



**INAYSSA**  
MULTI CUISINE RESTAURANT  
SHIMLA

M E N U





BREAKFAST



## SET BREAKFAST

### CONTINENTAL BREAKFAST

450

Choice of fresh juice or sliced fresh fruits. Basket of fresh breakfast rolls or toast with preserves. Choice of tea or coffee or hot chocolate.

### AMERICAN BREAKFAST

450

Choice of seasonal fresh fruit juice or sliced fresh fruits, Choice of cereal with hot or cold milk, Two farm fresh eggs (Omelette/Boiled/Fried/Poached/Scrambled egg served with Chicken sausage) Baker's basket or toast with preserves. Choice of tea or coffee or hot chocolate.

### INDIAN BREAKFAST

450

Choice of seasonal fresh fruit juice, sliced fresh fruits or Sweet/Salted Lassi  
Choice of Idli, Vada or Masala Dosa served with sambar & chutneys  
Poori Bhaji or Parantha (with your choice of filling: Aloo, Gobhi, Paneer)  
Choice of tea or coffee or hot chocolate.

### FITNESS BREAKFAST

450

Choice of seasonal Fresh fruit juice, Vegetable juice or sliced fresh fruit, Home germinated sprouts, garden green relish with lemon and pepper dressing, Low fat yoghurt (Plain or Flavoured)  
Idli with sambar & chutney, Choice of farm fresh egg white Omelettes/Scrambled/Poached/Fried egg  
Whole wheat toast with honey and low calorie butter. Choice of tea or coffee or skimmed milk or butter milk.

## A LA CARTE

Served from 07:00 am. to 1030 am.

### Fresh Cut Fruit

180

Assorted seasonal fresh cut fruits.

### Choice of Cereals

165

Choice of Corn flakes/Wheat flakes/Chocó Flakes, served with hot or chilled milk.

### Fresh Pancake / French Toast

150

Served with maple syrup and melted butter.

### Baker's Delight

200

Choice or combination of freshly baked Muffins, Croissants, Doughnuts or Danish pastry.

### Three Farm Fresh Egg Omelette

180

Plain/Masala/Chicken, served with toast.

## INDIAN SPECIALTIES

Served from 7:00 am. to 10:30 am.

### Choice of Idli /Dosa /Uttipam /Upma

250

Served with chutney and sambar.

### Stuffed Parantha

220

### Poha

185

### Chana Bhatara

250

### Poori Bhaji

250







## SALADS

**Garden-Fresh Green Salad** 125

*A selected pick of garden greens served fresh with lemon wedges.*

**Russian Salad** 150

*Salad composed with diced potatoes, vegetables and bound in mayonnaise.*

**Hawaiian Salad (Vegetarian/Chicken)** 150/175

*Salad composed with sliced chicken and bound in mayonnaise.*

**Corn Pepper Salad** 150

*American corn and bell pepper with lemon vinaigrette dressing.*

**Aloo chana Chaat** 150

*Golden fried crispy fried potato cubes and chick peas combined with mint, chillies and dry spices with a dash of lemon juice.*

**Peanut Masala** 150

*Warm peanuts tossed with ginger juliennes & lemon juice.*

## SANDWICHES

**The Classic Club Sandwich** 225/250

*Toasted triple-decker sandwich with bacon, chicken fillet, fried egg, cheese, tomato slices & crisp lettuce.*

**Mediterranean Chicken Sandwich** 235

*Pan-fried chicken fillet, crisp lettuce & sun dried tomatoes, topped with creamy Pesto dressing.*

**Grilled Vegetable/Cheese Sandwich** 200





## INTERNATIONAL FLAVOURS

**Grilled Fish Fillet** 650

*Served with parsley potatoes, vegetables and lemon butter sauce.*

**Fish & Chips** 650

*Bread crumbed crispy Bassa fish, served with French Fries and Caper Aioli dip.*

**Chicken Stroganoff** 450

*Shredded chicken simmered with mushrooms, white wine and served with steamed rice.*

**Grilled chicken** 499

*Served with sauté vegetable and herbs rice.*

**Veg Au Gratin** 350

*Assorted vegetable bake.*

## PASTAS

*(Choice of Red/White Penne, Fusilli, Spaghetti, cooked with chicken/pepperoni/salami/marinara).*

**Penne Arrabbiata (Vegetarian/Chicken)** 295/ 325

*Flavoured with tangy tomato sauce, garlic, chilli flakes, red paprika and olives.*

**Cheese Pasta in White Sauce** 295

*Pasta cooked in white sauce.*

**Fusilli with Neapolitan Sauce (Vegetarian/Chicken)** 395/ 325

*Pasta made with mixed sauce served with fresh basil and oregano.*

**Spaghetti Aglio E Olio Pasta (Vegetarian/Chicken)** 295/ 325

*A classic Roman dish cooked by lightly sautéing pressed garlic in olive oil, garnished with parsley, crushed black pepper and Parmesan cheese.*

**Tomato Tangy Pasta** 295

*Pasta cooked in tangy red sauce.*





**SHORBE-SOUP****Sweet Corn soup (Vegetarian/Chicken)**

150/175

*With a dash of vegetables and creamy corn.***Hot & Sour Soup (Vegetarian/Chicken)**

150/175

*Combination of vegetables and a dash of crushed fresh peppers.***Manchow Soup (Vegetarian/Chicken)**

150/175

*Spicy hot soup made with mixed vegetables/chicken and served with crispy fried noodles.***Tomato Dhania Shorba**

150

*Tomatoes cooked with a dash of asafoetida.***Clear soup (Vegetarian/Chicken)**

150/175

*Delightfully light soup with your choice of vegetables or chicken.***Cream of Tomato Soup**

150/175

*Creamy tomato soup with a smooth consistency.***Cream of Mushroom Soup / Broccoli soup**

150

*A smooth, rich soup made with mushrooms, cream and garlic.***Minestrone soup (Vegetarian/Chicken)**

150/175

*An Italian vegetable or chicken flavoured soup with basil, pesto and cheese.***Cream of Vegetable soup**

150

*Nutritious, delicious creamy soup made with fresh vegetables.***STARTERS**

Served from 12.30 P.M. to 3 P.M. &amp; 7.30 P.M. to 10.30 P.M.

**Ajwaini Mahi Tikka**

650

*Clay oven roasted Fish tikka in authentic Punjabi style.***Amritsari Machhi**

650

*Deep fried fish marinated with kasoondi mustard sauce.***Tandoori Chicken (Half/ Full)**

350/590

*Half of chicken morsels, blended with yoghurt & tangy spices, grilled in a moderate clay oven.***Achari Murg Tikka**

410

*A culinary delight combining boneless chicken kebab with pickling spices.***Chicken Tikka**

410

*Boneless chicken marinated with yoghurt & tangy spices grilled in a moderate clay oven.***Murg Afghani (Half/ Full)**

350/590

*Chicken morsels blended with cream, cheese, lemon juice & fresh coriander, grilled in a moderate clay oven.***Chicken Seekh Kebab**

410

*A special delight of minced chicken, poppy seeds and spices molded onto skewers and cooked in charcoal oven.***Murg Malai Kebab**

410

*Chunks of chicken marinated with tandoori spices, cashewnuts, cream and cooked in charcoal oven.***Stuffed Tangri Kebab**

450

*Charcoal roasted chicken drum stick stuffed with yoghurt, cumin and a blend of spices.***Chicken Nazakat**

410

*Delicately spiced chicken skewered and grilled in charcoal oven.***Non-Veg/Veg Platter**

600

*Chef's choice.***Mutton Seekh Kebab**

525

*Minced lamb marinated with Indian herbs and cooked in charcoal oven.***Veg Seekh Kebab**

300

*Vegetable mince marinated with tandoori masala, skewered and cooked in tandoor.***Aloo Najakat**

300

*Tandoori stuffed potato stuffed with cottage cheese and dry nuts.*



## ENTRÉE

Served from 12:30 pm. to 03:00 pm. & 07:30 pm. to 10:30 pm.

**Dastane khumb** 300

*Stuffed mushroom marinated with Indian spices and roasted in clay oven.*

**Hara Bhara Kebab** 300

*Green vegetable mince marinated with Indian masalas and fried.*

**Corn Crunchy Kebab** 320

*Corn and vegetable mince marinated with Indian spices and deep fried.*

**Veg Platter Tandoori** 450

*Chef's choice.*

**Ajwaaini Paneer Tikka/Hariyali Paneer Tikka/Paneer Tikka** 325

*Fresh cottage cheese kabab marinated in cream, hung curd, carom and yellow chillies.*

## SNACKS

**French Fries** 175

**Potato Wedges** 225

**Assorted Mixed Vegetable Pakoras** 225

**Paneer Pakora** 250

**Peanut Masala** 175

## PAPAD

**Masala Papad**  
**Papad (fried /roasted)** 135

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MAIN COURSE (INDIAN)



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### NON-VEGETARIAN

<b>Goan Fish Curry</b>	<b>650</b>
<i>Fish stir fried with onion, pepper, tomatoes, ginger and home ground spices.</i>	
<b>Achari Mirch ka Murg</b>	<b>455</b>
<i>Boneless chicken pieces marinated in pickle, cooked with jumbo chillies.</i>	
<b>Chicken Curry</b>	<b>450</b>
<i>Made with chicken, lemon, tomato, onion puree and a mélange of spices.</i>	
<b>Egg Curry</b>	<b>350</b>
<i>Spicy, flavourful egg curry made in dhaba style.</i>	
<b>Murgh Handi Lababdar</b>	<b>455</b>
<i>Chicken pieces cooked in tangy tomato gravy with onion spices.</i>	
<b>Kadhai Chicken</b>	<b>455</b>
<i>Chicken cooked in Indian aromatic spices and tomato gravy.</i>	
<b>Chicken Lababdar</b>	<b>455</b>
<i>Chicken pieces cooked in tangy tomato gravy with onion spices.</i>	
<b>Butter Chicken</b>	<b>455</b>
<i>Chicken tikka cooked in tomato gravy and finished with butter.</i>	
<b>Chicken Korma</b>	<b>455</b>
<i>Delicious gravy made with chicken and dry nuts.</i>	
<b>Gosht Pudina</b>	<b>515</b>
<i>Boneless mutton and keema cooked with rich Indian spices &amp; herbs.</i>	
<b>Mutton Rogan Josh</b>	<b>515</b>
<i>Typical Kashmiri dish consisting of lamb with bones cooked with tomatoes and brown onion gravy.</i>	
<b>Mutton Curry</b>	<b>515</b>
<i>Delicious, soft tender chunks of lamb meat cooked in spiced onion tomato gravy.</i>	

### VEGETARIAN

<b>Paneer Lababdar</b>	<b>350</b>
<i>Cottage cheese tossed in rich tomato gravy with capsicums.</i>	
<b>Palak Paneer</b>	<b>350</b>
<i>Made with cottage cheese and fresh spinach.</i>	
<b>Paneer Butter Masala</b>	<b>350</b>
<i>Soft pieces of paneer cooked in rich creamy butter &amp; tomato gravy.</i>	
<b>Paneer Makhani</b>	<b>350</b>
<i>Cottage cheese tossed with rich tomato gravy and butter.</i>	
<b>Shahi Paneer</b>	<b>350</b>
<i>A delicious creamy gravy made with paneer.</i>	
<b>Paneer Pushteni</b>	<b>350</b>
<i>Paneer cooked with colorfull bell peppers and sautéed in spices and tomato gravy.</i>	
<b>Mutter Paneer</b>	<b>350</b>
<i>Farm fresh paneer with green peas in creamy yellow gravy with kasuri methi.</i>	
<b>Mausam ki Sabziyan</b>	<b>300</b>
<i>A selection of choicest seasonal vegetables cooked to perfection.</i>	
<b>Mushroom Makkai Masala</b>	<b>325</b>
<i>Mushroom cooked with corn and masala gravy in Indian spices.</i>	
<b>Mushroom Tak - a - tak</b>	<b>325</b>
<i>Mushrooms cooked in tak-a-tak style.</i>	
<b>Vegetable Jhalfrezi</b>	<b>325</b>
<i>Mixed vegetable simmered in rich tomato gravy.</i>	



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**Corn Palak** 325  
Sweet corn and spinach cooked in rich creamy gravy.

**Banarsi Dum Aloo / Kashmiri Dum Aloo** 325  
Stuffed potatoes cooked in creamy yellow gravy.

**Dal Makhani** 300  
Black lentils cooked with Indian spices and cream.

**Dal Panchmel** 250  
A simple and nutritious fusion of five different types of protein rich lentils.

**Punjabi Dal Tadka** 250  
Yellow lentils cooked with exotic Indian spices.

**Amritsari Chhole** 250  
Kabuli Chanas cooked in onion tomato gravy, finished with Indian spices.

**Rajmah Rasila** 250  
Chef's speciality

**Kesri Malai Kofta** 350  
Cottage cheese dumplings cooked in a classic rich flavored gravy.

**Jeera Aloo** 235  
Potatoes tempered with chilli and cumin seeds and garnished with green corriander leaves.

**Dal Bukhara** 300  
A specialty of Cardinal Royale Retreat.

**DEG SE**

**Murg Biryani** 425  
Dum cooked long grained rice, coupled with delicately marinated chicken.

**Gosht Biryani** 595  
Aromatic Basmati blended with beautifully tenderized pieces of mutton, slow cooked in its own steam in a sealed pot.

**Subz Biryani** 350  
Basmati rice and vegetables cooked in flavored vegetable stock, and enriched with dried fruits and nuts.

**Pulao** 235  
Choice of green peas, mixed vegetables, methi, corn or mushrooms.

**Plain Rice** 175  
Steamed rice.

**RAITAS** 130  
Choice of boondi, cucumber, onion-tomato or dates and Pineapple Raita.

**INDIAN BREADS**

Roti Plain/Butter 55/60

Khasta/Missi/Tandoori or Tawa Roti.

Naan/ Butter 65 /70

Garlic/ Butter or Plain.

Parantha 65

Lachcha/Ajwaini/Achari or Mirchi

Stuffed Kulcha 75

Aloo /Paneer /Mixed vegetables



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**Chilli Chicken** 415

*Crispy chicken supreme tossed with Szechwan spices & glazed with wok-charred honey.*

**Chicken Pop Corn** 415

*Chicken marinated with corn flakes and herbs and deep fried.*

**Chicken 65** 415

*Deep fried chicken flavored with South Indian spices.*

**Drums of Heaven** 415

*Butter fried chicken winglets served with hot garlic sauce.*

**Chinese Non Veg/Veg Platter (Chef's choice )** 600

**Sliced Fish Sweet & Sour** 650

*Sliced steamed fish in sweet n sour sauce*

**Stir Fried Vegetables** 325

*Exotic vegetables stir fried in burnt garlic sauce.*

**Chilli Paneer** 325

*Cubes of cottage cheese glazed with special Chinese mix of vegetables, ginger and Chinese spices and sauces.*

**Vegetable Manchurian** 275

*Vegetable balls golden fried and tossed with ginger, dry red chilli in soya sauce.*

**Schezwan Fried Rice (Vegetarian/Chicken)** 295/320

*Made by stir frying rice with vegetable /chicken and schezwan sauce.*

**Hakka Noodles (Vegetarian/Chicken)** 295/320

*Boiled noodles tossed with stir fried vegetable /chicken in Chinese sauces.*

**Fried Rice (Vegetarian/Chicken)** 295/320

*Cooked rice stir-fried and mixed with vegetable or chicken.*



<b>Crispy Corn Salt &amp; Pepper</b> <i>Golden fried corn tossed in pepper and onions.</i>	275
<b>Honey Chilli Potatoes</b> <i>Fried potato fingers tossed with honey, soya and sesame seeds.</i>	275
<b>Spring Rolls (Veg)</b> <i>Large variety of vegetables stuffed and deep fried.</i>	275
<b>Chinese Veg Platter</b> <i>Chef's choice.</i>	450
<b>Crispy Veg Salt and Pepper</b> <i>Mix vegetables fried with salt and pepper.</i>	275
<b>Mushroom Salt and Pepper</b> <i>Mushrooms marinated and deep fried.</i>	275







## DESSERTS

<b>Warm Chocolate Nut Brownie</b>	<b>230</b>
<i>Moist &amp; delicious brownies served with vanilla ice-cream</i>	
<b>Gulab Jamun</b>	<b>150</b>
<b>Walnut Tart</b>	<b>200</b>
<b>Moong Dal Halwa</b>	<b>250</b>
<b>Shahi Tukda</b>	<b>200</b>
<b>Fruit Custard</b>	<b>200</b>
<b>Fruit Cream</b>	<b>200</b>
<b>Choice of Ice Creams</b>	<b>150</b>
<i>(Vanilla, Strawberry, Chocolate, Butter Scotch &amp; Coffee)</i>	

## NON-ALCOHOLIC BEVERAGES

<b>Ginger Ale</b>	<b>180</b>
<b>Tonic Water</b>	<b>180</b>
<b>Canned Juice</b>	<b>99</b>
<b>Diet Pepsi/Coke</b>	<b>90</b>
<b>Fresh Lime Soda/Water</b>	<b>80</b>
<b>Aerated Water</b>	<b>90</b>
<b>Mineral Water</b>	<b>50</b>
<b>Tea/ Coffee</b>	<b>90</b>
<b>Cold Coffee</b>	<b>120</b>
<b>Milk Shakes</b>	<b>120</b>
<b>Lassi (Sweet/ Salted/Masala)</b>	<b>90</b>
<b>Seasonal Fresh Juice (Water Melon, Pineapple, Orange)</b>	<b>130</b>

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