



THE WOODROSE

A club you'll be proud to belong to



THE MELTING POT MENU

Timings: 12.00 pm to 3.00pm - 7.00pm to 11.00pm

Please allow a minimum of 30 minutes after placing the order.

Prices are in INR. | Taxes extra as applicable | Delivery charges applicable.

BEVERAGES

7:30am - 10:30pm

Fresh Lime Soda or Water

45

Lime juice served with soda / water either sweet or salted

Soft Drinks (7Up / Mirinda / Pepsi)

45

Service Tea

45

Black tea, milk & sugar served separately

Coffee

50

Coffee brewed with instant coffee powder

Masala Tea

50

Tea brewed with milk & Indian spices

Cutting Chai

50

Tea brewed with fennel seeds and cardamom, a specialty from Mumbai

Fresh Vegetable juices (Cucumber & Mint / Ginger & Carrot)

80

Lemon Iced Tea

60

Cold tea served with a dash of lemon

Butter Milk - Plain / Masala

60

Lassi - Sweet / Salted

60

Yogurt based popular drink from Punjab

Canned Juices (Orange / Guava / Mixed / Apple)

55/60

Hot Chocolate

55

Chocolate flavored hot milk.

Milk Shake (Vanilla / Strawberry / Banana / Chocolate)

80

Cold beverage made with ice cream, milk & your choice of flavor.

Cold Coffee

80

Mix of cold Milk, Instant Coffee powder with Vanilla Ice cream.

Fresh Fruit Juices

80

Seasonal fresh fruit juice.

Cold Coffee with a scoop of Ice Cream

90

Cold coffee served with a scoop of ice cream

ALL DAY DINING

7:30am - 10:30pm



• Vegetarian

Masala Papad 50

Roasted papad topped with mix of chopped onions and tomatoes

Vegetable Cutlets 90

A delectable combination of mashed potatoes, vegetables and Indian Spices, is crisp outside and soft inside. Favourite Indian snack

Pakorاس- 85

(Veg / Chilli / Onion / Asst / Kirai Bonda)

Delicious evening snack

Masala Peanut 100

A tangy mix of peanuts tossed with finely chopped onion & tomatoes

Sandwich 100

Served with Coleslaw salad & French fries.

- Cheese & Chutney
- Vegetables & Cheese
- Tomato & Cucumber
- Tomato Cheese

Bombay Sandwich 100

Yummy popular sandwich with mashed potatoes flavoured with mint sauce

Veg. Burger 120

A delicious burger made with vegetable patty and cheese. Served with French fries.

French Fries 110

Crispy potato fingers. All-time favorite

Coleslaw Sandwich 110

Served with Coleslaw salad & French fries

The Ultimate Vegetable Club Sandwich 120

Toasted sandwich made with Coleslaw, cheese, and vegetable filling

Herbed Potato Wedges 130

Perfectly browned and crispy, these Herbed Potato Wedges will have you clamoring for more!

Spinach Stuffed Croquettes 130

This crispy and creamy croquette stuffed with mildly flavoured spinach is the hot favorite with kids.

Mushroom Tomato Crostini 150

Fresh Mushrooms and Tomatoes, topped with cheese sets this Crostini apart!

• Non - Vegetarian

Woodrose Special Egg Sandwich 95

Sandwich filled with creamy scrambled egg and cheese

Chicken Sandwich 140

Sandwich made with Chicken and mayonnaise filling.

Cheese Chilli toast - 8 pcs 110

Irresistible snack, loaded with cheese.

Chicken Burger 160

A delicious burger made with juicy Chicken patty and cheese. Served with French fries.

Club Sandwich Chicken 160

Toasted sandwich made with Chicken, fried eggs and cheese filling.

Fish Fingers 310

Crumb coated, deep fried fish fingers, served with tartar sauce.

Eggs to Order 100

Eggs served as per your choice, boiled, fried, poached, scrambled or omelette.



BREAKFAST

7:30am - 10:00am

Idli - 2 pcs

60

Steamed rice cakes, served with chutney and sambhar

Dosa - Plain / Masala

60/70

Lentil and rice pancakes, served with chutney and sambhar.

Vada - 2 pcs

70

Fried lentil dumplings, served with chutney and sambhar

Idli Vada Combo

80

2 pieces of idli and 1 vada served with chutney and sambhar

Poori Bhaji

95

Deep fried Indian bread served with potato curry.

Tawa Paratha

Pan fried stuffed Indian bread, served with curd and pickle.

- **Aloo** 85
- **Gobi** 85
- **Paneer** 100

Fresh Cut Fruits

80

A mix of seasonal fresh cut fruits.

Eggs to order

100

Boiled / Poached / Fried / Omelette / Egg white Omelette

SOUPS

• Vegetarian

INDIAN

Tomato Dhaniya Shorba 75

Served piping hot, this shorba combines the goodness of tomatoes and coriander.

Dal Shorba 75

Nutritious and delicious lentil soup.

CHINESE

Tom Yum Vegetable Soup 80

Thai style soup with Tom Yum Paste

Roasted Cumin Flavored Noodle Soup 90

Cumin flavored vegetable clear soup

Clear Vegetable Soup with Basil 80

CONTINENTAL

Zuppa di Fungi Soup 80

Mushroom Soup - Italian Style

Ravioli & Vegetable Soup 80

Hearty Italian soup

Roasted Carrots & Peanuts Soup 80

Roasted Carrots and Peanuts lend an earthy flavour to this delicious creamy soup

Cream Soup 80

Cream soups with:

- Tomato
- Mushroom
- Celery
- Veg

• Non - Vegetarian

CONTINENTAL

Cream of Chicken Soup 90

Cream soup with cooked Chicken

Onion, Garlic and Chicken Clear Soup 90

An aromatic soup for those who love garlic

Chicken & Broccoli Soup 90

Ravioli & Chicken Soup 110

Chicken ravioli swimming in a sea of thin broth

CHINESE

Chicken Clear Soup 90

Chicken in a clear chicken broth.

Hot & Sour Chicken Soup 90

A popular Indo - Chinese soup that is perfect for the Indian palette.

Tom Yum Chicken Soup 90

Thai Style soup with Tom Yum Paste and chicken

Chicken Noodles Soup 100

Chicken Clear soup served with noodles.

SALADS



• Vegetarian

Garden Fresh Salad 80

Slices of fresh cucumber, tomato, carrots and onion

Tomato, Olive & Basil Salad 100

Refreshing mix of tomatoes, olives and basil tossed in olive oil dressing

Lachha Veg Salad 100

Farm Fresh Veggies with Honey Mustard dressing 120

Fresh vegetables tossed in honey mustard dressing.

Iceberg with Crushed Garlic and Lemon dressing 120

A superb option for weight watchers. Crispy Iceberg lettuce dressed with garlic and lemon dressing.

Corn, Bell Pepper & Peanuts Salad 140

Wholesome salad with mayonnaise dressing.

Roasted Carrot and Bean salad with Cottage Cheese 150

The combination of sweet and spicy roasted carrots, earthy kidney beans, grilled cottage cheese and tangy vinaigrette dressing is a taste sensation.

Grilled Vegetables in Honey Mustard Dressing 150

This wholesome salad is a complete meal in itself

Waldorf Salad 180

A Waldorf salad is a fruit and nut salad generally made of fresh apples and walnuts, dressed in mayonnaise.

• Non - Vegetarian

Chicken & Iceberg Salad with Balsamic Dressing 180

Chicken in Balsamic dressing

Chicken Bell Pepper Salad with Peri Peri Mayonnaise 100

A house specialty with Iceberg lettuce, Chicken and crunchy bell peppers in a creamy Peri Peri flavored dressing

Murgh Tikka Salad 190

Shredded Murgh tikka with vegetables and a tangy dressing.

Grilled Chicken with Veggies and vinaigrette 180

Grilled chicken with an assortment of vegetables dressed with vinaigrette

Chicken with steamed Veggies in Mustard Dressing 180

A healthy salad that combines the proteins and all the goodness of vegetables in a tangy mustard dressing.



STARTERS

Lunch & Dinner
12 pm - 3pm and 7pm - 11pm

• Vegetarian

SOUTH INDIAN

Assorted Bhajji 85

Batter fried vegetables served with chutney, a popular Indian snack.

Mushroom Pepper Fry 170

A popular dish, made in South Indian style.

Baby Corn Pepper Fry 160

Crispy fried baby corn tossed with ground peppercorn

CHINESE

Schezwan Potatoes 130

Crispy fried Potatoes with Schezwan sauce.

Vegetable Gold Coin 130

Bread topped with vegetables, sesame seeds and fried. Served with hot garlic sauce.

Momos - Veg (6pcs) 110

Steamed dumplings with veg filling. Served with chilli sauce.

Crunchy Spinach 140

Crispy Tangy Vegetable 160

Golden Fried Baby Corn 180

Batter fried crispy baby corn served with a Chinese sauce.

Mushroom Cheese Ball 180

Corn Chilly Pepper 180

Schezwan Chilly Baby Corn 180

Crispy Fried Finger Paneer 240

• Vegetarian

TANDOOR

Hara bhara Kabab 150

An all time Favorite, made with a mix of vegetables

Stuffed Mushroom 200

Stuffed mushroom cooked in clay oven.

Tandoori Subzi 220

Assorted vegetables - baby corn, cauliflower, potatoes, marinated in fresh ground spices and char-grilled.

Aloo Akhrot Tikki 220

A unique combination of potato & walnut, made into a yummy tikki.

Dahi Paneer Tikki 210

Delicately flavored, soft tasty vegetarian kababs made with hung curd, cottage cheese and spices.

Paneer Tikka 240

Cottage cheese marinated with spices, cooked in a clay oven.

- Ajwaini
- Hariyali
- Lal Mirch
- Achari
- Lahori

Paneer Tiranga 240

This tri-coloured Paneer Tikka is marinated in for a delicious starter.

Kesar Paneer Tikka 240

Tikka made from Cottage cheese marinated in saffron and Indian spices.

Vegetarian Platter 275

Assortment of vegetarian kababs.

STARTERS

Lunch & Dinner
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• Vegetarian

PERSIAN

Hummus/ Baba Ghanoush/ Burani Spinach-Served with Pita Bread

150

A dip made from cooked chickpeas blended with tahini, olive oil, lemon juice, salt and garlic.

Baba Ghanoush - A dish of cooked eggplant mixed with onions, tomatoes, olive oil and various seasonings/ Burani.

Spinach -A healthy mix made with spinach and yoghurt.

Falafel with Pita Bread

140

Falafel is a deep-fried ball made from ground chickpeas. Falafel is a traditional Middle Eastern food.

Irani Veg. Skewers with Green Chutney

220

Char-grilled Cottage cheese/Broccoli/ Baby corn. Served with Green chutney



CHEF'S SIGNATURE DISHES



• Veg Starter

Palak Subzi Seekh

190

• Non Veg Starter

Dynamic Chicken

300

Chicken Shikampuri kabab

300

Cashew Chilly Chicken

260

• Non - Vegetarian

SOUTH INDIAN

Fried Chicken Kabab

260

A favorite in South India. Chicken spiced with South Indian spices and deep fried.

Chilli Chicken - Andhra Style

260

Andhra Chilli Chicken dish is a shallow-fried spicy chicken dish.

Chicken Pepper Fry

280

Chicken Ghee Roast

280

Mutton Pepper Fry

320

Eral Varuval

520

STARTERS

Lunch & Dinner
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• Non - Vegetarian

TANDOOR

Chicken Tikka 270

Chicken pieces marinated in the flavor of your choice.

- Malai
- Achari
- Hariyali
- Lal Mirch
- Lahori

Tandoori Chicken

Whole chicken steeped in marinade of aromatic Indian spices; char grilled in the clay oven.

- Half 275
- Full 550

Seekh Kabab

Mutton or chicken mince flavored with spices and grilled in clay oven.

- Chicken 270
- Mutton 320

Tangdi Kabab - 4 pcs 300

Succulent chicken legs marinated in Indian spices, grilled in clay oven.

Fish Tikka 330

- Lal Mirch
- Pudina wale
- Achari
- Ajwain

Non - Vegetarian Platter 375

Assortment of fish, chicken & lamb kababs.

Tandoori Prawns 520

Delicately flavored prawns, grilled in clay oven

CHINESE

Chicken Momos (6pcs) 150

Steamed dumplings with chicken filling.
Served with Chilli sauce.

Chicken 65 270

Chicken 65 is spicy, red, deep fried chicken chunks.

Crispy Threaded Chicken 270

Chicken fingers rolled in shredded crepes
and deep fried served with Chinese sauce.

Black Pepper Chicken Finger 270

Chilly Fish 330

Crispy Prawns 520

Batter fried prawns served with Chinese sauce.

Dynamite Prawns 520

Pop Corn Chicken 270

PERSIAN

JoJeh Kabab 260

Boneless chicken marinated with saffron, yogurt
and char-grilled. Served with green chutney.

Kabab E Mokhtalif 375

A mixed platter of Shish kabab/
Chelo kabab/ Mahi kabab.

MAIN COURSE

Lunch & Dinner
12 pm - 3pm and 7pm - 11pm

• Vegetarian

INDIAN

Aloo - Matar/Jeera/Methi/Gobi 120

Potatoes tossed with Jeera / Matar / Methi.

Gobi Kasoori 130

Gobi Kasoori is prepared by stir frying cauliflower florets with kasoori methi (dried methi leaves) and other Indian spices

Achari Baingan 120

Eggplants cooked with aromatic pickling spices.

Bhindi Do Pyaza 140

A delicious subzi made with one part Okra and double quantity of Onions.

Bhindi Aloo 110

A simple preparation, made with Okra and potatoes.

Bharta Baingan 100

Smoky, roasted eggplant, mashed and tempered with Indian spices.

Bhindi Jaipuri 140

Okra fried in Rajasthani style. Bhindi Jaipuri is an awesome dish from the Rajasthani cuisine.

Veg Kolhapuri 180

A spicy mixed vegetable preparation. This is a very popular dish from Kolhapur.

Kadhai Subzi 170

Kadhai Subzi offers 100% satisfaction, with its peppy flavour and delightful texture.

Mushroom Masala 200

Mushroom Masala is a dry dish and excellent combination to be served with Indian breads.

Subzi Dum Handi 170

Garden fresh vegetables and mushrooms braised in caramelized onions, tomato, and cashew gravy.

• Vegetarian

INDIAN

Choice of Kofta -

Palak / Paneer / Veg / Methi 160

It is an exotic Indian gravy dish made from the choice of dumplings dunked in a onion-tomato based gravy.

Saag Subz Bahar 210

Mixed vegetables cooked in a green gravy.

Adraki Dhaniya Paneer 240

Choice of Palak - Corn/ Mushroom / Paneer 230

Nutritious vegetable gravy made using vitamin rich spinach with sweet corn / Mushrooms / Paneer.

Paneer Butter Masala 230

It is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

Kadhai Paneer 230

Paneer cooked in a kadhai with flavourful masalas, crunchy onions and capsicum.

Dum Paneer Kalimirch 230

Cottage cheese flavoured with black peppercorns & slow cooked to perfection.

Paneer Tikka Masala 240

A popular paneer gravy made with Paneer Tikka in makhani gravy.

Malai Kofta 240

This is the most sought after dish. The soft, creamy kofta (dumpling) comes alive in a yummy gravy.

Kaju Matar Makhana 210

A creamy and delicious dish prepared with cashew nuts, green peas and puffed lotus seeds.

MAIN COURSE

Lunch & Dinner
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• Vegetarian

DALS

Sambar 100

A South Indian staple, made with lentils and vegetables with unique blend of spices.

Rasam 100

This tangy, soupy preparation is a must in a South Indian meal.

Chole Masala 130

Chickpeas cooked in spicy masalas.
A delicacy from Punjab.

Yellow Dal - Palak/Tomato/ Tadka/Fry 150

Yellow lentils served as per your choice

Rajma Masala 130

Rajma or Rajmah is a popular North Indian dish consisting of red kidney beans in a thick onion & tomato gravy with Indian spices.

Dal Handi 160

Mixed lentils cooked on slow fire in typical Punjabi style. This is very popular dish all over India.

Dal Maharani 160

A wonderful mixture of various lentils, its silky consistency, tangy flavors, and richness is unique.

CONTINENTAL

Spaghetti with Mustard Cream Sauce 170

Pasta tossed with a creamy grainy mustard sauce.

Spaghetti Al Sugo Di Pomodoro 170

Linguine pasta served with tomato based sauce.

Cannelloni Ripieni di Spinach 180

Cannelloni filled with spinach served with creamy cheese sauce

• Vegetarian

CONTINENTAL

Greek Style Grilled Vegetables with Buttered Parsley Rice 200

A summer favorite in Crete, this traditional, aromatic roasted vegetable dish incorporates the bounty of the season.

Pan Fried Vegetables with Mustard Sauce 200

Pan fried vegetables in mustard sauce, served with garlic bread.

Spinach & Cottage Cheese Lasagna 200

The scrumptious dish is packed with the goodness of spinach, tomatoes & homemade paneer

Grilled Vegetables in Pesto Sauce 200

Served with Garlic Bread

Pesto Mushroom with Farfalle Pasta 200

Farfalle pasta and mushrooms in aromatic pesto sauce.

Pasta Arrabiata 230

Arrabiata sauce is a spicy sauce made from garlic, tomatoes, and red chilli peppers cooked in olive oil.

Cottage Cheese & Spinach Crepes with Tomato Basil Sauce 240

Cottage cheese and spinach with tomato basil sauce spread over the delicate crepes.

Penne Pasta in Creamy Sauce 230

This dish is a hot favourite with kids



MAIN COURSE

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• Vegetarian

SOUTH INDIAN

Urulai Varuvel 110

Deep fried Potatoes tossed in Chettinadu freshly ground spices.

Mixed Vegetables Poriyal 110

Stir fried vegetables with coconut.

Vegetable Varutha Curry 120

Vegetables stir fried in Tamil Nadu style.

Chettinadu Baby Corn Fry 160

Green Peas cooked in South Indian masalas.

Vegetable Chettinadu 140

A spicy curry made in Chettinadu style masalas.

Kundapura Veg Curry 140

Mangalorean style curry made with traditional spices.

• Vegetarian

CHINESE - INDO CHINESE RECIPES

Kung Pao Vegetables 150

Diced vegetables, cooked in Kung Pao style.

Vegetables in Hot Garlic Sauce 150

Five Spice Vegetables 175

A right mix Vegetables flavoured with five spices

Wok Fried Bok Choy & Cottage Cheese 175

Broccoli, Mushrooms and Cottage Cheese in Schezwan Sauce 230

Hot Basil Cauliflower 220

Sambal Veg Curry 150

Vegetable in Black Pepper Sauce 150



CHEF'S SIGNATURE DISHES



• Vegetarian

Makai Dum Masala 240

Kashmiri Chaman Kaliya 240

Dal Makhani 180

• Non-Vegetarian

Machili Kandhari 340

Haldighati Murgh 290

MAIN COURSE

Lunch & Dinner
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• Non-Vegetarian

INDIAN

Egg masala 160

Egg served in a thick spicy gravy.

Dhaba Murgh 290

A rustic, deliciously spicy Indian dhaba style chicken in a thick gravy.

Lasuni Murgh 290

This simple dish uses the strong flavours of the Balti paste such as cumin, coriander and other authentic spices with garlic.

Methi Murgh 290

Tender chicken pieces cooked in a delicious earthy sauce flavored with fresh fenugreek leaves.

Kadhai Murgh 290

Kadhai chicken is mildly flavored with spices and capsicum.

Murgh Tikka Masala 295

Chicken marinated in yogurt & spices, char-grilled in clay oven and then served in a creamy tomato gravy

Murgh Makhani 290

Succulent pieces of chicken in rich creamy gravy, a classic staple of Punjab.

Goan Fish Curry 300

Kokum flavored fish curry with coconut milk.

Gosht Kalimirch 390

Spicy lamb flavoured with black pepper

Gosht Hyderabadi 390

Marinated in curd-based marinade with Indian spices and slow cooked in Hyderabadi style.

Mutton Rogan Josh 390

A scrumptious delicacy from the Kashmiri cuisine distinguished by its thick, aromatic, flavourful red sauce and tender meat.

• Non-Vegetarian

INDIAN

Gosht Palak 390

A delicious blend of tender succulent of mutton cooked in spinach gravy mixed with freshly ground spices.

Dhaba Gosht 390

A rich and delicious dish that is popular across the sub-continent.

CONTINENTAL

Grilled Chicken with Mushroom / Red wine Sauce 290

This all-time favourite chicken is served with your choice of sauce.

Chicken Stroganoff 290

Chicken in ultra-creamy sauce served with rice and sautéed / boiled vegetables.

Chicken Skewers with Mustard or Concasse 290

Skewered chicken served in your choice of sauce.

Spaghetti Chicken Aglio Liguine E Olio 280

is a simple Italian dish of garlic, olive oil, parsley and chicken.

Pesto Chicken with Farfalle 300

Farfalle pasta and chicken in aromatic pesto sauce.

Chicken Florentine 300

Creamy chicken with spinach, a dish full of health and flavor.

ACCOMPANIMENTS

Lunch & Dinner
12 pm - 3pm and 7pm - 11pm



ROTI / INDIAN BREADS

Roti 40

Whole wheat bread, cooked in the clay oven.

Naan

Leavened bread made with refined flour.

Served plain, with garlic or butter.

- Plain 40
- Butter 45
- Garlic 50
- Methi Roti 40

Whole wheat rotis made using Fenugreek leaves.

Kulcha 40

Leavened bread made with refined flour
served plain or with butter.

Plain / Onion / Butter / Pudina

Lachha Paratha 55

Layered flat bread made with refined flour.

Tandoor Stuffed Paratha 80

Paratha stuffed with your choice of stuffing
and cooked in the clay oven.

Paneer Stuffed Paratha 120

Stuffed Kulcha 80

Aloo / Veg / Gobi

Chicken Keema Paratha 180

Bread Basket 245

RICE

Dal Khichadi 160

Palak Khichadi 160

Steamed Rice 100

Curd Rice 80

Pulao (Veg / Peas / Jeera) 130

Papad

- Roasted 30
- Fried 35

RICE

Plain Curd 50

Raita 60

Cucumber / Mixed Vegetable / Boondi

BIRYANIS

A delicacy of long grain basmati rice, flavored with
Indian spices, served with mirchi ka salan and raita.

Vegetable Biryani 195

Egg Biryani 220

Chicken Biryani 280

Mutton Biryani 340

Prawn Masala Biryani 530

CHINESE & THAI

Fried Rice

- Veg 140
- Egg 160
- Chicken 170

Hakka Noodles

- Veg 140
- Egg 160
- Chicken 170

Thai Basil Fried Rice

- Veg 140
- Egg 160
- Chicken 170

Thai Pineapple Fried Rice 140

Pad Thai Noodles 140

Flat Noodles with Thai Style seasoning.

- Veg 150
- Egg 170
- Chicken 200

DESSERTS

Lunch & Dinner
12 pm - 3pm and 7pm - 11pm



Ice Cream 90
Vanilla / Mango / Chocolate / Strawberry / Butter Scotch

Gulab Jamun 90
This delicious dessert consists of dumplings traditionally made of thickened or reduced milk, soaked in cardamom flavored sugar syrup.

Gajar Halwa 90
One of the most popular Indian dessert, made with fresh grated carrots, milk and khoya.

Rasmalai 100
Cottage cheese dumplings served in rich creamy saffron milk.

Indian Dessert of the day 100

Blow Hot Blow Cold 110
Hot Gulab Jamun served with a dollop of Vanilla ice cream.

Fresh Fruit Salad with Ice Cream 120
Fresh cut fruits served with a dollop of Ice Cream.

Honey Darsaan with Ice Cream 140

Warm Chocolate Brownie with Ice Cream 125

Litchi with Ice Cream 140

Apple Pie with or without Ice Cream 160/130

Special Dessert of the Day 170



Kindly let us know if you have any dietary restrictions or special request