



The Gajapati

F
Fusion

Restaurant
Menu

Breakfast And Evening Snacks

(7:30 am thru 10:30 am) & (4:30 thru 7:00 pm)

Toast, Sandwiches,

Cereals & Eggs

Toast Butter Jam/

Bread Butter Jam 95.00

Selection of Bread Coated with Baked Beans

Cheese Toast/ Garlic Toast/

Cheese Chilly Toast 150.00

Grated Parmaseen Cheese/ Garlic/Cheese

Chilly Flakes Topped on the Bread Toasted in

A Salamander

Veg. Sandwich 95.00

Two layered traditional sandwich stuffed with

sliced cucumbers & tomatoes served with

French fries & coleslaw

Veg. Club Sandwich 175.00

Three layers traditional Bread Stuffed with sliced

cucumber, tomato, cheese spread & pineapple slice

served with French fries & Coleslaw

Cheese Sandwich 150.00

Two slice of bread stuffed with grated parmesan

cheese served with French fries & coleslaw

Cornflakes

(with Hot / Cold Milk) 185.00

Two slice of bread stuffed with grated parmesan

cheese served with French fries & coleslaw

Chicken Sandwich 220.00

Two Slice of bread stuffed with minced chicken & egg served with French fries & coleslaw.

Non Veg. Club Sandwich 260.00

Three layered traditional club sandwich stuffed with

shredded chicken, boiled egg, cheese, served with

French fries & coleslaw

Egg To Order: Omelets / Scrambled / Boiled / Poached / Fried 150

Chicken Omelet / Cheese Omelet 220

Prawn Omelet 300

All items are subject to availability
Taxes as applicable

South Indian

Idly 100.00

3 Pcs of South Indian steamed cake served with sambar and chutney.

Plain Dosa 110.00

Thin pan cake cooked on iron hot plate served with sambar & chutney

Dosa (Onion / masala / cheese / butter / 150.00

Thin pan cake stuffed with choice of ingredients & cooked on iron hot plate served with sambar & chutney

Rawa Dosa 185.00

Thin pan cake stuffed with choice of ingredients & cooked in traditional way on iron hot plate served with sambar & chutney

Veg Upma with Matar 145.00

Suji cooked with onion, mustard seeds, curry leaves, lime juice & chopped coriander leaves, served with matar sabji

Vada 100.00

2 Pcs of golden fried round shape black gram batter served with sambar & chutney.

Uththapam (plain/ onion/ tomato/ onion& tomato) 150.00

South Indian small thick pancake covered with choice of ingredients served with sambar & chutney.

Indian / Continental

Plain Paratha 125.00

Soft atta dough cooked on Hot iron plate, served with curd and pickle.

Paneer Paratha 200.00

Soft atta dough stuffed with paneer fillings, cooked on hot iron plate served with curd and pickle.

Gobi / Aloo Paratha 165.00

Soft atta dough stuffed with Gobi / Aloo fillings, cooked on hot iron plate served with curd and pickle.

Poori with Aloo Matter ki Subji 200.00

4 pcs of round shape floppy Indian bread fried and served with green peas & potato curry.

Cashew Nut Fry 300.00

Golden fried homemade cashew.

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● VEG ● NON-VEG

Veg pakora / Assorted veg. Pakora

200.00

Assorted vegetables deep in smooth gram flour batter & deep fried

Pakora (paneer / cheese) 250.00

8 Pcs of cottage cheese / Cheese Deep in with gram flour batter & deep fried

Veg. Cutlet 210

2 Pcs heart shaped cutlet of assorted smashed vegetables marinated with Indian spices, caramel with bread crumbs, shallow fried & served with french fries and sauce.

Egg. Pakora 225.00

8 Pcs of boiled egg coated in gram flour batter, deep fried served with mint chutney

Chicken Pakora 330.00

8 pcs of chicken marinated with Indian spices and deep fried..

Cutlet (Fish / chicken) 350

2 Pcs of cutlets of your choice, served with french fries & sauce

Lunch & Dinner

(12:30 Noon thru 3:00 pm)

&

(8:00 pm thru 11:00 pm)

Indian

Starter

Sahajani Paneer Tikka 350.00

8 pcs of cottage cheese marinated with yoghurt, cashewnut paste & cheese cooked in clay oven.

Served in clay oven with creamy sauce.

Paneer tikka / Malai tikka 335.00

8 Pcs of cottage cheese, onion, capsicum, tomato, marinated with yoghurt & Indian spices cooked in a skewer served with mint sauce

All items are subject to availability
Taxes as applicable

Pineapple Kebab 350.00

8 Pcs of fresh pineapple marinated in hang curd, cheese, cashewnut paste, honey & Indian spices cooked in clay oven served with mint sauce.

Bharwan Mushroom 350.00

yummy dish made with bottom mushrooms stuffed with cheese, green chilly, coriander leaf, cashew, paneer, Indian spices & herbs, cooked in tandoor, served with mint chutney.

Veg. Hariyali/ sheekh kebab 300.00

8 Pcs assorted green vegetable cooked on a skewer in clay oven, served with mint sauce.

Dahi Kebab 335.00

Hang curd and bellpepper mix with indian spices, stuffed in bread sheet covered with bread crum and finished with deep fry.

Fish Tikka 425.00

6 Pcs of boneless & succulent pieces of fish marinated with Indian spices & cooked on a skewer in clay oven, served with mint chutney.

Chicken : Hariyali kebab 425.00

8 Pcs of chicken marinated with yoghurt, mint, coriander leafs & Indian spices, cooked on a skewer in clay oven, served with mint .

Tandoor Chicken : Half / Full 400 .00/ 700 .00

Spring chicken marinated with yoghurt, & Indian spices, cooked on a skewer in clay oven, served with mint .

Chicken Tikka 360.00

8 Pcs boneless & succulent pieces of chicken marinated with Indian spices & herbs, served with mint & lachha onion.

Chicken Kalimirch Kebab 360.00

8 Pcs of tender chicken seasoned with freshy crushed black pepper & cream, cooked in a clay oven, served with mint sauce

Chicken Malai Tikka 380.00

8 Pcs of tender chicken marinated in yoghurt & cashew nut paste, cooked on skewer in clay oven served with mint sauce.

Chicken Afghani Kebab 390.00

8 Pcs tender chicken covered with egg white cooked on a skewer in clay oven served with mint sauce.

Chicken Banjara 380.00

8 Pcs of boneless chicken coated in the spicy marination of yogurt & mint, coriander leafs covered with poppy seeds and then grilled in the clay oven

Chicken Noorjahani 360.00

3 Pcs of tender pieces of chicken marinated with Indian spices & herbs cooked on a skewer in clay oven.

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Gulauchi Murgh T ikka 360.00

8 Pcs of tender chicken marinated with Indian spices, yoghurt, cashewnut paste and mustard sauce, cooked in clay oven served with mint sauce

Chicken Sheekh Kebab 425.00

Minced chicken mixed with indian spices cooked in a skewer in clay oven served with mint sauce

T andoor Prawn 575.00

6 Pcs of prawns marinated with Indian spices & herbs, cooked on a skewer in clay oven, served with mint sauce

Vegetarian (Main Course)

Crisp Brinjal / Parwal Fry 210.00

Cube sizes of brinjal / parwal deep in with refine flour & Indian spices, deep fried in oil.

Aloo crispy Fry 160.00

Bengali style julienne cutting of potato deep fried in oil

Aloo Posto 325.00

A popular Bengali recipe -potatoes cooked with poppy seeds

Aloo Dum 300.00

Potatoes, usually smaller ones, are first deep fried, then cooked slowly at low flame in a gravy with spices

Kashmiri Aloo Dum 300.00

A typical kashmiri recipe, dum aloo is cooked under dum or pressure. in this cooking method, the food is cooked under pressure in its own juices.

Mixed Vegetable Curry / Veg jhal fry 330.00

A ssorted vegetables cooked with onion gravy & chef's special Indian spices.

Veg Malai Kofta 425.00

Balls made with vegetables, potato and cheese cooked in creamy sauce.

Navaratna Korma 410.00

A ssorted vegetables, fruits & paneer, prepared with white gravy in ilaichi flavour

Chana Masala 310.00

Boiled chick peas cooked in Punjabi style curry.

Bhindi Masala 310.00

Dices of lady finger cooked in onion and tomato masala.

Kadai Vegetable /Veg. Ashiana / Kundan Curry 360.00

seasonal vegetables cooked in onion and Indian khada masala.

Methi Malai Mattar 350.00

Boiled green peas cooked in cashew nut gravy and kasoor methi leafs.

Methi Malai Mushroom / paneer 390.00

Mushroom /paneer cooked with cashew nut gravy and dry kasoori methi leafs.

Veg. Hyderabad 390.00

T he high spicy assorted vegetable cooked with yellow gravy in hyderabadi style.

Sahi Paneer 400.00

S mall cubes of paneer cooked with creamy and (spicy) white gravy granished with paneer and pineapple

Kadhai Paneer 390.00

Cottage cheese cooked in spicy gravy prepared with onions & capsicums

Paneer Sahijan 390.00

Cottage cheese cooked with cashewnut gravy with chef's special creation.

Paneer T akatak 390.00

Cottage cheese cooked with sweet & sour flavor

Paneer veg reshmi butter masala 390.00

Cottage cheese cooked with butter masala gravy & chef's special spices & herbs.

Paneer T ikka Butter Masala 390.00

Cottage cheese, onion, capsicum marinated in Indian spice, roasted in tandoor and cooked with butter masala gravy.

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Non Veg. (Main Course)

Egg curry / Masala 310.00

Hard boiled eggs cooked in home style gravy prepared with onion / tomato.

Fish : Curry / Kalia / Dahi 425.00

Fish prepared with bengali style with onion & tomato paste / cummin seeds gravy / yoghurt base.

Parsi Preparations 460.00

Parsi whole fish prepared as per the guests choice. (tandoor, fry, curry, mustard gravy)

Fish Punjabi (boneless sea fish) 425.00

Boneless & succulent pieces of fish cooked with onion gravy in Punjabi style

Fish Paturi (boneless sea fish) 450.00

Fillet of fish marinated with grinded mustard seeds & steamed in banana leaves.

Masala Fish Fry 360.00

Sweet fish battered with Indian spices, deep fried and served with ring onion and tomato slices

Indian Mustard Fish 425.00

Fish cooked with mustard gravy.

Tali Tili ki Pomfret 725.00

8 pcs of pomfret prepared with Indian spices, battered with bread crumbs, sesame seeds and deep fried in oil

Tandoor Pomfret 725.00

2 pcs of medium size pomfret marinated with Indian spices & herbs, cooked on a skewer in a clay oven and served with mint sauce

Chicken 91 425.00

Succulent pieces of boneless chicken deep fried and cooked with mustard and curry leaves, in Indian style.

Kadai Chicken 425.00

Pieces of chicken (bone) cooked with onion, capsicum and Indian spices in cashew gravy.

Chicken Punjabi 425.00

Pcs of chicken (bone) cooked with Indian spices in punjabi style

Chicken Curry / Kassa 425.00

Pieces of chicken (bone) prepared with onion, tomato gravy

Chicken Tikka Butter Masala 480.00

Boneless chicken pcs marinated with Indian spices, roasted in tandoor & cooked in butter masala gravy.

Chicken Butter Masala 450.00

Bone chicken pcs marinated with Indian spices, roasted in tandoor & cooked in butter masala gravy.

Chicken Patiyala 480.00

Cubes of Boneless chicken covered with omllette cooked in tomato cashewnut gravy and Indian spices

Chicken hyderabadi 450.00

Boneless pieces of chicken cooked in Indian spices in hyderabadi style.

Mutton kassa / rogan josh / curry 600.00

Succulent pieces of lamb cooked with Indian khada masala / onion & tomato paste/Bengali style

Prawn 65 600.00

Batter fried medium sized prawns cooked with red chilly, mustard seeds and curry leaves.

Prawn malai curry 625.00

Prawn cooked with cashew nut gravy and coconut milk

Tandoor crab As per Size

Crab marinated with Indian spices & herbs, cooked in clay oven

Salad & Accompaniments

Raita : mix / aloo / boondi /onion/

cucumber / mint 140.00

Pineapple Raita 160.00

Salads (stick / chopped / green / assorted)85.00

Plain curd 130.00

Papad (roasted /fried) 40.00

Chicken & mushroom salad 290.00

Cubes of chicken, mushroom, tomatoes & capsicum served with tangy creamy dressing.

Russian salad 200.00

A traditional vegetable salad dressed with mayonnaise

Dal

Yellow dal (fry / tadka / moong dal tadka) 250.00

Lentils cooked with butter & garnished with coriander leaves

Dal Makhani 250.00

Black dal cooked with chef's special spices & makhani prepared in Punjabi style

Dal anda tadka (yellow / black) 310.00

Yellow / black dal cooked with beaten eggs prepared in Indian dhaba style

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Rice

Steam basmati rice 175.00

Jeera / Curd Rice 230.00

Fluffy steamed premium basmati rice tempered with cumin seeds / yoghurt & south Indian spices

Pullao: Paneer /peas /reshmi /sultana /veg 360.00

Fluffy steamed premium basmati rice cooked with cottage cheese/peas/ saffron/fried raisins/assorted vegetables

Kashmir Pulao 380.00

Fluffy steamed basmati rice cooked with fruits & dry nuts garnished with paneer & cherry.

Veg. Biryani 360.00

Steam basmati rice cooked in traditional Indian spices with vegetables in a dum way & served with raita.

Chicken Biryani 425.00

Basmati rice cooked in traditional Indian spices with chicken in dum way & served with raita.

Mutton Biryani 600.00

Basmati rice cooked in traditional Indian spices with mutton in dum way & served with raita.

Prawn Biryani 625.00

Basmati rice cooked in traditional Indian spices with prawn in dum way & served with raita.

Roti

Tawa chapati / Tandoor Roti 40.00/50.00

Plain Paratha/Lachha paratha / missi tandoor roti 100.00

Kulcha (masala / paneer / cheese) 140.00

Naan (Plain) 100.00

Naan (Masala / Butter) 140.00

Naan (Cheese / Garlic) 200.00

Naan (Kashmiri) 345.00

Chinese

Soup

Veg/Chicken T alumein Soup

120.00 /140.00

Assorted chopped vegetable/chicken made with vegetable stock, grated paneer and cheese

Veg / Chicken Rice Bowl Noodles

Soup 120 /140.00

Assorted vegetables/chicken cooked with vegetable stock & boiled noodles.

Veg/Chicken Hot N Sour

Soup 120 /140.00

Soup made with vegetable/chicken stock with hot 'n' sour flavour

Veg/Chicken Manchow Soup

120 /140.00

Soup made with assorted vegetable/chicken stock & served with crispy fried noodles.

Veg /chicken American

Sweet Corn Soup 120 /140.00

Thick soup made with sweet corn & assorted chopped vegetables/chicken, finished with chinese condiments

Veg/chicken

Lemon Coriander Soup 120 /140.00

Soup cooked with vegetable/chicken stock, flavoured with lemon & coriander.

Veg/Chicken Steam

Burnt Soup 120 /140.00

Soup cooked with assorted vegetable/chicken, flavoured with butter & fresh garlic paste.

Veg/Chicken Loong

Foong Soup 120 /140.00

Soup cooked with assorted julian vegetable/chicken, cucumber, bellpepper, garlic and butter

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● VEG ● NON-VEG

Starter

American Corn Salt & Pepper 300.00

American corn battered with corn flour & sauté with onion, capsicum, salt & bell pepper

Baby Corn Lollypop 390.00

Paneer coated deep fried baby corn tossed with chinese condiments

Crispy Chilly Baby Corns 360.00

Baby corn battered with corn flour, deep fried & sauté with garlic & onion, garnish with spring onion.

Devil's Paneer 360.00

Cottage Cheese tossed with spicy red sauce

Pan Fried Chilly Fish 425.00

8 pcs of fish fillet cooked in pan with shredded onion & capsicum in chinese style.

Chicken Magic Moment (boneless) 425.00

8 pcs of boneless chicken coated with spicy marination of corn flour & cooked with chicken magic moment powder.

Pan Fried Chilly Chicken 425.00

8 pcs of boneless & succulent chicken, cooked in pan with shredded onion & capsicum.

Drums of Heaven 425.00

8 pcs of winglet chicken prepared with chinese condiments & deep fried.

Prawn Butter Fry 610.00

6 pcs of deep fried prawn tossed with butter, fresh garlic & chinese condiments.

Prawn : Josh Fry 635.00

This is a wonderful velvety dish of large prawns(6pcs) prepared with enough spices for a good background flavour and aroma

Rice / Noodles / Pasta

Veg Fried Rice 300.00

S tir fried rice cooked with assorted chopped vegetables, finished with chinese condiments

Szechwan Veg Fried Rice 300.00

S tir fried rice cooked with assorted chopped vegetables, served with schezwan sauce

Szechwan Fried Rice (Non Veg.) 425.00

S tir fried rice cooked with chopped chicken/prawn & egg, served with schezwan sauce.

Egg/chicken Fried Rice 390.00

S tir fried rice cooked with egg/chopped chicken finished with chinese condiments.

Prawn/mixed fried rice 490.00

S tir fried rice cooked with only prawn / prawn, chicken, egg & finished with chinese condiments.

Veg Chowmein 300.00

Boiled noodles cooked with assorted vegetable & finished with chinese condiments

Egg/chicken Chowmein 390.00

Boiled noodles cooked with assorted vegetable & egg/chicken & egg finished with chinese condiments

Prawn Chowmein 490.00

Boiled noodles cooked with assorted vegetable & prawn, finished with chinese condiments.

Pan Fried Noodles (non Veg) 425.00

Pan fried noodles cooked with assorted chopped vegetables,egg, chicken & prawn finished with chinese condiments

Chicken Chopsuey 415.00

Fried noodles served with shredded chicken gravy in delicate flavour of chinese condiments.

American Chopsuey (non veg.) 450.00

Fried noodles served with vegetables, chicken in gravy & garnished with fried eggs.

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Vegetarian (Main Course)

Crispy Vegetable 300.00

Assorted vegetable battered with corn flour & deep fried in oil.

Veg. Manchurian 360.00

Assorted vegetable balls cooked with Chinese condiments & spices

Chilly Mushroom 380.00

Bottom mushroom cooked with onion & capsicum in Chinese style.

Sanghai Mushroom/Paneer 390.00

Bottom mushroom/paneer cooked with onion & capsicum with Chinese condiments & spices.

Paneer Chilly/Pan Fried 390.00

Cottage cheese cooked with onion, capsicum & Chinese condiments

Stir Fried Vegetable 360.00

Exotic Vegetables tossed in butter garlic and oyster sauce with chinese condiments

Veg. Schezwan 370.00

Assorted vegetable cooked with schezwan sauce.

Non Veg (Main Course)

Fish Tai-pai 425.00

Fillet of fish marinated with corn flour, deep fried & finished with chinese condiments & garnished with spring onion.

Fish Mandarin 450.00

8 pcs of fish fillet flavoured with curry leaves & finished with chinese condiments

Sweet 'n' Sour Chicken 450.00

8 pcs of shredded chicken cooked in sweet & sour flavour.

Chicken Manchurian / Shanghai Chicken 425.00

Minced meat balls cooked with chinese condiments & spices.

Chilly Chicken 425.00

Boneless & succulent pieces of chicken cooked with onion, capsicum, finished with chinese condiments.

Chicken Lollypop 425.00

Drums of chicken deep fried & served with hot garlic sauce

Golden Chicken 425.00

Boneless chicken pcs cooked in hot garlic sauce & finished with chinese condiments

All items are subject to availability
Taxes as applicable

Prawn In Ginger Soya Sauce 650.00

Shallow fried prawns tossed in ginger soya sauce

Golden Fried Prawn 600.00

Prawn battered with corn flour & deep fried in oil, served with hot garlic sauce.

Continental Soup

Cream of Tomato / Cream of

Vegetables / Cream of

Mushroom / Minestrone 140.00

A classic thick creamy soup made with tomato puree/vegetables/mushrooms/ tomato puree & vegetables with continental herbs, garnished with croutons.

Cream And Corn Soup 140

A classic thick creamy soup made with fresh cream, butter, corn, jalapeno and continental herbs, garnished with croutons.

Cream of Chicken 160.00

A classic thick creamy soup made with chopped chicken & continental herbs, garnished with croutons.

Starter

Steam American Corn With Butter & Lemon Sauce 220.00

American corn steamed & served with butter & lemon juice.

Crispy Crunchy Paneer 380.00

Paneer roll marinated in conti herbs coated with cornflake, deep fried and served with mayo sauce

Cheese Kurkure 365.00

8 Pcs of finger size cheese marinated in conti herbs, coated with cornflakes & deep fried

Veg Pasta 365.00

Pasta made with cheese & vegetables cooked with choice of your sauce.

Fish Finger 390.00

8 pcs of fish fillet rolled in breadcrumbs & deep fried in oil, served with tartar sauce.

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● VEG ● NON-VEG

Chicken Pasta 390.00

Chicken pasta made with guests choice of sauce.

Chicken Dynamite 415.00

8 pcs. of bone less chicken coated and prepared with conti herbs and served in lettuce

Crispy Fried Chicken 415.00

An excellent recipe of seasoned chicken pcs coated with a mixture of beaten egg, flour, garlic paste, pepper, paprika, cornflakes and deep fried till golden brown, served with spicy dipping sauce.

Vegetarian (Main Course)

Veg. Stew 315.00

Boiled vegetables finished with butter & conti herbs.

Veg. Augratin 360.00

Augratin is a French style of cooking where casseroles are topped with vegetable cubes, flour, herbs & grated cheese allowed to brown under a broiler to give a crunch, served with freshly chopped parsley

Veg. Sizzler 425.00

Assorted cubes of vegetables served on a bed of cabbage so that the delicate crêpes do not burn and the vegetables are lightly grilled on the sizzler plate

Veg. American Sweet Corn Bruschetta 380.00

Made with fresh vegetables & sweet corn, this flavorful vegetarian bruschetta recipe is a healthy and fun way to cook as a family.

Non Veg.

Fish & Chips 425.00

fillet of fish rolled in breadcrumbs & deep fried in oil, served with tartar sauce

Chicken Stew 400.00

Fresh chicken cooked in a stew with onions, garlic, parsley & tomato,

Grilled Fish With Lemon Butter Sauce 425.00

Fillet of fish sliced with butter, lemon juice, thyme and a good pinch of salt and pepper.

Roast Chicken (Full / Half)

760/425.00

A French cuisine, chicken roast in oven & serve with green salad and some crusty bread with roast potatoes, carrots and peas

Chicken Augratin 450.00

Chicken in a mild spicy cream sauce allowed to brown under a boiler & topped with a bubbly cheese

Chicken Stroganoff 425.00

Chicken cooked with white sauce, served with butter rice

Peri Peri Prawn 625.00

6 pcs. of prawn prepared in conti herbs & peri peri sauce

Chicken Sizzler 550.00

Assorted cubes of vegetables & chicken served on a bed of cabbage so that the delicate crêpes do not burn and the vegetables & chicken are lightly grilled on the sizzler plate

Prawn Sizzler 690.00

Assorted cubes of vegetables & prawn served on a bed of cabbage so that the delicate crêpes do not burn and the vegetables & prawns are lightly grilled on the sizzler plate

Thai

Chicken Red Thai curry 450.00

Cubes of chicken prepared with Thai condiments in red curry

Chicken in Green Thai curry 450.00

Cubes of chicken prepared with Thai condiments in green curry

Curried Noodles 320.00

Spicy Noodles prepared in Yellow Thai curry

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Beverage & Dessert

(7:30 am thru 11:00 pm)

Beverages

Choice Of Cane Juice (small) : Apple / Mango / Orange / Pineapple / Tomato 100.00

Choice Of Juice (large) : Apple / Mango / Orange / Pineapple / Tomato 160.00

Cold Drinks / Jaljeera (glass) 80.00

Masala Soft Drinks/fresh Lime

Soda(glass) 100.00

Lassi : (Sweet / Salt) 150.00

Milk (glass) 75.00

Milk Shake (Chocolate / Butter Scotch / Vanilla / Strawberry) 150.00

Bottled Drinking Water 60.00

Mineral Water (vedica/himalaya) 70.00/85.00

Hot Chocolate / Bournvita 200.00

Cold Coffee Topped With Vanilla Ice Cream 210.00

Tea (Cup) 65.00

Coffee (cup) 70.00

Dessert

(served During 7.30 Am Thru 11.00 Pm)

Ice Cream (Vanilla, Chocolate , Kesar Pista , Butter Scotch) 150.00

Fruit Salad 150.00

Tutty Fruity (small) / Fruit Salad With Ice Cream(small) 150.00

Tutty Fruity (large) 280.00

Cream Caramel 150.00

Sizzling Brownie 240.00

Mix Of Caster Sugar, Choco Powder, Milk And Nuts, Baked In Oven, Served In Sizzling Plate

Sweets of Puri

Baked Rasogola-(03pcs.) 150.00

Rasogola Topped With Malai & Almond Slice (3 Pcs.) 160.00

Hot Goolab Jamun-(3 Pcs.) 150.00

Baked Yoghurt 155.00

Coconut Delight 250.00



ORDER NOW

