







A CULINARY JOURNEY IN THE HILLS

DINING MENU











BREAKFAST

	★ PURI BHAJI Fluffy deep-fried puris served with spiced potato curry — a classic, comforting Indian favourite.	₹ 300
	CHOLE BHATURE Spiced chickpeas served with crispy, fluffy bhature — a bold North Indian favourite.	₹ 300
•	★ CHOICE OF PARANTHA Stuffed paranthas cooked on the griddle, served hot with curd and pickle.	₹ 260
	DAL VADA (2 PCS) Crisp lentil fritters made with spiced moong dal, deep-fried golden and served hot.	₹ 260
	SALTED VERMICELLI Light and savory vermicelli sautéed with vegetables, mustard seeds, and mild spices.	₹ 300
	SABUDANA Tapioca pearls sautéed with peanuts, potatoes, and mild spices	₹ 300
	POHA Light, fluffy flattened rice tempered with mustard seeds, onions, and spices.	₹ 300
•	FRIED EGGS (2 EGGS) Sunny-side up or over-easy, lightly seasoned and cooked to perfection.	₹ 260
	TOAST WITH BUTTER / JAM Freshly toasted bread served with butter or fruit jam.	₹ 140











SOUPS

	CREAM OF TOMATO Rich, velvety tomato soup with a hint of spice, finished with cream and butter.	₹ 220
	★ VEGETABLE MANCHOW SOUP Our boldest Indo-Chinese soup — packed with vegetables, garlic, and soy sauce, and topped with crispy fried noodles	₹ 230
	VEGETABLE HOT & SOUR SOUP Spicy and tangy with crunchy vegetables in an oriental-style base. Perfect to awaken the palate.	₹ 220
•	★ CHICKEN MANCHOW SOUP A spicy, flavorful Indo-Chinese soup made with shredded chicken, garlic and soy sauce and topped with fried noodles.	₹ 280
•	CHICKEN HOT & SOUR SOUP Spicy and tangy with shredded chicken in an oriental-style base. Perfect to awaken the palate.	₹ 270
•	CHICKEN CLEAR SOUP Zesty, clear soup with shredded chicken, lemon, coriander, and ginger — light and refreshing.	₹ 270

LIGHT BITES

MASALA PAPAD	₹ 160
Crunchy papad topped with spiced onions, tomato, coriander, and lemon — your perfect anytime snack.	
PEANUT CHAAT	₹ 280
A spicy-tangy mix of roasted peanuts, onions, tomatoes, and herbs for the perfect crunchy bite.	











TANDOORI KHAZANA

★ PAHADI PANEER TIKKA Paneer marinated in spiced green pahadi masala and grilled in the tandoor — smoky, herby, and full of mountain flavour.	₹ 420
MALAI PANEER TIKKA Soft paneer marinated in creamy cashew and yoghurt, grilled for a rich, melt-in-mouth taste.	₹ 400
TANDOORI SOYA CHAAP Spiced soya chaap grilled in the tandoor for a smoky, hearty flavour.	₹ 400
ALOO TILNAZ Golden barrel potatoes stuffed with herbed paneer and toasted sesame, grilled in the tandoor until crisp and golden.	₹ 340
★ TANDOORI CHICKEN (4 PCS) Classic North Indian favourite — chicken marinated in aromatic spices and chargrilled to smoky perfection.	₹ 460
★ PAHADI CHICKEN TIKKA (6 PCS) Chicken marinated in a spicy green pahadi herb blend, grilled in the tandoor for a smoky mountain-style bite.	₹ 500
CHICKEN MALAI TIKKA (6 PCS) Tender chicken chunks marinated in creamy yoghurt, cheese, and mild spices — rich, juicy, and melt-in-mouth.	₹ 500
CHICKEN TIKKA LASSUNI (6 PCS) Garlic-forward chicken tikka marinated in spiced curd and herbs, flame-grilled for deep, smoky flavour.	₹ 500











MAIN COURSE

★ PANEER BUTTER MASALA Soft paneer cubes simmered in a rich, buttery tomato gravy — smooth, mildly spiced, and comforting.	₹ 500
★ KADAI PANEER Grilled paneer with capsicum and onions in a spiced tomato gravy, cooked in a traditional kadai.	₹ 500
MAKHMALI KOFTA WITH GRAVY Soft cottage cheese dumplings in a rich, creamy cashew-based gravy.	₹ 480
DHABA STYLE SOYA CHAAP MASALA Grilled soya chaap in a bold, smoky tomato-onion curry — packed with rustic North Indian flavour.	₹ 480
ALOO JEERA Golden potatoes sautéed with cumin, ginger, and mild spices — light, homestyle, and comforting.	₹ 410
MIX VEGETABLES A medley of seasonal vegetables cooked in mild Indian spices — wholesome, colourful, and satisfying.	₹ 440
MATAR PANEER Cottage cheese and green peas simmered in a mildly spiced onion-tomato gravy — a classic North Indian comfort dish.	₹ 480
★ DAL TADKA Yellow lentils tempered with cumin, garlic, and ghee — simple, hearty, and full of rustic flavour.	₹ 470
DAL MAKHANI Slow-cooked black lentils finished with cream and butter— smooth, indulgent, and deeply satisfying.	₹ 470











MAIN COURSE

	BUTTER CHICKEN Tandoori chicken simmered in a creamy tomato-butter gravy — mildly spiced, rich, and universally loved.	₹ 520
•	KADAI CHICKEN Chicken in spiced tomato-onion gravy with capsicum, cooked in a kadai for bold flavour.	₹ 520
	★ CHICKEN CURRY (HOME STYLE) Tender chicken cooked in a traditional onion-tomato gravy with aromatic spices — a timeless Indian favourite.	₹ 500
•	PAHADI CHICKEN Chicken cooked in a traditional mountain-style gravy with local spices and herbs— rustic and full of Garhwali flavour.	₹ 520
	EGG BHURJI (4 EGGS) Masala scrambled eggs with onions, tomatoes, and fresh coriander.	₹ 400
	EGG CURRY (4 EGGS) Boiled eggs simmered in a spiced onion-tomato gravy — hearty, homestyle, and full of flavour.	₹ 400

SALAD AND RAITA

GARDEN GREEN SALAD	₹ 200
Fresh seasonal greens with cucumber, tomato, and light dressing.	
CHOICE OF RAITA/CURD	= 2/0
CHOICE OF RAITA/CORD	₹ 240











INDIAN BREADS

	GARLIC NAAN Classic tandoor naan brushed with garlic and butter — flavourful and fragrant.	₹ 160
	BUTTER NAAN Classic tandoor naan glazed with melted butter — smooth and satisfying.	₹ 150
	PLAIN NAAN Soft, leavened bread baked fresh in the tandoor — light and pillowy.	₹ 120
	LACCHA PARATHA Flaky, multi-layered flatbread — perfect for pairing with gravies.	₹ 120
	PUDINA PARATHA Crispy wheat flatbread with fresh mint and mild spices, cooked in ghee.	₹ 120
	TANDOORI ROTI Traditional whole wheat flatbread cooked in a clay oven for a smoky, crisp yet soft finish.	₹ 80
	TANDOORI ROTI WITH BUTTER Whole wheat roti baked in the tandoor and finished with a dollop of butter — crisp, warm, and comforting.	₹ 90
•	TAWA ROTI Soft whole wheat roti cooked on a tawa — light, homestyle comfort.	₹ 80
	TAWA ROTI WITH BUTTER Homestyle whole wheat roti cooked on the griddle and brushed with butter — soft, warm, and comforting.	₹ 90











RICE AND BIRYANI

	PLAIN RICE Steamed, fluffy basmati rice — a perfect accompaniment to every curry.	₹ 260
	JEERA MUTTER PULAO Aromatic basmati rice cooked with cumin seeds and green peas — simple, wholesome, and gently spiced.	₹ 300
	★ GHAR WALI KHICHDI Comforting mix of rice and yellow lentils, cooked with mild spices and ghee.	₹ 350
	VEGETABLE BIRYANI Mixed vegetables and basmati rice slow-cooked with spices for homestyle flavour.	₹ 480
	EGG BIRYANI Boiled eggs and basmati rice slow-cooked with aromatic spices in a pressure cooker for rich, homestyle flavour.	₹ 520
•	CHICKEN BIRYANI Chicken and basmati rice slow-cooked with spices in a pressure cooker for homestyle flavour.	₹ 560

PASTA

CLASSIC ALFREDO PASTA	₹ 420
Penne pasta tossed in a rich, creamy white sauce with herbs—indulgent, smooth, and satisfying.	
MASALA PASTA	₹ 400











INDO-CHINESE

	★ CHILLI PANEER DELIGHT Crispy cottage cheese tossed in a fiery Indo-Chinese sauce, blending the best of both worlds.	₹ 480
	VEG MANCHURIAN DELIGHT Deep-fried vegetable balls in a rich, tangy sauce, a classic that never fails to please.	₹ 460
	HONEY CHILLI CRISPY POTATOES Crispy potato wedges glazed with a sweet and spicy honey chilli sauce—an all-time favourite.	₹ 360
	VEGETABLE HAKKA NOODLES Stir-fried noodles tossed with fresh vegetables, soy sauce, and garlic — flavourful, satisfying, and always a favourite.	₹ 340
	VEGETABLE FRIED RICE Wok-tossed basmati rice with garden-fresh vegetables and mild seasoning — light, aromatic, and comforting.	₹ 320
•	★ CHILLY CHICKEN Crispy chicken tossed in a spicy Indo-Chinese sauce with onions, peppers, and garlic — fiery, tangy, and irresistible.	₹ 500
•	LEMON CHICKEN Tender chicken pieces cooked in a zesty lemon sauce, infused with herbs, garlic, and a touch of pepper.	₹ 500
	★ CHICKEN HAKKA NOODLES Wok-tossed noodles with tender chicken, fresh vegetables, and soy garlic seasoning — a classic Indo-Chinese favourite.	₹ 380
	EGG FRIED RICE Fluffy basmati rice tossed with scrambled eggs, onions, and mild spices — light, wholesome, and comforting.	₹ 350











CRISPY BITES

	PAHAD KI MAGGI Classic Maggi cooked the mountain way — simple, spiced, and soul-warming.	₹ 190
	FRENCH FRIES Crispy golden fries, lightly salted — the perfect anytime snack or side.	₹ 220
	MIXED VEG PAKORAS An assortment of crispy fritters served with tangy chutneys — perfect for sharing or snacking.	₹ 350
•	EGG PAKODAS Golden-fried egg fritters in masala besan batter, crisp on the outside, soft inside.	₹ 380
•	CHICKEN PAKODAS Boneless chicken pieces marinated in spices, coated in gram flour batter, and deep-fried till golden.	₹ 420
	DESI MASALA OMELETTE Fluffy eggs spiced with onions, tomatoes, green chillies, and fresh coriander — a true homestyle favourite.	₹ 260
	BOILED EGGS (2 PCS) Perfectly boiled eggs, served plain or with a dash of salt and pepper.	₹ 140
	CUP NOODLES Instant noodles served hot in a cup — quick, comforting, and perfect for anytime cravings.	₹ 190











DESSERT

CLASSIC GULAB JAMUN Soft milk dumplings soaked in warm sugar syrup, offering a traditional Indian sweet experience.	₹ 220
TRADITIONAL KHEER Creamy rice pudding cooked with milk and sugar—a classic dessert that's simple and satisfying.	₹ 260
SUJI KA HALWA A warm, comforting dessert made with roasted semolina, ghee, and sugar, flavored with cardamom	₹ 220
CARROT HALWA (SEASONAL) A warm, sweet pudding made from slow-cooked carrots, ghee, and sugar—comfort in every bite.	₹ 280
ICE CREAM SCOOPS A selection of rich, creamy ice cream—ask your server for today's flavours.	₹ 220
SEASONAL FRESH FRUIT PLATTER Freshly cut seasonal fruits, served chilled — simple, refreshing, and wholesome.	₹ 300











COLD BEVERAGES

FRESH FRUIT JUICE	₹ 200
Chilled, seasonal juice made from fresh-cut fruits—nature's sweetness in every sip.	
SHAKE OF THE DAY	₹ 200
A seasonal, fruit-flavoured milkshake—ask our team for today's surprise.	
COLD COFFEE	₹ 220
A refreshing blend of cold milk and coffee - perfect for cooling down.	
LASSI (SWEET)	₹ 150
A creamy blend of chilled curd and sugar, whipped smooth and served refreshingly cold.	
SALTED BUTTERMILK	₹ 150
Lightly spiced and churned yogurt drink—hydrating and digestive.	
FRESH LIME SODA (SWEET/SALTED)	₹ 140
Freshly squeezed lime juice mixed with soda and your choice of sweet or salted flavour.	
AERATED DRINKS	₹ 100
Coke / Diet Coke / Fanta / Limca / Sprite/ Club Soda	
MINERAL WATER	₹ 60











HOT BEVERAGES

MASALA CHAI Traditional Indian tea brewed with a blend of aromatic spices and milk—a warm, spiced hug in a cup.	₹ 140
GINGER LEMON BLACK TEA Bold Assam black tea paired with zesty lemon and spicy ginger —a vibrant and invigorating blend.	₹ 140
GREEN TEA Light and refreshing, this green tea is packed with natural antioxidants—a healthy and soothing brew.	₹ 140
MILK COFFEE Creamy milk coffee topped with a light dusting of chocolate— classic and comforting.	₹ 160
HALDI DOODH Milk with turmeric and warming spices—traditional, soothing, and caffeine-free.	₹ 120











THANK YOU FOR DINING WITH US

It was our pleasure to serve you.

We hope your meal added comfort to your stay and brought a true taste of the hills to your room.

We'd love to hear how we did — Scan the QR code below to share your experience.







