



BLUEPINE

RESTAURANT

MENU





HOTEL
**SUN
GRACE**

BLUEPINE

RESTAURANT

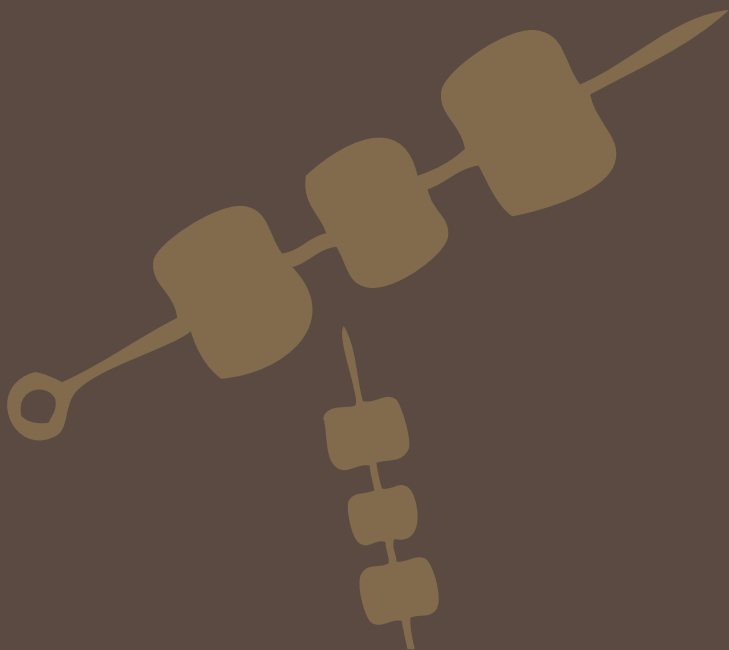
MENU



STARTERS

SERVED FROM

1230Hrs - 1500Hrs
1900 Hrs – 2200Hrs



OFFERS

EAT MORE PAY LESS

10%

Rebate on bill of
Rs. 3000/-

15%

Rebate on bill of
Rs. 6000/-

Only on dining at Blue Pine Restaurant
(Not applicable on dining in room)

ENJOY BONFIRE WITH SNACKS

(Subject to Availability)

7 PM - 10 PM during Winter Months only



For upto ten persons or multiples thereof -

BONFIRE WITH ONE VEG PLATTER

Rs. 1500

The platter includes 4pcs veg seek, 6pcs mushroom, 4pcs tandoori stuffed aloo and 4 pcs of paneer tikka)

BONFIRE WITH ONE NON-VEG PLATTER

Rs. 1800

The platter includes (4pcs murg malai tikka, 4pcs of chicken seek, 4pcs tandoori chicken and 4pcs of fish)

Taxes Extra

TANDOORI DELIGHTS

(VEGETARIAN)



SERVED FROM 1900 Hrs – 2200Hrs

VEGGIES DELIGHT Rs. 450

A platter of a combination of 4 PCs Paneer Tikka, 4 PCs Tandoori Aloo, 4 PCs Subz Seek & 4 PCs Tandoori Khumb served with chutney & laccha onion salad.

PANEER TIKKA Rs. 315

Cubes of fresh cottage cheese marinated in cream, Gram flour & yoghurt cooked in a clay oven, served with mint chutney.

AJWAINI PANEER TIKKA Rs. 315

Cubes of fresh cottage cheese marinated in cream, Gram flour, carom and yellow chili.

TANDOORI KHUMB Rs. 315

Fresh button mushroom marinated with tandoori Indian spices, served with laccha onion and mint chutney.

ACHARI PANEER TIKKA Rs. 315

Kebab of fresh cottage cheese, marinated in cream gram flour carom, yellow chili and mixed with pickle flavor.

PUDINA PANEER TIKKA Rs. 315

Cubes of fresh cottage cheese, marinated with Indian herbs, spices & yoghurt cooked in a clay oven, served with mint chutney.

NOORANI SEEK Rs. 315

It is a mixture of chopped assorted vegetables, tandoori spices, cooked in a clay oven, garnished with laccha onion.

HARA BHARA KEBAB Rs. 315

Kebab of fresh spinach, green peas and cottage cheese, deep fried and sprinkled with chat masala served with mint chutney.

MALAI PANEER TIKKA Rs. 315

Cubes of Paneer marinated with fresh cream of Malai, The fragrance of green cardamom and saffron combine with the richness of the cream to create a phenomenal blend of flavor.

LASOONI PANEER TIKKA Rs. 315

Cubes of fresh cottage cheese, marinated with garlic herbs, spices & yoghurt cooked in a clay oven served with mint chutney.

KURKURI SEEK Rs. 300

Kurkuri seek mixture of vegetable and Indian spices, roasted in a clay oven served with mint chutney and lachha onion.

TANDOORI BABY CORN Rs. 325

Marinated baby corn in tandoori masala and yoghurt cooked in a clay oven.

ACHARI SOYA CHAAP Rs. 325

Small piece of soya chaap, marinated with tangy spice masala served with laccha onion salad.

TANDOORI PINEAPPLE BROCCOLI Rs. 325

Marinated fresh broccoli & pineapple mixture made with hung curd, kasoori methi and ground nut spices, served with mint chutney.

TANDOORI ALOO Rs. 315

Whole potato stuffed with fresh cottage cheese, raisin, cashew-nut, sauté with Indian spice coated with sesame seeds, served with fresh mint chutney & laccha onion.

TANDOORI DELIGHTS

(NON-VEGETARIAN)

- ❑ **TANDOORI CHICKEN (HALF & FULL)** Rs. 400/600
 Chicken marinated with hung curd, mustard oil and with exquisite Indian herbs and roasted in charcoal oven.
- ❑ **TANDOORI NON-VEG PLATTER** Rs. 550
 A combination of 4 PCs murgh malai kebab, 4 PCs chicken seeks, 4 PCs tandoori chicken 4PCs fish tikka served with fresh mint chutney.
- ❑ **TANGDI KEBAB** Rs. 415
 4 pieces of chicken legs marinated with Indian spices, roasted in a clay oven and served with mint chutney and laccha onion salad.
- ❑ **AFGHANI CHICKEN (Half/ Full)** Rs. 400/600
 A non spicy delicacy of chicken blended with cheese, cream and roasted in a clay oven served with coleslaw salad.
- ❑ **KALMI KEBAB (4 Pcs)** Rs. 415
 Kalmi kebab is a delicious kebab from mugh-lai cuisine, marinated with spices and yoghurt roasted in a clay oven served with mint chutney.
- ❑ **MURG TIKKA BANJARA (8 Pcs)** Rs. 415
 Chunks of chicken banjara tikka are the delicious spicy tikka fully loaded with fresh spices, served with laccha onion mint chutney.
- ❑ **MURG HARYALI CHICKEN TIKKA (8 Pcs)** Rs. 415
 Cubes of chicken marinated with fresh mint paste and tandoori spices, served with laccha onion mint chutney.
- ❑ **MURG MALAI KEBAB (8 Pcs)** Rs. 415
 Chicken dice mixed with cream, cheese, lemon juice, coriander, grilled in a clay oven and served with mint chutney.

- ❑ **CHICKEN TIKKA (8 Pcs)** Rs. 415
 Boneless chicken marinated with hung curd, mustard oil, Indian herbs and served with mint chutney laccha onion salad.
- ❑ **MAHI TIKKA (8 Pcs)** Rs. 450
 Cubes of fish marinated in a tangy marinated yoghurt, lemon juice and spices, served with mint chutney and laccha onion salad.
- ❑ **LASOONI FISH TIKKA (8 Pcs)** Rs. 450
 Cubes of fish marinated with yoghurt and fresh garlic flavor, and tandoori spices served with mint chutney and lachha salad.
- ❑ **AMRITSARI FISH TIKKA (8 Pcs)** Rs. 450
 Marinated fish pieces with lemon juice, salt red chili powder, Heeng, Ajwain, ginger garlic paste, baisan, turmeric powder and deep fry fish served with laccha onion, salad and mint chutney.
- ❑ **TANDOORI PRAWNS (8 Pcs)** Rs. 550
 Tandoori prawns marinated with tandoori spices cooked in a clay oven, served with mint chutney.
- ❑ **LASOONI PRAWNS TIKKA (8 Pcs)** Rs. 550
 Prawns marinated with tandoori aromatic garlic flavor served with tandoori laccha onion salad and mint chutney.
- ❑ **HARIYALI PRAWNS(8 Pcs)** Rs. 550
 Prawns rubbed with an intoxicating paste made with cilantro, mint, and other distinctive flavors served with mint chutney.
- ❑ **GARLIC FISH (8 Pcs)** Rs. 450
 Chunk of fish marinated with ginger garlic, green chili, cream cheese coriander and cardamom, served with lachha salad.



APPETIZERS

SERVED FROM

1230 HRS - 2200 HRS



CHINESE (VEG)



(Served from 1230Hrs - 2200Hrs)

- CHILLI PANEER

Rs. 315

Soft cubes of paneer marinated with chinese spices deep fat fried, garnished with spring onion.
- CHINESE CHICK PEAS

Rs. 300

Boiled chickpeas, marinated with Chinese spices, and deep fat fried. Tossed with capsicum and onion.
- FRIED CHILLI CORNS

Rs. 315

Sweet corn deep fried tossed with bell peppers and onion sauté in chinese spices garnished with spring onion.
- VEGETABLE SALT & PEPPER

Rs. 315

Baby corn, mushrooms, beans, onions, pepper fried in chinese batter, garnished with spring onion.
- VEG MANCHURIAN

Rs. 300

Manchurian is an indo Chinese dish made of deep fried mixed vegetable dumplings tossed in spicy chinese sauce.
- CHILLI GOBHI

Rs. 275

Cauliflower marinated with chinese spices and deep fried, served in chinese style.
- CHILLI POTATO

Rs. 250

Chili potato is an indo Chinese starter made with fried potato tossed in spicy, slightly sweet & sour chili sauce.
- CRISPY LOTUS STEM

Rs. 300

Kamal kakdi in thai style, sweet and spicy, garnished with sesame seeds.

Taxes Extra

CHINESE (N.VEG)

(Served from 1230Hrs - 2200Hrs)

- CHILLI CHICKEN (8 Pcs)

Rs. 375

Chili chicken is a spicy & slightly sour crispy appetizer, made with boneless chicken bell peppers, tossed with garlic chili and sauce.
- CHICKEN MANCHURIAN (8 Pcs)

Rs. 375

Fresh chunks of chicken, marinated with chinese spice and deep fried, served in chinese style.
- CRISPY HONEY CHICKEN

Rs. 375

Chicken cuts of Julian deep fried and tossed in tomato sauce with honey, garnished with sesame seeds.
- CHICKEN SALT & PEPPER

Rs. 375

Deep fried chicken chunks with chinese sauce and black pepper garnished with spring onions.
- CHILLI PRAWNS(8 Pcs)

Rs. 450

Chili prawn spiced appetizer, tossed with capsicum and onion garnished with spring onions.
- FRIED FISH WITH GINGER GARLIC SAUCE (8 Pcs)

Rs. 450

Crispy fish fried in ginger garlic sauce served in chinese style.
- FRIED FISH WITH HOT GARLIC SAUCE (8 Pcs)

Rs. 450

















Fish marinated , deep fried and tossed with hot garlic sauce, garnished with chives.

Taxes Extra






SOUP (VEG) & (N.VEG)

(Served from 1230Hrs - 2200Hrs)










 	MANCHOW SOUP	Rs. 115
 	LEMON CORIANDER SOUP	Rs. 115
 	HOT SOUR SOUP	Rs. 115
 	SWEET CORN SOUP	Rs. 115
 	LUNG FUNG SOUP	Rs. 115
 	TALUMEIN SOUP	Rs. 115
 	CLEAR SOUP	Rs. 115
	TOMATO SOUP	Rs. 115
	CREAM OF MUSHROOM	Rs. 115

Note:- With 2 Hrs advance notice.

	TOMATO DHANIA SHORBA	Rs. 125
	MULLIGATAWNY SHORBA	Rs. 125
	DAAL SHORBA	Rs. 125
 	YAKHNI SHORBA	Rs. 125

SALADS

	FRESH GREEN SALAD	Rs. 125
	KACHUMBER SALAD	Rs. 125
	CUCUMBER SALAD	Rs. 125
	FRESH ONION SALAD	Rs. 100
	SPROUT SALAD	Rs. 125
	MIX FRUIT SALAD	Rs. 150
	MIX FRUIT CHAT SALAD	Rs. 150
	RUSSIAN SALAD	Rs. 250
	KIMCHI SALAD	Rs. 125
	WALDORF SALAD	Rs. 150
	LACCHA ONION SALAD	Rs. 80

MAIN COURSE

SERVED FROM

1230Hrs - 1500Hrs
1900 Hrs – 2200Hrs



INDIAN CURRIES (VEG)

<div> <div></div> <div>DAL MAKHANI</div> </div> <div>Traditional famous black dal enriched with cream, butter and enriched Indian spices.</div>	Rs. 300
<div> <div></div> <div>YELLOW DAL</div> </div> <div>Yellow dal tempered with onion & Indian spices served with julienne ginger & coriander leaves.</div>	Rs. 250
<div> <div></div> <div>DAL LASOONI TADKA</div> </div> <div>Yellow dal sauté with rich garlic and tempered with onion and Indian spices. Served with julienne ginger & coriander leaves.</div>	Rs. 250
<div> <div></div> <div>PUNJABI DAL TADKA</div> </div> <div>Yellow dal sauté with hot Indian spices, served with julienne ginger and rogan cilantro leaves.</div>	Rs. 250
<div> <div></div> <div>DAL PANCHMEL</div> </div> <div>Combination of five lentil sauté with Indian spice served with butter cream.</div>	Rs. 250
<div> <div></div> <div>DAL BUKHARA</div> </div> <div>Traditional boiled black lentil sauté with rich garlic and onion and Indian spices. served with rogan and butter.</div>	Rs. 300
<div> <div></div> <div>RAJMA RASILA (4 hours notice)</div> </div> <div>Traditional boiled beans cooked with onion & tomato with green chilli & coriander leaves.</div>	Rs. 300
<div> <div></div> <div>RAJMA MASALA (4 hours notice)</div> </div> <div>Traditional boiled beans sauté with rich garlic flavor and Indian spices, served with Julian ginger and chilli.</div>	Rs. 300
<div> <div></div> <div>PAHADI KULATH DAL (4 hours notice)</div> </div> <div>It's a Garhwali traditional dal, cooked on slow flame in traditional Bhaddoo with fresh onions, tomatoes and homemade spices, garnished with fresh cilantro.</div>	Rs. 315
<div> <div></div> <div>KADHI PAKODA (2 hours notice)</div> </div> <div>Curd and gram flour mixture, cooked with cracked cumin seeds, garnished with pakora and cilantro leaves.</div>	Rs. 300
<div> <div></div> <div>DAL HANDI</div> </div> <div>Two types of dal added with dried fenugreek leaves chopped with onions and tomatoes and Indian spices. Garnished with Juliann green chilli, ginger and chopped fresh onions.</div>	Rs. 300
<div> <div></div> <div>DAL PALAK</div> </div> <div>It is a toor dal added with spinach and tomato onions and Indian spices.</div>	Rs. 275

Taxes Extra

<div> <div></div> <div>PALAK PANEER</div> </div> <div>Paneer cooked with spinach gravy enriched with cream and butter.</div>	Rs. 300
<div> <div></div> <div>PALAK CORN</div> </div> <div>Combination of spinach and American corn cooked with Indian herbs, served with butter and cream.</div>	Rs. 300
<div> <div></div> <div>MUSHROOM PALAK</div> </div> <div>A combination of spinach and mushroom cooked with Indian gravy and ground nuts spices, served with rogan cream.</div>	Rs. 300
<div> <div></div> <div>BABY CORN PALAK</div> </div> <div>A mixture of baby corn and fresh spinach puree cooked with Indian spices, garnished with cream butter.</div>	Rs. 300
<div> <div></div> <div>PANEER BUTTER MASALA</div> </div> <div>Paneer cooked with onions, tomatoes, spices and chopped Indian masala garnished with butter cream.</div>	Rs. 315
<div> <div></div> <div>PANEER TIKKA MASALA</div> </div> <div>Paneer is roasted in a charcoal oven with onions, tomato masala and Indian spices garnished with Juliann ginger and fresh coriander chop.</div>	Rs. 325
<div> <div></div> <div>PANEER TAWA MASALA</div> </div> <div>Made on Tawa in butter with yellow chilli seeds, onions, tomatoes and Indian spices.</div>	Rs. 325
<div> <div></div> <div>PANEER HANDI</div> </div> <div>Paneer cooked with onions, tomato masala and fenugreek with yellow chiles & seeds and Indian spices garnished with grated paneer.</div>	Rs. 315
<div> <div></div> <div>MATAR PANEER</div> </div> <div>Cottage cheese dice cooked with green peas and Indian gravy served with cream and butter.</div>	Rs. 300
<div> <div></div> <div>PANEER METHI MALAI</div> </div> <div>Soft cubes of malai paneer cooked softly in cashew nut and fenugreek gravy.</div>	Rs. 325
<div> <div></div> <div>KADAI PANEER</div> </div> <div>Cottage cheese cubes, capsicum, onions cooked in Indian gravy and spices.</div>	Rs. 300
<div> <div></div> <div>MIX VEG HANDI</div> </div> <div>Mixed vegetables onions cooked with tomato masala and fresh fenugreek chopped carom seeds garnished with the julienne ginger.</div>	Rs. 275

Taxes Extra

rich
rejuvenating
aroma of the
native spices



- ▣ **HING DHANIYE KE CHATPATE ALOO** Rs. 275
Cubes of baby small potatoes cooked in a home ground spice, garnished with Juliann ginger and cilantro.
- ▣ **ALOO GOBHI** Rs. 275
A typical combination of cauliflower and Indian spices, garnished with Julian ginger and cilantro.
- ▣ **JEERA ALOO** Rs. 275
Stir fried potato with cumin seed sprinkled with fresh coriander.
- ▣ **MUSHROOM DO PYAZA** Rs. 300
Button mushroom cooked in semi gravy Indian bulls onions flavored with chef secret ground spices.

INDIAN CURRIES (N.VEG)

- ▣ **BUTTER CHICKEN (full/half)** Rs.600/400
Tender tandoori chicken cooked in Indian flavored tomato gravy and kaju gravy enriched with butter and cream.
- ▣ **MURG MAKHANI (Bone less)** Rs. 400
Tender pieces of chicken marinated and cooked in a clay oven with tomato Cashew-Nuts gravy and topped with butter and cream.
- ▣ **CHICKEN CURRY** Rs. 400
Chicken cooked in brown gravy in typical home style.
- ▣ **KADAI CHICKEN** Rs. 400
Chicken cooked with tomatoes, aroma of fenugreek and enriched with fresh cream.
- ▣ **CHICKEN MASALA** Rs. 400
Chicken cooked with onions, tomatoes enriched with Indian spices.
- ▣ **MURG KAALI MIRCH** Rs. 415
Diced chicken mixed with brown onion and cashew nut gravy flavored with black pepper.
- ▣ **CHICKEN ROGANI** Rs. 415
Chicken cooked in brown gravy in typical home style garnished with chicken rogan and julian ginger.

rich
rejuvenating
aroma of the
native spices



- | | |
|--|---------|
| ▣ MURG DO PYAZA | Rs. 400 |
| Chicken made with two varieties of onion with chicken gravy garnished with fresh julienne ginger and cilantro. | |
| ▣ CHICKEN KORMA | Rs. 400 |
| Chicken korma is a traditional Indian dish light and flavored with almond curry made with tomato paste, plenty of spices and cream. | |
| ▣ FISH CURRY | Rs. 450 |
| Traditional home made fish curry in homemade gravy, garnished with cilantro and julienne ginger. | |
| ▣ MASALA FISH CURRY | Rs. 450 |
| Fried fish with onion, tomato masala and rich flavor of Indian ground spices, garnished with cilantro and julienne ginger. | |
| ▣ KADHAI FISH | Rs. 450 |
| Fish marinated with Indian spices and chopped masala flavored with chili and coriander seeds, garnished with cilantro and julienne ginger. | |
| ▣ PRAWNS CURRY | Rs. 450 |
| Prawns cooked with onion and tomato gravy flavored with cumin seed and coriander seeds, garnished with cilantro and julienne ginger. | |
| ▣ KADHAI PRAWNS | Rs. 450 |
| Dry Prawns roasted with cumin seeds, coriander seeds, Indian Spices, and served with cilantro and julienne ginger. | |
| ▣ PRAWNS MASALA | Rs. 450 |
| Prawns cooked with chopped masala and fresh ground nuts spices, garnished with cilantro and julienne ginger. | |

BASMATI KHAZANA

EGG BIRYANI	Rs. 325
CHICKEN BIRYANI	Rs. 400
PRAWNS BIRYANI	Rs. 450
VEGETABLE BIRYANI	Rs. 300
PEAS PULAO	Rs. 200
KASHMIRI PULAO	Rs. 215
JEERA RICE	Rs. 200
STEAMED RICE	Rs. 175
CURD RICE	Rs. 200
DAL KHICHDI	Rs. 215

(All Biryani Served with Raita and Papad)

SIDES

CHOICE OF RAITA (Potato, Tomato, Onion, Mixed Veg, Pineapple, Burani, Boondi or Cucumber)	Rs. 150
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TANDOORI BREAD

(Served from 1230Hrs - 15 00Hrs,
19 00Hrs - 2200Hrs)

TANDOORI ROTI (PLAIN/BUTTER)	Rs. 30
NAAN (BUTTER/PLAIN)	Rs. 40
GARLIC NAAN	Rs. 50
KASHMIRI NAAN	Rs. 70
STUFFED NAAN (Onion/Paneer/Aloo)	Rs. 70
LACCHA PARANTHA	Rs. 50
PUDINA PARANTHA	Rs. 50
RED CHILLI PARANTHA	Rs. 50
TAWA ROTI	Rs. 30

Taxes Extra

Taxes Extra

CHINESE (VEG)

SELECTION

(Served from 1230Hrs - 15 00Hrs,
19 00Hrs - 2200Hrs)

▣ VEGETABLE FRIED RICE	Rs. 275
▣ MUSHROOM FRIED RICE	Rs. 300
▣ VEGETABLE HAKKA NOODLE	Rs. 250
▣ CHILLI GARLIC NOODLE	Rs. 250
▣ VEG MUNCHURIAN DRY/GRAVY	Rs. 300
▣ PLAIN MAGGI	Rs. 80
▣ MASALA VEG MAGGI	Rs. 100

CHINESE (N.VEG)

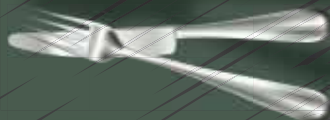
▣ CHILLI CHICKEN GRAVY (8pc)	Rs. 350
▣ CHICKEN MANCHURIAN (8pc)	Rs. 350
▣ SHREDDED CHICKEN IN HOT GARLIC SAUCE	Rs. 350
▣ CHILLI FISH DRY/GRAVY	Rs. 450
▣ CHILLI PRAWNS DRY /GRAVY(8pc)	Rs. 450
▣ CHICKEN HAKKA NOODLE	Rs. 275
▣ CHICKEN FRIED RICE	Rs. 275
▣ EGG HAKKA NOODLE	Rs. 275

Taxes Extra

rendezvous
with **fresh**
veggies



treat
your taste
buds



CONTINENTAL SELECTION

ON 6 HOURS ADVANCED ORDER

- ▣ CHOICE OF PASTA
(Penne/ Spaghetti/ Fussily)
Vegetarian/ Non-vegetarian
- ▣ CHOICE OF SAUCE Rs. 375
Alfredo
Arrabiata
Marinara
Sonora
Aglio-Olio
- ▣ BAKED VEG IN CREAMY CHEESE SAUCE Rs. 350
- ▣ RUSSIAN SALAD Rs. 250
- ▣ SPROUT SALAD Rs. 125
- ▣ GRILLED CHICKEN (with black pepper sauce) Rs. 425
Served with sauté Veg and herbs rice, sprinkle with parsley.
- ▣ CHICKEN AL-KING Rs. 425
Served with sauté veg and herbs rice, sprinkled with parsley.
- ▣ CHICKEN STROGANOFF Rs. 425
Served with parsley rice, French fries and garnished with gherkins, julienne and cream.

DESSERTS

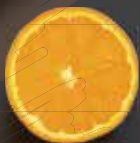
SERVED FROM

1230Hrs - 1500Hrs

1900 Hrs – 2200Hrs



a sweet
encounter



DESSERTS

(Served from 1230 Hrs - 1500 Hrs & 1900 hrs- 2200 Hrs)

- | | |
|--|---------|
| ▣ GULAB JAMUN (2 PCS) | Rs. 125 |
| ▣ FRUIT CUSTARD | Rs. 125 |
| ▣ NAVRATAN HALWA | Rs. 125 |
| ▣ SUJI HALWA | Rs. 125 |
| ▣ CHOICE OF ICE CREAM
(Vanilla/ Chocolate/ Strawberry/ Butter Scotch) | Rs. 125 |

rejuvenation
formula . 658

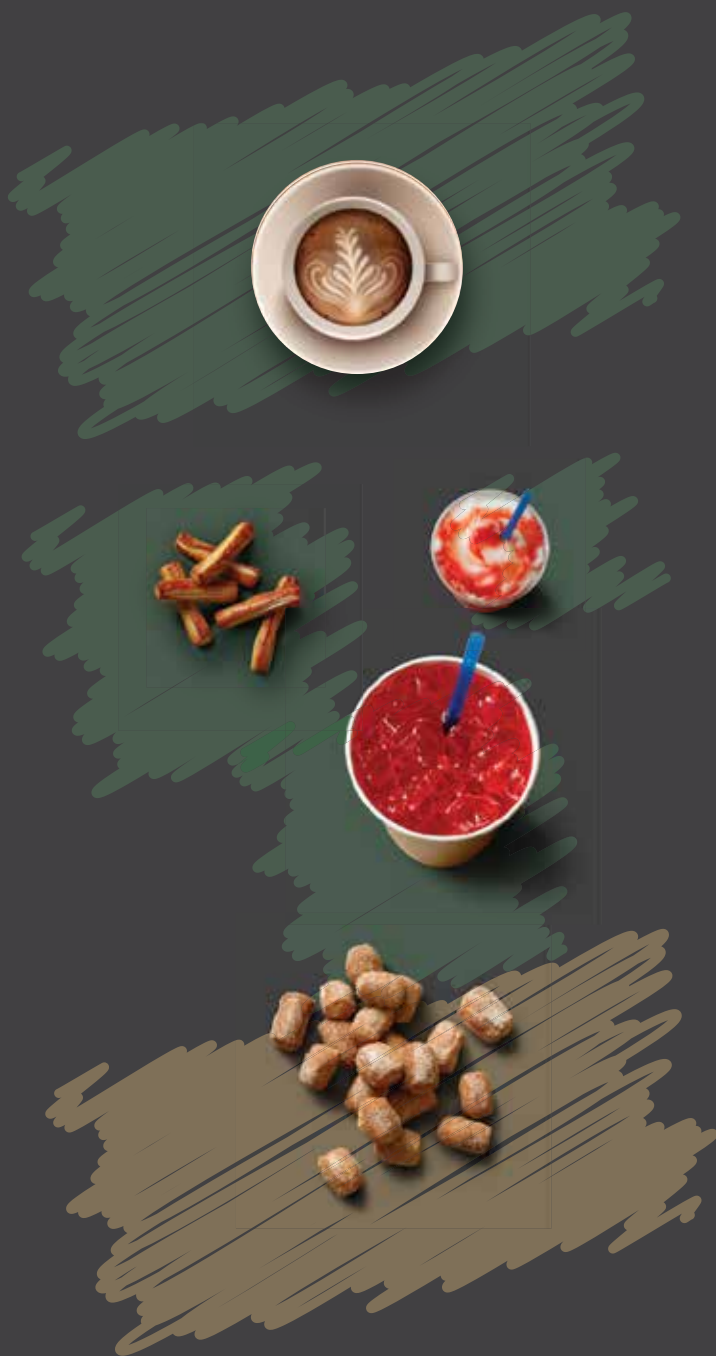
fruits
+ cereals
+ milk
+ smile :)



BREAKFAST A-LA-CARTE

(Served from 800Hrs - 1000Hrs)

CHOICE OF CEREALS (CHOCO/CORN/WHEAT/MUESLI) Served with Hot & Cold Milk, Honey and Curd.	Rs. 175
OATMEAL	Rs. 175
YOGHURT PLAIN	Rs. 100
Farm Fresh Eggs (Boiled 4 Pcs)	Rs. 100
Omelets (Poached Egg/Sunny Side/Fried/Masala)	Rs. 100
SAUTE VEGETABLE	Rs. 175
BAKERS DELIGHT (6 pcs) Toasts of white bread with butter & fruit jam	Rs. 125
MILK SHAKES (Choice of strawberry, vanilla chocolate)	Rs. 150
COLD COFFEE	Rs. 125
CHOICE OF LASSI (salted/sweet)	Rs. 125
BUTTER MILK	Rs. 75
STUFFED PARATHA(2pcs) Choice of stuffing aloo/ gobhi/ paneer/ onion/ mixed served with curd pickle	Rs. 175
POORI WITH BHAJI With unleavened deep fried breads served with potato bhaji	Rs. 175
IDLI WITH SAMBAR (4PCS)	Rs. 175



BEVERAGES

PACKED WATER BOTTLE	Rs. 20
SODA BOTTLE	Rs. 20
ICE BUCKET	Rs. 50
BOURBON THYME MOCK TAIL (A Mediterranean Native and Member of The Mint Family)	Rs. 125
HONEY LEMON THYME MOCKTAIL (A Thyme Infused Simple Syrup Made of Honey)	Rs. 125
FRESH PEPPER MINT MOCKTAIL	Rs. 125
VIRGIN MOJITO	Rs. 125
CHOICE OF TEA (1 POT) (Regular, Masala, Ginger, Lemon)	Rs. 60
READYMADE NESCAFE COFFEE (1 POT)	Rs. 100
HOT CHOCOLATE	Rs. 70
HORLICKS /BOURNVITA	Rs. 70
COLD/HOT MILK	Rs. 70
SOFT DRINKS (600ML)	Rs. 70
FRUIT JUICE (Real, Per Glass)	Rs. 80
MILK SHAKES (Banana, Strawberry, Vanilla, Chocolate)	Rs. 150
COLD COFFEE	Rs. 125
CHOICE OF LASSI	Rs. 125
BUTTERMILK	Rs. 125
FRESH LIME SODA (Sweet or Salted or Mixed)	Rs. 100
ICE TEA	Rs. 100
LIME & ICE TEA	Rs. 100
FRESH MINT TEA	Rs. 70

TEA TIME SNACKS

(Served from 1600Hrs - 1800Hrs)



VEG. SANDWICH (PLAIN / GRILLED)	Rs. 150
CHEESE SANDWICH (PLAIN / GRILLED)	Rs. 150
TOASTED CLUB SANDWICH (Infused with Fried Egg, Chicken and Coleslaw)	Rs. 175
FRENCH FRY	Rs. 200
VEGETABLE PAKODA	Rs. 250
PANEER PAKODA	Rs. 300
CHICKEN PAKODA	Rs. 350
PEANUT MASALA	Rs. 175
PEANUT CHAT	Rs. 150
ROASTED PAPAD	Rs. 30
FRIED PAPAD	Rs. 30
MASALA PAPAD	Rs. 50
GOBHI PAKODA	Rs. 250



BLUEPINE

RESTAURANT

HOTEL SUNGRACE

2 Mile Stone, Opp. Sanjha Darbar Temple
Kempty Fall Road Mussoorie, Uttarakhand, India

Phone: 8881134010

" PLACE YOUR ORDER

6 HRS
IN
ADVANCE

AND AVAIL AN
ADDITIONAL

5%
DISCOUNT "

