



Fine Dining Multi-Cuisine Restaurant

• BREAKFAST •

DELLA BUFFET

BREAKFAST (07:00am to 10:00am)

1250

Wide range of options from our lavish buffet choice of fruits, breads, morning bakery, Cereals, Cold Cuts, Dry Fruits, Juices, Milkshakes, Health Drinks, Continental dishes, Variety of cooked Indian, Continental dishes, Live South Indian Counter Tea/ Coffee.

ALA CARTE

⦿ KANDA POHA OR RAVA UPMA SERVED WITH CHUTNEY 450

⦿ BUTTER MILK PANCAKES / BELGIAN WAFFLES WITH MAPLE SYRUP, WHIPPED CREAM AND CHOCOLATE SAUCE 450

⦿ POORI BHAJI 450

⦿ STEAMED IDLIS WITH SAMBHAR AND CHUTNEY 450

⦿ UTTAPAM WITH SAMBHAR AND CHUTNEY 450

⦿ SAADA / MASALA DOSA WITH SAMBHAR AND CHUTNEY 450

⦿ STUFFED INDIAN PARATHAS - PANEER / ALOO / GOBI SERVED WITH YOGURT AND PICKLE 450

AKURI ON TOAST 550

YOUR CHOICE OF EGGS SERVED WITH TOAST AND BAKED BEANS (2 PCS) 550

Choose from sunny side-up, overeasy, poached, masala omelette, boiled

GRILLED CHICKEN SAUSAGES,
MASH POTATOES / FRENCH FRIES, OVEN ROASTED TOMATOES 550

• ALL TIME EATS •

INTERNATIONAL

● CLASSIC FRENCH FRIES	300
● CHEESY FRENCH FRIES <i>Crispy fries tossed with Cheese</i>	375
● POTATO WEDGES WITH DIP <i>Chunky potato wedges served with garlic cheese sauce</i>	375
● CHEESY DYNABITES	450
● TOMATO BASIL BRUSCHETTA	450
● CHEESY CHILLY TOAST	450
● MAC & CHEESE <i>Elbow shaped pasta in Cream cheese sauce, gratinated with cheddar</i>	700
CHOP SUEY <i>Bowl of Chop suey with Vegetables / Chicken in tomato sauce, topped with fried egg</i>	700/800
● DELLA SUNDAE <i>Della speciality dessert, a must try for kids of all ages!</i>	475

INDIAN

● SEV PAPDI CHAAT	350
<i>Delhi Style Papdi Chaat freshly served in Lonavala</i>	
● COCKTAIL VEGETABLE SAMOSA	350
<i>Spicy potato stuffed pyramid pastry, with tamarind & mint chutney</i>	
● VEGETABLE PAKORA	375
<i>Gram flour batter, local vegetables, paneer, with green chutney</i>	
FISH KOLIWADA	750
<i>Spiced chick peas battered fried fish</i>	

SANDWICH, BURGERS & PIZZA

*The Do-It-Yourself Sandwich Board select from Plain / Toasted / Grilled
Choice of freshly baked home made bread (White, Whole Wheat, Ciabatta, Multi Grain)
All sandwiches & burgers are served with home-style potato wedges.*

SANDWICH

●	CUCUMBER, TOMATO AND CREAM CHEESE SANDWICH	650
	PANEER / CHICKEN TIKKA SANDWICH	800
	ROAST CHICKEN SANDWICH WITH GHERKINS, CARAMELISED ONIONS WITH MUSTARD MAYO	800
	CLASSIC CLUB SANDWICH	800
	<i>Grilled Chicken, bacon, tomato, fried egg, cheddar</i>	
●	CLASSIC VEG CLUB SANDWICH	650
	<i>Char Grilled vegetables, tandoor baked chilli potatoes and cheese</i>	
	CROQUE MONSIEUR	800
	<i>Toasted Sandwich with Ham and Cheese</i>	
	TUNA MELT	900
	<i>Crumbled Marinated Tuna with cheddar, mustard</i>	

BURGER

● CRUMB FRIED VEGETABLE AND JALAPENO BURGER	800
BARBEQUE CHICKEN PATTY TOPPED WITH CARAMELISED ONIONS AND CHEESE	900
GRILLED CHICKEN BREAST	950

PIZZA

● MARGHERITA	700
<i>Traditional Tomato, Basil and Mozzarella.</i>	
● GOAT'S CHEESE, BUFFALO MOZZARELLA AND FRESH BASIL PIZZA	750
<i>Slow dried vine tomatoes, roasted garlic.</i>	
TIKKA PIZZA	750/850
<i>Paneer Tikka / Chicken Tikka Sliced Bell Peppers, Onions, Chillies & Coriander</i>	
CLASSIC CHICAGO PIZZA	950
<i>Chicken Pepperoni, Mushrooms, Olives and Thyme.</i>	

INDIAN

SOUP

● TAMATAR SANTRE KA SAAR	450
<i>Tomato soup with a hint of orange and spices</i>	
● BHUNE MAKAI, BADAM KA SHORBA	450
<i>Spiced roasted corn and almond broth</i>	
MURG KA RAAB	450
<i>Veloute of chicken, masala fox nuts</i>	
YAKHANI	450
<i>An Authentic Kashmiri hearty lamb broth</i>	

FROM OUR CLAY OVEN

● ZIMIKAND SHIKAMPURI KEBAB	450
<i>A vegetarian Hyderabadi Shikampuri kebab, inventively made with yam and lentils</i>	
● TANDOORI ALOO KE GUTKE	400
<i>Potatoes stuffed with cottage cheese, nuts and spices baked in the clay oven</i>	
● ACHARI PANEER TIKKA	550
<i>Cottage cheese delicately marinated with hot and tangy pickled spices and char grilled</i>	
● PANEER MALAI SEEKH KEBAB	550
<i>A delicate combination of fresh cottage cheese marinated with Indian herbs & spices, char grilled</i>	
● TANDOORI VEG PLATTER	1050
<i>Assorted vegetable appetizers</i>	
SEEKH KEBAB GILAFI	900
<i>Triple minced lamb, roasted whole spices, coloured peppers, mint chutney</i>	
TANDOORI MURGH - HALF / FULL	600/1050
<i>Chicken marinated with hung yoghurt, tandoori masala and cooked in the tandoor</i>	

CHEESE CHILLY MALAI TIKKA	650
<i>Cream cheese marinated chicken, royal cumin, mint chutney</i>	
PUNJABI CHICKEN TIKKA	650
<i>Fenugreek scented, Chargrilled Chicken, mint chutney</i>	
AJWAINI FISH TIKKA	1000
<i>Fish marinated with tandoori spices, chargrilled</i>	
TANDOORI POMFRET	1400
<i>Whole pomfret, marinated with mild spices and flavoured with carom seeds</i>	
LASOONI MALAI JHINGA	1400
<i>Prawns marinated with roasted garlic and char grilled</i>	
TANDOORI NON - VEG PLATTER	1400
<i>Murgh Tangri kebab, Murgh Malai Tikka, Lamb Seekh Kebab, Achari Fish Tikka</i>	
LASOONI TANDOORI LOBSTER	2250
<i>Lobster flavoured with rich spices, finished in clay oven</i>	

MAINS

● INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE	650
<i>Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home Style</i>	
● MUSHROOM MUTTER	650
<i>Mushrooms and Green peas cooked in onion tomato masala</i>	
● PANEER PALAK KE KOFTE LAJAWAB	650
<i>Cottage cheese dumplings wrapped in spinach topped with rich cashew gravy</i>	
● ALOO SUBZ MILAN	550
<i>Potato semi-dried homestyle lightly spiced preparation with choice of any one Fenugreek / Cauliflower / Green Peas</i>	
GOAN CURRY	1400
<i>Red chillies, coconut gravy, goan spices Pomfret / Surmai / Prawns</i>	
LOBSTER TAWA MASALA	2250
<i>Lobster cooked in Indian style aromatic curry</i>	

CLASSIC BUTTER CHICKEN	750
<i>Shredded Chicken Tikka, creamy tomato gravy, kasuri methi</i>	
MURGH LABABDAR	750
<i>Rich, simmered chicken dish</i>	
CHAMPARAN CHICKEN	750
<i>Rustic Chicken Curry from Magadha</i>	
NALLI ROGAN JOSH	1050
<i>Kashmiri lamb speciality, lamb shanks cooked in red chilli paste, onions and yoghurt</i>	
MUTTON PEPPER FRY	1050
<i>Dry preparation of lamb, tossed with dry coconut and onion masala, predominant flavour of black pepper</i>	
RAILWAY MUTTON CURRY	1050
<i>Anglo Indian style curry with diced potatoes</i>	

BIRYANI

❶ SUBZ 'DUM KI' BIRYANI	650
<i>Lightly spiced local vegetables, saffron, basmati rice, burani raita</i>	
❷ PANEER CHANA BIRYANI	650
<i>Lightly spiced Cottage Cheese and Chickpeas, saffron, basmati rice, burani raita</i>	
DUM BIRYANI (MUTTON / CHICKEN)	1100/900
<i>Mild spices, yoghurt, saffron, basmati rice, burani raita</i>	
MALABAR PRAWN BIRYANI	1500
<i>Aromatic rice flavoured with coconut infused prawns, raita</i>	

STAPLES

❶ DAL	525
<i>Palak / Tadka / Fry / Plain / Dhabe Wali / Makhani / Dal Khichdi</i>	
❷ RICE / PULAO	550
<i>Peas / Cashew / Jeera Rice / Kashmiri / Corn / Zaffrani / Khushka Rice / Steamed Rice</i>	

RAITA AND PAPAD

● PLAIN CURD	180
● RAITA (BOONDI / PINEAPPLE / MIXED VEG RAITA)	225
● MASALA PAPAD / FRIED PAPAD / ROASTED PAPAD	150/120/90
● GREEN SALAD	275

INDIAN BREADS

● ROTI - PLAIN / BUTTER	90/100
<i>Whole Wheat bread made in clay oven</i>	
● LACCHA PARATHA	140
<i>Layered tandoori paratha made of leavened dough topped with sesame seeds</i>	
● PARATHA	140
<i>Plain / Pudina / Methi / Ajwain</i>	
<i>Whole wheat bread baked on clay oven on griddle</i>	
● NAAN	140
<i>Butter / Garlic / Ajwain / Cheese</i>	
<i>Traditional Punjabi Leavened Bread</i>	
● KULCHA	140
<i>Clay oven cooked flat bread served plain</i>	
● STUFFED KULCHA	350
<i>Aloo / Paneer / Onion</i>	
● ROOMALI ROTI	120
<i>Exotic thin Indian flatbread made to perfection</i>	
● KHASTA ROTI	120
<i>Crisp Whole Wheat bread made in clay oven</i>	

ORIENTAL

SOUP

CHILLI RAMEN (VEGETABLE / CHICKEN)	400/450
<i>Noodles in a Japanese style soup topped with a, fresh chilli, sliced red onions, bean sprouts, coriander, spring onions and a wedge of lime.</i>	
HUNAN WONTON SOUP	450
<i>Crispy Thai Inspired Chicken Wonton served warm in a basil scented chicken broth</i>	
ALL TIME CLASSIC (VEGETABLE / CHICKEN/ PRAWNS)	400/450/600
<i>Sweet Corn / Hot and Sour / Manchow / Lemon Coriander</i>	

STARTERS

BABY CORN TEMPURA	550
<i>Crispy battered fried babycorn fritters served with Schezwan and mince sauce</i>	
WATER CHESTNUT AND MUSHROOMS	650
<i>tossed with chilli garlic and butter</i>	
POPIAH SPRING ROLLS (VEGETABLE / CHICKEN)	650/750
<i>Stir fried Vegetables / Chicken, wrapped in chinese filo, light soy sauce, house mince sauce</i>	
SATAY (PANEER / CHICKEN)	650/750
<i>Spicy grilled batons of cottage Cheese / Chicken on skewers, served with peanut sauce</i>	
KUNG PAO CHICKEN	750
<i>Crispy fried Chicken tossed with Hoisin sauce, rice wine, ginger, red chilli and cashewnuts</i>	
CRISPY GARLIC PRAWNS	1400
<i>Crispy Prawns tossed with golden garlic and chillies</i>	
BANANA LEAF WRAPPED THAI GRILLED FISH	1100
<i>Fillet of fish marinated with Thai chilli spices wrapped in banana leaf and grilled</i>	
BLACK PEPPER CHICKEN	750

DIMSUMS

Vegetables and Water chestnuts	600
Ricotta Spinach	600
Spicy Thai Chicken	700
Black Pepper Chicken	700

MAINS

STIR FRIED WITH YOUR CHOICE OF SAUCE

*Hot garlic sauce / Ginger spring onion / Schezwan /
Black bean sauce / Hunan*

TOFU, BABY CORN AND BAK CHOY	750
FIVE TREASURE VEGETABLES	750
PANEER AND COLOURED PEPPERS	750
SLICED CHICKEN / SLICED FISH / PRAWN	800/900/1400
VEGETABLE DUMPLINGS IN SOYA GARLIC SAUCE <i>Exotic crispy vegetables dumplings served in Soya Garlic Sauce</i>	750
NASI GORENG <i>Fried rice, chicken satay, fried egg, prawn crackers</i>	1100
THAI INFUSED CURRY (GREEN / RED / YELLOW) <i>Thai spices, lemon grass, coconut milk, fresh basil</i> Vegetable / Chicken / Fish / Shrimp	800/900/1100/1400

RICE AND NOODLES

Fried Rice / Hakka Noodles

Vegetable	550
Basil	550
Garlic Pepper	550
Burnt Garlic	550
Mock Duck	650
Egg	650
Barbeque Chicken	800
Prawn	1400
Mixed Meat	1100
All in One	1100

Pad Thai	750/850/1400
Vegetable / Chicken / Prawns	

CONTINENTAL

SOUP

● CHARRED TOMATO AND ROSEMARY SOUP	400
<i>Toasted Bread Crisp</i>	
● GREEN PEA VELOUTE	400
<i>With mint Ricota</i>	
ALL TIME CLASSIC	400/450
<i>Minestrone / Roasted Vegetable / Smoked Chicken</i>	

SALADS

● SUPERFOOD SALAD	550
<i>Red & White Quinoa, Arugula, Aurgul, toasted Sunflower seeds, Beetroot, Lemon, Olive Vinaigrette</i>	
PRAWN AZTEC	1050
<i>Chilled marinated prawns with caper olive dressing with crispy greens</i>	
CLASSIC CAESAR SALAD	550/750
<i>With choice of Parmesan / Grilled Chicken</i>	
HEALTHY SMOKED SALMON TARTARE	900
<i>Scottish smoked salmon tartare with pommery mustard apple salad, raspberry vinaigrette</i>	

PASTA

● WILD MUSHROOM & GOATS CHEESE PANSOTI	850
<i>Green pea puree, chive & tomato emulsion.</i>	
● GNOCCHI WITH WALNUT AND FETTA IN A CREAMY MUSHROOM SAUCE .	850
● ARABIATTA	850
<i>The traditional version with your choice of pasta and parmesan shavings</i>	
● LASAGNE VEGETARIANA	850
<i>Home made layered lasagne with pomodoro, seasonal grilled vegetables and gratinated with parmesan</i>	

FETTUCCINI

With broccoli, mushrooms, tomato cream sauce	850
With flaked salmon, chilli flakes, dill cream sauce	950

SPAGHETTI AGLIO OLIO PEPPERONCINO

Tossed in extra virgin olive oil, garlic, chilli flakes and fresh herbs flashed with white wine and parmesan reggiano
(Grilled Chicken Supreme / Grilled Prawns)

850/950/1400

SPAGHETTI YOUR CHOICE

Carbonara - Bacon, Parsley, Parmesan, Egg yolk & Cream	950
Bolognese - with hand chop meat or chicken ragout	950

PENNE ALFREDO PENNE TOSSED IN CREAMY MUSHROOM SAUCE WITH CHEESE

Grilled Herb Chicken / Grilled Prawns

850/950/1400

FUSILLI PESTO

Vegetables / Chicken / Prawns

850/950/1400

CREAMY SAFFRON RISOTTO

Classic Arborio rice cooked with white wine and saffron finished with cream and cheese Vegetables / Grilled Chicken / Pink salmon / Shrimps

850/950/1200/1400

MAINS

CHICKEN TANT MARIE

950

Seared breast of chicken, simmered in white wine mushroom cream sauce, herb rice and winter squash

CHICKEN SCALLOPINI

950

Pan fried Grilled chicken with Herb rice, Mashed Potato

GRILLED COTTAGE CHEESE / SEABASS

850/1050

Mesclun mix, garlic wilted spinach, pommes puree, beurre noisette

FISH N CHIPS

1050

Classic Crumb fried fish, french fries, tartare sauce

CREAMY POLENTA LOBSTER

2400

Gently Grilled Lobster with our home style creamy polenta

GARLIC KING PRAWNS

1500

Herb buttered rice, steamed vegetable, lemon

GRILLED PEPPER CRUST TENDERLOIN

1200

Mustard mash, bordelaise jus, spinach salad

AROUND THE WORLD

MOROCCO

VEGETABLE MOROCCAN HARIRA

550

Hearty vegetarian soup, packed with tomatoes, chickpeas, flavoured with paprika, turmeric, saffron, ginger and harissa

MOROCCAN CHICKEN WITH SAFFRON AND PRESERVED LEMON

950

Chicken Leg spiced with mediterranean spices, accompanied with Olives, Bellpeppers, Garlic and Tomatoes

FRANCE

FRENCH ONION SOUP

550

Soup with veg or meat stock and onions, served with larger piece of bread covered with cheese floating on top.

COQ AU VIN

950

Chicken braised in red wine with a little brandy, served with mushrooms and burnished pearl onions

GREECE

GREEK SALAD

650

Mesclun mix, feta, peppers, tomato, red onion, cucumber, kalamata olives, oregano dressing

MOUSSAKA

850/950

Layered oven casserole dish made with vegetables / chicken

LEBANON

⦿ MEZZEH PLATTER	550
<i>Hummus, Tabouleh, Baba Ganoush, Moutabal, Marinated Olives with Grilled Pita</i>	
SHISH TAWOOK	950
<i>A speciality of char-grilled chicken cooked on skewers from Tripoli</i>	

TURKEY

⦿ MANTI	550
<i>Turkish Dumplings with Corn spinach and feta tossed in Bravo Sauce, gratinated with cheddar</i>	
⦿ IMAM BAYILDI	850
<i>A Turkish delicacy where whole eggplant is stuffed with onion, tomatoes and garlic, and simmered in olive oil.</i>	

ENGLAND

BANGERS AND MASH	950
<i>Chicken Sausages and Mash potatoes, finished with sauteed onions and demi glaze</i>	
SCOTCH EGGS	950
<i>A traditional Scotch Egg where boiled egg is coated in lamb meat, with an outer crust of breadcrumbs.</i>	

SPAIN

⦿ GAZPACHO	550
<i>Cold soup, made with uncooked mixture of tomatoes, garlic, olive oil, water, vinegar, onions, cucumbers, green peppers, thickened with bread crumbs.</i>	
SPANISH PAELLA	
⦿ Spanish rice, cooked with saffron, vegetables	950
<i>Spanish rice, cooked with saffron and mixed seafood</i>	1200

* DESSERT *

GULAB JAMUN	325
<i>Warm dumplings, green cardamom sugar syrup.</i>	
ANGOORI RASMALAI	325
<i>Walnut and milk pudding, toasted nuts slivers</i>	
AKHROTI HALWA	375
<i>Badami apricot compote with whole milk cream</i>	
KHUBANI KA MEETHA	375
<i>Milk, ice-cream, rose syrup, vermicelli, nuts</i>	
FALOODA	375
<i>DUTCH TRUFFLE CHOCOLATE PASTRY</i>	
WARM FIG AND DATE TOFFEE PUDDING	375
<i>Sticky date and fig pudding served warm with butterscotch sauce</i>	
DARK CHOCOLATE SUGAR FREE MOUSSE	425
<i>Heavy Cream mesmerized by Single origin chocolate with chunks of milk chocolate</i>	
CHOCOLATE WALNUT BROWNIE WITH VANILLA ICE CREAM	475
NEW YORK STYLE LEMON CHEESE CAKE	475
<i>Served with Blueberry Compote</i>	
LITCHI WITH VANILLA ICE CREAM	525
FRESH FRUITS	525
<i>Selection of fresh seasonal fruits, natural yoghurt, honey</i>	
CHOICE OF ICE CREAM	325

● BEVERAGES ●

SELECTION OF FINE TEA'S

GREEN TEA	375
LEMON GREEN	375
PEPPERMINT & LIME	375
EARL GREEN	375
CHAMOMILE	375
MASALA CHAI	300
ENGLISH BREAKFAST TEA	300

SELECTION OF COFFEE

DOPIO	300
Double shot of espresso served in demitasse cup	
CAPPUCCINO	350
Single espresso shot with thick foam of steamed milk	
ESPRESSO	300
30ml shot of pure coffee extract	
CAFFE LATTE	300
Double espresso shot with steamed milk and light foam	
HOT CHOCOLATE	300

• BEVERAGES •

JUICE BAR 300

*Choose from the following to make your own juice
Watermelon / Grape / Sweet lime / Pineapple / Tomato /
Mixed fruit / Orange / Mango (seasonal)*

SMOOTHIE BAR 300

*Choose from the following to make your own combination
smoothie
Mango / Pineapple / Strawberry / Chocolate / Mixed Fruit /
Banana / Orange*

THICK SHAKE 300

*Choose from the following to make your own combination
Mango / Pineapple / Strawberry / Chocolate / Walnut Brownie /
Banana / Orange / Vanilla*

COLD COFFEE 300

LASSI (Sweet/ Salted) 240

CHAAS (Masala/ Plain) 240

ICE TEA (Peach/ Lemon) 250

CANNED JUICE 250

RED BULL 350

TONIC WATER 250

FRESH LIME (Soda/ Water) 200

AERATED WATER CANNED 200

CLUB SODA 150

HIMALAYAN MINERAL WATER (1 ltr.) 200

PACKAGE DRINKING WATER (1 ltr.) 150