

DEAR GUEST,

IT GIVES US IMMENSE PLEASURE AND GREAT DELIGHT TO WELCOME YOU

AT EKANT RETREAT "A DESTINATION OF GRANDEUR AND LUXURY".

OUR TEAM WISHES THAT YOUR VISIT TO OUR HOTEL WILL BE AS MEMORABLE

AND WE LOOK FORWARD FOR YOUR REVERED COMPANY AGAIN IN TIMES TO COME.

PLEASE ALLOW US TO OVERCOME ANY SHORTCOMING IF YOU NOTICE DURING

YOUR STAY.

YOURS SINCERELY,

TEAM, EKANT RETREAT.

BEVERAGES 08.00 AM TO 10.30 PM

BREAKFAST 08.00 AM TO 10.00 AM

LUNCH 01.00 PM TO 3.30 PM

DINNER 7.00 PM TO 10.30 PM

DIAL - 9 RECEPTION / ROOM SERVICE

SPECIAL DISHES WILL BE SERVED 30 MINUTES AFTER THE ORDER IS PLACED

EATABLES FROM OUTSIDE ARE NOT ALLOWED

PLEASE CHECK THE LIGHTS AND TAPS BEFORE LEAVING THE ROOM

WASHING OF CLOTHES IS NOT ALLOWED

TAXES EXTRA AS APPLICABLE

BEVERAGES

CHOICE OF TEA **100**

(MASALA, BLACK TEA, LEMON TEA)

CHOICE OF COFFEE **150**

(BLACK COFFEE, REGULAR COFFEE)

HOT CHOCOLATE / BOURNVITA **160**

MILK **150**

COLD COFFEE **170**

CHOICE OF LASSI **170**

(SWEET & SALTED)

FRESH LIME SODA **100**

(MIX, SALTED & PLAIN)

MINERAL WATER **MRP**

COLD DRINKS **100**

ENERGY DRINKS **250**

CHOICE OF SHAKES **200**

(BANANA, VANILLA & BUTTER SCOTCH)

JUICE **150**

TAXES EXTRA AS APPLICABLE

MOCKTAILS

APPLE SPARKLE 300
(GREEN APPLE + LEMON JUICE + GINGERELLA)

MISS MOJITO 300
(LEMON CHUNKS + MINT LEAVES + BROWN SUGAR + SODA)

WILD HERB GUAVA 300
(GUAVA JUICE + CORRIANDER LEAVES +
CHAT MASALA + GINGER + MINT LEAVES)

BREAKFAST

FRESH FRUIT PLATTER SEASONAL 220

BREAKFAST CEREALS 220
CORNFLAKES, CHOCOFLAKES, OATS

EGGS TO ORDER (2PCS) 200
SERVED WITH HASH BROWN POTATO & GRILLED TOMATO

CHICKEN SAUSAGES 220
SERVED WITH ONION & PEPPER

CHOICE OF PARANTHA (2PCS) 200
ALOO, GOBHI, PANEER, MULI) SERVED WITH PICKLE, CURD & BUTTER

PURI BHAJI / CHANNA BHATURA (3PCS) 230
SERVED WITH PICKLE

EXTRA PURI / BHATURA 50

IDLI VADA 300
(SERVED WITH CHUTNEY & SAMBHAR)

TAXES EXTRA AS APPLICABLE

APPETIZERS VEG

CHILLY PANEER DRY 475

COTTAGE CHEESE TOSSED WITH ONION &
PEPPER WITH HOT GARLIC SAUCE

VEG SALT & PEPPER 425

CRISP VEGETABLES TOSSED WITH
BLACK PEPPER & LEMON

HONEY CHILLY POTATO 425

CRISPY POTATOES TOSSED WITH HONEY CHILLY SAUCE

HONEY CHILLY CAULIFLOWER 425

CRISPY CAULIFLOWER TOSSED WITH HONEY CHILLY SAUCE

CHILLY MUSHROOM DRY 475

CRISPY MUSHROOM TOSSED WITH ONION &
PEPPER WITH HOT GARLIC SAUCE

PANEER TIKKA ACHARI 475

COTTAGE CHEESE MARINATED WITH HUNG CURD WITH
INDIAN SPICES & ROASTED IN CLAY OVEN

HARA BHARA KABAB 425

FRESH GREEN VEGETABLES DEEP FRIED TIKKI

DAHI K KABAB 425

CRUMBED YOGURT CAKES FLAVOURED WITH
INDIAN SPICES & DEEP FRIED

VEG TANDOORI PLATTER 650

HARA BHARA KABAB, DAHI K KABAB & PANEER TIKKA

TAXES EXTRA AS APPLICABLE

APPETIZERS NON VEG

CHILLY CHICKEN DRY

525

CHICKEN PAKORA TOSSED WITH ONION & PEPPER
WITH HOT GARLIC SAUCE

CHICKEN SALT & PEPPER

525

SHREDDED CHICKEN TOSSED WITH
BLACK PEPPER & LEMON

FISH TIKKA AJWAIN

575

CAROM FLAVOURED FISH COOKED IN CLAY OVEN

TANDOORI MURG HALF / FULL

550 / 950

CHICKEN MARINATED WITH INDIAN SPICES
& COOKED IN CLAY OVEN

CHICKEN TIKKA ACHARI

525

CHICKEN MARINATED WITH HUNG WITH INDIAN SPICES &
COOKED IN CLAY OVEN

MURG KALI MIRCH

525

CHICKEN MARINATED WITH BLACK PEPPER &
COOKED IN CLAY OVEN

TAXES EXTRA AS APPLICABLE

SOUPS

CREAM OF TOMATO	300
ROASTED TOMATO WITH GARLIC & THYME TOPPED WITH CREAM	
SWEET CORN SOUP VEG / NON VEG	300 / 350
MANCHOW SOUP VEG / NON VEG	300 / 350
HOT & SOUR VEG / NON VEG	300 / 350

SANDWICHES / PIZZA / BURGER

VEG PLAIN SANDWITCH	250
GRILLED SANDWITCH VEG / NON VEG	300 / 350
CLUB SANDWITCH VEG / NON VEG	350 / 400
FRIED POTATO TIKKI & SLICED TOMATO, CUCUMBER SERVED WITH FRENCH FRIES	
VEGETABLE BURGER	300
FRIED POTATO TIKKI & SLICED TOMATO, CUCUMBER SERVED WITH FRENCH FRIES	
FRESH FARM HOUSE PIZZA	525
FARM HOUSE FRESH VEGETABLES, ONION, TOMATO, MUSHROOM	
NON VEG PIZZA	575
PIZZA SERVED WITH CHICKEN SAUSAGES & TOPPED WITH PEPPER	
FRENCH FRIES	225
VEG PAKORAS	225
PANEER PAKORAS	325
VEG MANCHURIAN DRY	425
VEGETABLE BALLS TOSSED IN HOT GARLIC SAUCE	

TAXES EXTRA AS APPLICABLE

CHICKEN SEEKH KABAB 525

MINCED CHICKEN MARINATED IN INDIAN SPICES &
COOKED IN CLAY OVEN

MUTTON SEEKH KABAB 625

MINCED MUTTON MARINATED WITH INDIAN SPICES &
COOKED IN CLAY OVEN

NON VEG TANDOORI PLATTER 875

FISH, CHICKEN, MUTTON

LEMON CHICKEN 650

A DISH WITH CRISPY CHICKEN STRIPS TOSSED IN
SWEET LEMON TANGY SAUCE

GINGER CHICKEN 650

CRISPY CHICKEN STRIPS TOSSED IN
SWEET GINGER FLAVOUR

SALADS

FRESH GARDEN SALAD 225

CUCUMBER, RADISH, TOMATO, CARROT

ALOO CHANA CHAT 275

DICED POTATO WITH WHITE CHANA

PASTA SALAD 300

PASTA SERVED WITH THOUSAND ISLAND DRESSING

EKANT RETREAT'S SPECIAL VEG SALAD 300

ENGLISH VEGETABLES TOSSED WITH LEMON DRESSING

PEANUT MASALA 225

MASALA PAPAR 225

TAXES EXTRA AS APPLICABLE

MAIN COURSE VEG

LUNCH & DINNER

PANEER BHURJI

525

GRATED PANEER COOKED WITH ONION & CAPSICUM &
FINISHED WITH CUMIN POWDER

KADAI PANEER

525

COTTAGE CHEESE COOKED WITH ONION, TOMATO,
CAPSICUM IN THICK GRAVY

SHAHI PANEER

525

COTTAGE CHEESE COOKED WITH CASHEW GRAVY

PANEER MAKHANI

525

COTTAGE CHEESE COOKED IN RICH BUTTER
& TOMATO GRAVY

PANEER LABABDAR

525

COTTAGE CHEESE WITH FRESH TOMATO & ONION GRAVY
COOKED WITH FENUGREEK LEAVES

PALAK PANEER

525

COTTAGE CHEESE COOKED WITH PALAK GRAVY

MUSHROOM TIKKA LABABDAR

500

ROASTED MUSHROOM COOKED WITH TOMATO &
ONION GRAVY & FENUGREEK LEAVES

MUTTER MUSHROOM

500

WHITE BUTTON MUSHROOM & PEAS COOKED WITH ONION GRAVY

MALAI KOFTA

500

VEGETABLE BALLS COOKED WITH CASHEWNUT GRAVY

DAL MAKHANI

495

BLACK LENTILS COOKED OVERNIGHT ON LOW HEAT
FINISHED WITH BUTTER & CREAM

TAXES EXTRA AS APPLICABLE

YELLOW DAL TADKA 475

PUNJABI STYLE YELLOW DAL

CHANA MASALA 475

WHITE CHANA COOKED WITH ONION & TOMATO GRAVY

JEERA ALOO 475

POTATO SHALLOW FRIED WITH CUMIN SEEDS

RAJMA 475

BOILED KIDNEY BEANS COOKED IN TOMATO GRAVY

SUBZ DIWANI HANDI 495

MIX VEGETABLES COOKED IN FRESH SPINACH
& TOMATO ONION GRAVY

ALOO GOBHI 475

MIX VEGETABLE 495

SEASONAL VEGETABLES COOKED WITH TRADITIONAL MASALA

VEG JAL FAREZI 495

VEGETABLES COOKED IN TOMATO TANGY GRAVY

MAIN COURSE NON VEG

LUNCH / DINNER

FISH CURRY 650

MARINATED FISH COOKED IN TANDOOR SERVED
WITH COCONUT FLAVOURED CURRY

MUTTON ROGAN JOSH 750

A KASHMIRI STYLE MUTTON COOKED
WITH ONION & TOMATOES

TAXES EXTRA AS APPLICABLE

MUTTON SEEKH DO PYAZA	750
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COMBINATION OF MUTTON SEEKH KABAB IN
DO PYAZA STYLE WITH INDIAN SPICES

KADAI CHICKEN	650
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CHICKEN COOKED WITH BELL PEPPER &
INDIAN SPICES WITH THICK GRAVY

BUTTER CHICKEN FULL / HALF	1050 / 650
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CHICKEN WITH BONE COOKED IN CLAY OVEN WITH INDIAN
SPICES AND FINISHED WITH TOMATO CASHEWNUT GRAVY

CHICKEN CURRY	650
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CHICKEN COOKED IN HOME STYLE

CHICKEN TIKKA BUTTER MASALA	695
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BONELESS ROASTED CHICKEN COOKED IN
RICH TOMATO & ONION GRAVY

RICE / PULAO

STEAM RICE	200
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JEERA RICE	230
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MIX VEG PULAO	275
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PEAS PULAO	275
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FRIED RICE VEG / NON VEG	325 / 375
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EGG FRIED RICE	350
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KHICHRI	275
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BIRYANI VEG / NON VEG	425 / 475
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TAXES EXTRA AS APPLICABLE

NOODLE / PASTA

MANCHURIAN VEG / NON VEG	375 / 425
HAKKA NOODLES VEG / NON VEG	375 / 425
CHOWMIEN VEG / NON VEG	375 / 425
SINGAPORI NOODLES VEG / NON VEG	375 / 425
EGG NOODLES	450
MAGGI	150
PENNE PASTA IN TOMATO SAUCE	450
PENNE PASTA IN WHITE SAUCE	450
MAC "N" CHEESE PASTA	425

ROTI / NAAN / PARANTHA

ROTI	60
BUTTER ROTI	70
LACHCHA PARANTHA	110
BUTTER NAAN	125
MISSI ROTI	70
KULCHA	150
PANEER, ONION, ALOO	
TAWA CHAPATI	75

TAXES EXTRA AS APPLICABLE

RAITA

MIX VEG RAITA	200
BOONDI RAITA	200
PINE APPLE RAITA	250
PLAIN CURD	150
MINT RAITA	200

DESSERT

GULAB JAMUN (2PCS)	250
KESARI KHEER	300
CHOICE OF ICE CREAM	250
VANILLA, STRAWBERRY, BUTTERSCOTCH, CHOCOLATE	
GAJAR KA HALWA (SEASONAL)	350
FRUIT CUSTARD	250



TAXES EXTRA AS APPLICABLE

HIMACHALI DHAM

KHERU 200

(A SOUP PREPARED BY COOKING BUTTERMILK WITH TURMERIC AND SPICES)

GUCCI KI SABJI (SEASONAL) 995

(WILD MORAL MUSHROOM MADE IN HOME STYLE)

MADRA 595

(MEDIUM SPICY GANDYALI OR ALOO MADE IN YOGHURT)

KADI PAKORA 395

(ALOO AND ONION PAKORAS MADE WITH LASSI & YOGHURT WITH
WHOLE MASALA FIRED IN DESI GHEE)

SEPU VADI 595

(SPLIT GRAM LENTIL DUMPLINGS MADE WITH ONION AND
TOMATO GRAVY IN DESI GHEE)

MUTTON DHAM WALA 750

(MUTTON MADE WITH ONION AND TOMATO IN HOME STYLE)

DHUI DAL 475

(MAA DHULE MADE WITH WHOLE MASALA IN DESI GHEE)

KHATTA KADDU 375

(PUMPKIN MADE WITH TAMARIND AND JAGGERY)

SHAKKAR GHEE ROTI 200

(WHEAT ROTI ROLLS WITH MIXTURE OF JAGGERY AND DESI GHEE)

MURG HIMACHALI 650

(TRADITIONAL HOMESTYLE CHICKEN COOKED WITH INDIAN SPICES)