



## CHANDRA IMPERIAL

### In Room Dining Menu

Dial 71 to place your order

# BREAKFAST

7 AM - 10:30 AM

<b>INDIAN BREAKFAST COMBO</b>	325
Canned Juice (small), Aloo Paratha - curd or Poori Bhaji, Toast with Butter and Preserves, Tea/Coffee	
<b>SOUTH INDIAN BREAKFAST COMBO</b>	325
Canned Juice (small), Idli or Dosa or Uttapam (served with sambar & chutney), Upma, Tea/Coffee	
<b>PARATHAS</b> (served 2 pcs with curd & pickle)	
Aloo / Gobhi / Mooli / Pyaaz Paratha	260
Paneer Paratha	280
Plain Paratha (served with choice of curd / bhaji)	240
<b>POORI BHAJI</b> (4 pcs)	230
<b>CHOLE BHATURE</b>	260
<b>FRESH FRUITS</b>	240
<b>CORN FLAKES</b> (served with hot or cold milk)	190
<b>VEGETABLE CUTLET</b>	190
<b>TOAST</b> (3 pcs, served with butter & preserves)	170
<b>POHA / UPMA</b>	190
<b>VEGETABLE SANDWICH</b> Plain / Grilled	200 / 225
<b>CHEESE SANDWICH</b> Plain / Grilled	215 / 240
<b>MIX VEG PAKORA / PANEER PAKORA / BREAD PAKORA</b>	215 / 270 / 190



# BEVERAGES

<b>TEA</b> Masala / Green / Lemon / Black	75	<b>CANNED JUICE / FRESH JUICE</b>	160 / 180
<b>COFFEE</b> Black / With Milk	85	<b>AERATED DRINKS</b> (300ml)	90
<b>MILK</b> Hot / Cold	100	<b>COLD COFFEE / MILKSHAKE</b>	205 / 195
<b>BOURNVITA / HOT CHOCOLATE</b>	110	<b>FRESH LIME WATER / SODA</b>	100 / 110
<b>BUTTERMILK / LASSI</b>	100 / 140	<b>PACKAGED DRINKING WATER</b>	60 / MRP

# SOUTH INDIAN

(served with sambar & chutney)

<b>IDLI / VADA</b> (3 pcs)	210	<b>MYSORE MASALA DOSA</b>	260
<b>MASALA IDLI</b>	235	<b>HYDERABADI DOSA</b>	260
<b>PLAIN DOSA</b>	220	<b>SPRING DOSA</b>	260
<b>MASALA DOSA</b>	240	<b>SCHEZWAN DOSA</b>	260
<b>RAVA DOSA</b> Plain / Masala	240 / 260	<b>PLAIN UTTAPAM</b>	220
<b>CHEESE DOSA</b> Plain / Masala	270 / 290	<b>TOMATO ONION / MASALA UTTAPAM</b>	240





CHANDRA IMPERIAL

## SNACKS

### DESI DELIGHTS

#### PAKORA

Mix Veg / Paneer

**ALOO KOFTA** (3 pcs)

**PEANUT MASALA**

**PAV BHAJI SPECIAL**

Extra Pav (2 pcs)

**CHOLE BHATURE**



215 / 270

### SANDWICHES & FRIES

**FRENCH FRIES** Plain/Peri Peri

**CHEESE CHILLI TOAST**

**VEGETABLE SANDWICH** Plain/Grilled

**GRILLED POTATO SANDWICH**

**CHEESE SANDWICH** Plain/Grilled

**CHANDRA CLASSIC CLUB SANDWICH**

**SPICY PANEER SANDWICH**

220

220

200 / 225

240

215 / 240

250

260

## PIZZERIA

**GARLIC BREAD** Plain / Cheese 220 / 240

**MARGHERITA**

Plain Cheese Pizza (6")

**VEGGIE DELIGHT**

Cheese-Onion-Capsicum (6")

**AMERICANO**

Cheese-Onion-Tomato (6")

**MEXICANO**

Cheese-Onion-Capsicum-Paneer (6")

**SARANGI SPECIAL PIZZA**

Cheesy pizza with paneer & toppings(6")

**TOPPINGS** Paneer/Mushroom



260

270

270

285

310

60

## MEXICAN

**CORN FRITTERS**

Crunchy fried corn kernels tossed with onion, capsicum and green chilly

**CLASSIC NACHOS**

Fried corn tortillas with cheese sauce

**PANEER NACHOS**

Mexican way cooked cottage cheese, onion, capsicum, olives & cheese sauce

**CHEESY NACHOS**

Nachos loaded with melted cheese

**MEXICAN CHAT**

A Mexican - Indian fusion chat dish

290

320

340

340

370

## ITALIAN

(served with garlic bread)



**BAKED MACARONI**

Macaroni blended with white sauce, topped with cheese and baked

**VEG AUGRATIN**

Mix boiled veg, pineapple in white sauce, topped with cheese and baked

**PASTA ARRABIATA**

Penne tossed with capsicum, onion, tomato in spicy Arrabiata red sauce

**ITALIAN PASTA**

Baked Penne tossed in Italian sauce with mix herbs and grated cheese

**PARMA ROSA PASTA**

Assorted Pasta tossed in pink sauce with veggies, herbs and grated cheese

300

300

300

320

320

## CHINESE

**SPRING ROLL** (Vegetable / Paneer)

Crispy stuffed rolls, deep fried and served with hot garlic sauce

**MANCHURIAN** (Vegetable / Gobhi)

Crispy & delicious dumplings in manchurian sauce



260 / 280

270

<b>CHILLI PANEER</b> (Dry / Gravy)	350
Crispy fried cottage cheese tossed with onion & capsicum in hot Chinese sauce	
<b>PANEER 65</b>	350
Deep fried spicy coated paneer cubes tossed in hot garlic sauce	
<b>CHILLI MUSHROOM</b> (Dry / Gravy)	350
Crispy mushrooms tossed in a tangy, spicy chilly sauce for a fiery, flavorful bite	
<b>MUSHROOM PEPPER</b>	350
Mushrooms tossed with crushed black peppers, onions & spices and stir-fried	
<b>ORIENTAL CRISPY VEG</b>	270
Crispy fried vegetables in tangy sauce	
<b>DRAGON POTATO</b>	260
Deep fried crispy potatoes tossed with Chinese herbs & spicy cocktail sauce	
<b>CHILLI GARLIC BABYCORN</b>	280
Crispy fried babycorn tossed with chopped garlic, onion & capsicum in spicy sauce	
<b>HONEY CHILLI POTATO</b>	270
Deep fried finger cut potato tossed with hot & sour sauce, onion, capsicum & honey	
<b>VEGETABLE FRIED RICE</b>	260
Rice infused with classic Chinese flavors and loaded with veggies	
<b>PANEER FRIED RICE</b>	290
Chinese flavored rice cooked with paneer & vegetables	
<b>SCHEZWAN FRIED RICE</b>	270
A spicy preparation of stir-fried vegetables and rice in Schezwan sauce	
<b>VEGETABLE CHOWMEIN</b>	280
Stir-fried noodles with vegetables in a zesty Indo-Chinese style	
<b>HAKKA NOODLES</b>	280
Boiled noodles, stir-fried with sauces and vegetables	
<b>VEGETABLES IN HOT GARLIC SAUCE</b>	310
Stir-fried vegetables tossed in a spicy, tangy garlic sauce	
<b>BURNT GARLIC NOODLES</b>	290
Spicy noodles cooked with garlic ginger and green chillies	
<b>SCHEZWAN NOODLES</b>	290
Stir-fried noodles with vegetables prepared in a spicy Schezwan sauce	
<b>CHINESE BHEL</b>	370
Bhel consisting of fried noodles, chilly paneer, manchurian, cabbage, tomatoes & onions	



## HAPPY HOUR COMBOS

3:30 PM - 6:30 PM  
(serves one person per portion)

<b>CURD RICE</b>	270
<b>DAL KHICHDI</b>	270
<b>RAJASTHANI KADI</b> with Rice/Pulao	300
<b>DAL MAKHANI</b> with Rice/Pulao	320
<b>DUM ALOO BANARASI</b> with Rice/Pulao OR 2 pcs of Tawa Paratha	320
<b>PALAK PANEER</b> with Rice/Pulao OR 2 pcs of Tawa Paratha	370
<b>PANEER BUTTER MASALA</b> with Rice/Pulao OR 2 pcs of Tawa Paratha	370



CHANDRA IMPERIAL

# LUNCH / DINNER

12 PM - 3.30 PM & 7 PM - 11 PM



## MINI THALI

425

One Paneer Preparation  
One Seasonal Vegetable  
Dal, Rice  
Roti(2) / Puri(4)  
Salad, Papad, Pickle  
Buttermilk / Jaljeera Pani  
Sweet of the day



## CHANDRA SPECIAL THALI 475

One Paneer Preparation  
Two Seasonal Vegetables  
Dal, Rice, Raita, Namkeen  
Roti(2) / Puri(4)  
Salad, Papad, Pickle  
Buttermilk / Jaljeera Pani  
Sweet of the day

## INDIAN STARTERS

### PANEER TIKKA

Marinated dices of paneer & veggies finished in tandoor

### MALAI PANEER TIKKA

Diced paneer marinated in white sauce with veggies, finished in tandoor

### ACHARI PANEER TIKKA

Paneer marinated in pickle masala & grilled in tandoor

### PAPADI PANEER

Marinated paneer coated with spiced papadi crumbs, deep-fried and served crisp

### PANEER HARIYALI TIKKA

Diced paneer marinated in mint yoghurt paste and roasted in tandoor

### PANEER CHILLI SEEKH KEBAB

Paneer & vegetables minced with spices & roasted in tandoor

### ACHARI ALOO

A spicy, tangy, potato dry dish loaded with flavor

### VEG SEEKH KEBAB

Melange of seasonal minced vegetables with Indian spices roasted in tandoor

### MAKAI SEEKH KEBAB

Tender skewers of spiced corn, char-grilled to perfection

### FINGER KEBAB

Mashed vegetables & potato, wrapped around potato fries & deep-fried

### HARA BHARA KEBAB

Deep-fried patties of assorted vegetables & potatoes with Indian spices

### DAHI KE KEBAB

Blend of spiced hung curd, vegetables, onion, ginger, green chilli & deep-fried

### KURKURE KEBAB

Combination of mashed potato, grated cheese, paneer, vegetables & deep-fried

### CHEESE CORN BALLS

Crispy-fried golden balls stuffed with paneer, corn & molten cheese



370

370

370

370

370

370

260

280

280

280

280

290

290

290

<b>TANDOORI ALOO</b>		290
Stuffed potato marinated in spiced yogurt and aromatic herbs, roasted in tandoor		
<b>TANDOORI BABY CORN</b>		310
Baby corn marinated in a paste of curd, red chillies, salt & spices, grilled in tandoor		
<b>GOLDEN FRIED BABY CORN</b>		310
Marinated baby corn dipped in spiced corn flour batter & deep-fried		
<b>TANDOORI GRILLED VEGETABLES</b>		320
Assortment of bell pepper, baby corn, mushroom, potato & pineapple, grilled in tandoor		
<b>MUSHROOM TIKKA</b>		320
Mushrooms delicately marinated with tandoori masala & grilled to a smoky flavor		
<b>CHEF'S SPECIAL MUSHROOM</b>		340
Cheese-stuffed mushrooms with chef's special masala, deep-fried to perfection		

## SALADS

<b>FRESH GREEN SALAD</b>		110
<b>CHATPATA LACHHA PYAAZ</b>		110
<b>ONION SALAD</b>		110
<b>RUSSIAN SALAD</b>		130
<b>CHEF'S SPECIAL SALAD</b>		145
<b>PASTA BEAN SALAD</b>		140
<b>MACARONI PINEAPPLE SALAD</b>		140
<b>CHANA ALOO CHAAT</b>		130

## ACCOMPANIMENTS

<b>PAPAD</b> Roasted / Fried (2 pcs)		65
<b>MASALA PAPAD</b> Roasted / Fried (1 pc)		75
<b>CHEESE MASALA PAPAD</b> (1 pc)		85
<b>BOONDI / VEGETABLE RAITA</b>		130
<b>ONION RAITA</b>		130
<b>MASALA RAITA</b>		130
<b>PINEAPPLE RAITA</b>		140
<b>PLAIN CURD</b>		120

## SOUP STATION

<b>TOMATO DHANIYA KA SHORBA</b>		190
<b>DAL KA SHORBA</b>		200
<b>CREAM OF TOMATO / VEGETABLE / SPINACH</b>		210
<b>SWEET CORN VEGETABLE / HOT N SOUR / VEG CLEAR</b>		210
<b>LEMON CORIANDER</b>		210
<b>VEGETABLE MANCHOW / CLASSIC MINESTRONE</b>		220
<b>CREAM OF MUSHROOM</b>		240

## PANEER MAINCOURSE

<b>PANEER BUTTER MASALA</b>		370
Cubes of paneer cooked in tangy tomato gravy finished with butter		
<b>PANEER TIKKA MASALA</b>		380
Marinated and roasted paneer cubes from tandoor cooked in spicy red gravy		
<b>PANEER LABABDAR</b>		380
Soft and succulent paneer dunked in creamy tomato and cashew based gravy		
<b>KADAI PANEER</b>		380
Paneer cooked with capsicum, onions & aromatic spices in a rich kadai-style gravy		
<b>PANEER MAKHANI</b>		380
Paneer cooked in tomato gravy with butter & cream		
<b>SHAHI PANEER</b>		380
Cubes of paneer cooked in white gravy, topped with cream		
<b>PANEER HARA DHANIYA</b>		380
Paneer & capsicum cooked in onion based gravy with fried coriander leaves		

<b>PALAK PANEER</b>	380
Diced paneer in traditional spinach & cream sauce	
<b>PANEER MUMTAZ</b>	380
Paneer dices in a delicious brown gravy with crushed spices and veggies	
<b>PANEER GRILLED LAZEEZ</b>	380
Stuffed paneer grilled & cooked in brown gravy	
<b>MATAR PANEER</b>	380
Green peas and paneer cubes in onion & tomato based gravy with spices & herbs	
<b>PANEER PASANDA</b> 🍴	400
Shallow fried stuffed paneer slices with dry fruits, cooked in red gravy	
<b>PANEER BHURJI</b>	400
Grated paneer tossed with onions, tomatoes & spices	
<b>SARANGI SPECIAL PANEER</b> 🍴	415
Chef's special preparation with three layered paneer stuffed sandwiches in a tangy red gravy	

## SAAG AUR SUBZIYAN

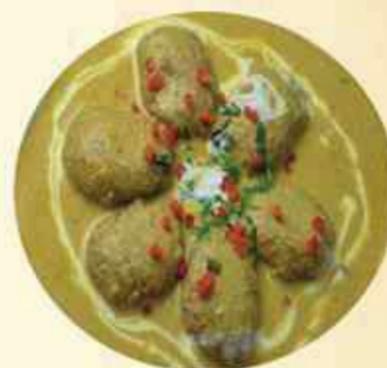
<b>MIX VEGETABLE</b>	300
Seasonal vegetables tossed in delicate spices for a colorful, healthy delight	
<b>VEG JHALFREZI</b>	320
Finger cut vegetables cooked in sweet & sour gravy flavoured with fenugreek	
<b>VEG KOLHAPURI</b>	320
Garden fresh vegetables cooked in a thick spicy gravy	
<b>VEG MAKHANWALA</b>	320
A rich curry with assorted vegetables, cooked in a buttery gravy	
<b>NAVRATAN KORMA</b>	360
Melange of garden fresh vegetables & fruit cocktail in rich cashewnut white gravy	
<b>DIWANI HANDI</b>	340
A royal preparation of seasonal vegetables cooked in spinach gravy	
<b>CORN PALAK</b>	340
Sweetness of corn kernels with slightly spiced spinach gravy	
<b>METHI MALAI MATAR</b>	360
Green peas & aromatic fenugreek leaves simmered in a creamy rich gravy	
<b>KHUMB PALAK</b>	360
Earthy mushrooms and fresh spinach delicately spiced into a flavorful delight	
<b>KAJU BUTTER MASALA</b>	420
Fried cashew nuts cooked in rich tomato buttery gravy	
<b>MUSHROOM MATAR MASALA</b>	400
Green peas & mushrooms cooked in spicy brown gravy	
<b>BABY CORN MAKHANWALA</b>	400
Tenders of whole corn cooked in traditional makhani gravy	
<b>CHANA MASALA</b>	300
Kabuli chana simmered in a spicy onion tomato gravy	
<b>ALOO GOBHI MASALA</b>	290
Classic Punjabi aloo gobhi in an onion and tomato based gravy simmered with spices	



<b>ALOO TAMATAR MATAR</b>	290
A comforting curry prepared with potatoes, green peas & tomatoes with aromatic spices	
<b>JEERA ALOO</b>	270
A dry preparation of potatoes tossed with cumin seeds and condiments	
<b>DUM ALOO KASHMIRI</b>	320
Fried stuffed potato cooked in tangy tomato gravy, finished with cream and butter	
<b>BHINDI MASALA</b> (Seasonal)	320
Stir-fried bhindi (okra) with onions, tomatoes & and aromatic spices	
<b>SABRAS SPECIAL</b> (3 sabzi preparation) 	400
Chef's signature dish with vegetables cooked in three different gravies presented together	
<b>CHEESE BUTTER MASALA</b>	420
Cheese cubes cooked in tangy tomato gravy, finished with cream and butter	
<b>SARANGI SPECIAL VEG</b> 	400
Speciality dish of Sarangi with assorted vegetables & paneer cubes cooked in red gravy	

## KOFTA SPECIALS

<b>VEG KOFTA</b>	340
Vegetables stuffed kofta in brown gravy	
<b>MALAI KOFTA</b>	370
Dry fruits & paneer stuffed kofta in white/golden gravy	
<b>NARGIS KOFTA CURRY</b>	380
Kofta stuffed with vegetables, dry fruits, beetroot and nuts in tomato gravy	



## RAJASTHAN KA SWAAD

<b>JODHPURI GATTA</b>	320
Gram flour (besan) roundels added to a curd based gravy with spices	
<b>VEG JAIPURI</b>	330
Julienne cut vegetables cooked in brown gravy garnished with roasted papad	
<b>KADI PAKODI</b>	340
Crispy pakoras simmered in a tangy, spiced yogurt gravy with Rajasthani flavors	



## DAL KI HANDI

<b>DAL FRY</b>	290
Yellow dal cooked with spices & tempered with butter	
<b>DAL TADKA</b>	300
Yellow dal cooked with spices & tempered with jeera and whole red chillies	
<b>DAL MAKHANI</b>	320
Slow-cooked black lentils & kidney beans enriched with butter & cream	
<b>DAL ALISHAN</b>	320
Black & yellow pulse cooked with Indian spices, flavoured with palak	
<b>DAL PANCHMEL</b>	320
Five types of lentils cooked together with spices & butter	



## INDIAN BREADS

<b>ROTI (Tawa / Tandoori)</b>	
Plain / Butter	55/ 60
<b>NAAN</b>	
Plain / Butter	70 / 75
<b>MISSI ROTI</b>	70
<b>CHEF SPL. NAAN</b>	110
<b>GARLIC / CHILLI GARLIC NAAN</b>	95
<b>KASHMIRI NAAN / CHEESE NAAN</b>	110
<b>MASALA / STUFFED KULCHA</b>	110
<b>MASALA / STUFFED NAAN</b>	110
<b>STUFFED PARATHA</b>	110
<b>LACHHA / PUDINA PARATHA</b>	90
<b>MIRCHI PARATHA</b>	95
<b>ROTI KI TOKRI</b> 4 pcs assorted breads	270



## BASMATI KA KHAZANA

<b>STEAMED RICE</b>	190
<b>JEERA RICE</b>	210
<b>VEG PULAO / MOTI PULAO</b>	240 / 270
Basmati rice tossed with veggies/paneer	
<b>VEGETABLE BIRYANI</b> served with raita	280
Fragrant basmati rice cooked with fresh vegetables and aromatic spices	
<b>HYDERABADI BIRYANI</b> served with raita	290
Spicy palak flavored basmati rice cooked with fresh vegetables and spices	
<b>KASHMIRI PULAO</b>	290
Basmati rice mixed with cocktail fruits	
<b>MASALA RICE / LEMON RICE</b>	240
<b>DAL KHICHDI</b>	270

## DESSERTS

### INDIAN SWEETS

<b>HOT GULAB JAMUN</b> (2 pcs)	
<b>KALA GORA</b>	
Hot gulab jamun (2 pcs) with Vanilla Ice Cream	
<b>AAJ KI MITHAAS</b> 	
Kesar Rajbhog / Rasmalai / Moong Dal Halwa (Chef's special for the day)	



### ICE CREAMS AND COOLERS

<b>SCOOPS</b> served 2 scoops	
Vanilla / Strawberry	130
Rich Chocolate / Mango	140
Chocolate Chips / Butter Scotch	150
Kaju Draksh / American Nuts	160

### SUNDAES

Single Sundae	170
Double Sundae	205
Triple Sundae	250
Banana Split	250



### ICE CREAM MILK SHAKES

Majestic Vanilla / Strawberry Kiss	195
Butter Scotch / Mango Tango	195
Pina Orange / Choco Dream	195
Cold Coffee	205
Dry Fruits	230

### MOCKTAILS

Fruit Punch / Strawberry Punch	180
Mango Blossom / Summer Lichi Refresher	170
Hawaiian Beach Cooler	170
Blue Lagoon / Orange Lime Cooler	170
Lemon Jack / Virgin Mojito	170



CHANDRA IMPERIAL

NOTE: Taxes will be charged extra as applicable; Images printed in menu are for reference only; Please request for Jain preparation at time of order; Dishes may contain allergens, please consult with us if you have any dietary restrictions; Please allow at least 45 minutes to serve order; Order once placed will not be cancelled.