






Breakfast (7:00 am – 10:30am)

- North Indian Breakfast**  ₹ 499
Delhi aloo paratha or poori bhaji, curd, pickle
Freshly squeezed juice – orange/pineapple/A.B.C/watermelon
Pahari masala chai, coffee
- South Indian Breakfast**  ₹ 499
Idli (*steamed rice cakes served with lentil stew, coconut chutney, tomato chutney and coriander chutney*)
Or
Dosa (*rice and lentil pancakes, potatoes tempered with mustard seeds, served with lentil stew, coconut chutney, tomato chutney and coriander chutney*)
Fresh cut fruits
Freshly squeezed juice – orange/pineapple/A.B.C/watermelon
Pahari masala chai, Instant coffee, assorted tea options
- American Breakfast**  ₹ 549
Bakers basket – muffin, danish, croissant or wheat toast served with butter & preserves
Corn flakes, choco flakes, wheat flakes / muesli, milk
Eggs cooked as per your preference - hash brown potatoes and grilled tomatoes
Fresh cut fruits
Freshly squeezed juice – orange/pineapple/A.B.C/watermelon
Freshly brewed coffee or tea

Breakfast Collection

- Classic Pancakes**  ₹ 249
Maple syrup, berry compote, whipped cream
- French Toast**  ₹ 249
Maple syrup, berry compote, whipped cream
- Paratha**  ₹ 275
Griddle cooked whole wheat bread with spiced potatoes/cauliflower/local fresh cheese
Served with yoghurt and pickle
- Dosa**  ₹ 275
Rice and lentil pancakes, tempered potatoes, lentil stew, coconut chutney,
tomato chutney, coriander chutney
- Idli**  ₹ 275
Steamed rice cakes served with lentil stew, coconut chutney, tomato chutney and
coriander chutney




Signature dish  Vegetarian  Non-Vegetarian 

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We levy a 5% Service Charge. Government Taxes as applicable on all prices.

Poha 	₹ 275
Fragrant pressed rice, jeeravan masala	
Uttapam 	₹ 299
Rice and split urad lentil pancake served with lentil stew, coconut chutney, tomato chutney and coriander chutney	
Upma 	₹ 299
Semolina tempered with mustard seeds, curry leaves and onion, served with coconut chutney	
Poori Bhaji 	₹ 299
Deep-fried semolina and wheat flour bread, curried potatoes	
Classic Eggs Benedict 	₹ 325
Poached eggs, grilled honey ham, hollandaise sauce and English muffin	
Baker's Basket 	₹ 349
Freshly baked croissants, muffins, Danish, doughnuts	
Two Eggs Any Style 	₹ 399
Sunny side up/omelette/poached eggs/hard-boiled eggs/fried eggs, soft-boiled eggs / scrambled /over easy/masala omelette Choice of chicken sausages//baked beans with Hash brown potatoes and grilled tomatoes Brown or white toast	

Fruits and Cereals

Fresh Fruits 	₹ 275
Seasonal fruits	
Bircher Muesli 	₹ 325
Oats, apples toasted nuts, yoghurt and honey	
Granola 	₹ 375
Almond granola, vanilla yoghurt, maple syrup, seasonal fruits	

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BURGER / SANDWICH / ROLLS

A ½ Pound of Fun in Every Bun

Vegetarian Club S/W 	₹ 449
Crisp lettuce, tomato, cucumber, grilled vegetables, cheese, served with fries	
Vegetable Burger 	₹ 399
Crumb fried curried mixed vegetable patty, melted cheddar, Homemade sesame bun. Served with fries	
Mumbai Grilled Vegetable Sandwich 	₹ 449
Bombay potato, onion, tomato, mint chutney, cheddar cheese	
Jalandhar Style Paneer Kathi Roll 	₹ 449
Roomali roti wrapped in spiced cottage cheese, homemade spices and salad	
Chicken Burger 	₹ 499
Pan seared chicken patty with melted cheddar cheese, Homemade sesame bun. Served with fries	
Cajun Chicken Panini 	₹ 525
Cajun spiced chicken, cheddar cheese, lettuce, herb tomato butter	
Lamb Burger 	₹ 549
Classic lamb patty with fried egg and cheese. Homemade sesame bun. Served with fries	
Chicken Kathi Roll 	₹ 579
Laccha paratha wrapped spiced chicken, egg, cheese, Homemade spices and salad	
“L'Atelier” Non Vegetarian Club 	₹ 575
Grilled chicken, fried egg, lettuce, tomatoes, served with fries	

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Kebabs Selection

Aloo ki Tikki ■	₹ 399
Mashed potatoes with mixtures of ginger, green chilli and coriander roots. Mixed with home-made spices	
Veg Seekh Kebab ■	₹ 399
Beans, cauliflower, carrot with mixture of ginger, green chilli Mixed with home-made spices	
Dahi Ke Kebab ■	₹ 475
Rich hung curd covered with cottage cheese with topped with bread crumbs	
Stuffed Kandhari Paneer Tikka ■ ◀	₹ 499
Stuffed cottage cheese steak marinated with Indian spices, roasted in a clay oven	
Chicken Tikka ■	₹ 579
Tender chicken cubes marinated with yoghurt, mustard & traditional tandoori spice	
Murgh Malai Tikka ■	₹ 579
Marinated with yoghurt and traditional spices, mint and thyme chutney	
Lamb Seekh Kebab ■	₹ 649
Minced lamb with cheese and Indian aromas	
Mutton Burra Kebab ■ ◀	₹ 749
Traditional dish with succulent pieces of mutton, robustly spiced	
Veg Kebab Platter ■	₹ 749
Assortment of different kebabs with home-made mint chutney (Dahi ke Kebab, Aloo ki Tikki, Veg Seekh Kebab, Stuffed Kandhari Paneer Tikka)	
Tandoori Chicken ■	₹ 799
A mouth watering dish. Moderate-sized pieces of chicken marinated in yoghurt, seasoned with the tandoori masala and other ingredients	
Ajwaini Mahi Tikka ■	₹ 799
Fresh water fish, marinated in yoghurt with traditional tandoori spices	
Fish Amritsari ■ ◀	₹ 799
Succulent chunks of fish coated with spiced, gram flour. Deep-fried, served with mint chutney	
Non Veg Kebab Platter ■	₹ 1049
Assortment of different kebabs with homemade mint chutney (Murgh Malai Tikka, Lamb Seekh Kebab, Chicken Tikka, Ajwaini Mahi Tikka)	

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Amritsari Murgh Masala 	₹ 649
Marinated chicken pieces slow cooked with spices, tomato and butter	
Butter Chicken  	₹ 649
Chicken morsels cooked in a spiced tomato, butter and cream sauce	
Mumbai style Mutton Keema with Kulcha 	₹ 749
Mountain goat mince, cooked with aromatic spices and herbs from Palam valley	
Kashmiri Gosht Rogan Josh 	₹ 699
Mountain goat morsels slow cooked with onions, aromatic spices and Kashmiri chillies	
Laal Maas 	₹ 699
Meat Curry from Rajasthan prepared in a sauce of yoghurt, smoked with cloves and hot Mathania chillies	
Goan Fish Curry 	₹ 799
Goan style fish curry simmered in coconut, red chilli and coastal spices	

CHAAWAL











Dehraduni Basmati Chaawal 	₹ 275
Hyderabadi Vegetable Biryani 	₹ 525
Saffron flavoured basmati rice, slow cooked with spiced seasonal vegetables. Served with raita	
Hyderabadi Murgh Dum Biryani 	₹ 575
Saffron flavoured basmati rice, slow cooked with spiced chicken. Served with raita	
Kacche Gosht ki Biryani  	₹ 625
Saffron flavoured basmati rice, slow cooked with spiced lamb. Served with raita	

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CHOICE OF KULCHA / BREADS

Tandoori Roti / Missi Roti 	₹ 65
Plain Naan 	₹ 75
ButterNaan 	₹ 85
Garlic Naan 	₹ 105
Laccha Parantha 	₹ 105
Aloo Kulcha 	₹ 140
Aloo Onion Kulcha 	₹ 140
Onion Kulcha 	₹ 140
Paneer Kulcha 	₹ 160
Keema Naan w Gravy & Burani Raita 	₹ 549







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ASIAN SELECTION | Food full of mood

Appetizers

Vegetable Manchurian 	₹ 425
Vegetable dumpling deep fried, tossed in Indo-Chinese sauce	
Vegetable Spring Rolls 	₹ 425
Fried vegetable rice roll filled with mixture of vegetable	
Crispy Chilli Corn 	₹ 425
Fried kernels corn flavouring with spices masala bell pepper	
Chilly Paneer 	₹ 475
Stir fry spicy paneer preparation	
Kung Pao Chicken 	₹ 575
Stir fried chicken with dry red chillis, nuts	
Hunan Chilli Chicken 	₹ 575
Stir fry spicy chicken preparation	

MAIN COURSE

Served with steamed aromatic Dehradun basmati or jasmine rice or wok tossed noodles

Wok Tossed Vegetables 	₹ 475
Assorted seasonal vegetables tossed in the wok with Chinese spices	
Exotic Vegetables 	₹ 475
Assorted seasonal vegetables with chilly basil sauce	
Lhasa Bowl  	₹ 475 / 575
Tofu or chicken stock flavoured with Asian five spice powder topped with seasonal crunchy vegetables and sprouts. Your choice of rice or noodles	
Wok Fried Noodles or Rice  	₹ 475 / 575
Chicken / Vegetable Stir fried jasmine rice with soya and burnt garlic	
Thai Curry  	₹ 475 / 575
Chicken / Vegetable Thai green/ red curry. Served with steamed jasmine rice	
Sliced Honey Soy Glazed Chicken 	₹ 575
Honey soy glazed chicken served with wok tossed Asian greens and bean sprouts	

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WESTERN CLASSICS | Adding Star in foods

Chicken Piccata 	₹ 599
Pounded chicken sauted in a creamy lemon sauce.	
Grilled Chicken Breast 	₹ 599
Chicken breast marinated with herbs, pan seared and served with BBQ sauce.	
Fish n Chips 	₹ 799
Crumb fried Bombay bekti, tartar sauce, salted potato chips	
Pan Seared Fish 	₹ 799
Thyme marinated pan seared fish, grilled asparagus, green pea's potato mash, lemon & herb butter	
Grilled Fish in Lemon Butter Sauce 	₹ 799
A tradition classic fish delicacy made special with lemon butter	
Herb Crusted Lamb Chops 	₹ 999
Pan seared lamb chops served with fork mashed caramelized pumpkin, thyme Jus	

DESSERTS | Sweeten your life!

Kesari Rasmalai 	₹ 275
Saffron flavoured flattened balls of fresh cottage cheese soaked in sweetened milk	
Ice Cream 	₹ 249
Vanilla / Strawberry / Mango / Chocolate	
Mocha Brulee 	₹ 275
Classic egg custard, mocha, sweet crust	
Apple & Rosemary Tart 	₹ 275
Cinnamon dust, vanilla ice-cream	
Walnut Brownie with Vanilla Ice-cream 	₹ 275
All-time favourites walnut brownie. Served with vanilla ice-cream	
Dry Fruit Stuffed Gulab Jamun 	₹ 275
Spongy milky deep fried balls soaked in rose scented syrup and filled with mix dry fruits	
Moong Dal ka Halwa 	₹ 299
A rich halwa with golden moong dal and dry fruits	
Gajar ka Halwa 	₹ 299
Traditional winter delicacy of carrots and milk	

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