





Dear Guest,

Welcome to WelcomHeritage Elysium Resort & Spa.

I would like to take this opportunity to extend a warm welcome to all our discerning guests, and assure you that our team is going to make every effort to ensure you have a memorable stay with us.

Food is an integral part of anyone's travel plan, which is why we have spent a lot of time curating this menu, designed to be responsibly indulgent. A large part of our menu consists of dishes sourced from farms and markets nearby, with fresh and wholesome ingredients. We are aware that global citizens on a vacation want a spectrum of options, as the world is their canvas. Both vegetarians and meat eaters can choose from a wide selection of dishes. Potential allergens are indicated for the benefit of our guests who are affected by common food allergies.

Want to eat what the locals eat? The 'REGIONAL SPECIAL' section is for you! On offer are authentic regional specials like Siddu, Gahat Ka Shorba, Patrodu, Kullu Masala Trout, Chaa Gosht and more. These dishes are curated after extensive research on the culture and heritage of the region. We highly recommend giving them a try. Your server will happily explain the nuances of the regional items and their heritage.

Want to balance the familiar with the new? The 'INTERNATIONAL SELECTION' and 'ALL DAY DINING' sections are your go-to sections! We offer a selection of dishes that are a part of our lives. Crisp Dosa, Buttery Paratha, Juicy Burgers, Thick-cut Fries, Succulent Tikka, Smoky Dal, Cheesy Pasta, Walnut Brownies, and much more await you, so you don't miss out on your favourites when you stay with us. Our menu also features dishes with ingredients sourced from nearby farms. Find these fresh and flavourful delights in the 'ORGANIC SECTION' of the menu. Finally, if you are the type who likes to dine in a scenic area rather than indoors, we invite you to select your favourites from a selection of 'MEALS ON THE GO'.

I, and the members of my team wish you a memorable stay and hope you enjoy your visit to WelcomHeritage Elysium Resort & Spa.

With best wishes,
GENERAL MANAGER

HYGIENE & SAFETY MEASURES



Regular temperature checks & control



Hygienically prepared fresh food



Regular sanitization & cleaning



Use of masks, gloves & other safety equipment



Contains Nuts



Gluter Free



Contains Egg



Contains Shellfish

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten i.e., wheat, rye, barley, oats, spelt or their hybridized strains & products of these/Crustaceans & their products/Milk & milk products/Egg & egg products/Fish & fish products/Peanuts, tree nuts & their products/Soybeans & their products.

Our chef would be delighted to design your meal without them.

We use Olive Oil, Refined Oil, Mustard Oil, Butter and Ghee as a medium of cooking.

An average adult requires 2000 kcal energy per day; however calorie needs may vary.



FLAVOURS OF HIMACHAL

Eat like a local to truly experience the culture and heritage of the area. Choose from our carefully curated menu of authentic dishes to immerse yourself in local flavour. Our recommendations include Gahat Ka Shorba, Patrodu, Pahaari Murg, Sapu Vadi, and Kullu Masala Trout.

SOUP

Gahat ka Shorba (250)
 Spicy and tangy soup of overnight soaked horse gram garnished with coriander

Mutton Dumpling Soup 1111

Hot dumplings filled with mutton, in broth

APPETIZERS

Siddu Steamed whole wheat flour dumplings with filling of creamy cottage cheese, nuts and green peas, served with ghee and mint pomegranate chutney

Patrodu
 Gram-coated steamed colocasia leaves

MAIN COURSE

Maash Dal 475
Creamy black lentils with strong undertones of mustard

Sapu Vadi
 Split urad dal dumplings cooked in spinach gravy

Aloo Palda
 Chunks of potato cooked in thick yogurt gravy and flavoured with cardamom and cinnamon

Kaddu ka Khatta Sweet and sour pumpkin chunks cooked with tamarind and sweet chilli

 Chana Madhra Slow cooked chickpeas in rich gravy of yoghurt and ground spices 	475
A Chaa Gosht M Mutton cooked in buttermilk and roasted gram flour gravy with aromatic spices	750
Kullu Masala Trout Masala marinated Himalayan rainbow trout grilled over a skillet and served with a dash of lime	850
Pahaari Murg)) Diced chicken prepared in mint and coriander gravy	650
RICE	
 Tukdiya Bhaat Basmati rice, lentils, potatoes, and yoghurt, tempered with cinnamon, bay leaf, and cardamom 	300
 Laung Pulao Steamed rice tempered with cloves 	300
 Vegetarian Tehri Basmati rice cooked with vegetables, Indian spices, and coriander leaves 	350
Maas Tehri Basmati rice cooked with mutton, potatoes, and Indian spices	550
BREAD/RAITA	
Babru Yeast-raised and crispy fried golden flatbread topped with poppy seeds	100
Pahaadi Raita Traditional melange of mustard, dried dates & yoghurt	100
Vegetarian Non-Vegetarian Gluten Free Heart Healthy Contains Shell	fish
W Vegan Contains Nuts Spicy Contains Egg Contains Pork Kindly inform our associate of any potential allergies you may experience.	

DESSERTS

Jhangore ki Kheer Barnyard millet cooked with milk and reduced to a thick consistency	275
SingoriKhoya wrapped in maalu leaf	275
 Arsa Traditional sweet dish made with jaggery and rice 	275
 Meetha Chawal Sweet morsels of saffron-infused rice with dry fruits and nuts 	275



BRITISH RAILWAY CUISINE

As a whole, colonial cuisine in India was always about unique pairings – traditional British favourites altered to suit local palettes and ingredients, and vice versa. It was this unique blend of British cuisine with local flavour that was ever present on the railways. With this wide spectrum of travellers across the nation, the cuisine of the railway had to be equally diverse, yet still meet the requirements of food to be served on a train. No dish was fussy – but they were always delightful.

SALADS

 Curry Salad Vegetables tossed with curry spices and mayonnaise 	350
Pot roasted lamb with capsicum, onion, and vinaigrette dressing	550
■ Cold Salad Bacon and hard boiled potato with dressing of olive oil, red wine vinegar, and dijon mustard	500
SOUR	

SOUP

300

▲ Chicken & Cinnamon Soup	375
 Mushroom Soup Mushroom puree cooked with cream, onion, and garlic 	300
Saffron-flavoured aromatic tomato soup	
	000

Chicken broth flavoured with cinnamon

▲ Indian Curried Lamb Soup ∭

Slow cooked lamb shanks with curry powder, finished with cream

APPETIZERS

■ Railway Cutlet

Saffron Tomato Soup

Shallow fried cutlet loaded with

Vegetables300Chicken375Mutton450

Vegetarian
 Non-Vegetarian
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 Heart Healthy
 Contains Shellfish
 Vegan
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 Spicy
 Contains Egg
 Contains Pork

Mushroom Vol-au-Vent Flaky and golden puff pastry topped with creamy garlic mushroom sauce	400
Chicken ala Kiev Deep fried chicken roll stuffed with herbed butter	500
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Fish Mornay Fish baked in creamy cheese sauce	800
■ Devilled Prawns ●	900
Pan-fried sweet and spicy prawn	
Cold Meat Platter Pulled pork, roasted chicken, pepperoni, tuna, smoked salmon, mixed olives, cheese, and pickled veggies	650
MAIN COURSE	
Cauliflower Cheese Boiled cauliflower florets doused in cheese sauce and baked	450
Chicken Hot Pot M Chicken layer topped with carrot, onion, and potatoes, flavoured with herbs and garlic	700
Stuffed Chicken & Pot roast chicken stuffed with rice and nuts, served with baby potato	700
Honey Lime Spiced Grilled Chicken Grilled chicken breast cooked with lime and honey sauce	700
Grilled Fish with Lemon Butter Sauce Trout cooked in lemon butter sauce, served with herb rice and sautéed vegetables	800
Railway Mutton Curry W Mutton cooked with spicy onion, tomato, and potato, flavoured with coconut milk	750
Lamb Steak Grilled lamb steaks seasoned with herbs, served with grilled vegetables and mashed potatoes	750
Vegetarian	lfish
Kindly inform our associate of any potential allergies you may experience. All prices are in INR, exclusive of taxes. We levy 5% service charge.	

SIDES

Cauliflower Gratin with Mornay Sauce	450
Cauliflower coated with flour and baked with cheese, cream, and butter	

Bouquetiere de Legumes	450
Steamed asparagus and green peas	

Creamy Baby Spinach	450
Spinach cooked with cream	

DESSERTS

Fresh Fruit Cream	500
Seasonal fruit cubes coated with cinnamon flavoured whipped cream	

Cardamom Apple Cake
 Cardamom flavoured apple cake with lemon curd sauce



ORGANIC SECTION

Fresh from our farms – harvested every morning to serve what is in season. Treat yourself to fresh, flavourful and organic food. Your body will thank you, and so will your taste buds.

WINTER SPECIAL

 Carrot and Ginger Soup Ginger, onion, garlic, extra-virgin olive oil, and apple cider with carrot broth 	375
 Burmese Soup Coconut soup cooked with noodles and served with melange garnish 	375
 Curry Roasted Cauliflower	450
 Lehsuni Palak Spinach cooked with freshly chopped garlic and Indian spices 	450
Patta Gobi Matar Nu Shaak Shredded cabbage leaves, potatoes, and green peas	450
 Gawar and Aloo Curry Cluster beans and potatoes cooked in tangy tomato curry 	450
 Tinda Masala Apple gourd cooked with onions, tomatoes, and Indian spices 	450
Bharwa Karela Crispy bitter melon stuffed with masala potato mash	450
 Baingan Bharta Smoky mashed eggplant cooked with onions, tomatoes, herbs and spices 	450
Pumpkin Coconut Curry Spiced coconut infused pumpkin curry with roasted cashews and fresh coriander leaves	450



BREAKFAST

Served From 06:00 Hrs to 10:30 Hrs

Set-Breakfast

WELCOMHERITAGE BREAKFAST

900

■ Juice ♥

Choice of freshly squeezed juice
Pineapple/Watermelon/Orange/Carrot/Tomato

- Seasonal Tropical Fruit Platter **
- Cereals

Corn Flakes/Wheat Flakes/Choco Flakes or Muesli Served with choice of full cream/skimmed/soya milk

■ Eggs Cooked Any Style

→

Omelette, scrambled, poached or boiled, served

Omelette, scrambled, poached or boiled, served with choice of pork, chicken sausage, bacon, ham, hash brown, tomato and mushroom

- Pancakes
 Served with honey, maple syrup and pastry cream
- Baker's Basket ®

 Choice of toast or breakfast pastries served with butter, jam, preserves
- **■** Freshly Brewed Tea, Coffee, or Hot Chocolate

Vegetarian
 Non-Vegetarian
 Gluten Free
 Heart Healthy
 Contains Shellfish
 Vegan
 Contains Nuts
 Spicy
 Contains Egg
 Contains Pork

ROYAL INDIAN BREAKFAST

900

■ Juice ♥

Choice of freshly squeezed juice
Pineapple/Watermelon/Orange/Carrot/Tomato

- Seasonal Tropical Fruit Platter
- Paranthas

Choice of filling- Plain, Potato, Onion, or Cottage Cheese Shallow pan-fried Indian bread made from whole wheat flour, served with natural yoghurt and pickles

Or

Choice of Dosa/Steamed Idli/Uttapam

Served with coconut chutney and Sambhar

▲ Eggs Cooked Any Style * •

Omelette, scrambled, poached or boiled, served with choice of pork, chicken sausage, bacon, ham, hash brown, tomato and mushroom

• Freshly Brewed Tea, Coffee, or Hot Chocolate

CONTINENTAL BREAKFAST

750

Juice

Choice of freshly squeezed juice
Pineapple/Watermelon/Orange/Carrot/Tomato

Baker's Basket

Choice of toast or breakfast pastries served with butter, jam, preserves

Freshly Brewed Tea, Coffee, or Hot Chocolate

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A-LA-CARTE BREAKFAST

Your breakfast sets the tone for the day. Choose from selections of fresh fruits, flavourful beverages, indulgent treats and nutritionally rich favourites like eggs and steamed idlis. We've got something for everyone to start their day off right.

INTERNATIONAL

■ Cereals Corn Flakes/Wheat Flakes/Choco Flakes/Muesli Served with choice of full cream/skimmed/soya milk	300
 Hot Oatmeal Cooked in milk or water, with cinnamon and sugar 	300
 Bircher Muesli Cold oatmeal rolled with oats, nuts, seeds and fresh or dried fruits 	300
 Seasonal Tropical Fruit Platter 	300
■ Eggs Cooked Any Style 🗑 🕤 Omelette, scrambled, poached or boiled, served with choice of pork, chicken sausage, bacon, ham, hash brown, tomato and mushroom Omelettes and scrambled eggs can also be prepared with egg whites on	350
■ Eggs Benedict	350
■ Baker's Basket Choice of toast or breakfast pastries served with butter, jam, preserves	300
■ French Toast Pan-fried sliced bread soaked in beaten eggs and milk served with maple syrup	300
■ Buttermilk Pancake * Thin flat circular piece of cooked batter made with buttermilk, flour and egg	300
■ Waffle Batter-cake baked in waffle iron and served with blueberry compote and apple vanilla sauce	300
● Vegetarian ▲ Non-Vegetarian & Gluten Free ❤ Heart Healthy ● Contains She ② Vegan & Contains Nuts	ellfish

INDIAN

Dosa 325 Thin Indian rice and lentil crepe served with coconut chutney and Sambhar, served plain or with potato filling 325 Uttapam Thick rice flour pancake topped with onion, tomato, and green chilli, served with coconut chutney and Sambhar Steamed Idli 325 Steamed fermented rice and lentil dumplings, served with coconut chutney and Sambhar Paranthas 375 Choice of filling- Plain, Potato, Onion, or Cottage Cheese Shallow pan-fried Indian bread made from whole wheat flour served with natural yoghurt and pickles Chole Bhature 375 Fried bread made from refined flour, served with spicy white chickpeas Poori Bhaji 🎹 375 Soft and puffy deep fried wheat flour bread served with potato curry



FOR YOUR GROWN UP

 Fancy Fried Cheese Batter fried cheese sticks with sweet chilli sauce 	195
 Doraemon Broccoli Cheese Nuggets Broccoli galette with cheese & bread crumbs 	195
 Mini Vegetable Burger Lentil, spinach, and corn, on a sesame bun 	200
 Gooey Peanut Butter Sandwich Peanut butter spread on a slice of bread and folded over 	200
 Smiley Happy face-shaped crispy fried potato 	150
Chocolate Popcorn Popcorn coated with chocolate	150
■ Tom & Jerry's Deep fried chicken wings served with BBQ sauce	250
■ Snow White's Chicken breast tenders served with chipotle sauce	250
■ Daffy Duck's Crispy fish and chips served with tartar sauce	250
 Spongebob Tropical fruit platter served with vanilla ice cream 	275
■ Winnie the Pooh Selection Wanilla and chocolate ice cream, sliced banana, chocolate sauce and sprinkles, finished with crushed nuts	225
 Pikachu Special Drink Sweet lime, pineapple juice, and mandarin juice 	200



24x7 WH QUICK BITES

Feel like a snack in the middle of the night, day or any other time? This section is for you to satisfy your cravings around the clock!

•	WH Vegetarian Club Sandwich © Toasted white/brown bread, caramelized onions, zucchini, marinated peppers, feta cheese	550
•	Paneer Tikka Kathi Roll Whole wheat flour wraps filled with marinated paneer tikka masala	550
•	Cheese Burger Cajun marinated cottage cheese, tofu topped with Kimchi cabbage, and edamame beans served on black and white sesame bun	550
A	Chicken Burger Grilled chicken piccata topped with a slice of cheddar cheese in sesame bun	650
A	Murgh Kathi Roll Whole wheat flour wraps filled with marinated chicken tikka masala	650
A	WH Non-Vegetarian Club Sandwich ⊕ ♥ Toasted white bread/brown bread, sliced grilled chicken breast with bacon, fried egg, lettuce, bell pepper and seasonings	700
•	Vegetable Pakoda ② Shallow-fried assorted vegetables and cottage cheese coated in gram batter, served with sweet tamarind and mint chutney	500
A	Crumb Fried Fish ♥ Shallow fried fish covered in batter, egg and breadcrumbs served with french fries	650
A	Grilled Chicken Breast Grilled marinated chicken breast served with mashed potatoes, butter sauteed vegetables and mushroom jus	700
•	Subz Dum Biryani Vegetables cooked with basmati rice and dum on slow fire served with salan and burani raita	550
A	Hyderabadi Murgh Dum Biryani Marinated chicken cooked with basmati rice and dum on slow fire served with salan and burani raita	650
	 Vegetarian Non-Vegetarian Gluten Free Heart Healthy Contains She Vegan Contains Nuts Spicy Contains Egg Contains Pork 	llfish
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All prices are in INR, exclusive of taxes. We levy 5% service charge.

■ Tomato Rasam 📽 🕹 Spicy and sour tomato tamarind shorba with mini khameeri crisp	325
 Carrot & Coriander Sweet and spicy blend of carrot puree with peppercorn, served with crispy carrot ribbon 	325
 Clear Noodle Soup Vegetable broth cooked with noodles, bokchoy and served with sesame oil 	450
• Manchow Finely chopped vegetable cooked in hot and spicy broth filled with asian flavours	450
Sweet Corn Soup Creamy soup made with sweet corn kernel, herbs and spices	400
Add On: Chicken Prawn Prawn	200 300
• A Hot and Sour Soup Spicy and hot soup made with vegetables, spices and soya sauce Add On:	400
▲ Chicken ▲ Prawn ●	200 300
■ Burnt Garlic Chicken Soup Chicken simmered in water flavoured with burnt garlic	600
■ Paya Shorba Slow cooked lamb trotters, served with ginger juliennes and lemon wedge	600

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■ Greek Salad Under the Under the Salad Under the Under the Under the Under the Under	400
 Arabic Mezze Platter Crispy pita served with tabouleh, baba ganoush, and hummus 	500
 Tomato and Burrata Freshly tossed cherry tomato served with creamy burrata and crisp lettuce 	500
Raw Papaya Shredded unripe papaya and carrot tossed with crushed peanut finished with homemade dressing	500
 Smoked Beans with Fried Garlic Charred grean beans tossed with fried garlic, smoked chillies, and wine 	500
Asian Chicken Salad Sliced chicken and exotic vegetables tossed in soy chilli sauce	600
▲ Lamb Snow Peas and Beans Salad Salad made with fresh snow peas and beans, finished with burnt garlic coconut dressing	700
■ Caesar Salad Romaine lettuce tossed with olive oil dressing, garlic, grated cheese and topped with croutons Add On:	400
Chicken Supreme	200
Salmon	350
Grilled Prawn ₩	350
▲ Chicken Tikka Salad Diced chicken morsels tossed with mint sauce, ginger, and fresh coriander	600



APPETIZERS	
■ Bharwan Tandoori Aloo Shallow fried barrel-shaped potatoes stuffed with cashew nuts, cottage cheese, and green peas	550
 Ajwaini Paneer Tikka Chunks of cottage cheese marinated in spiced yoghurt and grilled in tandoor 	600
 Bharwan Tandoori Khumb Mushroom stuffed with cheese, ginger, and green chillies, grilled in tandoor 	600
▲ Murgh Malai Tikka Marinated chicken grilled in tandoor, finished with fresh cream	700
▲ Gosht ki Seekh /// Minced lamb prepared with brown onion, red chillies, and coriander, grilled in tandoor	750
▲ Lehsooni Fish Tikka ## Sole marinated in garlic, yellow chillies, and yoghurt, grilled in tandoor	800
▲ Tandoori Jheenga	850
Selection of Chef's Signature Vegetarian Kebabs (Ajwaini Paneer Tikka, Bharwan Tandoori Aloo, Subz Shammi Kebab)	1600
▲ Selection of Chef's Signature Non-Vegetarian Kebabs 🍛 🆤 💥 (Murgh Malai Tikka, Gosht ki Seekh, Lehsooni Fish Tikka)	1900
 Vegetable Spring Rolls Golden fried thin pastry filled with vegetables served with hot garlic sauce 	550
 Vegetable Salt and Pepper Batter fried exotic vegetables tossed in sweet spicy sauce flavoured with ginger and garlic 	550
 Chilli Paneer Batter fried paneer cubes, diced capsicum tossed in garlic, 	600

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soya and chilli sauce

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 Tofu Chilli Garlic Basil Fried tofu tossed in chilli and basil sauce 	650
Szechuan Chicken Chicken tossed in Szechuan pepper and dried red chillies	700
■ Crispy Caramel Chicken Skewers Seeds, spring onions and almonds	700
■ Satay Chicken S Marinated grilled chicken skewers served with peanut butter sauce	700
Crispy Shredded Lamb Crispy shredded lamb tossed in black pepper sauce	800



WH CLASSICS - MAINS

Don't let your location restrict your choice. Enjoy favourite and familiar dishes like Tadka Dal and Butter Chicken, or Lamb Chops and Spaghetti Aglio e Olio, or Stir-Fried Vegetables with Chilli Garlic Noodles in this section. You can have your favourite dessert too! Whatever cuisine you're craving, you're sure to find something to fill your appetite.

INDIAN

Dal Makhni Black lentils cooked with butter and cream	425
 Yellow Dal Tadka Yellow lentils cooked with turmeric and spices tempered with asafoetida, cumin and garlic 	425
• Chorchori & Mixed vegetable preparation spiced with panch-phoran	425
 Hing Dhania ka Aloo Baby potatoes tossed with coriander and asafoetida 	550
 Paneer Makhani Cottage cheese cubes cooked in rich tomato butter gravy 	600
Malai Kofta Solution Deep-fried cottage cheese dumplings stuffed with apricot in creamy & spiced tomato based gravy	650
▲ Murgh Makhani "Butter Chicken" Boneless chicken chunks cooked with spiced tomato and creamy butter gravy	750
■ Dum ka Murgh Marinated chicken slow cooked in cashew and poppy seed gravy	750
■ Nalli Korma	850
▲ Mahi-Be-Nazeer ♥ ♦ Sole fish cooked with semi-dried onion almond gravy	750
● Vegetarian ▲ Non-Vegetarian ② Gluten Free ❤ Heart Healthy ◎ Contains S ② Vegan ③ Contains Nuts ※ Spicy ③ Contains Egg ⑤ Contains Pork Kindly inform our associate of any potential allergies you may experience.	hellfish

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RICE & BIRYANI

■ Plain Rice	300
Steamed rice	

Onion Pea Pulao

Basmati rice cooked with aromatic spices, herbs & peas

Subz Dum Biryani550

Vegetables cooked with basmati rice and dum on slow fire served with salan and burani raita

Plain/Butter/Garlic

■ Hyderabadi Murgh Dum Biryani 650

Marinated chicken cooked with basmati rice and dum on slow fire served with salan and burani raita

BREADS

Tandoori Roti	90
Plain/Butter/Garlic	

Naan 90

Parantha150

Lachha/Pudina/Tikona

KulchaOnion/Potato/Paneer

Amritsari Kulcha
 150

Crisp and soft leavened bread stuffed with potatoes and cottage cheese

● Vegetarian ▲ Non-Vegetarian ② Gluten Free ❤ Heart Healthy ◎ Contains Shellfish ② Vegan ③ Contains Nuts ※ Spicy ⑤ Contains Egg ← Contains Pork

EUROPEAN

 Crepe Ratatouille stuffed crepe served on a bed of spicy tomato sauce and sundried tomato tapenade 	450
 Pan Seared Polenta Pan seared polenta topped with pepper puree and root vegetable confit 	750
▲ Chicken Dijon French-style creamy chicken stew cooked in Dijon sauce with white wine	675
▲ Cacciatore Chicken Hunter-style chicken stew cooked with peppers, onion, tomato, and wine	675
▲ Lamb Chop & Grilled lamb chop crusted with noci sauce, served with silken potato	850
PASTA & RISOTTO	
Choose Your Pasta Penne/Spaghetti/Fusilli/Farfalle/Gluten-Free	
Choose Your Sauce	
 Aglio Olio e Pepperoncino Garlic, olive oil and pepper 	625
Pesto Blend of fresh basil, garlic, pine nuts, extra virgin olive oil, finished with freshly grated parmesan cheese	625
 Arrabiata Mild spicy sauce made with tomato, garlic, chilli flakes, and olive oil 	625
 Alfredo Creamy sauce with garlic and parmesan 	625
▲ Lamb Bolognese Minced meat slow cooked with soffritto of onions, carrots, celery, tomatoes, and milk for a creamy texture	750
Additional Pasta Toppings Chicken Fish Prawns Prawns Non-Vegetarian Gluten Free Heart Healthy Contains Shell	200 300 350
© Vegetarian	11511
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Tomato & Buratta Risotto Blend of Arborio and California black rice in tomato sauce with buratta cheese	650
■ Risotto con Zucchini, Gamberi-e-Pomodorini Risotto with zucchini, prawns, and cherry tomatoes	800
PIZZA	
Margherita Tomato, mozzarella cheese and fresh basil	700
 Paneer Khurchan Pizza Homemade pizza crust layered with marinara sauce, paneer, bell pepper, onions, and mozzarella cheese 	700
 Quattro Formaggi Combination of four cheeses, mozzarella, gorgonzola, parmesan, scamorza with tomato sauce 	750
▲ Chicken Tikka Tandoori chicken tikka, onion, mint, coriander, and green chillies	800
▲ Diavola → Spicy salami, tomato sauce, mozzarella cheese and hot chili peppers	850



ASIAN

 Stir Fried Vegetables Tender-crisp vegetables tossed in choice of sauce Black Bean/Chilli Bean/Soya Garlic Sauce 	550
Stir Fried Double Mushroom Shiitake mushroom & straw mushroom tossed in soy garlic sauce	550
 Vegetable Manchurian Deep-fried vegetable dumplings tossed in soya garlic sauce 	600
 Tofu Szechuan Pan-fried tofu with bell peppers in a tangy and spicy sauce 	600
Masamman Curry Thai dish cooked with steamed vegetables Add on:	550
Add on: Add on: Chicken Fish Prawns Praw	200 300 350
▲ Chilli Chicken Gravy Marinated boneless chicken cubes tossed in spicy tangy sauces	750
■ Prawns Hot Garlic Tiger prawns sauteed with garlic, ginger, green chillies finished with vinegar and soy sauce	900
▲ Sliced Fish in Choice Of Sauce Fillet of sole fish tossed in choice of sauce Celery Oyster/Chilli Bean/Hot Garlic/Black Bean/Wine Garlic	850
▲ Stir Fried Sliced Lamb Sliced lamb tossed in choice of sauce Celery Oyster/Chilli Bean/Hot Garlic/Black Bean/Wine Garlic	850



RICE & NOODLES

■ Rice	450
Brown Garlic Fried Rice/Szechuan Fried Rice/	
Ginger Fried Rice/Kimchi Fried Rice	
Add on:	
▲ Chicken	200
▲ Prawns ◆	350
Noodles	450
Chilli Garlic/Shanghai/Oriental/Singaporean	
Add on:	
▲ Chicken	200

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DESSERTS

▲ American Walnut Brownies *	550
▲ Crème Brulee * ②	650
▲ Sugar-free Baked Apple Strudel * Layered puff pastry with cooked spiced apple filling	650
 Gulab Jamun Solden fried dumplings made with reduced milk and cottage cheese, soaked in sugar syrup with rose water 	550
▲ Tiramisu ᢀ Layered Italian espresso-infused mascarpone rolled in chocolate	550
● Selection of Ice Cream	400
Seasonal Cut Fruit Platter	400



MEALS ON THE GO

Explore the scenic parts of the region and enjoy dining in the great outdoors.

Our food is great to taste and also keeps well in the open.

Enjoy. Indulge. Celebrate!

BREAKFAST BASKET

1100

- Home-style Lassi or Canned Fruit Juice
- Seasonal Cut Fruit
- Paranthas

Choice of filling: Plain/Potato/Onion/Cottage cheese

Or

- Steamed Idli with Sambhar and Coconut Chutney
- Eggs Cooked Any Style

 Omelette, scrambled, poached, or boiled served with choice of pork, chicken sausage, bacon, ham, hash brown, tomato, and mushroom
- **■** A Vegetarian or Non-Vegetarian Cold Sandwiches
- Baker's Basket

 Choice of toast or breakfast pastries served with butter, jam, preserves
- Freshly Brewed Tea, Coffee or Hot Chocolate

(Kindly select from the menu for 2 people only)

LUNCH/DINNER 1400/1800 Vegetarian/Non-Vegetarian Greek Salad ■ Vegetarian or Non-Vegetarian Soup Tomato Rasam/Chicken Hot & Sour ■ A Vegetarian or Non-Vegetarian Appetizer Bharwan Tandoori Aloo/Murgh Malai Tikka ■ Vegetarian or Non-Vegetarian Main Course Paneer Makhani/Dum ka Murgh Dal Makhani Steamed Rice ■ Tandoori Roti/Fulka Roti/Naan/Laccha Paratha ■ Dessert Gulab Jamun or American Walnut Brownies **Aerated Beverage** Coke/Diet Coke/Sprite/Tonic Water/Ginger Ale 700 HI-TEA Paneer Tikka Kathi Roll @ ## ■ MH Non-Vegetarian Club Sandwich or WH Vegetarian Club Sandwich @ Aerated Beverage or Freshly Brewed Tea, Coffee, or Hot Chocolate Coke/Diet Coke/Sprite/Tonic Water/Ginger Ale (Kindly select from the menu for 2 people only) ☑ Vegetarian ☑ Non-Vegetarian ② Gluten Free ♥ Heart Healthy ◎ Contains Shellfish Kindly inform our associate of any potential allergies you may experience. All prices are in INR, exclusive of taxes. We levy 5% service charge.

MOCKTAILS

Choose from a selection of fresh and ready to drink beverages.

We strongly recommend the specials!

Rise Up Don't Fall Down Again! Experience the rivalry between green apples & orange	450
Citrustini Orange, sweet pineapple, apricot, and almond, topped up with sparkling water	450
Island Sunset Naturally sweet and tangy, pineapple and orange topped with sparkling water	450
Strawberry Colada A twist on the classic Pina Colada with Caribbean coconut cream, sweet pineapple, and succulent strawberry	450
Fire on the Ice ## Unique combination of mint, lemon, vetiver, green chilli and sprite	450
Drooling Guava A refreshing cooler made from guava juice, coriander, and chat masala	450
Iceberg Frozen drink for fruit lovers (Strawberry/Orange/Pineapple/Peach & Apricot)	450
Choice of Classic Virgin Pina Colada/Mojito/Blue Lagoon	450
Take Off Blend of fresh green apple, fresh mint, and vanilla ice cream	450
Ice Teas Peach/Green Apple/Lemon/Mint	450
Shakes Chocolate/Banana/Vanilla/Coffee/Strawberry	450

Vegetarian
 Non-Vegetarian
 Gluten Free
 Heart Healthy
 Contains Shellfish
 Vegan
 Contains Nuts
 Spicy
 Contains Egg
 Contains Pork

Aerated Beverage 200

Coke/Diet Coke/Sprite/Tonic Water/Ginger Ale

Choice of water 100/200

Still/Sparkling

Choice of Coffee 250

Cappuccino/Espresso/Macchiato/Café Latte

All coffees are served with choice of full cream, skimmed or soya milk

Choice of Tea 200

Assam/English Breakfast/Green/Masala/Earl Grey/Darjeeling All teas are served with choice of lemon, honey, or choice of full cream, skimmed or soya milk

SECRETS OF WELLNESS

JUICE BAR

Watermelon, Sweet Lime & Mint - 34 kcal ♥ ♥ 350

Watermelon is rich in lycopene and is good for eye and heart health, while mint is rich in vitamin C and antioxidants that help flush toxins from our body

Papaya, Coconut Water & Mint − 49 kcal 🕏 🖭 350

Tropical fruit full of antioxidants, as well as vitamin A, C, and E

Sweet Lime, Cucumber & Mint - 61 kcal ♥ 🚇 350

Delivers antioxidants, supports healthy skin, and boosts bone health

Apple, Orange & Carrot Juice - 94 kcal ♥ ೨ 350

Decreases risk of diabetes, and is great for skin, hair and brain

Pineapple, Ginger and Mint − 101 kcal ♥ ೨ 350

Rich source of vitamin C acts as immunity booster and detoxifier

● Vegetarian ▲ Non-Vegetarian ② Gluten Free ❤ Heart Healthy ◎ Contains Shellfish ② Vegan ③ Contains Nuts ※ Spicy ⑤ Contains Egg ← Contains Pork







