



THE GRAND WELCOME

FOOD MENU

 Healthy option  The Grand Welcome signature dish

 Spicy  Vegetarian option  Chef recommends

 Immunity building dish  Non vegetarian option  Vegan option

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Dial - 9 For Reception & Housekeeping

Dial - 8 For Food & Beverages



SOFT BEVERAGES

PACKED DRINKING WATER	40
TEA (MASALA, GINGER, ELAICHI)	75
GREEN TEA	75
HONEY LEMON TEA	75
BLACK TEA	50
HOT COFFEE	100
BLACK COFFEE	75
COLD COFFEE	120
COLD COFFEE WITH ICE CREAM	150
COLD MILK	90
HOT MILK	100
BOURNVITA MILK	125
HOT CHOCOLATE MILK	125
BADAM MILK	150
MASALA BUTTER MILK	130
LASSI (SWEET/SALTED)	100
MILK SHAKE (FRUIT/ICE CREAM)	150
CANNED JUICE	75
AERATED WATER (SODA/COLD DRINKS)	60
FRESH LIME WATER (SWEET/SALTED)	80
FRESH LIME SODA (SWEET/SALTED)	100
ICE BUCKET	50

BREAKFAST MENU

7:30AM TO 10:30AM

INTERNATIONAL SELECTION

SAUTE VEGETABLE	300
SAUTE AMERICAN CORN	300
MUSHROOM RAGOUT	250
STEAMED SPROUTS	200
FRESH CUT FRUIT	150
CERIALS WITH MILK (MUSLI/ CHOCO FLAKES/ CORNFLAKES)	150
OATS/PORRIDGE WITH MILK	150

EGG TO ORDER

PLAIN OMELETTE	150
MASALA OMELETTE	200
MASALA BREAD OMELETTE	220
MUSHROOM OMELETTE	220
CHEESE OMELETTE	250
SCRAMBLED EGG	200
BOILED EGG (2PCS)	120
EGG BHURJI (3PCS)	220
FRENCH TOAST (2PCS)	250

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BAKER'S BREAD

 TOAST WITH PRESERVES (4PCS) SERVED WITH BUTTER ,FRUIT JAM & ORANGE MARMLADE	150
 VEGETABLE PLAIN SANDWICH CUCUMBER & TOMATO WITH MAYONNAISE SAUCE	200
 VEGETABLE GRILLED SANDWICH CUCUMBER & TOMATO WITH MAYONNAISE, SERVED WITH FRENCH FRY	300
 CHEESE GRILLED SANDWICH PROCESSED CHEESSE SLICE WITH MAYONNAISE,SERVED WITH FRENCH FRY	350
 TRADITIONAL VEG CLUB SANDWICH SAUTED VEGETABLE IN MAYONNAISE CHEESSE, CUCUMBER & TOMATO,SERVED WITH FRENCH FRY	400
 BOMBAY STYLE SANDWICH ONION POTATO TOMATO CUCUMBER & CAPSICUM WITH TOMATO,MINT & MAYONNAISE SAUCE, SERVED WITH FRENCH FRY	350
 CHICKEN GRILLED SANDWICH SHREDDED CHICKEN WITH MAYONNAISE, SERVED WITH FRENCH FRY	400
 TRADITIONAL CHICKEN CLUB SANDWICH OMELLETE SHREDDED CHICKEN WITH MAYONNAISE & CHEESSE, SERVED WITH FRENCH FRY	500

INDIAN SELECTION

 STUFFED PARANTHA 2PCS (ALOO /ONION /GOBHI) SERVED WITH PLAIN CURD, BUTTER & PICKLE	300
 STUFFED PARANTHA 2 PCS (COTTAGE CHEESSE) SERVED WITH PLAIN CURD, BUTTER & PICKLE	350
 PLAIN TAWA PARANTHA 2PCS SERVED WITH ALOO BHAJI & PICKLE	300
 EGG PARANTHA 2PCS SERVED WITH PLAIN CURD,BUTTER & PICKLE	350
 PURI BHAJI (4PCS) DEEP FRIED WHOLE WHEAT FLOUR BREAD,SERVED WITH POTATO CURRY	300
 CHOLE BHATURE (2PCS) WHITE CHICK PEA CURRY SERVED WITH LEVENDED FRIED BREAD	300
 IDLI (4PCS)  SERVED WITH SAMBHAR & COCONUT OR TOMATO CHUTNEY	300
 MEDU VADA (4PCS) SERVED WITH SAMBHAR & COCONUT OR TOMATO CHUTNEY	300
 UTTAPAM (2PCS) RICE PANCAKES WITH IONIN TOMATO,GREEN CORIANDER & CHILLI,SERVED WITH SAMBHAR & COCONUT OR TOMATO CHUTNEY	300
 POHA  PRESSEED RICE WITH ONION,PEAS, PEANUT,TOMATO CAPSICUM CURRY LEAVES & MUSTURED SEEDS, SERVED WITH PLAIN CURD	250
 UPMA SEMOLINA COOKED WITH VEGETABLES,CURRY LEAVES & MUSTURED SEEDS, SERVED WITH COCONUT OR TOMATO CHUTNEY	250

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ALL DAY DINING 11:00 AM TO 10:00 PM

CHOICE OF PASTA

  MACRONI(VEG/CHICKEN)IN RED OR WHITE OR MIX SAUCE	400/450
  PENNE (VEG/CHICKEN)IN RED OR WHITE OR MIX SAUCE	400/450

APPETIZERS

 PAPAD(ROASTED/FRIED) 2PCS	50
 MASALA PAPAD (2PCS)	150
 SALTED PEANUT	80
 MASALA PEANUT	150
 SALTED CASHEWNUT	250
 ALOO CHANA CHAAT	150
 SPROUTS CHAAT	150
 FRUIT CHAAT	200
 FRENCH FRIES	200
  CUTLETS 2PCS (VEG/CHICKEN) WITH FRENCH FRY	350/450
 CHEESSE BALL CORCQUETS	350
  CHOICE OF PAKORA (VEG/PANEER/EGG/CHICKEN)	300/350/400/450
 STUFFED BREAD PAKORA (2PCS)	350
  KATHI ROLL (VEG/CHICKEN)	350/450
 ALOO TIKKI CHOLE	300
 CHEESSE FINGER	350

ORIENTAL CUISINE

 CRISPY CORN COATED KERNELS CORN DEEP FRIED AND TOSSED WITH ONION & BELL PEPPER	300
 CRISP BABYCORN COATED BABYCORN DEEP FRIED AND TOSSED WITH ONION BELL PEPPER & HOT GARLIC SAUCE	350
 VEGETABLE SALT N PEPPER  DICED CUT VEG TOSSED WITH PEPPER & SOYA SAUCE	300
 HONEY CHILLI POTATO INDO-CHINESE STYLE FRIED POTATO GLAZED WITH A SWEET & SPICY SAUCE	350
 HONEY CHILLI CAULIFLOWER FRIED CAULIFLOWER FLORES WITH SWEET & SPICY STICKY SAUCE	350
 CHILLI CHEESSE (DRY/GRAVY) COTTAGE CHEESSE COOKED IN COBINATION OF INDIAN VEGETABLE & CHINESE FLAVOURS	450
 VEGETABLE MANCHURIAN (DRY/GRAVY) DEEP FRIED MIX VEGETABLE DUMPLINGS COOKED IN TANGY FLAVOURS	350
 CHILLI MUSHROOM (DRY/GRAVY) MUSHROOM COOKED IN COBINATION OF INDIAN VEGETABLE & CHINESE FLAVOURS	400
 VEGETABLE HOT GARLIC SAUCE  THE COMBINATION OF CRUNCHY VEGETABLES IN A DELICIOUS HOT AND SWEET GARLICKY SAUCE	350
 VEG SPRING ROLL SPICED VEGGIES ARE FILLED IN WRAPPERS TO MAKE DEEP FRIED SPRING ROLL, SERVED WITH HOT GARLIC SAUCE	350
 CHICKEN SPRING ROLL SPICED VEGGIES AND CHICKEN ARE FILLED IN WRAPPERS TO MAKE DEEP FRIED SPRING ROLL, SERVED WITH HOT GARLIC SAUCE	450
 CHICKEN MANCHURIAN (DRY/GRAVY) DEEP FRIED CHICKEN DUMPLINGS COOKED IN TANGY FLAVOURS	450
 CHILLI CHIKEN (DRY/GRAVY) BONELESS CHICKEN IS COOKED IN COMBINATION OF INDIAN VEGETABLE AND CHINESE FLAVOURS	500
 GARLIC CHIKEN (DRY) DEEP FRIED BONELESS CHICKEN SEASONED WITH GINGER AND GARLIC	500
 WOK TOSSED CHICKEN (DRY)  JULIENNE CUT CHICKEN BURNT WITH CHILLI GINGER SPRING ONION AND BELL PEPPER	500

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<div> <div></div> <div>LEMON CHICKEN (DRY)</div> <div>CHINESE LEMON CHICKEN WITH AN IRRESISTIBLY STICKEY, SWEET & SOUR LEMON SAUCE</div> </div>	500
<div> <div></div> <div>CHILLI FISH</div> <div>BONELESS BASA FISH IS COOKED IN COMBINATION OF INDIAN VEGETABLE AND CHINESE FLAVOURS</div> </div>	600
<div> <div></div> <div>FISH FINGER</div> <div>DEEP FRIED BASA FISH SERVED WITH TARTAR SAUCE</div> </div>	600
<div> <div> <div></div> <div></div> </div> <div>CHOWMEIN (VEG/EGG/CHICKEN)</div> </div>	350/400/450
<div> <div> <div></div> <div></div> </div> <div>HAKKA NOODLES (VEG/EGG/CHICKEN)</div> </div>	350/400/450
<div> <div> <div></div> <div></div> </div> <div>CHILLI GARLIC NOODLES (VEG/EGG/CHICKEN)</div> </div>	350/400/450
<div> <div> <div></div> <div></div> </div> <div>FRIED RICE(VEG/EGG/CHICKEN)</div> </div>	300/350/400
<div> <div> <div></div> <div></div> </div> <div>HAKKA FRIED RICE(VEG/EGG/CHICKEN)</div> </div>	300/350/400
<div> <div> <div></div> <div></div> </div> <div>CHILLI GARLIC FRIED RICE(VEG/EGG/CHICKEN)</div> </div>	300/350/400

LUNCH/DINNER

12:30PM TO 03:30PM & 07:00PM TO 10:30PM

SHORBA & SOUPS

<div> <div></div> <div>YOGHURT & TURMERIC SHORBA</div> </div>	150
<div> <div></div> <div>TAMATAR DHANIYA SHORBA</div> </div>	150
<div> <div></div> <div>CREAM OF TOMATO SOUP</div> </div>	200
<div> <div></div> <div>CREAM OF MUSHROOM SOUP</div> </div>	200
<div> <div> <div></div> <div></div> </div> <div>CLEAR SOUP (VEG/CHICKEN)</div> </div>	150/250
<div> <div> <div></div> <div></div> </div> <div>SWEETCORN SOUP (VEG/CHICKEN)</div> </div>	150/250
<div> <div> <div></div> <div></div> </div> <div>MANCHOW SOUP (VEG/CHICKEN)</div> </div>	150/250
<div> <div> <div></div> <div></div> </div> <div>HOT & SOUR SOUP (VEG/CHICKEN)</div> </div>	150/250
<div> <div> <div></div> <div></div> </div> <div>LEMON CORIANDER SOUP (VEG/CHICKEN)</div> </div>	150/250

INDIAN APPETIZERS

<div> <div></div> <div>DAHI KEBAB</div> <div>PAN FRIED YOGHURT MEDALLIONS FILLED WITH RAISINS & ALMONDS</div> </div>	350
<div> <div></div> <div>DAHI KE SHOLE</div> <div>DEEP FRIED BREAD ROLLS FILLED WITH YOGHURT CAPSICUM CHILLI RAISINS & ALMOND</div> </div>	450
<div> <div></div> <div>MAKAI KEBAB</div> <div>MINCED CORN AND POTATO MEDALLIONS COOKED ON GRIDDLE</div> </div>	350
<div> <div></div> <div>TANDOORI BHARWAN MUSHROOM</div> <div>SOLAN MUSHROOM FILLED WITH BASIL PINE NUT AND PROCESSED CHEESSE</div> </div>	400
<div> <div></div> <div>PANEER TIKKA</div> <div>COTTAGE CHEESSE MARRINATED WITH CHILLI AND YOGHURT COOKED IN CLAY OVEN</div> </div>	400
<div> <div></div> <div>VEGETABLE SEEKH KEBAB</div> <div>MIXED VEGETABLE CHOPPED WITH INDIAN TRADITIONAL SPICES ,SKEWERED AND GRILLED IN TANDDOR</div> </div>	400
<div> <div></div> <div>MURG TIKKA</div> <div>CHILLI AND YOGHURT MARINATED BONELESS CHICKEN,COOKED IN TANDOOR</div> </div>	500
<div> <div></div> <div>MURG MALAI TIKKA</div> <div>BONELESS CHICKEN WITH CHEESSE CARDMUM & CASHEWNUT,COOKED IN TANDOOR</div> </div>	500

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<div> <div></div> <div>TANDOORI MURG (HALF/FULL)</div> <div>  </div> </div>	500/900
WITH BONE CHIKEN MARINATED WITH YOGHURT AND INDIAN TRADITIONAL SPICES, COOKED IN TANDOOR	
<div> <div></div> <div>AFGHANI MURG (HALF/FULL)</div> </div>	500/ 900
WITH BONE CHICKEN MARINATED WITH CHEESSE CARDMUM AND CASHEWNUT, COOKED IN TANDDOR	
<div> <div></div> <div>MURG SEEKH KEBAB</div> </div>	500
SUCCULENT MARINATED MINCED CHICKEN IN SPICES, SKEWERED AND GRILLED TO PERFECTION IN TANDOOR	
<div> <div></div> <div>FISH TIKKA</div> </div>	600
YELLOW CHILLI AND YOGHURT MARINATED BONELESS BASA FISH, COOKED IN TANDOOR	
<div> <div></div> <div>AMRITSARI MACCHI</div> <div>  </div> </div>	600
BASA FISH FRIED WITH GRAM FLOUR AND CAROM SEEDS	

SALAD AND RAITA

<div> <div></div> <div>FRESH GARDEN SALAD</div> <div>  </div> </div>	150
<div> <div></div> <div>FRUIT SALAD</div> </div>	200
<div> <div></div> <div>RUSSION SALAD</div> </div>	200
<div> <div></div> <div>MACRONI SALAD</div> </div>	200
<div> <div></div> <div>CHICKEN HAWAIIAN SALAD</div> </div>	250
<div> <div></div> <div>PLAIN CURD</div> </div>	100
<div> <div></div> <div>RAITA(MIX/BOONDI/ALOO/KHEERA/MINT/BURANI)</div> </div>	150
<div> <div></div> <div>PINEAPPLE RAITA</div> </div>	175

INDIAN MAIN COURSE



<div> <div></div> <div>KHUMB MUTTER</div> </div>	350
MUSHROOM & GREEN PEAS WITH INDIAN SPICES	
<div> <div></div> <div>MIX VEGETABLE</div> </div>	350
CAULIFLOWER, BEANS AND CARROT WITH GINGER ONION AND TOMATO	
<div> <div></div> <div>VEGETABLE KOLAPURI</div> <div>  </div> </div>	300
SPICY HOME STYLE MEDLEY OF SPICED SEASONED VEG WITH FRESH CORIANDER	
<div> <div></div> <div>LEHSOONI PALAK</div> </div>	350
FRESH LEAFY SPINACH TOSSED WITH GARLIC AND GRAM FLOUR	
<div> <div></div> <div>ALOO GOBHI ADRAKI</div> </div>	300
CAULIFLOWER AND POTATO WITH GAIGER GARLIC ONION AND TOMATO	
<div> <div></div> <div>MUSHROOM PALAK</div> </div>	350
FRESH LAEFY SPINACH AND MUSHROOM SEASONNED WITH INDIAN SPICES	
<div> <div></div> <div>ALOO JEERA MASALA</div> </div>	300
POTATO TOSSED IN CUMIN SEEDS WITH ONION TOMATO GREEN CHILLI & CORIANDER	
<div> <div></div> <div>ALOO DAHIWALA</div> </div>	350
DEEP FRIED POTATO WITH YOGHURT IN ONION TOMATO GRAVY	
<div> <div></div> <div>CHANA MASALA</div> <div>  </div> </div>	350
CHICK PEA WITH ONION TOMATO GRAVY PUNJABI STYLE	

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<div>  </div> KADI PAKODA GRAM FLOUR DUMPLINGS IN A CURRIED YOGHURT GRAVY	400
<div>  </div> MALAI KOFTA DUMPLINGS OF PANEER FILLED WITH DRY NUTS AND SIMMERED IN CASHEW GRAVY	450
<div>   </div> KADHAI PANEER COTTAGE CHEESE WITH CAPSICUM ONION CHILLI AND WHOLE CORIANDER SEEDS	450
<div>  </div> PANEER BUTTER MASALA DICED COTTAGE CHEESE IN AN ONION TOMATO AND FENUGREEK GRAVY	450
<div>  </div> PALAK PANEER COTTAGE CHEESE IN SPINACH GRAVY	450
<div>  </div> PANEER LABABDAAR COTTAGE CHEESE IN INDIAN TRADITIONAL GRAVY	450
<div>  </div> SHAHI PANEER COTTAGE CHEESE WITH MUGLAI CUISINE STYLE	450
<div>  </div> YELLOW DAL ARHAR & MOOG DAL TEMPERED WITH GARLIC ONION TOMATO	300
<div>  </div> DAL MAKHANI BLACK LENTIL COOKED OVERNIGHT IN BUTTER & FRESH CREAM WITH WHOLE INDIAN SPICES	400
<div>  </div> RAJMAH RASEELA RED KIDNEY BEANS COOKED WITH ONION TOMATO	300
<div>  </div> CHICKEN HANDI LAZEEZ CHICKEN COOKED WITH ONION & CASHEWNUT GRAVY	500
<div>  </div> CHICKEN LABABDAAR CHICKEN COOKED WITH GINGER ONION TOMATO SPICY GRAVY	500
<div>  </div> CHICKEN CURRY HOME STYLE CURRY WITH ONION & TOMATO	500
<div>   </div> CHICKEN MASALA CHICKEN COOKED WITH HOT INDIAN SPICES	500
<div>  </div> CHICKEN RARA COOKED WITH MINCED CHICKEN KEEMA IN CHILLI & CORIANDER	500
<div>  </div> BUTTER CHICKEN CLAY OVEN COOKED WITH BONE CHICKEN IN RICH TOMATO GRAVY	500
<div>  </div> INDIAN FISH CURRY BASA FISH COOKED WITH CHILLI ONION AND TOMATO	600
<div>  </div> MUTTON CURRY LAMB COOKED IN ONION TOMATO HOME STYLE CURRY	700
<div>  </div> MUTTON ROGAN JOSH KASHMIRI SPECIALITY OF LAMB BRAISED IN FENNEL FLAVOURED ONION TOMATO GRAVY	700
<div>  </div> MUTTON RARA MINCED LAMB KEEMA FLAVOURED WITH HOT INDIAN SPICES	700
<div>   </div> RAJASTHANI LAAL MAAS A SPICED LAMB CURRY FLAVOURED WITH MATHANIA RED CHILLI	700





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HIMACHALI SPECIAL

 KHERU   TEMPERED YOGHURT JHOL	150
 SEPU VADI HOMEMADE BLACK LENTIL DUMPLINGS COOKED WITH SPINACH TOMATO AND YOGHURT (ON REQUEST)	400
 GOBHI CHANA PALDA HIMACHALI KHATTI CURRY	300
 MURG ANARDANA  CHICKEN COOKED WITH DRIED POMOGRANATE SEEDS IN ONION TOMATO GRAVY	500
 CHAA GOSHT  SPRING LAMB COOKED WITH YOGHURT	700

RICE & BIRYANI

 STEAMED RICE	200
 JEERA RICE	250
 PANEER PEAS PULAO	280
 VEG PULAO	300
 CURD RICE	250
 DAL KHICHDI  	300
  DUM KI BIRYANI (VEG/ CHICKEN/ MUTTON) BASMATI RICE FLAVOURED WITH SAFFRON & FRESH MINT LEAVES SERVED WITH RAITA	450/550/650

INDIAN BREADS

 TAWA ROTI (PLAIN/BUTTER)	50/60
 TANDOORI ROTI (PLAIN /BUTTER)	50/60
 MISSI ROTI	70
 PLAIN NAAN	70
 BUTTER NAAN	80
 LACCHA PARANTHA	80
 CHILLI GARLIC NAAN	90
 MASALA KULCHA	100
 AMRITSARI KULCHA	120
 CHEESSE GARLIC NAAN	140
 CHEESSE KULCHA	150

DESSERTS

 HOT GULAB JAMUN REDUCED MILK DUMPLING FLAVOURED WITH SWEET SYRUP	150
 MOONG DAL HALWA GROUND LENTILS PUDDINGS WITH DRY NUTS	200
 KESARI KHEER TRADITIONAL INDIAN RICE PUDDINGS FLAVOURED CARDMUM	150
 SEVIYAN KHEER VERMICILLI PUDDINGS WITH CARDMUM	150
 GAJAR KA HALWA (SEASONAL) SPECIALTY GRATED CARROT PUDDINGS	200
 SHAHI TUKDA FRIED BREAD TOPPINGS WITH RABDI	200
 CHOICE OF ICE CREAM (2 SCOUP)	100

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