

**TS  
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**BUSINESS MEETINGS  
QUICK COFFEE  
HUNGER PANGS  
LINGERING TALKS  
THAT CRAZY CRAVING  
POWER LUNCH  
LITTLE NIBBLES  
OR BIG BITES  
THE PERFECT CUPPA  
DESI KHAANA  
OR SOMETHING SWEET**

**FEAST  
AT SPREE**

# BREAKFAST

7:00 am – 11:00 am

## CHOICE OF DOSA

Plain / Masala / Set

Thin South Indian pancake made from fermented rice and lentil batter, served with chutney and sambar.

150/170/190

## CHOICES OF PARATHA

Aloo / Gobi / Paneer

served with pickle, curd & white butter

170/190

## CHOLE BHATURE (2pcs bhature)

Is a popular North Indian dish consisting of spicy chickpea curry (chole) served with deep-fried, fluffy refined flour bread (bhature)

170

## CHOICE OF UTTAPPAM

Tomato / Onion / Mix / Cheese

thick, soft South Indian pancake made from fermented rice and lentil batter, and served with chutney and sambar.

170/190

## POORI BHAJI (3pcs poori)

Is a popular Indian meal consisting of deep-fried puffed wheat flour bread (poori) served with spiced potato curry (bhaji).

170

## UPMA

A Savory South Indian breakfast dish made from roasted semolina (rava) cooked with spices, vegetables, and tempered with mustard seeds and curry leaves. served with chutney

140

## IDLI

A soft, fluffy South Indian steamed cake made from fermented rice and lentil batter, served with chutney and sambar

140

## POHA

A light, nutritious Indian dish made from flattened rice, cooked with spices, onions, and peanuts, served with chutney.

140

## FARM FRESH EGG SERVED BY YOUR LIKING

Scrambled / Fried / Omelettes (Masala / Cheese)

& Served with Toast, grilled tomato, potato wedges & Preserves

140

## CORNFLAKES / CHOCOS / MUESLI

Served with Hot or Cold Milk

100

KINDLY ALLOW OUR CHEFS MINIMUM 25-30 MINUTES FOR YOUR ORDER

KINDLY INFORM IN ADVANCE FOR ANY FOOD ALLERGIES

WE TAKE REQUEST FOR CANDLE LIGHT DINNER | LAST ORDER AT 10:30PM

GOVT. TAXES AS APPLICABLE

# BEVERAGES

## CHILLED BEVERAGES


<b>FRESH SEASONAL FRUIT JUICE</b>	190
Watermelon / Pineapple / Orange	
<b>MILKSHAKES</b>	160
Vanilla / Strawberry / Chocolate / Banana / Butterscotch \ Cold coffee	
<b>SMOOTHIE</b>	160
Oat meal / Mango / Oreo	
<b>LASSI</b>	140/160
Churned Yoghurt Served Salt / Sweet	

## HOT BEVERAGES

<b>BOURNVITA / HORLICKS</b>	110
<b>CUTTING CHAI</b>	70
<b>READYMADE COFFEE</b>	70
<b>SPREE SPECIAL TEA</b>	80
Lemongrass, Ginger, Cardamom Infused Special Tea	
<b>SOUTH INDIAN FILTER COFFEE</b>	120

# THAT CRAZY CRAVING

11:00 am - 8:00 pm

<b>KATHI ROLL</b>	190/220/250
Paratha Rolled with Stir Fried vegies & Onion add on Veg / Paneer / Egg / Chicken 	
<b>PAKORAS</b>	220/250
Onion / Cauliflower / Chili / Potato / Paneer	
<b>FRENCH FRIES</b>	220/240/260
Salted / Peri-Peri / Schezwan / Cheese loaded	
<b>SPREE SIGNATURE BURGER</b>	290
Patty Grilled Topped with Cheese Sauce & pickled Vegetables	

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## SPREE SIGNATURE SANDWICH

Triple Decker Serves with Coleslaw, Fries, Grilled Vegetable & Fresh Cut Tomato Cucumber with Cheese

320

## SPREE SIGNATURE CHICKEN BURGER

Grilled Chicken patty Topped with Cheese Sauce & pickled Vegetables

340

## SPREE SIGNATURE CHICKEN SANDWICH

Triple Decker Serves with Coleslaw, Fries, Grilled Chicken & Fried Egg Fresh Cut Tomato Cucumber with Cheese

370

# SOUP

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

## CHOICE OF CREAM

Tomato / Mushroom / Vegetable / Chicken 

320/350

## ORIENTAL

Manchow / Hot & Sour / Lemon Coriander / Sweet Corn Vegetables / Chicken 

330/360

# SALADS

## GREEN GOURMET SALAD

Classic Green Salad with Lettuce, Fresh Cucumber Tomato Onion Rings, Creamy French Dressing

150

## TANDOORI KACHUMBAR SALAD

Pickle Marinated Indian Version of Coleslaw

120

## SPREE CAESAR SALAD

Romaine Lettuce Tossed with Caesar Dressing, Parmesan & Croutons Vegetarian / Chicken 

270/320

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# APPETIZERS

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

## CHOICE OF PANEER TIKKA 390

Hariyali / Lasooni / Achari / Pahadi

Marinated Paneer in Spices, Nuts, Cream & Butter Cooked In Clay Pot Oven

## TANDOORI SUBJI CHAT 430

The Melange of Fruit Vegetable & Cottage Cheese

## CORIANDER INFUSED VEGETABLE SEEKH KEBAB (SPREE SIGNATURE) 390

Minced Vegetable Cooked Over Coal & Served with Mint Chutney

## DAHI KE SHOLE (SPREE SIGNATURE) 390

Sweet & sour taste of churned curd with spices.

## ACHARI PANEER PAPADAM (SPREE SIGNATURE) 390

is a crispy and tangy appetizer made with paneer marinated in pickle-spiced yogurt, coated with papad flakes, and fried to perfection

## CHIMICHURI PANEER BOMB (SPREE SIGNATURE) 390

A crispy and flavourful appetizer made with paneer, mava, potato and aromatic spices, chef secret recipe

## TANDOORI MUSHROOM 360

Marinated Stuffed Mushroom with Chef Created Spices

## HARIYALI TIKKI 370

A Melange of Minced Vegetables Bounded with Gram Flour

## CHOICE OF CHICKEN TIKKA 460

Malai / Ajwaini / Achari / Pahadi / Reshami

Marinated Chicken in Spices, Nuts cream & Butter, Cooked in Clay Pot Oven

## TANDOORI MURGH 490/690

Chicken Marinated in Kashmiri Chili, Cream & Cashew  
HALF / FULL

## MUTTON SEEKH 520

Minced Lamb Flavoured with Curry Leaves, Garlic & served with Mint Chutney

## FISH AJWAINI TIKKA 650

Carom Seeds Flavoured Marinated Tandoori Fish

## TANDOORI JHINGA APS

Chef crafted special recipe

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# TIT-BITS / RAITAS

12:30 pm - 3:30 pm & 7:00 pm - 10:30 pm

CHEESE CHILLI TOAST	260
CHANA GARLIC FRY	140
MASALA PAPAD (2 pcs)	120
RAITA	100
Pineapple / Boondi / Vegetable	
PLAIN CURD	60
PAPAD (2 pcs)	50
Roasted / Fried	
MASALA PEANUT	140
PALAK CHAAT	180
ALOO CHAAT	160

# THE MAINS

12:30 pm - 3:30 pm & 7:00 pm - 10:30 pm

PANEER AAP KI PASAND	390
Butter Masala / Palak /Do pyaza / Kadai / Lababdar / Maharaja	
KAJU CURRY	380
Is a rich and flavourful North Indian dish made with cashews cooked in a spicy, creamy tomato-based gravy with aromatic spices	
LAZIZ -E-TARKARI	350
Makkhanwala / Kadai / Do pyaza / Handi	
VEGETABLE KOFTA CURRY	380
Is a rich and creamy North Indian dish made with deep-fried vegetable dumplings simmered in a flavourful, spiced tomato-based gravy	
BHINDI AAP KE PASAND	340
Do pyaza/ kadai /masala/ kurkure	
ALOO AAP KE PASAND	340
Palak / Methi /Jeera / Mutter / Gobi	
SHEV BHAJI	320
Is a spicy Maharashtrian curry made with crispy gram flour sev cooked in a flavourful onion-tomato-based gravy with aromatic spices	

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## BHARLI VANGI 320

A traditional Maharashtrian dish made with baby brinjals stuffed with a spicy, flavourful peanut, coconut, and spice mixture

## MIX VEGETABLE PATIALA 340

A rich and flavourful North Indian dish made with assorted vegetables cooked in a creamy, spiced tomato-based gravy, often garnished with fried capsicum and paneer

## MURG AAPKE PASAND SE 440

Makhani / Lababdar / Matka / Mughlai / Kolhapuri

## CHICKEN LABABDAR (SPREE SIGNATURE) 480

Chef Secret recipe of chicken , cheese with Spices

## KASHMIRI ROGAN GOSHT (SPREE SIGNATURE) 580

Kashmiri Style Slow Simmered Lamb with Spices

## MUTTON KALA MASALA (CHEF SPECIAL) 580

Slow Simmered Lamb cooked in local spices, served with jawar bhakri.

## MUTTON KOLHAPURI / BHUNA 580

# STAPLES

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

## CLASSIC BIRYANI 360/430/490

Served with raita

Vegetable / Egg / Chicken / Mutton 


## PULAO 340/360

Mutter / Jeera / Vegetable / Kashmiri

## STEAM RICE 230

## FRIED RICE 340/360/380

Plain / Schezwan

Veg / Egg / Chicken 

## CURD RICE 180

## DAL KHICHDI 230

## DAL 320/360

Tadka / Sambar / Fry / Dal Makhani

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# INDIAN BREADS

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

TANDOORI ROTI / BUTTER	60/70
2 PCS CHAPATI / 2 PCS PHULKA	60/70
NAAN / BUTTER NAAN	70/80
KULCHA	80/90
PLAIN / AJWAIN / ALOO PYAZ	100
LACCHA PARATHA	100
CHEESE NAAN	130
MISSI ROTI 2PCS	130
BUTTER GARLIC NAAN	140
JAWAR / RICE BHAKARI	80

# CHINESE & GLOBLE

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

MANCHURIAN	350/410/450
Gobi / Mushroom / Baby corn / Mixed Vegetables / Chicken / Fish 	
SPRING ROLL	270/320
Vegetable / Chicken 	
MOMO'S (CHEF SPECIAL)	320/370
Vegetable / Chicken 	
CHILLY STYLE	350/425/450
Paneer / Mushroom / Baby corn / Chicken / Fish 	
SCHEZWAN STYLE	350/430/450
Paneer / Mushroom / Baby corn / Chicken / Fish 	
CHICKEN LOLLIPOP 	370
Chinese style Chicken Wing Served with Schezwan sauce.	
ENGLISH STYLE OF FISH N CHIPS 	530
Classic English Batter-Fried Fish Accompanied with Finger Chips & Tartar Sauce	
GRILLED KINGFISH STEAK	APS
With Garlic Coriander Butter Sauce	

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**PATHRANI MACHALI**  580

Banana Leaf Wrapped Fish Fillet Served with Seasonal Veggie

**PRAWNS KARWARI**  550

Chef Crafted prawns Served with avocado & mango salsa.

**CHAR-GRILLED FREE-RANGE CHICKEN**  580

Serve with Potato Wedges Summer Veg's

**CHICKEN CAFREAL**  550

Serve with Potato Wedges, caramelize onion & green pepper

**BREADED FISH FRY**  550

Serve with Asian Slaw and Cilantro Oil

**KUNG PAO CHICKEN**  550

Chef special crafted Schezwan pepper chicken with roasted cashew Nut.

**PASTA** 320/420

Alfredo / Arrabbiata

Vegetable  / Chicken 

**THAI CURRY** 390/450/520

Vegetable  / Chicken / Prawns 

Served with flavoured sticky rice

## DESSERTS

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

**GULAB JAMUN** 140

Fried Sweeten Flour Dumpling with Cardamom Flavoured Sugar Syrup

**CHOICE OF ICE CREAM** 140

Vanilla / Mango / Strawberry / Butterscotch / Chocolate

**PHIRNI** 170

A Dessert from Kashmir, Made with Ground Rice Cooked in Milk

**SIZZLING BROWNIE (SPREE SIGNATURE)**  200

A Dessert classic walnut brownie with vanilla ice cream served on sizzler plate

**CLASSIC MALAI ROLL** 200

A Chef special creativity

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**RESORT JIM CORBETT**

**Do More<sup>tm</sup>**

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