

the
pavilion

Starters

(1230hrs-1500hrs and 1900hrs-2300hrs)

- **Bharwan Hara Kebab** 🍴 225
(A healthy mixture of Spinach and lentils stuffed with nuts and deep fry)
- **Fungi Breaded Field** 225
(Italian crumb fried mushroom, served with BBQ sauce)
- **Batter Fried Cheese Fingers** 225
(A melt in the mouth delicacy of batter fried cheese fingers served with dip)
- **Achhari Paneer Tikka** 🍴 275
(Chunks of fresh cottage cheese, marinated in pickled batter, skewered and grilled in the traditional oven)
- **Fish Goujan** 300
(Crumb fried fish finger served with Tartar Sauce)
- **Masala Fried Prawn** 🍴 675
(Spicy masala fried prawn preparation served with a spicy tomato chutney)
- **Chicken 65** 🍴 300
(Succulent pieces of chicken, wrapped in a Chef secret recipe)

Salads

- **Mixed Green Crudites** 150
(Our traditional Indian green salad with our chef's secret dressing)
- **Healthy Sprout Salad** 150
(Sprouts in combination with diced green fresh vegetables tossed with yoghurt and pepper dressing)
- **Waldorf salad** 150
(Cubes of apples & chopped celery delicacy blended with creamy mayonnaise and garnished with walnuts)
- **Tuna and Tomato Salad** 🍴 275
(Combination of Tuna fish, Tomatoes, Onions, Capsicum with French dressing)
- **Chicken Tikka Salad** 275
(Diced chicken tikka sautéed in a special dressing of char spice with tomato, onion, & capsicum.)

Soups

- **Tomato Pudina Shorba** 150
(A light tomato broth flavoured with fresh mint)
- **Tuscan Minestrone** 150
(An Italian delicacy)
- **Lemon and Coriander Soup** 150
- **Mulligatawny Soup** 150
(A favourite Indian Delight made with lentils)
- **Choice of Cream Soups** 150
*(Tomato, Mushrooms, Spinach, Vegetable, Asparagus)
(Chicken)*
- **Tom Yum** 🍴 150
*(The famous sour and spicy shrimp soup with Thai tomato, lemon grass and ginger)
(Available with Chicken or Vegetable)*

Sandwiches, Burgers And Pizzas

(1100hrs. - 2300hrs.)

- **Cheese Chilly Toast**  **250**
(Toasted bread with classic chilli and tomato, dust gratinated with cheese)
- **Choice of Vesta Sandwiches Plain Toasted or Grilled**
(Choose from any three Filling with whole wheat bread, white Bread)
Veg.- Cheese, Cucumber, Tomato, Lettuce **250**
Non Veg.- Chicken Salami, Chicken or Egg **275**
- **Vegetable Garden Burger** **250**
(A wholesome vegetarian patty served with lettuce and mayonnaise)
- **Club Sandwich**
(Choose from any three Filling with whole wheat bread, white Bread)
(A triple Decker toasted sandwich with filling of)
Veg.- Tomato, lettuce, cucumber, cheese **275**
Non Veg.- Chicken, Lettuce Fried Eggs, Chicken ham/salami **300**
- **BLT** **275**
(Bacon, lettuce, tomato sandwich with choice of whole wheat bread and white bread)
- **Chicken in A Bun** **275**
(Chunky Chicken patty with lettuce and mayonnaise)
- **Pizza a la Chef**
(Create your own Pizza with any three toppings from our selection below)
Vegetarian:- Tomato, Bell Pepper, Mushrooms and sun dried tomatoes. **275**
Non-Vegetarian:- Grilled chicken, Salami, and Roast Lamb) **300**

Around The World

(1230hrs-1500hrs and 1900hrs-2300hrs)

- **Spinach Corn and Mushroom Au gratin** **325**
(Simmered in a creamy cheese sauce and baked to perfection)
- **Rissoto Di Fungi** **325**
(Italian Arborio rice cooked to perfection with Mushroom)
- **Fettuccine, Penne, Spaghetti** **325**
(With your choice of sauces)
Vegetarian:- Neapolitan, Mornay, Arabiatata, Aloe-aloe
Non-vegetarian:- Bolognaise
- **Mushroom Ravioli** **325**
(In light spinach, shitake and parmesan)
- **Pan Grilled Fish with Lemon Butter Sauce** **425**
(Fillets of fish, grilled and served with lemon butter sauce)
- **Old Fashioned Fish N Chips** **425**
(Crumb Fried fish served with French fries accompanied by tartar sauce)
- **Chicken Steak Served**
With Pepper, Mushroom, Red wine sauce **425**
(Stuffed chicken breast steaks grilled and served with tossed vegetables, herbs potatoes, herb rice)
- **Chicken / Lamb Stroganoff** **425**
(Shredded Chicken / Lamb with Paprika Flavoured Creamy "Jus" with Herb rice)
- **Navarin Of Lamb** **425**
(French lamb stew cooked with root vegetables and small onion served with rice)

North Indian Selection

(1230hrs-1500hrs and 1900hrs-2300hrs)

Tandoori Delights

- **Paneer Tikka** 🍷 325
(Chunks of fresh cottage cheese marinated in a batter of cream, gram flour, ajwain and yellow chilli powder. Skewered and grilled in a traditional oven.)
- **Tandoori Salad** 🍷 325
(Cubes of onion, capsicum, tomatoes, paneer and pineapple. Seasoned with spicy mixture of chat and garam masala with a touch of black cumin. Skewered and grilled in the tandoor.)
- **Tandoori Aloo** 325
(Scoopd potatoes, stuffed with potato hash, raisins and cashew nuts. Mixed with green chillies and coriander. Skewered and roasted over charcoal fire.)
- **Subz Seekh Ghilafi** 325
(A combination of finely diced vegetables mixed with ginger, green chillies, coriander, cashew nut paste, roasted gram flour and tandoori masala. Skewered and masked with chopped onions, capsicum and tomatoes. Finished in the tandoor.)
- **Mahi Tikka Ajwaini** 425
(Morsels of fish, marinated with lemon juice, yoghurt, ajwain and chef's special masala. Skewered and cooked in a charcoal tandoor.)
- **Jhinga Lasooni** 675
(Jumbo prawns marinated in garlic flavored mixture of yoghurt, red chilli, turmeric and garam masala. Skewered and roasted over charcoal fire.)
- **Murgh Afghani** 425
(The 'King of Kebabs' and the best known Indian tandoori delight.)
- **Murgh Malai Kebab** 425
(Morsels of chicken, blended with cream, cheese, lemon juice and green coriander. Grilled in a moderate tandoor.)
- **Zafrani Seekh Kebab** 🍷 425
(Lamb mince, mixed with ginger, green chillies and coriander, spiced with royal cumin and flavored with saffron. Skewered and grilled over charcoal fire.)
- **Burrah Kebab** 🍷 425
(Chunks of lamb shanks and chops, marinated in a mixture of yoghurt and malt Vinegar with tandoori spices. Charcoaled over red hot ember.)

Curries

- **Paneer Butter Masala** 325
(Cottage cheese simmered in a rich tomato gravy, capsicum and butter.)
- **Malai Kofta** 325
(a rich traditional gravy)
- **Subzi Khmirch** 325
(Seasonal vegetables cooked in smooth cashewnut sauce with crushed pepper corns.)
- **Aloo dum Banarasi** 325
(Baby potatoes cooked in a tomato gravy.)
- **Dhingri Mutter Hara Pyaaz** 325
(A combination of mushrooms, green peas and spring onions, cooked with spices in a thick gravy.)
- **Dal Makhani** 325
(Black lentils, mildly tempered with Indian herbs, spices & butter.)

 Kadhai Jhinga	675
<i>(Prawns marinated in Indian aromatic spices, cooked with tomato gravy and hint of crushed coriander.)</i>	
 Amritsari Fish Curry 	425
<i>(A traditional Punjabi fish curry.)</i>	
 Chicken Tikka Makhani 	425
<i>(India's International favorite.)</i>	
 Rara Ghost 	425
<i>(A special curry of lamb chunks and minces, with authentic whole masala.)</i>	
 Mutton Rogan Josh 	425
<i>(Lamb chunks cooked with special Kashmiri spices)</i>	

Biryanis & Accompaniments

 Subz Dum Biryani	325
<i>(A blend of garden fresh vegetables and basmati rice, cooked on DUM served with raita.)</i>	
 Chicken Biryani	425
<i>(Saffron flavored rice and chicken cooked in traditional DUM style)</i>	
 Hyderabadi Kache Ghost KI Biryani 	425
<i>(Traditional Hyderabadi preparation served with raita.)</i>	
 Choose Your Bread	40
<i>(Nan, Kulcha, Paratha, Roti, missi)</i>	
 Steamed Rice	200
 Putao of your choice	200
<i>(Jeera / peas / vegetable)</i>	
 Raita of your choice	75
<i>(Plain/Vegetable/Boondi/Pineapple)</i>	
 Masala Papad 	75

Local Flavours

(1230hrs-1500hrs and 1900hrs-2300hrs)

 Ker Sangri	325
<i>(Dessert Beans preparation in Thar style.)</i>	
 Paneer Rajwadi	325
<i>(Thar special cottage cheese and nuts preparation.)</i>	
 Makka Methi Malai	325
<i>(Corn fenugreek cooked in rich gravy.)</i>	
 Subz Meloni	325
<i>(Fresh seasonal vegetable with spinach and fenugreek leaves cooked with local spices.)</i>	
 Bhindi Ajwaini	325
<i>(Tender lady finger tempered with caraway seeds.)</i>	
 Jaisalmeri Gatta Curry 	325
<i>(A combination of Gram flour dumplings simmered in rich yellow gravy)</i>	

■ Rajasthani Kadi	325
<i>(A combination of yoghurt and gram flour dumplings.)</i>	
■ Dal Panchmela	325
<i>(Five types of lentil tempered of asafoetida and cumin seeds. Garnish with red chilly whole.)</i>	
■ Murg Masala Jodhpuri 🍴	425
<i>(Chef's created traditional recipe.)</i>	
■ Chuza kali Mirch 🍴	425
<i>(Charcoal grilled chicken cooked in black pepper and cashew nut gravy.)</i>	
■ Ghost Mewari 🍴	425
<i>(Lamb cooked with Bengal gram, cashew nut and korma water.)</i>	
■ Lal Maans 🍴	425
<i>(Preparation of Thar.)</i>	

For The Fitness Buff

Soups, Salads & Entrees

■ Healthy Sprout Salad	150
<i>(Sprouts in combination with sliced green fresh vegetables mixed with yoghurt and pepper dressing.)</i>	
■ Cucumber in Garlic Yogurt	150
■ Lemon Corriander Soup	150
<i>(Soup flavoured with celery and root vegetables in a hint of lemon.)</i>	
■ Clear Soup -----Vegetable / Chicken	150
■ Poached fish with white wine sauce	425
<i>(Fresh water fish filets poached & served with white wine sauce.)</i>	
■ Tandoori Chicken breast with mint chutney 🍴	425
<i>(Chicken breast marinated with garlic, ginger paste masked with yogurt and tandoori masala, cooked in a charcoal oven.)</i>	
■ Palak Lassoni	325
<i>(Spinach sautéed with onion, garlic and spices served with boiled rice.)</i>	
■ Old Farmers Vegetable Broth	325

Desserts

■ Fresh Fruit Salad	150
<i>(With or without Ice cream)</i>	
■ Gulab Jamun	150
<i>(Fried dumplings of home made fudge milk stuffed with nuts, dipped in sugar)</i>	
■ Black Forest Gateaux	150
■ Lemon Mousse	150
■ Assorted Pastry	150
<i>(Choice of Pineapple, Strawberry, Chef Secret Flavours.)</i>	
■ Dessert of the day	150

- **Apple Pie** 150
- **Choice of Ice Cream** 150
(Vanilla/ Strawberry/ Chocolate/Mango/Butter Scotch/Coffee)

Beverages

- **Milk Shakes** 125
(Vanilla, Chocolate, Strawberry, Mango or Butterscotch)
- **Cold Coffee** 125
(With or Without Ice cream)
- **Seasonal Fresh Fruit Juice** 125
- **Canned Juice** 125
- **Fresh Lime Soda/Water** 125
- **Lassi** 125
(Refreshing drink of chilled churned yogurt. Served plain, salted, sweet or with masala)
- **Ice tea** 125
(Choice of flavours Lemon, Mint, Peach)
- **Jal Jeera** 125
(Mint and roasted cumin flavored tangy water, garnished with boondi.)
- **Butter Milk** 125
(Plain, Masala, Pudina)
- **Health Drinks** 125
(Hot Chocolate / Horlicks / Bournvita)
- **Hot Coffee** 75
(Espresso/Cappuccino/Filter)
- **Green Tea** 75
(A subtle infusion of green tea)
- **A Selection of Tea** 75
(Choice of Assam, Darjeeling, Earl Grey, Masala chat, English breakfast tea)
- **Mineral Water** 75
- **Packaged drinking water** 60
- **Aerated Drinks** 60

Tea Snacks

(1600 hrs. - 1900 hrs.)

- **Roasted Cashewnuts** 250
- **Chilli Cheese Toast** 🍷 250
- **Mix vegetable Pakoras** 🍷 250
- **Paneer Pakora** 🍷 250

• Dahi Papri Chaat 🍷	175
• Crispy Fried Baby corn	250
• French fries	175
• Masala Peanuts 🍷	150

Cocktail Snacks

(1900hrs - 2300hrs)

• Vegetable Spring Rolls	250
• Badam Palak Tikki <i>(A healthy mixture of Spinach and cottage cheese stuffed with nuts and deep fry)</i>	250
• Batter Fried Cheese Fingers <i>(A melt in the mouth delicacy of batter fried cheese fingers served with a dip)</i>	250
• Bharwan Aloo <i>(Our special stuffed potato preparation cooked in a tandoor)</i>	325
• Paneer ke Sule 🍷 <i>(Soft pieces of Indian cottage cheese mildly flavoured with cardamom and mace, fresh coriander and cumin flavoured relish)</i>	325
• Salt & Pepper prawn 🍷	675
• Mahi fish Ajwaini 🍷	425
• Murgh tikka kali mirch 🍷	425
• Chicken Tikka 🍷	425
• Mutton Seekh Kebab 🍷	425