



VRO HOSPITALITY

## BREAKFAST MENU

( 8 AM – 10.30 AM )

## LUNCH MENU

( 12 PM – 3 PM )

## SNACKS MENU

( 4 PM – 7 PM )

## DINNER MENU

( 7 PM – 10 PM )

**For Placing Your Food Order,  
Please Call: +91 96202 44408**



# BREAKFAST

- **Idly** 60  
Steamed rice cakes accompanied with sambhar and coconut chutney
- **Medu vada** 60  
Crisp fried lentil dumplings served with sambhar and chutney
- **Dosa** *Plain / Podi / Masala* 80  
Rice and lentil pancake served with sambhar and chutney
- **Upma** 70  
Soft semolina cooked with curry leaves and onion
- **Poori Bhaji** 80  
Deep-fried whole-wheat bread served with spicy potato curry
- **Paratha** *Aloo / Paneer* 70
- **Omelette** 80  
Masala/Cheese/Plain  
(Served with Toast)
- **Fried Eggs** 80  
2 whole eggs cooked to your choice  
(Served with Toast)
- **Rava Kesari** 60  
Semolina porridge cooked with clarified butter, saffron and clove
- **Fresh fruit platter** 50
- Canned Juices** 50  
Pineapple / Orange / Apple
- Milk Shakes** 60  
Chocolate/Vanilla
- Tea** 40  
Masala/Green Tea
- Coffee** 40  
Filter/Cold Coffee

● Vegetarian      ● Non-Vegetarian

Kindly inform the server if you have any food preference/allergies.  
All Government taxes as applicable. We levy no service charge

# LUNCH & — — DINNER

## SOUP

- **Pepper Rasam** 70

### Sweet Corn Soup

Vegetarian 70

- **Chicken** 90

### Hot & Sour Soup

Vegetarian 70

- **Chicken** 90

## APPETISERS

- **Mushroom pepper fry** 160

Button mushroom cooked with clarified butter, garlic, curry leaves and pepper

- **Baby corn 65** 150

Crisp fried baby corn marinated with chili, curry leaves, lemon and rice flour

- **Punjabi paneer tikka** 160

Spiced cottage cheese with fresh herbs, chili and yoghurt marination

- **Paneer malai tikka** 160

Tandoor cooked cottage cheese with cream and yoghurt marination

- **Tandoori Mushrooms** 160

Button mushrooms marinated with chili, garlic and yoghurt, tandoor cooked

- **Chilli Sauce** 160

*Paneer / Mushroom / Cauliflower*

Choice of vegetable tossed with soya, birds eye chilli and bell peppers

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- **Manchurian Sauce** 160  
*Paneer / Mushroom / Cauliflower*  
 Choice of vegetable tossed with classic Manchurian sauce and spring onion
- **Salt & Pepper** 160  
*Paneer / Mushroom / Cauliflower*  
 Choice of vegetable tossed with crisp onion and crushed black peppercorn
- **Chinese Veg Spring Rolls** 150  
 Spiced vegetable filled spring roll sheet, crisp fried
- **Andhra chili chicken** 180  
 Chicken morsels cooked with green chili, garlic and coriander
- **Chicken sukha** 180  
 Marinated chicken cooked with chili, garlic, curry leaves and pepper
- **Chicken 65** 180  
 Crisp fried chicken marinated with chili, garlic, lemon and curry leaf
- **Punjabi chicken tikka** 180  
 Spiced chicken morsels with fresh herbs, chili and yoghurt marination
- **Murgh malai tikka** 180  
 Tandoor cooked boneless chicken, with cream and yoghurt marination
- **Tandoori chicken** 195  
 Spring chicken marinated with chili, mustard oil and hung curd
- **Classic Chilly Chicken** 180  
 Crisp fried chicken tossed with soya, birds eye chilli & bell peppers
- **Chicken Manchurian** 180  
 Chicken tossed with classic Manchurian sauce and spring onion
- **Salt & Pepper Chicken** 180  
 Crispy seasoned chicken with crunchy onions and chillies

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- **Chinese Chicken Spring Rolls** 160  
Spiced chicken filled spring roll sheet, crisp fried
- **Lemon Chicken** 180  
Chicken bites tossed in a zesty lemon sauce

## MAIN COURSE

- **Subz Kurma** 150  
Seasonal vegetables cooked with curry leaves, ginger and freshly grated coconut paste
- **Vegetable poriyal** 140  
Stir fried vegetables cooked with fresh grated coconut, mustard seeds and curry leaves
- **Paneer makhanwala** 170  
Cottage cheese with rich tomato gravy, butter and fenugreek
- **Paneer tikka masala** 170  
Spiced cottage cheese with home ground spice and garlic
- **Kadhai subz** 150  
Kadhai subz masala, chili, garlic and fresh coriander
- **Aloo jeera** 140  
Potatoes cooked with cumin, fresh chillies and coriander
- **Dal makhani** 160  
Overnight cooked black lentils, tempered with butter, tomato and fenugreek
- **Punjabi dal tadka** 140  
The All-time dhaba favourite
- **Awadhi vegetable biryani** 190  
Fragrant basmati rice cooked with spiced vegetable and yoghurt
- **Schezwan Sauce Gravy** 180  
*Paneer / Mushroom / Cauliflower*  
Choice of vegetable tossed with soya, birds eye chilli and bell peppers
- **Manchurian Sauce Gravy** 180  
*Paneer / Mushroom / Cauliflower*  
Choice of vegetable tossed with classic Manchurian sauce and spring onion

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- **Chicken ghee roast**
190
 

Spring chicken cooked with chili paste, tamarind and clarified butter
- **Nadan Kozhi curry**
190
 

Spiced chicken curry with chili, garlic, onion and curry leaf
- **Murgh butter masala**
190
 

The old Delhi favourite, chicken cooked in a tomato, cream and fenugreek gravy
- **Badmaash chicken curry**
190
 

Homestyle prepared chicken curry, with fresh tomatoes, onion and coriander
- **Moplah chicken biryani**
200
 

Powder spice and curry leaf marinated chicken cooked with fragrant rice
- **Hyderabadi gosht ki biryani**
225
 

Yoghurt and whole spice marinated spring lamb cooked with basmati rice
- **Rogan Josh**
200
 

A Kashmiri delicacy of lamb with chilies, ginger, yoghurt and fennel powder
- **Chicken in hot garlic sauce**
190
 

Thin batter fried chicken, garlic, bell pepper & chili sauce
- **Classic Chilly Chicken Gravy**
190
 

Crisp fried chicken tossed with soya, birds eye chilli & bell peppers
- **Chicken Manchurian Gravy**
190
 

Chicken tossed with classic Manchurian sauce and spring onion

## MEALS

- **Veg Meals**
190
 

Rice / Sambhar / Rasam / Veg Poriyal / Chapati /  
Curd / Papad / Pickle / Dessert
- **Chicken Meals**
210
 

Rice / Chicken Curry / Rasam / Chapati / Curd /  
Papad / Pickle / Dessert

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# RICE AND ACCOMPANIMENTS

- **Chapati 2pcs** 30
- **Malabar paratha** 30
- **Tandoori** *Roti / Naan* 30
- **Lemon Rice with chutney** 70
- **Basmati Rice** 50 / 60 / 75  
*Plain / Jeera / Ghee*
- **Jeera Samba Rice** 50 / 60 / 75  
*Plain / Jeera / Ghee*
- **Fried Rice** 60 / 70 / 80  
*Vegetarian / Egg / Chicken*
- **Hakka Noodles** 60 / 70 / 80  
*Vegetarian / Egg / Chicken*
- **Curd rice** 60
- **Dal khichdi with Raita** 70
- **Green salad** 40
- **Curd / Raita** 30
- **Roasted papad** 30

# DESSERT

- **Rava kesari** 50  
*Semolina porridge with saffron, cardamom and clove*
- **Gulab jamun 2pcs** 60  
*Deep fried cottage cheese dumpling steeped in sugar syrup*
- **Ice cream** 60  
*Vanilla / Chocolate*

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# SNACKS

- **Onion bhaji** 80  
Sliced onion and gram flour dumplings with garlic, chili and coriander
- **Vegetable pakora** 80  
Assorted vegetable and gram flour fritters with carom seeds and chili
- **French fries** 60
- **Potato wedges** 60
- **Masala Peanut** 50

# BEVERAGES

- Lassi** *Sweet / Salt* 60
- Buttermilk** 40
- Fresh lime soda** 40
- Tea** 40  
*Masala / Green Tea*
- Coffee** 40  
*Filter / Cold Coffee*
- Milk** 30



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