

*Tropical Retreat*  
Luxury Resort & Spa

IGATPURI

# Menu

[www.tropicalretreat.in](http://www.tropicalretreat.in)

# A LA CARTE MENU

## Breakfast

7.00 AM TO 10.30 AM

Idli \ Uttappam \ Upma \ Medu Wada	225
Served with coconut chutney and sambar	
<b>Stuffed Paratha</b> Paratha stuffed with potatoes and cottage cheese; served with plain yogurt and pickle	225
<b>Poori Bhaji</b>	275

## Lunch & Dinner

LUNCH: 12.30 PM- 3.00 PM  
DINNER: 7.30 PM – 10.30 PM

### Salads

<b>Insalata Caprese</b>	300
Vine-ripened tomatoes, basil, buffalo mozzarella and rucola in a balsamic dressing	
<b>Garden Salad</b> Leafs & cresses, crisp, steamed vegetables, feta cheese and olives with a light mustard vinaigrette or Italian dressing	300

### Soups

<b>Tom Ka Gai</b>	200
Thai chicken soup flavored with coconut milk, lemon grass and ginger	
<b>Cream Soup</b> ( Chicken \ Veg \ Mushroom )	200
<b>Tomato &amp; Basil Soup</b>	200
With parmesan croutons	
<b>Hot &amp; Sour Soup</b> ( Vegetable or Chicken )	200

### Pasta

<b>Penne All'arrabbiata</b>	350
With spicy tomato and garlic sauce	
<b>Spaghetti alla Marinara</b>	450

### Main Course Indian From The Tandoor

<b>Murgh Tandoori</b>	475
The 'King of Kebabs'- Chicken marinated in yogurt, vinegar and spices	
<b>Murgh Tikka</b> Tender chicken marinated in yogurt and Indian spices, cooked in a tandoor	350

<b>Ajwaini Machli Tikka</b>	450
Chunks of fish marinated in ajwain & cooked in tandoor	
<b>Subz Seekh Kebab</b>	350
Finely minced vegetables and condiments	
<b>Paneer Tikka</b>	300
Marinated cottage cheese cooked on skewers in a tandoor	
<b>Tandoori Aloo</b>	250
Hollowed potatoes stuffed with mash, raisins, cashew nuts mint and coriander	

### Curries

<b>Jhinga Malai Curry</b>	550
Prawns cooked in coconut milk, cream and Indian spices	
<b>Murgh Tikka Masala</b>	450
Chicken tikka cooked in tandoor and finished in rich masala gravy	
<b>Gosht Rogan Josh</b>	550
Traditional mutton dish made with special Kashmir spices cooked on a slow fire	
<b>Machli Begum Bahar</b>	475
Fish cooked in yellow cashew nut gravy	
<b>Murgh Khas Awadh</b>	450
Lucknowi boneless chicken cooked in rich white gravy of khoya and cream	

### From The Dum

<b>Hyderabadi Gosht Biryani</b>	550
Basmati rice cooked with tender pieces of lamb on dum	
<b>Murgh Biryani</b>	500
Basmati rice cooked with tender pieces of chicken on dum	
<b>Subz Hyderabadi Biryani</b>	425
Basmati rice cooked with a medley of vegetables on dum	

All biryanis are served with burani raita, grilled papad and Indian salad

### Vegetable Curries

<b>Palak Paneer</b>	350
Cottage cheese and spinach puree with mughlai spices	
<b>Aloo Gobi</b>	325
Fried potato and cauliflower with tomato-onion masala	
<b>Narghis Kofta</b>	350
Potato and cottage cheese balls in rich tomato gravy	
<b>Deewani Handi</b>	375
Mixed vegetables with onion gravy	

<b>Dal Makhani</b>	325
Black lentils cooked in fresh cream and butter	
<b>Masala Dal Tadka</b>	325
Yellow lentils in tomato-onion masala	
<b>Rice</b>	
<b>Sada Chawal</b> (Plain steamed rice)	200
<b>Pulao</b> (Green peas, onion, mix veg, jeera)	225
<b>Indian Breads</b>	
Plain / Buttered Naan	95
Plain / Masala Kulcha	110
Tandoori Roti	95
<b>Condiments</b>	
Plain Curd	125
Mixed / Boondi Raita	175
<b>Main Course from the Orient</b>	
<b>Thai Green Curry</b>	400 / 350
Chicken / Veg	
<b>Thai Red Curry</b>	550 / 350
Prawn / Veg	
<b>Three Treasure Vegetables</b>	325
Chinese vegetables wok fried in garlic sauce	
<b>Rice / Noodles</b>	
Vegetable Fried Rice/	275
Hunan spicy fried rice	
Fried Rice with Shrimps	350
Fried Rice with Chicken and Egg	275
Vegetable Hakka Noodles	250
<b>Desserts</b>	
<b>Hot Apple Pie</b>	250
(Served with vanilla ice-cream)	
<b>Ice-Cream Cup with Almond Tuille</b>	250
Choose 3 from our selection	
<b>Crunchy hot Chocolate and Nut Brownie</b>	250
With vanilla ice-cream	
<b>Hot Gulab Jamun</b>	200

## Appetizers

Crispy Chicken Lollipops	350
With a tangy tomato, chilly and coriander dip	
Fish 'N' Chips	400
Fried in a crisp beer batter; served with tartare sauce	
Chicken Nuggets	275
French Fries	250
Jalapeno Cheese Nuggets	275

## Sandwiches and Burgers

Burger (Veg - Plain /Toasted/Grilled)	300
Burger (Non- Veg - Plain /Toasted/Grilled)	350
Tropical Club Sandwich (Veg)	350
Tropical Club Sandwich (Non - Veg)	400

## Beverages

Tea/Coffee	150
Bournvita/Hot Chocolate	150
Lassi - Sweet/Salted	150
Aerated Beverage	100
Milk Shake (Vanilla / Strawberry)	200
Iced Tea	150

We levy 18% GST | Please allow us 30 mins to serve you  
Kindly let the operator know if you have any allergies.



[www.tropicalretreat.in](http://www.tropicalretreat.in)