

THE MELTING POT

Beverages

7:30am - 10:30pm

Fresh Lime Soda or Water	35
Lime juice served with soda / water either sweet or salted.	
Soft Drinks (7 Up/ Mirinda / Pepsi)	35
Service Tea	35
Black tea, milk & sugar served separately.	
Coffee	45
Coffee brewed with instant coffee powder.	
Masala Tea	40
Tea brewed with milk & Indian spices.	
Cutting Chai	40
Tea brewed with fennel seeds and cardamom, a specialty from Mumbai.	
Fresh Vegetable juices	
• Cucumber & Mint	45
• Ginger & Carrot	45
Lemon Iced Tea	50
Cold tea served with a dash of lemon.	
Lassi - Sweet / Salted	50
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)	75
Cold beverage made with ice cream, milk & your choice of flavor.	
Cold Coffee	75
Mix of cold Milk, Instant Coffee powder with Vanilla Ice cream.	
Fresh Fruit Juices	75
Seasonal fresh fruit juice.	
Cold Coffee with a scoop of Ice Cream	85
Cold coffee served with a scoop of ice cream.	

All Day Dining

7:30am - 10:30pm

Vegetarian ●

Masala Papad 45

Roasted papad topped with mix of chopped onions and tomatoes.

Vegetable Cutlets 80

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

Pakorras- Veg/Chilli/Onion/Asst/Kirai Bonda 80

Delicious evening snack

Masala Peanut 85

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

Sandwich 85

Served with Coleslaw salad & French fries.

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

Bombay Sandwich 85

Yummy popular sandwich with mashed potatoes flavoured with mint sauce.

Veg. Burger 95

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

French Fries 100

Crispy potato fingers. All-time favourite.

Coleslaw Sandwich 100

Served with Coleslaw salad & French fries.

The Ultimate Vegetable Club Sandwich 110

Toasted sandwich made with Coleslaw, cheese and vegetable filling.

Herbed Potato Wedges 115

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

Spinach Stuffed Croquettes 115

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

Mushroom Tomato Crostini 120

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 100

Sandwich made with Chicken and mayonnaise filling.

Cheese Chilli toast - 8 pcs 110

Irresistible snack, loaded with cheese.

Chicken Burger 120

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

Club Sandwich Chicken 130

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

Fish Fingers 190

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	50
Steamed rice cakes, served with chutney and sambhar.	
Dosa - Plain / Masala	50/55
Lentil and rice pancakes, served with chutney and sambhar.	
Vada - 2 pcs	60
Fried lentil dumplings, served with chutney and sambhar	
Idli Vada Combo	70
2 pieces of idli and 1 vada served with chutney and sambhar	
Poori Bhaji	75
Deep fried Indian bread served with potato curry.	
Tawa Paratha	75
Pan fried stuffed Indian bread, served with curd and pickle.	
• Aloo	75
• Gobi	75
• Paneer	100
Fresh Cut Fruits	80
A mix of seasonal fresh cut fruits.	
Eggs to order - Boiled / Poached / Fried / Omlette /Egg white Omlette	100

Soups

Vegetarian ●

INDIAN

Tomato Dhaniya Shorba 65

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

Dal Shorba 65

Nutritious and delicious lentil soup.

CHINESE

Tom Yum Vegetable Soup 65

Thai style soup with Tom Yum Paste.

Roasted Cumin Flavored Noodle Soup 65

Cumin flavored vegetable clear soup.

Clear Vegetable Soup with Basil 65

CONTINENTAL

Zuppa di Fungi Soup 75

Mushroom Soup - Italian Style.

Ravioli & Vegetable Soup 75

Hearty Italian soup.

Roasted Carrots & Peanuts Soup 75

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

Cream Soup 75

Cream soups with:

- Tomato
- Mushroom
- Celery
- Veg

Non-Vegetarian ●

CONTINENTAL

Cream of Chicken Soup 85

Cream soup with cooked Chicken.

Onion, Garlic and Chicken Clear Soup 85

An aromatic soup for those who love garlic.

Chicken & Broccoli Soup 90

Ravioli & Chicken Soup 100

Chicken ravioli swimming in a sea of thin broth.

CHINESE

Chicken Clear Soup 85

Chicken in a clear chicken broth.

Hot & Sour Chicken Soup 85

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

Tom Yum Chicken Soup 85

Thai Style soup with Tom Yum Paste and chicken.

Chicken Noodles Soup 90

Chicken Clear soup served with noodles.

Salads

Vegetarian ●

Garden Fresh Salad 60

Slices of fresh cucumber, tomato, carrots and onion.

Tomato, Olive & Basil Salad 90

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

Lachcha Veg Salad 90

Farm Fresh Veggies with Honey Mustard dressing 110

Fresh vegetables tossed in honey mustard dressing.

Iceberg with Crushed Garlic and Lemon dressing 110

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

Corn, Bell Pepper & Peanuts Salad 130

Wholesome salad with mayonnaise dressing.

Roasted Carrot and Bean salad with Cottage Cheese 130

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 130

This wholesome salad is a complete meal in itself.

Waldorf Salad 170

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 150

A house specialty with Iceberg lettuce, Chicken in Balsamic dressing.

Chicken Bell Pepper Salad with Peri Peri Mayonnaise 150

Chicken and crunchy bell peppers in a creamy Peri Peri flavored dressing

Murgh Tikka Salad 150

Shredded Murgh tikka with vegetables and a tangy dressing.

Grilled Chicken with Veggies with vinaigrette 150

Grilled chicken with an assortment of vegetables dressed with vinaigrette

Chicken with steamed Veggies in Mustard Dressing 150

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

Starters

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

Vegetarian ●

SOUTH INDIAN

Assorted Bhajji 80

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

Mushroom Pepper Fry 150

A popular dish, made in South Indian style.

Baby Corn Pepper Fry 130

Crispy fried baby corn tossed with ground peppercorn.

TANDOOR

Harabhara Kabab 130

An all time Favorite, made with a mix of vegetables

Stuffed Mushroom 150

Stuffed mushroom cooked in clay oven.

Tandoori Subzi 140

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

Aloo Akhrot Tikki 150

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

Dahi Paneer Tikki 200

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

Paneer Tikka 190

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

- Ajwaini
- Hariyali
- Lal Mirch
- Achari

Paneer Tiranga 200

This tri-coloured Paneer Tikka is marinated in three different kinds of marinades and makes for a delicious starter.

Kesar Paneer Tikka 240

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

Vegetarian Platter 225

Assortment of vegetarian kebabs.

CHINESE

Schezwan Potatoes 90

Crispy fried Potatoes with Schezwan sauce.

Vegetable Gold Coin 110

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.

Golden Fried Baby Corn 150

Batter fried crispy baby corn served with a Chinese sauce.

PERSIAN

Hummus/ Baba Ghanoush/ Burani Spinach-Served with Pita Bread 120

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 120

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

Irani Veg. Skewers with Green Chutney 130

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

Starters

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

Non-Vegetarian ●

TANDOOR

Chicken Tikka 240

Chicken pieces marinated in the flavor of your choice.

- Malai
- Achari
- Hariyali
- Lal Mirch

Tandoori Chicken

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

- Half 265
- Full 500

Seekh Kabab

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

- Chicken 240
- Mutton 280
- Tangdi Kebab - 4 pcs 280

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

Non - Vegetarian Platter 350

Assortment of fish, chicken & lamb kebabs.

Tandoori Prawns 500

Delicately flavored prawns, grilled in clay oven to perfection.

SOUTH INDIAN

Fried Chicken kabab 240

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

Chilli Chicken - Andhra Style 240

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

Mutton Pepper Fry 280

CHINESE

Chicken Momos(6pcs) 150

Steamed dumplings with chicken filling. Served with chilli sauce.

Chicken 65 230

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

Crispy Threaded Chicken 210

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

Crispy Prawns 500

Batter fried prawns served with Chinese sauce.

PERSIAN

Joje Kebab 230

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

Kebab E Mokhtalif 230

A mixed platter of Shish kabab/Chelo kabab/Mahie kebab.

Main Course

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

Vegetarian ●

INDIAN

Aloo - Matar/Jeera/Methi/Gobi 90

Potatoes tossed with Jeera / Matar / Methi.

Gobi Kasoori 95

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

Achari Baigan 95

Eggplants cooked with aromatic pickling spices.

Bhindi Do Pyaza 95

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

Bhindi Aloo 95

A simple preparation, made with Okra and potatoes.

Bharta Baingan 100

Smoky, roasted eggplant, mashed and tempered with Indian spices. This is a very popular dish in North India.

Bhindi Jaipuri 110

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

Veg Kolhapuri 120

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

Kadhai Subzi 120

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

Mushroom Masala 130

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

Subzi Dum Handi 130

Garden fresh vegetable and mushrooms braised in caramelized onions and tomato sauce enhanced with cashew gravy.

Choice of kofta - Palak / Paneer / Veg 140

A tomato based purée jazzed up with a spicy masala paste becomes home to mouth-watering koftas, in this spicy kofta curry.

Saag Subz Bahar 140

Mixed vegetables cooked in a green gravy.

Choice of Palak - Corn/ Mushroom/Paneer 160

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

Paneer Butter Masala 190

The near perfect combination of spiciness and creaminess of its gravy makes it simply irresistible.

Kadhai Paneer 190

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

Dum Paneer Kalimirch 190

Cottage cheese flavoured with black pepper corns & slow cooked.

Paneer Tikka Masala 220

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

Malai Kofta 210

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

Kaju Matar Makhana 195

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

DAALS

Sambhar 100

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

Chole Masala 100

Chickpeas cooked in spicy masalas. A delicacy from Punjab.

Yellow Dal- Palak/Tomato/ Tadka/Fry 110

Yellow lentils served as per your choice

Rajma Masala 110

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 120

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

Dal Maharani 130

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

Main Course

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

Vegetarian ●

WOODROSE SPECIAL

Dal Makhani 150

Black gram dal simmered overnight on the tandoor, finished with butter and cream.

Rasam 100

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

CONTINENTAL

Spaghetti with Mustard Cream Sauce 150

Pasta tossed with a creamy grainy mustard sauce.

Spaghetti al sugo di pomodoro 150

Linguine pasta served with tomato based sauce.

Cannelloni ripieni di spinaci 150

Cannelloni filled with spinach served with creamy cheese sauce.

Greek Style Grilled Vegetables with Buttered Parsley Rice 175

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

Pan Fried Vegetables with Mustard Sauce 175

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

Spinach & Cottage Cheese Lasagne 175

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

Grilled Vegetables in Pesto Sauce 175

Served with Garlic Bread

Pesto Mushroom with Farfalle Pasta 200

Farfalle pasta and mushrooms in aromatic pesto sauce.

Pasta Arrabiata 200

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

Cottage cheese & Spinach Crepes with Tomato Basil Sauce 200

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

Penne Pasta in Creamy Sauce 200

This dish is a hot favorite with kids

SOUTH INDIAN

Urulai Varuvel 95

Deep fried Potatoes tossed in Chettinadu freshly ground spices.

Mixed Vegetable Poriyal 95

Stir fried vegetable with coconut.

Vegetable Varutha Curry 110

Vegetables stir fried in Tamil Nadu style.

Battani Masala 110

Green Peas cooked in South Indian masalas.

Vegetable Chettinadu 120

A spicy curry made in Chettinadu style masalas.

Kundapura Veg Curry 120

Mangalorean style curry made with traditional spices.

CHINESE

INDO CHINESE RECIPE, THAT IS AN ALL TIME FAVORITE

Kung Pao Vegetables 120

Diced vegetables, cooked in Kung Pao style.

Vegetables in Hot Garlic Sauce 120

Broccoli with Garlic Butter & Cashews 150

A right mix of garlic and cashews with Broccoli.

Mushroom, Capsicum and Cottage Cheese stir fry 160

Broccoli, Mushroom and Cottage Cheese in Schezwan Sauce 175

Broccoli, Baby Corn and Cottage Cheese in Spicy Soya Sauce 175

Main Course

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

Non-Vegetarian ●

INDIAN

Egg masala 150

Egg served in a thick spicy gravy.

Dhaba Murgh 200

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

Lasuni Murgh 200

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

Methi Murgh 200

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

Kadhai Murgh 200

Kadhai chicken is mildly flavored with spices and capsicums.

Murgh Tikka Masala 220

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

Murgh Makhani 220

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

Goan Fish Curry 260

Kokum flavored fish curry with coconut milk.

Gosht Kalimirch 300

Spicy lamb flavoured with black pepper

Gosht Hyderabadi 300

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

Mutton Rogan Josh 300

A fine delicacy form Kashmir which derives its name from red Kashmiri Chillies.

Gosht Palak 300

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

Dhaba Gosht 300

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

CHINESE

Chicken Wings in Hot Garlic Sauce 180

Crispy chicken wings tossed in hot garlic sauce.

Stir Fried Chicken with Basil & Chilli 200

Chicken is stir fried with Thai basil and chillies.

Kung Pao Chicken 200

Diced chicken, cooked in Kung Pao style.

Diced Chicken with Two Pepper Sauce 200

Diced chicken served with two different pepper sauces.

Schezwan Shredded Chicken 200

Shredded chicken in schezwan sauce.

Coconut Prawn and Vegetable Curry 500

Flavorful prawn curry with vegetables.

SOUTH INDIAN

Nadan Chicken 200

Traditional Kerala chicken curry cooked in thick coconut milk.

Allam Kodi 200

Andhra style ginger chicken. A spicy curry.

Meen Kozambu 250

Fish curry made in Chettinadu style

Eral Thokku 500

Spicy Prawn fry.

Main Course

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

Non-Vegetarian ●

CONTINENTAL

Grilled Chicken with Mushroom / Red wine Sauce 250

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

Chicken Stroganoff 250

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

Chicken Skewers with Mustard or Concasse 250

Skewered chicken served in your choice of sauce.

Spaghetti Chicken 250

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

Pesto Chicken with Farfalle 280

Farfalle pasta and chicken in aromatic pesto sauce.

Chicken Florentine 285

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

Grilled prawns with tomato relish 500

Mildly flavored, grilled prawns served with tomato relish

Accompaniments

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

ROTI / INDIAN BREADS

Roti 30

Whole wheat bread, cooked in the clay oven.

Naan

Leavened bread made with refined flour.

Served plain, with garlic or butter.

- Plain 35
- Butter 40
- Garlic 40

Methi Roti 35

Whole wheat rotis made using Fenugreek leaves.

Kulcha 40

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

- Plain
- Onion
- Butter
- Pudina

Lachcha Paratha 55

Layered flat bread made with refined flour.

Tandoor Stuffed Paratha 75

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

Stuffed Kulcha 75

- Aloo
- Veg
- Gobhi
- Paneer 100

Chicken Kheema Paratha 160

Bread Basket 225

RICE

Steamed Rice 70

Curd Rice 75

Pulao 110

- Veg.
- Peas
- Jeera

Papad

- Roasted 20
- Fried 25

Raita 45

- Cucumber
- Mixed Vegetable
- Boondi

BIRYANIS

A delicacy of long grain basmati rice, flavored with cardamom & mace. Specialty from "Hyderabad".

Served with mirchi ka salan and raita.

- Vegetable Biryani 150
- Egg Biryani 190
- Chicken Biryani 240
- Mutton Biryani 300
- Prawn Masala Biryani 500

CHINESE & THAI

Fried Rice

- Veg 110
- Egg 130
- Chicken 150

Hakka Noodles

- Veg 110
- Egg 130
- Chicken 150

Thai Basil Fried Rice

- Veg 110
- Egg 130
- Chicken 150

Thai Pineapple Fried Rice 120

Pad Thai Noodles

Flat Noodles with Thai Style seasoning.

- Veg 120
- Egg 150
- Chicken 180

Desserts

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

Ice Cream	75
<ul style="list-style-type: none">• Vanilla• Mango• Chocolate• Strawberry• Butter Scotch	
Gulab Jamun	80
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	90
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	110
Fresh cut fruits served with a dollop of Ice Cream.	
Honeyed Darsans with Ice Cream	120
Warm Chocolate Brownie with Ice Cream	125
Litchi with Ice Cream	130
Apple Pie with or without Ice Cream	150/120
Special Dessert of the Day	150



Note

**Please allow a minimum of 20 minutes
after placing the order**

Prices are in Rupees

Taxes extra as applicable

