



The Gajapati

F
Fusion

Restaurant
Menu



Breakfast And Evening Snacks

(7:30 am thru 10:30 am)

&

(4:30 thru 7:00 pm)

Toast , Sandwiches,

Cereals & Eggs

Toast Butter Jam/

Bread Butter Jam 75.00

Toast with Baked Beans 150.00

Selection of Bread Coated with Baked Beans

Garlic Toast 120.00

Butter Toasted Bread coverd with Garlic

Cheese Toast/

Cheese Chilly toast 120.00

Grated Parmaseen Cheese/ Cheese

Chilly Flakes Topped on the Bread Toasted in A Salamander

Veg. Sandwich 75.00

Two layered traditional sandwich stuffed with sliced cucumbers & tomatoes served with French fries & coleslaw

Veg. club Sandwich 110.00

Three layers traditional Bread Stuffed with sliced cucumber, tomato, cheese spread & pineapple slice served with French fries & Coleslaw

Cheese Sandwich 120.00

Two slice of bread stuffed with grated parmesan cheese served with French fries & coleslaw

Cornflakes/ Porridge

(with Hot/ Cold Milk) 150.00

Egg. Sandwich 120.00

Two Slice of bread stuffed with boiled eggs and cheese served with French fries & coleslaw

Chicken Sandwich 180.00

Two Slice of bread stuffed with minced chicken & egg served with French fries & coleslaw.

Non Veg. Club Sandwich 220.00

Three layered traditional club sandwich stuffed with shredded chicken, boiled egg, cheese, served with French fries & coleslaw

Egg To Order: Omelets / Scrambled / Boiled / Poached / Fried 120

Chicken Omelet / Cheese Omelet 180.00

Prawn Omelet 250.00

South Indian

Idly 80.00

3 Pcs of South Indian steamed cake served with sambar and chutney.

Fried idly 100.00

3 Pcs golden fried idly served with sambar and chutney..

Plain Dosa 90.00

Thin pan cake cooked on iron hot plate served with sambar & chutney

Dosa (Onion /masala / cheese /butter / 120.00

Thin pan cake stuffed with choice of ingredients & cooked on iron hot plate served with sambar & chutney

Rawa Dosa 140.00

Thin pan cake stuffed with choice of ingredients & cooked in traditional way on iron hot plate served with sambar & chutney

Rawa Upma / Veg Upma 120.00

Rawa or suji cooked with onion, mustard seeds, curry leaves, lime juice & chopped coriander leaves, served with sambar & chutney

Vada 80.00

2 Pcs of golden fried round shape black gram batter served with sambar & chutney.

Utthapam (plain / onion / tomato /

onion & tomato 120.00

South Indian small thick pancake covered with choice of ingredients served with sambar & chutney.

● VEG ● NON-VEG

Indian / Continental

Plain Paratha 100.00

soft atta dough cooked on Hot iron plate, served with curd and pickle.

Paneer Paratha 150.00

soft atta dough stuffed with paneer fillings, cooked on hot iron plate served with curd and pickle.

Gobi / Aloo Paratha 140.00

soft atta dough stuffed with Gobi / Aloo fillings, cooked on hot iron plate served with curd and pickle.

Poori with aloo matter ki subzi 170.00

4 pcs of round shape floppy Indian bread fried and served with green peas & potato curry.

Cashew nut fry 250.00

golden fried homemade cashew.

Veg pakora / Assorted veg. Pakora 170.00

Assorted vegetables deep in smooth gram flour batter & deep fried

Pakora (paneer / cheese) 200.00

8 Pcs of cottage cheese / Cheese marinated with gram flour batter & deep fried

Veg. Cutlet 170.00

2 Pcs heart shaped cutlet of assorted smashed vegetables marinated with Indian spices, caramel with bread crumbs, shallow fried & served with french fries and sauce.

Egg. Pakora 180.00

8 Pcs of boiled egg coated in gram flour batter, deep fried served with mint chutney

Chicken Pakora 275.00

8 pcs of chicken marinated with Indian spices and deep fried.

Prawn Pakora 450.00

6 Pcs of prawns marinated with Indian spices and deep fried

Cutlet (Fish / chicken) 275.00

2 Pcs of cutlets of your choice, served with french fries & sauce

All items are subject to availability
Taxes as applicable

Privileges members get 20% discount
Please show your privilege card before placing your order to get discount

Lunch & Dinner

(12:30 Noon thru 3:00 pm)

&

(8:00 pm thru 11:00 pm)

Indian

Starter

Sahajani Paneer Tikka 300.00

8 Pcs of cottage cheese marinated with yoghurt, cashewnut paste & cheese cooked in clay oven. Served in clay oven with creamy sauce.

Paneer tikka / malai tikka 275.00

8 Pcs of cottage cheese, onion, capsicum, tomato, marinated with yoghurt & Indian spices cooked in a skewer served with mint sauce

Tandoori gobi / aloo 200.00

8 Pcs of cauliflower/baby potato, onion, capsicum marinated in yoghurt & Indian spices cooked in clay oven served with mint .

Bharwan mushroom 300.00

yummy dish made with bottom mushrooms stuffed with cheese, green chilly, coriander leaf, cashew, paneer, Indian spices & herbs, cooked in tandoor, served with mint chutney.

Veg. Hariyali / sheekh kebab 250.00

8 Pcs of green vegetable Kebela cooked on a skewer in clay oven, served with mint sauce.

Veg. Nazrana 275.00

assorted vegetable, onion, capsicum, pineapple cooked with chef's special spices on a skewer in clay oven served with mint sauce.

Fish tikka 350.00

6 Pcs of boneless & succulent pieces of fish marinated with Indian spices & cooked on a skewer in clay oven, served with mint chutney.

Chicken : hariyali kebab 350.00

8 Pcs of chicken marinated with yoghurt, mint, coriander leaves & Indian spices, cooked on a skewer in clay oven, served with mint sauce.

Tandoor chicken : Half / Full 325 .00/ 575 .00

Spring chicken marinated with yoghurt, & Indian spices, cooked on a skewer in clay oven, served with mint sauce .

Chicken tikka 300.00

8 Pcs boneless & succulent pieces of chicken marinated with Indian spices & herbs, served with mint sauce & lachha onion.

Chicken kalimirch kebab 300.00

8 Pcs of tender chicken seasoned with freshy crushed black pepper & cream, cooked in a clay oven, served with mint sauce

Chicken malai tikka 325.00

8 Pcs of tender chicken marinated in yoghurt & cashew nut paste, cooked on skewer in clay oven served with mint sauce.

Chicken Afghani kebab 325.00

8 Pcs tender chicken covered with egg white cooked on a skewer in clay oven served with mint sauce.

Chicken banjara 325.00

8 Pcs of boneless chicken coated in the spicy marination of yogurt & mint, coriander leaves covered with poppy seeds and then grilled in the clay oven

Chicken noorjahani Kabab 300.00

8 Pcs of tender pieces of chicken marinated with Indian spices & herbs cooked on a skewer in clay oven served with mint sauce

Gulauchi Murgh Tikka 300.00

Tandoor prawn 475.00

8 Pcs of prawns marinated with Indian spices & herbs, cooked on a skewer in clay oven, served with mint sauce

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● VEG ● NON-VEG

Vegetarian (Main Course)

Crisp Brinjal / Parwal Fry 175.00

Cube sizes of brinjal / parwal deep in with refine flour & Indian spices, deep fried in oil.

Aloo crispy fry 130.00

Bengali style julienne cutting of potato deep fried in oil

Aloo Posto 250.00

A popular Bengali recipe -potatoes cooked with poppy seeds

Aloo dum 250.00

Potatoes, usually smaller ones, are first deep fried, then cooked slowly at low flame in a gravy with spices

Kashmiri aloo dum 250.00

A typical kashmiri recipe, dum aloo is cooked under dum or pressure. in this cooking method, the food is cooked under pressure in its own juices.

Aloo parbal curry 250.00

Potato & parwal prepared in home style gravy.

Mixed vegetable curry / veg jhal fry 250.00

Assorted vegetables cooked with onion gravy & chef's special Indian spices.

American corn butter masala 300.00

Corn cooked with butter masala gravy.

Malai kofta 350.00

Potato cheese balls cooked in creamy sauce.

Navaratna Korma 350.00

Assorted vegetables, fruits & paneer, prepared with white gravy in ilaichi flavour

Chana masala 250.00

Boiled chick peas cooked in Punjabi style curry.

Green peas Masala 250.00

Fresh green peas prepared with onion, tomato & Indian spice

Aloo Matar 250.00

boiled potatoes and green peas prepared with home style gravy

Bhindi masala 250.00

Dices of lady finger cooked in onion and tomato masala.

Kadai vegetable /veg. Ashiana /kundan curry 300.00

seasonal vegetables cooked in onion and Indian khada masala.

All items are subject to availability

Taxes as applicable

Methi malai mattar 275.00

Boiled green peas cooked in cashew nut gravy and kasoor methi leaves.

Methi malai mushroom /

paneer 325.00

Mushroom /paneer cooked with cashew nut gravy and dry kasoori methi leaves.

Palak paneer 300.00

Cottage cheese cooked with spinach gravy.

Veg. Hyderabadi 325.00

The high spicy assorted vegetable cooked with yellow gravy in hyderabadi style.

Sahi Paneer 325.00

Small cubes of paneer cooked with creamy and (spicy) white gravy granished with paneer and pineapple

Kadhai paneer 325.00

Cottage cheese cooked in spicy gravy prepared with onions & capsicums

Paneer sahijan 325.00

Cottage cheese cooked with cashewnut gravy with chef's special creation.

Paneer takatak 325.00

Cottage cheese cooked with sweet & sour flavor

Paneer veg reshmi butter masala 325.00

Cottage cheese vegetable cooked with butter masala gravy & chef's special spices & herbs.

Paneer jaipuri 325.00

Cottage cheese cooked with butter masala gravy, Indian spices & herbs

Paneer tikka butter masala 325.00

Cottage cheese, onion, capsicum marinated in Indian spice, roasted in tandoor and cooked with butter masala gravy.

Paneer pasinda 325.00

Cottage cheese, capsicum, onion deep fired, cooked in cashew gravey, flavoured with Elaichi

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Non Veg. (Main Course)

Egg curry / masala 250.00

Hard boiled eggs cooked in home style gravy prepared with onion / tomato .

Fish : curry / kalia / dahi 350.00

Fish prepared in bengali style with onion & tomato paste / cummin seeds gravy / yoghurt base.

Parsi preparations 375.00

Parsi whole fish prepared as per the guests choice. (tandoor, fry, curry , mustard gravy)

Fish Punjabi(sea fish)(bonless) 350.00

Boneless & succulent pieces of fish cooked with onion gravy in Punjabi style

Fish paturi (sea fish)(bonless) 375.00

Fillet of fish marinated with grinded mustard seeds & steamed in banana leaf.

Masala fish fry 300.00

Sweet fish batterd with Indian spices, deep fried and served with ring onion and tomato slices

Indian mustard fish 350.00

Fish cooked with mustard gravy .

Tali Till ki Pomfret 600.00

8 pcs of pomfret prepared with Indian spices, battered with bread crumbs, sesame seeds and deep fried in oil

Tandoor pomfret 600.00

2 pcs of medium size pomfret marinated with Indian spices & herbs, cooked on a skewer in a clay oven and served with mint sauce

Chicken 91 350.00

Succulent pieces of boneless chicken deep fried and cooked with mustard and curry leafs, in Indian style.

Kadai chicken 350.00

Bone chicken Pieces cooked with onion, capsicum and Indian spices in cashew gravy.

Chicken Punjabi 350.00

Bone chicken Pieces cooked with Indian spices in punjabi style

All items are subject to availability
Taxes as applicable

Chicken Curry / Kassa 350.00

Bone chicken Pieces prepared with onion, tomato gravy

Chicken tikka butter masala 400.00

Boneless chicken pcs marinated with Indian spices, roasted in tandoor & cooked in butter masala gravy.

Chicken butter masala 375.00

Bone chicken pcs marinated with Indian spices, roasted in tandoor & cooked in butter masala gravy.

Chicken hyderabadi 375.00

Boneless pieces of chicken cooked in Indian spices in hyderabadi style.

Mutton kassa / rogan josh / curry 500.00

Succulent pieces of lamb cooked with Indian khada masala / onion & tomato paste / Bengali style

Prawn 65 500.00

Batter fried medium sized prawns cooked with red chilly, mustard seeds and curry leafs.

Prawn malai curry 500.00

Prawn cooked with cashew nut gravy and coconut milk

Tandoor crab As per Size

Crab marinated with Indian spices & herbs, cooked in clay oven

Salad & Accompaniments

Raita : mix / aloo / boondi / onion / cucumber / mint 110.00

Pineapple Raita 130.00

Salads (stick / chopped / green / assorted) 70.00

Plain curd 110.00

Papad (roasted / fried) 30.00

Chicken & mushroom salad 225.00

Cubes of chicken, mushroom, tomatoes & capsicum served with tangy creamy dressing.

Mushroom & corn salad 160.00

Mushroom, corn toasted & finished with tangy creamy dressing.

Russian salad 160.00

A traditional vegetable salad dressed with mayonnaise

Dal

Yellow dal (fry / tadka / moong dal tadka) 200.00

Lentils cooked with butter & garnished with coriander leafs

Dal makhani 200.00

Black dal cooked with chef's special spices & makhani prepared in Punjabi style

Dal anda tadka (yellow / black) 250.00

Yellow / black dal cooked with beaten eggs prepared in Indian dhaba style

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● VEG ● NON-VEG

Rice

Steam basumati rice 150.00

Jeera / curd rice 200.00

Fluffy steamed premium basmati rice tempered with cumin seeds / yoghurt & south Indian spices

Pullao: paneer / peas / reshmi / veg 300.00

Fluffy steamed premium basmati rice cooked with cottage cheese / peas / saffrons / assorted vegetables

Kashmir Pulao 300.00

Fluffy steamed basmati rice cooked with fruits & dry nuts garnished with paneer & cherry.

Veg. Biryani 300.00

Steamed basmati rice cooked in traditional Indian spices with vegetables in a dum way & served with raita.

Chicken Biryani 350.00

Basmati rice cooked in traditional Indian spices with chicken in dum way & served with raita.

Mutton Biryani 500.00

Basmati rice cooked in traditional Indian spices with mutton in dum way & served with raita.

Prawn Biryani 500.00

Basmati rice cooked in traditional Indian spices with prawn in dum way & served with raita.

Roti

Tawa chapati / tandoor roti 40.00

Paratha (Aloo / Stuffed veg / Gobi) 140.00

Paneer Paratha 170

Lachha paratha / missi tandoor roti 80.00

Plain Kulcha 90.00

Kulcha (masala / paneer / cheese) 120.00

Naan (Plain) 80.00

Naan (Masala / Butter) 120.00

Naan (Cheese / Garlic) 170.00

Naan (Kashmiri) 270

All items are subject to availability
Taxes as applicable

Chinese

Soup

Veg / chicken talumein Soup 100 / 110.00

Assorted chopped vegetable / chicken made with vegetable stock, grated paneer and cheese

Veg / Chicken Rice bowl noodles

Soup 100 / 110.00

Assorted vegetables / chicken cooked with vegetable stock & boiled noodles.

Veg / chicken hot n sour Soup 100 / 110.00

Soup made with vegetable / chicken stock with hot 'n' sour flavour

Veg / chicken manchow Soup 100 / 110.00

Soup made with assorted vegetable / chicken stock & served with crispy fried noodles.

Veg / chicken American

sweet corn Soup 100 / 110.00

Thick soup made with sweet corn & assorted chopped vegetables / chicken, finished with chinese condiments

Veg / chicken

lemon coriander Soup 100 / 110.00

Soup cooked with vegetable / chicken stock, flavoured with lemon & coriander.

Veg / chicken Burnt

Garlic Soup 100 / 110.00

Soup cooked with assorted chopped vegetable / chicken, flavoured with burnt garlic.

Resort special soup (non veg) 130

Starter

American corn salt & pepper 250.00

American corn battered with corn flour & sauté with onion, capsicum, salt & bell pepper

Baby corn lollypop 325.00

Paneer coated deep fried baby corn tossed with chinese condiments

Crispy chilly baby corns 300

baby corn battered with corn flour, deep fried & sauté with garlic & onion, garnish with spring onion.

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Veg steam momo/sui mai 200.00

6 pcs of dumplings with minced vegetable filling steamed & served with schezwan sauce

Paneer/ veg josh fry 300.00

Velvety dish of large fresh cubes of paneer/ vegetable prepared with enough spices for a good background flavour and aroma

Devil's Paneer 300.00

Cottage Cheese tossed with spicy red sauce

Green Velly 300.00

Exotic Vegetables tossed with chinese condiments, flavoured with coriander leaves

Pan fried chilly fish 350.00

8 pcs of fish fillet cooked in pan with shredded onion & capsicum in chinese style.

Chicken Steam momo/ sui mai 250.00

6 pcs of dumplings with minced chicken filling steamed & served with schezwan sauce

Chicken magic moment (boneless) 350.00

8 pcs of boneless chicken coated with spicy marination of corn flour & cooked with chicken magic moment powder.

Pan fried chilly chicken 350.00

8 pcs of boneless & succulent chicken, cooked in pan with shredded onion & capsicum.

Drums of Heaven 350.00

8 pcs of winglet chicken prepared with chinese condiments & deep fried.

Seasoning chilly chicken 350.00

8 pcs of chicken tossed with seasoning spicy sauce.

Prawn Butter Fry 500.00

6 pcs of deep fried prawn tossed with butter, fresh garlic & chinese condiments.

Gold coin prawn 500.00

6 pcs of minced prawn topped on small circular bread pcs, deep fried in oil & served with schezwan sauce.

Prawn : josh fry 500.00

This is a wonderful velvety dish of large prawns(6pcs) prepared with enough spices for a good background flavour and aroma

Rice / Noodles / Pasta

Veg fried rice 250.00

Stir fried rice cooked with assorted chopped vegetables, finished with chinese condiments

Szechwan veg fried rice 250.00

Stir fried rice cooked with assorted chopped vegetables, served with schezwan sauce

Szechwan fried rice (non veg.) 350.00

Stir fried rice cooked with chopped chicken/prawn & egg, served with schezwan sauce.

Egg/chicken fried rice 325.00

Stir fried rice cooked with egg/chopped chicken finished with chinese condiments.

Prawn/mixed fried rice 375.00

Stir fried rice cooked with only prawn/prawn, chicken, egg & finished with chinese condiments.

Veg chowmein 250.00

Boiled noodles cooked with assorted vegetable & finished with chinese condiments

Egg/chicken chowmein 325.00

Boiled noodles cooked with assorted vegetable & egg/chicken & egg finished with chinese condiments

Prawn chowmein 400.00

Boiled noodles cooked with assorted vegetable & prawn, finished with chinese condiments.

Pan fried noodles (non veg) 350.00

Pan fried noodles cooked with assorted chopped vegetables,egg, chicken & prawn finished with chinese condiments

Chicken chopsuey 325.00

Fried noodles served with shredded chicken gravy in delicate flavour of chinese condiments.

American chopsuey (non veg.) 350.00

Fried noodles served with vegetables, chicken in gravy & garnished with fried eggs.

● VEG ● NON-VEG

Vegetarian (Main Course)

Crispy vegetable 250.00

Assorted vegetable battered with corn flour & deep fried in oil.

Veg. Manchurian 300.00

Minced vegetable balls cooked with Chinese condiments & spices

Chilly mushroom 300.00

Bottom mushroom cooked with onion & capsicum in Chinese style.

Sanghai mushroom/paneer 325.00

Bottom mushroom/paneer cooked with onion & capsicum with Chinese condiments & spices.

Paneer Chilly/Pan Fried 325.00

Cottage cheese cooked with onion, capsicum & Chinese condiments

Veg hot garlic 300.00

Crispy vegetable cooked with hot garlic sauce

Veg. Schezwan 300.00

Assorted vegetable cooked with schezwan sauce.

Non Veg (Main Course)

Fish tai-pai 350.00

Fillet of fish marinated with corn flour, deep fried & finished with chinese condiments & garnished with spring onion.

Sliced fish with oyster sauce 350.00

8 pcs of boneless & succulent fish cooked with oyster sauce

Fish mandarin 350.00

8 pcs of fish fillet flavoured with curry leaves & finished with chinese condiments

Fish hot 'n' jongy 350.00

8 pcs of fish fillet cooked with hot & tangy flavour.

Sweet 'n' sour chicken 350.00

8 pcs of shredded chicken cooked in sweet & sour flavour.

Chicken Manchurian/Shanghai chicken 350.00

Minced meat balls cooked with chinese condiments & spices.

Chilly chicken 350.00

Boneless & succulent pieces of chicken cooked with onion, capsicum, finished with chinese condiments.

All items are subject to availability
Taxes as applicable

Chicken lollypop 350.00

Drums of chicken deep fried & served with hot garlic sauce

Golden chicken 350.00

Boneless chicken pcs cooked in hot garlic sauce & finished with chinese condiments

Golden Fried Prawn 500.00

Prawn battered with corn flour & deep fried in oil, served with hot garlic sauce.

Continental

Soup

Cream of Tomato / Cream of Vegetables / Cream of

Mushroom / Minestrone 110.00

A classic thick creamy soup made with tomato puree/vegetables/mushrooms/ tomato puree & vegetables with continental herbs, garnished with croutons.

Cream of Chicken 120.00

A classic thick creamy soup made with chopped chicken & continental herbs, garnished with croutons.

Sea Food Soup 170.00

A classic thick creamy soup made with chopped sea fish & continental herbs.

Starter

Steam American corn with butter & lemon sauce 170.00

American corn stamed & served with butter & lemon juice

Veg pasta 300.00

Pasta made with cheese & vegetables cooked with choice of your sauce.

Fish finger 325.00

8 pcs of fish fillet rolled in breadcrumbs & deep fried in oil, served with tartar sauce.

Chicken pasta 325.00

Chicken pasta made with guests choice of sauce.

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Crispy fried chicken 350.00

An excellent recipe of seasoned chicken pcs coated with a mixture of beaten egg, flour, garlic paste, pepper, paprika, cornflakes and deep fried till golden brown, served with spicy dipping sauce.

Vegetarian (Main Course)

Veg. Stew 250.00

Boiled vegetables finished with butter & conti herbs.

Veg. Augratin 300.00

Augratin is a French style of cooking where casseroles are topped with vegetable cubes, flour, herbs & grated cheese allowed to brown under a broiler to give a crunch, served with freshly chopped parsley

Veg. Sizzler 350.00

Assorted cubes of vegetables served on a bed of cabbage so that the delicate crêpes do not burn and the vegetables are lightly grilled on the sizzler plate

Veg. American sweet corn bruschetta 300.00

Made with fresh vegetables & sweet corn, this flavorful vegetarian bruschetta recipe is a healthy and fun way to cook as a family.

Paneer stroganoff 350.00

Cottage cheese cooked with white sauce, served with buttered rice & boiled vegetable

Non Veg.

Chicken bruschetta 350.00

Fresh basil and tomato combine for a chicken dish that only looks like it can fit easily into your smart eating plan

Fish & chips 350.00

Fillet of fish rolled in breadcrumbs & deep fried in oil, served with tartar sauce.

Baked fish tomato 350.00

Fillet of fish & tomato cooked with cheese sauce & baked in a salamander.

Chicken stew 325.00

Fresh chicken cooked in a stew with onions, garlic, parsley & tomato,

Grilled fish with lemon butter sauce 350.00

Fillet of fish grilled with butter, lemon juice, thyme and a good pinch of salt and pepper.

Fish stroganoff 400.00

Fillet of fish cooked with white sauce served with buttered rice

Roast chicken (Full / Half) 625 / 350.00

A French cuisine, chicken roast in oven & serve with green salad and some crusty bread with roast potatoes, carrots and peas

Chicken Augratin 350.00

Chicken in a mild spicy cream sauce allowed to brown under a boiler & topped with a bubbly cheese

Chicken stroganoff 350.00

Chicken cooked with white sauce, served with butter rice

Chicken sizzler 450.00

Assorted cubes of vegetables & chicken served on a bed of cabbage so that the delicate crêpes do not burn and the vegetables & chicken are lightly grilled on the sizzler plate

Prawn sizzler 550.00

Assorted cubes of vegetables & prawn served on a bed of cabbage so that the delicate crêpes do not burn and the vegetables & prawns are lightly grilled on the sizzler plate

Baked crab As Per Size

Crab marinated with continental spices & herbs, cooked with cheese sauce & baked

Thai

Chicken Red Thai curry 350.00

Cubes of chicken prepared with Thai condiments in red curry

Chicken in green Thai curry 350.00

Cubes of chicken prepared with Thai condiments in green curry

Curried Noodles 250.00

Spicy Noodles prepared in Yellow thai curry

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● VEG ● NON-VEG

Beverage & Dessert

(7:30 am thru 11:00 pm)

Beverages

Choice of cane juice (small) : apple / mango / orange /
pineapple / tomato 75.00

Choice of cane juice (large) : apple / mango / orange /
pineapple / tomato 130.00

Fresh lime soda / cold drinks / jaljeera 60.00

Masala Soft Drinks 70.00

Lassi : (sweet / salt) 120.00

Milk (glass) 60.00

Milk shake (Chocolate / butter scotch /
vanilla / strawberry) 120.00

Bottled drinking water 50.00

Hot chocolate / bournvita 160.00

Cold coffee topped with vanilla ice cream 175.00

Tea (cup) 55.00

Coffee (Cup) 60.00

Dessert

(Served during 7.30 am thru 11.00 pm)

Ice cream (chocolate , kesar pista ,

Butter scotch, Vanilla) 120.00

Fruit salad 120.00

Tutty fruity (small) / fruit salad

with ice cream (small) 120.00

Tutty fruity (large) 220.00

Cream caramel 110.00

Sizzling Brownie 200.00

Mix of Caster Sugar, Choco Powder, Milk and
Nuts, baked in oven, served in sizzling plate

Sweets of Puri

Baked rasogola-(03 pcs.) 120.00

Rasogola topped with malai &
almond slice (3 pcs.) 130.00

Hot goolab jamun-(3 pcs.) 120.00

Sweet chena taddia / malpua
topped with malai 130.00


Cheese Cake 120.00

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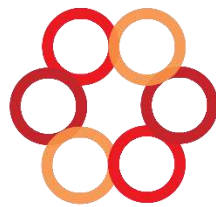
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HOLIDAY RESORT

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Taxes as applicable

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