The Dining Room

**Breakfast**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Seasonal Fresh Fruit Juice</strong></td>
<td>290</td>
</tr>
<tr>
<td>Orange / Pineapple / Water Melon</td>
<td></td>
</tr>
<tr>
<td><strong>Signature juice</strong></td>
<td>290</td>
</tr>
<tr>
<td>▪ VS (beetroot, tomato, carrot, cucumber and bottle gourd)</td>
<td></td>
</tr>
<tr>
<td>▪ ABC (apple, beetroot and carrot)</td>
<td></td>
</tr>
<tr>
<td>▪ carrot and ginger</td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Fresh Fruit Platter</strong></td>
<td>275</td>
</tr>
<tr>
<td>Assorted seasonal cut fruits</td>
<td></td>
</tr>
<tr>
<td><strong>Choice of Cereals</strong></td>
<td>355</td>
</tr>
<tr>
<td>Corn flakes, chocolates, muesli Served with hot &amp; cold milk, yoghurt</td>
<td></td>
</tr>
<tr>
<td><strong>Choice of Oat’s</strong></td>
<td>355</td>
</tr>
<tr>
<td>Banana, raisins, nuts, mix fruits</td>
<td></td>
</tr>
<tr>
<td><strong>From The Oven</strong></td>
<td>475</td>
</tr>
<tr>
<td>Croissant, Danish pastry, muffin (Please check with the server for available flavours) and toast (white/Brown/Multigrain)</td>
<td></td>
</tr>
<tr>
<td><strong>Dosa</strong></td>
<td>350</td>
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<tr>
<td>Rice and Lentil crepes served with choice of filling, sambhar and south Indian chutney</td>
<td></td>
</tr>
<tr>
<td><strong>Idli</strong></td>
<td>350</td>
</tr>
<tr>
<td>Steamed Rice cakes served with sambhar and south Indian chutney</td>
<td></td>
</tr>
<tr>
<td><strong>Uttapam</strong></td>
<td>350</td>
</tr>
<tr>
<td>Rice and lentil pancake, plain or with onion and tomato</td>
<td></td>
</tr>
<tr>
<td><strong>Poha</strong></td>
<td>350</td>
</tr>
<tr>
<td>Flattened rice cooked with traditionally tempers with mustard seed and curry leaves</td>
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</tr>
<tr>
<td><strong>Stuffed Tawa Paratha</strong></td>
<td>375</td>
</tr>
<tr>
<td>Indian bread with choice of stuffing of potato, cauliflower, paneer or onion</td>
<td></td>
</tr>
<tr>
<td><strong>Poori Bhaji /Choley</strong></td>
<td>375</td>
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<tr>
<td>Deep fried bread served with tomato and potato &amp; chickpeas curry</td>
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</tr>
<tr>
<td><strong>Moong Dal Kachori</strong></td>
<td>450</td>
</tr>
<tr>
<td>Served with Rajasthani kadhi &amp; assorted chutney</td>
<td></td>
</tr>
<tr>
<td><strong>Marwadi Mirchi Wada</strong></td>
<td>450</td>
</tr>
<tr>
<td>Served with assorted chutney</td>
<td></td>
</tr>
<tr>
<td><strong>Baked beans</strong></td>
<td>295</td>
</tr>
<tr>
<td><strong>Selection of International cheese</strong></td>
<td>675</td>
</tr>
<tr>
<td><strong>French Toast</strong></td>
<td>310</td>
</tr>
<tr>
<td>Served with maple syrup &amp; honey</td>
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</tr>
</tbody>
</table>

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Choice of Pancake
Served with melted butter & maple syrup

Eggs to Order
Boiled, fried, scrambled, sunny side, omelets, served with ham, bacon or sausage

Selection Beverages

Smoothies
Flavor of banana, papaya or apple

Milkshakes/Cold coffee
Vanilla, mango, strawberry or chocolate

Lassi
Plain, sweet or salted

Chas
Plain or salted

Tea

Coffee

Drinking hot chocolate

Bournvita

Iced tea

Mineral water bottle 1 ltr.

Aerated water

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Lunch & Dinner
(13:00 hrs – 15:00 hrs and 19:30 hrs – 22:30 hrs)

Soups

- **Soupe à la crème**
  Chicken/Spinach/winter vegetables
  $250

- **Roasted tomato soup**
  Flavored with basil and served with croutons
  $250

- **Dal Shorba**
  Served with roasted papads
  $250

- **Minestrone di verdure Genovese**
  $275

- **Sweet corn veg./chicken soup**
  $275

- **Soup of the day**
  Please ask your service professional to inform you about our daily special
  $275

Salads/Appetizer

- **Caesar salad**
  Crisp iceberg, toasted herb croutons and parmesan curls in classic Caesar dressing
  - **Vegetable**
    $425
  - **Traditional with bacon**
    $495

- **Greek salad, with olives & feta cheese**
  $425

- **Feta & mesclun**
  Lettuce, served with spicy orange dressing, topped with walnut and Turkish apricot
  $425

- **Russian (Olivier) salad**
  Seasonal diced vegetables in mayo.
  $390

- **Farm green crudités with selection of dip**
  $425

- **Asian pineapple**
  $390

- **Cajun chicken & mesclun**
  $400

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Appetizer
(13:00 hrs – 15:00 hrs and 19:30 hrs – 22:30 hrs)

- **Khajuri paneer tikka**
  Cubes of paneer stuffed with dates and coated with special mix of chutney
  - 750

- **Nagauri tandoori bharwan aloo**
  Young potato filled with nuts and khoya flavoured with local spices
  - 575

- **Bhutte ke kebab**
  Sweetcorn and cheese cakes shallow fried with hint of aromatic spices
  - 575

- **Matar adrak ki tikki**
  Green peas, with cumin, ginger and deep fried.
  - 575

- **Makhmali subzi seekh**
  Minced vegetable skewers delicately spiced and finished in the tandoor.
  - 750

- **Sawai Madhopur ki Kachori Chaat**
  Local Favorite....
  - 750

- **Murg malai tikka**
  House specialty boneless cubes of chicken in a creamy marinade finished over coals.
  - 795

- **Achari mirch ka murg tikka**
  The Boneless chicken marinated with pickled chilly and cooked in a tandoor.
  - 795

- **Junglee Maas ke samose**
  Slow cooked lamb mince “Hunter Style” stuffed in a pastry and deep fried.
  - 795

- **Mutton Seekh kebab**
  Minced lamb skewer with aromatic spices, cooked in a clay oven
  - 850

- **Kasoondi ki machhi**
  A traditional fresh river fish marinated with East Indian spices, flavored with mustard and finished in a tandoor.
  - 795

- **Bhattiwala murg**
  Yogurt and spice marinated chicken slow cooked in a tandoor.
  - 825

- **Ajwaini jhinga**
  Bay prawns marinated with indian spices, flavoured with carom and cooked in a tandoor.
  - 1450

- **Wok flashed prawn in mint chermoula with garlic mayo**
  Pink prawns, freshly ground middle eastern chermoula and drizzled with garlic mayo.
  - 1450

- **Char grilled Cantonese chicken with homemade sriracha**
  Chicken marinated in a tangy tickling Guangzhou style marinade and finished on coal.
  - 850

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Main course

Continental selections

- **Pan grilled cottage cheese**
  Spice coated cottage cheese cakes & served in an ensemble of vegetables and paprika potato
  | 775 |

- **Buttered winter vegetables**
  Seasoned with fresh garden herbs
  | 455 |

- **Panko crusted Fish and chips**
  Served with tartar sauce
  | 795 |

- **Grilled chicken breast with mushroom sauce served with buttered vegetables**
  | 825 |

- **Grilled prawns on grilled vegetables bed with spicy barbeque sauce**
  | 1450 |

Italian selection

- **Spaghetti Primavera**
  Spaghetti with winter green in cream sauce with parmesan and croutons
  | 625 |

- **Penne Arrabbiata**
  Penne cooked in spicy tomato sauce, garlic, dried red chili peppers and olive oil
  | 625 |

Oriental selection

- **Hakka Noodles Veg/Chicken/Egg**
  | 625 |

- **Vegetable/ Egg fried rice**
  | 475 |

- **Vegetable manchurian**
  | 475 |

- **Crispy chili paneer**
  Diced cottage cheese with bell peppers and Onion
  | 750 |

  **Thai Curry Green/Red**
  Served with steam rice
  | 850 |

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>850</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>950</td>
</tr>
</tbody>
</table>

- **Szechwan chicken**
  Diced Chicken with bell peppers and Onion
  | 800 |

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Indian Selection

- **Aap ki pasand aloo**
  Choice of aloo with tamatar, jeera, hing, matar
  
- **Bhindi do pyaaza**
  Tangy ladyfinger tossed with onion and tomatoes
  
- **Dal chaunk wali**
  A yellow lentil preparation with choicest Indian spices
  
- **Dal makhani**
  Whole Black Lentil, slow cooked in rich tomato puree, butter and cream
  
- **Aap ki pasand palak**
  Choice of pureed spinach with corn, mushroom or vegetables
  
- **Aap ki pasand paneer**
  makhani, sirka pyaz, shahi
  
- **Subzi Dhaniawala korma**
  Assorted vegetables, cooked aromatic spices, yoghurt and coriander seeds
  
- **Murg makhani**
  A most popular Indian marinated clay oven cooked chicken and simmered in mild tomato gravy flavored with fenugreek
  
- **Martaban ka murg**
  Chicken cooked in the home style flavored with pickles
  
- **Kadhai murg**
  Chicken morsels cooked in kadhai gravy
  
- **Tawa Keema Matar/Methi**
  Indian lamb minced slowly cooked on tawa with Indian aromatic spices
  
- **Indian fish curry**
  Coriander and coconut flavored coastal gravy

Regional Specialties

- **Gatta curry**
  Dumpling made of gram flour, simmered in Rajasthani spices and yoghurt
  
- **Kair sangri**
  Dry preparation of local berries soaked in buttermilk tempered with chili and spices
  
- **Papad mangodi ki subzi**
  An unusual preparation of poppadum’s and lentil dumplings in yoghurt base gravy
  
- **Dal bati churma (4 hours advance order required)**
  A regional speciality of baked wheat dumplings and combination of lentils
  
- **Methi murg**
  A curried chicken preparation cooked with dried fenugreek leaves
  
- **Laal maas**
  Traditional local specialty lamb preparation

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### Ghar ka khana

- **Bajra ki keech with yoghurt** 650
- **Rajasthani kadhi, chawal** 595

### Rice and Breads

- **Steamed rice** 255
- **Pulao**
  Choose from jeera, makai, Subz or green peas 295
- **Subz biryani**
  Served with raita 450
- **Gosht ki biryani / Murg ki biryani** 750
  Basmati rice cooked with rare Indian spices & mutton or chicken on a slow fire, served with raita.
- **Kulcha**
  With choice of stuffing onion, paneer, masala or plain 130
- **Tandoori breads - Naan, Roti or Missi roti**
  Plain or Butter 110
- **Phulka**
  130
- **Tandoori paratha**
  Laccha or Pudina 110

### Healthy suggestions’

- **Vegetable khichdi** 275
  Khichdi is a healthy dish made with rice and lentils and/or vegetables. Various other ingredients like ghee (clarified butter), cumin seeds and asafoetida are optionally used depending on the preferences. this simple and humble dish is good for people recovering from sickness.
  Light and easy to digest, served with plain yoghurt
- **Curd rice** 275
  A dish where soft cooked mushy rice is simply mixed with curd (Indian yogurt) and salt & then finished off with a tempering of mustard seeds and curry leaves for flavor
- **Whole wheat dalia (served with plain yoghurt or hot milk)** 275
  Made with broken wheat, Dalia is easy to digest and is full of nutrition. It is high in fiber and is believed to be one of the best foods for weight loss. Dalia can be made in several ways and is one of the healthiest options for breakfast/lunch and dinner.
- **Fresh fruit platter** 275
- **Clear soup (chicken or vegetable)** 275
  Clear soups are easy to digest, are not heavy on the stomach. Healthy digestion is key for fast metabolism and weight loss. Also helps prevent dehydration and ensure steady inflow of nutrients.

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**Steamed fillet of fish**  
Steamed fish is a low calorie protein that keeps you fuller for longer without adding high fat content.

**Herb grilled chicken**  
Grilled chicken is low in calories but high in protein, it may be especially beneficial for weight loss. It is included in a healthy diet because it contains low fat.

### Dessert

- **Ice creams**  
  Vanilla/strawberry/mango/chocolate/butterscotch  
  250

- **Fresh fruit platter**  
  An assortment of freshly cut seasonal fruits  
  275

- **Gulab jamun**  
  250

- **Rasgulla**  
  250

- **Malpua**  
  Flat flour cake dipped in sugar syrup flavored with greed cardamom  
  300

- **Moong dal halwa**  
  Washed green gram grounded and cooked with clarified butter, sugar and cardamom  
  375

- **Chocolate brownie with ice cream**  
  375

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**Between The Meals**

**Sandwiches and Small Bites**
(15:00 hrs to 19:00 hrs)

- **The do it yourself sandwich board** 475
  - Select from plain, toasted, grilled on white or whole wheat breads. Add a variety of filling-chicken, tomato, olives, cheese onions, chicken sausage, ham

- **Club sandwich** 525
  - Vegetarian or non-vegetarian

- **Bombay masala grilled sandwich** 525
  - Choice of filling veg & cheese, aloo masala

- **Chicken sandwich** 525
  - Select from plain, toasted or grilled, on white or whole wheat breads, served with fries and side salad

- **Vegetable pakora** 395

- **Paneer pakora** 475

- **Cheese chili toast** 455

- **French fries** 295

- **Paneer kathi roll** 550

- **Vegetable nuggets** 395

- **Vegetable Burger** 395

- **Chicken Burger** 525

- **Chicken nuggets** 525

- **Fish finger with tartar sauce** 525

- **Chicken kathi roll** 555

- **Ice creams** 250
  - Vanilla/strawberry/mango/chocolate/butterscotch

- **Fresh fruit platter** 275
  - An assortment of freshly cut seasonal fruits

- **Gulab jamun** 250

- **Rasgulla** 250

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