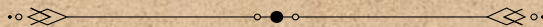




MENU

Hotel Alpine Rhapsody, Ranikhet



*Welcome to The Coffee Cellar.
Our menu is thoughtfully curated to
delight your taste buds with a wide
range of delectable dishes made from
the freshest ingredients.*

*Please inform your attendant of any
allergies or dietary restrictions
you may have.*

*We sincerely hope you enjoy your
dining experience with us, and our team
is always at your service to assist with
any questions or special requests.*

*Thank you for choosing us,
and bon appétit!*



ESPRESSO

CAPPUCCINO 180
Espresso shot topped with equal parts steamed milk and foam.

LATTE 220
Espresso shot topped with double the milk of a cappuccino.

MOCHA 260
A chocolaty latte topped with whipped cream, caramel and dark chocolate sauce.

ESPRESSO 140
A strong shot of coffee pulled from freshly ground dark roasted coffee beans.

AMERICANO 150
Espresso shot diluted with hot water, Optional steamed milk on side - 160

CARAMEL MACCHIATO 280
A heavenly blend of espresso, steamed milk, and luscious caramel drizzle.

ESPRESSO CON PANNA 170
A steamy Espresso shot topped with vanilla whipped cream.

COLD BREW

BLACK 180
Ground coffee steeped for 24 hours for an invigorating coffee experience.

CITRUS 190
Our signature cold brew with a hint of lime. Smooth, bold and refreshing.

VANILLA SWEET CREAM 220
A velvety blend of smooth cold brew coffee and vanilla whipped cream.

INSTANT

HOT COFFEE 85
Instant coffee warmed over the stove for a touch of nostalgia.

COLD COFFEE 200/280
*Dark, frothy and rich.
Classic/ With Ice Cream*

ADD

WHIPPED CREAM	30
HAZELNUT SYRUP	30
VANILLA SYRUP	30
CARAMEL SYRUP	30
DARK CHOCOLATE	40

COOLER

RHODODENDRON & LIME 140

Rhododendron mingled with the tarty flavour of lime.

THE BLUE DRINK 180

Virgin lemonade twisted with Blue Curaçao.

GREEN MINT MOJITO 180

Your classic virgin mojito with a farm fresh minty experience.

CRANBERRY & GINGER 180

A tantalizing blend of cranberry and ginger flavors, fizzed to perfection.

GREEN APPLE 180

A refreshing mocktail bursting with the tanginess of green apples.

PASSION FRUIT 180

A mocktail with the essence of passion fruit to transport your taste buds to paradise.

FRESH LEMONADE 120

A classic thirst-quenching favorite made with freshly squeezed lemons.

SOFT DRINK SERVICE 80

Please ask your server for available options.

MINERAL WATER 40

Regular/Chilled

CHAI

MASALA CHAI 50

A comforting and aromatic blend of black tea, warm spices, and milk.

GREEN TEA 80

A soothing and invigorating brew made with premium green tea leaves.

BLACK TEA 50

A rich and full-bodied brew with a robust flavor profile.

AYURVEDIC BLEND 95

A carefully crafted blend of herbs and spices inspired by Ayurvedic principles.

FLORAL TEA

CHAMOMILE 95

A calming floral infusion made from the finest chamomile flowers.

HIBISCUS 120

A vibrant and tarty infusion made from Hibiscus flowers.

BUTTERFLY PEA 120

A mesmerizing and visually stunning tea made from the vibrant blue petals of the Butterfly Pea flower.





APPETIZER

CHEESE GARLIC BREAD 365

Freshly baked thin-crust bread stuffed with cheese. Served with Hummus.

CHILI CHEESE TOAST 235

Toasted bread topped with a fiery blend of melted cheese and green chillis.

CRISPY PANEER KATSU 345

Tender paneer cutlets coated in crunchy breadcrumbs, deep-fried to perfection.

CALZONE 345

Pizza pocket stuffed with diced veggies, marinara sauce and melty cheese.

CHEESE ROLLS 345

Savory bread rolls filled with gooey cheese and a crispy golden crust.

POTATO ROLLS 285

Crispy and flavorful bread rolls stuffed with seasoned mashed potatoes.

CHEESE NUGGETS 345

Bite-sized nuggets of flavorful cheese, breaded and fried to melty perfection.

CHICKEN KATSU 395

Chicken strips marinated for 48 hours in a saké dressing, dressed in breadcrumbs.

CHILI GARLIC WINGS 395

Succulent chicken wings tossed in a fiery blend of chili and garlic sauce.

LEMON CHICKEN WINGS 395

Juicy chicken wings seasoned with zesty lemon and aromatic pepper.

CHICKEN TOASTIES 285

Shredded herbed chicken with a dollop of molten cheese over toasted bread.

PEPPERONI CALZONE 395

Pizza pocket stuffed with zesty pepperoni and melty cheese.

SIDE DISH

GARLIC & CHEESE FRIES 295

SPICY FRIES 235

FRENCH FRIES 195





WOOD-FIRED PIZZA

Our signature 12" thin-crust pies are handcrafted and baked to perfection at 900°F in a wood-fired oven.

NEW YORK STYLE 445
Simmered Italian tomatoes, mozzarella, herb-infused olive oil, basil & oregano.

GRANDMA'S FARM 485
Fire-roasted tomatoes, onion, capsicum, and American sweet corn.

SIMPLY CHICKEN 545
Oven-roasted herbed chicken, olives and American sweet corn.

HARISSA CHICKEN TIKKA 595
Harissa chicken bites, pickled shallots, bell pepper, and jalapenos.

TARTU FUNGHI 545
Shiitake, sautéed button mushrooms, jalapenos, marinara, and mozzarella.

PABLO 875
Oven-roasted herbed chicken, harissa chicken bites, spicy salami.

CLASSIC PEPPERONI 645
Chicken pepperoni, marinara, basil & mozzarella.

SPICY PEPPERONI 665
Chicken pepperoni, jalapenos, basil & mozzarella.

HAPPY PANEER 525
Fire-roasted paneer, onion, bell pepper, marinara & mozzarella.

PICKLE RICK 525
Pickled shallots, olives, fire-roasted tomatoes, and jalapenos.

BIANCA 465
White pizza topped with smoked garlic, mozzarella & parmesan.

THE GOAT 825
Mutton pepperoni, black olives, rosemary.

CUSTOMIZE

EXTRA CHEESE 125
DOUBLE MEAT 195
EXTRA VEGGIES 45

MUSHROOMS 85
ROASTED PANEER 85
HUMMUS 95





SOUP

MUSHROOM CAPPUCINO 165

A hearty mushroom soup with light essences of thyme and shiitake.

TOMATO BASIL 145

Oven-roasted Italian tomatoes blended with carrots and balanced with basil.

CHICKEN & SHROOM 225

Herbed chicken simmered in a creamy mushroom base.

CHICKEN HOT & SOUR 185

Chicken broth simmered with veggies and finished with a punch of vinegar & chili oil.

SWEET CORN 145

American sweet corn simmered in a velvety broth with a touch of cream and spices.

PASTA

ARRABIATA 445

Al dente pasta, tossed in a creamy tomato sauce & garnished with fresh herbs

CREAM SAUCE 465

Pasta tossed in a luxurious blend of cream, butter, and Parmesan cheese.

CHICKEN BOLOGNESE 595

Tender minced chicken, slow-simmered in marinara sauce, served with spaghetti.

BUTTER SHOYU 545

Spaghetti tossed in a luscious sauce made with butter, soy sauce, and sauteed shiitake.



DESSERT

BAKED YOGURT 200

For the dairy fans! A chilled cup of baked yogurt to refresh the palate.

WALNUT BROWNIE 180

Rich, fudgy brownies studded with crunchy walnuts for a delightful treat.

AFFOGATO 200

A scoop of creamy vanilla ice cream drowned in a shot of hot espresso.

HOT CHOCOLATE 200

Premium cocoa, steamed milk topped with a dollop of whipped cream.

MILKSHAKE 200

*Blueberry/Strawberry/Butterscotch
Chocolate/Banana*

ICE CREAM 160

Creamy vanilla ice cream drizzled with caramel and chocolate sauce.

GULAB JAMUN 160

Two pieces of the all-time favorite Indian dessert.

TEA CAKE

APPLE CINNAMON 150

Warm, fluffy cake swirled with a warming touch of apple cinnamon jam.

VANILLA BERRY 130

Served with cream cheese, salad and crackers

WAFFLE

BUTTER & SYRUP 325

Golden waffles with a luscious spread of butter and sweet maple syrup.

CHOCOLATE DELIGHT 385

Waffles topped with irresistible dark chocolate and whipped cream.

BANANA BLUEBERRY 385

Freshly baked waffles, bursting with juicy blueberry compote and bananas.

FRUITS & CREAM 385

A symphony of seasonal fruits and luscious cream atop our scrumptious waffles

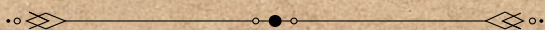


BREAKFAST

À LA CARTE

{ 9 AM - 11 AM }

Please ask your attendant for buffet options.



EGGS TO ORDER 140

Two eggs just the way you like them.
Boiled/Scrambled/Poached/Omelette.

STUFFED PARATHA 120/180

Packed with delicious fillings and cooked to perfection. Aloo/Paneer.

ALOO PURI 250

Four fluffy, deep-fried puris served with spiced potato curry.

BREAD OMELETTE 160

Experience the perfect fusion of fluffy omelette and crispy bread.

BUTTER TOAST 140

Four slices of perfectly toasted bread slathered with rich, creamy butter.

CHILI CHEESE TOAST 235

Toasted bread topped with a fiery blend of melted cheese and green chillis.

PANCAKES 300

Golden pancakes, drizzled with maple syrup and topped with butter.

POHA 200

Flattened rice tossed with spices, vegetables, and peanuts.

CHICKEN TOASTIES 285

Shredded herbed chicken with a dollop of molten cheese over toasted bread.

VEGETABLE SANDWICH 200

Crispy vegetables piled high between slices of soft bread.

CHEESE ROLLS 345

Savory bread rolls filled with gooey cheese and a crispy golden crust.

POTATO ROLLS 285

Crispy and flavorful bread rolls stuffed with seasoned mashed potatoes.

SIDES

CURD	120
FRESH-CUT FRUITS	250
FRESH FRUIT JUICE	120
HOT MILK	80



LUNCH & DINNER

{ 1 PM - 3 PM }
{ 7 PM - 9 PM }

TADKE WALI DAL 280
Spiced yellow lentils tempered with garlic and locally procured red chilies.

DAL MAKHANI 300
Black lentils simmered with pounded spices, butter & fresh cream.

MIXED VEGETABLES 280
Mixed vegetables tossed in a tomato gravy finished with pounded chilies and coriander.

JEERA ALOO 280
Perfectly cooked potatoes tossed in cumin seeds and Indian spices.

BHATT KI CHURDKANI 460
Himalayan black soybean dal - a staple in the Kumaoni kitchen.

PANEER SABABDAR 400
Paneer cooked in a luscious tomato-based gravy with a medley of aromatic spices.

KADHAI PANEER 400
Paneer cooked in a kadhai with a medley of spices and bell peppers.

PALAK PANEER 420
Creamy spinach puree cooked with succulent cubes of paneer.

MATAR PANEER 380
Tender peas and paneer simmered in a flavorful tomato-based gravy.

SCHEZWAN CHILI PANEER 480
Crispy cubes of paneer tossed with bell peppers, onions, and a zesty chili sauce.

ALOO GOBI MATAR 280
Perfectly cooked potatoes, cauliflower, and peas tossed with aromatic spices.

PAHADI SAAG 460
Seasonal local vegetables cooked to perfection. Please ask your server for options.

SIDES

GREEN SALAD 120

KUMAONI RAITA 250

BOONDI RAITA 120

ROASTED PAPAD 45



CHICKEN

CHICKEN CURRY 480

Five tender chicken pieces cooked in a fragrant blend of spices.

PAHADI CHICKEN 480

Simmered chicken tempered with Jakhya and other local spices.

CHICKEN SABABDAR 480

Five tender chicken pieces cooked in a rich tomato and cashew-based gravy.

KALA CHICKEN 540

Chicken simmered in a creamy black sesame gravy.

CHICKEN SAAGWALA 540

Succulent chicken cooked in a creamy spinach puree with aromatic spices.

MURG RARA 540

Chicken cooked in a flavorful gravy with a medley of spices & minced meat.

KADHAI CHICKEN 480

Succulent chicken cooked in a kadhai with a medley of spices and bell peppers.

SCHEZWAN CHILI CHICKEN 540

Crispy chicken pieces tossed with bell peppers, onions, and a zesty chili sauce.

MUTTON

PAHADI MUTTON 680

Five tender mutton pieces tempered with Jakhya and other local spices.

KADHAI MUTTON 720

Mutton cooked in a kadhai with aromatic spices and bell peppers.

MUTTON SAAGWALA 720

Tender mutton cooked in a creamy spinach puree with aromatic spices.

ROGAN JOSH 680

Mutton cooked in a rich tomato and yogurt-based gravy with a medley of spices.

MUSHROOM

MUSHROOM MASALA 400

Mushrooms cooked in a creamy tomato-based gravy with aromatic spices.

MATAR MUSHROOM 440

Mushrooms and green peas cooked in a flavorful onion and tomato-based gravy.

CHILI MUSHROOM 460

Crispy mushroom tossed with bell peppers, onions, and a zesty chili sauce.



BREAD & RICE

TAWA ROTI 25/30
*Homely and flavorful.
Choice of Plain/Butter.*

LACCHA PARATHA 70
*Savor the flaky and layered texture of
our laccha paratha.*

PLAIN RICE 160
*Steamed to fluffy perfection, a staple and
comforting side dish.*

JEERA RICE 200
*Steamed rice pan-fried with fragrant cumin
seeds. Perfect for pairing with gravies.*

PEAS PULAO 240
*Fragrant basmati rice cooked with aromatic
spices and sweet green peas.*

ESSENTIALS

SPICY PEANUTS 280
*Roasted peanuts tossed in a flavorful
blend of spices, lemon, and diced onions.*

PAPAD 40/120
*The perfect crispy and crunchy
accompaniment. Plain/Masala.*

MAGGI 120/140
*The iconic and beloved instant ramen.
Plain/Masala.*

PAHADI PAKORAS 280
*Assorted vegetables coated in a spiced batter
and deep-fried to perfection.*

LOCAL KUMAONI PLATTER

*Available on pre-order
800 per adult*

Please ask your attendant for details.

