

A la Carte Breakfast Menu

(Served between 08:00 am to 11:00 am)

<p>■ La Ri Sa American breakfast</p> <p>Choice of seasonal fresh juice or seasonal sliced fruits, choice of cereals, two farm fresh eggs any style with chicken ham or sausages ,served with grilled tomato and potatoes of the day. Fresh Bread basket served with butter and preserves. Tea/Coffee/Hot Chocolate/Canned juice</p>	710
<p>■ Continental breakfast</p> <p>Choice of seasonal fresh juice or seasonal sliced fruits, Bread Basket(B-Bread/W-bread) with butter and preserves. Tea/Coffee/Hot Chocolate/Canned juice</p>	410
<p>■ La Ri Sa Indian breakfast</p> <p>Choice of seasonal fresh juice or sliced fruits Choice of paratha with curd and pickles/Poori Bhaji/Idli with sambar and chutney Tea/ Coffee/ Hot Chocolate/ canned juice/ Buttermilk</p>	500
<p>■ Seasonal Fresh Fruit Juice</p>	200
<p>■ The Healthy Way</p> <p>Agreatway tostart theday with Corn Flakes/Wheat/Choco flakes/ Oats served withcoldor hot,low-fatmilk</p>	180
<p>■ Platter of Fresh Cut Fruits</p>	220
<p>■ Farm fresh eggs (2 eggs)</p> <p>Poached/ Fried/ Boiled/ Scrambled/ Akuri</p>	220
<p>■ Omelette</p> <p>Three eggs folded! Your choice of....</p> <p>Classic (onion, mushrooms, tomatoes, green chilies, cheese and spices)</p> <p>Plain (with cheese)</p> <p>Indian Masala Omelette</p> <p>Standard(onion, mushrooms, tomatoes, green chilies, chicken chunks with cheese)</p> <p>All eggs are served with toast and grilled potato wages of the day</p>	300 270 270 330
<p>■ French Toast</p> <p>Served with maple syrup and butter</p>	270
<p>■ Pancakes</p> <p>Servedwithmaplesyrup and butter</p>	270

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERIGES OR INTOLERANCE..
ALL RATES ARE IN INR AND EXCLUSIVE OF TAXES

Extras

- Butter, Cheese Slices, Honey, Maple Syrup, Jam 50
- Baked beans, potato wedges, Hash Brown potatoes, 100
- Plain Yoghurt 130
- Breads: various and toasted to choose (choice of white/ brown/ served with butter and jam) 120

Note: Standard portion of toast is four slices

Indian Breakfast

- **Paratha of your choice** 270
Choice of spiced potato/ paneer/ Gobi masala, served with yoghurt, mixed pickle & butter
- **Poori Bhaji** 270
Deep fried Indian bread with vegetables in thick curry, served with mixed pickle
- **Poha** 190
Flavoured flattened rice, tempered with onions, curry leaves, mustard seeds and peanuts
- **Chole Bhature** 300
A Punjabi favorite, combination of curried chickpeas and deep-fried Indian bread
- **South Indian selection** 290
Choice of Idli/vadda/ Uttapam, served with sambar and chutney

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A-la-carte Menu

(Served between 12:30 pm to 10:30 pm)

Soups

<input type="checkbox"/>	Man chow 	
	Hot and spicy thick soup made with mixed vegetables, spiked with ginger and garlic, served with crispy noodles on the side	
<input type="checkbox"/>	Vegetarian	220
<input type="checkbox"/>	Chicken	270
<input type="checkbox"/>	Clear Soup	
	All seasonal vegetable in veg stock seasoning with salt and black pepper	
<input type="checkbox"/>	Vegetarian	200
<input type="checkbox"/>	Chicken	230
<input type="checkbox"/>	Hot & Sour Soup	
	Hot and Tangy thick soup made with mixed vegetables,	
<input type="checkbox"/>	Vegetarian	200
<input type="checkbox"/>	Chicken	270
<input type="checkbox"/>	Mutton Shorba	300
<input type="checkbox"/>	Chicken SweetCorn	270
<input type="checkbox"/>	Chicken Shorba	270
<input type="checkbox"/>	Cream of Chicken	275.
	Milk and chicken broth thickened with butter and flour roux, seasoned with herbs and spices	
<input type="checkbox"/>	Tomato and Basil Soup	220
	Fresh twist on classic tomato soup, brimming with earthy and savoury Flavours of roasted garlic and fresh basil.	
<input type="checkbox"/>	Veg. Sweet Corn	220
<input type="checkbox"/>	Dal Shorba	220
<input type="checkbox"/>	Veg. LemonCoriander	220

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- **Cream of Mushroom and Thyme** 220
 Roux thickened with cream, mushroom puree and flavoured with thyme

Salads

- **Farm Fresh Greek Salad** 300
 Fresh vegetables, olives & feta cheese, tossed in a light and refreshing Vinaigrette dressing

Caesar Salad

Handpicked iceberg lettuce, garlic croutons and parmesan, with our speciality garlic mayo dressing.

- Vegetarian 330
- Chicken 380

- **Sprouts Salad** 300
 Moong and black chana sprouts with onions, tomatoes, green chillies and Chopped coriander

- **Tandoori Chicken Tikka Chaat** 330
 Tandoori roast chicken cubes with onion and mint mayo

- **Peanut Masla** 270

- **Aloo Chana Chaat** 270

- **Garden Green Salad** 220
 Garden fresh greens, served on a bed of lettuce

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Starters

	Fish Fingers	700
	Crumb fried fish, served with French fries and tartar sauce	
	Fish Tikka	750
	Regular/Achari/Pahari/Malai) Tandoori fish chunks, marinated in chef's special masala and cooked in the tandoor.	
	Chicken Tikka 	520
	Regular/Achari/Pahari/Malai) Succulent boneless pieces of chicken, inahung curd and cheese marinade, Cooked in the tandoor	
	Bhatti ka Murg 	
	Love tandoori chicken? Try ours!	
	Half	450
	Full	800
	Chilli Chicken  	500
	All-time favourite classic spicy recipe of boneless chicken with bell Peppers, onions, chillies sauce	
	BBQ Chicken	500
	Chicken toasted in tangy smoke BBQ sauce	
	Chicken Seekh Kabab	500
	Finely minced chicken with spices, skewered and finished in a tandoor	
	Lemon Butter Garlic Prawn	700
	Jhinga Peshawari	700
	Chicken Pakoda	480
	Chicken Spring Rolls	480
	Tangri Kabab	590
	Mutton Seekh Kabab	700
	Finely minced mutton with spices, skewered and finished in a tandoor	

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	Paneer Tikka (Regular/Pahari/Aachari/Malai Three-tiered cottage cheese skewers, Cooked in the tandoor)	490
	Chilli Paneer 	490
	Cubes of cottage cheese tossed with onions and bell peppers in hot Soya garlic sauce	
	Spring Rolls	350
	Traditional deep fried crispy wrap stuffed with yummy veggies served with sweet chilli sauce	
	Crispy Honey Chilli Potato 	350
	Potato fingers tossed with chilli infused honey sauce and sesame seeds	
	Chilli Garlic Mushrooms	400
	Crispy batter fried mushrooms tossed with bell peppers and onions in a Spicy garlic sauce	
	Subz Seekh Kabab	400
	Combination of finely minced vegetable mix with Indian spices, skewered In tandoor	
	Mushroom Tikka	510
	Mushroom skewers Marinated in Hung curd cooked in the tandoor	
	French Fries	270
	Choice of Bruschetta (4 Pcs)	380
	Tomato Basil Cheese Spinach Mushroom Cheese	
	Garlic Bread	320
	Harissa Cottage Cheese	550
	Manchurian Dry	380
	Peri Peri French Fries	330
	Potato Corn Cheese Ball	475
	Arancini Cheese Ball	450

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Choice of Pakoda 390
 Paneer Aloo Gobhi Onion

Chef Special Tandoori Plater

Veg (04 pcs each Paneer/Mushroom/Broccoli/ Pineapple) 900
 N/V (03 pcs each Chicken/Fish/Mutton/Prawns-Each) 1300

Momos

Veg Momos 350
 Chicken Momos 500

Thantuk

Veg. Thantuk 430
 Chicken Thantuk 480



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Sandwiches

Sandwich Bar

Toasted/ Grilled/ Plain, Brown or White Bread with your choice of filling,
Served with French fries

- | | | |
|--------------------------|--|-----|
| <input type="checkbox"/> | Non vegetarian (Chicken ham or grilled chicken) & cheese | 380 |
| <input type="checkbox"/> | Vegetarian (vegetables & cheese) | 330 |

Classic Club

Three Deck toasted sandwich served with French fried

- | | | |
|--------------------------|---|-----|
| <input type="checkbox"/> | Vegetarian (vegetables, coleslaw and cheese) | 380 |
| <input type="checkbox"/> | Non-Vegetarian (Chicken slaw, fried egg, tomatoes and cheese) | 410 |

Italian Sandwich

Base farm lettuce top offres vegetables, Jalapeno, Bell peppers ,
Chicken salad. served with French fries,

- | | | |
|--------------------------|------------|-----|
| <input type="checkbox"/> | Vegetarian | 530 |
| <input type="checkbox"/> | Chicken | 600 |

Fajita Roll

Base of sauté vegetables or sauté chicken served with Mexican sauce

- | | | |
|--------------------------|------------|-----|
| <input type="checkbox"/> | Vegetarian | 530 |
| <input type="checkbox"/> | Chicken | 600 |

- | | | |
|--------------------------|---|-----|
| <input type="checkbox"/> | Loaded Nachos | 500 |
| | Crispy and backed tortillachips, served with tangy tomato salsa | |

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Main Course

	Mutton Rogan josh ★ Traditional Kashmiri preparation with a velvety onion and tomato based gravy. Please ask your server for boneless options	770
	Mutton Korma ★ Traditional Mughlai preparation with a velvety onion and tomato & white gravy. Please ask your server for boneless options	850
	Kadhai Murg Chicken on the bone, cooked in kadhai masala with onions, tomatoes and diced bell peppers	630
	Murg Khas Makhani (Butter Chicken) Tandoor cooked chicken pieces served in a rich creamy tomato gravy, finished with fenugreek leaves. Please ask your server for boneless options	630
	Chicken Lababdar Tandoor roasted chicken pieces served in a gravy with cashew nut paste and assorted spices	630
	Rahra Mutton	820
	Chicken Tikka Butter Masala	740
	Masala Chicken	630
	Prawn Butter Masala	710
	Trout Fish Curry	800
	Rahra Chicken	840
	Chicken Curry	550
	Chicken Dahi Kali Mirch	570
	Patiala Chicken	599
	Tawa Mutton	800
	Mutton Saag Wala	570
	Dum Aloo	425
	Dum Aloo Kashmiri	475
	Jeera Aloo	380
	Channa Masala	400
	Palak Corn	460

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	Kadhai Paneer		520
	Cubes of cottage cheese and bell peppers simmered in an onion tomato Gravy		
	Paneer Lababdar ★		520
	Paneer pieces served in a gravy with cashew nut paste And assorted spices		
	Paneer Butter Masala		500
	Paneer Butter Masala is a rich and creamy dish of paneer (Indian cottage cheese) in a tomato, butter and cashew sauce		
	Paneer Do Pyaza		520
	Paneer Makhani		530
	Paneer Makhani is a delectable, traditional Indian dish made with cubes of cheese cooked in a rich and creamy tomato-based sauce		
	Palak Paneer ★		520
	Paneer pieces served in a gravy with Creamy Spinach paste And assorted spices		
	Seasonal Mix Vegetable		490
	Vegetable cooked in less of tomato gravy with Indian spices.		
	Malai Kofta		580
	Stuffed cottage cheese dumplings, cooked in rich Cashew nut and onion gravy		
	Aloo Gobhi Adarki		450
	Aloo and florets of cauliflower stirfried with ginger red chilli, tomato and Onion masala garnished with fresh coriander		
	Dal Makhani ★		450
	Slow cooked black lentils, tempered with clarified butter and finished With cream		
	Dal Tadka		400
	Yellow lentil tempered with cumin seeds, onion tomato		
	Rajma Masala		450
	Regional lentils tempered with cumin seeds, onion tomato		

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Oriental Selection

Thai Curry Red or Green

Fragrant, flavourful and spicy with red/ green curry paste, coconut milk, Vibrant fresh hot chilli peppers, kaffir lime leaves, basil, shallots and green Coriander leaves, ground with lemongrass and loaded with choicest Vegetables served with steamed rice

- Chicken Thai Curry
- Vegetable Thai Curry

700
600

Veg Manchurian Gravy

450

Chilli Paneer Gravy

500

Noodles

Choice of Noodles- Hakka/Chilli Garlic

- Chicken
- Egg
- Vegetables

400
350
320

Rice

Choice of Fried Rice

- Chicken
- Egg
- Vegetables

400
350
320

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Biryani

■	Veg Biryani	520
	Fresh vegetables cooked with saffron and basmati rice with aromatic spices, Served with raita	
■	Hydrabadi Gosht Biryani	650
	Baby lamb cooked in layers, with basmati rice and aromatic spices, Served with raita	
■	Prawn Biryani	750
■	Murgh Khas Biryani	620
	Pieces of chicken cooked with saffron, fresh mint, curd, basmati rice and spices, served with raita	
■	Khichdi (Plain/Masala/Vegetable)	330/350/380
■	Vegetable Pulao	350
■	Peas Pulao	350
■	Jeera Rice Pulao	330
■	Navratan Pulao	380
■	Steamed Rice	300

Indian Breads

Tandoori Roti (Plain /Butter)	70/80
Laccha/ Mirchi/ Pudina Paratha	125
Plain Naan	110
Butter Naan	125
Garlic Naan	135
Cheese Naan	145
Kulcha (Plain/ Aloo/ Paneer/ Onion/ Mixed)	100/120/135/120/140
Missi Roti	100
Mix Bread Basket	500

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South Indian

Dosa & Uthappam

Plain	270
Mysore	430
Masala	380
Cheese	380
Uthappam (Served with sambhar & home made Chutney)	330
Tomato Rice	270
Curd Rice	230
Chicken PaperDry	500
Chicken 65	500

Side Orders

Yoghurt	130
Raita (Mixed/Onion&Tomato/Boondi/Burani/Pineapple)	150
Masala Papad	130

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 VEGETARIAN

 NON VEGETARIAN

Continental Selection

	Farm fresh Trout fish(Cooking own style) ★ (Tandoori/Grilled/Pan Fried/Roasted)	750
	Fish & chips Served with TartarsauceandFrenchfries	650
	Grilled fish (Basa) ★ Marinated fillet of fish grilled to preparation, served with mashed potato And seasonal garlic sauté veg's	750
	Grilled Chicken Grilled chicken, served with herbs rice, sauté vegetable And mushroom Pepper sauce	650
	Stroganoff Served with herb rice	
	Chicken	550
	Mushroom	500
	Backed Vegetable Fresh vegetables cooked in white sauce, sprinkled upon with grated cheese	600
	Make your own Pasta Choice of Pasta – Penne, Spaghetti, Choice of Sauce – Arabiatta, Alfredo, Carbonara, Pesto Served with garlic bread.	
	Vegetarian	500
	Chicken	570

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Homemade Fettuccine Pasta (Chef Special) ★

- | | |
|-------------------------------------|-----|
| <input type="checkbox"/> Vegetarian | 600 |
| <input type="checkbox"/> Chicken | 700 |

Lasagne (Chef Special) ★

Stuffed with Seasonal veg & cheese/Chicken Choice of Sauce – Arabiatta, Alfredo, Carbonara, Pesto Served with garlic bread

- | | |
|-------------------------------------|-----|
| <input type="checkbox"/> Vegetarian | 600 |
| <input type="checkbox"/> Chicken | 700 |

Risotto (Chef Special) ★

Arborio rice cooked in white wine, Reach cream fresh thyme & Butter

- | | |
|-------------------------------------|-----|
| <input type="checkbox"/> Vegetarian | 600 |
| <input type="checkbox"/> Chicken | 700 |

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Pizzeria

(Home Made 11" Freshly tossed thin crust)

(01:30 PM To 10:30 PM)

 Margherita (Tomato, Basil & Mozzarella)	500
 Peri Peri Chicken Pizza	650
 Chicken Hawaiian Pizza	675
 Ortolana Pizza	575
 Paneer Tikka Pizza 	575
 Secret Garden & Cheese Pizza (Seasonal Vegetables, olives & Mozzarella)	530
 Grilled BBQ & Chicken & and Cheese Shredded chicken, olive, Pineapple Mozzarella	600
 Peperoni Sliced Peperoni, Jalapeno & Mozzarella	680
 Chicken Tikka, Soft Onion Shredded chicken, Peppers & Mozzarella	680
Larisa Special Pizza Tuscany  Chef Special Pizza	
 Vegetarian	750
 Chicken	850

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Arabic Cuisine

(01:30 PM To 10:30 PM)

<input type="checkbox"/>	Chicken Shawarma Hummus	500
<input type="checkbox"/>	Chicken Shawarma Roll	500
<input type="checkbox"/>	Falafal Pocket Sandwich	600
<input type="checkbox"/>	Kofta Chicken with Round Naan & French Fries	670
<input type="checkbox"/>	Kofta Mutton with Round Naan	700
<input type="checkbox"/>	Shish Tawook with Round Naan & French Fries	650
<input type="checkbox"/>	Fattoush Salad	350
<input type="checkbox"/>	Khyar bi Laban(Yougurt Salad)	450

A creamy and refreshing yogurt-based salad made with cucumber and mint.

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Desserts

<input type="checkbox"/>	Hot Gulab Jamun	220
<input type="checkbox"/>	Banana Nutella crape	330
<input type="checkbox"/>	Banoffee Pie	330
<input type="checkbox"/>	Caramel Custard	330
<input type="checkbox"/>	Chocolate Brownie with Ice Cream	330
<input type="checkbox"/>	Choice of Ice-Creams	249
	Vanilla, Strawberry, Butterscotch, Chocolate, Mango	
<input type="checkbox"/>	Moong Dal/ Seasonal Gajjar Halwa	300
<input type="checkbox"/>	Bowl of fresh Fruits	300
<input type="checkbox"/>	Tutti Fruity	300

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Beverages

Canned Juice Mixed Fruit, Orange, Pineapple, Mango, Cranberry, Guava, Litchi	130
Choice of Fresh Seasonal Juice Please ask your server for choices	165
Choice of Milk Shakes Vanilla, Butterscotch, Chocolate, Strawberry,	250
Choice of Lassi Plain/ Sweet/ Salted	175
Choice of Butter Milk Plain/ Masala	150
Cold Coffee	250
Cold Coffee with Ice-Cream	275
Choice of Coffee Cappuccino, Espresso, Latte, Americano	185
Tea English Breakfast, Assam, Darjeeling, Earl Grey, Green Tea, Flavoured Iced Tea, Indian Masala served with cookies	150
Hot Chocolate	250
Natural Mineral Water	75
Aerated Beverages	125
Soda	115
Fresh Lime Soda/Water	150
Red Bull	225
Diet Coke	125
Iced Tea (Lemon/ Peach)	250

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Local Kulluvi Dham Thali

(Meal for 2 Lunch & Dinner)

{Requires Two Hours Advance Intimation}

Local Kulluvi Dham is a food-based experience to give yourself a taste of the local authentic meal of the area.

Sepu Bari Madhra

Daal Channa

Kale Chane Ka Khatta

Matar Paneer ka Madhra

Raita

Green Salad

Badane ka Meetha

Masala Chcach

Lingri Pickle

(Served with Red Rice & Indian Breads)

Note: Dish Can be change as per availability

Vegetarian: 1700/- + taxes Non-Vegetarian

(Mutton/chicken): 2000/- + taxes

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 VEGETARIAN

 NON VEGETARIAN



PRIVATE DINING

(On Request of Five Hours Advance Intimation)

(08:00 pm To 10:30 pm)

Private Dining is a romantic dining concept intended towards spending quality time with your special one. It gives you a chance to unwind and be close to the nature, amidst the apple orchards, under the stars with fairy lights and private table set-up, just to make you feel very special.

The Set-up includes:

Bonfire

Personal music with small speaker

Dining Includes:

A Bottle of Local Fruit Wine (Pear/Plum) or Mocktails

Choice of an Appetizer

Choice of Soup

Choice of Salad

Choice of Continental Main Course & Pizza/Pasta

or

Choice of Indian Main Course

Choice of Dessert

CHARGES for two Pax: 4500/- + taxes

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 **VEGETARIAN**

 **NON VEGETARIAN**



LIVE BARBEQUE

(Enquiries to Be Made At least 6 Hours in Advance)

At LaRiSa, we are striving to provide various food-based experiences that shall satiate your hunger with delicious food and memorable time spent with your loved ones. Do try our Live BBQ food experience, you may ask the Chef to let you try some grilling yourselves as well, station amidst the garden area close to the swimming pool

DINING INCLUDES:

A Bottle of Local Fruit Wine (Pear/Plum) or Mocktails

Veg BBQ

(Bell Peppers, Paneer Tikka, Mushroom Tikka, Potato Wages, Grilled Baby Corn, Grilled Cauliflower, Grilled Broccoli, Onions)

Charges

2 Pax 3500/- + taxes

4 Pax 5000/- + taxes

Non-Veg BBQ

(Whole Chicken or Trout, Chicken Kebabs, Bell Peppers, Cauliflower/Broccoli, Potatoes, Onions)

Charges

2 Pax 4500/- + taxes

4 Pax 6000/- + taxes

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 **VEGETARIAN**

 **NON VEGETARIAN**