



Our Majestic & Contemporary Hotel & Restaurant designed by renowned studio **NILESH / PARITA KAVA** offers a perfect Aura for Guests, who truly Appreciate the Art of Fine Dining Experience.

Our menu offering is full of fresh, locally sourced produce, served in a family restaurant **Trevi** that offers you authentic Indian cuisine, hot & fiery Asian cuisine & modern western delicacies.

We want you to know that the Cottage Cheese we use is
Made In-house & most tender.

HOT BEVERAGES

Masala Tea - Small pot (160 ML - 1 by 2) / Large pot (320 ML - 2 by 4) Served Without Sugar	150 / 225
Green Tea	150
Cappuccino	175
Café latte	175
Espresso (Single Shot)	175
Americano (Espresso mixed W Hot Water)	175
Homemade Coffee - Small pot (160 ML - 1 by 2) / Large pot (320 ML - 2 by 4) Served Without Sugar	150 / 225
Hot Milk	225
Bournvita	225
Kesar Dry Fruit Milk	325
Hot Chocolate	225

COLD BEVERAGES

Lassi (Sweet Salted)	150
Freshly Squeezed seasonal fruit juice Watermelon Orange Sweet lime Pineapple	225
Cold Coffee	225
Cold Coffee W Ice Cream	300
Soft Beverages W service Coca cola Thums up Sprite	125
Diet Coke W service	125
Fresh Lime soda (Salted Sweet & Salted)	175
Fresh Lime Water (Salted Sweet & Salted)	150
Butter Milk (Masala Plain)	125
Red Bull W service	250
Evocus - Glass Bottle (750ml) - W service Essential minerals enriched water	125
Packaged Drinking Water W service	75

Please let the server know for any special dietary requirements that you may have.
GST as applicable

MILK SHAKES

Vanilla Shake	325
Chocolate Shake	325
Strawberry Shake	325
Oreo Shake	350
Nutella Shake	375
Chocolate Brownie Shake	375

MOCKTAILS

	250 ml	Pitcher - 750 ml
Mojito Classic Mint / Pineapple / Watermelon / Green apple / Orange	250	550
Guava Mary A sweet, spicy & tangy drink made of Guava juice, Tabasco sauce, Rock Salt & Lime juice	250	550
Orange Sunset Orange juice mixed W dash of Apple juice, Soda & Grenadine	250	550
Kiwi Delight Lemonade W hint of Kiwi	250	550
Litchi Cooler Litchi juice W hint of Mint and splash of Soda	250	550
Margarita W choice of flavors – Lemon, Orange, Apple, Pineapple	250	550
Pina Colada Pineapple Juice, Coconut syrup	250	550
Lemon Ice Tea Refreshing Iced Tea lemon flavor	250	550
Peach Ice Tea Refreshing Iced Tea Peach flavor	250	550
Black Currant Daiquiri (150 ml) Black Currant, Lemon Juice W Crushed Ice	150	
Strawberry Daiquiri (150 ml) Strawberry, Lemon Juice W Crushed Ice	150	

GST as applicable

SOUPS



Hot & Sour Soup 🌶️	290
Spicy Asian savory soup W Bamboo shoot, Mushroom and Spring Greens	
Veg. Manchow Soup	290
Spiced Vegetable soup topped W fried Garlic & fried Noodles	
Sweet Corn Soup ①	290
Corn Soup Flavored W Spice and Herbs	
Veg. Clear Soup ①	290
Light healthy nutritious Gluten-free Vegetable soup	
Lemon Coriander Soup	290
Vegetable soup flavored with lemon and coriander leaves.	
Mexican Chilli Bean Soup 🌶️	290
A Nutritious soup with Kidney Beans served W Crispy Nachos	
Minestrone Soup	290
A Rich Tomato Broth packed W Vegetable, Pasta & Grated Cheese	
Tomato & Roasted Bell Pepper ①	290
Served W Bread Croutons	
Cream of Tomato ①	290
Served W Bread Croutons	
Mushroom Cappuccino (Cream of Mushroom)	290
Wild Mushroom soup topped W dollop of fresh Cream	
Broccoli & Almond Soup 🌶️ ⑤	330
Almond Flakes W extra virgin Olive Oil	
Corn Cheese Tomato Soup ⑤	330
Spicy Tomato Soup W Cheese & Corn	
Roman Broth (Not Recommended for Jain)	330
Italian creamy Velouté soup W Vegetables	
Thukpa (Not Recommended for Jain)	330
Tibetan Noodles Soup W Vegetables	
Ramen Soup (Full) ⑤ (Not Recommended for Jain)	400
Japanese Noodles Soup W rich flavored Broth and Vegetables (Served only full portion)	
Trevi's Khow Suey ⑤ (Not Recommended for Jain)	450
Vegetable & Coconut soup W Condiments	

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GST as applicable


SALADS & ACCOMPANIMENTS

Chef's Choice Salad Assorted salad filled W Leafy Veggies, Paneer Tikka complimented W Mustard Mayo	425
Caesar Salad Traditional Caesar salad W Iceberg Lettuce, creamy Garlic Dressing	425
Garden Green Salad Sliced Tomato, Onion, Carrot & Cucumber	225
Masala Papad (Roasted / Fried)	125
Papad (Roasted / Fried)	60

PIZZA, PASTA & MORE

Make Your Own Pizza (Select any 4 Toppings) Corn, Sundried Tomato, Olives, Onion, Paneer, Jalapeno, Red paprika, Mushroom & Broccoli Add extra topping (More than 4) @ Rs 50	600
Capsicum Paneer & Red Paprika Pizza (8 Inches)   Made with fresh and soft Paneer with crispy capsicum and topped W Spicy Red Pepper	550
Trevi's overload pizza (8 Inches)  Assortment of Vegetables, Zucchini, Baby Corn, Olives, Jalapenos, Tomato Sauce and Mozzarella Cheese	550
Farm House Fresh Pizza (8 Inches) Assorted Peppers, Zucchini, Tomatoes, Basil and Mascarpone Cheese	550
Spicy Blast Pizza (8 Inches)   Capsicum, Mushroom, Jalapeno, Black Olives in hot Chilli sauce	550
Margherita (8 Inches) Italian Basil Leaves & slice of Tomato topped up W Cheese	475

Allow us approx. 20 minutes of Preparation Time for all above Pizzas

Make your own Pasta :- Penne Arrabiata - Penne cooked in chunky Tomato Sauce, Sundried Tomatoes, Oregano, Chilli Flakes Penne Alfredo - Penne cooked W Butter, Onion, Cream & Parmesan cheese Penne Fusion - Penne cooked in Pink Sauce (Mix of Tomato & Cheese Sauce) Spaghetti AOP - Spaghetti cooked W extra virgin Olive Oil, Chilli flakes, Parsley & Garlic	550
Creamy Mushroom Pasta Pasta in rich creamy sauce flavoured with Garlic & Parsley.	550
Vegetable Au Gratin  Garden fresh Vegetables cooked in White Sauce topped W Cheese and Baked	475
Baked Macaroni W Pineapple  Mac & Cheese	475
Cottage Cheese Peri - Peri Grilled Sandwich Grilled Cottage Cheese Sandwich W Peri Peri seasoning	375

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STARTERS

TANDOOR DELICACIES

Tandoor ka Khazana (12 Pcs.) - Pick any 4 Paneer Tikka (3 pcs.), Gilafi Seekh Kebab (3 pcs.), Broccoli (3 pcs.), Gobhi (3 pcs.), Mushroom (3 pcs.), Bharwan Aloo (3 pcs.)	750
Tandoor ka Khazana (Mini) (8 Pcs.) - Pick any 2 Paneer Tikka (4 pcs.), Gilafi Seekh Kebab (4 pcs.), Broccoli (4 pcs.), Gobhi (4 pcs.), Mushroom (4 pcs.), Bharwan Aloo (4 pcs.)	550
Lasooni Paneer Tikka (8 Pcs.) Stuffed Cottage Cheese coated W creamy white marinated flavor of Garlic	625
Angara Paneer Tikka (8 Pcs.) 🌶️ Hung Curd & Chilli marinated homemade Paneer, cooked in Clay Oven	525
Tandoori Mushroom (8 Pcs.) Garden fresh button Mushrooms, Walnut, Cream, Green Chilli, White Pepper	450
Gilafi Vegetable Seekh Kebab (8 Pcs.) Minced Vegetables mixed W fragrant Indian spices cooked in Clay Oven	450

CHINESE STARTERS

Chinese Platter (Mini) - Pick any 2 Veg Bullet, Corn cut Pepper Chilli, Corn Ball Chilli & Chana Chilli	550
Dragon Chilli Paneer 🌶️ 🍄 Homemade Cottage Cheese, Bell Peppers, Whole Red Chilli, Onions & Crispy Cashew nuts	525
Trevi Vegetable Bullet 🌶️ 🍄 House specialty of Hillock Abu , Vegetable Croquette recipe for over 30 years	485
Paneer 65 Batter fried homemade Cottage Cheese tossed W Vegetables in Soy Tomato Sauce	485
Mushroom Chilli Dry Garden Fresh Button Mushroom tossed in spiced Sweet & Sour sauce	450
Crispy Mushroom & Baby Corn 🍄 In Hot Garlic Sauce	450
Vegetable Manchurian (Semi Dry) Exotic Mixed Vegetable Dumplings flavored W Soy sauce	450
Corn Cut Pepper Chilli 🍄 Hillock Abu specialty of fried Corn Kernels, coated in Corn Flour cooked with Green Chillies, Soy sauce and Green Peppers	450
Corn Ball Chilli Hillock Abu specialty of crispy Corn Dumplings W Spicy sauce	450
Crispy Vegetable 🍄 Crispy fried seasonal Vegetables, tossed in Chilli Garlic sauce	450
Chana Chilli 🍄 House specialty of Hillock Abu, A Spicy Delicious Chickpeas snack tossed W Peppers & Onions	450
Honey Chilli Potato Crispy Potato fries tossed in Celery, Garlic, Honey and crushed Dried Chilli. House specialty of Hillock Mt. Abu	450


Food items from Tandoor will be available from 12:00 hrs to 15:00 hrs and 19:00 hrs to 23:30 hrs
GST as applicable

🌶️ Recommended for Jain


🍄 Signature

🌶️ Spicy

CRISPY MUNCHIES

Cheesy Hara Bhara Bullet (8 Pcs.)	475
Boiled mix Vegetables, Potatoes, Spinach, Green Chillies, Ginger, Garlic & Cheese mixed W Indian Herbs & Spices - made into small Patties and deep fried	
Hillock Nugget (6 Pcs.) 	475
Our signature dish made of Corn, Cheese, Pumpkin & Ginger. Spiced up W Black Pepper & Herbs.	
Santa fe` Rolls (6 Pcs.) Preparation Time 20 mins	475
Filled with Corn, Spinach, Jalapeno, Cayenne Pepper, Black Pepper, Garlic & Cheddar Cheese	
Cheese Chilli Spring Rolls (6 Pcs.)	475
Cheese spring roll served W sweet Chilli sauce	
Hara Bhara Kebab	450
Boiled mix Vegetables, Potatoes, Spinach, Green Chillies, Ginger, Garlic mixed W Indian Herbs & Spices - made into small Patties and deep fried	
Peri-Peri Fries	250
French fries topped W Peri-Peri spice	
French Fries	225

MEXICAN & ITALIAN

Cheesy Nachos	375
A warm spiced up Cheese served W Crispy Nachos	
Mexican Hot – Pot	485
Long grain Rice tossed W Mexican Beans, Corn, Bell Peppers & Cheese Sauce	
Mexican Volcano	450
Flavored rice served W Mexican hot curry	
Mexican Tacos (6 Pcs.)	450
Consisting of a small hand – sized Corn Tortilla topped W Beans mixture, Tomato Sauce, Cheese Sauce & Sour Cream	
Mexican Quesadilla 	450
Mixed cheese, Vegetable, Kidney Beans W Mexican spices & stuffed in Tortillas and grilled served W Salsa and Sour Cream	
Bruschetta	450
Italian spices W Bell Pepper, Tomato, Basil, Olives, Jalapeno and Cheese topped W French loaf and Gratinated	
Pizza Toastie (6 Pcs.)	450
Toasted slice of homemade Bread topped W Veggies, Cheese & Gratinated	
Cheese Chilli Toast	350
(2 slices of Bread)	
Cheesy Garlic Bread (4 Pcs.)	350

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RICH & FAMOUS

Paneer Tikka Masala ① 🌶️	485
Clay Oven roasted Homemade Cottage Cheese tossed in spicy Tomato gravy	
Paneer Butter Masala ①	485
Fresh Cottage Cheese simmered in Tomato gravy & finished W a touch of Butter	
Paneer Tomato ① ⑤	485
House special - Triangle shaped Cottage Cheese cooked in a velvety Tomato gravy	
Sliced Paneer Lababdar	485
Homemade Cottage Cheese cooked in a rich Tomato & Cashew gravy	
Paneer Bhurji in Makhani gravy ①	485
Scrambled Cottage Cheese and Cottage Cheese Cubes tossed in Buttery Tomato Gravy	
Paneer Kolhapuri 🌶️	485
Cottage Cheese cooked W Spicy Tangy Tomato Gravy W traditional Kolhapuri spices	
Paneer Tawa Masala ⑤ 🌶️	485
Roasted Paneer, stir fried on Tawa W Onion, Tomato and Whole Spices served in Reddish Brown gravy	
Paneer Jalfrezi ⑤ 🌶️	485
A spicy treat of Paneer (Thin & long slices) cooked W Capsicum & Onion in Brown curry	
Paneer Chettinad ⑤ 🌶️	485
Ever Popular South Indian style Paneer Masala tossed W Kadi Leaves, Mustard Seeds, whole Red Chilli, Coconut cooked in Spicy Masala Brown gravy	
Paneer Multani Rara Masala ⑤ 🌶️	485
Cottage Cheese cooked with Onion, Tomato and Cashew nut with Chef's special Brown curry	
Palak Paneer	485
Slow cooked Cottage Cheese W Spinach and Burnt Garlic	
Cheese Butter Masala ① ⑤	485
Cheese cubes tossed in Creamy & Mild Sweet Tomato gravy	
Veg Kofta	485
Homemade Vegetable Dumplings in Brown gravy	
Hariyali Kofta	485
Vegetable dumplings cooked W Spinach and Brown Onion gravy	
Malai Kofta ①	485
Traditional Cottage Cheese dumplings cooked in rich Yellow gravy – Little on the Sweeter side	
Malai Kofta in Makhani Gravy ①	485
Cottage cheese dumplings cooked in rich makhani gravy, especially recommended for Jain	
Khoya Kaju ①	600
Roasted Cashew nuts & Khoya simmered in rich White Creamy gravy – Little on the Sweeter side	
Kaju Masala ⑤	600
Roasted Cashew nuts cooked in Spicy & rich Tomato gravy	

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VEGETABLE AFFAIR

Subz Melange	450
Seasonal Vegetables cooked W Onion Tomato masala	
Jain Subz Melange ①	450
Corn, Green peas, Capsicum, Beans & Grated Paneer	
Veg Jaipuri (Not Recommended in Jain)	450
Garden fresh seasonal Vegetables cooked with Aromatic Spices garnished with Roasted Papad.	
Vegetable Jalfrezi 🌶️	450
Thin & Long slices of Capsicum, Onion & other Garden Fresh Vegetables in a Spicy tangy gravy	
Subz Kolhapuri ⑤ 🌶️	450
Garden Fresh Vegetables in a spicy Tomato gravy	
Veg Kadhai 🌶️	450
A mélange of seasonal fresh Vegetables cooked W Whole Indian Spices	
Vegetable Makhanwala	450
Garden fresh Vegetables cooked in Tomato Gravy and Butter	
Aloo Gobhi Adraki	375
Fresh pick of the day cooked to your taste	
Sukhi Aloo ki Subzi (Dry)	375
Diced Aloo tempered W chopped Green Chilli	

MUSHROOM AAPKI PASAND

Mushroom Masala 🌶️	485
Delicious Mushroom curry W Onion Tomato & home grounded Spices	
Kadhai Mushroom	485
Mushroom cooked W capsicum, onion and Indian Spices	
Mushroom Do Pyaza	485
Button Mushrooms cooked with lightly caramelized Onions, Tomatoes and Ground spices	

LENTILS

Dal Fry	350
Yellow Dal cooked & tempered W Indian Spices	
Dal Tadka ①	350
Yellow Lentil preparation tempered W Garlic and Chilli	
Dal Double Tadka 🌶️	375
Yellow lentil preparation tempered W Spicy Garlic and Chili tadka	
Dal Fry / Tadka (Small Portion)	250
Kadi Pakoda	375
Pakorاس (fritters) simmered in a creamy, tangy, and spiced yogurt besan gravy.	
Dal Makhani	425
Black Lentils simmered overnight W Butter and Cream	

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BREADS

Tandoor Roti (Plain / Butter)	80
Hariyali Roti	120
Naan (Plain / Butter)	135
Pudina Paratha	150
Lachha Paratha / Hariyali Paratha	150
Garlic Naan	165
Cheese Chilli Naan / Cheese Garlic Naan	185
Roomali Roti (Subject to availability)	185
Plain / Stuffed Kulcha	185
Olive Jalapeno Cheese Naan	225
Tawa Roti ki Tokri (Plain / Butter) (4 Pieces)	240
Assorted Basket Pudina Paratha, Butter Naan, Cheese Chilli Naan & Hariyali Roti	500

RICE, RAITAS & ACCOMPANIMENTS

Hyderabadi Dum Biryani 🌶️ A spicy mélange of aromatic basmati Rice & Vegetables served W Raita	525
Schezwan Fried Rice 🌶️ Hot & Spicy aromatic basmati Rice Preparation with Flavors of Ginger, Garlic, Soy Sauce and Red Chili Paste	485
Tawa Masala Pulao	425
Dal Khichdi Toor Dal and Rice cooked W Ghee and Spices, served W bowl of Curd	425
Masala Khichdi 5 Rice, lentil, Kadhi patta, Onion, Rai & Tomato cooked together served W bowl of Curd	425
Jeera Rice	325
Jeera Rice (Small Portion)	225
Steamed Basmati rice	300
Papad Churi Crushed crispy mix of Papad tossed W Onions, Chilli powder, Coriander & Ghee	225
Masala Papad (Roasted / Fried)	125
Papad (Roasted / Fried)	60
Choice of Raita Boondi, Mint, Vegetable & Pineapple	175
Curd	150

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🕒 Recommended for Jain

5 Signature

🌶️ Spicy

SIZZLERS

Mexican Sizzler

Mexican delicacy W combination of veggie filled tortillas & Mexican Rice, Nachos, Mexican Tikki topped with Cheese sauce, Sour cream and Salsa

780

Chinese Sizzler

(Not Recommended in Jain)

Oriental delicacy W combination of Manchurian, Noodles, Cottage Cheese, Aromatic Basmati Rice & Chili

780

Italian Sizzler

(Not Recommended in Jain)

Herbs Butter Rice, Sautéed Vegetables, Pasta in Pink Sauce, Garlic Bread & Cutlet

780

ASIAN

Thai Green Curry

Served W Aromatic Jasmine Rice

650

Corn Rice

Basmati Rice cooked W Corn kernels.

325

Nasi Goreng

5

Indonesian sticky fried Rice cooked W Exotic Vegetables & grilled Tofu

525

Triple Schezwan

5



Chinese dish made W combination of Noodles, Rice & Manchurian in Szechwan Sauce

585

Schezwan Fried Rice



Hot & Spicy aromatic basmati Rice Preparation with Flavors of Ginger, Garlic, Soy Sauce and Red Chili Paste

485

Vegetable Hakka Noodles

1

/ Chilli Garlic Noddles

Bell pepper, Onion, Garlic, Cabbage & Salt & Pepper

485

Stir Fried Exotic Vegetables in Schezwan sauce



Exotic Vegetables tossed in Schezwan Sauce

450

Exotic Vegetables in hot Garlic sauce

Exotic Vegetables tossed in hot Garlic Sauce

450

Vegetable Manchurian

(Semi dry / Gravy)

Veggie Dumplings tossed in tangy Sauce

450

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SWEETS

Gulab Jamun (2 pcs) Homemade Cottage Cheese Dumplings soaked in Sugar Syrup	150
Gulab Jamun W Vanilla Ice Cream 1 Gulab Jamun W one scoop of Vanilla Ice Cream	200
Moong Dal Halwa	200
Moong Dal Halwa W Vanilla Ice Cream	250

DESSERTS

Kulfi Rabdi Candy (2 pcs in one portion)	150
Brownie Slice (Regular / Sugar Free)	150
Ice Creams :- Vanilla Chocolate Chip Strawberry	
Single Scoop	150
Double Scoop	250
Premium Ice Creams :- Butter Scotch American nuts Almond carnival Raj bhog	
Single Scoop	165
Double Scoop	265
Sugar Free Ice Creams :- Vanilla Kesar Pista (Subject to availability)	
Single Scoop	185
Double Scoop	285
Sizzling Brownie W Vanilla Ice cream Delicious Fudgy Brownie served with Vanilla Ice Cream on a Hot sizzling platter	285
Sizzling Brownie W Chocolate Ice cream Delicious Fudgy Brownie served with Chocolate Ice Cream on a Hot Sizzling Platter	285
Choco Lava Cake Molten Chocolate Cake W Vanilla Ice Cream	285
Blueberry Cheese Cake (Subject to availability) New York style Cheese Cake	285
Jack n Jill Assorted Fruits W Strawberry, Chocolate & Vanilla Ice Cream W Chocolate sauce and nuts	220
Mocha Fudge Nut Chocolate Sundae Strawberry, American Nuts, Choco chips Ice Cream, Brownie	250
Strawberry Dark Chocolate Cakesicles (2 pcs) A Cake popsicle made by rolling a cake and frosting combo into a candy mould & dipping it in dark melted Chocolate	350
Hillock Special Gourmet Platter 3 types of Assorted Sweets	365

We make freshly baked Cakes, Kindly place your order one-day prior.

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KIDS MENU

French Fries	225
Smiley	225
Jeera Rice (Small Portion)	225
Dal Fry / Tadka (Small Portion)	250
Paneer Butter Masala (Small Portion) Fresh Cottage Cheese simmered in Tomato gravy & finished W a touch of Butter	335
Cheese Sandwich Homemade Bread Stuffed with Cheese & Seasoning	335
Plain Khichdi Served W bowl of Curd	375
Cheesy Nachos A warm spiced up Cheese served W Crispy Nachos	375
Margherita (8 Inches) Cheese Pizza W slice of Tomato topped up W Basil	485
Vegetable Hakka Noodles Bell pepper, Onion, Garlic, Cabbage & Salt & Pepper	485
Kids Pasta Penne Pasta cooked W Cheese sauce	550
Spaghetti Pasta and Vegetable in White sauce	550
Waffle Vanilla Ice cream topped with chunks of Fruits, Nuts, Chocolate sauce & Maple syrup	285
Brownie W Vanilla/Chocolate Ice cream Delicious Fudgy Brownie served with Vanilla or Chocolate Ice Cream	285

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Hi –TEA & MID NIGHT MENU

Cream of Tomato 🍲	290
Served W Bread Croutons	
Hot & Sour Soup 🍲 🌶️	290
Spicy Asian savory soup W Bamboo shoot, Mushroom and Spring Greens	
Veg. Clear Soup 🍲	290
Light healthy nutritious Gluten-free Vegetable soup	
Paneer Tawa Masala 🌶️	485
Roasted Paneer, stir fried on Tawa W Onion, Tomato and Whole Spices served in Reddish Brown gravy	
Paneer Butter Masala 🍲	485
Fresh Cottage Cheese simmered in Tomato gravy & finished W a touch of Butter	
Paneer Jalfrezi 🍲 🌶️	485
A spicy treat of Paneer (Thin & long slices) cooked W Capsicum & Onion in Brown Curry	
Cheese Butter Masala 🍲	485
Cheese cubes tossed in Creamy & Mild Sweet Tomato gravy	
Jain Subz Melange 🍲	450
Corn, Green peas, Capsicum, Beans & Grated Paneer	
Veg Kolhapuri 🌶️	450
Garden Fresh Vegetables in a tangy Tomato gravy	
Veg Jaipuri (Not Recommended in Jain)	450
Garden fresh seasonal Vegetables cooked with aromatic Spices garnished with Roasted Papad.	
Aloo Gobhi Adraki	375
Fresh pick of the day cooked to your taste	
Sukhi Aloo ki Subzi (Dry)	375
Diced Aloo tempered W chopped Green Chilli	
Dal Makhani	425
Black Lentils simmered overnight W Butter and Cream	
Dal Tadka	350
Tawa Masala Pulao	425
Jeera Rice	325
Steamed Basmati rice	300
Tawa Roti ki Tokri (Plain / Butter)	250
(4 Pieces)	
Papad	60
(Roasted / Fried)	
Masala Papad	125
(Roasted / Fried)	
Choice of Raita	175
(Boondi, Mint, Vegetable & Pineapple)	

Curd	150
Paneer Chilli (Dry)  	525
Homemade Cottage Cheese, Bell Peppers, Whole Red Chilli & Onions	
Vegetable Hakka Noodles 	485
Bell pepper, Onion, Garlic, Cabbage & Salt & Pepper	
Freshly baked toasted bread	175
Served W Butter & Preserves	
Cheese Chilli Toast	350
(4 Pieces - 2 Slices of Bread)	
Cottage Cheese Peri-Peri Grilled Sandwich	375
Grilled Cottage Cheese Sandwich W Peri Peri seasoning	
Veg Toasted Sandwich (Without Cheese / With Cheese)	250 / 300
2 freshly toasted Bread W Tomatoes, Cucumber & Seasoning (recommended without Cheese)	
Without Green chutney	
Veg. Cheese Grilled Sandwich	350
2 slices of Bread W Tomatoes, Cucumber, Green Chutney & Seasoning	
Penne Arrabiata Pasta	550
Penne tossed with chunky Tomato sauce spiced with Chilli Flakes	
Penne Alfredo Pasta	550
Penne tossed with Creamy Cheese sauce with seasonal English Vegetables	
Vegetable Masala Maggi	250
Assorted Veggies like Green Peas, Carrot, Beans, Coriander & Spices or Cheese	
Gulab Jamun (2 pieces)	150
Homemade Cottage Cheese Dumplings soaked in Sugar syrup	
Gulab Jamun W Vanilla Ice Cream	200
1 Gulab Jamun W one scoop of Vanilla Ice Cream	
Moong Dal Halwa	200
Kulfi Rabdi Candy	150
Ice Creams :- Vanilla Chocolate Chip Strawberry	150
Single Scoop	
Double Scoop	250
Premium Ice Creams :-	
Butter Scotch American nuts Almond carnival Pan flavor	165
Single Scoop	
Double Scoop	265
Chocolate Lava Cake	285
Molten Chocolate Cake W Vanilla Ice Cream	
Blueberry Cheese Cake (Subject to availability)	285
New York style Cheese Cake	
Strawberry Dark Chocolate Cakesicles (2 pcs)	350
A Cake popsicle made by rolling a cake and frosting combo into a candy mould & dipping it in dark melted Chocolate	

Please let the server know for any special dietary requirements that you may have. GST as applicable

BREAKFAST MENU

Fresh Cut Fruits Platter of freshly cut seasonal Fruits	250
Freshly Squeezed Seasonal Fruit Juice Watermelon Orange Sweet lime Pineapple	250
Cereals Choice of Chocos, Wheat Flakes, Corn Flakes, Honey loops (Served W Hot or Cold Milk)	250
Upma Dry roasted Semolina Porridge W Indian Spices	300
Medu Vada Traditional South Indian deep fried Lentil Dumplings made from Vigna Mungo (Black Lentil) served W assorted Chutney and Sambar	300
Poori Bhaji Deep fried Indian Bread, curried Potatoes	300
Choice of Dosa Plain Masala Mysore Masala Cheese Masala served W Sambhar & Assorted Chutney	300
Steamed Idli Served W Sambhar & Assorted Chutney	275
Poha Puffed Rice, Peanut, Onion, Potato, Chilli, Lemon Coriander & Sev	275
Upma Oatmeal, Indian Spices, Milk, Curry Leaves, Mustard Seeds	275
Stuffed Tawa Paratha Aloo Paneer Mix veg Paratha - served W Pickle & bowl of Curd	275
Veg Toasted Sandwich (Without Cheese / With Cheese) 2 freshly toasted Bread W Tomatoes, Cucumber & Seasoning (recommended without Cheese)	250 / 300
Freshly baked toasted bread Served W Butter & Preserves	175

Timings

Breakfast Timing :- 7:00 am to 11:00 am Hi - Tea Timing :- 4:00 pm to 7:30 pm
Lunch Timing :- 12:00 pm to 4:00 pm Dinner Timing :- 7:30 pm to 11:59 pm
Midnight Timing :- 12:00 am to 3:00 am

Dining Recommendations

- Running orders during busy operations sometimes take as long as 20 minutes as there are other orders in the queue.
- When you order Indian Curries, one portion Curry for two persons is recommended.
Example: Ideally, in a group of 13 persons, 6 portions of Curries are recommended excluding Dal.
- Running orders of Roti & other Breads during busy operations can take up to 10 minutes.

We make freshly baked Cakes, Kindly place your order one-day prior.

Thank you for your understanding ; we would value your suggestions.

Menu Print Date: 2nd Sept 2022