meltinghot

Restaurant

BREAKFAST & SNACKS

PLAIN / MASALA OMELETTE 140,	/150	KHUMA PRUAD	475
FRENCH TOAST		TOASTED BREAD (2 SLICES)	90
A delicious treat concocted with sweetened r and egg.	milk	TOAST & BUTTER	100
FRIED EGGS	140	TOAST, BUTTER & JAM	110
FRIED EGGS WITH GARLICE CHILLY	150	Extra Butter or Jam	50
CHEESE OMELETTE	160	FRENCH FRIES	200
Pollded Eggs	140	POTATO SELDGES	200
EGG BHURII	160	ALOO POHA	150
SCRAMBLED EGG	140	VEGETABLE SANDWICH	175
YEG. TOMATO CMELETTE	140	CHEESE SANDWICH	175
Aloo Paratha	175	CHEESE TOMATO SANDWICH	185
PANEER PARATHA	200	EGG OR OMELETTE SANDWICH	210
CORN FLAKES/CHOCOS/MUESLI	110	PAV BAHII	220
BREAD/BUTTERED (2 SLICES) 50	0/60		
BROWN BREAD (2 SLICES)	70	CHICKEN MAYO SANDWIU	
BREAD BUTTER & JAM	75	Farm-fresh Sauteed Chicken combined wi mayonnaise, served with freshly baked loca	

Ravine is committed to helping the community. We donate a portion of the sales to help feed the poor \mathcal{E} needy. We use only gemini sunflower oil for cooking. Ajinomoto is harmful for pregnant women \mathcal{E} kids upto 7 Yrs.

with Fresh Home-made Jam

BREAKFAST & SNACKS

		Sp. Снатрата Masala Dosa	135
Try our hand-crafted sandwich, a tasty tre with garden-fresh veggies & grilled to per	at loaded fection.	IDLI SAMBAR	120
GRILLED CHEESE SANDWICH	200	MEOU SYADA	120
GRILLED CHEESE & TOMATO	200	DAHT SKADA	135
GRILLED CHICKEN SANDWICH	250	ONION UTTAPPAM	125
SOUTH INDIA!	V	TOMATO UTTAPPAM	125
Mysore Plain Dosa	125	PLAIN UTTAPPAM	110
Mysorf Masala Dosa	140	P177A - 9" S174	
RAWA PLAIN DOSA	125	CHEESE-LOVERS PIZZA	200
RAWA MASALA DOSA	140	OHEESE-LUVERS MEEE	380
PLAIN DOSA	100	TRIPLE TOPPING VEGGIE Hand-tossed pizza loaded with Cheese & free - a Ravine must-have treat!	460 sh Veggies
MASALA DOSA	125	CORN PIZZA	460
		CHICKEN PIZZA	520
		CXTRA TOPPINGS Corn / Olives / Onions / Mushrooms / Capsicum Chicken / Extra Cheese	40 / Jalapeno

REVERAGES

TTA READY MADE	60
Aromatic tea combined with traditional spice authentic indian flavour	60 es for
POI TEA WITH TEA BAG	90
Mescafe Coffee	90
POURNVITA	125
Нот Еносогате	125
COLD COFFEE	125
Masala / Plain Buttermilk	110
LASS1	120
Muk	100
COLD COFFEE WITH JOE-CREAM	175



SODA/SOFT DRINKS	90
PACKAGED DRINKING SYATER	60
FRESH LIME SODA	90
FRISH LIME SYATUR	80
MILK OHAKE Chocolate / Vanilla / Strawberry / Mango	175



FRESH JUICE (SEASONAL)

FRESH STRAWBERRY JUICE 255

Made from our famous local strawberries & freshly ice-blended for that unique flavour!

FRESH-SQUEEZED CRANGE JUICE 250

FRESH-SQUEEZED MOSAMBI JUICE 225

7
TANTINO
TARTERS

6	0
OURD	50
• • • • • • • • • • • • • • • • • • • •	•••••

ALOO RAITA 125

PINEAPPLE RAITA 125

YEGETABLE RAITA 125

BOONDI RAITA 125

GARLIC/CHEESE BREAD 200/225

ROASTED PAPAD 50

FRIED PAPAD 50

MASALA PAPAD 🔪 70

GREEN SALAD 125

TIALIAN SALAD 200

GARDEN SALAD 225

A delicious medley of greens & veggies fresh from the garden.



Soups

TOMATO SOUP

175

Rich & creamy Tomato soup, flavoured with aromatic spices & served steaming hot



EREAM OF YEGETABLE SOUP	175
ERFAM OF CHICKEN SOUP	200
CREAM OF MUSHROOM SOUP	175
FRENCH ONION SOUP	175

VEGETARIAN APPETIZERS

ALOO CHAT 150

MIXED PAKODA 150

MASALA PLANUTS 🔪 150

YEG - JANDOORI



350

Succulent home-made Cottage Cheese roasted with a variety of Indian spices



BAKED POTATAO

250

Potatoes roasted in the tandoor served with sour cream, spring onion & cheese. (Non Spicy)

PANEER HOT SYINGS

350

Delicious, soft cottage cheese in a spicy Tabasco Sauce

PANEER MALAI

350

Soft cottage cheese with cream masala

PANEER PAHADI

350

Soft cottage cheese in green spinach sauce midly spiced

PANEER RESHMI

350

Delicious masala made with soft paneer, capsicum and variety of spices.

PANGR SGKH KABAB

350

A mouth-watering combination of grated cottage cheese, potato $\ensuremath{\mathfrak{D}}$ mixed veggies

YEGETABLE SEEKH KABAB

330

Vegetables, mint leaves & potatoes with fresh & dry spices

MON-YEG JANDOORI

CHICKEN MALAI KABAB

375

Chicken cubes in fresh malai masala

CHICKEN TIKKA

375

Chicken cubes marinated with yoghurt and spices in a tomato and cream-based sauce.

CHICKEN HOT YINGS L

375

Chicken wings in a spicy red tabasco sauce

PAHADI KABAB

375

Chicken cubes roasted in green chilly $\boldsymbol{\wp}$ spinach paste

Reshmi Kabab

375

Chicken cubes in a delicious masala served with capsicum and variety of spices.

TANGDI KABAB

375

Chicken leg pices in cream, cheese & green indian spices

CHICKEN SEEKH KABAB

375

Tongue-tingling kebabs fashioned with spiced minced chicken, fresh mint & green chillies

MUTTON SEEKH KABAB

495

Delicious kebabs created with spiced minced mutton, fresh mint & green chillies

BANJARA KABAB

375

Chicken kebabs roasted in fresh black pepper, lemon and crushed garlic

CHEESE CHICKEN KABAB

385

Chicken marninated in a mild cream sauce with a dash of cinnamon and garam masala topped with grated cheese

TANDOORI CHICKEN - FULL 700

Fresh tender whole chicken marinated in yogurt seasoned with spices tandoor roasted *(Half - 375

ASPLENDOR OF YEGETABLES

PANEER TIKKA MASALA 300

Tandoor roasted soft cottage cheese cubes then double cooked in spicy tomato gravy



ALOO GOBI

200

Potato wedges with diced cauliflower in a zesty onion tomato sauce.

ALOO ILERA

200

Cubed potato mildly spiced with pan fried cumin seeds

ALOO MUTTER

200

Cubed potato & green peas in a tasty tomato & cashew sauce

BUTTER PANEER

300

Soft cottage cheese cubes in an aromatic tomato gravy with butter

CHANA MASALA

200

Tiger chick peas in mild tomato gravy with savory Indian spices

PHENDI MASALA

225

Fresh lady fingers, with julienned onions and fresh tomato $\boldsymbol{\wp}$ spices

KRINJAL MASALA

225

Fresh brinjal, with onions and diced tomato and spices

DAL MAKHNI/SMOKED225/250

Mixtures of pulses & dals cooked in rich butter & cream sauce

DAL PLAIN

200

Plain yellow lentils very mildly spiced

DAL FRY

220

Yellow lentils fried with fresh green chilies & tomato, a ravine favorite

DAL TADKA

2.20

Sizzling seasoned spices over fresh lentils for an aromatic and mouth-watering dish

GREEN PEAS MASALA

225

Green peas, cooked in an authentic thick onion gravy

METHI MALAI MUTTER

225

Fenugreek leaves and green peas cooked in fresh cream cashew sauce

MAVRATAN KORMA

300

Mix vegetables in a white cashew cream sauce garnished with dry fruits, savory $\boldsymbol{\epsilon}$ sweet

PANEER PALAK

200

Cottage cheese cubes & spinach cooked in a rich creamy sauce & garnished with butter

PLAIN PALAK

200

Pureed Spinach, fresh and tasty, lightly spiced for a delicious flavour

PALAK MUTTER

225

Plain spinach, mildly spiced, served with garden fresh sweet green peas

PANEER KHURCHAND

300

Soft cottage cheese deep fired with a tangy tomato gravy and topped with toasted sesame seeds

ASPLENDOR OF YEGETABLES

YEGETABLE MAKHANWALA 2

Diced vegetables served in a savory red gravy garnished with butter & cream



PANEER MUTTER

300

Soft cottage cheese cubes & sweet green peas in mild tomato gravy

PALAK ALOO

235

Spinach in a mildly spiced gravy with cubes of potato

PANEER SHAHI KORMA

300

Grated soft cottage cheese in a rich, flavorful & creamy cashew gravy garnished with dry fruits

PANGER BHURII

300

Crumbled cottage cheese fried in a tasty mix of spicy green chillies, onions & tomatoes

TOMATO PANGER CAPSICUM

200

Chunky cubed tomato, cottage cheese cubes $\boldsymbol{\wp}$ diced capsicum served on a platter

Yegetable Kadai

250

Fresh chunks of vegetables stir fried Indian style

YEGETABLE JALFREZI

250

Steamed vegetables fried in a tangy tomato gravy $\ensuremath{\mathfrak{D}}$ garnished with grated cottage cheese

VEGETABLE JAIPURI

250

Mixed vegetables & paneer cubes in a tomato onion-based gravy topped with roasted papad

VEGETABLE KOLHAPURI



295

A speciality of eastern Maharashtra - a traditional mixed veg sabzi, tongue-tingling and spicy

MIXED YEGETABLES

250

An array of garden-fresh vegetables cooked in light tomato sauce

BRINJAL WITH ALOO

250

A taste of home fresh brinjal, mildly spiced, cooked with julienne onions, potato & tomato -a childhood favorite dish

TAWA PANEER

300

Pan-fried cottage cheese cooked in a delicious thick sauce with chunky vegetable

OUR CHEF'S SPECIAL

T)AL TADKA

Yellow lentils fried with green chillies & tomato, a Ravine favorite.



MURG KA KHAZANA

EGG MASALA

300

Two eggs in thick creamy onion tomato gravy with crushed whole spice for added taste and aroma

Chicken Kadai

350

Spicy tangy chicken & capsicum, fried in garam masala

CHICKEN MASALA

350

Chicken infused with spicy red chillies in a thick onion gravy

CHICKEN ROGAN JOSH

250

Chicken stew infused with a mouth-watering array of spices, served in light gravy

CHICKEN TIKKA MASALA

?75

Cubes of tandoori roasted chicken, cooked in a spicy gravy

CHICKEN HANDI (Half/Full) 800/1500

Whole succulent chicken pieces slow cooked along with Indian garam masala with coconut milk added for that South Indian touch

BUTTER CHICKEN

32

A popular North Indian dish, tandoori chicken cooked in a sweet & spicy tomato sauce, garnished with cream & butter

MURCH KALI MIRCH

375

Rich creamy dish made with cashews, cream & onions along with flavours from fresh spices & Black Pepper

CHICKEN DO PYAZA

375

Scrumptious dish that is cooked in onion and tomato garvy along with spices and large onion chunks

CHICKEN KOLHAPURI

275

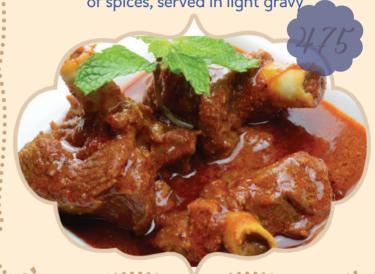
A sepciality of eastern Maharashtra - a traditional mixed veg sabzi with chicken that's tounge-tingling and spicy

GOSHT LAJAWAR

OUR CHEF'S SPECIAL

MUTTON ROGAN JOSH

lamb stew infused with a delicious array of spices, served in light gravy



DABBA GOSHT

475

Lamb chopts cooked in lightly spiced gravy, garnished with boiled egg slices

DAL GOSHT

475

A succulent lamb dish cooked with lightly spiced lentil gravy

KHUMA MUTUR

475

Minced marinated lamb & green peas cooked dry with onions & tomatoes

MUTTON PHUNA GOSHT

480

Tender lamb delicately cooked with crushed spices & grated coconut, cooked dry

MUTTON KADAI

475

Succulent lamb cooked with large cubes of freshly chopped onion & capsicum

MUTTON MASALA

475

Spicy fried lamb cooked fresh in tomato paste, garnished with lemon and coriander

ROIIS

TANDOORI ROTI

Wheat bread freshly cooked in the tandoor

TANDOORI ROTI WITH BUTTER

ILLRA KICL

Fragrant basmati rice, cooked to perfection

Wheat bread freshly cooked in the tandoor brushed with delicious butter

"PLAIN/BUTTER KULCHA"

White flour bread garnished with coriander

ONION KULCHA

White flour bread stuffed with onions and drizzled with butter

PLAIN/BUTTER PARATHA

Multi layered leavened bread

PHUDINA PARATHA

Multi layered leavened bread with fresh mint leaves

PLAIN/BUTTER MAAN*

A Ravine special and must try item, - light soft white bread cooked to perfection

GARLIC OR ONION YIAAN

The best accompaniment with any Indian dish, spiced up with fresh garlic or onion



* Please Note: Egg is used in preparation of all Kulchas & Naans

PLAIN RICE

Fresh cumin seed roasted in the pan and then tossed with fresh coriander and rice

KICE

resh yellow lentils and fragrant basmati rice cooked together with mild spices



CURD RICE

Fragrant basmati rice, cooked with fresh yogurt and light spicy tadka

PALAK KHICHDI

A special dish with lentils, rice and spinach, cooked in ghee, earthy cumin and warming garam masala

Sweet green peas, cubed carrots, fresh green beans and paneer combined with fragrant rice

EGETABLE EKIRYANI

Fragrant rice served with a garam masala mixture and mixed vegetables

CHICKEN ESIRYANI

Rice infused with aromatic spices and served with chicken cooked in garam masala

Rice infused with aromatic spices and served with lamb cooked in garam masala

CHINESE APPETIZER

YEG

PANEER 65

300

Savory cubes of homemade cottage cheese tossed with ginger, garlic, curry leaves and red chilly flakes

CRISPY PANEER

300

Fresh home made cottage cheese lightly battered & tossed with garden-fresh vegetables in a tangy spicy sauce

PANEER LOLLIPOP



300

Fried creamy homemade cottage cheese dipped in tangy schezwan sauce, fried to perfection

CHINESE BHEL

200

Crispy chinese noodles hand tossed in tangy tomato & fresh julienne cut vegetables

PANGER SALT N PGPPER

300

Fried creamy homemade cottage cheese, stir fried in a mild pepper sauce with garlic, chillies & ginger, garnished with spring onions

PANGER TERIYAKI

300

Fried creamy homemade cottage cheese stir fried in a mild teriyaki sauce with vinegar & honey, for a sweet & savory treat

CHILLY CRISPY YEG

250

Spicy & crunchy vegetables in a light Schezwan sauce with a dash of ginger & garlic

STIR FRIED YEGETABLES

200

Garden fresh vegetables, lightly tossed in soya sauce & garlic, light & healthy and delicious too!

MON-YEG

CRISPY CHICKEN

350

Crispy chicken strips, stir fried in an oyster sauce, flavored with garlic, ginger & chilly sauce

Pepper Chicken

350

Savory chicken strips sautéed with fresh vegetable and spicy pepper dressing

CHICKEN LOLLIPOP



350

Deep fried chicken drumsticks, coated with a spicy tangy schezwan sauce batter

CHICKEN 65

350

Cubes of chicken tossed with ginger, garlic, curry leaves and red chilly flakes

CHICKEN TERIYAKI

350

Chicken strips coated with a crispy batter, stir fried in a teriyaki sauce for a sweet and savory treat

HICKORY CHICKEN

350

Succulent chicken in a mouth-watering honey & garlic sauce infused with light tangy orange juice

SESAME CHICKEN

350

Chicken in a delicious light honey & pepper sauce sprinkled with fresh sesame seeds

BASIL CHICKEN

350

Stir fried chicken with whole basil & fresh veggies in a tongue-tingling, spicy soya sauce



CHINESE SOUP

Yel

MON-VEG

MANCHOW YEGETABLE SOUP

180

Freshly chopped vegetables fried with garlic, ginger and chillies, served with crispy noodles

HOT & SOUR YEGETABLE SOUP

121

A tangy spicy and sour flavored soup cooked with bamboo shoot & mushrooms

SWEET CORN YEGETABLE SOUP

180

Sweet corn kernels, carrot, cauliflower & french beans cooked in a corn base

CLEAR YEGETABLE SOUP

180

Vegetable stock served with a mouth-watering combination of fresh stir fried vegetables

YEG CORIANDER LEMON SOUP 180

A light Soup with whole coriander & garden fresh zucchini, bell pepper & lemon juice.

TOM YUM YEG SOUP

180

Traditional Thai soup, with lemon grass & spices, with the authentic taste of Thailand.



MANCHOW CHICKEN SOUP200

Succulent chicken & vegetables fried with garlic, ginger chilies, served with crispy noodles

HOTE SOUR CHICKEN SOUP 2

A tangy spicy and sour flavored soup cooked with bamboo shoot, mushrooms & chicken

SWEET CORN CHICKEN SOUP 20

Corn kernels, eggs & chicken cubes cooked in a thick chicken broth

CHICKEN LUNG FUNG SOUP 2

Chicken broth with a mild flavor of garlic & pepper topped with whipped egg whites

TOM YUM CHICKEN SOUP

195

Traditional Thai soup, with chicken, lemon grass & spices, with the authentic taste of Thailand.

TOM YUM PRAWNS SOUP

210

Traditional Thai soup, with prawns, lemon grass & spices, with the authentic taste of Thailand.

CHICKEN CORIANDER LEMON SOUP 200

A light Soup with chicken, whole coriander & garden fresh zucchini, bell pepper & lemon juice.

PRAWNS CORIANDER LEMON SOUP <mark>215</mark>

A light Soup with prawns, whole coriander & garden fresh zucchini, bell pepper & lemon juice.

SEA FOOD CHOWDER SOUP

275

A rich, hearty soup with a medly of seafood and a mix of vegetables like onions, dill and potatoes

CHINESE YEGETARIAN

PANGER/EMUSHROOM CHILLY \ 300

Creamy homemade cottage cheese/mushrooms fried along with soya sauce & green chillies

PANEER/MUSHROOM HOT SWEET GARLIC

Fried creamy homemade cottage cheese/mushrooms with a distinctive flavor of chopped garlic

PANEER/MUSHROOM OYSTER SAUCE

Fresh julienne cut vegetables tossed with mushrooms/ cottage cheese with a tangy oyster sauce glaze

PANGGAMUSHROOM MANCHURIAN

Cottage cheese dumplings/mushrooms fried in a mouth -watering combination of garlic, ginger, green chillies.

PANEER/MUSHROOM HUNAN SAUCE

310

Stir fried mushrooms/cottage cheese with a delicious sauce of ginger, garlic, fresh celery & dried red chilly flakes

PANEER/MUSHROOM OSCHEZWAN



Fried homemade creamy cottage cheese/mushrooms in garlic, ginger, green chillies, spicy schezwan sauce & spring onions

Grated vegetable balls fried with garlic, ginger, green chillies & soya sauce, mildly spiced

PANGER OSWEET & OSOUR

Cottage cheese with fresh cucumbers & carrots in a delicious, tangy tomato-pineapple & lemon sauce

Vegetable in Garlic Sauce

Garden-fresh chopped vegetables cooked in a thick garlic & tomato sauce

YEGETABLE IN SCHEZWAN SAUCE

Mixed vegetables garlic, ginger and chillies sauteed in a tangy, spicy schezwan sauce

YEGETARLE OSWEET & OSOUR OSAUGE 285

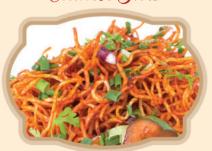
Cubed cucumber, pineapple and capsicum in a mouth-watering sweet & sour sauce

Yegetable American Chopsury 285

Fried noodles with julienne cut vegetables & pineapple, slow cooked in tomato sauce for a delicious flavor



CHINESE BHEL



OUR CHEF'S SPECIAL PANEER SCHEZWAN



MANCHOW SOUP



CHINESE MON-YEGETARIAN

CHICKEN CHILLY &

325

Succulent chicken fried with chillies & soya sauce with a delicious chinese flavor



GINGER CHICKEN

325

Fresh ginger in a mild glaze that is fragrant and tasty, tossed with chicken and vegetables

CHICKEN IN CYSTER SAUCE

325

Chicken strips and julienne cut vegetables tossed in oyster sauce glaze

CHICKEN MANCHURIAN

325

Minced chicken balls deep fried with garlic, ginger, green chillies & soya sauce in a mild gravy

CHICKEN IN HUNAN SAUCE

325

Chicken stir fried with ginger, garlic, fresh celery & dried red chilly flakes

DRAGON CHICKEN

330

Sweet & spicy chicken is crispy batter, in a light soya sauce-glaze and garnished with spring vegetables.

CHICKEN GARLIC

325

Fried chicken with the distinctive and delicious flavor of chopped garlic

CHICKEN SCHEZWAN

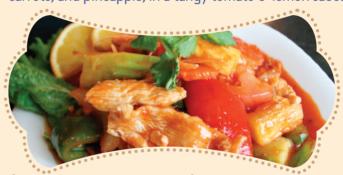


Fried chicken in garlic, ginger, green chilly then added in a tangy, spicy schezwan sauce

CHICKEN (SWEET & (SOUR)

325

Fried succulent chicken cubes with fresh diced cucumber, carrots, and pineapple, in a tangy tomato & lemon sauce



CHICKEN AMERICAN CHOPSUEY 325

Fried noodles stirred in with Julienne cut chicken, vegetables & pineapple in a delicious, authentic Chinese gravy

OUR CHEF'S SPECIAL

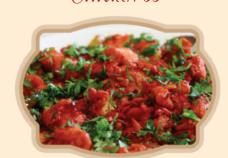
HOTE SOUR CHICKEN SOUP

BASIL CHICKEN



CHICKEN 65





Yloodles

YEGETABLE HAKKA MOODLES

6

Stir fried noodles cooked to perfection in a wok with fresh greens

YEGETABLES OSCHEZWAN HAKKA MOODLES

Stir fried noodles cooked in a wok with fresh greens & a spicy schezwan sauce, for that tongue-tingling taste

BROCCOLI GINGER MOODLES

Fresh broccoli with noodles, ginger, zucchini and bell peppers, in a savory vinegar and soya sauce

OSPICY PLANUT THAT MOODLES

These yummy noodles are infused with ground peanuts & spring vegetables and topped with a sweet Plum & Hosin sauce for that authentic flavor

CHICKEN HAKKA MODDLES Stir fired noodles fried with chicken, soya sauce &

whipped eggs

CHICKEN SCHEZWAN HAKKA MOODLES

Stir fried noodles with chicken, soya sauce, whipped eggs & schezwan sauce

CHICKEN BROCCOLI GINGER YOODLES

Fresh broccoli with noodles, chicken, ginger, zucchini & bell peppers, in a savory vinegar and soya sauce

CHICKEN SPICY PEANUT

These yummy noodles are infused with ground peanuts & spring vegetables and topped with a sweet Plum & Hosin sauce for that authentic flavor



EGG FRIED RICE

Fragrant rice with fried eggs & soya sauce garnished with spring onion for an authentic Chinese flavor

YEGETABLE FRIED RICE

Fragrant rice fried along with beans, carrot, cauliflower, spring onion & soya sauce

Vegetable Schezwan FRIED KICE

Fragrant rice with mixed vegetables & spicy Schezwan sauce

MUSHROOM YI CELERY FRIED RICE

Stir fried rice topped with a good helping of mushrooms and chopped celery

Stir fried rice topped with deep-fried garlic, that gives

CHICKEN FRIED RICE

Stir fried rice mixed in with shredded chicken and whipped eggs - the original taste of China!

Chicken Oschezwan FRIED RICE

Stir fried rice mixed in with shredded chicken & whipped eggs in a spicy Schezwan sauce

RED CHILLY CHICKEN FRIED KICE

Stir fried rice mixed in with shredded chicken and whipped eggs and dried red chilly flakes

YEG / CHICKEN TRIPLE \$\250/450 SCHEZWAN FRIED RICE

A combination of noodles and rice cooked with vegatables in schezuan sauce, served with schezuan gravy.

CHEF'S SPECIALS

STARTERS

HONGKONG CHICKEN

350

A spicy chicken involves a blend of tasty ingredients like soya sauce, red chilli paste and vinegar

KUNG PAO CHICKEN 57 YYITH MOODELS

Addictive stir-fried chicken with the perfect combination of salty, sweet and spicy flavour!

ZESTY MOZERELLA CHEESE STICK 300

homemade mozzarella sticks runchy-creamy texture complemented by a spicy marinara dipping sauce

MUGHLAI

MUTTON MALWANI CURRY

485

Spicy mutton curry with a thick and tangy coconut & tamarind gravy

PUDINA GOSHT

485

Mutton cooked in fresh masala and cashew. infused with fresh mint leaves and green chilly.

MURCH KALI MIRCH

385

Rich creamy dish made with cashews, cream & onions along with flavours from fresh spices & Black Pepper

CHICKEN DO PYAZA

385

Scrumptious dish that is cooked in onion and tomato gravy along with spices and large onion chunks

CHICKEN/MUTTON KOLHAPURI

385

A speciality of eastern Maharashtra - a traditional mixed veg sabzi with mutton/chicken that's tongue-tingling and spicy

485

OSALAD

CESAR SALADYEG/CHCICKEN

200/250

A salad of fresh romaine & iceberg lettuce and croutons in a creamy dressing with parmesan cheese, lemon juice, olive oil crushed garlic and black pepper.

(optional; topped with roast chicken)

JANDOORI

MONTREAL ROAST CHICKEN (1/2) 385

Succulent chicken roasted in our Chef's special blend of spices for that unique flavor



PUDINA CHICKEN KABAB

375

Succulent chicken pieces dunked in ginger & mint marinade is grilled to perfection

ROJALI CHICKEN

275

Chicken marinated in a ginger, garlic cashew paste, infused with cheese & spicies

MESHAWARI PIZZA MAAN

125

Our famous naan toped with sliced tomato, potatoes sprinkled with sumac and pepper cooked perfection in the tandoor

DESSERIS

SCE GREAM

DOUBLE SCOOP SERVED WITH CREAM SYAFER PISCUITS

PERFECT

95

YANILLA/CHOCO CHIP/STRAWBERRY

PREMIUM

125

Roasted Almond / Cottet \&alnut / Pista / Coconut Creme / Belgain Chocolate / Butterscotch / Choco Hazelnut

OSTASONAL

150

SITAPHAL / ALPHONSO MANGO



OUR CHEF'S SPECIAL CARAMEL CUSTARD

A traditional French dessert with creamy caramel over silky custard



CAKES & PASTRIES

GULAB JAMUN

150

An Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup.

RASGULLA

150

Soft round dumplings made from Indian cottage cheese & semolina flour are simmered in a cardamom and rosewater

CHOCOLATE CAKE SLICE

175

Pure and simple chocolate cake, made with love from a classic recipe, just delicious

CHOOOLATE GANACHE TART

175

Ganache is a luxurious filling made of heavy cream and dark chocolate in a buttery shortbread crust

DOUBLE DARK CHOCOLATE SLICE 175

A decadent, dark chocolate cake layered between clouds of rich, fluffy chocolate buttercream

PLACK FOREST PASTRY

175

The incredibly rich, soft, and moist pastry, with double layers of cherry-infused chocolate cake & whipped cream

RED VELVET PASTRY

175

Is made by layering a cocoa and buttermilk sponge with our signature cream cheese & lime juice frosting.

NY STYLE CHEESECAKE

250

A light and creamy cheesecake topped with sweet strawberry sauce topping. It's the best cheesecake you'll ever have.

BAILEYS IRISH CHEESECAKE

250

a delicious chocolate cookie crust topped with Irish cream spiked cheesecake filling

THE MELTING POT RESTAURANT

IS WITHIN THE GROUNDS OF THE RAVINE HOTEL, SITUATED AT THE BASE OF SYDNEY POINT.

SITH BREATH TAKING VIEWS OF THE RIVER AND VALLEY, IT IS TRULY A PART OF

THE PALACE OF THE SYINDS.

'SYITH SERVICES RANGING FROM TAKE-CUT, BANQUET, SPECIAL COCASIONS & ANY OTHER SERVICE THAT YOU REQUIRE, THE MELTING POT IS HERE TO SATISFY ALL YOUR CATERING NEEDS.

YSHILE YOU SIT HERE AT RAVINE HOTEL, ENJOYING A RELAXING HOLIDAY AND A DELICIOUS MEAL, WE EARNESTLY REQUEST YOU TO SPARE A THOUGHT FOR THOSE WHO ARE LESS FORTUNATE.

YOU MAY BE SURPRISED TO LEARN THAT HERE IN PANCHGANI THERE ARE MANY UNFORTUNATE PERSONS WHO ARE HOMELESS, AND MANY WHO GO HUNGRY EVERY DAY.

RAVINE HOTEL WISHES TO CONTRIBUTE IN A SMALL WAY TO BETTERING THEIR CONDITION, WITH YOUR HELP AND SUPPORT IN THIS NOBLE AND CHARITABLE CAUSE.

YSITH YOUR SUPPORT, RAVINE HOTEL WILL CONTRIBUTE A PART OF THE PROCEEDS FROM YOUR MEALS THAT WILL FEED THE HUNGRY AND SUPPORT THE NEEDY.

This will go a long way to making their lives happier and healthier, and Ravine Hotel thanks YCU, our valued guests, for your contribution to this noble cause!

LAST UPDATED - 1ST DECEMBER 2022

GST TAXES APPLICABLE AS PER GOVT.

We accept Visa, Master Card & American Express