



Breakfast

From 07.30 am to 10.30 am

Cereals

Choice of Corn flakes, wheat flakes or muesli with hot or cold milk

Freshly Cut Fruit Platter

Fresh Seasonal Fruit Juice

Toast

Choice of white, brown or multigrain bread

Eggs to Order

Scrambled, fried, poached or omelette served with hash brown potatoes

Pancakes

Served with honey, maple syrup or Nutella

Waffles

Served with honey, maple syrup or Nutella

Baked Beans on Toast

Poha

Indian preparation of beaten wheat tempered with spices

Upma

Indian preparation of semolina cooked tempered spices

Dosa (Plain or Masala)

Thin pancakes made from fermented rice batter served with Sambhar, Coconut and Tomato Chutney

Masala Uttapam

Pancakes made from fermented rice batter served with Sambhar, Coconut and Tomato Chutney

Steamed Idli

Steamed buns made from fermented rice batter served with Sambhar, Coconut and Tomato Chutney

Poori Bhaji

Fried dough puris served with a spicy potato and tomato stew

Paratha

Stuffed with choice of potato, cottage cheese or mixed vegetables served with yoghurt and pickles

Hot or Cold Milk

Hot Chocolate

Tea/Coffee

Soups & Salads

From 12.30 pm to 3.00 pm and 7.30 pm to 10.30 pm

Indian

Tamtar Aur Dhaniya Ka Shorba
Fresh Tomato soup with coriander leaves and spices

Continental

Roasted Tomato & Basil Soup

Cream of Spinach

Cream of Chicken

Asian

Hot & Sour Soup (Veg/Non-Veg)
Oriental broth with vegetables

Veg Manchow Soup
Hot and Spicy Broth served with crispy fried noodles

Lemon Coriander Soup
Vegetable broth flavoured with Fresh Lemon Juice and Coriander Leaves

Sweet Corn Soup

Sweet Corn Chicken Soup

Soup of the Day (Veg/Non-Veg)

Indian

Green Salad
Sliced tomatoes, onions, cucumbers and carrots

Raita
Mixed vegetables or pineapple in churned yogurt

Continental

Caesar Salad (Veg/Non-Veg)
Lettuce, parmesan and croutons with dressing

Greek Salad
Tomatoes, cucumbers, onions with feta cheese and olives

Mixed Greens in Balsamic Vinegar
Seasonal greens in a dressing of honey, mustard and Balsamic Vinegar

Small Plates - Vegetarian

From 12.30 pm to 3.00 pm and 7.30 pm to 10.30 pm

Indian

Paneer Tikka

Char grilled cottage cheese tossed with Indian spices and chaat masala

Hara Bhara Kebab

Mixed vegetable kebabs

Tandoori Aloo Achari

Baby potatoes marinated in pickle flavoured spices, cooked in a Tandoor

Vegetable Skewers

Vegetable and cottage cheese cooked over a barbeque

Baby Chili Garlic Naan

Assorted Mixed Pakoras

Masala / Plain Papad

Continental

Stir Fried Vegetables and Italian Seasoning

Seasonal greens, bell peppers and carrots

Bruschetta

Tomatoes and capsicum or mushrooms and basil

Chili Cheese Toast

Toasted bread with chilies and cheese

Club Sandwich

Toasted with lettuce, tomatoes, cucumber with mayonnaise and served with fries

Grilled Sandwich

Grilled with tomatoes, cucumber with mayonnaise and served with fries

French Fries

Asian

Mushroom Black Pepper

Batter fried mushrooms in crushed black pepper sauce

Garlic Tossed Mushroom

Chili Paneer

Honey Chili Crispy Potatoes

Small Plates - Non-Vegetarian

From 12.30 pm to 3.00 pm and 7.30 pm to 10.30 pm

Indian

Mutton Soola

Boneless mutton chunks marinated with spices and barbequed

Shammi Kebab

Pan fried minced mutton patty mixed with Indian herbs

Seekh Kebab

Minced mutton cooked over the barbeque

Tandoori Chicken Tikka

Chicken tossed with Indian spices and chaat masala cooked in a tandoor

Malai Chicken Tikka

Boneless chicken pieces marinated in Indian spices and cooked in a tandoor

Bhatti Ka Murgh Half/Full

Tandoor chicken with the flavour of local spices

Sarson Mahi Tikka

Fish marinated in mustard oil and yoghurt and barbequed

Haryali Fish Tikka

Boneless fish fillet coated with mint and spinach chutney cooked over fire

Ajwaini Fish Tikka

Fish marinated with Indian spices flavoured with fresh cream and saffron

Continental

Fish Fingers

Finger stripped fish, crumbed and deep fried

Chicken Club Sandwich

Toasted with lettuce, tomatoes, cucumber, chicken with mayonnaise and served with fries

Chicken Grilled Sandwich

Sandwich grilled with vegetables and chicken with mayonnaise and served with fries

Asian

Chili Chicken

Oriental style chicken with bell peppers and spring onions

Large Plates - Vegetarian

From 12.30 pm to 3.00 pm and 7.30 pm to 10.30 pm

Indian

Makai Ka Kann

Delicacy of corn cooked in yoghurt and seasonal spices

Paneer Makhanwalla

Cottage cheese cooked in tomatoes and cream

Paneer Butter Masala

Cottage cheese cooked in a tandoor served in a silken tomato gravy

Palak Paneer

Cottage cheese cooked in a tempered spinach gravy

Lahsuni Palak

Spinach gravy flavoured with garlic

Dahi Palak

Curd and fresh spinach tempered with garlic and cumin

Corn Palak

Spinach gravy with corn

Dahi Walla Khatti Bhindi

Okra cooked with yoghurt and tamarind sauce

Bhindi Masala

Okra cooked with local spices and tomatoes

Vegetable Handi

Seasonal vegetables cooked in an onion gravy

Malai Kofta

Creamy mashed potato and cottage cheese balls cooked in a cashew paste gravy

Tawa Sabzi

Vegetables cooked on a tawa with spices

Govind Gattey Ki Sabzi

Gram flour dumplings cooked in a spiced yoghurt gravy

Sev Tamatar

A traditional Rajasthani vegetable of tomatoes and sev (crispy thin fried dough noodles)

Seasonal Green Sabzi

Seasonal green vegetables tempered with local spices

Dal Mewari

Mix of three lentils tempered with garlic and cumin

Dal Makhani

Black lentils and kidney beans cooked with tomatoes and cream

Dal, Baati Churma

A traditional Rajasthani staple of lentils, dough balls and powdered sweetened cereal served with pickles, chutneys, chillies and buttermilk

Rajasthani Kadhi
Spicy yoghurt curry

Khichdi

Homestyle porridge of rice and lentils served with yogurt and papad

Rajasthani Thali

A choice of Rajasthani vegetables, lentils, rice, roti, salad, papad and pickle along with fresh buttermilk

North Indian Thali

A choice of Indian vegetables, lentils, rice, roti, salad, papad and pickle along with fresh buttermilk

Continental

Vegetable Au Gratin

Assorted baked vegetables in bechamel sauce topped with Parmesan and Mozzarella cheese

Garlic Tossed Vegetables

Assorted vegetables in lemon and butter sauce with Italian seasoning

Pasta in Arabbiata, Alfredo or Aglio Olio Sauce
Penne/Fettuccine/Spaghetti/Tagliatelle

Pizza

Classic Italian Pizza with tomato sauce, basil, mozzarella cheese with your choice of 3 toppings

Burger

Vegetable patty served with fresh lettuce, tomatoes in a burger bun served with fries

Asian

Stir Fried Vegetables

Fresh vegetables sauteed in oriental sauces

Stir Fried Vegetables in Black Bean Sauce

Seasonal greens and bell peppers tossed in oriental sauces

Vegetable Hakka Noodles

Noodles tossed with vegetables and oriental sauces

Vegetable Manchurian

Vegetable dumplings in oriental sauces

Large Plates - Non-Vegetarian

From 12.30 pm to 3.00 pm and 7.30 pm to 10.30 pm

Indian

Desi Maans

Speciality of Gogunda, delicacy of mutton cooked with raw and whole spices

Laal Maans

Regional delicacy of Rajasthan, mutton cooked in red chili paste and yoghurt

Safed Maans

Mutton cooked with poppy seeds, cashew paste and yoghurt

Khade Masaley Ka Maans

Mutton cooked with whole spices and kaachri

Murgh Banjaara

Summer speciality of chicken cooked with brown onion paste and regional spices

Gogunda's Noble Special Spicy Dark Chicken Curry

Local delicacy of chicken cooked with black pepper corns

Chicken Dak Bungalow

Colonial delicacy of chicken cooked with whole spices, egg and potato

Butter Chicken

Tender chicken cooked in a creamy tomato sauce

Egg Curry

Hard boiled eggs in a spicy gravy

Mewari Taridaar Mahi

Fish cooked with yoghurt and regional spices

Continental

Roast Chicken

Whole roast chicken served with potatoes and carrots

Fettuccini con Pollo

Pan seared chicken breast served with tagliatelle pasta in a creamy mushroom sauce

Fish and Chips

Fish fried and served with tartare sauce and French fries

Pizza

Classic Italian Pizza with basil, tomato sauce, mozzarella cheese and your choice of 3 toppings

Chicken Burger

Chicken burger served with fresh lettuce, tomatoes in a burger bun served with fries

Asian

Chicken in Black Bean Sauce
Boneless chicken pieces tossed in oriental sauce

Rotis & Rice

From 12.30 pm to 3.00 pm and 7.30 pm to 10.30 pm

Tandoori Roti

Tandoori Butter Naan/Garlic Naan

Tandoori Stuffed Kulcha

Lachha Parantha

A layered bread of whole wheat flour cooked in a tandoor

Steamed Rice

Vegetable Fried Rice

Rice stir fried with oriental vegetables

Jeera Rice

Curd Rice

Chicken Fried Rice

Rice stir fried with shredded chicken in oriental style

Vegetable Biryani

Chicken Biryani

Lamb Biryani

Desserts

From 12.30 pm to 3.00 pm and 7.30 pm to 10.30 pm

Gulab Jamun

Gajar Halwa - Seasonal

Fresh Cut Fruits

Choice of Ice Creams – Vanilla, Chocolate, Strawberry

Black Forest Pastry

Chocolate Truffle Pastry

Carrot and Ginger Cake

Chocolate Walnut Brownie with Ice Cream

Dessert of the Day

Snacks & Hi Tea

From 4.00 pm to 7.00 pm

Royal Hi Tea Service

Enjoy a Hi tea service at the restaurant, Champa Garden or Aravalli Terrace. Prior reservations are required

Mixed Veg Pakoras

Batter fried vegetables served with chutney

Kachori

Stuffed and fried dough served with chutney

Samosa Chaat

Samosa served with yoghurt and sweet and spicy chutneys

Aloo Tikki Chaat

Potato patties pan fried and served with yoghurt and sweet and spicy chutneys

Papdi Chaat

Fried flat dough (papdi) served with yoghurt and sweet and spicy chutneys

Palak Patta Chaat

Batter fried spinach served with yoghurt and sweet and spicy chutneys

Club Sandwich (Veg/Non-Veg)

Toasted with lettuce, tomatoes, cucumber with mayonnaise and served with fries

Grilled Sandwich (Veg/Non-Veg)

Grilled with tomatoes, cucumber with mayonnaise and served with fries

Maggi

Maggi with Cheese

Masala/Plain Papad

Masala Peanuts

Pizza (Veg/Non Veg)

French Fries

Chili Cheese Toast

Toasted bread with chilies and cheese

Beverages

Perrier Sparkling Water 330 ml

Fresh Lime Soda

Fresh Seasonal Juice

Aerated Beverages

Cold Coffee

Milkshakes – Vanilla, Chocolate, Strawberry

Chaas

Lassi

Coffee

Espresso

Masala Tea

Green Tea

Mineral Water

Canned Juices

Hot Chocolate