MENU

RISALO

RESTAURANT

PRICES ARE EXCLUSIVE OF 18% GST

IN-ROOM DINING PRICES WILL BE 15% EXTRA

SOUPS

Rasam **169**
A South Indian traditional soup made with tamarind, tomatoes, warming spices and aromatic herbs.

Cream of Tomato **169**
A creamy soup made from spice-tinged tomatoes.

Veg. Clear Soup **169**
A medley of vegetables cooked together to make this healthy no oil soup.

Veg. Hot n Sour Soup **169**
A Chinese style thick spicy mixed vegetable soup topped with flavour of garlic.

Veg. Manchow Soup **169**
A Chinese style thick mixed vegetable soup topped with crisp fried noodles.

Veg. Sweet Corn Soup **169**
An Indo chinese style soup made with mixed veggies, sweet corn kernels & pepper.

STARTERS

Honey Chilly Potato **269**
Potato batons tossed with chopped garlic, onions, chilly paste, honey and garnished with sesame seeds.

Chilly Garlic Crispy Vegetables **269**
Mixed vegetables blanched, deep fried and tossed in Chilly Garlic sauce.

Crispy Corn **269**
American corn deep fried and tossed in Chilly Garlic sauce.

Veg Balls Manchurian **279**
Golden-fried vegetable balls cooked in a tangy and savory Chinese-style gravy.

Gobhi Manchurian (Dry) **279**
Lightly battered deep fried cauliflower tossed in Chilly Soya sauce.

Chilly Baby Corn **279**
Lightly battered deep fried baby corn tossed with onions and capsicum in Chilly Soya sauce.

Chilly Mushroom (Dry) **289**
Lightly battered deep fried mushrooms tossed with onions and capsicum in Chilly Soya sauce.

Mushroom Pepper (Dry) **289**
A spicy South Indian stir-fry made with fresh mushrooms, crushed black pepper and aromatic spices.

Pepper Baby Corn **299**
Lightly battered deep fried baby corn tossed with onions and capsicum in crushed pepper.

Chilly Paneer (Dry) **299**
Lightly battered deep fried paneer dices tossed in Chilly Soya sauce.

Garlic Paneer (Dry) **299**
Lightly battered deep fried paneer dices tossed in chopped garlic, onions and chilly paste.

Paneer 65 **299**
Paneer cubes marinated with hung curd flavored with Indian spices, batter fried and tempered with curry leaves.

INDIAN MAIN COURSE

Aloo Gobhi Masala **269**
Potato cubes and florets of cauliflower tossed with tomato gravy & chopped ginger.

Aloo Jeera **269**
Potato cubes tempered with cumin, green chillies and ginger.

Dal Fry **289**
Yellow lentils cooked to perfection and tempered with aromatic Indian spices.

Dal Makhni **289**
A signature North Indian delicacy of slow-cooked black lentils & kidney beans enriched with butter and cream.

Dal Palak **289**
Yellow lentils cooked with chopped spinach and tempered ginger and garlic.

Dal Tadka Punjabi **289**
Yellow lentils tempered with cumin, whole red chillies and tomato in pure ghee.

Mix Veg Gravy **299**
Fresh seasonal vegetables cooked to perfection in a rich tomato-onion gravy.

Veg Kolhapuri **299**
Assorted vegetables cooked in Kolhapuri style spicy gravy.

Mushroom Masala **319**
Fresh mushrooms cooked in a rich, aromatic onion-tomato gravy with traditional Indian spices.

Mushroom Matar **319**
Mushrooms and green peas simmered in a flavorful, mildly spiced gravy.

Paneer Butter Masala **329**
Paneer cubes cooked in tomato & cashew gravy and finished off with butter.

Paneer Corn Masala **329**
Tender paneer and golden corn simmered in a rich, aromatic masala gravy.

Paneer Kadhai **329**
Paneer, capsicum, onions and tomatoes tossed in tomato based gravy flavored with whole Indian spices.

Paneer Lababdar **329**
A luxurious paneer delicacy in a rich, mildly spiced tomato and cashew gravy.

Paneer Makhni **329**
Tender paneer in a smooth, buttery gravy with a perfect balance of sweetness and spice.

Paneer Matar **329**
Paneer cubes and green peas cooked in tomato based gravy flavored with whole Indian spices.

Paneer Palak **329**
Paneer cubes cooked in spinach puree and tempered with garlic and Indian spices.

Kaju Curry **349**
Premium cashew nuts cooked in a luxurious, mildly spiced gravy.

Kaju Mushroom **349**
A delightful combination of mushrooms and cashews in a rich, aromatic curry.

Kaju Paneer **349**
Soft paneer and cashew nuts simmered in a rich, creamy curry for a truly indulgent experience.

INDIAN BREADS

Phulka	**19**
Butter Phulka	**24**
Triangle Paratha	**89**
Lachcha Paratha	**119**

INDIAN RICE & BIRYANI

Steamed Rice	**179**
Jeera Ghee Rice	**199**
Matar Pulao	**219**
Veg Biryani	**249**
Paneer Biryani	**269**

CHINESE FRIED RICE

Chilly Garlic Fried Rice **299**
Assorted vegetables and rice tossed in Chilly Garlic sauce.

Mixed Veg. Fried Rice **299**
Assorted vegetables and steamed rice tossed in Chinese sauces.

Veg. Schezwan Fried Rice **299**
Assorted vegetables and steamed rice tossed in Schezwan sauce.

Burnt Garlic Fried Rice **299**
Assorted vegetables and rice tossed in burnt garlic sauce.

CHINESE NOODLES

Chilly Garlic Noodle **299**
Assorted vegetables and noodles tossed in Chilly Garlic sauce.

Veg. Hakka Noodle **299**
Assorted vegetables and noodles tossed in Soya sauce.

Veg. Schezwan Noodle **299**
Assorted vegetables and noodles tossed in Schezwan sauce.

Burnt Garlic Noodle **299**
Assorted vegetables and noodles tossed in burnt garlic sauce.

CHINESE GRAVY

Gobhi Manchurian (Gravy) **299**
Lightly battered deep fried cauliflower tossed in Chilly Soya sauce.

Chilly Mushroom (Gravy) **319**
Lightly battered deep fried mushrooms tossed with onions and capsicum in Chilly Soya sauce.

Chilly Paneer (Gravy) **329**
Lightly battered deep fried paneer dices tossed in Chilly Soya sauce.

Garlic Paneer (Gravy) **329**
Lightly battered deep fried paneer dices tossed in chopped garlic, onions and chilly paste.

ACCOMPANIMENTS

Onion Salad	**69**
Green Salad	**89**
Plain Curd	**89**
Jeera Raita	**99**
Cucumber Raita	**99**
Mixed Vegetable Raita	**99**
Curd Rice	**169**

DESSERTS

Gulab Jamun 2 pieces **129**
Condensed milk and paneer dumplings fried in clarified butter and soaked in saffron infused sugar syrup.

Gajar Halwa **169**
Sweet dessert pudding made by grated carrots cooked in milk and clarified butter to perfection and garnished with raisins and nuts.

Hot Chocolate Fudge **199**
Vanilla & Chocolate ice cream topped with hot Chocolate sauce and garnished with nuts.

Cut Fruits	**149**
Fruit Salad	**179**
Butter Scotch Ice Cream (1 scoop)	**79**
Chocolate Ice Cream (1 scoop)	**79**
Mango Ice Cream (1 scoop)	**79**
Strawberry Ice Cream (1 scoop)	**79**
Vanilla Ice Cream (1 scoop)	**79**

SNACKS

Roasted Papad (2 pieces)	**79**
Fried Papad (2 pieces)	**89**
Masala Papad	**119**
Peanut Masala	**179**
French Fries	**199**
Peri Peri Fries	**229**
Aloo Pakoda (8 pieces)	**169**
Gobhi Pakoda (8 pieces)	**169**
Onion Pakoda (8 pieces)	**169**
Mirchi Pakoda (8 pieces)	**169**
Paneer Pakoda (8 pieces)	**199**
Pakoda Platter (15 pieces)	**279**

HOT BEVERAGES

Tea	**49**
Ginger Tea	**49**
Hot Lemon Tea	**49**
Coffee with Milk	**49**
Milk	**69**
Badam Milk	**89**

COLD BEVERAGES

Bottled Water (1 Litre) **39**
0 calorie drink.

Coke (300 ml)	**89**
Sprite (300 ml)	**89**
Soda Water (500 ml)	**89**
Lemon Soda (Sweet / Salt / Sweet n Salt)	**99**

Fresh lemon juice in chilled soda water.

Lemon Water (Sweet / Salt / Sweet n Salt) **99**
Fresh lemon juice in chilled water.
Butter Milk (300 ml) **99**
Salt Lassi (300 ml) **119**
Sweet Lassi (300 ml) **119**
Watermelon Juice (300 ml) **119**
Fresh watermelon juice. No sugar, no ice.
Coke Float **139**
Fizzy coke topped with vanilla ice cream.
Guava Chillo **139**
Guava juice blended with green chili, salt and paprika.
Khus Chilly Mocktail **139**
Perfect amalgamation of khus syrup, lemon, green chilly and lemonade with a dash of Tabasco.
Peach And Lemon Ice Tea **139**
A refreshing iced tea with lemon and peach flavour to cool down on a hot summer day.
Café Frappe **169**
A rich and creamy ice cream blended cold coffee garnished with chocolate syrup.
Ice Cream Shakes **169**
Butter Scotch / Chocolate / Mango / Strawberry / Vanilla
Dates Milk Shake **219**
A rich and creamy milk shake blended with dates.

CLASSIC PASTA

Vegetable Pasta **449**
Choice of classic pasta with assorted vegetables cooked in choice of sauce.

Choice of pasta -
Penne | Fusilli

Choice of sauce -
Aglio e Olio
Garlic and olive oil. (no sauce)
Alfredo
A rich pasta sauce made with butter, cream and aged parmesan.
Arrabbiata
Spicy sauce made from garlic, tomatoes and dried red chili peppers cooked in olive oil.

RISALO

RESTAURANT