



**Chandra Inn**



*menu*

**IN ROOM DINING**

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**CHANDRA  
INN**

*In Room Dining  
Menu*

**DIAL 40 TO PLACE ORDER**

## **BREAKFAST**

7 AM - 11 AM

<b>CONTINENTAL BREAKFAST</b>	260
Canned Juice (small)	
Cereals with hot/cold milk	
Toast Butter Jam (3 pcs)	
Tea / Coffee	
<b>INDIAN BREAKFAST</b>	260
Canned Juice (small)	
Aloo Paratha with curd or Poori Bhaji	
Toast Butter Jam (2 pcs), Tea / Coffee	
<b>SOUTH INDIAN BREAKFAST</b>	260
Canned Juice (small)	
Idli / Dosa / Uttapam served with sambar & chutney	
Upma, Tea / Coffee	
<b>PARATHAS</b> (served 2 pcs with curd & pickle)	
Aloo/Gobhi/Mooli/Pyaz Paratha	210
Paneer Paratha	220
Plain Paratha (served with choice of curd or bhaji)	190
<b>POORI BHAJI</b> (4 pc)	190
<b>FRESH FRUITS</b>	195
<b>CANNED JUICE</b>	145
<b>FRESH JUICE</b>	160
<b>CORN FLAKES</b> (served with hot or cold milk)	155
<b>VEGETABLE CUTLET</b>	160
<b>TOAST</b> (3 pcs served with butter jam)	145
<b>POHA / UPMA</b>	160

## **SOUTH INDIAN**

7 AM - 11 PM

(Served with Sambar & Chutney)

<b>IDLI / VADA</b> (3 pcs)	170
<b>PLAIN DOSA</b>	180
<b>MASALA DOSA</b>	200
<b>RAVA PLAIN DOSA</b>	180
<b>RAVA MASALA DOSA</b>	200
<b>MYSORE MASALA DOSA</b>	200
<b>HYDERABADI DOSA</b>	210
<b>SPRING DOSA</b>	200
<b>SCHEZWAN DOSA</b>	200
<b>PLAIN UTTAPPAM</b>	170
<b>MASALA UTTAPPAM</b>	190
<b>TOMATO ONION UTTAPPAM</b>	190
<b>TOMATO BESAN CHILLA</b>	190





CHANDRA INN

# SNACKS

11 AM - 11 PM

## SANDWICHES & FRIES

### VEGETABLE SANDWICH

Plain / Grilled 160 / 180

### CHEESE SANDWICH

Plain / Grilled 170 / 190

**CHANDRA CLASSIC CLUB SANDWICH** 190**SPICY PANEER SANDWICH** 200

### FRENCH FRIES

Plain / Peri Peri 185

### GARLIC BREAD

Plain / Cheese / Peri Peri 180 / 190 / 190

**CHEESE CHILLI TOAST** 170**WAFERS** 80

## BEVERAGES Round The Clock

**TEA / COFFEE** 60 / 70**GREEN TEA / LEMON TEA** 70**HOT MILK / BOURNVITA** 90 / 100**HOT CHOCOLATE** 100**PACKAGED DRINKING WATER** 60**FRESH JUICE / CANNED JUICE** 160 / 145**AERATED BEVERAGE (300ml)** 80**COLD COFFEE PLAIN / WITH ICE CREAM** 175**FRESH LIME WATER / SODA** 75 / 90**BUTTER MILK / LASSI** 80 / 160**PINA COLADA / FRUIT PUNCH** 170**BLUE LAGOON / LITCHI REFRESHER** 140**LEMON JACK / VIRGIN MOHITO** 140**ICE CREAM FLOAT / MILK SHAKE** 140 / 170

## MEXICAN

**CORN FRITTERS** 250

Crunchy fried corn kernels tossed with onion, capsicum and green chilly

**CLASSIC NACHOS** 270

Fried corn tortillas topped with grated cheese

**PANEER NACHOS** 290

Mexican way cooked cottage cheese, onion, capsicum, olives and cheese sauce

**CHEESY NACHOS** 290

Nachos loaded with melted cheese

**MEXICAN CHAT** 300

A Mexican - Indian fusion chat dish

## PIZZA (6")

**MARGHERITA** 200

Plain Cheese Pizza

**VEGGIE DELIGHT** 200

Cheese-Onion-Capsicum

**AMERICANO** 200

Cheese-Onion-Tomato

**MEXICANO** 220

Cheese-Onion-Capsicum-Paneer

**CHANDRA SPECIAL PIZZA** 240

Chef special cheesy pizza with paneer and assorted toppings

**TOPPINGS (Paneer/Mushroom)** 45

## INDIAN SELECTION

**CHOLE BHATURE** 200

### PAKORA

Mix Veg / Paneer 170 / 190

**PEANUT MASALA** 190**PAV BHAJI SPECIAL** 200

Extra Pav (2 pcs) 50

**PARATHAS** served 2 pcs with curd & pickle

Aloo/Gobhi/Mooli/Pyaz 210

Paneer Parantha 220

Plain Parantha 190

## ITALIAN

(Served with Garlic Bread)

**BAKED MACARONI** 220

Macaroni blended with white sauce, topped with cheese and baked

**VEG AUGRATIN** 220

Mix boiled veg, pineapple in white sauce, topped with cheese and baked

**PENNE ARRABIATA** 240

Penne tossed with capsicum, onion, tomato in spicy Arrabiata red sauce

**ITALIAN PASTA** 240

Baked Penne tossed in Italian sauce with mix herbs and grated cheese

**PARMA ROSA PASTA** 250

Assorted Pasta tossed in pink sauce with veggies, herbs and grated cheese





CHANDRA INN

# CHINESE



<b>SPRING ROLL</b> (Vegetable / Paneer)	220 / 240
Stuffed rice paper rolls, deep fried and served with hot garlic sauce	
<b>MANCHURIAN</b> (Vegetable / Gobhi)	220
Crispy & delicious dumplings in manchurian sauce	
<b>CHILLY PANEER</b> (Dry / Gravy)	260
Crispy fried cottage cheese tossed with onion & capsicum in hot Chinese sauce	
<b>ORIENTAL CRISPY VEG</b>	210
Crispy fried vegetables in tangy sauce	
<b>DRAGON POTATO</b>	210
Deep fried crispy potatoes tossed with Chinese herbs & spicy cocktail sauce	
<b>CHILLI GARLIC BABYCORN</b>	235
Crispy fried babycorn tossed with chopped garlic, onion & capsicum in Chinese sauce	
<b>HONEY CHILLY POTATOES</b>	220
Deep fried finger cut potato tossed with hot & sour sauce with onion, capsicum and honey	
<b>VEGETABLE FRIED RICE</b>	220
Rice infused with classic Chinese flavors and loaded with veggies	
<b>PANEER FRIED RICE</b>	250
Chinese flavored rice cooked with cottage cheese & vegetables	
<b>SCHEZWAN FRIED RICE</b>	220
A spicy preparation of stir-fried vegetables and rice in Schezwan sauce	
<b>VEGETABLE CHOWMEIN</b>	220
A noodles stir-fry dish loaded with vegetables and flavored with different sauces	
<b>BURNT GARLIC NOODLES</b>	220
Spicy noodles cooked with garlic ginger and green chillies	



## HAPPY HOUR COMBOS

3 PM - 7 PM

(Serves one person per portion)

<b>CURD RICE</b>	210	<b>DUM ALOO BANARASI</b>	250
<b>RAJASTHANI KADI</b>	220	with Rice/pulao OR 2 pcs Tawa Paratha	
with Rice/pulao		<b>PALAK PANEER</b>	280
<b>DAL BUKHARA</b>	220	with Rice/pulao OR 2 pcs Tawa Paratha	
with Rice/pulao		<b>PANEER BUTTER MASALA</b>	280
<b>DAL KHICHDI</b>	220	with Rice/pulao OR 2 pcs Tawa Paratha	

## LUNCH / DINNER

12 PM - 3.30 PM / 7 PM - 11 PM

### MINI THALI

275

Two Seasonal Vegetables  
Dal, Rice,  
Roti(2) / Puri(4)  
Salad, Papad, Pickle  
Sweet of the day



### CHANDRA SPECIAL THALI

315

One Paneer Vegetable  
Two Seasonal Vegetables  
Dal, Rice, Raita, Roti(2) / Puri(4)  
Salad, Papad, Pickle  
Chhach / Jaljeera Pani  
Sweet of the day

## INDIAN STARTERS



CHANDRA INN



<b>PANEER TIKKA</b>		280
Marinated dices of paneer & veggies finished in tandoor		
<b>MALAI PANEER TIKKA</b>		280
Diced paneer marinated in white sauce with capsicum, onion & tomato, cooked on charcoal		
<b>ACHARI PANEER TIKKA</b>		280
Paneer marinated in pickle masala & grilled in tandoor		
<b>PAPADI PANEER</b>		280
Marinated paneer coated with mashed papad, fried and serve with chutney		
<b>PANEER HARIYALI TIKKA</b>		280
Diced cut paneer marinated in mint yoghurt paste, roasted in tandoor		
<b>PANEER CHILLI SEEK KEBAB</b>		280
Paneer & veggies minced with spices, skewered & roasted in tandoor		
<b>VEG SEEKH KEBAB</b>		220
Melange of seasonal minced vegetables with Indian spices roasted in tandoor		
<b>FINGER KEBAB</b>		200
Mashed vegetables, potato, aromatized with Indian spices, wrapped over potato fries & deep fried		
<b>DAHI KE KEBAB</b>		240
Combination of curd, chopped onion, ginger & green chilli, deep fried		
<b>HARA BHARA KABAB</b>		200
Minced vegetable tikki with Indian spices, deep fried		
<b>KURKURE KABAB</b>		220
Combination of mashed potato, grated cheese, paneer, minced veggies and deep fried		
<b>CHEESE CORN BALLS</b>		210
Minced potatoes, corn, flavoured with cheese and deep fried		
<b>TANDOORI ALOO</b>		200
Marinated stuffed potato roasted in tandoor, served with mint chutney		
<b>TANDOORI BABY CORN</b>		250
Babycorn marinated in a mixture of curd, red chillies, salt & garam masala, grilled in tandoor		
<b>GOLDEN FRIED BABY CORN</b>		250
Marinated babycorn dipped in spiced corn flour batter and deep fried		
<b>CHEF'S SPECIAL MUSHROOM</b>		270
Allow our chef to surprise your mushroom taste buds with this special preparation		

## SALADS & ACCOMPANIMENTS

<b>FRESH GREEN SALAD</b>		100
<b>ONION / LACHHA PYAAZ</b>		100
<b>RUSSIAN SALAD</b>		120
<b>MACARONI PINEAPPLE SALAD</b>		130
<b>CHANNA ALOO CHAT</b>		120
<b>PAPAD ROASTED / FRIED (2 pcs)</b>		60
<b>MASALA PAPAD ROASTED / FRIED (1 pc)</b>		70
<b>BOONDI / VEGETABLE RAITA</b>		110
<b>ONION / MASALA RAITA</b>		110
<b>PINEAPPLE RAITA</b>		120
<b>PLAIN CURD</b>		90



## SOUP STATION

<b>TOMATO DHANIYA</b>		150
<b>DAL KA SHORBA</b>		150
<b>CREAM OF TOMATO / VEGETABLE</b>		160
<b>CREAM OF SPINACH</b>		160
<b>CREAM OF MUSHROOM</b>		180
<b>SWEET CORN VEGETABLE</b>		160
<b>HOT N SOUR</b>		160
<b>VEG CLEAR</b>		160
<b>LEMON CORIANDER</b>		160
<b>VEGETABLE MANCHOW</b>		180
<b>CLASSIC MINISTRONE</b>		180



## PANEER MAINCOURSE

### PANEER BUTTER MASALA

Cubes of cottage cheese cooked in tangy tomato gravy finished with butter

CHANDRA INN 300

### PANEER TIKKA MASALA

Marinated and roasted panner cubes from tandoor cooked in spicy red gravy

300

### PANEER LABABDAR

Soft and succulent paneer dunked in creamy tomato and cashew based gravy

300

### KADAI PANEER

Classic combination of cottage cheese in spicy gravy

300

### PANEER MAKHANI

Cottage cheese cooked in tomato gravy with butter & cream

300

### PANEER HARA DHANIA

Paneer & capsicum cooked in onion based gravy

300

### PALAK PANEER

Diced paneer in traditional spinach & cream sauce

300

### PANEER PASANDA

Shallow fried stuffed cottage cheese slices with dry fruits, cooked in red gravy

320

### PANEER BHURJI

Grated cottage cheese cooked in traditional spices

320

### SHAHI PANEER

Cubes of Indian cheese cooked in white gravy, topped with cream

320

### PANEER GRILLED LAZEEZ

Stuffed paneer grilled & cooked in brown gravy

320

### PANEER MUMTAZ

Paneer dices in a delicious brown gravy with crushed spices and veggies

320

### CHANDRA SPECIAL PANEER

Chefs special rich and delicious recipe of stuffed paneer sandwiches in a tangy red gravy

340

## SAAG AUR SUBZIYAN

### MIX VEGETABLE

Assorted vegetables cooked in a dry gravy

250

### CORN PALAK

Sweetness of corn kernels with slightly spiced spinach gravy

270

### VEG KOLHAPURI

Assorted vegetables cooked in a thick spicy gravy

270

### DIWANI HANDI

Melange of fresh veggies cooked in spinach gravy

270

### VEG JHALFREZI

Finger cut vegetables cooked in sweet & sour gravy flavoured with fenugreek

270

### VEG MAKHANWALA

A lip smacking rich buttery gravy packed with sumptuous vegetables

270

### NAVRATAN KORMA

Melange of garden fresh vegetables & fruit cocktail in rich cashewnut white gravy

280

### METHI MALAI MUTTER

Green peas & fenugreek in a creamy rich gravy

270

### KAJU BUTTER MASALA

Fried kaju cooked in rich tomato makhani gravy

370

### MUSHROOM MUTTER MASALA

Green peas & mushroom cooked in spicy brown gravy

280



<b>KHUMB PALAK</b>	280
Mushroom cooked in spinach gravy with Indian spices	
<b>BABY CORN MAKHANWALA</b>	270
Tenders of whole corn cooked in traditional makhani gravy	
<b>PINDI CHOLE</b>	250
Kabuli chana in that frontier flavor	
<b>ALOO GOBHI MASALA</b>	250
Punjabi aloo gobhi in an onion and tomato based gravy simmered with spices	
<b>JEERA ALOO</b>	220
A dry preparation of potatoes tossed with cumin seeds and condiments	
<b>DUM ALOO KASHMIRI</b> 	250
Fried stuffed potato cooked in tangy tomato gravy, finished with cream and butter	
<b>BHINDI MASALA</b> (Seasonal)	270
Mildly spicy, hot & full of flavors from pan fried bhindi and garam masala	
<b>CHEESE BUTTER MASALA</b>	320
Cheese cubes cooked in tangy tomato gravy, finished with cream and butter	
<b>CHANDRA SPECIAL VEG.</b>	320
Assorted veggies and paneer cubes cooked in red gravy	

## KOFTA SPECIALS

<b>MALAI KOFTA</b>	280
Dry fruits & paneer stuffed kofta in white/golden gravy	
<b>VEG KOFTA</b>	260
Vegetables stuffed kofta in brown gravy	
<b>NARGIS KOFTA CURRY</b>	290
Kofta stuffed with vegetables, dry fruits, beetroot and nuts in tomato gravy	



## RAJASTHAN KA SWAAD

<b>JODHPURI GATTA</b>	250
Gram flour roundels in yoghurt curry	
<b>VEG JAIPURI</b>	270
Julienne cut vegetables cooked in brown gravy garnished with roasted papad	
<b>KADI PAKODI</b>	250
Pakora served in spiced yoghurt curry	
<b>PANCHKUTTA</b>	290
Rajasthani dish prepared with traditional herbs like kair & sangari and spices	



## DAL KI HANDI

<b>DAL FRY</b>	240
Yellow dal cooked with spices & tempered with butter	
<b>DAL TADKA</b>	240
Yellow dal cooked with spices & tempered with jeera and whole red chillies	
<b>DAL MAKHANI</b>	260
Assorted lentils cooked overnight on slow fire, enriched with butter & cream	
<b>DAL ALISHAN</b>	260
Black & yellow pulse cooked with Indian spices, flavoured with palak	
<b>DAL PANCHMEL</b>	260
Traditional dish cooked with five lentils	



## BASMATI KA KHAZANA

<b>STEAMED RICE</b>	150
<b>JEERA RICE</b>	170
<b>MOTI PULAO</b>	200
Basmati rice tossed with cubes of paneer	
<b>VEGETABLE BIRYANI</b> served with raita	250
Vegetables & golden gravy tossed with basmati rice topped with fried onion & nuts	
<b>HYDERABADI BIRYANI</b> served with raita	250
Spicy palak flavoured basmati rice cooked with fresh vegetables, herbs & nuts	
<b>KASHMIRI PULAO</b>	200
Basmati rice mixed with cocktail fruits	
<b>MASALA RICE</b>	190
<b>LEMON RICE</b>	190
<b>DAL KHICHDI</b>	220




## INDIAN BREADS

<b>ROTI</b> Plain / Butter	45
<b>NAAN</b> Plain / Butter	65
<b>MISSI ROTI</b>	60
<b>CHEF SPL. NAAN</b>	100
<b>GARLIC / CHILLI GARLIC NAAN</b>	80
<b>KASHMIRI NAAN / CHEESE NAAN</b>	90
<b>MASALA / STUFFED KULCHA</b>	90
<b>MASALA / STUFFED NAAN</b>	90
<b>STUFFED PARATHA</b>	90
<b>LACHHA / PUDINA PARATHA</b>	70
<b>MIRCHI PARATHA</b>	75
<b>ROTI KI TOKRI</b> (4 pcs)	240



## DESSERTS

<b>HOT GULAB JAMUN</b> (2 pcs)	150
<b>KALA GORA</b>	150
Hot gulab jamun (1 pc) with Vanilla	
<b>HOT BROWNIE</b> with Vanilla	220
<b>AAJ KI MITHAAS</b> 	200

## ICE CREAM SCOOPS

Vanilla	70
Strawberry	70
Chocolate	80
Mango	80
Butter Scotch	80
Kaju Draksh	90
Kaju Anjir	90
American Nuts	90

## SUNDAES

Single / Double	140 / 180
Triple Sundae 	220
Banana Split	220



CHANDRA INN

DIAL 40 to place in room dining orders  
 Taxes will be charged extra as applicable  
 Please request for Jain preparation at time of order  
 Dishes may contain allergens, please consult with us  
 Please allow at least 35 minutes to serve order  
 Order once placed will not be cancelled



## PRIVATE DINING HALL

A Special Candle Light Dinner Awaits...

CONTACT FOR RESERVATIONS  
 9351505399 / 0291-2670583  
 OR Contact Front Desk (extn. 9)



CHANDRA INN