

Dear Guest,

Namaskar,

Welcome to Sanskriti Vedic Retreat,

With your Convenience mind we have listed on this Directory all the services and facilities available.

We assure you that our ongoing commitment to quality service means that each day we strive to enhance our Abilities to meet and exceed your expectation.

We are all at hand to assist you during your stay

And trust you will enjoy being with us.

Best Regards

General Manager



Hotel Information

Telephone Dial

Reception	9
Restaurant	111
Kitchen	110

In the Hotel

Transfer	Call Reception
Breakfast	Served in Restaurant between 8am to 10.30am
Checkout	Check out time 11; 00am
Drinking water	two bottles are placed every day with our compliments, for replenishment please contact housekeeping.
Safe	The management is not responsible for loss of cash or other valuable left in the guest room.
Spa	At spa, we offer a range of luxurious, sophisticated and Holistic body & face treatments that have been individually designed for our guest.
In Room Dining	Please refer to the room service menu for in room dining, For placing the order please dial in room dining.
Medical Emergency	In case of any medical emergency please contact reception.
Pets	Pets are not permitted in the Hotel.
Sight Seeing	Exciting tour options are available kindly contact reception.
Wake up calls	for wake up calls please contact reception.

MENU

BREAKFAST

Mix Stuffed Paratha with Curd	149
Chole Bhature/Puri Bhaji	129
Idli Sambar	110
Uttapam with Coconut Chutney	99
Bread Toast	79
Vegetables Vermicelli	110
Vegetables Poha	99
Milk Porridge	99
Fresh Fruit Platter	149
Gehat Ka Parantha served with Garlic chutney	179
Fresh Juices	
Tea/Coffee	

BEVERAGES

HOT BEVERAGES

Herbal Tea	49
Lemon Ginger Tea	75
Desi Masala Chai	70
Kashmiri Kahwa	120
Americano	75
Cappuccino	90
Café Latte	110
Turmeric Latte	199
(Served with Almond Milk, ground turmeric, Black pepper & Cinnamon)	

MILK

Hot Milk	79
Chocolate Milk	99

COLD BEVERAGES

Cold Coffee	110
Coffee Frappe	129
Choco Fantasy	149
(Cold coffee topping with ice cream & Honey glazed)	
Punjabi Special Lassi	149

MOCK TAILS

Russian Rose	199
(Shot of espresso with rose syrup and heavy cream)	
Virgin Mary	229
(Tomato & Fresh Lime Juice with dash of Worcestershire & tobasco)	
Cucumber tini	199
(Fresh cucumber, mint & fresh lime juice topped with carbonated water)	
Ocean Deep Bath	229
(Blue Curacao Slush with Lemon Juice Sparkling Water garnishing with Fresh Sweet Lime)	
Green Land bliss	249
(Fresh kiwi, crushed ice, lemon syrup garnished with mint leaf and rosemary)	
Citrus Sunshine	279
(Fresh orange juice with lemon wheels, black salt, guava slices garnished with cherry)	

SHAKES

Oreo Shake	149
Fruit Shake	179
(Seasonal fruit shake/Mango/Banana/strawberry/Papaya)	
Nutella Banana Shake	179

FRESH FRUIT JUICES

Water-Melon Juice	149
Apple Beetroot Carrot Juice	159
Pineapple Juice	159
Orange Juice	199

SANDWICH

Coleslaw Sandwich	129
Corn Delight Sandwich (Less spicy)	129
Cheese Tomato Sandwich	129
Cheese Grilled Sandwich	149
Cheese Chili Toast	149
Corn Paneer Tomato Sandwich	179

ITALIAN SECTION

Neapolitan Pasta (Red Sauce)	279
Alfredo Pasta (White Sauce)	299
Agli-Olio Pasta (Pasta tossed with olive oil freshly chopped garlic)	299
Lasagna (Layer pasta)	349

FRESH CRUST PIZZA

Margharita Pizza (Made with fresh tomato basil sauce topping with mozzarella cheese, fresh basil and extra virgin olive oil)	199
Ortolana Pizza (Fresh Italian tomato sauce topped with mozzarella & slices of eggplant and vegetables)	279
Mexican Green wave Pizza (Pizza loaded with crunchy onion, crisp capsicum, and juicy tomatoes & Jalapeno with a liberal sprinkling of exotic Mexican herbs)	299
Pizza Diavola (Spicy tomato tangy sauce topping with mozzarella cheese, Italian chillies & mushroom)	279

HEALTHY FOOD

Quinoa with grilled Vegetables (Served with pesto coconut sauce)	350
Steamed couscous with ranchero sauce (Served with Mexican based sauce)	359
Mashed Potato with Grilled vegetable	299
Barnyard Millet Khichdi	249
Herbs scented amaranth (Served with smoky bell pepper sauce)	310

SOUP

Badami Shorba	279
Dhaniya Tamatar ka Shorba	210
Man chow Soup	250
Hot & Sour Soup	250
Lemon Coriander Soup	220
Cream of Mushroom Soup	279
Roasted Cauliflower Soup	249

CHAAT SPECIAL

Aloo Ki Chaat (Serve with sweet & Saur chutney)	199
Peanut Chaat (Fried peanut mix with chopped onion, tomato & cucumber)	169

Appetiser (Starter)

Veg Galawati Kebab	220
(Made with kidney beans with ridge gourd & lots of Aromatic spices)	
Mushroom Shami kebab	249
(Messed roasted mushroom, Veg. petty shallow fry in ghee)	
Hara - Bhara Kabab	220
(Minced green vegetable patty deep fry in oil)	
Mix Pakode	179
Paneer Pakode	229
Veg Manchurian (Gravy / Dry)	249
(Fried Veg Manchurian ball in spicy tangy sauce)	
Chilli Paneer	299
(Cubes of fried crispy Paneer tossed in spicy sauce)	
Paneer 65	299
(Crispy fried Paneer tossed in a spicy masala)	

Chinese Section

Veg Noodle	179
Hakka Noodle	199
Szechwan Noodle	229
Veg fried Rice	199
(Serve with wok tossed rice with chopped vegetable)	
Veg Manchurian (Gravy & Dry)	229
Chili Paneer	290
Honey Chilli Potato	249

INDIAN MAIN COURSE

MAIN COURSE

DAL

Dal Makhani (Creamy and Buttery Black Lentils Dal)	249
Dal Tadka (Yellow Dal tempering with ghee and Indian spices)	199
Pindi Chana (Boiled Chickpeas Blend with Indian spices)	229
Rajma Masala (Red Kidney Beans in Thick Gravy Blend with Indian Spices)	229

PANEER

Kadai Paneer (Paneer cubes tossed with Bell Pepper, Onion, Cooked in a Spicy Masala)	299
Paneer Lababdar (Indian Cottage Cheese cooked in Spicy Cashew Tomato Gravy)	299
Palak Paneer (Prepared with thick paste of Spinach Curry, Paneer cubes & Indian Spices)	249
Shahi Paneer (Paneer Cubes cooked in Creamy Cashew Gravy)	310

VEGETABLES

Navratna Mix vegetable (Rich creamy Dish which got its name from nine traditional Indian Ingredients)	210
Jeera Aloo (Wok tossed Potato with Cumin Seeds)	149

Aloo Gobhi Adaraki	199
(Stir fry Potato and Cauliflower tossed with Indian masala)	
Baingan ka Bharta	220
(Roasted Eggplant mashed & cooked in Indian Spices)	
Bhindi do Pyaaza	220
(Okra cooked in Spices & Herbs and full of Caramelized Onion)	
Malai Kofta	310
(Made with Potato Paneer balls served with flavored creamy gravy)	
Mix Veg Handi	249
(Combination of Vegetables cooked with Indian spices)	

Garhwali Food Section

Pahadi Saag	229
Kaflu	249
(Himalayas green leafy puree tempered with pahadi spices)	
Aloo jakhiye ke gutke	199
Batt ka phaanu	279
(phaanu is prepared with lentils powder)	
Seasonable pahadi dal	299

Indian Breads

Tawa Roti	25
Tawa butter Roti	35
Mandua ki Roti	45
Makki Ki Roti	45
Bajre ki Roti	45
Tawa Laccha Parantha	50

RICE

Plain Rice	120
Jeera Rice	149
Himalyas Lal Chawal	179
Fragrant Uttarakhandi Rice	149
Vegetable Biryani with Mint Raita & Salad	350

RAITA

Kheere ka Railu (pahadi raita)	120
Boondi Raita	110
Mix-Veg Raita	129
Choice of Curd	89

RAW SALAD

Fresh Garden Salad	149
Green Salad	110

DESSERTS

Moong dal halwa	160
Gulab Jamun (2 Pieces)	149
Jhangore ki Rabri	179

THANK YOU!