



MENU

PS- We don't provide room service.

We encourage all our guests to enjoy their food with their loved ones amidst the nature being away from all entertainment distractions.

Breakfast Menu

Classic Dosa..... 185

Plain or with potato filling, sambar, chutneys

Classic Uttappam.....185

Rice pancake, onions, tomatoes, green chilies sambar, chutneys

Steamed Idli.....175

Steamed rice & lentil dumplings, sambar, chutneys (4 Pcs)

Puri & Aloo Sabzi.....175

5 pcs of Deep fried whole wheat bread, cumin tempered potato curry

Chole Bhature.....200

Tawa Parathas80

Choice of filling

Cottage cheese | Potato | Cauliflower | Mix

Yogurt & pickle

Breakfast Menu

Tandoori Parathas110

Served with yoghurt & pickle

Egg Specialties.....150

Omlette / Boiled / Bulls Eye / Bhurji

Served with choice of breads

Classic Homemade Poha.....180

Flattened rice, vegetables

Butter Toast.....80

4 breads grilled with butter

Yoghurt.....120

Plain

All Day Dining Menu

Salads

Fresh Salad.....125

Onion, Cucumber, tomato, must have with Indian food

Macaroni Salad.....225

Macaroni pasta with dices of pepper and salad leaves, thousand island dressing

Chicken Salad.....250

All Day Dining Menu

Sandwiches

White/ Brown Bread Sandwich.....175

Vegetables, mayo, salt & pepper

Grilled Sandwich.....225

Veg: Cucumber, onion, tomatoes, cheese, home made chutney;

Potato: Mashed potatoes, cheese & home made chutney

Grilled Chicken Sandwich.....250

All Day Dining Menu

High Tea (Complimentary between 5PM to 6 PM)

Bread Roll.....	180
(2 Pcs)	
Samosa.....	75
(1 Pc)	
Veg Cutlet.....	180
(2 Pcs)	
Little Sandwich.....	75
Bhajiya.....	150
Chicken Cutlet.....	250
(2 Pcs)	

All Day Dining Menu

Appetizers

Cocktail Kebabs (Mandaal's Special).....	250
<i>Pan fried vegetable patties</i>	
Hara Bhara Kebab(Mandaal's Special).....	250
Crispy Spring Rolls.....	225
<i>Vegetables, glass noodles</i>	
Aaloo Chaat.....	150
<i>Boiled potatoes, lemon and Indian spices</i>	
Chole Chaat.....	175
<i>Boiled chickpeas mixed with onion tomato and Indian spices</i>	
Dahi Kebab.....	225
<i>Freshly minced cottage cheese with hung curd and veggies</i>	
Honey Chilli Potato.....	225
<i>Try it out , spices mixed with honey in fresh potatoes</i>	
Peanut Masala.....	150
<i>Peanuts tossed with diced tomatoes, onion, green chili and fresh coriander</i>	
Chilli Paneer.....	280

All Day Dining Menu

Appetizers

Veg Seekh Kebab.....	250
Chilli Chicken.....	310
Chicken Manchurian (Dry).....	300
Chicken Lollipop.....	310
Mutton Sekh Kebab.....	350
Mandaal Special Platter (VEG).....	450
Mandaal Special Platter (Non Veg).....	450

All Day Dining Menu

Indian Main Course

TANDOOR

Paneer Tikka.....290

Cottage cheese, saffron, yoghurt

Chicken Malai Tikka.....350

Chicken, yoghurt, cardamom, cheese

Chicken Tikka.....325

Chicken, chilli, garlic, yoghurt

Tandoori Chicken.....390

Chicken, chilli, garlic, yoghurt

Fish Tikka.....450

Mustard, coriander flavored smoked fish – (King fish and Mahaseer served)

All Day Dining Menu

Indian Main Course

PULSES

Dal Tadka.....250

Yellow lentils, garlic, cumin, red chili

Mix Dal.....250

Mix lentils, garlic, cumin, red chili

Dal Makhani.....290

Slow cooked black lentils

Choley Masala.....290

Braised spicy chickpea curry

Rajma Masala.....290

Braised spicy rajma curry

All Day Dining Menu

Indian Main Course

CURRY & DRY

Bhindi Masala.....250

Home style okra masala

Aloo Gobi.....250

Cauliflower potatoes , ginger, chili, coriander

Subzi Do Pyza.....250

Seasonal vegetable curry with Indian spices

Malai Kofta.....350

Kofta served with curry of Indian spices –homestyle

Chatpata Baingan Bharta.....250

Sweet, sour eggplant

Kadhai Paneer.....310

Homemade cottage cheese with chili, coriander

All Day Dining Menu

Indian Main Course

CURRY & DRY

Mix Vegetable.....290

Fresh vegetables tossed with spices – home style

Kofta Curry.....290

Cottage cheese dumplings, onions, cardamom, cloves

Kumaoni Petha.....290

Special dish by local cooks

Paneer Palak.....310

Cottage cheese, tomatoes, spinach, spices

Mushroom Makhni.....350

Tandoor cooked mushroom, tomatoes, cashew nut

All Day Dining Menu

Indian Main Course

CURRY

Chicken Kadhai	410
<i>Tandoor cooked chicken with tomato gravy</i>	
Tawa chicken	410
<i>Chicken cubes, braised onion, tomato, cumin, ginger</i>	
Bhuna Gosht	850
<i>Slow braised mutton cubes, onion, selected spice, blend</i>	
Kumaoni Mutton	850
<i>Chef's Special</i>	
Kumaoni Chicken	650
<i>Chef's Special</i>	
Chicken Do Pyaaza	620
<i>Chef's Special</i>	
Butter Chicken	650
<i>Chef's Special</i>	
Fish Curry	550
<i>Chef's Special</i>	
Egg Curry	350
<i>Chef's Special</i>	

All Day Dining Menu

Chinese Main Course

Manchurian Gravy.....225

Noodles.....210

Veg/ Chili Garlic

All Day Dining Menu

Breads & Rice

Steamed Rice.....	175
Jeera I Vegetable Rice.....	225
Fried Rice.....	250
<i>Veg Biryani.....</i>	<i>290</i>
<i>Chicken Biryani.....</i>	<i>410</i>
Roti- Tawa.....	30
Missi Roti.....	70
Naan- Butter, Garlic.....	70
Stuffed Kulcha- Cheese, Onion, Potato.....	70

Choice of Raita

Mixed / Boondi.....	150
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All Day Dining Menu

Beverages

Choice of Milk Shakes.....	125
Juices Canned.....	90
Tea / Coffee.....	75
Cold Coffee.....	125
Cold Coffee with Vanilla Ice Cream.....	150
Diet Coke.....	75
Fresh Lime Soda/ Water.....	75
Sweet / Salted Lassi.....	125
Packed Water Bottle.....	20

All Day Dining Menu

Dessert

Hot Gulab Jamun.....	45
<i>Home style cooked</i>	
Rice Kheer.....	150
<i>Whole Rice cooked with milk</i>	
Gajar ka Halwa.....	175
<i>Seasonal. Carrots cooked with milk, mawa & nuts</i>	
Rice Phirni.....	175
<i>Ground rice cooked with milk</i>	
Seviyan Kheer.....	175
Carrot Cake (Mandaal's Exclusive).....	800
<i>Only on special request- Full cake</i>	