

In-Room Dining Menu

Prices shown above are in INR

Please speak to your server for any dietary requirements or food related allergies

Vegetarian Non-vegetarian/ with egg

Breakfast - à la carte

International

Smoothies (Depending on availability) ₹ 220
Banana, Apple with yoghurt, honey, nuts

Assorted sliced bread ₹ 190
Served with butter and preserves

Cereals ₹ 220
Corn flakes served with milk or yoghurt

Oat meal porridge ₹ 220
Served with honey (cooked with water / milk)

Pancakes ₹ 270
Served with honey /chocolate and melted butter

Eggs made to order ₹ 170
Fried, boiled, scrambled, poached or omelet of your choice served with tomato sauce

Tea or coffee or kehwa ₹ 170
Brewed tea or coffee served with milk

Indian

Uppma ₹ 270
Flavored with chopped plum tomatoes, capsicum, coriander & onion served with chutney

Poha ₹ 270
Maharashtrian breakfast specially created with flattened rice, tempered cumin, mustard & peanut

Chole bhature ₹ 270
A specialty from punjab is combination of channa & bhatura with a deep fried bread

Poori bhaji ₹ 270
Traditional north Indian breakfast, unleavened deep fried bread accompanied with bhaji

Paratha ₹ 220
Whole wheat Indian bread filled with a choice of potatoes, cauliflower, egg or paneer, served with pickle and yoghurt

Culinary Delights - à la carte

Salads

Garden salad ₹ 170

Russian salad ₹ 270

A mix of fruits & fresh vegetables dressed in mayonnaise sauce

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Potato Salad ₹ 220  ₹ 320

Boiled potato dressed in fresh cream or of choice boiled chicken

Soups

Cream of tomato ₹ 270

Authentic tomato soup garnished with fresh cream

Cream of mushroom ₹ 270

Creamy velvety textured mushroom soup

French onion ₹ 270

A soup made of sautéed onion & garlic served with cheese

 Cream of chicken ₹ 320

Creamy velvety textured chicken soup

Sweet corn vegetarian ₹ 220  non-vegetarian ₹ 270

Sweet corn soup tastes sweet and smooth and is rich in nutrients; its main ingredients are corn and egg

Hot and sour vegetarian ₹ 220  non-vegetarian ₹ 300

The name itself describes the soup which is tangy and loaded with vegetables, egg or chicken

Vegetable manchow ₹ 270

A soup made of vegetables & chine sauce; garnished with fried noodles

Starters

Chili cheese toast ₹ 370

French bread toast topped with lightly spiced creamy cheese garlic mixture and gratinated

Chili paneer ₹ 320

Wok tossed tangy & crispy fried paneer (dry /semi gravy)

Vegetable mancurian ₹ 320

Vegetable grated and shaped to round and cooked in Chinese sauce

Non-vegetarian tandoori platter ₹ 950

Chicken tikka, murgh malai tikka & grilled chicken

Malai murg tikka ₹ 670

Juicy chunks of chicken marinated with cream, cheese and spices cooked in tandoor

Chicken chili ₹ 370

Wok tossed tangy fried chicken (dry/semi gravy)

Vegetable Spring Roll ₹ 320  Chicken Spring Roll ₹ 425

Vegetable / Chicken rolled in batter and deep fried

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Street food

French fries ₹ 270

Deep fried potato strips served with tomato ketchup

Mix veg pakora ₹ 250 paneer ₹ 330

Deep fried veggie strips / paneer coated with thick and flavorful batter served with chutney

Paneer kathi roll ₹ 370

Marinated & grilled paneer cubes & wrapped in mughlai pratha

Chicken kathi roll ₹ 430

Marinated & grilled chicken chunks & wrapped in mughlai pratha

Sandwiches

Vegetarian ₹ 280

Cucumber, lettuce, tomato, cheese served with fries

Spicy grilled chicken ₹ 375

Spicy grilled chicken served with fries

Shaw Inn club ₹ 450

Triple-layered, toasted white bread sandwich with cheese, tomato or fried egg served with fries

Western Selections

Pasta

Arrabiata ₹ 330

Spicy tomato sauce with chili flakes

Alfredo ₹ 370 chicken ₹ 470

Creamy sauce flavored with cheese

Grilled chicken ₹ 550

Chicken breast marinated and grilled to perfection, served with sauté vegetables

Curries

Dal makhani ₹ 320

Black lentils, simmered overnight on slow fire and enriched with butter – a traditional delicacy

Dal tadka ₹ 270

Boiled yellow lentil tempered with garlic, asafoetida & seasoned with Indian spices

Rajma dal ₹ 270

Red kidney beans cooked with Indian spices

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Zeera aloo ₹ 270

Young potatoes tempered with whole cumin seeds

Kadhai paneer / chicken ₹ 320

Paneer stir fried in wok with cracked spices and fresh tomatoes

Tomato paneer ₹ 370

Cubes of paneer simmered in a rich tomato based gravy

Shahi paneer ₹ 430

Cubes of paneer simmered in a rich tomato & chashew based gravy

Butter chicken ₹ 470

Boneless chicken cooked in tomato gravy with dry fruit, butter & cream

Murgh makhani ₹ 470

Chicken cooked in tandoor, simmered in tomato gravy, finished with butter

Waza chicken ₹ 470

Chicken cooked with onions & tomatoes, finished with coriander & fenugreek

Chicken Masala ₹ 470

Chicken cooked in vegetable gravy, garnished with boiled egg

Egg Curry ₹ 360

Egg cooked in vegetable gravy, garnished with coriander

Local specialty (Subject to availability)**Haak ₹ 425**

Collard greens cooked with dry red chili & local spices

Nadru yakhni (Seasonal) ₹ 500

Lotus stem cooked in yogurt gravy finished with dry mint

Kashmirii dum aloo ₹ 450

Potatoes cooked In Kashmiri Spices and tomato gravy

Waza seekh ₹ 670

Made of minced meat with egg and chopped onion, coriander and cooked in charcoal oven

Gosht rogan josh ₹ 670

Traditional Kashmiri style mutton curry, flavored with dry ginger and fennel

Rista ₹ 670

Dumpling of pounded lamb simmered in royal spices & saffron gravy

Goshtaba ₹ 670

Dumpling of pounded lamb cooked in yogurt gravy finished with dry mint

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Rice, Noodles & Biryani

Rice ₹ 150

Steamed rice/ jeera rice

Vegetable biryani ₹ 270

Mélange of vegetable cooked with aromatic basmati rice, served with raita

Khichdi ₹ 220

Rice cooked with lentil and spices

Fried rice vegetable ₹ 320 chicken ₹ 370 egg ₹ 330

Rice cooked in Chinese style

Noodles veg ₹ 320 chicken ₹ 370

Noodles cooked in Chinese style

Murg biryani ₹ 500

Tender morsels of chicken cooked on dum with aromatic flavored served with raita

Raita of your choice ₹ 150

Boondi/ pineapple/ mix vegetarian

Breads

Paratha ₹ 200

Layered wheat bread, cooked in the Indian clay oven, flavored with a choice of mint and chili

Tawa roti ₹ 40 / Butter ₹ 50

A thin indian bread cooked on griddle

Tandoori Roti / Naan ₹ 80

Indian bread made in the tandoor and flavored with butter / garlic

Dessert

Caramel custard ₹ 270

Creamy and scrumptious dessert made with caramelized sugar and flavorful molded custard

Rasmalai ₹ 270

Sieved paneer dumplings soaked in saffron flavored milk

Gulab jamun ₹ 220

Dumplings made of reduced milk, golden fried in clarified butter and soaked in sugar syrup

Phirnee ₹ 220

Phirnee is a wonderful, creamy dessert made with ground rice combined with milk, cream, sugar and saffron

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Fruit Cream / custard ₹ 370

Phirnee is a wonderful, creamy dessert made with ground rice combined with milk, cream, sugar and saffron

Suji ka halwa ₹ 200 / Gajjar ₹ 320

Phirnee is a wonderful, creamy dessert made with ground rice combined with milk, cream, sugar and saffron

Thirst quenchers - à la carte**Packaged drinking water ₹ 75****Aerated drinks ₹ 140****Lassi / chaas ₹ 170**

Plain, sweet, salted or masala

Shakes ₹ 220

Vanilla/ strawberry/ chocolate/Mango

Cold coffee ₹ 270

With or without ice cream

Lemon Soda ₹ 170**Hot Beverages****Tea ₹ 170**

English breakfast, Chamomile, Earl Grey, Green, Jasmine

Coffee ₹ 170

Brewed Coffee , decaffeinated

(Tea & Coffee are served with cookies)

Choice of hot chocolate, horlicks or bournvita ₹ 175

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