



La Ri Sa

LaRiSa Resort, Mussoorie

Khambir

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Perched high above the Doon Valley, Khambir invites you to slow down and savour the quiet charm of the hills. Here, fresh mountain produce and soulful recipes come together in a warm, elegant setting that reflects Mussoorie's old-world grace.

The menu brings you comforting classics, regional favourites, and curated grills, from crisp, nourishing breakfasts to flavourful bowls and the signature Khambir bread. Every plate carries the essence of the mountains, best enjoyed with misty views and gentle conversations

Settle in, sip slowly, and let the tastes of Mussoorie linger a little longer!

Allergen and dietary indicators






Prices are in Indian rupees and are exclusive of GST, with a 10% discretionary service charge.
Please let us know if you're allergic to any ingredients.







MENU

12:00 - 10:30 PM

Indian Breakfast

-  **Poha** 🥘🥜 245
Flattened rice tempered with spices and peanuts
-  **Poori Bhaji** 🥘🥞 245
Fluffy deep-fried bread served with spiced potato curry
-  **Parantha Of Your Choice** 🥞🥛 245
Served with yogurt, pickle & butter
Aloo | Paneer | Gobi
-  **Chole Bhature** 🥘🥞 275
Curried chickpeas with deep-fried Indian bread

Breakfast

-  **Toast With Butter** 🥞🧈 125
-  **Fruit Platter** 200
-  **Farm Fresh Eggs** 🥚🥞 200
Served with toast, grilled tomatoes & potatoes
Poached | Fried | Scrambled | Boiled | Akuri
-  **Breakfast Pancakes** 🥞🧈 245
Homemade American-style, served with maple syrup or honey
-  **Continental Breakfast** 🥛🥞 350
Seasonal Juice & Fruits, Toast With Butter & Tea |
Coffee | Hot Chocolate
-  **Indian Breakfast** 🥞🥘 425
Seasonal Juice / Fruits | Paratha With Curd & Pickle /
Poori Bhaji | Tea / Coffee



Salad

-  **Green Salad** 🥗 175
Fresh veggies with chillies & lemon wedges
-  **Caesar Salad** 🥗🧈 275 | 295
 Iceberg lettuce, croutons, parmesan & house dressing
-  **Greek Salad** 🥗 325
Iceberg lettuce with bell peppers, olives, feta & citrus dressing

Soup

-  **Manchow** 🥘🥞 195 | 220
 Spicy veg soup with ginger, garlic & crispy noodles
-  **Hot & Sour** 🥘🥞 195 | 220
 Winter veg soup with chillies, vinegar, ginger & garlic,
served with crispy noodles
-  **Roasted Tomato And Basil** 🥗🧈 175
Creamy, tangy soup served with croutons
-  **Cream Of Mushroom** 🥗🧈 195
Rich mushroom soup with cream & garlic bread

Appetisers







-  **Peanut Masala** 🥘🥞 175
Chickpeas & potato tossed with spices, onion, tomato & lemon
-  **French Fries** 🍟 275
Crispy golden fries, lightly salted and served hot
-  **Spring Rolls** 🥘🥞 325 | 355
Crispy Chinese rolls with spicy veg filling, served with
soy & garlic sauce
-  **Honey Chilli Potato** 🥘🥞 350
Sweet juicy, crunchy and full of oriental flavour
-  **Manchurian** 🥘🥞 350
Curried chickpeas with deep-fried Indian bread
-  **Hara Bhara Kebab** 🥗🥞 350
Soft spinach tikki stuffed with cheese, peas & cashews,
served with mint dip
-  **Mushroom Duplex** 🥗 425
Stuffed mushrooms with bell peppers & cheese, served
with cocktail sauce
-  **Chilly Mushroom** 🥘🥞🧈 400
Mushroom & bell peppers in chilli garlic soy sauce
-  **Chilly Paneer** 🥘🥞🧈 475
Paneer & bell peppers in chilli garlic soy sauce
-  **Paneer Tikka** 🥗 475
Tandoori paneer marinated in Indian spices
-  **Pesto Olive Chicken** 🥗🧈 475
Grilled pesto chicken with garlic mayo

-  **Chilli Chicken**  475
Boneless chicken in spicy Indo-Chinese chilli sauce
-  **Chilli Fish**  500
Fried fish tossed in Indo-Chinese spices
-  **Fish Finger**  525
Breaded fish fillets with fries & tartar sauce

Sandwich

-  **Chilli Cheese Toast**  249
One of the all-time family favourite quick bites, toasted with cheese and green chillies
-  **Veg Cheese Sandwich**  349
Grilled or toasted with lettuce, tomato and cheese, served with French fries, or potato wafers
-  **Chef Special Veg Club Sandwich**  399
Three-layer veg sandwich with cheese, veggies, coleslaw & fries
-  **Chicken Club Sandwich**  449
Three-layer toasted sandwich with grilled chicken/ham, fried egg, veggies & cheese. Served with fries

















Pizza

-  **Margherita**  475
Light pizza with olive oil, garlic, basil, tomato, mozzarella & parmesan
-  **Affumicato**  475
Thin crust pizza with veggies, basil, mozzarella & parmesan
-  **Farm Fresh**  550
Thin crust pizza with meats, veggies, basil & mozzarella
-  **Tuscany**  600
A thin crust pizza with ranch dressing, mozzarella cheese chicken, basil pesto droop

Tandoor Selection

-  **Tandoori Chicken Tikka Chaat**  350
Tandoori roast chicken cubes with onion and mint mayo
-  **Ajwaini Mahi Tikka**  575
Tandoori Basa fillets marinated in curd & cardamom
-  **Bhatti Da Murg**  480 | 880
Tandoori spring chicken with mint dip
Half | Full
-  **Murg Malai Tikka**  475
Tandoori chicken bites marinated in curd & cheese, served with mint dip
-  **Tandoor Chicken Tikka**  475
Tandoori spring chicken served with mint dip

Main Course

-  **Sautéed Vegetables**  375
Exotic English vegetables sautéed in butter and olive oil
 -  **Vegetable Selection**  375
Mix Veg | Aloo Jeera | Aloo Gobi | Matar Mushroom
Mushroom Palak | Corn Palak
 -  **Choice Of Dal**  350 | 375 | 399
Dal Tadka | Amritsari chole | Dal Makhani
 -  **Baked Vegetables With Garlic Bread**  375
Exotic veggies in creamy cheese sauce, topped with parmesan
 -  **Choice Of Paneer**  475
Makhani | Palak Paneer | Kadhai Paneer | Shahi Paneer |
Paneer Khurchan | Khumbani Paneer | Shahi Kofta
 -  **Make Your Own Pasta**  400 | 475
Choice of Pasta – Penne | Spaghetti
Choice of Sauce – Arabiatta | Alfredo | Aglio olio
 -  **Stuffed Grilled Chicken Steak**  575
Spicy chicken breast stuffed with spinach & cheese, served with pepper sauce, veggies & mash.
 -  **Choice Of Chicken**  500
Chicken Makhani | Butter Chicken | Kadhai Chicken | Pahari
Curry | Chicken Lababdar
 -  **Fish & Chips**  525
Crumbed fried Basa fillet serve with french fries & tartar sauce
 -  **Special Pahari Mutton**  700
Traditional Himachali mutton curry with rustic spices and yogurt
- ## Rice & Noodles
-  **Steamed Rice**  290
 -  **Hakka Noodles**  350 | 400
 Fresh noodles tossed with veggies, garlic, soya sauce & spring onions
 -  **Wok Tossed Fried Rice**  350 | 400
 Mild rice dish with classic Chinese garlic and veggie flavours
 -  **Szechuan Fried Rice**  375 | 400
 Spicy Chinese-style rice with veggies and Szechuan sauce
 -  **Nawabi Tarkari Biryani**  475
Served with mix veg raita
 -  **Chicken Biryani**  575 | 650
Served with mix veg raita
Chicken | Mutton

KHAMBIR BREAD

Preparation time: 2 hours

INR 200

Inspired by the rustic flavors of the Himalayas, Khambir is a traditional whole wheat bread with a thick, soft interior and a crisp, golden crust. Made using whole wheat flour, water, salt, the dough is fermented overnight using tara or residue of chhaang, the local barley beer

Baked to perfection, this hearty bread has been a staple in Ladakhi households for generations. Its rich, nutty flavor and hearty texture go well with Chicken or Mutton curry.

Offering a true taste of the Himalayas in every bite

Traditionally, breaking and sharing Khambir is seen as a gesture of hospitality in Himalyan culture, symbolizing warmth, togetherness, and sustenance.



Breads

<div><div></div><div>Tawa Chapati</div><div></div></div>	45
<div><div></div><div>Tandoori Roti</div><div></div></div>	65
<div><div></div><div>Lacha Paratha</div><div>Plain Pudina</div></div>	95
<div><div></div><div>Naan</div><div>Plain Garlic Cheese</div></div>	80
<div><div></div><div>Stuffed Kulcha</div><div>Plain Aloo Mix Paneer Onion</div></div>	149

Accompaniments

<div><div></div><div>Mix Veg Raita</div><div></div></div>	200
<div><div></div><div>Boondi Raita</div><div></div></div>	200

Dessert

<div><div></div><div>Choice Of Ice Cream</div><div>Vanilla Butterscotch Chocolate</div></div>	175
<div><div></div><div>Gulab Jamun</div><div></div></div>	225
<div><div></div><div>Gajjar Halwa (Seasonal)</div><div></div></div>	250
<div><div></div><div>Swiss Caramel Custard</div><div></div></div>	300
<div><div></div><div>Baked Yogurt</div><div></div></div>	300
<div><div></div><div>Choco Lava Roll</div><div></div></div>	300

Beverages

<div><div></div><div>Bottled Water</div><div></div></div>	90
<div><div></div><div>Aerated Beverages</div><div></div></div>	125
<div><div></div><div>Tea</div><div>Readymade Indian Masala English Breakfast Assam Darjeeling Earl Grey Green</div></div>	125
<div><div></div><div>Canned Juices</div><div></div></div>	145
<div><div></div><div>Milk</div><div>Hot Cold</div></div>	145
<div><div></div><div>Fresh Lime Water</div><div></div></div>	150
<div><div></div><div>Lassi</div><div>Sweet Salted</div></div>	150
<div><div></div><div>Iced Tea</div><div></div></div>	150
<div><div></div><div>Coffee</div><div></div></div>	200
<div><div></div><div>Shakes</div><div>Butter Scotch Vanilla Chocolate Banana</div></div>	250
<div><div></div><div>Cold Coffee</div><div></div></div>	250
<div><div></div><div>Hot Chocolate</div><div></div></div>	250
<div><div></div><div>BournVita</div><div></div></div>	250
<div><div></div><div>Virgin Mojito</div><div></div></div>	250