Mutton Biryani ..... 550 Grilled chicken simmered in a spicy, aromatic, buttery and creamy tomato gravy. Delicious, spicy and flavourful dish made with chicken, onions, tomatoes, ginger, garlic and freshly ground spices. Chicken stewed in an onion and tomato based sauce, flavoured with ginger, garlic, tomato, chilli peppers and a variety of spices. Boneless chicken cooked in a tomato and onion based gravy with roasted garam masala and a touch of rich creamy sauce. Long grain fragrant basmati rice slowly cooked with some fresh veggies, herbs, and authentic biryani spices. Served with raita. Savoury chicken and long grain basmati rice cooked with saffron, cardamom, clove and bay leaf. Heavenly layers of chicken, rice, and aromatic spices that are steamed together. Served with raita. Rice dish made using long grain basmati rice layered with juicy, succulent, spicy mutton cooked with flavourful rice, herbs, and spices. Served with raita.

NON-VEGETARIAN CONTAINS EGG

## BREADS

Tandoori Roti ..... 40 Missi Roti ..... 69 Naan ..... 70 (Plain/Butter) Whole wheat bread cooked in a clay oven. Makai, whole wheat and chickpea flour bread with chopped onion, green chilli, cumin seeds and green coriander. (Plain/Butter/Garlic) Fermented refined flour bread cooked in a clay oven. Paratha (Lachha/ Pudina/ ChurChur) ..... 79 Layered whole wheat bread cooked in a clay oven and finished with butter, dry mint powder or chilli powder. Stuffed Tandoori Kulcha A crisp yet soft leavened bread stuffed with boiled and mashed potatoes and onions and spices. .... 95

## SIDES

Plain Curd ..... 180 Boondi Raita ..... 190 Special Raita ..... 225 (Mix Veg/Pineapple) Whipped yoghurt mixed with chopped cucumber, onion, tomato and seasoning. Green Salad ..... 130 Onion Salad ..... 80 Cucumber Salad ..... 80 Steamed Rice ..... 175 Rice Pulao ..... 210 Aromatic basmati rice steamed to perfection. (Jeera/Peas) Steamed basmati rice tempered with ghee and cumin seeds or green peas.

## DESSERTS

Sizzling Brownie with Ice Cream ..... 355 Brownie ..... 280 Fruit Custard ..... 280 Choice of Ice Cream ..... 150 Piping hot sizzling chocolate brownie with vanilla ice cream. The best comfort food for chocolate lovers. Made with rich chocolate that melts in your mouth. Chopped seasonal fruits mixed with a chilled custard sauce. (Vanilla/Chocolate/Coffee) I scream, you scream, we all scream for ice-cream. This universal favourite needs no description!! Gulab Jamun ..... 180 Gajrela ..... 250 Beloved Indian dessert consisting of fried balls of a dough made from milk solids and semolina, soaked with a sweet aromatic syrup spiced with green cardamom, rose water, saffron, and more. Traditional North Indian dessert made by simmering fresh grated carrots with full-fat milk, sugar and ghee. Delicately scented with cardamom powder and garnished with chopped nuts. Shahi Tukda ..... 250 A Mughlai dessert made with ghee fried bread, thickened and sweetened milk, saffron and nuts. Rasgulla ..... 210 Kesariya Kheer ..... 230 Sainvayian ..... 210 Ball-shaped dumplings of chhena and semolina dough, cooked in light sugar syrup made of sugar. A chilled dessert made from slow-cooked rice, milk and sugar. Flavoured with saffron, cardamom, raisins and various nuts. Slow-cooked vermicelli, milk and sugar. Flavoured with saffron, cardamom, raisins and a variety of dry fruits and nuts.

## BEVERAGES

Masala Tea ..... 80 Black/Green Tea ..... 90 Hot Coffee ..... 90 Cold Coffee ..... 180 Ginger Tea ..... 90 Tulsi Tea ..... 90 Fresh Fruit Juice ..... 180 Smoothie ..... 210 Lassi ..... 180 Lemonade ..... 120 Virgin Mojito ..... 190 Milkshakes ..... 210 Bottled Water ..... 50 Aerated Drinks ..... 70 (Chocolate/Vanilla/Banana/Mango/Strawberry) \*PRICE EXCLUSIVE OF TAXES

Ratan Villas Sariska [www.ratanvillas.in](http://www.ratanvillas.in)