

CHEF'S SIGNATURE DISHES

STARTERS

0	KUMBHI HALEEM KE KEBAB Grilled, smoky mushroom, khasta roti	685
	MAINS	
	AVOCADO AND SHRIMP NAPOLEON Parmesan crisps with avocado and tender Prawn	1950
	LAAL MAAS Slow - cooked Lamb, Mathania chilly	1365
	CHAMPARAN CHICKEN Rustic Chicken curry from Magadha	975
	DESSERT	
0	MILK CHOCOLATE, SEA SALT PRALINE Chocolate sponge, milk chocolate ganache, sea salt praline	775
0	ALL THINGS BISCOFF A decadent treat with Callebaut milk chocolate, light Biscoff mousse, homemade Biscoff spread and a crunchy base Pure indulgence in every bite	775
	BAKED ALASKA A show - stopping dessert featuring light vanilla sponge topped with rich salted butter caramel and chocolate ice cream, enveloped in fluffy meringue and flamed tableside for a dramatic finish	775

*** BREAKFAST ***

DELLA BUFFET BREAKFAST (07:00am to 10:00am)

1450

Wide range of options from our lavish buffet Choice of fruits, breads, morning bakery, cereals, cold cuts, dry fruits, juices, milkshakes, health drinks, variety of cooked Indian, Continental dishes, live South Indian counter, tea | coffee

À LA CARTE

0	KANDA POHA OR RAVA UPMA SERVED WITH CHUTNEY	525
0	BUTTER, MILK PANCAKES / BELGIAN WAFFLES WITH MAPLE SYRUP, WHIPPED CREAM AND CHOCOLATE SAUCE	525
0	POORI BHAJI	525
0	STEAMED IDLIS WITH SAMBHAR AND CHUTNEY	525
0	UTTAPAM WITH SAMBHAR AND CHUTNEY	525
0	SADA / MASALA DOSA WITH SAMBHAR AND CHUTNEY	525
0	STUFFED INDIAN PARATHAS - PANEER / ALOO / GOBI SERVED WITH YOGURT AND PICKLE	625
	AKURI ON TOAST	625
	YOUR CHOICE OF EGGS SERVED WITH TOAST AND BAKED BEANS (2 PCS) Choose from sunny side-up, overeasy, poached, masala omelette, boiled	625
	GRILLED CHICKEN SAUSAGES, MASH POTATOES / FRENCH FRIES, OVEN ROASTED TOMATOES	625

* ALL TIME EATS *

INTERNATIONAL

○ CLASSIC FRENCH FRIES / CHEESY / PERI PERI	350/425/425
POTATO WEDGES WITH DIP Chunky potato wedges served with garlic cheese sauce	425
• CHEESY DYNABITES	525
• CHEESY CHILLY TOAST	525
CHOP SUEY	800/925
Bowl of chop suey with Vegetables / Chicken in tomato sauce, topped with fried egg DELLA SUNDAE Della speciality dessert, a must try for kids of all ages!	550
INDIAN	
SEV PAPDI CHAAT Delhi style papdi chaat freshly served in Lonavala	400
○ COCKTAIL VEGETABLE SAMOSA Spicy potato stuffed pyramid pastry with tamarind & mint chutney	400
▼ VEGETABLE PAKORA Gram flour batter, local vegetables, paneer with green chutney	425

SANDWICH, BURGER & PIZZA



The do-it-yourself sandwich board select from plain | grilled panini bread All sandwiches & burgers are served with fries & coleslaw

SANDWICH

0	CUCUMBER, TOMATO AND CREAM CHEESE SANDWICH	750
	PANEER / CHICKEN TIKKA SANDWICH	925
	ROAST CHICKEN SANDWICH Gherkins, caramelised onions with mustard mayo	925
	CLASSIC CLUB SANDWICH Grilled Chicken, cucumber, tomato, fried egg, cheddar Served in Toasted, Brown / White Bread	925
0	CLASSIC VEG CLUB SANDWICH Char grilled Vegetables, tandoor baked chilli potatoes and cheese Served in Toasted, Brown / White Bread	750
	TUNA MELT Crumbled marinated Tuna with cheddar and mustard	1050
	BURGER	
0	CRUMB FRIED VEGETABLE AND JALAPENO	925
	BARBEQUE CHICKEN PATTY TOPPED WITH CARAMELISED ONIONS & CHEESE	1050
	PIZZA	
0	MARGHERITA Traditional tomato, basil and mozzarella	800
0	GOAT CHEESE, BUFFALO MOZZARELLA & FRESH BASIL PIZZA Slow dried vine tomatoes, roasted garlic	875
	TIKKA PIZZA Paneer tikka / Chicken tikka sliced bell peppers, onions, chillies and coriander	875/975
	CLASSIC CHICAGO PIZZA Chicken pepperoni, mushrooms, olives and thyme	1100

* INDIAN *

SOUP

0	TAMATAR SANTRE KA SAAR Tomato soup with a hint of orange and spices	525
	MURGH KA RAAB Veloute of Chicken, masala fox nuts	525
	FROM OUR CLAY OVEN	
0	TANDOORI ALOO KE GUTKE Potatoes stuffed with cottage cheese, nuts and spices, baked in tandoor	525
0	ACHARI PANEER TIKKA Cottage cheese delicately marinated with hot and tangy pickled spices, char grilled	625
0	PANEER MALAI SEEKH KEBAB A delicate combination of fresh cottage cheese marinated with Indian herbs & spices, char grilled	625
0	TANDOORI VEG PLATTER Assorted Vegetable appetizers	1225
	SEEKH KEBAB GILAFI Triple minced Lamb, roasted whole spices, coloured peppers, mint chutney	1050
	TANDOORI MURGH - HALF / FULL Chicken marinated with hung yogurt, tandoori masala, cooked in tandoor	700/122:
	CHEESE CHILLY MALAI TIKKA Cream cheese marinated Chicken, royal cumin, mint chutney	750
	PUNJABI CHICKEN TIKKA Fenugreek scented, chargrilled Chicken, mint chutney	750
	AJWAINI FISH TIKKA Fish marinated with tandoori spices, chargrilled	1150
	TANDOORI POMFRET Whole Pomfret, marinated with mild spices, finished in clay oven	1600
	LASOONI MALAI JHINGA Prawns marinated with roasted garlic, char grilled	1600

	TANDOORI NON - VEG PLATTER Murgh tangri kebab, Murgh malai tikka, Lamb seekh kebab, Achari fish tikka	1600
	LASOONI TANDOORI LOBSTER Lobster flavoured with rich spices, finished in clay oven	2600
	MAINS	
0	INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home style	750
0	MUSHROOM MUTTER Mushrooms and green peas cooked in onion tomato masala	750
0	ALOO SUBZ MILAN Potato semi-dried homestyle lightly spiced preparation with choice of any one fenugreek / cauliflower / green peas	625
	GOAN CURRY Red chillies, coconut gravy, Goan spices, served with steamed rice Pomfret Surmai Prawns	1600
	LOBSTER TAWA MASALA Lobster cooked in Indian style aromatic curry	2600
	CLASSIC BUTTER CHICKEN Shredded Chicken tikka, creamy tomato gravy, kasuri methi	875
	MURGH LABABDAR Rich, simmered Chicken dish	875
	NALLI ROGAN JOSH Kashmiri Lamb speciality, Lamb shanks cooked in red chilli paste, onions and yoghurt	1225
	RAILWAY MUTTON CURRY Anglo Indian style curry with diced potatoes	1225
	BIRYANI	
0	SUBZ 'DUM KI' BIRYANI Lightly spiced local Vegetables, saffron, basmati rice, raita	750
	DUM BIRYANI (CHICKEN/ MUTTON) Mild spices, yoghurt, saffron, basmati rice, raita	1050/1275
	MALABAR PRAWN BIRYANI Aromatic rice flavoured with coconut infused Prawns, raita	1725

STAPLES

0	RICE / PULAO Peas / Cashew / Jeera rice / Kashmiri / Corn / Zaffrani / Steamed rice	625
0	DAL Tadka Fry Plain Dhabe wali Makhani Dal khichdi	600
	RAITA AND PAPAD	
0	PLAIN CURD	200
0	RAITA (BOONDI / MIXED VEG RAITA)	250
0	MASALA PAPAD (FRIED / ROASTED)	150/175
0	GREEN SALAD	325
	INDIAN BREADS	
0	ROTI - PLAIN / BUTTER Whole wheat bread baked in clay oven	105/125
0	LACCHA PARATHA Layered tandoori paratha made of leavened dough topped with sesame seeds	175
0	PARATHA Plain Pudina Methi Ajwain whole wheat bread baked in clay oven or griddle	175
0	NAAN Butter Garlic Ajwain Cheese traditional punjabi leavened bread	175
0	KULCHA Clay oven cooked flat bread served plain	175
0	STUFFED KULCHA Aloo Paneer Onion	400
0	ROOMALI ROTI Exotic thin Indian flat bread made to perfection	175



SOUP

CHILLI RAMEN (VEGETABLE / CHICKEN) Noodles in a Japanese style soup topped with fresh chilli, bean sprouts, coriander, spring onions and a wedge of lime	450/525
HUNAN WONTON SOUP Crispy Thai inspired Chicken wonton served warm in a basil scented Chicken broth	525
ALL TIME CLASSIC (VEGETABLE / CHICKEN / PRAWNS) Sweet corn Hot and Sour Manchow Lemon coriander	450/525/700

STARTERS

0	WATER CHESTNUT AND MUSHROOM Tossed with chilli garlic and butter	750
	POPIAH SPRING ROLLS (VEGETABLE / CHICKEN) Stir fried Vegetables / Chicken wrapped in Chinese filo, light soy sauce, house mince sauce KUNG PAO (PANEER / CHICKEN) Crispy fried Chicken tossed with hoisin sauce, rice wine, ginger, red chilli and cashewnuts	750/875 750/875
	BLACK PEPPER CHICKEN Diced Chicken tossed in Asian spices and black pepper	875
	BANANA LEAF WRAPPED THAI GRILLED FISH Fillet of fish marinated with Thai chilli spices wrapped in banana leaf, grilled	1275
	CRISPY GARLIC PRAWNS Crispy prawns tossed with golden garlic and chillies	1600
0	DIMSUMS Vegetable and Water Chestnut Ricotta Spinach Spicy Thai Chicken Black Pepper Chicken	700 700 800 800

MAINS

STIR FRIED WITH YOUR CHOICE OF SAUCE

Hot garlic sauce | Ginger spring onion | Schezwan | Black bean sauce | Hunan

0	TOFU, BABY CORN AND BOK CHOY	875
0	FIVE TREASURE VEGETABLES	875

PANEER AND COLOURED PEPPERS
875

SLICED CHICKEN / SLICED FISH / PRAWNS

925/1050/1610

925/1050/1265/1610

VEGETABLE DUMPLINGS IN SOYA GARLIC SAUCE
 Exotic crispy Vegetables dumplings served in soya garlic sauce

NASI GORENG 1275

Fried rice, Chicken satay, fried egg, Prawn crackers

THAI INFUSED CURRY (GREEN / RED / YELLOW)

Thai spices, lemon grass, coconut milk, fresh basil, served with Basil rice Vegetable / Chicken / Fish / Prawns

RICE AND NOODLES

FRIED RICE / HAKKA NOODLES

0	Vegetable	635
0	Basil	635
0	Garlic Pepper	635
0	Burnt garlic	635
0	Mock duck	750
	Egg	750
	Barbeque Chicken	925
	Prawn	1610
	Mixed meat	1265
	All in one	1265

PAD THAI 875/975/1600

Vegetable / Chicken / Prawn

Flat rice noodles stir fried with chopped Vegetables and Asian spices

*** CONTINENTAL***

SOUP

CHARRED TOMATO AND ROSEMARY SOUP Toasted bread crisp	460
ALL TIME CLASSIC Minestrone Roasted Vegetable Smoked Chicken	460/525
SALADS	
SUPERFOOD SALAD Red & white quinoa, arugula, toasted sunflower seeds, beetroot, lemon, olive vinaigrette	635
CLASSIC CAESAR SALAD With choice of Parmesan Grilled Chicken	625/875
 MEZZEH PLATTER Hummus, tabouleh, baba ganoush, moutabel, marinated olives with grilled pita 	625
PASTA	
◇ARRABIATA The traditional version with your choice of pasta and parmesan shavings	975
FETTUCCINE Broccoli, mushrooms, and tomato cream sauce / Flaked salmon with chili flakes and dill cream sauce	975/1225
SPAGHETTI AGLIO OLIO PEPERONCINO Tossed in extra virgin olive oil, garlic, chili flakes, and fresh herbs, flashed with white wine and Parmigiano Reggiano Grilled Chicken Supreme Grilled Prawns	975/1100/1600
PENNE ALFREDO TOSSED IN CREAMY MUSHROOM SAUCE WITH CHEESE Vegetables / Grilled herb Chicken / Grilled Prawns	975/1100/1600
FUSILLI PESTO Vegetables / Chicken / Prawns	975/1100/1600

MAINS

CHICKEN SCALLOPINI Pan fried grilled Chicken with herb rice, mashed potato	1100
GRILLED COTTAGE CHEESE / SEABASS Mesclun mix, garlic wilted spinach, pommes puree, beurre noisette	975/1225
FISH N CHIPS Classic crumb fried fish, french fries, tartar sauce	1225
CREAMY POLENTA LOBSTER Gently grilled Lobster with our home style creamy polenta	2750
GARLIC PRAWNS Herb buttered rice, steamed Vegetable, lemon	1725

DESSERT **

0	GULAB JAMUN	375
0	Warm dumplings, green cardamom sugar syrup ANGOORI RASMALAI	375
0	CHENA MOTI ANJEER HALWA Rich and indulgent dessert combining soft chena pearls with the natural sweetness of figs in a velvety halwa	375
0	FALOODA Milk, ice-cream, rose syrup, vermicelli, nuts	425
0	DUTCH TRUFFLE CHOCOLATE PASTRY	425
0	DARK CHOCOLATE SUGAR FREE MOUSSE Heavy cream mesmerized by single origin chocolate with chunks of dark chocolate	550
0	SIZZLING BROWNIE WITH VANILLA ICE CREAM	550
	NEW YORK STYLE LEMON CHEESECAKE	550
0	FRESH FRUIT PLATTER Selection of fresh seasonal fruits, natural yogurt and honey	600
0	HOME CHURNED ICE CREAM	400