



CHILLARU

SPA & RESORT

All-Day Dining Menu

Available for In-Room Dining & Restaurant Service





BREAKFAST

Served from 8:00 AM to 10:30 AM

INDIAN SPECIALTIES

- Stuffed Paratha Platter** 300
Choice of Aloo, Onion, Gobhi, or Paneer. Served with yogurt and pickle.
- Poori Bhaji / Chana Bhatura** 275
Traditional North Indian favourites served with accompaniments.

SOUTH INDIAN CLASSICS

- Idli** 275
Steamed rice and lentil cakes served with traditional South Indian sambhar and assorted chutneys.
Choice of: Plain | Tomato | Kanchipuram
- Uttapam** 325
Thick, savory rice pancake topped with vegetables, served with sambhar and chutneys.
Choice of: Plain | Onion | Masala
- Dosa** 325
Crisp golden rice crepe, served with warm sambhar and an assortment of freshly ground chutneys.
Choice of: Plain | Onion | Masala
- Medu Wada** 315
Crispy deep-fried lentil fritters with a soft center, served alongside flavorful sambhar and coconut chutneys.

CONTINENTAL & HEALTHY

- Seasonal Fresh Fruit Platter** 230
Served with a selection of fresh fruits. Please check with hotel staff for seasonal availability.
- Cereal Bowl** 245
Choice of Cornflakes, Muesli, Choco Flakes, Wheat Flakes, Porridge. Served with hot/cold milk with dry nuts and honey.
- Continental Bakery Basket** 325
Freshly baked muffin, doughnut, plain/chocolate cookies, toast, served with butter and preserves.
Choice of tea, coffee, or milk.
- Belgian Vanilla Waffles** 335
Served with fruit compote, maple syrup, whipped cream, and melted butter.



SIGNATURE BREAKFAST PLATES

Classic English Breakfast

625

Two eggs of choice, bacon, chicken sausage, herbed mushroom, grilled tomato, hash brown, baked beans, toast, and tea/coffee.

Chillaru Signature Breakfast

645

Seasonal juice, fresh fruit platter, muffin, buttered toast with preserves, choice of cereal, two farm-fresh eggs (any style), grilled tomato, breakfast potato, sausage, tea or coffee

EGGS TO ORDER

Served with buttered toast

(Choose any three eggs per order)

Plain Omelette

200

Masala Omelette

240

Masala Cheese Omelette

265

Mushroom Omelette

265

Half Fried Eggs

200

Poached Eggs

250

Boiled Eggs

200

French Toast

245

Yogurt

155



BEVERAGES – HOT

Served from 8:00 AM to 10:30 AM

TEA SELECTION

Black / Lemon Tea	130
Loose Leaf Tea Choice of: Masala, Ginger, Elaichi	150
Premium Teas Choice of: English Breakfast, Green Tea, Chamomile, Earl Grey, Darjeeling, Jasmine Pearl, First Flush	175
Chillaru Special Kashmiri Kahwa	250
Butterfly Blue Pea Tea	250

MILK-BASED & HERBAL INFUSIONS

Hot Milk	175
Kesar Badam Milk	250
Hot Chocolate	200

COFFEE SELECTION

Espresso	125
Americano / Café Mocha / Café Latte	175
Cappuccino Add-on Flavour 75 (Caramel, Hazelnut, Irish, Cinnamon)	195



BEVERAGES – COLD

Served from 8:00 AM to 10:30 AM

WATER & SOFT REFRESHMENTS

Packaged Drinking Water	80
Soda	95
Soft Drinks (300 ml) Choice of: Coke, Sprite, Fanta, Limca, Thumbs Up	150
Fresh Lime Water / Soda	125 / 150
Tonic Water	175
Red Bull	225
Perrier Water	275

TEA, COFFEE & FRAPPES

Ice Tea Choice of: Lemon & Peach	200
Iced Americano	200
Cold Coffee Add-on Ice-Cream 30	220
Chillaru Frappe Brew	225
Hazelnut / Irish / Caramel Frappe Add-on Ice-Cream 30	245

TRADITIONAL & FRUITY SIPS

Freshly Squeezed Juice Seasonal Fruits	325
Lassi Choice of: Plain, Sweet, Fruit, Salted	175



SHAKES & SMOOTHIES

Milkshakes 195
Choice of: Banana, Mango, Strawberry, Vanilla, Chocolate

Special Shakes 225
Choice of: Coffee & Choco, Belgian Double Chocolate, Hazelnut Brownie, Oreo Double Chocolate, Belgian

Smoothies 225
Choice of: Mango & Passion Fruit, Blueberry, Strawberry

Freaky Shakes 255
Choice of: Choco Freaky, Kit Kat, Ferrero Rocher, Oreo, Snickers

Protein Shakes 275
Choice of: Peanut Butter, Nutty Nutella, Muesli & Choco

SALADS

Served from 12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm.

Garden Green Salad 150
Tomato, cucumber, carrot, onion

Russian Salad 200
Diced vegetables and fruits in a creamy dressing

Healthy Sprout Salad 225
Protein-rich sprouts tossed with herbs and lemon

Greek Salad 325
Feta cheese, tomatoes, red onion, olives, cucumber

Caesar Salad (Veg/Chicken) 325 / 425
Lettuce, Caesar dressing, croutons, parmesan

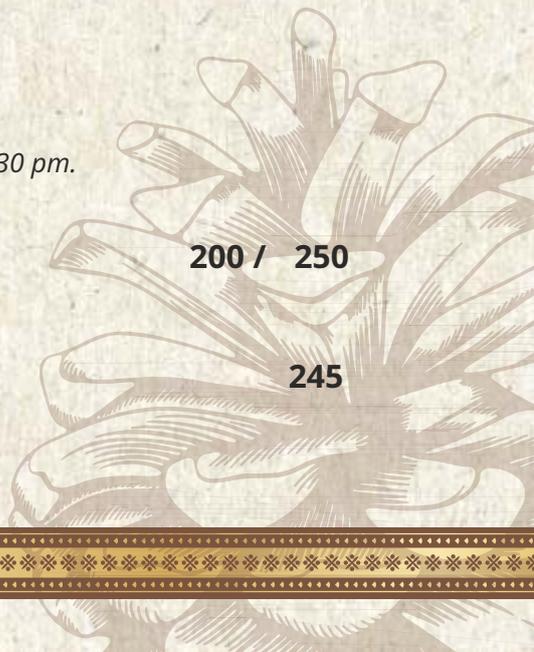
Warm Asian Chicken Salad 395
Marinated chicken, bell peppers, bean sprouts, honey-lemon dressing

SOUPS

Served from 12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm.

Veg / Chicken 200 / 250
Choice of: Hot & Sour, Manchow, Clear Soup, Sweet Corn, Lemon Coriander

Cream-Based 245
Choice of: Cream of Tomato, Cream of Mushroom, Roasted Tomato Basil, Minestrone (Veg), Tomato Dhaniya Shorba



APPETIZERS & SNACKS

Served from 11:00 am to 10:30 pm

LIGHT MUNCHIES

- Masala Papad** 125
Crisp lentil wafer topped with tangy onion-tomato masala
- Peanut Masala** 195
Spiced peanuts tossed with onion, tomato & green chilli
- Crispy Corn / Honey Chilly Potato / Cauliflower** 275 / 285 / 295
Golden-fried corn, or crispy potatoes or cauliflower in a sweet & spicy glaze

CHEESE & PANEER DELIGHTS

- Cheese Chilly (Dry / Gravy)** 375
Cottage cheese tossed with bell peppers and green chillies
- Chilli Cheese Toast** 245
Toasted baguette with melted cheese and chopped chillies
- Paneer Shimla Mirch Kathi Roll** 325
Cottage cheese and capsicum wrap served with mint dip

BRUSCHETTA & TOASTS

- Classic Bruschetta** 245
Toasted bread topped with tomato, onion, basil, feta & balsamic

VEGETARIAN ROLLS & MANCHURIAN

- Veg Spring Rolls** 295
Stuffed with noodles, cabbage, sweet chili sauce
- Veg Manchurian** 325
Vegetable dumplings in classic Indo-Chinese gravy
- Chicken Manchurian** 375
Boneless chicken tossed in classic Indo-Chinese gravy with garlic and soy notes.

NON-VEG BITES

Chicken Spring Rolls Pastry rolls filled with chicken, noodles, and soya	375
Chicken Wings (Hot / BBQ / Crumb Fried) Choice of style with dipping sauce	345
Chicken Kathi Roll Spiced chicken in a flatbread wrap with mint chutney	395
Drums of Heaven Crispy chicken drumsticks in spicy oriental sauce	455

FROM THE TANDOOR

Served from 12:30 pm to 10:30 pm.

VEGETARIAN TANDOOR

Paneer Tikka / Malai Hariyali / Malai Peshawari Cottage cheese marinated in a variety of flavours: cumin-yogurt, tamarind mint, creamy herbs, or saffron cream – all tandoor-grilled to perfection.	485
Tandoori Mushroom Spiced yoghurt-marinated button mushrooms	400
Tandoori Soya Chaap Grilled soya with aromatic Indian spices	395
Veg Seekh Kebab Minced vegetables and paneer on skewers	450
Veg Platter An assorted vegetarian tandoori selection	925

NON-VEGETARIAN TANDOOR

Tandoori Chicken (Half / Full) Classic tandoori chicken marinated in mustard oil and spices	395 / 595
Afghani Chicken (Half / Full) Creamy and mild, in a traditional white marinade	425 / 625
Murg Angar Tikka / Malai Chicken Tikka Choose between spicy mustard yoghurt or creamy white pepper marinade	455 / 475



Mutton Seekh Kebab Skewered minced mutton with house spice blend	525
River Sole Tikka Yogurt-marinated fish grilled with ginger and garlic	625
Non-Veg Kebab Platter Fish, chicken, and mutton kebabs served together	1145
Tandoori Fresh Trout Locally caught Himachali trout tandoori-style *Please check with our staff for availability.*	1995

INDIAN MAINS

Served from 12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm.

DAL SELECTION

Tadka / Makhani / Lasuni / Methi / Palak A curated medley of traditional North Indian lentils, slow-cooked with ghee.	425
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PANEER SPECIALTIES

Lababdar / Butter Masala / Tikka Masala / Do Pyaza / Mutter / Kadhai / Shahi / Palak A range of classic paneer curries—from rich tomato gravies to bell pepper tosses	425
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MUSHROOM DELIGHTS

Lababdar / Butter Masala / Tikka Masala / Do Pyaza / Mutter / Kadhai / Shahi / Palak A range of classic paneer curries—from rich tomato gravies to bell pepper tosses	425
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VEGETABLE CURRIES

Kadhai Veg / Mix Veg / Veg Kolhapuri / Palak Saag Assorted seasonal vegetables in your choice of mild or fiery gravies	395
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CHICKEN & MUTTON CURRIES

Rarha Chicken / Chicken Curry / Kadhai Chicken Classic home-style and kadhai chicken preparations	445
Butter Chicken / Chicken Tikka Masala Tandoor-cooked chicken in butter or tikka gravy	475
Rarha Gosht / Rogan Josh Traditional mutton dishes, rich and slow-cooked	545
Amritsari Fish Curry Northern-style fish curry with onions, tomato, and fresh ginger	545

RICE & BIRYANI

Served from 12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm.

Steamed / Jeera Rice Plain basmati rice or tempered with cumin	195
Khichdi / Curd Rice Comforting lentil rice or South Indian curd rice	245
Vegetable / Chicken / Mutton Biryani Fragrant dum-cooked biryani with seasonal vegetables, chicken or mutton. Served with raita	395 / 445 / 495
Raita Choice of: Boondi, Mix Veg, Pudina	175
Yogurt	155

BREADS

Served from 12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm.

Tawa Roti Handmade roti cooked on a griddle	40	Naan (Plain / Butter / Garlic) Traditional tandoori flatbread	90 / 100 / 110
Tandoori Roti Tandoor-cooked whole wheat bread	60	Stuffed Kulcha Soft kulcha stuffed with spiced potato or paneer	155
Missi Roti Spiced gram flour flatbread	75		
Laccha Paratha Flaky layered buttered paratha	90		



HIMACHALI DHAMM

(Local Delicacies)

Served from 12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm.

Tudkiya Bhaat Traditional Himachali masala rice	195	Sepu Vadi Lentil dumplings in spiced yogurt gravy	275
Channa Madra Chickpeas cooked in yogurt and ginger	245	Daroo Chicken Chicken cooked with pomegranate, curd, and whole spices	425
Kaddu ka Khatta-Meetha Sweet and sour pumpkin curry with tamarind	255	Chaa Gosht Traditional Himachali-style mutton curry	545
Himachali Dahi Kadi Tempered yogurt curry	275		

WESTERN MAINS

Served from 12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm.

Cottage Cheese Steak Grilled paneer steak served with mashed potatoes and sautéed vegetables Choice of Sauce: Salsa, Mushroom, or Pepper	425
Stuffed Cottage Cheese with Kabsa Rice Palak, capsicum, and cheese-stuffed paneer served with fragrant Middle Eastern-style rice	445
Chicken Stroganoff Chicken in creamy herb sauce served with herb pilaf	495
Herb-Flavored Grilled Chicken Grilled chicken breast served with mash and vegetables	575
Crumb-Fried Chicken Crispy fried chicken with tomato sauce and potato wedges	575
Fish and Chips Classic battered fish served with fries and garlic vegetables	495
Garlic Grilled Fish Grilled fish fillet served with exotic vegetables and mashed potatoes	545
Pan-Seared Fish with Olives River sole fish with olives and thyme	595
Grilled Fresh Trout Locally caught Himachali trout grilled style *Please check with our staff for availability.*	1995

ASIAN MAINS

Served from 12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm.

Stir-Fried Asian Greens Broccoli, bok choy, and asparagus in a light soy glaze	465
Thai Green Curry (Veg / Chicken) Kaffir lime leaf and coconut milk curry served with rice	395 / 495
Thai Red Curry (Veg / Chicken) Red curry with chicken, coconut milk, and jasmine rice	395 / 495
Fish in Black Bean Sauce River sole with bell peppers, garlic, and black bean sauce	475
Kung Pao Chicken Wok-tossed chicken with cashew nuts, ginger, and spicy soy	455
Chilly Chicken Boneless chicken in a spicy Indo-Chinese style sauce	455

RICE & NOODLES

Served from 12:30 pm to 3:30 pm & 7:30 pm to 10:30 pm.

Choice of Noodles (Veg / Egg / Chicken) Choice of: Singapore Noodles, Hakka Noodles, Chilli Garlic Noodles	395 / 415 / 465
Fried Rice (Veg / Egg / Chicken) Stir-fried rice with assorted vegetables, soy sauce, and garlic	345 / 395 / 445

SANDWICHES

Served from 11:00 am to 10:30 pm.

Grilled Sandwiches (Veg / Cheese / Chicken) Fresh vegetables, melting cheese, or juicy chicken between toasted bread slices	375 / 395 / 445
Croissant Sandwich (Veg / Chicken) Flaky croissant filled with smokey mayo, lettuce, tomato, and cheese or grilled chicken	375 / 445
Club Sandwich (Veg / Non-Veg) Triple-layer sandwich with cheese, lettuce, tomato, and fried egg (non-veg option)	425 / 495



BURGERS

Served from 11:00 am to 10:30 pm

Veggie Burger Classic vegetable patty with cheese, lettuce, and tomato	435
Chillaru Chicken Burger Cajun chicken breast with smokey mayo and melted cheese	495
Chillaru Special Burger Signature lamb patty with bacon, fried egg, cheese, and tomato	525

PIZZAS

Served from 11:00 am to 10:30 pm.

Margherita Tomato sauce, mozzarella cheese, fresh basil	525	Paneer Tikka Spiced paneer, bell pepper, onion, mozzarella	595
Primavera Mozzarella, mushroom, asparagus, roasted vegetables	575	Cajun Chicken Cajun-spiced chicken, onion, bell peppers, mozzarella	625
Garden Fresh Sautéed Veggie Sweet corn, bell pepper, onion, broccoli	595	Chicken Tikka Roasted chicken tikka, spiced tomato sauce, mozzarella	635

PASTAS

Served from 11:00 am to 10:30 pm.

Arrabiata / Alfredo / Aglio Olio Penne in tangy tomato chili sauce Creamy mushrooms & herbs Spaghetti with zucchini, broccoli & bell pepper	475 / 495 / 475
Add-on Chicken 70 Add grilled chicken to any pasta of your choice	



SPECIALITY FOR CHILDREN

Served from 11:00 am to 10:30 pm

French Fries / Smiley / Potato Wedges

Classic golden fries, smiley potato faces, or seasoned wedges

165 / 175 / 185

Mini Pizza

Child-sized pizza with cheese and veggies

250

Maggi (Plain / Veg)

All-time favourite noodles, plain or with vegetables

195 / 225

Chicken Nuggets / Fish Fingers

Crispy fish sticks or golden-fried chicken bites with tartar dip

395 / 445

DESSERTS

Served from 11:00 am to 10:30 pm

Chocolate Truffle Pastry

Rich sponge with dark chocolate ganache

325

Sizzling Brownie

Walnut brownie served with vanilla ice cream

375

New York Cheesecake

Choice of: Blueberry, Basque, or Biscoff topping

375

Bombolini

Italian donuts with Nutella or blueberry filling

375

Rasgulla / Mawa Gulab Jamun

Traditional Indian sweets in syrup

225 / 250

Gur ki Kheer

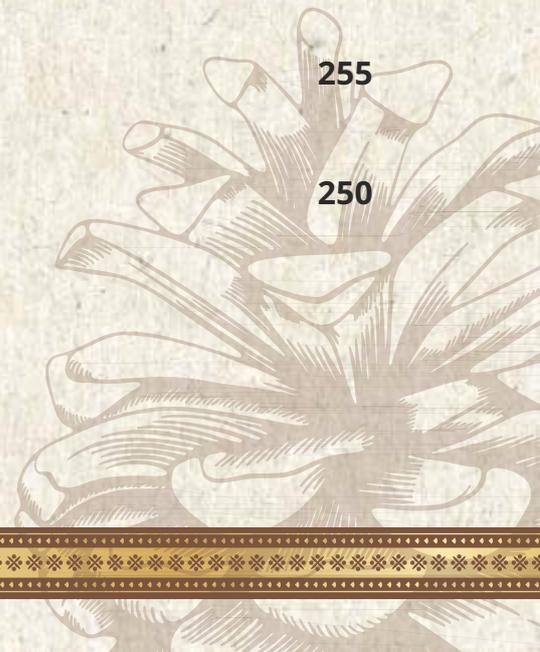
Jaggery rice pudding with saffron & dry fruits

255

Gajar / Beetroot Halwa

Milk-simmered carrot or beetroot dessert

250





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 **+91 92186 11101**

 **Nagali Road, Oachghat, Dharan, Himachal Pradesh 173223**