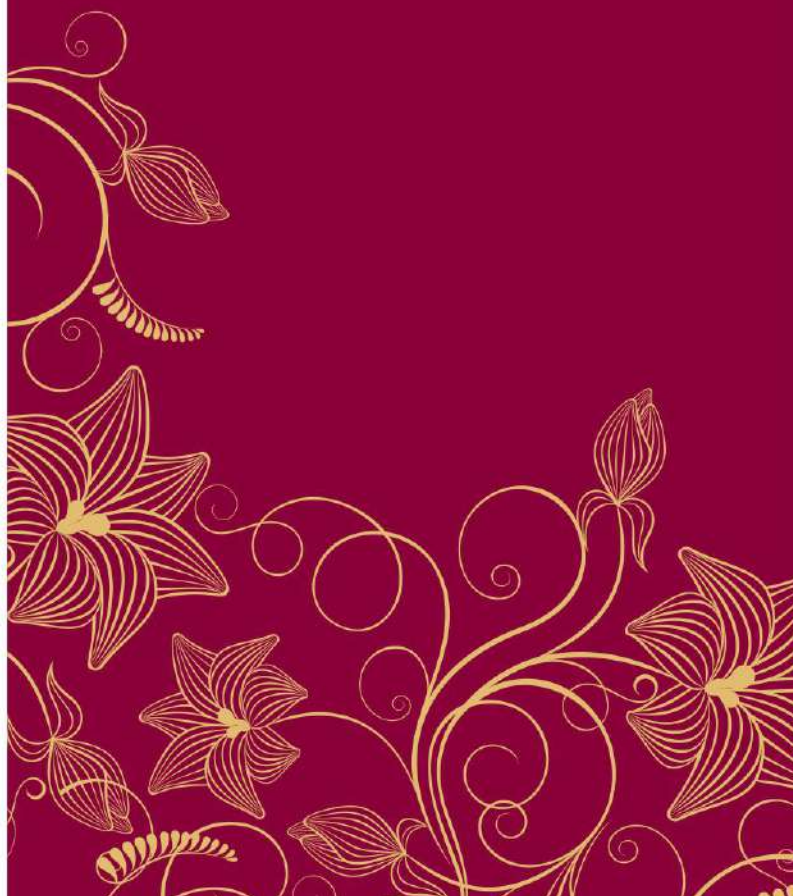




RED APPLE
DHABA AND RESTAURANT

The Royal Ambience

www.redappledhaba.com





A Sense Of Taste...

Foodberry & Flutes possesses the legendary cooking skills from the good eating to the number of items on the menu.

Soup to Salads, Variety of Starters & Beverages, Chinese to Continental Sizzlers with the mouth-watering Indian Cuisine and many more.... all began to roll out from our hygienic kitchen as the way you want.

The best part to eat here is the fact that it's a leisurely experience that encourages to a relaxed conversation and makes a royal ambience to spend quality time with your dining companions.

For this to happen, our kitchen promises & devoted to bring you the best mutli-cuisine that'll make your tastebuds more likely to have the tantalising tasty food by a number of fresh & exciting ingredients added to it.

The delightful smile from our loyal customer with a first bite motivates us to translate into right taste of excellence.

Enjoy Your Meal...!!

• TIMINGS •

South Indian	: 7.00 a.m. to 11.00 a.m.
Lunch	: 10.45 a.m. to 3.45 p.m.
South Indian	: 3.00 p.m. to 7.00 p.m.
Dinner	: 6.30 p.m. to 11.00 p.m.



Bottled Drinking Water.....	MRP
Aerated water (All Soft Drink).....	MRP



FRESH JUICES / SODA

200 ml

Apple	160
Pineapple.....	150
Sweet Lime.....	150
Fresh Lime	100
Orange.....	160
Soda Lime / Jaljeera	110



MOCKTAILS

200 ml

Kiwi Classic.....	155
Pink Lady	155
Fruit Punch	170
Pina Colada	170
Mint Mojito	170
Blue Lagoon.....	155
Strawberry delight	160



MILK SHAKES

200 ml

Vanilla Milkshake	165
Strawberry Milkshake.....	165
Chocolate Milkshake	165
Mango Milkshake	165
Kesar Pista Milkshake	175
Cold Coffee	150
Cold Coffee with Ice-cream.....	165



HOT SOUPS & SHORBA

250 ml

Cream of Tomato Soup.....	125
Cheese Corn Tomato Soup	145
Minestrone Soup	145
Lemon Coriander Soup	140
Cream of Spinach Soup.....	140
Cream of Mushroom Soup.....	145
Sweet Corn (Vegetable or Plain)	145
Veg. Clear Soup	140
Wonton Veg. Soup	145
Hot & Sour Soup	145
Veg. Manchow Soup	155
Veg. Noodles Soup.....	155
Tom Yom Soup	165
Mexican Tortilla	165



SOUP KE SATH

Per Piece

Fry Papad	38
Roasted Papad	33
Masala Papad (Roasted / Fry)	55
Jain Masala Papad	55
Cheese Masala Papad	110



CHATS

200 gm

Papdi Chat.....	150
Aloo Chat.....	140
Dahi Wada	150
Peanut Chat.....	160



SALAD & RAITA

200 gm

Waldorf Salad	180
Russian Salad	180
Fresh Garden Green Salad.....	110
Cucumber Salad	100
Tomato Salad	100
Jain Salad	110
Italian Tossed Salad	140
American Corn Salad	140
Corn Potato Herbs Salad.....	140
Veg. Raita	120
Boondi Raita	120
Pineapple Raita	130
Anaar Raita	130
Fresh Fruit Cut	180



Starters

INDIAN STARTERS

200 gm

Special Milestone Plater.....	370
Peshawari Paneer Tikka.....	240
Tandoori Paneer Tikka	240
Hariyali Paneer Tikka	250
Paneer Seekh Kebab	270
Veg. Seekh Kebab.....	250
Raja Kebab	250
Hara Bhara Kebab.....	240
Shami Kebab.....	240
Tandoori Dhingri Kebab.....	270
Paneer Kalmi Kebab.....	270



MEXICAN & THAI STARTER

200 gm

Baby Corn Cottage with Pesto Sauce	250
Mexican Tikki with Salsa Sauce.....	250
Veg. Nuggets with Mint Mayo Sauce.....	230
Mexican Loaded Cheese Nachos	215
Nachos with Salsa.....	200
Mexican Cheesy Enchilada.....	265
Cheese Balls	230



Continental

BAKED DISH

300 gm

Baked Macaroni Pineapple	260
Burmese Spaghetti	260
Baked Veg. Lasagna.....	275
Baked Veg. Florentine.....	250
Baked Spaghetti Pineapple.....	250



PIZZA

(14 cm DIA) 200 gm

Italian Pizza.....	190
Mexican Pizza	195
Margherita Pizza	190
Jain Pizza	180
Veg. Pizza.....	180
Double Cheese Pizza.....	210
American Pizza.....	210



SIZZLERS

900 gm

Special Milestone Sizzler	410
Chinese Sizzler	370
Paneer Sizzler	390
Veg. Sizzler	350



PASTA

300 gm

Penne Alfredo	250
Fusilli Arrabiata	250
Cheesy Pasta	265
Masala Macaroni	240



THAI & MEXICAN CUISINE

300 gm

Thai Red Curry with Steam Rice.....	330
Thai Green Curry with Steam Rice	330
Mexican Fried Rice.....	230
Mexican Curry	220



CHINESE CUISINE

280 gm

Schezwan Paneer Bell Pepper (Dry or Gravy) ...	250
Paneer Kurkure.....	250
Paneer Chilli (Dry or Gravy)	250
Crispy Paneer Sticks.....	250
Crispy Veg.	240
Veg. Manchurian(Dry or Gravy)	235
Gobi Manchurian(Dry or Gravy)	235
Paneer Manchurian(Dry or Gravy)	250
Baby Corn Chilli Fry(Dry or Gravy)	250
Mushroom Chilli Fry(Dry or Gravy)	260
Veg. Spring Roll	240
Oriental Spring Roll	250
Veg. Wonton Fry	250
Veg. Mushroom Bamboo Shoot	240
Veg. Hakka Noodles	210
American Chopsey	210
Schezwan Noodles	215
Chilli Garlic Noodles.....	210
Veg. Fry Noodles	210

Manchurian Noodles	210
Singapore Noodles.....	210
Singapore Rice	240
Veg. Fried Rice	200
Manchurian Fried Rice	210
Mushroom Fried Rice	220
Schezwan Fried Rice	210
Chilli Garlic Noodles Rice	220
Chilli Garlic Potato	190
Veg. Lolly Pop	250
Chinese Bhel	220

Indian Main Course



PANEER & CHEESE

280 gm

Paneer Angara.....	250
Paneer Pasanda	240
Paneer Lababdar	245
Paneer Tawa Masala	245
Paneer Toofani	250
Paneer Handi	230
Paneer Kadai.....	230
Paneer Tikka Masala	225
Paneer Butter Masala.....	225
Paneer Palak.....	215
Paneer Bhurji	245
Paneer Shahi	245
Paneer Mughlai	240
Paneer kaju	250
Paneer Lasooni	245
Paneer Mattar.....	215
Paneer Corn Capsicum.....	240
Cheese Butter Masala	245
Cheese Angoori	245
Cheese Akbari.....	245



KAJU & KOFTAS

280 gm

Khoya Kaju	250
Kaju Curry	250
Kaju Kadai	260
Veg. Kofta	215
Nargisi Kofta	210
Kashmiri Kofta	220
Malai Kofta	230
Jain Kofta	230
Cheese Kofta	240



VEGETABLES

280 gm

Special Milestone Veg.	260
Tawa Vegetable	240
Veg. Toofani	245
Veg. Angara	240
Veg. Handi Masala	230
Veg. Kadai	225
Veg. Kolhapuri	225
Veg. Jaipuri	220
Veg. Diwani Handi	235
Veg. Makkhan Wala	225
Shahi Vegetable	225
Methi Mattar Malai	225
Methi Mattar Masala	220
Methi Mushroom Mattar Masala	235
Baby Corn Mushroom Masala	240
Baby Corn Butter Masala	240
Palak Corn Capsicum	230
Plain Palak	215
Mix Veg.	210
Boiled Veg.	210
Tomato Corn Bharta	225
Chana Masala	210
Aloo Mattar Masala	210
Aloo Gobi Dry	210
Aloo Shuki Bhaji	200
Aloo Palak	210

Aloo Jeera	200
Punjabi Dum Aloo	220
Kashmiri Dum Aloo	225
Navratna Vegetable Korma	230



DAL

280 gm

Dal Tadka	185
Dal Makhani	200
Dal Fry	165
Dal Palak	185
Butter Dal Fry	190



ROTIES - TANDURI

35 gm

Cheese Nan	95
Hariyali Nan	85
Kashmiri Nan	98
Plain Nan	55
Butter Nan	60
Stuffed Masala Nan	75
Onion Kulcha	60
Masala Kulcha	65
Butter Kulcha	55
Plain Kulcha	50
Methi Paratha	55
Laccha Paratha	55
Butter Paratha	50
Plain Paratha	45
Stuffed Masala Paratha	55
Butter Roti	35
Plain Roti	30
Missi Roti	55
Makki Roti	55
Cheese Garlic Nan	95
Puri	25



INDIAN RICE & BIRYANI

200 gm

Handi Dum Parida Biryani	250
Special Veg. Biryani	215
Veg. Hyderabad Biryani.....	220
Veg. Pulao (Plain or Masala)	200
Peas Pulao	200
Mushroom Onion Pulao.....	215
Kashmiri Pulao	220
Jeera Rice	165
Plain steam Rice	150
Masala Dal Khichdi with curd.....	190
Lemon Rice	170



BUTTER MILK, CURD & LASSI

200 ml

Masala Butter Milk	45
Regular Butter Milk (or plain).....	35
Special Milestone Lassi.....	140
Sweet Lassi.....	110
Salted Lassi	110
Plain Curd.....	90



SOUTH INDIAN

200 gm

Mysore Masala Dosa	160
Mysore Plain Dosa	150
Hyderabad Masala Dosa	160
Hyderabad Plain Dosa	150
Paneer Chilla.....	160
Mix uttapam	150
Tomato Uttapam.....	140
Onion Uttapam	140
Upma Chutney	125
Paper Plain Dosa	150
Paper Masala Dosa	170

Vada Sambar	130
Idli Sambar	130
Cheese Masala Dosa.....	160
Plain Dosa.....	130
Masala Dosa.....	140
Rawa Masala Dosa.....	160
Plain Rawa Dosa.....	150



SNACKS

(12 x 12cm) 80 gm

Cheese Garlic Bread	140
Chesse Corn Chilli Toast	140
Veg. Cutlet	95
Aloo Tikki	110
Veg. Cheese Sandwich.....	100
Veg. Club Sandwich	110
Jam Cheese Sandwich	100
Veg. Sandwich	80
Bombay Masala Sandwich	100
Veg. Grilled Sandwich	100
Cheese Grilled Sandwich	110
Cheese Chilli Toast.....	100
Cheese Garlic Toast.....	100
Cheese Toast.....	100
Bread Butter	75
Toast Butter	80
Aloo Paratha with curd	150
Puri (Bhaji / Chana)	160
Mix Veg. Pakoda	100
Paneer Pakoda	140
Potato Chips.....	90
Veg. Samosa	110



DESSERTS & SWEETS

100 gm

Sunday Special Ice-cream.....	170
Almond Carnival Ice-cream	55
Kesar Pista Ice-cream	55
Kaju Draksh Ice-cream.....	45
Butter Scotch Ice-cream.....	45
Strawberry Ice-cream.....	50
Chocolate Ice-cream	50
Vanilla Ice-cream	40
Mango Ice-cream.....	45
American Nuts.....	55
Raj Bhog Ice-Cream	55
Gulab Jamun	50
Hot Gulab Jamun with Ice-cream.....	85
Indian Kheer	85



HOT BEVERAGES

120 ml

Indian Masala Tea.....	45
Regular Tea	35
Service Tea.....	60
Black Tea	35
Hot Coffee	45
Black Coffee	40
Bournvita (Hot / Cold).....	100
Hot or Cold Milk	90

Terms & Conditions

1. Order Once Placed Will Not Be Cancelled
2. Since Food Is Made To Your Order,
It Would Take Approx 20 Minutes To Serve On Your Table
3. Jain Food Available
4. Only Available Items Will Be Served
5. Rates Are Subject To Change Without Notice
6. Outside Food, Beverages, Non-vegetarian food &
Alcoholic Drink Is Strictly Prohibited
7. Parking At Customer's Risk

* Taxes Extra



AMENITIES & SERVICES

- 32 Extravagant Rooms Having Category From Deluxe To Executive & Suite
- Variety Of Dining Items At "Foodberry" & "Flutes Restaurant"
- Contemporary Banquets "Silver Leaf" & "Evershine" With Change Room
- "Emerald" The Conference Room / Board Room
- Entertainment Room For Theme Parties
- Lawn Area For Events
- Wi-fi Access Zone
- All Major Credit Card Acceptable
- 24 Hours Generator Backup



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Restaurant & Banquet Helpline : !