



*A Place Like No Other*

**At Satbunga, Mukteshwar,**



**(District Nainital), 263132**

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Leading environmentally sensitive resort



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## BREAKFAST

07 hrs – 10:30 hrs

<b>*Seasonal Fresh Fruit Platter</b>	<b>₹185</b>
<b>*Baker’s Basket</b>	<b>₹185</b>
Served with Butter and Jam / Marmalade / Honey	
<b>*Freshly prepared Porridge</b>	<b>₹200</b>
Or Choice of Breakfast Cereals with Hot / Cold Milk	
<b>*Plain Yoghurt</b>	<b>₹165</b>
<b>*Two Farm Fresh Eggs Cooked to order</b>	<b>₹200</b>
Served with grilled tomatoes & potato fires and chicken Sausages	
<b>*American Golden Pancake</b>	<b>₹165</b>
Served with Melted Butter and Honey	
<b>*Vegetable Cutlets</b>	<b>₹200</b>
Served with French Fries	
<b>*Poori Bhaji</b>	<b>₹200</b>
Whole wheat bread, deep-friend and served with diced potatoes tempered with cumin	
<b>*Stuffed Paratha with Yoghurt</b>	<b>₹210</b>
Unleavened whole wheat bread, shallow-fried on a griddle served with pickles	
<b>*Matari Poha</b>	<b>₹200</b>
A traditional specialty of rice flakes cooked with green peas, onions and spiced with turmeric	
<b>*South Indian delicacy of the day</b>	<b>₹200</b>
Dosa (plain / masala) or Idli, or Uttapam or Wheat & Corn Upma served with sambhar & chutney	

## APNA DESHI KHANA BEVERAGES

<b>*MINERAL WATER</b>	₹59
<b>*AERATED DRINKS</b> Coke / Sprite / Fanta / Mangola	₹120
<b>*FRESH LIME</b> Soda / water	₹120
<b>*TEA/ COFFEE</b> [hot/ cold] You have complimentary in room.	₹59/₹99
<b>*ICE TEA</b> Lemon/peach	₹89
<b>*JALJIRA</b> Refreshing lime & mint drink served chilled	₹89
<b>*LASSI :</b> Sweet/salted	₹130
<b>*MILK SHAKE :</b> Vanilla/strawberry, banana, chocolate	₹155
<b>*FRUIT PUNCH:</b> A delightful cooler of orange, pineapple & mango juice with ice cream.	₹160
<b>*JUICE :</b> orange ,pineapple & mango	₹160

## SOUPS

<b>* TAMATAR DHANIYA SHORBA</b>	₹110
An earthy broth of fresh tomato and green coriander hint of Indian herbs &spices	
<b>* SPINACH MUSHROOM SOUP</b>	₹120
Flavorsome broth of Mushroom & Spinach	
<b>* CHOICE OF CREAM SOUP</b>	₹120/₹160
Tomato, mushroom, spinach, chicken	

## SALAD

<b>*RUSSIAN SALAD</b>	₹199
Boiled mix veg & pineapple dressed in mayonnaise serve on a bed of lettuce	

*REVITAL SALAD	₹199
Lettuce cucumber, carrot, beetroot, sprout, mushroom, pesto dressing	
*GRILLED CHICKEN SALAD	₹225
Chicken, bell-pepper, onions, tomato, mushroom, dressing with ranch served in bed of lettuce	
*GREEN SALAD	₹110
Sliced cucumber, carrot, radish, onions & tomato garnish with lime & green chilies	
* PASTA SALAD	₹160
Mix pasta, onion, olive, tomato, lettuce, bell peppers & herbs, Cocktail dressing	
*CHEESE PINEAPPLE SALAD	₹199
Lettuce, cottage cheese, pineapple, bell peppers, olive, creamy dressing	
*PEANUTS : PLAIN / MASALA	₹99/₹149
*PAPAD : PLAIN / MASALA	₹59/₹99
	[two pcs.]

## TANDOORI KI BHATTI KI NAZAKAT

(THE ORIGINAL DELICACY FROM THE CLAY OVEN STRAIGHT TO YOUR PLATE)

*SHABNAM MUSHROOM PURLUFT	₹269
Stuffed Garden Fresh mushroom marinated in Indian herbs & spices cooked in char grilled	
*SHAHI NAZAKAT	₹250
Paneer Indian herbs & spices & dry nuts stuffed potato cooked in clay oven	
*TANDOORI SUBJIYON KI NUMAISH [platter]	₹499
An Assorted Exotic vegetable kebab marinated with cream & delicate spices cooked in char grilled	
*BIKANERI SEEKH	₹299
An exotic mix of American corn and cheese & paneer prepared the Indian herbs &spices cooked on clay oven	
*PANEER TIKKA /ACHARI TIKKA/MALAI	₹299
Cubes of fresh homemade cottage cheese, marinated with Indian herbs & spices cooked in char grilled	
*VEG SEEKH KABAB	₹280

Assorted vegetable chopped finely with Indian herbs & spices cooked in char grilled

\*KAJU METHI ROLL ₹260

Paneer with methi filling with nuts coated with cashew nuts and golden fried

Please inform to your server if you or anyone in your room is allergic to any food allergens like dairy. 15

Taxes as Applicable

Our Standard Service Time is 20 minutes. Packaged/canned drink rates include MRP additional Charges of Establishment Services and Facilities.

## TANDOOR NON VEG

\* MURG KASOORI KEBAB ₹350

Cubes of chicken marinated in green herbs & Indian spices and grilled in clay oven

\*TABASCO CHICKEN ₹350

Boneless chicken pieces coated with cheese capsicum cooked in clay oven

\*CHICHEN TIKKA / ACHARI TIKKA /MALAI ₹350

Boneless chicken pieces marinated of red chili Yoghurt and aromatic Indian herbs & spices smoked and char grilled in tandoor

\* CHICKEN GILAFI SEEKH ₹350

Chicken minced flavored with bell pepper and Indian herbs spices cooked in clay oven

\* BHATTI DA MURG / AFGHANI CHICKEN Half/full ₹299/₹550

Spring chicken soaked in Indian herbs & spiced cooked in Indian clay oven

\*MUTTON SEEKH KEBAB ₹390

\*MUTTON BURRA KEBAB ₹390

## SAMUNDRI FASAL

\* AJWAINI FISH TIKKA / MALAI TIKKA/ PAHADI ₹399

Cuts of fish submerged overnight in a mystic blend of hung yoghurt and a mélange of Indian herbs & spices flavored with ajwain cooked in char grilled

\*NON VEG PLATTER ₹699

Assorted platter of chicken, mutton & fish, served with onion salad.



## “ SUBZ KE SHOOKEEN “

\* TAWE KA TAHELKA : fresh vegetables with robust Indian spices on griddle, with touch of young ginger ₹275

\* WANVANSI SUBZ CURRY : Exotic veg finished in yellow gravy flavored with coriander and cumin ₹275

\* MUSHROOM MALAI HUSSANI : Baby corn and mushroom cooked in creamy tomato gravy ₹275

\* DUM ALOO : Stuffed potato with paneer and spinach nuts with smooth onion gravy ₹275

\* SUBZI DEEWANI HANDI : paneer and green vegetable cooked in rich spinach gravy ₹275

\* PANEER SADABAHAR : paneer stuffed with nuts & serve with yellow gravy ₹300

\* PANEER TAWA LAHORI : paneer cooked with cubes of tomato, onion, capsicum, served on tawa ₹300

\* PANEER LABABDAR : Cubes of cottage cheese tossed and simmered in a tomato gravy ₹300

\* HARA BHARA PANEER : Cubes of paneer cooked in creamy spinach gravy ₹300

\* KADHAI PANEER : paneer stir fried with juliennes of capsicum , tomatoes and onions ₹300 with a kasoori methi infused tomato gravy

## SHAHI RASOI SE



- \* **CHICKEN CHANGEZI** : Oven roasted chicken cooked in rich tomato gravy  
₹400
- \* **CHOOZA KALIMIRCH** : Robustly spiced boneless chicken with freshly grounded thekkadi peppercorn with slice green chili ₹400
- \* **CHICKEN KADHAI** : chicken stir fried with bell peppers, onions & tomato cooked in kadhai ₹400
- \* **CHICKEN LABABADAR** : chicken with capsicum cooked in a tomato gravy  
₹400
- \* **GOSHT ROGAN JOSH** : Pieces of lamb cooked in traditional Kashmiri spices  
₹450
- \* **MUTTON SAAGWALA** : Mutton cooked in traditional Punjabi green gravy  
₹450
- \* **BHUNA GHOST** : Tender piece of lamb cooked in a dry consistency ₹450

## SAMUNDAR KE MOTI


(Pearls of the ocean)

- \* **FISH TOMATO** : Fish cooked Fresh coriander flakes of red chilies, and tomato  
₹450
- \* **FISH GOAN CURRY** : Flavored with exotic Goan style in a coconut based gravy in Goan spices ₹450


## DAL -E- BAHAR

- \* KUMAUNI DAL ₹199
- \* DAL -E- GULZAR ₹240  
Yellow Dal tempered with garlic and whole cumin seed
- \* DAL MAKHANI ₹299  
Whole black dal simmered in slow fire and tempered with ginger, garlic and tomato pure

## BASMATI KE JAHAN

- \* **SAFED CHAWAL** : Steamed long grain basmati rice ₹145
- \* **SHAHI TARKARI BIRYANI** : Long grain basmati rice cooked slowly with seasonal vegetable and delicate mixture of traditional spices ₹250
- \* **CHICKEN DUM BIRYANI** : Special Dum with whole Indian spices ₹350
- \* **MUTTON DUM BIRYANI** : Special Dum with whole Indian spices ₹399
- \* **PULAO** : (VEG /PEAS/JEERA) : Rice Pulao Made with selection of eatable in creamy flavors ₹180
- \* **NAVARATAN PULAO** : Rice Pulao with seven jewels vegetables and dry fruit ₹199




## CHAKKI KE AJUBE [WHOLE WHEAT SECTION]

- \* PARATHA : PUDINA / LACHHA ₹40/50
- \* TANDOORI ROTI : [butter /plain] ₹30/40
- \* NAAN : PLAIN / BUTTER / KEEMA  ₹45/55/105
- \* GARLIC NAAN / CHEESE NAAN /MASALA KULCHA ₹ 75/85
- \*KHASTA ROTI / MISSI ROTI ₹75/85
- \* ROTIYAAN KI TOKRI: Assorted Roti (ROTI / PARATHA / NAAN / MISSI / KULCHA) ₹ 210

## SHAHI FARMAISH

- \*PLAIN CURD ₹60
- \*CHOICE OF RAITA ₹ 110  
Mix / Tomato chili/ Pudina / Pineapple / KUMAUNI

## CHINESE SOUPS

- \* TALUMEIN SOUP [veg & chicken Thick noodles soup with mushroom, red, yellow capsicum with tomato & soya sauce
- \*CHOICE OF REGULAR [veg & chicken Manchow / sweet corn / hot & sour/ as per request
- \*LEMON CORIANDER [veg & chicken 

## STARTERS [VEG]

- \*CORN SALT N PEPPER ₹240  
American corn tossed with bell peppers and spring onion with dry roasted chills,
- \*COTTAGE CHEESE IN GINGER CHILLY SAUCE DRY ₹265  
Cubes of Paneer and ginger, garlic, red chili paste, spicy sauce
- \*THREE TREASURE VEGETABLES WITH PEPPER & SALT: Baby corn, & button mushroom  
₹240 prepared crunchy & tossed with chopped onion, garlic, ginger, chilly & coriander
- \*MUSHROOM CHILLI / PANEER CHILLI ₹265  
Crispy mushrooms tossed with pepper & chili
- \*CRISPY POTATO / HONEY CHILLI ₹240

## CHINESE NON VEG

- \*CRISPY CHICKEN SPRING ONION: ₹325  
A shredded chicken crispy batter fried and sweet & spicy chili past
- \*CLASSIC CHILLI CHICKEN ₹325  
The all time favorite boneless chicken topped with green peppers & onions

\* FISH AND CHIPS: Batter coated fish, fried crisp, served with French fries and sauce ₹300

\* Fish Finger: Mustard sauce and fish fry served with tartar sauce ₹300

\*FISH IN GINGER CHILLY SAUCE: cub of fish and ginger, garlic, coriander spicy sauce ₹350

## CHINESE MAIN COURSE - VEG

\*STIR FRIED CHINESE GREEN ₹ 220

Exotic seasonal vegetable in a crunchy combination with ginger, garlic & hint of light soya sauce

\*COTTAGE CHEESE DUMPLINGS IN GREEN SAUCE ₹250

Paneer & Potato Dumpling with coriander leaves, spring onion, green chilly

\*VEG BALL IN SZECHWAN SAUCE ₹240

## CHINESE MAIN COURSE NON VEG

\***MAPO TOFU** ₹299

Exotic vegetable with chicken in garlic sauce

\***CHICKEN MUNCHURIAN DRY/GRAVY** ₹299

\***FISH IN HOT GARLIC SAUCE** ₹320

Fillet of fish cut in to slice cooked in spicy sauce & served with steam rice

\***CHILLI FISH (DRY / GRAVY)** ₹ 325

## RICE & NOODLES

\*SHANGHAI FRIED RICE: Rice & Noodles combination Veg / Non Veg ₹145/199

\*SZECHWAN FREID RICE: Veg / Non Veg ₹145/199

\*HAKKA NOODLES: Veg & non veg ₹145/199

\*SZECHWAN NOODLES : Veg & non veg ₹145/199

\*CHILI GARLIC NOODLES: ₹150

\*EGG FRIED RICE ₹180\

## ITALIAN - "PASTA"



(Choice of Penne/ Spaghetti / Farfalle): SERVED WITH GARLIC BREAD

\* **ARRABBIATA:** fresh tomato sauce, chilly flakes and parsley  
₹250

\* **ALFREDO WITH MUSHROOM :** Creamy cheese sauce with fresh mushroom  
₹250

\* **CHICKEN POMODORO**  : Fresh tomato sauce, garlic chilly flakes, parsley  
₹299

## " FRESH, HAND-TOSSED PIZZA"



\*MARGHERITA: [Cheese and Pizza sauce] ₹299

\*ULTIMATE VEGGIE : [Capsicum onion and cheese] ₹310

\*PANEER DELIGHT : [Paneer, Corn, Onion, Roasted Garlic & sprinkle of chat masala]  
₹325

\*SPICY MEXICAN VEG : [Exotic veg. with paneer, jalapeño, corn, capsicum, onions]  
₹325

\*GRILLED CHICKEN : [Chicken mushroom roasted garlic ] ₹350

\*SPICY MEXICAN CHICKEN: [Chicken in spicy Mexican sauce with jalapeño, corn & onion]  
₹350

## SIZZLERS

\*ALL AMERICAN MIX GRILL  ₹500

Combination of Fish steaks, lamb, chicken grilled & roasted served with potato, herbs rice & wine glaze

\*CHICKEN STEAK  ₹400

Filled of Grilled chicken served with herb potato, mushroom butter Rice flavored brown sauce

\*COTTAGE CHEESE STEAK ₹365

Grilled home made cottage cheese steak served with saffron rice boiled veg. cheesy saffron sauce

\*VEGETABLE STEAK ₹350

An interesting mix of vegetable steak comes sizzling in a delicate Peri Peri Sauce / Creamy Mushroom

## “DESSERTS “

\*CHOICE OF ICE CREAM

₹150 Vanilla / Strawberry / Butter scotch/ Chocolate

\*TUTTI FRUTTI ₹180

Perfect blend of ice cream, fruits jam and hot chocolate sauce

\*SHAHI JAMUN + RABDI ₹199

Dumpling of khoya deep fried and soaked in sugar syrup; served with Rabdi

\*KUMAUNI KHEER ₹150

\*GULAB JAMUN

₹145 The cylindrical syrup dipped fried dumplings of milk reduced to a semi solid texture, stuffed with pistachio and cardamom seeds

\*MOONG DAL KA HALWA

₹145 Yellow lentils pudding flavoured with cardamom

