



# THE ROOM MENU



Quick Dial Numbers – For Your Convenience

**Reception: Dial 9**  
**Room Service: Dial 10**  
**Housekeeping: Dial 11**

We're just a call away!

Feel free to contact us anytime for assistance – we're here to make your stay comfortable and memorable.



# PURSUIT OF EXCELLENCE

Paramount Group is pioneer in the plastic industry along with hospitality business in Gujarat. Bhabha Group is the oldest group affiliated with the food & hospitality industry in Gujarat. Giriraj Multi-specialty Hospital is one of the leading hospital in Gujarat.





## ABOUT US

The people of Rajkot unwind at Phoenix Resort. No matter how much we love our city life, there comes a point when you want to sit back and relax. Everyone needs a break from their daily routine. None of us would want a crowded & cramped place in their 'me time'.

This is where Phoenix Resort steps in. Be it a Casual Lunch/Dinner, a Weekend Getaway, Corporate Events, Family Functions, Social Get-togethers, Weddings, Parties or any other celebration, Phoenix Resort remains the premium destination for Rajkot.

• Our Venture •

CANNOLI

THE BAKERY

# FOOD DISCLAIMER

At MERAKI (PHOENIX SUITS PVT LTD), we emphasize the utmost care in preparing and serving 100% vegetarian dishes. However, customers should be aware of the following important points:

Although we take extensive precautions to maintain separate preparation areas and utensils, our kitchen handles various ingredients, including allergens such as nuts, gluten, and dairy. There is an inherent risk of cross-contamination, and we cannot guarantee that any dish will be completely free of allergens.

It is essential for you to inform our staff of any specific dietary preferences, restrictions, or allergies. We will endeavor to provide accurate guidance, but we cannot assure that every dish will meet all individual requirements.

Certain ingredients used in our dishes, such as spices or packaged items, are sourced from external suppliers. While we ensure that these products adhere to vegetarian standards, we cannot independently verify every step of their processing, and trace amounts of non-vegetarian substances may be present.

**Allergen Notice:** Our menu items may contain or come into contact with allergens including, but not limited to, peanuts, tree nuts, soy, milk, wheat, and other potential allergens. Customers with severe allergies are advised to exercise extreme caution.

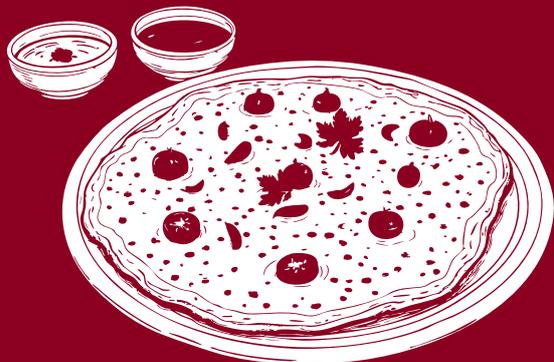
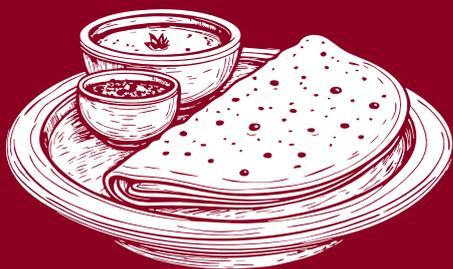
**Vegan Options:** We are committed to accommodating vegan dietary preferences. Customers interested in exploring vegan options or modifying existing menu items should inform our staff to ensure appropriate adjustments are made.

**Religious Considerations:** We strive to respect and meet the dietary preferences associated with various cultural and religious practices. Nonetheless, we strongly recommend informing us of any specific requirements so that we can provide suitable recommendations and advice.

Management takes utmost care to source outsourcing items from trustworthy and reputed vendors but is not liable for any individual health issues that may arise.

Each individual has specific and unique dietary choices and requirements. Weather, ongoing health issues, prescribed medication, individual immunity, lack of sleep and rest, and digestion power are factors responsible for food poisoning. We advise all guests to consume food appropriate to their sound health.

By choosing to dine with us, you acknowledge and accept the potential risks and limitations outlined above. We appreciate your understanding and cooperation, and we look forward to serving you!



# BREAKFAST

(7.00 AM – 10:30 AM)



<b>Seasonal Fresh Fruit Juice</b>	<b>225</b>
<b>Canned Juice</b>	<b>190</b>
<b>Seasonal Fresh Cut Fruits</b>	<b>235</b>
<b>Sauté Vegetables</b>	<b>235</b>
Fresh seasonal veggies lightly tossed in olive oil, garlic and herbs, sautéed to crisp-tender perfection for a healthy and flavorful side.	
<b>Dosa (Plain/Masala)</b>	<b>250/280</b>
A thin, crispy South Indian crepe made from fermented rice and lentil batter, served hot with coconut chutney and tangy sambar.	
<b>Uttapam (Onion/Tomato/Capsicum)</b>	<b>325/325/325</b>
A soft and fluffy South Indian pancake made from fermented rice-lentil batter, topped with onions, tomatoes, chilies and coriander, served with chutney and sambar.	
<b>Idli</b>	<b>210</b>
Steamed rice and lentil cake, served with tomato sambar and coconut chutney.	
<b>Dry Fruit Veg Upma</b>	<b>325</b>
Wholesome semolina upma with sautéed vegetables & premium dry fruits.	
<b>Poha</b>	<b>210</b>
Served with sev, chopped tomato onion, lemon Wedges.	
<b>Poori Bhaji</b>	<b>250</b>
Deep fried wheat bread & potato bhaji.	
<b>Chhole Bhature</b>	<b>250</b>
Served with pickle, laccha onion & lemon wedges.	
<b>Choice of Stuffed Paratha</b>	<b>250</b>
Paneer/veg./aloo/served with curd & pickle.	
<b>Cheese Platter</b>	<b>499</b>
A delightful assortment of cream cheese, feta cheese, processed cheese, melted cheese, paired with black and yellow raisins, crunchy tortilla chips, and crackers for a savory-sweet breakfast treat.	

Jain preparation available on request.

## Choice of Cereals

Whole Wheat/Corn Flakes/Choco Flakes 149

Muesli (Regular/Gluten free) 179

## With Choice of Milk

Hot/Cold Milk 89

Hot Chocolate 149

Bournvita 149

Kesar Milk 149

Tea 74

Coffee 91

## Sandwich & Toasts

Mumbai Sandwich 250

Triple Layer Cheese & Vegetable Sandwich 280

Coleslaw Sandwich 250

Veg French Toast 280

Dip bread slices in a spiced gram flour batter with chopped veggies and shallow-fry until golden brown on both sides; served with maple syrup

Bread Toast 250

Golden-toasted slices of bread, crisp on the outside and soft inside, served with butter, jam, and marmalade for a comforting breakfast classic

Bread Butter 210



ROOM SERVICE  
ROUND THE CLOCK  
MENU

24/7



Fresh Juice	225
Milk Shake (Strawberry/Chocolate/Vanilla)	249
Cold Coffee without or with Ice Cream	210/235

## Sandwich

Vegetable	210
Grilled Sandwich (Vegetable/Cheese)	239/259
Vegetable Club Sandwich	259
Mumbai Sandwich	250
Bread Butter	210
Fresh Cut Fruits	235
French Fries (Plain/Peri Peri/Cheese)	210/235/255
Tomato Olive Bruschetta	370
Garlic Bread (Plain/Cheese)	235/307 4 pcs
Chili Cheese Toast	307 4 pcs

## **Pizza**

Garden Pizza 550

Margherita 550

## **Salads**

Fresh Garden Salad 370

Greek Salad 370

Caesar Salad 370

Russian Salad 406

## **Khichdi**

Khichdi (Plain/Masala/Palak) 460

## Maggi

Masala Maggi	190
Cheese Maggi	190
Vegetable Maggi	190

## Desert

Choice of Ice Cream (Vanilla/Chocolate/Strawberry)	145
Hot Gulab Jamun with Vanilla Ice Cream (3 pcs)	245
Dry Fruit Halwa	406
Chocolate Mud Pie with Vanilla Ice Cream	370
Pastry (Belgium Chocolate/Strawberry/Black Forest)	199
Lotus Biscoff Cheese Cake	370
Nutella Cheese Cake	370
Red Velvet Cheese Cake	310

### Customized Cakes Available

Craving something sweet? Flavored and customized cakes are available upon request.

Please contact  
**Room Service at #10**  
to place your order.

Jain preparation available on request.

## **Aerated Beverage**

Coke	74
Fanta	74
Sprite	74
Thumsup	74
Diet Coke	74
Redbull	199
Monster	199
Fruit Beer	199
Schweppes Ginger Ale	110
Schweppes Tonic Water	110

## Accompaniment

Butter Milk (Plain/Masala)	91
Papad (Roasted/Fried/Masala)	52/52/82
Plain Curd	109
Lassi (Sweet/Salted)	149
Raita (Vegetable/Boondi/Pineapple)	195

## Tea

Masala/Plain Tea	74
Darjeeling Tea	91
Assam Tea	91
Pure Green Tea	91
Jasmine Tea	91
Chamomile Tea	91
Black Tea	91

## Coffee

Coffee	91
Cappuccino	199
Latte	199
Espresso shot	199
Americano	199

## Milk

Hot Chocolate	149
Bournvita	149
Kesar Milk	149
Hot Milk	89



# SOUPS & STARTERS

(12:00 PM – 03:00 PM)

(07:00 PM – 11:00 PM)



<b>Lemon Coriander</b>	<b>226</b>
Combination of fresh coriander, lemon juice, cooked with fresh garlic, ginger, green chili & Chinese seasoning.	280 ml
<b>Manchow</b>	<b>226</b>
Mixed Indian veggies, cooked with fresh garlic, ginger, green chili, Chinese sauces, seasonings, garnished with coriander leaves.	280 ml
<b>Sweet Corn Soup</b>	<b>226</b>
Cream style sweet corn Asian soup.	280 ml
<b>Veg Clear</b>	<b>226</b>
Flavourful broth with vegetables & Chinese seasonings.	280 ml
<b>Creamy Corn</b>	<b>235</b>
American corn, cooked with fresh garlic, thyme, seasoning & fresh cream.	280 ml
<b>Mexican Beans &amp; Veggie</b>	<b>244</b>
Tomato based soup flavoured with adobo ancho chili, beans, veggies & Mexican seasonings.	280 ml
<b>Oriental Rainbow</b>	<b>244</b>
Chef special soup with vegetables & Asian aromatic seasonings.	280 ml
<b>Tomato Rasam</b>	<b>244</b>
South Indian spicy tomato broth made from tomato, lentil & Indian spices served with coin idli.	280 ml

<b>Mexican Tomato Soup with Cottage Cheese Balls</b>	<b>244</b>
Mexican chili spiced tomato-based bean soup served with cheese balls.	280 ml
<b>Wonton Soup</b>	<b>244</b>
Asian soup with Chinese dumplings.	280 ml
<b>Cheesy Potato &amp; Leek</b>	<b>253</b>
Combination of potato, leeks cooked with cheese, cream, herbs & seasonings.	280 ml
<b>Mushroom Cappuccino</b>	<b>253</b>
Fresh button mushroom cooked with fresh garlic, herbs & seasonings.	280 ml
<b>Thai Coconut</b>	<b>253</b>
Thai herbs & coconut milk flavoured vegetable soup.	280 ml
<b>Tomato &amp; Lemon Grass Leaves</b>	<b>253</b>
Fresh tomato, flavoured with lemon grass, seasonings & olive oil.	280 ml
<b>Broccoli Almond Soup</b>	<b>280</b>
Purée of broccoli served with toasted almond.	280 ml
<b>Smoked Three Bell Pepper</b>	<b>280</b>
Tri-color bell peppers uniquely combined with rich cream.	280 ml

## SALADS

<b>Classical Caesar</b>	<b>370</b>
Lettuce, Caesar dressing, parmesan cheese, bread croutons.	400 gm
<b>Garden</b>	<b>370</b>
Mixed green & vegetable.	400 gm
<b>Greek</b>	<b>370</b>
Diced cucumber, tomato, capsicum, onion, olives, feta cheese in vinaigrette dressing.	400 gm
<b>Green</b>	<b>370</b>
King of salad consist of cucumber, tomato, carrot, beetroot, onion, lime & chilly.	400 gm
<b>Som Tom</b>	<b>370</b>
Raw papaya salad, Thai red chili, coriander, roasted peanut, sweet & sour dressing.	400 gm
<b>Herb Pasta</b>	<b>406</b>
Pasta tossed in fresh herbs, olive oil.	400 gm
<b>Indian Spiced</b>	<b>406</b>
Greens, cucumber, tomato, onion, green chili, tandoori paneer tikka, tandoori dressing, fried khichiya papad.	400 gm
<b>Quinoa Avocado</b>	<b>406</b>
Black quinoa, greens, marinated cherry tomato, avocado, honey lime dressing.	400 gm
<b>Russian</b>	<b>406</b>
Mayonnaise based salad with potato, carrot, French beans, green peas, apples, pineapple.	400 gm
<b>Watermelon Feta</b>	<b>406</b>
Fresh watermelon, feta cheese, candied walnut, berry balsamic dressing.	400 gm

## STARTERS

<b>Nachos with Cheese Sauce</b>	<b>370</b>
	12 pcs
<b>Tomato Olive Bruschetta</b>	<b>370</b>
Toasted bread topped with mixture of tomato olives, olive oil, seasoning, topped with parmesan cheese.	4 pcs
<b>Firdoshi Aloo</b>	<b>406</b>
Potato scooped and shaped into barrel, stuffed with paneer, cheese & nut mixture, marinated in tandoori masala, cooked in tandoor.	6 pcs
<b>Mushroom Crostini</b>	<b>406</b>
Toasted bread topped with mushroom mixture & cheese.	4 pcs
<b>Paneer Cheese Cigarillo</b>	<b>406</b>
Mixture of paneer, cheese, chili, spices, rolled in a sheet, deep fried.	6 pcs
<b>Paneer Chili Indo-Chinese Style</b>	<b>406</b>
Paneer tossed in fresh garlic, ginger, green chili, peppers tossed in soya sauce & Chinese seasoning.	8 pcs
<b>Adobo Chipotle Chili Paneer Tikka</b>	<b>424</b>
Paneer marinated in Mexican adobo chili, Indian spices cooked in tandoor.	5 pcs
<b>Cow Boy Seekh</b>	<b>424</b>
Mixture of potato, cottage cheese, processed cheese, peppers, American corn, beans, jalapeno, put over an iron skewer, cooked in tandoor.	6 pcs
<b>Chipotle Paneer Taco (Hard/Soft)</b>	<b>424</b>
Mixture of chipotle paneer, topped on a taco, salsa, sour cream cheese, pickled onion & pickled jalapeño.	4 pcs
<b>Massouri Seekh</b>	<b>424</b>
Mixture of vegetable, potato, paneer, cooked with fresh methi, fresh garlic, ginger, green chili, put over an iron skewers, cooked in tandoor.	6 pcs

Jain preparation available on request.

<b>Paneer Tossed in Korean Sticky Black Pepper Sauce</b>	<b>424</b>
Your choice of paneer tossed in gochujang paste & crushed black pepper sauce.	Paneer - 6 pcs
<b>Vegetable Tossed in Korean Sticky Black Pepper Sauce</b>	<b>424</b>
Your choice of vegetables tossed in gochujang paste & crushed black pepper sauce.	Veg - 500 gm
<b>Paneer Karaage</b>	<b>424</b>
Crispy fried Japanese style paneer popcorn, tossed in Toga Rashi dust, yuzu honey dip.	8 pcs
<b>Punjabi Paneer Tikka Roll</b>	<b>424</b>
Mixture of paneer, cheese, green chili, Indian spices is rolled in a thin slice of paneer, marinated in red tandoor masala, cooked in tandoor.	5 pcs
<b>Thecha Paneer Tikka</b>	<b>424</b>
Paneer marinated in a spicy fresh Kolhapur marinade made from green chili, garlic, coriander leaves, cooked in tandoor.	5 pcs
<b>Zaituni Paneer Tikka</b>	<b>424</b>
Paneer pocket stuffed with chopped black & green olives with dry masala, marinated in pest of olive pest, curd, cashew & ginger-garlic.	5 pcs
<b>Falafel Pita Pockets</b>	<b>433</b>
Chic pea falafel, stuffed in a pita pocked with hummus, pickle & tahini.	4 pcs
<b>Bang Bang Paneer/Broccoli</b>	<b>442</b>
Crispy fried paneer/broccoli tossed in bang bang sauce.	8 pcs
<b>Orange Paneer</b>	<b>442</b>
Paneer tossed in orange juice, chili & honey based sauce.	8 pcs
<b>Roasted Veggie &amp; Bean Taco</b>	<b>442</b>
Mixture of vegetable, beans, paneer, topped on a taco, salsa, sour cream cheese, pickle onion, jalapeno.	4 pcs
<b>Tandoori Broccoli Musallam</b>	<b>442</b>
Broccoli marinated in yoghurt & hand pounded Indian spices, cooked in tandoor.	6 pcs

Jain preparation available on request.

<b>Cottage Cheese Pesto</b>	<b>460</b>
Sauteed cottage cheese chunks in a flavorful and creamy authentic spinach-based Italian sauce.	6 pcs
<b>Smoky Nachos Grande</b>	<b>460</b>
Crisp on corn tortillas topped to refined beans, chopped tomatoes, onion, bell paper, shredded cheese & jalapeños served with sour cream & salsa dip.	12 pcs
<b>Nachos Cheese</b>	<b>380</b>



# ITALIAN

(12:00 PM - 03:00 PM)

(07:00 PM - 11:00 PM)



## **PIZZA** (Thin Crust/Fresh Dough)

All pizza in 10 inch

**Diavola** 550

Pizza base, tomato sauce, mozzarella cheese, olives, jalapeno & chili flakes.

**Gardenia** 550

Pizza base, tomato sauce, mozzarella cheese, onion, tomato, capsicum, corn.

**Italiano** 550

Pizza base, tomato sauce, mozzarella, olives, cherry tomato, bell pepper, mushroom.

**Margherita** 550

Pizza base, tomato sauce, mozzarella cheese, fresh basil leaves, olive oil.

**Piccante** 550

Pizza base, tomato sauce, mozzarella cheese, jalapeno, green chili, paneer.

**Indian Spiced Paneer** 604

Pizza base, tomato sauce, mozzarella cheese, tandoori paneer, onion, tomato, green chili, coriander leaves.

## PASTA

<b>Choice of Pasta</b> (Penne/Fusilli/Spaghetti)	<b>523</b>
<b>Choice of Sauce</b> (Arrabbiata/Alfredo/Pesto/Creole)	450 gm
<b>Ravioli</b>	<b>550</b>
Pesto Sauce/Creole Sauce/Baked Mozzarella/Tomato Basil, Handmade pasta stuffed with artichoke, spinach and cheddar cheese.	450 gm
<b>Burrata Pesto Spaghetti</b>	<b>640</b>
Spaghetti cooked in fresh basil pesto topped with burrata.	450 gm



# ASIAN

(12:00 PM – 03:00 PM)

(07:00 PM – 11:00 PM)



## CHOICE OF VEGETABLE/PANEER

370/406

## CHOICE OF SAUCE

500 gm

### Manchurian

Fresh herbs, soya sauce, Chinese seasonings.

### Schezwan

Spicy sauce made with red chillies, fresh herbs, Chinese seasoning.

### Black Pepper

A spicy sauce made with crushed black pepper, fresh herbs, mushroom oyster & soya sauce.

### Chef's Special

A combination of plum, hoisin, schezwan, chili paste, sriracha sauce, mushroom oyster sauce, sesame oil & saoshing vinegar.

### Thai Curry (Red/Green)

Fresh Thai herbs, lemon grass, galangal, kaffir lime leaves, fresh Thai curry paste & coconut milk.

550

500 gm

## RICE

<b>Asian Fukan Fried Rice</b>	<b>325</b>
Rice cooked with veggies, red cabbage & Chinese seasoning.	450 gm
<b>Burnt Garlic Fried Rice</b>	<b>325</b>
Rice cooked with veggies, fried garlic & Chinese seasonings.	450 gm
<b>Schezwan Fried Rice</b>	<b>325</b>
Rice tossed with vegetables & spicy schezwan sauce.	450 gm
<b>Chili Oyster Fried Rice</b>	<b>406</b>
Chinese rice flavoured with veg. oyster sauce & chili.	450 gm
<b>Nasi Goreng</b>	<b>505</b>
Indonesian style rice cooked with veggies & sambal sauce.	450 gm
<b>Chinese Pot Rice</b>	<b>550</b>
One pot rice cooked with vegetables, Chinese sauces & seasonings.	500 gm
<b>Mexican Bowl</b>	<b>640</b>
Mexican rice, sautéed vegetables, refried beans, salsa, sour cream, cheese, nacho chips.	600 gm

## NOODLES

<b>Burnt Garlic Noodles</b>	<b>370</b>
Noodles cooked with vegetables, fried garlic & Chinese seasonings.	400 gm
<b>Hakka Noodles</b>	<b>370</b>
Steam noodles tossed with vegetables & Chinese seasonings.	400 gm
<b>Schezwan Noodles</b>	<b>370</b>
Noodles tossed with vegetables & spicy schezwan sauce.	400 gm
<b>Mee Goreng Noodles</b>	<b>505</b>
Indonesian style noodles tossed in sambal sauce.	400 gm

Jain preparation available on request.



# INDIAN

(12:00 PM – 03:00 PM)

(07:00 PM – 11:00 PM)



## MAIN COURSE

<b>Vilayati Kolhapuri</b>	<b>406</b>
English vegetables, tossed in a spicy Maharashtrian Kolhapuri gravy.	450 gm
<b>Aloo Gobhi in Kasundi Dill Gravy</b>	<b>460</b>
Aloo, gobhi cooked in Bengali mustard & dill leaves.	450 gm
<b>Dhaba Kurchan Vegetable</b>	<b>460</b>
Chopped vegetable tossed in a rich yellow gravy.	450 gm
<b>Handi Nizamo Wali</b>	<b>460</b>
Vegetables cooked in a rich gravy.	450 gm
<b>Subz Kadai</b>	<b>460</b>
Mixed vegetable, bell peppers, onion, tossed in onion tomato masala, tomato gravy & hand ponded kadai masala.	450 gm
<b>Veg Diwani Handi</b>	<b>460</b>
Mixed vegetables cooked in tomato & yellow gravy.	450 gm
<b>Lasooni Palak Paneer</b>	<b>505</b>
Paneer cooked in spinach gravy topped with fried garlic.	450 gm
<b>Paneer Akbari</b>	<b>505</b>
Paneer cooked in a rich Mughlai gravy.	450 gm
<b>Paneer Butter Masala</b>	<b>505</b>
Paneer cooked in buttery yellow gravy and cashew gravy finished with fresh cream.	450 gm
<b>Paneer Lababdar</b>	<b>505</b>
Paneer cooked in a rich tomato gravy.	450 gm
<b>Paneer Tikka Masala</b>	<b>505</b>
Paneer tikka tossed in onion tomato masala, tomato gravy, finished with cream & butter.	450 gm

Jain preparation available on request.

<b>Cheese Butter Masala</b>	<b>550</b>
Cubes of cheese tossed in makhani gravy.	450 gm
<b>Dil Khush Kofta</b>	<b>550</b>
Golden brawn kofta made with paneer, khoya, and spices. Sautéed in ginger-garlic paste, tomato puree & spicy gravy.	450 gm
<b>Paneer Bhurji</b>	<b>550</b>
Grated paneer cooked in onion tomato & Indian spices.	450 gm
<b>Paneer Ghee Roast</b>	<b>550</b>
Paneer cooked in Mangalorean style with ghee, chili & curry leaves.	450 gm
<b>Paneer Tikka Methi Garlic Masala</b>	<b>550</b>
Marinate paneer with garlic, methi, and spices. Grilled until golden, and simmer in a rich tomato-based masala sauce.	450 gm
<b>Kaju Butter Masala</b>	<b>550</b>
Marinate paneer with garlic, methi, and spices. Grilled until golden, and simmer in a rich tomato-based masala sauce.	450 gm
<b>Malai Kofta Curry</b>	<b>505</b>
Marinate paneer with garlic, methi, and spices. Grilled until golden, and simmer in a rich tomato-based masala sauce.	450 gm
<b>Sesame Kofta Curry</b>	<b>505</b>
Mix vegetable kofta coated with sesame seeds, cooked in yellow gravy.	450 gm
<b>Kaju Curry</b>	<b>550</b>
Sautéed onions, garlic, ginger, green chilies in pureed Cashews with tomatoes and spices. Topped with roasted cashews.	450 gm

Jain preparation available on request.

## INDIAN BREADS

<b>Roti</b> (Plain/Butter/Garlic/Chili Garlic)	82
<b>Paratha</b> (Lachcha/Plain/Pudhina/Methi)	109
<b>Kulcha</b> (Plain/Onion/Paneer/Cheese)	109
<b>Naan</b> (Plain/Butter/Garlic/Chili Garlic/Cheese Garlic)	118/136/181/181/181
<b>Dhaba Roti</b>	127
<b>Missi Roti</b>	127
<b>Paratha Stuffed</b> (Aloo/Paneer/Onion Cheese)	190
<b>Gourmet Breads</b> (Bell Pepper Naan/Olive Jalapeno Roti)	190

## LENTILS

<b>Dal Fry/Tadka</b>	370
Lentil cooked with onion tomato, spices, tempered with cumin, garlic, asafoetida, curry leaves & red chili.	400 gm
<b>Dal Makhani Delhi Style</b>	460
Slow cooked black dal over the tandoor, with tomatoes, Indian spices, fresh cream & butter.	400 gm
<b>Langar Ki Dal</b>	460
Black lentil, rajma, Bengal gram lentil, cooked overnight over the tandoor, finished with butter & cream.	400 gm

## RICE

<b>Steam Rice</b>	<b>307</b>
Basmati rice cooked in steam.	450 gm
<b>Jeera Rice</b>	<b>370</b>
Basmati rice tempered with cumin seeds.	450 gm
<b>Vegetable Pulao</b>	<b>406</b>
Basmati rice cooked with fresh vegetables.	450 gm
<b>Vegetable Biryani</b>	<b>406</b>
Aromatic rice dish cooked with vegetables cooked in brown onion, yoghurt & Indian spices, flavoured with rose water & kewra water.	450 gm
<b>Hyderabadi Biryani</b>	<b>460</b>
Basmati rice cooked with vegetables, layers of fried onions, khada spices, and simmer on low heat for a fragrant and flavourful Hyderabadi taste.	450 gm
<b>Kesari Tarkari Biryani</b>	<b>460</b>
Basmati rice cooked with a mix of vegetables, saffron, and fragrant spices, and layer it with fried onions for a flavourful experience.	450 gm
<b>Paneer Tikka Biryani</b>	<b>460</b>
Aromatic rice dish cooked with paneer tikka, cooked in brown onion, yoghurt & Indian spices, flavoured with rose water & kewra water.	450 gm
<b>Khichadi</b> (Plain/Masala/Palak)	<b>460</b>
A combination of rice & dal tempered with desi ghee.	450 gm



# DESSERT

(12:00 PM – 03:00 PM)

(07:00 PM – 11:00 PM)



<b>Angoori Tres Leches</b>	406
Three textured delicacy made of milk cake, condensed milk & mini rasgullas.	
<b>Chocolate Mud Pie with Vanilla Ice Cream</b>	370
<b>Dry Fruit Halwa</b>	406
Almond, cashew, pista cooked in desi ghee with mava.	
<b>Ice Cream Sundae</b>	406
Mix ice cream brownie, waffle, nuts.	
<b>Gulab Jamun</b>	240
Chocolate cake topped with chocolate sauce.	3 pcs

## ACCOMPANIMENT

<b>Fries</b> (Plain/Peri Peri/Cheesy/Mexican)	208/235/280/280
<b>Garlic Bread</b> (Plain/Cheese)	235/307
	4 pcs
<b>Chili Cheese Toast</b>	307
	4 pcs
<b>Papad</b> (Fry/Roasted/Masala)	52/52/82
<b>Butter Milk</b>	91
	280 ml
<b>Plain Dahi</b>	109
<b>Lassi</b> (Sweet/Salted)	145
	280 ml
<b>Raita</b> (Vegetable/Boondi/Pineapple)	195
<b>Bisleri Water</b>	20
<b>Fresh Cut Fruits</b>	225
<b>Vedica Water</b>	84
<b>Burani Raita</b>	208

Jain preparation available on request.

## MOCKTAILS & SHAKES

Sex on the beach	265
Elder Tea	275
Peach Watermelon Cooler	275
Coconut Coffee	349
Rich Rasmalai	349
Cold Coffee without or with Ice Cream	210/235
Lemon Iced Tea	199
Fresh Lime Soda	109

## CHILLED JUICES

Freshly Squeezed Fruit Juice <small>(Please ask server for seasonal availability)</small>	225
Canned Juice	190

## **TEA**

Masala/Plain Tea	74
Darjeeling Tea	91
Assam Tea	91
Pure Green Tea	91
Jasmine Tea	91
Chamomile Tea	91
Black Tea	91

## **COFFEE**

Coffee	91
Cappuccino	199
Latte	199
Espresso shot	199
Americano	199

## **MILK**

Hot Chocolate	149
Bournvita	149
Kesar Milk	149
Hot Milk	89

## **AERATED BEVERAGE**

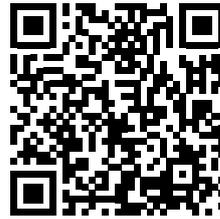
Coke	74
Fanta	74
Sprite	74
Thumsup	74
Diet Coke	74
Redbull	199
Monster	199
Fruit Beer	199
Schweppes Ginger Ale	110
Schweppes Tonic Water	110



INSTAGRAM



FACEBOOK



LINKEDIN



YOUTUBE

## Terms & Conditions

Items available shall only be served,  
Aerated water and packaged drinking water is served "loose" and rates are including service offered.  
Synthetic syrups used where required.  
Frying medium - Refined Veg. oil/hydrogenated fat.  
Volume/Weight/M.R.P. are subject to change.  
Please allow minimum 20 min. to serve your order.  
Prices indicated are in INR (GST Extra 18%).  
Jain food available on request.  
Order once placed cannot be cancelled.  
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Subject to Rajkot jurisdiction only.  
T&C apply.

**FSSAI**

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**GSTIN**

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