



Slate

R E S T A U R A N T W I T H
B R E A T H T A K I N G V I E W

R E S T A U R A N T M E N U

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

BEVERAGES & FRUITS

Choice of Seasonal Fresh Fruit Juices	325
Sweet or Himalayan Salted Low-Fat Yoghurt Lassi	260
Seasonal Fresh Fruit Platter	260

BREAKFAST HOTS

Selection of (Kangra Tea / Black Tea / Green Tea / Coffee / Hot Milk)	140/225/180
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CEREALS

Crisp Corn Flakes / All-Bran / Roasted Muesli / Wheat Flakes	270
Full Cream Milk (Hot / Cold)	270

BAKERY BASKET

Assorted Breakfast Bakery (White Bread / Brown Bread / Muffin / Doughnuts / Mawa Cake served with Butter & Jam)	325
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EGG PREPARATIONS

Enhancement (Chicken Sausage / Potato Wedges / Seasonal sautéed Vegetables)	250
Masala Oats (Served with Green Vegetables)	270
French Toast (Crumbed with Cinnamon Sugar & served with Maple Syrup / Himalayan Honey & sliced Banana)	290
Pancakes (Oats Pancake / Banana Pancake / Chocolate Pancake served with Cherry / Clarified Butter & Himalayan Honey)	290
Boiled / Poached / Fried / Scrambled Egg (Choice of Mushrooms / Onions / Chillies / Coriander / Tomato / Mushroom / Cheese or Chicken)	290

Vegetarian

Non-Vegetarian

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

INDIAN BREAKFAST

Paratha	Vegetarian	290
(Cauliflower / Potato / Onion / Paneer served with Yoghurt & Pickles)		
Uttapam	Vegetarian	325
(Soft Rice Pancake served plain or topped with Onion / Tomatoes / Chillies & Coriander served with Sambhar & choice of Tomato & Coconut chutneys)		
Poha	Vegetarian	325
(Flattened unpolished Rice & Sprouts tempered with Cumin & Mustard Seeds / Peanuts & Curry Leaves)		
Chole Bhature	Vegetarian	325
(Spiced Chickpea curry served with fried leavened Flat Bread / Onions & Pickles)		
Dosa	Vegetarian	325
(Plain / Masala / Mysore "Podi" flavoured crisp folded Rice Pancake with Sambhar / Choice of Tomato & Coconut chutneys)		
Poori Bhaji	Vegetarian	325
(Potato curry served with fried Bread)		

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
















Vegetable Green Salad	Vegetarian	260
Non-Vegetarian Caesar Salad	Non-Vegetarian	325
(Crisp Iceberg Lettuce / Parmesan / Caesar dressing / Chicken)		
Classic Caesar Salad	Vegetarian	325
(Crisp Iceberg Lettuce / Parmesan / Caesar dressing)		
Watermelon & Feta Salad	Vegetarian	325
(Fresh Watermelon, served with Wild Rocket, fresh Herb, roasted Walnuts, topped with crumbled Feta drizzled with aged Balsamic)		
Korean Kimchi	Vegetarian	325
(Spicy Cabbage salad topped with toasted Sesame)		

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Soups and Appetizers (12:30 PM - 10:30 PM)

CHOICE OF SOUP	SIZZLERS (VEG)	
<p>Roasted Tomato Basil,  290 Balsamic Drizzle (Oven roast Tomatoes, fresh Basil & Balsamic, Garlic Croutons)</p> <p>Conventional Creams   295/355 (Vegetable / Tomato / Chicken)</p> <p>Hot & Sour   290/360 (Vegetable / Chicken) (An old classic)</p> <p>Manchow Soup   290/360 (Vegetable / Chicken) (Crowds favourite)</p> <p>Classic Wonton Soup   315/360 (Vegetable / Chicken) (Royal Dumpling soup based on a slow cooked broth)</p> <p>Broccoli & Roasted  345 Almond Soup (Creamy Broccoli soup garnished with roasted Almonds)</p> <p>Tom Yum Soup   360/455 (Vegetable / Chicken / Prawn) (Classic Thai spicy & sour soup infused with Lemongrass, Kaffir Lime & Galangal)</p> <p>Eight Treasure Soup   325/360 (Vegetable / Chicken) (A very healthy soup served with roasted nuts)</p>	<p>Vegetable Medley 730 (Crumbed fried vegetables patty on Mushroom Risotto / Herb rice with spicy Tomato Concasse, served with house fries & vegetables)</p> <p>Vegetable Paprika 755 (Assortment of vegetables, Onion, Capsicum cooked in tangy & creamy Tomato sauce on Butter Parsley Rice, served with fries)</p> <p>Cottage Cheese Shaslik 755 (Skewered Paneer, Capsicum, Onion & Tomatoes on a bed of Mexican rice topped with spicy Tomato sauce served with fries and sauté vegetables)</p>	
	SIZZLERS (NON-VEG)	
	<p>African Peri Peri Chicken 855 (Grilled chicken in an African marinade, peri peri Chilli spice on a bed of Herb Rice, served with sauté vegetables & house fries)</p> <p>Polo Black Pepper 855 (Chicken breast marinated overnight cooked in light Black Pepper sauce on a bed of Rice / Spaghetti, served with sauté veggies and fries)</p> <p>Chicken Shaslik Ala Russe 855 (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)</p> <p>Prawns Newberg 1335 (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)</p>	

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Soups and Appetizers (12:30 PM - 10:30 PM)

APPETIZERS (NON-VEG)



Tex Mex BBQ Chicken Wings (Succulent Chicken wings tossed in sweet & spicy sauce, garnished with curled Parsley)	730
Panko Crusted Crispy Chicken (Chicken Morsels marinated with spices, crispy fried)	745
Fish Finger (Finger cuts Fish marinated with spices and Mustard paste, crumbed fried)	755
Fish & Chips (Crumbed fried Fish fillets served with Potato fries)	775
Butter Garlic Prawns (Crispy fried Prawns tossed in a creamy Garlic Butter flavoured with crushed Pepper & Parsley)	1160

MUNCHIES

Papad		115
Masala Papad		215
Himalayan Salted Makhana		250
Masala Peanut		235
French Fries (Plain / Masala / Peri-Peri)		260

APPETIZERS (VEG)



Cheese Chilly Onion Toast (White / Whole Wheat Breads topped with processed Cheese & flavoured with Chilli & Onion)	480
Peri Peri Onion & Capsicum Rings (Golden fried Onion & Capsicum Rings, sprinkled with Peri Spice & served with Garlic Mayo)	435
Batata Harrah (Lebanese crispy Potatoes tossed in a zesty Garlic Cilantro sauce)	480
Cheese Chilly Cigar Rolls (Cigar rolls filled with Mozzarella Cheese, processed Cheese, Chilli & spices, golden fried)	480
Cheese Balls (Crumbed fried Cheese balls served with cocktail sauce)	490
Mushroom Duplex (Crumb fried stuffed Mushroom, served with Garlic Aioli)	475



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Indian Appetizers

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

VEGETARIAN 	NON-VEGETARIAN 
<p>Hara Kebab Awadhi 480 (Delicate Kebab of Spinach & Chana Dal stuffed with Cottage Cheese, deep fried)</p> <p>Kebab Labgeer 480 (Delicate, aromatic patties of fresh Beetroot & homemade Cheese bundled with crushed Peanuts, crispy fried)</p> <p>Bharwan Aloo Nimboora 480 (Stuffed Potato shells, Cottage Cheese & Dry Fruits, Lemon Salt)</p> <p>Dahi Ke Sholey 490 (Creamed & flavoured Curd stuffed & rolled in fresh Breads, golden fried)</p> <p>Malai Broccoli 525 (Broccoli in creamy Nuts & Cheese marinade, char-grilled in tandoor)</p> <p>Khumb Peshawari 525 (Stuffed Mushrooms marinated with spices & Yoghurt, roasted in tandoor with Butter glaze)</p> <p>Tandoori Platter 655 (Ask your server for Suggestion)</p> <p>Paneer Tikka Multani 655 (Soft Paneer Tikkas stuffed with Coriander, Mint, red marination, cooked in tandoor)</p>	<p>Tandoori Platter 845 (Ask your server for suggestion)</p> <p>Murgh Chandi Tikka 735 (Tender chicken dipped in royal Cumin, Cream, Cheese & Spices finished in tandoor)</p> <p>Murgh Sholey Kebab 735 (Chicken morsels marinated in spices & Yoghurt finished in tandoor)</p> <p>Kalmi Kebab 775 (Stuffed Chicken drumsticks, spiced marinated, roasted in clay oven)</p> <p>Machhi Amritsari 775 (Batter fried Fish, Ajwain, Chillies)</p> <p>Ajwain Mahi Tikka 705 (Fish Tikka marinated with ajwain, curd, spices & Mustard oil, tandoor roasted)</p> <p>Raunaqeen Seekhan Kebab 830 (Minced Chicken Kebab laced with juicy Tomatoes & Capsicum with Green Chillies & Onions)</p> <p>Classic Tandoori Chicken 735 / 1135 (Half / Full) (Whole tandoori Chicken marinate overnight in spicy & tangy sauce, cooked in tandoor with butter glaze)</p> <p>Tandoori Jheenga 1160 (Prawns marinated with Chilli, Spices & Yoghurt, roasted in tandoor)</p>

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Sandwiches and Wraps (11:00 AM - 10:30 PM)

SANDWICHES & BURGERS

C.T.C (Plain / Grilled)	625
(Cucumber, Tomato, Cheese & Lettuce served with Tomato Ketchup & house fries)	
Classic Vegetable Burger	625
(Veg patty crispy fried, toasted buns, Lettuce, Tomato, Cheese, fries)	
Coffee House Classic Chicken (Plain / Grilled)	665
(Boiled Chicken mixed with red Onion, Capsicum, crushed Pepper & creamy Mayo, served with house fries)	
Old Style Chicken Burger	685
(Chicken patty crispy fried, toasted buns, crunchy Lettuce, Cheese, fries)	

WRAPS & ROLLS

Paneer Tikka Kathi Roll	565
(Coal roasted Paneer wrapped with Mayo chutney & spiced Onions)	
Calcutta Egg Roll	635
(Lachha Paratha filled with masala Omelette, spiced Onion, Cucumber, Lemon, Coriander & Tomato Chilli sauce)	
Peri Peri Chicken Roll	685
(Tender Chicken peri-peri spiced, grilled Onion & Bell Peppers, hot Chilli sauce)	
Chicken Tikka Kathi Roll	685
(Tandoor roasted Chicken, spiced Onion, Mayo chutney)	

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

"We serve 10-inches pizza"

Classic Margherita	755
(This classic doesn't need any explanation)	
Primavera	775
(Roasted veggies, Baby Corn, Olives & Capers)	
Cheesy Cream Corn	775
(Creamed Corn, Italian Herbs, loaded Cheese)	
Mexican Bonanza	775
(Corn, Capsicum, Onion, Tomato, Jalapeño & Chilli flakes)	
Tandoori Paneer	775
(Paneer Tikka, Onion, Capsicum, Red Paprika & Tomato)	

BBQ Chicken with English Cheddar	965
(Flavourful BBQ Chicken topped with English Cheddar & sweet Basil)	
Chicken Tikka	965
(Chicken Tikka, Onion, Tomato in tandoori Spice)	
Chicken Primavera	965
(BBQ Chicken, Spicy Chicken Sausage, Corn & Black Olives)	
Chicken Pepperoni	995
(Pepperoni & Cheese, Spices)	

■ Vegetarian

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

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

MAIN COURSE (NON-VEG)

Farm of Chillies (Chicken / Fish)	735/755
Three Pepper Chicken, Oyster Chilli Sauce	735
Juliene Chicken Black Bean Coriander Sauce	735
Braised Fish in Chilli Oyster / Chilli Basil Sauce	755
Thai Green Curry (Chicken / Prawn)	795/1135
Thai Red Curry (Chicken / Prawn)	795/1135

MAIN COURSE (VEG)

Stir Fried Asian Greens	625
Farm of Chillies (Paneer / Mushroom / Baby Corn)	665
Broccoli, Mushroom, Babycorn in Chilli Hoisin Sauce	665
Mushroom Chilli Oyster	665
Thai Green Curry	735
Thai Red Curry	735

RICE & NOODLES

Burnt Garlic Fried Rice 	325
Tofu Chilli Basil Rice 	415
Traditional Egg Chicken 	445
Fried Rice (Tender Chicken, Eggs scrambled stir fry with Rice & spices)	
Wok Tossed Hakka  	445/500
Noodles (Assorted veggies / Chicken, Noodles, Soy & spices)	
American Chop Suey  	500 / 555
(Fried Noodles topped with sweet & sour vegetables)	
Spicy Dragon Chicken 	500
Fried Rice	
Chilli Garlic Noodles 	445/500
(Assorted veggies / Chicken, Noodles, Red Chillies, Garlic)	
Desi Chowmein  	445/500/635
(Wok tossed Noodles with assorted veggies / Chicken / Prawn with Chilli Soya sauce)	

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Indian Main Course

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

VEGETARIAN



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



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Indian Main Course

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

NON-VEGETARIAN



Teen Mirch Ka Murgh (Bone chicken cooked with three Bell Peppers & Brown Onion masala, finished with Cream & fresh Coriander)	710
Chicken Lababdar	710
Dhaniya Mirch Ka Kukad	710
Butter Chicken	710
Rawalpindi Gosht (Mutton pieces cooked with whole Indian spices, simmered in Onion Tomato masala)	810
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

BIRYANI, PULAO & RICE

Steamed Rice		380
Jeera Rice (Rice tempered with Cumin & finished with clarified Butter & fresh Coriander)		415
Baked Khichdi (A delicious way to serve something as traditional by simply baking the combination of khichdi, dahi & vegetable)		470
Tawa Vegetable Biryani (Long grain Rice infused with Saffron & seasoned with select spices)		565
Chicken Tikka Biryani (Chicken Tikkas cooked with aromatic Basmati Rice with our in-house blend of spices)		820
Mutton Biryani (Tender Mutton pieces cooked with Basmati Rice with our in-house blend of spices)		930

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Choice of Bread

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

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

Local Love

(12:30 PM - 10:30 PM)

KANGRA VALLEY

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

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Desserts

(12:30 PM - 10:30 PM)

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

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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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B R E A T H T A K I N G V I E W

JÜSTA BIRDING RESORT & SPA, DHARAMSHALA

+91-9590-777-000 | book@justahotels.com | www.justahotels.com