



RESTAURANT MENU

Designed as an escape from the hustle and bustle of everyday life, Jungle Serenity offers a peaceful and elegant retreat where warm lights, open skies, fresh mountain air and breathtaking views come together to create an elevated dining experience.

Thoughtfully designed with a refined yet cozy ambiance, the space is perfect for romantic dinners, intimate celebrations, relaxed gatherings with friends or quiet moments over great food. As the atmosphere transforms beautifully from sunset to midnight, every visit feels special, unhurried and memorable.

A true haven for food and nature lovers, Jungle Serenity surrounds you with enchanting views of lush greenery, majestic peaks and crisp mountain air. It is the perfect setting to savor thoughtfully prepared dishes made with carefully sourced ingredients. Our menu features an extensive selection of comforting favorites alongside a global array of inventive beverages, crafted to complement every occasion.

Come for the views, stay for the food and leave with memories.



STARTERS

Assorted Tandoori Platter 525

Paneer Tikka, Tandoori Aloo,
Dahi Kabab, Hara Bhara Kabab

Paneer Chilli 350

Cottage Cheese Sauteed With Green Chilli
And Capsicum In Soya Sauce

Hara Bhara Kabab 300

Green Veggies, Peas Blended With Indian
Spices Cooked In Tandoor

Honey Chilli Potato 300

French Fries Sauteed With Honey And Herbs

Vegetable Spring Roll 250

Popular Spring Roll Filled With
Shredded Veggie

Chana Chat 250

Boiled Chana Tossed With Crisp Onions, Juicy Tomatoes
And Fiery Green Chillies Finished With Chat Masala

Peanuts Chat 225

Mixing Peanuts With Onions, Tomatoes,
Spices, Herbs And Lemon Juice

Paneer Tikka Hariyali 350

Cottage Cheese Marinated With
Spices In Green Sauce

Cheese Corn Balls 300

Corn Balls Filled With Cheese

Paneer Pakoda 325

Cottage Cheese Dipped In Gramflour
And Deep Fried

Mix Veg. Pakoda 300

Onion And Potato Dipped In Gramflour
And Deep Fried

Pricing Excludes GST

Menu Subject to Change at Management Discretion or due to availability of Items

French Fries	200
Potato Fingers Deep Fried	
Peri-Peri Fries 🌶️	225
Potato Fingers Deep Fried Added Peri Peri Sauce	
Paneer 65	300
Paneer Fingers Coated With Bread Crumbs And Deep Fried	
Achari Paneer Tikka 🌶️	350
Paneer Marinated In Achari Masala And Cooked In Tandoor	
Dry Manchurian	300
Crispy Vegetable Dumpling In A Savoury	

SOUP

Cream of Tomato	195
Thick Basil Flavoured Tomato Soup With Roasted Croutons	
Hot & Sour 🌶️	195
Spicy Chinese Soup With Vegetables, Cottage Cheese And Mushrooms	
Vegetables & Sweet Corn	195
Chinese Style Creamy Soup With Sweet Corn And Vegetables	
Manchow	225
Spicy Garlic Flavoured Soup With Crispy Noodles	
Minestrone	225
Famous Italian Tomato Soup With Pieces Of Fresh Vegetables & Pasta Garnished With Cheese	

Pricing Excludes GST

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MAIN COURSE

PANEER SPECIALS

Paneer Tikka Masala 350

Chargrilled Paneer Cubes In A Smoky
Tomato-onion Masala

Paneer Butter Masala 395

Soft Paneer Simmered In A Rich Buttery Tomato Gravy

Paneer Lababdar 395

Paneer Cooked In A Creamy Mildly Spiced
Onion-tomato Gravy

Kadhai Paneer 380

Paneer Tossed With Capsicum, Onion
And Freshly Crushed Spices

Paneer Angara 425

Smoky Paneer In A Fiery Roasted Masala Gravy

Paneer Khurchan Lasagne 425

An Italian Twist To A Classic Cottage Cheese Dish

Paneer Kaju Masala 425

Paneer And Kaju Cooked With Thick Tomato
Gravy Flavoured With Garlic

Paneer Lazeez 395

Paneer Fingers Cooked In Creamy Tomato Gravy

Paneer Afghani 425

Marinated Stuffed Paneer Cubes In
Maknoni Grvy With Crunchy Spinchon Top

Cheese Butter Masala 395

Cheese Cubes In Velvety Makhani Gravy

Classic Palak Paneer 350

Paneer with Palak Gravy

Pricing Excludes GST

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MAIN COURSE

VEGETABLE SPECIALS

Kaju Curry Masala	425
Cashew Nuts Cooked In A Rich, Mildly Spiced Tomato-onion Masala	
Bhuna Mushroom Maala	395
Mushrooms Bhuna-fried With Onion, Tomato And Aromatic Indian Spices	
Nizam Subz	395
Seasonal Vegetables In Spinach Based Gravy With Cheese, Indian Spices, Garnished with Coriander	
Vegetable Jalfrezi	350
Semi-dry Preparation Of Mixed Vegetables	
Vegetable Chilli Milli	375
A Red Spicy Gravy Dish With Fine Cut Veggies And Paneer	
Vegetable Dehati 🌶️	395
A Sweet And Spicy Dish Of Mixed Veggies And Cubed Paneer Cooked In A Blend Of Tomato, Onion And Spinach	
Vegetable Jaipuri 🌶️	350
Fine Cut Veggies And Dal Makhana Cooked In Thick Red Tomato Gravy Garnished With Papad	
Jeera Aloo	295
Sauteed Diced Potato Flavoured With Cumin	

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MAIN COURSE

Vegetable Handi

Vegetables In Creamy Brown & Spicy Gravy
Garnished With Julienne Ginger

350

Special Sev Tamatar

Sev Cooked In Our House Special
Medium Spicy Tomato Gravy

350

Smoky Veg Makhanwala With Foxnuts

Seasonal Vegetables In Smoky Makhani Gravy
With Ghee Tossed Makhana On Top

395

Pindi Chana Masala

Kabuli Chana Cooked In Tomato-Onion Gravy

300



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MAIN COURSE

KOFTA SPECIALS

Malai Kofta (Red Gravy) 395

Soft Paneer Koftas Simmered In A Rich,
Creamy Tomato Gravy

Malai Kofta (White Gravy) 425

Delicate Paneer Koftas Cooked In A Mild,
Creamy Cashew Gravy

Vegetable Kofta 350

Mixed Vegetable Koftas Cooked In
A Flavourful Spiced Gravy

Nargis Kofta 395

Paneer Koftas With A Dash Of Dry Fruit,
Coated In Bread Crumbs

Corn Cheese Kofta 395

Cheese Corn Kofta With Brown Gravy

DAL SPECIALS

Dal Tadka 250

Yellow Dal With Garlic And Green Chilli Tadka

Dal Fry 250

Yellow Dal

Dal Makhni 350

Black Lentils Cooked In Makhni Style

Navarathn Dal 300

Mixed Dal Cooked In House Special Style

Pricing Excludes GST

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INDIAN BREADS

Special Plain Chapati Indian Style Tawa Chapati Served Plain	25
Special Butter Chapati Tawa Chapati With Butter	35
Tandoori Roti Traditional Clay-Oven Whole Wheat Roti With A Rustic Smoky Flavour	30
Tandoori Roti Butter Classic Tandoori Roti Finished With Butter	35
Plain Naan Classic Soft Naan Baked In The Tandoor	50
Butter Naan Soft Leavened Naan Brushed Generously With Butter	70
Cheese Naan Tandoor-baked Naan Stuffed With Creamy Melted Cheese	100
Garlic Naan Soft Refined Flour Naan Topped With Garlic And Baked In The Tandoor	150
Laccha Paratha Layered Whole Wheat Paratha Roasted With A Flaky Texture And Light Ghee Finished.	60
Kulcha (Onion/Potato Stuffing) Stuffed Kulcha Filled With Spiced Onion Or Potato And Baked In Clay Oven	80

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Aloo Paratha	95
Soft Paratha Filled With Mildly Spiced Potato Stuffing And Roasted On Tawa.	
Paneer Paratha	120
Whole Wheat Paratha Stuffed With Spiced Paneer And Cooked Till Golden.	
Missi Roti	65
Traditional Ream Flour And Wheat Flour Roti With Rustic Indian Spices.	
Makai Roti	80
Wholesome Cornmeal Flatbread Cooked In Classic North Indian Style.	
Bajra Roti	80
Hearty Pearl Millet Roti With An Earthy Taste And Rustic Texture.	

RICE

Plain Rice (Steamed)	150
Fragrant Long-grain Rice Steamed To Perfection	
Jeera Rice	195
Basmati Rice Tempered With Cumin And Light Indian Spices	
Veg Pulao	300
Aromatic Pulao Cooked With Garden-fresh Vegetables And Fragrant Whole Spices	
Vegetable Dum Biryani	350
Dum-cooked Basmati Layered With Spiced Vegetables, Served With Raita	
Hyderabadi Veg Biryani	350
Biryani Rice With Vegetables In Spinach Gravy And Indian Spices Served With Vegetable Raita	
Signature Biryani	375
Biryani Rice With Vegetables & Paneer Served With Vegetable Raita	

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SALAD

Masala Onion 50

Fresh Onion Rings Tossed With House Masala, Lemon And Herbs

Hara Bhara Salad 110

A Refreshing Mix Of Cucumber, Tomato, Onion And Seasonal Greens

Russian Salad 225

Mix Veg, Apple And Creamy Mayonnaise

RAITA

Plain Dahi 60

Fresh Chilled Curd Served Simple And Wholesome

Boondi Raita 100

Cool Yogurt Blended With Spiced Boondi And Mild Seasoning

Vegetable Raita 125

Curd Mixed With Finely Chopped Vegetables And Light House Seasoning

Pineapple Raita 195

Creamy Curd With Juicy Pineapple And A Sweet-Savoury Touch

PAPAD

Roasted Papad 35

Crisp Roasted Papad Served Light And Crunchy

Fried Papad 40

Deep Fried

Masala Papad 70

Fried Papad Topped With Onion, Tomato and House Spices

Cheese Masala Papad 95

Masala Papad Finished With A Generous Layer Of Melted Cheese

Pricing Excludes GST

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FRIED RICE & NOODLES

Vegetable Fried Rice 295

Wok-tossed Fragrant Rice With Fresh Vegetables, Soy And Subtle Asian Seasoning

Butter Garlic Fried Rice 305

Aromatic Rice Tossed With Butter, Garlic, Spring Onion And Mild Seasonings

Veg Hakka Noodles 300

Classic Stir-fried Noodles With Crunchy Vegetables, Sauces And Indo-chinese Flavours

Veg Chowmein 325

Soft Noodles Tossed With Garden Vegetables, Light Sauces And A Smoky Wok Finish

Schezwan Noodles 325

Spicy Noodles Stir-fried With Vegetables In Bold Schezwan Sauce

Vegetable Manchurian 350

Crispy Vegetable Dumplings In A Savoury, Tangy Indo-chinese Gravy

Manchurian Fried Rice 350

Seasoning And Manchurian Crispy Veg. Manchurian Served With Flavourful Wok-tossed Vegetable Fried Rice



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PIZZA

Margherita 395

Classic Delight With Fresh Tomato Sauce,
Mazzarella And Basil

OTC 395

Loaded With Onion, Tomato And Capsicum

Veggie Supreme 450

A Garden-fresh Medley Of Crisp Vegetables,
Olives And Cheese

Hot Paprika & Paneer 450

Spicy Paprika, Paneer And Bell Peppers
With A Cheesy Finish

SANDWICHES

Bread Butter 60

Bread Toast Butter 80

Bread Butter Jam 90

Vegetable Sandwich 150

Vegetables With Cheese And A Touch Of Herbs

Garlic Bread 180

Oven Baked Garlic Butter Bread

Vegetable Grilled Sandwich 180

Grilled Vegetables With And A Touch Of Herbs

Vegetable Cheese Grilled Sandwich 200

Grilled Vegetables With Cheese And Touch Of Herbs

Club Sandwich 225

A Classic Layered With Crisp Vegetables,
Cheese And Our Signature Spread

Pricing Excludes GST

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PASTA

Aglio - Olio Pasta 395

Spaghetti Tossed In Olive Oil, Garlic,
Herbs, Chilli Flakes And Sauteed Vegetables

Alfredo Pasta 295

Creamy White Sauce Pasta With Garlic,
Herbs And A Rich Parmesan Finish

Mix Sauce Pasta 295

Penne Pasta Tossed In Blend Of Alfredo &
Tomato Sauce With Garlic Exotic Vegetables & Basil

Rose Pasta 325

Pasta In A Silky Pink Sauce Blending
Tomato Cream And Aromatic Herbs

Mac & Cheese 325

Classic Macaroni In A Velvety Cheese
Sauce, Baked-style And Indulgent

SIZZLER

Oriental 525

Chilli Paneer, Manchurian Noodles,
Fried Rice And Honey Chilli Potato

Mexican Fire 525

Cottage Cheese, Mexican Rice, Masala Fries,
Grilled Vegetables And Nachos Served With Red Sauce

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COMBO

Chilli Paneer With Hakka Noodles 295

Spicy Chilli Paneer Paired With Hakka Noodles Tossed With Crunchy Vegetables.

Aloo Gobi Paratha 195

Soft Paratha Filled With Potato And Cabbage Stuffing Served With Vegetable Raita

Chhole Kulche 250

Punjabi-style Spiced Chhole Served With Soft Kulche And Classic Accompaniments.

Paneer Butter Masala With Laccha Paratha 295

Creamy Paneer Butter Gravy Paired With Crisp, Layered Laccha Paratha.

DESSERTS

Gulab Jamun (2 Pcs) 95

Soft Golden Gulab Jamuns Served Warm With A Rich Syrupy Finish

Moong Dal Halwa 125

Slow-cooked Moong Dal Halwa Enriched With Ghee And Nuts

Sizzling Brownie With Ice Cream 195

Warm Chocolate Brownie Served On A Sizzler Plate With A Scoop Of Ice Cream

Ice Cream (2 Scoop) 115

Two Scoops Of Creamy Ice Cream For A Simple Sweet Treat

Ras Gulla (2 Pcs) 100

Pricing Excludes GST

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MOCKTAILS

Lime Cooler 195

Tonic Water With Twist Of Lime Juice, Served In Ice

Virgin Mojito 225

Lemon Mint & Brown Sugar Muddled With Crushed Ice Topped With Soda Splash

Pina Colada 225

Smooth Blend Of Pineapple Juice, Fresh Cream And Coconut Cream

Blue Lagoon 210

Lemon Juice, Blue Curacao Syrup Topped With Sprite

Mint Mojito 195

Fresh Mint, Lemon Wedges, Soda, Sprite

Fruit Punch 245

Smooth Blend Of Tropical Fruit Juice With Punch Of Fruit Cocktails

Energy Mojito 150

Red Bull

Diet Coke 90



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COLD COFFEE

Classic Cold Coffee 245

Available Flavours - Classic, Oreo, Nutella

Iced Frappe 245

Espresso, Milk & Ice Cubes, Available
Flavours - Classic, Hazelnut, Irish, Caramel

Espresso Cranberry 225

Espresso, Ice Cubes, Cranberry Juice,
Garnished With Cranberries

Ice Americano 225

Espresso, Water & Ice Cubes

Espresso Tonic 245

Espresso, Ice Cubes, & Classic Tonic Water

Cold Coffee 275

Available Flavours - Brownie, Latus Biscoff

REFRESHMENTS

Masala Tea 40

Hot Coffee 75

Hot Milk 30

Soft Drink 250ml 60

(Thums Up, Coke, Pepsi, Fanta, Limca, Sprite, Mirinda)

Soft Drink 750ml 110

(Thums Up, Coke, Pepsi, Fanta, Limca, Sprite, Mirinda)

Soda 30

Mineral Water 25

Sweet Lassi 100

Butter Milk 50

Pricing Excludes GST

Menu Subject to Change at Management Discretion or due to availability of Items

THICK SHAKE & FREAK SHAKE

Chocolate Heaven Shake 250

Chocolate Ice Cream, Chocolate Syrup, Topped
With Chocolate Chips, Shavings & Stick

Oreo Thick Shakes 250

Oreo Cookies & Vanilla Ice Cream

Brownie Blast Thick Shake 250

Chocolate Brownie Chunks & Vanilla Ice Cream, Topped
With Chocolate Sauce

Nutella Nutty Shake 295

Dry Nuts, Nutella, Ice Cream & Milk

Kitkat Crunch Thick Shake 275

Kitkat Bar And Vanilla Ice Cream, Topped With Kitkat Bar &
Chocolate Sauce

Dark Chocolate Shake 350

A Smooth And Thick Chocolate Shake Crafted With
Deep, Dark Cocoa For A Less Sweet, Bolder Flavor

Pricing Excludes GST

Menu Subject to Change at Management Discretion or due to availability of Items

A tropical night scene with palm trees and a full moon. In the foreground, there are red flowers. The background shows a body of water and a bright light source, possibly the moon, reflecting on the water.

Breakfast
08:00 AM To 10:30 AM

Lunch
12:30 PM To 03:00 PM

Hi-Tea
04:30 PM To 06:00 PM

Dinner
07:30 PM To 10:30 PM



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