



**CHANDRA INN**

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# IN ROOM DINING MENU

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**PLEASE DIAL 40 TO PLACE YOUR ORDER**



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## CHANDRA GROUP OF HOTELS

— Jodhpur, Rajasthan —

Indian Vegetarian, one of the oldest and the healthiest way of life, has for centuries fascinated food lovers around the world. With the rich heritage of thousands of years rooted in royal kitchens and enriched by Marwari traditions, the food of Jodhpur is a blend of bold spices, time-honoured recipes and generous hospitality.

Drawing inspiration from it, we, at **CHANDRA INN** bring you a delightful vegetarian dining experience in the comfort of your room. Every dish is thoughtfully prepared to offer authentic flavours, inviting aromas and a taste of Rajasthan's rich culinary heritage.

Step into the royal taste of Rajasthan, where every dish is inspired by the vibrant culture and rich heritage of the Blue City. Sit back, relax and savour a memorable dining experience, where every meal is crafted with care, served with warmth and designed to make your stay at Chandra Inn even more enjoyable.

### BREAKFAST

7 AM - 10:30 AM

#### INDIAN BREAKFAST COMBO

370

Canned Juice (small), Choice of Aloo Paratha with Curd / Poori Bhaji,  
Toast with Butter and Preserves, Tea/Coffee

#### SOUTH INDIAN BREAKFAST COMBO

370

Canned Juice (small), Choice of Idli / Dosa / Uttapam,  
Upma, Tea/Coffee

**POORI BHAJI** (4 pcs)

245

**CHOLE BHATURE** (1 pc / 2 pc)

260 / 300

**FRESH FRUITS**

250

**CORN FLAKES** (served with hot or cold milk)

200

**VEGETABLE CUTLET**

220

**TOAST** (3 pcs, served with butter & preserves)

190

**POHA**

200

**UPMA**

200



### PARATHAS

(served 2 pcs with Curd & Pickle)

**ALOO / GOBHI / MOOLI / PYAAZ PARATHA**

270

**PANEER PARATHA**

295

**PLAIN PARATHA** (served with choice of Curd / Bhaji)

250

### SANDWICHES & FRIES

**FRENCH FRIES** Plain/Peri Peri

240

**CHEESE CHILLI TOAST**

245

**VEG. SANDWICH** Plain/Grilled

220 / 245

**GRILLED POTATO SANDWICH**

260

**CHEESE SANDWICH** Plain/Grilled

240 / 265

**CHANDRA CLASSIC CLUB SANDWICH**

280

**SPICY PANEER SANDWICH**

295

## SOUTH INDIAN

(served with sambar & chutney)

|                                    |           |
|------------------------------------|-----------|
| STEAMED IDLI / SAMBAR VADA (3 pcs) | 220       |
| MASALA IDLI                        | 240       |
| PLAIN DOSA                         | 240       |
| MASALA DOSA                        | 260       |
| RAVA DOSA Plain/Masala             | 270 / 290 |
| GHEE ROAST DOSA Plain/Masala       | 260 / 280 |
| CHEESE DOSA Plain/Masala           | 290 / 310 |
| HYDERABADI DOSA                    | 280       |
| MYSORE MASALA DOSA                 | 280       |
| SPRING DOSA                        | 280       |
| SCHEZWAN DOSA                      | 280       |
| PLAIN UTTAPAM                      | 245       |
| TOMATO ONION                       | 265       |
| MASALA UTTAPAM                     | 265       |



## STREET FOOD



|                            |           |
|----------------------------|-----------|
| PEANUT MASALA              | 270       |
| PAV BHAJI SPECIAL          | 295       |
| Extra Pav (2 pcs)          | 80        |
| CHOLE BHATURE 1 pc / 2 pcs | 260 / 300 |
| PAKORA Mix Veg / Paneer    | 240 / 295 |
| SEV PAPDI CHAAT            | 270       |
| ALOO TIKKI CHAAT           | 270       |

## BEVERAGES



### ALL TIME FAVOURITES

|                                    |           |
|------------------------------------|-----------|
| TEA Masala / Adrak / Lemon / Black | 75        |
| GREEN TEA                          | 95        |
| COFFEE Black / With Milk           | 85        |
| MILK / BOURNVITA                   | 100 / 125 |
| HOT CHOCOLATE                      | 125       |
| MASALA BUTTERMILK                  | 120       |
| SWEET LASSI                        | 160       |
| FRESH LIME WATER                   | 110       |
| FRESH LIME SODA                    | 130       |
| CANNED JUICE                       | 160       |
| FRESH JUICE (seasonal)             | 190       |
| AERATED DRINKS                     | 95        |
| PACKAGED DRINKING WATER            | 60 / MRP  |



### MOCKTAILS & SHAKES

|                                  |     |
|----------------------------------|-----|
| VIRGIN MOJITO / BLUE LAGOON      | 200 |
| MASALA GUAVA                     | 200 |
| KOKUM FIZZ                       | 200 |
| FRUIT PUNCH / STRAWBERRY PUNCH   | 210 |
| MANGO BLOSSOM                    | 200 |
| SUMMER LITCHI REFRESHER          | 200 |
| ORANGE LIME COOLER               | 200 |
| COLD COFFEE                      | 230 |
| MILK SHAKE Vanilla / Strawberry  | 230 |
| MILK SHAKE Butter Scotch / Mango | 250 |
| CHOCOLATE MILK SHAKE             | 260 |
| BANANA MILK SHAKE                | 230 |
| PAAN SHOTS (2 shots)             | 190 |





## MAGGI MANIA

### CLASSIC MAGGI

Maggi loaded with exotic vegetables, seasonings, and our secret spice blend

240

### MAGGI BHEL

A crunchy, chatpata fusion of Maggi, veggies, and irresistible Indian spices

240

### CHEESE MAGGI BALLS

Golden-fried balls stuffed with gooey cheese and flavorful Maggi

270

## CHINESE

### SPRING ROLL (Vegetable / Paneer)

310 / 330

Crisp, deep-fried stuffed rolls served with hot garlic sauce

### MANCHURIAN (Vegetable / Gobhi)

310

Crisp vegetable or gobi dumplings in Manchurian sauce

### CHILLY PANEER (Dry / Gravy)

410

Crisp-fried paneer with onion and capsicum in spicy Chinese sauce

### PANEER 65

410

Spice-coated, deep-fried paneer cubes tossed in hot garlic sauce

### CHILLI MUSHROOM (Dry / Gravy)

410

Crisp mushrooms in tangy, hot garlic sauce

### MUSHROOM PEPPER

410

Stir-fried mushrooms with crushed black pepper, onions and spices

### ORIENTAL CRISPY VEG

320

Crisp-fried vegetables tossed in tangy sauce

### DRAGON POTATO

320

Crisp-fried potatoes tossed with Chinese herbs and spicy cocktail sauce

### CHILLI GARLIC BABY CORN

345

Crisp baby corn tossed with garlic, onion and capsicum in spicy sauce

### HONEY CHILLI POTATO

320

Crisp potato fingers tossed with hot & sour sauce, onion and honey

### CORN FRITTERS

370

Crisp-fried corn kernels tossed with onion, capsicum and green chilli

### VEGETABLE FRIED RICE

295

Rice infused with classic Chinese flavors and loaded with vegetables

### PANEER FRIED RICE

345

Chinese-style fried rice with paneer and vegetables

### SCHZWAN FRIED RICE

310

Stir-fried rice and vegetables tossed in spicy Schzwan sauce

### VEGETABLE CHOWMEIN

320

Stir-fried noodles with vegetables in a zesty Indo-Chinese style

### HAKKA NOODLES

320

Noodles stir-fried with vegetables and sauces

### VEGETABLES IN HOT GARLIC SAUCE

345

Stir-fried vegetables in tangy, spicy garlic sauce

### BURNT GARLIC NOODLES

340

Spicy noodles tossed with garlic, ginger and green chillies

### SCHZWAN NOODLES

340

Stir-fried vegetable noodles in spicy Schzwan sauce

### CHINESE BHEL

360

Crunchy street snack made with fried noodles, veggies & tangy Schzwan sauce



# PIZZERIA

**CHANDRA GROUP  
OF HOTELS**  
— Jodhpur, Rajasthan —

## GARLIC BREAD

Plain / Cheese

## MARGHERITA

Plain Cheese Pizza (6")

## VEGGIE DELIGHT

Cheese-Onion-Capsicum (6")

## AMERICANO

Cheese-Onion-Tomato (6")

## MEXICANO

Cheese-Onion-Capsicum-Paneer (6")

## CHANDRA SPECIAL PIZZA

Cheesy pizza with paneer & toppings (6")

**TOPPINGS** Paneer / Mushroom



240 / 260

280

290

290

310

320

75

# ITALIAN

(served with garlic bread)



## BAKED MACARONI

Macaroni in white sauce, topped with cheese and baked

## VEG AU-GRATIN

Boiled mixed vegetables and pineapple in white sauce, baked with cheese

## PASTA ARRABBIATA

Penne tossed with capsicum, onion and tomato in spicy arrabbiata sauce

## ITALIAN PASTA

Baked penne in Italian sauce with mixed herbs and grated cheese

## PARMA ROSA PASTA

Assorted pasta tossed with vegetables, herbs and grated cheese in pink sauce

320

345

345

370

370

# HAPPY HOUR COMBOS

3:30 PM - 6:30 PM

(serves one person per portion)

## CURD RICE

## DAL KHICHDI

**RAJASTHANI KADI** with Rice/Pulao

**DAL MAKHANI** with Rice/Pulao

**DUM ALOO BANARASI** with Rice/Pulao

**PALAK PANEER** with Rice/Pulao

**PANEER BUTTER MASALA** with Rice/Pulao



300

300

370

410

420

470

470

## LUNCH / DINNER

12 PM - 3.30 PM & 7 PM - 11 PM

### MINI THALI

One Paneer Preparation  
One Seasonal Vegetable  
Dal, Rice  
Roti (2)  
Salad, Papad, Pickle  
Buttermilk / Jaljeera Pani  
Sweet of the day / Ice Cream



520

### CHANDRA SPECIAL THALI 570

One Paneer Preparation  
Two Seasonal Vegetables  
Dal, Rice, Raita, Namkeen  
Roti (2)  
Salad, Papad, Pickle  
Buttermilk / Jaljeera Pani  
Sweet of the day / Ice Cream

### SALADS

Fresh Green Salad  
Onion Salad  
Chatpata Lachha Pyaaz  
Russian Salad  
Pasta Bean Salad  
Macaroni Pineapple Salad  
Chana Aloo Chaat  
Chef Special Salad



### PAPAD

135 Plain Roasted / Fried (2 pcs) 90  
135 Masala Roasted / Fried (1 pc) 95  
140 Cheese Masala 110

### RAITA

160 Boondi / Vegetable / Onion 185  
160 Masala Tadka 195  
160 Pineapple / Cocktail 210  
170 Plain Curd 170



### SOUP STATION

#### TOMATO DHANIYA KA SHORBA

Spiced tomato shorba infused with fresh coriander 190

#### DAL KA SHORBA

Light, creamy masoor / arhar dal shorba 200

#### CREAM OF TOMATO / VEGETABLE / SPINACH

Creamy tomato, vegetable or spinach soup, finished with cream 210

#### SWEET CORN VEGETABLE

Indo-Chinese soup with mixed vegetables, sweet corn and pepper 210

#### HOT-N-SOUR

Spicy Chinese-style vegetable soup with garlic, ginger and green chillies 210

#### VEG CLEAR

Clear vegetable stock with carrots, beans, cabbage and green peas 210

#### LEMON CORIANDER

Clear vegetable soup flavoured with lemon and coriander 210

#### VEGETABLE MANCHOW

Spicy, dark vegetable soup topped with crispy noodles 230

#### CLASSIC MINESTRONE

Italian tomato-broth soup with pasta and French beans 230

#### CREAM OF MUSHROOM

Creamy mushroom soup with tender mushroom pieces 250



## PANEER STARTERS



|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| <b>PANEER TIKKA</b>                                                              | 415 |
| Paneer cubes marinated and cooked in the tandoor                                 |     |
| <b>MALAI PANEER TIKKA</b>                                                        | 415 |
| Paneer cubes marinated in a creamy white sauce and cooked in the tandoor         |     |
| <b>ACHARI PANEER TIKKA</b>                                                       | 415 |
| Paneer cubes marinated in pickle spices and grilled in the tandoor               |     |
| <b>PAPADI PANEER</b>                                                             | 415 |
| Marinated paneer cubes coated in spiced papadi crumbs and deep-fried until crisp |     |
| <b>PANEER HARIYALI TIKKA</b>                                                     | 415 |
| Paneer cubes marinated in mint yoghurt and roasted in the tandoor                |     |
| <b>PANEER CHILLI SEEKH KEBAB</b>                                                 | 415 |
| Minced paneer and vegetables seasoned with spices and roasted in the tandoor     |     |

## KEBAB & MORE

|                                                                                                                           |     |
|---------------------------------------------------------------------------------------------------------------------------|-----|
| <b>CHANDRA SPECIAL TANDOORI PLATTER</b>  | 610 |
| Assortment of perfectly spiced, flame-grilled tandoori delights with smoky flavor (12 pcs)                                |     |
| <b>ACHARI ALOO</b>                                                                                                        | 300 |
| Spicy, tangy dry potato preparation loaded with flavor                                                                    |     |
| <b>VEG SEEKH KEBAB</b>                                                                                                    | 320 |
| Minced seasonal vegetables seasoned with Indian spices and roasted in the tandoor                                         |     |
| <b>MAKAI SEEKH KEBAB</b>                                                                                                  | 340 |
| Tender skewers of spiced corn, char-grilled to perfection                                                                 |     |
| <b>FINGER KEBAB</b>                                                                                                       | 320 |
| Mashed vegetables and potato wrapped around fries and deep-fried                                                          |     |
| <b>HARA BHARA KEBAB</b>                                                                                                   | 320 |
| Deep-fried vegetable tikkis seasoned with Indian spices                                                                   |     |
| <b>DAHI KE KEBAB</b>                                                                                                      | 340 |
| Hung curd, vegetables, onion, ginger and green chilli, seasoned and deep-fried                                            |     |
| <b>KURKURE KEBAB</b>                                                                                                      | 340 |
| Mashed potato, cheese, paneer and vegetables, deep-fried until crisp                                                      |     |
| <b>CHEESE CORN BALLS</b>                                                                                                  | 340 |
| Golden-fried balls stuffed with paneer, corn and melted cheese                                                            |     |
| <b>TANDOORI ALOO</b>                                                                                                      | 320 |
| Stuffed potato marinated in spiced yogurt and aromatic herbs, roasted in tandoor                                          |     |
| <b>TANDOORI BABY CORN</b>                                                                                                 | 380 |
| Baby corn marinated in yoghurt, red chillies and spices, then tandoor-grilled                                             |     |
| <b>GOLDEN FRIED BABY CORN</b>                                                                                             | 380 |
| Marinated baby corn coated in spiced cornflour batter and deep-fried                                                      |     |
| <b>TANDOORI GRILLED VEGETABLES</b>                                                                                        | 395 |
| Bell peppers, baby corn, mushrooms, potato and pineapple roasted in the tandoor                                           |     |
| <b>MUSHROOM TIKKA</b>                                                                                                     | 405 |
| Mushrooms marinated in tandoori masala and grilled for a smoky finish                                                     |     |
| <b>CHEF'S SPECIAL MUSHROOM</b>         | 415 |
| Cheese-stuffed mushrooms with chef's special masala, grilled until smoky                                                  |     |



## PANEER MAINCOURSE

### PANEER BUTTER MASALA

Paneer cubes simmered in tangy tomato gravy and finished with butter

420

### PANEER TIKKA MASALA

Marinated paneer cubes roasted in tandoor & cooked in spicy red gravy

440

### PANEER LABABDAR

Soft and succulent paneer dunked in creamy tomato and cashew gravy

440

### KADAI PANEER

Paneer, capsicum and onions in aromatic kadai-style rich gravy

440

### PANEER MAKHANI

Paneer simmered in tomato gravy with butter and cream

440

### SHAHI PANEER

Paneer cubes in a choice of white or red gravy, finished with cream

440

### PANEER HARA DHANIYA

Paneer and capsicum in onion gravy with fried coriander leaves

440

### PALAK PANEER

Paneer cubes in a traditional spinach and creamy sauce

440

### PANEER CHINGARI

Tender paneer pieces tossed in a fiery blend of aromatic spices, onions and bell peppers

450

### PANEER MUMTAZ

Paneer cubes and vegetables in spiced brown gravy

450

### PANEER GRILLED LAZEEZ

Grilled stuffed paneer simmered in brown gravy

450

### MATAR PANEER

Paneer and green peas in spiced onion-tomato gravy

450

### PANEER BHURJI

Grated paneer tossed with onions, tomatoes and spices

470

### PANEER PASANDA

Chef's signature dish with shallow fried paneer slices stuffed with nuts in red gravy

480

## SAAG AUR SUBZIYAN

### MIX VEGETABLE

Seasonal vegetables tossed in delicate spices for a colorful, healthy delight

360

### VEG JHALFREZI

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

370

### VEG ANGARA

Assorted vegetables in a hot, spicy sauce

370

### VEG KOLHAPURI

Garden fresh vegetables cooked in a thick spicy gravy

380

### VEG MAKHANWALA

A rich curry with assorted vegetables, cooked in a buttery gravy

380

### NAVRATAN KORMA

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

410

### DIWANI HANDI

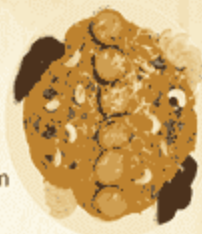
A royal preparation of seasonal vegetables simmered in spinach gravy

390

### CORN PALAK

Sweetness of corn kernels with slightly spiced spinach gravy

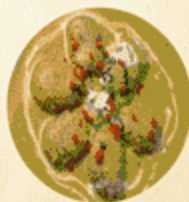
390



|                                                                                            |     |
|--------------------------------------------------------------------------------------------|-----|
| <b>LAHSOONI PALAK</b>                                                                      | 390 |
| Fresh spinach cooked with aromatic garlic, onions & traditional spices                     |     |
| <b>KHUMB PALAK</b>                                                                         | 410 |
| Earthy mushrooms and fresh spinach delicately spiced into a flavorful delight              |     |
| <b>METHI MALAI MATAR</b>                                                                   | 410 |
| Green peas and aromatic fenugreek leaves in creamy gravy                                   |     |
| <b>KAJU BUTTER MASALA</b>                                                                  | 470 |
| Fried cashew nuts simmered in a rich tomato buttery gravy                                  |     |
| <b>MUSHROOM MATAR MASALA</b>                                                               | 410 |
| Green peas & mushrooms cooked in spicy brown gravy                                         |     |
| <b>BABY CORN MAKHANWALA</b>                                                                | 410 |
| Tenders of whole corn cooked in traditional makhani gravy                                  |     |
| <b>CHANA MASALA</b>                                                                        | 370 |
| Kabuli chana simmered in a spicy onion-tomato gravy                                        |     |
| <b>DUM ALOO KASHMIRI</b>                                                                   | 400 |
| Fried stuffed potato cooked in tangy tomato gravy, finished with cream and butter          |     |
| <b>ALOO GOBHI MASALA</b>                                                                   | 350 |
| Punjabi-style potatoes and cauliflower in spiced onion-tomato gravy                        |     |
| <b>ALOO TAMATAR MATAR</b>                                                                  | 350 |
| A comforting curry prepared with potatoes, green peas & tomatoes with aromatic spices      |     |
| <b>JEERA ALOO</b>                                                                          | 330 |
| Dry potatoes tossed with cumin seeds and spices                                            |     |
| <b>BHINDI MASALA</b> (Seasonal)                                                            | 380 |
| Seasonal okra stir-fried with onions, tomatoes and aromatic spices                         |     |
| <b>TIRANGA SPECIAL</b> (3 sabzi preparation) 🍽️                                            | 420 |
| Chef's signature dish with vegetables cooked in three different gravies presented together |     |
| <b>CHEESE BUTTER MASALA</b>                                                                | 440 |
| Cheese cubes in tangy tomato gravy, finished with cream and butter                         |     |
| <b>CHANDRA SPECIAL VEG</b> 🍽️                                                              | 440 |
| Speciality dish with assorted vegetables & paneer cubes cooked in red gravy                |     |

## KOFTA SPECIALS

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| <b>VEG KOFTA</b>                                                             | 380 |
| Vegetable-stuffed koftas in brown gravy                                      |     |
| <b>MALAI KOFTA</b>                                                           | 410 |
| Dry fruits & paneer stuffed kofta in white/golden gravy                      |     |
| <b>NARGIS KOFTA CURRY</b>                                                    | 415 |
| Kofta stuffed with vegetables, dry fruits, beetroot and nuts in tomato gravy |     |



## RAJASTHAN KA SWAAD



### KER SANGRI

A traditional delicacy of desert berries and beans, cooked with aromatic spices

500

### KAJU DAKH KI SABJI

Tender cashews and sweet raisins simmered in a creamy, mildly spiced gravy

480

### JODHPURI GATTA

Gram flour (besan) roundels added to a curd based gravy with spices

370

### VEG JAIPURI

Julienne cut vegetables rolled in papad and cooked in brown gravy

370

### SEV TAMATAR

Crispy gram flour sev simmered in a tangy, mildly spiced tomato gravy

370

### MALAI PYAAZ

Tender onions simmered in a rich, creamy malai gravy, signature dish of Rajasthan

380

### RAJASTHANI KADI

Yogurt and gram flour gently simmered with aromatic spices and finished with a flavourful tempering of cumin, mustard seeds and dried red chillies

360

### KADI PAKODI

Crispy pakoras simmered in a tangy, spiced yogurt gravy with Rajasthani flavors

380

## DAL KI HANDI

### DAL FRY

Yellow dal cooked with spices & tempered with butter



310

### DAL TADKA

Yellow dal cooked with spices & tempered with jeera and whole red chillies

330

### DAL LAHSOONI

Yellow dal slow-cooked and finished with roasted garlic, ghee and aromatic spices

340

### DAL MAKHANI

Slow-cooked black lentils & kidney beans enriched with butter & cream

370

### DAL ALISHAN

Black and yellow lentils seasoned with Indian spices and spinach

370

### DAL PANCHMEL

Five varieties of lentils cooked with spices and butter

370

## INDIAN BREADS

### TAWA ROTI Plain / Butter

55 / 60

### TANDOORI ROTI Plain / Butter

55 / 60

### MISSI ROTI

75

### LACHHA PARATHA

95

### PUDINA PARATHA

95

### MIRCHI PARATHA

100

### ROTI KI TOKRI 4 pcs assorted breads

290



### NAAN Plain / Butter

85 / 95

### GARLIC / CHILLI GARLIC NAAN

110

### KASHMIRI NAAN

130

### CHEESE NAAN

130

### STUFFED KULCHA

145

### STUFFED NAAN

135

### CHEF SPL. NAAN

150

## BASMATI KA KHAZANA

|                                                                                           |     |
|-------------------------------------------------------------------------------------------|-----|
| <b>STEAMED RICE</b>                                                                       | 230 |
| <b>JEERA RICE</b>                                                                         | 245 |
| Fine preparation of rice tempered with cumin                                              |     |
| <b>VEG PULAO</b>                                                                          | 270 |
| Basmati rice tossed with assorted vegetables                                              |     |
| <b>PANEER ANGARA PULAO</b>                                                                | 320 |
| Roasted paneer cooked in basmati rice with traditional spices                             |     |
| <b>VEGETABLE BIRYANI</b> served with raita                                                | 345 |
| Fragrant basmati rice cooked with fresh vegetables and aromatic spices                    |     |
| <b>HYDERABADI BIRYANI</b> served with raita                                               | 355 |
| Spicy palak flavored basmati rice cooked with fresh vegetables and spices                 |     |
| <b>KASHMIRI PULAO</b>                                                                     | 345 |
| A rich basmati rice preparation tossed with cocktail fruits                               |     |
| <b>MASALA RICE</b>                                                                        | 270 |
| Basmati rice tossed with mild spices, fresh vegetables & herbs                            |     |
| <b>LEMON RICE</b>                                                                         | 270 |
| Rice tempered with mustard seeds, curry leaves, chillies & turmeric, with a zest of lemon |     |
| <b>DAL KHICHDI</b>                                                                        | 300 |
| A comforting blend of rice & lentils, cooked with aromatic spices and topped with Ghee    |     |

## DESSERTS

### INDIAN SWEETS

**HOT GULAB JAMUN** (2 pcs)

**KALA GORA**

Hot gulab jamun (2 pcs) with Vanilla Ice Cream

**AAJ KI MITHAAS** 

Kesar Rajbhog / Rasmalai / Moong Dal Halwa (Chef's special for the day)



210

260

260

**ICE CREAMS** served 2 scoop

Vanilla / Strawberry

160

Rich Chocolate / Mango

170

Chocolate Chips / Butter Scotch

180

Kaju Draksh / American Nuts

190

**SUNDAES**

Single Sundae

210

Double Sundae

230

Triple Sundae

270

Banana Split

280



### NOTE

Taxes will be charged extra as applicable  
 Images printed in menu are for reference purpose only  
 Please request for Jain preparation at time of order  
 Dishes may contain allergens, consult if case of dietary restrictions  
 Please allow at least 45 minutes to serve order  
 Order once placed will not be cancelled



CHANDRA GROUP  
OF HOTELS

— Jodhpur, Rajasthan —