



FOOD

MENU
Flavors for Royalty

Timing 07.30 AM to 10.30 AM

Breakfast

Continental Breakfast

Choice of Canned Juice
Plain or Flavored Curd
Oven Fresh Morning Bakeries/Toast
Seasonal Cut fruits
Tea and Coffee

₹ 300.00

American Breakfast

Choice of freshly squeezed Juice
Oven Fresh Morning Bakeries/Toast
Potatoes and Grilled Tomato
Veg Cutlet
Seasonal Cut fruits
Tea and Coffee

₹ 350.00

Indian Breakfast

Choice of freshly squeezed fruit Juice/Lassi
Dosa/Idli served with Chutney and Sambhar
Paratha/Poori Bhaji served with Curd and Pickle
Tea and Coffee

₹ 350.00

A La Carte

Butter Milk (Plain / Masala)

₹ 80.00

Corn Flakes / Chocos / Wheat Flakes

With Hot/Cold Milk

₹ 100.00

Bread Toast / Plain Slice Bread

with Butter & Preserves

₹ 100.00

Canned Juice

₹ 100.00

Dosa (Plain / Masala)

with Sambhar & Chutney

₹ 150.00

Idli Sambhar & Chutney

₹ 150.00

Poha

₹ 150.00

Milk Shake

(Banana / Mango / Chocolate / Vanilla)

₹ 150.00

Lassi

(Sweet / Salted)

₹ 150.00

Fresh Seasonal Juice

₹ 150.00

GST as applicable

D

Hot Chocolate	₹ 150.00
Health Drink	₹ 150.00
Tea Masala	₹ 150.00
Coffee Black / With Milk	₹ 150.00
Chole Bhature with pickle	₹ 200.00
Puri Bhaji / Pav Bhaji with pickle	₹ 200.00
Cold Coffee (With / Without Ice Cream)	₹ 200.00
Stuffed Paratha with curd & pickle	₹ 200.00

Z

Timing 12.30 PM to 10.30 PM*Lunch to Dinner*

W

Soups - Potage

Veg Clear Soup	₹ 200.00
Sweet Corn Soup	₹ 200.00
Hot 'n' Sour Soup	₹ 200.00
Manchow Soup	₹ 200.00
Tomato & Dhaniya Shorba	₹ 250.00
Dal Palak Shorba	₹ 250.00
Cream of Tomato Basil	₹ 250.00
Lemon & Coriander	₹ 250.00
Wonton Noodle Soup	₹ 250.00
Cream of Veg / Mushroom	₹ 250.00
Khow Suey Soup	₹ 300.00
Broccoli Almond Soup	₹ 300.00
Soup of the Day	₹ 300.00

Z

GST as applicable

A La Carte

Fresh Garden Green Salad

₹ 150.00

Tossed Salad in Olive Oil

₹ 200.00

Beans Sprout Salad

Sprouted Beans Seasoned with Lime Juice, Olive Oil, Tomato, Onion & Indian herbs

₹ 200.00

Greek Salad

Tossed Vegetable with Olives & Cheese & Olive Oil

₹ 250.00

Cold Pasta Salad

Creamy and Tangy Pasta packed with crisp Vegetables & Cheese

₹ 250.00

Caesar Salad

Fresh Crisp Romaine Lettuce Tossed with a Dressing Made of Olive Oil, Garlic, Dijon Mustard, Topped with Homemade Croutons & Cheese

₹ 250.00

Bread & More

Mumbai Masala Sandwich

(Grilled / Toasted / Plain)
The classic Sandwich from streets of Mumbai

₹ 350.00

Vegetable & Cheese Sandwich

(Grilled / Toasted / Plain)
Slices of Garden-fresh Vegetables in Bread

₹ 350.00

Mediterranean Burger

Veg Patti, Grilled Zucchini, Homemade Hummus, Mozzarella & Fire Roasted Peppers

₹ 350.00

Vegetarian Garden Burger

Veg Patti, Iceberg, Mayo, Onion, Gherkins, Tomato & Cheese in Sesame Roll

₹ 350.00

Mushroom & Cheese Burger

Portobello, Mushroom Duxelles with Truffle Oil, Pickled Onions and Feta

₹ 350.00

Veg Club Sandwich

(Grilled / Toasted / Plain)
Grilled Peppers, Zucchini, Cheddar cheese, Tomato & Lettuce in a Triple Decker Sandwich

₹ 350.00

Tandoori Achari Paneer Tikka Sandwich

Multigrain bread, Tandoori Achari Paneer, Iceberg Lettuce, Onions, pickled Vegetables and Tandoori Mayo sauce

₹ 400.00

All sandwiches will be accompanied with french fries & all burgers will be accompanied with potato wedges. All sandwiches will be served with your choice of white or brown bread

GST as applicable

Pizza

8 Inch Specials

Classic Margherita

Typical Neapolitan Pizza, made with San Marzano tomatoes, Mozzarella Cheese, fresh Basil, Salt, & Extra-Virgin Olive oil

₹ 400.00

Mushroom & Burnt Garlic

Smothered in Sautéed Mushrooms, Onions and Garlic, and layers of Mozzarella

₹ 450.00

Veg Hawaiian

Mozzarella Cheese, Italian Pizza Sauce, Topped with Corn, Pineapple, Sliced Onion, Capsicum

₹ 450.00

Farmhouse

Topped with Fresh tomatoes, Crisp Capsicum, and succulent Mushrooms

₹ 450.00

Paneer Tikka & Bell pepper

Crispy Bell Peppers, Onions, Paneer Tikka chunks, fresh Mozzarella

₹ 500.00

Pesto with Exotic Vegetable

Homemade walnut Pesto with Mozzarella, roasted Broccoli, Zucchini and Bell Peppers, sun dried Tomatoes, Cheese and Balsamic glaze

₹ 500.00

Pasta

(Choice of Spaghetti – Penne – Macaroni)

Alfredo

Choice of Pasta with Creamy Cheese Sauce
Topped with Olives

₹ 350.00

Napolitana - Tomato Basil

Freshly made Tomato puree with Olive Oil and Italian herbs

₹ 350.00

Ala Funghi

Creamy White Sauce with Mushroom and Cheese

₹ 350.00

Prima Vera

Pasta tossed in Olive Oil & Seasonal Vegetables

₹ 350.00

Pasta Al-Arrabiata

Pasta tossed in Red Sauce with a touch of Chili Flakes

₹ 350.00

(All Pasta's will be Baked with Cheese and served with slice of Garlic Toast)

GST as applicable

Starters

French fries (Salted / Peri Peri)

₹ 150.00

Potato Smilies

₹ 150.00

Nachos with Salsa

₹ 200.00

Corn 'N' Cheese Nuggets

₹ 200.00

Fried / Steamed Wontons

₹ 200.00

Honey Chili Potato

₹ 250.00

Double fried Potatoes coated in a Sweet, Spicy Honey Chili Sauce

Spring Roll

₹ 250.00

(Noodle / Cheese / Vegetables)

Hara Bhara Kebab

₹ 250.00

Kabab made from Chana dal, Green Peas, Paneer, Spinach, Flour, Bread Crumbs and Indian Spices

Dahi ke Kebab

₹ 250.00

Extremely creamy Cutlet Patties recipe prepared with Yoghurt and Crumbled Paneer

Pakoda

₹ 250.00 / 300.00

(Mix Vegetable / Paneer)

The Aged old traditional Besan Fried Vegetables - Paneer

Gilafi Seekh Kebab

₹ 300.00

Combination of Juicy and Crunchy Veggies with Cream, Cheese, Herbs and Spices

Crispy Vegetables / Crispy Baby Corn

₹ 300.00

Strips of Vegetables, Baby Corns, Sautéed in Oriental Sauce

Salt "N" Pepper

₹ 300.00

(Mushroom / Baby corn)

Dipped & Coated with the above choice in Red Chilly & Diced Onion to a Crisp Perfection

Cheesy Stuffed Mushroom

₹ 300.00

Baked Mushrooms stuffed with a mixture of Chopped Mushroom stalks, Herbs and Cheese

Balsamic Tomatoes Bruschetta

₹ 300.00

Sliced and Toasted Bread rubbed with Garlic, Topped with Chopped Tomatoes, Mozzarella, Basil & Olive oil

Classic Mexican Tacos

₹ 300.00

Traditional Mexican dish consisting of a Tortilla with a filling, then folded and eaten by hand

Paneer Tikka

₹ 350.00

(Hariyali / Achaari / Malai-Kesari)

Cottage Cheese, Peppers & Onions Marinated & Cooked in the Clay Oven

GST as applicable

Paneer Kati Roll
Roomali with Spicy Veg fillings

₹ 350.00

Wok Tossed Sizzled Paneer
(Chili sauce / Hot Garlic / Schezwan)
Cubes of Cottage Cheese Tossed with your own Choice
of sauce & Spring Onions topped with fresh Coriander

₹ 350.00

Sharing Platters

Tandoori Kebab Platter Veg
Paneer, Mushroom/Gilafi, Potato, Baby corn & Cauliflower

₹ 550.00

Indian – Desi Ones

Dal Fry/ Dal Palak / Dal Methi/ Dal Tarka
Full-Flavored Lentil dish Tempered with a Sprinkling
of Green Chilies, Cumin Seeds

₹ 350.00

**Bhindi Fry / Do Piyaza / Kadhai /
Jaipuri / Kur kuri**
Deep Fried Ladyfingers cooked with Tomatoes,
Sliced Ginger, Garlic & Coriander

₹ 350.00

Chana Masala / Rajma Masala
Indian Lentil cooked in thick Gravy

₹ 350.00

Methi chaman hariyali / Mutter Malai
Paneer cooked in Fenugreek Leaves & Spinach

₹ 350.00

**Veg Kolaphuri / Khorma /
Nilgiri / Jalfrezi**
Vegetables Cooked in different Flavored paste Curry
along with the authentic mix of Masala

₹ 350.00

Dal makhani / Maharani
A popular dish from North India, Black Urad Lentils
Cooked in Buttery Gravy, Rich & Hearty

₹ 400.00

Tawa Vegetables / Veg Tak-a-tak
Dry Assorted Vegetables cooked with touch of Indian Spices

₹ 400.00

Dum Aloo Kashmiri / Banarasi
Delicious & Tangy, Baby Potatoes cooked in a Tantalizing
Rich Masala, Garnished with fresh Coriander

₹ 400.00

Choice of potato preparation
Aloo Mutter-Aloo Gobhi / Aloo Methi / Aloo Palak /
Aloo Tamater / Aloo Capsicum / Aloo Jeera

₹ 300.00

GST as applicable

D

Corn Masala / Corn Capsicum Masala / Corn Palak / Corn Paneer

Yellow American Corn cooked in a Spicy Indian thick Masala

₹ 350.00 / 400.00

Paneer Butter Masala / Palak Paneer / Kadai Paneer

Cottage cheese cooked in a Creamy Sauce laced with Butter

₹ 450.00

Paneer Bhurjee

Spicy, Tasty & Delightful Cottage Cheese dish with Tomato & Onion

₹ 450.00

Cheese Butter Masala

Cheese cooked in a Creamy Sauce laced with Butter

₹ 450.00

Tandoori Soya Chaap Masala

Soya Chaap marinated in a mixture of Yogurt and Spices, roasted in Clay pot and then cooked with Indian Spices

₹ 450.00

Shahi Kaju Paneer Masala

₹ 500.00

Roadies Shahi Paneer

Grilled Cottage Cheese Chunks cooked in Chopped Masala Gravy with Nuts

₹ 500.00

Z

Staples – Rice**Steamed Rice**

₹ 150.00

Jeera Rice / Peas Pulao

₹ 200.00

Vegetable. Pulao

₹ 250.00

Curd Rice

₹ 250.00

Mexican Hot-Pot Rice

₹ 300.00

Hydrabadi Paneer Biryani

₹ 350.00

W

Indian Breads**Tandoori Roti**

₹ 50.00

Phulka (2 Pcs.)

₹ 60.00

Butter Naan

₹ 80.00

Kulcha (Plain / Masala / Hariyali)

₹ 100.00

Paratha (Plain / Pudina)

₹ 100.00

Z

GST as applicable

Cheese Naan

₹ 100.00

Cheese Garlic Naan

₹ 110.00

Cheese Chilly Naan

₹ 110.00

Accompaniments

Plain Yogurt

₹ 80.00

Butter Milk (Plain / Masala)

₹ 80.00

Masala Papad (Fried / Roasted)

₹ 80.00

Raita (Vegetable / Boondi / Pineapple)

₹ 100.00

Lassi (Salted / Sweet)

₹ 150.00

Cashewnuts (Fried / Plain)

₹ 250.00

Masala Peanuts

₹ 200.00

OVER THE SEVEN SEAS

Veg Augratine

Country Baked Vegetable
Assorted Vegetables folded with Sauce

₹ 350.00

Baked Macaroni with Pineapple

Buttery, Creamy, Cheesy perfectly cooked Macaroni
which comes with a twist

₹ 400.00

Mushroom Spinach Lasagna

Made with Shiitake and Cremini Mushrooms, Spinach,
and Ricotta and Mozzarella Cheese

₹ 400.00

Mushroom Stroganoff

Creamy Sauce filled with Sauteed Mushrooms,
Carrot, Green Beans and Baby Corn and served
along with a bed of Rice

₹ 450.00

Oriental

From Far East

Fried Rice

₹ 250.00

Hakka Noodles

₹ 250.00

GST as applicable

D

Manchurian(Vegetable / Gobi / Paneer)
The Traditional Vegetable/Cauliflower/Paneer Balls
cooked & Mixed in Oriental Sauce

₹ 250 / 250 / 300

Vegetable - Baby Corn in Sezwan Sauce
Vegetable or Baby corn Tossed in Chinese Red Sezwan Sauce

₹ 300.00

American Chopsuey
A Chinese Wok Fried Dish with Sweet 'n' Sour Gravy
topped with Crispy Noodles

₹ 350.00

Thai Green Curry with Jasmine Rice
Spicy, delicious Thai green curry made out of Green Chilies,
Garlic, Shallots, Lemongrass, Peppercorns and Cumin Seeds
served with Jasmine Rice

₹ 450.00

Thai Red Curry with Jasmine Rice
Red paste made of Coriander, Cumin, Red Bell Pepper,
Red Chili, Lemongrass and ginger served with
Jasmine Rice

₹ 450.00

Black Bean with Tofu in Soy Garlic Sauce
Diced Tofu, Zucchini, Bok Choy and Mushroom tossed
In soy garlic reduction

₹ 450.00

Z

Dessert

Choice of Ice Cream

₹ 150.00

Gajar Ka halwa

₹ 150.00

Moong Dal Halwa

₹ 150.00

Pineapple Halwa

₹ 150.00

Gulab Jamun

₹ 150.00

Rasgulla

₹ 150.00

Tiramisu

₹ 200.00

Kalakand Cheese Cake

₹ 200.00

Baked Yoghurt

₹ 200.00

Fruit Salad with Ice Cream

₹ 250.00

Signature Chocolate Pot

₹ 250.00

Dark Chocolate Fudge Brownie

₹ 250.00

Banana Split

₹ 250.00

Rasmalai Tres leches

₹ 250.00

W

Z

GST as applicable



Terms & Conditions

- We serve only Pure Veg food items.
- Please allow us 20-30 minutes to serve food as our staff is dedicated to serve you freshly cooked food only and in small batches
- Jain food available on request. • Order once placed may not be cancelled.
- All rights of admission are reserved with the management.
- Prohibited drinks are strictly not allowed as per government norms.
- To book your party or function please contact our reception or Manager on duty.
- GST applicable as per govt. rules.
- Prices and charges subject to change without notice.
- Menu items subject to availability. • Reservations recommended, seating subject to availability.
- Inform us of any allergies or dietary restrictions.
- Some dishes may have longer preparation times.
- Notify staff immediately with any concerns about your order.
- Outside food and beverages not permitted.
- Damages or vandalism will be charged.
- No smoking in indoor dining areas.
- Right to refuse entry or service to violators.



ROADIES
ROSTEL®
LEISURE *ARC*

FEEL

The Joy of Mouthwatering Food