





THE MELTING POT



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.



7:30am - 10:30pm



Fresh Lime Soda or Water Lime juice served with soda / water either sweet or salted	45
Soft Drinks (7Up / Mirinda / Pepsi)	45
Service Tea Black tea, milk & sugar served separately	45
Coffee Coffee brewed with instant coffee powder	50
Masala Tea Tea brewed with milk & Indian spices	50
Cutting Chai Tea brewed with fennel seeds and cardamom, a specialty from Mumbai	50
Fresh Vegetable juices (Cucumber & Mint / Ginger & Carrot)	80
Lemon Iced Tea Cold tea served with a dash of lemon	60
Butter Milk - Plain / Masala	60
Lassi - Sweet / Salted Yogurt based popular drink from Punjab	60
Canned Juices (Orange / Guava / Mixed / Apple)	55/60
Hot Chocolate Chocolate flavored hot milk.	55
Milk Shake (Vanilla / Strawberry / Banana / Chocolate) Cold beverage made with ice cream, milk & your choice of flavor.	80
Cold Coffee Mix of cold Milk, Instant Coffee powder with Vanilla Ice cream.	80
Fresh Fruit Juices Seasonal fresh fruit juice.	80
Cold Coffee with a scoop of Ice Cream Cold coffee served with a scoop of ice cream	90

ALL DAY DINING

7:30am - 10:30pm



• Vegetarian

Masala Papad Roasted papad topped with mix of chopped onions and tomatoes	50
Vegetable Cutlets A delectable combination of mashed potatoes, vegetables and Indian Spices, is crisp outside and soft inside. Favourite Indian snack	90
Pakoras- (Veg / Chilli / Onion / Asst / Kirai Bonda) Delicious evening snack	85
Masala Peanut A tangy mix of peanuts tossed with finely chopped onion & tomatoes	100
Sandwich Served with Coleslaw salad & French fries. Cheese & Chutney Vegetables & Cheese Tomato & Cucumber Tomato Cheese	100
Bombay Sandwich Yummy popular sandwich with mashed potatoes flavoured with mint sauce	100
Veg. Burger A delicious burger made with vegetable patty and cheese. Served with French fries.	120
French Fries Crispy potato fingers. All-time favorite	110
Coleslaw Sandwich Served with Coleslaw salad & French fries	110
The Ultimate Vegetable Club Sandwich Toasted sandwich made with Coleslaw, cheese, and vegetable filling	120
Herbed Potato Wedges Perfectly browned and crispy, these Herbed Potato Wedges will have you clamoring for more!	130

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 Sandwich filled with creamy scrambled egg and cheese	95
Chicken Sandwich Sandwich made with Chicken and mayonnaise filling.	140
Cheese Chilli toast - 8 pcs Irresistible snack, loaded with cheese.	110
Chicken Burger A delicious burger made with juicy Chicken patty and cheese. Served with French fries.	160
Club Sandwich Chicken Toasted sandwich made with Chicken, fried eggs and cheese filling.	160
Fish Fingers Crumb coated, deep fried fish fingers, served with tartar sauce.	310
Eggs to Order Eggs served as per your choice, boiled, fried, poached, scrambled or omelette.	100





BREAKFAST

7:30am - 10:00am

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
NET HAR TO THE STREET	

CONTINENTAL

Zuppa di Fungi Soup

Roasted Carrots & Peanuts Soup	
Hearty Italian soup	
Ravioli & Vegetable Soup	80
Mushroom Soup - Italian Style	

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

Cream Soup 80

Cream soups with:

- $\mathsf{To} \boldsymbol{\mathsf{mato}}$
- Mushroom
- Celery
- **V**eg

• Non - Vegetarian

CONTINENTAL

90
90
90
110 oth

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 chicke	en
Chicken Noodles Soup	100
Chicken Clear soup served with noodles.	





SALADS



• Vegetarian

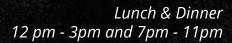
Garden Fresh Salad Slices of fresh cucumber, tomato, carrots and onion	80
Tomato, Olive & Basil Salad Refreshing mix of tomatoes, olives and basil tossed in olive oil dressing	100
Lachha Veg Salad	100
Form Fresh Veggies with Heney	13 00
Farm Fresh Veggies with Honey Mustard dressing	120
Fresh vegetables tossed in honey mustard dressing	5.
Joshana with Caushed Carlie	
Iceberg with Crushed Garlic	120
and Lemon dressing	120
A superb option for weight watchers.	
Crispy Iceberg lettuce dressed with garlic and lemon dressing.	
remon areasing.	
Corn, Bell Pepper &	
	440
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.	
Scristion.	
Grillad Wagatables in Hanay	
Grilled Vegetables in Honey	450
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 Chicken in Balsamic dressing	180
Chicken Bell Pepper Salad with Peri Peri Mayonnaise A house specialty with Iceberg lettuce, Chicken and crunchy bell peppers in a creamy Peri Peri flavored dressing	100
Murgh Tikka Salad Shredded Murgh tikka with vegetables and a tangy dressing.	190
Grilled Chicken with Veggies and vinaigrette Grilled chicken with an assortment of vegetables dressed with vinaigrette	180
Chicken with steamed Veggies in Mustard Dressing A healthy salad that combines the proteins and all the goodness of vegetables in a tangy mustard dressing.	180







STARTERS



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 Golden Fried Baby Corn 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

• Vegetarian

TANDOOR

Hara bhara Kabab An all time Favorite, made with a mix of vegetables	150
Stuffed Mushroom Stuffed mushroom cooked in clay oven.	200
Tandoori Subzi Assorted vegetables - baby corn, cauliflower, potatoes, marinated in fresh ground spices and char-grilled.	220
Aloo Akhrot Tikki	220
A unique combination of potato & walnut, made into a yummy tikki.	
Dahi Paneer Tikki	210
Dann Paneer Tirks Delicately flavored, soft tasty vegetarian kababs made with hung curd, cottage cheese and spices.	210
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.	
Vacan Banaan Wilde	246
Kesar Paneer Tikka	240
Tikka made from Cottage cheese marinated in saffron and Indian spices.	
Vegetarian Platter	275
Assortment of vegetarian kababs.	





STARTERS

• Vegetarian



PERSIAN

Hummus/ Baba Ghanoush/ Burani Spinach-Served with Pita Bread 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.	150
Falafel with Pita Bread Falafel is a deep-fried ball made from ground chickpeas. Falafel is a traditional Middle Eastern food.	140
Irani Veg. Skewers with Green Chutney Char-grilled Cottage cheese/Broccoli/ Baby corn. Served with Green chutney	220



© CHEF'S SIGNATURE DISHES **©**



Veg Starter

190

Non Veg Starter

Dynamic Chicken	300
Chicken Shikampuri kabab	300
Cashew Chilly Chicken	260

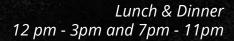
• Non - Vegetarian

Palak Subzi Seekh



SOUTH INDIAN

Fried Chicken Kabab A favorite in South India. Chicken spiced with South Indian spices and deep fried.	260
Chilli Chicken - Andhra Style Andhra Chilli Chicken dish is a shallow-fried spicy chicken dish.	260
Chicken Pepper Fry	280
Chicken Ghee Roast	280
Mutton Pepper Fry	320
Eral Varuval	520



STARTERS

• Non - Vegetarian

TANDOOR Chicken Tikka 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 Pudinawale Achari Ajwain** Non - Vegetarian Platter 375 Assortment of fish, chicken & lamb kababs.

CHINESE

Chicken Momos (6pcs) Steamed dumplings with chicken filling. Served with Chilli sauce.	150
Chicken 65 Chicken 65 is spicy, red, deep fried chicken chunk	270 ks.
Crispy Threaded Chicken Chicken fingers rolled in shredded crepes and deep fried served with Chinese sauce.	270
Black Pepper Chicken Finger	270
Chilly Fish	330
Crispy Prawns Batter fried prawns served with Chinese sauce.	520
Dynamite Prawns	520
Pop Corn Chicken	270

PERSIAN

520

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.	

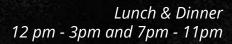


Tandoori Prawns

Delicately flavored prawns, grilled in clay oven









• Vegetarian

INDIAN

Aloo - Matar/Jeera/Methi/Gobi Potatoes tossed with Jeera / Matar / Methi.	120
Gobi Kasoori Gobi Kasoori is prepared by stir frying cauliflower florets with kasoori methi (dried methi leaves) and other Indian spices	130
Achari Baingan Eggplants cooked with aromatic pickling spices.	120
Bhindi Do Pyaza A delicious subzi made with one part Okra and double quantity of Onions.	140
Bhindi Aloo A simple preparation, made with Okra and potatoes.	110
Bharta Baingan Smoky, roasted eggplant, mashed and tempered with Indian spices.	100
Bhindi Jaipuri Okra fried in Rajasthani style. Bhindi Jaipuri is an awesome dish from the Rajasthani cuisine.	140
Veg Kolhapuri A spicy mixed vegetable preparation. This is a very popular dish from Kolhapur.	180
Kadhai Subzi Kadhai Subzi offers 100% satisfaction, with its peppy flavour and delightful texture.	170
Mushroom Masala Mushroom Masala is a dry dish and excellent combination to be served with Indian breads.	200
Subzi Dum Handi Garden fresh vegetables and mushrooms braised caramelized onions, tomato, and cashew gravy.	170 in

• Vegetarian

INDIAN

It is an exotic Indian gravy dish made from the choice of dumplings dunked in a onion-tomato based gravy. Saag Subz Bahar Mixed vegetables cooked in a green gravy. Adraki Dhaniya Paneer Choice of Palak - Corn/ Mushroom / Paneer Nutritious vegetable gravy made using vitamin rich spinach with sweet corn / Mushrooms / Paneer. Paneer Butter Masala It is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter. Kadhai Paneer Paneer cooked in a kadhai with flavourful masalas, crunchy onions and capsicum. Dum Paneer Kalimirch Cottage cheese flavoured with black peppercorns & slow cooked to perfection. Paneer Tikka Masala A popular paneer gravy made with Paneer Tikka in makhani gravy. Malai Kofta This is the most sought after dish. The soft, creamy kofte (dumpling) comes alive in a yummy gravy. Kaju Matar Makhana 21		
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	Vaiu Matar Makhana	24
	A creamy and delicious dish prepared w green peas and puffed lotus seeds.	itii casiiew iiats,





• 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

creamy cheese sauce

Spaghetti with Mustard Cream Sauce	170
Pasta tossed with a creamy grainy mustard sauce	
Spaghetti Al Sugo Di Pomodoro Linguine pasta served with tomato based sauce.	170
Cannelloni Ripieni di Spinach Cannelloni filled with spinach served with	180

• Vegetarian

CONTINENTAL

Greek Style Grilled Vegetables	
with Buttered Parsley Rice A summer favorite in Crete, this traditional, aromatic roasted vegetable dish incorporates the bounty of the season.	200
Pan Fried Vegetables with	
Mustard Sauce	200
Pan fried vegetables in mustard sauce, served with garlic bread.	
Spinach & Cottage Cheese	200
Lasagna The scrumptious dish is packed with the goodness of spinach, tomatoes & homemade paneer	200
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	4 16
Cottage Cheese & Spinach Crepes	
with Tomato Basil Sauce Cottage cheese and spinach with tomato basil sauce spread over the delicate crepes.	240
Penne Pasta in Creamy Sauce This dish is a hot favourite with kids	230
	201



Vegetarian

SOUTH INDIAN

Urulai Varuvel Deep fried Potatoes tossed in Chettinadu freshly ground spices.	110
Mixed Vegetables Poriyal Stir fried vegetables with coconut.	110
Vegetable Varutha Curry Vegetables stir fried in Tamil Nadu style.	120
Chettinadu Baby Corn Fry Green Peas cooked in South Indian masalas.	160
	140
Green Peas cooked in South Indian masalas. Vegetable Chettinadu	

• Vegetarian

CHINESE - INDO CHINESE RECIPES

Kung Pao Vegetables Diced vegetables, cooked in Kung Pao style.	150
Vegetables in Hot Garlic Sauce	150
Five Spice Vegetables A right mix Vegetables flavoured with five spices	175
Wok Fried Bok Choy & Cottage Cheese	175
Broccoli, Mushrooms and Cottage Cheese in Schezwan Sauce	e 230
Hot Basil Cauliflower	220
Sambal Veg Curry	150
Vegetable in Black Pepper Sauce	150



© CHEF'S SIGNATURE DISHES **©**

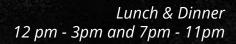


• Vegetarian

Makai Dum Masala	240
Kashmiri Chaman Kaliya	240
Dal Makhani	180

• Non-Vegetarian

Machili Kandhari	340
Haldighati Murgh	290





Non-Vegetarian

INDIAN

NAME AND ADDRESS OF THE OWNER, WHEN PARTY AND AD	
Egg masala Egg served in a thick spicy gravy.	160
Dhaba Murgh A rustic, deliciously spicy Indian dhaba style chicken in a thick gravy.	290
Lasuni Murgh This simple dish uses the strong flavours of the Balti paste such as cumin, coriander and other authentic spices with garlic.	290
Methi Murgh Tender chicken pieces cooked in a delicious earthy sauce flavored with fresh fenugreek leaves.	290
Kadhai Murgh Kadhai chicken is mildly flavored with spices and capsicum.	290
Murgh Tikka Masala Chicken marinated in yogurt & spices, char-grilled in clay oven and then served in a creamy tomato gravy	295
Murgh Makhani Succulent pieces of chicken in rich creamy gravy, a classic staple of Punjab.	290
Goan Fish Curry Kokum flavored fish curry with coconut milk.	300
Gosht Kalimirch Spicy lamb flavoured with black pepper	390
Gosht Hyderabadi Marinated in curd-based marinade with Indian spices and slow cooked in Hyderabadi style.	390
Mutton Rogan Josh A scrumptious delicacy from the Kashmiri cuisine distinguished by its thick, aromatic, flavourful red sauce and tender meat.	390

• 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 This all-time favourite chicken is served with your choice of sauce.	/ 290
Chicken Stroganoff Chicken in ultra-creamy sauce served with rice and sautéed / boiled vegetables.	290
Chicken Skewers with Mustard or Concasse Skewered chicken served in your choice of sauce.	290
Spaghetti Chicken Aglio Liguine E Olio is a simple Italian dish of garlic, olive oil, parsley and chicken.	280
Pesto Chicken with Farfalle Farfalle pasta and chicken in aromatic pesto sauce.	300
Chicken Florentine Creamy chicken with spinach, a dish full of health and flavor.	300





ACCOMPANIMENTS

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

ROTI / INDIAN BREADS

KOTI / INDIAN BREADS	
Roti Whole wheat bread, cooked in the clay oven.	40
VALUE III.	
Naan Leavened bread made with refined flour. Served plain, with garlic or butter.	
• Plain	40
• Butter	45
Garlic	50
Methi Roti Whole wheat rotis made using Fenugreek leaves	40
Kulcha Leavened bread made with refined flour served plain or with butter.	40
Plain / Onion / Butter / Pudina	
Lashka Paratha	
Lachha Paratha Layered flat bread made with refined flour.	55
Tandoor Stuffed Paratha Paratha stuffed with your choice of stuffing and cooked in the clay oven.	80
Paneer Stuffed Paratha	120
Stuffed Kulcha Aloo / Veg / Gobi	80
Chicken Keema Paratha	180
Bread Basket	245
RICE	
Dal Khichadi	160
Palak Khichadi	160
Steamed Rice	100
	00
Curd Rice	80
Pulao (Veg / Peas / Jeera)	130
Papad	
• Roasted	30
• Fried	35

RICE

Plain Curd	50
Raita	60
Cucumber / Mixed Vegetable / Bo	ondi
BIRYANIS	
A delicacy of long grain basmati rice, flavo Indian spices, served with mirchi ka salan	
Vegetable Biryani	195
Egg Biryani	220
Chicken Biryani	280
Mutton Biryani	340
Prawn Masala Biryani	530

CHINESE & THAI

140
160
170
140
160
170
140
160
170
140
140
150
170
200

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

DESSERTS

Ice Cream Vanilla / Mango / Chocolate / Strawberry / Butter Scotch	90
Gulab Jamun This delicious dessert consists of dumplings traditionally made of thickened or reduced milk, soaked in cardamom flavored sugar syrup.	90
Gajar Halwa One of the most popular Indian dessert, made with fresh grated carrots, milk and khoya.	90
Rasmalai Cottage cheese dumplings served in rich creamy saffron milk.	100
Indian Dessert of the day	100
Blow Hot Blow Cold Hot Gulab Jamun served with a dollop of Vanilla ice cream.	110
Fresh Fruit Salad with Ice Cream Fresh cut fruits served with a dollop of Ice Cream.	120
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



