

## THE ALLURE GRAND

A Riverside Resort & Spa





## Zaika



**The Allure Grand Resort** welcomes you to **Zaika**, the restaurant not only serves a variety of delightful cuisines prepared in authentic herbs & spices but offers you a magnificent view of snow clad mountains, lush green valley ,hustling river Beas , along with occasional live musical evenings to lift up the spirits!

Our dedicated team shall assist you while you have a warm and memorable dinning experience with us.

Minimum preparation time is 20-25 mins, should there be any delays in preparation or otherwise, we request your kind support and patience as we are trying our best to serve you fresh.

#### RESTAURANT TIMINGS

#### Breakfast

Buffet - 7:30 A.M - 10:30 A.M A La Carte - 7:30 A.M - 12:00 NOON

#### Lunch

A la Carte - 01:00 P.M - 4:00 P.M

#### Dinner

Buffet - 7:30 P.M - 10:30 P.M A la Carte - 7:30 P.M - 11:00 P.M

#### AT YOUR SERVICE

Reception - 9
Restaurant - 125
Antidote Bar - 777
Room Service - 123
House Keeping - 124
Travel Desk - 8





## © BREAKFAST ∂ ⊇



#### INDIAN

#### · · · CONTINENTAL · · ·

Poori Bhaji
INR 249

A mildly spiced potato curry served with fried pulled Indian bread made from whole wheat

Choley Bhatura INR 299

A spicy combination of chickpeas channa masala with fried Indian bread made from refined flour

Stuffed Parantha INR 99 (Aloo/Gobi/Paneer/Onion)

Parantha served pickle, butter alongside a spicy chutney

Poha INR 139

Rice flakes tossed with chopped onion, peanuts, diced potatoes garnished with coriander & lemon

- Masala Upma INR 139
   Sauté semolina with onion and tomato
- South Indian Dosa INR 179/209Plain/ masala south Indian crepe served

with sambar and chutney

- Idli /Vada /Uttapam INR 179
   Served with sambar and delicious South
   Indian coconut & tomato peanut chutney
- Pav Bhaji INR 199
   Mashed mix vegetable , potatoes curry served with pav

- Andaaz Apna Apna INR 199
  Eggs the way you like (boiled / full fry/half fry /plain omlette) with toast
- Masala Omlette INR 219 Choice of fillingsonions/capsicum/mushrooms/cheese/ tomato served with toast
- Pancakes/Waffles INR 249
  Served with maple syrup/honey/whipped cream / nuttela
- Baked Beans and Toast INR 189
  Parboiled white beans baked in sauce at low temperature
- Sausage & Vegetable Skillet INR 299

  Loaded with baby potatoes, red bell peppers, zucchini, onions and mixed herbs
- Fruit Platter INR 199
  Seasonal fresh fruits bananas,apple,grapes,melons
- Hash Brown's ( 3 pcs ) INR 199

  Fried potato wedges, corn and pickled cucumbers and sauce
- Cereals with Milk INR 189
   Chocos/ Cornflakes / Muselli served with hot and cold milk



#### · · · HOT BEVERAGES · ·

#### · · GOLD BEVERAGES · ·

- Choice of Tea INR 99Masala/elaichi / black /lemon
- Honey Ginger Lemon INR 119

  Aromatic cuppa of tea spiced with ginger, lemon, sweetened with honey
- Americano/Espresso INR 119
  A shot of pure coffee extract
- Cappuccino INR 149
   A single espresso shot with thick foam of steamed milk
- Latte INR 159 A espresso with a libreal measure of steamed milk
- Irish Coffee INR 469
  Irish whiskey,hot coffee sugar, stirred & topped with cream
- Hot Apple Toddy INR 399

  Cure for the chilling weather, a perfect blend of apple cider, spices, lemon & honey
- Milk Hot /Cold INR 99
  Served with Bournvita /plain
- Hot Chocolate INR 169
   Drinking chocolate served in hot milk

- Fresh Lime Water/Soda 99/119
  A no brainer healthy lemonade garnished with lemon slice/mint
- Cold Coffee With Ice Cream 209/249
   Perfect summer drink blended with scoops of vanilla ice cream and chocolate syrup
- Fresh Fruit Juice INR 199
  Seasonal Watermelon, Orange, Mango
- Choice of Milkshake INR 229
  Choco nutella, oreo shake,vanilla
  strawberry,butterscotch ,mango
- Butter Milk INR 119
   A delicious fermented dairy drink
- Aereated Drinks INR 59

  Coke, Sprite, Limca, Thumbs Up

  Diet Coke 250 ml serving
- Cranberry , Mango , Apple , Mixed Fuit Litchi , Guava , Orange
- Lassi INR 139
   Traditional yoghurt based drink in sweet/salty flavour
- Red Bull INR 209

  Your to go functional energy drink



## 66 SMALL BITES 39



- Fully Loaded Veg Nachos INR 389 Minced veggies, olives, beans, jalapeno, tomatoes & cheese with dip
- Deep fried bread rolls stuffed with cheese, vegetables & served with hot garlic sauce
- Duplex Mushrooms INR 349
   Deep Fried Stuffed mushroom filled with cheese and veggies
- Crispy Corn INR 219
  Fried corn kernels flavored in spices,
  chopped veggies
- Bruchettas INR 139/149/219 Chopped tomatoes / mushrooms /chicken salami with garlic ,basil , olive oil served on French toast bread
- Honey Chilly Potato INR 259
  Deep fried button potato tossed in honey chilly sauce
- Mixture of boiled mash potato stuffed with cheese, corn, ginger shaped in balls & deep fried served with tomato sauce

- Masala Peanuts INR 219
  Onion, green chilli, cucumber, tomato,
  lemon with crispy fried peanuts
- Veg / Paneer Pakora INR 229/269
  Deep fried finger cut of potatoes served with a spicy mix / tomato sauce
- French Fries INR 189/199

  Deep fried finger cut of potatoes salted

  /masala served with tomato sauce
- Fish Fingers INR 589

  Boneless fish fillet mixed with spices, seasoning & coated with flour & egg
- Boneless chicken cube coated with bread crumbs, deep fried & served with schezwan sauce
- Charred Spring Rolls INR 279/329

  A crispy wrap filled with masala noodles/chicken served with hot garlic sauce



## CO APPETIZERS O



- Paneer Tikka Achari/Ajwaini INR419
  Cottage cheese marinated in pickling
  spices, garlic, cream with choice of sauce
- Smoked Galauti Mushrooms INR 469 Minced mushrooms grilled / pan tossed with Indian herbs
- Dahi Ke Kebab INR 379

  The mixture of yogurt,grated paneer,coriander,onion,ginger & deep fried
- Tandoori Soya Afgani/Achari INR 389

  Irresistible soya marinated in herbs & spices with mint chutney & onion wedges
- Tandoori Khumb INR 419

  Button mushrooms marinated in hung curd ,pickling spices & garlic
- Dry Manchurian INR 469 /549 Veg/ Chicken

Minced veggie/chicken dumpling mixed with spicy manchurian sauce

- Tandoori Platter Veg INR 849 Achari Paneer Tikka , Hara Bhara Kebab , Tandoori Mushrooms , Veg Seekh Kebab , Malai Soya Champ
- Chicken/Mutton INR 499/599 Seekh Kebab

Minced chicken/meat with spices and grilled on skewer

• Lemon Chicken INR 699

Stir fried chicken cooked with lemon garlic sauce garnished with coriander

- Murg Tikka Achari/ Malai INR 549

  Boneless chicken marinated in authentic

  Indian herbs & spices garnished with
  lemon & onion wedges & sour cream
- Mutton Burra INR 849

  Boiled mutton marinated & roasted in tandoori masala & served with mint sauce
- Boiled mutton tossed in indian spices and tomato, ginger,garlic, onion
- Murg Tandoori INR 519
  Chicken is marinated overnight in a spicy yogurt sauce & then roasted
- Chicken dumpling mixed with spicy mouth-watering sauce
- Grilled Chicken INR 699

  Grilled chicken marinated in a spicy
  yogurt sauce served with mashed potato
- Tandoori Patter Non-Veg INR 949
  Chicken tikka, fish tikka, mutton & chicken seekh kebab, haryali/Afgani chicken
- Chicken Lollipop INR 649
  Chicken drumette marinated in spices & coated with mixture of refined flour, egg & dipped in schezwan sauce
- Trout Fish INR 849
  Grilled rainbow trout marinated in a spicy yogurt sauce served with mashed potato



#### · · VEGETARIAN · ·

- Classic Margherita INR 429
   With Mozzarella cheese and tomato sauce
- Farmer's Special INR 459
  Pizza sauce, green capsicum, jalapenos, coriander, pan sautéed broccoli, black olives
- Tandoori Paneer INR 499

  Tandoori sauce, seasoned paneer cubes ,
  tomato , onion ,red paprika, capsicum
- Veg Overloaded INR 549 Chipotle sauce, sliced mushrooms, American corn, onion, tomato, spicy jalapenos, seasoned paneer cube

#### · NON VEGETARIAN ·

- The Italian Queen INR 529

  Zesty tomato sauce with chicken, red chilly flakes and basil
- Chicken Pepperoni INR 559

  Chicken pepperoni , tomato sauce & mozzarella , red paprika
- Tandoori Chicken INR 559

  Tandoori sauce, mozzarella, onion,
  tomatoes, spicy jalapenos, chicken tikka
- Tripple Chicken Feast INR 599
  Chipotle sauce, mozzarella, green
  capsicum, red paprika, black olives,
  chicken tikka, chicken kebab, grilled
  chicken

# ··· PASTA ···

■ Arrabiata Pasta INR 399/489

Zesty tomato sauce with red chilly flakes and basil

Aglio e Olio Peperoncino

Olive Oil , Garlic , Pepperoncino

Alfredo Mushroom and Cheese
Sautéed Mushroom , béchamel , cooking crème , thyme

\*Choice between Penne/ Spaghetti

#### · · SANDWICHES ·

#### BURGERS

- Classic Vegetable Burger INR 389 Chili Mayonnaise , Iceberg Lettuce , jerk spice , tomato.
- Chicken Schnitzel Burger INR 489
  German Mustard Mayonnaise, Jerk Spice,
  Cheddar Sheese, Iceburg Lettuce, Tomato
- Crispy Fish Burger INR 549
  Fish fillet fried onion rings served with tarter

- Veg Corn and Peas INR 249
  Chopped corn & peas mix with mayonnaise and seasoning
- Mile High Veg Club INR 389
  Tomato , cucumber , roasted pepper , double cheddar cheese
- Mile High Non Veg Club INR 489

  Tomato , bacon , fried egg , double cheddar cheese



## © SOUPS & SALADS



#### SOUPS

- Sweet Corn Veg/Chicken INR 199/249
  Delicious preparation made of tender corn kernels spices and herbs
- Vegetables/chicken with thick spicy chili sauce, black pepper powder & vinegar
- Manchow Soup INR 209/259
   Spicy hot veg/chicken soup topped with fried hakka noodles
- Talumein Soup INR 209/259

  Loaded with veggies & noodles/chicken,
  flavored with soy sauce & vegetable stock

- Classic Creme INR 189/249
  Broccoli / Tomato / Chicken
- Toasted Almond INR 249

  Made with roasted almonds, flour, roasted garlic, butter and fresh cream
- Lemon Coriander INR 199
   Clear healthy vegetable soup made with coriander and lemon for taste
- Tomato Shorba INR 209

  Made with fresh ripe tomatoes, aromatic herbs and flavorful spices
- Mulligatwany INR 229
  Spicy Indian soup originated in southern
  India having a host of spices blended &
  finished with coconut milk

### SALADS

- Classic Green Salad INR 189 Healthy homestyle green salad served with lemon slices .
- Waldorf Salad INR 289
  Fruit & nut salad served in mayonnaise sauce on a bed of lettuce
- Russian Salad INR 289
  Healthy wholesome salad with peas, carrots, pineapple, potatoes in mayonnise
- Ceasor Salad INR 259/299

  Lettuce tossed with olive oil dressing,
  coddled/raw egg, garlic, grated cheese
  topped with croutons



#### VEGETARIAN

Choice Of Lentils INR 369
Yellow Dal Tadka/ Dal Makhni Slow

simmered with rich butter

- Malai Kofta INR 379
  Fried red potato & paneer balls dunked in creamy tomato ,onion gravy
- Shahi Paneer INR 429 Mughlai dish prepared with thick creamy gravy, onions,tomatos, and spices
- Aloo Zeera/Aloo Ghobi Adraki INR 359
  Stir fried potatoes, cauliflower, with cumin seeds /finely chopped ginger
- Kashmiri Dum Aloo/Capsicum INR 379 Potatoes/Capsicum stuffed with mixture of paneer & spices in curd based gravy
- Seasonal Vegetables INR 369
   Bhindi Masala/Baigan ka Bharta with your own choice of spice levels
- Kadhai Paneer INR 429
   Diced onions, capsicum, tomatoes infused with Indian hot spices
- Masala/Matar Mushroom INR 389 Mushrooms served as per your spice levels

#### · NON-VEGETARIAN ·

- Butter Chicken INR 369/679

  Famous Indian Chicken made in spiced tomato gravy with butter to add the rich texture
- Chicken Tikka Masala INR 369/679 Marinated & chargrilled chicken chunks dunked in spicy curry sauce
- Cooked in freshly ground spices with diced onions, tomatoes & capsicum
- Chicken Saagwala INR 379/699

  North Indian curry with pan-fried chicken cooked in spices & fresh mustard greens (seasonal)
- Egg Curry INR 349
   Hard boiled eggs cooked in mouthwatering mild spiced curry
- Mutton Rarra 4 pcs INR 679
  Himachali Preparation Marinated
  Mutton prepared in thick mutton minced curry .
- Laal Maas 4 pcs. INR 699

  Rajasthani goat meat preparation cooked in mathania red chilly, coriander, garlic and all Indian spices



#### VEGETARIAN

- Palak and Corn INR 379
   Blanched spinach and corn cooked in aromatic Indian spices .
- Mixed Vegetables INR 349

  Seasonal vegetables finely chopped & garnished with coriander and spices
- Paneer Tikka Masala INR 499
  North Indian dish of marinated grilled paneer served in spicy gravy .
- Palak Paneer INR 439
   Fresh spinach puree with Indian cottage cheese garnished with cream.
- Soya Chaap Masala INR 379
   Boiled soya champ cooked in aromatic
   Indian spices
- Mattar Paneer INR 399
   Indian based tomato curry with peas & cheese cubes ,garnished with coriander
- A special Preparation made with Basmati rice with flavorsome herbs, spices served with raita & salan

#### · NON-VEGETARIAN ·

- Mutton Rogan Gosh- 4 pcs. INR 699
  Goat meat cooked with onion tomato smooth gravy.
- Chicken Masala INR 339/649

  Homestyle chicken in rich onion-tomato gravy garnished with coriander leaves
- Goan Fish Curry INR 409/749

  Tender spicy fish cooked in aromatic tomato coconut gravy
- Palak Chicken INR 369/699

  Fresh spinach puree with slow simmered chicken cooked in Indian spices & cream
- Oyster Sauce
  Golden Brown fish fillets served with a dark browm oyster sauce
- Tawa Fish Curry INR 369/699

  A spicy tawa masala fish curry prepared with fresh herbs and a tang of lemon
- Chicken/Meat Biryani INR 509/569

  A special preparation made with Basmati rice with chicken/meat in flavorsome herbs , spices served with raita & salan



#### VEGETARIAN

- Asian Vegetables INR 489

  Burnt garlic , tossed vegetables serves with rice and noodles
- Veg Manchurian INR 449
  Deep fried finely minced veggie balls finely sautéed with soya sauce served with fried rice / noodles
- Chilly Cheese Gravy INR 489

  Fried cheese cubes tossed in a spicy sauce with chopped ginger, garlic & onion rings
- Wok Tossed Fried Rice INR 349

  The favorite hot garlic stir-fried rice and loaded with veggies.
- Wok Tossed Noodles INR 349

  The favorite hot garlic wok noodles stir-fried and loaded with veggies. Choose your spice levels
- Bangkok Veg Thai Curry INR 489 Aromatic Thai Red / Green curry served with vegetables and rice.

#### · NON-VEGETARIAN ·

- American Choupsey INR379/399
  Crispy smashed potato/ skinless chicken,
  tiny green beans, cauliflower, carrots,
  beans, wine sauce and basil
  - Deep fried finely minced chicken finely sautéed with soya sauce served with fried rice / noodles
  - Chilly Chicken Gravy INR 589

    Chicken cubes tossed in a spicy sauce with chopped ginger ,garlic & spring onions
  - Wok Tossed Chicken Fried Rice INR 399

    The favorite hot garlic stir-fried rice with veggies & chicken chunks.
  - **■** Wok Tossed Chicken Noodles INR 399

The favorite hot garlic wok noodles stir-fried and loaded with veggies & chicken chunks. Choose your spice levels

Bangkok Chicken Thai Curryed INR 529 Aromatic Thai Red / Green curry served with chicken and rice.



## © BREADS & RICE D



#### BREADS

#### · · · RICE KHAZANA · · ·

<ul> <li>Lachcha Paranth</li> </ul>		Zeera Rice	INR 149
(Plain / Butter )	INR 59/69		
Tandoori Roti		Steamed Rice	INR 129
(Plain / Butter)	INR 39/49		
<ul><li>Naan</li></ul>		Peas Pulao	INR 189
	INR 69/79		
(Flaili / Duttel)	IINK 09/19	• Himachali Pulao	INR 249
Garlic Naan			
(Plain / Butter )	INR 89/99		
■ Tawa Roti	TATE 00 /E0		
( Plain / Butter )	INR 29/39		
Stuffed Kulcha			
	INR 89/99		
(I lully Dutter)	INK 07/77		

#### RAITA

100

#### PAPAD

•	Vegetable Raita	INR 129	•	Roasted Papad (2 Pcs)	INR 49
•	Pineapple Raita	INR 139	•	Fried Papad (2 Pcs)	INR 59
•	Boondi Raita	INR 119	•	Masala Papad (2 Pcs)	INR 14
	Dlain Curd	INID QQ			



•	Tiramisu	••••••	INR 199
•	Chocolate Truffle		INR 249
•	Moong Dal Halwa		INR 269
•	Fruit Custard		. INR 199
•	Phirni / Rice Kheer		. INR 229
•	Gajar ka halwa (Seasonal)		. INR 269
•		berry/Butterscotch as per availability)	INR 179
•	Shahi Tukda		INR 179

