



IN ROOM DINING MENU

BREAKFAST

Timings 07:00 am - 11:00 am

CHOICE OF DOSA	110
Plain Dosa \ Masala \ Mysore Served with Sambar, Tomato & Coconut Chutney	
CHOICE UTHAPPAM	110
Tomato \ Onion \ Mix Served with Sambar, tomato & Coconut Chutney	
IDLY	100
Steamed Fermented Rice Cake Served with Sambar Tomato & Coconut Chutney	
POHA/ UPMA	100
Tempered Beaten Rice/Semolina with Potato and Peanuts Serve with Coconut Chutney	
POORI BHAJI	100
Fried Whole Wheat Bread, Served with Tempered Potato Curry	
CHOICES OF PARATHA	110
Aloo \ Gobi \ Paneer Serve with Pickle & Curd	
FARM FRESH EGG SERVED BY YOUR LIKING ..	135
Scrambled / Fried / Omelettes (Masala/ Cheese) & Served with Toast & Preserves	
CORNFLAKES/ CHOCOS/MUESLI	100
Served with Hot or Cold Milk	

BEVERAGES

COLD

FRESH SEASONAL FRUIT JUICE	120
Watermelon \ Pineapple \ Orange	
MILKSHAKES	120
Vanilla \ Strawberry \ Chocolate \ Pista \ Butterscotch \ Cold coffee	
SMOOTHIE	120
Banana \ Oat meal \ Mango \ Oreo	
LASSI	120
Churned Yoghurt Served Salt \ Sweet	
PACKAGED DRINKING WATER	40
SOFT DRINKS	50
MASALA CHAI	90

HOT

BOURNVITA/ HORLICKS	90
CUTTING CHAI / COFFEE	60
SPREE SPECIAL TEA	90
Lemongrass, Ginger, Cardamom Infused Special Tea	

SOUP

Timings 12:30pm till 4:00pm & 7pm till 11pm

CHOICE OF CREAM	160 / 180
Tomato \ Mushroom \ Vegetable \ Chicken	
ORIENTAL	160 / 180
Manchow \ Hot & Sour \ Lemon Coriander \ Sweet Corn Vegetables \ Chicken	

SALADS

Timings 12:30pm till 4:00pm & 7pm till 11pm

GREEN GOURMET SALAD	150
Classic Green Salad with Lettuce, Fresh Cucumber Tomato Onion Rings, Creamy French Dressing	
TANDOORI KUCHUMBER SALAD	120
Pickle Marinated Indian Version of Coleslaw	
SPREE CAESAR SALAD	200 / 265
Romain Lettuce Tossed with Caesar Dressing, Parmesan & Crouto Vegetarian / Chicken	



ROUND THE CLOCK

Timings 07:00 am - 11:00 pm

KATHI ROLL	160 / 180 / 200
Paratha Rolled with Stir Fried Paneer & Onion Paneer/ Egg /Chicken	
PAKORAS	160
Onion / Cauliflower / Chili / Potato / Paneer	
FRENCH FRIES	160 / 180
Salted / Peri Peri / Szechuan/ Cheese loaded	
SPREE SIGNITURE SANDWICH (V/N)	219 / 269
Triple Decker Serves with Coleslaw, Fries, Grilled Vegetable & Fresh Cut Tomato Cucumber with Cheese	

TANDOOR

Timings 12:30pm till 4:00pm & 7pm till 11pm

TANDOORI MUSHROOM (SPREE SIGNITURE)	265
Marinated Stuffed Mushroom with Chef Created Spices	
CHOICE OF PANEER TIKKA	310
Hariyali \ Lasooni \ Achari \ Pahadi Marinated Paneer in Spices, Nuts, Cream & Butter Cooked In Clay Pot Oven	
TANDOORI SUBJI CHAT (SPREE SIGNITURE)	285
The Melange of Fruit Vegetable & Cottage Cheese	
CORIANDOR INFUSED	285
VEGETABLE SEEKH KEBAB (SPREE SIGNITURE) Minced Vegetable Cooked Over Coal & Served with Mint Chutney	
DAHI KE KEBEB (SPREE SIGNITURE)	285
A Melange of Minced Vegetables Bounded with Gram Flour	
HARIYALI TIKKI (SPREE SIGNITURE)	285
A Melange of Minced Vegetables Bounded with Gram Flour	
CHOICE OF CHICKEN TIKKA	310
Malai \ Ajwaini \ Achari \ Pahadi \ Reshami Marinated Chicken in Spices, Nuts ream & Butter, Cooked in Clay Pot Oven	
TANDOORI MURGH	325 / 525
Chicken Marinated in Kashmiri Chili, Cream & Cashew Half \ Full	
MUTTON SEEKH	365
Minced Lamb Flavoured with Curry Leaves, Garlic & Chili served with Mint Chutney	
FISH AJWAINI TIKKA	365
Carom Seeds Flavoured Marinated Tandoori Fish	



treat

ALL DAY DINING

A place for all your favorite bites which is a lip-smacking affair by the chef crafted authentic Cuisine.....
Treat - the name says it all !!

Allergic to any Ingredients?

Let us know in advance, so that our chef can cater to your needs



Please allow a minimum of 25-30 minutes for your order.



Please mention mild / medium / spicy

We Took Request for Candle Light Dinner

Last order at 10:30pm

Kindly Dial 5 for In Room Dining

Govt. taxes as applicable

We are always here to serve you.



IN ROOM DINING MENU

NORTH INDIAN NON-VEG MAINS

Timings 12:30pm till 4:00pm & 7pm till 11pm

MURG AAPKE PASAND SE	265
Chicken cooked of your choice Murgh Makhani \ Dum ka Murgh \ Murgh Lababdar \ Matka Murgh\Sawaji	
CHOICE OF FISH CURRY	325
Andhra \ Madras \ Bengali \ Goan \ Sawaji	
KASHMIRI ROGAN GOSH (SPREE SIGNATURE)	450
Kashmiri Style Slow Simmered Lamb with Spices	
MUTTON SAWAJI (NAGPUR SIGNATURE)	450
Sawaji Style Slow cooked Lamb with Chef Special Spices	
MUTTON KALA MASALA (CHEF SPECIAL)	550
Slow Simmered Lamb cooked in local spices, served with jawar bhakari	

STAPLES

Timings 12:30pm till 4:00pm & 7pm till 11pm

CLASSIC BIRYANI	255/255/325/365
served with raita Vegetable / Egg / Chicken / Lamb	
PULAO	200 / 265
Mutter / Jeera / Vegetable / Kashmiri	
JEERA RICE	150
STEAM RICE (FULL/OFF)	190 / 120
FRIED RICE	170 / 200 / 220
Plain / Szechuan Veg / Egg / Chicken	
CURD RICE	125

INDIAN BREADS

12:30pm till 4:00pm & 7pm till 11pm

WHEAT ROTI	40
2 pcs Chapati/2 pcs Phulka	
NAAN / KULCHA	75
Plain / Ajwaini / Allo Pyaj	
TANDOORI ROTI 1 PCS / BUTTER	40 / 60
LACCHA PARATHA / BUTTER NAAN	85
CHEESE NAAN	95
MISSI ROTI 2PCS	85
BUTTER GARLIC NAAN	100
JAWAR / RICE BHAKARI	95

CHINESE & GLOBAL

Timings- 12:30 PM till 4pm and 7pm till 11pm

MANCHURIAN	265/295/325
Gobi / Mushroom / Baby corn / Mixed Vegetables / Chicken / Fish	
SPRING ROLL	245 / 275
Vegetable / Chicken	
MOMO'S (CHEF SPECIAL)	245 / 275
Vegetable / Chicken	
CHILLY STYLE	265/295/325
Mushroom / Baby corn / Paneer / Chicken / Fish	
SZECHWAN STYLE	265/295/325
Gobi / Mushroom / Baby corn / Paneer / Chicken / Fish	
CHICKEN LOLYPOP	300
Chinese style Chicken Wing Served with Szechuan sauce	
ENGLISH STYLE OF FISH N CHIPS	400
Classic English Batter-Fried Fish Accompanied with Finger Chips & Tartar Sauce	
GRILLED KINGFISH STEAK	450
With Garlic Coriander Butter Sauce	
PATHRANI MACHALI (SPREE SIGNATURE)	425
Banana Lear Wrapped Fish Fillet Served with Seasonal Veggies	
PRAWNS KARWARI (SPREE SIGNATURE)	425
Chef Crafted prawns Served with avocado & mango salsa	
CHAR-GRILLED FREE-RANGE CHICKEN	425
Serve with Potato Wedges Summer Veg's	
CHICKEN CAFREAL (SPREE SIGNATURE)	375
Serve with Potato Wedges, Caramelise onion & green pepper	
BREADED FISH FRY (SPREE SIGNATURE)	375
Chef special crafted Szechuan chicken with roasted cashew nut	
PASTA	225 / 255
Alfredo / Arrabiata Chicken / Fish	
THAI CURRY	325/355/399
Chicken / Fish / Prawns Served with flavoured sticky rice	

MAHARSHTRIAN SPECIAL VEG

12:30 pm Till 4:00 pm || 7:00 pm Till 11:00 pm

AKKHA MASOOR	265
A spiced whole brown lentils preparation from the fiery and spicy Kolhapuri cuisine	
KAJU CURRY	265
A creamy kaju butter masala with a rich, tangy, sweet flavourful gravy made with cashews, tomatoes, cream and spices	
PATVADYACHI BHAJI	210
A popular gravy-based dish from the Maharashtrian cuisine. patvadi are gram flour (besan) square shape steamed which are added to a curd-based gravy.	
SHEV BHAJI	175
A delicious Maharashtrian recipe in which thick sev are dunked	
ZUNKA / PITHALA	175
A gram flour porridge or curry with chopped onion and chilli	
VANGYACH BHARIT	175
is a smoky flavoured preparation of fire-roasted eggplant, mashed and later cooked with onions, tomatoes, garlic and green chilies.	

DESSERTS

Timings 12:30pm till 4:00pm & 7pm till 11pm

GULAB JAMUN	195
Fried Sweeten Flour Dumpling with Cardamom Flavoured Sugar Syrup	
CHOICE OF ICE CREAM	155
Vanilla / Mango / Strawberry / Butterscotch / Chocolate	
PHIRNI (Spree Signature)	165
A Dessert from Kashmir Made with Ground Rice Cooked in Milk	
SIZZLING BROWNING (Spree Signature)	165
A Dessert classic walnut brownie with vanilla ice cream served on sizzler plate	



Treat

ALL DAY DINING

A place for all your favorite bites which is a lip-smacking affair by the chef crafted authentic Cuisine.....
Treat - the name says it all !!

Allergic to any Ingredients?

Let us know in advance, so that our chef can cater to your needs



Please allow a minimum of 25-30 minutes for your order.



We Took Request for Candle Light Dinner

Last order at 10:30pm

Kindly Dial 5 for In Room Dining

*Govt. taxes as applicable

We are always here to serve you.