



-TOWNé

STAY - LOCAL - DINE

Our Menu

i-TOWNé ROOM DINING

STAY - LOCAL - DINE



**OUR
MENU**



- TOWNe

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Shuruaat

(AN OVERTURE TO THE MEAL)

Cold

Choice Of Canned Juice

(Mixed Fruit / Orange /Pineapple)

- 130

Soda Sikanji

(A stimulating appetizer with cumin, mint and lemon water)

- 69

Masaledar Chaach

(Refreshing buttermilk served with a dash of spices)

- 69

Thandai

(A royal and exotic blend spices and sweetened milk served chilled.)

- 140

Lassi

(Thickened yogurt-choice of plain, sweet & salted)

- 120

Fresh Lime Water/Soda

(Choice of plain, sweet & salted)

- 59

Milk Shake

(Choice of chocolate, vanilla, strawberry)

- 140

Cold Coffee

(Chilled refreshment drink in coffee flavor)

- 149

Virgin Mojito

- 129

Blue Lagoon

- 129

Packaged Drinking Water

- 20



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Shuruaat

(AN OVERTURE TO THE MEAL)

Hot

Tea

(Choice of green/black/masala)

- 49

Hot Coffee

(Choice of black/readymade)

- 59

Hot Chocolate & bournvita

- 119

Breakfast (ALA CARTE MENU)

Fresh Cut Fruits platter ■

- 129

Bread Toast with Butter & Jam ■

- 80

Cooked egg on your choice ■

- 129

(Omlet, Fried Egg, Boiled egg -Served with Toast)

Choice of Cereals with Hot Milk ■

- 99

(Corn flakes, Choco flakes, Wheat flakes)

Choice of Veg Sandwich ■

- 129

(Toasted /Grilled)

Choice of Chicken Sandwich ■

- 159

(Toasted /Grilled)

Chole Bhature ■

- 149

Poori Bhaji ■

- 129

-more...

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Shuruaat

(AN OVERTURE TO THE MEAL)

- Choice of Dosa (Plain/ Masala/ Cheese)** ■ - 139
Served with sambher & Chutney
- Plain Idli Or Medu Vada** ■ - 129
(Served with sambher & Chutney)
- Masala Uttapam** ■ - 129
(Served with sambher & Chutney)

Shorba & Soups

- Tamatar dhaniya Shorba** ■ - 139
(A delicately coriander flavored tomato soup)
- Cream of Tomato Soup** ■ - 139
- VEG clear Soup** ■ - 139
- Veg Hot & Sour soup** ■ - 139
(A lightly spiced thick soup garnished with vegetables)
- Veg.Man chow soup** ■ - 139
(A lightly spiced thick soup garnished with vegetables and fried noodles)
- Chicken Man chow soup** ■ - 179
(A lightly spiced thick soup garnished with Chicken and fried noodles)
- Chicken Hot & Sour soup** ■ - 179
(A lightly spiced thick soup garnished with chicken.)
- Chicken clear soup** ■ - 159
(Clear soup flavored with chicken.)

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Chinese

THAUPOON (Starters)

Chinese Platter

(Great combination of assorted Snacks of Chinese cuisine)

- 369

Chilly Paneer

(Spiced cottage cheese with peppers, vegetables and sauces)

- 269

Veg. Manchurian

(Spiced vegetable balls in saucy preparation)

- 239

Crispy Chilly Babycorn

(crispy baby corn tossed in spicy sweet & sour sauce with spring onion, garlic, onion and capsicum chunks)

- 239

Cripy Chilly Mushroom

(Cripy Spiced button mushroom tossed with peppers, vegetables and Schezwan sauce)

- 239

Chicken Lollypop

(Frenched chicken drumette batter fried & tossed with sweet spicy sauce)

- 289

Chilly Chicken

(Spiced chicken with peppers and Szechwan sauces)

- 289

Faan mein

Veg. Fried Rice

- 159

Egg/Chicken Fried Rice

- 179/219

Hakka Noodles (Veg/Egg/Chicken)

- 149/169/219

Burnt Garlic Rice (Veg/Egg/Chicken)

- 169/189/219

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Aatish-e-Tandoor

(From Our Clay Oven)

Murgh Tandoori (2pc/4pc) ■ - 249/419
(Spring chicken marinated in traditional Indian spices and barbecued in the clay Oven)

Murgh Hariyali Tikka ■ - 319
(Chunk of Chicken marinated with coriander, green chilli and indian spices roasted in clay oven)

Murgh Mohini Seekh ■ - 319
(Minced chicken flavored with Indian spices and cheese then barbecued)

Hara Bhara Kebab ■ - 269
(Minced vegetable kebab flavored with coriander and fried)

Sabzi Hariyali Seekh ■ - 219
(Vegetable seekh kebabs cooed on skewers)

Paneer Tikka Angara ■ - 319
(An exotic cottage cheese kebab served with diced capsicum and tomatoes)

Gosht-e-Baharan

(Lamb from the Chef's Pan)

Bhuna Gosht ■ - 479
(Cubes of tender lamb cooked to perfection in an onion and tomato based gravy.)

Lal Maas ■ - 519
(Succulent pieces of mutton blended with exotic Indian spices, cooked to perfection.)

Mutton Curry / Atte ■ - 519
(A Local delicacy Tender mutton cooked with secret spices in slow flame)

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Murg-e-Lazaket

(The Spring Chicken)

Murgh Anokha  - 369
(A spring chicken pieces cooked with pounded masala.)

Matka Murg (6pc)  - 369
(One pot chicken sautéed with abundance of ginger and Indian spices.)

Murg Tikka Masala  - 369
(A Tikka chicken pieces cooked with n a tantalizing gravy.)

Murg Kadhai  - 319
(spicy and flavorfull chicken cooked in variety of spices.)

Murgh Dehati  - 319
(A spring chicken sautéed with abundance of ginger and Indian spices.)

Lazzat-e-Basmati

(Pearl of the Kitchen)

Gosht Hyderabad Biryani  - 479
(Basmati rice cooked with lamb, flavored with mint, saffron and herbs)

Chooza Biryani  - 349
(Succulent pieces of chicken, delicately combined with a pulao)

Sabzi Biryani Zaffrani  - 219
(Basmati rice cooked with spiced vegetables and flavored with mint and saffron)

Navrattan Pulao/ Veg.  - 199
(A traditional vegetable pulao originally honoring the nine jewels of Emperor Akbar's court)

Saada Chawal - 110
(Fluffy steamed rice)

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Sabzi Hariyali (Garden Fresh Vegetables)

- Paneer Tikka Masala**  - 289
(Char grilled cottage cheese cooked in a creamed tomato & onion gravy, seasoned with fresh herbs)
- Paneer Lawabdar**  - 289
(fresh cottage cheese sautéed with tomato gravy infused with the fragrance of fenugreek)
- Makhmali Kofta**  - 289
(Dumplings of cheese and potato stuffed with raisins and served with a rich creamy sauce)
- Navrattan Korma**  - 219
(Assorted vegetables and cottage cheese in mild creamy cashew nut gravy.)
- Dum Aloo Kashmiri**  - 219
(Potato dumping stuffed with dry fruit and simmered in brown gravy)
- Sabzi Ka Saag**  - 259
(Assorted vegetables with cubes of cottage cheese in tangy tomato gravy)
- Methi Malai Mutter**  - 259
(Green peas simmered in fenugreek and spinach puree enriched with cream)
- Paneer Makhani**  - 259
(Cubes of cottage cheese poached in a puree of ripe tomato and finished with Cream and butter)
- Tawa Dingri**  - 259
(Button mushroom cooked on tawa with Indian spices)

-more...



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Sabzi Hariyali

(Garden Fresh Vegetables)

Dal - E - Zevrat  - 159
(Black lentils simmered overnight and laced with coriander)

Dal Tadka  - 159
(A combination of yellow pulses delicately tempered, and served with a sprinkling of coriander)

Dal Hariyali  - 159

Khaane ke Sajedaar

(The Accompaniment)

Raita - 79
(A choice of mint / pineapple / boondi / mixed vegetables.)

Hara Bhara Salad - 99

Papad *(Roasted / Fried)* - 30

Masala Papad - 49

Luqmaat-e-Roti

(Indian Bread)

Lachha Paratha *(Ajwain / pudina / saada)* - 69

Naan *(Adrak / pyaza / lasooni/ butter)* - 59/69

Tandoori Roti - 25/30

Tawa Roti - 25/30

Kulcha *(Masala / Cheese)* - 59/79

OUR MENU

Meethe Sapne

(Sweet Sensations)

Gulab Jamun with Icecream	- 99
Gulab Jamun	- 49
Rasgulla	- 49
Fruit Salad with Fresh Cream	- 149
Choice of Ice Creams <i>(Vanilla Chocolate, Strawberry, Mango, butter scotch)</i>	- 99

Thank You!

Visit Again Soon..

- Order once placed will not be cancelled.
- Permitted flavors and food colors used.
- Preparations are only mildly spices until otherwise requested.
- Food served subject to availability.
- 30 minute time required for food preparation.



In Room Dining : 22

Reception: 9

House Keeping: 9 / 11



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