

We extend our warm welcome and a host of services to make each moment a perfect moment for you.

Jaypee Hotels & Resorts have for long been synonymous with perfection in everything we do. A marked excellence that is seen best in our cuisine, for we believe that good cuisine is the hallmark of great hospitality. This perfection is brought to life by our in-room dining menu that takes you on a culinary high, complementing your tastes and preferences.

It is a result of bringing together some of India's greatest chefs, as they put in their best to bring the finest to your table. Experience their repertoire of specialities at **Paatra** - a restaurant that takes you on a culinary journey , savour authentic Chinese cuisine at **C'est Chine**, enjoy coffee any time of the day at **Pavilion Café**, or indulge in temping breakfast, lunch and dinner at **The Grand Buffet**. If you require anything else, please speak to us at **extension 52** and expand your options. As you savour these exotic preparations, we wish for your pleasant experience and hope that every moment you spend with us is...simply perfect!

With our best wishes, Chef and Manager, In-room Dining





Restaurant open for Breakfast, Lunch and Dinner.
Breakfast: 07:00 am to 10:00 am, Lunch: 12:30 pm to 03:00 pm
Dinner: 07:30 pm to 11:00 pm



Paatra showcases the best of Indian cuisine Timing: 07:30 pm to 11:30 pm



Chinese specialty restaurant.

Lunch: 12 pm to 03:00 pm, Dinner: 07:30 pm to 11:30 pm





Timings: Noon to Midnight



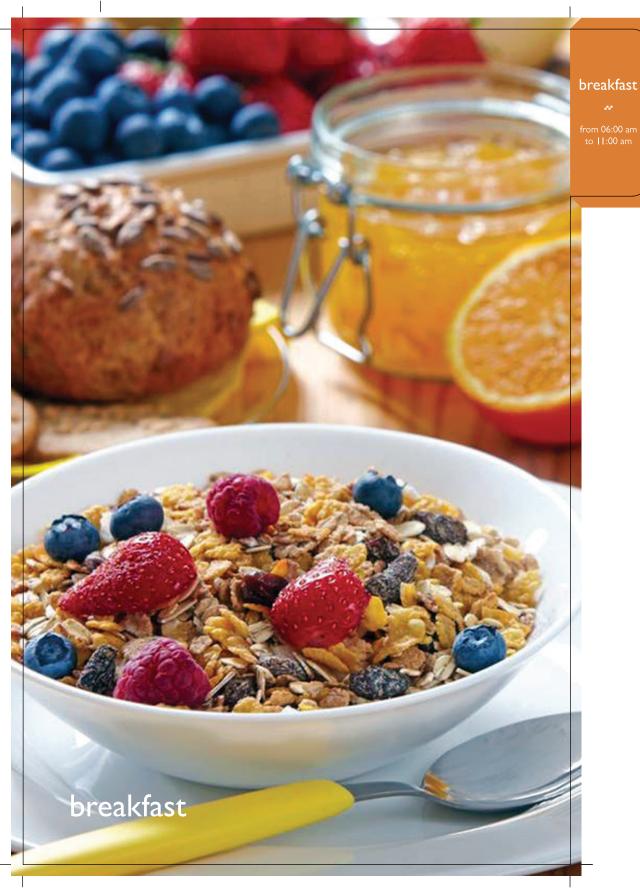
A perfect setting for an array of most exotic teas
Timings: II am to 8 pm



The poolside bar-be-que (seasonal)



Entertainment bar Timing: II:00 am to II:00 pm



breakfast

Eat a good breakfast - there's no better meal to help fuel a great day.

from 06:00 am to 11:00 am

Lead Per Serving 725 / Serve Size 580 Gms

Freshly squeezed seasonal fruit juice/ fresh cut fruits, buttermilk, egg white omelette that is cooked to order, whole-wheat toast with low fat Margarine and selection of preserves, freshly brewed coffee or tea with skimmed milk

1050

jaypee breakfast Kcal Per Serving 850 / Serve Size 580 Gms

Freshly squeezed seasonal fruit juice/ fresh cut fruits, baker's basket with croissant. Danish, muffin, Brioche and toast served with butter and preserves, cornflakes, wheat flakes, muesli/oats. served with cold/ hot milk, two eggs, breakfast sausage, golden hash brown potatoes & toast or stack of pancakes, freshly brewed coffee/ tea/ hot chocolate

950

• the indian breakfast

Kcal Per Serving 675 / Serve Size 750 Gms

Freshly squeezed seasonal fruit juice/ fresh cut fruits, idli/dosa/upma/paratha stuffed with potatoes, served with curd and pickle, freshly brewed coffee/tea/hot chocolate

• • • • the continental breakfast

Kcal Per Serving 650 / Serve Size 700 Gms

Freshly squeezed seasonal fruit juice/ fresh cut fruits. baker's basket with croissant, Danish, muffin and toast, served with butter and preserves, freshly brewed coffee/ tea/ hot chocolate



a la carte breakfast

▲ **!** □ **6** Egg White Omelette

Kcal Per Serving 350 / Serve Size 250 Gms

Served with hash brown potatoes, grilled tomatoes and bacon or sausages

600

A Baisin Pancake

Kcal Per Serving 160 / Serve Size 180 Gms

Served with maple syrup, honey, icing sugar, whipped cream and melted butter

600

▲ *** * * Bakers Basket**

Kcal Per Serving 200 / Serve Size 250 Gms

Choice of any three breads from plain or chocolate doughnuts, Danish, croissants and muffin

600

▲ **I** Choice of Cereals

Kcal Per Serving 325 / Serve Size 200 Gms

Corn flakes, wheat flakes, choco flakes or muesli, served with hot or cold milk

600

■ Paratha

Kcal Per Serving 225 / Serve Size 280 Gms

Indian bread filled with potatoes or cottage cheese served with yogurt, butter and pickle

600



Kcal Per Serving 300 / Serve Size 240 Gms

Choice of masala or plain, served with sambhar and chutney

600

Uttapam

Kcal Per Serving 150 / Serve Size 180 Gms

Indian savoury pancake, served as plain or masala



Poori Bhaji

Kcal Per Serving 220 / Serve Size 280 Gms

Mildly spiced potato curry, served with golden fried puffed bread and pickle

600

● 🗐 🦓 Idli

Kcal Per Serving 170 / Serve Size 280 Gms

Steamed rice and lentil cakes, served with sambhar and chutney

600

beverages

Freshly Squeezed Juice

Kcal Per Serving 90 / Serve Size 250 MI

450

🖹 🚳 Lassi or Chaas

Kcal Per Serving 240 / Serve Size 250 MI

Curd whipped and thinned, can be served plain, sweet, salted or masala

450

Package Juice

Kcal Per Serving 120 / Serve Size 250 MI

350

Choice of Hot Chocolate

Kcal Per Serving 80 / Serve Size 180 MI

350

Horlicks or Bournvita

Coffee

Kcal Per Serving 50 / Serve Size 200 MI

350

Iced Tea

Kcal Per Serving 80 / Serve Size 250 MI 350



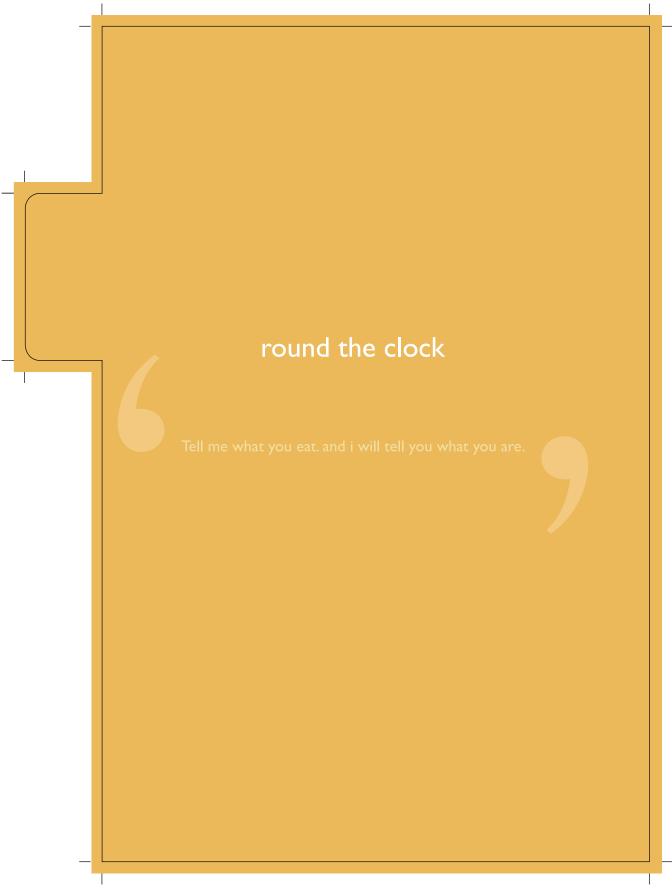
Choice of Tea

Kcal Per Serving 50 / Serve Size 200 MI

Darjeeling, Assam, Earl Grey, Jasmine, Masala, Ginger or Lemon 350







all day dining salad, appetizers and soups

Caesar Salad

Crunchy lettuce, Caesar dressing, Parmesan shavings and herb garlic chips

▲ 🕯 🗎 🙀 Prawn

▲ 🗯 📋 Chicken

Kcal Per Serving 450 / Serve Size 280 Gms Kcal Per Serving 600 / Serve Size 320 Gms

■ <a>■ <a>■</ Kcal Per Serving 500 / Serve Size 300 Gms 850

Healthy Salad

Kcal Per Serving 400 / Serve Size 280 Gms Crunchy lettuce, Feta cheese, pepper, sprouts, olives, zucchini, asparagus with honey lime dressing 750

Kcal Per Serving 720 / Serve Size 310 Gms Crispy crumb fried fish marinated with smoked chilies, served with basil tartar sauce

900

Mexican Ouesadilla

A speciality made with the kidney beans, onions, peppers, zucchini and cheese, served with sour cream, tomato salsa and guacamole

▲ 🛊 🖹 Chicken

Kcal Per Serving 800 / Serve Size 350 Gms Kcal Per Serving 750 / Serve Size 350 Gms

Mexican Tortillas

Kcal Per Serving 650 / Serve Size 270 Gms

Corn tortilla chips covered with melted cheese, green onions and olives, served with sour cream, tomato salsa and guacamole



Mulligatawny Soup

Kcal Per Serving 200 / Serve Size 280 Gms

International Sri Lankan lentil soup

550

● **Minestrone Soup**

Kcal Per Serving 225 / Serve Size 280 Gms

Italian - tomato vegetable broth, with vegetable and fresh herbs and Parmesan cheese

550

burgers, wraps and sandwiches

▲ 🖹 🐌 American Classic Burger

Kcal Serving 1100 / Serve Size 350 Gms

Minced chicken patty, fried egg, cheddar cheese, tomatoes in freshly baked bun with French fries

1050

■ Vegetable Cheese Burger

Kcal Per Serving 900 / Serve Size 350 Gms

A mixed vegetable patty crumb fried, topped with cheese and glazed, served with French fries

▲ 🗐 🕴 Chicken Parmigiana

Kcal Per Serving 850 / Serve Size 400 Gms

Lightly breaded chicken breast topped with our famous fresh tomato basil sauce and broiled with cheese on our custom baked Ciabatta bread

1000

Wrap 'n' Roll

Your choice of filling in Indian thin bread with spices

▲ 🕯 🖹 🔞 Chicken

● 🗯 📋 Paneer

Kcal Per Serving 850 / Serve Size 350 Gms Kcal Per Serving 550 / Serve Size 350 Gms

1000



The Pavilion Club

Triple-decker, vegetarian or non-vegetarian, on toasted bread

▲ 🔋 🗐 📵 Non-Vegetarian

Kcal Per Serving 1050 / Serve Size 440 Gms Kcal Per Serving 750 / Serve Size 420 Gms

1000 950

▲ ● § 🖹 6 Chili Cheese Toast

(with or without egg)

Kcal Per Serving 500 / Serve Size 300 Gms

Quick baked canapé made with a balanced combination of cheese and chili

1000

■ ■ ■ ■ Sandwich

(Toasted/Plain/Grilled)

Kcal Per Serving 320 / Serve Size 350 Gms

Tomato, cucumber, lettuce and cheese 950

Khasta Samosa Purani Dilli Se

Kcal Per Serving 750 / Serve Size 300 Gms

Conical deep fried savoury stuffed with seasoned potatoes and cashew nuts

600

Kacche Pyaz ki Bhajia

Kcal Per Serving 450 / Serve Size 250 Gms

Juliennes onion pakoda accompanied best with tea 600



international slection main course

▲ Grilled Chicken Breast

Kcal Per Serving 350 / Serve Size 400 Gms

Chicken breast filled with spinach and Ricotta cheese, served with red wine jus

1100

▲ * • Pan Seared Fillet of Fish

Kcal Per Serving 540 / Serve Size 380 Gms

Pan seared fish Basa with drops of lemon garlic sauce 1100

▲ *** 6 •** Fish n Chips

Kcal Per Serving 650 / Serve Size 380 Gms

Crumbed fried fish with tartar sauce and potato wedges

Arrabbiata

(Penne/Spaghetti/Farfalle) Spicy tomato sauce finished with chili flakes, garlic,

fresh basil and olive oil

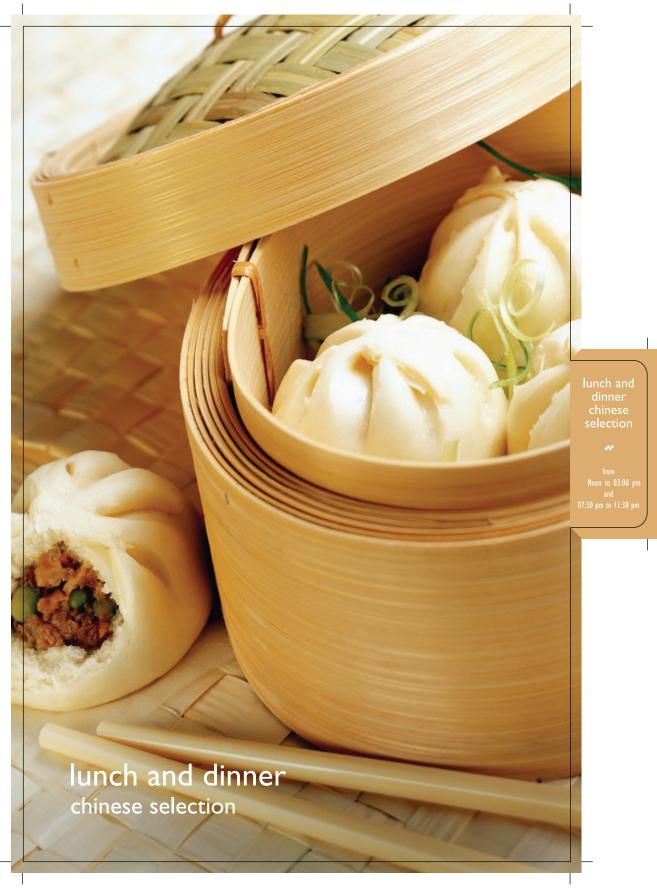
▲ 🕴 📋 Chicken • Segetarian Kcal Per Serving 400 / Serve Size 450 Gms Kcal Per Serving 350 / Serve Size 450 Gms 1100

Primayera

(Penne/Spaghetti/Farfalle) Kcal Per Serving 420 / Serve Size 450 Gms

Garden mixed vegetables tossed in creamy basil Pesto sauce







lunch and dinner chinese selection

Give a fish to a man; he has food for a day. Teach a man to fish: he learns a skill for life

Noon to 03:00 pm and 07:30 pm to 11:30pm

chinese selection appetizer

non vegetarian

▲ 🔋 🖺 🌘 💽 Sliced Fish in Sichuan Style Sauce

Kcal Per Serving 600 / Serve Size 350 Gms

Crispy fried fish tossed with garlic and pepper 1250

Kcal Per Serving 480 / Serve Size 340 Gms
Batter coated chicken tossed in chilli bean sauce

vegetarian

■ Style ■ Cottage Cheese Gong Dong Style

Kcal Per Serving 560 / Serve Size 470 Gms
Cottage cheese tossed in chilli garlic

● Spring Roll Spring Roll

Kcal Per Serving 340 / Serve Size 250 Gms

Shredded spring vegetables enclosed in thin dough wrappers and deep fried 650

soup

Hot and Sour Soup

Tangy thick soup with shitake mushroom, tofu strips and served with a choice of

▲ * O ● Prawn

▲ *** ○ S** Chicken

Kcal Per Serving 420 / Serve Size 200 MI

Kcal Per Serving 240 / Serve Size 200 MI

750

Sweet Corn Soup

All time favourite classic soup; accompanied with a choice of American corn

▲ Chicken

Kcal Per Serving 220 / Serve Size 200 MI

● Vegetable
Kcal Per Serving 200 / Serve Size 200 MI
600

main course non vegetarian

▲ Sliced Fish in Garlic Sauce

Kcal Per Serving 600 / Serve Size 350 Gms
Stir fried Sole fish tossed in garlic and wine sauce
1350

Kcal Per Serving 660 / Serve Size 300 Gms
Crispy lamb tossed in chilli sauce
1350

▲ 🔊 🐧 Chicken Oyster Sauce

Kcal Per Serving 620 / Serve Size 340 Gms

Diced chicken tossed in Oyster sauce



Vegetarian

■ Mapo Tofu

Kcal Per Serving 620 / Serve Size 460 Gms Diced silken tofu tossed in sichuan sauce 1100

● **§** Vegetable in Hot Garlic

Kcal Per Serving 380 / Serve Size 350 Gms Exotic vegetables tossed in hot garlic sauce 1000

Stir Fried Greens

Kcal Per Serving 160 / Serve Size 300 Gms Stir fried green vegetables with burnt garlic

rice and noodles

Fried Rice/ Hakka Noodles

with a choice of

▲ 🔞 🖢 🕦 Sea food Kcal Per Serving 820-610 / Serve Size 420 Gms 1000

▲ 📵 🔋 🖫 Egg and Poultry Kcal Per Serving 410 -520 / Serve Size 420 Gms 900

Kcal Per Serving 360-460 / Serve Size 420 Gms 750





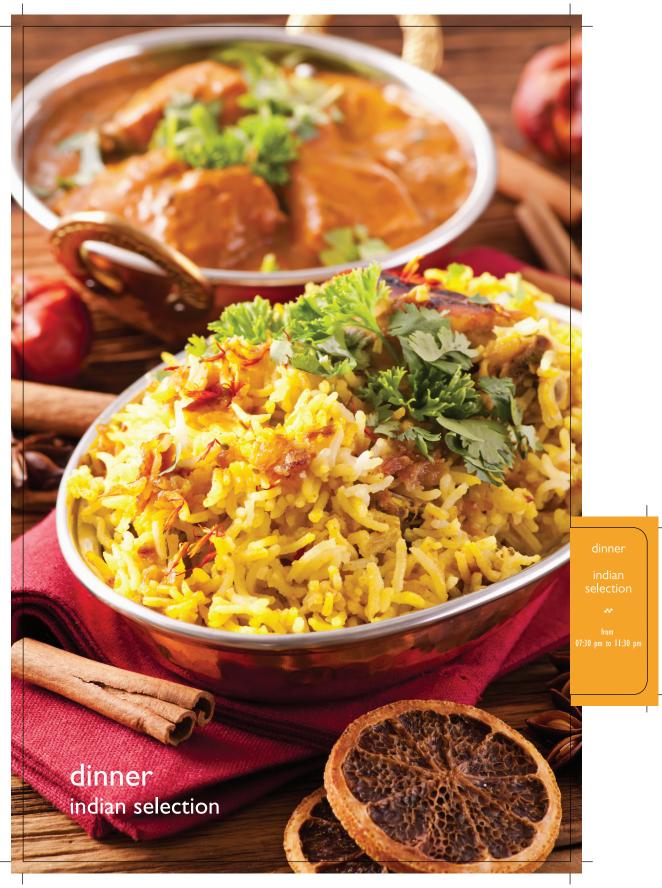














One can hardly be Indian and not know that almost every accent, which hand you eat your food with, has some deeper symbolic truth, reality.

07:30 pm to 11:30 pm

indian selection appetizer

non vegetarian

▲ **!** ♠ **|** ■ Tawe se Sarson wali Mahi

Kcal Per Serving 490 / Serve Size 280 Gms

Fillet of Sole fish marinated with mustard and ginger garlic paste, hung curd and Indian herbs cooked on an iron skillet

▲ Mutton Khaas Seekh

Kcal Per Serving 525 / Serve Size 320 Gms

Spicy minced lamb blended with spices, skewered and char grilled 1000

▲ ***** ● **⑥** ■ Murg Malai Tikka

Kcal Per Serving 850 / Serve Size 360 Gms

Aromatic spiced; these chunks of chicken have a velvety texture and a delicate taste reminiscent of clotted cream that fully justifies the name 1000

vegetarian

Angara Paneer Tikka

Kcal Per Serving 1070 / Serve Size 320 Gms

Cottage cheese marinated with curd and ground spices, cooked to perfection

750

■ Hara Bhara Kebab

Kcal Per Serving 570 / Serve Size 320 Gms

Lightly spiced spinach and lentil cakes



Kcal Per Serving 1010 / Serve Size 320 Gms

Delightful novelty crafted out of hung curd, fox nuts and a bouquet of spices to enhance its appeal 750

main course

non-vegetarian

▲ ♠ Mahi Kaliyan

Kcal Per Serving 630 / Serve Size 420 Gms

A classic use of aromatic and rich gravy sole fish adding a touch of luxury to it

1350

▲ 🖹 🌆 Handi Gosht

Kcal Per Serving 790 / Serve Size 420 Gms

Tender lamb cooked with brown onion and yogurt gravy
1300

Kcal Per Serving 1020 / Serve Size 420 Gms

Cubes of chicken tikka simmered in a rich tomato gravy with Indian spices finished with cream butter

1100

vegetarian

■ Paneer Aap Ki Pasand

(Lababdar/ Kadhai/ Pudina Khaas/ Palak)

Kcal Per Serving 990 / Serve Size 380 Gms

Choice of paneer preparation with traditional Indian spices 1050



■ Shadras Subziyan

Kcal Per Serving 640 / Serve Size 380 Gms

An exceptional dish that includes broccoli, baby corn, mushroom, bell peppers and asparagus, sauté with an invigorating masala showcases the best of contemporary fusion fare

1050

■ ● <a hre

Kcal Per Serving 990 / Serve Size 380 Gms

Velvety kofta stuffed with saffron and apricot, simmered in tomato cashew nut gravy

1050

Dal Makhani

Kcal Per Serving 720 / Serve Size 380 Gms

Black lentil prepared overnight to a rich creamy perfection, a specialty of our restaurant – **Paatra**

■ Makai Palak

Kcal Per Serving 580 / Serve Size 380 Gms

A perennial favorite, corn kernel tossed in spinach gravy redolent with pickling spices, finished with fresh cream and ginger

● Jeera Aloo

Kcal Per Serving 450 / Serve Size 380 Gms

Boiled potatoes tossed in simple masalas and plenty of coarsely crushed roasted cumin seed

900

■ Subz Miloni

Kcal Per Serving 675 / Serve Size 380 Gms

Mélange of vegetables simmered in spinach and cashew nut gravy

Dal Tadka

Kcal Per Serving 630 / Serve Size 380 Gms

Yellow lentil tempered with red chilli, onion, tomato and garlic, enhanced with fresh green coriander



rice and biryani

▲ Gosht Biryani

Kcal Per Serving 920 / Serve Size 380 Gms

The queen of all rice delicacies - aromatic basmati blended with beautifully tenderized cuts of mutton and slowly cooked in its own steam and juices

1150

▲ Murg Zafrani Biryani

Kcal Per Serving 920 / Serve Size 380 Gms

Dum cooked long grained aromatic rice, coupled with delicately marinated chicken infused with saffron cardamom

1150

Subz Gulnar Biryani

Kcal Per Serving 396 / Serve Size 450 GmS

Basmati rice and marinated vegetables are combined in this aromatic delicacy that is cooked in flavorful vegetable stock

1050

■ Sada Chawal

Kcal Per Serving 750 / Serve Size 300 Gms
Steamed rice
450

indian breads

● **!** Kulcha

Kcal Per Serving 320 / Serve Size Ipc

Refined wheat flour stuff bread, baked in clay oven stuffed with aloo/ Paneer

200

Paratha

Kcal Per Serving 390 / Serve Size I pc

Flaky crusted whole wheat bread Mirchi/ Pudina/ Laccha 200





Kcal Per Serving 310 / Serve Size Ipc

Refined wheat flour leavened bread, baked in clay oven Garlic/ Butter/ Plain

185

■ Tandoori Roti

Kcal Per Serving 180 / Serve Size 1pc
Wheat flour bread baked in clay oven

185

Missi Roti

Kcal Per Serving 350 / Serve Size Ipc
Gram flour bread baked in clay oven

185

desserts

▲ 🔋 🖹 🚳 💿 Walnut Brownie

Kcal Per Serving 475 / Serve Size 200 Gms

Melting luscious rich chocolate walnut cake served with vanilla ice cream

550

▲ lower in the Lawender Cheese Cake

Kcal Per Serving 326 / Serve Size 200 Gms

A perfect classical lavender cheese cake with oreo crumble and pistachio

550

■ ■ ■ Date Pancake

Kcal Per Serving 390 / Serve Size 4 Pcs 260 Gms

Minced dates wrapped in a thin flour sheet and deep fried 550

● ■ Fried Lychee

Kcal Per Serving 390 / Serve Size 4 Pcs 260 Gms

Batter fried date filled lychee with ice cream



■ Safed Rasmalai (Sugar Free)

Kcal Per Serving 240 / Serve Size 200 Gms

Cottage cheese dumpling in reduced milk syrup

550

■ Gulab Jamun

Kcal Per Serving 750 / Serve Size 220 Gms

Evaporated milk and flour dumplings, deep fried and dipped in sugar syrup

350

■ Selection of Ice Cream

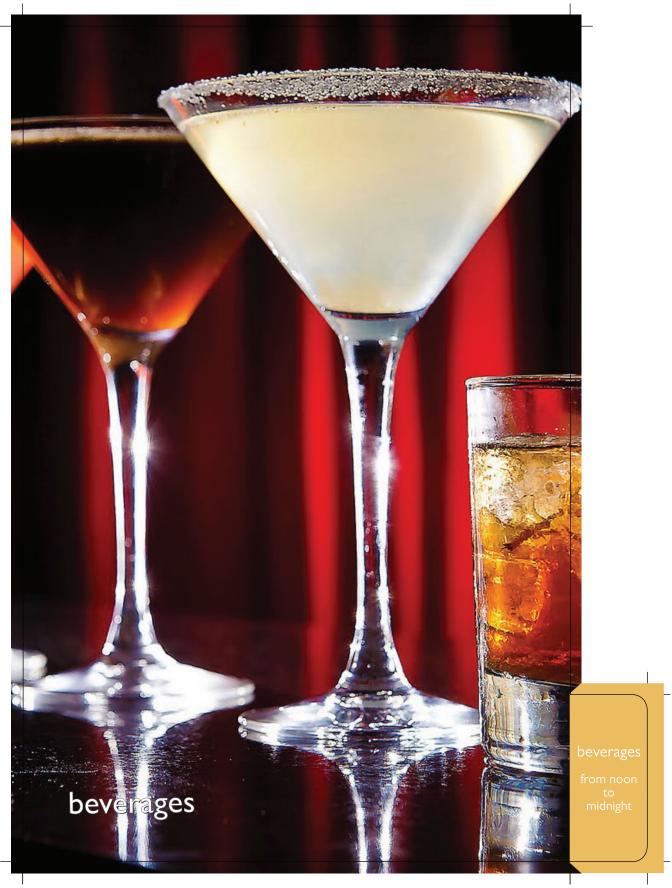
Kcal Per Serving 200 / Serve Size 170 Gms

Vanilla / Strawberry / Chocolate / Coffee

550

Seasonal Fresh Fruit Cut

Kcal Per Serving 750 / Serve Size 220 Gms 550



beverages

Age appears to be best in these four things
- old wood best to burn, old wine to drink,
old friends to trust, and old authors to read

from noon to midnight

aperitif

Campari 1000

Martini Bianco 700

Martini Dry 700

the martini flight

Manhattan 1200

Perfect Bombay Martini

The Vodka Martini 800

The Citrus Martini 800

Cosmopolitan 800

Ginger Cosmopolitan 800

MojitoClassic Cuban Drink with Bacardi
800

cocktails

Classic Margarita

Silk Panties

Long Island Iced Tea

Classic Rum Punch 800

Wasabi Bloody Mary 800

vodka

Grey Goose

Ciroc 900

Absolut (Blue)

700

Ketel One

700

Smirnoff 500

Magic Moment Dazzle 500

gin

Jaisalmer

1100

Roku

1100

Tanqueray

300

Bombay Sapphire

300

rum

Bacardi Carta Blanca

400

Captain Morgan

400

Old Monk

400

tequila

Jose Cuervo

900

La Chica

liqueurs

Jagermeister 900

Triple Sec

Kahlua 800

blended scotch

Chivas Regal 18 Years

Chivas Regal 12 Years

Black Dog Gold Reserve 800

Black & White 800

Teacher's 50

100 Pipers 12 Years 800

Ballentine's 800

Black Dog Black Reserve

Royal Ranthambore 700

american whiskey

Jack Daniel's 1000 Jim Beam 800 Jameson Irish

single malt whisky

800

Rampur Double Cask 1500

The Glenlivet 15 Years 1300

Glenmorangie 10 Years

Glen Grant 10 Years

The Glenlivet 12 Years

indian brandy

Morpheus XO 500

beer

Imported Beer 625

Indian Premium 525

Indian Regular Beer 475

water bar

Evian (1 litre)

Perrier Sparkling 750ml 395

Perrier Sparkling 330ml 295

Veen Still 660ml 250

Natural Mineral Water

Sepoy & Co – Tonic Water 225

Sepoy & Co – Ginger Ale

Packaged Drinking Water 125

non alcoholic beverage

Shirley Temple

Lime Juice, 7up and a dash of Grenadine 325

Planter's Cooler

Pineapple , Orange juice and passion fruit, topped with 7up 325

Aquarius

Lime chunks, muddled mint and demerara Sugar, topped with 7up 325

Apple Pillar

Apple juice, mint leaves muddled and topped with ginger ale 325

Florida

Orange, cranberry & lemon juice with soda water 325

Cucumber Cooler

Cucumber, lemon juice, sugar syrup with soda water 325

Red Bull

295

Selection of Freshly Brewed Iced Teas

Mango Darjeeling, Assam Peach or Pineapple Mint 225

Homemade Ginger Ale

Pink, Strawberry, Lemon, Cardamom or Lychee 225

Homemade Lemonade

Classic, Mint, Khus scented or Rose scented 225

Fresh Lime Soda (Plain/ Sweet/ Salted) 225

Aerated Beverage 225

wine by glass white

Jacob's Creek Chardonnay 825

Fratelli, Sauvignon Blanc 725

Sula, Sauvignon Blanc 725

Sula, Chenin Blanc 725

red

Jacob's Creek, Cabernet Shiraz 825

Sula, Shiraz Cabernet

Fratelli, Merlot 725

Fratelli Cabernet Sauvignon 725