



BREAKFAST

(7AM TILL 11AM)

CHOICE OF DOSA

(served with chutney and sambar)

PLAIN	140
MASALA	160
CHEESE	170

IDLI (3PCS)	100
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a soft, fluffy South Indian steamed cake made from fermented rice and lentil batter, served with chutney and sambar

CHOICE OF UTTAPPAM

(served with chutney and sambar)

TOMATO	140
ONION	140
MIX	150
CHEESE	160

UPMA	100
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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

CHOICES OF PARATHA

(served with pickle, curd & white butter)

ALOO	140
GOBI	140
PANEER	160

POHA	100
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a light, nutritious Indian dish made from flattened rice, cooked with spices, onions, and peanuts, served with chutney

CORNFLAKES / CHOCOS / MUESLI	100
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served with hot or cold milk



BEVERAGES

COLD BEVERAGES

MILKSHAKES	160
Vanilla / Strawberry / Chocolate / Banana / Butterscotch	
PASSION FRUIT COOLER	160
SPARKLING FRUIT PUNCH	150
CRANBERRY SPRITZER	150
FRESH SEASONAL FRUIT JUICE	150/160/170
Watermelon / Pineapple / Orange & Mausambi (seasonal)	
VIRGIN MOJITO	140
BLUE LOOGON	140
COLD COFFEE (WITH ICE CREAM)	140
COLD COFFEE	120
LASSI	120
Sweet / Salted	
CANNED JUICE	110
CHAAS	100
Plain / Masala	
FRESHLIME	
WATER / SODA	80
SWEET / SALTED MIX	100
AERATED BEVARAGES	40
PACKAGED DRINKING WATER	MRP

HOT BEVERAGES

CUTTING CHAI	50
READY MADE COFFEE	70
SPREE SPECIAL TEA	80
Lemongrass / Ginger / Cardamom	
SOUTH INDIAN FILTER COFFEE	90
BOURNVITA / HORLICKS	100



SOUP AND SALAD

(12:30PM-3:30PM & 7:00PM-10:30PM)

CREAM OF TOMATO SOUP 160

is a rich and creamy soup made with blended tomatoes, butter, and cream, offering a smooth and mildly tangy flavour

VEGETABLE MANCHOW SOUP 160

is a spicy, tangy Indo-Chinese soup made with mixed vegetables, soy sauce, and garlic, garnished with crispy fried noodles

VEGETABLE HOT & SOUR SOUP 160

is a spicy and tangy Indo-Chinese soup made with mixed vegetables, soy sauce, vinegar, and chili, offering a bold and flavourful taste

VEGETABLE SWEETCORN SOUP 160

is a mild and creamy Indo-Chinese soup made with sweet corn, mixed vegetables, and light seasonings, offering a comforting and slightly sweet taste

TOMATO DHANIYA SHORBA 150

is a flavourful Indian-style soup made with tomatoes, fresh coriander, and spices, offering a tangy and aromatic taste

TANDOORI KACHUMBER SALAD 100

is a smoky, spiced Indian salad made with diced cucumbers, onions, tomatoes, and bell peppers, marinated with tandoori spices

KIMCHI SALAD 120

A refreshing mix of crisp vegetables tossed with traditional Korean kimchi, sesame, and light tangy dressing for a spicy, crunchy bite.

SPROUT SALAD 120

Nutritious sprouts blend, mix of fresh sprouts, crunchy vegetables, and light seasoning, served with a refreshing lemon-mint dressing.

GREEN GOURMET SALAD 140

garden fresh vegetable with onion and chilli



TIT-BITS / RAITAS

(12:30PM-3:30PM & 7:00PM-10:30PM)

MASALA PAPAD (2 PCS)	100
RAITA	80
Pineapple / Boondi / Vegetable	
PLAIN CURD	60
PAPAD (2 PCS)	50
Roasted / Fried	

THAT CRAZY CRAVING

(11:00AM- 8:00PM)

KATHI ROLL	190/220
Paratha Rolled with Stir Fried veggies & Onion add on Veg \Paneer	
PAKORAS	180
Onion \ Cauliflower \ Chili \ Potato	
PANEER PAKORAS	220
FRENCH FRIES	160/180/200/220
Salted \ Peri-Peri \ Schezwan \ Cheese loaded	

BURGERS

CHEF'S SPECIAL POTATO PATTY BURGER	110
Potato patty seasoned with premium Indian spices, topped with crisp lettuce, onions, cheese, and a rich house-made sauce. Served in a soft bun for a flavourful, chef-curated experience	
DESI MASALA CRUNCH BURGER	140
A crispy fried patty infused with Indian masalas, layered with spicy mayo, fresh onions, lettuce, and melted cheese in a toasted sesame bun. A bold desi twist everyone loves.	
PANEER TIKKA BLASTER BURGER	170
Juicy chunks of paneer tikka grilled to perfection, paired with mint-mayo, crunchy veggies, and a smoky tandoori glaze. A flavor-packed vegetarian bestseller.	



PIZZA & SANDWICH

(12:30PM-3:30PM & 7:00PM-10:30PM)

PIZZA MARGHERITA
Traditional pizza sauce & cheese

180

VEGETABLE ACHARI PIZZA
A tangy and spicy achar flour sauce with a exotic veggies

220

DAL MAKHANI PIZZA
Unique style pizza having rich dal makhani and cheese

240

PANEER TIKKA PIZAA
Chef special pizza made with makhani sauce and grilled cottage cheese

240

DOUBLE LOADED
Made with corn, mushroom, capsicum, tomato , onion with cheese

200

CORN & SPINACH SANDWICH
A melange of corn and spinach with cheese (toasted/Grilled)

200

SPREE SIGNATURE SANDWICH
Triple Decker Serves with Coleslaw, Fries, Grilled Vegetable , French fries & Fresh Cut Tomato Cucumber with Cheese

220

BOMBAY SANDWICH
Buttery grilled bread, a spicy-tangy green chutney, perfectly layered veggies

220

STARTERS

(12:30PM-3:30PM & 7:00PM-10:30PM)

DAHI KE SHOLE (SPREE SIGNATURE)
Crispy, golden-fried delicacy made with spiced hung curd stuffed in bread rolls, offering a rich, creamy texture and signature Spree flavours

290

AACHARI PANEER PAPADAM (SPREE SIGNATURE)
A crispy and tangy appetizer made with paneer marinated in pickle-spiced yogurt, coated with papad flakes, and fried to perfection

320

CORIANDER INFUSED VEGETABLE SEEKH KEBAB (SPREE SIGNATURE)
Flavourful, smoky appetizer made with minced vegetables, aromatic spices, and fresh coriander, grilled to perfection on skewers

290



CHIMICHURI PANEER BOMB (SPREE SIGNATURE) Made with paneer, mava, potato and aromatic spices, chef secret recipe	320
SOYA CHAP A popular vegan Indian dish made with soybeans	260
CHEESE CORN BALL Is a crispy, golden-fried made with a delicious mixture of cheese, corn, and spices, coated in breadcrumbs	260
LALMIRCH KA PANEER TIKKA Is a crispy, golden-fried made with a delicious mixture of cheese, corn, and spices, coated in breadcrumbs	260
PANEER ACHARI TIKKA Paneer marinated in pickle-spiced yogurt and grilled for a tangy and smoky taste	260
PANEER AJWANI TIKKA Paneer marinated in yogurt, carom seeds (ajwain), and spices, then grilled to perfection	260
PANEER HARIYALI TIKKA A flavourful Indian appetizer made with paneer marinated in a green paste of mint, coriander, and spices, then grilled to perfection	260
PANEER BANJARA KEBAB A smoky and spicy Indian appetizer made with paneer marinated in a rustic blend of yogurt, gram flour, and aromatic spices	260
PANEER 65 Spicy and crispy South Indian appetizer made with batter-fried paneer cubes tossed in a flavourful mix of curry leaves, chilies, and aromatic spices	260
CORN SALT N PEPPER Crispy and flavourful appetizer made with fried corn kernels tossed in salt, crushed black pepper, and aromatic spices	250
HONEY CHILLY POTATO Is a crispy Indo-Chinese appetizer made with fried potato fingers tossed in a sweet and spicy honey-chili sauce, garnished with sesame seeds	220
VEGETABLE MANCHURIAN DRY A popular Indo-Chinese appetizer made with crispy fried vegetable balls tossed in a spicy, tangy, and flavourful soy-based sauce	220
SPRING ROLL Hot handheld pockets of spiced veggies are wrapped and deep fried	200



MANCHURIAN	
GOBI	180
MUSHROOM	180
BABY CORN	200
PANEER	220
CHILLI STYLE / SCHEZWAN STYLE	
GOBI	180
MUSHROOM	180
BABY CORN	200
PANEER	220

MAIN COURSE

(12:30PM-3:30PM & 7:00PM-10:30PM)

PANEER LABABDAR	270
Rich and creamy North Indian curry made with paneer cubes cooked in a flavourful tomato-based gravy with butter, cream, and aromatic spices	
PANEER BUTTER MASALA	270
A rich and creamy North Indian curry made with paneer cubes cooked in a buttery, mildly spiced tomato-based gravy	
PANEER MAHARAJA	260
Royal and rich North Indian dish made with paneer cooked in a creamy, mildly spiced tomato-based gravy, often enhanced with dry fruits and aromatic spices	
PALAK PANEER	250
Nutritious North Indian dish made with soft paneer cubes cooked in a smooth, spiced spinach-based gravy	
PANEER KADAI	250
Spicy and flavourful North Indian dish made with paneer cubes cooked in a tomato-based gravy with freshly ground kadai masala and bell peppers	
PANEER DO PYAZA	250
Flavourful North Indian dish made with paneer cubes cooked in a rich onion tomato gravy, featuring double the amount of onions for a distinct taste	



PANEER MUMTAZ	250
Rich and creamy North Indian dish where paneer is stuffed and cooked in a flavourful, mildly spiced tomato-based gravy with aromatic spices	
MIX VEGETABLE PATIALA	230
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	
KAJU CURRY (RED GRAVY)	290
A rich and flavourful North Indian dish made with cashews cooked in a spicy, creamy tomato-based gravy with aromatic spices	
VEGETABLE KOLHAPURI	230
Spicy and flavourful Maharashtrian curry made with mixed vegetables cooked in a rich, aromatic Kolhapuri-style masala	
VEGETABLE MAKHANWALA	250
Rich and creamy North Indian curry made with mixed vegetables cooked in a buttery tomato-based gravy with aromatic spices	
VEGETABLE KADAI	230
Flavourful North Indian dish made with mixed vegetables cooked in a spicy, aromatic tomato-based gravy with freshly ground kadai masala	
VEGETABLE DIWANI HANDI	230
Is a rich and mildly spiced North Indian curry made with mixed vegetables cooked in a creamy, aromatic gravy	
VEGETABLE HYDERABADI	230
A rich and flavourful curry made with mixed vegetables cooked in a spicy, nut-based gravy infused with Hyderabadi-style aromatic spices	
GATTE KI SUBJI	230
Gram flour curry that highlights the region's culinary tradition.	
BHINDI AAP KE PASAND	180
do pyaja/ kadai /masala/ Kurkure	
ALOO MUTTER	180
A classic North Indian curry made with potatoes and green peas cooked in a spiced onion-tomato gravy	
ALOO GOBI	180
Is a classic North Indian dish made with potatoes and cauliflower cooked in a spiced onion-tomato masala	
SHEV TAMATAR	220
A tangy Rajasthani tomato curry topped with crunchy shev, offering a perfect blend of spice and texture.	
VEG THALI – 5 MAIN COURSE ITEMS (SUBJECT TO DAILY AVAILABILITY)	350
1 Paneer dish,1 Mix Veg, 1 Dal Tadka,1 Seasonal veg, 1 Rice, 3 Indian Breads, salad, Raita ,1 pcs gulab jamun, Accompaniments.	



DAL

(12:30PM-3:30PM & 7:00PM-10:30PM)

DAL FRY

140

A popular Indian dish made with lentils cooked to a smooth consistency and tempered with ghee, onions, tomatoes, and aromatic spices for a rich flavour

DAL TADKA

150

Is a flavourful Indian lentil dish made with yellow lentils (Toor dal) cooked and tempered with ghee, garlic, cumin, and spices for an aromatic finish.

DHABA STYLE DAL

160

A rustic and flavourful lentil dish, typically made with a mix of dals, cooked with bold spices, garlic, and butter for a smoky, rich taste

DAL MAKHANI

190

Is a rich and creamy North Indian dish made with slow-cooked whole black lentils and kidney beans in a buttery, tomato-based gravy with aromatic spices

INDIAN BREAD

(12:30PM-3:30PM & 7:00PM-10:30PM)

CHAPATI / PHULKA (2 PCS)

40/50

Plain / Ghee

TANDOORI ROTI

40/50

Plain / Butter

LACCHA PARATHA

60

MISSI ROTI

70/80

Plain / Butter

NAAN

50/60/80/100

Plain / Butter / Garlic / Cheese

CHILLI CHEESE NAAN

90

CHILLI CHEESE GARLIC NAAN

100



RICE & NOODLES

(12:30PM-3:30PM & 7:00PM-10:30PM)

STEAM RICE Half / Full	80/100
JEERA RICE Half / Full	90/120
CURD RICE	120
GREEN PEAS PULAO	140
VEGETABLE PULAO	180
DAL KHICHADI	180
VEG FRIED RICE	220
VEG HAKKA NOODLES	220
SCHEZWAN FRIED RICE	230
SCHEZWAN HAKKA NOODLES	230
TRIPPLE SCHEZWAN FRIED RICE	240
VEGETABLE BIRYANI	240

PASTA

(12:30PM-3:30PM & 7:00PM-10:30PM)

MASALA CHEESE PENNE A tangy & spicy sauce melange with exotic vegetables, topped with cheese	220
WHOLE WHEAT MACRONI Marconi made in white cheese sauce	220
CURRIED ROTINI Chef special pasta made with makhani sauce and grilled cottage cheese	240
HANDMADE RAVIOLI Handmade pasta filled with pav bhaji masala	260



DESSERT

CHOICE OF ICE CREAM	80
Vanilla / Chocolate / Butterscotch / Strawberry	
GULAB JAMUN	80
GULAB JAMUN WITH ICE CREAM	100
CHOICE OF HALWA	
DUDHI	140
GAJAR (SEASONAL)	160
MOONG DAL	180
SIZZLING BROWNIE (SPREE SIGNATURE)	220

Note:

- # Kindly allow our chefs minimum 25-30 minutes for your order.
- # Kindly inform in advance for any food allergies.
- # We Take Request for Banquet orders & Candle Light Dinner.
- # Last order at 10:30pm.
- # Govt. taxes As Applicable.
- # Kindly Dial 5 for room service order.
- # We take party & marriage orders.



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