

ROYAL MENU

WELCOME DRINKS

Soft Beverages

Coke, Limca, Fanta

Thandai

Blend of milk, aromatic spices, nuts & saffron

Jaljeera

Cumin and spice based drink served with boondi and mint leaves

Water Bottle

Signature packed water bottle

Lemon Soda

Fizzy blend of lemon and soda

Kashmiri Kahwa(Seasonal)

Saffron infused kahwa with aromatic spices, cardemon & cinnamon

Chhaach/Lassi(Seasonal)

Indian yogurt based drink

MOCKTAILS

Orange Blossom

Sparkling orange juice accompanied with sum drop of ginger ale.

Sea Breeze

Blue curacao, lemonade soda water.

Virgin Mojito

Ice & fresh mint muddled with lemon topped with limca & soda.

Kiss In The Dark

Coke with vanilla ice cream

SHAKES



Vanilla Shake

Velvety vanilla ice cream blended with milk.

Oreo Shake

Blend of vanilla ice cream & crunchy oreo cookies.

Strawberry Shake

Smooth vanilla ice cream blended with strawberries & syrup.

Cold Coffee

Aromatic coffee & chilled milk, lightly sweetened & served over ice cubes.

JUICES

Orange

Mix Fruit

Pineapple

(Real/Tropicana)

HOT BEVERAGES

COFFEE COUNTER

(Different varieties of coffee)

Espresso

Espresso hot coffee.

Cappuccino

Espresso with steamed milk.

Café latte

Flavoured version of smooth cappuccino.

TEA COUNTER

(Different varieties of tea)

Green tea

English breakfast tea

Cardamon tea

Tulsi honey chamomile tea



THE EXOTIC FRESH FRUITS

(We serve 5 Indian and 5 Imported varieties of fruits based on seasonal availability)

Live Counter

Watermelon

Disco Papaya

Rani Pineapple

Kandhari Anaar

Chikoo

Mango (seasonal)

Strawberry (seasonal)

Litchi (seasonal)

Muskmelon (seasonal)

Thailand's Mini Orange

Thailand's Guava

Thailand's Dragon

Australian Grape

Fuji Apple

Australian Plum

New Zealand Kiwi

Washington Apple

New Zealand Pear

GRILLED FRUITS LIVE

Guava

Apple

Pineapple

Pear

SPICY CHAAT STALLS

(Any Seven)

Assorted Paani Puri

(khatta/meetha/hing flavours) deep fried balls (atta/suji) filled with potato & chickpeas.

Mumbaiyan Pav Bhaji

Mumbai style pav served with bhaji sliced onion, butter & mint chutney.

Dahi Gujiya

Lentil batter shaped into shape of gujiya & stuffed with nuts & raisins.

Lachhedar Aloo Tikki

Lachcha tikki fried in desi ghee served with saunth & mint chutney



Matar Pateela

Boiled matar with finely chopped tomato, ginger, onion, green chilli & lemon juice.

Moong Dal Chilla

Moong dal pancake stuffed with fresh veggies & paneer served with saunth & mint chutney.

Crispy Palak Treats

Chaat made with spinach, drizzled with chutney & masalas.

Ram Laddoo

Ram laddoo served with mooli lachcha & chutney

Tangy Aloo Matar Ki Chaat

Fried potato in desi ghee served with chutney and spices

Tawa Meva Chaat

A mix of dry fruits & veggies sauteed in desi ghee & garnish with black salt, cumin powder and red chilli powder & fresh coriander.

GRILLED STARTERS

Served live from Charcoal grill

Crispy Corn Seekh

Kebabs are made of american corn, cottage cheese, potatoes, herbs & spices.

Shahi Malai Tikka

Cubes of paneer marinated in yogurt dressing & spices, char grilled on skewer.

Paneer Hariyali Tikka

Cubes of paneer marinated in yogurt dressing with mint and coriander, char grilled on skewer.

OR

Paneer Tikka Achari

Cub of paneer flavoured with mustard seeds & pickling spices with char-grilled



Shami Kathal Tikka

Jackfruit marinated in yogurt dressing and char grilled on skewer.

OR

Tandoori Khumb Delight

Mushrooms with spices, herbs & yogurt later grilled to perfection.

Tandoori Bharwa Aloo

Sesame seeds marinated potatoes stuffed with cottage cheese seasoned with spices and char grilled.

Zesty Tandoori Chaap

Spiced chaap grilled to perfection for a smoky, flavourful dish.

FROM THE KADHAI

Beetroot Masala Cutlet

A healthy, colorful, crispy snack made from beetroot, potato & spices.

Shahi Mutter (Matar) Potli

Cocktail sized samosas stuffed with peas, nuts and spices.

Cocktail kachori

Round flattened ball made of flour, stuffed with a mixture of yellow dal, besan & coarse spices.

Cheese Croquets

Golden and crunchy on the outside, filled with soft and fluffy potato.

Bombay Veg Cutlet

Fried potato and vegetable rolls with herbs and spices.

French Fries

Deep fried Potato fingers coated in corn flour batter and spices.

Dahi Ke Sholey

crispy and porous outer layer of bread with a soft and succulent hung curd.

CHINESE STARTERS
Served live from the fry pan

Zesty Chilli Paneer

Fried cubes of paneer, onions & bell pepper tossed with authentic Chinese sauce.

Royal Cigar Bites

Vegetable Mini cigar stuffed rolls served with chilli garlic sauce.

Desi Dragon Manchurian

Corn flour coated minced vegetable balls, fried & tossed in soy & chili sauce.

Honey Chilly Potatoes

Stir fried Potato fingers tossed with honey, Chilli, hot garlic sauce & white sesame seeds.

Crispy Wonton Delights

Wontons stuffed with cabbage, spring onions and bean sprouts and tempered with garlic, green chillies and spring onions. Serve with soya sauce.

Singapuri Gobhi Wonder

cauliflower fried and tossed in a garlicky sauce & spices

LIVE DUMPLING COUNTER

Fluffy Momo Bites

Steam dumplings stuffed with vegetables, mushroom & paneer.

Crunchy Momo Bites

Dumplings fried and spiked with spices.

Char-Grilled Dumplings

Spicy veg momo's marinated in tandoori masala and char-grilled to perfection.

MEXICAN BITES



Nachos with Salsa

Tortilla chips served with tangy tomato salsa.

Tacos

Mexican dish where fillings are folded in a corn / wheat tortilla and garnished with salsa, chili & avocado.

Quesadillas

Quesadillas is made of corn tortilla filled with vegetables and melted cheese.

LIVE PASTA COUNTER

(live Hot Pasta Directly served from the Pan)

VARIETY OF PASTA

PENNE, SPAGHETTI & FUSILLI

Tossed with tomato, basil, cheese, and fresh cream, with olives, mushrooms, baby corn, jalapenos, chilli flakes & tabasco.

OVEN FRESH PIZZA

Live Hot Pizza Directly served from the oven

Pizza served with toppings of Sauce, capsicum, Onion, Sweet corn, Mushroom, Olives, Mozzarella cheese and seasoned with Oregano & Chilli flakes.



SOUTH INDIAN



Live Hot Plate Counter With Authentic South Indian Flavours.

Idli

Butter Plain Dosa

Vada

Butter Masala Dosa

Served with

Hot sambar, coconut & tomato chutney

AROMA OF SOUPS

Cream Of Tomato

Rich flavourful tomato soup enriched with cream and butter

OR

Tamatar Aur Dhaniye Ka Shorba

Savor the rich & tangy flavor of tomato shorba infused with spices & herbs

Veg. Sweet Corn Soup

Clear soup with vegetables, sweet corn and pepper.

Veg. Hot & Sour Soup

Flavourful spicy soup, loaded with veggies & black Mushroom.

OR

Veg Manchow Soup

A tantalizing blend of fresh veggies in a savory broth, topped with crispy noodles for a burst of flavor in every spoonful.



AROMA OF INTERNATIONAL GARDEN

Russian Salad

Mixed Vegetable Cubes and Pineapple in Creamy Mayonnaise Dressing.

Tropical Tater Tots

Refreshing blend of boiled potatoes and sweet pineapple in a light citrus dressing.

Nutty Macaroni

A Unique Macaroni Salad Infused with Ginger and Cheese.

Broccoli Corn Bliss

Tender Broccoli and Baby Corn in a French Dressing Ensemble.

Cole Slaw Salad

A tangy creamy coleslaw made with mayonnaise, vinegar, sugar & seasonings along with shredded carrot, cabbage & onion.

Asian Khimchi Salad

Korean aroma, shredded cabbage in tangy sharp chilli tomato sauce.

FROM INDIAN GARDEN

Green Salad

Assortment of cucumber tomato, radish, carrot, beetroot, red & green cabbage-fancy.

Sprouted Lentil Salad

Sprouted green lentils mixed in tangy chat masala and lemon dressing, placed on bed of chilled green lettuce.

Chickpeas Salad

Sprouted chana mixed with lemon for a refreshing taste.

Cottage Cheese Salad

Creamy cottage cheese meets crisp veggies and zesty dressing for a quick, nutritious delight.

Lachcha Onion

Onion rings with a hint of lemon & fresh coriander.

Tangy Sirka Onion
Baby onions clip in Vinegar.



MAIN COURSE INDIAN

Valentine Special Paneer

Paneer cubes cooked in a tomato and cashew gravy garnished with chopped coriander.

Surkh Paneer Lababdar

Paneer cubes and bell peppers cooked in a spicy gravy.

Royal Kadhai Paneer

Cottage cheese and peas cooked together in a tomato base gravy.

Khumb Matar Masala

White button mushrooms and peas cooked in a chef special tangy gravy.

Valentine Spl Kofta

Spinach and cottage cheese dumplings made in light creamy sauce.

Veg Jalfrezi Zafrani

Vegetable jalfrezi, made in restaurant style with mixed vegetables, onions, tomatoes, spices and herbs.

Gobhi Musallam

Tender cauliflower, meticulously seasoned and cooked to flavourful perfection.

OR

Kurkuri Bhindi (Seasonal)

Crispy okra slices delicately seasoned and fried to golden perfection.

Kashmiri Aloo With Methi Ki Chutney

Potatoes cooked in kashmiri chilli based red sauce served with fenugreek seeds-based chutney.

Kadhai Soya Chaap

soyabean cooked in chef special spicy gravy.

Dal Makhani Bukhara Style

Whole urad dal simmered overnight on a clay oven, enriched with spices, milk, cream and butter.

Rajma Rasile

Kidney beans cooked in Punjabi style



Tawa Bharwa Subz

Assorted vegetables sautéed with tomato gravy live on the tawa.

Subz Sunheri Biryani

Aromatic rice cooked with vegetables in traditional mughlai style.

G HAR-KI-RASOI

Amritsari Choley With Kulcha
(Served with onion & tamarind chutney)
White chickpeas cooked in Amritsari style.

Punjabi Kadhi Pakora

Dumpling made of besan, simmered in a yellow besan gravy topped with pure ghee tadka.

Basmati Rice

Quality basmati rice cooked in steam

Palak Corn

Palak corn is a rich, saucy dish that's made with fresh spinach and sweet corn

OR

Sarson Da Saag Te Makki Di Roti
(Served with white Butter & Gud)

A popular vegetarian dish from the Punjab region.

Aloo Ki Launji

A sweet and sour version of potato curry.

Khatta – Meetha Kashifal

Sweet and tangy red pumpkin with fenugreek seeds.

Jeera Aloo

A delicious potatoes cooked with jeera & spices.

Bedmi Puri Served With Methi Ki Chutney

A delicacy is a urad dal stuffed crispy poori served with special chutney made from fenugreek seeds.

Pind Wali Dal Tadka

Yellow lentil tempered with cumin, red chilli powder and finished with desi ghee.

RAJASTHANI



Dal

Urad dal cooked in Rajasthani style.

Bati

A delicious delicacy of whole wheat dumplings dipped in desi ghee.

Gatte Ki Subzi

Gram flour dumpling simmered in yoghurt gravy cooked in traditional spices.

CHINESE WOK

Hakka Noodles

Noodles tossed with vegetables and Chinese sauces.

Exotic Sweet & Sour Vegetable

Broccoli, baby-corn, bell pepper and asparagus tossed in Schezwan sauce.

Veg Manchurian

Corn flour batter coated minced vegetable balls fried and tossed in soy and chilli sauce.

Oriental Fried Rice

Assorted vegetables tossed with steamed rice and Chinese sauces.

CONDIMENTS

DAHI & RAITAS

Shahi Dahi Bhalle

Urad dal dumplings dipped in fresh curd

Pineapple raita

Fresh sweet raita with chunks of pineapples

Mix Veg Raita

Fresh curd with lots of veggies



INDIAN BREADS



Chur Chur Naan

Twisted and crispy North Indian bread with a soft inside. Traditional flatbread with wheat and gram flour, spiced up and great with yogurt.

Missi Roti

Traditional flatbread with wheat and gram flour, spiced up and great with yogurt.

Khasta Roti

Crispy and flaky bread layered with ghee or oil, perfect for any dish.

Khandhari Naan

Rich naan with yogurt and ghee, cooked for a smoky flavor.

Stuffed Naan

Naan with a surprise filling like spiced potato or paneer.

Pudhina Lachcha Parantha

Flaky bread with a minty twist, ideal with gravies or chutneys.

Plain Lachcha Parantha

Layered flatbread without stuffing, goes well with curries.

Tandoori Roti

Classic Indian bread with a smoky touch, cooked in a tandoor.

Tawa Phulka

Essential thin flatbread cooked on a griddle, perfect with any side dish.



INDIAN DESSERTS

Hot Station



Stuffed Gulab Jamun

Cottage cheese dumplings mixed with cardamom and pistachios, steeped in Kashmiri Saffron infusion.

Kesari Jalebi With Danedar Rabri

Traditional flour based jalebi, dipped in saffron and rose syrup & served with rabri

Malpua Rabri Delight

Indian pancake dipped in saffron based sugar syrup.

Gur Rasgulla

Ball shaped dumplings cooked in light jeggery syrup

Moong Dal Halwa

Ground Yellow moong dal prepared in pure desi ghee with sugar and cardamom, topped with lots of dry fruits.

OR

Gajar Halwa (Gajrela)

A slow cooked traditional Indian halwa or pudding made by simmering carrots in milk.

INDIAN DESSERTS

Cold Station

Bengali Rasgulla

Ball shaped dumplings of chhena and semolina dough, cooked in light syrup made of sugar.

OR

Raj Bhog

Rajbhog is a traditional Indian dessert based on Indian cottage cheese

Saffron Chenna Paes

Chenna dumplings dipped in thick saffron flavoured milk.



Rasmalai

Pancake made of chhena & dipped in milk rabri, topped with saffron & chopped pista.

Kesari Kheer

Rice cooked in full cream milk with saffron and dry fruits.

ICE CREAM PARLOUR

Vanilla

Strawberry

Butterscotch

Chocolate

KULFI TILLE WALI

Rabri Kulfi

Gulkand Paan Kulfi

CAKE

Pineapple Cake

Black Forest Cake

Butterscotch Cake

Chocolate Truffle

PASTRIES

Red Velvet

Pineapple

Strawberry

Chocolate

Black Forest

Mango

PUDDINGS

Butterscotch

Pineapple

Black Forest

Chocolate

Kids' Corner

Popcorn
Spiral Potato
Cotton Candy
American Corn
French Fries

Assembly Point

Kaju Katli
Packed water bottle
Espresso coffee
Paneer Pakoras
Veg Cutlets
French Fries
Assorted Pakoras

During Phera

Dry fruits pouch
Tea/Coffee
Assorted cookies
Royal kesar milk(Seasonal)
Amul Flavoured milk(Seasonal)
Packed cold drink

VALENTINE
MOTEL & RESORTS