

Scout lounge

KITCHEN & BAR

FOOD MENU





Soup & Salads

Creme of Tomato/basil	169
Green Planet	169
Creme of Mushroom	189
Mushroom Capuccino	189
Sweet Corn Soup (veg/non-veg)	169 / 199
Manchow Soup (veg/non-veg)	169 / 199
Lemon Coriander Soup (veg/non-veg)	169 / 199
Hot 'n Sour (veg/non-veg)	169 / 199
Clear Soup (veg/non-veg)	169 / 199
Tom Kha Soup (veg/non-veg)	169 / 199
Tom Yum Soup (veg/non-veg)	169 / 199
Noodle Soup (veg/non-veg)	169 / 199
Crème Of Veg/non-veg	169 / 199
Soup With Prawns (non-veg)	229
Green Salad	169
Greek Salad	229
Russian Salad (Veg/ Non Veg)	259 / 279
Ceasar Salad (Veg/ Non Veg)	259 / 279

Appetizer - Veg

Vegetable Seekh Kebab	319
Flavorful kebabs made with spiced mixed vegetables, grilled for a smoky, crisp finish.	
Chatpata Soya Chaap	319
Juicy soya chaap marinated in tangy, spicy masala, grilled for a bold chatpata flavor.	
Tandoori Mushroom	349
Plump mushrooms marinated in spiced yogurt, tandoor-grilled for a smoky, juicy bite.	
Hara Bara Kebab	349
Crisp hara bhara kebabs stuffed with creamy cheese, offering a deliciously spiced, melt-in-mouth bite.	
Tandoori Stuffed Mushroom	369
Juicy mushrooms stuffed with spiced cheese filling, tandoor-grilled for a smoky, flavorful delight.	



Appetizer - Veg

Jalapeno Malai Seekh

349

Creamy, melt-in-mouth seekh infused with jalapeño heat and aromatic spices, grilled to perfection.

Papdi Paneer Tikka

369

Papdi Paneer Tikka is a flavorful appetizer of marinated paneer grilled with crunchy papdi for a unique twist.

Paneer Tikka Sunheri

369

Sunheri Paneer Tikka is a golden-hued, succulent paneer tikka marinated in aromatic spices and grilled to perfection.

Lasooni Paneer Tikka

369

Lassoni Paneer Tikka is succulent paneer marinated in a spicy garlic-flavored mix and grilled to smoky perfection.

Malai Paneer Tikka

369

Juicy paneer cubes marinated in creamy malai blend, grilled to soft, smoky perfection.

Techa Paneer Tikka

399

Soft paneer cubes marinated in spicy Maharashtrian thecha masala and char-grilled for a fiery kick.

Veg Kebab Platter (Half/Full)

699/1199

An irresistible assortment of flavourful vegetarian kebabs, grilled to smoky perfection.

Crispy Corn Salt & Pepper (plain/ Chilli Pepper Sauce)

329

Crunchy snack made with fried corn kernels tossed in salt, pepper, garlic, and spices

Paneer 65

349

Spicy appetizer marinated deep-fried paneer cubes tossed in a tangy, flavorful sauce

Crispy Mushroom in Schezwan Sauce

369

Crispy fried mushrooms tossed in bold, tangy Schezwan sauce

Paneer Chilli (Dry/Gravy)

389

Indo-Chinese dish made with fried paneer, tossed with bell peppers, soy sauce, garlic, and green chilies

Honey Glazed Chilli Potato

389

Indo-Chinese dish made with fried paneer, tossed with bell peppers, soy sauce, garlic, and green chilies

Hot Thai Basil Paneer (Dry/Gravy)

389

Fusion dish with stir-fried paneer, fresh basil, chilies, and Thai sauces with a spicy, aromatic flavor

Stir-fried Chinese Green

349

Healthy dish featuring fresh leafy vegetables quickly tossed in garlic, soy sauce, and light seasoning



Appetizer - Veg

Roasted Papad	49
Fried Masala Papad	79
French Fries (salted/peri Peri)	189/209
Cheese Garlic Bread	299
Butter Garlic Mushroom	369
Cheese Corn Balls	349
Peri Peri Potato Wedges	349
Cheese Chilli Toast	349
Harissa Grilled Cottage Cheese Skewer	389
Peanut Masala	199
Chesse Cherry Pineapple	199
Chana Garlic	199
Boiled Masala Corn With Chesse	189

Appetizer - Non-Veg

Tandoori Chicken (Half/Full) Juicy chicken marinated in spiced yogurt and grilled in a tandoor for a smoky, charred flavour.	369/649
Lasooni Chicken Tikka Juicy chicken tikka marinated in a robust garlic-rich masala and char-grilled for bold flavours.	389
Murg Malai Tikka Succulent chicken kebabs slow-cooked in a clay pot with rich spices for earthy, smoky flavours.	389
Chicken Seekh Kebab Minced chicken blended with herbs and spices, skewered and grilled for a smoky, juicy bite.	389
Firangi Chicken Tikka Chicken tikka with a fusion twist, marinated in continental herbs and spices, grilled to perfection.	389



Appetizer - Non Veg

Harissa Chicken Tikka	389
Juicy chicken tikka marinated in spicy, smoky harissa paste and grilled for a fiery flavour punch.	
Pesto Chicken Tikka	389
Tender chicken tikka infused with aromatic basil pesto and grilled for a delightful fusion flavour.	
Malvani Chicken Tikka	389
Succulent chicken tikka marinated in fiery Malvani spices and grilled for a coastal flavour burst.	
Kasundi Fish Tikka	419
Fresh fish chunks marinated in tangy mustard (kasundi) and spices, grilled to perfection.	
Matka Murg Kebab	499
Succulent chicken kebabs slow-cooked in a clay pot with rich spices for earthy, smoky flavours.	
Chicken platter	1800
An irresistible platter of succulent chicken kebabs, tikkas grilled to perfection with aromatic spices.	
Tandoori Pomfret	699
Whole pomfret marinated in zesty tandoori spices and grilled for a smoky, coastal delight.	
Rawa Fry Tawa Fry Surmai (2 pieces)	699
Kingfish fillets coated in spiced semolina, tawa-fried to a crispy golden finish.	
Harissa Grilled Chicken Skewer	389
Juicy chicken skewers marinated in smoky, spicy North African harissa paste, grilled to perfection	
Peri Peri Chicken	389
Spicy and tangy grilled chicken marinated in fiery Peri Peri sauce	
Chicken Popcorn	389
Bite-sized chicken pieces, battered and deep-fried, served with dip	
Prawns in Lemon Butter Sauce	499
Succulent prawns cooked in a creamy lemon butter sauce, blending tangy citrus with rich, buttery flavor	
Fish Finger with Tartar Sauce	389
Crispy, golden fried fish fingers served with tangy, creamy tartar sauce	
Fish & Chips	549
Crispy battered fish with crunchy texture, served with tartar sauce	
Chicken Wings in Barbeque Sauce	389
Juicy grilled chicken wings coated in smoky, sweet and tangy barbecue sauce	



Appetizer - Non Veg

Spicy Herb Chicken Strips	389
Tender chicken strips seasoned with aromatic herbs and bold spices	
Chicken Chilli (Dry/Gravy)	369
Indo-Chinese dish made with fried chicken, tossed with bell peppers, soy sauce, garlic, and green chilies	
Hunan Chicken (Dry/Gravy)	369
Medium spiced Chinese stir-fry dish from Hunan province, tender chicken tossed in chili peppers, garlic, and bold savory flavors	
Drums of Heaven (Lollipop - 8 pieces)	369
Popular Indian appetizer with spicy, marinated chicken drumsticks fried and served with flavorful schezwan sauce	
Chicken Manchurian (Dry/Gravy)	369
Deep-fried minced chicken balls tossed in a spicy, tangy, soy-based sauce	
Chicken 65	369
Spicy, deep-fried South Indian chicken dish marinated in yogurt and bold spices	
Chicken Schezwan (Dry/Gravy)	389
Wok tossed chicken in hot & spicy star anise flavour sauce	
Chicken in Hot Basil Sauce (Dry/Gravy)	389
Spicy and savory chicken stir-fry with fresh basil, garlic, and chilies, bursting with bold Thai flavors and aromatic herbs	
Wok Tossed Oyster Chicken Chilli (Dry/Gravy)	389
Tender chicken wok-tossed with oyster sauce, chilies, and aromatic spices, served in rich spice	
Fish in Hot Garlic Sauce (Dry/Gravy)	389
Tender fish fillets cooked in a spicy garlic sauce, with bold flavors and tangy hint of sweetness.	
Fish in Korean Sauce (Basa/Prawns)	389/549
Delicate fish fillets simmered in a spicy, savory Korean sauce with gochujang, garlic, and soy	
Golden Fried Prawns	549
Crispy, golden batter fried deep-fried prawns, with a crunchy exterior, served with tangy dip	
Prawns Chilli (Dry/Gravy)	549
Stir-fried prawns with fresh chilies, garlic, and peppers in a spicy, tangy sauce	
Honey Mustard Prawn	549
Stir-fried prawns with fresh chilies, garlic, and peppers in a spicy, tangy sauce	
Crispy, golden fried fish fingers served with tangy, creamy tartar sauce	



ITALIAN

Pick Your Pasta, pair Your Sauce-create Perfect Bowl

Types Of Pasta	Types Of Sauces
Penne	1. Alfredo (white Sauce)
Fusilli	2. Arrabbiata
Spagheeti	3. Pesto
Lasangne	4. Rosatella (pink Sauce)
	5. vodka Sauce
	6 Aglio E Olio

Add Ons (optional)

Any Veg Pasta	299
Add Sauteed Veggies	325
Add Chicken	389
Add Prawns	449

Pizzas (7 inches)

Margarita pizza Classic Margherita Pizza topped with fresh mozzarella, basil, and tangy tomato sauce.	189
Farm house pizza Farmhouse Pizza loaded with fresh vegetables, mozzarella cheese and a rich tomato base.	189
Barbeque cottage chesse pizza BBQ Cottage Cheese Pizza topped with smoky BBQ sauce, Paneer cubes, and melted cheese.	229
Chicken tikka pizza Chicken Tikka Pizza topped with spicy marinated chicken, mozzarella cheese, and aromatic Indian spices.	249
Chicken barbeque pizza BBQ Chicken Pizza with tender chicken, smoky BBQ sauce, and a blend of melted cheeses.	249
Grilled herbs chicken pizza Grilled Herb Chicken Pizza with flavorful herb-marinated chicken, melted cheese, and a crispy crust.	249

Continental Sizzler - Veg

Mexican Veg Sizzler Deep fried vegetable cutlets, Mexican rice, French fries with cheese sauce, shota veg	499
Paprika Grilled Cottage Cheese Steak Sizzler Grilled cottage cheese, creamy paprika sauce, parsley rice, french fries, shota veg	549
Grilled Cottage Cheese in Cilantro Pesto Sizzler Grilled cottage cheese, little spicy cilantro pesto, prematho capsicum rice, french fries, shota veg	549



Non Veg

Grilled Fish in Caper's Sauce Sizzler	549
Creamy Caper butter sauce, mashed potato, french fries, shota veg	
Chicken Steak Diana Sizzler	639
Smoke grilled chicken, brown mushroom sauce, parsley rice, french fries, shota veg	
Chicken Stroganoff Sizzler	639
Cut off chicken strips with jalapeno, bell peppers and mushrooms, creamy sauce, half rice, french fries, shota veg	
Grilled Chicken in Dijon Mustard Sizzler	639
Creamy and Dijon mustard sauce in baby onion, lemon rice, french fries, shota veg	
Grilled Prawns in Lemon Butter Sau.Sizzler	679
Creamy sour lemon butter sauce, mashed potato, french fries, shota veg	
<h2>Rice & Noodles</h2>	
Thai Chilli Fried Rice (Veg/Non-Veg)	259/279
Spicy, aromatic dish with chillies, vegetables and savory Thai seasoning	
Veg Fried Rice/Veg Schezwan Fried Rice	259/279
Simple, flavorful dish made with stir-fried rice, mixed vegetables, soy sauce, and light Asian spices	
Burnt Garlic Noodles (Veg/Non-Veg)	259/279
Fragrant stir-fried noodles featuring crispy garlic, vegetables and soy-based seasoning	
Singapore Fried Rice (Veg/Chicken/Prawns)	259/279/389
Flavorful Indo-Chinese rice with assorted vegetables and sauces	
Hakka Noodles (Veg/Chicken/Prawns)	259/279/389
Mixed flavorful Indo-Chinese dish with stir-fried noodles, vegetables, chicken, egg and prawn tossed in spicy sauces	
Singapore Noodles (Veg/Chicken/Prawns)	259/279/389
Medium-spiced vibrant stir-fried noodle made with vegetables, added with curry powder, topped with fried cashewnut	
Burnt Garlic Fried Rice (Veg/Chicken/Prawns)	259/279/389
Fragrant stir-fried rice featuring crispy garlic, vegetables and soy-based seasoning	
Chicken Fried Rice/Chicken Schezwan Fried Rice/Prawns Schezwan Fried Rice	279/299/349
Simple, flavorful dish made with stir-fried rice, chicken, egg, soy sauce and light Asian spices	
Pan Fried Noodles (Veg/Non-Veg)	319/369
Wok tossed noodles. Choice of sauce - Oyster Sauce/Chow-chow sauce	
Triple Schezwan Rice (Veg/Non-Veg)	319/369
Spicy Indo-Chinese dish combining rice and noodles with bold schezwan flavour	



Mixed Fried Rice	389
Hearty dish combining prawn, chicken, eggs stir-fried with rice, soy sauce and bold seasonings	
Mixed Hakka Noodles	389
Mixed flavorful Indo-Chinese dish with stir-fried noodles, vegetables, chicken, egg and prawn tossed in spicy sauces	
Oriental Sizzler (Veg/Non-Veg)	459/499
Sizzling platter featuring stir-fried vegetables, noodles and rice, and choice of (veg manchurian/paneer chilli or chicken chilli), tossed in flavorful Asian sauces	
<h2>Indian Main Course - Veg</h2>	
Veg Kadhai	329
Vibrant mixed vegetable cooked in a spicy tomato based gravy with aromatic kadhai masala, capsicum and onions	
Aloo Mutter Masala	329
Classic North Indian dish made with tender potatoes (aloo) and green peas (mutter) simmered in a flavorful, spiced tomato-onion gravy	
Mixed Vegetable Lazeez	369
Punjabi mixed vegetable sabzi served with gravy of tomatoes, onions, cashew nuts and juicy veggies sautéed separately in oil	
Tawa Sabzi	399
Tawa Sabzi is a flavorful Indian dish with assorted vegetables tossed and grilled on a flat griddle (tawa) with spicy, tangy masala	
Vegetable Kolhapuri	369
Vegetable Kolhapuri is a spicy Maharashtrian gravy made with mixed vegetables cooked in a fiery, aromatic Kolhapuri masala with roasted coconut and red chilies	
Veg Korma	389
Veg Korma is a mildly spiced, creamy North Indian curry made with mixed vegetables, nuts, and aromatic spices for a rich flavor	
Veg Makhanwala	389
Assorted Vegetables Cooked in tomato Cashew Nut Gravy, with aromatic Spices	
Veg Diwani Handi	389
Veg Diwani Handi is a rich Mughlai-style gravy made with mixed vegetables cooked in a creamy, mildly spiced, and aromatic gravy	
Veg Maratha	369
Veg Maratha is a spicy Maharashtrian curry featuring deep-fried vegetable dumplings (koftas) simmered in a rich, flavorful onion-tomato gravy	
Palak Paneer	389
Palak Paneer is a popular North Indian vegetarian dish made with soft paneer cubes simmered in a creamy, spiced spinach (palak) gravy	
Paneer Kadhai	399
Popular Indian gravy made with paneer cubes cooked in a vibrant, spicy tomato-based gravy with capsicum, onions with kadhai masala spices	
Paneer Lababdar	399
Rich and creamy gravy made with paneer cubes cooked in a luscious tomato-onion gravy, flavored with butter, cream, and aromatic spices	

Paneer Tikka Masala	399
Grilled paneer chunks cooked in a creamy, spiced tomato-based gravy, bursting with smoky and tangy flavours	
Paneer Butter Masala	399
Rich and creamy gravy made with paneer, spices, onions, tomatoes, cashewnut and butter	
Paneer Patiala	389
Medium spiced Punjabi paneer dish cooked with spicy onion-tomato gravy, rolled with papad and a touch of cream	
Paneer Pasanda	409
Cottage cheese sliced sandwiched with khoya and dry fruits, served in a traditional masala gravy	
Veg Cafreal	529
Veg Cafreal : A Spicy, aromatic Goan dish made with green masala and vegetables, inspired by portuguese flavors.	
Non-Veg Chicken	
Chicken Bharta	459
Creamy, shredded chicken curry from Kolkata, with aromatic spices, and a rich, buttery gravy	
Pol Sambal Chicken	459
Creamy, shredded chicken curry from Kolkata, with aromatic spices, and a rich, buttery gravy	
Chicken Masala	459
Chicken Masala is a classic Indian curry made with tender chicken pieces simmered in a rich, spicy, and flavorful masala gravy	
Chicken Sagwala	479
Chicken Sagwala is a nutritious North Indian curry made with tender chicken cooked in a flavorful, spiced spinach (saag) gravy	
Murgh Rara	499
North Indian chicken dish, combining succulent chicken pieces with spicy minced meat in a thick gravy	
Murgh Makhani	499
Tandoori roasted chicken pieces, cooked in tomato gravy and cashew paste in Indian spice	
Kadhai Bhuna Chicken	499
Medium spicy, semi-dry North Indian dish made with chicken, capsicum, onions and aromatic roasted spices	
Ghee Roast Chicken	499
South Indian dish, featuring tender roasted chicken in aromatic spices and rich, semi gravy with fragrant ghee	
Chicken Patiala	499
Medium spiced Punjabi chicken cooked with spicy onion-tomato gravy, rolled with omelette and a touch of cream	
Chicken Handi	479/749
Chicken Handi is a flavorful North Indian home style curry, with tender chicken and some Indian spices	
Murgh Musallam	639/1179
Awadhi style dish featuring roasted chicken marinated, and cooked in a rich, spiced gravy, accompanied with biryani rice	



Mutton

Mutton Bhuna	549
Mutton Bhuna is a flavorful Indian dish where tender mutton is slow-cooked in a spiced onion-tomato based gravy (Boneless)	
Mutton Rogan Josh	549
Rich, aromatic Kashmiri curry featuring tender mutton slow-cooked in a vibrant, spiced yogurt-based sauce	
Ghee Roast Mutton	599
South Indian dish, featuring tender roasted mutton in aromatic spices and rich, semi gravy with fragrant ghee	
Mutton Salli Chop	649
Mutton Salli Chop is a flavorful Indian dish featuring tender mutton chops served on a bed of egg omelette, with thick gravy	
Mutton Handi (Half/Full)	639/1179
Mutton Handi is a flavorful North Indian home style curry, with tender mutton and some Indian spices	

SEA FOOD

Tawa Fish Masala	459/549/639/639
(Basa/Prawns/Surmai/Pomfret)	
Tawa Fish Masala is a popular Indian dish featuring fish fillets cooked on a hot griddle (tawa) with spicy, tangy masala and aromatic spices	
Mangalorean Fish Curry	459/549/639/639
(Basa/Prawns/Surmai/Pomfret)	
Mangalorean Fish Curry is a coastal South Indian dish made with fresh fish simmered in a tangy, spicy coconut-based gravy flavored with tamarind	
Goan Fish Curry	459/549/639/639
(Basa/Prawns/Surmai/Pomfret)	
Goan Fish Curry is a tangy, spicy coastal dish made with coconut milk, and Goan spices	
Malwani Fish Curry	459/549/639/639
(Basa/Prawns/Surmai/Pomfret)	
Malwani Fish Curry is a fiery coastal Maharashtrian dish made with roasted coconut, and Malwani spices in a tangy, spicy gravy	

Indian Breads

Plain Roti	35
Butter Roti	40
Plain Naan	55
Butter Naan	65
Garlic Naan	89
Butter Garlic Naan	99
Cheese Naan	119
Cheese Garlic Naan	129



Plain Kulcha	59
Laccha Paratha (Plain/Butter)	69/79
Stuffed Kuclha	79
Rumali roti (Plain/Butter)	90/99
Missi Roti	90
Roti Basket	499

Dal

Dal Fry	229
Dal Tadka	249
Dal Makhani	349

Rice

Steam Rice	149
Jeera Rice	179
Biryani Rice	179
Green Peas Pulao	229
Mixed Veg Pulao	279
Dal Khichadi	299
Curd Rice	249
Basil rice	249

Raita

Mix veg Raita	119
Boondi Raita	139
Pineapple Raita	139
Butter milk (Plain/ masala)	89/ 99
Plain Curd	99
Lassi (Sweet/ salt)	129



Biryani

Veg Dum Biryani	369
Egg Biryani	369
Paneer Tikka Biryani	389
Chicken Dum Biryani	399
Chicken tikka biryani (Boneless)	439
Mutton Biryani	499
Prawns Biryani	499

Dessert

Hot Gulab Jamun (Nos 3)	139
Baked Yogurt	249
Caramel Custard	249
Tres Leches Cake	249
Hot Brownie with Ice Cream	249
Lava Cake	279

Choice of Ice Cream

139

- Vanilla
- Chocolate
- Butterscotch
- Strawberry

Make Every Occasion Memorable

- Kitty Party
- Birthday Celebration
- Anniversary Party
- Corporate Lunch/Dinner
- Family Get-Together
- Baby Shower
- Engagement Ceremony
- Farewell Party
- Friend's Reunion
- Memorable Occasion

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Note :

- Government Taxes are applicable.
- Outside food, beverages, or liquor are strictly not allowed.
- Please inform our staff of any allergies before ordering.
- Please allow a minimum of 20 minutes for food preparation.
- Management reserves the right of admission & service.
- Order once placed will not be cancelled

