

Menu

*Crisp mountain air,
Spectacular views, Holiday mood...
All that's needed is luxury living & great food!*

*Woodside villas epitomise elegance and luxury;
The Clubhouse brings to your doorstep
the mouthwatering culinary creations of
Award winning Chef Manav Suri.
Fulfil your food fantasies from a
wide array of Indian, Asian &
European cuisine, curated to
delight every palate!*

Soups

ALL SOUPS ARE SERVED WITH GARLIC BREAD

<p>Hot & Sour -Vegetarian Classic Hot and Spicy Oriental soup flavoured with Garlic with a meddley of Broccoli, Zucchini and Peppers</p>	190.00
<p>Hot & Sour -Chicken Classic Hot and Spicy Oriental soup flavoured with Garlic with a meddley of Chicken and Peppers.</p>	200.00
<p>Talumein-Vegetarian Noodle soup flavoured with Soy and Garlic with a meddley of Garden fresh vegetables</p>	190.00
<p>Talumein-Non-Vegetarian Noodle soup flavoured with Soy and Garlic with chunks of chicken.</p>	200.00
<p>Sweet Corn- Vegetarian Childhood favourite. A comfort soup with a meddley of vegetables & corn.</p>	205.00
<p>Sweet Corn- Non Vegetarian Childhood favourite. A comfort soup with sweet corn, egg drop and chicken cubes.</p>	235.00
<p>Roasted Tomato-Basil Soup Italian tomato broth flavoured with Basil oil.</p>	275.00
<p>Roasted Tomato And Chicken Soup Italian tomato broth flavoured with Basil oil and cubes of chicken.</p>	205.00

GST as applicable. Please inform incase of any allergies. Made in a kitchen which uses Nuts, Soya and Dairy.

Salads

BOWL FULL OF FRESHNESS

Caesar Salad -Grilled Vegetables **225.00**

Romaine, Iceberg and Rocket tossed in a Homemade Ceaser Dressing flavoured with garlic, mustard along with grilled vegetables.

Caesar Salad- Grilled Chicken **275.00**

Romaine, Iceberg and Rocket tossed in a Homemade Ceaser Dressing flavoured with garlic, mustard along with grilled chicken.

Turkish Grilled Vegetable Salad **235.00**

Romaine, Iceberg and Rocket tossed in a Curd dressing flavoured with garlic, honey and parsley along with grilled vegetables.

Turkish Grilled Chicken Salad **285.00**

Romaine, Iceberg and Rocket tossed in a Curd dressing flavoured with Garlic, Honey and Parsley along with grilled Chicken.

Watermelon Feta Salad **300.00**

Rocket leaves tossed in a Honey-mint dressing along with Watermelon cubes and Feta cheese.

Fresh Indian Green Salad **125.00**

Cucumber, Onions, Tomatoes, Raddish and carrots.

Starters

VEGETARIAN

<p>Pulled Cheese Garlic Bread Garlic bread stuffed with Mozzarella and cheddar cheese.</p>	250.00
<p>Mushroom And Truffle Aranchini Risotto rice cooked with truffle oil and mushrooms. Crumbed and Fried.</p>	440.00
<p>Crispy Cottage Cheese In Chilli & Basil Cottage Cheese tossed in a Thai style chilli Basil sauce.</p>	480.00
<p>Crispy Lotus Stem Thinly Sliced Lotus Stem and Waterchest Nut tossed in a sticky shanghai sauce.</p>	450.00
<p>Mushroom Sambal Sauce Crumb fried Mushrooms tossed in a sweet and spicy Indonesian Sambhal sauce.</p>	500.00
<p>Thai Spiced Cottage Cheese Philadelphia Rolls Philedelphia Cheese flavoured with Kaffir Lime and Lemongrass, deep fried served with a Thai Chilli sauce.</p>	400.00
<p>Soya Chaap Ke Kebab Soya Chunks marinated in a Red Tandoori marinade served with Onion rings and Mint chutney.</p>	425.00
<p>Paneer Tikka Cubes of Cottage cheese marinated in a traditional tandoori marination served with onion rings and mint chutney.</p>	415.00

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Starters

VEGETARIAN

<p>Methi Malai Paneer Tikka Cubes of cottage cheese marinated in a hung curd and kastorri methi marination served with Onion Rings and Mint Chutney.</p>	425.00
<p>Achari Paneer Tikka Cubes of Cottage Cheese marinated in a Mango pickle marination served with Onion rings and Mint chutney.</p>	425.00
<p>Beetroot Ke Kebab Deep fried Beetroot tikkis flavoured with dried Pomengranate seeds and Cashew.</p>	400.00
<p>Tandoori Stuffed Mushroom Tikka Mushrooms stuffed with dried nuts and Khoya served with Onion rings and Mint chutney.</p>	450.00
<p>Kathal Ki Galauti (Seasonal) Jackfruit kebabs made like Galauti. Served with a Ulta Tawa ki Roti and Mint chutney</p>	400.00
<p>Bell Pepper and Jalapeno Croquettes Crumb fried Bell-Pepper and Jalapeno fingers. Served with Chipotle mayo.</p>	375.00
<p>Mushroom Nuggets Mushroom balls stuffed with Shitake Mushrooms and Mozzarella Cheese served with Chipotle Mayo.</p>	400.00

Starters

NON-VEGETARIAN

<p>Peri-Peri Chicken tikka Chicken Tikka marinated in Peri-Peri cooked in a Tandoor and drizzled with Peri-Peri sauce.</p>	515.00
<p>Fish Finger Singhara Fish marinated in Mustard, crumbed and deep fried.</p>	725.00
<p>Thai Basil Chicken Cubes of chicken tossed in a Thai style chilli basil sauce and peppers</p>	565.00
<p>Chicken Satay Chicken breast on a skewer tossed in a Chilli Peanut sauce.</p>	565.00
<p>Singaporean Chili Prawns Batter Fried Prawns tossed in a spicy Chilli Garlic sauce.</p>	850.00
<p>Chilli Garlic Fish Batter Fried Singhara Fish tossed in a spicy Chilli Garlic sauce.</p>	750.00
<p>Kungpao Chicken Batter fried Chicken tossed in a Spicy Kung Pao sauce along with Peanuts</p>	565.00

Starters

NON-VEGETARIAN

<p>Murg Zafrani Tikka Saffron Flavoured Chicken Tikka served with Onion rings and Mint Chutney.</p>	550.00
<p>Tandoori Murg Tikka Classic Chicken Tikka served with Onion Rings and Mint Chutney.</p>	550.00
<p>Murg Malai Tikka Boneless cubes of Chicken marinated in a light marination of Curd and mild spices. Served with Mint Chutney.</p>	550.00
<p>Tandoori Baked Amritsari Fish A Healthier version of Amritsari fish, baked in a Tandoor, served with Onion Rings and Mint Chutney.</p>	725.00
<p>Mutton Galauti Mashed Mutton Keema spiced with Lucknowi spices on Ulta tawa ki roti.</p>	675.00
<p>Chicken Seekh Kebabs Chicken Seekh Kebabs tossed with Onions and Lemon.</p>	500.00
<p>Mutton Seekh Kebabs Mutton Seekh Kebabs tossed with Onions and Lemon.</p>	600.00

Momos

STEAMED TO PERFECTION

Broccoli and Cheese 325.00
Broccoli and cheese stuffed Dumplings served with Hot Garlic Sauce and Oriental Salsa.

Mushroom And Water Chestnut 350.00
Mushrooms, Truffle and Waterchestnut stuffed Dumplings served with Hot Garlic sauce and Oriental Salsa

Mutton And Lemon Grass 425.00
Lemon Grass flavoured Mutton Dumplings served with Hot Garlic Sauce and Oriental Salsa

Chicken And Cheese 400.00
Chicken and Cheese Stuffed Dumplings served with Hot Garlic Sauce and Oriental Salsa

Chicken Wings

Chicken Wings PLatter (12 Pcs) 825.00
Grilled Chicken Wings marinatted in Hot Garlic Sauce, Barbeque Sauce and Peri Peri Sauce.

Burgers

CLASSIC. JUICY. CHEESY

Exotic Vegetable Burger Home Made Vegetarian Burger patty, Chipotle Mayo, Sundried Tomatoes, Caramalised Onions.	350.00
Chicken And Cheese Quarter Pounder Home Made Chicken Patty, Chipotle Mayo, Sundried Tomatoes, Caramalised Onions.	375.00
Mediterranean Lamb Burger Home Made Mutton Patty, Chipotle Mayo, Sundried Tomatoes, Caramalised Onions.	400.00

Wraps and Sandwiches

Tandoori Paneer Kathi Wrap Cubes of Paneer Tikka, sliced Onions, Mint chutney wrapped in a Multigrain wrap.	300.00
Tandoori Chicken Tikka Kathi Wrap Cubes of Tandoori Chicken, sliced Onions, Mint chutney wrapped in a Multigrain wrap.	315.00
Bbq Chicken Sandwich Cubes of BBQ'd Chicken, sliced Onions, Red and Yellow Peppers, Mayo in a Multigrain loaf.	375.00
Harissa Chicken Melt Cubes of Chicken tossed in a Harissa sauce, sliced onions, Red and Yellow Peppers in a Multigrain loaf.	375.00

European

VEGETARIAN MAINS

Penne Al Pomodoro E Basilico 425.00
Penne tossed in a Tangy Tomato sauce
flavoured with Basil and Parmesan Cheese.

Penne Al Pesto 450.00
Penne tossed in a Basil flavoured
creamy sauce.

**Stuffed Conchiglioni with
Mushrooms** 475.00
Shell shaped pasta stuffed with
Mushrooms on a bed of Herbed cream.

Mock Meat Moussaka 475.00
Soya Keema, Mash Potatoes- Baked

**Cottage Cheese And Vegetable
Moroccan Stew** 425.00
Cottage Cheese, Bell Peppers, Zucchini,
Broccoli and in a Moroccan style

European

NON-VEGETARIAN MAINS

Chicken and Mushroom Straganoff Chicken and mushrooms cooked a white wine and cream sauce. Best had with Herbed Rice.	550.00
Tajine Chicken Moroccan style Chicken cooked with Chick-Peas and Onions. Best had with Herbed rice	565.00
Tajine Mutton Moroccan style Mutton cooked with Chick-Peas and Onions. Best had with Herbed rice	695.00
Chicken Lasagne Minced chicken and Pasta sheets layered with Mozzarella and White sauce.	750.00
Fish in Lemon Butter Sauce Singhara fish cooked White Wine and cream sauce along with Olives and sundried Tomatoes.	925.00
Rosemary and Paprika Roasted Chicken (Half) with Potato Wedges and Grilled Vegetables with Brown Sauce Half a Chicken marinated in Rosemary glazed with brown sauce served with potato wedges and grilled vegetables.	700.00

Sides

BEST PAIRED WITH EUROPEAN MAINS

Garlic Bread (2 Pcs)	140.00
Herbed Rice Rice tossed in Butter and Parsley.	140.00



MAINS

Thai Green Curry Vegetarian 425.00

An aromatic Green curry made with Lemon Grass, Galangal, Green Chillies and Coriander roots. Best had with Steam Rice.

Thai Red Curry Vegetarian 425.00

An aromatic Red curry made with Lemon Grass, Galangal, Red Chillies. Best had with Steam rice.

Exotic Vegetables In Black Bean Sauce 425.00

Broccoli, Bell peppers, Zucchini tossed in a Black Bean sauce along with preserved Black Beans.

Crunchy Cottage Cheese Pepper And Basil Sauce 530.00

Cottage Cheese tossed with exotic Vegetables in a Basil flavoured Black Pepper sauce

Mushroom And Cottage Cheese Sambhal 475.00

Mushroom and Cottage Cheese tossed in a sweet and spicy Sambhal sauce.

Laksa Curry Vegetarian 425.00

Our version of the famous Chinese Malay Laksa, containing Coconut with Lemongrass, Galangal and Red Chillies

Mushroom and Chilli Oyster Sticky Rice 475.00

Shitake and Button Mushrooms cooked on a Hibachi grill along with sticky rice flavoured with a Chilli Oyster sauce

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MAINS

Thai Green Curry Chicken 575.00

An aromatic Green curry made with Lemon Grass, Galangal, Green Chillies and Coriander roots. Best had with Steam Rice.

Thai Red Curry Chicken 575.00

An aromatic Red curry made with Lemon Grass, Galangal, Red Chillies. Best had with Steam rice.

Laksa Curry-Chicken 575.00

Our version of the famous Chinese Malay Laksa, containing Coconut with Lemongrass, Galangal and Red Chillies.

Chicken in Black Pepper Sauce 575.00

Chicken and Peppers cooked in a Singaporean style Black Pepper sauce.

Chicken Teriyaki Sticky Rice 575.00

Chicken and Shitake Mushrooms cooked on a Hibachi grill with Teriyaki flavoured sticky Rice.

Chicken in Hot Basil Sauce 575.00

Chicken, Spring Onion buds and Basil leaves in a Thai style Black Pepper and Basil sauce.

Fish in Hot Garlic Sauce 850.00

Batter fried fish tossed in a spicy Garlic sauce with Peppers and Spring Onions.

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Asian



MAINS

Fish In Black Bean Sauce 850.00
Fish tossed in a Black Bean flavoured sauce along with Peppers and Spring Onions.

Prawns in Hot Garlic 975.00
Batter fried Fish tossed in a spicy Garlic sauce with Peppers and Spring Onions.

Prawns in Hot Basil Sauce 975.00
Fish tossed in a Black Bean flavoured sauce along with Peppers and Spring Onions.

Sides

BEST PAIRED WITH ASIAN MAINS

Vegetarian Fried Rice 225.00

Egg Fried Rice 250.00

Chicken Fried Rice 325.00

Hakka Noodles 325.00

Egg and Chicken Hakka Noodles 350.00

Indian



MAINS

Dal Makhani Creamy black Lentils slow cooked for 24 hours, enriched with clarified Butter.	375.00
Dal Tadka Toor Dal and Moong Dal cooked with Onion and Tomato, tempered with Garlic & Green Chilli.	375.00
Palak Paneer Cottage Cheese cooked with ground creamy Spinach and tempered with Garlic.	425.00
Malai Kofta Cottage Cheese Dumplings cooked in Cashew Nut gravy.	445.00
Paneer Makhani Diced Cottage Cheese tossed in a rich creamy Tomato Onion gravy.	450.00
Paneer Tikka Masala Cubes of marinated Cottage Cheese roasted in Tandoor and cooked in a blend of gravies and spices tossed with fresh Onions and Tomato	450.00
Birbali Kofte in Makhani Gravy Spinach And Mushroom dumplings cooked In Makhani gravy.	450.00
Rajma Kidney beans prepared in a rich gravy of Onion, Tomatoes in aromated Indian spices.	395.00
Mutter Mushroom Green Peas and Mushroom cooked with Onion, Tomatoes, in aromated Indian spices.	395.00
Anglo Indian Mixed Vegetables Zuchini, Broccoli, Bell Peppers and Mushrooms cooked in rich Onion Tomato gravy.	425.00

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Indian

MAINS

Murg Makhani Chicken Tikka cooked In Tomato Cashew gravy	525.00
Murg Badami Korma Chicken cooked In roasted Almond gravy.	550.00
Rahra Chicken Tender Chicken, spicy Tomato gravy with Chicken keema.	675.00
Nizami Mutton Qorma Charcoal grill Mutton cooked in yogurt and Onion and whole indian spices on low flame.	750.00
Amritsari Meat Masala Mutton cooked with Onion and Tomato with Amritsari aromatic spices.	750.00
Mutton Rogan Josh Pieces of Lamb braised with a gravy flavoured with Garlic, Ginger and aromatic spices.	750.00

Biryani

Hyderabadi Biryani- Vegetarian Fresh vegetables marinated in freshly ground spices and layered with long grain Daawat Basmati Rice & Dum cooked in sealed Handi.	550.00
Hyderabadi Biryani- Chicken Fresh Chicken are marinated in a mixture of freshly ground spices & layered with long grain Basmati Rice in the Handi and slow cooked in the sealed Handi.	625.00
Hyderabadi Biryani- Mutton Fresh Mutton is marinated in a mixture of freshly ground spices & layered with long grain Basmati rice in the Handi and slow cooked in the sealed Handi	850.00

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Indian Breads

BEST PAIRED WITH INDIAN MAINS

Tawa Roti	30.00
Tandoori Parantha	45.00
Laccha Parantha	50.00
Tanddori Naan	50.00
Butter Naan/Garlic Naan	55.00
Parantha (Laal Mirch, Pudina, Garlic)	60.00

Indian Sides

BEST PAIRED WITH INDIAN MAINS

Steam Rice	120.00
Jeera Rice	130.00
Jeera Raita	75.00
Mix Raita	90.00
Boondi Raita	90.00
Burani Raita	90.00
Curd Tempered with Garlic, Red Chilli Powder and Cumin Seeds	

Desserts

END IT ON A SWEET NOTE

Brownie With Ice Cream A Goey Brownie with Chocolate sauce served with Ice Cream	325.00
Classic Tiramisu Kid Friendly and non alcoholic version of a Tiramisu Cake	295.00
Drunken Chocolate Mousse Kid Friendly and non alcoholic version of a double Chocolate Mousse	295.00
Gudd Ka Halwa Grand-Mom's speciality- Gudd Ka Halwa made in Desi Ghee.	325.00
Gulab Jamun (3 Pcs)	220.00