

# Menu Tree house

## BREAKFAST

(Available from 7.30 a.m. – 10.00 a.m.)

Eggs To Order	250
Poori Bhaji	250
Idli/ Uttapam/Dosa/Upma Served With Sambhar & Chutney	250
Aloo Paratha	250
Plain Paratha – Bhaji ( 2 Pc)	250
Fresh Cut Fruits	200
Choice Of Cereals	200

## LUNCH & DINNER

(Available from 12.30 p.m. – 03.00 p.m )  
( 07.30 p.m to 10.30 p.m)

### SALAD

Green Salad	130
Plain Curd / Raita	90
Masala Papad	90
Roasted Papad (4 pcs)	60

### SOUP

Hot n Sour (Vegetables/Chicken)	190
Cream Of Mushroom/Tomato	190
Manchow Soup (Vegetables/Chicken)	150
Sweet Corn Soup (Vegetables/Chicken)	150



## STARTERS

Ajwaini Paneer Tikka	375
Chilli Paneer	375
Chilli Mushroom	350
Crispy Chilli Baby Corn	275
Bhutte Ke Kebab	275
Subz Shikampuri Kebab	275
Cheese Balls	275
Choice Of Pakoras (Vegetable/Paneer)	275
Murgh Malai Kebab	375
Bhatti Da Murgh Tikka	375
Chicken Popcorn	375
Chilli Chicken	375
Spring Chicken	375

## INDIAN MAIN COURSE

<b>Tawa Paneer Chatpata</b>	450
<i>Grilled Indian Cottage Cheese cooked in onion, tomato gravy, flavored with Indian Spices &amp; finished with cream.</i>	
<b>Paneer Tikka Butter Masala</b>	450
<i>Grilled Indian cottage cheese cooked in creamy tomato cashew gravy</i>	
<b>Paneer Makhani</b>	450
<i>Grilled Indian cottage cheese cooked in smooth buttery and creamy tomato gravy.</i>	
<b>Kadai Paneer</b>	450
<i>Popular Indian Gravy cooked with bell peppers &amp; finished with freshly grounded Indian spices.</i>	
<b>Sabzi Makhanwala</b>	375
<i>Mix vegetables cooked in creamy tomato cashew gravy</i>	



### **Subz Shahi Korma**

*A creamy delicacy from the kitchen of Mughals made with mix vegetable in curd, cashew nut gravy.*

**375**

### **Kumbh Matar Masala**

*A typical north Indian side dish wherein mushrooms and green peas are cooked in spicy gravy*

**375**

### **Vegetable Jalfrezi / Kadai Veg**

*An Indian stir fried vegetables sautéed on high flame with regular spices*

**375**

### **Hing Dhaniye Ke Chatpate Aloo**

*Asafoetida scented potato cooked with onion tomato masala.*

**300**

### **Aloo Jeera**

*Simple but delicious item made with potatoes, spices and cumin as the main ingredients*

**300**

### **Dum Aloo Kashmiri**

*This tangy baby potato curry gets its flavor from yoghurt, fennel powder & ginger powder*

**300**

### **Mutton Rogan josh**

*Pieces of lamb or mutton braised in a gravy which is flavored with garlic, ginger and aromatic spices*

**650**

### **Fish Curry**

*Basa fish cooked with in place of in onion tomato and fresh ground spices.*

**550**

### **Murgh Tikka Butter Masala**

*Boneless pieces of chicken grilled in clay oven and further cooked in creamy tomato cashew gravy.*

**550**



## **Murgh Makhni**

500

*Popularly known as butter chicken which is a curry made out of chicken in a spiced tomato, butter and cream sauce.*

## **Kadhai Murgh**

500

*This delicious, spicy & flavorful dish made with chicken in onion tomato gravy finished with fresh ground Indian spices.*

## **Chicken Curry**

500

*A typical Indian household curry consist of chicken stewed in an onion tomato gravy.*

## **DAL**

### **Dal Makhani**

350

*Creamy and buttery restaurant style dal makhani, black lentils cooked with butter and cream on low heat for that unique flavor.*

### **Yellow Dal Tadka**

275

*A simple and tasty lentil based curry recipe made with split pea lentil and indian spices.*





## LUNCH & DINNER

(Available from 12.30 p.m. – 03.00 p.m.)  
(07.30 p.m to 10.30 p.m)

### RICE & NOODLES

Murgh Dum Biryani	500
Subz Dum Biryani	375
Pulao (Vegetable/Peas/Jeera)	300
Khichdi	350
Fried Rice (Veg/Non Veg)	300
Noodles (Veg /Non Veg)	300
Sada Chawal	150

### BREAD

Masala Kulcha	150
Cheese Naan	150
Naan (Plain/Butter/Garlic)	110
Tandoori Lachha Paratha	110
Tandoori Roti	90
Tawa Paratha-2 PC	90
Phulka-2 Pc ( Served on Lunch time)	90

### REGIONAL SPECIALITY (ORDER PRIOR 2 HRS) FROM THE - HILL

Simrayo ko saag (Seasonal) <i>Another local green which is slightly sour in taste</i>	350
Sukhe aaloo <i>Actually baby potatoes are used for this dish</i>	350
Churpi ka jhol <i>A nepali cheese, cooked in tomato gravy . This was similar to our paneer</i>	400
Nepali dum aloo <i>Spicy aloo in red spices</i>	350
Kukda moola ko jhol <i>Chicken and radish cooked with local delicacies</i>	550
Gundruk khasi ko jhol <i>Mutton cooked with local delicacies</i>	600



## LUNCH & DINNER

(Available from 12.30 p.m. – 03.00 p.m.)  
(07.30 p.m to 10.30 p.m)

### DESSERT

Sizzling Brownie With Hot Chocolate Sauce	225
Cheese Cake	225
Choco Lava	225
Fruit Salad (Seasonal)	200
Choices Of Ice Cream (Please Ask Your Server)	200
Gulab Jamun	200
Rasogulla	200

### PASTA(Veg/Chicken)

350/400

*Alfredo (Creamy Cheese Sauce)/Marinara(Basil Flavour Tomato Sauce).*

### Pizza Margherita

400

*Mouthful of melting mozzarella cheese, tomato and basil.*

### ORIENTAL

#### Fish In Chilly Wine Sauce

500

*This is a delicious sauce made with white wine, butter, lemon, tarragon, garlic and shallots, served over any white fish.*

#### Shredded Chicken With Green & Red Pepper

500

*Fresh aromatics such as ginger, scallions (green onions) and chillis are used and crispy shredded chicken and bell peppers are stir fried together.*

#### Black Pepper Chicken

500

*It has the tender, juicy chunks of chicken and bold sauce with plenty of garlic and freshly ground black pepper.*

#### Wok Tossed Greens With Garlic

325

*Oyster sauce. Heated in peanut oil in wok, stir fry garlic, mushrooms and seed.*



## ALL DAY DINNING

(Available from 11.00 a.m to 7.00 p.m )

Non Vegetarian Club Sandwich (Plain/Toasted)	450
Chicken Tikka Pizza	450
<i>Chicken tikka topped on the bed of tomato concasse and shredded mozzarella cheese.</i>	
Pizza Margherita	400
<i>Mouthful of melting mozzarella cheese, tomato and basil.</i>	
Chicken Sandwich (Plain/Grilled/Toasted)	400
Vegetable And Cheese Sandwich (Plain/Grilled/Toasted)	350
Paneer Pakora	275
Onion Pakora	275
Vegetable Pakora	275
Basket Of Fries	250
<i>Potato finger chips</i>	
Hot n Sour Soup (Vegetables/Chicken)	190





## BEVERAGES

(Available from 11.00 a.m. – 07.00 p.m)

### Non Alcoholic Beverage

Fresh Lemon Soda/Water	100
Soda	100
Aerated Water	100
Bottled Water	70
Seasonal fresh juice	200
Canned Juice	150
Café au lait	150
Cappuccino	150
Cold Coffee With Or Without Ice Cream (Vanilla/Chocolate)	150
Healthy Beverages (Horlicks/Bournvita/ Hot Chocolate)	150
Milk	125
Coffee	125
Choice Of Teas	110
Veen Mineral Water	350

\*Prices are exclusive of service charge and applicable government taxes.

"Allow us to fulfil your needs- please let the server know  
if you have any dietary preference, food allergies or goods intolerance"

