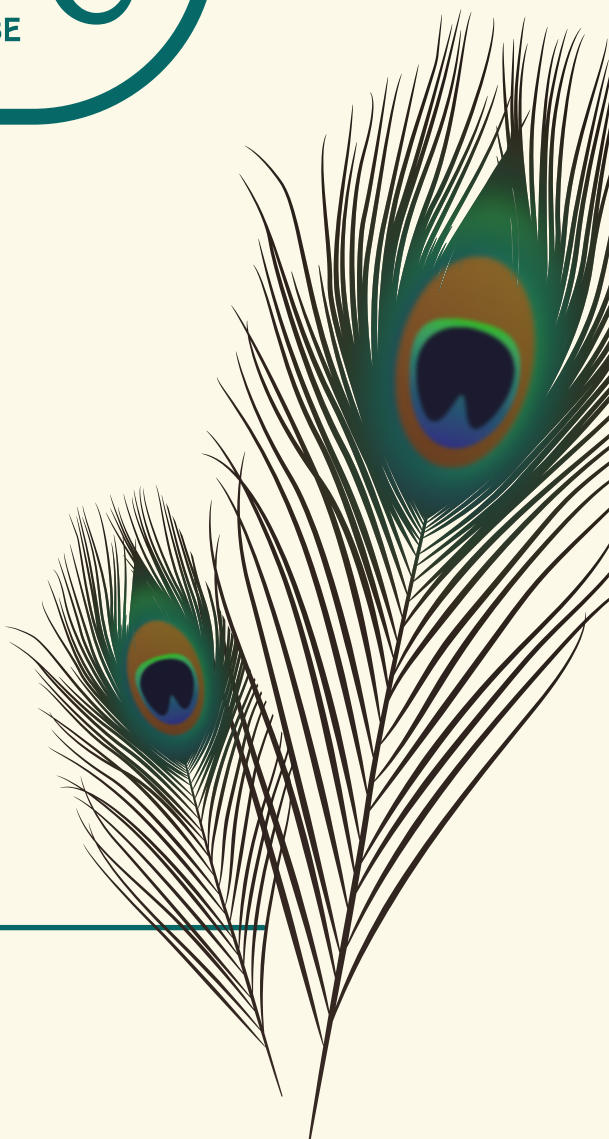
MENU

Rasikaah

SAVOR THE VIBE



CHANDRIKA

GREEN RESORT

BREAKFAST

- **Bread toast** — 120/-
  {Golden- Crisp slices of bread toasted to perfection, served with butter.}
- **Bread with Jam** — 80/-
  {Bread with jam is bread topped with sweet fruit spread.}
- **Fitness Breakfast** — 130/-
  {3.Pc of whole banana,and glass of hot Milk}
- **Bowl Of Careals / Porridge** — 130/-
  {Corn Flakes/Chocó flaks / Rice Dal Porridge}
- **Tropical Fruit Plater** — 150/-
  {Assorted Seasonal Cut Fruits}
- **Pure Tropical Juice** — 150/-
  Fresh, natural blend of juicy tropical fruits, no added sugar, pure paradise in a glass.
- **Plain Paratha** — 180/-
  {2.Pc.- A special potato dish which may be dry or Curried}
- **Stuffed Paratha** — 200/-
  {2.Pc.—Indian bread made to tease your palate
  Aloo/onion/Pudina and Paneer served with Curd and Pickle}
- **Poori Bhaji** — 150/-
  {4pc. Of Classic deep- fried Indian bread with seasoned
  potato curry- crisp, warm and satisfying.
- **Poha** — 150/-
  { Lightly steamed flattened rice tossed with mustard seeds, turmeric, curry leaves, and peanuts — a fluffy, flavorful start to the day.}
- **Vermicelli** — 150/-
  {Lightly roasted vermicelli sautéed with mustard seeds, curry leaves, vegetables and gentle spices — a warm, comforting South Indian classic.}
- **Chhole Bhature** — 180/-
  Chole Bhature is a spicy chickpea curry served with deep-fried fluffy bread.}
- **Idli Tadka Bites** — 150/-
  { Crispy idli pieces tossed with spices and curry leaves.}

SANDWICHES & MORE

- Veg Grilled Sandwich — 220/-
  {Grilled sandwich stuffed with seasoned veggies and mayo.}

- Cheese Grilled Sandwich — 240/-
  {Toasted sandwich stuffed with seasoned veggies and mayo.}

- Club Sandwich — 240/-
  {Triple-layered sandwich with fresh veggies, lettuce, tomato, and creamy spread — toasted to perfection

- Bombay Sandwich:- — 260/-
  {Street-style sandwich with aloo masala, veggies & chutney.}





STARTERS

- **Paneer Tikka** — 290/-
  {Smoky grilled cottage cheese with bold Indian spices & veggies served with mint chutney & spiced onions

- **Paneer Malai Tikka** — 330/-
  {Creamy and aromatic, this grilled paneer delicacy is subtly spiced and luxuriously}



- **Pine Apple Tikka** — 340/-
  {Sweet and tangy pineapple glazed with tandoori spices grilled to golden perfection.}

- **Achari Paneer Tikka** — 340/-
  {Paneer cubes marinated in tangy pickled spices and grilled for a bold, zesty flavor.}

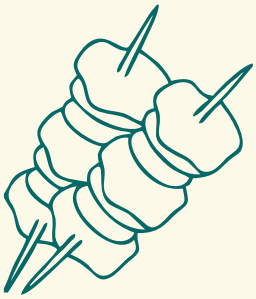
- **Paneer-65** — 340/-
  {Spicy, crispy paneer tossed with chilies, garlic, and aromatic South Indian flavors.}



- **Veg Spring Roll** — 240/-
  {A crunchy appetizer stuffed with mildly spiced veggies deep-fried to perfection and served hot.}

- **Hara Bhara Kabab** — 260/-
  {Crisp spinach and green pea patties, lightly spiced and pan-seared to perfection.}

- **Seekh Kabab** — 240/-
  {A wholesome mix of vegetables and cottage cheese seasoned with herbs and grilled on skewers till golden.}



Dahi ke Shole — 260/-

{Crisp golden bread pockets stuffed with spiced hung curd, capsicum, and herbs – deep-fried to perfection.}

Dahi Kabab — 260/-

{Delicately spiced hung curd patties, shallow-fried to golden perfection — soft, creamy, and melt-in-the-mouth.}

Tandoori Aloo — 190/-

{Baby potatoes marinated in spiced yogurt and roasted in the tandoor for a smoky flavor.}

Crispy Corn — 270/-

{Crispy-fried sweet corn kernels tossed with onions, capsicum, and bold Indian spices — crunchy, spicy, and addictive

Aloo Chaat — 190/-

{Aloo Chaat – Tangy and spicy shallow-fried potatoes served with chutneys}

Chana Chaat — 220/-

{Chana Chaat – Spicy chickpea salad with onions tomatoes & masala}

Green Soya Chaat — 220/-

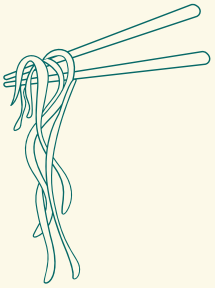
{ Spiced soya chunks tossed with herbs, chutneys and fresh veggies.}

CGR Special Mustang Aloo. — 240/-

{ Spicy nepali- Style baby potatoes tossed with Himalayan herbs and reasted spices}

TEA-TIME TREATS





Plain Maggi — 90/-
{Classic masala noodles, simple and tasty}

Masala Maggi — 110/-
{Spicy, tangy noodles tossed with aromatic Indian masalas for a quick and flavorful treat.}

Veg Cutlet — 120/-
{ Crispy golden patties made with spiced mixed vegetables and herbs. Served hot with chutney.}

French Fries — 140/-
{Crispy golden potato fries, lightly salted and served with ketchup.}

Mix Pakora — 160/-
{A crispy assortment of seasonal veggie fritters, deep-fried and served hot with chutney.}

Paneer Pakora — 190/-
{ Soft paneer cubes coated in spiced gram flour batter deep-fried till golden. Served with chutney.}



SOUP STATION

- **Veg Hot & Sour Soup** — 180/-
  { A bold blend of tangy and spicy flavors with fresh veggies in a savory broth.}

- **Veg Manchow Soup** — 210/-
  { Spicy Indo-Chinese soup with vegetables, soy, and crispy noodles.}

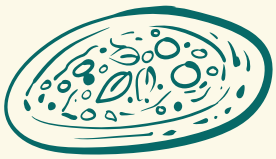
- **Cream of Tomato Soup** — 200/-
  { Classic, creamy tomato soup served warm and comforting}

- **Sweet Corn Soup** — 220/-
  { A light and creamy soup with sweet corn and seasonal vegetables.}

- **Tomato Dhaniya Shorba** — 210/-
  {A light, spiced tomato broth infused with fresh coriander and Indian herbs.}



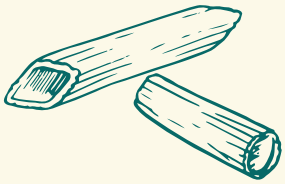
PIZZAS & PASTAS



- **Margherita Pizza** — 220/-
  {Classic tomato sauce, mozzarella, and fresh basil.}
- **Farmhouse Pizza** — 240/-
  {Loaded with capsicum, tomato, baby corn & olives.}
- **Tandoori Paneer Pizza** — 260/-
  {Spiced paneer tikka chunks with bell peppers and mint mayo drizzle.}
- **Veggie Supreme** — 260/-
  {A colorful mix of mushrooms, jalapeños, capsicum & sweet corn.}
- **Arrabiata Pasta** — 280/-
  {Penne tossed in a spicy tomato-based sauce with herbs}



- **Alfredo Pasta** — 280/-
  {Creamy white sauce pasta with a hint of garlic and herbs.}
- **Pesto Pasta** — 280/-
  {Fresh basil pesto sauce mixed with veggies and parmesan}
- **Pink Sauce Pasta** — 290/-
  {A smooth blend of red and white sauces with herbs and cheese.}





CHINESE

Chilly Potato — 220/-
{Crispy fried potato fingers tossed in a spicy, tangy Indo-Chinese sauce with capsicum and spring onions.}

Honey Chilly Potato — 240/-
{Crispy fried potato fingers tossed in a spicy, tangy Indo-Chinese sauce with capsicum and spring onions.}

Veg Manchurian Dry/ Gravy — 260/280
{Crispy veg balls in a spicy sauce; dry for starters, gravy for mains.}

Veg Noodles — 200/-
{Stir-fried noodles tossed with fresh veggies, soy sauce, and aromatic spices.}

Chilly Garlic Noodles — 220/-
{Stir-fried noodles tossed with garlic, chilies, and mixed veggies in a spicy sauce.}

Veg Hakka Noodles — 220/-
{ Thin noodles stir-fried with crunchy veggies, flavored with soy garlic, and a hint of spice.}

Veg Schezwan Noodles — 230/-
{Spicy stir-fried noodles tossed with mixed veggies and bold Schezwan sauce.}

Chilly Paneer Dry/Gravy — 310/340
{Cottage cheese tossed in a spicy sauce with capsicum & onions dry for starters, gravy for mains.}



DAALON KI DAWAT

- **Dal CGR Special** — 340/-
  {Creamy, slow-cooked lentils tempered with ghee and spices.}
- **Dal Panchmel** — 320/-
  {Five lentils cooked with ghee and spices. }
- **Yellow Dal Tadka** — 300/-
  {A home style dal made with yellow lentils and tempered with aromatic Indian Spices.}
- **Dal Makhani** — 360/-
  {Creamy black lentils and kidney beans simmered with butter and spices.}
- **Dal Bukhara** — 360/-
  {Signature Mughlai-style dal, rich and creamy, cooked low and slow for deep flavor.}
- **Dal Palak** — 300/-
  {Comforting dal with fresh spinach, lightly spiced for a balanced flavor.}
- **Rajma Masala** — 320/-
  {Tender kidney beans simmered in a thick, spiced tomato-onion gravy.}



SABZIYON KI BAHAAR

Kadhai Paneer — 390/-
{Cottage cheese tossed with capsicum and onions in a spicy kadhai masala.}

Paneer Lababdar — 390/-
{Cottage cheese simmered in a luscious tomato and cashew based gravy, finished with cream and aromatic spices.}

Paneer Butter Masala — 370/-
{Soft paneer cubes simmered in a rich, buttery tomato gravy with mild spices and cream.}

Shahi Paneer — 420/-
{Creamy cottage cheese curry with cashews and royal spices.}

Paneer Pasanda — 420/-
{Delicate paneer pockets in a mildly spiced, cashew-based curry.}

Paneer Vrindavani — 410/-
{A soulful blend of cottage cheese in a mildly spiced, temple style curry inspired by Vrindavan.}

Handi Paneer — 390/-
{Aromatic cottage cheese curry slow-cooked in a handi for deep, earthy flavors.}



Palak Paneer — 390/-
{Nutritious spinach and paneer curry with gentle Indian spices.}

Paneer Do Pyaja — 390/-
{A semi-dry paneer dish with layers of sautéed onions and bold spices}

Paneer Bhurji — 420/-
{Spiced crumbled paneer sautéed with veggies and herbs.}

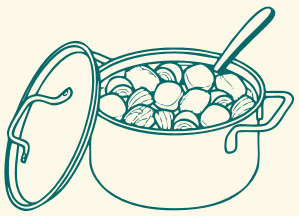
Paneer Tikka Masala — 420/-
{Tandoor-roasted paneer simmered in a creamy, smoky masala sauce.}

Mutter Paneer — 360/-
{Tender paneer and green peas in a traditional Indian tomato-based curry.}

Paneer Makhani — 360/-
{A classic North Indian curry with paneer in a smooth, mildly spiced makhani sauce}

Malai Kofta (Chef Special) — 420/-
{Rich Mughlai curry with melt-in-the-mouth koftas and a buttery cashew base.}

Veg Kofta — 360/-
{A blend of seasonal vegetables in golden-fried koftas served in a creamy curry.}



Mutter Methi Malai — 390/-

{Fresh methi and green peas in a delicate, buttery white gravy with a hint of sweetness.}

Navaratan Korma — 420/-

{A royal curry made with nine vegetables, fruits, and nuts in a rich, creamy gravy.}

Mutter Mushroom Masala — 420/-

{A hearty and spicy North Indian curry with mushrooms and fresh green peas.}

Kashmiri Dum Aloo — 390/-

{Fried baby potatoes cooked in a rich, tangy, and aromatic Kashmiri-style curry.}

Dum Aloo — 370/-

{A classic North Indian curry with golden potatoes in a thick masala-rich sauce.}

Chana Masala — 340/-

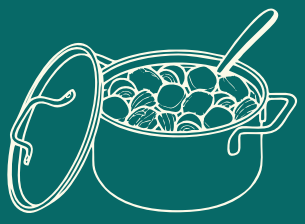
{A North Indian classic made with chickpeas simmered in aromatic masala.}

Mix Veg — 360/-

{A wholesome blend of veggies simmered in aromatic Indian spices.}

Veg Jal Frezi — 360/-

{Crisp sautéed vegetables tossed with onions, capsicum and bold Indian spices.}



- **Bhindi Masala** — 320/-
  {Okra sautéed with onions, tomatoes, and aromatic Indian spices.}

- **Aloo jeera** — 280/-
  {Simple and flavorful dry potato dish tempered with cumin and herbs.}

- **Aloo Gobhi** — 300/-
  {A comforting mix of potatoes and cauliflower tossed in aromatic masala.}

- **Vrindavani Aloo** — 300/-
  {A sattvic-style potato curry cooked with traditional Vrindavan spices, without onion and garlic.}

- **Corn Palak** — 320/-
  {Creamy spinach curry with tender corn, flavored with Indian spices.}

CURD CREATIONS

- **Plain Curd** — 100/-
  {Smooth, natural curd — perfect with any meal.}

- **Boondi Raita** — 140/-
  {Crispy boondi mixed in spiced, chilled curd}

- **Pineapple Raita** — 160/-
  {Sweet and tangy pineapple in mildly spiced curd.}



- **Mix Veg Raita** — 150/-
  {A colorful mix of fresh veggies blended with seasoned yogurt.}
- **Mint Raita** — 150/-
  {Cooling curd infused with fresh mint and light spices.}
- **Fruit Raita** — 170/-
  {Seasonal fruits in sweetened curd — refreshing and light.}

GREENS & CRISPS

- **Dry/Roasted Papad** — 60/-
  {2-Pcs}
- **Masala Papad** — 125/-
  {2-Pcs. Crisp roasted papad topped with tangy onions tomatoes, and spices.}
- **Vrindavani Hariyali Salad** — 120/-
  {A crisp mix of , cucumbers, carrots, tomatoes, lemon, and green chilli—perfect with any Indian meal.}
- **Cucumber Salad** — 130/-
  {finely chopped cucumber, onion, and tomato tossed with lemon juice and mild spices.}
- **Onion Salad** — 120/-
  {Crisp onion rings served with lemon wedges—fresh raw, and flavorful



SIGNATURE RICE SELECTION

Steamed rice — 180/-
{Long-grain basmati rice, steamed to perfection for a soft, fluffy texture.}

Jeera Rice — 220/-
{Fragrant basmati rice tempered with cumin seeds and ghee for a simple yet flavorful side.}

Veg Pulao — 260/-
{Aromatic rice and garden-fresh vegetables gently spiced and cooked to perfection.}

Peace Pulao — 240/-
{Aromatic basmati rice cooked with green peas and mild spices}

Paneer Pulao — 290/-
{Basmati rice cooked with soft cottage cheese cubes peas, and mild aromatic spices.}

Veg Fried Rice — 270/-
{Stir-fried rice with fresh veggies, soy sauce, and light seasoning.}

Veg Biryani — 310/-
{A royal blend of basmati rice, garden vegetables, saffron, and whole spices.}

Kashmiri Pulao — 310/-
{A royal rice dish with saffron, dry fruits, and a touch of sweetness, inspired by Kashmiri flavors

Hyderabadi Dum Biryani — 340/-
{Aromatic basmati rice and spiced vegetables slow-cooked in traditional dum style for a rich, royal flavor.}



INDIAN BREADS



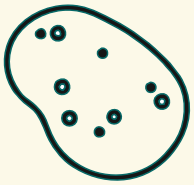
- Tawa Roti Plain — 40/-
  {Freshly made flatbread, light and wholesome.}
- Tawa Roti Butter — 50/-
  {Soft whole wheat roti finished with a touch of butter.}
- Tandoori Roti Plain — 40/-
  (whole wheat bread cooked in traditional clay oven}
- Tandoori Roti Butter — 50/-
  {Tandoori roti finished with a touch of butter.}
- Plain Naan — 80/-
  {Soft leavened flour bread baked to perfection}
- Butter Naan — 90/-
  {Fluffy naan glazed with melted butter}
- Garlic Naan — 100/-
  {Naan topped with fresh garlic and coriander}

STUFFED DELIGHTS



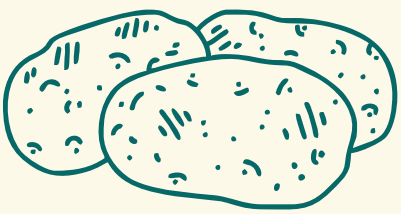
- Aloo Kulcha — 110/-
  {Stuffed with spiced mashed potato and herbs}
- Paneer Kulcha — 120/-
  {Filled with flavorful grated cottage cheese}

- Masala Naan — 120/-
  {Naan filled with mixed spiced vegetables}
- Cheese Naan — 120/-
  {Soft bread with a gooey cheese center}



REGIONAL FAVOURITES

- Missi Roti — 70/-
  {Punjabi-style gram flour and wheat roti with spices}
- Missi Masala Roti — 80/-
  {Spiced gram flour flatbread with onions and herbs..}
- Lachha Paratha — 90/-
  {Flaky, multi-layered paratha cooked with ghee}
- Ajwain Paratha — 90/-
  {Layered bread with aromatic carom seeds}
- Pudina Paratha — 90/-
  {Layered whole wheat paratha infused with pudina and ghee}
- Tandoor Paratha — 90/-
  {{Crisp wheat paratha baked in clay oven}



PREMIUM BREADS { CHEF'S SPECIAL}

- Stuffed Cheese Garlic Naan — 120/-
  { A rich blend of cheese, garlic, and butter}
- Chur-Chur Naan — 120/-
  {Crispy, Stuffed naan crushed with butter}



DESERT

- Gulab Jamun {2pc} — 100/-
- Moong Dal Halwa — 160/-
- Keshar Kheer — 160/-



SALADS



- Classic Vegetable Salad — 189/-
  {Fresh, crisp, and full of garden color}
- Veggie Patty Salad — 199/-
  {A hearty mix of greens and golden crunch}
- Hara Bhara Kebab Salad — 220/-
  {Wholesome kebabs meet refreshing greens}
- Spicy Paneer Salad — 230/-
  {Fiery paneer tossed in zesty spice}
- Grilled Paneer Vegetable Salad — 209/-
  {Smoky paneer cubes with roasted vegetables}
- Lettuce & Corn Salad — 230/-
  {Sweet corn nestled in cool lettuce leaves}

WRAPS



- Veggie Wrap — 145/-
  {Soft roll packed with crisp garden veggies}
- Spicy Tandoor Wrap — 150/-
  {A burst of tandoori flavor in every bite}

- Corn N Cheese Wrap — 160/-
  {Creamy cheese meets sweet golden corn}
- Paneer Tikka Wrap — 170/-
  {Smoky paneer wrapped with tangy tikka sauce}
- Tandoori Paneer Wrap — 180/-
  {Grilled paneer rolled in warm spices}
- Spicy Paneer Wrap — 180/-
  {Hot, cheesy, and full of bold flavor}

BURGER



- Aloo Patty Burger — 79/-
  {Classic comfort with spiced potato goodness}
- Veggie Burger — 89/-
  {Loaded with fresh veggies and rich flavor}
- Grilled Cheese Burger — 99/-
  {Melted cheese over smoky perfection}
- Tandoor Cheese Burger — 105/-
  {Cheese meets the magic of the tandoor}
- Spicy Paneer Burger — 159/-
  {Paneer grilled to perfection with heat}

- Tandoori Paneer Burger — 159/-
  {A smoky Indian twist on a classic}
- Smoky Grilled Paneer Burger — 169/-
  {Rich paneer and bold flavors unite}

CHAAPS & MORE



- Malai Chaap — 250/-
  {Smooth, creamy, and melt-in-mouth perfection}
- Tawa Tikka Chaap — 240/-
  {Grilled on tawa, bursting with spice}
- Masala Chaap — 229/-
  {Loaded with bold masala and rich aroma}
- Afghani Chaap — 240/-
  {Creamy, mild, and irresistibly soft}



MOMO



- **Veg Steamed** — 99/-
  {Soft dumplings filled with tender veggies}
- **Paneer Steamed** — 120/-
  {Steamed to perfection with paneer delight}
- **Veg Grilled** — 130/-
  {Golden grilled dumplings with smoky flavor}
- **Paneer Grilled** — 140/-
  {Grilled paneer momos with spiced charm}
- **Veg Fried** — 130/-
  {Crispy bites of fried veggie goodness}
- **Paneer Fried** — 140/-
  {Golden, crunchy, and paneer-stuffed perfection}



[BEVERAGES]

MOCKTAILS

- **Virgin Mojito** — 115/-
  {Cool mint and lime sparkle in soda}
- **Blue Lagoon** — 119/-
  {Citrus waves with a blue ocean hue}

Cola Lemonade {Classic cola fused with lemon zest}	119/-
Kiwi Mojito {Zesty kiwi refreshment with mint chill}	119/-
Apple N Black Currant {Sweet and tangy fruit fusion delight}	119/-
Berry Burst {A splash of berries in every sip}	119/-
Watermelon Mojito {Juicy watermelon with minty twist}	125/-
Lemon Ice Tea {Tangy tea that cools and refreshes}	125/-
Peach Ice Tea {Sweet peach with soothing tea flavor}	125/-
Sparkling Strawberry {Bubbly strawberry delight in every glass}	129/-
Spicy Guava {Tangy, sweet, and teasingly spicy}	129/-
Creamy Orange {Velvety orange drink with smooth finish}	150/-
Sex on the Beach {Tropical blend with bold fruity punch}	150/-

ICE CREAM SHAKES



- **Strawberry** — 149/-
  {Smooth strawberry cream in every sip}
- **Black Currant** — 149/-
  {Rich, fruity, and delightfully tangy}
- **Butterscotch** — 149/-
  {Sweet caramel crunch in creamy swirl}
- **Vanilla Caramel** — 149/-
  {Classic vanilla kissed with golden caramel}
- **Kiwi** — 149/-
  {Fresh kiwi burst in a creamy blend}
- **Pineapple** — 159/-
  {Tropical and smooth with pineapple charm}
- **Chocolate Oreo** — 159/-
  {Oreo chunks in a chocolate dream}
- **Kitkat** — 159/-
  {Crunchy KitKat pieces meet creamy chocolate}
- **Chocolate Hazelnut** — 169/-
  {Nutty chocolate indulgence in a glass}
- **Belgian Chocochips** — 189/-
  {Belgian richness with crunchy chocochips}
- **Oreo Strawberry** — 175/-
  {Strawberry sweetness with Oreo crunch}



- **Mint Oreo Crumble** — 175/-
  {Cool mint and cookie perfection}
- **Bubblegum** — 179/-
  {Fun, sweet, and nostalgic in flavor}
- **Sweet Paan** — 179/-
  {Indian twist with fresh paan flavor}
- **Blueberry** — 179/-
  {Smooth, tangy, and berry-rich blend}

THICK SHAKES



- **Belgian Cookie Crunch** — 195/-
  {Cookies and cream in thick Belgian style}
- **Brownie Chocochips** — 209/-
  {Brownie chunks swimming in chocolate bliss}
- **Mango Burst** — 185/-
  {Thick, pulpy, and full of mango joy}
- **Coffee Caramello** — 195/-
  {Bold coffee layered with sweet caramel}
- **Crunchy Butterscotch** — 185/-
  {Butterscotch bites in smooth creamy flow}
- **Nutella Crunch** — 249/-
  {Rich Nutella with irresistible crunch}

COLD COFFEE



- **Cold Coffee** — 139/-
  {Smooth, frothy, and perfectly chilled}
- **Cold Coffee Irish** — 169/-
  {Coffee blended with a hint of Irish charm}
- **Cold Coffee Caramel** — 169/-
  {Sweet caramel meets creamy cold brew}
- **Cold Coffee Hazelnut** — 169/-
  {Nutty aroma in a rich coffee blend}
- **Chocolate Cold Coffee** — 175/-
  {Classic coffee with a chocolate lift}
- **Iced Americano** — 139/-
  {Strong, chilled, and refreshingly bold}

BEVERAGE HOT

Tea	40/-
Masala Tea	50/-
Green Tea	60/-
Lemon Tea	60/-
Hot Coffee	60/-
Black Coffee	60/-
Hot Chocolate	85/-
Hot Milk	70/-
Hot Keshar Milk	90/-





BEVERAGE COLD

Packed water	MRP
Butter Milk	60/-
Fresh Lime Soda/water	80/60/-
Aerated Beverage	80/-
Choice of Canned Juice	80/-
Sweet Lassi/ Salted	90/-





Rasikaah
SAVOR THE VIBE

Thank You...

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