



Gold menu

Aqua

Coke/Pepsi
Limca/Sprite
Fanta/Mirinda
Packaged Drinking Water Bottle

Shakes

Banana Shakes
Strawberry Shakes
Mango Shakes (Seasonal)

Mocktails

Mojito (Lemon chunks, brown sugar, mint leaves topped with soda.)
Float on Ice (Favourite mix juices, cream & grenadine syrup, Coke with vanilla ice cream)
Honey Moon (Honey, apple juice, orange juice, lime juice and crushed ice.)
Pineapple & Ginger Poll (Pineapple juice, ginger syrup & lime juice with ice.)
Shirley Temple (Passion fruit juice/syrup & pineapple juice, lime juice & soda water.)
Pink Women (Cranberry syrup, lime juice, sugar syrup topped with lime.)
Fresh Pineapple Cooler (Pineapple, lemon, orange juice & tamarind extract.)

Espresso Coffee

Fresh Fruits (5 Indian + 5 Imported)

(Chaat-Chatori) BTW

Gol Gappe (Panipuri is a common street snack in several regions of Indian subcontinent. In north India, it is known as golgappe. Main ingredients: flour, spiced water, potatoes, chickpeas.)
Gujia Bhalla (Stuffed lentil dumpling is hot served with green chutney, the whipped froth of milk & cream topped with chef spices.)
Agra Ki Tikki (The most famous hot delicacy of Agra. It is crispy potato ball deep fried on tawa, filled with mouth-watering stuffing. This snack is served with chutnies.)
Moong Dal Chilla (It is moong dal pancake stuffed with paneer and green coriander prepared in Agra style. This is protein packed crepes seasoned with green chutney and chaat masala.)
Pateela Matra with Kachori (It is popular low calorie food of north India. The white peas used are boiled & dried, prepared in large brass pot (pateela) served with chopped tomatoes, coriander, adraki lachha & kachori.)
Pao Bhaji (The most famous hot delicacy of Mumbai. Semi gravy mixed aloo subji with yellow butter & pao. Served with chopped onion.)

Veg Starters

Adraki Kali Mirch Paneer Tikka (Cubes of cottage cheese flavoured with ginger marination, black pepper

cooked in charcoal garnished with ginger julienne & black pepper.)

Aachari Tikka (Mixed of vegetables, flavoured with pickles masala.)

Stuffed Tandoori Aloo (Cottage cheese mashed and sauté with dry fruits stuffed in potatoes, chargrilled in skewers.)

French Fries (Bright golden crisp brown, thick fried potatoes)

Bar Be Que Mushrooms (Mushrooms stuffed with spinach & flavoured with ginger)

Veg Seekh Kebab (Delicious aromatic vegetable seekh kebabs are golden crispy brown on the outside with main ingredient French beans, carrots, gram flour, potatoes.)

Dahi Ke Kebab (Drained yogurt flattened flavoured with aniseeds powder & cumin seeds.)

Spring Roll (Mix Vegetable stuffed & deep fry)

Hara Bhara Kebab (A fine preparation of minced assorted seasonal vegetables layered & barbequed to its perfection.)

Malai Soya Chaap (Cubes of soya marinated in cream & yoghurt and chargrilled.)

Chilli Paneer (Red chilli paste by mixing red chilli powder, sugar and little water, thick batter of cornflour, pepper, salt, paneer cubes in deep fry.)

Chilly Honey Potato (Batter fried shredded potato tossed with bell peppers & honey.)

Soups

Tomato Tulsi Shorba (Tulsi seeds crackle away in hot ghee along with ginger, garlic added with some chilli powder, pinch of salt and basil leaves in tomato stock, simmer & served hot)

Vegetable Sweet Corn Soup (Sweet Corn Vegetable soup is an Indian Chinese soup prepared with cream style corn and mixed vegetables.)

Salads

Fresh Garden Green Salad (Seasonal fresh green salads sliced on the bed of ice and served with dressing of your choice.)

Mixed Lentil Chaat (Mixed lentils boiled and seasoned with chat masala and lemon juice.)

Aloo Channa Chaat (Boiled potatoes cut in small size & channa tossed in Indian spices & lemon juices.)

Pasta Salad (Mixed Pasta & exotic vegetables with thousand island dressing.)

Russian Salad (Mixed vegetable cubes & pineapple with mayonnaise dressing.)

Kimchi Salad (Chinese cabbage mixed with vinegar, tomato sauce & chilli paste.)

Sprout Salad (Sprouts with onion, coriander, lemon juice, salt & pepper on the bed of freeze lettuce.)

Greek Salad (Feta cheese, crispy lettuce, bell pepper, onion & tomato with oregano herb dressing.)

Tomato & Mozzarella Salad (Fresh tomato & mozzarella drizzled with balsamic pesto, oregano herb dressing.)

Along with

Pickles, chutneys, vinegar, onions, green chillies, dahi bhalle,

Plain curd, vegetable pudina raita.

The Crispiano Papads

Along with yoghurt we have different varieties of papad from Hapur:

Aloo Papad

Kali Mirch Papad

Kurdai Papad

Urad Dal Fry Papad

Khasta Papad

Mong Dal Dry Papad

Main Course

- Kadai Paneer (Indian Cottage cheese cooked in an Indian wok blended with green bell pepper, onion chunks and aromatic spices mixed together and stir fried in a high flame to get that incredible smoking flavour.)
Shahi Paneer (Chunks of cottage cheese seared in white gravy with Indian spices.)
Malai Kofta (Kofta made of cottage cheese stuffed with raisins, cashew nuts cooked in saffron gravy.)
Hing Dhaniya Ke Chatpatte Aloo (Small whole potato cooked with onion, coriander, bell pepper & tomato with Indian spices specially hing.)
Mix Veg (Mixed veg made by cooking a mixture of vegetables together in a traditional Indian onion-tomato gravy.)
Kadi Pakoda (Traditional Indian Kadi with mix Pakoda.)
Tadka Dal (Chana dal with butter tadka.)
Matar Makhana (Matar Makhana is rich and creamy gravy which prepared with puffed lotus seeds and green peas in gravy of tomato and onions.)
Dal Makhani (A delicacy black lentil simmered on light slow for over day/night with cream, tomato paste & topped with block of butter.)
Sarsoon Ka Saag-Seasonal (Boiled & fine chopped sarsoon with red chilly served with jaggery.)

Punjabi Dhaba

- Amritsari Cholley with Chur-Chur Naan with Chutney Chickpeas cooked in Amritsari spices kulcha stuffed with mashed potatoes, Punjabi spices served with hand crushed naan.

Chinese

- Vegetable Manchurian Gravy Manchurian balls with hot garlic, ginger sauce.
Fried Rice (Steamed rice fried with exotic vegetable on high flame.)
Pan Fried Hakka Noodles (Boiled noodles tossed with exotic vegetable on high flame.)

Main Course (South Indian)

- Plain Dosa
Uttapam
Masala Dosa
Coconut Chutney
Sambar Vada
Tomato Chutney
Sambar Idly

The Varieties of Raita

- Mix veg raita
Fresh fruit raita

The Bread Station

- Butter Naan (Made from fermented refined flour cooked in tandoor.)
Stuffed Naan (A Traditional naan bread stuffed with different stuffing.)
Khasta Roti (Oven baked whole wheat roti)
Missi Roti (Whole-grain wheat and legume unleavened bread cooked on a hot iron plate.)
Lachha Parantha (Flaky layered bread made with refined flour.)
Tawa Roti (Live)

Rice

Peas Pulao (Plain boiled steam rice with peas topping.)

Kabuli Biryani (Over day/night soak chickpeas cooked with basmati rice, cumin & Indian spices.)

Italian

Pasta with Two Different Types Of Sauces

Penne Cheese Sauce (Penne with your choice of vegetables, cream & parmesan cheese.)

Fusilli Arrabbiata (Fusilli with your choice of vegetables and spicy tomato sauce & parsley.)

Pizza

Margarita (Tomatoes, mozzarella, basil & oregano with tomato sauce.)

Farm Fresh (Sliced mushroom, tomatoes, capsicum, ring onion, mozzarella & olives.)

Tandoori Pizza (Paneer tikka with capsicum & tomato.)

Desserts

Rose Kheer

Jalebi Rabri

Gulab Jamun

Gajar Halwa / Moong Dal Halwa

Rabri Tilli Wali Kulfi

Kesariya Badam Kadhahi Doodh / Chenna Pies

Cake

Vanilla / Strawberry Ice Cream with Chocolate sauce