

PAVILION

SINCE _____ 1990

MENU

ESTD **R.C.C.** 1990
RESORT COUNTRY CLUB

BREAKFAST BUFFET

Served daily from 7 to 10 AM

ADULTS	950	CHILDREN <i>(under 12)</i>	650
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BREAKFAST

Made to Order

PORRIDGE <i>Fresh grains cooked in milk or water</i>	250	IDLY <i>Steamed rice cakes served with coconut chutney and sambar.</i>	350
EGGS <i>2 eggs, made your way</i>	350	VADA <i>Crispy lentil fritters served with coconut chutney and sambar.</i>	350
FRUIT PLATTER <i>A refreshing assortment of seasonal fresh fruits.</i>	300	DOSA <i>Thin and crispy rice crepe served with coconut chutney and sambar.</i>	350
TOAST <i>Your choice of white or whole grain bread, toasted to perfection and served with butter and jam.</i>	150	UTTAPAM <i>Thick rice pancake topped with onions, tomatoes, and green chilies, served with coconut chutney and sambar.</i>	350
CEREALS <i>A variety of breakfast cereals served with cold or hot milk.</i>	250	CHOLLE BATHURE <i>Spicy chickpea curry served with fluffy deep-fried bread.</i>	350
PURI BHAJI <i>Spiced potato curry served with 4 pieces of crisp bread</i>	350	STUFFED PARATHA <i>Whole wheat flatbread stuffed with a savory filling of your choice, served with yogurt and pickle.</i>	350

DESSERTS

GULAB JAMUN	400
ICE CREAM	400
DESSERT <i>(as per day)</i>	400

BEVERAGES

FRESH JUICE <i>(seasonal availability)</i>	250
JUICE <i>(can)</i>	200
JAL JEERA	100
LASSI <i>(sweet or salted)</i>	100
FRESH LIME SODA <i>(sweet or salted)</i>	100
SOFT DRINK <i>(can)</i>	100
TEA <i>(cup or set)</i>	100/200
COFFEE <i>(cup or set)</i>	100/200

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BUFFET

Served daily from 1 to 3 PM and 7.30 to 10 PM

ADULTS	1,600
CHILDREN <i>(under 12)</i>	1,200

SOUP

▲	CREAM OF CHICKEN	350	
	<i>A rich and creamy chicken soup with a blend of herbs and spices.</i>		
▲	■	CREAM OF TOMATO	250
		<i>A smooth and tangy tomato soup with a hint of cream, garnished with croutons.</i>	
▲	■	SWEET CORN	350
		<i>A light and comforting soup made with sweet corn and a touch of cream.</i>	
▲	■	HOT AND SOUR	350
		<i>A spicy and tangy soup with a mix of vegetables, chicken, and tofu.</i>	

PLATTER

■	JAIN THALI	750
	<i>A traditional platter featuring an assortment of Jain cuisine, including dal, vegetables, bread, rice, & dessert.</i>	
■	VEGETARIAN THALI	750
	<i>A sumptuous platter with a variety of vegetarian dishes, including dal, vegetables, bread, rice & dessert.</i>	
■	TANDOORI KABABS	950
	<i>A delightful mix of marinated vegetables & paneer, grilled in a tandoor, served with mint chutney & salad.</i>	
▲	NON-VEGETARIAN THALI	950
	<i>A hearty platter featuring a selection of non-vegetarian dishes, including curry, bread, rice, & dessert.</i>	
▲	TANDOORI KABABS	1,250
	<i>An assortment of marinated meats grilled to perfection in a tandoor, served with mint chutney & salad.</i>	

FROM THE TANDOOR

▲	TANDOORI CHICKEN <i>(H/F)</i>	650/1000
	<i>Juicy chicken marinated in yogurt and spices, grilled in a tandoor to a smoky perfection.</i>	
▲	TANGRI KABAB	650
	<i>Succulent chicken drumsticks marinated in spices and grilled in a tandoor.</i>	
▲	MURG MALAI TIKKA	650
	<i>Tender pieces of chicken marinated in cream and spices, grilled to a golden finish.</i>	
▲	MURG TIKKA	650
	<i>Spicy and flavorful chicken pieces marinated in a blend of spices and yogurt, grilled to perfection.</i>	
▲	SEEKH KABAB	750
	<i>Minced meat mixed with spices and herbs, skewered and grilled in a tandoor.</i>	
▲	FISH TIKKA <i>(seasonal)</i>	750
	<i>Chunks of fish marinated in a blend of spices and grilled in a tandoor.</i>	
■	PANEER TIKKA	650
	<i>Cubes of paneer marinated in spices and grilled in a tandoor, served with mint chutney and salad.</i>	
■	SEEKH KABAB	500
	<i>Minced vegetables mixed with spices, skewered, and grilled in a tandoor.</i>	

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CONTINENTAL

■	GREEN SALAD <i>A fresh mix of greens, cucumbers, tomatoes, and onions, served with a light dressing.</i>	350
■	RUSSIAN SALAD <i>A creamy salad with a mix of boiled vegetables and mayonnaise.</i>	450
▲	HAWAIIAN CHICKEN SALAD <i>Chicken pieces with pineapple, lettuce, and a tangy dressing.</i>	500
■	VEGETARIAN PASTA <i>Spaghetti or Penne served with your choice of red tomato sauce or creamy white sauce.</i>	500
▲	CHICKEN PASTA <i>Spaghetti or Penne with tender chicken pieces, served with your choice of red tomato sauce or creamy white sauce.</i>	700
▲	FRIED CHICKEN <i>Crispy and juicy fried chicken served with a side of fries.</i>	800
▲	FISH AND CHIPS (seasonal) <i>Battered and fried fish fillets served with fries and tartar sauce.</i>	800
▲	MUTTON CUTLET <i>Spiced minced mutton patties, breaded and fried until crispy.</i>	800
▲	CHICKEN STEAK SIZZLER <i>Grilled chicken steak served on a sizzling platter with vegetables and sauce.</i>	800
▲	LAMB STEAK SIZZLER <i>Juicy lamb steak served on a sizzling platter with vegetables and sauce.</i>	900
■	PANEER SIZZLER <i>Grilled paneer served on a sizzling platter with vegetables and sauce.</i>	700
■	VEGETARIAN CUTLET <i>Spiced vegetable patties, breaded and fried until crispy.</i>	500

INDO - CHINESE

■	SPRING ROLL <i>Crispy rolls stuffed with a mix of vegetables, served with a sweet and spicy dip.</i>	500
▲	CHICKEN CHOWMEIN <i>Stir-fried noodles with chicken and vegetables in a savory sauce.</i>	700
■	VEGETARIAN CHOWMEIN <i>Stir-fried noodles with a mix of vegetables in a savory sauce.</i>	500
▲	CHILLY CHICKEN <i>Spicy and tangy chicken stir-fried with bell peppers, onions, and green chilies.</i>	700
▲	AMERICAN CHOPSUEY <i>Crispy noodles topped with a sweet and sour chicken and vegetable sauce.</i>	700
■	VEGETARIAN CHOPSUEY <i>Crispy noodles topped with a sweet and sour vegetable sauce.</i>	600
▲	MIXED FRIED RICE <i>Fried rice with a mix of vegetables, chicken, and prawns.</i>	600
■	VEGETARIAN FRIED RICE <i>Fried rice with a mix of vegetables and soy sauce.</i>	500
■	SWEET AND SOUR <i>Crispy vegetables in a sweet and sour sauce.</i>	500
■	VEGETARIAN MANCHURIAN <i>Vegetable balls in a spicy and tangy sauce.</i>	500
■	CHILLY PANEER <i>Cubes of paneer stir-fried with bell peppers, onions, and green chilies in a spicy sauce.</i>	650

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INDIAN Vegetarian

■	SHAHI PANEER <i>Paneer cubes cooked in a rich and creamy tomato-based gravy with a blend of spices.</i>	650
■	KADAI PANEER <i>Paneer cooked with bell peppers, tomatoes, and onions in a spicy masala.</i>	650
■	PALAK PANEER <i>Paneer cubes simmered in a flavorful spinach gravy.</i>	650
■	MALAI KOFTA <i>Deep-fried paneer and vegetable dumplings served in a rich and creamy tomato-based sauce.</i>	600
■	DUM ALOO <i>Baby potatoes cooked in a spicy and tangy tomato gravy.</i>	550
■	DAL MAKHANI <i>Slow-cooked black lentils in a rich and creamy tomato sauce.</i>	600
■	DAL TADKA <i>Yellow lentils tempered with spices and herbs.</i>	550
■	MIXED VEGETABLE <i>A medley of seasonal vegetables cooked in a flavorful masala.</i>	550
■	RAJMA RASEELA <i>Red kidney beans cooked in a rich tomato gravy.</i>	550
■	KADI PAKODA <i>Fritters made of gram flour, served in a tangy yogurt-based curry.</i>	550

RICE

▲	HYDERABADI BIRYANI <i>Aromatic basmati rice cooked with tender pieces of chicken and a blend of spices.</i>	800
■	VEGETARIAN BIRYANI <i>Aromatic basmati rice cooked with a mix of vegetables and a blend of spices.</i>	600
■	PULAO <i>Fragrant basmati rice cooked with a mix of spices and vegetables.</i>	400
■	PLAIN RICE <i>Steamed basmati rice.</i>	300

INDIAN Non-Vegetarian

▲	MURG MAKHANI <i>Boneless chicken pieces cooked in a creamy tomato sauce with butter and spices.</i>	800
▲	MURG KADAI <i>Chicken cooked with bell peppers, tomatoes, and onions in a spicy masala.</i>	700
▲	MURG SAAGWALA <i>Chicken pieces simmered in a flavorful spinach gravy.</i>	700
▲	MURG MASALA <i>Chicken cooked in a rich and spicy masala gravy.</i>	700
▲	MUTTON RARA <i>Tender mutton pieces cooked in a spicy and rich gravy with minced meat.</i>	800
▲	MUTTON ROGAN JOSH <i>A classic Kashmiri dish with mutton cooked in a rich and aromatic gravy.</i>	800
▲	MUTTON SAAGWALA <i>Mutton pieces simmered in a flavorful spinach gravy.</i>	800
▲	MUTTON DO PIAZA <i>Mutton cooked with onions and a blend of spices.</i>	800

BREADS

BUTTER NAAN	120
PLAIN NAAN	100
GARLIC NAAN	100
PARATHA <i>(lachedar, pudina or garlic)</i>	120
TANDOORI ROTI	100
STUFFED NAAN	120
STUFFED PARATHA	120

SIDES

RAITA <i>Refreshing yogurt mixed with cucumber, mint, and spices.</i>	200
PAPAD <i>(Plain/ Masala)</i>	80/120

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