



URBĀN
HERMITAGE

ROOM SERVICE
MENU

Breakfast

(7.00 am to 10.30 am)

Beyond Breakfast

Seasonal fresh juice / fresh fruits of your choice, Plain/ Whole wheat bread toast or baker's basket Cereals with hot or cold milk, two eggs to order, Tea or Coffee.

Indian Breakfast

Aloo/Paneer Stuffed Paratha with yoghurt, lassi, fresh cut fruit & Tea/ Coffee Or Idli / Vada / Uttapam / Upma / Masala dosa with sambhar & coconut chutney fresh cut fruit & Tea/Coffee

Two Eggs - Any Style

Boiled, fried, scrambled, poached or Omlette with a choice of filling cheese mushroom or masala served with grilled tomato & hash brown potato

Aloo/Paneer Paratha

Served with yoghurt and pickle

Idli/Vada/Dosa/Uttapam/Upma

Served With Sambhar And 2 Types Of Coconut Chutney

Poori Bhaji

Fresh Fruit Platter

Apple / Banana / Papaya / Pineapple

Cereals or Porridge

Served with hot / cold milk

200

175

130

125

125

120

125

95

Butter Toast / Bread

60

Tea/coffee

60

Ice Cream Shake

125

Vanilla/Strawberry/Chocolate/Mango/Butter Scotch

Seasonal Fresh Fruit Juice

95

Canned Juice

85

Lassi

100

Plain/ Sweet/ Salted/ Masala

Hot Chocolate/Horlicks/Bournvita

100

Lunch & Dinner Treat

(12:30 pm to 3:00 pm & 7:30 pm to 11:30 pm)

Appetizers

Jal Jeera

70

Fresh Lime Soda/Water

70

Prawns Cocktail

325

Tandoori Chicken Chat

275

Papdi Chat

90

Soups

Tomato Soup	145
Mulligatawny	145
Tamatar Dhania Shorba	145
Murg Elaichi Shorba	165
Soup of the day	145/165
<i>Veg/Non-veg</i>	

Raita // Salad

Boondi Raita	75
Plain Raita	75
Green Salad	75
<i>Fresh garden vegetables with lemon & chillies</i>	
Yoghurt	75
Dahi Kuchumber	75
<i>Yoghurt with the onion rings topped with green chillies</i>	
Shahi Kuchumber Salad	75
Papad (Roasted / Fried)	35
Masala Papad / Peanuts	50/75

Starters *Non-Veg* ■

Murgh Tikka	285
Murgh Malai Kebab	285
Tandoori Chicken	285/450
<i>(Half/Full)</i>	
Chicken Pann Kebab	300
Tangadi Peshwari	285
Mutton Seekh Kebab	325
Fist Tikka	325
<i>Medallions of fish combined with hung curd, aromatic indian spices, saffron and done in tandoor.</i>	
Fish Finger	325
Tandoori Prawns	495
<i>Fresh Prawns dipped in creamy yoghurt marinated cooked in tandoor</i>	
Non-Veg Kebab Platter	575
<i>An assortment of the kebabs accompanied with mint chutney</i>	

Veg

Pakoda 175
Onions/Assorted

French Fries 125

Paneer Pakoda 185

Tikha Aloo 175

*Farm fresh potatoes cubed & marinated
with tantalizing spices mix,
deep fried & served hot*

Paneer Tikka 225

*Cubes of cottage cheese marinated
with tangy marinade, spices & charcoal grilled*

Hara Bhara Kebab 185

*Deep Fried mix vegetable & spinach
patties flavored with aromatic spices*

Veg Seekh Kebab 185

*Deep fried mix vegetable & spinach
patties flavored with aromatic spices*

Paneer Cheese Seekh Kebab 250

Aloo Corn Tikki 185

Deep fried mashed boiled potatoes & corn patties

Veg Platter 450

An assortment of the kebabs accompanied with mint chutney

Curries Non-Veg

Butter Chicken 325

Saoji Chicken 325

Vidharba's all time favorite chicken preparation

Khoor 375

Vidharba's all time favorite mutton leg preparation

Murgh Palak Methi 325

A unique combination with chef's selected spices

Handi Chicken 350

Handi Mutton 380

Ghost Rogan Josh 350

*A directly flavoured traditional
kashmiri mutton preparation*

Rara Mutton 350

*Succulent pieces of lamb together
with lamb mince cooked in whole aromatic spices*

Mutton Bhuna 350

Machher Jhol 375

A specialty from Bengal with potatoes and tomatoes

Kadhai Jhinga	550	Bhindi Masala/Kurkuri/ Do-pyaza	250
<i>Fresh prawns cooked in special kadhai gravy</i>		Baby Corn Capsicum Masala	225
Egg Curry	225	<i>Diagonal cuts of baby corn and capsicum in thick gravy</i>	
Egg Bhurji	185	Dingri Mutter	260
Chicken Angara	400	<i>All time favorite combination of button mushrooms & greenpeas in Veg gravy</i>	
<i>Chef's Speciality</i>		Dum Aloo Banarasi	200
Veg 		<i>Baby potatoes simmered in rich gravy to soothe your palate</i>	
Chatpata Paneer	275	Lassuni Corn Palak	230
<i>A tangy paneer preparation</i>		<i>Spinach puree & corn tempered with mustard oil & garlic a healthy mild delicacy</i>	
Paneer Tikka Masala/Butter Masala	275		
Paneer Jhalfraizi	275	Dal	
Malai Kofta	250	Yellow Dal Tadka (Lassuni / Palak)	210
<i>A cottage cheese dumpling deep fried & dished with saffron flavored Cashewnut gravy</i>		<i>Alltime favorite prepared in home style</i>	
Veg Kolhapuri	250	Dal Makhani	250
Bhuna Vegetable	250	<i>Black lentil simmered over night on tandoor, brought to a velvety texture with extra care finished with butter, cream & tomato puree</i>	
Veg Kheema Kasturi	250	Kadi Pakodi	195
		<i>Deep fried gram flour dumplings in tempered thin yoghurt liquid</i>	


Indian Breads

Tandoori Roti	30/35
<i>Plain/Butter</i>	
Naan	40/45/50
<i>Plain/Butter/Garlic</i>	
Kulcha	40/50/60
<i>Plain/Potato/Paneer</i>	
Laccha Paratha	40
Tawa Roti	30
Kheema Naan	100

Rice & Biryani

Steam Rice	135
Jeera Rice	150
Garlic Rice	160
Pulao of your choice	160
<i>Peas/ Vegetables/ Mushrooms</i>	
Curd Rice	150

Chilman Biryani	225/250
<i>(Veg / Egg) Vegetables / Eggs marinated & cooked with basmati rice in dum style</i>	

Dum Biryani 	300/325
<i>(Chicken/ Mutton) Marinated mutton / chicken arranged in layers with rice covered and cooked on slow heat to produce a distinct flavor</i>	

Chooza Biryani	300
<i>Aromatic basmati rice with spring chicken</i>	

Oriental Pick Soups

Hearty Oriental Bowl	145/165
<i>(Vegetables / Chicken) Hot and Sour/ Sweet Corn/Manchow / Lemon Coriander</i>	

Starters

Crispy from Wok	185/275
<i>Veg / Chicken</i>	

Cauliflower Lollipop	185
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Manchurian	185/275
<i>Veg/Chicken</i>	

Spring Rolls 185/275

Veg/Chicken

Honey Chilly 175/275/325

(Potato/Chicken/Fish)

Chilly Form Work 200/275/325

Panner/Chicken/Fish

Salt N Papper 200/275/325/475

Panner/Chicken/Fish/Prawn

Garlic Chicken 275/350/450

Fish/Prawn

Chicken Lollipop 275

Noodles & Rice

Hakka 200/225

Veg / Chicken

American Chopsy 225/275

Veg/Chicken

Fried Rice 225/250/275/300

Veg/ Egg /Chicken/ Prawns

Triple Schezwan 250/275

Veg/Chicken



Mains

Manchurian 185/275

Veg / Chicken

Red/ Green Thai Curry 300/325

Veg / Chicken

Veg/ Chicken in Garlic Sauce 250/325

Desserts

Gulab Jamun/Rasgula (2pcs.) 125

Browne's with Hot Chocolate 175

Kulfi 150

Choice Of Ice Cream 125

Vanilla/ Strawberry/ Chocolate/

Mango/ Kesar Pista/ Butter Scotch

Beyond Sunday 175

Banana Split 175



Beverages

Package Water	50
Iced Tea	75
Hot Chococolate/Bourvita/Horlicks	100
Cold Coffee	120
<i>With Ice Cream</i>	
Tea/Coffee	50

Thali

Veg Thali	275
Non - Veg Thali	325

Mid Night Menu

(11.00 pm to 7.00 am)

Sandwiches

Veg Sandwich	150
<i>Plain / Grilled / Toasted Cheese, Tomato/ Cucumber</i>	
Chicken Sandwich	175
<i>Plain / Grilled / Toasted</i>	

Quick Bites

Bhurji Pav	250
<i>Scrambled Eggs with Vegetables, Served With Pav</i>	
Kheema Pav	325
<i>Spicy Mutton Mince Served With Pav</i>	

Curries & Dals

Paneer Makhani	325
<i>Dices Of Cottage Cheese Cooked In Tomato Based, Fenugreek Favoured Gravy Served With Steam Rice</i>	
Chicken Curry	350
<i>A Home Style Preparation Of Chicken Cooked In Rich Gravy Served With Steam Rice</i>	
Dal Tadka	225

Desserts

Choice of Ice Cream	125
<i>Vanilla/ Strawberry/ Chocolate/ Kesar Pista/ Butter Scotch</i>	

Taxes applicable • Cooking medium in sunflower oil.