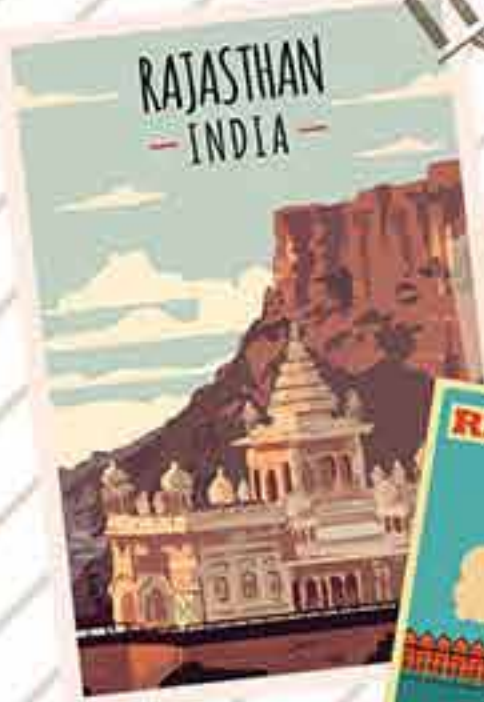
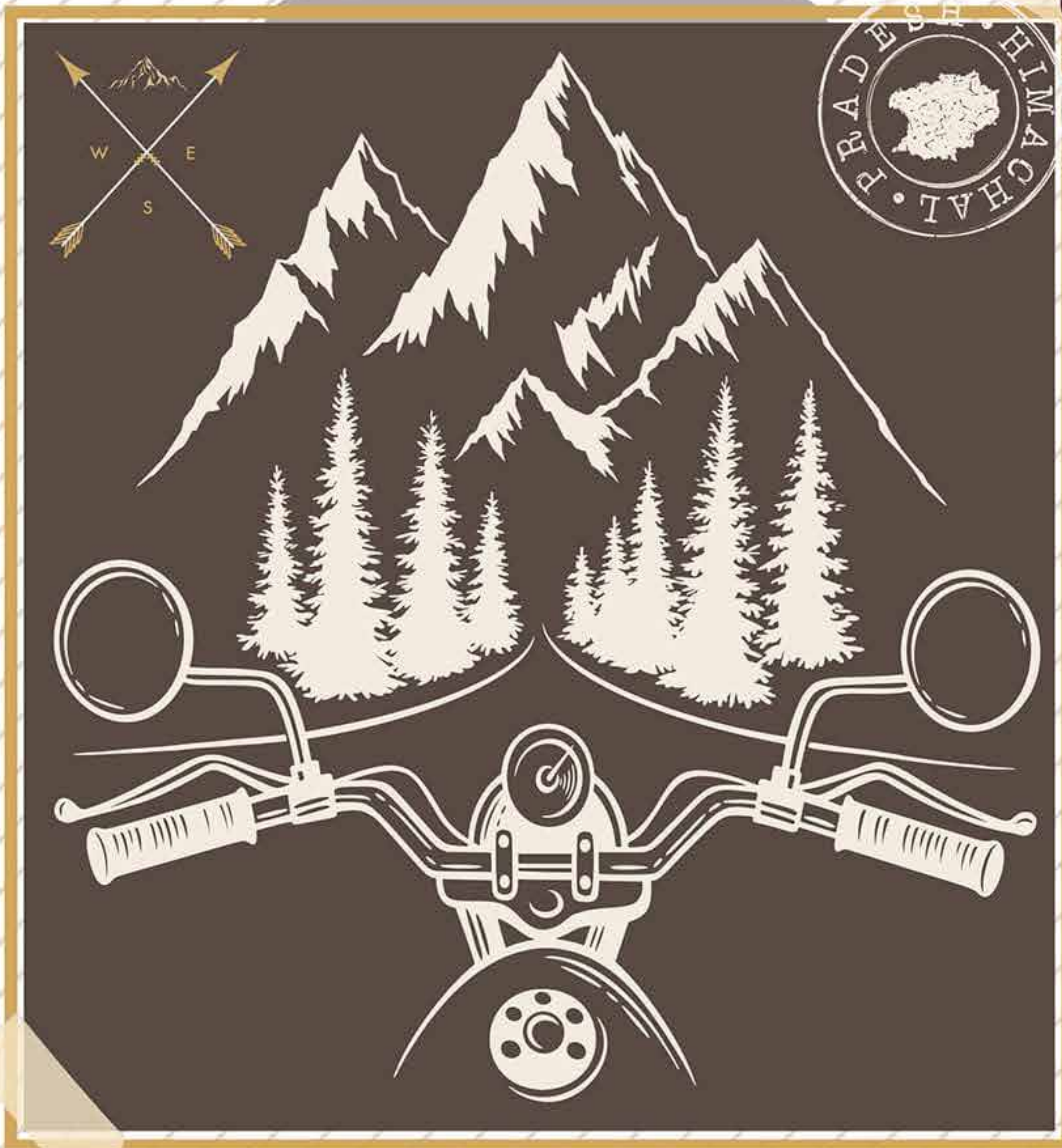


ALSO AVAILABLE FOR

Take away



À LA CARTE  
*menu*  
WITH INCLUSIVE MEAL PLANS

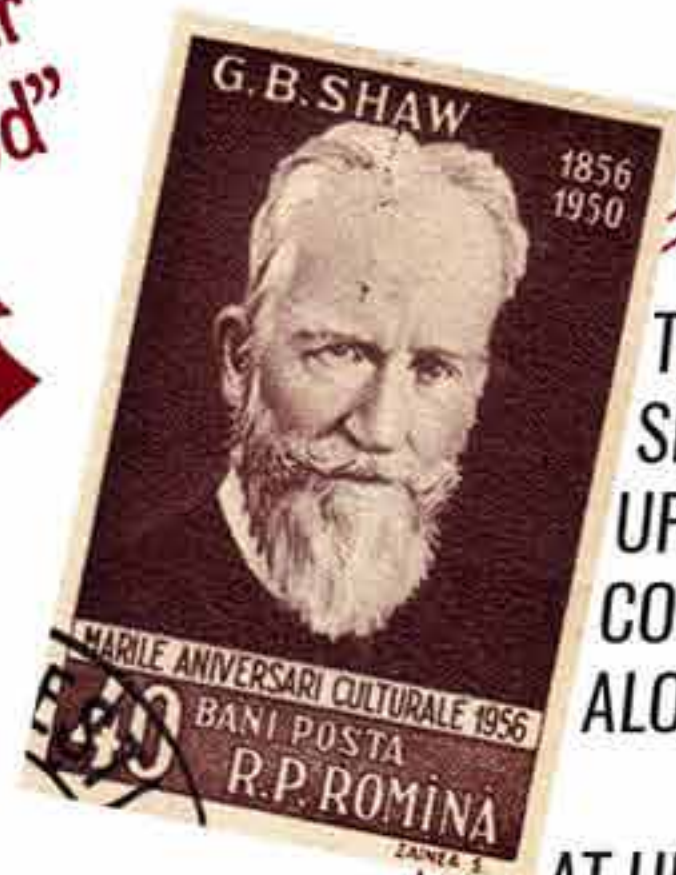


In compliance with COVID-19 safety protocols as per guidelines by MoHFW, Govt. of India





**“There is no love sincerer  
than the love of food”**



THE FOUNDING HEAD OF MY ALMA-MATER, SIR GEORGE BERNARD SHAW APTLY QUOTES UPON WHAT IS CONSIDERED TO BE THE GREATEST COMMON HUMAN EXPERIENCE OF ALL TIME, ALONGSIDE LOVE OF COURSE.

AT URVASHI'S RETREAT, FOOD IS MUCH MORE THAN FUEL FOR ONE'S MIND AND BODY.

HERE, FOOD IS A DIRECT INLET INTO THE SOUL. EVERY CULINARY EXPERIENCE CARRIES A STORY OF ITS OWN, IF ONLY ONE CARES TO LISTEN. THUS, WE PREPARE EACH ONE OF OUR RECIPES WITH LOVE AND THE INTENTION OF NOURISHING OUR DINERS.

I HAVE PERSONALLY CURATED THIS MENU USING AN ASSORTMENT OF RECIPES FROM AROUND INDIA AND THE WORLD, AND DERIVE INSPIRATION FROM GLOBAL FUSIONS, FOR THEY BIND THE WORLD INTO ONE UNITED FAMILY. WHETHER IT IS THE HIKING ENTHUSIAST OR THE SEDENTARY DREAMER, WE OFFER FOOD THAT COMFORTS THE SENSES WHILE ALSO INVIGORATING THEM.

IN OUR DINING SPACES, NO PALETTE IS CONSIDERED TO BE TOO SOPHISTICATED OR NAIVE. BOTH, FOOD AND HOSPITALITY ARE RENOWNED FOR TRANSVERSING LANGUAGE AND CULTURE TO FORM ONE OF THEIR OWN. ALL ONE NEEDS IS THE WILLINGNESS TO OPEN UP A MENU AS THEY DO A MAP. EVERY BECKONING CUE IS A DISCOVERY THAT AWAITS US, AND LIKE TRAVELS, NO TWO CULINARY EXPERIENCES WILL EVER BE THE SAME.

AS YOU UNFURL YET ANOTHER CULINARY ADVENTURE, I WELCOME YOU TO MY HUMBLE RETREAT AND WISH YOU WELLNESS, JOY AND A SOUL SATISFYING MEAL.

**BON APETIT!!**







Frankly speaking, trekking is just an active excuse to fit in some extra pancakes in that flat belly without it turning into jelly.

# MAGENTA'S ENTHU CUTLETS







Where everyday is a Sunday!

"All happiness depends on a leisurely breakfast."  
-John Gunther

"I love sleep because it is like a time machine to breakfast". - Anon





# - BREAKFAST -

## Desi Naashtas

-  **PARATHAS**.....**INR 300**  
Aloo / Gobhi / Paneer / Cheese  
+ Butter, dahi & pickles
-  **POORI BHAJI**.....**INR 300**  
+ Pickles
-  **BHURJI**.....**INR 300**  
Paneer / Eggs  
 + Paranthas & pickles
-  **POHA**.....**INR 300**
-  **UPMA**.....**INR 300**  
- Vegan & dairy-free (ghee-free) options available upon request

-  **EGGS TO ORDER**.....**INR 300**  
Omelette / Scrambled / Sunny side up / Boiled  
+ one accompaniment, toast, butter & condiments
-  **ADD ONS**.....**INR 50 | INR 100**  
Baked beans / Hash potatoes / Grilled tomato  
Cheese / Bacon / Sausages / Ham

## MINDFUL EATING

-  **URVASHI'S OATS PANCAKES**.....**INR 300**  
+Ice cream, almond slivers & your choice of : -  
Honey / Maple Syrup / Nutella / Caramel Syrup  
- Eggless variant available  
- Dairy-free option (milk replaced with coconut milk, sans ice-cream) available upon request  
- Vegan option (eggless + dairy-free) available upon request
-  **FRUIT PLATTER**.....**INR 200**
-  **CINNAMON WELLNESS APPLES**.....**INR 150**  
Poached and skinned slices of Himalayan apples, sprinkled with cinnamon dust
-  **THE BREAKFAST CLUB BURRITOS** **INR 350 | 450**  
Urvashi's favourite comfort food as a student in London, these fusion burritos are a must-have at London's Breakfast Club.  
Soft tortilla filled with milk scrambled eggs, molten cheese & beans. Finished with salsa & sour cream.  
- Non-vegetarian option with chicken sausages/ bacon available

## Sweet Treats

-  **PANCAKES**.....**INR 300**
- WAFFLES**.....**INR 300**
- FRENCH TOAST**.....**INR 250**

ALL SPECIAL TREATS ARE SERVED WITH YOUR CHOICE OF :-  
Nutella / Caramel Syrup / Maple syrup / Honey  
Jams / Peanut butter / Sliced bananas / Ice cream

### BAKER'S BASKET

Toasted / Soft  
+ Butter & preserves  
**INR 200**

### SIDDU

Maida / Atta  
+ Chutney & ghee  
**INR 200**

### POWER BOWL

Cereal / Porridge  
+ Milk & honey



Join Urvashi in promoting mindful eating habits & spreading auto-immune awareness by supporting **-RUN FOR LUPUS-**



VEGETARIAN



NON-VEGETARIAN



CONTAINS EGGS



CONTAINS NUTS



GLUTEN-FREE



DAIRY-FREE



NO ADDED SUGAR



URVASHI RECOMMENDS



एक ठंडा चाय



# BEVERAGES

**HOT**

 **MASALA CHAI**  
INR 100

 **GINGER LEMON & HONEY**  
INR 100

  **MINT & HONEY TEA**  
INR 100

  **ASSORTMENT OF TEAS**  
Choose your pick from our premium tea box  
INR 100

  **APPLE TODDY**  
INR 200

**HOT CHOCOLATE**  
INR 200



# BEVERAGES


**COLD**

## MILKSHAKE

Vanilla | Chocolate | Banana | Strawberry  
INR 200

## FRUIT JUICE

Choose from a range of freshly squeezed/ tetra-packed fruit juices  
INR 150

 **LEMONADE**  
Sweet | Salted | Mixed  
Still water / Soda  
INR 100

 **BURANSH KA SHERBET**  
Still water / Soda  
INR 150

 **LASSI**  
Sweet | Salted  
INR 150

 **BUTTERMILK**  
Sweet | Salted  
INR 150

**SOFT DRINKS**  
Choose from a variety of sodas  
INR 150

**BOTTLED WATER**  
INR 200



 GLUTEN-FREE

 DAIRY-FREE

 NO ADDED SUGAR

 URVASHI RECOMMENDS



# COFFEE

## HOT



**ESPRESSO INR 150**

30 ml coffee shot

**AMERICANO INR 150**

30 ml coffee shot + hot water



**CAPPUCCINO INR 250**

30 ml coffee shot + frothed milk

**CAFE MOCHA INR 300**

30 ml coffee shot + dark chocolate syrup + frothed milk + chocolate shavings



**DESI MILK COFFEE INR 200**

Pheta coffee + hot milk



**EXTRA SHOT INR 100**

30 ml coffee shot



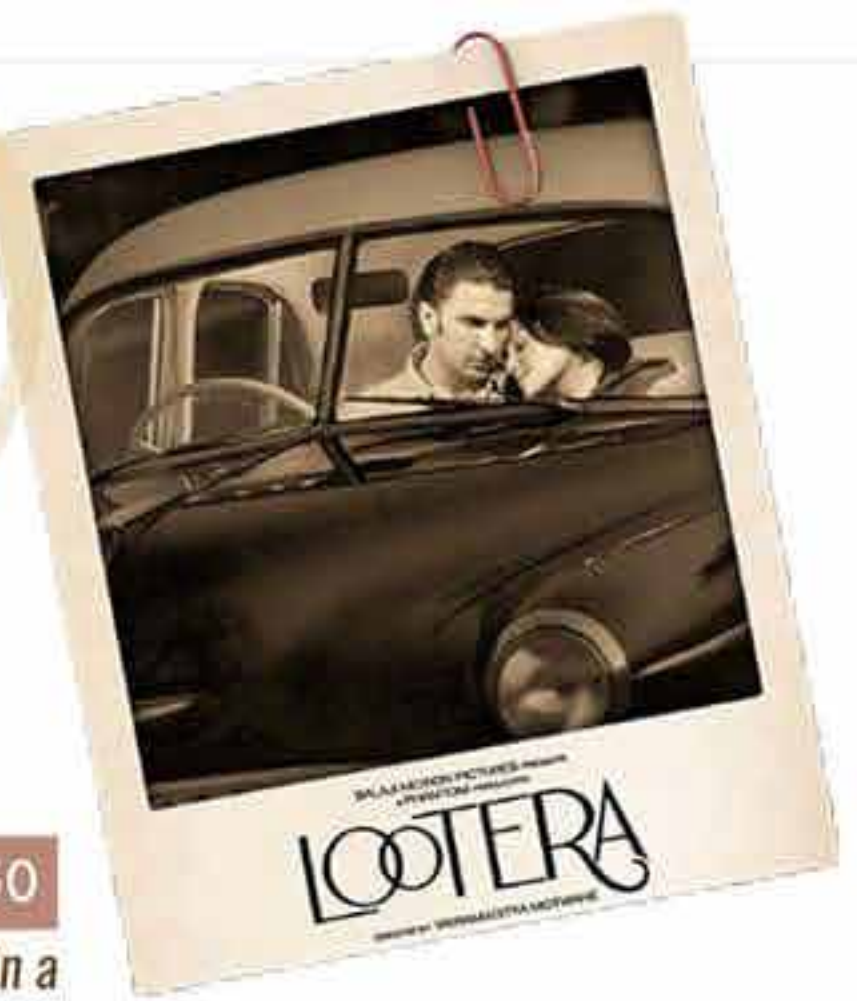
DAIRY-FREE VARIANTS OF SOY MILK / COCONUT MILK AVAILABLE AT A PREMIUM OF INR 100



**FRENCH PRESS INR 150**

Ground coffee in a French press plunger

Zinda hoon yaar...  
Coffee hai



## COLD

**ICED AMERICANO INR 200**

30 ml coffee shot + water + ice

**CINNAMON ICED AMERICANO INR 250**

30 ml coffee shot + ground cinnamon + water + ice

**CARAMEL ICED AMERICANO INR 250**

30 ml coffee shot + caramel syrup + water + ice



**CLASSIC COLD COFFEE INR 300**

60 ml coffee shot + frozen milk + sugar

**CHOCOLATE COLD COFFEE INR 350**

60 ml coffee shot + frozen milk + chocolate syrup

**CARAMEL COLD COFFEE INR 350**

60 ml coffee shot + frozen milk + caramel syrup

**ICE CREAM BLENDED COLD COFFEE INR 350**

60 ml coffee shot + vanilla ice cream + milk



## LATTE STATION

**CLASSIC LATTE INR 250**

30 ml coffee shot + steamed milk

**VANILLA LATTE INR 300**

30 ml coffee shot + vanilla syrup + steamed milk

**CINNAMON LATTE INR 300**

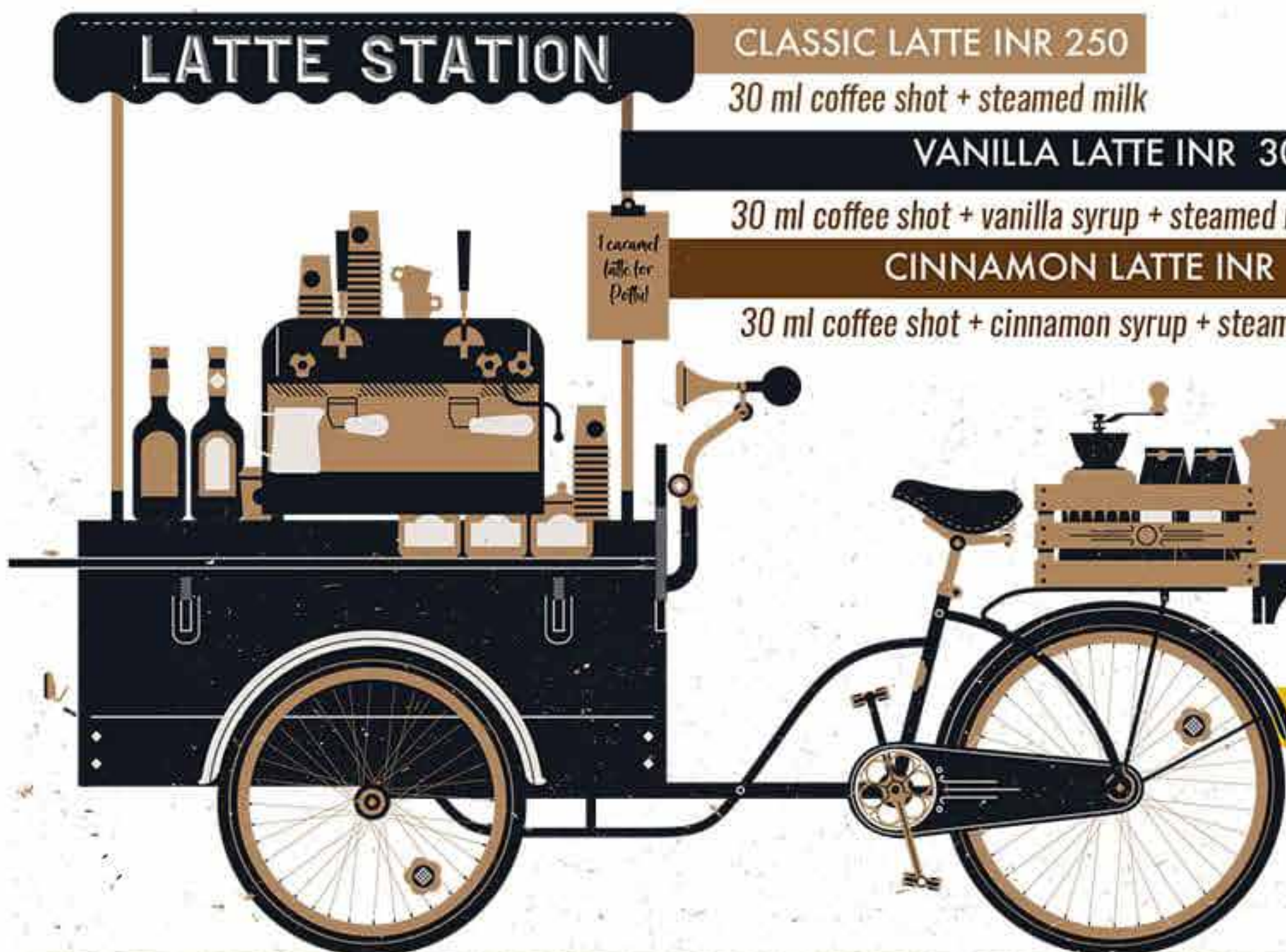
30 ml coffee shot + cinnamon syrup + steamed milk

**HAZLENUT LATTE INR 300**

30 ml coffee shot + hazlenut syrup + steamed milk

**CARAMEL LATTE INR 300**

30 ml coffee shot + caramel syrup + steamed milk





# SOUPS



 **TOMATO SOUP**    INR 150  
*Roasted tomato puree infused with fresh herbs*

 **CREAM OF MUSHROOM SOUP**    INR 200  
*The classic mushroom broth, topped with clotted cream*

   **LEMON CORIANDER SOUP**    INR 180  
*A zesty broth of lemon with hints of coriander*  
- Vegan option with coconut milk available

   **POPEYE'S SOUP**    INR 200  
*Creamy spinach, brewed with garlic & cream*  
*Urvashi's childhood secret to strength!*  
- Vegan option with coconut milk available

  **SHANAG SOUP**    INR 200  
*Feeling adventurous? Apple and potato never tasted this good together!*

  **CLEAR BROTH SOUP**    INR 150 | INR 200  
*A garlic-infused broth with vegetable / chicken stock*  
- Non vegetarian option with chicken chunks available

  **ORIENTAL SOUPS**    INR 150 | INR 200  
*SWEET CORN | HOT & SOUR | MANCHOW*  
- Non vegetarian option with chicken available



# SALADS

 **DIP SALAD**    INR 200  
*Carrot batons, peppers, cucumber sticks, zesty lemon, salt, black pepper & an assortment of dips*

 **GREEK SALAD**    INR 250  
*Assorted capsicums, Iceberg lettuce, vinegar, virgin olive oil, herbs, Dijon mustard & feta cheese*

   **THE COOL CUCUMBER**    INR 250  
*Our healthiest salad. Diced cucumber tempered with curry leaves, mustard seeds, peanuts and shredded coconut*  
  - Vegan ghee-free option available

  **KIMCHI SALAD**    INR 200  
*Cucumber shreds soaked in soy-chilli sauce, vinegar, garlic & ginger*

  **CLASSIC CAESAR SALAD**    INR 250 | INR 300  
*Lettuce, croutons, Parmesan shavings & Caesar dressing*  
- Add chicken OR bacon

 VEGETARIAN

 NON-VEGETARIAN

 CONTAINS EGGS

 CONTAINS NUTS

 GLUTEN-FREE

 DAIRY-FREE

 NO ADDED SUGAR

 URVASHI RECOMMENDS



# STARTERS

 FRENCH FRIES | POTATO BITES      INR 180  
*Served with an selection of home-made dips*

 GARLIC BREAD      INR 150 | INR 200 | INR 250  
*Garlic bread | Cheese Garlic Bread*

 VEG SEEKH KEBAB | VEG CUTLETS      INR 300  
*The classic grilled kebab | fried cutlets with a selection of dips*

   PAKODAS      INR 250  
*Crispy deep-fried fritters that are perfect for a rainy day*  
ONION | PANEER | VEGETABLE | CHEESE  
- Vegan ghee-free option available




  MASALA PAPAD | MASALA PEANUTS      INR 200  
*Roasted or fried papad / peanuts topped with tomatoes, onions, green chillies & spiced lemon juice*

 CHILLY PANEER      INR 300  
*Cottage cheese zinged with a Chinese twist*

 CHILLY CHEESE TOAST      INR 250  
*Freshly toasted bread with stringy Mozzarella & tangy spices*

 HUM AAPKE HAIN CORN...?      INR 250  
*Buttery golden corn with an added zing of either lemon chilli masala or Schezwan sauce*

  THE MAYO BUN-OMELETTE      INR 300  
*Ajmer's famous station omelette bun, cheese & chilli ketchup with french fries & mashed potato*

   MAGGI MANIA      INR 150 | INR 200  
*Make your own version of this old-school bowl of comfort food*  
- Masala | Vegetables | Cheese  
- Egg | Chicken | Bacon | Sausages

   PANEER | MURGH MALAI TIKKA      INR 300  
*Yoghurt-marinated cottage cheese / chicken, grilled in the tandoor*

 CHICKEN NUGGETS      INR 250  
*Corn-fed chicken, crusted & deep-fried. Served alongside mayonnaise & ketchup*

 GOSHT SHEEKH KEBAB      INR 300  
*Minced cylinders of lamb, seasoned with ground spices*

  FISH FINGERS      INR 300  
*Britain-inspired crispy fried batons of crumbed fish, served alongside tartar sauce*



 VEGETARIAN

 NON-VEGETARIAN

 CONTAINS EGGS

 CONTAINS NUTS

 GLUTEN-FREE


 DAIRY-FREE




 NO ADDED SUGAR

 URVASHI RECOMMENDS

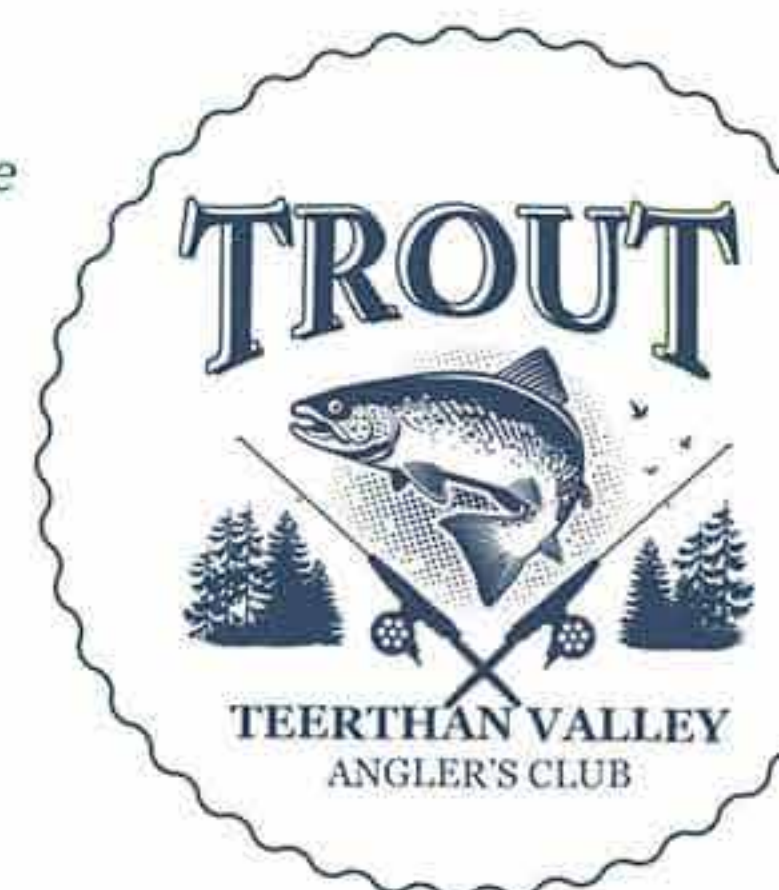


# BURGERS & SANDWICHES

-    **CLUB SANDWICH** INR 300 | INR 350  
*Toasted / soft bread layered with crisp lettuce, fresh vegetables & cheese*  
- Vegan & dairy-free (cheese-free, butter-free) options available  
- Non-vegetarian variant with chicken, ham/bacon and fried egg available

-    **KEEMA BATLA** INR 400  
*A grilled sandwich stuffed with minced & spiced mutton- Urvashi's childhood favourite!*  
- Dairy-free (cheese-free, butter-free) option available

-    **NO GARBAR BURGER** INR 300 | INR 350  
*Your choice of vegetable or chicken patty served with tomato, onions & cheese*  
- Vegan (vegetarian, cheese-free & butter-free) option available  
- Dairy-free (cheese-free & butter-free) option available



# HEARTY MAINS

-    **ZOODLES** INR 350 | INR 400  
*Your healthy pasta dream come true! Zucchini noodles tossed in a garlic & herb dressing and arabiatta sauce and Parmesan shavings*  
- Non-vegetarian variant with chicken available

-    **THE PALEO CURRY** INR 350 | INR 400  
*An anti-inflammatory recipe comprising of garden fresh vegetables cooked in a garlic, turmeric and coconut milk reduction with steamed rice*  
- Non-vegetarian variant with chicken available

-   **COLONEL'S CHICKEN** INR 400  
*Char-grilled pieces of chicken cooked in an onion-based gravy and baby potatoes*

-  **FISH 'N' CHIPS** INR 400  
*Batter-fried fillets of Singara, served with potato fries and tartar sauce. A British favourite!*

-   **HIMALAYAN RAINBOW TROUT** INR 600  
*Whole trout or fillet in your choice of sauce :-*  
GARLIC BUTTER & HERBS | LEMON BUTTER & HERBS | TOMATO AND ONION | MASALA  
- Dairy-free (olive oil replacement for butter) available



VEGETARIAN



NON-VEGETARIAN



CONTAINS EGGS



CONTAINS NUTS



GLUTEN-FREE



DAIRY-FREE



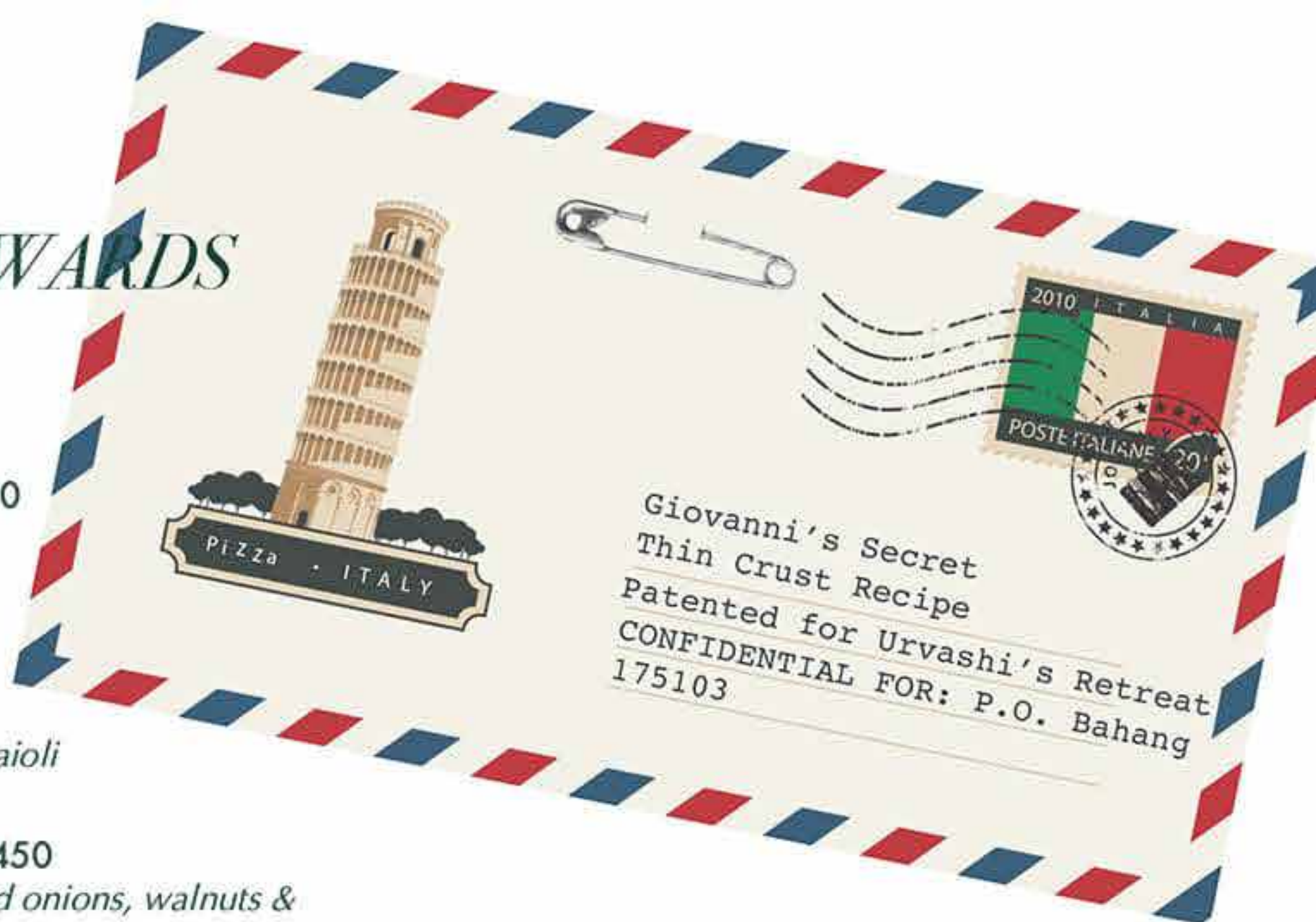
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URVASHI RECOMMENDS



# LEANING TOWARDS PIZZAS



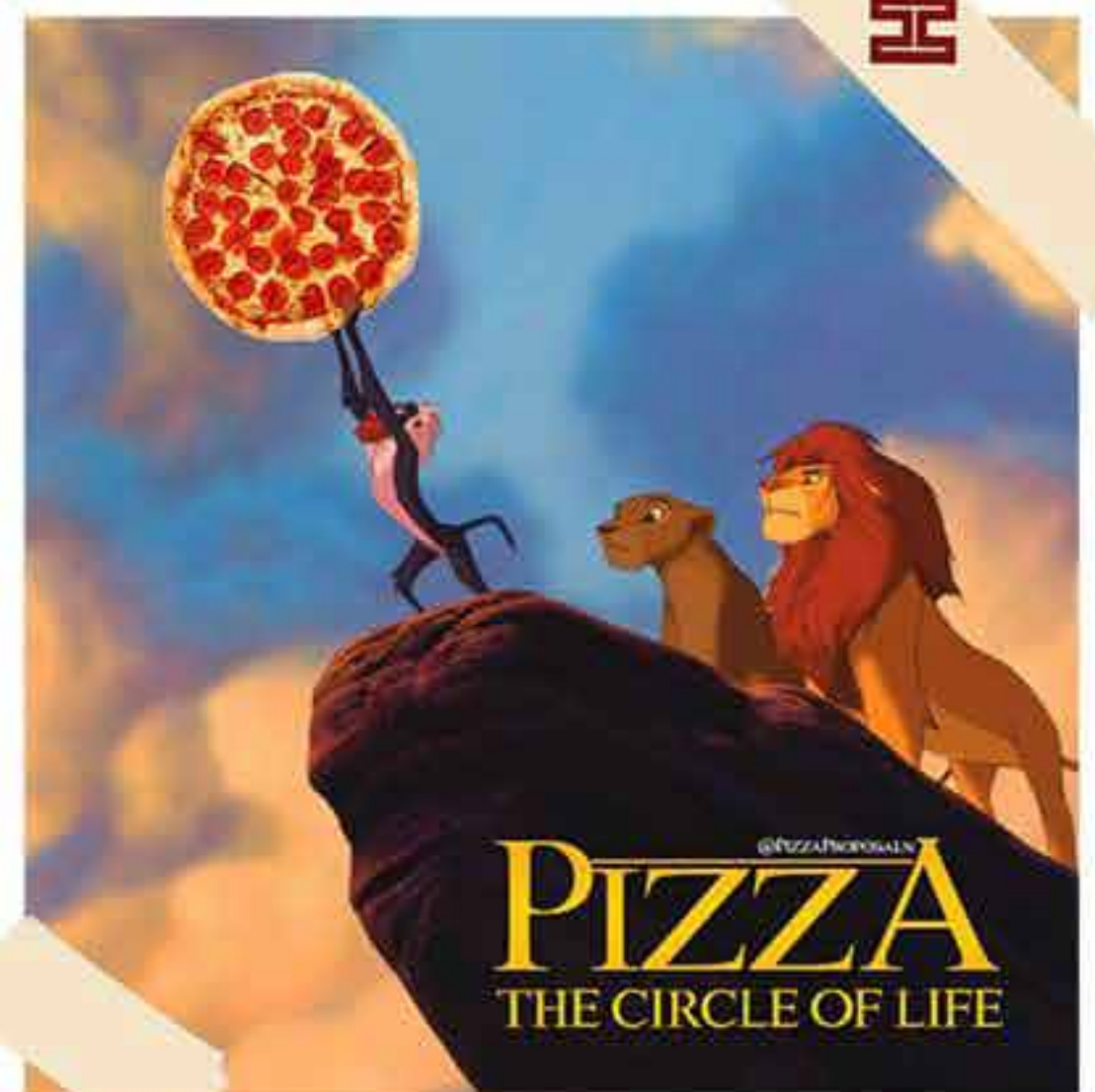
- MARGHERITA**    INR 400  
*An all-time classic of tomato, basil & Mozzarella*
- MARINARA**    INR 350  
*A low-calorie pizza option that replaces Mozzarella with garlic aioli*
- MANALI WALTZ**    INR 450  
*Spinach, mushroom, caramelised onions, walnuts & Mozzarella*
- SANSKAARI PIZZA**    INR 450 | INR 500  
*Paneer or chicken tikka tossed in a spicy tomato sauce & Mozzarella*
- BAR-BAR-BARBEQUE**    INR 500  
*Shredded & chargrilled chicken, spiced pineapple (optional), spring onions & Mozzarella*
- MEAT-O-CLOCK**    INR 500  
*Tomato sauce, ham, sausages & Mozzarella*

NAAAAAASOWHENYA AAAAA  
 GONNABUYMPIZZABRUHHH

# PASTAS

- PENNE ARABIATTA**    INR 300  
*Tomato simmered in basil & chilli flakes and topped with Parmesan shavings*  
 - Vegan (cheese-free) option available
- SPAGHETTI AGLIO OLIO PEPPERONCINO**    INR 300  
*Olive oil, garlic slivers, chilli flakes, olives & parsley with Parmesan shavings*  
 - Vegan (cheese-free) option available
- PENNE CARBONARA**    INR 350 | INR 400  
*A rich & creamy pasta made of egg yolks, onions & black pepper. Add some bacon to enjoy it the Roman way.*
- SIMBA'S SPAGHETTI**    INR 400  
*The Indian rendition of the famed spaghetti Bolognese, comprising of a tangy sauce made of minced mutton*

**ADD-ONS:** MUSHROOMS | CORN | OLIVES | PEPPERS  
 ZUCCHINI | EXTRA CHEESE | BACON | SAUSAGE | HAM  
*Customise your meal further with these add-ons at an additional charge of INR 75 each*



VEGETARIAN



NON-VEGETARIAN



CONTAINS EGGS



CONTAINS NUTS



GLUTEN-FREE



DAIRY-FREE



NO ADDED SUGAR





URVASHI RECOMMENDS









# INDO CHINESE

  **HAKKA NOODLES**    INR 400 | INR 450  
*Stir-fried noodles in a succulent Indo-Chinese sauce*  
 - Non-vegetarian option with chicken chunks available




  **MANCHURIAN**    INR 400  
*Savour these juicy vegetable dumplings that were once invented in Mumbai's Kemp's Corner.*

   **PAN-FRIED RICE**    INR 350 | INR 400  
*Considered by many as soul food, the classic bowl can convert anyone into a rice-eater*  
 - Vegan options available  
 - Non-vegetarian variant with chicken and egg available

   **ORIENTAL CURRIES**    INR 450 | INR 450 | INR 550  
 VEGETARIAN | CHICKEN | FISH  
*Choose from the Chef's selection of pan-Asian curry styles : -*  
 SCHEZWAN | HOT AND SOUR | CHILLI GARLIC | SWEET CHILLI  
 SOY GARLIC | THAI RED CURRY | THAI GREEN CURRY  
 - Dairy-free options (with coconut milk substitutes) available



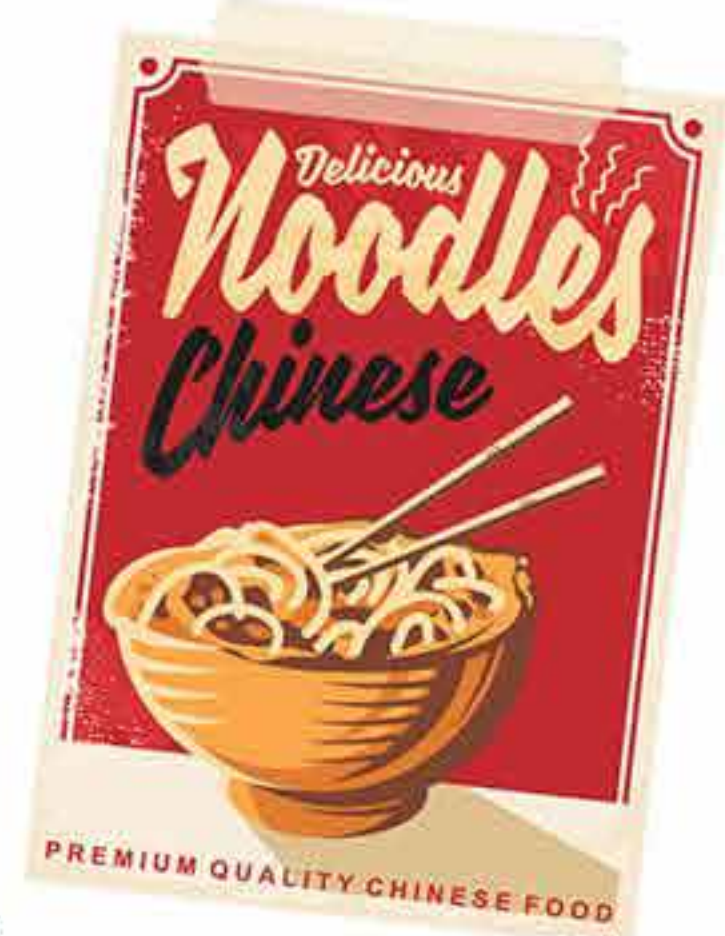
## BIRYANIS & WRAPS

   **SHAHI PULAO**    INR 400  
*Assorted vegetables indulged in aromatic, spice-infused basmati rice*  
*Served with raita & kachumbar*  
 - Vegan / dairy-free (cream-free and butter-free; without raita) options available

   **BIRYANI**    INR 450  
*Succulent pieces of chicken/ mutton indulged in aromatic, spice-infused rice. Served with raita & kachumbar*  
 - Dairy-free (cream-free and butter-free; without raita) options available

   **K2K KATHI ROLLS**    INR 350 | INR 450  
*Originating first in Kolkata and travelling all the way up to our Kullu valley, here's a no-fuss meal of paneer bhurji or tandoori murg hand-rolled into a soft wrap*  
 *Served with mint chutney.*  
 - Egg wash on wrap option available

   **THE BREAKFAST CLUB BURRITOS**    INR 350 | INR 450  
*Urvashi's favourite comfort food as a student in London, these fusion burritos are a must-have at London's Breakfast Club. Soft tortilla filled with milk scrambled eggs, molten cheese & beans.*  
*Finished with salsa & sour cream.*  
 - Non-vegetarian option with chicken sausages/ bacon available



 VEGETARIAN

 NON-VEGETARIAN

 CONTAINS EGGS

 CONTAINS NUTS

 GLUTEN-FREE

 DAIRY-FREE


 NO ADDED SUGAR

 URVASHI RECOMMENDS


**SOHO SQUARE W1**  
CITY OF WESTMINSTER



# MADE IN INDIA

- 

**SABZ PANCHMEL**      **INR 350**  
*Mélange of seasonal vegetables tempered with a dash of asafoetida*
- 

**KER SANGRI**      **INR 400**  
*An exotic preparation of seasonal berries & stems from the Thar desert*
- 

**KADI PAKODA**      **INR 350**  
*Fritters of Bengal gram in a yoghurt-based gravy, tempered with mustard, red chillies & curry leaves*
- 

**HING DHANIYE KE CHATPATE ALOO**      **INR 350**  
*Potatoes that offer the earthy flavours of coriander & asafoetida*
- 

**GATTA RAJASTHANI**      **INR 350**  
*A classical Rajasthani preparation of spiced gram flour dumplings*

- 

**KHATTE MEETHE BAINGAN**      **INR 350**  
*Urvashi's maternal grandmother's recipe. Mustard-infused brinjal with a tamarind twist*
- 

**AAJ KI DAAL**      **INR 350**  
*Enjoy the Chef's daily lentil preparation, or state your choice for him to prepare*
- 

**KHICHDI**      **INR 350**  
*Steamed rice, lentils, boiled vegetables and immune-boosting spices*

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# THE PANEER SQUAD

- 

**PANEER BHURJI**      **INR 300**  
*Scrambled paneer pan-tossed in onions, bell peppers & cumin seeds. An all-time favourite!*
- 

**PALAK PANEER**      **INR 350**  
*Fresh cottage cheese cubes cooked in a creamy spinach gravy*
- 


**PANEER LABAABDAR**      **INR 350**  
*A Punjabi preparation of squared paneer in a spiced gravy of tomatoes and cashew nuts*
- 


**SHAHI PANEER**      **INR 350**  
*The preferred choice of comfort food for travellers, this is a legendary recipe of paneer with sweet & tangy tomato puree, silkened with fresh cream. Makes for a delicious meal with lachha paranthas or some jeera chawal.*

₹



**Vegan/ dairy-free option is available for all dishes except kadi pakoda & paneer. Kindly specify your preference for oil in place of ghee/ butter/ cream while placing your order.**



VEGETARIAN



NON-VEGETARIAN



CONTAINS EGGS



CONTAINS NUTS



GLUTEN-FREE



DAIRY-FREE



NO ADDED SUGAR



URVASHI RECOMMENDS





# ALSO MADE IN INDIA

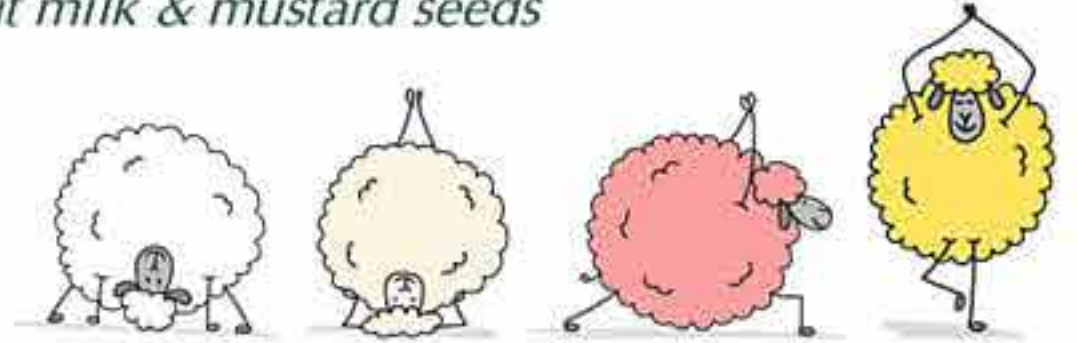


**ANDA CURRY** INR 300  
*A protein-packed curry of sliced boiled eggs in a tangy & flavourful gravy*

**MURGH MAKHANI** INR 400  
*Juicy pieces of chicken cooked with dried red chillies & Rajasthani garam masala*

**RAI TAMATAR KI MACHHI** INR 400  
*Basa fillets cooked in a succulent gravy of tomatoes, coconut milk & mustard seeds*

**LAAL MAAS** INR 400  
*Tender mutton cooked in Rajasthan's most renowned style*  
- Dairy-free (ghee substituted with oil) option available



## ACCOMPANIMENTS

**BASMATI / BROWN RICE** INR 100 | INR 150  
*Aromatic Basmati rice / fibre-rich grains of unpolished brown rice*

**JEERA / MATAR PULAO** INR 150 | INR 200  
*Basmati rice tempered with cumin seeds / steamed peas*

**PHULKA / CHAPATI** INR 100  
*Classic Indian flatbreads made of wholewheat flour*

**TANDOORI ROTI / NAAN** INR 100 | INR 150  
*Choose between plain, butter, garlic & cheese naans*

**LACCHA PARANTHA** INR 100  
*Layers of whole wheat flour, leavened & brushed w*

**KULCHA** INR 150  
*Choose between onion, potato and paneer kulchas*

**BAKER'S BASKET** INR 150  
*Today's selection of breads from the local bakery, served with butter & olive oil*

**BURRANI RAITA** INR 150  
*A creamy Hyderabadi raita tempered with garlic & red chillies.*

*All Indian entrées are accompanied by papadums, a mini salad & our in-house selection of pickles*

**- Vegan & dairy-free (ghee-free, cheese-free & butter-free) options available for all rice & roti variants**



VEGETARIAN



NON-VEGETARIAN



CONTAINS EGGS



CONTAINS NUTS



GLUTEN-FREE



DAIRY-FREE



NO ADDED SUGAR





URVASHI RECOMMENDS



# DESSERTS





  **HOME-MADE CHOCOLATE FUDGE BROWNIES** INR 250  
Decadent chocolate fudge brownies & vanilla ice cream, poured over by molten chocolate



  **BISCUIT PUDDING** INR 200  
*A minimalistic recipe passed on by Urvashi's mother, this is a divine blend of biscuit crumble, rich cocoa, cashew brittle and condensed milk, served chilled.*







 **NUTELLA MUG CAKE** INR 200  
*An eggless, butter-free indulgence prepared & served in a coffee mug*

  **ICE CREAM SUNDAE** INR 300  
*Choose any two scoops from our daily selection of ice creams with toasted nuts & your choice of either Nutella, caramel syrup or berry jam*  
- Nut-free variants available upon request



  **BANANA SPLIT** INR 300  
*Hot banana fritters paired with assorted scoops of ice cream, toasted nuts, Nutella & caramel syrup*  
- Nut-free variants available upon request



  **URVASHI'S OATS PANCAKES** INR 300  
*Fibre-rich oats pancakes fresh off the griddle alongside a scoop of vanilla ice cream. Sprinkled with almond slivers & drizzled with the syrup of your choice*

  Honey | Maple Syrup | Nutella | Caramel Syrup  
- Eggless variant available  
- Dairy-free option (milk replaced with coconut milk, sans ice-cream) available upon request  
- Vegan option (eggless + dairy-free) available upon request



  **CINNAMON WELLNESS APPLES** INR 150  
*Poached and skinned slices of Himalayan apples, sprinkled with cinnamon dust*

  **GRANOLA PARFAIT** INR 200  
*Power-packed granola & yoghurt with layers of your choice*  
Berry compote | Banana & Himalayan honey

  **LAPSI** INR 300  
*Broken wheat, jaggery, shredded coconut, cashews, raisins & fennel. A Rajasthani favourite!*  
- Nut-free variant available upon request  
- Vegan & dairy-free options (ghee replaced with vegetable oil) available upon request



  **HALWA KA JALWA** INR 200  
*Allow the Chef to immerse you into today's special preparation of desi halwa such as :*   
Gajar | Moong Dal | Sooji | Atta | Besan | Lauki / Doodhi  
- Nut-free variants available upon request

 **DESI MITHAAI** INR 200  
Gulab Jamun | Roshogolla | Kheer

  **ASSORTED FRUIT PLATTER** INR 200  
*A selection of freshly cut seasonal fruits*

Bhaskor  
annerjee

Kemon acho?  
Ami BHALOO!



 VEGETARIAN

 NON-VEGETARIAN

 CONTAINS EGGS

 CONTAINS NUTS

 GLUTEN-FREE

 DAIRY-FREE

 NO ADDED SUGAR



URVASHI RECOMMENDS



NOTES FOR OUR  
**Guest List**

- ✓ Additional government taxes & charges are applicable to all prices listed in this menu.
- ✓ All food symbols (except vegetarian, non-vegetarian & egg symbols) denote the availability of an alternate recipe variant to specifically cater to those who might suffer from Celiac disease, nut/ shell-fish allergies, lactose & gluten intolerances, etc. Hence, should you wish to opt for the particular allergen/intolerant-free alternative, kindly ensure that you notify the restaurant staff while placing your order.
- ✓ Your food is cooked with much thought and love. Since we use only the freshest of ingredients, kindly excuse us in case of the seasonal/ temporary unavailability of certain ingredients/ food items/ beverages. We would be more than happy to accommodate your requests using whatever best alternatives are available to us.
- ✓ We believe in serving you freshly-prepared food at all times, and avoid serving pre-cooked or re-heated meals. Hence, kindly allow our kitchen staff a sufficient preparation time of 30-40 minutes to deliver your order on the table. Should you be in a hurry, please consult the Chef on items that can be prepared in a shorter duration of time.
- ✓ We at Urvashi's Retreat follow a centralised tipping policy. Should you wish to leave gratuity for any of our staff members, kindly do so in the tip box that is placed in our reception area.
- ✓ As a safety protocol, in-room dining services have been halted. All food & beverages are to be served in the hotel's dining premises only.

Food... it surrounds every being and extends slowly to embrace all that shall be.

**KHALIL ZEBRAN**

Love for food shall conquer all.

**LIONEL (NOVEAUX) RICHIE**

Yanna Rascala!! Fine dine it!

**QUICK GUN MURGHAN**

In order to eat your food, first you must post it.

**EARNEST GALLOPWAY**

The best thing to hold onto in life is a hamburger.

**AUDREY KITTENBURN**

I can't understand people who do not take food seriously.

**BOXER WILDE**

Indecision is the only real tragedy for a diner. Everything else is menu material.

**ANDREW SEAN DEER**

Success is the ability to go from one course to another without intestinal spasm.

**WOOFSON CHURCHILL**







Why carry baggage when you have a package?



# Inclusive Meal Components

STANDARD MEAL INCLUSIONS *with* CONTINENTAL & AMERICAN PLANS (CP, AP, MAP)



## Breakfast

Choice of eggs & one accompaniment (sausage/bacon/ham/mushrooms/roasted tomato) *or* Poha/ Upma/ Parantha / Pancakes *and* seasonal fruit *and* any one beverage: fruit juice/ tea/ coffee and selection of breads with butter & homemade preserves.

*Guests are free to choose more options from the hotel's Breakfast Menu at additional charges.*



## Lunch & Dinner

**Deluxe Meal Plan** **INR 750 + taxes**  
(1 soup, 1 starter, 2 entrées with accompaniments + 1 dessert)

*or*

**Premium Meal Plan** **INR 900 + taxes**  
(1 soup, 2 starters, 3 entrées with accompaniments + 1 dessert)



### Soups

Tomato Basil | Lemon Coriander | Hot 'n' Sour | Cream of Mushroom | Sweet Corn

### Starters (V)

Paneer Tikka | Mushroom Tikka | Chilly Paneer | Vegetable Pakoras

### Starters (NV)

Murgh Malai Tikka | Murgh Sheekh Kebab | Ghosht Sheekh Kebab | Fish Fingers | Chicken Nuggets | Chilly Chicken



### Main Course (V)

Sabz Panchmel | Paneer Lababdar | Palak Paneer | Shahi Paneer | Dal Makhani | Dal Tadka  
Vegetarian Hakka Noodles

### Main Course (NV)

Murgh Makhani | Laal Maas | Junglee Murgh  
Oriental Stir-Fried Chicken | Chicken Hakka Noodles

### Accompaniments

RICE | PULAO | ROTIS | PARANTHAS | NAAN | KULCHA | BAKER'S BASKET | RAITA

### Desserts

Gulab Jamun | Roshogolla | Kheer | Biscuit Pudding | Brownies | Ice cream

*Diners are entitled to one standard portion size of the meal component each. All extras will be chargeable as per actual. All supplementary orders are to be placed on an a la carte basis from the hotel's dining menus, wherein the stated charges and taxes apply.*

