

Rivoli



Residency Club

BREAKFAST

(Time 7:00 a.m. to 10:00 a.m.)

Choice Of Juice (Fresh)	70.00	Bread / Toast, Butter / Jam	50.00
Cornflakes with Milk (Hot/Cold)	70.00	Shira / Upma / Pohe	45.00
Tea (Cup)	25.00	Idli With Sambar & Chutney	60.00
Tea Flask (250ml)	60.00	Uttappam Sambar	60.00
Coffee (Cup)	35.00	Eggs To Order With Bread / Toast	85.00
Coffee Flask (250ml)	65.00	(Scrambled/Poached/Sunny Sideup/Masala)	
Masala Tea (Cup)	30.00	Eggs Bhurjee With Bread / Toast	120.00
Hot Milk (Cup)	35.00		
Hot Milk Flask (250ml)	65.00		
Bournvita	70.00		
Bitted Coffee	80.00		
Choice of Smothe	90.00		
(Apple, Pineapple, Orio)			

LIGHT REFRESHMENT

Veg Sandwich	50.00	Chicken Sandwich	100.00
Cheese Sandwich	60.00	Chicken Grilled Sandwich	120.00
Veg & Cheese Sandwich	70.00	Omlet Sandwich	85.00
Veg Coleslaw Sandwich	80.00	Non Veg Club Sandwich	145.00
Veg Szechwan Sandwich	80.00	Chicken Cutlet	175.00
Veg Club Sandwich	90.00	Jal Jeera	40.00
Veg Grilled Sandwich	80.00	Iced Tea	45.00
Cheese Grilled Sandwich	90.00	Butter Milk (Plain / Masala)	50.00
Veg & Cheese Grilled Sandwich	95.00	Solkadi	55.00
Garlic Toast	70.00	Fruit Juice (Canned)	60.00
Cheese Chilli Toast	140.00	Lassi (Sweet / Salted)	65.00
Cheese Corn Chilli Toast	140.00	Cold Coffee	95.00
Veg Cutlet	70.00	Cold Coffee With Ice Cream	110.00
Veg Asst. Pakoda	80.00	Milkshake (Vanilla/Strawberry/Chocolate)	100.00
Paneer Pakoda	130.00	Fruits Milkshake (Chikoo/Banana/Apple)	110.00
Cheese Pakoda	180.00	Fresh Lime Water	25.00
French Fries	60.00	Fresh Lime Soda	40.00
Cheese Cherry P/A Stick	130.00	Mineral Water 1ltr	29.00
Cashew Nuts Fry	175.00	Soft Drink (300ml)	40.00

(Taxes As Applicable.)

CONTINENTAL

SOUP

■ Spinach and Potato Soup	90.00
(Cream Based Roux Mixed with Spinach Puree and Mashed potato)	
■ Tomato Basil	90.00
(Tomato Soup Cooked with Chopped Basil and Garlic)	
■ Burnt Garlic Pumpkin Soup	100.00
(Pumpkin Paste with Fried Garlic , Fresh Cream and Herbs)	
■ Mexican Chilly Baked Bean	100.00
(Creamy Tomato Base Baked Bin Chopped Garlic Capsicum)	
■ Cream of Mushroom	105.00
(Roux with Chopped Mushroom)	
■ Broccoli Soup	105.00
(Roux with Broccoli Paste, Basil)	
■ Mushroom Cappuccino Soup	110.00
(Creamy Mushroom Puree Topped with Milk Foam)	
■ Roasted Corn Soup	110.00
(Roasted Corn Puree Thick Soup)	
■ Celery and Walnut Soup	120.00
(Rich Creamy Soup of Celery and Crushed Walnut)	
■ Lamb and Lentil Soup	130.00
(Lentil Base Thick Soup Cooked with Meat)	
■ Chicken Broth	110.00
(Chicken Clear Soup)	

SALAD

■ Mediterranean Salad	120.00
(English Veg Mixed with Mayonnaise and Thaini Sauce)	
■ Fruit and Nut Salad	120.00
(Combination of Seasonal Fruit Sprinkled with Nut , Tangy in Taste)	
■ Beansprout Salad	120.00
(Tossed Sprout, Cucumber, Tomato, Carrot)	
■ Waldrof Salad	130.00
(Apple and Walnut with Mayonnaise Dressing)	

(Taxes As Applicable.)

(APS - As Per Season)



CONTINENTAL SALAD

■ Egg Saled	130.00
(Boiled eggs lettuce, tomato, capsicum mix in chef's special dressing)	
■ Hawain Chicken Salad	140.00
(Shredded Chicken, Pineapple with Mayo Dressing)	
■ Maxican Chicken Salad	150.00
(Spicy Corn mixed with bell pepper and chicken)	
■ Chef Salad	180.00
(Assorted veg, Chicken Sausages, chicken seasoned with balsamic vinegar)	

STARTER

■ Grilled Vegetable	155.00
(Strip of Vegetable Marinated with Herbs and Grilled)	
■ Cajun Spice Veg	175.00
(Strip of Vegetables with Dry Herbs and Cajun Spice and Grilled)	
■ Cheese Jalapenos Poppers	180.00
(Mashed Potato Mixed with Chesse and Jalapenos)	
■ Fried Corn Kennels	180.00
(Corn Batter Fried Tossed With Pepper and Lemon Juice, Served with Schezwan Mayo Dip)	
■ Chesse Cigar Roll	200.00
(Pan Cake Stuffed With Cheese and Veg)	
■ Creamy Pepper Paneer	205.00
(Round Shape Cottage Cheese Marinated with Garalic and Pepper, Grilled and Topped with Creamy Sauce)	
■ Panner Peri Peri	205.00
(Cottage Cheese Marinated in Peri Peri Sauce, Pumpkin Powder, Herbs)	
■ Crum Fried Stuffed Mushroom	225.00
(Mushroom Stuffed with Spinach, Cheese Olive and Deep Fried)	
■ Bartoz Wrap	200.00
(Cottage Cheese & Bell pepper Wrap, Served with Cheesy Sauce)	
■ Loaded Fries	75.00
(Fries Topped with Smoked Paprika and Cheese)	

(Taxes As Applicable.)

(APS - As Per Season)






CONTINENTAL STARTER

 Canape Papdi Chicken Pizza	180.00
(Indian Papdi Topped with Exotic Veg and Cheese)	
 Honey Garlic Chicken Skewers	225.00
(Chicken and Bell Pepper Skewer Tossed in Honey Garlic Sauce)	
 Wings of Fire	230.00
(Barbeque / Peri Peri / Corn Crush / Parmesan)	
(Chicken Wings Tossed in Choice of Sauce)	
 Barbeque and Pesto Chicken Supreme	230.00
(Tender Chicken Strip Tossed in a Dual Barbeque and Pesto Sauce)	
 Red Eye Chicken	230.00
(Chicken Slice Marinated With Cayenne Pepper, Crushed Pepper, Tomato Sauce and Grilled)	
 Tender Chicken	225.00
(Chicken Skewers with Dry Herbs, Soya Sauce, Pepper, Basil and Grilled)	
 Texas Hot Wings	235.00
(Deep fried chicken wings tossed with spicy sauce)	
 Chicken Cigar Roll	250.00
(pancake staffed with minced chicken cheese and bellpepper)	
 Chicken Peri Peri	255.00
(Chicken Marinated in Peri Peri Sauce, Paprika Powder, Herbs Crushed Pepper and Grilled)	
 Cajun Chicken Strip	255.00
(Chicken Marinated in Cajun Spice, Herbs, Pepper, Olive Oil and Grilled)	
 Rosemerry Grilled Chicken	305.00
(Chicken Marinated in Rosemerry Paste Grilled and Topped with White Wine Sauce)	
 Chicken Bartoz Wrap	235.00
(Chicken & Bell pepper Wrap, Served with Cheesy Sauce)	
 Fish Fingers	300.00
(Deep Fried Fish Finger, Served with Tartare Sauce)	
 Hot Herb Garlic Prawn	APS
(Prawn Marinated with Herbs, Mustard Sauce and Grilled)	
 Prawn Butter Garlic	APS
(Prawn Tossed with Garlic and Batter)	

(Taxes As Applicable.)

(APS - As Per Season)



CONTINENTAL MAIN COURSE

■ Penne Arabiata	185.00
(Penne Pasta Cooked in Spicy Tomato Sauce)	
■ Spaghetti Aglio Olio	185.00
(Spaghetti Tossed in Olive Oil with Olive and Parmesan Cheese)	
■ Golden Baked Vegetable	195.00
(Veg Cooked with Creamy Cheese Sauce and Baked)	
■ Barbeque Cottage Cheese Steak	195.00
(Paneer Steak Tossed in Barbeque Sauce and Served with Herb Rice)	
■ Veg Tickler	195.00
(Barley and Tender Corn Tikki Served on the bed of Softron Rice and Tomato Sauce)	
■ Corn and Spinach Dumpling	195.00
(Corn and Spinach Croquette Tossed in Soya Chilly Oragino Sauce)	
■ Macon Cheese	200.00
(Macroni Pasta in Cheese Sauce)	
■ Fusilli Al Pesto	200.00
(Fusilli Pasta Tossed in Pesto Sauce)	
■ Spinach Florentine	195.00
(Pancake Stuffed with Spinach and Topped with White Sauce)	
■ Veg Lasagne	205.00
(Stacked Layers of thin flat Pasta alternating with Veg fillings and baked).	
■ Herb Grilled Chicken	300.00
(Grilled Chicken Served with Herb Rice and Pepper Sauce)	
■ Chicken Stroganoff	265.00
(Bonless Chicken Cooked in Mushroom Sauce and Served on the bed of Rice)	
■ Herb Crushed Corn Fed Chicken	305.00
(Chicken Stuffed with Minced Chicken Bell Pepper, Cheese Served in Mushroom Sauce)	
■ Fish and Chips	350.00
Deep Fried Fish Served with Fries and Tartare Sauce)	
■ Roast Chicken	350.00
(Chicken Served with Mashed Potato in Bell Pepper jus)	
■ Chicken Steak in Mushroom / Black Pepper Sauce	350.00
(Chicken Patty Served on the Bed of Herb Rice with Sauce on Top)	
■ Harissa Prawns Grilled	APS
(Prawn tossed in Red Pepper Sauce)	

(Taxes As Applicable.)

(APS - As Per Season)

CHINESE

SOUP

■ Veg Won-Ton	80.00	■ Tomato Eggs Drop	90.00
■ Veg Clear Soup	80.00	■ Chicken Clear Soup	95.00
■ Sweet Corn Veg	80.00	■ Chicken Manchow Soup	105.00
■ Veg Manchow / Hot & Sour	80.00	■ Chicken Won-Ton Soup	100.00
■ Lemon Coriander	80.00	■ Chicken Talumein	100.00
■ Tom-Yum Veg	75.00	■ Prawns Soup	APS
■ Veg. Talumein	80.00		

STARTER

■ Veg Manchurian	155.00	■ Asian Chicken Satay	230.00
■ Corn Manchurian	155.00	■ Chicken Stick	230.00
■ Lemon Gobi	155.00	■ Chicken Mongolian	230.00
■ Gobi Manchurian	155.00	■ Chicken Magnet	230.00
■ Veg Sesame Seeds	155.00	■ Barbecue Drum Stick	230.00
■ Baby Corn Stick	150.00	■ Chicken Chennai	230.00
■ Baby Corn Honey Chili	165.00	■ Burnt Pepper Chicken	230.00
■ Chessy Chaska	205.00	■ Schezwan Chicken Finger	230.00
■ Bell Pepper Cheese Roll	205.00	■ Fish Chili / Manchurian	APS
■ Spinach Cheese Corn Roll	205.00		
■ Paneer Chili / Manchurian	205.00		
■ Paneer Chennai	205.00		
■ Burnt Pepper Paneer	205.00		
■ Paneer Basil Chilly	220.00		
■ Mushroom Pepper Salt	230.00		
■ Magic Mushroom	230.00		

(Taxes As Applicable.)

(APS - As Per Season)

CHINESE

MAIN COURSE

Eight Jewel Veg	155.00	Chicken Stew	230.00
Veg Manchurian	155.00	Chicken in Hunan Sauce	230.00
Sweet & Sour Veg	155.00	Chicken Chili	230.00
Veg Ball In Hot Garlic Sauce	155.00	Thai Chicken Curry (Red)	255.00
Thai Veg Curry (Green)	165.00	Mutton Stew	350.00
Paneer Szechwan / Chilli	205.00		

RICE / NOODLES

Veg Fried Rice	155.00	Egg Fried Rice	180.00
Veg Hakka Noodles	155.00	Chicken Fried Rice	205.00
Veg American Chopsuey	165.00	Singapore Mix Rice Noodles	205.00
Veg Chowmein	165.00	Chicken American Chopsuey	215.00
Szechwan Fried Rice	165.00	Chicken Chowmein	215.00
Singapore Fried Rice Noodles	165.00	Mixed Fried Rice	245.00
Paneer Szechwn Fried Rice	200.00	(Egg / Chicken / Mutton)	
Veg. Sizzler	250.00	Prawns Fried Rice	APS
Paneer Barbecue Sizzler	280.00	Chicken Sizzler	310.00
Veg Pattice Sizzler	280.00	Barbecue Chicken Sizzler	310.00
PNR Mushrrom Sizzler	310.00		

(Taxes As Applicable.)

(APS - As Per Season)

INDIAN

STARTERS (TANDOORI)

■ Veg Seekh Kabab	155.00
(Minced Mix Veg Indian Spices Mixture is Shaped ground the Skewer)	
■ Hara Bhara Kabab	155.00
(Deep Fried Tikki of Mix Veg and Blanched Spinach)	
■ Tandoori Gobi	155.00
(Cauliflower Marinated in Indian Spices)	
■ Bharavan Aloo	180.00
(Potato Stuffed with Minced Cashew , Green Chilly and Coriander)	
■ Dahi Ke Kabab	180.00
(Deep Fried Tikki of Roasted Gram Flour Mixed with Curd and Cardimom Powder)	
■ Paneer Tikka	205.00
(Fresh Cottage Cheese Marinated in Tandoor Masala)	
■ Lasooni Paneer Tikka	205.00
(Cottage Cheese Marinated with Tandoor Masala and Garlic)	
■ Moti-E-Zamin	205.00
(Tandoori Cottage Cheese Tossed with Pineapple, Onion and Capsicum)	
■ Paneer Mumtaz	205.00
(Cottage Cheese Stuffed with Mined Cashew Raisin, Marinated in Tandoor Masala)	
■ Paneer Anar Dana	220.00
(Cottage Cheese, Pineapple Marinated with Curd, Spices and Pomegranate Powder)	
■ Tandoor Mushroom	230.00
(Mushroom Marinated with Tandoori Masala)	
■ Mushroom Double Decker	225.00
(Mushroom Marinated and Stuffed with Chopped Veg, Dry Fruits, Mozzarella Cheese)	
■ Veg Platter	255.00
(Assorted Veg Marinated with Tandoori Masala , Pesto Sauce, Black Pepper Masala)	
■ Kalmi Kabab	230.00
(Chicken Leg Piece Marinated in Tandoor Masala)	
■ Banjara Kabab	230.00
(Chicken Marinated in Green Paste and Curd)	

(Taxes As Applicable.)

(APS - As Per Season)

INDIAN

STARTERS (TANDOORI)

<div> <div></div> Pankh Hari Kabab </div> <div>(Chicken Wings Marinated in Tandoor Masala)</div>	230.00
<div> <div></div> Chicken Briganzo </div> <div>(Chicken Marinated in Green Paste, Coconut Milk Powder and Trifala)</div>	230.00
<div> <div></div> Banno Kabab </div> <div>(Chicken Marinated in Curd, Gram Flour, Cardimom Powder, Sugar and Coated with Egg White)</div>	225.00
<div> <div></div> Murg Begoni Bahar </div> <div>(Chicken Marinated in Curd, Cheese, Gram Flour and Chopped Mint)</div>	245.00
<div> <div></div> Tandoori Chicken </div> <div>(Chicken Marinated in Tandoori Masala)</div>	255 / 505
<div> <div></div> Tangadi Kabab </div> <div>(Leg Piece Marinated in Yellow Garlic Paste)</div>	255.00
<div> <div></div> Chicken Angara </div> <div>(Chicken Marinated in Chopped Green Chilly, Curd, Ginger Garlic and Rum Flavor Paste)</div>	275.00
<div> <div></div> Neza Kabab </div> <div>(Marinated in Fresh Cream , Curd, kasur Methi, Gram Flour Cardimom Powder)</div>	270.00
<div> <div></div> Mutton Seekh Kabab </div> <div>(Minced Meat Mixed with Indian Spices and Shaped around the Skewer)</div>	330.00
<div> <div></div> Mutton Shami Kabab </div> <div>(Tikki of Minced Meat, Red Chilly, Chana Dal, Whole Spices and Grilled)</div>	355.00
<div> <div></div> Nizami Kabab </div> <div>(Chicken Marinated in Cheese, Curd, Herbs and Indian Spices)</div>	235.00
<div> <div></div> Lahori Murg Tikka </div> <div>(Marinated in Green Paste, Cheese, Curd)</div>	225.00
<div> <div></div> Delhi Darbar Kabab </div> <div>(Chicken Marinated in Red Chilly, Fried, Onion and Cashew Paste)</div>	245.00
<div> <div></div> Non Veg Platter </div> <div>(Assorted Chicken Kabab, Chicken Tikka Pahadi Kabab, Noorani Kabab, Reshmi Kabab Seek Kabab and Malai Kabab)</div>	325 / 650
<div> <div></div> Karela Kabab </div> <div>(Breast Chicken Stuffed with Chicken Kheema then Marinated with Green Paste)</div>	250 / 500
<div> <div></div> Afghani Tangadi </div> <div>(Chicken Leg and Breast Stuffed with Chicken Kheema then Marinated)</div>	200 / 400

(Taxes As Applicable.)

(APS - As Per Season)

SUBZIYAN

■ Veg Angara	155.00
(Spicy Mix Veg in Red Gravy)	
■ Veg Maratha	155.00
(Veg Kheema with Coconut Powder Prepared in Red Gravy)	
■ Veg Lajawab	155.00
(Veg Kheema Prepared in Yellow and Makhani Gravy)	
■ Veg Panchvati	180.00
(Mix Veg Prepared in Spinach and Indian Spices Gravy)	
■ Subz Meloni	165.00
(Mix Veg Babycorn, Panner, Mushroom Prepared in Yellow Gravy)	
■ Veg Kothambir	155.00
(Mix Veg with Coriander Leaves Prepared in Onion and Cashew Gravy)	
■ Club Special Veg	155.00
(Mixed Veg with Corn, Baby Corn, Paneer and Cashew Nut)	
■ Palak Jam Kofta	165.00
(Kofta Made of Spinach and Stuffed with Jam)	
■ Begam Bahar	165.00
(Mix Veg in Red Gravy Served with Deep Fried Brinjal)	
■ Club Zayka	165.00
(Deep Fried Mix Veg in Red Gravy)	
■ Malai Kofta	165.00
(Veg Kofta Served in Cashew Gravy)	
■ Veg Parsundi	180.00
(Veg Kheema and Cashew Prepared in Onion Gravy Top with Cheese and Baked)	
■ Khuboni Bhara Kofta	190.00
(Kofta of Crushed Walnut, Grated Paneer, Coriander Seed, Cummin Seed Served in Red Gravy)	
■ Methi Mutter Malai	190.00
(Peas, Fenugreek Cooked in Cashew Gravy)	
■ Paneer Lahori Kofta	205.00
(kofta Made of Paneer, Bellpepper, Served in Red Gravy)	
■ Paneer Tikka Dhaba	205.00
(Roasted Paneer Prepared in Makhani, Red Gravy and Ghati Masala)	
■ Paneer Parn Wheel	255.00
(Pancake made off paneer stuffed with mint paste and jam prepared in Shahi Red Gravy)	
■ Paneer Chingari	205.00
(Finger Size Paneer Cooked in Spicy Red Gravy)	

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(APS - As Per Season)

SUBZIYAN

■ Paneer Burjee Methi Kofta	255.00
(Kofta made of Paneer, Fenugreek Served in Tomato and Cashew Gravy)	
■ Paneer Ghungroo	205.00
(Paneer Stuffed with Dry Fruit, Prepared in Tomato Gravy)	
■ Paneer Khurchan	205.00
(Cottage Cheese, Julienne Bell Pepper and Onion Cooked in Tomato Gravy)	

INDIAN NONVEG

■ Anda Masala	195.00
(Boiled Egg in Red Gravy)	
■ Chicken Tikka Masala	255.00
(Roast Chicken Prepared in Red Gravy)	
■ Chicken Moghlai	230.00
(Chicken Cooked in Red, Cashew Gravy and Beaten Egg)	
■ Club Special Chicken	255.00
(Chicken Prepared in Cashew, Almond Paste and Red Gravy)	
■ Chicken Patiala	275.00
(Boneless Julienne Chicken Wrapped in Omelette Topped with Onion Cashew Gravy Garnish with Grated Boiled Egg)	
■ Dum Ka Murg	230.00
(Whole Spice, Chopped Onion, Tomato and Cashew Gravy and Smoked)	
■ Chicken Handi	255 / 505
(Chicken Cooked in Masala made of Coriander Seed, Coconut, Onion and Spices)	
■ Butter Chicken Bonless	275 / 545
(Tandoor Chicken Cooked in Makhani Gravy with Kasuri Methi)	
■ Chicken Changezi	240.00
(Chicken Prepared in Paste of Cashew, Onion, Red Chilly and Tomato Puree)	
■ Varhadi Chicken	275.00
(Chicken Prepared in Paste Made of Fresh and Dry Coconut, Green Chilly, Coriander Leaves, Whole Spices)	
■ Nawabi Handi	355.00
(Chicken, Mutton Kheema, Liver in Red Gravy)	
■ Mutton Bhoona Masala	330.00
(Mutton Prepared in Semi Red Gravy)	
■ Mutton Kolhapuri	330.00
(Cooked in Homemade Kolhapuri Masala)	

(Taxes As Applicable.)

(APS - As Per Season)

INDIAN NONVEG

<div> <div></div> <div>Mutton Khandeshi</div> </div> <div>(Prepared in Khandeshi Masala Roast Dry Coconut, Onion, Green Chilly, Coriander Leave)</div>	330.00
<div> <div></div> <div>Mutton Savaji</div> </div> <div>(Mutton Prepared in Paste made of Fresh, Dry Coconut, Green Chilly, Roast Cashewnat)</div>	325.00
<div> <div></div> <div>Mutton Kheema Masala</div> </div> <div>(Mutton Kheema Prepared in Kolhapuri Masala)</div>	355.00
<div> <div></div> <div>Mutton Rara</div> </div> <div>(Mutton, Mutton Kheema and Boiled Egg Prepared in Red Gravy)</div>	355.00

DAL

Yellow Dal	80.00	Dal Makhani	120.00
Dal Fry	90.00	Dal Maharani	100.00
Dal Kolhapuri	100.00	Panjabi Kadi	95.00
Dal Tadka	100.00	Kadi Pakodi	115.00
Dhaba Style Dal	100.00		

RAITA

Dahi Kanda	60.00	Curd	65.00
Mix Raita	65.00	Pineapple Raita	85.00
Boondi Raita	65.00		

SALAD

Coleslaw Salad	70.00	Green Salad	45.00
Russian Salad	85.00	Greek Salad (Apple, Paneer, Cheese, Greens)	120.00

INDIAN ROTI

Roti/Chapati	25 / 25	Garlic Naan	50.00
Pl.Naan/Butter Roti	30 / 30	Butter Garlic Naan	55.00
Butter Naan	35.00	Khasta Roti / Missi Roti	35 / 35
Bhakari	35.00	Veg Stuff Paratha	60.00
Laccha Paratha / Kulcha	40 / 40	Paneer Stuff Paratha	85.00
		Cheese Garlic Naan	100.00

(Taxes As Applicable.)

(APS - As Per Season)



CHAWAL KE BAHAR

Plain Rice	95.00	Eggs Biryani	240.00
Jeera Rice	110.00	Chicken Biryani	255.00
Ghee Rice	120.00	Mutton Pulao	355.00
Dal Khichdi	140.00	Mutton Biryani	365.00
Palak Khichdi	140.00	Mutton Goli Pulao	355.00
Dahi Bhutti	140.00	Mutton Hyderabad Biryani	375.00
Veg Pulao	150.00	Prawns Biryani	APS
Lemon Rice	140.00		
Plain Biryani Rice	150.00		
Kuska Rice	150.00		
Moti Chur Pulao	160.00		
Veg Biryani	170.00		
Veg Hyderabad Biryani	180.00		

DESSERT

Hot Gulab Jamun	55.00	Ice-Cream of Your Choice	65.00
Kala Jamun	65.00	(Vanilla / Mango / Strawberry)	
Caramel Custard	70.00	Malai Kulfi	90.00
Fresh Fruit Salad	70.00	Fresh Fruit Salad with Vanilla Ice-Cream	90.00
Rasmalai	85.00	Special Ice-Cream	95.00
Dessert of Day	85.00	(Butter Scotch / Chocolate / Kaju Anjir)	
Pudding	100.00		
(Truti Fruti Biscuits Pudding)			

(Taxes As Applicable.)

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