

# THE MELTING POT



RESTAURANT  
**MENU**



# ALL DAY DINING



 Vegetarian

<b>Masala Papad</b>	<b>70</b>
<b>Vegetable Cutlets</b>	<b>130</b>
<b>Assorted Bhajji</b>	<b>130</b>
<b>Onion Pakora</b>	<b>140</b>
<b>Masala Peanut</b>	<b>140</b>
<b>Tomato Cucumber Sandwich</b>	<b>140</b>
<b>Bombay Sandwich</b>	<b>140</b>
<b>Cheese &amp; Chutney Sandwich</b>	<b>150</b>
<b>French Fries</b>	<b>150</b>
<b>Coleslaw Sandwich</b>	<b>150</b>
<b>Focaccia Hummus Sandwich</b> <i>Focaccia bread stuffed with humms and iceberg lettuce</i>	<b>160</b>
<b>The Ultimate Vegetable Club Sandwich</b> <i>Toasted sandwich made with coleslaw, cheese and vegetable filling</i>	<b>160</b>
<b>Herbed Potato Wedges</b> <i>Perfectly browned and crispy, these herbed potato wedges will have you clamoring for more</i>	<b>160</b>
<b>Cheese Chilli Toast</b> <i>Irresistible snack, loaded with cheese</i>	<b>180</b>
<b>Veg Burger</b>	<b>180</b>
<b>Mushroom Tomato Crositni</b> <i>Fresh mushrooms and tomatoes, topped with cheese sets this crostini apart</i>	<b>190</b>

# ALL DAY DINING



## 🍔 Non Vegetarian

<b>Woodrose Speical Egg Sandwich</b> <i>Sandwich filled with creamy scrambled egg and cheese</i>	160
<b>Eggs to Order</b>	160
<b>Chicken Sandwich</b> <i>Sandwich made with chicken and mayonnaise filling</i>	180
<b>Chicken Burger</b> <i>A delicious burger made with juicy chicken patty and cheese. Served with french fries</i>	210
<b>Chicken Club Sandwich</b> <i>Sandwich made with chicken and mayonnaise filling</i>	210
<b>Fish Fingers</b>	370

# BEVERAGES



## 🥗 Vegetarian

<b>Tea</b>	50
<b>Coffee</b>	60
<b>Masala Tea</b>	60
<b>Fresh Lime (Soda / Water)</b>	80
<b>Hot Chocolate</b>	85
<b>Lassi (Sweet / Salted)</b>	90
<b>Fresh Vegetable Juices (Cucumber / Carrot)</b>	100
<b>Fresh Fruit Juices</b>	120
<b>Milk Shake (Vanilla/ Strawberry/ Chocolate)</b>	130
<b>Cold Coffee</b>	130
<b>Cold Coffee with a Scoop of Ice Cream</b>	150



# SOUPS



 Vegetarian

## Chinese

**Sweet Corn Soup Veg** 120

**Man Chow Soup Veg** 120

**Hot & Sour Soup Veg** 120

**Clear Vegetable Soup with Basil** 130

**Veg Thai Basil Soup** 130

*Thai vegetable soup with mushrooms, peppers, bok choy, and tofu in a coconut curry broth. This nourishing soup is incredibly cozy, as well as vegan and gluten*

**Coconut Curry Cauliflower Soup** 140

*Creamy, vegan cauliflower soup made with coconut milk and spiced with thai curry paste*

**Broccoli and Cauliflower Soup** 140

*Broccoli and cauliflower soup is a creamy and nutritious blend of broccoli and cauliflower*

**Coriander Lemon Grass Soup** 140

*Very easy refreshing soup made of lemon grass and coriander leaves and coconut milk*

## Indian

**Tomato Tulsi Shorba** 130

*Traditional indian tomato shorba with flavoured basil*

## Continental

**Cream Soup Tomato** 120

**Roasted Carrots & Peanuts Soup** 130

# SOUPS



## Vegetarian

### Continental

#### Tomato Baked Bean Soup

130

*It's a mexican soup with a dash of paprika*

#### Corn and Cauliflower Soup

130

*Rich and creamy corn and cauliflower soup*

#### Creamy Roasted Mushroom Soup

140

*Creamy, rich, hearty and comforting mushroom soup*

#### Broccoli and Roasted Almond Soup

140

*Creamy, rich roasted almond the broccoli puree soup*

## Non Vegetarian

### Chinese

#### Chicken Clear Soup

130

#### Manchow Soup Chicken

130

#### Hot & Sour Soup Chicken

130

#### Sweet Corn Soup Chicken

130

#### Asian Cottage Cheese Chicken Noodles Soup

140

*Gluten-free chicken noodle soup with cottage cheese in one pot with juicy shredded chicken and root vegetables*

### Continental

#### Cream of Chicken Soup

130

*Cream soup with cooked chicken*

# SALADS



## Vegetarian

<b>Garden Fresh Salad</b> <i>Slices of fresh cucumber, tomato, carrots and onion</i>	130
<b>Farm Fresh Veggies with Honey Chilly Salad</b>	170
<b>Corn, Bell Pepper &amp; Peanuts Salad</b> <i>Wholesome salad with mayonnaise dressing</i>	190
<b>Green Moong Sprout Salad</b>	190
<b>Roasted Carrot and Bean Salad</b> <i>The combination of sweet and spicy roasted carrots, earthy kidney beans, grilled cottage cheese and tangy vinaigrette dressing is a taste sensation</i>	200
<b>Grilled Vegetables in Honey mustard Dressing</b> <i>This wholesome salad is a complete meal in itself</i>	200
<b>Italian Mix Lettuce Salad</b> <i>This classic italian salad recipe typically contains lettuce, cherry tomatoes, celery, olives, onion</i>	200

## Non Vegetarian

<b>Italian Greens Chicken Salad</b> <i>This classic italian salad recipe typically contains lettuce, cherry tomatoes, celery, olives, onion and cooked chicken</i>	230
<b>Grilled Chicken with Veggies Salad</b> <i>Chicken in balsamic dressing</i>	230
<b>Chicken Bell Pepper Salad with Mayo</b>	230
<b>Murgh Tikka Salad</b> <i>Shredded murgh tikka with vegetables and a tangy dressing</i>	230
<b>Chicken &amp; Iceberg Salad with Basil</b> <i>Chicken and iceberg in balsamic dressing</i>	230

# STARTERS

 Vegetarian

## Tandoori

₹

### Crumb Fried Dahi Kabab 230

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

### Achari Mushroom Tikka 250

*Plump mushrooms marinated in a subtle yet flavorful blend of pickling spices, yogurt*

### Palak Chole ki Tikki 250

*Typical tast of chole with the goodness of palak of very healthy and delicious*

### Palak Subzi Seekh 300

*This haryali seekh kebab recipe uses green vegetables, aromatics and a melange of spices*

### Cheesy Tandoori Potato 300

*Cheesy tandoori aloo is a fusion dish where i have combined tandoori aloo with some cheese*

### Makhai Seekh Kabab 300

*Wonderful vegetarian recipe of a seekh kebab made with grated sweet corn and mashed potatoes*

### Kesar Paneer Tikka 330

*Tikka made from cottage cheese marinated in saffron and indian spices*

### Palak Benazeer 360

*Tikki made with aloo, corn kernal and palak with mild indian spices*

### Kandahari Paneer Tikka 360

*Paneer tikka made with beetroot, pomegranate juice and home made indian spices*

### Veg Platter 390

*Assortment of vegetarian kebabs*

₹

### Sizzling Veg Platter(4 pcs each) 449

*Assortment of paneer , veg sheek, baby corn and broccoli cooked with typical tandoor masalas will served on sizzler*

### Ajmeri Paneer Tikka 330

*Delicately flavored, soft tasty paneer tikka made with hung curd, cottage cheese and spices achar flavour*

### Harissa Spiced Paneer Tikka 330

*Delicately flavored, soft tasty paneer tikka made with hung curd, cottage cheese and harissa sauce*

### Sufiyana Chilli Broccoli 330

*Broccoli marinated with soumph and chilly with hang curd and spices*

### Paneer Tikka Badshahi 360

*Tikka made from cottage cheese marinated in saffron, indian spices and nuts*

## South Indian

### Pepper Fry Baby Corn 250

### Pepper Fry Mushroom 280

### Karibevu Mushroom 280

*Delicious south indian style stir fry mushroom flavoured with curry leaves and spices*

### Paneer Ghee Roast 320

*It is an interesting snack which is known for its spice level, ghee flavour and softness of paneer*

### Paneer Pollichathu 360

*Kerala style grilled cottage cheese wrapped with banan leaves and full of spices*

# STARTERS

 Vegetarian

## Pan Asian

₹

**Momos (6 Pcs) Veg** 190

**Schezwan Potatoes** 200

**Garden Spring Roll** 220

*Fresh rainbow vegetable spring rolls are filled with vegetables wrapped with rice sheet.*

*Paired with a peanut dipping sauce*

**Manchurian Gobi** 220

**Chilly Garlic Baby Corn** 240

*Deep fried baby corn stir fried with green chilly sauce*

**Chilli Plum Baby Corn** 250

*Baby corns, onions, peppers and your favorites tossed in a sweet chilly plum sauce*

**Crispy Corn** 250

**Chilly Mushroom** 330

**Paneer and Peanut Fingers** 360

*Striped cottage cheese marinated and crushed peanut coated and deep fried*

**Crispy Chilly Paneer Spring Roll** 360

*Deep fried spicy cottage cheese and shredded vegetable wrapped with wonton sheets*

## Continental

₹

**Fully Loaded Nachos** 210

*Nachos loaded with veggies and cheese*

**Cheesy Choice Fries (Peri Peri/Garlic)** 210

**Cottage Cheese and Bell Pepper Pizza** 220

*7 home made pizza topped with cottage and bell peppers and cheese*

**Garden Veg Pizza** 220

*7 home made pizza topped with garden english vegetables and bell peppers & cheese*

**Spinach Cheese Corn Herbs Balls** 230

**Paneer Tikka Pizza** 230

*7 pizza fully loaded with paneer tikka and cheese*

**Fully Loaded Vegetable Bell Pepper Tacos** 260

**Pineapple Cheese Olive** 320

*Pineapple cheese cubes and olives skewered and served*

**Chat Patta Paneer Tikka Tacos** 330

*Fusion of mexican and indian paneer tikka and veg loaded in tacos*



# STARTERS

🍷 Non Vegetarian

## Tandoori

₹

₹

### Murgh Laal Surkh Tikka 360

Chunks of chicken cooked with red chilli and green chilly paste

### Murgh Chandhi 360

Chunks of chicken cooked with hang curd and typical seasonings and served with chandi leaves

### Murgh Saunfiyani Seekh 360

Minced chicken skewer, seasoned with ginger and green chillies, spring onion and fennel

### Murgh Kali Mirch Tikka 360

It's the coarse texture of the peppercorns that infuse the succulent pieces of chicken

### Burnt Garlic Chicken Tikka 360

Roasted garlic flavoured chicken tikka is a delicious and aromatic indian dish made with marinated succulent pieces of chicken cooked in tandoor

### Chatpata Chicken Tikka 360

Purani dilli ka favourite chicken tikka with combine of black salt, lemon and chilly taste

### Amritsari Tandoori Chicken 380 / 680

Half / Full

### Mughlai Tandoori Chicken Half 380

### Fish Tikka Lal Mirch 410

### Fish Tikka Achari 410

### Tangdi Kabab - 4 pcs 410

### Mutton Donne Kabab 430

### Nawabi Mutton Seekh Kabab 430

Succulent and cheese mutton seekh kabab

### Mutton Sultani Kabab 430

Perisan style lamb mince cooked with brown onion paste, saffron, olive oil and seasoning

### Sizzling Non Veg Tandoor Platter 549

Assortment of chicken, fish, mutton seek cooked with typical tandoor masalas will served on sizzler

### Tandoori Garlic Jinga 630

Prawns marinated with home made masala and flavoured with garlic

### Tandoori Lal Mirch Jinga 630

Prawns cooked with spicy home made masala in tandoor

## South Indian

### Fried Chicken Kabab 350

### Pepper Fry Chicken 350

### Chilli Chicken - Andhra Style 360

### Chicken Ghee Roast 370

### Pepper Fry Mutton 430

### Kerala Fried Prawns(10Pcs) 620





# STARTERS

🍱 Non Vegetarian

## Pan Asian

₹

**Momos (6 Pcs) Chicken** 210

**Schezwan Chicken Roll** 340

*Deep fried sechezwan flavoured stuffed vegetable wrapped with wonton sheets*

**Chicken Lolli Pop** 360

**Hot Basil Chicken** 360

*Stir fried chicken with onions, green chilli,  
Fresh basil, in thai hot sauce*

**Ginger Chicken with Cashews** 360

*Deep fried chicken stir fried with ginger and fried cashews and chinese sauces*

**Lemon Grass Chilly Chicken** 360

*Vietnamese stir fry chicken with chilly and lemon grass*

**Sticky Asian Glazed Chicken** 360

*Sticky asian glazed chicken is tender and  
Juicy chicken coated in a sticky-sweet asian sauce*

**Crispy Chicken Egg Roll** 360

*Deep fried chicken, egg with shredded vegetable wrapped with wonton sheets*

**Dragon Chicken** 360

*Thin chicken strips which are coated in  
A batter and fried and tossed with chinese sauce*

**Satay Gai** 360

*Thai style chicken skewers served with peanut sauce*

₹

**Chilli Basil Fish** 430

*Deep fried fish pieces tossed in spicy chilli basil sauce*

**Rock Shrimp Tempura with Spicy Cream mayo** 620

*Shrimp are typically coated in a light tempura batter and served with chilli mayo*

## Continental

**Chicken Jalapeno Pizza** 260

*7" home made pizza topped with grilled chicken and bell peppers and cheese*

**Chicken Tikka Pizza** 260

*7" home made pizza topped with chicken tikka and bell peppers and cheese*

**Fully Loaded Chicken Nachos** 330

**Butter Chicken Pocket** 330

*Tossed with creamy sauce loaded with cheese*

**Fully Loaded Chicken Tacos** 330

*Grilled chicken and veggies loaded in tacos*

**Chat Patta Chicken Tikka Tacos** 330

*Fusion of mexican and indian chicken tikka loaded in tacos*

**Pan Tossed Garlic Prawn Pesto** 620

*Prawns tossed with garlic pesto*





# MAIN COURSE



 Vegetarian

## Indian —

**Aloo (Matar/ Jeera/ Methi/ Gobhi)** 190

**Jeera Dhaniya Aloo** 190

**Gobi Kasoori** 200

**Vegetable Hariyali Kofta** 200

*Vegetable and palak kofta served with home made yellow gravy with mustard oil flavour*

**Lasooni Gobi Matar** 220

*Popular indian stir fry cauliflower peas in turmeric and indian spices*

**Veg Kolhapuri** 240

**Subzi Sangamam Handi** 240

*Mix of all vegetables cooked with brown onion and cashew gravy*

**Mushroom Masala** 270

**Subz Begum** 270

*Mix vegetable cooked with spicy cashew gravy*

**Dhingri Matar Zaikedar** 270

*Field mushroom and green peas tossed with mild spices and onion cashew gravy*

**Punjabi Kofta** 270

*Kofta made with paneer, aloo and punjabi spices cooked with creamy tomato gravy*

**Achari Gobi Gajar Ki Subzi** 270

*Carrot and cauliflower cooked with achari masala*

**Subzi Rajwada** 270

*Mix vegetable cooked with mild palak paste*



# MAIN COURSE



 Vegetarian

## Indian ———

**Kadai Mushroom** 280

*Button mushroom cooked with kada masala*

**Paneer Butter Masala** 330

**Paneer Tikka Masala** 330

**Paneer Tawa Masala** 330

*Cottage cheese tossed with tawa masala made with indian spices*

**Paneer Do Pyaza** 330

**Spinach and Cottage Cheese Roulade with Makhani Gravy** 350

*Fusion of indo - continental, spinach and cottage cheese roulade served with makhani gravy*

## PanAsian ———

**Stir Fry Veg and Cashew** 230

*Stir fry vegetable with fried cashews*

**Wok Tossed Garlic Flavoured Seasonal Vegetables** 230

*Mix vegetables tossed with garlic and soya sauce*

**Haricot Beans with Roasted Sesame and Chilli Bean Sauce** 230

*Green beans in an asian style sweet and spicy sauce*

**Sweet and Spicy Roasted Cauliflower Curry** 230

*Sweet and spicy roasted cauliflower with yellow curry*

**Chilli Basil Vegetables** 230

*Mix of asian vegetable cooked with basil and chilly sauce*

**Thai Green Curry Veg** 240

**Thai Red Curry Veg** 240

**Stir Fry Veg with Creamy Peanut Sauce** 240

*Stir fried vegetable with creamy peanut sauce*

# MAIN COURSE



 Vegetarian

## Continental —

<b>Pesto Mushroom with Farfalle Pasta</b>	270
<b>Mushroom Stroganoff</b> <i>Stir fried mushroom served with creamy sauce and boiled vegetables and mash potato</i>	290
<b>Penne Pasta in Creamy Sauce</b>	310
<b>Pasta Arrabiata</b>	310
<b>Peri Peri Cottage Cheese Steak</b> <i>Grilled cottage cheese steak served with creamy peri peri sauce</i>	330
<b>Veg Bolognese Pasta</b> <i>Vegitarian version of mushroom bolognese includes a flavorful spicy tomato sauce loaded with a fresh veggies and Plenty of button mushrooms</i>	330
<b>Cajun Spice Paneer</b> <i>Paneer grilled with cajun spices and served with mashed potato</i>	330
<b>Peri Peri Cottage Cheese Steak with Paprika Sauce</b> <i>Grilled cottage cheese steak served tangy tomato paprika sauce</i>	330

## South Indian —

<b>Chettinadu Vegetable</b>	200	<b>Dal Makhani</b>	260
<b>Urulai Varuvel</b>	190	<b>Dal (Palak/Tomato/Tadka/Double)</b>	240
<b>Mixed Vegetables Poriyal</b>	190	<b>Chole Masala</b>	200
<b>Udupi Tarkari Kurma</b>	210	<b>Sprouted Dal Masala</b>	200
		<b>Sambar</b>	160
		<b>Rasam</b>	140



# MAIN COURSE



 Non Vegetarian

## Indian —

**Egg Masala** 220

**Kasuri Murgh** 380

*It's a rich, creamy chicken curry made with cashew paste and fresh cream & flavoured with fresh ground pepper and dry kasuri methi*

**Koyla Murgh** 380

*Spicy chicken infused with smoky flavour*

**Hara Dhaniya Murgh** 380

*Chicken chunks cooked with coriander and green chilly paste*

**Hara Mirch Lasooni Murgh** 380

*Tender chicken cooked with green chilly and garlic flavour*

**Murgh Kali Mirch** 380

*Tender chicken cooked with kali mirch and yellow gravy*

**Murgh Rezala** 380

*Famous bengali recipe chicken cooked with yogurt, cashews, poppy seeds, and a mild whole spices*

**Murgh Tikka Masala** 390

**Chicken and Cheese Spinach in Hariyali** 390

*Chicken and cheese seekh kabab cooked spinach palak gravy*

**Chicken Kofta Curry** 390

*Chicken mince dumpling made with indian masala and cooked with yellow onion gravy*

**Goan Fish Curry** 420

**Khatta Meat** 460

*It is a traditional himachali recipe that combines the unique and aromatic flavors of local spices and herbs with the tanginess of tomatoes with lamb*

# MAIN COURSE



 Non Vegetarian

## Indian ———

### Punjabi Mutton Curry

460

*Soft tender chunks of lamb meat is cooked with home made punjabi spices, onion and tomato gravy*

### Dum Pukht Gosht

460

*Lamb cooked on slow fire with whole spices and dum with charcoal*

### Rogan E Nishat

460

*Braised tender lamb with kashmiri chillies, zaffron and tomatoes*

## Pan Asian ———

### Sweet and Sour Chicken Ball

330

*Chicken meat ball fried and tossed with sweet and sour sauce*

### Orange Glazed Chicken

330

*Chicken coated and deep fried chicken combines delicious spicy, sweet and tangy honey orange glaze*

### Mangolian Chicken

330

*Crispy fried chicken coated in a sweet and savory sauce with deep aromas from the garlic*

### Chicken and Broccoli Stir Fry

330

*Stir-fried chicken chunks with fresh broccoli in a mix of soya, ginger, garlic and delicious spices*

### Hoisin Chicken with Broccoli

330

*Chicken and broccoli cooked with hoisin sauce*

### Cilantro Ginger Chicken with Peanuts

330

*Diced chicken cooked with coriander leaves paste and ginger*

### Korean Style Chilly Garlic Stir Fry

330

*Stir fry chicken and garlic with hot chilly soya sauce*

# MAIN COURSE



 Non Vegetarian

## PanAsian

<b>Stir Fried Chicken in Chilli Beans Sauce</b>	330
<i>Stir fried chicken tossed with oriental chilly beans sauce</i>	
<b>Kung Pao Chicken with Cashewnut and Roasted Chilli</b>	330
<i>Stir-fried chicken with the perfect combination of salty, sweet and spicy flavour with fried cashew and roasted chilly</i>	
<b>Thai Green Curry Chicken</b>	340
<b>Thai Red Curry Chicken</b>	340
<b>Vietnamese Chicken Curry</b>	340
<i>Diced chicken and vegetable cooked with yellow curry</i>	
<b>Chicken Meat Ball Noodle Bowl</b>	399
<i>Fried chicken balls tossed with garlic sauce and served with noodles as a combo meal</i>	
<b>Fish in Black Pepper Sauce</b>	460
<i>Pan fried fish served with black pepper sauce on top</i>	

## Continental



<b>Chicken Alfredo</b>	380
<i>Pan-fried chicken breasts and tender spaghetti, coated in the most dreamy cream sauce ever</i>	
<b>Pan Seared Chicken Breast with Mushroom Sauce</b>	380
<b>Chicken Parmesan</b>	400
<i>Bed of butter tossed spaghetti topped with grilled chicken sprinkled with parmesan cheese</i>	
<b>King Ranch Chicken Casserole</b>	400
<i>Nachos layer with fully loaded chicken and cheese</i>	
<b>Fish Duglere</b>	430
<i>Grilled fish served with white wine tomato sauce</i>	
<b>Batter Fried Fish with Cheese Sauce</b>	430

## South Indian



<b>Egg Ghee Roast</b>	210
<b>Mysore Kozi Saaru</b>	370
<b>Kori Karibevu</b>	370
<b>Chicken Ghee Roast</b>	390
<b>Mandya Mutton Saaru</b>	430
<b>Mangalorean Tawa Prawn</b>	620
<b>Kakinada Royala Vepudu</b>	620
<i>Prawns tossed with spicy kakinada masala</i>	



# RICE AND NOODLES

## Vegetarian

<b>Curd Rice</b>	<b>140</b>
<b>Steamed Rice</b>	<b>170</b>
<b>Khichadi (Dal / Palak)</b>	<b>200</b>
<b>Pulao (Veg / Peas / Jeera)</b>	<b>200</b>
<b>Thai Basil Fried Rice Veg</b>	<b>200</b>
<b>Hakka Noodles Veg</b>	<b>200</b>
<b>Fried Rice Veg</b>	<b>200</b>
<b>Pad Thai Noodles Veg</b>	<b>220</b>
<b>Thai Chilli Basil Fried Noodles</b> <i>Crispy fried noodles tossed with thai sauces and basil</i>	<b>240</b>
<b>Pan Fried Sriracha Noodles</b> <i>Pan fried noodles spicy sriracha sauce</i>	<b>240</b>
<b>Asain Veg Glass Noodles</b> <i>Quick go-to meal. It features shiny, springy noodles and colorful veggies with a sweet and savory sauce</i>	<b>270</b>
<b>Biryani Veg</b>	<b>280</b>

## Non Vegetarian

<b>Fried Rice (Egg / Chicken)</b>	<b>220 / 240</b>
<b>Thai Basil Fried Rice (Egg / Chicken)</b>	<b>220 / 240</b>
<b>Hakka Noodles (Egg / Chicken)</b>	<b>220 / 240</b>
<b>Pad Thai Noodles (Egg / Chicken)</b>	<b>240 / 270</b>
<b>Cantonese Chicken Fried Rice</b> <i>Pan fried rice that are topped with chicken strips and a delicious vegetable gravy on top and cantonese sauce</i>	<b>270</b>
<b>Cantonese Fried Chicken Noodles</b> <i>Pan fried noodles are topped with luscious strips of chicken and cantonese sauce</i>	<b>270</b>
<b>Chicken Lo Mein</b> <i>Chicken, noodles, bean sprouts, and bell peppers are flavored with ginger, garlic, and dark soy sauce</i>	<b>270</b>
<b>Biryani (Egg / Chicken)</b>	<b>290 / 370</b>
<b>Biryani (Mutton / Prawns)</b>	<b>400 / 599</b>





## INDIAN BREAD



### Vegetarian

Roti (Plain / Butter / Methi)	50/55/55
Naan (Plain / Methi)	60/65
Naan (Butter / Garlic)	65/75
Kulcha (Plain / Onion / Pudina)	55
Kulcha Butter	60
Lachha Paratha	65
Lachha Paratha Butter	75
Laal Mirch Paratha	75
Sattu Paratha	80
<i>Healthy Indian flatbread with sattu flour along with other simple ingredients is stuffed inside wheat flour dough</i>	
Stuffed Kulcha (Aloo / Veg / Gobi)	120/130/140
Jodhpuri Paratha	140
<i>Stuffed with spinach and onions</i>	
Tandoor Stuffed Paratha (Aloo / Veg)	150
Bread Basket	320

### Non Vegetarian

Chicken Keema Paratha	240
-----------------------	-----

## ACCOMPANIMENTS



### Vegetarian

Papad Roasted	40
Papad Fried	45
Plain Curd	60
Raita Mixed Veg	100
Raita Boondi	100

## DESSERTS



### Vegetarian

Gulab Jamun	130
Gajar Halwa	130
Rasmalai	130
Ice Cream	150
<i>(Vallina, Butterscotch, Chocolate, Mango, Strawberry)</i>	
Blow Hot Blow Cold	180
Fresh Fruit Salad with Ice Cream	180
Warm Chocolate with Brownie with Ice cream	180
Apple Pie with Ice Cream	220



# THE MELTING POT

---



THE WOODROSE

---

**We undertake outdoor catering and host wide range of events at the woodrose.**

**For more details call : 96865 77163**