



"food is symbolic of love, when words are inadequate"

TIMINGS

breakfast 9:00 am - 10:30 am (last breakfast order by 9:30 am)

lunch 12:30 pm - 2:30 pm (last lunch order by 2:00 pm)

snacks 6:00 pm - 7:30 pm (last snacks order by 7:00 pm)

dinner 8:00 pm - 10:00 pm (last dinner order by 9:00 pm)

room service charge : 20%

18% gst as applicable



BEVERAGES



black tea (<i>sugar / jaggery</i>)	40	fresh lime water (<i>sweet / salted / mixed</i>)	90
lemon tea (<i>sugar / jaggery</i>)	40	iced tea	130
milk tea (<i>sugar / jaggery</i>)	40	cold coffee	130
masala tea (<i>sugar / jaggery</i>)	60	seasonal fruit juice	180
green tea	90	seabuckthorn juice	180
immuni-tea	130	sweet / masala lassi	180
ginger lemon honey	130	seasonal fruits shake	220
black coffee (moka pot)	130	banana & dates shake	220
beaten coffee (with milk)	130	banana & coffee shake	220
hot chocoate	170	vanilla / butterscotch shake	220
bournvita milk	170	chocolate shake	220



BREAKFAST

(serves one)

- SET 1 Cereal bowl (cornflakes / muesli *with* milk / curd) + choice of side (fruit bowl / grilled veggies)
choice of beverage (tea / coffee / fresh lime water) **350**
- SET 2 Besan chilla / Oats chilla (with cottage cheese filling) + choice of side (fruit bowl / grilled veggies)
choice of beverage (tea / coffee / fresh lime water) **350**
- SET 3 Vegetable poha + choice of side (fruit bowl / grilled veggies)
choice of beverage (tea / coffee / fresh lime water) **350**
- SET 4 Vegetable upma + choice of side (fruit bowl / grilled veggies)
choice of beverage (tea / coffee / fresh lime water) **350**



BREAKFAST

(serves one)

- SET 5 Aloo paratha / Gobhi paratha (served with fiddlehead fern pickle, chamba chukh & curd)
choice of side (fruit bowl / grilled veggies) + choice of beverage (tea / coffee / fresh lime water) **350**
- SET 6 Veg grilled cheese sandwich (served with fries)
choice of beverage (tea / coffee / fresh lime water) **350**
- SET 7 Eggs prepared as per choice (boiled / scrambled / plain omelette / masala omelette)
choice of side (fruit bowl / grilled veggies) + choice of beverage (tea / coffee / fresh lime water) **350**
- SET 8 Shakshuka (eggs poached in a tomato based sauce with olive oil, bell peppers, onions & garlic)
(served with toast & fresh salad) + choice of beverage (tea / coffee / fresh lime water) **350**



SOUPS

(serves one)



Veg clear soup *180*

Veg hot & sour soup *180*

Tomato soup *180*

Lemon coriander soup *220*

Veg manchow soup *220*

Cream of brocolli soup *220*

Cream of mushroom soup *220*

Egg drop soup *220*

Chicken clear soup *270*

Chicken egg drop soup *270*

Chicken hot & sour soup *270*

Chicken manchow soup *270*

APPETISERS

(serves two)

Peanuts masala <i>(roasted peanuts tossed in a tangy onion, tomato & herbs salsa)</i>	170
Masala papad <i>(crispy fried lentil cracker topped with a tangy onion, tomato & herbs salsa)</i>	170
Salted / Peri peri french fries <i>(deep-fried potato fingers tossed in salt or spicy masala mix; served with ketchup)</i>	230
Honey chilli potatoes <i>(fried potato fingers tossed in a sweet & spicy sauce)</i>	270
Crispy corn <i>(sweet corn kernels sauted with spices, flour & herbs)</i>	270
Cheese & potato croquettes <i>(crispy deep-fried balls of potato & local cheese; served with dip)</i>	270
Hummus platter <i>(creamy puree of chickpeas; served with pita bread & pickled vegetables)</i>	270
Falafel platter <i>(deep-fried balls of chickpeas & herbs; served with hummus, pita bread, fries & salad)</i>	270
Mixed veg pakoras <i>(assorted vegetables coated in gram flour, spices & deep-fried; served with chutney)</i>	270
Paneer pakoras <i>(cottage cheese cubes coated in gram flour, spices & deep-fried; served with chutney)</i>	320

APPETISERS

(serves two)

Chilli mushroom <i>(fried button mushrooms tossed in a spicy, tangy sauce with bell peppers, onions, garlic, ginger & chillies)</i>	270
Chilli paneer <i>(fried cottage cheese cubes tossed in a spicy, tangy sauce with bell peppers, onions, garlic, ginger & chillies)</i>	320
Chilli chicken <i>(fried chicken pieces tossed in a spicy, tangy sauce with bell peppers, onions, garlic, ginger & chillies)</i>	320
Chicken pakoras <i>(diced chicken coated in gram flour, spices & deep-fried; served with chutney)</i>	320
Grilled chicken <i>(chicken breast marinated with herbs; served with fries & barbecue sauce)</i>	320
Veg grilled sandwich <i>(served with fries)</i>	320
Chicken grilled sandwich <i>(served with fries)</i>	350
Chicken shawarma <i>(chicken marinated in spiced yogurt, rolled in paratha bread; served with hummus & fresh salad)</i>	390
Crispy chicken bites <i>(deep-fried boneless chicken bites; served with fries & tartar sauce)</i>	390

MAIN COURSE
INDIAN CUISINE
(serves two)

Dal fry <i>(yellow lentils cooked with onion, tomato and flavoured with cumin & garlic)</i>	230
Seasonal mixed veg <i>(assorted mix of fresh vegetables cooked with spices)</i>	320
Kadhai paneer <i>(cottage cheese cubes cooked in tomato gravy with onions and bell peppers & flavoured with spices)</i>	390
Paneer butter masala <i>(cottage cheese cubes cooked in a buttery tomato gravy & topped with fresh cream)</i>	390
Kadhai chicken <i>(chicken cubes cooked in tomato gravy with onions and bell peppers & flavoured with spices)</i>	390
Steamed rice <i>(plain rice cooked in steaming water)</i>	170
Jeera rice <i>(steamed rice tossed with cumin for flavour)</i>	220
Plain roti <i>(traditional Indian whole wheat flatbread cooked on iron griddle)</i>	20
Butter roti <i>(roti coated with a generous amount of butter)</i>	30
Plain paratha <i>(unleavened whole wheat flatbread flavoured with salt & ghee)</i>	50

MAIN COURSE
LOCAL CUISINE
(serves two)

Khoru <i>(curd cooked with special tempering)</i>	170
Sarso-da-saag [winter special] <i>(Himachali mustard leaves cooked in desi ghee with local spices)</i>	270
Khatta kaddu <i>(pumpkin cooked in a tangy gravy)</i>	270
Taliya Mah <i>(black lentil dal / stew cooked in mustard oil & spices)</i>	270
Local style kadhi <i>(curd & gram flour curry with pakoras; served with local red rice)</i>	350
Chana madra <i>(chickpeas cooked with curd & spices; served with local red rice)</i>	520
Madra rajma <i>(local kidney beans cooked with curd & spices, garnished with desi ghee; served with local red rice)</i>	520
Home-style chicken curry <i>(chicken pieces cooked with spices in local style; garnished with desi ghee)</i>	390
Mutton rara [available on pre-order] <i>(Chef's choice of mutton slow-cooked in traditional style with aromatic herbs & spices)</i>	520
Himachali red rice [serves one] <i>(locally cultivated rice; a staple of Himachali cuisine)</i>	130

MAIN COURSE
TIBETAN & CHINESE CUISINE
(serves one)

Veg thukpa <i>(Tibetan soup with noodles, herbs & assorted vegetables)</i>	270
Chicken Thukpa <i>(Tibetan soup with noodles, herbs & boneless chicken pieces)</i>	350
Veg noodles <i>(noodles saute with carrot, bell peppers & cabbage; served with hot garlic sauce)</i>	270
Chicken noodles <i>(noodles saute with boneless chicken pieces, fried eggs & spring onions; served with hot garlic sauce)</i>	350
Veg fried rice <i>(rice saute with carrot, bell peppers & cabbage; served with hot garlic sauce)</i>	270
Chicken fried rice <i>(rice saute with boneless chicken pieces, fried eggs & spring onions; served with hot garlic sauce)</i>	350

MAIN COURSE
ITALIAN CUISINE
(serves one)

PIZZA

Margherita pizza <i>(wheat base; topped with fresh tomato sauce, homemade cheese & olives)</i>	350
Exotic veggies pizza <i>(wheat base; topped with exotic vegetables, homemade cheese & herbs)</i>	440
Roast chicken pizza <i>(wheat base; topped with roasted chicken, homemade cheese & herbs)</i>	530

PASTA

Spaghetti agli-e-olio <i>(noodle pasta tossed in olive oil, with garlic & herbs; served with garlic bread)</i> veg / chicken	270 / 350
Arrabiata pasta <i>(choice of pasta cooked in tomato basil sauce; served with garlic bread)</i> veg / chicken	350 / 440
Alfredo pasta <i>(choice of pasta cooked in creamy white sauce; served with garlic bread)</i> veg / chicken	350 / 440
Parma rosa pasta <i>(choice of pasta cooked in mixed pink sauce; served with garlic bread)</i> veg / chicken	350 / 440

choice of pasta : penne / fusilli / spaghetti



HEMP MENU
SPECIALITY CUISINE
(serves one)

*Delicious spreads infused with the goodness of hemp; a nutritional powerhouse with high fibre, protein & healthy fats
Hemp helps with enhancing mood, increases energy level, builds lean muscle & balances hormones*

MEALS

Hemp Sandwich *veg / chicken* **390 / 440**

Hemp Pasta *veg / chicken* **440 / 530**

Hemp Pizza *veg / chicken* **530 / 620**

choice of pasta : penne / fusilli / spaghetti

DESSERT

Hemp pancake **350**

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DESSERTS

(serves one)

Ice cream <i>(two scoops; choice of flavour : chocolate / vanilla / butterscotch)</i>	170
Gulab jamun <i>(homemade gulabjamuns garnished with almonds; can be served warm or cold as per choice)</i>	170
Meetha bhaat <i>(traditional Himachali dessert; long grained rice cooked with jaggery, desi ghee & dry fruits)</i>	170
Rice kheer <i>(rice cooked in sweetened milk with dry fruits; can be served warm or cold as per choice)</i>	220
Fruit custard <i>(creamy milk based dessert with seasonal fresh fruits & flavouring)</i>	270
Nutella pancake <i>(eggless pancake served with Nutella & maple syrup)</i>	270
Apple jalebi <i>(deep-fried slices of farm fresh apples in fermented batter & soaked in warm sugar syrup)</i>	270