

Experience. Work. Stay.

# MENU

— KITCHEN TIMINGS —

BREAKFAST 7AM TO 10AM

LUNCH 1PM TO 3PM

DINNER 7PM TO 10PM

## HOT BEVERAGES

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MASALA TEA - 55

GINGER TEA - 55

CARDAMOM TEA - 55

COFFEE - 65

BEATEN COFFEE - 110

HOT CHOCOLATE - 140



## FROM KANGRA VALLEY

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GREEN TEA - 50

GINGER LEMON HONEY TEA - 60

ROSE TEA - 80

CHAMOMILE TEA - 80

KAHWA - 100

## COLD BEVERAGES

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DARK CHOCOLATE SHAKE - 180

CHOCOLATE OREO SHAKE - 180

PEANUT BUTTER BANANA SHAKE - 180

SALTED CARAMEL BANANA SHAKE - 180

LEMON SODA - 85

NIMBU PAANI - 55

ICED TEA - 120

FRESH FRUIT JUICE - 125



## INDIAN VEG. BREAKFAST

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PARATHA ALOO / GOBI / PANEER

100/120/140

VEG POHA - 80

POORI BHAJI - 120

VEGETABLE DALIYA - 140

## ENGLISH VEG. BREAKFAST

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PANCAKES - 170



WITH A TOPPING OF YOUR CHOICE

MAPLE/HONEY/NUTELLA

CHILLI CHEESE TOAST - 180

BAKED BEANS - 120

HASH POTATO - 90



## NON-VEG. BREAKFAST

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BOILED EGG - 60

OMELETTE - 80

+ADD TOPPINGS

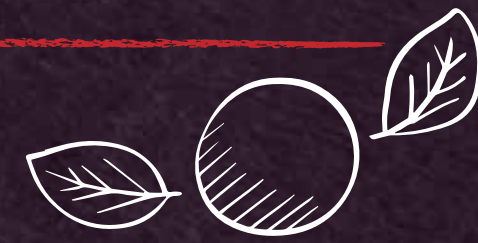
MASALA/ M. CHEESE / SPINACH MUSHROOM

20/40/60

EGG BHURJI - 120

SCRAMBLED EGG - 120

CHICKEN SAUSAGES - 180



## SALADS



- GREEN SALAD - 120
- FRUIT PLATTER - 180
- RUSSIAN SALAD - 190
- SPROUTS - 160
- SAUTE VEG SALAD - 250

## VEG. STARTERS



- FRENCH FRIES - 110
- PEANUTS MASALA - 90
- CUTLET VEG / PANEER - 150/180
- CHILLI PANEER DRY - 295
- POTATO CHEESE POCKETS - 210

## NON VEG. STARTERS

- DRY RARA CHICKEN - 355
- LEMON CHICKEN - 375
- CHILLI CHICKEN DRY - 345

## BREADS

- CHAPATI (BUTTER +10) - 20
- LACCHA PARATHA - 70
- CHILLI PARATHA - 70
- PLAIN PARATHA - 60

## VEG. MAIN COURSE



- DAL TADKA - 220
- DAL MAKHNI - 250
- HIMACHALI KADHI - 230
- PANEER BUTTER MASALA - 350
- PANEER MALAI METHI - 380
- PALAK PANEER - 340
- KADAI PANEER - 340
- MUSHROOM MASALA - 320
- ALOO GOBHI - 250
- MIX VEG - 270
- SEASONAL VEG ON REQUEST - 270



## NON VEG. MAIN COURSE

- EGG CURRY - 250
- BUTTER CHICKEN MASALA - 480
- RARA CHICKEN - 450
- LEMON CHICKEN GRAVY - 450
- KHATTA MUTTON - 650

## RICE

- STEAMED RICE - 140
- JEERA RICE - 180
- VEG PULAO - 220





# LOCAL PAHARI CUISINE



NO TRIP TO HIMACHAL PRADESH IS COMPLETE WITHOUT SAMPLING SOME LOCAL SPECIALITIES. WHOLESOME MEALS CONSISTING OF A VARIETY OF AROMATIC SPICES, NUTS, DRY FRUITS, DAIRY AND WHEAT BREADS.

HIMACHALI FOOD IS KNOWN FOR BEING NUTRIENT-RICH WITHOUT COMPROMISING ON TASTE. OUR CHEFS HAVE CURATED A LIST OF MUST-HAVES FROM AROUND THE STATE THAT YOU SHOULD NOT MISS!

## DHAAM (SERVES 6 - COOKED TO ORDER)

3600

AN ELEGANT HIMACHALI/PAHARI FEAST THAT WILL LEAVE YOU WANTING MORE, DHAAM IS A MUST-TRY DURING YOUR STAY AT PEAKHAVN. PREPARED BY OUR RESIDENT LOCAL CHEF, IT IS SERVED THE TRADITIONAL WAY, GIVING YOU AN EXPERIENCE YOU WILL NOT FORGET.

(+450 PER HEAD FOR MORE)

## CHALLI DI ROTI & KANEE SAAG

250

ENJOY THIS HIMACHALI TAKE ON THE FAMILIAR FLAVOURS OF MAKKI KI ROTI AUR SARSON KA SAAG AND FEEL ITS WARMTH SPREAD THROUGH YOUR BODY!

## BABBRU & MITHU (SERVED WITH SUKHE ALOO KI CHUTNEY AND RAITA)

280

THIS FRIED FLATBREAD COMBO IS PERFECT IF YOU ARE FEELING ESPECIALLY HUNGRY. SERVED WITH SUKHE ALOO KI CHUTNEY AND RAITA THIS DISH IS A DELICIOUS BLEND OF SAVOURY AND SWEET.

## CRISPY SAVOURY & SWEET THEPLU (SERVED WITH BUTTER TEA POT)

180

THIS HIMACHALI WHOLE WHEAT DISH BRINGS YOU THE BEST OF PANCAKES AND CREPES. LIGHT AND CRISPY, IT IS BEST ENJOYED WITH BUTTER TEA ON THE SIDE.

## SIDDU WITH GHEE (SERVED WITH CHUTNEYS)

220

STUFFED WITH A MIXTURE OF URAD DAL, CORIANDER, GINGER AND GARLIC, THIS STEAMED HIMACHALI BREAD MADE FROM WHEAT FLOUR IS A POPULAR DISH TRADITIONALLY SERVED IN THE WINTERS. ACCOMPANIED BY GHEE AS WELL AS GREEN AND RED CHUTNEY, IT IS KNOWN TO HELP BOOST THE BODY'S TEMPERATURE AND ENERGY.

## BUTTER TEA POT

110

THERE IS NOTHING MORE COMFORTING IN THE COLD THAN A POT FULL OF HOT BUTTER TEA. MADE FROM LOCAL KANGRA TEA AND FORTIFIED WITH SALTED BUTTER, IT IS A HOT SALTY TREAT THAT WILL LEAVE YOU WANTING MORE.



# WORKATION SPECIAL



## WORKATION THALI - 280

OUR HOMELY AND HEALTHY WORKATION THALI IS PERFECT FOR DAYS WHEN YOU CANNOT DECIDE WHAT YOU WANT TO EAT. IT IS PREPARED WITH FRESH SEASONAL INGREDIENTS THAT WE SOURCE LOCALLY. ASK YOUR SERVER FOR MORE DETAILS!

## RICE BOWLS



RAJMA - 220

CHOLE - 220

DAL MAKHNI - 220

DAL FRY - 180

## ROLLS

PANEER KATHI - 160

CHICKEN KATHI - 220



## SALADS

SPROUTS - 160

NACHOS - 180

ROASTED MAKHANA - 220

## SANDWICHES

GRILLED CHEESE - 170

VEG GRILLED - 150

COLD CHICKEN - 220

GRILLED CHICKEN - 240

COLESLAW - 150



MUSHROOM & CHEESE - 180

CORN & CAPSICUM - 160

## MAGGI

PLAIN - 80

BUTTER - 100

VEGETABLE - 120

CHEESE - 140

## PASTA



ARRABBIATA - 320

ALFREDO - 360

AGLIO OLIO - 340

## BEVERAGES



MASALA TEA - 55

GINGER TEA - 55

HOT CHOCOLATE - 140

CHOCOLATE SHAKE - 150

INSTANT BLACK COFFEE - 65

INSTANT COFFEE WITH MILK - 75

BEATEN COFFEE - 110

COLD COFFEE - 140