

# WINSOME BANQUET & RESORT

Hatia Market Complex, Ancillary Chowk Tupudana, Ranchi

# MENU

Multi cuisine Restaurant "An incredible restaurant offers a fresh taste of different cuisines from across the Jharkhand" Come enjoy the lavishness exclusive luxury rooftop pool by the side of Restaurant to make your Parties more indulging" Multi-cuisine menu with tandoor, North Indian & Chinese cuisine served in a casual setting.

Best For: Birthday Party | Bachelor Party | Get Together | Kitty Party | New Year Party | Valentine's Day | Freshers & Farewell Party | Group Dining





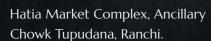


MULTI CUISINE RESTAURANT

POOL SIDE RESTAURANT ENTIRE RANGE OF FOOD



**RESERVATIONS 1** +91 7004258893





# Breakfast All - A - CART

Canned juice - 120 ( mango, orange, pineapple, apple, mix )

Fresh fruit juice - 140 ( Pomegranate, Fresh lime, orange )

Fruit salad - 150 (fresh cut fruit A Bowl)

Fruit chat - 160 (fresh fruit with flavour of chat)

Fruit salad with cream - 180 ( creamy fruit with the flavour of honey & cream )

Egg to order (2pcs) - 60 ( Boiled egg, omlet, pouch, scrambled egg )

Veg sandwich - 180 ( Veg , grilled , coleslaw)

Veg club sandwich - 200 (tripleDecar sandwich leared with vegetables & cheese)

Chicken sandwich - 175 ( chicken with coleslaw sauce )

Chicken Grilled Sandwich - 185 ( Chicken added coleslaw with grilled )

Chicken club sandwich - 220 ( TripleDecar sandwich learse with chicken coleslaw fried egg and cheese )

Idly &Vada 4 pcs - 100/120 ( Served with Sambhar& two type of chutney )

Uttapam (Onion /Plain/ mix) - 100/120

Poori bhaji - 120 ( 4 pc Poori& potato and green peas curry& pickle)

TawaParatha (2Pcs) - 150 ( Gobi, aloo, paneer served with curd & pickle )

Extra cheese & butter -Rs 50







#### Mocktail

1) Rainbow	170/180
2) Greenladu	170/180
3) Coldbrew mojito	170/180
4) Lady lavender	170/180
5) Spicy chilly guava	170/180
6) Virgin finacolada	170/180
7) Blackcurrent	170/180
8) Sunrise	170/180
9) Watermelon Basil	170/180
10) Rose pomegranate	170/180
11) Mango mojito -	170
12) Kiwi mojito	170
13) Blue lagoon	170
14) Orange mojito	170
15) Virjin mojito	170
16) Blue ice land	170
17) Red devil	170
18) Watermelon mojito	- 170
19) Virjin pop soda	170

20) Strawberry pop soda -

# **Beverages**

(Hot & cold)

**Shake - 150** 

(vanilla, chocolate strawberry)

Orio milk shake - 180

(Orio flavoured with vanilla ice cream)

milk - 80

(hot/cold)

Butter milk - 80

( plain/masala)

Lassi - 90

(sweet /salted)

Hot chocolate - 120

Fresh lemon soda - 80

( sweet /salted & mix )

Fresh lemon water - 50

( sweet /salted & mix )

Cold coffee / with ice cream 140/170

Tea - 40

(Milk / lemon)

Masala tea - 50

Coffee - 55

Bottle water - 30

Cold Drinks - 30

300ml

Mineral water -



170



Lunch and Dinner 12.30 pm to 03.00 pm 07.00 pm to 11.00 pm

Clear soup veg/non veg - 95/110 (thin clear soup with vegetables /chicken)

Manchow soup veg/non veg - 95/110 ( soya flavour soup served with fried noodles )

Hot & sour soup veg/non veg - 95/110 ( chilli flavour soup & flavour of sour )

Sweet corn soup veg/non veg - 100/110 ( thick simple soup with carnel corn )

Lemon coriander soup ( veg/non veg ) - 100/110 (vegetables&chicken coriander flavour with lemon )

Tomato soup - 95 ( fresh tomato &condiment flavour served with soup stick)

Tomato dhaniasorba - 95 (Extract of fresh tomato & coriander flavour )



# Salad &Raita

Green salad - 90

Sprout salad - 120

Peanut masala - 130

Russian salad - 150

Papad (2 pc ) - 40

Masala papad (2pc) - 60

Mix raita - 80

Boondi raita - 80

Pineapple raita - 80

Mix fruit raita - 80





Paneer finger (8pc) - 210 ( Mustered sauce & chilli garlic flavour with coated & deep fried )

Veg crucket (8pc) - 170 ( Vegetables finger with coated )

Veg nuggets - (8pc) 190 ( vegetables finger stuffed with cheese )

French fry - 140 ( Cut potato finger & deep fried )



#### Starter Non Veg Continental

Fish finger (8pc) - 245 ( boneless vetki fish coated with deep fried served with tarter sauce )

Fish N chips (2pc)( Along with weffers ) - 265 ( bonelessvetki fish marinate with chilli garlic sauce and deep fried with coated )

Chicken nuggets (8pc) - 245 ( stuffed with cheese and coated with deep fried boneless chicken )

Mexican fried chicken (2pc) - 320 (spice of Mexican flavour & coated with cornflakes)

Golden fried prawn (6pc)- 580 ( Marinated prawn deep fried with coated served with tarter sauce )



#### Starter (Veg ) Chinese

Crispy chilli baby corn - 210 ( crispy deep fried baby corn toast with hot garlic sauce)

Baby corn salt & pepper - 199 ( crispy deep fried baby corn toast with black pepper )

Crispy chilli golden corn - 210 ( crispy fried golden corn toast with hot garlic sauce)

Golden corn salt n peeper - 199 ( crispy deep fried corn toast with black pepper )

Mushroom ginger chilly - 210 ( crispy fried mushroom toast with garlic sauce flavour of ginger )



Mushroom salt & pepper - 199 ( crispy fried mushroom toast with black pepper )

Veg chilly (8pc) - 170 ( vegetables ball toast with hot garlic sauce )

Veg 65 ( 8pc) - 180 (South Indian tarka with vegball )

Crispy veg chilly - 210 ( Assorted crispy fried vegetables toast with hot garlic sauce )

Paneer chilly (8pc) - 230 (coated paneer toast with hot garlic sauce )

Paneer 65 (8pc) - 230 (South indiantarka with coated paneer )

Garlic paneer (8pc) - 230 (Coated paneer toasted with garlic with sauce )

Cheese chilly - (8pc) 250 (coated cheese withhot chilli sauce )

Honey chilly potato - 210 (coated finger potato with honey & combined flavour)

Chana chilly – 180 ( Crispy fried chana toast with hot chilli sauce )







#### Starter - Non Veg

Chilly Chicken - (8pc) 310
( Crispy fried chicken toast with chilli garlic sauce )

Schezwan chicken –(8pc) 310 (Crispy fried chicken toast with schezwan sauce)

Drums of heavens (8pc) – 350 ( chicken wings crispy fried toast with hot garlic sauce )

Chicken lolypop (8pc) – 350 ( marinate chicken wings fried &served with garlic sauce )

Chicken 65 (8pc) – 310 (south Indian tarka toast with crisp fried chicken)

Lemon chicken (8pc) – 310 ( crispy fried chicken flavour oflemongarlic souce) Fish chilly (8pc) – 350 (boneless vetki fish fry toast with hot garlic sauce)

Prawn chilly (8pc) – 570 ( crispy fry prawn toast with hot garlic sauce ) Chicken dry fry - 360 / 650 ( Deep fried chicken toast with chilli garlic sauce )





# Rice & noodles ( Veg )

Veg hakka noodles – 190 ( wok toasted noodles with pepper)

Veg mix hakka noodles – 220 ( Wok toasted noodles mix with paneer, mushroom, babycorn )

Singapore noodles – 210 ( turmeric flavour noodles toast with garlic and tomato slice )

Chilly garlic noodles – 220 (toasted garlic with noodles flavour of hot garlic sauce)

Veg fried rice - 190 ( cook fried Chinese rice )

Veg mix fried rice – 220 (cook fried rice mix with paneer, babycorn and mushroom)

Sanghai fried rice – 210 ( cook fried rice & noodles flavour of sanghai sauce )

Schezwan fried rice – 210 (cook fried rice toast with schezwan sauce)



# Rice & noodles (non veg )

Chicken fried rice - 240 (fried rice toast with chicken & egg )

Mix fried rice – 270 (fried rice toasted with chicken, mutton, prawns and egg)

Prawn fried rice – 320 (wok fried rice with toasted srimp prawn )

Chicken hakka noodles - 240

Mix hakka noodles – 270 (non - veg)

### Chinese gravy ( veg/non veg )

Veg manchurian - 190 (chopping vegetable toasted with veg ball in gravy )

Gobhi manchurian – 210 (chopping vegetable toasted with gobhi in gravy )

Three tresser vegetables – 230 (Five type of veg toasted with thick gravy )

Sweet & sour vegetables – 230 (flavour of thick sweetness gravy with vegetables)

Paneer manchurian – 230 (chopping vegetable toasted with chopped paneer in gravy)



#### Spring roll (veg/non veg)

Veg spring roll (2pc) – 160 ( vegetables stuffing roll served with sweet chutney sauce)

Paneer spring roll (2pc) – 180 ( vegetables & paneer stuffing roll deep fried served with sweet chilli sauce)

Chicken spring roll (2pc) – 190 ( chicken fry in roll and deep fried served with sweet chilly sauce )



#### Pakoda (veg/nonveg)

Paneer pakoda (8pc) - 170 ( paneer stuffed with mint sauce and gram flour coated and deep fried )

Chicken tikka pakoda - 260 ( bonelesstikka coated with thick gram flour and deep fried)

Veg pakoda (8pc) - 160 ( chopped vegetables mix with gram flour and deep fried)

Egg pakoda (8pc) - 180 ( boiled egg coated with thick gram flour)



### Pasta (veg/nonveg)

Pasta in red sauce - 210 ( pasta toast with red spicy sauce and cheese)

Pasta in white sauce - 230 (toasted pasta with white sauce and cheese)

Chicken pasta in red sauce - 240 ( pasta and chicken toast with red spicy sauce and cheese)





#### Starter ( tandoor Veg )

Paneer malai tikka (8pc) - 280

( paneer coated with cashewnut paste, hung curd cooked in clay oven)

Paneer tikka (8pc) - 260

( paneer coated with tandoori spice hung curd cooked in clay oven)

Paneer achari tikka (8pc) - 260

( coatedpaneerhing curd marinated with aachar cooked in clay oven)

Paneer pudina tikka (8pc) - 260

( coatedpaneer hung curd marinated with mint sauce cooked in clay oven)

Veg kabab platter - 650

( assorted paneer, baby corn, mushrooms, potato, gobbi mix with well decorated taste of tandoori flavour)



Tandoori lahsuni jhinga (8pc) - 550

( prawn marinated in garlic hunh curd cooked in clay oven)

Ajwine fish tikka (8pc) - 360

( cubes of vetki fish marinated with ajwine& roasted in an earthen oven)

Murg angara (8pc) - 320

( cubes of chicken marinated with hung curd cooked in tandoor special ghee charcoal tarka)

Murg malai tikka (8pc) - 380

(chicken coated with cashewnut paste creamy yogurt indian spices cooked in clay oven)

Chicken Pudina Kabab (8pc) - 360

(Fresh hungcurd added fresh mint mix well Indian spices cooked in clay oven)

Chicken tikka (8pc) -360

( Cubes of chicken Marrinet mix spices masala cooked in clay oven)

Tandoori murg half/full - 350/650

(all time favorite spring chicken tandoori spices cooked in clay oven)

Chicken seekh kabab (8pc) - 310

( mass chicken with indian spices marinate roasted with seekh)

Non veg kabab platter -1050

(tandoori chicken 1pc, afghani chicken 1pc, chicken kebab 2pc,

chicken malai kebab 2pc, haryali kebab 2pc, chicken sheek kebab 2pc)





#### Indian main course (veg)

Paneer tikka masala - 290 ( roasted paneer cooked in onion tomato gravy)

Kaju curry 450

Paneer tikka lababdar - 310 ( roasted paneer cooked in rich tomato gravy)

Paneer lajiz - 290 ( cottage paneer cooked in yellow creamy gravy)

Paneer butter masala - 260 ( cube spaneer cooked in creamy tomato gravy)

Kadahi paneer - 260 ( dice paneer, onion capsicum cooked with bhunamasala)

Paneer korma - 280 ( cubepaneer cooked with onion cashewnut yogurt and Indian khadamasala)

Paneer pasinda - 280 ( stuffed paneer with mawa cooked in cashewnut gravy)

Malai kofta - 299 (mass paneer ball stuffed dry fruit cooked with cashewnut gravy)

Palak paneer - 220 (cubes paneer cooked with onion spinach gravy flavour of garlic)

Mixed vegetables curry - 190 ( five type of vegetables cooked in onion gravy)

Veg kolhapuri - 190 ( five type of vegetables cooked in onion tomato gravy flavour of kolhapuri spicy)

Veg jhalfrezi - 190 ( dry mixed vegetables cooked in spicy rich gravy garnish with papad)

Veg hydrabadi - 190 ( five type of vegetables cooked in onion spinach gravy flavour of South Indian tarka)

Veg kasturi - 268 ( smallveg ball in cashewnut spinach gravy flavour of kasturimethi)

Corn palak - 260 (toastedcarnel corn cooked with spinach gravy)

Mushroom masala - 260 ( button mushroom tossed cooked with reach onion gravy)

Mushroom kadahi - 260 ( toasted mushrooms cooked with kadahimasala and onion gravy)

Paneer mushroom Taj - 320 ( cubes of paneer and mushrooms cooked with onion cashewnut gravy)

Amritsari Pindi Chole - 190





#### Indian maincourse (nonveg)

Chicken tikka masala (4pc) - 340 ( roastedkababs cooked in onion and tomato gravy)

Chicken lababdar (4pc) - 360 ( chickenkababs cooked in rich red gravy)

Murg kali mirch (4pc) - 360 ( chicken roasted cooked in white gravy with kali mirch)

Chicken curry (2 pc/ 4pc ) - 170 / 330 (chicken with bone cooked with home style curry)

Kadahi chicken (4pc) - 340 ( chicken with bone capsicum onion spiced with kadahimasala)

Prawn curry (8 pc) - 550 (8pc of tiger prawn cooked with onion gravy)

Prawn malai curry (8pc) - 580 (8pc of tiger prawn cooked with cashewnut gravy)

Mutton pudina masaledar (4pc) - 380 ( mutton cooked in Indian rich pudinamasala gravy)

Dum murg (4pc) - 350 ( chicken cooked in rich fried cashew based gravy)

Mutton curry (4pc) - 350 (mutton cooked with home style gravy)

Fish tikka curry - (4pc) - 320 ( cubes of boneless vetki fish roasted cooked with curry)

Bengali fish curry (2pc/4pc) - 130 / 240 (rehu fish cooked in Bengali style)

Egg Curry (2pc/4pc) -95 /180

Chicken dehati ( h/f ) -350 / 650 ( Broiler chicken cooked with dehati style )









#### Rice and biryani

Steamed rice - 120

Pulao - 170 ( vegetables, jeera, peas, kashmiri)

Veg dum biryani (with raita) - 240 ( basmati rice seasoned veg cooked in dum with yogurt and biryanimasala)

Chicken dum biryani (with raita) - 350 ( basmati rice and chicken arrange in layer sprinkle with saffron and yogurt cooked)

Mutton dum biryani (with raita) - 380 ( mutton with basmati rice flavour with yogurt and biryanimasala)

#### Indian bread

Tandoori roti (plain /butter) - 40

Tandoori lachha paratha - 75

Naan(Plain/butter) - 70

Naan(garlic/cheese) - 90

Masala kulcha - 75



# Choice of dal

Yellow dal tarka - 170 ( arhardal flavour of cumin onion fried and tomato )

Dal fry - 160 ( arhar and moongdal fry with onion tomato )

Dal makhani - 210 ( blackuradrajma and chanadal cooked overnight in tandoor furnished with butter cream )

Dal pancmail - 190 ( five type of dal mix with Indian tarka)

Rajma dal - 210 ( rajma dal mix with Indian tarka)



#### **Desserts**

Hot gulab jamun (2pc) - 60

Brownie with ice cream - 180

Choice of ice cream (2 scoupe) - 85 (vanilla, chocolate, strawberry, butterscotch, kesharpista)

Tuty fruity - 145

Fruit salad with ice cream - 199

Sizling brownie with ice cream - 250



#### **Sizler**

Vegetables sizler - 340

( soutay vegetables, soutay rice and vegpatie in concaso sauce)

Chicken sizler - 380

( soutay vegetables souty rice and chicken patie in concasosouce)

Mexican chicken sizler - 390

( Mexican fried chicken vegetables soutay rice flavor of concaso sauce)

Paneer sizler - 370

( masspaneerpatti soutey rice soutey vegetables flavour of concaso sauce)



