



## Breakfast A La Carte

<b>Sliced Fruit Selection</b> Served With Mint, Honey & Yogurt	150
<b>Choices of Cereals</b> Served With Hot Or Cold Milk	150
<b>From the Griddle</b> Served With Maple Syrup & Melted Butter (Pancake Or French Toast)	225
<b>Parathas</b> Plain Or With Choice Of Staffing (Aloo, Gobhi, Paneer)	195

## Salads

<b>Garden Fresh Salad</b> Served With Citrus Segments	150
<b>American Corn &amp; Apple Salad</b> Served With Mustard Dressings	225
<b>Tossed Salad with Cucumber, Carrots &amp; Peppers</b> Served With Olives & Lemon Vinaigrette Dressing	250
<b>Russian Salad</b>	250
<b>Caesar's Salad</b> All Time Favourites Vegetable	275

## Sandwiches, Wraps & Burgers

<b>Plain Vegetable's Sandwich</b>	225
<b>Orchid Club vegetable Sandwiches</b> Triple Layered	275
<b>Cheese, Tomato &amp; Cucumber - Grilled</b> Triple Layered	250

## Sandwiches, Wraps & Burgers

<b>Paneer Tikka Wrap</b> Cottage Cheese Spiced With Indian Spices Wrapped In Indian Bread- Griddled	250
<b>Mixed Vegetable Wrap</b> Mixed Vegetable Spiced With Indian Spices Wrapped In Indian Bread- Griddled	195
<b>Simply Veggie Burger</b>	250

## From Our Pizzeria

<b>Classic Margherita</b>	275
<b>Farm House</b> Onion, Tomato, Capsicum & Mushroom	325
<b>Vegetable Delight</b> American Corn, Bell Peppers, Zucchini, Olives & Jalapenos	375

## Soups Vegetarian

<b>Tamatar Dhaniya Shorba</b>	175
<b>Dal Shorba</b> Spiced Lentil Broth	175
<b>Tomato Aztec</b> Classic Tomato Soup Flavoured With Orange Juice	195
<b>Cream Of Vegetable</b> Traditional Creamy Soup With Exotic Vegetables	225
<b>Hot n Sour/ Manchow/ Sweetcorn</b>	225
<b>Lemon Coriander</b>	225

## Appetizers Vegetarian

<b>Traditional Paneer Tikka</b> Cottage Cheese Chunks Marinated In Red Tandoori Masala And Cooked In Clay Oven	350
<b>Pahadi Paneer Tikka</b> Cottage Cheese Chunks Marinated In Mint, Chilli & Coriander And Cooked In Clay Oven	350
<b>Zafrani Paneer Tikka</b> Saffron Infused Cottage Cheese Chunks Cooked In Clay Oven	350
<b>Subz Seekh Kebab</b> Coarse Vegetables Minced, Skewered In The Form Of Kebab	350
<b>Tandoori Mushroom</b> Button Mushroom Marinated In Tandoori Masala, Cooked In Clay Oven	395
<b>Tandoori Bharwan aloo</b> Baby Potato Stuffed With Minced Vegetables, Spiced & Cooked In Clay Oven	250
<b>Hara Bhara Kebab</b> Green Vegetables Tikki – Fried	350
<b>Hosiarpuri Aloo Tikki</b> Chef's Special	275
<b>Vegetable Plater</b>	750
<b>Three Treasure Salt n Pepper</b> Three Exotic Vegetables Tossed In Salt & Pepper Spice	325
<b>Manchurian/ Schezwan/ Chilli – Paneer</b>	350
<b>Stir Fried Mushroom</b> Traditional	395
<b>Golden fried Baby Corn</b> Baby Corn Fritters Served With Sweet Chilli Sauce	350

## Appetizers Vegetarian

<b>Vegetable Dragon Roll</b> Classic Vegetables Spring Roll Served With Hot Garlic Sauce	350
<b>Honey Chilli potato</b>	275
<b>Jalapeno poppers</b> Jalapenos Stuffed With Cheese & Crumbed Fried, Served With Aioli	350

## Mains Indian Vegetarian

<b>Paneer Tikka Masala</b> Paneer Tikka Simmered In Rich Spicy Tomato Gravy	350
<b>Palak Paneer</b> Cottage Cheese Cubes Simmered In Spinach Gravy	350
<b>Kadhai / Khurchan/ Lababdar – Paneer</b>	350
<b>Mushroom Tawa Masala</b> Button Mushroom Cooked With Onion, Tomatoes And Indian Spices	350
<b>Methi Mutter Malai</b> Fenugreek Leaves With Green Peas Cooked In Creamy Cashew Gravy	295
<b>Subz Diwani Handi</b> Exotic Vegetables Cooked In Creamy Leafy Gravy	295
<b>Subz Kolhapuri</b> All Time Maharashtrian Favourite Vegetables	295
<b>Vegetables Jaipuri</b> Mixed Vegetable – Mildly Spiced	295
<b>Subz Kofta</b> Vegetable Dumplings Cooked In Onion Tomato Gravy	350
<b>Gobhi/Mutter/Jeera – Aloo</b>	250

## Oriental Mains Vegetarian

Sweet & Sour Vegetable	295
Vegetable Manchurian	295
Shanghai Paneer	350
Stir Fried Vegetable	295
Thai Vegetable Curry with Steamed Rice	452

## Continental Mains Vegetarian

Vegetable Tagine	325
Tomato Flavoured Vegetable Stew With Chickpeas	375
Boston Baked Vegetables	375
Spring Vegetables Lasagne	375

## Pastas (Penne/ Fusilli/ Spaghetti)

Choice of Sauces - Arabitta/ Alfredo/ Pesto	350
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## Staples Vegetarian

Vegetable Biryani	375
Steamed Rice	225
Jeera Rice	250
Peas/Onion/ Vegetable- Pulao	275
Vegetable Hakka Noodles	325
Vegetable Fried Rice	325



## Desserts

Gulab Jamun	125
Kesari Rasmalai	175
Moong Dal Halwa	150
Pastry of the Day	125
Chocloate Brownie	175
Fresh Fruit Salad	175
Choice of Ice Creams	150

## Beverages

Selection of Teas	95
Selection of Coffees	125
Lassi – Sweet/Salted	150
Tender Coconut Water	150
Fresh Fruit Juices	150
Aerated Beverages	95
Shakes –(Mango/Vanilla/Chocolate/Strawberry)	150
Orchid Special Butter Milk	125