



Slate

RESTAURANT WITH
BREATHTAKING VIEW

RESTAURANT MENU

Breakfast (7:30 AM - 10:30 AM)

BEVERAGES & FRUITS	EGG PREPARATIONS
Choice of Seasonal Fresh Fruit Juices  325	Enhancement   250 (Chicken Sausage / Potato Wedges Seasonal sautéed Vegetables)
Sweet or Himalayan Salted Low-Fat Yoghurt Lassi  260	Masala Oats  270 (Served with Green Vegetables)
Seasonal Fresh Fruit Platter  260	French Toast  290 (Crumbed with Cinnamon Sugar & served with Maple Syrup / Himalayan Honey & sliced Banana)
BREAKFAST HOTS	
Selection of  140/225/180 (Kangra Tea / Black Tea Green Tea / Coffee / Hot Milk)	Pancakes  290 (Oats Pancake / Banana Pancake / Chocolate Pancake served with Cherry / Clarified Butter & Himalayan Honey)
CEREALS	
Crisp Corn Flakes  270 All-Bran / Roasted Muesli Wheat Flakes	Boiled / Poached / Fried /  290 Scrambled Egg (Choice of Mushrooms / Onions / Chillies Coriander / Tomato / Mushroom / Cheese or Chicken)
BAKERY BASKET	
Assorted Breakfast Bakery  325 (White Bread / Brown Bread / Muffin Doughnuts / Mawa Cake served with Butter & Jam)	

 Vegetarian

 Non-Vegetarian

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Breakfast (7:30 AM - 10:30 AM)

INDIAN BREAKFAST	SALADS (12:30 PM - 10:30 PM)
Paratha ● 290 (Cauliflower / Potato / Onion / Paneer served with Yoghurt & Pickles)	Vegetable Green Salad ● 260
Uttapam ● 325 (Soft Rice Pancake served plain or topped with Onion / Tomatoes / Chillies & Coriander served with Sambhar & choice of Tomato & Coconut chutneys)	Non-Vegetarian Caesar Salad ▲ 325 (Crisp Iceberg Lettuce / Parmesan / Caesar dressing / Chicken)
Poha ● 325 (Flattened unpolished Rice & Sprouts tempered with Cumin & Mustard Seeds / Peanuts & Curry Leaves)	Classic Caesar Salad ● 325 (Crisp Iceberg Lettuce / Parmesan / Caesar dressing)
Chole Bhature ● 325 (Spiced Chickpea curry served with fried leavened Flat Bread / Onions & Pickles)	Watermelon & Feta Salad ● 325 (Fresh Watermelon, served with Wild Rocket, fresh Herb, roasted Walnuts, topped with crumbled Feta drizzled with aged Balsamic)
Dosa ● 325 (Plain / Masala / Mysore "Podi" flavoured crisp folded Rice Pancake with Sambhar / Choice of Tomato & Coconut chutneys)	Korean Kimchi ● 325 (Spicy Cabbage salad topped with toasted Sesame)
Poori Bhaji ● 325 (Potato curry served with fried Bread)	

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Soups and Appetizers

(12:30 PM - 10:30 PM)

CHOICE OF SOUP	SIZZLERS (VEG)
Roasted Tomato Basil, Balsamic Drizzle (Oven roast Tomatoes, fresh Basil & Balsamic, Garlic Croutons)	Vegetable Medley (Crumbed fried vegetables patty on Mushroom Risotto / Herb rice with spicy Tomato Concasse, served with house fries & vegetables)
Conventional Creams (Vegetable / Tomato / Chicken)	Vegetable Paprika (Assortment of vegetables, Onion, Capsicum cooked in tangy & creamy Tomato sauce on Butter Parsley Rice, served with fries)
Hot & Sour (Vegetable / Chicken) (An old classic)	Cottage Cheese Shaslik (Skewered Paneer, Capsicum, Onion & Tomatoes on a bed of Mexican rice topped with spicy Tomato sauce served with fries and sauté vegetables)
Manchow Soup (Vegetable / Chicken) (Crowds favourite)	SIZZLERS (NON-VEG)
Classic Wanton Soup (Vegetable / Chicken) (Royal Dumpling soup based on a slow cooked broth)	African Peri Peri Chicken (Grilled chicken in an African marinade, peri peri Chilli spice on a bed of Herb Rice, served with sauté vegetables & house fries)
Broccoli & Roasted Almond Soup (Creamy Broccoli soup garnished with roasted Almonds)	Polo Black Pepper (Chicken breast marinated overnight cooked in light Black Pepper sauce on a bed of Rice / Spaghetti, served with sauté veggies and fries)
Tom Yum Soup (Vegetable / Chicken / Prawn) (Classic Thai spicy & sour soup infused with Lemongrass, Kaffir Lime & Galangal)	Chicken Shaslik Ala Russe (Chunks of chicken with Capsicum, Onion, marinate overnight with chef special spices, grilled to perfection served on a bed of Butter Rice with sauté vegetables & fries)
Eight Treasure Soup (Vegetable / Chicken) (A very healthy soup served with roasted nuts)	Prawns Newberg (Prawns cooked with Garlic, Onions & Mushroom in White Wine sauce with a hint of Tomato Concasse served on a bed of Garlic Rice, sauté vegetables & fries)

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Soups and Appetizers

(12:30 PM - 10:30 PM)

APPETIZERS (NON-VEG)	▲	APPETIZERS (VEG)	●
Tex Mex BBQ Chicken Wings (Succulent Chicken wings tossed in sweet & spicy sauce, garnished with curled Parsley)	730	Cheese Chilly Onion Toast (White / Whole Wheat Breads topped with processed Cheese & flavoured with Chilli & Onion)	480
Panko Crusted Crispy Chicken (Chicken Morsels marinated with spices, crispy fried)	745	Peri Peri Onion & Capsicum Rings (Golden fried Onion & Capsicum Rings, sprinkled with Peri Spice & served with Garlic Mayo)	435
Fish Finger (Finger cuts Fish marinated with spices and Mustard paste, crumbed fried)	755	Batata Harrah (Lebanese crispy Potatoes tossed in a zesty Garlic Cilantro sauce)	480
Fish & Chips (Crumbed fried Fish fillets served with Potato fries)	775	Cheese Chilly Cigar Rolls (Cigar rolls filled with Mozzarella Cheese, processed Cheese, Chilli & spices, golden fried)	480
Butter Garlic Prawns (Crispy fried Prawns tossed in a creamy Garlic Butter flavoured with crushed Pepper & Parsley)	1160	Cheese Balls (Crumbed fried Cheese balls served with cocktail sauce)	490
MUNCHIES			
Papad	●	115	
Masala Papad	●	215	
Himalayan Salted Makhana	●	250	
Masala Peanut	●	235	
French Fries (Plain / Masala / Peri-Peri)	●	260	

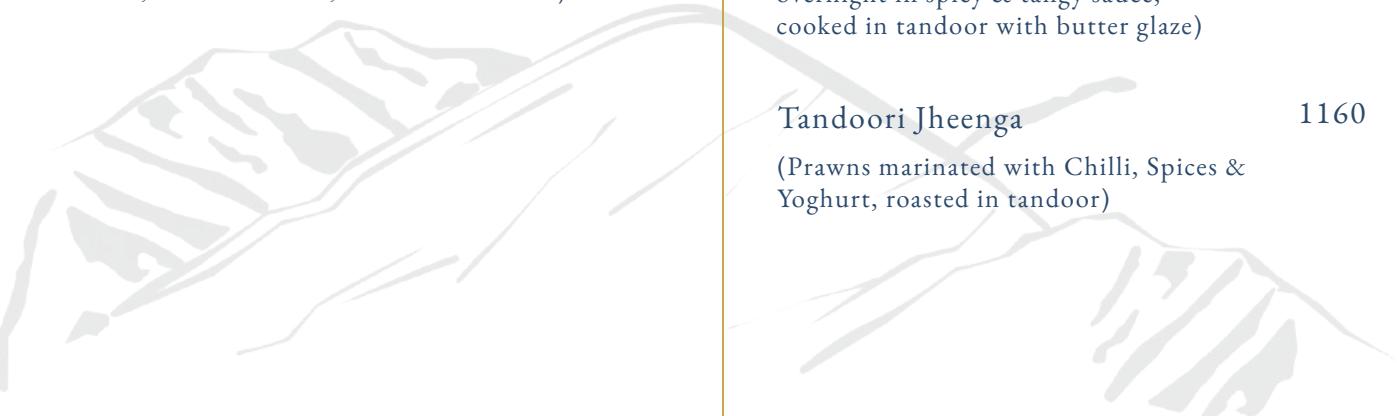
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Indian Appetizers

(12:30 PM - 3:00 PM & 7:00 PM - 10:30 PM)

VEGETARIAN	NON-VEGETARIAN		
Hara Kebab Awadhi (Delicate Kebab of Spinach & Chana Dal stuffed with Cottage Cheese, deep fried)	480	Tandoori Platter (Ask your server for suggestion)	845
Kebab Labgeer (Delicate, aromatic patties of fresh Beetroot & homemade Cheese bundled with crushed Peanuts, crispy fried)	480	Murgh Chandi Tikka (Tender chicken dipped in royal Cumin, Cream, Cheese & Spices finished in tandoor)	735
Bharwan Aloo Nimboora (Stuffed Potato shells, Cottage Cheese & Dry Fruits, Lemon Salt)	480	Murgh Sholey Kebab (Chicken morsels marinated in spices & Yoghurt finished in tandoor)	735
Dahi Ke Sholey (Creamed & flavoured Curd stuffed & rolled in fresh Breads, golden fried)	490	Kalmi Kebab (Stuffed Chicken drumsticks, spiced marinated, roasted in clay oven)	775
Malai Broccoli (Broccoli in creamy Nuts & Cheese marinade, char-grilled in tandoor)	525	Machhi Amritsari (Batter fried Fish, Ajwain, Chillies)	775
Khumb Peshawari (Stuffed Mushrooms marinated with spices & Yoghurt, roasted in tandoor with Butter glaze)	525	Ajwain Mahi Tikka (Fish Tikka marinated with ajwain, curd, spices & Mustard oil, tandoor roasted)	705
Tandoori Platter (Ask your server for Suggestion)	655	Raunaqeen Seekhan Kebab (Minced Chicken Kebab laced with juicy Tomatoes & Capsicum with Green Chillies & Onions)	830
Paneer Tikka Multani (Soft Paneer Tikkas stuffed with Coriander, Mint, red marination, cooked in tandoor)	655	Classic Tandoori Chicken (Half / Full) (Whole tandoori Chicken marinate overnight in spicy & tangy sauce, cooked in tandoor with butter glaze)	735 / 1135
			
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Sandwiches and Wraps (11:00 AM - 10:30 PM)

SANDWICHES & BURGERS		WRAPS & ROLLS	
C.T.C (Plain / Grilled) 	625	Paneer Tikka Kathi Roll 	565
(Cucumber, Tomato, Cheese & Lettuce served with Tomato Ketchup & house fries)		(Coal roasted Paneer wrapped with Mayo chutney & spiced Onions)	
Classic Vegetable Burger 	625	Calcutta Egg Roll 	635
(Veg patty crispy fried, toasted buns, Lettuce, Tomato, Cheese, fries)		(Lachha Paratha filled with masala Omelette, spiced Onion, Cucumber, Lemon, Coriander & Tomato Chilli sauce)	
Coffee House Classic 	665	Peri Peri Chicken Roll 	685
Chicken (Plain / Grilled) (Boiled Chicken mixed with red Onion, Capsicum, crushed Pepper & creamy Mayo, served with house fries)		(Tender Chicken peri-peri spiced, grilled Onion & Bell Peppers, hot Chilli sauce)	
Old Style Chicken Burger 	685	Chicken Tikka Kathi Roll 	685
(Chicken patty crispy fried, toasted buns, crunchy Lettuce, Cheese, fries)		(Tandoor roasted Chicken, spiced Onion, Mayo chutney)	

Pizza (12:30 PM - 10:30 PM)

<p><i>"We serve 10-inches pizza"</i></p>			
Classic Margherita 	755	BBQ Chicken with 	965
(This classic doesn't need any explanation)		English Cheddar (Flavourful BBQ Chicken topped with English Cheddar & sweet Basil)	
Primavera 	775	Chicken Tikka 	965
(Roasted veggies, Baby Corn, Olives & Capers)		(Chicken Tikka, Onion, Tomato in tandoori Spice)	
Cheesy Cream Corn 	775	Chicken Primevera 	965
(Creamed Corn, Italian Herbs, loaded Cheese)		(BBQ Chicken, Spicy Chicken Sausage, Corn & Black Olives)	
Mexican Bonanza 	775	Chicken Pepperoni 	995
(Corn, Capsicum, Onion, Tomato, Jalapeño & Chilli flakes)		(Pepperoni & Cheese, Spices)	
Tandoori Paneer 	775		
(Paneer Tikka, Onion, Capsicum, Red Paprika & Tomato)			

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Pasta

Spaghetti Aglio Olio



635

(Spaghetti cooked with Garlic, Chilli flakes & Extra Virgin Olive Oil)

Mac & Cheese



635

(Macaroni Pasta, Corn kernels tossed with Cheese sauce & spices, gratinated)

Fusilli Spicy Arrabiata



635

(Fusilli Pasta tossed with spicy Tomato sauce with roasted Bell Pepper, Olives)

Pesto Penne



635

(Penne Pasta tossed with Pine Nut & Basil Pesto)

Baked Vegetable Lasagna



655

(Layers of vegetables, Spinach & Corn between sheets of Pasta, baked to perfection)

Penne AI Pollo



805

(Penne Pasta & Chicken delicately cooked with Parmesan flavoured Tomato sauce)

Baked Chicken Lasagna



940

(Minced Chicken & Cheese with selected spices layered between Pasta sheet, baked to perfection)



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Oriental (12:30 PM - 10:30 PM)

SMALL PLATES (VEG)		TIBETAN MOMOS (STEAMED / PAN FRIED)	
Fujian Crispy Spring Roll (Chinese Cabbage Carrot & Beans wrapped in Popiah sheet & fried, served with sweet Chilli dip)	445	Vegetable Momo	480
Honey Chilli Crispy Potato (Crispy fried Potatoes tossed with chef special Honey Chilli sauce)	455	Chicken Momo	555
SMALL PLATES (NON-VEG)		SMALL PLATES (NON-VEG)	
Crispy Chilli Baby Corn (Crispy fried Baby Corn tossed in chef special sauce)	455	Crispy Chicken Salt & Pepper (Crispy fried Chicken wok tossed with Onion, Chilli & crushed Pepper finished with Rice Wine)	665
American Corn Salt & Pepper (Corn kernels crispy batter fried with Scallions & Chillies)	455	Thai Chilli Basil Chicken (Tender Chicken batter fried & wok tossed in savory Soy sauce & finished with fresh Thai basil)	665
Mushroom Pepper Salt / Chilli (Mushrooms made as your way!)	575	Kung Pao Chicken (Chicken morsels deep fried & wok tossed in a sweet & spicy sauce finished with fried Cashewnuts)	735
Tofu & Crispy Vegetable Salt & Pepper (Crispy fried Tofu & selected vegetables stir fried with Chilli & Pepper)	600	Japanese Teriyaki Chicken (Japanese style grilled Chicken)	735
Cottage Cheese in Kung Pao Sauce (Shallow fried Cottage Cheese tossed in sweet & spicy Kung Pao sauce & finished with Cashew Nuts)	600	Mongolian Chilli Garlic Fish (Batter fried Fish cooked with Red Chilli, loads of fresh Garlic & Rice Wine)	735
		Cantonese Butter Garlic Prawns (Batter fried Prawns tossed in Butter, Garlic & Sichuan Pepper)	1050

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Oriental (12:30 PM - 10:30 PM)

MAIN COURSE (NON-VEG)	▲	RICE & NOODLES	
Farm of Chillies (Chicken / Fish)	735/755	Burnt Garlic Fried Rice	325
Three Pepper Chicken, Oyster Chilli Sauce	735	Tofu Chilli Basil Rice	415
Juliene Chicken Black Bean Coriander Sauce	735	Traditional Egg Chicken ▲ Fried Rice (Tender Chicken, Eggs scrambled stir fry with Rice & spices)	445
Braised Fish in Chilli Oyster / Chilli Basil Sauce	755	Wok Tossed Hakka Noodles (Assorted veggies / Chicken, Noodles, Soy & spices)	445/500
Thai Green Curry (Chicken / Prawn)	795/1135	American Chop Suey	500 / 555
Thai Red Curry (Chicken / Prawn)	795/1135	(Fried Noodles topped with sweet & sour vegetables)	
MAIN COURSE (VEG)	●		
Stir Fried Asian Greens	625	Spicy Dragon Chicken Fried Rice	500
Farm of Chillies (Paneer / Mushroom / Baby Corn)	665	Chilli Garlic Noodles	445/500
Broccoli, Mushroom, Babycorn in Chilli Hoisin Sauce	665	(Assorted veggies / Chicken, Noodles, Red Chilies, Garlic)	
Mushroom Chilli Oyster	665	Desi Chowmein	445/500/635
Thai Green Curry	735	(Wok tossed Noodles with assorted veggies / Chicken / Prawn with Chilli Soya sauce)	
Thai Red Curry	735		

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Indian Main Course

(12:30 PM - 3:00 PM & 7:00 PM - 10:30 PM)

VEGETARIAN



Lehsooni Dal Tadka	455	Kadai Mushroom	585
(Yellow Lentils cooked with Onion, Garlic, Tomatoes & Chillies tempered with Cumin)		(Diced mushrooms sautéed with onion, capsicums & tomato makes a wholesome, quick restaurant style)	
Bazaar ke Choley	455	Gobhi Adraki	535
(Street style cooked Chickpeas with chef special spice powder with Brown Onion & Dry Pomegranate seeds)		(Gobhi Adraki, a semi-gravy vegetable side dish made with fresh Cauliflowers, tomatoes, green peas and ginger)	
Dal - e - jüSTa	535	Paneer Kurchan	600
(Slow cooked Black Lentils)		(Invented in the Dhaba's run by Punjabi immigrants, Paneer with Onion, Tomato Chilli & Punjabi Spices)	
Vegetable Jhalfrezi	585	Kesar Malai Kofta	600
(Assortment of fresh vegetables cooked in Onion Tomato gravy tempered with panch phoron)		(Soft Paneer Koftas stuffed with Nuts simmered in fragrant & rich Cashew & Yoghurt gravy)	
Khumb Mutter Hara Pyaz	585	Paneer Butter Masala	600
(Mushrooms, Green Peas cooked with brown Onion gravy finished with Spring Onion)		((Cube Paneer Cooked in a velvety, tomato-cashew based gravy enriched with butter, cream, and fragrant spices)	
Chowki Ki Sabzi	585		
(Indian crossroads are evoked with crackle Potatoes, Brinjal, Cauliflower, Peas & Pepper tossed with Onion with a Rice spiced Masala)			



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Indian Main Course

(12:30 PM - 3:00 PM & 7:00 PM - 10:30 PM)

NON-VEGETARIAN	▲	BIRYANI, PULAO & RICE	■	
Teen Mirch Ka Murgh (Bone chicken cooked with three Bell Peppers & Brown Onion masala, finished with Cream & fresh Coriander)	710	Steamed Rice Jeera Rice (Rice tempered with Cumin & finished with clarified Butter & fresh Coriander)	380 415	
Chicken Lababdar	710	Baked Khichdi (A delicious way to serve something as traditional by simply baking the combination of khichdi, dahi & vegetable)	470	
Dhaniya Mirch Ka Kukad	710	Tawa Vegetable Biryani (Long grain Rice infused with Saffron & seasoned with select spices)	565	
Butter Chicken	710	Chicken Tikka Biryani (Chicken Tikkas cooked with aromatic Basmati Rice with our in-house blend of spices)	820	
Rawalpindi Gosht (Mutton pieces cooked with whole Indian spices, simmered in Onion Tomato masala)	810	Mutton Biryani (Tender Mutton pieces cooked with Basmati Rice with our in-house blend of spices)	930	
Fish Tikka Amrisari Masala (Fish Tikkas cooked in Punjabi Dhaba Masala)	885			
Mutton Roganjosh (Mutton pieces cooked with Kashmiri Chilli, brown Onion & flavoured with Ratanjot)	920			
Karachi Keema Mutton (Mutton Keema cooked with Onion, Chilli, Butter & robust spices)	920			
Mutton Rahra (Mutton pieces cooked with minced Mutton in a robust brown Onion gravy)	955			

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Choice of Bread

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Roti (Tandoor / Tawa / Missi)	●	95 / 85 / 105
Naan (Plain / Butter / Garlic / Cheese Chilli)	●	95/95/105/115
Kulcha (Onion / Paneer / Aloo / Cheese)	●	145/185/185/215

Local Love Tibetan Food

(12:30 PM - 10:30 PM)

Thukpa	●▲	415 / 445	Aloo Phing Sha	●▲	500 / 635
(Traditional slow cooked Mutton flavoured with Walnut ink)			(Tibetan Glass Noodles Cooked With Choice of Vegetables or Meats)		
Thenthuk	●▲	415 / 445	Shapta	●▲	500 / 635
(Traditional Tibetan Soup Served With Steamed Traditional Bread)			(Tibetan Stir Fry)		

Local Love

(12:30 PM - 10:30 PM)

KANGRA VALLEY

Kheru	●	345	Khatta Meat	▲	820
(Cumin tempered spiced Yoghurt & roast Chickpea Soup)			(Traditional slow cooked Mutton flavoured with Walnut ink)		
Rajma Madra	●	535	Himachali Dham Thali	●▲	885/1005
(Kinnauri Pink Kidney Beans cooked overnight with native spices)			(Choice of Vegetarian / Non-vegetarian)		
Palak Sepu Badi	●	535	Himalayan Trout Fish	▲	1270
(Steamed Black Urad Lentil fritters / cooked with Spinach / Tomato & Onion)			(Choice of Tawa / Grilled / Talli)		
Chware ka Raantha	●	535			
(Dry Dates Cooked in Kangra Special Spices Sweet in Taste)					

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Desserts

(12:30 PM - 10:30 PM)

Gulab Jamun	325
Crème Caramel	345
(Creamy custard topped with molten Caramel)	
Choice of Halwa	345
(Ask your server for Halwa of the Day)	
Choice of Ice Cream	345
(Vanilla / Strawberry / Chocolate / Butter Scotch)	
Kinnaur Apple Pie	445
(Mountain of Gooey Cinnamon Apples nestled under a flaky pie crust)	
Chocolate Walnut Brownie	445
(Gooey Chocolate Brownie topped with Walnuts)	
Blueberry Cheesecake	500
(Philadelphia Cheese topped with Blueberry)	



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Beverages

BEVERAGES		TEMPERANCE DRINKS	
Packed Drinking Water	110	Virgin Mojito	305/325/325 (Classic Mint / Blueberry / Paan)
Tea (Kangra Tea / Masala / Ginger / Lemon & Honey / Tibetan Herbal)	185	Virgin Pina Colada	325 (Coconut Milk / Pineapple Juice / Ice)
Preserved Juices	155	Spiced Guava Mary	325 (Guava Juice / Lime Juice / Crushed Pepper / Tabasco)
Fresh Lime Soda (Sweet / Salted)	185	Mango Mule	345 (Mango Purée / Cucumber / Honey Lime / Ginger Ale)
Iced Tea (Lemon / Mint / Peach)	195		
Aerated Water (Cola / Orange / Lemonade / Diet)	195		
Malts (Hot Chocolate / Bournvita / Horlicks)	195		
Fresh Seasonal Juices	225		
Cold Coffee	245		
Shakes (Banana Nut Crunch / Dark Chocolate)	280		

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Night Menu

Tawa Roti (Plain / Butter)		95/105
Gulab Jamun		325
(Deep fried Cheese balls dipped in Sugar syrup)		
C.T.C (Plain / Grilled)		415
(Cucumber, Tomato & Cheese, served with Tomato ketchup & house fries)		
Classic Vegetable Burger		415
(Veg patty crispy fried, toasted buns, Lettuce & Tomato, Cheese, Fries)		
Steamed Rice		445
Chicken Curry Home Style		855
(Chicken pieces cooked home style)		
Jeera Rice		535
(Rice tempered with Cumin & finished with clarified Butter & fresh Coriander)		
Cheese Chilli Onion Toast		600
(White / Whole Wheat breads topped with processed Cheese & flavoured with Chilli & Onion)		
Mac & Cheese		755
(Macaroni Pasta, Corn kernels tossed with Cheese sauce & spices, gratinated)		
Lasooni Dal Tadka		665
(Yellow Lentils cooked with Onion, Garlic, Tomatoes & Chillies tempered with Cumin)		
Old Style Chicken Burger		745
(Chicken patty crispy fried, toasted buns, crunchy Lettuce, Cheese, Fries)		
Penne Ai Pollo		755
(Penne Pasta & Chicken delicately cooked with Parmesan flavoured Tomato sauce)		
Subz - e - juSTa		795
(Assortment of local vegetables & English vegetables with Mushroom simmered in brown Onion gravy)		

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RESTAURANT WITH
BREATHTAKING VIEW

JÜSTA BIRDING RESORT & SPA, DHARAMSHALA

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