

THE PAVILION

AT VESTA INTERNATIONAL

JAIPUR, INDIA

MULTI-CUISINE RESTAURANT



QUENCH YOUR THIRST

MILK SHAKES

Vanilla | Chocolate |
Strawberry | Mango | Butterscotch 200

HOT COFFEE

Espresso | Cappuccino | Filter 150

CANNED JUICE

200

FRESH LIME SODA

150

CHOICE OF LASSI

Plain | Pineapple | Strawberry |
Banana | Mango 175

ICED TEA

Lemon | Mint | Peach 150

BUTTER MILK

Plain | Masala | Pudina 175

MALT AND SUCH

Hot Chocolate | Horlicks |
Bournvita 150

MASALA CHAI

Blend of excellent second Flush
Assam Tea with spices 150

SELECTION OF TEA

Assam | Darjeeling | Earl Grey |
Green | English Breakfast 125

PACKAGED DRINKING WATER

100

AERATED DRINKS

100

TEA TIME

15:00 — 19:00HRS

CHILLI CHEESE TOAST 275

GARLIC TOAST 275

VEGETABLE PAKODA 300

PANEER PAKODA 325

VEG. CROQUETTES 325

DAHI PAPRI CHAAT 250

PAV BHAJI 325

CHOLEY BHATURE 325

PANEER KATHI ROLL 350

CRISPY FRIED CORNS 300

FRENCH FRIES 225

MASALA PEANUTS 175

CHICKEN KATHI ROLL 450

CHICKEN 65 450

SALAD

VESTA GARDEN SALAD ■
Our traditional Indian Green salad

250

HEALTHY SPROUT SALAD ■
Sprouts tossed with diced green fresh vegetables

250

RUSSIAN SALAD ■
Creamy medley of veggies in a luscious dressing

275

VESTA CHEF'S SALAD 👑
Our special in-house Salad

Vegetarian ■

275

Non Vegetarian ■

350

CHICKEN TIKKA SALAD ■
Diced chicken sauteed in a special dressing of spices

350

SOUP

CHOICE OF CREAM SOUP
Tomato | Mushroom | Vegetable | Broccoli ■
Chicken ■

200
250

TOMATO PUDINA SHORBA ■ 👑
A light tomato broth flavoured with fresh mint

200

TUSCAN MINISTRONE ■
An Italian delicacy

200

DAL SHORBA 👑 ■
A favourite Indian Delight made with lentils

200

HOT & SOUR SOUP 👑
A traditional Chinese soup to warm our soul

Vegetarian ■

200

Chicken ■

250

SWEET CORN SOUP
A classic Chinese soup with sweet corn and vegetable

Vegetarian ■

200

Chicken ■

250

MANCHOW SOUP 👑
A very popular Indian-Chinese fusion soup with spicy overtones

Vegetarian ■

200

Chicken ■

250

ALL THINGS BREAD

CHOICE OF VESTA SANDWICH
Choose from - Whole wheat bread | White Bread | Toasted | Grilled

Vegetarian: Cheese, Cucumber, Tomato, Lettuce ■

350

Non Vegetarian: Chicken | Egg ■

425

CHOICE OF CLUB SANDWICH
A triple Decker toasted sandwich with your choice of filling

Vegetarian: Cheese, Cucumber, Tomato, Lettuce ■

375

Non Vegetarian: Chicken, Fried Egg ■

425

FARM HOUSE PIZZA 👑 ■
Tomato, Bell Pepper, Mushrooms

400

PIZZA MARGHERITA ■
Tomato, fresh basil, mozzarella cheese, extra virgin oil

400

BARBEQUE CHICKEN PIZZA 👑 ■ 👑
Chicken marinated in barbeque sauce served with cheese

450

WORLD CUISINE

VEGETABLE PRINCESS ■
Mix vegetable saute in bechamel cheese sauce baked in the oven

400

PASTA OF YOUR CHOICE ■
Fettuccini | Penne | Spaghet

400

LASAGNA 👑 ■
Layers of pasta with vegetable topped with cheese and baked

400

PAN GRILLED FISH WITH LEMON BUTTER SAUCE ■
Fillets of fish, grilled and served with lemon butter sauce

475

OLD FASHIONED FISH N CHIPS ■
Crumb Fried fish served with French fries accompanied by tartar sauce

475

CHICKEN STEAK ■
Grilled chicken breast served with vegetables and choice of sauce

450

CHICKEN STROGANOFF 👑 ■
Shredded Chicken with Paprika flavoured

500



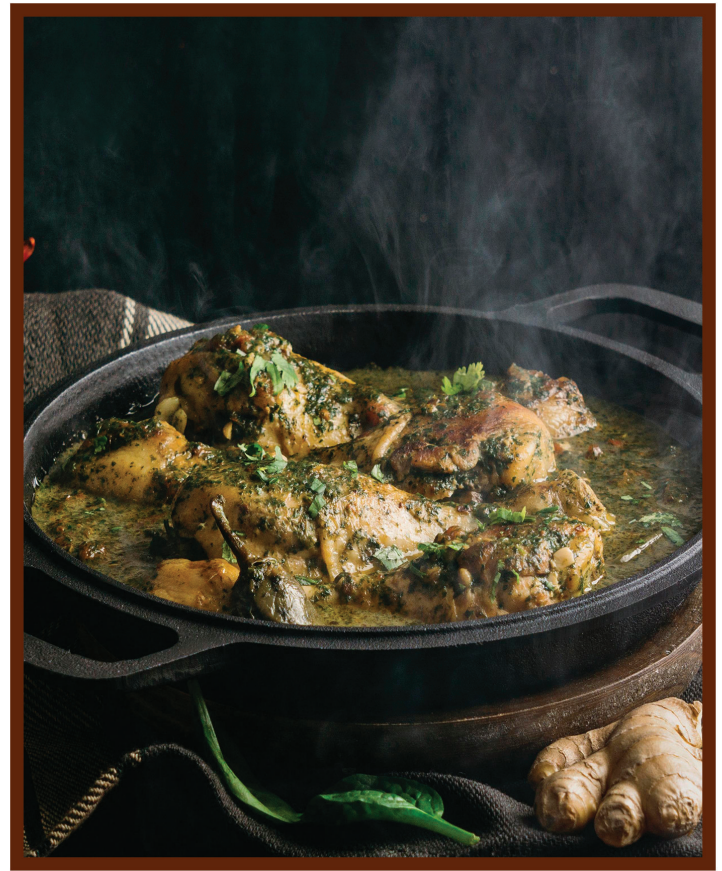
FROM THE TANDOOR

ACHARI PANEER TIKKA 🟢 🔪	400
Chunks of fresh cottage cheese grilled in traditional oven	
TANDOORI SALAD 🟢	350
Cubes of onion, capsicum, tomatoes and paneer seasoned with garam	
TANDOORI FIRDAUSI ALOO 🟢 🍴	350
Potatoes, stuffed with raisins and cashew nuts, mixed with green chillies and coriander, and roasted over a charcoal fire	
BHARWAN HARA KEBAB 🟢 🔪	350
A healthy mixture of Spinach and lentils stuffed with nuts and deep fried	
SUBZ SEEKH GHILAFI 🟢 🔪	375
Finely diced vegetables marinated with spices and cooked in the tandoor	
MAHI TIKKA AJWAIN 🟢	475
Morsels of fish, marinated with lemon juice, yoghurt and ajwain	
MURG TIKKA 🍴 🟢	450
Boneless chicken marinated in Indian spices and yoghurt	
MURG AFGHANI 🟢	450
The 'King of Kebabs' from the Afghans	
MURG MALAI KEBAB 🟢	450
Morsels of chicken, blended with cream, cheese and lemon juice	
ZAFRANI SEEKH KEBAB 🟢 🔪	500
Lamb mince, mixed with ginger, green chillies and coriander	
MAANS KA SULA 🍴 🟢 🔪	525
Tandoor grilled lamb with crushed peppercorns	

INDIAN CURRIES

PANEER BUTTER MASALA 🟢	425
Cottage cheese simmered in a rich tomato gravy with capsicum	
MALAI KOFTA 🍴 🟢	375
Cottage cheese dumpling in a rich traditional gravy	
NIZAM-E- HANDI 🍴 🟢	375
Assortment of vegetables in onion and cashews with a creamy tomato gravy	
ALOO DUM BANARASI 🟢	375
Baby potatoes cooked in a tomato gravy	
DHINGRI MUTTER HARA PYAZA 🟢	375
A combination of mushrooms, green peas and spring onions, cooked with spices in a thick gravy	
BHINDI AJWAINI 🟢	375
Tender lady fingers tempered with caraway seeds	
AMRITSARI CHANA MASALA 🟢 🔪	375
Chickpeas cooked in Punjabi style with aromatic spices	
DAL MAKHANI 🟢	375
Black lentils, mildly tempered with Indian herbs, spices & butter	
DAL YELLOW TADKA 🟢	350
Arhar dal tempered with Indian herbs, spices & butter	
KADHAI CHICKEN 🟢 🔪	475
Chicken cooked with bell pepper onion and whole spices	
MURG MAKHANI 🟢	475
India's International favorite – Chicken cooked in a mild tomato sauce	

RARA GOSHT 🍴 🟢 🔪	525
A special curry of lamb chunks and mince with authentic whole masala	
MUTTON ROGAN JOSH 🍴 🟢 🔪	525
A speciality of Kashmir	



LOCAL FLAVOURS

PANEER RAJWADI 🍴 🟢 🔪	425
Thar preparation of cottage cheese with nuts	
ALOO DO PYAZA 🟢	375
Baby potatoes and onions cooked in Thar style	
JAISALMERI GATTA CURRY 🟢 🔪	375
A Rajasthani preparation of gram flour dumpling in yogurt gravy	
RAJASTHANI KADHI 🟢	375
A light combination of warm yoghurt with an assortment of local spices	
MANGODI PAPAD KI SUBJI 🟢	375
Moong dal chunks and papad cooked in an onion and tomato spicy gravy	
MURG MASALA JODHPURI 🍴 🟢 🔪	475
Chef's recreated traditional recipe	
MURG HANDI 🟢 🔪	475
Chicken cooked in traditional Rajasthani preparation	
GOSHT SAAGWALA 🟢 🔪	525
Lamb cooked in a cream & spinach gravy	
LAL MAANS 🍴 🟢 🔪	525
A favourite and local, spicy delicacy of the Thar - will uplift your soul	

BIRYANI AND ACCOMPANIMENTS

SUBZ DUM BIRYANI 🍲	400
A blend of garden fresh vegetables and basmati	
CHICKEN BIRYANI 🍲	475
Saffron flavored rice and chicken cooked in traditional Dum style	
HYDERABADI KACHE GOSHT KI BIRYANI 🍲 🍲 🍲	525
Traditional Hyderabad preparation served with Raita	
CHOOSE YOUR BREAD 🍲	60
Roti Missi -	
Naan Laccha Paratha Garlic Naan -	
Stuffed Kulcha -	
STEAMED RICE 🍲	200
PULAO OF YOUR CHOICE 🍲	250
Jeera peas vegetable	
RAITA OF YOUR CHOICE 🍲	150
Plain Vegetable Boondi Pineapple	
MASALA PAPAD 🍲	110
ORIENTAL	
HONEY CHILLI POTATO 🍲 🍲	375
Potato and garlic paste mixed well with honey seasoning and white sesame	
CRUNCHY BABY CORN WITH SALT & PEPPER 🍲	375
Baby corn deep fried with batter served with a hot garlic sauce	
VEGETABLE SPRING ROLL 🍲	375
Shredded vegetables wrapped in pancake and deep fried	
CHILLI PANEER 🍲 🍲	375
Batter fried cottage cheese in a spicy Chinese sauce	
VEGETABLE MANCHURIAN 🍲	375
Mixed vegetable balls cooked in Manchurian sauce	
STIR FRIED VEGETABLES IN HOT GARLIC SAUCE 🍲 🍲	375
Vegetable shallow fried in rich hot garlic sauce	
CHICKEN SPRING ROLL 🍲	425
Shredded chicken wrapped in pancake and deep fried	
CHILLI GARLIC FISH 🍲 🍲	475
Batter fried fish cooked in tangy tomato sauce	
CHILLI CHICKEN 🍲 🍲	475
Batter fried boneless diced chicken cooked with onions, capsicum and green chillies	
SCHEZWAN CHICKEN 🍲 🍲	475
Batter fried boneless diced chicken cooked in a very spicy Schezwan sauce	
DRAGON CHICKEN 🍲 🍲 🍲	475
Batter fried boneless chicken cooked with cashew nuts and onions in a spicy sauce	

RICE AND NOODLE

CHOICE OF RICE	
Vegetable Fried Rice 🍲	250
Schezwan Fried Rice 🍲 🍲 🍲	250
Egg Fried Rice 🍲	325
Schezwan Chicken Fried Rice 🍲 🍲	325
CHOICE OF NOODLE	
Chilli Garlic Noodle 🍲 🍲	275
Vegetable Hakka Noodle 🍲	275
Chicken Hakka Noodle 🍲 🍲	325

ENDING ON A SWEET NOTE

MALAI BOONDI 🍲 🍲	175
Deep fried golden sweet balls topped with cardamom milk cream	
GULAB JAMUN 🍲	225
Fried dumplings of homemade fudge milk stuffed with nuts, dipped in sugar	
BROWNIE WITH ICE CREAM 🍲	225
Chocolate brownie on a hot skillet topped with vanilla ice cream and chocolate sauce	
MOONG DAL HALWA 🍲 🍲	225
Rich Indian traditional sweet lentil, clarified butter and cardamom syrup with dry fruits	
DESSERT OF THE DAY	
FRUIT TRUFFLE 🍲	225
Fresh fruit Mix with cake sponge, Custard and garnish served with whipped cream	
CHOICE OF ICE CREAM 🍲	175
Vanilla Strawberry chocolate Mango Butter Scotch Coffee	

