



ARKAYA
— MUKTESHWAR —

MENU

**THE CHEF'S TABLE AT
ARKAYA, MUKTESHWAR**

180[°]
RESTO BAR

**A Curated Culinary Experience
A journey shaped by the mountains**

- Rooted in Kumaoni heritage, refined through classical technique, and presented with quiet luxury.
- ✓ Each menu is chef-curated and served as a composed tasting experience.

ROUND THE CLOCK

● Water Bottle	60/-
● Tea/Coffee	125/-
● Fresh Lime Soda	125/-
● Soft Drinks	125/-
● Hot or Cold Milk	125/-
● Hot Chocolate	125/-
● Canned Juice	150/-
Orange, pineapple, mango, or mixed fruit	
● Lassi	185/-
Choice of sweet or salted	
● Milk Shakes	185/-
Vanilla, chocolate, mango, or strawberry	
● Cold Coffee with Ice Cream	225/-
Vanilla or chocolate	
● Fresh Juice	225/-
Seasonal availability	
● Mixed Vegetable Pakoda	145/-
● Masala Peanuts	185/-
● Kaju Matar Samosa	195/-
● Corn and Cheese Cutlets	195/-
● Samosa Chaat	200/-
● Aloo Papdi Chaat	200/-
● Masala Maggi	215/-
● Paneer Pakoda	255/-

#GST extra

À LA CARTE BREAKFAST

08:30 am - 10:30 am

- Bread Toast with Butter and Jam 125/-
- Cereals with Hot and Cold Milk 185/-
- Cut Fruits 225/-
- Poori Bhaji 225/-
- Stuffed Paratha with Curd 225/-
- Idli Sambhar 255/-
- Masala or Plain Dosa 255/-
- Sandwich (Plain or Grilled) 350/-

Choice of fillings: cheese, tomato, cucumber, onion, or coleslaw

- Egg Preparations 125/-

Your choice: masala omelette, bhurji, boiled eggs, sunny side up, or poached

SOUPS

11:30 am - 3:00 pm and
7:00 pm - 11:00 pm

- Manchow Soup 245/-
Vegetables with crispy fried noodles, served with light soy sauce
- Coriander Soup 245/-
A mildly spiced soup with vegetables, fresh coriander flavour, and a hint of sourness
- Cream Soup 255/-
Choice of tomato, mushroom, peas, or chicken
- Hot and Sour Soup 255/-
Spicy and tangy soup with a choice of vegetables or chicken

BUFFET

- Breakfast Buffet 999/-
- Dinner Buffet 1250/-

TANDOOR DELIGHT

11:30 am - 3:00 pm and
7:00 pm - 11:00 pm

- Paneer Tikka 375/-
Cottage cheese marinated with hung curd, pickling spices, caraway seeds, and yellow chili, finished in a tandoor
- Mirch Murgh Ki Salli 375/-
Minced chicken mixed with Indian herbs and green chillies, char-grilled to perfection
- Murgh Malai Kebab 385/-
Chicken marinated in creamy garlic yogurt and cooked to perfection
- Lehsuni Chicken Tikka 385/-
Chicken flavoured with garlic and roasted to perfection
- Gilafi Seekh Kebab 445/-
Minced lamb marinated with traditional Indian spices, coated with onions and peppers, and cooked in the tandoor

#GST extra

VEG APPETIZER

11:30 am - 3:00 pm and
7:00 pm - 11:00 pm

- **Subz Shami Kebab** 235/-
Minced soya patties mixed with Indian herbs and vegetables
- **Paneer Till ki Seekh** 275/-
Minced cottage cheese mixed with Indian herbs, skewered on bamboo sticks, and deep-fried
- **Golden Fried Potato Wedges** 250/-
Potato wedges coated with Italian herbs, golden-fried and served with mint mayo
- **Arkaya Buransh Kebab** 300/-
Minced vegetables blended with beetroot and Indian herbs, slow-fried and served with a dip
- **Chilli Garlic Corn** 245/-
American corn flavoured with garlic, cooked to perfection
- **Slider Burger** 250/-
Served with tartar sauce

ITALIAN

11:30 am - 3:00 pm and
7:00 pm - 11:00 pm

- **Macaroni with Cheesy Cream Sauce** 295/-
Creamy, cheesy, gooey, and delicious macaroni
- **Fettuccine Alfredo** 275/-
Fettuccine served in a rich, creamy Alfredo sauce
- **Aglio e Olio** 275/-
Spaghetti tossed with garlic, olive oil, and chili peppers
- **Hot and Spicy Arrabbiata Pasta** 265/-
Spaghetti or penne pasta served with a spicy red sauce

NON VEG APPETIZER

11:30 am - 3:00 pm and
7:00 pm - 11:00 pm

- **Chicken Chettinad Roast** 375/-
Karur-style bone-in chicken flavoured with ginger, garlic, and onion masala, prepared in a South Indian style
- **Chicken Kurkure** 355/-
Boneless chicken flavoured with Goan-style masala, served with potato wedges
- **Chicken 65** 355/-
Chunks of chicken flavoured with Chennai-style spices, deep-fried and served with spicy chutney
- **Tawa Bhuna Murgh** 385/-
Pahadi-style masala-marinated chicken served in an onion-tomato gravy
- **Shanghai Prawns** 655/-
Crispy fried prawns tossed with celery and Szechuan pepper
- **Smoked Chicken Naan Tacos** 265/-
Smoked chicken served in naan tacos, lightly toasted and drizzled with extra virgin olive oil
- **Fish Fingers** 475/-
Crumb-fried fish fingers served with tartar sauce
- **Old English-Style Fish and Chips** 485/-
Classic battered fish served with chips and tartar sauce

#GST extra



SHAHI ANDAAZ (VEG)

11:30 am - 3:00 pm and
7:00 pm - 11:00 pm

- **Paneer Tikka Masala or Lababdar** 365/-
Cottage cheese cooked in a rich tomato-based gravy with aromatic spices
- **Paneer Tawa Masala/Handi** 355/-
Cottage cheese cubes simmered in a buttery tomato and onion gravy, finished with aromatic Indian spices and fresh cream
- **Makai Palak or Paneer** 335/-
American corn or paneer cooked in an aromatic spinach purée
- **Paneer Kolhapuri** 355/-
Cottage cheese and chopped onions cooked with Kandahar Masala in Kolhapuri style
- **Kasuri Handi** 295/-
A medley of fresh garden vegetables cooked in spinach and green masala
- **Mushroom Corn Jalfrezi** 315/-
Mushroom and corn kernels cooked with onions, tomatoes, and spices
- **Aap Ki Pasand: Bhindi** 215/-
Choice of okra preparation: achari, do pyaza, or masala
- **Arkaya Classic Dal** 245/-
House specialty lentils
- **Dhanachuli Special Dal Tadka** 215/-
Four types of yellow lentils tempered with cumin



SHAHI ANDAAZ (NON-VEG)

11:30 am - 3:00 pm and
7:00 pm - 11:00 pm

- **Chicken Tikka Masala or Lababdar** 455/-
Char-grilled chicken flavoured with fenugreek, cooked in a rich tomato gravy
- **Butter Chicken** 495/-
Roasted chicken cooked in a tomato-based gravy, finished with butter and cream
- **Shahjahani Mutton Curry** 575/-
Bhuna mutton prepared in a South Indian style, inspired by Andhra cuisine
- **Mutton Handi** 565/-
Boneless mutton cooked in a spicy masala, prepared in a South Indian style
- **Mutton Rogan Josh** 575/-
Kashmiri-style mutton curry flavoured with fennel and aromatic Indian spices
- **Ajwain Fish Curry** 475/-
Marinated fish flavoured with carom seeds, served in a coconut-based curry
- **Malabar Prawn Curry/Fish** 685-475/-
Traditional Kerala-style curry with okra and onions

#GST extra

PAHADI DELIGHTS

- Bhang ki Chutney 35/-
- Pithea ki Roti 45/-
- Madua ki Roti 55/-
- Pahadi Salad 95/-
- Kumaoni Raita 115/-
- Pahadi Bhaat 165/-
- Bhatt ki Churkani 185/-
- Chane ka Fanu 185/-
- Aloo Mooli ki Thechwani 185/-
- Jakhiya Aloo 195/-
- Gahat ke Dubke 195/-
- Kandali ka Saag 215/-
- Paneer ke Gutke 355/-
- Pahadi Chicken 445/-
- Pahadi Tari Shikaar (Mutton) 525/-

ACCOMPANIMENTS

- **Masala Papad** 165/-
Lentil wafers (roasted or fried), topped with onion, tomato, and fresh coriander
- **Papad** 75/-
Lentil wafers (roasted or fried)
- **Cooling Yogurt Bowl** 85/-
Choice of: mixed vegetables, pineapple, aloo mint, burani, mixed fruits, or plain
- **Tortilla Rolls** 195/-
Choice of: mixed vegetables, paneer, onion & capsicum, or egg
- **French Fries** 185/-
Choice of: masala, plain, or cheesy

ORIENTAL SECTION

11:30 am - 3:00 pm and
7:00 pm - 11:00 pm

- **Thai Curry** 255/-
Assorted vegetables cooked in your choice of Thai curry: red or green
- **Vegetable Manchurian** 195/-
Assorted deep-fried dumplings tossed in a Chinese-style sauce
- **Chilli Paneer (Soy Garlic)** 285/-
Crispy fried cottage cheese tossed in a hot garlic sauce
- **Choice of Noodles** 185/-
Hakka, chilli garlic, Szechuan, or chow mein
- **Vegetable Fried Rice** 225/-
Sella rice stir-fried with vegetables in a Chinese-style sauce
- **Drums of Heaven** 315/-
Crispy fried chicken wings tossed with bell peppers and hot garlic sauce
- **Korean Sticky Chicken** 345/-
Chicken strips marinated in dark soy sauce, served with flat noodles
- **Lemon Chili Fish** 385/-
Diced fish marinated with lemongrass, served with a butter lime sauce
- **Chilli Chicken (Dry or Gravy)** 385/-
Crispy fried chicken tossed with capsicum, onion, and hot garlic sauce
- **Chicken Fried Rice** 325/-
Sella rice stir-fried with vegetables or chicken in a Chinese-style sauce

#GST extra



RICE & ROTI

12:30 pm - 3:00 pm and
7:00 pm - 11:00 pm

- **Subz Biryani** 275/-
Basmati rice layered with assorted vegetables, saffron, fresh herbs, and spices, served with raita
- **Chicken Dum Biryani** 385/-
Basmati rice cooked in the chef's special style, flavoured with spices, served with raita
- **Mutton Dum Biryani** 475/-
Basmati rice cooked in the chef's special style, flavoured with spices, served with raita
- **Basmati Pulao (Khushk)** 215/-
Basmati rice cooked with cumin, with a choice of peas, vegetables, or dry fruits
- **Safed Chawal** 195/-
Steamed Basmati Rice
- **Paratha** 65/-
Laccha or Pudina Paratha - layered whole wheat bread
- **Roti** 45/-
Plain or butter whole wheat bread, cooked in a clay oven
- **Naan** 55/-
Plain or Butter or Chili Garlic, leavened bread made with refined flour
- **Bharwa Kulcha** 75/-
Onion or cheese or masala, stuffed refined flour bread
- **Missi Roti** 55/-
Bread made with gram flour and flavored with mint & fresh coriander



KIDS – TINY TOTS

(FOR WEE APPETITES)

- **Smiley Potato Fries with Creamy Tomato Dip** 195/-
- **Grilled Chicken Sticks served with sautéed vegetables** 225/-
- **Silver Dollar Hotcakes with Chocolate Chips** 245/-
- **French Toast Sticks/Waffle with Maple Syrup** 145/-
- **Mixed Pasta with Creamy Butter Garlic Sauce** 185/-
- **Cheese Butter Toast with a Glass of Fresh Juice** 185/-
- **Mini Pizza with English Vegetables** 175/-
- **Chicken Nuggets with Cheese Mayo** 215/-
- **Chicken Sliders with Loaded Fries** 325/-
- **Zero-Spice Chowmein (Choice of chicken or veg)** 225/-

#GST extra



DESSERTS

12:30 pm - 3:00 pm and
7:00 pm - 11:00 pm

- **Gulab Jamun** 325/-
Reduced milk dumplings, deep-fried and soaked in rose-scented sugar syrup
- **Banana Boat** 310/-
An Indian-style banana dessert topped with ice cream
- **Choice of Ice Cream** 245/-
Vanilla, strawberry, chocolate, mango, or butterscotch. Please ask your server for available flavours
- **Seasonal Halwa Selection** 255/-
Carrot, beetroot, lauki, or moong dal
- **Shahi Tukda** 265/-
Sweet milk-soaked bread served with thickened milk and dry fruits

PAHADI DESSERTS

12:30 pm - 3:00 pm and
7:00 pm - 11:00 pm

- **Tasmai** 215/-
A traditional dessert prepared by slowly cooking hill rice in milk
- **Aate ka Laangru** 200/-
A traditional Uttarakhandi-style halwa made with milk, sugar, coarse wheat flour, and dry fruits
- **Rice Halwa** 225/-
A sweet dish made from rice and jaggery, enhanced with flavouring ingredients and roasted rice for added taste and texture
- **Jhangora Kheer** 300/-
Jhangora, rich in protein, fibre, vitamins, and minerals, is a nutritious grain traditionally used in dishes like khichdi, pulao, and kheer

#GST extra



ARTISANAL BAKERY

SPECIAL CAKE SLICES & CAKES

Carrot Cake

The classic; with cream cheese frosting

255/-

Chocolate Raspberry Mousse Slice

Layers of chocolate cake, chocolate mousse, yellow cake, and raspberry mousse, topped with raspberry

315/-

Tiramisu

Espresso-soaked chiffon cake with mascarpone Bavarian cream, marsala, and bittersweet chocolate

285/-

Chocolate Decadence (One Pound)

Our signature flourless chocolate cake, gluten-free

885/-

Black Forest (One Pound)

Caramel chocolate cake with Chantilly cream, black cherries, and cherry liqueur

755/-

Hazelnut Cheesecake (One Pound)

Layers of hazelnut and classic cheesecake with a hazelnut & Oreo crust, topped with ganache glaze and chocolate truffles

785/-

ARKAYA SPECIAL PUDDINGS

Apple Cinnamon Bread Pudding

Apple cinnamon bread in a cream custard, topped with fondant

215/-

Croissant Bread Pudding

Buttery croissant pieces baked in milk custard with almonds, raisins, whipped cream, and strawberry

205/-

English Bread Pudding

Classic white bread pudding with cream custard

225/-

ARKAYA SPECIAL TARTS

Lemon Meringue Tart

Lemon curd topped with toasted Swiss meringue in a sweet pastry crust

175/-

Pear Brown Butter Tart

Pear baked in a vanilla brown butter filling, set in a sweet pastry crust

195/-

Chocolate Hazelnut Tart

Crispy hazelnut filling in a sweet pastry crust, finished with a bittersweet chocolate glaze

225/-

Coconut Cream Tart

Macaroon-style coconut pastry cream with caramel drizzle in a sweet pastry crust

215/-

Salted Caramel Tart

Caramel filling with bittersweet chocolate and fleur de sel, in a dark chocolate crust

235/-

ARKAYA BROWNIES

Hot Choco Lava

Warm molten chocolate lava cake

355/-

Black Forest

Chocolate brownie with Black Forest Elements

285/-

Ice Cream with Chocolate

Served with chocolate sauce

315/-

Chocolate Caramel

Rich chocolate brownie with caramel

345/-

#GST extra



MOCKTAIL MENU

Himalayan Inspired Refreshments

Padampuri Pudina Cooler

225/-

A refreshing virgin mojito crafted with fresh Pahadi mint, lime, and crushed ice, finished with sparkling water for a crisp, mountain-fresh taste.

Aadu Ras Jam Jam

225/-

A delightful peach mocktail featuring fresh aadu (peach) with paprika, lemon juice, and Pahadi mint, topped with sparkling water or soda.

Buransh Chabil

225/-

A unique drink made from the juice of Buransh (rhododendron), blended with mint, soda water, and a touch of cream.

Himalayan Herbal Cooler

225/-

A revitalizing blend of fresh Pahadi tulsi and mint, mixed with lemon juice and honey, topped with sparkling water.

Ginger Lemon Mountain Fizz

225/-

A bold Himalayan-style masala cola infused with ginger, lemon, and special mountain herbs.

Kafal Berry Refresher

225/-

A refreshing Himalayan drink made with kafal berry pulp, lemon juice, and fresh mint, served chilled with sparkling water.

Sundowner Arkaya Special

225/-

A signature blend of rhododendron syrup and apple juice with Arkaya's special secret ingredients.



#GST extra



180
RESTO BAR