

Rivoli



Residency Club



BREAKFAST

(Time 7:00 a.m. to 10:00 a.m.)

Choice Of Juice (Fresh)	70.00	Bread / Toast, Butter / Jam	50.00
Cornflakes with Milk (Hot/Cold)	70.00	Shira / Upma / Pohe	45.00
Tea (Cup)	25.00	Idli With Sambar & Chutney	60.00
Tea Flask (250ml)	60.00	Uttappam Sambar	60.00
Coffee (Cup)	35.00	Eggs To Order With Bread / Toast	85.00
Coffee Flask (250ml)	65.00	(Scrambled/Poached/Sunny Sideup/Masala)	
Masala Tea (Cup)	30.00	Eggs Bhurjee With Bread / Toast	120.00
Hot Milk (Cup)	35.00		
Hot Milk Flask (250ml)	65.00		
Bournvita	70.00		
Bitted Coffee	80.00		
Choice of Smoithe	90.00		
(Apple, Pineapple, Orio)			

LIGHT REFRESHMENT

Veg Sandwich	50.00	Chicken Sandwich	100.00
Cheese Sandwich	60.00	Chicken Grilled Sandwich	120.00
Veg & Cheese Sandwich	70.00	Omlet Sandwich	85.00
Veg Coleslaw Sandwich	80.00	Non Veg Club Sandwich	145.00
Veg Szechwan Sandwich	80.00	Chicken Cutlet	175.00
Veg Club Sandwich	90.00	Jal Jeera	40.00
Veg Grilled Sandwich	80.00	Iced Tea	45.00
Cheese Grilled Sandwich	90.00	Butter Milk (Plain / Masala)	50.00
Veg & Cheese Grilled Sandwich	95.00	Solkadi	55.00
Garlic Toast	70.00	Fruit Juice (Canned)	60.00
Cheese Chilli Toast	140.00	Lassi (Sweet / Salted)	65.00
Cheese Corn Chilli Toast	140.00	Cold Coffee	95.00
Veg Cutlet	70.00	Cold Coffee With Ice Cream	110.00
Veg Asst. Pakoda	80.00	Milkshake (Vanilla/Strawberry/Chocolate)	100.00
Paneer Pakoda	130.00	Fruits Milkshake (Chikoo/Banana/Apple)	110.00
Cheese Pakoda	180.00	Fresh Lime Water	25.00
French Fries	60.00	Fresh Lime Soda	40.00
Cheese Cherry P/A Stick	130.00	Mineral Water 1ltr	29.00
Cashew Nuts Fry	175.00	Soft Drink (300ml)	40.00

(Taxes As Applicable.)





CONTINENTAL SOUP

■ Spinach and Potato Soup	90.00
(Cream Based Roux Mixed with Spinach Puree and Mashed potato)	
■ Tomato Basil	90.00
(Tomato Soup Cooked with Chopped Basil and Garlic)	
■ Burnt Garlic Pumpkin Soup	100.00
(Pumpkin Paste with Fried Garlic , Fresh Cream and Herbs)	
■ Mexican Chilly Baked Bean	100.00
(Creamy Tomato Base Baked Bin Chopped Garlic Capsicum)	
■ Cream of Mushroom	105.00
(Roux with Chopped Mushroom)	
■ Broccoli Soup	105.00
(Roux with Broccoli Paste, Basil)	
■ Mushroom Cappuccino Soup	110.00
(Creamy Mushroom Puree Topped with Milk Foam)	
■ Roasted Corn Soup	110.00
(Roasted Corn Puree Thick Soup)	
■ Celery and Walnut Soup	120.00
(Rich Creamy Soup of Celery and Crushed Walnut)	
■ Lamb and Lentil Soup	130.00
(Lentil Base Thick Soup Cooked with Meat)	
■ Chicken Broth	110.00
(Chicken Clear Soup)	

SALAD

■ Mediterranean Salad	120.00
(English Veg Mixed with Mayonnaise and Thaini Sauce)	
■ Fruit and Nut Salad	120.00
(Combination of Seasonal Fruit Sprinkled with Nut , Tangy in Taste)	
■ Beansprout Salad	120.00
(Tossed Sprout, Cucumber, Tomato, Carrot)	
■ Waldrof Salad	130.00
(Apple and Walnut with Mayonnaise Dressing)	

(Taxes As Applicable.)

(APS - As Per Season)





CONTINENTAL SALAD

■ Egg Saled	130.00
(Boiled eggs lettuce, tomato, capsicum mix in chef's special dressing)	
■ Hawain Chicken Salad	140.00
(Shredded Chicken, Pineapple with Mayo Dressing)	
■ Maxican Chicken Salad	150.00
(Spicy Corn mixed with bell pepper and chicken)	
■ Chef Salad	180.00
(Assorted veg, Chicken Sausages, chicken seasoned with balsamic vinegar)	

STARTER

■ Grilled Vegetable	155.00
(Strip of Vegetable Marinated with Herbs and Grilled)	
■ Cajun Spice Veg	175.00
(Strip of Vegetables with Dry Herbs and Cajun Spice and Grilled)	
■ Cheese Jalapenos Poppers	180.00
(Mashed Potato Mixed with Chesse and Jalapenos)	
■ Fried Corn Kennels	180.00
(Corn Batter Fried Tossed With Pepper and Lemon Juice, Served with Schezwan Mayo Dip)	
■ Chesse Cigar Roll	200.00
(Pan Cake Stuffed With Cheese and Veg)	
■ Creamy Pepper Paneer	205.00
(Round Shape Cottage Cheese Marinated with Garalic and Pepper, Grilled and Topped with Creamy Sauce)	
■ Panner Peri Peri	205.00
(Cottage Cheese Marinated in Peri Peri Sauce, Pumpkin Powder, Herbs)	
■ Crum Fried Stuffed Mushroom	225.00
(Mushroom Stuffed with Spinach, Cheese Olive and Deep Fried)	
■ Bartoz Wrap	200.00
(Cottage Cheese & Bell pepper Wrap, Served with Cheesy Sauce)	
■ Loaded Fries	75.00
(Fries Topped with Smoked Paprika and Cheese)	

(Taxes As Applicable.)

(APS - As Per Season)





CONTINENTAL STARTER

- **Canape Papdi Chicken Pizza** **180.00**
(Indian Papdi Topped with Exotic Veg and Cheese)
- **Honey Garlic Chicken Skewers** **225.00**
(Chicken and Bell Pepper Skewer Tossed in Honey Garlic Sauce)
- **Wings of Fire** **230.00**
(Barbeque / Peri Peri / Corn Crush / Parmesan)
(Chicken Wings Tossed in Choice of Sauce)
- **Barbeque and Pesto Chicken Supreme** **230.00**
(Tender Chicken Strip Tossed in a Dual Barbeque and Pesto Sauce)
- **Red Eye Chicken** **230.00**
(Chicken Slice Marinated With Cayenne Pepper, Crushed Pepper, Tomato Sauce and Grilled)
- **Tender Chicken** **225.00**
(Chicken Skewers with Dry Herbs, Soya Sauce, Pepper, Basil and Grilled)
- **Texas Hot Wings** **235.00**
(Deep fried chicken wings tossed with spicy sauce)
- **Chicken Cigar Roll** **250.00**
(pancake staffed with minced chicken cheese and bellpepper)
- **Chicken Peri Peri** **255.00**
(Chicken Marinated in Peri Peri Sauce, Paprika Powder, Herbs Crushed Pepper and Grilled)
- **Cajun Chicken Strip** **255.00**
(Chicken Marinated in Cajun Spice, Herbs, Pepper, Olive Oil and Grilled)
- **Rosemerry Grilled Chicken** **305.00**
(Chicken Marinated in Rosemerry Paste Grilled and Topped with White Wine Sauce)
- **Chicken Bartoz Wrap** **235.00**
(Chicken & Bell pepper Wrap, Served with Cheesy Sauce)
- **Fish Fingers** **300.00**
(Deep Fried Fish Finger, Served with Tartare Sauce)
- **Hot Herb Garlic Prawn** **APS**
(Prawn Marinated with Herbs, Mustard Sauce and Grilled)
- **Prawn Butter Garlic** **APS**
(Prawn Tossed with Garlic and Batter)

(Taxes As Applicable.)

(APS - As Per Season)





CONTINENTAL MAIN COURSE

■ Penne Arabiata	185.00
(Penne Pasta Cooked in Spicy Tomato Sauce)	
■ Spaghetti Aglio Olio	185.00
(Spaghetti Tossed in Olive Oil with Olive and Parmesan Cheese)	
■ Golden Baked Vegetable	195.00
(Veg Cooked with Creamy Cheese Sauce and Baked)	
■ Barbeque Cottage Cheese Steak	195.00
(Paneer Steak Tossed in Barbeque Sauce and Served with Herb Rice)	
■ Veg Tickler	195.00
(Barley and Tender Corn Tikki Served on the bed of Softron Rice and Tomato Sauce)	
■ Corn and Spinach Dumpling	195.00
(Corn and Spinach Croquette Tossed in Soya Chilly Oragino Sauce)	
■ Macon Cheese	200.00
(Macroni Pasta in Cheese Sauce)	
■ Fusilli Al Pesto	200.00
(Fusilli Pasta Tossed in Pesto Sauce)	
■ Spinach Florentine	195.00
(Pancake Stuffed with Spinach and Topped with White Sauce)	
■ Veg Lasagne	205.00
(Stacked Layers of thin flat Pasta alternating with Veg fillings and baked).	
■ Herb Grilled Chicken	300.00
(Grilled Chicken Served with Herb Rice and Pepper Sauce)	
■ Chicken Stroganoff	265.00
(Bonless Chicken Cooked in Mushroom Sauce and Served on the bed of Rice)	
■ Herb Crushed Corn Fed Chicken	305.00
(Chicken Stuffed with Minced Chicken Bell Pepper, Cheese Served in Mushroom Sauce)	
■ Fish and Chips	350.00
Deep Fried Fish Served with Fries and Tartare Sauce)	
■ Roast Chicken	350.00
(Chicken Served with Mashed Potato in Bell Pepper jus)	
■ Chicken Steak in Mushroom / Black Pepper Sauce	350.00
(Chicken Patty Served on the Bed of Herb Rice with Sauce on Top)	
■ Harissa Prawns Grilled	APS
(Prawn tossed in Red Pepper Sauce)	

(Taxes As Applicable.)

(APS - As Per Season)





CHINESE

SOUP

<input type="checkbox"/> Veg Won-Ton	80.00	<input type="checkbox"/> Tomato Eggs Drop	90.00
<input type="checkbox"/> Veg Clear Soup	80.00	<input type="checkbox"/> Chicken Clear Soup	95.00
<input type="checkbox"/> Sweet Corn Veg	80.00	<input type="checkbox"/> Chicken Manchow Soup	105.00
<input type="checkbox"/> Veg Manchow / Hot & Sour	80.00	<input type="checkbox"/> Chicken Won-Ton Soup	100.00
<input type="checkbox"/> Lemon Coriander	80.00	<input type="checkbox"/> Chicken Talumein	100.00
<input type="checkbox"/> Tom-Yum Veg	75.00	<input type="checkbox"/> Prawns Soup	APS
<input type="checkbox"/> Veg. Talumein	80.00		

STARTER

<input type="checkbox"/> Veg Manchurian	155.00	<input type="checkbox"/> Asian Chicken Satay	230.00
<input type="checkbox"/> Corn Manchurian	155.00	<input type="checkbox"/> Chicken Stick	230.00
<input type="checkbox"/> Lemon Gobi	155.00	<input type="checkbox"/> Chicken Mongolian	230.00
<input type="checkbox"/> Gobi Manchurian	155.00	<input type="checkbox"/> Chicken Magnet	230.00
<input type="checkbox"/> Veg Sesame Seeds	155.00	<input type="checkbox"/> Barbecue Drum Stick	230.00
<input type="checkbox"/> Baby Corn Stick	150.00	<input type="checkbox"/> Chicken Chennai	230.00
<input type="checkbox"/> Baby Corn Honey Chili	165.00	<input type="checkbox"/> Burnt Pepper Chicken	230.00
<input type="checkbox"/> Chessy Chaska	205.00	<input type="checkbox"/> Schezwan Chicken Finger	230.00
<input type="checkbox"/> Bell Pepper Cheese Roll	205.00	<input type="checkbox"/> Fish Chili / Manchurian	APS
<input type="checkbox"/> Spinach Cheese Corn Roll	205.00		
<input type="checkbox"/> Paneer Chili / Manchurian	205.00		
<input type="checkbox"/> Paneer Chennai	205.00		
<input type="checkbox"/> Burnt Pepper Paneer	205.00		
<input type="checkbox"/> Paneer Basil Chilly	220.00		
<input type="checkbox"/> Mushroom Pepper Salt	230.00		
<input type="checkbox"/> Magic Mushroom	230.00		

(Taxes As Applicable.)

(APS - As Per Season)





CHINESE

MAIN COURSE

■ Eight Jewel Veg	155.00	■ Chicken Stew	230.00
■ Veg Manchurian	155.00	■ Chicken in Hunan Sauce	230.00
■ Sweet & Sour Veg	155.00	■ Chicken Chili	230.00
■ Veg Ball In Hot Garlic Sauce	155.00	■ Thai Chicken Curry (Red)	255.00
■ Thai Veg Curry (Green)	165.00	■ Mutton Stew	350.00
■ Paneer Szechwan / Chilli	205.00		

RICE / NOODLES

■ Veg Fried Rice	155.00	■ Egg Fried Rice	180.00
■ Veg Hakka Noodles	155.00	■ Chicken Fried Rice	205.00
■ Veg American Chopsuey	165.00	■ Singapore Mix Rice Noodles	205.00
■ Veg Chowmein	165.00	■ Chicken American Chopsuey	215.00
■ Szechwan Fried Rice	165.00	■ Chicken Chowmein	215.00
■ Singapore Fried Rice Noodles	165.00	■ Mixed Fried Rice	245.00
■ Paneer Szechwn Fried Rice	200.00	(Egg / Chicken / Mutton)	
■ Veg. Sizzler	250.00	■ Prawns Fried Rice	APS
■ Paneer Barbecue Sizzler	280.00	■ Chicken Sizzler	310.00
■ Veg Pattice Sizzler	280.00	■ Barbecue Chicken Sizzler	310.00
■ PNR Mushrrom Sizzler	310.00		

(Taxes As Applicable.)

(APS - As Per Season)





INDIAN

STARTERS (TANDOORI)

■ Veg Seekh Kabab	155.00
(Minced Mix Veg Indian Spices Mixture is Shaped ground the Skewer)	
■ Hara Bhara Kabab	155.00
(Deep Fried Tikki of Mix Veg and Blanched Spinach)	
■ Tandoori Gobi	155.00
(Cauliflower Marinated in Indian Spices)	
■ Bharavan Aloo	180.00
(Potato Stuffed with Minced Cashew , Green Chilly and Coriander)	
■ Dahi Ke Kabab	180.00
(Deep Fried Tikki of Roasted Gram Flour Mixed with Curd and Cardimom Powder)	
■ Paneer Tikka	205.00
(Fresh Cottage Cheese Marinated in Tandoor Masala)	
■ Lasooni Paneer Tikka	205.00
(Cottage Cheese Marinated with Tandoor Masala and Garlic)	
■ Moti-E-Zamin	205.00
(Tandoori Cottage Cheese Tossed with Pineapple, Onion and Capsicum)	
■ Paneer Mumtaz	205.00
(Cottage Cheese Stuffed with Mined Cashew Raisin, Marinated in Tandoor Masala)	
■ Paneer Anar Dana	220.00
(Cottage Cheese, Pineapple Marinated with Curd, Spices and Pomegranate Powder)	
■ Tandoor Mushroom	230.00
(Mushroom Marinated with Tandoori Masala)	
■ Mushroom Double Decker	225.00
(Mushroom Marinated and Stuffed with Chopped Veg, Dry Fruits, Mozzarella Cheese)	
■ Veg Platter	255.00
(Assorted Veg Marinated with Tandoori Masala , Pesto Sauce, Black Pepper Masala)	
■ Kalmi Kabab	230.00
(Chicken Leg Piece Marinated in Tandoor Masala)	
■ Banjara Kabab	230.00
(Chicken Marinated in Green Paste and Curd)	

(Taxes As Applicable.)

(APS - As Per Season)





INDIAN

STARTERS (TANDOORI)

■ Pankh Hari Kabab	230.00
(Chicken Wings Marinated in Tandoor Masala)	
■ Chicken Briganzo	230.00
(Chicken Marinated in Green Paste, Coconut Milk Powder and Trifala)	
■ Banno Kabab	225.00
(Chicken Marinated in Curd, Gram Flour, Cardimom Powder, Sugar and Coated with Egg White)	
■ Murg Begoni Bahar	245.00
(Chicken Marinated in Curd, Cheese, Gram Flour and Chopped Mint)	
■ Tandoori Chicken	255 / 505
(Chicken Marinated in Tandoori Masala)	
■ Tangadi Kabab	255.00
(Leg Piece Marinated in Yellow Garlic Paste)	
■ Chicken Angara	275.00
(Chicken Marinated in Chopped Green Chilly, Curd, Ginger Garlic and Rum Flavor Paste)	
■ Neza Kabab	270.00
(Marinated in Fresh Cream , Curd, kasur Methi, Gram Flour Cardimom Powder)	
■ Mutton Seekh Kabab	330.00
(Minced Meat Mixed with Indian Spices and Shaped around the Skewer)	
■ Mutton Shami Kabab	355.00
(Tikki of Minced Meat, Red Chilly, Chana Dal, Whole Spices and Grilled)	
■ Nizami Kabab	235.00
(Chicken Marinated in Cheese, Curd, Herbs and Indian Spices)	
■ Lahori Murg Tikka	225.00
(Marinated in Green Paste, Cheese, Curd)	
■ Delhi Darbar Kabab	245.00
(Chicken Marinated in Red Chilly, Fried, Onion and Cashew Paste)	
■ Non Veg Platter	325 / 650
(Assorted Chicken Kabab, Chicken Tikka Pahadi Kabab, Noorani Kabab, Reshmi Kabab Seek Kabab and Malai Kabab)	
■ Karela Kabab	250 / 500
(Breast Chicken Stuffed with Chicken Kheema then Marinated with Green Paste)	
■ Afghani Tangadi	200 / 400
(Chicken Leg and Breast Stuffed with Chicken Kheema then Marinated)	

(Taxes As Applicable.)

(APS - As Per Season)





SUBZIYAN

■ Veg Angara (Spicy Mix Veg in Red Gravy)	155.00
■ Veg Maratha (Veg Kheema with Coconut Powder Prepared in Red Gravy)	155.00
■ Veg Lajawab (Veg Kheema Prepared in Yellow and Makhani Gravy)	155.00
■ Veg Panchvati (Mix Veg Prepared in Spinach and Indian Spices Gravy)	180.00
■ Subz Meloni (Mix Veg Babycorn, Panner, Mushroom Prepared in Yellow Gravy)	165.00
■ Veg Kothambir (Mix Veg with Coriander Leaves Prepared in Onion and Cashew Gravy)	155.00
■ Club Special Veg (Mixed Veg with Corn, Baby Corn, Paneer and Cashew Nut)	155.00
■ Palak Jam Kofta (Kofta Made of Spinach and Stuffed with Jam)	165.00
■ Begam Bahar (Mix Veg in Red Gravy Served with Deep Fried Brinjal)	165.00
■ Club Zayka (Deep Fried Mix Veg in Red Gravy)	165.00
■ Malai Kofta (Veg Kofta Served in Cashew Gravy)	165.00
■ Veg Parsundi (Veg Kheema and Cashew Prepared in Onion Gravy Top with Cheese and Baked)	180.00
■ Khuboni Bhara Kofta (Kofta of Crushed Walnut, Grated Paneer, Coriander Seed, Cummin Seed Served in Red Gravy)	190.00
■ Methi Mutter Malai (Peas, Fenugreek Cooked in Cashew Gravy)	190.00
■ Paneer Lahori Kofta (kofta Made of Paneer, Bellpepper, Served in Red Gravy)	205.00
■ Paneer Tikka Dhaba (Roasted Paneer Prepared in Makhani, Red Gravy and Ghati Masala)	205.00
■ Paneer Parn Wheel (Pancake made off paneer stuffed with mint paste and jam prepared in Shahi Red Gravy)	255.00
■ Paneer Chingari (Finger Size Paneer Cooked in Spicy Red Gravy)	205.00

(Taxes As Applicable.)

(APS - As Per Season)





SUBZIYAN

- **Paneer Burjee Methi Kofta** 255.00
(Kofta made of Paneer, Fenugreek Served in Tomato and Cashew Gravy)
- **Paneer Ghungroo** 205.00
(Paneer Stuffed with Dry Fruit, Prepared in Tomato Gravy)
- **Paneer Khurchan** 205.00
(Cottage Cheese, Julienne Bell Pepper and Onion Cooked in Tomato Gravy)

INDIAN NONVEG

- **Anda Masala** 195.00
(Boiled Egg in Red Gravy)
- **Chicken Tikka Masala** 255.00
(Roast Chicken Prepared in Red Gravy)
- **Chicken Moghlai** 230.00
(Chicken Cooked in Red, Cashew Gravy and Beaten Egg)
- **Club Special Chicken** 255.00
(Chicken Prepared in Cashew, Almond Paste and Red Gravy)
- **Chicken Patiala** 275.00
(Boneless Julienne Chicken Wrapped in Omelette Topped with Onion Cashew Gravy Garnish with Grated Boiled Egg)
- **Dum Ka Murg** 230.00
(Whole Spice, Chopped Onion, Tomato and Cashew Gravy and Smoked)
- **Chicken Handi** 255 / 505
(Chicken Cooked in Masala made of Corriander Seed, Coconut, Onion and Spices)
- **Butter Chicken Bonless** 275 / 545
(Tandoor Chicken Cooked in Makhani Gravy with Kasuri Methi)
- **Chicken Changezi** 240.00
(Chicken Prepared in Paste of Cashew, Onion, Red Chilly and Tomato Puree)
- **Varhadi Chicken** 275.00
(Chicken Prepared in Paste Made of Fresh and Dry Coconut, Green Chilly, Coriander Leaves, Whole Spices)
- **Nawabi Handi** 355.00
(Chicken, Mutton Kheema, Liver in Red Gravy)
- **Mutton Bhoona Masala** 330.00
(Mutton Prepared in Semi Red Gravy)
- **Mutton Kolhapuri** 330.00
(Cooked in Homemade Kolhapuri Masala)

(Taxes As Applicable.)

(APS - As Per Season)





INDIAN NONVEG

❑ Mutton Khandeshi	330.00
(Prepared in Khandeshi Masala Roast Dry Coconut, Onion, Green Chilly, Coriander Leave)	
❑ Mutton Savaji	325.00
(Mutton Prepared in Paste made of Fresh, Dry Coconut, Green Chilly, Roast Cashewnat)	
❑ Mutton Kheema Masala	355.00
(Mutton Kheema Prepared in Kolhapuri Masala)	
❑ Mutton Rara	355.00
(Mutton, Mutton Kheema and Boiled Egg Prepared in Red Gravy)	

DAL

Yellow Dal	80.00	Dal Makhani	120.00
Dal Fry	90.00	Dal Maharani	100.00
Dal Kolhapuri	100.00	Panjabi Kadi	95.00
Dal Tadka	100.00	Kadi Pakodi	115.00
Dhaba Style Dal	100.00		

RAITA

Dahi Kanda	60.00	Curd	65.00
Mix Raita	65.00	Pineapple Raita	85.00
Boondi Raita	65.00		

SALAD

Coleslaw Salad	70.00	Green Salad	45.00
Russian Salad	85.00	Greek Salad (Apple, Paneer, Cheese, Greens)	120.00

INDIAN ROTI

Roti/Chapati	25 / 25	Garlic Naan	50.00
Pl.Naan/Butter Roti	30 / 30	Butter Garlic Naan	55.00
Butter Naan	35.00	Khasta Roti / Missi Roti	35 / 35
Bhakari	35.00	Veg Stuff Paratha	60.00
Laccha Paratha / Kulcha	40 / 40	Paneer Stuff Paratha	85.00
		Cheese Garlic Naan	100.00

(Taxes As Applicable.)

(APS - As Per Season)





CHAWAL KE BAHAR

Plain Rice	95.00	Eggs Biryani	240.00
Jeera Rice	110.00	Chicken Biryani	255.00
Ghee Rice	120.00	Mutton Pulao	355.00
Dal Khichdi	140.00	Mutton Biryani	365.00
Palak Khichdi	140.00	Mutton Goli Pulao	355.00
Dahi Bhutti	140.00	Mutton Hyderabad Biryani	375.00
Veg Pulao	150.00	Prawns Biryani	APS
Lemon Rice	140.00		
Plain Biryani Rice	150.00		
Kuska Rice	150.00		
Moti Chur Pulao	160.00		
Veg Biryani	170.00		
Veg Hyderabad Biryani	180.00		

DESSERT

Hot Gulab Jamun	55.00	Ice-Cream of Your Choice	65.00
Kala Jamun	65.00	(Vanilla / Mango / Strawberry)	
Caramel Custard	70.00	Malai Kulfi	90.00
Fresh Fruit Salad	70.00	Fresh Fruit Salad with Vanilla Ice-Cream	90.00
Rasmalai	85.00	Special Ice-Cream	95.00
Dessert of Day	85.00	(Butter Scotch / Chocolate / Kaju Anjir)	
Pudding	100.00		
(Truti Fruti Biscuits Pudding)			

(Taxes As Applicable.)

(APS - As Per Season)





THE RETREAT



BAR



Estd. 1898

Residency Club





IMPORTED SCOTCH

60ML

30ML

J W Blue Label	3195	1610
Royal Salute 21 Years	1950	990
Chivas Regal 18 Years	1345	680
J W Gold Label	1010	515
Glenfiddich 12 Years	890	465
Glenlivet 12 Years	620	300
J W Double Black Label	590	320
J W Black Label	420	220
Chivas Regal 12 Years	435	225
Jack Daniels Black	365	190
Ballantine's 12 Years	380	200
Jameson Irish	280	150
Ballantine's	240	130
J W Red Label	220	120
J & B Rare	325	175

REGULAR SCOTCH/WHISKY

Amrut Amalgam Malt	570	295
Black & White 12 Years	420	220
100 Pipers 12 Years	410	210
Teacher's 50	365	190
Black Dog Triple Gold	345	175
Teacher's Highland	305	160
Black & White	300	155
100 Pipers	295	155
Black Dog Centenary	280	150
Vat 69	270	140

(Taxes As Applicable.)





PREMIUM WHISKY	60ML	30ML
Blender's Pride Reserve	170	90
MaQintosh Silver ED	175	95
Antiquity Blue	165	90
Signature Premier	160	85
Blender's Pride	155	85
Signature Rare	155	85
Royal Stag Barrel	100	60

REGULAR WHISKY

Royal Challenge	100	60
Royal Stag	85	45
MCD No 1	75	40

VODKA (PREMIUM)

Absolut Flavor Raspberi/Mandrin/Mango Paper	370	195
Absolut Vodka	240	130
Smirnoff Black	185	100
Smirnoff Flavor Orange/Vanilla/Apple	185	100
Smirnoff Vodka	180	100

VODKA (REGULAR)

White Mischief	90	50
Magic Moments	85	50
Romanov Flavor Apple/Orange	85	50
Romanov	80	45

GIN

Beefeater Dry Gin	215	115
Stranger & Sons	320	170
Blue Riband Gin / Blue Dimond Dry Gin	70	40

(Taxes As Applicable.)





RUM **60ML** **30ML**

Bacardi White	170	90
Old Monk Gold	90	50
Bacardi Black	75	40
Captain Morgan Dark	70	40
MCD CEL. Red Rum	65	35
Old Monk	65	35

COGNAC **60ML** **30ML**

Martell VS / Hennessy	730	380
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BRANDY **60ML** **30ML**

Napoleon Brandy	150	80
Honey Bee Brandy	70	40

TEQUILA 180

WINES

RED/WHITE WINE **750ML** **375ML** **150ML**

Sula/Grover	1260	680	260
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SPARKLING WINE **750ML**

Sula Brut	1750
Casablanca	1350

BEER **650ML** **500ML** **330ML**

Heineken	260	-	
Budweiser	240	200	165
Carlsberg Smooth	250	-	
Kingfisher Ultra	240	155	
Kingfisher Premium	210	150	
Tuborg Green	205		

ALCOPOPS

Breezer 275 ML (Black Berry/Jamaican Passion / Cranberry)	165
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(Taxes As Applicable.)





COCKTAILS

Long Island Tea	300
(Vodka, Tequila, White Rum, Gin, Triple Sec, Lime Juice)	
Pinacolada	300
(White Rum, Coconut Milk, Fresh Cream, Pineapple Juice)	
Margarita	280
(Tequila, Orange Flavor Liquir, Triple sec, Lime Juice)	
Russion Beauty	280
(Vodka, Blue Curacao Aerated Water)	
Capriojka/Mojito (Regular/Smirnoff)	200/300
(Lime Juice, Mint, Vodka / White Rum)	
Screwdriver (Regular/Smirnoff)	200/300
(Orange Juice, Vodka)	
Bloody Marry (Regular/Smirnoff)	200/300
(Tomato Juice, Vodka, Lime Juice, Worcestershire Sauce)	
Planters Punch	200
(Pineapple Juice, Orange Juice, Drak Rum, White Rum)	
Super Punch	270
Punch	150
Gimlet	150

MOCKTAILS

Capriojka/Mojito	140
(Lime Juice, Mint, Softdrink)	
Cindrella	140
(Pineapple Crush, Strawberry Crush, Orange Juice, Pineapple Juice)	
Fruit Punch	140
(Mix Juice, Fresh Cream, Fresh Fruits)	
Mango Berry	140
(Mango Juice, Fresh Cream)	
Blue Lagoon	120
(Blue Curacao Syrap, Lime, Softdrink)	
Pink Sky	120
(Pineapple Juice, Vanilla Ice Cream, Strawberry Crush Fresh Cream)	

(Taxes As Applicable.)





BEVERAGES

Red Bull	160
Tonic Water	110
Diet Pepsi	50
Soft drink (300 ml.)	40
Soda (300 ml.)	30
Mineral Water	30



RESTAURANT TIMING

11.30 TO 3.00 PM

7.00 TO 11.00 PM

WE COOK ALL FOOD IN REFINED
OIL & GEMINI SUNFLOWER OIL



Estd. 1898

Residency Club