

## Ala Carte Breakfast menu

(Served between 08:30 am to 10:30 am)

- |   |   |                   |
|---|---|-------------------|
|    | <p><b><i>La Ri Sa American breakfast</i></b></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>  | <p><b>650</b></p> |
|    | <p><b><i>Continental breakfast</i></b></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>  | <p><b>375</b></p> |
|    | <p><b><i>La Ri Sa Indian breakfast</i></b></p> <p>Choice of seasonal fresh juice or sliced fruits<br/>Choice of paratha with curd and pickles/ Poori Bhaji/ Idli with sambar and chutney<br/>Tea/ Coffee/ Hot Chocolate/ canned juice/ Buttermilk</p>   | <p><b>450</b></p> |
|   | <p><b><i>Seasonal fresh fruit juice</i></b></p>   | <p><b>165</b></p> |
|  | <p><b><i>The healthy way</i></b></p> <p>A great way to start the day with Corn Flakes/ Wheat/ Choco flakes/ Oats served with cold or hot, low-fat milk</p>  | <p><b>165</b></p> |
|  | <p><b><i>Platter of fresh cut fruits</i></b></p>  | <p><b>200</b></p> |
|  | <p><b><i>Farm fresh eggs (2 eggs)</i></b></p> <p>Poached/ Fried/ Boiled/ Scrambled/ Akuri</p>   | <p><b>200</b></p> |
|  | <p><b><i>Omelette</i></b></p> <p><b>Three eggs folded! Your choice of...</b></p> <ul style="list-style-type: none"> <li>◆ <b>Classic</b> (onion, mushrooms, tomatoes, green chillies, cheese and spices) <b>275</b></li> <li>◆ <b>Plain</b> (with cheese) <b>245</b></li> <li>◆ <b>Indian Masala Omelette</b> <b>245</b></li> <li>◆ <b>Standard</b> (onion, mushrooms, tomatoes, green chillies, chicken chunks with cheese) <b>300</b></li> </ul> <p><b>All eggs are served with toast and grilled potato wares of the day</b></p> |                   |
|  | <p><b><i>French Toast</i></b></p> <p>Served with maple syrup and butter</p>   | <p><b>245</b></p> |
|  | <p><b><i>Pancakes</i></b></p> <p>Served with maple syrup and butter</p>   | <p><b>245</b></p> |

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## Extras

- |   |   |    |
|---|---|----|
|  | Butter, Cheese Slices, Honey, Maple Syrup, Jam  | 45 |
|  | Baked beans, potato wedges, Hash Brown potatoes,  | 95 |
|  | Plain Yoghurt   | 75 |
|  | Breads: various and toasted to choose (choice of white/ brown/<br>served with butter and jam) | 95 |

**Note: Standard portion of toast is four slices**

## Indian Breakfast

- |   |   |     |
|---|---|-----|
|    | <b>Paratha of your choice</b>   | 245 |
|   | Choice of spiced potato/ paneer/ Gobi masala, served with yoghurt,<br>mixed pickle & butter |     |
|    | <b>Poori Bhaji</b>  | 245 |
|   | Deep fried Indian bread with vegetables in thick curry, served with mixed pickle            |     |
|  | <b>Poha</b>   | 175 |
|   | Flavoured flattened rice, tempered with onions, curry leaves, mustard seeds<br>and peanuts  |     |
|  | <b>Chole Bhature</b>  | 275 |
|   | A Punjabi favorite, combination of curried chick peas and deep-fried Indian bread           |     |
|  | <b>South Indian selection</b>   | 265 |
|   | Choice of Idli/vadda/ Uttapam, served with sambar and chutney                               |     |

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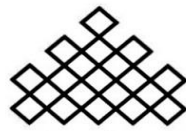
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La Ri Sa  
HOTELS & RESORTS

## A-la-carte Menu

(12:30 pm to 10:30 pm)

### *Soups*

#### *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"/> | <b>Vegetarian</b> | <b>199</b> |
| <input type="checkbox"/> | <b>Chicken</b>    | <b>249</b> |

#### *Clear Soup*

All seasonal vegetable in veg stock seasoning with salt and black pepper

- |                          |                   |            |
|--------------------------|-------------------|------------|
| <input type="checkbox"/> | <b>Vegetarian</b> | <b>185</b> |
| <input type="checkbox"/> | <b>Chicken</b>    | <b>200</b> |

#### *Hot & Sour Soup*

Hot and Tangy thick soup made with mixed vegetables,

- |                          |                   |            |
|--------------------------|-------------------|------------|
| <input type="checkbox"/> | <b>Vegetarian</b> | <b>199</b> |
| <input type="checkbox"/> | <b>Chicken</b>    | <b>249</b> |

#### *Mutton Shorba* **275**

#### *Chicken Sweet Corn* **275**

#### *Chicken Shorba* **249**

#### *Cream of Chicken* **250**

Milk and chicken broth thickened with butter and flour roux, seasoned with herbs and spices

#### *Tomato and Basil Soup* **200**

Fresh twist on classic tomato soup, brimming with earthy and savoury Flavours of roasted garlic and fresh basil.

#### *Veg. Sweet Corn* **199**

#### *Dal Shorba* **199**

#### *Veg. Lemon Coriander* **199**

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- |   |  |            |
|---|--|------------|
|  | <i><b>Cream of Mushroom and Thyme</b></i>                          | <b>199</b> |
|   | Roux thickened with cream, mushroom puree and flavoured with thyme |            |


## *Salads*

- |   |   |            |
|---|---|------------|
|  | <i><b>Farm Fresh Greek Salad</b></i>  | <b>275</b> |
|   | 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.


- |  |                   |            |
|--|-------------------|------------|
|   | <b>Vegetarian</b> | <b>300</b> |
|  | <b>Chicken</b>    | <b>350</b> |

- |   |   |            |
|---|---|------------|
|  | <i><b>Sprouts Salad</b></i>   | <b>275</b> |
|   | Moong and black chana sprouts with onions, tomatoes, green chillies and Chopped coriander |            |

- |   |   |            |
|---|---|------------|
|  | <i><b>Tandoori Chicken Tikka Chaat</b></i>            | <b>300</b> |
|   | Tandoori roast chicken cubes with onion and mint mayo |            |

- |   |                            |            |
|---|----------------------------|------------|
|  | <i><b>Peanut Masla</b></i> | <b>250</b> |
|---|----------------------------|------------|

- |   |                                |            |
|---|--------------------------------|------------|
|  | <i><b>Aloo Chana Chaat</b></i> | <b>250</b> |
|---|--------------------------------|------------|

- |   |   |            |
|---|---|------------|
|  | <i><b>Garden Green Salad</b></i>                | <b>200</b> |
|   | Garden fresh greens, served on a bed of lettuce |            |

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	<i>Fish Fingers</i>	650
	Crumb fried fish, served with French fries and tartar sauce	
	<i>Fish Tikka</i>	700
	Regular/Achari/Pahari/Malai) Tandoori fish chunks, marinated in chef's special masala and cooked in the tandoor.	
	<i>Chicken Tikka</i> 	475
	Regular/Achari/Pahari/Malai) Succulent boneless pieces of chicken, in a hung curd and cheese marinade, Cooked in the tandoor	
	<i>Bhatti ka Murg</i> 	
	Love tandoori chicken? Try ours!	
	<b>Half</b>	<b>425</b>
	<b>Full</b>	<b>800</b>
	<i>Chilli Chicken</i>  	475
	All-time favourite classic spicy recipe of boneless chicken with bell Peppers, onions, chillies sauce	
	<i>BBQ Chicken</i>	475
	Chicken toasted in tangy smoke BBQ sauce	
	<i>Chicken Seekh Kabab</i>	500
	Finely minced chicken with spices, skewered and finished in a tandoor	
	<i>Lemon Butter Garlic Prawn</i>	675
	<i>Jhinga Peshawari</i>	700
	<i>Chicken Pakoda</i>	475
	<i>Chicken Spring Rolls</i>	450
	Traditional deep fried crispy wrap stuffed with chicken well paper served with hot garlic sauce	

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VEGETARIAN

	<b><i>Mutton Seekh Kabab</i></b>	<b>650</b>
	Finely minced mutton with spices, skewered and finished in a tandoor	
	<b><i>Paneer Tikka</i></b>	<b>450</b>
	(Regular/Pahari/Aachari/Malai Three-tiered cottage cheese skewers, Cooked in the tandoor	
	<b><i>Chilli Paneer</i></b> 	<b>450</b>
	Cubes of cottage cheese tossed with onions and bell peppers in hot Soya garlic sauce	
	<b><i>Spring Rolls</i></b>	<b>300</b>
	Traditional deep fried crispy wrap stuffed with yummy veggies served with sweet chilli sauce	
	<b><i>Crispy Honey Chilli Potato</i></b> 	<b>320</b>
	Potato fingers tossed with chilli infused honey sauce and sesame seeds	
	<b><i>Chilli Garlic Mushrooms</i></b>	<b>375</b>
	Crispy batter fried mushrooms tossed with bell peppers and onions in a Spicy garlic sauce	
	<b><i>Subz Seekh Kabab</i></b>	<b>375</b>
	Combination of finely minced vegetable mix with indian spices, skewered In tandoor	
	<b><i>Mushroom Tikka</i></b>	<b>475</b>
	mushroom skewers Marinated in Hung curd cooked in the tandoor	
	<b><i>French Fries</i></b>	<b>250</b>
	<b><i>Choice of Bruschetta (4 Pcs)</i></b>	<b>350</b>
	<i>Tomato Basil</i> <i>Cheese</i> <i>Spinach Mushroom Cheese</i>	
	<b><i>Garlic Bread</i></b>	<b>300</b>
	<b><i>Manchurian Dry</i></b>	<b>350</b>
	A regular on any oriental menu; vegetables/, tossed With onions, garlic and vegetables	

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	<i>Choice of Pakoda</i>	<b>375</b>
	Paneer	
	Aloo	
	Gobhi	
	Onion	
	 <i>Chef Special Tandoori Plater</i>	
	Veg (04 pcs each Paneer/Mushroom/Broccoli/Pinapple)	<b>800</b>
	N/V (03 pcs each Chicken/Fish/Mutton/Prawns-Each)	<b>1200</b>
	 <i>Momos</i>	
	Veg Momos	<b>300</b>
	Chicken Momos	<b>450</b>
	 <i>Thantuk</i>	
	Veg. Thantuk	<b>400</b>
	Chicken Thantuk	<b>450</b>

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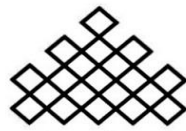
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## Sandwiches

### *Sandwich Bar*

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

- Non vegetarian** (Chicken ham or grilled chicken) & cheese **350**
- Vegetarian** (vegetables & cheese) **300**

### *Classic Club*

Three Dack toasted sandwich served with French fried

- Vegetarian** (vegetables, coleslaw and cheese) **350**
- Non-Vegetarian** (Chicken slaw, fried egg, tomatoes and cheese) **375**

### *Italian Sandwich*



**499**

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

- Vegetarian** **499**
- Chicken** **599**

### *Fajita Roll*



Base of sauté vegetables or sauté chicken served with Mexican sauce

- Vegetarian** **499**
- Chicken** **599**



### *Loaded Nachos*

**450**

Crispy and backed tortilla chips, served with tangy tomato salsa

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## Main Course

	<b><i>Mutton Rogan josh</i></b> ★	<b>699</b>
	Traditional Kashmiri preparation with a velvety onion and tomato based gravy. Please ask your server for boneless options	
	<b><i>Mutton Korma</i></b> ★	<b>800</b>
	Traditional Mughlai preparation with a velvety onion and tomato & white gravy. Please ask your server for boneless options	
	<b><i>Kadhāi Murgh</i></b>	<b>575</b>
	Chicken on the bone, cooked in kadhāi masala with onions, tomatoes and diced bell peppers	
	<b><i>Murg Khas Makhani (Butter Chicken)</i></b>	<b>575</b>
	Tandoor cooked chicken pieces served in a rich creamy tomato gravy, finished with fenugreek leaves. Please ask your server for boneless options	
	<b><i>Chicken Lababdar</i></b>	<b>575</b>
	Tandoor roasted chicken pieces served in a gravy with cashew nut paste and assorted spices	
	<b><i>Rahra Mutton</i></b>	<b>750</b>
	<b><i>Chicken Tikka Butter Masala</i></b>	<b>675</b>
	<b><i>Masala Chicken</i></b>	<b>575</b>
	<b><i>Prawn Butter Masala</i></b>	<b>650</b>
	<b><i>Trout Fish Curry</i></b>	<b>725</b>
	<b><i>Rahra Chicken</i></b>	<b>675</b>
	<b><i>Chicken Curry</i></b>	<b>499</b>
	chicken curry chicken breasts and leg are slowly simmered in a spicy curry sauce	
	<b>Dum Aloo</b>	<b>425</b>
	<b>Dum Aloo Kashmiri</b>	<b>475</b>
	<b>Jeera Aloo</b>	<b>380</b>
	<b>Channa Masala</b>	<b>400</b>
	<b>Palak Corn</b>	<b>425</b>

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	<b><i>Kadhai Paneer</i></b>	<b>475</b>
	Cubes of cottage cheese and bell peppers simmered in an onion tomato Gravy	
	<b><i>Paneer Lababdar</i></b> ★	<b>475</b>
	Paneer pieces served in a gravy with cashew nut paste And assorted spices	
	<b><i>Paneer Butter Masala</i></b>	<b>450</b>
	Paneer Butter Masala recipe is a rich and creamy dish of paneer (Indian cottage cheese) in a tomato, butter and cashew sauce	
	<b><i>Paneer Do Pyaza</i></b>	<b>475</b>
	paneer do pyaza is a delicious dish made with Indian cottage cheese in onion gravy.	
	<b><i>Paneer Makhani</i></b>	<b>500</b>
	Paneer Makhani is a delectable, traditional Indian dish made with cubes of cheese cooked in a rich and creamy tomato-based sauce	
	<b><i>Palak Paneer</i></b> ★	<b>475</b>
	Paneer pieces served in a gravy with Creamy Spinach paste And assorted spices	
	<b><i>Seasonal Mix Vegetable</i></b>	<b>450</b>
	Vegetable cooked in less of tomato gravy with Indian spices.	
	<b><i>Malai Kofta</i></b>	<b>550</b>
	Stuffed cottage cheese dumplings, cooked in a rich Cashew nut and onion gravy	
	<b><i>Aloo Gobhi Adaraki</i></b>	<b>425</b>
	Aloo and florets of cauliflower stir fried with ginger red chilli, tomato and Onion masala garnished with fresh coriander	
	<b><i>Dal Makhani</i></b> ★	<b>425</b>
	Slow cooked black lentils, tempered with clarified butter and finished With cream	
	<b><i>Dal Tadka</i></b>	<b>350</b>
	Yellow lentils tempered with cumin seeds, onion tomato	

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	<b><i>Rajma Masala</i></b>	<b>399</b>
Regional lentils tempered with cumin seeds, onion tomato		

## *Oriental selection*

	<b><i>Thai Curry Red or Green</i></b> 	
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		
	<b>Chicken Thai Curry</b>	<b>650</b>
	<b>Vegetable Thai Curry</b>	<b>550</b>
	<b><i>Veg Manchurian Gravy</i></b>	<b>400</b>
	<b><i>Chilli Paneer Gravy</i></b>	<b>450</b>

## *Noodles*

<b><i>Choice of Noodles- Hakka/Chilli Garlic</i></b> 		
	<b>Chicken</b>	<b>375</b>
	<b>Egg</b>	<b>300</b>
	<b>Vegetables</b>	<b>285</b>

## *Rice*

<b><i>Choice of Fired Rice</i></b> 		
	<b>Chicken</b>	<b>375</b>
	<b>Egg</b>	<b>300</b>
	<b>Vegetables</b>	<b>285</b>

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## Biryani

	<b><i>Veg Biryani</i></b>	<b>475</b>
	Fresh vegetables cooked with saffron and basmati rice with aromatic spices, Served with raita	
	<b><i>Hydrabadi Gosht Biryani</i></b>	<b>600</b>
	Baby lamb cooked in layers, with basmati rice and aromatic spices, Served with raita	
	<b><i>Prawn Biryani</i></b>	<b>700</b>
	<b><i>Murgh Khas Biryani</i></b>	<b>575</b>
	Pieces of chicken cooked with saffron, fresh mint, curd, basmati rice and spices, served with raita	
	<b><i>Khichdi (Plain/Masala/Vegetable)</i></b>	<b>325/350/375</b>
	<b><i>Vegetable Pulao</i></b>	<b>325</b>
	<b><i>Peas Pulao</i></b>	<b>325</b>
	<b><i>Jeera Rice Pulao</i></b>	<b>299</b>
	<b><i>Navratan Pulao</i></b>	<b>350</b>
	<b><i>Steamed Rice</i></b>	<b>275</b>

## Indian Breads

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

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## South Indian

### Dosa & Uthappam

Plain	250
Mysore	400
Masala	350
Cheese	350
Uthappam (Served with sambhar & homemade Chutney)	300
<i>Tomato Rice</i>	250
<i>Curd Rice</i>	210
<i>Chicken Paper Dry</i>	475
<i>Chicken 65</i>	475

### Side Orders

♦ Yoghurt	125
♦ Raita (Mixed/ Onion & Tomato/ Boondi/ Burani/ Pineapple)	150
♦ Masala Papad	130

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## Continental Selection

- |   |   |            |
|---|---|------------|
|    | <b><i>Farm fresh Trout fish (Cook in own style)</i></b>  |            |
|   | <b>(Tandoori/Grilled/Pan Fried/Roasted)</b>   | <b>700</b> |
|    | <b><i>Fish &amp; chips</i></b>  | <b>600</b> |
|   | Served with Tartar sauce and French fries   |            |
|    | <b><i>Grilled fish (Basa)</i></b>                          | <b>700</b> |
|   | Marinated fillet of fish grilled to preparation, served with mashed potato<br>And seasonal garlic sauté veg's                               |            |
|    | <b><i>Grilled Chicken</i></b>   | <b>600</b> |
|   | Grilled chicken, served with herbs rice, sauté vegetable<br>And mushroom Pepper sauce   |            |
|   | <b><i>Stroganoff</i></b>  |            |
|   | Served with herb rice   |            |
|   | <b>Chicken</b>  | <b>500</b> |
|   | <b>Mushroom</b>   | <b>450</b> |
|  | <b><i>Backed Vegetable</i></b>  | <b>550</b> |
|   | Fresh vegetables cooked in white sauce, sprinkled upon with grated cheese   |            |
|   | <b><i>Make your own Pasta</i></b>   |            |
|   | Choice of Pasta – Penne, Spaghetti,<br>Choice of Sauce – Arabiatta, Alfredo, Carbonara, Pesto<br>Served with garlic bread.                  |            |
|  | <b>Vegetarian</b>   | <b>450</b> |
|  | <b>Chicken</b>  | <b>525</b> |

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- |   |                   |
|---|-------------------|
| <p><input type="checkbox"/> <i>Homemade Rìvolì Pasta (Chef Special)</i> ★</p> <p>Stuffed with Spinach &amp; Cheese<br/>Choice of Sauce – Arabiatta, Alfredo, Carbonara, Pesto<br/>Served with garlic bread</p>  | <p><b>650</b></p> |
| <p><input type="checkbox"/> <i>Lasagne (Chef Special)</i> ★</p> <p>Stuffed with Seasonal veg &amp; cheese/Chicken<br/>Choice of Sauce – Arabiatta, Alfredo, Carbonara, Pesto<br/>Served with garlic bread</p> <p><input type="checkbox"/> <b>Vegetarian</b> <span style="float: right;"><b>550</b></span><br/><input type="checkbox"/> <b>Chicken</b> <span style="float: right;"><b>650</b></span></p> |                   |
| <p><input type="checkbox"/> <i>Risotto (Chef Special)</i> ★</p> <p>Arborio rice cooked in white wine, Reach cream fresh thyme &amp; Butter</p> <p><input type="checkbox"/> <b>Vegetarian</b> <span style="float: right;"><b>550</b></span><br/><input type="checkbox"/> <b>Chicken</b> <span style="float: right;"><b>650</b></span></p>  |                   |

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## Desserts

	<i>Hot Gulab Jamun</i>	200
	<i>Banana Nutella crape</i>	300
	<i>Banoffee Pie</i>	300
	<i>Caramel Custard</i>	300
	<i>Chocolate Brownie with Ice Cream</i>	350
	<i>Choice of Ice-Creams</i>	249
	Vanilla, Strawberry, Butterscotch, Chocolate	
	<i>Moong Dal/ Seasonal Gajjar Halwa</i>	275
	<i>Bowl of fresh Fruits</i>	275

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE. WE LEVY 10% SERVICE CHARGE.



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CHEFS SIGNATURE DISH



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## *Beverages*

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

## *Pizzeria*

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## *(Home Made 11" Freshly tossed thin crust)*

**(01:30 pm to 10:30 pm)**

	<b><i>Margherita</i></b>	
	(Tomato, Basil & Mozzarella)	<b>475</b>
	<b><i>Paneer Tikka Pizza</i></b> ★	<b>499</b>
	<b><i>Seasonal Vegetable &amp; Cheese</i></b>	<b>475</b>
	(Seasonal Vegetables, olives & Mozzarella)	
	<b><i>Grilled BBQ &amp; Chicken &amp; and Cheese</i></b>	<b>550</b>
	Shredded chicken, olive, Pineapple Mozzarella	
	<b><i>Peperoni</i></b>	<b>650</b>
	Sliced Peperoni, Jalapeno & Mozzarella	
	<b><i>Chicken Tikka, Soft Onion</i></b>	<b>650</b>
	Shredded chicken, Peppers & Mozzarella	
	<b><i>Larisa Special Pizza Tuscany</i></b> ★	
	Chef Special Pizza	
	<b>Vegetarian</b>	<b>700</b>
	<b>Chicken</b>	<b>800</b>

## *Local Kulluvi Dham Thali*

**(Meal for 2 Lunch & Dinner)**

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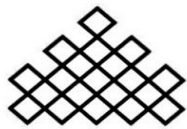


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La Ri Sa  
HOTELS & RESORTS

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 Chkach**

**Lingri Pickle**

**(Served with Red Rice & Indian Breads)**

**Note: Dish Can be change as per availability**

**Vegetarian: 1499/- + taxes**

**Non-Vegetarian (Mutton/chicken): 1899/- + taxes**

***PRIVATE DINING***

*(On Request of **Five** Hours Advance Intimation)*

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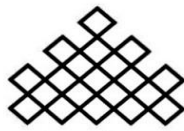


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La Ri Sa

HOTELS & RESORTS

(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: 4000/- + taxes**

## *LIVE BARBEQUE*

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

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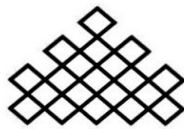


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La Ri Sa  
HOTELS & RESORTS

*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 3000/- + taxes**

**4 Pax 4500/- + taxes**

- **Non-Veg BBQ**

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

*Charges*

**2 Pax 3500/- + taxes**

**4 Pax 5500/- + taxes**

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