



Food Menu



Meal Zeal

Good Food Good Mood



BY THE ORCHID RETREAT



Reception - 9 & 10

Kitchen - 11





EGGS

Boiled (Hard or Par)
Scrambled (Hard or Soft)
Plain Omelette
Vegetables Omelette
Cheese Omelette
Poached
Sunny Side Up
Masala Omelette
Egg Chaat

Toast / Bread not included

SHAKES

Strawberry
Vanilla
Chocolate
Pina Colada
Bubblegum
Kiwi
Butterscotch
Oreo
Blueberry

Note: INR 30 extra for extra scoop of ice cream

BREAD / TOAST

French Toast
Plain Bread
Bread Butter
Plain Toast
Butter Toast
Bread Jam
Garlic Butter Toast

Two Slice each serving

Note: INR 10 extra for Brown Bread option

CEREALS (WITH HOT OR COLD MILK)

Cornflakes
Wheat flakes
Muesli (Mix with nuts)
Oats
Chocos

MOCKTAIL

Virgin Mojito
Virgin Piña Colada
Green Apple
Blackberry Virgin Mojito
Blue Lagoon
Paan Mojito
Fresh Lime Soda
(Sweet or Salty)





SANDWICH

Bombay Veg Sandwich

(raw bread with butter, vegetables, mint and coriander sauce)

Aloo Grilled Sandwich

(potato stuffed sandwich with spices)

Aloo Grilled Cheese Sandwich

(potato & cheese stuffed sandwich with spices)

Mixed Vegetable Sandwich

(sandwich prepared with mayonnaise & veggies)

Mixed Vegetable Cheese Sandwich

(sandwich prepared with cheese, mayonnaise & veggies)

Corn Cheese Sandwich

(Grill sandwich made up of corn, mayonnaise and cheese)

Egg Sandwich (Boiled or Fried)

(Grilled bread with butter, mayonnaise and egg)

Egg Cheese Sandwich (Boiled or Fried)

(Grilled bread with cheese, butter, mayonnaise and egg)

Onion, Tomato And Cheese Sandwich

(toasted bread with butter filled with raw onion, tomato and cheese)

Potato Tikki Sandwich

(raw bread is lightly buttered and then the potato tikki gives it a crunchy twist with veggies)

Cheese Sandwich

(sandwich made up of bread, butter and cheese)

Cucumber Sandwich

(Toasted bread with butter and filled with mayonnaise and cucumber)

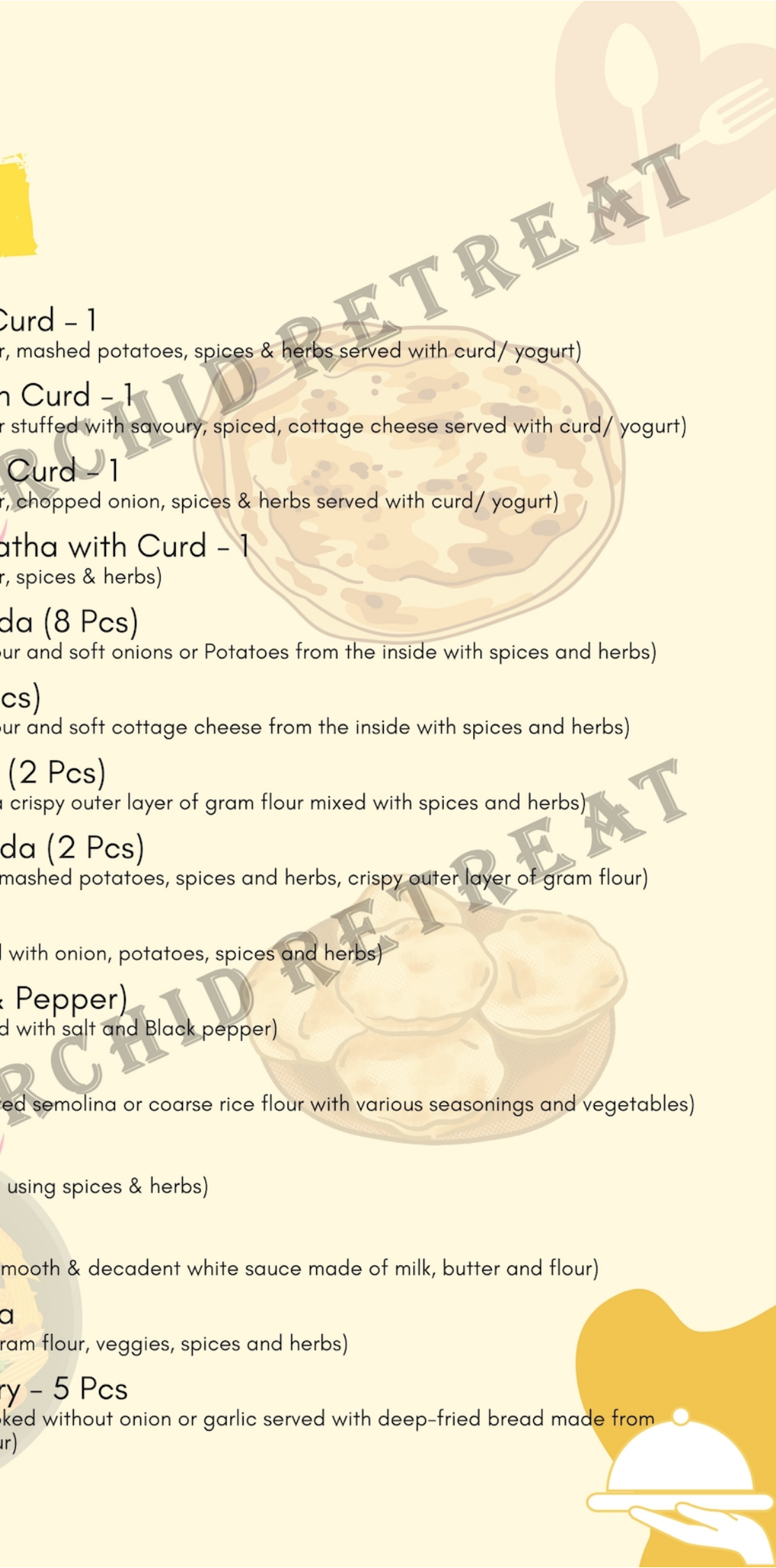
Paneer Sandwich

(made with crumbled cottage cheese, spices, veggies, herbs and bread)

Paneer cheese toast

(made with crumbled cottage cheese, spices, veggies, herbs and bread topped with mozzarella cheese)





BREAKFAST / SNACKS

Aloo Paratha with Curd - 1

(made with whole wheat flour, mashed potatoes, spices & herbs served with curd/ yogurt)

Paneer Paratha with Curd - 1

(made with whole wheat flour stuffed with savoury, spiced, cottage cheese served with curd/ yogurt)

Onion Paratha with Curd - 1

(made with whole wheat flour, chopped onion, spices & herbs served with curd/ yogurt)

Laccha Masala Paratha with Curd - 1

(made with whole wheat flour, spices & herbs)

Aloo or Onion Pakoda (8 Pcs)

(crispy outer layer of gram flour and soft onions or Potatoes from the inside with spices and herbs)

Paneer Pakoda (8 Pcs)

(crispy outer layer of gram flour and soft cottage cheese from the inside with spices and herbs)

Plain Bread Pakoda (2 Pcs)

(deep fried bread slice with a crispy outer layer of gram flour mixed with spices and herbs)

Stuffed Bread Pakoda (2 Pcs)

(bread slices with stuffing of mashed potatoes, spices and herbs, crispy outer layer of gram flour)

Poha

(flattened rice, steam cooked with onion, potatoes, spices and herbs)

Plain Paneer (Salt & Pepper)

(Indian cottage cheese served with salt and Black pepper)

Upma

(thick porridge from dry-roasted semolina or coarse rice flour with various seasonings and vegetables)

Indian Style Pasta

(pasta made with Indian style using spices & herbs)

White Pasta

(cooked pasta mixed with a smooth & decadent white sauce made of milk, butter and flour)

Mix Veg Besan Chila

(Indian pancake made with gram flour, veggies, spices and herbs)

Poori with Aloo Curry - 5 Pcs

(Indian-style potato curry cooked without onion or garlic served with deep-fried bread made from unleavened whole-wheat flour)





BREAKFAST / SNACKS

Aloo Tikki Burger

(Fried potato patties sandwiched between burger buns and topped with veggies)

Aloo Tikki Cheese Burger

(Fried potato patties and cheese sandwiched between burger buns and topped with veggies)

French Fries

Plain Maggie

Vegetable Maggie

Egg Maggie (Boiled or Scrambled)

HOT AND COLD BEVERAGES

Tea

Indian Masala Tea

Ginger Tea

Black Tea

Green Tea

Ice Tea

Hot Coffee

Black Coffee

Cold Coffee

Cold Coffee with ice cream

Hot or Cold Milk

Flavoured Milk (Hot or Cold)

Sweet or Salted Lassi (Butter Milk)

Packed Juice

Aerated Soft Drinks (of Choice)

Mineral Water

SOUP

Tomato Soup

Sweet Corn

Hot & Sour

Mixed Vegetable

Manchow Soup

Chicken Soup

Mushroom Soup

Hot and Sour Chicken





INDIAN CURRIES (VEG)

Dal Tadka

(cooked pigeon pea lentils tempered with ghee fried spices & herbs)

Dal Fry

(cooked pigeon pea lentils sauté in a masala made of onion, tomato, ginger, garlic, and spices)

Dal Urad Channa

(cooked Black and Bengal gram lentils sauté in a onion, tomato, ginger, garlic, and spices)

Dal Channa

(cooked split chickpeas sauté in a masala made of onion, tomato, ginger, garlic, and spices)

Dal Makhani

(whole black lentils & kidney beans cooked with butter and cream)

Jeera Aloo

(a flavourful & delicious North Indian side dish made with potatoes, spices and herbs)

Kadai Paneer

(cottage cheese and bell peppers are sauté in a tangy tomato sauce with Kadai masala)

Mattar Paneer

(Indian Curry dish made with green peas and Indian cottage cheese)

Shahi Paneer

(cottage cheese mixed with gravy of cream, tomatoes and spices)

Paneer Bhurji

(scrambled cottage cheese mixed with tomatoes, onions and spices)

Butter Paneer

(rich & creamy curry made with Indian cottage cheese, spices, onions, tomatoes, cashews and butter)

Paneer Jalfrezi

(Cottage cheese batons tossed with onion, tomato and capsicum strips in a spicy tomato based gravy)

Seasonal Veg

(made with seasonal vegetables cooked with herbs and multiple variants of curry flavors)

Mix Vegetable

(combination of cut vegetables cooked with onion-tomato)

Corn Capsicum Masala

(boiled corn kernels and sauté capsicum are simmered in creamy onion-tomato gravy)

Malai Kofta

(balls made of potato and paneer are deep fried and served with a creamy and spiced tomato based curry)





INDIAN CURRIES (VEG)

Pindi Chana

(made with white chickpeas, fragrant ginger-garlic and tangy dry mango powder)

Rajma Masala

(made with kidney beans, onions, tomatoes, plenty of spices and herbs)

Soya chaap

(Soy Bean is cooked into tomato & onion gravy with Indian spices)

Soya malai chaap

(Soy Bean is cooked into creamy and mildly spiced flavourful masala gravy)

INDIAN CURRIES (NON-VEG)

Butter Chicken

(chicken mixed with tomato & onion gravy prepared in butter along with indian spices and herbs)

Chicken Kali Mirch

(chicken with tomato & onion gravy and Indian spices simmered with lots of black pepper)

Chicken Masala

(curry made from chicken with tomato & onion gravy and indian spices & herbs)

Mutton Masala

(mutton is marinated and cooked with plenty of spices, herbs, onions, tomatoes and yogurt)

Egg Curry (2 Eggs)

(hard boiled eggs, onions, tomatoes, whole & ground spices and herbs)

BREADS

Plain Tawa Roti

(bread that is made from whole wheat flour - without butter)

Butter Tawa Roti

(bread that is made from whole wheat flour - with butter)

Laccha Paratha

(layered flatbreads made with whole wheat consisting of basic ingredients like salt and ghee or oil)

Butter Paratha

(flatbreads made with whole wheat consisting of basic ingredients like salt and ghee or oil)

Plain Paratha

(flatbreads made with whole wheat consisting of basic ingredients like salt)





RICE

Peas Pulao

(rice and green peas made with onions and aromatic spices)

Jeera Rice

(made with cumin seeds, ghee and rice)

Plain steam Rice

(rice cooked either by steaming or boiling)

Masala Dal Khichdi with curd

(made with mixture of made of rice and lentils of choice - pigeon pea lentils/Green gram split)

Lemon Rice

(rice with a tempering of mustard seeds, split chickpeas, green chilies, dried red chilies and curry leaves)

Fried Rice

(traditional Chinese preparation of cooked rice, vegetables, protein, soy sauce, and aromatics)

ACOMPANIMENTS

Plain Curd

Green Salad

Papad Dry

Papad Fry

Masala Papad

Plain Raita

Boondi Raita

Mix Vegetable Raita

Cucumber Raita

Makhana (fox nut) Raita

Masala Raita

Jeera Raita

THALI

Deluxe

Dal, Any Paneer Preparation, Rice, 4 Butter Chapati or 2 Paratha, Curd, Salad, Papad, pickle and any sweet

Regular

Dal, Seasonal Vegetable, Rice, 4 Chapati, Pickle and Salad

Economy

Dal, Seasonal Vegetable, 4 Plain Chapati, Pickle and Salad



COMBO

Aloo Tikki Burger + French Fries + Soft Drink (750 ML)

Cheese Sandwich + Cold Coffee with Ice Cream

Garlic Butter Toast + Hot Coffee

Indian Style Pasta + Soft Drink (750 ML)

French Fries + Oreo Shake

COMPLIMENTARY MEAL OPTIONS (IF INCLUDED IN PACKAGE)

BREAKFAST

Two Aloo or Onion Paratha with Tea/Coffee. **OR**

One Mix Vegetable Sandwich with Tea/Coffee. **OR**

Aloo curry with 8 Poori and Tea/Coffee. **OR**

Plain or Vegetable Omelette with Butter Toast and Tea/Coffee

LUNCH & DINNER

Deluxe Thali - Dal, Any Paneer Preparation, Rice, 4 Butter Chapati or 2 Paratha, Curd, Salad, Papad, pickle and any sweet





Terms & Conditions:

- Order once placed will not be cancelled
- Since food is made to your order, it would take approx. 45 minutes to serve
- Only available items will be served
- Kitchen timing – 8:00 AM to 10 PM
- Kitchen will be closed during 3 PM to 6 PM

THE ORCHID RETREAT
An Experience of Comfort at a Boutique Homestay

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