

à la carte menu

All our dishes are freshly cooked from locally sourced organic ingredients. Every dish serves one person in sufficient quantity; snacks are good to share. Some dishes are seasonal and not available throughout the year.

Advance order is required for Beef / Pork dishes.

Breakfast buffet 8-10 AM

Our breakfast buffet has toasts / buns / bakery items, butter, jam, eggs, fruit, breakfast cereals & milk and one Indian / local item, along with tea and coffee.

Buffet Breakfast costs 125/-

Room service is not available for breakfast.

Beverages & Desserts 8 AM - 10 PM

Black Tea / Black Coffee / Green Tea	30/-
Milk Tea / Milk Coffee / Darjeeling Tea	40/-
Honey Lemon Tea / Soft Drink / Fresh Lime Soda	60/-
Hot Chocolate / Milk Shake / Bournvita / Lassi	100/-
Suji or Gajar ka Halwa / Semai Pavasam	100/-

All Day Food 12 - 2 PM & 4 - 10 PM

Grilled Sandwiches Veg / Egg 100/- Chicken 150/- Roast Beef 200/-

Jumbo omelet (with toasts) Veg 120/- Chicken / Mushroom 150/-

Noodles / Fried rice Veg / Egg 120/- Mushroom / Chicken 200/- Pork / Beef 250/-

Pasta (red or white) Veg 150/- Chicken / Mushroom 200/-

Maggi / Wai Wai Veg / Egg 100/- Mushroom / Chicken 150/-

Masala Oats / Oatmeal porridge 80/French Toasts 100/Masala Upma / Poha 80/Daal Khichdi / Veg Pulao 100/Aloo Parathas (2 pc) 120/-

Rolls Egg 60/- Chicken 100/- Egg Chicken 120/-

Soup with Toasts Veg 120/- Chicken / Mushroom 150/-

Momos (steamed / fried) Veg 100/- Chicken 150/Thukpa Veg 100/- Chicken 150/-

Lunch & Dinner 12-2 PM & 7-10 PM

Local Veg Thaali: Steamed rice (or 3 Tawa Rotis) served with local style Daal, Fresh Organic Seasonal Vegetables, Pickles, Papad and Salad <u>120/-</u>

Extras: Tawa roti 15/- Plain paratha 20/- Steamed / Jeera Rice 60/-

Green Salad / Mix Veg Raita 100/- Bowl of Curd 50/-

Egg Curry 60/- Mutter Paneer 100/- Paneer Kofta 150/- Fish Curry 100/-

Chicken Curry / Chicken Kosha 100/- Chicken with Bamboo shoots 150/-

Pork curry / Beef curry 200/-

Chinese Combo meals: Veg or Egg Fried Rice served along with a side dish. Veg / Egg 180/- Mushroom 200/- Chicken 250/-

South Indian dishes: Lemon Rice / Tomato Rice / Curd Rice 120/-

Chef special dinner (prior orders required)

Pork with Bamboo Shoots or Rai Saag / Local Beef Curry (Min order 4 portions)
Served with local Corn Rice, Kinema Beans, Seasonal Veg, Achaar and Churpi Salad 300/-

Grilled Chicken / Cheesy Chicken (with Buttered Rice and Sautéed Veg) 250/-Stroganoff (with Buttered Rice and Sautéed Veg) Chicken 250/- Beef 300/-

Evening Snacks 6-8 PM

Peanut Masala / Fried Chana / Masala Papad / Veg Pakodas	100/-
French Fries / Chilly Corn / Egg Bhurji / Egg Pakodas	100/-
Honey Chilly Potatoes / Cheesy fries / Potato Cheese Balls	150/-
Chilly Paneer / Paneer Pakodas	200/-
Chicken Pakodas / Chilly Chicken / Chicken Dry Fry	200/-
Fish Rawa Masala Fry (2 pc)	200/-
Chicken Karchi Marchi (a local favourite)	200/-
Fried sausages (chicken / pork)	250/-
Chilli Pork / Chilli Beef	250/-
Chilli Kargyong (fried local beef sausages)	250/-

Alcohol 12-10 PM

Local Beers Bottle (330ml) 100/- Bottle (650ml) 150/- Can 200/- Thongba / Chhang 150/- Local Rum / Whisky / Vodka / Brandy 60/- (60ml) House Wine (red / white) 120/- (per glass)