



In Room

D I N I N G

M E N U

COMFORT DELIVERED TO YOUR ROOM

Enjoy Freshly Prepared Meals, Signature Favourites, And
Comforting Flavours Crafted For A Relaxing Stay Experience.

GOOD FOOD. GOOD MOOD
MADE FOR YOU

Dial "55" To Place Your Order





TO OUR VALUED GUESTS

Your Health And Comfort Are Our Priority. If You Are Allergic Or Sensitive To Any Of The Following:

- Fish Or Shellfish
- Dairy Or Milk Products
- Wheat Or Gluten
- Peanuts, Soy, Tree Nuts, Sesame, Or Other Nuts
- Mushrooms Or Edible Fungi
- Or Any Other Ingredient

Please Let Our Service Associate Know. Our Chef Will Gladly Craft A Safe And Delicious Meal Tailored To You.



BREAKFAST FAVOURITES

- CONTINENTAL BREAKFAST ₹285
Choice of juice – Fresh or Canned Morning Bakeries Toast
Served with preserves, Tea / Coffee
- EGGS YOUR WAY ₹155
Eggs cooked to your choice of – Omelette / Scrambled Poached/ Boiled/
Fried / Bread Omelette *Served With Hash Brown, Grilled Tomatoes*
- CHOICE OF MORNING BAKERIES ₹105
White Bread / Brown Bread / Multigrain Bread
Served with preserves
- CHOICE OF CEREALS ₹175
Porridge / Corn Flakes/ Choco Flakes / Wheat Flakes
Served with hot or cold milk
🥜 🥛
- FLAVOURS OF NORTH ₹175
Aloo Paratha / Plain Paratha / Poori Bhaji
Served with plain curd and pickle
- FLAVOURS OF SOUTH ₹145* | 175
Plain /Masala Dosa/Rawa Dosa/ Uthappam / Vada * (2pc)/Idli*(3pc)
Served with sambar and assorted chutneys
- FLAVOURS OF ODISHA ₹175
Chakuli Pitha / Poori-Aloo Tarkari / Chuda Santula / Chuda Kadali
- ● SANDWICH (VEG / NON-VEG) ₹145 | 185
🥛
- ● CLUB SANDWICH (VEG/ NON-VEG) ₹175 | 205
🥛

● Vegetarian ● Non-Vegetarian 🥜 Contains Nuts 🥛 Contains Dairy Product

*G.S. T Extra as Applicable



REFRESHING BEVERAGES

COLD COFFEE ₹125



COLD COFFEE WITH ICE CREAM ₹155



☞ MILK SHAKES

Vanilla / Strawberry / Chocolate / Banana ₹155 | 205

LASSI ₹125

BUTTERMILK ₹105

SEASONAL FRESH FRUIT JUICE ₹175

PACKAGED JUICE ₹125

ICED TEA ₹235

FRESH LIME WATER/SODA ₹95

COLD MILK ₹85



SERVICE OF PACKAGED DRINKING WATER ₹35 | 45

Vari / Bisleri

WARM SIPS

☞ HEALTH BEVERAGES

HOT CHOCOLATE / BOURNVITA/ HORLICKS ₹165

TEA

MASALA/ GREEN ₹75

COFFEE ₹135

Cappuccino/ Espresso/ Americano/ Latte/ Filter



HOT MILK ₹85



● Vegetarian ● Non-Vegetarian ☞ Contains Nuts ☞ Contains Dairy Product

*G.S. T Extra as Applicable



GLOBAL WESTERN DELIGHTS

12:30 PM to 03:00 PM & 07:00 PM to 11:00 PM

SOUPS AND SALADS

● **ROASTED TOMATO WITH BASIL ESSENCE** ₹195

Roasted tomato broth, Served with garlic and basil toast

● ● **CHOICE OF CREAM SOUP** ₹195 | 225

Chicken / Mushroom / Broccoli /
Vegetable



● **CHICKEN HAWAIIAN SALAD** ₹405

Chicken, Grilled Pineapple and Roasted Peppers mixed together
with lettuce in Hawaiian dressing

● **GREEK SALAD** ₹175

Tomatoes, cucumbers, peppers, olives, and cheese in a tangy oregano vinaigrette.



● **RUSSIAN SALAD** ₹175

Beans, Carrot, Potato, Green Peas, Pineapple and Apple in mayonnaise dressing

MAIN COURSE

● **VEGETABLE / CORN AND SPINACH AU GRATIN** ₹395

American corn and spinach in a rich cream sauce, topped with melted cheese.



● **VEGETABLE STROGANOFF** ₹395

Garden-fresh vegetables in smooth, Savory Stroganoff sauce.
Accompanied with Butter Rice



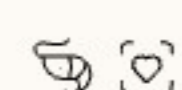
● **GRILLED PRAWNS** ₹665

Served with Saffron Rice and Sauté vegetables with garlic lemon butter sauce



● **GRILLED FISH WITH CHOICE OF SAUCE** ₹475

Lemon Butter / Parsley butter with Mashed potatoes, Sauté vegetables



● **GRILLED CHICKEN BREAST** ₹445

Pepper mushroom sauce with mashed potatoes and sauté vegetables



● Vegetarian ● Non-Vegetarian 🥜 Contains Nuts 🌿 Healthy Option 🥛 Contains Dairy Product

🐟 Contains Seafood

*G.S. T Extra as Applicable



● **STUFFED CHICKEN SUPREME WITH WINE MUSTARD SAUCE** ₹465

Served with French Fries



● **CHICKEN STROGANOFF** ₹445

Accompanied with buttered rice



🍝 **PERFECT PASTA**

CHOOSE FROM PENNE, FARFELLE, SPAGHETTI, FUSILLI, MACARONI

● **AL ARRABBIATA** ₹295

Spicy tomato base sauce topped up with cheese

● **BASIL PESTO** ₹295

Basil pastes with nuts, cream and cheese



● **AGLIO OLIO** ₹295

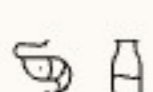
Tossed in olive oil, garlic and parmesan cheese

● **TRIO FORMAGGIO** ₹295

Three cheese Creamy sauce

● **MARINARA** ₹575

Seafood-based tomato sauce topped up with cheese



● **AL POLLO** ₹445

Creamy chicken sauce



LASAGNE ₹395 | 455

● **Grilled Mediterranean Vegetables Layered With Pasta Sheets, Tomato Sauce, And Cheese.**

● **Herb-Grilled Chicken With Bell Peppers And Tomato, Layered With Pasta And Topped With Cheese**

*Served with grated parmesan, olive oil and garlic toast

● Vegetarian ● Non-Vegetarian 🥜 Contains Nuts 🍷 Healthy Option 🍝 Contains Dairy Product

🐟 Contains Seafood

*G.S. T Extra as Applicable



ASIAN WOK'S SPECIAL

12:30 PM to 03:00 PM & 07:00 PM to 11:00 PM

SOUP

● ● SWEET CORN / LEMON CORIANDER/
MANCHOW/ HOT AND SOUR ₹195/205

● ● EIGHT TREASURES/ LUNG FUNG/ CLEAR/
BURNT GARLIC ₹195/205

● 🍷 CHEF SIGNATURE SOUP ₹225

Enriched with prawns, chicken, egg, and a medley of fresh vegetables, tossed in the Chef's signature handmade sauce.

STARTERS

● STUFFED MUSHROOM GARLIC PEPPER ₹365

Button Mushroom stuffed with cheese tossed in Asian spices



● CRISPY CHILLI (BABYCORN / MUSHROOM) ₹365

Crisp fried babycorn/ mushroom, tossed in chilli and garlic

● SALT AND PEPPER (MUSHROOM / BABYCORN/
AMERICAN CORN) ₹365

● PAN FRIED CHILLI PANEER ₹395

Wok tossed Indian cottage cheese cubes in chilli sauce



● CRISPY HONEY CHILLI POTATOES ₹295

Crisp fried potato balls tossed in chilli honey sauce

● SINGAPORI STICK ₹395

Spinach and cottage cheese dumplings tossed in chef's special tangy sauce



● VEGETABLE SPRING ROLL ₹295

Crispy oriental crepe rolls stuffed with tangy vegetables, served with sweet chili sauce.

● VEGETABLE FINGER IN SCHEZWAN SAUCE ₹295

Crisp fried vegetable mince fingers tossed in Schezwan sauce

● VEGETABLE MANCHURIAN ₹295

Stir fried vegetable dumplings in soya garlic sauce

● BALI PRAWN ₹665

Crunchy fried corn coated marinated prawns, basted with chilly plum sauce



● Vegetarian ● Non-Vegetarian 🥜 Contains Nuts 🥛 Contains Dairy Product

🐟 Contains Seafood 🍷 Signature Dish

*G.S. T Extra as Applicable



- **GOLDEN FRIED PRAWN** **₹665**
 Marinated prawns deep fried until golden brown, served with sweet chilli sauce
 🍤
- **PRAWN SALT AND PEPPER** **₹665**
 Wok tossed prawns with peppers and five spice powder
 🍤
- **FISH SALT AND PEPPER** **₹455**
 Wok tossed fish with peppers and five spice powders
 🍤
- **CHICKEN TAI PAI** **₹475**
 Flat fried chicken tossed in tangy chilli sauce
- **CHILLI CHICKEN** **₹475**
 Boneless chicken cubes tossed with onion and bell pepper in soya chili sauce

MAIN COURSE

THAI RED CURRY

- **Exotic vegetables** **₹365**
- **Chicken/ Fish** **₹475/455**
 🍤
- **EXOTIC VEG IN CHOICE OF SAUCE** **₹365**
 Garlic Soya/ Hot Garlic/ Chilli Parsley/ Schezwan / Hunan
- **PRAWN COOKED IN CHOICE OF SAUCE** **₹665**
 Chilli / Manchurian / Hot Garlic / Hunan/ Chilli Oyster
 🍤
- **FISH COOKED IN CHOICE OF SAUCE** **₹455**
 Chilli / Manchurian / Hot Garlic / Basil Pepper / Parsley / Hunan / Chilli Oyster
 🍤
- **CHICKEN COOKED IN CHOICE OF SAUCE** **₹475**
 Chilli / Manchurian / Hot Garlic / Ginger / Hunan / Parsley / Schezwhan

● Vegetarian ● Non-Vegetarian 🥜 Contains Nuts 🍤 Contains Seafood

*G.S. T Extra as Applicable



THE RICE BOWL

Veg Fried rice preparation with a choice

- MIX VEGETABLES / CORN ₹235
- 🌶️ GARLIC / CHILLI GARLIC ₹235
- SINGAPURI ₹235
- 🍷 CHEF SIGNATURE ₹265

Non veg Fried rice preparation with a choice

- CHICKEN / PRAWNS ₹365/385
- 🌶️ GARLIC / CHILLI GARLIC ₹365
- SINGAPURI ₹365
- 🍷 CHEF SIGNATURE ₹395

ASIAN NOODLE BAR

Veg Noodles preparation with a choice

- MIX VEGETABLES / CORN ₹235
- 🌶️ GARLIC / CHILLI GARLIC ₹235
- SINGAPURI ₹235
- 🍷 CHEF SIGNATURE ₹265

Non Veg Noodles preparation with a choice

- CHICKEN / PRAWNS ₹365/385
- 🌶️ GARLIC / CHILLI GARLIC ₹365
- SINGAPURI ₹365
- 🍷 CHEF SIGNATURE ₹395

- CHICKEN / PRAWNS ₹275/375/355
- (VEG/ CHICKEN/ SEAFOOD)

🌶️

- CHICKEN / PRAWNS ₹285/395/415
- (VEG/ CHICKEN/ SEAFOOD)

🌶️

- NASI GORING ₹695

Assortment of fried rice with chicken, prawn, fried egg and chicken satay with peanut butter sauce

🌶️ 🍷

● Vegetarian ● Non-Vegetarian 🌶️ Contains Seafood 🍷 Signature Dish 🌶️ Spicy

🍷 Contains Nuts

*G.S. T Extra as Applicable



INDIAN SIGNATURE DINING

12:30 PM to 03:00 PM & 07:00 PM to 11:00 PM

TRADITIONAL BROTH

● TAMATER DHANIYA KA SHORBA ₹195

Slow cooked tomato broth flavoured with coriander root and Indian spices



● SUBZ BADAM KA SHORBA ₹195

An Indian creamy soup of blended vegetables with richness of almond



● MURGH KESARIYA SHORBA ₹205

Slow cooked chicken broth flavoured with saffron

GRILL & TANDOOR

● BHARWAN TANDOORI MUSHROOM ₹365

Button mushrooms stuffed with cheese, green chili, mint, and ginger, tandoor-finished.

● PANEER TIKKA (PUDINA / ACHARI / KALIMIRCH) ₹395

Paneer chunks in the choice of your marination, finished in tandoor

● DAHI KEBAB ₹305

Deep-fried hung curd with ginger, mint, green chili, and raisins, spiced with tandoori flavours.

● VEGETABLE SEEKH KEBAB ₹305

Minced vegetables rolled over a skewer and char grilled in tandoor

● SUBZ SHIKAMPURI KEBAB ₹305

Finely ground vegetables stuffed with spiced hung curd, cooked on a tawa.

● SHAKAHARI KEBAB PLATTER ₹585

Assortment of selected veg kebabs

● TANDOORI PRAWN / POMFRET ₹665/715

Pomfret or jumbo prawns marinated in garlic yogurt, skewered, and charcoal roasted.



● AJWAINI MAHI TIKKA ₹475

Succulent fish chunks in ajwain-flavoured hung curd, cooked in tandoor.



● Vegetarian ● Non-Vegetarian 🥜 Contains Nuts 🌿 Healthy Option 🥛 Contains Dairy Product

🐟 Contains Seafood 🌶️ Spicy

*G.S. T Extra as Applicable



● MURGH (MALAI / KALIMIRCH/
ACHARI KEBAB) ₹475

Morsels of chicken in the choice of marination, finished over charcoal fire

● MURGH GUWAHATI KEBAB ₹495

Succulent boneless chicken marinated with coriander, mint, ginger, garlic, and chef's secret spices, roasted in the tandoor.



● MURGH GILAFI SEEKH ₹475

Minced chicken skewers with capsicum, onion, and coriander, char-grilled.

● MURGH SEEKH RESHMI KEBAB ₹475

Traditional silky textured Mughalai preparation of chicken seekh kebab

● TANDOORI CHICKEN / TANGDI KEBAB ₹475

● MANSAHARI KEBAB PLATTER ₹1045

Assortment of selected non veg kebabs

🍲 INDIAN CURRY TALES

● PANEER LACHHA MASALA ₹395

Julienned cottage cheese, onion, and capsicum in a rich tomato-onion gravy.

● CHEF SPECIAL SEASONAL VEGETABLES ₹295

● MUSHROOM CAPSICUM MASALA /
MUSHROOM DO PIAZA ₹365

Fresh Button mushroom cooked in the choice of style

● PANEER BUTTER MASALA / MAKHANI /
LABABDAR ₹395

Indian cottage cheese preparation in the choice of gravy

● MAKAI PALAK ₹295

Sweet corn cooked in spinach gravy with aromatic Indian spices.

● RAJASTHANI KOFTA CURRY ₹365

Vegetable dumplings cooked in onion-based gravy

● ZAIKA-E-SHAHI SABZI ₹385

Vegetable dumplings cooked in onion-based gravy



● VEGETABLE PATIALA ₹295

Blend of vegetables with carrot and beans cooked in typical Patiala style

● Vegetarian ● Non-Vegetarian 🥜 Contains Nuts 🍃 Healthy Option 🥛 Contains Dairy Product

🐟 Contains Seafood 🍷 Signature Dish 🌶️ Spicy

*G.S. T Extra as Applicable



- | | |
|---|-------------|
| ● PUNJABI CHOLE MASALA | ₹295 |
| Chickpeas in a Tangy, Spicy Tomato and onion gravy cooked Punjabi style | |
| ● GOBHI ADRAKI | ₹295 |
| Cauliflower florets cooked together in a blend of Indian spices, flavoured with ginger | |
| ● DUM ALOO KASHMIRI | ₹305 |
| Potato stuffed with dry fruits and cheese, pan fried and cooked in rich tomato gravy | |
| ● DAL BUKHARA /MAKHANI | ₹225 |
| Signature black lentil preparation slow-cooked in tandoor, finished with tomatoes, butter, and cream. | |
| ● YELLOW DAL FRY / TADKA | ₹205 |
| Split yellow lentils tempered with cumin and garlic | |
| ● PRAWN MASALA | ₹665 |
| Prawn and green peas cooked in onion tomato masala | |
| 🐠 | |
| ● FISH FRY MASALA | ₹395 |
| Fish cooked with green peas in onion tomato masala | |
| 🐠 | |
| ● BENGALI FISH CURRY | ₹395 |
| Bengali house preparation of fresh water fish, cooked together with potato, brinjal in mustard gravy | |
| 🐠 | |
| ● KASTOORI MURGH | ₹455 |
| Mouth-watering preparation of chicken with a touch of fenugreek and pepper | |
| ● CHICKEN RARA MASALA | ₹455 |
| A melange of Chicken chunks and mince cooked in masala gravy | |
| ● CHICKEN HYDERABADI | ₹455 |
| Chicken cooked in Hyderabad style, finished with cream & curry leaves | |
| ● CHICKEN PATIALA | ₹455 |
| Chicken cooked in Patiala style, finished with cream & curry leaves | |

● Vegetarian ● Non-Vegetarian 🥜 Contains Nuts 🍃 Healthy Option 🥛 Contains Dairy Product

🐠 Contains Seafood 🍷 Signature Dish 🌶️ Spicy

*G.S. T Extra as Applicable



● **KADHAI MURGH** ₹455
Boneless pieces of chicken cooked with Tomato, onion and capsicum

● **CHICKEN TANGARI MASALA** ₹475
Chicken leg cooked in onion tomato masala with a touch of onion gravy

● **KEEMA MUTTER** ₹575
Mutton mince and green peas cooked in onion tomato masala-based gravy

● **GOSHT ROGAN JOSH** ₹575
A delectable Kashmiri preparation

ODIA CURRIES & MORE

● **SANTULA** ₹265
Lightly spiced mixed vegetable stew
🌿

● **CHHATU RAI** ₹265
A popular mushroom dish from Odisha, India, features mushrooms in a tangy mustard gravy

● **BHAJA (BAIGAN / KADALI / ALOO BHENDI)** ₹175

● **DAHI BAIGAN** ₹175
Eggplant cooked in a tangy yogurt sauce

● **GHANTO** ₹295
Mixed vegetables with pumpkin and lentils in Odia spices.

● **ALOO KALARA CHIPS** ₹175
Crispy fried potato and bitter gourd chips.

● **DALMA** ₹295
Lentils cooked with vegetables and traditional Odia spices.

● **KANIKA** ₹235
Sweetened, fragrant spiced rice.

● **CHINGUDI (CHHENCHEDA / MALAI TARKARI)** ₹665
Prawns in traditional Odia style with spices or creamy malai.
🐟

● **MACCHA (CHHENCHEDA / BESARA)** ₹395
Fish curry cooked in mustard and aromatic spices or traditional Odia style.
🐟

● **KUKUDA (JHOLO / KASSA)** ₹465
Chicken cooked in light gravy (Jholo) or rich spiced curry (Kassa).

● Vegetarian ● Non-Vegetarian 🥜 Contains Nuts 🌿 Healthy Option 🥛 Contains Dairy Product

🐟 Contains Seafood 🍷 Signature Dish 🌶️ Spicy

*G.S. T Extra as Applicable



● **MANSA JHOLO / KASSA** ₹575
Chicken cooked in light gravy (Jholo) or rich spiced curry (Kassa).

● **MUDHI MANSO** ₹585
A classic combination of mutton curry & puffed rice. Traditionally Mayurbhanj style

● **PAKHALA PLATTER VEG** ₹475
Pakhala, Badi Chura, Chattu Rai, Aloo Bharta, Chips, Bhaja, Tomato Khata, Papad, Salad, Odia Rasgulla

● **PAKHALA PLATTER NON-VEG** ₹665
Pakhala, Badi Chura, Aloo Bharta, Chips, Bhaja, Tomato Khata, Papad, Salad, Odia Rasgulla, (Maccha Bhaja Or Kukuda Kassa)

BIRYANI & RICE

● **MURGH DUM BIRYANI** ₹455
Fragrant basmati rice dum-cooked with chicken, aromatic spices. Served with raita.

● **GOSHT DUM BIRYANI** ₹575
Fragrant basmati rice dum-cooked with lamb, scented with mace, cinnamon, and cardamom. Served with raita.

● **SUBZ DUM BIRYANI** ₹335
Saffron-flavored seasonal vegetables with basmati rice, slow-cooked. Served with raita.

● **STEAMED RICE** ₹135
Long grain fragrant Basmati rice cooked under dum.

● **PULAO AAP KI PASAND** ₹235
Veg /Jeera/Green Peas

● **MOONG DAL KHICHDI** ₹295
Mélange of rice and lentil cooked slowly with mild spices, served with plain curd



● **CHOOSE YOUR BREAD**

Tandoori Roti ₹55

Laccha Paratha, Tawa Paratha, Butter Naan ₹85

Kashmiri Naan ₹185

Bharwan Kulcha ₹105

Tawa Roti (2 Pc) ₹85

● Vegetarian ● Non-Vegetarian 🥜 Contains Nuts 🥗 Healthy Option 🥛 Contains Dairy Product

🐟 Contains Seafood 🍷 Signature Dish 🌶️ Spicy

*G.S. T Extra as Applicable



ON THE SIDE

🥄 Raita (Mix Fruit/Pineapple/Boondi/Bhurani)	₹105
🟢 Plain Curd 🥄	₹105
Green Salad / Kachumber Salad	₹105
Onion Salad / Dahi Laccha Onion	₹95/125
Masala Papad	₹85
Papad fried / Roasted	₹55

SWEET TREATS & DESSERT

🥄 FRESH FRUIT PLATTER	₹265
🟢 🥄 FRESH FRUIT SALAD WITH CREAM	₹285
🟢 TUTTI FRUTTI 🥄 🥄	₹185
🟢 KULFI FALUDA 🥄 🥄	₹135
🟢 RASGULLA 🥄 🥄	₹125
🟢 BAKED RASGULLA 🥄 🥄	₹165
🟢 HOT GULAB JAMUN 🥄 🥄	₹115
🟢 SHAHI TUKRA 🥄	₹165
🟢 CHOICE OF ICE CREAM Vanilla / Strawberry/ Chocolate/Butterscotch/ Kesar Pista/Tutty Frutti 🥄	₹115
🔴 CAMEL CUSTARD 🥄	₹185

🟢 Vegetarian 🔴 Non-Vegetarian 🥄 Contains Nuts 🥄 Healthy Option 🥄 Contains Dairy Product

🥄 Contains Seafood 🟡 Signature Dish 🌶️ Spicy

*G.S. T Extra as Applicable



In Room

DINING

A PLACE WHERE FLAVOURS MEET COMFORT

At Surya Garden, Every Plate Is Designed To Bring Together Authentic Taste, Warm Hospitality, And Memorable Experiences. From Comforting Breakfasts To Handcrafted Specialties, We Serve Food That Feels Familiar Yet Refined.

WHY GUESTS LOVE US



FRESHLY PREPARED

Made Daily Using Carefully Selected Ingredients.



INSPIRED RECIPES

A Blend Of Local Favourites And Global Classics.



WARM HOSPITALITY

Thoughtful Service With Attention To Detail



COMFORTABLE AMBIENCE

Designed For Relaxed Dining And Meaningful Conversations.

OUR STORY

At Surya Garden, We Believe Great Food Creates Meaningful Moments. Every Dish Is Prepared Using Fresh Ingredients, Refined Recipes, And Warm Hospitality Crafted To Make Every Visit Memorable.

Good Food. Good Mood. Made For You.

WE TAKE PRIDE IN USING QUALITY INGREDIENTS.
PLEASE LET US KNOW IF YOU HAVE ANY FOOD
ALLERGIES OR DIETARY PREFERENCES.

HOTEL SURYA GARDEN
NETAJI SUBASH BOSE MARG,
MAIN ROAD TALCHER, ANGUL, ODISHA,
PIN- 759107