ISIS VI

Restless Refreshment

Breakfast

(Served from 7.00 am to 11.00 am)

Continental Breakfast

(Choice of Chilled Juice, Bread Roll / Toast-Butter, Tea / Coffee / Hot Chocolate)

The Westend Breakfast

Choice of Chilled Juice,
Eggs to order (Fried / Boiled / Omlette / Scrambled)
Bread Roll / Toast or Idli / Vada / Masala Dosa OR
Aloo stuffed Paratha with curd Tea / Coffee / Hot Chocolate

A La Carte Suggestion

Fresh Juice - Seasonal

(Sweet Lime / Orange / Pineapple)

Eggs to Order

(Boiled / Fried / Scrambled or Omlette)

Cheese Omlette

Vegetable Cutlets

Baked Beans on Toast

Puri Bhaji

(Served with Pickle & Curd)

Pao Bhaji

Stuffed Paratha

(Aloo / Methi / Mix)

Vegetable Samosa (2 pcs.)

Assorted Veg. Pakoras (12 pcs.)

Paneer Pakora (10 pcs.)

Chana Bhatura

French Fries

Wafers

Dahi vada

Beverages

Cold Coffee (with or without Ice-Cream)

Milkshakes (Vanilla / Strawberry / Chocolate)

Lassi (Sweet / Salty)

Butter Milk (Plain / Masala)

Fresh Lime Soda

Mineral Water

Pop Drinks

(Pepsi / Orange / Lemon / Miranda)

Soda

Quick Bites

Sandwich

(Vegetable / Cheese / Chutney / Aloo Mutter)

Grilled Sandwich

(Cheese & Chutney / Vegetables)

Chilly Cheese Toast

Garlic Toast

Vegetable Club Sandwich

Toast Butter / Bread Butter

(3 slices of bread)

Westend Cheesy Grilled Sandwich

(Capsicum, Onion and Chilly)

Pizza / Jain

(Cheese / Tomato / Sweet corn / Capsicum / Mushroom)

South Indian

Masala Dosa Plain Dosa

Idli or Vada Sambhar

Rava Sada Dosa

Rava Masala Dosa

Uttapam

(Plain / Onion / Tomato)

Uppama

Salads & Raitas

Green Salad

Raita

Plain Curd

Masala Onion

Something Filling

Navratan Korma

with Tawa Paratha or Rice

Paneer Butter Masala

with Tawa Paratha or Rice

Vegetable Makhanwala

with Tawa Paratha or Rice

Dum Aloo

with Tawa Paratha or Rice

Vegetable Biryani

with Dal or Raita

Vegetable Curries

Khoya Kaju K

(Velvety khoya in rich cashew nut gravy)

Kaju Curry

(Fried cashew nuts in rich brown gravy & spices)

5 Cheese Butter Masala

(Diced cheese cooked in tomato gravy flavored with spices & butter)

(Our speciality with two separate layers of grated paneer and palak cooked in rich gravy)

Paneer Balti

(Cubes of cottage cheese perfectly blended in brown gravy with a touch of red gravy)

Paneer Tawa

(Specially prepared on tawa with fingers of cottage cheese flavored with special khada masala & herbs in brown gravy)

Paneer Makhani

(Diced paneer cooked in tomato gravy flavored with butter)

Paneer Tikka Masala

(Cubes of tandoori paneer in rich makhani gravy)

Paneer Palak

(Dices of paneer cooked with palak)

J N Paneer Kadai

(Dices of paneer cooked in rich masala gravy)

Mix Vegetables

(Mix vegetables chopped and cooked in rich gravy)

Vegetable Jaipuri

(Vegetables cooked with cottage cheese in spiced thick gravy topped with cream and dry fruits)

Vegetable Butter Masala

(Seasonal vegetables in rich tomato gravy)

Vegetable Kolhapuri

(Garden fresh vegetables prepared in rich brown gravy)

Vegetable Khada Masala

(Garden fresh vegetables in hand pounded khada masala)

Implication Tomato Corn Bhartha

(Tomatoes cooked with fresh corn in Indian spices)

Simla Mirch Stuffed

(Garden fresh capsicums stuffed with paneer, topped by smooth gravy)

Navratan Korma

(Seasonal Vegetables cooked in a rich gravy with dry fruits & topped with pineapple & cream)

Malai Kofta

Aloo Rasawala

(Potatoes in traditional home made style)

Bhindi Sunehri

(Sliced lady's fingers fried crisp and tossed in dry spices)

Corn Palak Capsicum

(Fresh corn and capsicum in green spinach gravy And Indian spices)

Non Vegetarian Curries

Egg Curry Masala Half-Fry Egg Biryani



Dal Makhani

(Lentils finished with butter)

Dal Tadka

(Yellow lentils cooked with green chilies tempered with cumin seeds, ginger and garlic in ghee)

Dal Palak

(A delicate balanced of yellow dal with spinach and lentil, tempered with ginger, garlic and spices)

Kadhi

Biryani And Pulaos

Plain Rice

Jeera Rice

(Rice flavored with cumin seeds)

Veg. Biryani

Masala Khichdi

Extra Butter

Indian Breads

Tawa Paratha

Tawa Roti (Plain / butter)

Masala Papad

Papad (Roasted / Fried)



Cassata Ice-Cream

Kulfi

(A rich homemade ice-cream set in traditional mould)

Fresh Fruit Salad

(With Cream or Ice-Cream)

Black Magic

(A slice of rich chocolate cake covered with chocolate topped with Vanilla Ice-Cream)

Fresh Ice-Cream (Seasonal)

(Fresh Pineapple / Sitafal / Orange / Strawberry)

Ice-Cream

(Vanilla / Strawberry / Mango / Raja Rani / Kesar Pista / Kaju Draksh)

Please Note:

- 1. Rights of Admission Reserved.
- 2. Order Once placed will not be cancelled.
- 3. Food would be served in a span of 20 to 25 minutes.
- 4. Rates given include M.R.P. Additional charges for our facilities & services.
- 5. Taxes as applicable.

