

Comfort

INN B.L.
By- CHOICE HOTELS



Menu

B R E A K F A S T C O R N E R

TO START YOUR DAY

(7:00 AM TO 10:30 AM)

- ☐ "The Bridge" Buffet Breakfast ₹ 250.00
 Seasonal Fruit Juice, Poori-bhaji/Stuffed paratha with curd, Tea / Coffee
 OR
 Seasonal fruit juice, Masala dosa with sambhar, Chutney, Buttermilk
 OR
 Seasonal fruit juice, Two eggs cooked to order, Toast, Preserves, Tea / Coffee
- ☐ Seasonal Fruit Juice / Canned Juice ₹ 95.00
 Orange / Watermelon / Mango / Pipeapple / Sweet lime
- ☐ Fresh Tropical Cut Fruit ₹ 135.00
- ☐ Cereals ₹ 95.00
 Choice of Cornflakes / Wheat Flakes / Choco Flakes, served with hot or cold milk
- ☐ Farm Fresh Eggs ₹ 150.00
 Two eggs cooked to order Choice of - Fried / Poached / Boiled / scrambled / Omelet, Served with toast/ butter and preserves
- ☐ Poori Bhaji ₹ 110.00
 Deep fried fluffy Indian bread served with potato curry
- ☐ Stuffed Paratha ₹ 110.00
 Choice of stuffing-Aloo / Gobhi / Paneer / Muli / Mix
- ☐ Uttapam (Plain / Masala / Tomato) ₹ 115.00
 Rice and lentil pancakes served with coconut chutney and sambhar
- ☐ Dosa (Plain / Masala / Paneer) ₹ 140.00
 Crisp rice pancakes served with coconut chutney and sambhar. Choice of stuffing optional
- ☐ Idli/Vada ₹ 115.00
 Choice combination of three steamed rice cakes and deep fried lentil dumpling served with coconut chutney and sambhar
- ☐ The Healthy Choice ₹ 195.00
 Seasonal Fresh Juice / Sprouted beans / Fresh Cut Fruits Cereals / Boumivita



TAXES AS APPLICABLE

☐ VEGETARIAN ☐ NON - VEGETARIAN

STARTER

SALADS

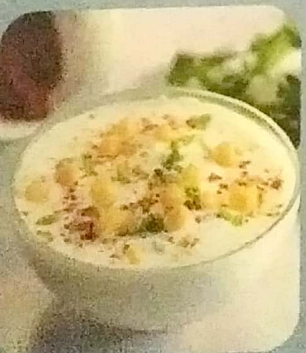
- ☐ **Chef's Special** ₹ 175.00
A perfect combination of roasted and shredded country hen in lemon salsa with de Verde dressing, finished with chef's own special spices
- ☐ **Cheese n Pasta** ₹ 145.00
Choice of penne or macaroni with bell peppers and parsley, in mustard dressing
- ☐ **Mexican Corn** ₹ 145.00
Dented Corn - salted and shallow tossed in pan with green salsa in olive oil
- ☐ **Fresh Garden Greens** ₹ 95.00

SHORBAS

- ☐ **Murg Khumb Shorba** ₹ 150.00
Extract of Chicken and mushroom cooked with subtle spices, sure to fire your appetite
- ☐ **Subz Palak Shorba** ₹ 110.00
A rich spinach broth tempered with Indian spices and condiments, garnished with fresh mint and boiled rice
- ☐ **Tamatar Nimbu Shorba** ₹ 110.00
Tangy and spicy thin soup of local tomato extract, lemon and stock, with whole spices

DAHI KI BAHAR

- ☐ **Plain curd** ₹ 85.00
- ☐ **Raita ki Pasand** ₹ 95.00
Choice of Pineapple/Potato/Mint/Cucumber/Boondi/Fresh Fruit
- ☐ **Punjabi Masala Papad** ₹ 75.00



TANDOORI KEBABS

SHAKAHARI PESHKASH

- Shakahari Kebab Platter**
 Chef's delightful assortment of vegetarian kebabs
- Tandoori Subz Khazana**
 Tandoori grilled vegetables-A combination of capsicum, onion, pineapple and paneer
- Badami Kebab**
 Minced patties with crushed nuts, served deep fried
- Paneer Kurkure**
 Grated cottage cheese spiced with Indian spices, wrapped in flour sheets and deep fried, served with mint chutney
- Paneer Tikka**
 Paneer cubes marinated in tandoori spices and cooked to perfection
- Tandoori Mushroom**
 Stuffed mushrooms with Indian tandoori spices and smoked
- Subz Seekh Kebab**
 Minced vegetables, sauteed and put on skewer, covered with crushed cashwnuts
- Hara Bhara Kebab**
 All - time favorite deep fried patties made with fresh green vegetables

595

595

245

265

295

265

225

185



TAXES AS APPLICABLE

VEGETARIAN

NON - VEGETARIAN

TANDOORI KEBABS

MAANSAHARI PESHKASH

- ▣ **Maansahari Kebab Platter**
 Chef's delectable assortment of non-vegetarian kebabs - a delight to savor
- ▣ **Mahi Lahsooni Tikka**
 Fish morsels marinated in fresh curd, flavored with garlic and char grilled
- ▣ **Tawa Fried Fish**
 Chunks of fish marinated in Indian spices and shallow fried on griddle
- ▣ **Macchi Ajwani Tikka**
 Delicate morsels of fish marinated in curd flavored with caraway seeds and grilled in tandoor
- ▣ **Tandoori Murg (Half / Full)**
 Tandoori Spring chicken marinated in Indian spices with kesar and broiled in clay oven
- ▣ **Murg Mumtaz Kebab**
 Chicken breast stuffed with minced chicken and cooked in clay oven
- ▣ **Murg Malai Tikka**
 All time favorite ... needs no explanation
- ▣ **Tangdi Kebab**
 Chicken legs marinated with cheese, dry mint skewered and cooked in charcoal
- ▣ **Murg Salakhein Kebab**
 Boneless pieces of chicken marinated in ginger, garlic, green chilly and spices from tandoor
- ▣ **Mutton Sheekh Kebab**
 Spiced kebab made from mutton mince and spices. A variation of the traditional sheekh kebab

925

425

395

425

395/545

395

395

395

395

495



TAXES AS APPLICABLE

▣ VEGETARIAN
 ▣ NON - VEGETARIAN

I N D I A N

VEGETARIAN

- Paneer Tikka Butter Masala**
 Cottage cheese chunks grilled in tandoor and finished in rich smooth tomato gravy
- Paneer Aap ki Pasand**
 Cottage cheese cooked in choice of your style-
 Kadhai/ Tawa ka khurchan
- Paneer Saagwala**
 Cottage cheese cubes cooked with spinach,
 garlic and fresh herbs
- A Must Try**
 Exotic vegetables cooked in chef's special gravy
- Mushroom Tawa Khurchan**
 Fresh button mushrooms, pan tossed with
 special spices
- Baby Corn Mutter Mushroom Masala**
 A perfect combination of babycorn, green peas and
 mushrooms with special Indian spices
- Makai Palak**
 Dent corn cooked in a creamy spinach gravy
- Subz Jalfrezi**
 A mildly spiced up assortment of vegetables,
 cooked in semi dry gravy
- Dum Aloo Kashmiri**
 Scooped potato, stuffed with paneer and
 dry fruits and simmered deliciously rich gravy
- Gobhi Aloo Adraki**
 Stir fried dish with potato and cauliflower with
 added flavors and aroma of ginger
- Ghar ki Subzi**
 Choice of vegetables cooked home style
- Chana Masala**
 Favorite Punjabi specialty with chickpeas,
 pan cooked in dry masals with a citrus note
- Dal Makahani**
 A traditional delicacy from the land of Punjab
- Dal kadhai**
 Curried yellow lentils, simmered with
 tomatoes, onion and garlic and tempered

275

295

275

295

295

295

225

225

225

225

225

225

295

245



TAXES AS APPLICABLE

VEGETARIAN NON - VEGETARIAN

I N D I A N

MAIN COURSE NON-VEGETARIAN

- ☐ **Goan Fish Curry**
Fish cooked in a spicy and tangy paste of chilly and coconut - A traditional dish from Goa
- ☐ **Mahi Patiyala**
Morsels of fish cooked with whole spices and fresh tomatoes
- ☐ **Chicken Tikka Taka Tak**
Char grilled chicken morsels cooked in tangy curd flavored gravy
- ☐ **Lucknawi Murg Korma**
Chicken with curd, onion paste and Indian hot spices, cooked in Lucknawi gravy
- ☐ **Murg Makhani**
Succulent chickent pieces cooked in tandoor, finished in rich mildly spiced tomato gravy
- ☐ **Kesari Murg**
Boneless chicken roasted in pan, delicately cooked in rich saffron flavored gravy
- ☐ **Rara Gosht**
Mutton pieces cooked with minced meat, simmered in a spicy gravy with rare spices
- ☐ **Gosht Rogan josh**
A specialty of Kashmir - Braised lamb chunks cooked in gravy of brown onions, yoghurt and aromatic spices.
- ☐ **Bhuna Gosht**
Tender marinated lamb pieces pan fried in spicy onion, tomato gravy and flavored with fresh ground spices

425

425

395

375

395

375

495

495

495



TAXES AS APPLICABLE

☐ VEGETARIAN ☐ NON - VEGETARIAN

RICE & BREAD

BIRYANI OR BASMATI

- Gosht Ki Biryani**
 Succulent pieces of lamb blend perfectly iwht aromatic spices and cooked with basmati rice served with choice of salan or raita
- Murg Biryani**
 Chef's own version of chickent biryani served with choice of raita
- Subz Biryani**
 Aromatic combination of vegetable and basmati rice, dum cooked with tradional spices
- Moti Pulao**
 Fine grain rice tossed in butter with corn capsicum and coriander
- Choice of Pulao**
 Jeera / Subz / Mutter
- Steamed Rice**
- Lemon Rice / Curd Rice**

450

395

225

195

225

175

95

TANDOOR KI TOKRI

- Keema Naan**
- Naan**
 Garlic / Butter / Plain
- Stuffed Kulcha**
 Choose your stuffing from Paneer, Aloo or Vegetable
- Paratha**
 Choice of Lachcha / Methi / Pudina
- Missi Roti / Khasta**
- Tandoori Roati**
- Tandoori Tokri**
 A basket of selected assorted Indian breads

125

60/55/50

65

45

50

30

175



TAXES AS APPLICABLE

O R I E N T A L

Soups

- Hot n Sour**
 All-time favorite tangy and spicy Chinese soup,
 in choice of veg / chicken
- Manchow**
 Popular street soup of china with vegetables,
 in choice of veg / chicken
- Lemon Coriander**
 Delicious soup flavored with lemon and coriander,
 in choice of veg / chicken
- Spicy Noodles**
 Exotic spiced up soup with soft noodles,
 in choice of veg / chicken
- Lung Fung**
 Tangy sea food soup with chilly, pepers and
 vegetables
- Sweet Corn**
 Thick creamy soup with corn and vegetables,
 in choice of veg / chickent

110/125

110/125

110/125

110/125

110/125

110/125

APPETIZERS

VEGETARIAN

- Szechuan Paneer**
 Cottage cheese cubes, fried and toasted in
 hot and spicy szechuan sauce
- Paneer Manchurian**
 Cottage cheese cubes, fried and tossed in
 hot and spicy szechuan sauce
- Chilly Paneer**
 Cottage cheese cubes stir fried with
 bess peppers and onion
- Crispy Vegetable**
 Assorted exotic vegetables deep fried
 and tossed in chilly soya sauce
- Vegetable in Salt and Pepper**
 Crispy seasonal greens pan fried with
 shallots and seasonings

245

245

295

225

225



TAXES AS APPLICABLE

VEGETARIAN

NON - VEGETARIAN

ORIENTAL & CONTINENTAL

RICE

- Chinese Fried Rice**
Choice of Vegetable / Chicken or Egg
- Chilly Garlic Fried Rice**
A Chef's Special non vegetarian fried rice
- Triple Fried Rice**
A Chef's Special non vegetarian fried rice

225

225

225

NOODELS

- Singapore Noodles**
Subtly Spiced noodles flavored with spices from Malay Peninsula. Choice of veg / chicken
- Chilly Garlic Noodles**
Noodles cooked in hot and spicy garlic flavored sauce. Choice of veg / chicken
- Chicken Hakka Noodles**
All time favorite - Noodles tossed in wok with shredded chicken and vegetables

225/295

225/295

225/255

CHOPSUEY

- Chinese Chopsuey**
Fried noodles topped with vegetables in a mildly flavored sauce
- American Chopsuey**
Crispy fried noodles served with chicken juliennes and vegetables in tomato sauce and topped with fried egg.

245

275

SOUPS

- Choice of Cream**
Tomato/ Mushroom/ Vegetable / Green Peas/ Chicken
- Minestrone**
A Traditional tomato soup of Italian origin with vegetables and past

95

125



TAXES AS APPLICABLE

VEGETARIAN NON - VEGETARIAN

CONTINENTAL

ENTRESS

- Coriander Grilled Fish**
 Grilled fillet of fish served with lemon butter sauce and char grilled vegetables
- Fish n Chips**
 The classic English favorite served with tartar sauce
- Chicken Stroganoff**
 Cubes of chicken breast gently cooked in creamy paprika flavored mushroom sauce and served with buttered rice.
- Boston Grilled Chickent**
 Grilled chicken breast seasoned with spices and dry herbs, served with bell pepper sauce
- Corn Spinach Au Gratin**
 A perfect combination of corn kernels and chopped spinach in white sauce, served baked
- Cottage Cheese Steak**
 Steak of spiced cottage cheese served with fiery Mexican sauce

395

395

395

395

295

375

PASTA

- Penne Arrabbiata**
 Penne tossed in tomato sauce with chilli flakes and fine dry herbs
- Spaghetti Carbonara**
 Spaghetti in a creamy cheese sauce with black pepper and chicken juliennes.
- Spaghetti Bolognaise**
 Spaghetti served with brown minced lamb sauce

275

295

PIZZA

- Veg. Farm House**
 Onion, Capsicum, Grilled Mushroom & Tomato
- Non Veg. Farm House**
- Veh Margherita**
 Cheesy Classic
- Pizza Pocket**



TAXES AS APPLICABLE

VEGETARIAN

NON - VEGETARIA..

B E V E R A G E S

BEVERAGES

- ☐ Fresh Fruit Juice (Seasonal) 125
- ☐ Cold Coffee 135
- ☐ Butter Milk (Plain / Masala) 75
- ☐ Lassi 95
Choose from Sweet / Salted / Masala / Plain
- ☐ Creamy Frothy Shakes 125
Choice of Vanilla / Chocolate / Strawberry / Banana
- ☐ Aerated Beverages 50
- ☐ Fresh Lime Soda/Water 60
Sweet / Salted / Plain
- ☐ Packaged Drinking Water 35

FROM STEAMING KETTLES

- ☐ Coffee 49
- ☐ Freshly Brewed Tea 49
- ☐ Green Tea 55
- ☐ Healthy Beverages 70
Choice of Bournvita, Horlicks, Hot Chocolate

MEAL COMBOS

- ☐ Vegetarian Combo 345
- ☐ Non-Vegetarian Combo 395

Pre-plated whole some vegetarian combo with Soup, Paneer, Dry Veg, Dal, Salad, papad, Raita, Choice of Indian Breads, Rice and Dessert. For Non Veg combo, paneer is replaced by chicken. Combos are available for Lunch and Dinner only.



TAXES AS APPLICABLE

DESSERTS

DESSERTS

☐ Choice of Ice Cream
Vanila, Strawberry, Butter Scotch
Fruite Overload

95

☐ Seasonal Fruit

160

☐ Tutti Fruity Sundae

125

☐ Jamun-E-Gul

95

☐ Rasgulla

95

☐ Kesar Kheer

95



TAXES AS APPLICABLE

☐ VEGETARIAN

☐ NON - VEGETARIAN