



Mystique of
S A M S A R A

Dangroo

F O O D M E N U





T I M I N G S

BREAKFAST	8:00 AM-10:30 AM
LUNCH	1:30 PM-3:30 PM
SNACKS	4:30 PM-7:00 PM
DINNER	7:30 PM-10:30 PM

A taste worth waiting for! Kindly grant us 20-30 minutes
to prepare your meal with care.





Breakfast

CONTINENTAL

EGGS TO ORDER

(2 pcs served with 2 bread slice)

Boiled Egg Fresh eggs, wholesome, and protein-packed.	₹ 160
Sunny Side Up Crispy edges, runny yolk, a perfect breakfast.	₹ 200
Poached Egg Half cooked eggs with creamy yolks and whites.	₹ 200
Scrambled Egg Light, fluffy and simply delicious.	₹ 200
Omlette (Plain / Masala / Mushroom) Perfectly cooked eggs with fresh vegetables.	₹ 210
Omlette (Cheese / Spanish) Fluffy eggs filled with melted cheese/potato.	₹ 240

SANDWICH

(Served with potato wedges & salad)

Veg Sandwich Garden-fresh veggies packed in toasted bread.	₹ 190
Chicken Sandwich Mouth-watering meaty delight in toasted bread.	₹ 250
Paneer Sandwich Grilled paneer sandwich with veggies.	₹ 240
Grilled Veg Sandwich Grilled veggies, cheese, and bread.	₹ 220
Grilled Chicken Sandwich Juicy grilled meat in bread.	₹ 270

TOAST

(4 pcs)

French Toast Crispy outside, fluffy inside.	₹ 110
Butter Toast Crispy toast with melted butter.	₹ 130
Cheese Toast Crunchy bread with melted cheese.	₹ 140
Garlic Toast Crispy garlic toast with buttery flavor.	₹ 190

CEREAL

Cornflakes with Milk Crunchy cereal with creamy milk.	₹ 210
Chocos with Milk A chocolaty delight in milk.	₹ 200
Porridge Creamy delight made with oats and milk.	₹ 220
Muesli with Milk A crunchy and healthy bowl.	₹ 230

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Breakfast

NORTH INDIAN

Plain Parantha (2 pcs)

Crispy paratha is the perfect side to serve with pickle and curd.

₹ 190

Stuffed Parantha (Aloo / Pyaaz / Gobhi) (2 pcs)

Experience a burst of flavors with every bite of the Stuffed Parantha.

₹ 230

Paneer Stuffed Parantha (2 pcs)

Feel the fullness of cottage cheese in the traditional parantha.

₹ 260

Cholle Bhature (2 pcs)

Spice up your palate with the vibrant and flavorful Cholle Bhature - two puffy deep-fried breads served with a tangy and spicy chickpeas curry.

₹ 260

Poori Bhaji (2 pcs)

Get your fill of the delicious and comforting Poori Bhaji with three fluffy and crispy Pooris with potato curry.

₹ 250

SOUTH INDIAN

Plain Dosa

Crispy crepe that pairs perfectly with a variety of chutneys & sambar.

₹ 220

Masala Dosa

A crispy, golden crepe with a satisfyingly savory filling of spiced potatoes, onions, and chutney.

₹ 300

Vada Sambhar (3 pcs)

Ultimate savory satisfaction with the crispy & fluffy Vada Sambhar.

₹ 260

Idli Sambhar (3 pcs)

Fluffy and steamed rice Idli served with spicy lentil soup.

₹ 280

Uttapam Sambhar

South Indian pancake loaded with veggies & served with lentil soup.

₹ 290

Poha

A light & fluffy dish made with flattened rice, veggies, & aromatic spices.

₹ 200

Upma

Veg Dry roasted semolina savory pudding with veggies and seasoning.

₹ 200

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Soups, Salads & Raita

SOUP

Manchow Veg / Non Veg

Crunchy veggies, spices, and savory broth.

₹ 190/240

Hot & Sour Veg / Non Veg

Spicy tangy, veggies with comforting warmth.

₹ 190/240

Clear Soup Veg / Non Veg

Sauteed vegetables/chicken in clear broth.

₹ 180/230

Sweet Corn Soup Veg / Non Veg ₹ 210/260

Chinese style soup made with mixed veggies, sweet corn kernels & pepper.

Talumein Veg / Non Veg

Mixed vegetables, noodles, spicy broth combined.

₹ 230/280

Minestrone Veg

Mixed vegetables, pasta/rice Tomato based broth

₹ 220

Lemon Coriander

Fresh lemon, garden-fresh coriander, flavourful spices blended.

₹ 190

Cream of Mushroom

Rich cream, earthy mushrooms, savory herbs combined.

₹ 230

Tomato Dhaniya Shorba

Ripe tomatoes, aromatic spices, flavorful herbs blended.

₹ 220

SALAD

Green Salad

Fresh greens with vibrant vegetable fusion.

₹ 90

Cucumber Salad

Cool and refreshing cucumber salad with dill.

₹ 120

Greek Salad

Blend of Crisp greens, tangy feta, and olives.

₹ 220

Russian Salad

Creamy potatoes, mixed veggies, and tangy mayo.

₹ 260

American Corn Salad

Sweet corn kernels, fresh veggies, alluring dressing.

₹ 230

RAITA

Plain Curd

Creamy, tangy, plain yogurt.

₹ 90

Aloo Raita

Cool, refreshing potato with yogurt.

₹ 120

Boondi Raita

Yogurt with crispy gram flour pearls.

₹ 140

Mix Raita

Yogurt mixed with veggies and spices

₹ 180



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Starters

VEG


Paneer Tikka Grilled paneer cubes with a burst of flavours.	₹ 440
Mushroom Tikka Grilled mushroom with a rush of flavours.	₹ 350
Paneer Malai Tikka Spicy & creamy paneer tikka delight.	₹ 480
Paneer Lasuni Tikka Flavorous & garlic infused tikka bites.	₹ 440
Paneer Achari Tikka Paneer marinated in an achari masala flavour.	₹ 440
Tandoori Soya Chaap Spiced and delicious soy protein skewers.	₹ 380
Malai Soya Chaap Velvety and juicy malai soya chaap.	₹ 400
Hara Bhara Kebab Flavorful spinach and green peas vegetable kebabs.	₹ 340
Veg Seek Kebab Deliciously charred & seasoned vegetable seekh kebabs	₹ 340
Stuffed Mushroom Tandoori Spice up your palate with stuffed mushroom tandoori.	₹ 430
Veg-Platter Savor the tantalizing flavors of varieties of vegetables drenched with Indian spices and herbs.	₹ 900
Crispy Corn Fried corn kernels, seasoned with ground herbs flavors of different varieties of tikka infused with spices and rich curry.	₹ 340
Tandoori Aloo Stuff Barrel shaped potatoes filled with paneer mixture	₹ 360
Dahi Kebab Dahi kebab are shallow fried kebabs made with Indian curd, gram flour, paneer, spices and herbs.	₹ 360
Aloo Matar Tikki Dredged in breadcrumbs, the patties in this recipe are as crispy as the ones from the streets, and way healthier.	₹ 350


NON VEG

Chicken Tikka Tandoori-style chicken appetizer.	₹ 490
Chicken Malai Tikka Rich and delicious yogurt- infused chicken.	₹ 540
Lasuni Tikka Chicken Aromatized and tangy gravy infused tikka with chicken.	₹ 490
Chicken Seek Kebab Juicy and finger-licking chicken seek kebab.	₹ 480
Mutton Seek Kebab Juicy and finger-licking mutton seek kebab	₹ 750
Chicken Kali Mirch Tikka Spicy black pepper chicken tikka.	₹ 540
Tandoori Chicken (6 PCS) Irresistibly tender minced chicken kebab.	₹ 590
Non-Veg Platter Savor the mouth-watering flavours of different varieties of tikka infused with spices and rich curry	₹ 1350
Crispy Fried Chicken Tender fried chicken that's crispy on the outside and juicy on the inside	₹ 440
Samsara Peri Peri Chicken Marinated chicken served with homemade peri peri sauce.	₹ 490
Chicken Reshmi Kabab Creamy grilled chicken malai kebabs marinated in fresh cream, mild spices and nuts.	₹ 460
Chicken Banjara Kabab A spicy chicken kebab cooked in gypsy style	₹ 460
Chicken Lahori Tikka Boneless chicken marinated in yogurt, ginger and garlic paste	₹ 460
Fish Tikka Delicious Fish Tikka Perfection.	₹ 580
Fish Amritsari Fish marinated in a blend of spices, deep-fried until golden & crispy	₹ 520

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Main Course - Indian


VEG

Palak Paneer Creamy Spinach Delight	₹ 380	Paneer Do Pyaaza Creamy dish made with paneer and a combination of spices.	₹ 360
Dal Tadka Dal Tadka Infused with Fragrant Spices.	₹ 320	Paneer Methi Malai Curry cooked with fresh fenugreek leaves, paneer, curd based gravy.	₹ 430
Dal Makhani Buttery black lentil curry with cream.	₹ 390	Paneer Pasanda Shallow fried cottage cheese in smooth, creamy onion-tomato based gravy	₹ 390
Rajmah Masala Rich kidney bean curry in spicy blend.	₹ 380	Cheese Tomato A Tangy and Cheesy Delight for lip-smacking snack.	₹ 360
Chana Masala Tangy chickpea curry bursting with aromatic spices.	₹ 360	Paneer Bhurji Scrambled Cottage Cheese Delight.	₹ 350
Paneer Tikka Masala Spicy Grilled Cottage Cheese Delight.	₹ 390	Dum Aloo Kashmiri Kashmiri-style spiced potatoes absorbed in rich gravy	₹ 440
Kadai Paneer Spicy Stir-Fried Cottage Cheese Delight.	₹ 360	Aloo Gobhi A perfect combo of Potatoes and Cauliflower Delight.	₹ 290
Shahi Paneer Regal Creamy Cottage Cheese Delight.	₹ 430	Jeera Aloo Made with basic spices, Potatoes and Cumin is the star of the dish.	₹ 230
Palak Corn Spicy, creamy dish made with fresh spinach and sweet corn.	₹ 390	Mix Vegetable Mix vegetable with amazing flavors.	₹ 340
Mutter Methi Malai Creamy Green Peas made with Fenugreek.	₹ 430	Kadhi Pakora Fritters cooked using spiced batter including onions, gram flour, and seasonings.	₹ 280
Mutter Paneer A Creamy Green Peas and Cottage Cheese Delight.	₹ 380	Malai Kofta Crisp fried potato paneer balls (koftas) dunked in a creamy, silky smooth and rich sauce/ curry	₹ 380
Mutter Mushroom Fresh Peas and Mushroom Combination.	₹ 380	Paneer Butter Masala Creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.	₹ 360
Mushroom Do Pyaaza Delicious Mushroom Medley with Double Onions.	₹ 360	Kaju Curry Roasted cashew nuts (kaju) cooked in a tomato, onion, and spices based rich and creamy sauce	₹ 450
Sabzi Jalfrezi Cut vegetables sautéed in tomato sauce, seasoned with spices	₹ 340		
Paneer Lababdar Creamy Cottage Cheese in Rich Gravy.	₹ 370		

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Main Course - Indian

NON VEG

Mutton Do Pyaaza ₹ 680

Fresh mutton cooked with caramelized onions.

Chicken Curry ₹ 440

Tender chicken wrapped in a spicy, creamy tomato-based sauce.

Chicken Rahra ₹ 490

Chicken cooked in a spicy and delicious chicken mince gravy.

Murg Tikka Masala ₹ 520

Grilled Chicken in Spiced Tomato Gravy.

Butter Chicken (Bone / Boneless) ₹ 490/550

Butter chicken cooked in buttery tomato sauce and spices & herbs

Chicken Saagwala ₹ 490

Tender Chicken in Luscious Spinach Gravy.

Chicken Do Pyaaza ₹ 460

Sautéed in a spiced onion and tomato gravy.

Chicken Masala ₹ 480

Bold and Tangy Chicken Masala Fry.

Kadai Chicken ₹ 460

South Asian chicken dish cooked in a rich, spicy, tomato-based gravy.

Mutton Rogan Josh ₹ 680

Spicy and aromatic Kashmiri lamb curry.

Mutton Curry ₹ 650

Hearty and flavourful goat meat in gravy

Bhuna Gosht ₹ 720

Tender lamb chunks pan sautéed with perfection with onion paste.

Fish Curry ₹ 580

Traditional Indian fish curry with spices.

Egg Curry ₹ 300

Boiled eggs cooked in a spicy masala sauce.

HIMACHALI SPECIALITY

Sepu Vadi ₹ 490

Divine lentil cutlets with a mountain twist.

Gucchi/Morels (Seasonal) ₹ 1500

Gourmet treat featuring rare wild mushrooms.

Chana Madra ₹ 430

Spiced chickpeas in a mouth-watering curd gravy.

Himachali Rajmah ₹ 480

Rich and tasty kidney bean curry.

Pahadi Mutton Curry ₹ 740

A delicious mutton curry made with caramelised onions and tomatoes fused with flavoured spices

Pahadi Khatta Mutton ₹ 760

Himachali style mutton curry is a beautiful blend of spices. This dish is famous for being simple

Pahadi Chicken Curry ₹ 460


A very flavorful and yet mildly spiced yogurt-based curry made with commonly used Indian spices


Pahadi Khatta Chicken ₹ 480

A tantalizing dish inspired by the rustic charm of Himachal. Tender chicken pieces marinated in a blend of traditional spices and grilled to perfection

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Rice & Breads

RICE

Steam Rice ₹ 220
Perfectly cooked, light and fluffy rice.

Jeera Rice ₹ 290
Cumin-infused fragrant jeera rice.

Dal Khichadi ₹ 300
Traditional and satisfying lentil-rice fusion.

Peas Pulao ₹ 340
Classical Indian rice green pea pulao.

Veg Pulao ₹ 390
Spice and wholesome mixed vegetable pulao.

Kashmiri Pulao ₹ 480
Refreshing and soothing yogurt rice.

Veg Biryani ₹ 440
Colorful and sweet-smelling veggie-packed rice dish.

Egg Biryani ₹ 400
Fragrant and tender egg-infused rice dish.

Chicken Biryani ₹ 580
Fresh and spicy chicken-infused rice dish.

Mutton Biryani ₹ 780
Tempting and aromatic goat biryani.

BREADS

Tandori Roti (Plain / Butter) ₹ 45/50
Handmade Delight, Smoky Flavors, Tandoor Bliss.

Tawa Roti (Plain / Butter) ₹ 40/45
Appealing and Tantalizing Tawa Roti Delight.

Missi Roti ₹ 50
Gram Flour Goodness, Fragrant and Tasty.

Lacha Parantha / Methi Churi Parantha ₹ 70/75
Perfectly cooked, Crispy and Heavenly parantha.

Ajwain Parantha ₹ 60
Perfectly cooked and Infused with Ajwain Spice.

Green Chilli Parantha ₹ 60
Flatbread stuffed with a mixture of green chillies & spices

Plain Naan ₹ 60
Classic Fluffy Naan, Perfectly heated through.

Butter Naan ₹ 70
Buttery Bliss, Heavenly Soft with mouth-watering taste.

Garlic Naan / Cheese Garlic Naan ₹ 80/85
Savory Delight, Bursting with Garlic Flavor


Stuffed Kulcha / Amritsari Kulcha ₹ 95/80
Stuffed with spices, Bursting with Delectable flavours.

Assorted Bread Basket ₹ 290
Variety bread basket with 1 Lachha, 2 Roti, 1 Missi, and 1 Butter Naan.

Kashmiri Naan ₹ 80
Naan stuffed / topped with sweet dried fruits

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Chinese

Hakka Noodles (Veg / Non Veg) Hot noodles, bursting with flavor and topped with your choice of fresh vegetables and juicy meats.	₹ 350/380
Schezwan Noodles (Veg / Non Veg) Noodles made with fresh sauteed veeggies and spicy schezwan sauce.	₹ 380/400
Chilly Garlic Noodles (Veg / Non Veg) Perfectly seasoned stir-fried noodles tossed with garlic, chili, and a mixture of vegetables or meat.	₹ 380/400
Fried Rice (Veg / Egg / Chicken) Sizzling fried rice with veggies/juicy chicken/egg for a hearty meal.	₹ 300/330/360
Schezwan Fried Rice (Veg / Egg / Chicken) Spicy Fried Rice with chilli paste and Schezwan sauce	₹ 320/360/390
Manchurian (Dry / Gravy) – Veg / Non Veg Crispy vegetables/meatballs coated in spicy sauce.	₹ 390/480
Vegetable in Hot Garlic Sauce Flavored and spicy, vegetable medley wok-tossed in hot garlic sauce.	₹ 390
Chilli Paneer Spicy chili peppers and cheese blended into a fiery fusion of flavors in this tempting dish, Chilly Cheese.	₹ 490
Honey Chilly Cauliflower / Potato Sweet honey and fiery chili unite in this dish, coating tender Cauliflower/potato with a mouth-watering Flavour	₹ 360
Chilli Mushroom Mushrooms sautéed with bold spices, creating a spicy and flavorful Chilly Mushroom sensation.	₹ 390
Chilli Chicken (Bone / Boneless) Tender chicken, fiery spices, and a fusion of vibrant vegetables sizzle together, creating a flavorsome Chilly Chicken delight.	₹ 450/590
Garlic Chicken Bold garlic flavors paired with juicy, tender chicken, bringing an irresistible kick to your taste buds.	₹ 430
Lemon Chicken Juicy chicken breasts marinated in tangy lemon and spicy herbs, creating a highly-seasoned and flavourful Lemon Chicken dish.	₹ 490
Spring Roll Veg Vegetable spring rolls are a popular appetizer from the traditional Chinese Cuisine.	₹ 360
Fried Momo – Veg / Non veg A traditional, golden brown, crispy snack, filled with a hot, savoury filling	₹ 310/320
Steam Momo – Veg / Non veg Dumplings filled with desired filling, steamed to become soft and translucent	₹ 280/320
Chinese Platter Veg (Choice of Veg Noodles/Veg Fried Rice and Veg Manchurian/Cheese Chilly with Honey Chilly Potato)	₹ 480
Chinese Platter Non Veg (Choice of Chicken Noodles/ Non-Veg Fried Rice and Non-Veg Manchurian/Chilly Chicken with Honey Chilly Potato)	₹ 580

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Continental

Pizza (Veg / Non Veg)

Delicious Veg/Non-Veg pizzas loaded with fresh toppings and melted cheese, baked with perfection.

₹ 280/330

Margherita Pizza

Timeless Italian creation consisting of a crispy crust, tomato sauce, fresh mozzarella cheese, and basil leaves.

₹ 250

Samsara Special Pizza (Veg / Non Veg)

Classic Indian Tomato Creamy Sauce topped with vegetables/roasted spicy chicken and mozzarella cheese vegetarian filling, served hot and fresh.

₹ 390/490

Cutlet (Veg / Non Veg)

Crispy and delicious cutlets with a vegetarian/non - vegetarian filling, served hot and fresh

₹ 320/380

Mashed Potatoes (Normal / Cheesy)

Boiled potatoes, mashed into a soft, creamy and smooth texture with added butter, milk and seasonings

₹ 220/250

Nachos de la Casa

Tortilla chips layered with a cheese & variety of toppings

₹ 250

Sizzler (Veg / Non Veg)

Smoking combination of french fries, fried rice, and a deep-fried cutlet or chicken pieces

₹ 650/750

PASTA TO ORDER

(PENNE / MACARONI / WHOLE WHEAT)

Arrabbiata Pasta (Red Sauce)

A spicy tomato-based pasta that will leave your taste buds tingling.

₹ 380

Alfredo Pasta (White Sauce)

Creamy and velvety white sauce-draped pasta, seasoned to perfection.

₹ 390


Pink Sauce Pasta

Delicious and spicy, vegetable medley wok-tossed into tomato and cream sauce.

₹ 480

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Snacks

Chana Chat Spicy and tangy flavour chickpea snack.	₹ 180
Aloo Chat Lip-smacking and flavorful potato snack.	₹ 150
Assorted Pakora Mouthwatering mixture of fried fritters.	₹ 280
Gobhi Pakora Crispy cauliflower with a tasty delight.	₹ 250
Paneer Pakora Golden-brown paneer, a savory treat.	₹ 320
Masala Peanuts Tangy masala-flavored peanuts, full flavored delight.	₹ 190
Plain Peanuts An all time favourite & nutritious snack.	₹ 120
Masala Papad Spiced papad, a delectable munch.	₹ 150
Roasted / Fry Papad Light and crispy snack.	₹ 90
Plain Maggi Nostalgic childhood favorite in minutes.	₹ 90
Veg Maggi Finger-licking taste with veggie goodness in every bite.	₹ 140
French Fries / Peri Peri Fries Delicately sliced potatoes deep-fried until crispy and golden, served hot and salted as a classic side dish/snack	₹ 210/240
Veg Sandwich (Plain / Grilled / Paneer)	₹ 190/220/240
Chicken Sandwich (Plain / Grilled)	₹ 250/270

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Beverages

JUICES & SHAKES

Orange Juice ₹ 190

Freshly squeezed oranges with natural sweetness.

Pineapple Juice ₹ 190

Juicy pineapple, filled with tropical flavours.

Watermelon Juice ₹ 190

Refreshing watermelon, sweet and hydrating relishment.

Apple Juice ₹ 160

Crunchy apple, made with purity and perfection.

Carrot Juice ₹ 210

Vibrant carrots made with farm fresh carrots.

Vanilla Milk Shake ₹ 220

Creamy vanilla, milk's wonderful companion.

Chocolate Milk Shake ₹ 220

Velvety chocolate, blended with creamy milk.

Strawberry Milk Shake ₹ 220

Fresh strawberries, creamy milk, and sweet indulgence.

Banana Milk Shake ₹ 220

Creamy bananas, velvety milk, sweet favor.

Oreo Milk Shake ₹ 260

Crushed Oreos, creamy milk, magical treat.

Mango Milk Shake (Seasonal) ₹ 280

Ripe mangoes, delicious milk, tropical delight.

TEA & COFFEE

Masala Tea ₹ 70

Flavorful blend of tea and spices.

Ginger Tea ₹ 65

Revitalizing fusion of tea and ginger.

Green Tea ₹ 75

Blend of antioxidant- rich green tea.

Lemon Honey Ginger Tea ₹ 80

Zestful infusion of citrus, honey, and ginger.

Cold Coffee ₹ 180

Coffee, milk, sugar, ice, perfect blend.

Cappuccino ₹ 220

The perfect balance of espresso, steamed milk and foam milk, tropical delight.

Hot Chocolate ₹ 170

Rich cocoa, creamy milk, and sweet warmth.

Hot/Cold Milk ₹ 140

Fresh milk, comforting warmth, pure nourishment.

Cold Coffee with Ice Cream ₹ 200

Creamy coffee with a scoopful bliss.

Hot Coffee ₹ 120

Rich and scented brewed coffee bliss

Black Coffee ₹ 100

Coffee with nothing added

COOLERS

Lassi (Sweet or Salted) ₹ 180

Canned Juice ₹ 110

Red Bull ₹ 200

Diet Pepsi/Coke ₹ 150

Fresh Lime Water/Soda ₹ 80 / 110

Bottled Soda ₹ 60

Tonic Water ₹ 90

Aerated Drinks (Glass) ₹ 70

Packaged Drinking Water ₹ 70

Ice Bucket ₹ 80

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Desserts

Vanilla Ice Cream Classic frozen treat with smooth vanilla.	₹ 190
Chocolate Ice Cream Rich and decadent chocolate frozen delight.	₹ 220
Mango Ice Cream Tropical bliss of luscious mango flavor.	₹ 240
Strawberry Ice Cream Creamy delight of sweet strawberry goodness.	₹ 200
Tutti Frutti Ice Cream Fruity ice cream with a mix of candied fruit pieces	₹ 250
Chocolate Brownie Rich, gooey, fluffy, chocolate based dessert bar	₹ 230
Gulab Jamun (2 pcs) Fine dumplings soaked in sweet rose syrup.	₹ 190
Kheer Creamy and comforting rice pudding dessert.	₹ 180
Sewayian Vermicelli mixed with sweet, creamy goodness.	₹ 200
Rasmalai (2 pcs) Creamy pleasure soaked in saffron-infused syrup.	₹ 380
Fruit Custard Creamy blend of fresh fruits and custard.	₹ 320
Halwa (Seasonal – Suji, Moong Dal, Gajar) A sweet treat made with semolina / moong dal / carrot.	₹ 200/380/360

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Mocktails

Virgin Mojito

₹ 290

Fresh lime juice, Sugar Syrup, Fresh mint leaves and cut lemon slice, Soda, Sprite, Ice, lemon slices garnish.

Blackberry Mocktail

₹ 270

Blackberries, Lime juice, Mint leaves, Sugar syrup, Soda, Ice.

Daylight Mocktail

₹ 290

Orange juice, lemon-lime soda Grenadine syrup, Ice.

Blue Lagoon

₹ 270

Lemon, lemon juice, blue curacao syrup, lemon lime soda, Ice lemon slices garnish.

Cinderella Mocktail

₹ 310

Crush ice, lemon juice, orange juice, Pineapple juice, Grenadine syrup, club soda, Pineapple slices garnish.

Fruit Punch

₹ 320

Bottle fruit punch, pineapple juice chilled, orange juice chilled.

Pine Colada

₹ 310

Pineapple juice, coconut cream, Grenadine syrup, crush Ice

Strawberry Mocktail

₹ 270

Strawberry crush, lime juice soda, lemon slice and mint leaves, crush Ice.

SAMSARA special Mocktail

₹ 350

Blue curacao syrup, Slice Juice, lime juice, Black salt, ice cube, Mango juice, club soda, fresh mints leaves garnish.

Cucumber Punch

₹ 250

Cucumber juice, fresh lime juice, sugar syrup,, sprite, crush Ice.

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Please note that Dangroo Restaurant is a part of the premises of
Samsara Luxury Cottages & Spa (which offers lodging with published tariffs more than ₹ 7500/-).
As per Govt regulations, we are required to charge GST on food applicable for this category.

