

THE



ORCHID®

—BOUTIQUE ECOTEL RESORT—

FRIENDLY. ECO-FRIENDLY

— SHIMLA —

Cafe
Vindhya

All Day **South** Specialities



Cafe Vindhyas

	Idli Vada Steamed Rice Idli with crisp and crunchy fried Medu Vadai, served with Chutney and Sambhar	185
	Venkatesh Dosa A rich take on Rava Dosa	225
	Classic Dosa (Sada/Masala/Ghee Podi) Ghee Dosa served Plain/Bhaji/Podi	205
	Vithal Dosa Traditional Dosa with loads of White Butter	225
	Vithal Ghee Podi Dosa Traditional Dosa with touch of Mulagai Podi	245
	Kothimbir Vadi Delicious savory crisp snack made with Gram flour (besan), Coriander leaves and Spices	205
	Vithal Vada Vithal Kamat's world famous unique Batata Vada style	185
	Batata Vada Deep fried tempered Potato patties in bun, ever-green Dev Anand of snacks	185
	Ghee & Cashew Upma  Semolina pudding with Cashewnuts and crackling mustard	185
	Uthappam Onion/Masala/Podi	205
	Appam Sada (Hoppers original) Muttai (with Egg)	265 295
	Bisibele Hulianna Sambhar rice with crispy Boondi and mixture	195

Breakfast

- | | |
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| <p>Five Minute Breakfast
 Freshly carved fruit, Hearth warm Croissant, Muffin, Danish toast, Butter & Preserves, Seasonal fresh fruit Juice, Tea/Coffee or Hot Chocolate</p> | <p>325</p> |
| <p>Shimla Breakfast
 Freshly made Parathas to order with Mountain Vegetables/Potato/Cauliflower/ Radish with a hint of Carom seeds, Ginger and Spice, served with butter, dairy yoghurt and homemade Pickles/Chutney. Choice of Tea/Coffee or Hot Chocolate</p> | <p>325</p> |
| <p>Dilli Wala Breakfast
 Poori –Aloo sabji with Chutney, Chaas (Buttermilk) and Masala Chai</p> | <p>325</p> |
| <p>Ambarsari Breakfast
 Chole Bhature with Sirka Onions, Doodh Patti</p> | <p>325</p> |
| <p>Healthy Breakfast
 Fresh cut Fruits, Three egg white Omelette, Sautéed Spinach, Whole wheat toast, Fresh Juice, Green Tea/Organic Tea</p> | <p>325</p> |
| <p>Madras Tiffin
 Idli Vadai or Rawa Upma or Masala Dosa or Uthappam with Sambhar and Chutney with Filter Kapi</p> | <p>325</p> |
| <p>Bounty American Breakfast
 Choice of chilled Juice, Basket of three Breakfast rolls, 3 Eggs cooked to Order, served with Chicken/Pork sausage/Ham/Bacon, Hash brown, Basil Tossed tomatoes, Served with Tea/Coffee/Hot Chocolate</p> | <p>445</p> |

A La Carte Served from 7:30am to 10:30am

Cereals 145
 Cornflakes/Choco flakes/Muesli/Oats

Free Range Eggs To Order 185
 Three Eggs cooked to your order, Poached, Scrambled, Boiled,
 Pan-fried, Omelette served with Potato and Toast
 Add Ham/Bacon/Sausage

All American Pancake 185
 Berries/Chocolate, Cream and Maple syrup

French Toast 185
 Cinnamon, Honey & Cream

Paratha 185
 Choice of stuffing, Aloo/Gobhi/Mooli/Paneer in a whole wheat dough,
 served with Dahi, Pickle/Chutney & Butter

Bakers Basket 185
 Croissant, Muffin, Danish with preserves and butter

Sliced Seasonal Fruits 185

SALADS

- House Caesar Salad with pulled Tandoori Chicken confit, Mustard Mayo, Garlic Croutons, Citrus segments Caramelized Walnuts & Khakra Crisp  315
- Fresh mixed leaves, crunchy Peppers, Baby Spinach, Keenu segments, Curry-leaf Pesto crisp, Shimla Apple, Paneer Tikka crumble 275
- Mexican chopped bean salad -Chickpea, Kidney Beans, Avocado, Onion, Corn, Tomato, Cucumbers, Olives, Cottage Cheese with spicy Cilantro dressing 275
- Beetroot and fresh Mozzarella cheese with mixed greens, Walnuts, Sunflower seeds and Maple Mustard vinaigrette  275

ROBUST SOUP

- Tandoori Chicken Confit Soup & Pistachio Bruschetta** 195
-  **Five Shroom Chowder** 175
 Five Mushroom infused with truffle oil, Cremosa foam and Garlic Bruschetta
-  **Rasam Infused Minestrone** 175
 Light and refreshing soup with Pasta, Curry Leaf, Pesto toast
- Burmese Samosa Soup with Garbanzo Beans** 165

APPETIZERS Non-Vegetarian

Lemon-Herb Prawns with a Sprinkle of Sweet Smoked Chilli	795
Jhumke Butter Garlic Tandoor fired Prawns	795
Nellore Royalla Iguru  A reddy style spicy Prawn from Nellore	795
Dum Dum Macchali Layered Fish Tikka finished in a Dum	695
Pacha Masala Meen Fry Lemon & Dry spices coated Fish	695
Wok Flipped Fish with an Onion-Tomato- Peppers & Soya Glaze	675
Tandoori Raan ki Tawa Khurchan Tandoori mutton leg, shaved and quick flipped with Onions, Tomatoes and Tawa masala	675
Daanedar Gosht Dum Aloo ki Seekh Coarse ground meat with overnight slow cooked Potatoes skewered and chargrilled to make this luscious kebab with melts in mouth	645
Moplah Mutton Shukka Lucious pan seared mutton recipe from Kasaragod	645
Surkh Laal Tandoori Murgh (with bone)	445/645
Lucious young Tandoor kissed Chicken, served half/full	
Chicken Chaska Utterly buttery delicious... mouth melting signature Tawa Chicken kebab	425
Butter Chicken Naan Pops, Activated Charcoal	375
 Koli Kempu Bezule Flash cooked Chicken and tossed with Onions and Curry leaves	375

Dishes marked with  contains Nuts  Chef Signature  Spicy

All prices are in INR | Taxes as applicable | We levy no service charge | Breakfast Buffet Rs 650+18% GST, Dinner Buffet Rs 1400+18% GST.

APPETIZERS Vegetarian

	Mushroom Money Bags	345
	Baby Corn Spears Oregano & Green Chilli Rubbed in a Fluffy Batter	345
	Parati Paneer 	345
	Layered Paneer with crunchy Peppers, Nuts and a Saffron marinade	
	Kaju Dhania Paneer	345
	Coriander pesto Paneer Tikka.	
	Dhuan Broccoli	345
	Broccoli marinated in milk, yoghurt smoked Scamorza cheese, infused smoke on active charcoal & finished with Cardamom	
	Rasmalai Kebab	345
	Unsweetened Rasmalai seasoned with Sea salt, Ginger, Garlic, Green Chillies and topped over with a yoghurt Cake	
	Naqli	345
	Soya based imitation kebab, Delhi style Soya chaap	
	Chana Kebab with Caramelized Walnuts 	315
	Hand-pound Chickpeas, smoked and spiced, finished on a slow grill with Caramelized Walnuts	
	Sim Kaju Kishmish ki Seekh	315
	Green beans Seekh kebab with chunky Cashew and mouthful of Raisins	
	Coastal Gobi Kempu Bezule with Toasted Idli	315
	Wok Flipped Veggies & Mountain Garlic	315
	Papadi Nachos, Mozzarella Cheese, Chutney Salsa, Peppers	295

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STACKS & WRAPS

Monte Cresto Sandwich

Chicken, Cheddar Cheese, Herbs in a French Toast 345

Panini

Herbed Chicken Breast, Lettuce 345

Tomato, Oregano, Basil, Baby Mozzarella 325

Mediterranean Grilled Veggies 325

The Orchid Clubs

Three-Tiered Chicken, Bacon, Egg, Cheddar Cheese, Lettuce 345

Three-Tiered Med-Veggies, Cheddar Cheese, Lettuce 325

Kolkata Roll

Mutton Seekh Kebab, Sirka Onions 345

Chunky Chicken Tickles, Onions, Tandoori Mayo 325

Sausages, Cheese, Garlic Mayo, Mustard 345

Paneer Tikka, Shimla Peppers, Tandoor Onions & Spicy Mayo 295

MAINS Non-Vegetarian

Prawns Cooked on a Flash Grill with Herb Mash & Salsa Fresca 825

Peshawari Kadhai Jhinga 775

Quick flipped & flame kissed Prawns with Onion, Tomato, Pepper amalgamation and crushed Coriander

Pan Seared Atlantic Salmon, Onion Mash, Olive Butter & Charred Leek Ash 965

Mangalore Coastal Fish Curry 645

Popular dish served with rice in the coastal area of Mangalore

 **Dum Nalli Kunna** 665

Original recipe with Twelve hours cooked Mutton shanks in a "Kunna" with aromatic spices, Yoghurt and Onions with a promise to melt in mouth

Pahadi Meat Rassedaar 665

Mountain Lamb curry with Garlic, Onions and Tomatoes

Jamaican Jerk BBQ Baby Chicken, Hand Cut Chips, Beans and Salsa 495

 **Orchid Butter Chicken** (Our signature recipe) 465

Dum ka Murgh 455

Hyderabadi Chicken delicacy from Nawabs Kitchen

Chettinadu Hot Pepper Chicken  455

A royal recipe with multitude of spices and most popular Chicken preparation of Chettinad Region

Quick Wok Flipped Chicken with Peppers and Onions 455

MAINS Vegetarian

Brochettes Ala BBQ, Fresh Veggies Skewers, Hash Potatoes, BBQ Tomato Sauce	345
Paneer Methi Makhan Loaded Paneer makhanwala with kasoori methi and finished with Cream	345
Thellicherry Koon Pepper Double fried Mushrooms with freshly ground Thellicherry Pepper	345
 Five Leaf Saag Seasonal five leaf, Spinach, Amaranth, Mustard, Fenugreek, Radish with a dollop of churned Butter Paneer	345
Methi Makhan ki Subzi Select vegetables cooked with creamy tomato sauce and Fenugreek	325
Nazuk Kofta Khubani Apricot dumplings in a creamy sauce	325
Do Phool Ka Keema Broccoli & Cauliflower flash cooked with Onions, Tomatoes, Coriander roots and finished on a high fire	325
Delhi Soya Chaap High protein Soya amalgamation, cooked in famous Delhi style	325
Akharoti Dum Aloo  Tangy Potatoes with Walnuts, Ginger and Mint	325
Butterly Dal Black Dal cooked with Butter, Cream & Tomatoes	325
Heeng ki Dal Yellow lentils tempered with Cumin and Asafoetida	295
Sambhar Udupi Vegetable Sambhar	295
Cantonese Straw Vegetables	325

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MAINS Vegetarian

Wok Flipped Chinese Noodles Chow Mein Prawns/
 Chicken/Veg 395/325/295

Wok Flipped Chinese Fried Rice Prawns/Chicken/Veg 395/325/295

RISOTTO

Saffron Seafood Risotto, Tomatoes and Lemon Olive Oil,
 Parmigiano Reggiano 545

Smoked Chicken & Spinach Risotto, Herb Olive Oil, Buffalo
 Mozzarella 495

Truffled Mushroom Risotto, Three Mushrooms, Truffle oil,
 Parmigiano Reggiano 445

PASTA

Pulled Chicken, Mushrooms, Broccoli, Caramelized Onions,
 Pimentos, Toasted Walnuts & Creamy Tomato Sauce with fusilli  495

Red Beet Gnocchi with Blue Cheese Sauce, Toasted Sunflower
 Seeds, Truffle Oil 425

Spinach, Broccoli, Asparagus, Courgette, Lasagne with
 Bocconcini Melt 425

Broccoli, Asparagus, Peas, Zucchini, Pine Nuts, Tomato &
 Mozzarella Cream with Penne  425

CONVENIENCE MEALS

CTM	395
Chicken Tikka Masala served with Garlic Naan, Rice, Salad	
Saffron Dum Biryani Raita Salan	595/495/375
Mutton/ Chicken/ Vegetable	
PTM	345
Paneer Tikka Masala served with Achari Naan, Salad	
Shimla Rajma Chawal with Anardana Chutney	345
Choor Choor Paratha with Butterly Dal & Raita	325
Multigrain Pulao with Real Punjabi Kadi	325
Triple Schezwan	325
Wok flipped Noodles with fried Rice and crispy Noodles	
Fried Rice with Chilli Chicken	365
Popcorn Khichadi with Chaar Yaar: Dahi Papad Ghee & Achar	275/225
Chicken or Veggie	

SUMPTUOUS

Naan

Plain	75
Butter	85
Garlic	95
Nimbu Pudina	95
Cheese Garlic	115
Fruit & Flower	115

Paratha

Laccha	85
Stuffed	95

Roti

Tandoori	75
Missi	85
Steamed Rice	165
Mosaranna	175
Curd rice with cucumber crescents and Pomegranate seeds	
Curd/Raita	115

JAIN

Paneer Khoya Badam	345
Kesar Paneer	345
Bhuna Saag	345
Bhindi Besan ki	345
Heeng Nimbu ki Dal	295

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DESSERTS

	Tres Leches Mexican trio milk cake	245
	Gulab jamun Philadelphia Cheese Cake (with Butterscotch sauce)	245
	Rasmalai Crème Brulee	245
	Date & Walnut Shimla Apple Pie 	245
	Duet Chocolate Mousse	245
	Alexandria Basbousa	245
	Freshly Cut Fruits	225
	Ice Creams	155
	Orchid Dessert Jars Please ask for Today's Jars Orchid Jars are also available with low sugar and sugar free Red Velvet Crumble Cheese Cake Cookie Cream	245
	Ada Payasam Organic jaggery & Rice pudding	175
	Langcha Sweet dish prepared in the eastern regions of the Indian subcontinent	155

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KIDS MENU

The Chick-Chick Chicken Burger, Fries	205
Ching Chong Chow Chicken/ Cheese & Egg/ Very Veggie Noodles	205/195/185
Bheem Byte Very Veggie Burger, loaded Cheddar, Fries	205
Mumbai Pao Bhaji Macaroni in Tomato sauce with Cheese & Oregano	195
Loaded Fries Chicken/Cheese/Original	205/185
Mac & Cheese Macaroni in Tomato sauce with Cheese & Oregano	195
Yummy Gummy Bubble gum Milk shake with Strawberries	165
Oh Chocolate! Chocolate Milk shake with Oreo Cookies crush	165
Triple Choco Chock Double Chocolate mousse on a Chocolate cake	165

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BEVERAGES

Fresh Fruit Juice – Seasonal

185

Watermelon
 Pineapple
 Apple
 Seasonal

Preserved Juices

145

Mango
 Mix fruit
 Orange
 Pineapple
 Guava

Milkshake

155

Banana
 Strawberry
 Chocolate
 Mango
 Bubble gum shake

Lassi

145

Sweet
 Salted
 Masala
 Plain

Cold Coffee

175

Plain
 with Ice Cream

Iced Tea

145

Peach
 Strawberry
 Watermelon
 Lemon
 Melon

Energy Drink

215

Ginger Ale | Tonic Water | Diet Coke

165

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BEVERAGES

Fresh Lime Soda/Water	145
Plain	
Salted	
Sweet	
Aerated Drinks	115
Pepsi	
Mountain Dew	
Mirinda	
Packaged Drinking Water (1 Ltr)	95

HOT BEVERAGES

Health Drinks	145
Hot Chocolate	
Bournvita	
Horlicks	
Coffee	155
Cappuccino	
Cafe Latte	
Espresso	
Filter Coffee	
Decaffeinated	
Tea	135
Assam	
Masala	
English Breakfast	
Darjeeling	
Green	
Earl Grey	
Chamomile	

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