



CHANDRA GRAND

In Room Dining Menu

Dial 80 to place your order

BREAKFAST

7 AM - 10:30 AM

INDIAN BREAKFAST COMBO

325

Canned Juice (small), Aloo Paratha - curd or Poori Bhaji, Toast with Butter and Preserves, Tea/Coffee

SOUTH INDIAN BREAKFAST COMBO

325

Canned Juice (small), Idli or Dosa or Uttapam (served with sambar & chutney), Upma, Tea/Coffee

PARATHAS (served 2 pcs with curd & pickle)

Aloo / Gobhi / Mooli / Pyaaz Paratha

240

Paneer Paratha

260

Plain Paratha (served with choice of curd / bhaji)

230

POORI BHAJI (4 pcs)

220

CHOLE BHATURE

240

FRESH FRUITS

210

CORN FLAKES (served with hot or cold milk)

190

VEGETABLE CUTLET

190

TOAST (3 pcs, served with butter & preserves)

150

POHA / UPMA

190

VEGETABLE SANDWICH Plain / Grilled

200 / 225

CHEESE SANDWICH Plain / Grilled

215 / 240

MIX VEG PAKORA / PANEER PAKORA / BREAD PAKORA

215 / 270 / 190



BEVERAGES

TEA Masala / Green / Lemon / Black 75

COFFEE Black / With Milk 85

MILK Hot / Cold 100

BOURNVITA / HOT CHOCOLATE 110

BUTTERMILK / LASSI 100 / 140

CANNED JUICE / FRESH JUICE 160 / 180

AERATED DRINKS (300ml) 90

COLD COFFEE / MILKSHAKE 205 / 195

FRESH LIME WATER / SODA 100 / 110

PACKAGED DRINKING WATER 60 / MRP

SOUTH INDIAN

(served with sambar & chutney)

IDLI / VADA (3 pcs) 210

MASALA IDLI 235

PLAIN DOSA 220

MASALA DOSA 240

RAVA DOSA Plain / Masala 240 / 260

CHEESE DOSA Plain / Masala 270 / 290

MYSORE MASALA DOSA 260

HYDERABADI DOSA 260

SPRING DOSA 260

SCHEZWAN DOSA 260

PLAIN UTTAPAM 220

TOMATO ONION / MASALA UTTAPAM 240





CHANDRA GRAND

SNACKS

DESI DELIGHTS

PAKORA

Mix Veg / Paneer

ALOO KOFTA (3 pcs)

PEANUT MASALA

PAV BHAJI SPECIAL

Extra Pav (2 pcs)

CHOLE BHATURE



215 / 270

SANDWICHES & FRIES

FRENCH FRIES Plain/Peri Peri

220

CHEESE CHILLI TOAST

220

220 **VEGETABLE SANDWICH** Plain/Grilled 200 / 225

240 **GRILLED POTATO SANDWICH** 240

260 **CHEESE SANDWICH** Plain/Grilled 215 / 240

70 **CHANDRA CLASSIC CLUB SANDWICH** 230

240 **SPICY PANEER SANDWICH** 240

PIZZERIA

GARLIC BREAD Plain / Cheese

MARGHERITA

Plain Cheese Pizza (6")

VEGGIE DELIGHT

Cheese-Onion-Capsicum (6")

AMERICANO

Cheese-Onion-Tomato (6")

MEXICANO

Cheese-Onion-Capsicum-Paneer (6")

9 MILE SPECIAL PIZZA

Cheesy pizza with paneer & toppings(6")

TOPPINGS Paneer/Mushroom



220 / 240

260

270

270

285

310

60

ITALIAN

(served with garlic bread)



BAKED MACARONI

Macaroni blended with white sauce, topped with cheese and baked

VEG AUGRATIN

Mix boiled veg, pineapple in white sauce, topped with cheese and baked

PASTA ARRABIATA

Penne tossed with capsicum, onion, tomato in spicy Arrabiata red sauce

ITALIAN PASTA

Baked Penne tossed in Italian sauce with mix herbs and grated cheese

PARMA ROSA PASTA

Assorted Pasta tossed in pink sauce with veggies, herbs and grated cheese

300

300

300

320

320

CHINESE

SPRING ROLL (Vegetable / Paneer)

260 / 280

Crispy stuffed rolls, deep fried and served with hot garlic sauce

MANCHURIAN (Vegetable / Gobhi)

270

Crispy & delicious dumplings in manchurian sauce

CHILLI PANEER (Dry / Gravy)	330
Crispy fried cottage cheese tossed with onion & capsicum in hot Chinese sauce	
PANEER 65	330
Deep fried spicy coated paneer cubes tossed in hot garlic sauce	
CHILLI MUSHROOM (Dry / Gravy)	330
Crispy mushrooms tossed in a tangy, spicy chilly sauce for a fiery, flavorful bite	
MUSHROOM PEPPER	330
Mushrooms tossed with crushed black peppers, onions & spices and stir-fried	
ORIENTAL CRISPY VEG	270
Crispy fried vegetables in tangy sauce	
DRAGON POTATO	260
Deep fried crispy potatoes tossed with Chinese herbs & spicy cocktail sauce	
CHILLI GARLIC BABYCORN	280
Crispy fried babycorn tossed with chopped garlic, onion & capsicum in spicy sauce	
HONEY CHILLI POTATO	270
Deep fried finger cut potato tossed with hot & sour sauce, onion, capsicum & honey	
CORN FRITTERS	290
Crunchy fried corn kernels tossed with onion, capsicum and green chilly	
VEGETABLE FRIED RICE	260
Rice infused with classic Chinese flavors and loaded with veggies	
PANEER FRIED RICE	290
Chinese flavored rice cooked with cottage cheese & vegetables	
SCHEZWAN FRIED RICE	270
A spicy preparation of stir-fried vegetables and rice in Schezwan sauce	
VEGETABLE CHOWMEIN	280
Stir-fried noodles with vegetables in a zesty Indo-Chinese style	
HAKKA NOODLES	280
Boiled noodles, stir-fried with sauces and vegetables	
VEGETABLES IN HOT GARLIC SAUCE	310
Stir-fried vegetables tossed in a spicy, tangy garlic sauce	
BURNT GARLIC NOODLES	290
Spicy noodles cooked with garlic ginger and green chillies	
SCHEZWAN NOODLES	290
Stir-fried noodles with vegetables prepared in a spicy Schezwan sauce	
CHINESE BHEL	370
Bhel consisting of fried noodles, chilly paneer, manchurian, cabbage, tomatoes & onions	



HAPPY HOUR COMBOS

3:30 PM - 6:30 PM

(serves one person per portion)

CURD RICE	270
DAL KHICHDI	270
RAJASTHANI KADI with Rice/Pulao	300
DAL MAKHANI with Rice/Pulao	320
DUM ALOO BANARASI with Rice/Pulao OR 2 pcs of Tawa Paratha	320
PALAK PANEER with Rice/Pulao OR 2 pcs of Tawa Paratha	370
PANEER BUTTER MASALA with Rice/Pulao OR 2 pcs of Tawa Paratha	370



CHANDRA GRAND

LUNCH / DINNER

12 PM - 3.30 PM & 7 PM - 11 PM



MINI THALI

425

One Paneer Preparation
One Seasonal Vegetable
Dal, Rice
Roti(2) / Puri(4)
Salad, Papad, Pickle
Buttermilk / Jaljeera Pani
Sweet of the day



CHANDRA SPECIAL THALI 475

One Paneer Preparation
Two Seasonal Vegetables
Dal, Rice, Raita, Namkeen
Roti(2) / Puri(4)
Salad, Papad, Pickle
Buttermilk / Jaljeera Pani
Sweet of the day

INDIAN STARTERS

PANEER TIKKA

Marinated dices of paneer & veggies finished in tandoor

MALAI PANEER TIKKA

Diced paneer marinated in white sauce with veggies, finished in tandoor

ACHARI PANEER TIKKA

Paneer marinated in pickle masala & grilled in tandoor

PAPADI PANEER

Marinated paneer coated with spiced papadi crumbs, deep-fried and served crisp

PANEER HARIYALI TIKKA

Diced paneer marinated in mint yoghurt paste and roasted in tandoor

PANEER CHILLI SEEKH KEBAB

Paneer & vegetables minced with spices & roasted in tandoor

ACHARI ALOO

A spicy, tangy, potato dry dish loaded with flavor

VEG SEEKH KEBAB

Melange of seasonal minced vegetables with Indian spices roasted in tandoor

MAKAI SEEKH KEBAB

Tender skewers of spiced corn, char-grilled to perfection

FINGER KEBAB

Mashed vegetables & potato, wrapped around potato fries & deep-fried

HARA BHARA KEBAB

Deep-fried patties of assorted vegetables & potatoes with Indian spices

DAHI KE KEBAB

Blend of spiced hung curd, vegetables, onion, ginger, green chilli & deep-fried

KURKURE KEBAB

Combination of mashed potato, grated cheese, paneer, vegetables & deep-fried

CHEESE CORN BALLS

Crispy-fried golden balls stuffed with paneer, corn & molten cheese



370

370

370

370

370

370

260

280

280

280

280

290

290

290

TANDOORI ALOO	290
Stuffed potato marinated in spiced yogurt and aromatic herbs, roasted in tandoor	
TANDOORI BABY CORN	310
Baby corn marinated in a paste of curd, red chillies, salt & spices, grilled in tandoor	
GOLDEN FRIED BABY CORN	310
Marinated baby corn dipped in spiced corn flour batter & deep-fried	
TANDOORI GRILLED VEGETABLES	320
Assortment of bell pepper, baby corn, mushroom, potato & pineapple, grilled in tandoor	
MUSHROOM TIKKA	320
Mushrooms delicately marinated with tandoori masala & grilled to a smoky flavor	
CHEF'S SPECIAL MUSHROOM 	340
Cheese-stuffed mushrooms with chef's special masala, grilled to a smoky flavor	

SALADS

FRESH GREEN SALAD	110
CHATPATA LACHHA PYAAZ	110
ONION SALAD	110
RUSSIAN SALAD	130
CHEF'S SPECIAL SALAD	145
PASTA BEAN SALAD	140
MACARONI PINEAPPLE SALAD	140
CHANA ALOO CHAAT	130



ACCOMPANIMENTS

PAPAD Roasted / Fried (2 pcs)	65
MASALA PAPAD Roasted / Fried (1 pc)	75
CHEESE MASALA PAPAD (1 pc)	85
BOONDI / VEGETABLE RAITA	130
ONION RAITA	130
MASALA RAITA	130
PINEAPPLE RAITA	140
PLAIN CURD	120



SOUP STATION

TOMATO DHANIYA KA SHORBA	190
DAL KA SHORBA	200
CREAM OF TOMATO / VEGETABLE / SPINACH	210
SWEET CORN VEGETABLE / HOT N SOUR / VEG CLEAR	210
LEMON CORIANDER	210
VEGETABLE MANCHOW / CLASSIC MINESTRONE	220
CREAM OF MUSHROOM	240



PANEER MAINCOURSE

PANEER BUTTER MASALA	370
Cubes of paneer cooked in tangy tomato gravy finished with butter	
PANEER TIKKA MASALA	380
Marinated and roasted paneer cubes from tandoor cooked in spicy red gravy	
PANEER LABABDAR	380
Soft and succulent paneer dunked in creamy tomato and cashew based gravy	
KADAI PANEER	380
Paneer cooked with capsicum, onions & aromatic spices in a rich kadai-style gravy	
PANEER MAKHANI	380
Paneer cooked in tomato gravy with butter & cream	
SHAHI PANEER	380
Cubes of paneer cooked in white gravy, topped with cream	
PANEER HARA DHANIYA	380
Paneer & capsicum cooked in onion based gravy with fried coriander leaves	

PALAK PANEER	380
Diced paneer in traditional spinach & cream sauce	
PANEER MUMTAZ	380
Paneer dices in a delicious brown gravy with crushed spices and veggies	
PANEER GRILLED LAZEEZ	380
Stuffed paneer grilled & cooked in brown gravy	
MATAR PANEER	380
Green peas and paneer cubes in onion & tomato based gravy with spices & herbs	
PANEER PASANDA 🍴	400
Shallow fried stuffed paneer slices with dry fruits, cooked in red gravy	
PANEER BHURJI	400
Grated paneer tossed with onions, tomatoes & spices	

SAAG AUR SUBZIYAN

MIX VEGETABLE	300
Seasonal vegetables tossed in delicate spices for a colorful, healthy delight	
VEG JHALFREZI	320
Finger cut vegetables cooked in sweet & sour gravy flavoured with fenugreek	
VEG KOLHAPURI	320
Garden fresh vegetables cooked in a thick spicy gravy	
VEG MAKHANWALA	320
A rich curry with assorted vegetables, cooked in a buttery gravy	
NAVRATAN KORMA	360
Melange of garden fresh vegetables & fruit cocktail in rich cashewnut white gravy	
DIWANI HANDI	310
A royal preparation of seasonal vegetables cooked in spinach gravy	
CORN PALAK	310
Sweetness of corn kernels with slightly spiced spinach gravy	
METHI MALAI MATAR	340
Green peas & aromatic fenugreek leaves simmered in a creamy rich gravy	
KHUMB PALAK	360
Earthy mushrooms and fresh spinach delicately spiced into a flavorful delight	
KAJU BUTTER MASALA	420
Fried cashew nuts cooked in rich tomato buttery gravy	
MUSHROOM MATAR MASALA	400
Green peas & mushrooms cooked in spicy brown gravy	
BABY CORN MAKHANWALA	370
Tenders of whole corn cooked in traditional makhani gravy	
CHANA MASALA	300
Kabuli chana simmered in a spicy onion tomato gravy	
ALOO GOBHI MASALA	290
Classic Punjabi aloo gobhi in an onion and tomato based gravy simmered with spices	



ALOO TAMATAR MATAR	290
A comforting curry prepared with potatoes, green peas & tomatoes with aromatic spices	
JEERA ALOO	270
A dry preparation of potatoes tossed with cumin seeds and condiments	
DUM ALOO KASHMIRI	320
Fried stuffed potato cooked in tangy tomato gravy, finished with cream and butter	
BHINDI MASALA (Seasonal)	320
Stir-fried bhindi (okra) with onions, tomatoes & and aromatic spices	
SABRAS SPECIAL (3 sabzi preparation) 🍴	400
Chef's signature dish with vegetables cooked in three different gravies presented together	
CHEESE BUTTER MASALA	380
Cheese cubes cooked in tangy tomato gravy, finished with cream and butter	
9 MILE SPECIAL VEG 🍴	380
Speciality dish of 9 Mile with assorted vegetables & paneer cubes cooked in red gravy	

KOFTA SPECIALS

VEG KOFTA	340
Vegetables stuffed kofta in brown gravy	
MALAI KOFTA	370
Dry fruits & paneer stuffed kofta in white/golden gravy	
NARGIS KOFTA CURRY	380
Kofta stuffed with vegetables, dry fruits, beetroot and nuts in tomato gravy	



RAJASTHAN KA SWAAD

JODHPURI GATTA	320
Gram flour (besan) roundels added to a curd based gravy with spices	
VEG JAIPURI	320
Julienne cut vegetables cooked in brown gravy garnished with roasted papad	
KADI PAKODI	320
Crispy pakoras simmered in a tangy, spiced yogurt gravy with Rajasthani flavors	



DAL KI HANDI

DAL FRY	290
Yellow dal cooked with spices & tempered with butter	
DAL TADKA	300
Yellow dal cooked with spices & tempered with jeera and whole red chillies	
DAL MAKHANI	320
Slow-cooked black lentils & kidney beans enriched with butter & cream	
DAL ALISHAN	320
Black & yellow pulse cooked with Indian spices, flavoured with palak	
DAL PANCHMEL	320
Five types of lentils cooked together with spices & butter	



INDIAN BREADS

ROTI (Tawa / Tandoori)	
Plain / Butter	45/ 50
NAAN	
Plain / Butter	65 / 70
MISSI ROTI	70
CHEF SPL. NAAN	110
GARLIC / CHILLI GARLIC NAAN	95
KASHMIRI NAAN / CHEESE NAAN	110
MASALA / STUFFED KULCHA	110
MASALA / STUFFED NAAN	110
STUFFED PARATHA	110
LACHHA / PUDINA PARATHA	90
MIRCHI PARATHA	95
ROTI KI TOKRI 4 pcs assorted breads	250



BASMATI KA KHAZANA

STEAMED RICE	190
JEERA RICE	210
VEG PULAO / MOTI PULAO	240 / 270
Basmati rice tossed with veggies/paneer	
VEGETABLE BIRYANI served with raita	280
Fragrant basmati rice cooked with fresh vegetables and aromatic spices	
HYDERABADI BIRYANI served with raita	290
Spicy palak flavored basmati rice cooked with fresh vegetables and spices	
KASHMIRI PULAO	290
Basmati rice mixed with cocktail fruits	
MASALA RICE / LEMON RICE	240
DAL KHICHDI	270

DESSERTS

INDIAN SWEETS

HOT GULAB JAMUN (2 pcs)	
KALA GORA	
Hot gulab jamun (2 pcs) with Vanilla Ice Cream	
AAJ KI MITHAAS 	
Chef's special dessert for the day	



170
220
240

ICE CREAMS AND COOLERS

ICE CREAM served 2 scoops

Vanilla / Strawberry	
Chocolate	
Butter Scotch	
American Nuts	



130
140
150
160

ICE CREAM MILK SHAKES

Majestic Vanilla / Strawberry Kiss	195
Butter Scotch / Choco Dream	195
Cold Coffee	205

MOCKTAILS

Fruit Punch	180
Blue Lagoon	170
Virgin Mojito	170



CHANDRA GRAND

NOTE: Taxes will be charged extra as applicable; Images printed in menu are for reference only; Please request for Jain preparation at time of order; Dishes may contain allergens, please consult with us if you have any dietary restrictions; Please allow at least 45 minutes to serve order; Order once placed will not be cancelled.