





BREAKFAST

Sooji Sheera (Made with semolina, ghee and sugar)	70
Pineapple Sheera (Made with semolina, ghee and sugar & Pineapple)	90
Upma (Roasted rava flavored by ghee cashews, urad dal, chana dal onion, ginger and additional herbs and spices. Sugar)	60
Sheera & Upma (Combo)	110
Kanda Poha (Beaten rice with assorted spices and natural herbs)	60
Masala Dosa/Ghee Masala Dosa/Ghee Sada Dosa (Soft and crispy crepes stuffed with a savory, wonderfully spiced potato and onion filling)	70/90/90
Sada Dosa (Lentils and rice ground fine crushing , Cooked till crispy on a seasoned cast-iron pan or skillet (Tawa) and golden with a drizzle of oil or ghee)	50
Uttapam (Onion/Tomato) (Like onion, tomato, capsicum, carrot, green chili, sweet corn etc. which makes it even healthier and tastier. Similar to idli and Dosa recipes)	70 / 70
Idli Sāmbhar (Soak the rice & dal and grind into a paste & combine Let the batter ferment and cooking in cooker serve with sambar & chutney)	60

Fried Idli	80
(Idli fry with oil and serve with sambar & chutney)	
Medu Wada	75
(Savory spiced donuts made with black gram lentils, spices and herbs)	
Mini Batata Wada	80
(Inclusion of different spices in the potato filling frying along with besan)	
Sabudana Wada	70
(Sabudana patties are deep fried patties made with tapioca pearls, potatoes, roasted peanuts, spices, herbs and seasonings. The potatoes are cooked first and then mashed or grated or crumbled)	
Sabudana Khichdi	50
(Made by sabudana, roasted peanuts, potato and fresh curry leaves)	
Misal Pav	90
(Have moth bean sprouts used moong bean sprouts or mixed bean sprouts. Topped with onions, tomatoes, farsan (fried savory mixture), lemon juice, coriander leaves and served with a soft Pav)	
Puri Bhaji	100
(Indian cuisine using the humble potato and Indian spices-herbs. dry potato sabzi served with pooris and accompanied with onion slices, lemon wedges and coconut chutney)	
Thalipeeth	70
(Thalipeeth bhajani is multigrain flour Made with whole grains, millets and spices. Serve Thalipeeth hot or warm with some white butter, curd. You can also serve Thalipeeth with thecha or a pickle)	
Amboli	60
(Dals and lentils that goes into this batter preparation. Urad Dal and Chana Dal along with Poha and fenugreek seeds made on Cast Iron Tawa or Bidacha tawa serve with chutany)	
Stuffed Paratha	
(Aloo/Paneer/Gobi/Aloo-Gobi/ Plain)	120/150/120/120
(Made by wheat flour, vegetable oil, teaspoon salt and mix butter or ghee and chopped onions and green chilies and fry, ginger-garlic paste. served with curd or pickle)	

SNACKS

Alu Wadi **90**

(Alu leaves are stuffed and rolled. These are steamed and deep fried to make delicious snack)

Onion Pakoda **90**

(Deep fried of crispy and tasty onion fritters made with gram flour (besan), spices and herbs)

Aloo Pakoda **90**

(Deep fried of crispy and tasty potatoes fritters made with gram flour (besan), spices and herbs)

Mix Veg Pakoda **150**

(Deep fried of crispy and tasty potatoes, Onions & Vegetables fritters made with gram flour (besan), spices and herbs)

Paneer Pakoda **130**

(Deep fried of crispy and Paneer fritters made with gram flour (besan), spices and herbs)

Crispy Gobi Pakoda **90**

(Deep fried of crispy and tasty Cabbage fritters made with gram flour (besan), spices and herbs)

Pav Bhaji **100**

(A spicy curry of mixed vegetables (Bhaji) cooked in a special blend of spices and served with soft buttered Pav)

Samosa **60**

(Whole coriander seeds, ginger and green chilly. Chopped cashews and raisins, peanuts if you like them, boiled and mashed potatoes, cumin powder, coriander powder, garam masala powder, red chili powder, salt to taste, Kasturi Methi leaves, coriander leaves. Mix well and fry serve with Tomato sauce)

Vada Pav **30**

(With besan stuffed with fried mashed and spiced potato fritters along served in pav)

Potato Wedges **100**

(Whether roasted, fried, simmered or baked. This recipe of potato wedges)

Masala Maggi **90**

Maggi with Spices

Bread Egg Omlette (Masala/ Cheese) 70/90/120

(Made by egg omelette and Bread serve with butter)

Boiled Egg 40

(Egg Boiled and served)

Ande Ki Bhurji 70

(Added the basic veggies such as tomatoes, onions, green chilies, and coriander and finely chopped bell, garam masala and black pepper powder)

Sunny Side up (Half Fried Egg) 40

(Fry of one side egg omelette)

TOAST

Plain Toast 50

(Toasted Bread)

Butter Toast 60

(Toasted Bread with butter)

Nutella Toast 70

(Toasted Bread with Nutella)

Cheese Toast 110

(Toasted Bread with Cheese)

Cheese Onion Tomato Masala Toast 120

(Toasted Bread with Grill onion, Tomato & Spices)

Butter Jam Toast 90

(Toasted Bread with butter & Jam)

Chilly Garlic & Coriander Toast 120

(Toasted Bread with Grill Chilly, Garlic , Corriander & Spices)



SANDWICH

Veg Sandwich (Grill or plane bread with lots of vegetables)	100
Cheese Sandwich (Grill or plane bread with Chesses)	130
Club Sandwich (Layer has sliced cucumbers and tomatoes. While the third layer has cheddar cheese, grated cabbage and grated carrots mixed with mayonnaise served tomato ketchup or potato wedges)	170
Grill Masala Sandwich (The toasted bread, crunchy on the outside and soft on the inside, combined with crisp cucumber, ripe tomato, sharp raw onions, and the unmistakable tangy spicy taste of chaat masala)	170
Veg Grilled Sandwich (Made by capsicum, onion, cucumber, carrot & Paneer with Grill bread)	150
Chicken Sandwich (A delicious mix of mayonnaise, chicken, pepper and some veggies spread on the bread)	175
Chicken Grilled Sandwich (A delicious mix of chicken, pepper and some veggies spread on the Grill bread)	190
Egg Bhurji Sandwich (A delicious mix of Egg Burji pepper and some veggies spread on the Grill bread)	70
Omelette Sandwich (Grill or plane bread with Omelette)	70
Chicken Club Sandwich (With delicious chicken topped with crispy and juicy salad and tomato a tomato slice, and a lettuce leaf. Mayonnaise served with sauce)	190
Chicken Mayo Sandwich (Made by Bread slice, Chicken breast, Ginger garlic paste Pepper powder)	150
Garlic Bread (Plain/Cheese) (Grill or Plain bread Chopped veggies with mayo and flavoring ingredients)	85/110



BEVERAGES

SEASONAL FRESH FRUIT JUICES

Orange/Sweet Lime/Watermelon/Pineapple

50/30

COLD BEVERAGES

Mineral Water (Small/Large)

20/30

Aerated Drinks (Sprite/Fanta/Thumbs-up, Diet Cocke)

55

Fresh Lime Soda / Water

50/30

Red Bull

170

Kinds Milkshake

40

(Milk, Scoop of ice cream Delicious mix-ins)

Cold Coffee

90

Lemon Anna

50

HOT BEVERAGES

Tea (Black/Masala)

30

(Rich Spicy tea with a blend of exotic Indian spices)

Hot Coffee

40

Hot Milk 60

Fresh Mint Tea 30

(Rich Spicy tea with a blend of exotic mint)

Hot Lemon 30

(A cup of hot water with fresh lemon juice.)

Ginger Lemon Honey/Lemon Tee 30/40

(Rich Spicy tea with a blend of exotic Ginger Lemon with honey)

Green Tea 40





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STARTERS

SOUP

Manchow Soup (Veg/Non-Veg) (Soup is a spicy and hot soup made from mixed vegetables)	140/160
Hot n Sour Soup (Veg/Non-Veg) (Best vegan hot and sour soup made from mixed vegetables)	120/140
Lemon Coriander Soup (Veg / Non-Veg) (Soup with a refreshing combination of lemon, coriander, and a few vegetables)	120/140
Cream of Soup (Veg, Mushroom, Chicken) (Rich & earthy flavor mushroom, Fresh Veg.& Chicken with drizzle of white cream)	120/140/160
Spinach Soup (Fresh garden spinach simmered in rich cream with seasoning)	90
Tomato Soup (Fresh garden Tomatos simmered in rich cream with seasoning)	140
Sweet Corn Soup (Veg / Non-Veg) (All-time favorite, prepared with fresh corn)	100/120
Chicken Clear Soup (Rich flavored clear broth chicken, veggies, spices, herbs, and other flavorings)	100
Paya Soup (Soup with rich flavored Indian spices legs of a lamb with spices)	175

SHORBA

Tomato Dhaniya Shorba **110**

(Roasted tomato prepared with an infusion of green Coriander and tempered with royal cumin)

Murg Jahangir Shorba **135**

(A deftly spiced consommé of cashew and free rang chicken)

CHINESE STARTERS

VEG

Veg Manchurian Dry /Gravy **140/160**

(Fried veggies balls are tossed and dunked. Mix of eclectic flavors and tastes like sweet, savory, spicy, sour and umami)

Gobi Manchurian **130**

(Tossing fried cauliflower florets in a spicy, sweet-sour, umami sauce. Served dry Gobi Manchurian)

Mushroom Manchurian **150**

(Fresh Mushroom a refreshing with cornflower, ginger garlic paste, ,black pepper powder or freshly crushed black pepper, soya sauce and salt & sugar)

Paneer Chilly **220**

(Fried Paneer cubes are tossed in a sweet, sour, spicy sauce. The Paneer cubes can be coated with flours or batter coated and deep fried)

Paneer Salt - N - Pepper **220**

(Made by corn flour, salt and crushed black pepper. Cubes of Paneer well and deep fried ginger, garlic and green chilies, salt, brown sugar, soy sauce and vinegar)

Paneer 65 **250**

(Made with cubes of fresh Paneer cheese adding soy sauce and/or chili sauce)

Burnt Garlic Paneer **290**

(Tossed Paneer adding cornflower mixture and mix well and cooked till it thickens. add capsicum, remaining garlic and toss vinegar and mix well)

Paneer Schezwan 250

(Made with Paneer cubes and schezwan sauce)

Paneer Manchurian 230

(Fresh Paneer a refreshing with cornflower, ginger garlic paste, black pepper powder or freshly crushed black pepper, soya sauce and salt & sugar)

Paneer Singapore Dry 270

(Fine Paneer Garnish with a wedge of lime and some crunchy peanuts)

Mushroom Chilly 235

(Fresh pieces of mushrooms are lightly battered and shallow fried to golden brown spicy green chillies, then served piping hot and crispy)

Pepper Mushroom 120

(Made with sliced mushroom and pepper powder)

Veg Crispy 230

(Mixed vegetables ranging from baby corn, capsicum, cauliflower, mushrooms and carrots to batter fried and then tossed in a sweet spicy sauce with the flavor of ginger and garlic)

Shanghai Potato 175

(French fries Crispy shanghai potatoes is a zingy twist to your regular bland fries. The hot-and-sweet sauce complements the fried potatoes perfectly)

Crispy Chilli Honey Potato 190

(Fried chili potato fingers are tossed in a sesame honey chili sauce)

Idli Chilli Dry 190

(Cooked Idli fry with Indian spices and vegetables)

Sweet Chilly Balls 230

(Made with Kashmiri dry chillies. prepare vegetable balls with different sauces according to taste)

Veg Spring Roll 270

(Veggies are cooked with tasty spices then wrapped in a thin layer of dough and deep fried to crispy, golden perfection served with chili, red garlic chili and tomato ketchup)

Veg Momos 130

(Dumplings made with flour and a savory stuffing. This stuffing can be made with veggies)

🍷 NON-VEG

Chicken Chilly	300
(Made with Crispy chicken, bell peppers, garlic, chili sauce & soya sauce)	
Chicken Crispy	300
(Fresh chicken well mixed in buttermilk and flour along with salt & pepper and deep fried)	
Chicken Schezwan	350
(Boneless chicken vinegar, garlic ginger , chili powder, Whole red peppers, onions , bamboo shoots, soya sauce, chili sauce, salt, oil, Some greens for garnish onion leaves)	
Chicken Salt-N-Pepper	300
(Mixture of cornflower, salt, pepper and Chinese five-spice Fry the chicken until golden cooked chicken to the pan with the chilies and onions toss together)	
Chicken Shanghai	375
(Made with small bites of chicken thigh. The chicken gets tossed with garlic, ginger and spring onions and coated in an intensely flavored and slightly sticky dark sauce)	
Chicken Singapore Dry	350
(Deep fried boneless chicken pieces served with a spicy sauce)	
Chicken Manchurian	350
(Fresh Chicken a refreshing with cornflower, ginger garlic paste, ,black pepper powder or freshly crushed black pepper, soya sauce and salt & sugar)	
Pepper Chicken	300
(Marinate chicken with ginger garlic paste and pepper powder)	
Chicken 65	310
(Boneless chicken marinated with curd, Indian spices fried and tossed chopped ginger garlic, curry leaves & spicy sauce)	
Chicken Satay	375
(Delicious Thai-style chicken satay are made of chicken marinated in a peanutty sauce, and then grilled)	

Chicken Lollipop **350**

(Toss the chicken lollipop on the grill with Indian tandoori masala black pepper, cardamom, cinnamon, cloves, coriander, cumin, fenugreek, garlic powder, ginger, and nutmeg. Grill the lollipops)

Chicken Hot Garlic **350**

(Chicken, soy sauce, capsicum, red chilli sauce, spring onions, vinegar and of course lots of garlic)

Chicken Spring Roll **320**

(Chicken are cooked and tossed with tasty spices then wrapped in a thin layer of dough and deep fried to crispy, golden perfection)

Chicken Momos **150**

(Dumplings made with flour and a savory stuffing. This stuffing can be made with chicken)

Tandoor ke Khan Se

 **VEG**

Paneer Tikka **270**

(Cubes of Paneer, onion and bell peppers are marinated with spices and yogurt and then roasted in the oven to perfection.)

Paneer Lasuni Tikka **280**

(Cottage Paneer & lots of Garlic marinated in a blend of zesty spices yogurt and seasoning)

Paneer Kalimiri Tikka **280**

(Bell peppers, onions, tomatoes, fresh cream, ginger-garlic paste, black peppercorn, butter and of course Paneer alias cottage cheese)

Paneer Hariyali Tikka **280**

(Cubes of Paneer marinated with yogurt, spices and a paste made with cilantro and mint)

Veg Seekh Kabab **240**

(Made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices)

Malai Paneer Tikka **300**

(Creamy yoghurt based marinating with vegetables like capsicum, onion, bell peppers and tomato. Marinated Paneer cubes are grilled or roasted with vegetables over charcoal fire till crisp golden)

Hara Bhara Kabab **250**

(Fried patties made with spinach, peas and potatoes)

Tandoor Chaap **180**

(Made with soya pieces marinated in heavy marinade of rich spices, cream and butter)

Mashed Potatoes **200**

(Made by smashing boiled potatoes with milk, butter, salt and pepper)

Hare Matar Ki Tikki **240**

(Green peas, bread crumbs, potato, onion and some spices)

Ajwain Paneer Tikka **240**

(Marinated, roasted Paneer flavored intensely with Ajwain)

Tandoori Gobi **200**

(Cabbage cook it on a grill pan, oven, or BBQ)

Tandoori Mushrooms **250**

(Prepared with marinate button mushrooms with other diced vegetables like capsicum and onions)

Tandoori Paneer **290**

(Marinate the Paneer Skewers it and Bake or roasting in tandoor Bhatti)

Aloo Tikka **240**

(Stuffing of cooked spicy chana dal, Paneer ,Green peas)

Assorted Veg Platter **475**

(Capsicum, onions, tomatoes, potatoes, mushroom, broccoli, baby corn and Paneer etc. to the marinade. Add ginger-garlic paste and Grilling each and every veggie on the tandoor)

● NON-VEG

Tandoori Murg (Half/Full) 350/650

(Roasted baby chicken cured with a fiery of herbs & spices, char-grilles to perfection)

Murg Tikka 320

(Chicken marinated in chili pepper, garlic sauce cream and yoghurt)

Afghani Murg Tikka 375

(Diced chicken marinated with smoked Indian spices & fired to perfection.)

Murg Pahadi Tikka 330

(Chicken morsel marinated in mint leaves chutney)

Murg Achari Tikka 330

(Chicken morsel marinated in Pickle chutney)

Murg Banjara Tikka 340

(Chicken pieces are marinated in a yoghurt based marinating with herbs like ginger, garlic, green chilli, mint, coriander leaves and spices like garam masala, cumin powder, turmeric powder and chat masala)

Adraki Tikka 340

(Chicken morsel marinated in Ginger)

Tangadi Kabab 370

(Chicken drumsticks, spice curd and most often cream)

Murg Malai Kabab 350

(Chicken marinated in chili pepper, Garlic sauce, cream and yoghurt)

Murg Dilkhush Kabab 590

(Marinate the chicken pieces in salt, ginger garlic paste and yogurt Grind green cardamom, cinnamon, cloves, peppercorns, mace, nutmeg, star anise, fennel seeds and coriander seeds to a fine paste)

Murg Reshmi Kabab 350

(Chefs handpick marinated chicken chunks finished in tandoor)

Murg Kasturi Tikka	350
(Diced chicken marinated with smoked Indian spices & Kasturi Methi & fired to perfection.)	
Murg Hariyali	330
(Cooked with a green paste made with green chilli, coriander and mint leaves)	
Murg Kalimiri	335
(Succulent chicken pieces marinated with a blend of freshly ground pepper, Indian spices and yoghurt)	
Murg Seekh Kabab	350
(A Juicy minced chicken skiwars)	
Fish Tikka	430
(Fish marinated in chili pepper, garlic sauce cream and yoghurt)	
Barbeque (Non-Veg)	375
(Marinated in a BBQ sauce and grilled.)	
Fish Koliwada	430
(Diced fish marinated with carom seed, ginger, garlic and fresh ground Indian spices)	
Tandoor Pomfret	450
(India's most popular sea-fish marinated with a secret blend of spices)	
Crab Tandoor	450
(Crab marinated in spiced yoghurt marinade tandoori masala and cooked over charcoal fire in an oval clay tandoor till crisp golden)	
Assorted Non-Veg Platter	750
(Chicken, Egg and many more to be marinated, Ginger & Garlic Paste and Grilling on the Tandoor)	





MAIN COURSE

CHINESE

Veg Fried Rice (Made with cooked rice, finely chopped veggies and seasoning ingredients.)	220
Veg Schezwan Fried Rice (Made with cooked rice, Schezwan finely chopped veggies and seasoning ingredients)	220
Veg Triple Schezwan Rice (Triple Schezwan rice is a combination of rice, noodles and fried noodles. Normally it is served along with Veg. Manchurian or a with a thick veg. sauce)	350
Veg Fried Rice (Made with cooked rice, finely chopped veggies and seasoning ingredients.)	220
Veg Schezwan Fried Rice (Made with cooked rice, Schezwan finely chopped veggies and seasoning ingredients)	220
Veg Triple Schezwan Rice (Triple Schezwan rice is a combination of rice, noodles and fried noodles. Normally it is served along with Veg. Manchurian or a with a thick veg. sauce)	350
Veg Hakka Noodles (Assorted fresh vegetables stir-fried in high flame and tossed with noodles)	220
Veg Schezwan Noodle (Assorted fresh vegetables stir-fried in high flame and tossed with noodles and Schezwan)	220

Veg Manchurian Rice Gravy	330
(Mixed vegetable and made deep-fried balls with it served gravy with rice)	
Chicken Fried Rice	250
(Made on the stovetop with chicken, eggs, onions, carrots, peas, and rice)	
Chicken Schezwan Rice	250
(Made on the stovetop with chicken, eggs, onions, carrots, peas, and rice and schezwan)	
Triple Chicken Schezwan Fried Rice	375
(Schezwan fried rice, a spicy rice dish from Chinese cuisine)	
Chicken Hakka Noodle	275
(Assorted fresh vegetables and chicken stir-fried in high flame and tossed with noodles)	
Chicken Schezwan Noodle	275
(Schezwan noodles a spicy rice dish from Chinese cuisine)	
Chicken Manchurian Rice Gravy	350
(Fried chicken balls are tossed and dunked. Mix of eclectic flavors and tastes like sweet, savory, spicy, sour and umami)	
Egg Noodle	250
(Assorted fresh vegetables and Egg stir-fried in high flame and tossed with noodles)	
Egg Fried Rice	200
(Assorted fresh vegetables and Egg stir-fried in high flame and tossed with Rice)	



VEGETARIAN

Veg Jalfrezi	260
(Made in an onion and tomato-based base with the addition of purpose-based spices.)	
Veg Chap Masala	260
(Made with soya chaap and a unique spice rich gravy sauce)	
Veg Diwani Handi	270
(This veg Diwani handi is a rich, creamy curry made with mixed vegetables)	
Veg Kadai	260
(Made with choice of veggies & Kadai masala)	
Veg Kolhapuri	250
(Kolhapuri cuisine is known for its hot, spicy and pungent flavors.)	
Veg Hyderabadi	260
(Royal Indian curry made with a combination of veggies and spices)	
Veg Bhuna Masala	290
(Made of roasted & powdered spices and curry a reddish brown hue. A rich Flavour & appetizing aroma)	
Veg Nargisi Kofta	300
(Makes use of potatoes and Paneer They are then served in a cream-based gravy)	
Malai Kofta	275
(Delicious dish of fried balls of potato and Paneer in a rich and creamy mild gravy made with sweet onions and tomatoes)	
Mix Veg. Makhanwala	290
(Is a slightly sweet creamy gravy recipe prepared with choice of vegetables, butter and cream)	
Nawabi Handi	290
(Mixed Vegetables Recipe is a mildly spiced and rich dish without the use of cream in it. It is quite flavourful)	

Sabz-e-Bahar	290
(Lots of vegetables Mix chat masala, red chilli powder and cumin-coriander powder in a bowl. Scaper bitter gourd cut into pieces)	
Mushroom Masala	200
(Delicious Indian curry made with mushrooms, onions, tomatoes in spices & Herbs)	
Bhindi Masala	170
(Thinly sliced crisp okra cooked with Indian spices, chillies onion and smoked cumin)	
Kaju Paneer Masala	270
(Creamy Kaju Paneer masala is an onion-tomato-based gravy with added cream in it.)	
Kadai Paneer	265
(Made with Indian Pantry staples like onions, tomatoes, capsicum and Indian spices)	
Mutter Paneer Masala	230
(Spiced to perfection and cooked with green peas and Paneer which is Indian cottage cheese.)	
Paneer Lababdar	270
(Indian cottage cheese mixed in the gravy of tomato, cashew paste, Indian spice & herbs)	
Paneer Tikka Masala	275
(Cottage cheese cooked in rich tomato sauce with Himalayan herbs)	
Paneer Pasanda	320
(Fried Paneer cubes and pureed onion, tomato and cashew nut paste to make a delicious curry with rich creamy gravy)	
Chana Masala	190
(White chickpeas, onions, tomatoes, spices and herbs)	
Paneer Butter Masala	270
(Is a rich and creamy dish of Paneer (cottage cheese) in a tomato, butter and cashew sauce)	
Paneer Bhurji	370
(North Indian dish made with Indian cottage cheese & spicy mixture made of onions, tomatoes ginger garlic paste)	

Palak Paneer **220**

(Deliciously creamy and vibrantly green dish is made with Paneer in a mildly spiced fresh spinach sauce)

Lasuni Methi **190**

(Fresh Methi leaves cooked in an onion- tomato gravy and topped with generous amounts of sliced garlic)

Lasuni Palak **175**

(Fresh Palak leaves cooked in an onion- tomato gravy and topped with generous amounts of sliced garlic)

Amritsari Chole **195**

(Amritsari Pindi chole is a full-flavored preparation of chickpeas (chole). Pindi chole is spicy and tangy, with flavors of garlic, whole spices, pomegranate seeds, Amritsari Chole is an authentic Punjabi style chickpea curry)

 **NON-VEGETARIAN**

Murg Lababdar **290**

(Pre-cooked chicken in a tomato and cream gravy, chicken Lababdar is a delightful treat with succulent chicken chunks)

Murg Kadai **300**

(Chicken tikka cooked with bell pepper and tomatoes, accentuated with Coriander seeds & freshly)

Murg Bhuna Masala **300**

(Delicious masala made with onion, tomatoes, spices and curd. Bhuna Chicken is prepared in a thick gravy and is quite popular among chicken lovers)

Butter Chicken **320**

(Made with tomato, butter, and a special spice blend as a base)

Murg Tikka Masala **195**

(Made with yogurt marinated chicken, skewered and chargrilled for incredible bbq flavors.)

Murg Methi **320**

(Mouthwatering chicken curry in a Methi Gravy)

Murg Kheema Masala	320
(A fragrant combination of Kheema chicken. Tomato, yogurt and plethora of aromatics and spices.)	
Murg Handi	330
(Morsels of chicken cooked with fresh vegetables in a saffron enhanced gravy)	
Mutton Rogan Josh	450
(Tender morsels of Indian mutton delicately in Indian spice and coconut paste)	
Mutton Rara	470
(Twice hammered boneless mutton infused with Lucknowi spices and tossed with brown onion)	
Ghosh Ki Handi (Half / Full)	240/475
(Mutton cubes cooked with saffron and fresh vegetables in a rich tomato based gravy)	
Fish Fry / Curry (Surmai/Pomfret/Prawns/Bangda/Bombil)	350/320
(Prawns/fresh fish cooked in a blend of coconut and spice to a traditional goan curry)	
Crab Masala	375
(Crab Masala Fry is a fragrant medley of spices and aromatics. Its spicy punch is set off deliciously by the sweet crab meat.)	

DAL KI NAZAKAT

Dal Tadka	175
(Cumin and garlic tempered yellow lentils with onions, tomatoes and chilies finished with coriander leaves)	
Dal Palak	190
(Mélange of dal tadka with a hint of spinach)	
Dal Fry	165
(A harmonious combination of two lentils. Cooked to perfection with fresh dill tempered whole)	
Dal Makhani	230
(Slow cooked black gram simmered overnight on a tandoor and scented tomato clarified butter)	

RICE

Coriander / Lemon Rice	190
(Coriander leaves and lemon juice with cooked rice)	
Jeera Rice	170
(Made with cumin seeds, ghee and basmati rice)	
Veg Pulao	195
(Made with long grain rice, choice of vegetables and fresh herbs)	
Kashmiri Pulao	250
(Cooked in saffron flavored water and then with shallow fried dry fruits, freshly cut fruits and fried onion)	
Paneer Pulao	240
(Prepared with grated Paneer / cottage cheese, Paneer cubes, long grain rice and other vegetables)	
Tawa Pulao	250
(Rice and vegetables sautéed in tawa together with pav Bhaji masala and other spices/herbs)	
Peas Pulao	170
(Rice and loaded with fresh vegetables)	
Curd Rice	150
(Curd (yogurt) mixed with cooked rice, herbs and then tempered)	

BIRYANIS

Paneer Biryani	350
(A slow cooked layered casserole of Paneer cubes in a curd (yogurt) based gravy, fried onions and par-cooked rice flavored with spices, saffron or rose water)	
Veg Lucknowi Biryani	320
(Fresh veggies, spices, and rice slow-cooked to perfection resulting into an aromatic, mild and subtle flavor combination of rice and vegetables)	

Mushroom Biryani 250

(Biryani with meaty mushrooms, tender fluffy rice and flavorful spices)

Chicken Biryani 400

(That is loaded with spicy marinated chicken, caramelized onions, and flavorful saffron rice)

Mutton Biryani 450

(That is loaded with spicy marinated Mutton, caramelized onions, and flavorful saffron rice)

Fish Biryani 480

(That is loaded with spicy marinated fish, caramelized onions, and flavorful saffron rice.)

MALVANI KATTA

Fish Malvani 400

(Famously fiery, spicy, tangy, and delectable seafood classic from the Malvan cuisine)

Prawns Malvani 350

(Famously Prawns, spicy, tangy, and delectable seafood classic from the Malvan cuisine)

Crab Malvani 430

(Famously Crab, spicy, tangy, and delectable seafood classic from the Malvan cuisine)

Chicken Malvani 320

(Famous Chicken, spicy, tangy, and delectable classic from the Malvani cuisine)

Kombadi Wade 350

(Very flavorful, crispy and tastes fabulous with wade and chicken curry specially with rice, wheat & Urad dal tsp cumin seeds wade fenugreek seeds)

Mutton Malvani 430

(Famous Mutton, spicy, tangy, and delectable classic from the Malvani cuisine)

BREADS

Roti (Plain /Butter)	20/25
(Whole wheat bread made in the clay oven)	
Paratha (Plain /Butter / Ajwain)	50/60/60
(Whole wheat bread baked on a griddle, served plain or scented)	
Naan (Plain /Butter /Garlic /Cheese)	30/50/70
(The traditional Punjabi leavened bread)	
Kulcha (Plain/Butter/Onion)	40/50/50
(Clay oven cooked flat bread served plain)	
Roti Ki Tokri	250
(Mix of roti)	

RAITA AND PAPAD

Fried Papad	40
(A Flat crispy poppadum deep fried served with yogurt sauce or Chutany)	
Roasted Papad	30
(Oven roasted poppadum served mint yogurt sauce or chutney)	
Masala / Khhicha Papad	50/60
(A thin crispy poppadum topped with chopped, onions and fresh coriander leaves served with chutney)	
Veg Raita	90
(Made by blending veggies with curd)	
Boondi Raita	90
(Made with deep fried boondi pearls and curd)	
Pineapple Raita	90
(Made using plain yogurt and fresh pineapples)	

Cucumber Raita 90
(Made using plain yogurt and fresh Cucumbers)

Plain Curd 70
(Homemade Yoghurt)

CONTINENTAL CUISINE

VEGETARIAN

Mushroom Pizza 180
(Loaded with 2 types of cheese and garlic herb sautéed mushrooms)

Spinach Pizza 175
(Loaded with cheese & Spinach)

Veg Pizza 190
(Delicious vegetables like broccoli, onion, capsicum, carrot, mushroom and cauliflower along with tomatoes, pizza sauce)

Cheese Corn Pizza 160
(Chili Coriander Naan topped with cheesy white sauce, sweet corn, bell peppers and jalapeños.)

Italian Pan cakes 110
(Made by egg, sugar, flour, milk, dash baking powder olive oil)

French Fries / Cheese & Peri-Peri 120/170/220
(Chopped the potatoes, rubbed them with some salt and directly fried)

Penne Pasta 200
(With the flavors of garlic, oregano, basil, cheese of lots of veggies.)

Penne Mushroom Pasta 220
(With the flavors of garlic, Mushroom, oregano, basil, cheese of lots of veggies.)

Spaghetti Pasta 200
(With flavours from fresh tomatoes, garlic and basil)

Garlic Pasta 150

(With Veggies is a summer spring pasta with asparagus, peas, cherry tomatoes, hints of garlic and lightly coated)

Garlic Pasta with Cheese 200

(Pasta with herbs, delicious sautéed garlic, and plenty of freshly grated Parmesan cheese.)

Pink Sauce Pasta 150

(Mixture of red and white sauces with some veggies and favoured herbs)

JAIN FOOD

Veg Jafrani 250

Veg Kadai 260

Veg Paneer Butter Masala 270

Dal Fry 165

Paneer Masala 265

Paneer Lababdar 270

Mix Veg. 265

Kaju Paneer 270

Kaju Masala 280

Chana Pindi 190

Paneer Kofta in Cashew Sauce 375

Falari Kofta 200

SIZZLERS

Veg Sizzlers

450

(Pan fried potato cutlets topped with lot of veggies, drizzle with a sauce of your choice.)

Chicken Sizzlers

500

(Marinated chicken breast, fried and serve on a hot plate.)

Paneer Sizzlers

480

(Made with Paneer, fresh vegetables and rice, topped with chili garlic sauce)





DESSERTS

Ice Cream (Choice of 2 Scoop Vanilla / Chocolate Brownie/Strawberry)	120
Gulab Jamun (Dumplings of fresh milk condensed, deep fried and serves in sugar syrup)	110
Shahi Tukda (Ghee, sugar, milk, nuts and bread, this shahi tukada)	250
Gajar Halwa (Made with grated carrot, milk and sugar)	110
Rabdi (Full fat milk, sugar, cardamoms and nuts)	100
Caramel Custard / Sizzling Brownie	250





SCAN & PAY

ELITECHEF FINE DINE LLP

Land bearing old Survey No. 135/1 & 135/2 of Village Nagzari corresponding to New Survey Nos 39/1 & 39/1/B/1 to 39/1/B/62 of Village Dyanwadi situated at Tal. Alibaug, Near Poynad ,
Dist. Raigad- 402108

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