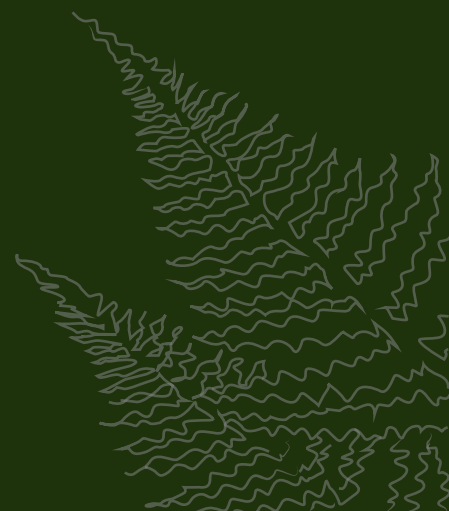


# Sa-I-Milka

— PARK —



## BREAKFAST

Choice of Egg	100
Cheese Omlette	120
Chocolate/ Honey Pancake	160/190
French Toast(Sweet/Salty)	180
Puri Sabji	200
Aloo/ Paneer Paratha	150/180
Bread Butter Jam	80
Oats with Milk	100
Cornflakes with Milk	100
Curd	85
Honey	85

Choice of Egg , Bread Butter and Jam, Pancake,  
Oats/ Cornflakes with Tea/ Coffee — 350

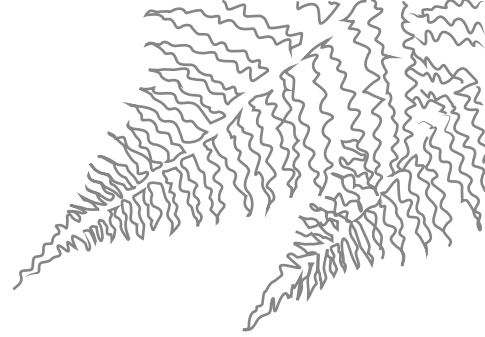
Puri Sabji/Aloo Paratha, Oats/ Cornflakes with  
Tea/ Coffee — 350



## BEVERAGES

Black Tea	50
Milk Tea	70
Lemon Tea	60
Lemon Ginger Honey Tea	80
Ice Tea	100
Milk Coffee	90
Black Coffee	70
Cold Coffee	150
Horlicks	100
Hot Chocolate	100
Milk	60
Lemon Juice	150
Lassi	150
Seasonal Fruit Juice	150





## BARBEQUE

Serving 6 pcs

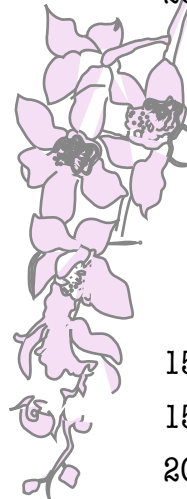
Chicken Barbeque	450
Pork Barbeque	550
Beef Barbeque	550



## SOUPS

\* B = Beef | \*P= Pork | \* C =Chicken | \* F = Fish

Tomato Soup	200
V/ C/ P Soup	250/280
Chicken Clear Soup	250
Chicken Soup with Seasonal Vegetables	250
V/ C Hot and Sour Soup	250/280
V/ C Mushroom Soup	280/ 320



## QUICK BITES

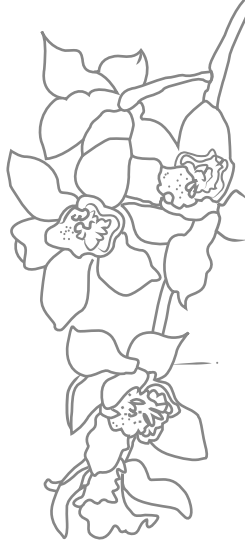
Finger Chips	150
V/ Onion/ Paneer Pakora	150/190/250
Roasted Papad/ Fried Papad/ Masala Papad (1 pc)	20/25/60
Peanut Masala	150
Veg Sandwich (Choose your ingredients - Veg , Mayo, Cheese, Tomato, Cucumber, Carrots, Cabbage,Potato, Onion)	170
C/ P/ B Sandwich	250/330/350
V/ C Sandwich	330/400
Plain/ V/ C Maggie	80/120/160
V/ E/C P Roll	190/200/290/350

# SHILLONG CHINESE



V/ C/ P Momos	180/200/250
V/ C/ P Chowmein Noodles	250/280/330
V/ E/ C/ P Hakka Noodles	200/220/250/320
V/ C Pan Fry Noodles	250/ 350
V/ E/ C/ P Noodle Soup	220/240/260/320
V/ E/ C/ P Fried Rice	200/220/250/320
Chicken Machurian	390
Butter Garlic Chicken with Veg (Semi/Gravy)	410
Hot Garlic Paneer	380
C/ P Dry Fry	280/350
Paneer/ C/ P Chilli Dry Fry	350/400/450
Crispy Chilli Potato	220
In House Chilli Potato	250
Chicken Wings	320
Drums of Heaven	320
Amerian Corn Pepper Salt	300
Crispy Chilli Baby Corn	300
Chilli Prawns (Dry/Gravy)	400
C/ P Chilli Sauce (Dry/Gravy)	300/350





## KIDS MENU

Khichdi	180
Veg Khichdi	250
Crispy Chk with Fries	350
V/ C Cutley	180/250
Poha	200

## DESSERTS

Custard	200
Panna Cotta with seasonal fruits	250
Ice Cream	200
Dessert of the day	250

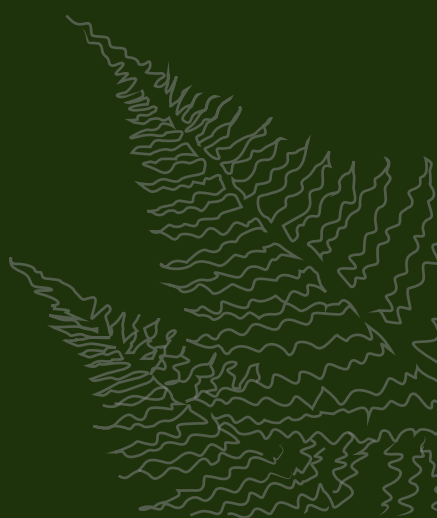




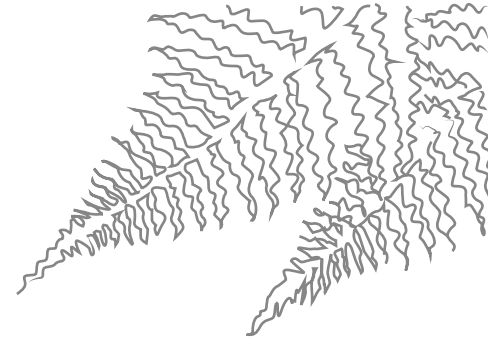
# DHARA RESTAURANT

## Indian Menu

Timings: 1pm to 10 pm  
(NO PORK/ BEEF IS PREPARED IN THIS KITCHEN)



# APPETIZERS



## Aloo Kurkure Tikki

Shallow-fried crispy potato patties seasoned with spices, served with tamarind chutney and yogurt

250

## Papdi Chaat

A tangy and crispy street food snack made with fried dough wafers, tamarind chutney and chaat masala

200

## Saffron Malai Paneer Tikka

Grilled cube cottage cheese, rich marinade of cream, yogurt, saffron and aromatic spices, served with mint chutney

370

## Paneer Tikka

Grilled cubes cottage cheese with a semi spicy marination, cooked with bell peppers and onion, served with mint chutney

370

## Beguni 2 pcs

Slices of egg plant fried in a batter of besan (gram flour)

100



## Tandoor-Chicken Half/ Full

Tandoor- grilled chicken pieces marinated in a flavouful blend of spices and yogurt, served with mint chutney

400/700

## Chicken Tikka

Chicken pieces without bones marinated in a flavourful blend of spices and yogurt, served with mint chutney

380

## Murgh Malai Tikka

Chicken marinated in a mixture of cream and subtle spices, served with mint chutney

380

## Fish Cutlets

Pan-fried fish patties made with minced fish, potatoe sand spices, served with mint chutney

200

## Fish Tikka

Boneless fish pieces marinated in a perfect concoction of spices, served with mint chutney

400



## Bhatti Ki Badami Aloo

A crunchy potato delicacy blended with aromatic spices and peanuts, has a hint of smoky flavor

250

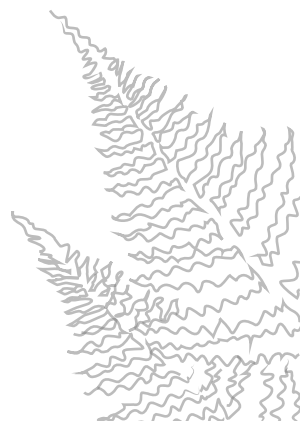
## SIDE DISHES

<b>Mishti Pulao (Veg)</b>	180
Sweet and fragrant rice cooked with basmati rice, raisins, cashews, and aromatic spices.	
Plain, steamed rice ( Basmati/Joha)	120
Jeera Rice	180
Luchi/Puri	80
Tawa roti	60
Plain Paratha	80
Laccha Paratha	100
Butter Naan	80
Tandoori Naan	70
Cheese Garlic Naan	120
Paneer Kulcha	120
Roasted / Fried Papad	20/25



## VEG MAIN COURSE

<b>Paneer Butter Masala</b>	380
A flavourful dish cooked with bell pepper and freshly ground spices	
<b>Kadhai Paneer</b>	360
A flavourful dish cooked with bell pepper and freshly ground spices	
<b>Aloo Bhaji</b>	150
Potatoes sauteed with onion and turmeric	
<b>Aloo Mattar</b>	180
Potatoes sauteed with onion, peas and turmeric	
<b>Aloo Pitika</b>	150
Mashed potato with onion, chilli, dhaniya, mustard oil, egg	
<b>Mushroom Matar Masala</b>	270
Mushroom cooked with peas and spices	
<b>Cholar Dal</b>	240
A traditional Bengali lentil dish made with split Bengal gram, coconut, and aromatic spices	
<b>Dal Makhni</b>	300
North Indian dish made with whole urad dal, rajma, butter and spices	



## NON-VEG MAIN COURSE

### **Butter Chicken**

Tender chicken cooked in a creamy and rich tomato-based gravy, flavoured with butter and spices

400

### **Chicken Bharta**

Chicken dish of Punjab origin but home to Calcutta, cooked in spices and egg. Has a creamy-spicy, tangy flavour

400

### **Chicken Kosha**

Bengali style dry spicy chicken curry

350

### **Homestyle Curry**

Simple curry with minimal use of aromatics ( ginger, garlic, onion) and spices

380

### **Chingri Malai Curry**

Bengali-style prawn curry cooked in a coconut milk-based gravy with spices.

550

### **Fish Kalia**

Fish curry made in an onion and yogurt base

350

### **Homestyle Fish Curry**

In spicy, tomato based sauce (Rohu with bones)

350

### **Homestyle Fried Fish**

Fish marinated in spices and pan fried

320

### **Mutton Rogan Josh**

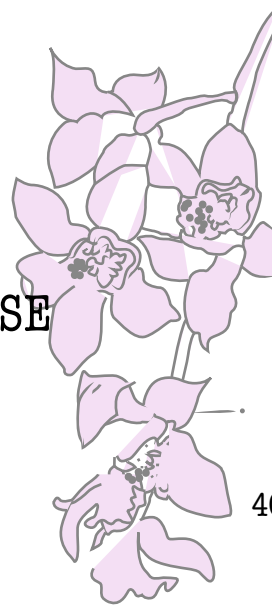
A classic comfort food from the Kashmiri Cuisine is a slow cooked dish made with lamb, spices, herbs and yogurt.

550

### **V/ C/ Mutton Briyani**

A slow cooked mixed rice dish made by layering fragrant basmati rice with marinated meat or vegetables, along with aromatic spices.

320/450/550





# THE WESTERLIES

## **Fish Fingers**

Boneless fish marinated with mustard sauce,crispy fried, served with tartar sauce

400

## **Fish and Chips**

Boneless fish marinated with mustard sauce,crispy fried, served with tartar sauce and french fries

400

## **Corn Potato Cheese Balls**

Crispy corn and potato snacks, served with tartar sauce

250

## **Garlic Butter Prawn**

Prawn tossed in garlic, butter and white wine

550

## **Veg Pizza.**

Topped with tomato sauce, zucchini, bell pepper, broccoli and corn

350

## **Pepperoni Pizza**

Topped with tomato sauce and cheese

550

## **Chicken Tikka Pizza.**

Topped with bell pepper and chicken tikka

450

## **Pesto Pizza | V/ C**

Topped with pesto sauce and basil

350/ 450

## **Red Sauce Pasta | V/ C**

With chicken/ vegetable

350/ 450

## **White Sauce Pasta | V/ C**

With chicken/ vegetable

350/ 450

## **Mix Sauce Pasta | V/ C**

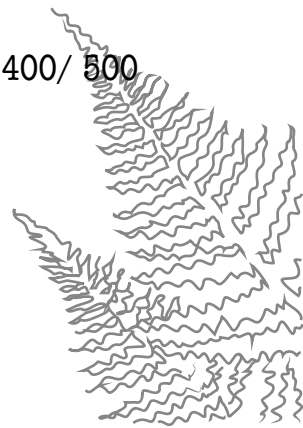
Pasta in mixed red and white sauce chicken/ vegetable

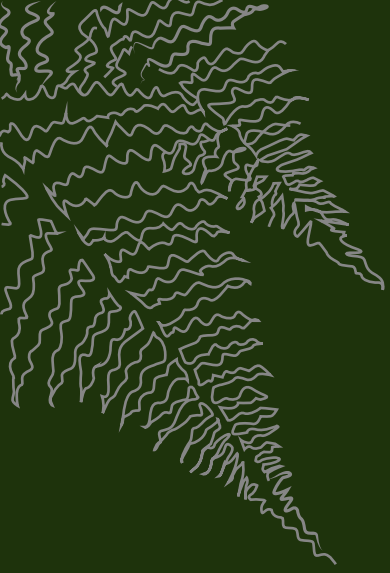
350/ 450

## **Spaghetti Aglio Olio | V/ C / Prawns**

Pasta tossed in fresh garlic and olive oil

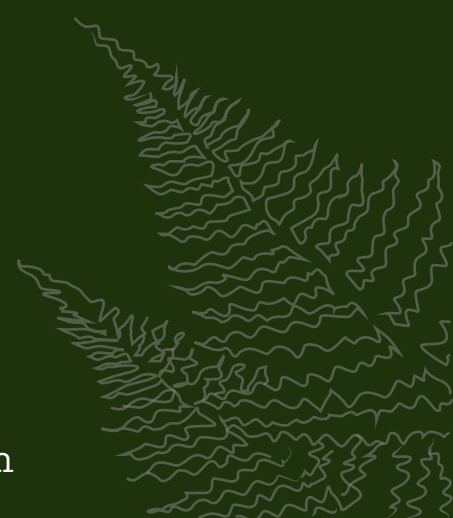
350/ 400/ 500





# RYMPEI RESTAURANT

## Khasi Menu



Timings: 10 am to 12 pm and 5 pm to 10 pm



## **KHASI BREAKFAST - Rs 450/-**

(Available only on pre-order)

### **Shriew + Ngap / Phan Karo / Phan dieng**

Yam served with Sohra honey

Boiled sweet potato

Boiled Tapioca

### **Atta Um**

Simple and sweet whole wheat mini pancakes

### **Putharo + Doh Sniang Neiong**

Rice pancake served with pork in black sesame paste

**OR**

### **Putharo + Shana Neiong**

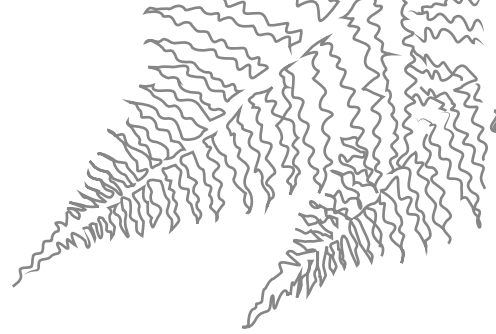
Rice pancake served with Bengal gram in black sesame paste

### **Ja Sdieh + Pylleng**

Khasi-style fried rice + Pnar-style scrambled eggs + dhania chutney




## SNACKS

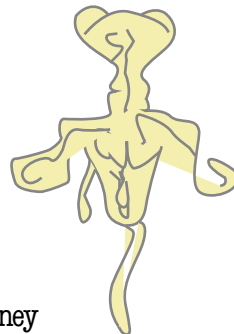


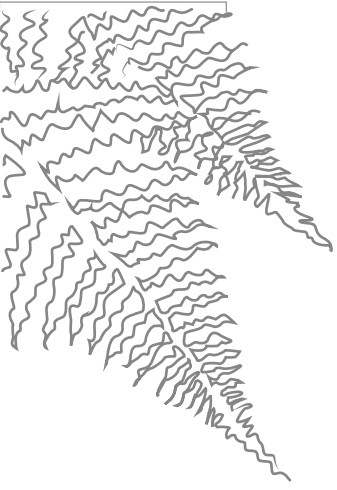
<b>Phan +Tungtap Chutney</b> Boiled whole potatoes + dried fish chutney + local greens	180
<b>Aloo Chop   Egg/ Cabbage</b> Potato stuffed with cabbage or boiled egg	180
<b>Doh Pyllon   C/B</b> Favourite rich meat balls cooked in mustard oil	380/450
<b>Doh Thad Sdieh C/P/B</b> Simple, stir-fried smoked meat. A must try delicacy	520

## PRE-PLATED SYRWA MEALS (STEW)

\*All served with plain white rice +seasonal local pickles

<b>Doh Sniang &amp; Tyrso Syrwa</b> Pork and mustard leaf stew	650
Accompaniments: Fried tomato chutney, Khasi-style fried potatoes	
<b>Doh Masi &amp; Kubi Syrwa</b> Beef and cabbage stew	650
Accompaniments: Fremented soyabean chutney (seasonal) , Khasi-style fried potatoes+carrots	
<b>Doh Syiar &amp; Jhur Syrwa</b> Chicken and mixed veg stew	620
Accompaniments: Fried tomato chutney, Khasi-style fried potatoes	
<b>Veg Syrwa</b>  Mixed veg stew	
Accompaniments: Fried tomato chutney, Khasi-style fried potatoes, Pudina Chutney	620





## PRE-PLATED KYLLA MEALS (GRAVY)

\*All served with plain white rice + Khasi daal + mixed cucumber salad

### **Doh Masi Kylla**

Beef cooked in Khasi-style gravy

650

Accompaniments:

Stir-fried bitter gourd, Pudina chutney

### **Doh Syiar Kylla**

Chicken cooked in Khasi-style gravy

620

Accompaniments:

Stir-fried mustard leaves, Pudina chutney

### **Doh Sniang Kylla**

Pork cooked in a turmeric and tomato chutney

650

Accompaniments:

Khasi-style, fried fresh beans+carrots, Pudina chutney

### **Jhur Kylla**

Mixed veggies in perilla, gravy

620

Accompaniments:

Khasi-style mashed potatoes with local herbs, fried tomato chutney



\*Note: Jingshoh is a base of onion, garlic and turmeric

## RICE


### **Ja Lieh**

Plain White Rice

### **Ja Khaw Saw**

Plain, local red rice

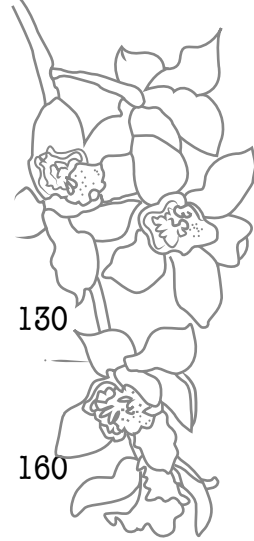
### **Ja Stem**

Rice made with jingshoh 

Rice made with jingshoh and pork fat

### **Ja Doh**

Rice made with jingshoh and pieces of meat



250/380

450



## DAAL / STEWS

### **Khasi-Style Dal**

A simple, wholesome daal made with jingshoh

120

### **Jiantia- Style Daal**

A simple daal made with neiong (black sesame)

150

### **Dal with Vegetables / Pork**

Simple dal made with jingshoh, vegetables /pork.

A favourite with the locals.

250/380

### **V/ C/ B/ P Syrwa**

A veg or non-veg Khasi broth

250/ 380/ 550



\*Note: Jingshoh is a base of onion, garlic and turmeric

## ACCOMPANIMENTS

**Sohsaw Thang Boil**

Mashed, boiled, burnt tomato chutney

100

**Pudina**

Ground mint chutney

80

**Dhania**

Ground coriander chutney

80

**Sohsaw Scieh**

Fried tomato chutney

110

**Brinjal Thang Mix**

Charred aubergine mix

150

**Soh Saw/ Soh Khia Khleh**

Plain tomato / cumcumber salad  
or mixture of both

130

**Jhur Khleh**

Boiled green bean and carrots mixed with perilla seeds

200



## VEGETABLE DISHES

**Karela Dry Fry/ Tomato Fry**

Stir-fried bitter gourd  
Fried bitter gourd with tomato

200

**Tyrso Fry**

Mustard leaves stir-fried with tomato

250

**Phrisbin Fry**

Stir fried green beans

250

**Phan Fry**

Khasi-style soft, fried potatoes

150

**Phan Khleh**

Khasi-style mashed potatoes with local herbs

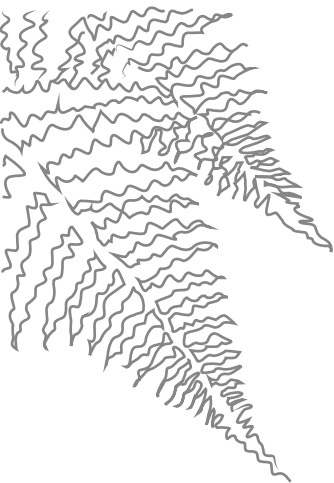
200

**Phan Rit Neitong**

Baby potatoes cooked in black sesame paste

200

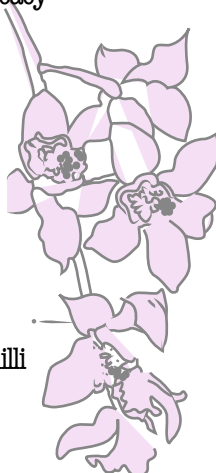




## NON-VEG DISHES

\* B = Beef | \*P= Pork | \* C =Chicken | \* F = Fish

<b>Doh Pyllon   C/ B</b> Rich meat balls cooked in mustard oil	380/ 450
<b>Doh Khleh   C/ P/ B</b> Chicken – Chicken and boiled egg mix Beef – Roast beef mix Pork – Roast pork mix	350/ 450
<b>Doh Neiiiong   C/ P/B/ F</b> Meat cooked in a traditional Khasi black sesame paste	380/ 450
<b>Doh Thad Kylla   C/ P/ B</b> Khasi-style smoked meat gravy	500/ 600
<b>Doh Thad Pumpkin   C/ P/ B</b> Smoked meat cooked with pumpkin. A must try	500/ 600
<b>Doh Thad Sdieh   C/ P/ B</b> Simple, stir-fried smoked meat. A local delicacy	450/ 550
<b>Dohkha Kylla</b> Rohu fish cooked in jingshoh	350
<b>Dohkha Sdieh (Kha Rit/ Rohu)</b> Deep fried, crunchy river fish/ Rohu fish	300
<b>Dohkha Khleh</b> Fried fish mixed with onion, ginger and chilli	350
<b>Dohkha Thad Khleh / Sdieh</b> Smoked fish mix or smoked fish fried	400
<b>Pylleng Khleh</b> Boiled egg mix	150
<b>Pylleng Kylla</b> Boiled egg cooked in jingshoh	200



\*Note: Jingshoh is a base of onion, garlic and turmeric

Food items are freshly made, so it may take a while to serve. We are open to early orders

GST is applicable on final food bill after service charge.

Service charge of 10% is applicable on every bill. If you wish not to pay service charge, please inform the staff.

( Last dinner order 8:00pm)