

LARISA MANALI

The mountain air builds up an appetite and our restaurant offers a variety of food satiate it. We have Continental, Chinese, Indian and local Kullu cuisine for you to savour during your stay with us. Our chefs rely on fresh ingredients, organic vegetables and their long experience to whip up dishes that will have you licking your fingers and wishing for more.

Since all our items are freshly prepared, kindly allow us minimum of 45 minutes to serve you.

Taxes as Applicable

We charge 10% Service Charge

COLD BEVERAGES

Bottled Water 50/-

Aerated Soft Drinks 60/-

Fruit Juice (Canned) 90/-

Lemon Ice Tea 120/-

Cold Coffee 150/-

Red Bull 170/-

Fresh Lime Water 60/-

Fresh Lime Soda 80/-

Lassi (Sweet/Salted/Masala) 120/-

Vanilla Milk Shake 170/-

Chocolate Milk Shake 170/-

Strawberry Milk Shake 170/-

Banana Milk Shake 170/-

Oreo Vanilla Milk Shake 190/-

HOT BEVERAGES

Milk 80/-

Espresso/ Americano 70/-

Cappuccino/ Café Latte 90/-

Black Tea 60/-

Green Tea/Lemon Tea 70/-

Ginger Lemon Honey Tea 90/-

Milk Tea (Ginger/Elaichi/Masala) 90/-

Hot Chocolate/Bournvita 100/-

BREAKFAST (8:30 AM TO 11:30 AM)

Porridge 160/-

Fruit Platter 180/-

Choice of Cereals (Cornflakes/Chocos/Muesli) 180/-

(Served With Hot/ Cold Milk & Honey)

Toast with Butter or Jam 110/-

Chole Bhature 180/-

Poori Bhaaji 180/-

Uttapam 160/-

Plain Dosa 160/-

Masala Dosa 180/-

Paneer Dosa 200/-

PARANTHA

(Served With Curd, Pickle & Butter)

Plain Salted Parantha 180/-

Aloo/Gobhi/Mix Vegetable Parantha 220-

Paneer Parantha 250/-

PANCAKES

(Served With Honey/ Maple Syrup)

Plain 160/-

Nutella 200/-

Banana Nutella 220/-

EGGS ON ORDER

(Served With Toasts & Butter)

Scrambled 160/-

Sunny Side Up/Poached Eggs/Plain Omelette 160/-

Masala/Cheese Omelette 190/-

Continental Breakfast 400/-

(Chicken Ham/Bacon/Chicken Sausages, Baked Beans on Toast, Butter Toasts, Grilled Tomato, Choice of Egg Preparation, Tea/Coffee and Juice)

Swiss Breakfast 400/-

(Muesli with Milk/Curd/Cream, Fruit Platter, Butter Toasts, Choice of Egg Preparation, Grilled Tomato/Mushroom Pepper, Hash Brown, Tea/Coffee and Juice)

North Indian Breakfast 350/-

(CholeBhature/ Poori Bhaji, Stuffed Parantha/Omelette ,Seasonal Fresh Fruits, Curd, Pickle, Tea/Coffee and Juice)

South Indian Breakfast 350/-

(Poha, Idli, Uttapam/Masala Dosa,Sambhar, Seasonal Fruits, Tea/Coffee and Juice)

CONTINENTAL
&
ITALIAN SECTION

SOUPS

Tomato Soup 150/-

Cream of Mushroom 220/-

Cream of Chicken/Chicken Broth 250/-

Minestrone 250/-

SALADS

TOSSED SALAD (Veg/Chicken) 250/300

(Assorted Fresh Vegetables, Olives in Lemon Vinaigrette Dressing)

INSALATA CAPRESE 250/-

(Mozzarella Cheese, Tomato, Basil in Olive Oil and Balsamic Dressing)

PASTA SALAD 250/-

(Bell Peppers, Cucumber, Mayonnaise & Parmesan Cheese)

GREEK SALAD 290/-

(Bell Peppers, Cucumber ,Tomato, Onion, Cheese and Olives in Vinaigrette)

RUSSIAN SALAD 290/-

(Beans, Carrots, Potatoes, Green Peas & Pineapple in Mayo Dressing)

TUNA SALAD 300/-

(Tuna, Cucumber, Onion, Tomato, Bell Peppers & Mayonnaise)

***CAESAR SALAD (seasonal) 300/-**

(Lettuce, Bread Crumb, Bacon/Chicken, Parmesan Shavings in Caesar Dressing)

APPETIZERS

French Fries 150/-

Garlic Bread 150/-

Bruschetta 220/-

(Tomato/Mushroom & Spinach/Cheese)

Potato Chops 250/-

(Chopped potatoes stuffed with cheese served with Tomato sauce)

Jalapeno Potato Croquettes 250/-

(Stuffed with Jalapeno, baby mozzarella & served with a tartare sauce)

Arancini Balls 250/-

(Arborio rice balls stuffed with cheese & Jalapeno, served with Tomato ragout)

Hummus & Pita Bread 350/-

Crunchy Chicken 300/-

Cilantro Chicken 300/-

(Marinated with coriander, mint & mild spices)

Grilled Sandwich (Veg/Chicken) 200/220

Chicken Club Sandwich 250/-

Bacon Club Sandwich 300/-

Pocket Sandwich (Veg/Chicken) 220/250

(Chef's Signature Style Homemade Pocket Bread Sandwich)

Fish Fingers 350/-

Lemon Butter Garlic Prawns 450/-

Garlic Milano Prawns 450/-

(Cooked in White Wine & red sauce with bell peppers)

PIZZERIA SECTION

(Freshly Tossed Pizza with a Choice of Thin Crust/ Regular Crust/ Wafer Thin Crust)

**served at selected timings*

Margherita 395/-

(Tomato Sauce, Cheese and Basil)

Super Deluxe 475/-

(Olives, Mushrooms, Spinach and Cheese)

Ortolana 475/-

(Onion, Capsium, Olives and Cheese)

Secret Garden 525/-

(Mushrooms, Baby corn, Capsicum, Olives, Tomato, Broccoli and Cheese)

Chicken Al Olive 545/-

(Chicken salami, Chicken cubes, Onions, Olives and Cheese)

Hawaiian 565/-

(Pineapple, Chicken Dices and Cheese)

Pepperoni 595/-

(Tomato Sauce, Pork Pepperoni, Onion and Cheese)

BBQ Chicken Pizza 595/-

(Chicken strips in a BBQ Pizza Sauce)

Make your own Pizza: Veg/ Non Veg: 545/625/-

PASTAS

Penne/Fusilli/Spaghetti

**served at selected timings*

Alio Olio 265/-

(Whole wheat spaghetti tossed with garlic, olive oil, basil & chilli flakes)

Pomrolla 265/-

(On the top red sauce Pasta)

Arrabbiata 265/-

(Tangy tomato Sauce Pasta with Red Chilli Pepper Flakes and Cheese Shavings)

Al Fredo 295/-

(White sauce Pasta with parmesan cheese)

Al Bardure 295/-

(Red sauce pasta with Zucchini, Broccoli, Carrot, Beans, Baby corn & Cheese)

Pesto alla Genovese 295/-

(A green sauce made with basil, cheese, nuts, garlic & olive oil)

Mix Pink Sauce (Veg/ Chicken) 295/325

(A pasta with combination of red & white sauce)

Quattro Formaggio (Veg/Chicken) 325/-

(White Sauce pasta with mushroom & spinach/Chicken and four different cheese)

Al Pomodoro (Veg/Chicken) 265/ 325

(Tomato Sauce based pasta with Olive, Chopped tomato and Cheese)

Pizziola Chicken 345/-

(Red sauce pasta with chicken, mushroom, capers & cheese)

Alla Puttanesca 345/-

(Tomatoes Onions, Olives, Capers, Garlic, Tuna)

Carbonara 345/-

(Cream and Egg Based White Sauce pasta with Bacon)

CONTINENTAL MAIN COURSE

Baked Vegetables 345/-

(Herbed Mix Veggies Topped with Cheese and Gratinated)

Harissa Cottage Cheese 345/-

(Served with grilled veggies & mashed potatoes)

Grilled Vegetables 345/-

(Served With Potato Mash & BBQ Sauce)

Mushroom Stroganoff 345/-

(Cooked in White Wine served with herbed rice)

Chicken Stroganoff 450/-

(Cooked in White Wine & served with herbed rice)

Stuffed Rolled Chicken 450/-

(stuffed with spinach, carrot, eggs & mix salad)

Grilled Chicken 445/-

(Served With Sautéed Vegetables, Mashed Potatoes & BBQ Sauce)

Fish & Chips 495/-

(Batter Fried Sea Bass Served with Tartar Sauce and French Fries)

Grilled Trout 595/-

(Mildly marinated and served with Garlic Lemon Butter Sauce, French Fries and Sautéed Vegetables)

Roasted Trout 595/-

(Spiced up in hot Indian masala sauce the fish is served with lemon rice and sauteed vegetables)

Pan Fried Trout 595/-

(Spiced with Hot Indian marinade & served with lemon rice and sauteed vegetables)

Classic Spinach Paella

Veg 400/- Chicken 450/-

(Arborio Rice with Saffron & Rosemary seasoning)

Risotto

Mushroom/ Chicken - 450/-

(Arborio rice cooked in WhiteWine, Rich Cream, fresh thyme & butter)

Lasagne

(Layered Sheets of Pasta)

Cheese 400/-

(choice of white, mix & red sauce)

Mushroom Spinach 450/-

(served in white sauce)

Chicken 450/-

(served in red sauce)

Cannelloni

(Rolled pasta sheets)

Cheese 400/-

(choice of white, mix & red sauce)

Mushroom Spinach 450/-

(served in white sauce)

Chicken 450/-

(served in red sauce)

INDIAN
CUISINE

SHORBA

Dal Shorba 150/-

Chicken Shorba 180/-

Mutton Shorba 220/-

VEG APPETIZERS

Pakora 195/-

(Potato/Gobhi/Palak/Paneer/Onion)

Kasturi Kebab 245/-

Chupa Rustam Kebab 295/

Hara Bhara Kebab 295/-

Tandoori Aloo Tikka 295/-

Aloo Nazakat 345/-

(stuffed with cottage cheese & dry fruits)

Mushroom Tikka 345/-

(Achari/Malai)

Paneer Tikka 345/-

(Achari/ Pahari/ Malai/ Afghani)

Veg Platter 595/-

NON - VEG APPETIZERS

Chicken Tikka 395/-

(Achari/Pahari/Malai/Afghani)

Chicken Seekh Kebab 395/-

Chicken Kalmi Kebab (4 pcs) 395/-

Chicken Tangri Kebab (4 pcs) 395/-

Stuffed Tangri Kebab (4 pcs) 495/-

Chicken Reshmi Kebab 445/-

Tandoori/Afghani Chicken 655/-

Stuffed Afghani Chicken 755/-

Shish Taouk 495/-

(Chicken cubes served with mayonnaise, salad & Naan)

Mutton Seekh Kebab 475/-

Fish Tikka (Achari/Malai/Pahari) 475/-

Jheenga Peshawari (6 pcs) 590/-

(Achari/ Tandoori/ Pahari)

Non-Veg Platter 1095/-

(2 pcs each: *Chicken Tikka, Chicken Malai Tikka, Achari Fish Tikka,*

Mutton Seekh Kebab, Chicken Seekh Kebab, Jheenga Peshawari)

(*Tandoori items will be served at selected timing)

MAIN COURSE

VEGETARIAN

Dal Tadka Yellow 225/-

Dal Sultani 225/-

Chana Masala 245/-

Rajma Masala 275/-

Dal Makhni 295/-

Mix Vegetables 245/-

Navratan Korma 295/-

Dum Aloo/ Kashmiri Dum Aloo - 245/295

Jeera Aloo 195/-

Aloo Gobhi Adraki 245/-

Matar Mushroom 295/-

Matar Paneer 295/-

Palak Kofta 275/-

Palak Corn 245/-

Pindi Chana 275/-

Palak Paneer 275/-

Kadhai Paneer 295/-

Paneer Do Pyaza 295/-

Paneer Bhurji 295/-

Paneer Lababdar 295/-

Paneer Butter Masala 315/

Paneer Tikka Butter Masala 345-

Shahi Paneer 345/-

Malai Kofta 345/-

Paneer Pasanda 345/-

Matar Malai Methi 345/-

NON - VEGETARIAN

Chicken Curry 315/-

Kadhai Chicken 345/-

Chicken Saagwala 345/-

Chicken Masala 375/-

Rahra Chicken 375/-

Patiala Chicken 375/-

Chicken Dahi Kali Mirch 395/-

Butter Chicken 395/-

Chicken Kohlapuri 395/-

Mughlai Chicken Korma 395/-

Tawa Chicken 395/-

Chicken Tikka Butter Masala 415/-

Mutton Curry 415/-

Mutton Rogan Josh 445/-

Mutton Saagwala 445/-

Mutton Handi 445/-

Tawa Mutton 475/-

Mutton Rahra 475/-

Fish Curry 475/-

Goan Fish Curry 495/-

Trout Curry 545/-

Prawn Curry 615/-

Prawn Butter Masala 625/-

RICE

Steamed Rice 155/-

Jeera Rice 185/-

Khichdi 225/-

Veg Pulao 225/-

Pea Pulao 225/-

Navratan Pulao 245/-

Vegetable Biryani (served with Raita) 295/-

Chicken Biryani (served with Raita/ Curry) 365/-

Mutton Biryani (served with Raita/ Curry) 400/-

Prawns Biryani (served with Raita/ Curry) 455/-

BREADS

Tawa Roti/ Tandoori Roti - 35/-

Butter Tawa Roti/ Butter Tandoori Roti - 40/-

Missi Roti - 65/-

Lachha Parantha (Plain/ Mint or Methi) - 65/75

Plain Naan/Butter Naan - 65/85

Garlic Naan - 95/-

Paneer/Cheese Naan - 115/-

Garlic Cheese Naan - 125/-

Stuffed Kulcha - 95/-

Tandoori Bread Basket - 300/-

(Tandoori roti, Missi roti, Lachha parantha, Plain naan, Garlic naan)

**Tandoor items available at selected timings*

ACCOMPANIMENTS

Plain Curd 95/-

Raita (Masala/Boondi/Cucumber/Pineapple) 145/-

Plain Papad (Roasted/ Fried) 55/-

Masala Papad 95/-

-

Plain Peanut 120/-

Masala Peanut 165/-

Green Salad 125/-

Kachumber Salad 165/-

Tandoori Salad 195/-

CHINESE
&
TIBETAN CUISINE

SOUPS

Manchow Soup (Veg/ Non Veg) 150/180

Sweet Corn (Veg/Non Veg) 150/180

Hot & Sour (Veg/Non Veg) 150/180

Thenthuk

(Tibetan Stew with Hand Tossed Noodles: Mild or Spicy)

(Veg/ Chicken) 220/250

APPETIZERS

Chilly Potato 200/-

Honey Chilly Potato 220/-

Veg Spring Roll 250/-

Chicken Spring Roll 300/-

Crispy Vegetables 250 /-

MOMOS

(Steamed or Fried)

(NEEDS 45 MINS TO 1 HOUR FOR PREPARATION)

Vegetable Momos 220/-

Potato Cheese Momo 270/-

Paneer/ Paneer Spinach Momo 270/-

Chicken Momos 270/-

(8 pieces per serving)

MAIN COURSE

- Chilly Cheese (Dry/ Gravy) 250/-*
- Chilly Mushroom (Dry/ Gravy)250/-*
- Veg Manchurian (Dry/ Gravy) 250/-*
- Chilly Chicken B/L (Dry/ Gravy) 300/-*
- Garlic Chicken B/L (Dry/ Gravy) 300/-*
- Chicken Manchurian (Dry/ Gravy) 300/-*
- Schezwan Chicken (Dry/ Gravy) 350/-*
- Lemon Honey Garlic Chicken (Dry/ Gravy) 350/-*
- Chicken in Oyster Sauce (Dry/ Gravy) 350/-*

CHOWMEIN

Veg/Egg/Chicken/Prawns

230/250/300/400

FRIED RICE

Veg/Egg/Chicken/Prawns

230/250/300/400

DESSERTS

Brownie 220/-

(Served With Ice Cream)

Tiramisu 220/- *(contains alcohol)*

Banana Nutella Crepes 250/-

Banoffee en Verrine 220/-

Almond Mud Cake 250/-

Lemon Cheese Cake 250/-

Fried Ice Cream 250/-

(served with chocolate sauce & fruit cocktail)

Ice Cream 150/-

Rice Pudding 150/-

Gulab Jamun 150/-

Rasgulla 150/-

Moong Dal Halwa 200/-

(Tiramisu, Banoffee are Freshly Prepared, Please Allow Us Thirty to Forty Five Minutes to Serve You)

PRIVATE DINING

(On Request of Five Hours Advance Intimation)

(08:00 pm To 10:30 pm)

Private Dining is a romantic dining concept intended towards spending quality time with your special one. It gives you a chance to unwind and be close to the nature, amidst the apple orchards, under the stars with fairy lights and private table set-up, just to make you feel very special.

The Set-up includes:

- *Bonfire*
- *Personal music with a music doc*
- *iPod*

Dining Includes:

A Bottle of Local Wine (apple/pear/plum)/Mocktails

Choice of an Appetizer

Choice of Soup

Choice of Salad

Choice of Continental Main Course & Pizza/Pasta

or

Choice of Indian Main Course

Choice of Dessert

CHARGES: 4000/-

LIVE BARBEQUE

*(Enquiries to Be Made Atleast **6 Hours** in Advance)*

At LaRiSa, We are striving to provide various food based experiences that shall satiate your hunger with delicious food and memorable time spent with your loved ones. Do try our Live BBQ food experience, you may ask the Chef to let you try some grilling yourselves as well, station amidst the garden area close to the swimming pool

DINING INCLUDES:

*A Bottle of Local Wine (Apple/Pear/Plum) **or** Mocktails*

- **Veg BBQ**

(Bell Peppers, Paneer Tikka, Mushrooms, Potatoes, Baby Corn, Cauliflower/Broccoli, Onions, Veg Seekh Kebab)

OR

- **Non-Veg BBQ**

*(Whole Chicken **Or** Trout, Chicken Kebabs, Bell Peppers, Cauliflower/Broccoli, Potatoes, Onions)*

&

- **Choice of a Dessert**

Charges for 2 People: 3000/- plus taxes

LOCAL KULLUVI DHAM

(Meal for 2)

Requires Four Hours Advance Intimation

Local Kulluvi Dham is a food based experience to give yourself a taste of the local authentic meal of the area.

Local Red Rice

served with

Badane ka Meetha

Sepu Bari Madhra

Dal Chana

Maah Ki Daal

Karhi

Rajma

Raita

Lingri Pickle

Vegetarian: 2000/-

Non Vegetarian (Mutton): 2500/-

General Terms & Conditions

- *We may update the terms & conditions from time to time without prior notice*
- *Outside food and beverages are not allowed in the restaurant*
- *The prices of food items may change and are not updated in the menu*
- *Please check with your service in-charge in case of any doubts.*
- *We try to promote and offer fresh organic food to all our guests and hence for certain items we have to depend on the availability of the products as per the season. So certain items may not be available throughout the year.*
- *We at LaRiSa, believe in protecting natural resources and are driven to be an eco-friendly resort. Burning limited coal is one of the ways to reduce the load on mother land and hence we do not have any tandoor based preparations during the daytime.*
- *Some of the food items require special preparation or availability of experts hence there are items which are not available round the clock.*
- *Due to space constraints not all terms & conditions can be listed. Please feel free to contact us for any doubts.*

- *The management reserves the right to service. The final decision rests with management only.*