



Dear Guest,

It gives us great pleasure to invite you to partake of this rare treasure. Collected with passion and care over the years, we present to you the rarest and smoothest whiskies that have mellowed in casks for significant parts of the century along with those that have captured popular imagination.

The finest wines from artisanal vineyards and respected winemakers across the world, from the subtle and elegant to the robust and impertinent.

Plus, a whole universe populated with all manner of rare and brazen spirits, cocktails and mocktails

Welcomhotel Jodhpur brings you the widest and most unique collection of beverages in the city.

Here's to treasuring every sip.

Cheers!



CHAMPAGNE & SPARKLERS

INR

5000

CHAMPAGNE

INDIA

Nashik, India

Sula (Zinfandel)

Laurent Perrier	22000
A blend of 50% Chardonnay, 35% Pinot Noir and	
15% Meunier, and is based on 2009 plus 15-30% reserve	
wines from two or three vintages.	
Citrus colored, this signature LP has a refined,	
fresh and elegant nose with brioche and delicate citrus flavors.	
Moet Chandon Imperial Brut	20000
House's iconic champagne. Created in 1869, it embodies Moët &	
Chandon's unique style, a style distinguished by its bright	•
fruitiness, its seductive palate and its elegant maturity.	
fruitiness, its seductive pulate and its elegant maturity.	
SPARKLERS	
Jacobs Creek Chardonnay Pinot Noir	7000
Barossa Valley, Australia	7 0 0 0
Durossa vancy, manual	
Sula Brut Tropicale	6500
Nashik, India	
Fratelli Gran Cuvee Brut	6500
Sholapur, India	
,	
ROSE WINE	INR

OLD WORLD SPECIALITIES

RED WINE	INR
FRANCE	
Albert Bichot Chateau D Orson	7500
Cotes Du Rhone	
Rhone Valley, France	
ITALY	
Zonin Merlot	6800
Veneto region, Italy	
NEW WORLD SPECIALITIES	
RED WINE	INR
CHILE	
Montgras Day one (Cabernet Sauvignon)	10000
Maipo Valley, Chile	
SOUTH AFRICA	
Two Oceans (Shiraz)	6000
Western Cape, South Africa	
AUSTRALIA	
Jacobs Creek (Cabernet Shiraz)	6000
Barossa Valley, Australia	
ARGENTINA	
Bodegas Juan Gil Pedrera Monastrell	6000
Mendoza, Argentina	
SPAIN	
Vina Temprana Old Vines Tempranillo	5000
Aragon, Northern Spain	

INDIA

Sula (Cabernet Shiraz) 5000

Nashik, India

Fratelli (Classic Merlot) 5000

Sholapur, India

OLD WORLD SPECIALITIES

WHITE WINE

ITALY

Zonin Ventiterre (Chardonnay) 6800

Veneto, Italy

Golden Sparrow (Pinot Grigio) 6000

Emilia-Romagna, Italy

NEW WORLD SPECIALITIES

WHITEWINE INR

CHILE

Montgras Day one (Chardonnay) 10000

Maipo Valley, Chile

SOUTH AFRICA

Two Oceans (Sauvignon Blanc) 6000

Western Cape, South Africa

AUSTRALIA

Jacobs Creek (Chardonnay) 6000

Barossa Valley, Australia

ARGENTINA

Bodegas Juan Gil Pedrera Blanco 6000

Mendoza, Argentina

SPAIN

Vina Temprana Macabeo 5000

Aragon, Northern Spain

All prices are in Indian Rupees. Government Taxes as applicable.

We do not serve alcohol below 18 years of age.

Our standard pour is 150 ml for wine by glass and 30 ml for spirits.

We levy 9% service charge (optional).

INDIA

Sula (Sauvignon Blanc/Chenin Blanc) 5000

Nashik, India

Fratelli 5000

(Sauvignon Blanc)

Sholapur, India

Ghungroo (Chenin Blanc) 4000

Brand Owned by ITC Hotels

Sholapur, India

WINES BY THE GLASS

RED WINE Jacobs Creek (Cabernet Shiraz) Barossa Valley, Australia	INR 1500
Two Oceans (Shiraz) Western Cape, South Africa	1500
Vina Temprana Old Vines Tempranillo Aragon, Northern Spain	1250
Sula (Cabernet Shiraz) Nashik, India	1250
Fratelli (Cabernet Franc Shiraz/Classic Merlot) Sholapur, India	1250
WHITE WINE	INR
Jacobs Creek (Chardonnay) Barossa Valley, Australia	1500
Two Oceans (Sauvignon Blanc) Western Cape, South Africa	1500
Vina Temprana Macabeo Aragon, Northern Spain	1250
Sula (Chenin Blanc/Sauvignon Blanc) Nashik, India	1250
Fratelli (Sauvignon Blanc/Chenin Blanc) Sholapur, India	1250
Ghungroo (Chenin Blanc) Sholapur, India	1000
ROSE WINE	INR
Sula Zinfandel Nashik, India	1250

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SINGLE MALTS

Lowland

The Lowland whisky region is located in the southernmost parts of Scotland, covering much of the Central Belt and the South of Scotland including Edinburgh & The Lothians, Glasgow & The Clyde Valley, the Kingdom of Fife, Ayrshire, Dumfries & Galloway and the Scottish Borders.

Glenkinchie 12 YO

850

Highland

Scotland's largest whisky region boasts a dizzying array of styles, from rich and textured to fragrantly floral as befits an ever-changing landscape of coastline, moor and mountain.

Ardmore 700

Speyside

Speyside is Scotland's most prolific whisky regions, with the vast majority of the country's distilleries.

1300
1150
750
750
750

Dalwhinnie 850

Isle of SKYE

The Island's peninsulas radiate from a mountain's centre dominated by cuillins, the rocky slope of which provides the most dramatic mountain scenery in the country.

Laphroaig 10 YO	700
Talisker 10 YO	700

Indian

Longitude 77	900
Godawan (Rich & Rounded)	750
Godawan (Fruit & Spice)	750
Paul John Nirvana	500

SCOTCH WHISKY

Blended malts are, as the name suggests, a combination of two or more single malt Scotch whiskies unlike blends, there's no grain whisky allowed here. Instead, you have some of the most innovative Scotch whiskies around, from Islay- influenced smoke and seaweed to the typical Speyside character of rich, spiced fruit.

PREMIUM SCOTCH	INR
Chivas Regal 18 YO	1200
Dewar's 18 YO	1150
JW Gold Label	1050
JW Double Black Label	800
Chivas Regal 12 YO	600
JW Black Label 12 YO	600
JW Blonde	550
REGULAR SCOTCH	
Teachers 50	550
100 Pipers Deluxe	450
Black Dog	450
Teachers Highland Cream	450
Ballantine Finest	450
JW Red Label	450
AMERICAN WHISKEY	
	600
Jack Daniels	
Jim Beam	600
IRISH WHISKEY	
Jameson	500



VODKA (30 ml)	INR
Ciroc	700
Grey Goose	650
Absolut Blue	500
Ketel One	500
RUM (30 ml)	
	400
Bacardi Superior	400
Bacardi Black	400
Captain Morgan	350
Old Monk	350
GIN (30 ml)	
Jodhpur Gin	825
Monkey 47	825
Hendricks	800
Stranger & Sons	500
Bombay Sapphire	450
Tanqueray	450
Beefeater	450
TEOLIII A (20 m·1)	
TEQUILA (30 ml)	050
Patron Silver	850
Don Angel	550
Camino Real Gold	475
COGNAC & BRANDY (30 ml)	INR
Morpheus XO	325
A DEDITING A LIGHTING (SO. 1)	TNID
APERITIFS & LIQUEURS (30 ml)	INR
Jagermeister	600
Sambuca	550
Campari	550
Baileys	475
Kahlua	45 0

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BEERS & BREEZERS



IMPORTED BEERS (330 ml)	INR
Hoegaarden	675
Corona	675
DOMESTIC BEERS (330 ml)	INR
Heineken	575
Kingfisher Ultra	550
Kingfisher Premium	375
BREEZERS (275 ml)	INR
Jamaican Passion	400
Cranberry	400
Blueberry	400

COCKTAILS



WELCOMHOTEL SIGNATURE COCKTAILS

MARWAR'S GOLDEN GLORY

800

Paying a tribute to the city of Sun, Marwar (Jodhpur) developed here is a hand curated refreshing vodka based cocktail. The cocktail is based on some fresh fragrances and flavors of natural ingredients. It is an amalgamation of Marigold flower and Sandalwood shaken well to perfection and poured. The colour of the cocktail depicts the everlasting shine of sun and its glory.

JODHANA FLING

750

"Jodhana" Art & Craft was conceptualized in 1999, with the aim of maintaining best quality and unique design in the field of handicraft. The Jodhana Fling base of vodka, fresh rose syrup, citrus, strawberry syrup and lychees, the Jodhana Fling is a perfect balanced of Gulkand flavour on your palate. 2 Oz Vodka, 0.5 fresh rose syrup, 0.5 Oz strawberry syrup, 1 Oz Lemon Juice, 0.5 Oz lychee juice.

COCKTAIL THYME

750

Signature cocktail embodies the wondrous experiences and memories of distinctive hotel destination. The Cocktail Thyme unlocks an experience to be remembered and savoured. As you sip on this lofty creation, the tastes and aroma of the countryside come to life. Combining the spiciness of thyme, the aroma of raspberries, the intoxicating flavour of raspberry and thyme the crisp light bubbles of locally produced sparkling. And the uniquely subtle and complex concoction will give you a sensation. Synonymous with the elegance of Welcomhotel Jodhpur.

2 oz gin, 0.5 oz thyme muddled with raspberry, 1 oz lemon juice.

COCKTAILS

Classic Cocktails	INR
Mint Julep Bourbon muddled with fresh mint and castor sugar.	700
Whiskey Sour Scotch shaken with sweet & sour mix and egg white (optional).	700
Caprioska Vodka muddled with lime and castor sugar.	700
Cosmopolitan Vodka shaken with triple sec, cranberry juice and freshly squeezed lime juice.	700
Bloody Mary Spiced mix of vodka, tomato juice, salt, pepper and lime juice.	700
Mojito A traditional mint flavored Caribbean drink with rum and soda.	700
Daiquiri White rum shaken with sweet & sour mix.	700
Pina Colada A perfect blend of rum, coconut cream and pineapple juice.	700
Gin Smash Gin muddled with mint leaves, demarara and soda.	700
Chili Gimlet Gin with the twist of green chilies and cumin seeds.	700
Flavoured Martini (Choice of Watermelon/Green Apple/Cucumber) Vodka shaken with sweet and sour mix along with choice of fruit.	700

COCKTAILS

Classic Cocktails	INR
Clubbic Cocitalib	T

Tequila Sunrise

700

A refreshing combination of tequila, orange juice and grenadine syrup.

Margarita 700

Tequila shaken with sweet and sour mix and orange flavored liqueur.

Bull Frog 900

An ideal blend of rum, tequila, vodka, gin with blue curacao and red bull

Long Island Iced Tea

900

An ideal mix of gin, tequila, vodka, rum, orange flavored liqueur and topped up with coke.





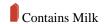
MOCKTAILS

Watermelon Smash Per serve – 330 ml 172kcal Watermelon and ginger chunks muddled together with sweet & sour mix and topped with litchi juice and lemonade.	INR 500
Pomegranate Ginger Martini Per serve – 310 ml 220kcal Ginger chunks and fresh pomegranate seeds muddled and shaken with sweet & sour mix.	500
Cardamom Cooler Per serve – 300 ml 259kcal Blend of pineapple juice, cardamom powder and Vanilla ice-cream.	500
Virgin Colada Per serve – 300 ml 344kcal Blend of pineapple juice, coconut syrup and vanilla ice cream.	500
Avalanche Per serve – 330 ml 175kcal A perfect combination of mint leaves, fresh ginger, rock salt, sweet & sour, menthe.	500
Orange Mojito Per serve – 350 ml 229kcal A well muddled fresh mint, lemon chunks, cane sugar splash with orange juice. Options of Mint/Watermelon/Pineapple available.	500
Virgin Sangria Per serve – 360 ml 246kcal A perfect drink with grape juice, cranberry juice, chopped fruits and lime juice.	500
Rosy Lips Per serve – 270 ml 217kcal A drink with a flavor of rose and splash with lime and litchi juice.	500



SOFT BEVERAGES

Sweet Per serve (~350ml) 368 Kcal Salted Per serve (~350ml) 222 Kcal	INR 350
Plain Per serve (~350ml) 128 Kcal Masala Per serve (~350ml) 129 Kcal	350
Per serve (~350ml) 444 Kcal	350
Milkshake Strawberry Per serve (~350ml) 477 Kcal Chocolate Per serve (~350ml) 542 Kcal Vanilla Per serve (~350ml) 458 Kcal	350
Freshly Squeezed Fruit Juice Per serve (~300ml) Orange 142 Kcal Sweet lime 146 Kcal Watermelon 91 Kcal Pineapple 168 Kcal *Please confirm seasonal availability with service associate.	350
Preserved Fruit Juice Per serve (~300ml) Orange 153 Kcal Apple 148 Kcal Mango 177 Kcal Pineapple 153 Kcal	350
Energy Beverage Per serve (~250ml) For calorific value information kindly refer to the proprietary packaging details mentioned on the can	350
Aerated Drinks Per serve (~300ml) For calorific value information kindly refer to the proprietary packaging details mentioned on the can	300
Sparkling Water Per serve (~330ml)	225
Bottled Water Per serve (~660ml)	200



IN ROOM DINING





HYGIENE AND SAFETY MEASURES











use of masks, gloves and other equipment as prescribed

ALLERGEN AND DIETARY INDICATORS



Contains Milk



Contains Wheat / Rye / Barley / Oats



Contains Nuts



Contains Soy



Contains Fish



Contains Pork



Contains Egg



Contains Crustacean



Contains Sulphite



Vegetarian



▲ Non Vegetarian

Our menus indicate approximate value of calories for menu items, indicated by the approx. sign (~). An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Crustacean and their products | Milk & milk products | Egg and egg products |Fish and fish products | Peanuts, tree nuts and their products | Soybeans and their products | Sulphites in concentrations of 10mg/kg or more.

Our chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations



BREAKFAST

Available from 0630 hrs to 1100 hrs

Mornings are always hectic. Before you catchup with overnight developments, make sure you have the energy to perform efficiently. Since your last meal, over eight hours ago, your metabolic rate concentration and performance is low in the mornings; up until you have breakfast.

With good, healthy breakfast foremost on our mind, we present...





₹

Local Breakfast

■ Pyaaz Kachori Per serve (~160g) 640 Kcal Rajasthani speciality, a deep fried pastry filled with spicy onion filling

475

■ Mirchi Vada
Per serve (~180a) 720 Kcal

475

500

A spicy Indian snack consisting of chili and potato stuffing battered and fried, served hot with mint and tamarind chutney

South Indian Breakfast

475

Steamed fermented rice cakes

■ Medu Vada ¶ ※ Per serve (~327g) 709 Kcal 475 Fried savoury lentil and rice doughnuts

■ Dosa ¶ 💖 🐧 Per serve (~384g) 572 Kcal 500 Crisp rice and lentil pancake served plain or stuffed with spiced potato mixture

Masala Uttapam 🛊 🦋 🆠 Per serve (~285g) 585 Kcal 500 Griddled fluffy rice pancakes topped with onion, tomato and chili

All the above is served with sambar and homemade chutneys 1 🖠 🦋

North Indian Breakfast

Poori Bhaji | Ner serve (~395g) 641 Kcal 500 Deep fried Indian bread served with cumin and turmeric flavoured potato curry

Stuffed Parantha Griddled Indian flat bread with choice of spiced potato (Per serve (~320g) 480 Kcal) or

cottage cheese (Per serve (~320g) 638 Kcal) stuffing, served with yoghurt and pickle

















ALL DAY DINING

Available from 1230 hrs to 1530 hrs & 1900 hrs to 2300 hrs

Select from a range of soups, salads, meals and a touch of sinful desserts to round off your palate.

In case you want something that is missing from our menu, call us and we shall try to make it especially for you.

Enhance your stay with the pleasure of our food selection!



TO BEGIN YOUR MEAL

Available from 1100 hrs till 2300 hrs

Crisp Nacho Bowl

Served with double cooked beans, sour cream, chunky tomato salsa, and cheddar

Choose from:

■ Wild Mushroom Fondue Per serve (~250g) 827 Kcal	625
■ Jerk Spiced Cottage Cheese Per serve (~250g) 902 Kcal	625
■ Blackened Chicken Per serve (~250g) 1003 Kcal	700

WelcomCafe Salad Bowl

Assorted leafy greens tossed in your choice of:

Roast Tomatoes, Confit Peppers, Tender Corn, Marinated Olives	750
Per serve (~255g) 335 Kcal	
■ Smoked Chicken, Crisp Bacon CP	775

Dressings: Citrus Pomegranate (Per serve (~300g) 477 Kcal), Yoghurt Ranch (Per serve (~300g) 576 Kcal), Honey Mustard

WelcomCafe Fryer Basket 🔌

Served with herbed potato wedges, caper onion chili mayo and tomato scallion salsa.

Battered Fried Cottage Cheese Vegetable and Cheese Pillows Golden Corn and Jalapeno Nuggets Per serve (~301g) 794 Kcal	800
Fish Fingers CF ♥ \ Crumb Fried Chicken \ ♥ \	000
Spicy Chicken Wings 🛂 🐧 Per serve (~385g) 1060 Kcal	1050









From the Kebaberie

Served with spiced onion, cilantro yoghurt dipping

Available from 1230 hrs to 1530 hrs & 1900 hrs to 2300 hrs

■ Paneer Angara Per serve (~350g) 993 Kcal	775
Murgh Sarson Tikka Per serve (~350g) 941 Kcal	1100
▲ Shami Kebab 🌓 Per serve (~360g) 865 Kcal	1150

From the Soup Tureen

Available from 1100 hrs to 2300 hrs

Forest Mushroom Cream	500
■ Roast Pepper and Tomato Puree Per serve (~290g) 323 Kcal Cilantro and almond pesto	500
■ Hot n' Sour Soup ♣ Ner serve (~290g) 94 Kcal	500
WelcomCafé Soup of the Day ● > > > Vegetarian ■ Non-Vegetarian Ask your service associate for the day's selection	500 550

Half n' Half 🛙 🦠

Make your combination of any salad and soup from the menu. Served with oven fresh focaccia

Vegetarian	900
■ Non-Vegetarian	1000





₹

STACKS & WRAPS

Our rendition of the Classic and Contemporary

Available from 1100 hrs till 2300 hrs

WelcomCafe Clubs

Served with carrot raisin slaw and spiced wedges

- 850 ■ Veggie Club 🖠 🛽 Per serve (~410g) 945 Kcal Oven roasted tomatoes, charred bell peppers, cheese
- 950 ▲ Classic Club 🐧 🛽 Per serve (~410g) 912 Kcal Chicken salad, crisp bacon CP, fried egg ▼, and tomato

Build Your Own Sandwich 🐧 🗈

Served with carrot raisin slaw and spiced wedges Bread Selection: White and Multigrain Welcomloaf

- Roasted Tomatoes | Mushroom Confit | Grilled Peppers | Grilled Zucchini Caramelised Onions | Olives | Jalapeño | Gouda Cheese 850
- 950 Option of: Plain | Grilled | Toasted







Pantry Burgers

Served with carrot raisin slaw, honey mustard and spiced wedges

■ Spiced Cottage Cheese § Per serve (~415g) 1262 Kcal	850
Caramelized onions, paprika mayonnaise	

- △ Chicken Tikka Burger 🌂 🛊 📤 Per serve (~410g) 1185 Kcal 950 Onion cilantro chutney
- ▲ Mediterranean Lamb Burger 🐧 🔻 📤 Per serve (~415g) 1437 Kcal 1025 Chickpea Hummus, Goat Cheese

WelcomKathi

House renditions of the delicacy from the "City of Joy" Served with spiced onion and coriander mint chutney

- Paneer Masala 🔌 🕯 💖 Per serve (~470g) 952 Kcal 775
- Murgh Tikka Masala ♥ 1 ♥ Per serve (~460g) 1061 Kcal 900













₹

WORLD KITCHEN

Available from 1100 hrs till 2300 hrs

Hand Rolled Pizza

■ Roast Tomato, Cilantro Almond Pesto § ¶ § Per serve (~324g) 1105 Kcal	1075
■ Farm Style Grilled Vegetables 🐧 🕯 Per serve (~364g) 919 Kcal	1075
■ Barbecue Chicken and Jalapeno 🔰 ಿ Per serve (~344g) 945 Kcal	1100
■ Pepperoni and Smoked Cheese §	1100

Artisan Pasta

Penne or Spaghetti

Served with choice of:

■ Aglio Olio e Peperoncino 🎾 Per serve (~260g) 772 Kcal	1075
■ Wild Mushroom Alfredo ¶ Per serve (~315g) 1044 Kcal	1075
Pomodoro Per serve (~315g) 986 Kcal	1075
■ Smoked Chicken Carbonara 🐧 👽 Per serve (~315g) 1046 Kcal	1125
▲ Chunky Lamb Bolognaise Per serve (~340g) 980 Kcal	1150

Mac n' Cheese

Served in your choice of:

Classic with Cheese \(\)	Per serve (~315g) 993 Kcal	1075
Chicken and Mushroom	№ Per serve (~315g) 1026 Kcal	1125

▲ Classic Fish and Chips 🔌 🛭 CF 🕏 Per serve (~380g) 12	277 Kcal 1150
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Served with tangy tartar sauce and potato fries







■ Vegetarian ▲ Non-Vegetarian



THE EXPRESS WOK

Chef Curated Asian Meals

Available from 1230 hrs till 1530 hrs & 1930 hrs till 2300 hrs

	Thai Style Green Vegetable Curry Per serve (~505g) 988 Kcal Served with jasmine rice and papaya salad Add Chicken Per serve (~480g) 1145 Kcal	1150 1200
	Five Treasure Vegetables Per serve (~370g) 982 Kcal Pampered with mushrooms and hot garlic sauce. Best eaten with vegetable noodles	1100
	Sliced Fish in Chili Garlic Sauce CF → Per serve (~340g) 1014 Kcal Paired with red onion, garlic and bell peppers Best eaten with steamed rice	1200
	Hunan Prawns ♣ 🌂 🤝 🕏 Per serve (~370g) 733 Kcal Spiced with native pepper, snipped green chili, chili paste and oyster sauce Best eaten with egg fried rice 🔻	1400
	Chicken Chili Bean → Per serve (~340g) 874 Kcal Flavoured with hints of ginger, sesame oil and Chinese wine Best eaten with egg fried rice	1200
Rice and Staples		
	Exotic Vegetable Noodles Per serve (~340g) 872 Kcal Fried Rice Per serve (~370g) 735 Kcal	750
	Chicken and Egg	850



INSPIRED FROM THE CITY'S HERITAGE Available from 1230 hrs to 1530 hrs & 1900 hrs to 2300 hrs



■ Makai Malai Kebab Per serve (~200g) 409 Kcal Combination of mashed corn and potato marinated with spicy, garlic ginger with chilies & cooked on griddle	775	
● Vegetable Kebab Platter	1175	
■ Rajasthani Murg ke Sooley Per serve (~280g) 640 Kcal The house speciality-deboned cubes of chicken with cheddar, coriander and garlic	1100	
Machli Tikka Achari CF	1150	
Non Vegetarian Platter	1400	
Main Course Available from 1230 hrs to 1530 hrs & 1900 hrs to 2300 hrs		
■ Gatte Ka Saag Per serve (~320g) 751 Kcal Gram flour dumpling poached and cooked in yoghurt enriched gravy	750	
Chakki ka Saag	750	
■ Ker Sangri Per serve (~252g) 444 Kcal Rajasthani delicacy made using dried ker berries and sangri beans grown locally	750	
■ Dal Panchmel Per serve (~290g) 600 Kcal A simple and nutritious fusion of five different types of protein rich lentils such as moong, chana, toor, masoor and urad dal	725	
Murgh Khada Masala	1125	



Murgh Jodhpuri Per serve (~352g) 843 Kcal Succulent chicken, cooked in select spices with a yoghurt gravy	₹ 1125
▲ Laal Maans - best of WelcomCafe Chinkara Per serve (~324g) 722 Kcal Rajasthani lamb speciality cooked in yoghurt & red chilli gravy	1275
▲ Thar Pulao ♠ Per serve (~282g) 669 Kcal Cumin tempered steamed basmati rice, layered with lamb cooked in Indian spices and accompanied with papad and pickle	1175



FROM THE FABLED ITC KITCHENS

Available from 1100 hrs till 2300 hrs

	Ritu ki Subzee №	1150
	Paneer Butter Masala	1250
	Dal Makhni	1100
	Chicken Masala	1450
A	Meat Aloo Curry	1550
	Paneer Bhurjee Per serve (~420g) 1167 Kcal Minced cottage cheese spiked with onion tomato gravy, finished with a dollop of butter and kasoori methi	1000
	Mumbai Pao Bhaji Per serve (~420g) 908 Kcal Most loved street meal from Mumbai, made with seasonal vegetables and loaded with butter	1000
	Egg Bhurjee №	1075
	Keema Mutter Per serve (~420g) 1193 Kcal Chunky mutton mince cooked on slow fire with rustic Indian spices.	1250

The above four preparations are served with Butter Pao, chopped onions and lime wedges



Staples

Indian Breads 1230 hrs to 1530 hrs & 1900 hrs to 2300 hrs Tandoori Breads: Roti Per serve (~100g) 222 Kcal | Plain Naan Per serve (~100g) 248 Kcal Butter Naan Per serve (~100g) 277 Kcal Biryani, Pulao and Khichdi Served with Kachumber raita and Salan of the day Choose from: Subz Pulao Per serve (~704g) 1097 Kcal 925 Masala Dal Khichdi Per serve (~545g) 858 Kcal Gosht Dum Biryani Per serve (~757g) 1298 Kcal

625

■ Steamed Basmati Rice Per serve (~300g) 378 Kcal





WELCOMMEAL

Available from 1230 hrs to 1530 hrs & 1900 hrs to 2300 hrs

When planning a meal becomes difficult or tedious, allow our Chefs to do the same for you.

Select meal combinations specially designed to suit your palate, fulfillingly apt for one adult.

INDIAN

Vegetarian \$\infty\$

1150

Choice of Paneer Butter Masala Per serve (~575g) 1037 Kcal

or Ritu ki Subzee Per serve (~591g) 873 Kcal,

Dal Tadka accompanied with steamed rice, cumin tossed potato and Chef's choice dessert

■ Non-Vegetarian CF

1250

Choice of Chicken Masala Per serve (~595g) 1083 Kcal

or Meat Aloo Curry Per serve (~595q) 1083 Kcal,

Dal Tadka accompanied with steamed rice, cumin tossed potato and Chef's choice dessert

WESTERN

Vegetarian \$\square\$ \square\$ \qquare\$

1150

Choice of Penne Arabiatta Per serve (~575g) 901 Kcal

or Spaghetti Aglio Olio e Peperoncino Per serve (~575g) 1205 Kcal

Specialty soup of the day, accompanied with house salad, steamed vegetables and chocolate walnut brownie

1250

Choice of Grilled Fish Per serve (~575q) 871 Kcal or Grilled Chicken Per serve (~575q) 931 Kcal

Specialty soup of the day, accompanied with house salad, steamed vegetables and chocolate walnut brownie

PAN ASIAN

■ Five Treasure Vegetables ♦ Per serve (~575g) 1330 Kcal



1150

Choice of steamed rice or fried rice or hakka noodle, accompanied with Asian greens and chocolate walnut brownie



1250

Choice of steamed rice or fried rice or hakka noodle, accompanied with Asian greens and chocolate walnut brownie

















MIDNIGHT MENU

Available from 2300 hrs till 0600 hrs

When you want to indulge in some culinary goodness at the turn of the day, our Master Chefs present an array of delights that will satiate your hunger pangs in the early hours before dawn...

From the Soup Tureen	₹
■ Forest Mushroom Cream Per serve (~290g) 444 Kcal With barley and melon seed	500
■ Roast Pepper and Tomato Puree Per serve (~290g) 323 Kcal Cilantro and almond pesto	500
WelcomCafé Soup of the Day	500 550
WelcomCafe Clubs Served with carrot raisin slaw and spiced wedges	
Veggie Club Per serve (~410g) 945 Kcal Oven roasted tomatoes, charred bell peppers, cheese	850
Classic Club Per serve (~410g) 912 Kcal Chicken salad, crisp bacon CP, fried egg √x, and tomato	950
Pantry Burgers Served with carrot raisin slaw, honey mustard and spiced wedges	
Spiced Cottage Cheese	850
Chicken Tikka Burger	950
Mediterranean Lamb Burger	1025
WelcomKathi House renditions of the delicacy from the "City of Joy" Served with spiced onion and coriander mint chutney	
■ Paneer Masala 🌂 🕯 🦋 Per serve (~470g) 952 Kcal	775
■ Murgh Tikka Masala 🐧 🖢 🦋 Per serve (~460g) 1061 Kcal	900
Contains Milk Contains Nuts Contains Wheat / Rye / Barley / Oats Contains Soy CP Contains Pork Contains Egg Vegetarian Non-Vegetarian	

Artisan Pasta

Penne or Spaghetti

Served with choice of:

■ Aglio Olio e Peperoncino 🌂 🛘 Per serve (~260g) 772 Kcal	1075
■ Wild Mushroom Alfredo Per serve (~315g) 1044 Kcal	1075
Pomodoro Per serve (~315g) 986 Kcal	1075
■ Smoked Chicken Carbonara 🔰 👤 Per serve (~315g) 1046 Kcal	1125
■ Chunky Lamb Bolognaise Per serve (~340g) 980 Kcal	1150

Indian Mains

■ Ker Sangri Per serve (~252g) 444 Kcal	750
Rajasthani delicacy made using dried ker berries and sangri beans grown locally	

■ Mul	rgh Jodhpuri 🕯 Per serve (~352g) 843 Kcal	1125
Succ	culent chicken, cooked in select spices with a yoghurt gravy	

■ Laal Maans - Best of WelcomCafe Chinkara Per serve (~324g) 722 Kcal	1275
Rajasthani lamb speciality cooked in yoghurt & red chilli gravy	

■ Thar Pulao 🌓 Per serve (~282g) 669 Kcal	1175
Cumin tempered steamed basmati rice, layered with lamb cooked in Indian spices and	
accompanied with papad and pickle	

■ Paneer Butter Masala Per serve (~595g) 1173 Kcal	875
Cottage cheese cooked in velvety rich gravy of tomatoes finished with kasoori methi of butter	and a dollop

■ Dal Makhni Per serve (~594g) 1110 Kcal	750
Black lentil cooked overnight with spices and butter, finished with cream	

Indian Breads

	Tawa Parantha \$	Per serve (~100g) 250 Kcal Phulka Per serve (~100g) 221 Kcal	200
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Rice and Staples

■ Subz Pulao Per serve (~704g) 1097 Kcal	925
■ Masala Dal Khichdi Per serve (~545g) 858 Kcal	760
■ Steamed Basmati Rice Per serve (~300g) 378 Kcal	625





DESSERT

Available round the clock

An array of delights, especially chosen to meet your discerning taste for delectable conclusion to perfect meal!



THE DESSERT STUDIO

	Badam Halwa	475
	Rasmalai Per serve (~200g) 1042 Kcal Odia style chenna dumplings served in cardamom flavoured reduced milk	475
	Gulab Jamun	475
A	Apricot Cheesecake ¶ ♥ Per serve (~172g) 816 Kcal Traditional baked cheese cake with apricot compote, cardamom cream and jaggery butter sau	500 ice
	WelcomCafe Chocolate Mousse	500
	Tiramisu	500
	Baked Wild Berry Cheesecake	500
	Choice of Ice Cream Please ask your server for the flavours available	500













BEVERAGES

Hot or cold, depending on your personal preference and the need of the hour! But choosing is not as simple as that; not when the variety on offer encompasses so much within that simple categorisation.



Cold Beverages Available round the clock

	Lassi	400
	Chaas Plain Per serve (~350ml) 128 Kcal Masala Per serve (~350ml) 129 Kcal	400
	Cold Coffee Per serve (~350ml) 444 Kcal	400
	Milkshake Strawberry Per serve (~350ml) 477 Kcal Chocolate Per serve (~350ml) 542 Kcal Vanilla Per serve (~350ml) 458 Kcal	400
	Energy Beverages Per serve (~250ml) For calorific value information kindly refer to the proprietary packaging details mentioned on the can	350 e
	Aerated Beverages <i>Per serve</i> (~300ml) For calorific value information kindly refer to the proprietary packaging details mentioned on the can	300 e
	Sparkling Water Per serve (~330ml)	225
	Bottled Water Per serve (~660ml)	200
Hot Beverages		
	Tea Choose from:	375
	The ITC Blend Per serve (~240ml) 14.5 Kcal I Darjeeling Per serve (~240ml) 7 Kcal	
	Assam Per serve (~240ml) 7 Kcal I Earl Grey Per serve (~240ml) 7 Kcal	
	Green Tea Per serve (~240ml) 7 Kcal I Lemon Tea Per serve (~240ml) 7 Kcal	
	Coffee Choose from: Freshly Brewed Per serve (~240ml) 63 Kcal I Cappuccino Per serve (~240ml) 195 Kcal Espresso Per serve (~30ml) 32 Kcal Decaffeinated Per serve (~240ml) 178 Kcal	375
	Malted Beverages Horlicks Per serve (~240ml) 266 Kcal Bournvita Per serve (~240ml) 271 Kcal	375



Hot Chocolate Per serve (~360ml) 285 Kcal

MOCKTAILS

Available from 1100 hrs to 2300 hrs

Watermelon Smash Per serve (~330ml) 172 Kcal Watermelon and ginger chunks muddled together with sweet & sour mix and topped with litchi juice and lemonade	450
Pomegranate Ginger Martini Per serve (~310ml) 220 Kcal Ginger chunks and fresh pomegranate seeds muddled and shaken with sweet & sour mix	450
Cardamom Cooler Per serve (~300ml) 256 Kcal Blend of pineapple juice, cardamom powder and vanilla ice-cream	450
Virgin Colada Per serve (~300ml) 344 Kcal Blend of pineapple juice, coconut syrup and vanilla ice cream	450
Avalanche Per serve (~330ml) 175 Kcal A perfect combination of mint leaves, fresh ginger, rock salt, sweet & sour, menthe	450
Orange Mojito Per serve (~350ml) 228 Kcal A well muddled fresh mint, lemon chunks, cane sugar splash with orange juice Options of Mint/Watermelon/Pineapple available.	450
Virgin Sangria Per serve (~360ml) 246 Kcal A perfect drink with grape juice, cranberry juice, chopped fruits and lime juice	450
Rosy Lips Per serve (~270ml) 217 Kcal A drink with a flavor of rose and splash with lime and litchi juice	450

