



## Haryana Tourism Corporation Limited

(a state government undertaking)

CIN : U45202CH1974SGC003437

Regd. Office : S.C.O. 17-18-19, Sector 17-B, Chandigarh-160017



### CITIZEN CHARTER

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### CITIZEN'S CHARTER

Haryana Tourism Corporation, an undertaking of Govt. of Haryana, was incorporated in September 1974 to run the tourist resorts of Haryana Govt. in the state of Haryana.

Broadly the main objective of the corporation in respect of Citizens is to provide tourist related services in hygienic fashion. Their different segments are as under:-

- a) **Accommodation:** To cater to the needs of different categories of tourists, the corporation provides AC suits, AC rooms, Budget Accommodation, Dormitories, Convention Halls, Multipurpose Halls, Conference Halls, Party rooms etc. facilities at different tourist resorts in various parts of Haryana as under:-

EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION				
Sr. No.	Name of Complex / Room category	No. of Rooms	Room Number	EXISTING TARIFF AS ON 10.7.2020
				EP
1	<b>BADKHAL LAKE</b>			
	Minivet Suite	ONE	101	5850/-
	Mayur Suite	ONE	1	5850/-
	Falcon Suite	ONE	7	5850/-
	Deluxe Room	TWENTY FOUR	2,3,4,5,6, 8, 9, 10, 11, 12, 12A, 12B, 14, 15, 16, 17, 18, 19 20, 21, 102, 103, 104, <b>110</b>	2399/-
	Standard Rooms	SIXTEEN	10A, 22,23, 24, 25, 26,27, 28, 29, 30, 105, 106, 107, 108, 109, 111	1999/-
	A.C.CONFERENCE HALL (Complimentary for residential conferences)	THREE		5500/-
2	<b>BLUE BIRD (HISAR)</b>			
	Super Deluxe Room	ONE	104	3499/-
	Standard room	FIVE	109-113	1999/-
	Standard room	FOUR	105-108	1999/-

<b>EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION</b>				
<b>Sr. No.</b>	<b>Name of Complex / Room category</b>	<b>No. of Rooms</b>	<b>Room Number</b>	<b>EXISTING TARIFF AS ON 10.7.2020</b>
				<b>EP</b>
	Standard Room	THREE	101-103,	1999/-
		ONE		4700/- for 8 Hrs. 2700/- for 4 Hrs.
<b>3</b>	<b>BLUE JAY (SAMALKHA)</b>			
	Deluxe Room	TWO	206, 207	2399/-
	Premium Room	ONE	205	3999/-
	Standard Room	ONE	208	1999/-
	Standard Room	FOUR	201-204	1999/-
<b>4</b>	<b>BULBUL (JIND)</b>			
	Regular Room	FOUR	105 to 108	1799/-
	Regular Room	FOUR	201 to 204	1799/-
	Regular Room	TWO	103 to 104	1799/-
	Executive Suite	ONE	101 & 102 ( converted in Suite)	3199/-
	AC BANQUET HALL	ONE		5000/- for 8 Hrs. for Conf. 11000/- for Pvt. Catering.
<b>5</b>	<b>DABCHICK HODAL</b>			
	Standard Room	SIX	1, 2, 3, 4, 5, 6	1999/-
	Standard Room	TEN	11, 12,13, 14, 15, 16, 17, 18, 19, 20	1999/-
	Regular Room	FOUR	7, 8, 9, 10	1799/-
	CONVENTION HALL With 2 rooms  For Private Catering  For Exhibition / meets other than private catering  Front Lawn only (pre-function area) (For private Catering )  Maintenance charges	ONE		35000/-  20000/-  15000/-  2000/-
<b>6</b>	<b>SARAS (DAMDAMA LAKE)</b>			
	Semi Deluxe Rooms	NINE	101-109	2199/-
	Standard Room	THIRTEEN	110-113	1999/-
	Dormitory	ONE (10 beds)		50 0/- Per bed
	A.C. CONFERENCE HALL	ONE		2500/-Per day 1500/- for 4 Hrs.

<b>EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION</b>				
<b>Sr. No.</b>	<b>Name of Complex / Room category</b>	<b>No. of Rooms</b>	<b>Room Number</b>	<b>EXISTING TARIFF AS ON 10.7.2020</b>
				<b>EP</b>
<b>7</b>	<b>FLAMINGO (HISAR)</b>			
	Standard Room	EIGHTEEN	102 to 109, 201 to 210	1999/-
	Semi Deluxe Suite	ONE	101	3799/-
	CONVENTION HALL (NEW). For Pvt. catering	ONE		1,30,000/-
	b) For Meeting/ Conference/ Seminar and other functions Like Bhajan/ Kirtan/Sai Sandhya etc. except marriage function			Rs.65000/- 8 Hrs Rs.35000/- 4 Hrs
<b>8</b>	<b>GREY PELICAN (YAMUNA NAGAR)</b>			
	Standard Room	NINE	101,102, 103, 104, 105, 106, 107, 108 & 109	1999/-
	Dormitory ( 4 beded)	ONE		<b>200/- Per Bed</b> If some tourist stay in Motel and book the room and has driver along, he can be given bed @ Rs.100/- Per Bed.
	New Multipurpose Hall ( With two rooms)	ONE		Rs.90,000/- <b>(inclusive of all taxes)</b>
	b) For Meeting/ Conference/ Seminar and other functions Like Bhajan/ Kirtan/Sai Sandhya etc. except marriage function			Rs.40000/- 8 Hrs. Rs.25000/- 4 Hrs <b>(inclusive of all taxes)</b>
	Two Rooms only (when hall is not given on rent )			1999/- Per day per room <b>(Standard Room)</b>
	Committee Room For 8 Hours For 4 Hours	ONE		Rs.10,000/- Rs. 5,000/-
	<b>JAGADHRI</b>			
	<b>Swarn Jayanti Banquet Hall (New) for marriage purpose with four rooms</b>	ONE		Rs.1,00,000/- + Rs.10000/- cleaning charges + Rs.15000/- Electricity charges + Taxes as applicable
	Banquet Hall for Conference / other functions for 8 Hrs.			Rs.60,000/- + Rs.6000/- cleaning charges + Rs.9000/- Electricity charges

<b>EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION</b>				
<b>Sr. No.</b>	<b>Name of Complex / Room category</b>	<b>No. of Rooms</b>	<b>Room Number</b>	<b>EXISTING TARIFF AS ON 10.7.2020</b>
				<b>EP</b>
				+ Taxes as applicable
	Banquet Hall for Conference / other functions for 4 Hrs.			Rs.40,000/- + Rs.4000/- cleaning charges + Rs.6000/- Electricity charges + Taxes as applicable
	<b>Committee Hall</b> For 8 Hrs. For 4 Hrs.	ONE		Rs.10000/- + Taxes as applicable Rs.5000/- + Taxes as applicable
	<b>Kitty Party Hall</b>	ONE		Rs.5000/- + Taxes as applicable
9.	<b>Adibadri</b>			
	Regular Rooms	Two	1-2	1799/-
	Dormitory	One (2 beded)	3	300/- per bed
10	<b>GAURIYYA (BAHADURGARH)</b>			
	Semi Deluxe Room	ELEVEN	101-105, 106-108, 217-219	2199/-
	Standard Room	SIXTEEN	109-116, 220-227	1999/-
	Conference Hall	ONE		6000/-Per day 3000/- 4 Hrs.
	MULTIPURPOSE HALL/ BANQUET HALL <b>Without HTC Catering</b>	ONE		Rs.90000/- + Rs.5000/- Housekeeping charges + Rs.10,500/-Power Back-up / Electricity Charges
	<b>With HTC Catering</b>			Rs.35000/- + Rs.5000/- Housekeeping charges + Rs.10,250/- Power Back-up / Electricity Charges
	b) For Meeting/ Conference/ Seminar and other functions Like Bhajan/ Kirtan/Sai Sandhya etc. except marriage function <b>(Without HTC Catering)</b>			Rs.50000/- + Rs.5000/- Maintenance & Cleaning charges + Rs.6000/- Power Back-up / Electricity Charges <b>( For 8 Hrs.)</b> Rs.30000/- + Rs.3000/- Maintenance & Cleaning charges + Rs.4000/- Power Back-up / Electricity Charges <b>( For 4 Hrs.)</b> Rs.20000/- + Rs.5000/-

<b>EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION</b>				
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				<b>EP</b>
	c) For Meeting/ Conference/ Seminar and other functions Like Bhajan/ Kirtan/Sai Sandhya etc. except marriage function <b>(With HTC Catering)</b>  Semi Deluxe Rooms <b>(To be booked when hall is not booked &amp; rooms are required)</b>	TWO		Maintenance & Cleaning charges + Rs.6000/- Power Back-up / Electricity Charges <b>( For 8 Hrs.)</b> Rs.10000/- + Rs.3000/- Maintenance & Cleaning charges + Rs.4000/- Power Back-up / Electricity Charges <b>( For 4 Hrs.)</b>  Rs.2199/-
11	<b>J. BABBLER (DHARUHERA)</b>			
	Super Deluxe Room	ONE	1	3499/-
	Standard Room	SIX	105-110	1999/-
	Regular Room	FOUR	101-104	1799/-
	MULTI-PURPOSE HALL	ONE		60000/- Per day
12	<b>KARNA LAKE, KARNAL</b>			
	A.C.Family Hut No.1	ONE	1	4850/-
	A.C. Family Hut No.2	ONE	2	4299/-
	Premium Rooms	ONE	9	3999/-
	Super Deluxe Room	ONE	2	3499/-
	Deluxe Room	THIRTEEN	1, 3, 8, 10,11, 12, 13, 14, 15,16, 17, 18,19.	2399/-
	Semi Deluxe Room	FOUR	4, 5, 6 7	2199/-
	A.C. LOUNGE / DRAWING ROOM	ONE		2500/-
	A C CONFERENCE HALL	ONE		5000/-Per day 2500/- 4 Hrs.
	Kitty Hall	ONE		2500/-
13	<b>KINGFISHER (AMBALA)</b>			
	Premium Rooms	ONE	111	3999/-
	Premium Rooms	ONE	105	3999/-
	Standard Room	SIXTEEN	1, 2, 3, 4, 101, 102, 103, 104, 106-109, 110, 112-113, 114	1999/-

<b>EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION</b>				
<b>Sr. No.</b>	<b>Name of Complex / Room category</b>	<b>No. of Rooms</b>	<b>Room Number</b>	<b>EXISTING TARIFF AS ON 10.7.2020</b>
				<b>EP</b>
	Dormitory	ONE (4 beded)		499/- per bed
	AC BANQUET HALL / MULTIPURPOSE HALL  For meeting (without any value added Catering Business )  For Exhibition ( Without any value added Catering Business)	ONE		7000/- Per Day 5000/- 4 Hrs.  15000/- Per day  25000/- Per day
	AC CONFERENCE HALL ( On 1st floor)  For meeting (Private catering not allowed )  For exhibition (Private catering not allowed)	ONE		4500/- Per Day 3000/- 4 Hrs.  10000/- Per day  10000/- Per day
<b>14</b>	<b>KOEL, KAITHAL</b>			
	Semi Deluxe	TWO	101, 106	2199/-
	Standard Room	EIGHT	102, 103, 104,105, 107-110	1999/-
	Dormitory (2 beded)	ONE		499/- Per bed
	AC CONFERENCE HALL	ONE		3500/- Per day 2000/- 4 Hrs.
	MULTIPURPOSE HALL a) For Private Catering  b) For Exhibition / Other than Private Catering <b>In Summer Season</b> (1st April to 30th Sept.)  <b>In Winter Season</b> (1st October to 31st March)	ONE		50000/- Per day  20000/- Per day  15000/- Per day
<b>15</b>	<b>MAGPIE (FARIDABAD)</b>			
	Semi Deluxe Suite	ONE	215	3799/-
	Deluxe Room	SEVENTEEN	101-110,, 201-204, 211-213	2399/-
	Standard Room	ONE	214	1999
	Standard Room	TEN	205-210, 216-219	1999/-

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				<b>EP</b>
	AC CONFERENCE HALL			11000/-Per day
	SILVER JUBILEE HALL ( With two rooms)	ONE		
	a) For Conference & Meeting			50000/- 8 Hrs, 30000/- 4 Hrs.
	b) For Exhibitions / Commercial purposes			80,000/-
	c) With Private Catering			80,000/-
	Banquet Hall	ONE		11000/- Per day
16	<b>MOUNTAIN QUAIL (MORNI HILLS)</b>			
	Superior Room	TWO	1 & 5	2799/-
	Standard Room	SIX	2, 3, 4, 6, 7 & 8,	1999/-
	Standard Room	EIGHT	101-104, 201-204	1999/-
	A.C.CONFERENCE HALL	ONE		4000/-Per day 2000/- Half day
	<b>TIKKAR TAAL (MORNI HILLS)</b>			
	Regular Room	FOUR	101-104	1799/-
	Regular Room	FOUR	205-208	1799/-
	A.C. Dormitories ) 16 beded)	TWO	1, 2	400/- per bed
17	<b>MYNA (ROHTAK)</b>			
	Super Deluxe Room	TWO	6, 107	3499/-
	Standard room	FOURTEEN	1 to 5 , 101-106, 108-110	1999/-
	Regular Room	THREE	7, 8, 9	1799/-
	AC CONFERENCE HALL	ONE		5000/- Per day 3000/- 4 Hrs.
18	<b>NEELKANTHI KRISHNA DHAM YATRI NIWAS (KURUKSHETRA)</b>			
	Deluxe Room ( 6 beded each)	FOUR	105-108	2399/-
	Semi Deluxe Room (4 beded each)	TWO	209 & 211	2199/-
	Regular Room	NINETEEN	201-208, 212-222	1799/-
	Executive Suite	ONE ( 2 beded)	101	3199/-



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				<b>EP</b>
	Dormitory ( Non A.C.)	THREE	102-104	2400/- 400/- Per Bed
	AIR COOLED CONFERENCE ROOM (USE OF MEDITATION HALL)	ONE		2500/- Per day 1500/- 4 Hrs. 1000/- 2 Hrs.
	BANQUET HALL ( For meeting purpose only) + EXISTING RESTAURANT	ONE		4000/- 8 Hrs 2500/- 4 Hrs. 1500/- 2 Hrs.
	COMMITTEE ROOM (For Meetings) (Converted from store rooms)  (If used as Bed Room)	One		1600/- 8 Hrs. 1000/- 4 Hrs. 600/- 2 Hrs.  1999/- Per day (Standard Room)
19	<b>PARAKEET (PIPLI)</b>			
	Pipli Suite  ( if only bed room is used) (Standard Room))	TWO	1 & 2	4400/-  1999/-
	Regular Room	FOURTEEN	3-8, 101-108	1799/-
	A.C.CONFERENCE HALL	ONE		7000/- for 8 Hrs. 4000/- for 4 Hrs.
	AC LOUNGE ( 1st FLOOR)	ONE		1700/- 8 Hrs. 1000/- for 4 Hrs.
	New Convention Hall ( without lawn)  Convention Hall with back lawn.  b) For Meeting/ Conference/ Seminar and other functions Like Bhajan/ Kirtan/Sai	ONE		Rs.80,000/- + Maintenance & cleaning charges Rs.8,000/-.  Rs.80,000/- + Maintenance & cleaning charges Rs.8,000/- + Rs.30,000/- lawn charges + Maintenance & cleaning charges Rs.3,000/-.  Rs.40000/- 8 Hrs + Maintenance & cleaning charges Rs.4,000/- Rs.25000/- 4 Hrs.+ Maintenance & cleaning charges Rs.2500/-

<b>EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION</b>				
<b>Sr. No.</b>	<b>Name of Complex / Room category</b>	<b>No. of Rooms</b>	<b>Room Number</b>	<b>EXISTING TARIFF AS ON 10.7.2020</b>
				<b>EP</b>
	Sandhya etc. except marriage function  If only room is required (Standard room)			Rs.1999/-
20	<b>PAPIHA, FATEHABAD</b>			
	Regular Room	TWO	1 & 2	1799/-
21	<b>BAYA, BHIWANI</b>			
	Deluxe Room	ONE	1	2399/-
	Regular Room	EIGHT	101-102, 103-104, 201-204	1799/-
	Regular Room	FIVE	105-106, 205-207	1799/-
	AC BANQUET HALL	ONE		10000/-8 Hrs. 5000/- 4 Hrs.
	A.C.BANQUET HALL For Private Catering  With HTC Catering	ONE		42000/-  15000/- 4 Hrs. ( For Conference / Meeting)
22	<b>RED BISHOP (PANCHKULA)</b>			
	Super Deluxe Room	THREE	304,207,307	3499/-
	Superior Room	ELEVEN	1, 5, 101-103, 201-203, 301-303	2799/-
	Semi Deluxe Room	NINE	104-107, 204-206, 305 & 306	2199/-
	Semi Deluxe Room	THREE	2, 3, 4	2199/-
	AC CONFERENCE HALL	ONE		10000/-4 Hrs. 20000/-8 Hrs. 30000/-12 Hrs. 40000/-12 (Hrs for Exhibition)
	AC BANQUET HALL	ONE		15000/-4 Hrs. 30000/-8 Hrs. 45000/-12 Hrs. 60000/-12 (Hrs for Exhibition)
	AC COMMITTEE ROOM	ONE		7000/- 4 Hrs. 14000/- 8 Hrs. 21000/- 12 Hrs.
	CONVENTION HALL (New)  b) For Meeting/ Conference/ Seminar and other functions Like	ONE		2,50,000/- Inclusive of current Taxes  Rs.125000/- 8 Hrs (inclusive of Taxes)

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<b>Sr. No.</b>	<b>Name of Complex / Room category</b>	<b>No. of Rooms</b>	<b>Room Number</b>	<b>EXISTING TARIFF AS ON 10.7.2020</b>
				<b>EP</b>
	Bhajan/ Kirtan/Sai Sandhya etc. except marriage function			
23	<b>SANDPIPER (REWARI)</b>			
	Super Deluxe Room	ONE	105	3499/-
	Regular Room	EIGHT	101-104, 106-109	1799/-
24	<b>SHAMA (GURGAON)</b>			
	Semi Deluxe Room	EIGHTEEN	101-118	2199/-
25	<b>SHIKRA (ASA KHERA)</b>			
	Semi Deluxe Room	FOUR	1 to 4	2199/-
26	<b>SKYLARK (PANIPAT)</b>			
	Suite	ONE	114	3899/-
	Deluxe Room	FIVE	111-113, 101-102	2399/-
	Standard Room	FOUR	103-104, 109-110	1999/-
	Regular Room	EIGHT	201-202, 105-108, 203-204	1799/-
	AC CONFERENCE HALL	ONE		3500/-Per day
	AC BANQUET HALL	ONE		11000/-Per day
27	<b>BARBET(SOHNA)</b>			
	Deluxe Room	TWO ( TWO ROOMS IN EACH HUT)	101-102	R.No. 1 2399/-+ Taxes R.No.2 2399/-+ Taxes (Semi Deluxe Room)  3300/- + Taxes ( Drawing room -cum Dinning room)
	Deluxe Room	TWO ( TWO ROOMS IN EACH HUT)	103-104	R.No. 1 2399/-+ Taxes R.No.2 2399/-+ Taxes (Semi Deluxe Room)  3300/- + Taxes ( Drawing room -cum Dinning room)
	Deluxe Room	EIGHT	105-112	2399/-
	Standard Room	FOUR	201-204	1999/-
	Standard Room	FOUR	1 to 4	1999/-

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				<b>EP</b>
	A.C. CONFERENCE HALL (New) With HTC Catering  FOR RESIDENTIAL CONFERENCES	ONE		5000/- For 8 Hrs 2500/- For 4 Hrs  Free ( with the condition that 10 rooms with Double occupancy are booked by the customer / party to avail the facility)
28	<b>B.SANCTUARY SULTANPUR</b>			
	Superior Room	TWO	101 & 102	2799/-
	Standard Room	EIGHT	103-110	1999/-
	Regular Room	FOUR	1,2,3,4	1799/- <b>(Under Renv.)</b>
29	<b>SURKHAB (SIRSA)</b>			
	Deluxe Room	TWO	104, 208	2399/-
	Standard Room	FOUR	201-204	1999/-
	Standard Room	SIX	101-103, 205-207	1999/-
	A.C. CONFERENCE HALL (Capacity 90 PAX) (in new Motel)	ONE		5000/- Per day 3000/- Half Day
	A.C. BANQUET HALL (Capacity 200 PAX) ( in old Building)	ONE		10,000/- with HTC Catering. 40,000/- For Pvt. catering.
30	<b>TILYAR LAKE (ROHTAK)</b>			
	Semi Deluxe Suite	ONE	222	3799/-
	Deluxe Room	TWO		2399/-
	Drawing Room ( Deluxe Room)	ONE		2399/-
	Standard Room (Ground Floor)	ONE	1	1999/-
	Standard Room (Block II)	TWELVE	101 to 112	1999/-
	Standard Room Block-II)	THREE	204 to 206	1999/-
	Standard Room (Block II)	THREE	201 to 203	1999/-
	Outside lawn & Parking of VIP huts			7500/- for short stay
	Conference Hall (AC)	ONE		6500/-Per day 4500/- 4 Hrs.

**EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION**

Sr. No.	Name of Complex / Room category	No. of Rooms	Room Number	EXISTING TARIFF AS ON 10.7.2020
				<b>EP</b>
	CONVENTIONAL HALL a) For private Catering	ONE		138000/-
	b) For HTC Catering			68500/-
	c) For Meeting/ Conference/ Seminar and other functions Like Bhajan/ Kirtan/Sai Sandhya etc. except marriage function			66000/-for 8 Hrs 46000/- for 4 Hrs
	d) For Conference/ Seminar/ Meetings with HTC Catering			35000/-
	e) Open Top terrace with Private Catering			40000/-
	f) For Conference Committee room on 1st floor with private catering			12500/-
	g) For Conference Committee room on 1st floor with HTC catering			6000/-
31	<b>Y.GARDENS (PINJORE)</b>			
	<b>RANI MAHAL</b>			
	Jahanara Begum Suite	ONE	Suite 1	Under Renv.
	Mehtaab Begh Suite	ONE	Suite 2	Under Renv.
	Roshanaara Suite	ONE	Suite 3	Under Renv.
	Rang Mahal Honeymoon Suite	ONE		6000/-
	Sheesh Mahal	ONE		5399/-
	Maharaja Suite	ONE	201	5399/-
	BUDGERIGAR MOTEL Deluxe Room	FIVE	202 to 206	2399/-
	BUDGERIGAR MOTEL Standard Room	FOUR	101-104	1999/-
	BUDGET ACCOMMODATION Standard Room	FOUR	3, 4,7 & 8 (Four beded)	1999/-
	BUDGET ACCOMMODATION Regular Room	FOUR	1, 2, 5, 6,	1799/-

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				<b>EP</b>
	AC CONFERENCE HALL (Basement)	ONE		5000/- 8 Hrs. 2500/- 4 Hrs. 10000/- For Exhibition
	Banquet Hall	ONE		6000/- 8 Hrs 3000/- 4 Hrs.
	AC LOUNGE (Rang Mahal)	ONE		6000/- 8 Hrs 3000/- 4 Hrs.
	Drawing Room	ONE		5000/- 8 Hrs. 2500/- 4 Hrs.
	New Motel Lobby	ONE		5000/- 8 Hrs. 2500/- 4 Hrs.
<b>32</b>	<b>ARAVALLI GOLF COURSE, FARIDABAD</b>			
	Standard Room	FIVE	3-7	1999/-
	Deluxe Room	SIX	1, 2, 8, 9, 10 & 11	2399/-
	For members			1799/-
	CONFERENCE HALL	ONE		5000/- 8 Hrs 3000/- 4 Hrs.
	<b>Porta Cabin / Multi-purpose Hall (New )</b>	ONE		
	Porta Cabin + attached Lawn  For private catering			Rs.80,000/- + Taxes as applicable + Rs.5000/- as House keeping & maintenance charges. One room may be provided complimentary.
	b) For Meeting/ Conference/ Seminar and other functions Like Bhajan/ Kirtan/Sai Sandhya etc. except marriage function			Rs.50000/- 8 Hrs. Rs.30000/- 4 Hrs.
	Porta Cabin / Banquet Hall with HTC catering , if the business is Rs.1,00,000/- + applicable Taxes or more.			No charges.
	Porta Cabin for Conferences upto 8 Hrs. with HTC catering			Rs.25000/- + Taxes as applicable
	Porta Cabin for Conferences upto 8 Hrs. with private catering			Rs.80000/- + Taxes as applicable
<b>33</b>	<b>JATAYU YATRIKA AT MATA MANSA DEVI,</b>			

<b>EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION</b>				
<b>Sr. No.</b>	<b>Name of Complex / Room category</b>	<b>No. of Rooms</b>	<b>Room Number</b>	<b>EXISTING TARIFF AS ON 10.7.2020</b>
				<b>EP</b>
	<b>PANCHKULA</b>			
	Regular Room (4 beded)	FOUR	5 to 8	1799/-
	Budget Room	FOUR	1 to 4	1400/-
34	<b>ANJAN YATRIKA, PEHOWA</b>			
	Standard Room	ONE	103	1999/-
	Regular Room	NINE	101-102,104-110	1799/-
35	<b>ETHNIC INDIA, RAI</b>			
	Luxury Suite (One bed room and one Drawing Room)	ONE	301	5399/-
	Super Deluxe Room	THREE	302, 401, 407	3499/-
	Deluxe Room	TEN	201 to 210	2399/-
	Deluxe Room	TWENTY	101 to 110, 402 to 406, 408 to 412.	2399/-
	Standard Room	NINTEEN	303, 501 to 518,	1999/-
	CONFERENCE HALL	ONE	.	10000/-For 8 Hrs. 6000/- For 4 Hrs
36	<b>RAJA NAHAR SINGH PALACE, BALLABGARH</b>			
	Semi Deluxe Room	FOUR	19, 20, 21, 22,	2199/-
	Standard Room	FOUR	23, 24, 25 and 26	1999/-
37	<b>HOTEL RAJ HANS, SURAJKUND</b>			<b>At HRH Tariff is with Breakfast ( Continental Plan)</b>
	(KURUKSHETRA SUITE)	ONE	238 239	Rs.5500/- + GST (luxury Suite) Rs.7499/- + GST
	(PINJORE SUITE)	ONE	211 212	Rs.7499/- + GST Rs.5500/- + GST(luxury Suite)
	(ARAVALLI SUITE )	ONE	103, 104 105	Rs.7499/- + GST Rs.5500/- + GST(luxury Suite)
	Luxury Suite	THREE	217, 227, 254	5500/-
	Luxury Suite	ONE	102 + 102 A	5500/-
	Premium Room		102 only	3999/-
	Deluxe Room		Only seating Lounge 102 A	3650/-
	Premium Room	TWENTY THREE	201 to 210,101, 106, 218, 219, 220, 221, 228, 229, 230, 240 to 243	3999/-

<b>EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION</b>				
<b>Sr. No.</b>	<b>Name of Complex / Room category</b>	<b>No. of Rooms</b>	<b>Room Number</b>	<b>EXISTING TARIFF AS ON 10.7.2020</b>
				<b>EP</b>
	Super Deluxe Room	TWENTY FOUR	107-111,113-115, 222-226, 231,, 244, 245-253,	3499/-
	Superior Rooms	TEN	213, 214, 215, 216, 232, 233, 234, 235, 236, 237	2799/-
	Super Deluxe Room	EIGHT	116-119, 121-124	3499/-
	AC CONFERENCE HALL (Renovated) (FOR RESIDENTIAL CONFERENCES/ PROGRAMMES COMPLIMENTARY)	ONE	Hall No.1	Rs.10,000/- Per day
	AC CONFERENCE HALL (FOR RESIDENTIAL CONFERENCES/ PROGRAMMES COMPLIMENTARY)	ONE	Hall No.2	5000/- Per day
	AC BANQUET HALL (FOR RESIDENTIAL CONFERENCES/ PROGRAMMES COMPLIMENTARY)	ONE		5,000/- Per Day
	<b>CONVENTION CENTRE</b>	ONE		
	Convention Hall with Conference Hall (GF)			1,90,000/- plus 10,000/- extra as Mtc. & Cleaning Charges  (Optional on payment) 5450/- for Valet parking & security guards (4+4) persons
	For Meeting/ Conference/ Seminar and other functions Like Bhajan/ Kirtan/Sai Sandhya etc. except marriage function			Rs.100000/- + Taxes
	Conference Hall (Ground Floor)			20,000/-
	Conference Hall (1st Floor)			20,000/-
	Board Room			7,500/-
38	<b>SUNBIRD,</b>			



<b>EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION</b>				
<b>Sr. No.</b>	<b>Name of Complex / Room category</b>	<b>No. of Rooms</b>	<b>Room Number</b>	<b>EXISTING TARIFF AS ON 10.7.2020</b>
				<b>EP</b>
	<b>SURAJKUND</b>			
	PRESIDENTIAL SUITE	TWO	2, 2A	3999/- 4999/-
	SUNBIRD SUITE	ONE	1	4999/-
	Deluxe Room	THIRTEEN	9, 10, 11, 12, 12-A,, 14, 15, 16, 17, 18, 19, 20 & 20A)	2399/-
	Standard Room	SEVEN	7, 7A, 8, 3-6	1999/-
	AC CONFERENCE HALL	ONE		5000/- Per day
39	<b>LAKE VIEW HUTS, SURAJKUND</b>			
	Deluxe Room	EIGHTEEN	1051-1067, 1072	2399/-
	Standard Room	FOUR	1068-1071	1999/-
	<b>MULTI-PURPOSE HALL (PORTA CABIN)</b>			
	Multi-purpose Hall with attached party lawn	ONE	Rs.75,000/- + Taxes + <b>Rs.5000/- extra as Mtc. &amp; Cleaning Charges</b>	Rs.1,00,000/- + Taxes + <b>Rs.7500/- extra as Mtc. &amp; Cleaning Charges</b>
	Multi-purpose Hall only (For Marriages / Parties/ Receptions)		Rs.50,000/- + Taxes + <b>Rs.5000/- extra as Mtc. &amp; Cleaning Charges</b>	Rs.60,000/- + Taxes + <b>Rs.5000/- extra as Mtc. &amp; Cleaning Charges</b>
	Multi-purpose Hall only ( For Conventions / Conferences / Meetings / Day Picnic etc.)		Rs.25,000/- + Taxes	Rs.25,000/- + Taxes
	Multi-purpose Hall only (For Assembly of Barat ) ( In the event of marriage booked at Sunbird, HRH, Surajkund Mela Ground & Hermitage Huts- Only Time Limit - Not more than 2 Hours)		Rs.15,,000/- + Taxes	Rs.15,,000/- + Taxes
	Restaurant with lawn between huts		Nil	Rs.25000/-
40.	<b>DESIGN GALLERIES COMPLEX, SURAJKUND</b>			
	Standard Room (Lounge-cum conference Room)	TWO		1999/-

<b>EXISTING ROOM TARIFF OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION</b>				
<b>Sr. No.</b>	<b>Name of Complex / Room category</b>	<b>No. of Rooms</b>	<b>Room Number</b>	<b>EXISTING TARIFF AS ON 10.7.2020</b>
				<b>EP</b>
	Deluxe Room	ELEVEN	1,2,3,4,5,6 11,12, 12-A & 14, 15	2399/-
	Standard Room	FOUR	7,8,9,10,	1999/-
41	<b>HERMITAGE SURAJKUND</b>			
	Deluxe Room	TWENTY NINE	1001-1014, 1036-1050	2399/-
	Standard Room	SIXTEEN	1101-1116	2199/-
	Standard Room	THIRTY EIGHT	1015-1021, 1029-1035, 1117-1124, 1133-1148	1999/-
	Regular Room	SIXTEEN	1149-1164	1799/-
	Regular Room	FOUR	1125-1126, 1131-1132	1799/-
	AC CONFERENCE HALL (Complimentary for Residential conferences)	ONE		7500/- Per day
	<b>MULTI-PURPOSE HALL (PORTA CABIN)</b>	ONE		
	Multi-purpose Hall with attached party lawn			<b>Rs..1,00,000/- + Taxes + Rs.7500/- extra as Mtc. &amp; Cleaning Charges</b>
	b) For Meeting/ Conference/ Seminar and other functions Like Bhajan/ Kirtan/Sai Sandhya etc. except marriage function			Rs.30000/- for 8 Hrs Rs.20000/- 4 Hrs.
	Multi-purpose Hall only (For Marriages / Parties/ Receptions)			<b>Rs.60,000/- + Taxes + Rs.5000/- extra as Mtc. &amp; Cleaning Charges</b>
	Multi-purpose Hall only ( For Assembly of Barat)( In the event of marriage booked at Sunbird, HRH, Surajkund Mela Ground & Hermitage Huts- Only Time Limit - Not more than 2 Hours)			Rs.15,,000/- + Taxes
	Restaurant without food			Rs.25,000/- + Taxes.
				<b>Note: GST / Taxes if applicable will be charged extra</b>

**\* Note: CP= Continental Plan ( Tariff With breakfast) = Only at Hotel Raj Hans  
EP= European Plan ( Only Room rent ) =All Tourist Complexes except  
Hotel Raj Hans**

**Note: Rates are as on 10.7.2020**

**EXISTING RULES OF BOOKING AND CANCELLATION OF ROOMS /  
ACCOMMODATION AT HTC COMPLEXES.**

**Check-in/Out time : 12.00 HRS.**

**B) Mode of Booking :** Reservation can be done by the guest through the following modes :

- a) Reservation can be done On-Line through Debit/Credit Card of Master/Visa/Maestro.  
The Bank charges will be borne by Haryana Tourism Corporation
- b) Authorized Travel Agents of the Haryana Tourism Corporation
- c) Authorized Web Agents of Haryana Tourism Corporation
- d) At the Front Office of all Tourist Resorts of Haryana Tourism Corporation
- e) At Tourist Information Bureau of Haryana Tourism at Janpath, Chanderlok Building, New Delhi.

**C) Cancellation and Refund Policy**

On Notice of Cancellation Upto 24 hours before Check-in Date / Time	20 % refund on Tariff.
On Notice of Cancellation Beyond 24 hours and upto 72 hours before the Check-in Date / Time	30 % refund on Tariff.
On Notice of Cancellation Beyond 72 hours before Check-in Date / Time	60% refund on Tariff

**Note : Reservation cannot be cancelled after Check-in/Date in any case.**

AMENDMENT and part cancellation of existing booking for rooms is permissible as per the **Cancellation and Refund Policy (mentioned at c).**

No show is treated as cancelled and no refund will be made.

The reservation can be upgraded to Higher Room Category before Check-in Date/Check-in Time in at the front office/reception of Tourist resort only subject to availability of Higher Category rooms. The difference in amount of **Room Tariff+ Taxes as applicable** will be paid by the guest before check-in at Front Office in Tourist Resort.

**No refund in any case would be allowed on account of sudden break down of electricity, failure of A.C. Heater / Geyser etc. after the guest check-in.**

Once the entry for room booking is made in the booking register and the customer checks-in, no refund would be allowed if the customer decides not to use the room on any account whatsoever.

**D) Mode of Refund :** Booking can be cancelled from the same mode which has been used for booking and will be as under:

- a) **For Credit/Debit Card Reservation** : The amount of Refund will be reversed to the Debit/credit card after deducting the cancellation charges + Bank Transaction Charge + Taxes as applicable.
- b) **Booking done at Counters of Tourist Resort, Tourist Information Bureau of Haryana Tourism at New Delhi** : The amount of Refund will be sent by Account Pay Cheque only on the address of the guest.
- c) **For booking done from authorized Travel/Web Agents of the HTC**: Refund will be given by the Travel/Web agents.

#### E) Partial Cancellation

Partial Cancellation is allowed only for One Time subject to Refund/Cancellation Policy as mentioned above (After one time Partial Cancellation no further Cancellation will be allowed).

#### F) Full Preponement / Postponement

Full Preponement / Postponement is allowed only for One Time subject to availability and the reservation done more than Two Days (48 hours) in advance of the Check-in Date / Time

A reservation once modified (preponed / postponed / partially cancelled) cannot be further modified or allowed for further cancellation/ preponement or postponement

Discounted Reservations cannot be preponed / postponed/partially cancelled.

#### G) Child Policy

- i) Two Adults will be allowed to stay in a Room
- ii) Two children upto 12 years of age can stay in same room with their family/parents without an Extra Bedding. In Case of Extra Bedding/Mattress is required the same would be charged at an 25% extra cost of applicable Tariff + taxes subject to availability of Mattresses/Bedding
- iii) Children between 12 to 18 years of age accompanied with parents/family will be allowed at 35% of applicable Tariff + taxes per child subject to availability of Mattresses/Bedding
- iv) Maximum of one extra Bedding/Mattresses would be permitted per room subject to availability of Mattresses/Bedding

H) **Pet Policy** : Pets are not allowed.

#### I) Occupancy Policy

- a) Booking shall be accepted for any number of Days in advance prior to check-in date
- b) The Guest will make an entry in the Guest Entry Register available at the Reception Counter with his/her own hand and submit his/her Identity Proof as mentioned at **c)** before check-in. Guests booking the Rooms HTC Online/Web Agents/ Travel Agents should submit confirmed Confirmation/Booking Slip.

**c) Guests are required to submit photo copy of any of the following as proof of identity at the time of check-in:-**

- i) Voter ID/ Passport (In case of Foreign Guests Passport is mandatory)
- ii) Driving License

iii) Aadhaar card

- d) The visiting guest of the occupant will not be allowed access to the room. The occupant can entertain his guest in the restaurant or bar or lobby-lounge of the Tourist Resort.
- e) The occupants are required to take care of their belongings. The Officer Incharge of the Tourist Resort/Hotel shall not be responsible for loss caused during the period of stay unless it is directly attributable to the Haryana Tourism Corporation.
- f) Tariff is subject to change from time to time without prior notice. In case of revision of rates, if any, the booking already confirmed after having paid 100% amount will be charged at old rates for that booking.
- g) The cooking of own food will not be allowed in any case in the room except in case of attached kitchen with the room.
- h) If the customer wants to remain in the complex 2-3 hours after the check-out time, he can be allowed to use only the lobby or lounge of the complex and the luggage for safe custody can be handed over at the reception at his own risk and responsibility till he vacates the complex. The same would be applicable where the customer reaches the complex 2-3 hours before the check-in-time i.e. 12.00 hrs.
  - i) Reservation made would not be transferable.
  - j) The accommodation cannot be claimed as a matter of right even if available at the particular time.
  - k) In extra ordinary and unavoidable circumstances, the Management can cancel advance bookings and even get the suites/rooms vacated. In such circumstances guests may be accommodated in the nearby resort in same category booked or the room rent may be refunded.
  - l) The loss or damage caused to the Corporation property would be made good by the occupant. The occupant in their own interest should inform the official on duty at the reception before the check-out of the room and make proper entry to this effect in the booking register kept at the reception of the Tourist Resort.
- m) Payment of the Service Tax, Luxury Tax and other taxes applicable as imposed by Central/State Government from time to time will have to be paid extra.
- n) The Management reserves the right to make any amendments/change/alteration in the occupancy Rules at any time without assigning any reason for the same.
- o) 100% of the total tariff +applicable Taxes has to be paid as advance at the time of Booking
- p) The dispute are subject to the jurisdiction of District Court in which the Tourist Resort situated.

**b) Food Production and Food & Beverage Services:**

- i) **Restaurants:** Corporation runs Restaurants in all its tourist resorts offering tasty food at reasonable rates. The description of the dishes are stated on the menu. Room services of F&B items is also extended on 20% extra charges on the menu. Menu Rates of HTC Complexes are given as under:-

**GRADATION LIST OF RESTAURANTS-HARYANA TOURISM CORPN .LTD.  
(As on 10.7..2020)**

<b>SR. NO</b>	<b>SPECIAL GRADE</b>	<b>'A'GRADE</b>	<b>'B'GRADE</b>	<b>C'GRADE</b>	<b>'D"GRADE (Vegetarian)</b>	<b>OTHERS</b>
1.	Hotel Raj Hans, Surajkund	Yadavindra Gardens,Pinjore	Parakeet,Pipli	Shikra Asakhera	Mansa Devi	<b>FAST FOODS</b>
2.	Oasis, Karnal (Restaurant)	Red Bishop, Panchkula	Bayya,Bhiwani	Papiha, Fatehabad	Neelkanthi, Kurukshetra	Pinjore (Leased out)
3.		Kingfisher, Ambala	Barbet Sohna	Anjan, Pehowa	Adibadri	Pipli (Leased out)
4.		Karna Lake,Karnal	Saras Damdama			Oasis, Karnal
5.		Skylark, Panipat	Bulbul, Jind			Panipat
6.		Magpie, Faridabad	Jungle Babbler, Dharuhera			Tilyar (Leased out)
7.		Sunbird, Surajkund	Sandpiper, Rewari			<b>AND</b> Jal Mahal, Pinjore
8.		Lake View Resort, Surajkund	Koel, Kaithal			
9.		Hermitage, Surajkund	Mountain Quail Morni Hills			Tikkar Taal (Separate Menu )
10.		Badkhal Lake, Faridabad	Blue Jay, Samalkha			
11.		Dabchick,Hodel				
12.		Shama, Gurgaon				
13.		Gauriyya, Bahadurgarh				
14.		Tilyar,Rohtak				
15.		Myna Rohtak				
16.		Blue Bird,Hissar				
17.		Grey Pelican, Yamuna Nagar				
18.		Nahar Singh Palace, Ballabgarh				
19.		Aravalli Golf Club, Faridabad				
20.		Bird Sanctuary, Sultanpur				
21.		Ethnic India Rai				
22.		Surkhab, Sirsa				

### REVISED MENU / RATES (Grade 'A')

Items	Revised Rate (Rs.)
<b>BEVERAGES</b>	
● Tea (Stimulating hot beverage)	30
● Coffee (Stimulating hot beverage)	50
● Cold Coffee (Nourishing beverage made of milk, coffee powder & sugar syrup. Served chilled in parfait glass)	75
● Cold Coffee with Ice cream (Nourishing beverage made of milk, coffee powder & sugar syrup. Served chilled in parfait glass with a scoop of ice cream)	90
● Milk Shake of Choice (Flavoured nourishing beverage made of milk, sugar syrup & flavour of choice. Served chilled in parfait glass)	75
● Lassi ( Butter Milk) (Refreshing beverage made of yogurt. Served chilled in Tom Collins glass, sweet or salty)	75
● Hot Chocolate ( Full Cream. Milk mixed with fine quality of drinking chocolate power and sweetened according to taste)	50
● Fruit Juice (Tinned juice served chilled in highball glass)	60
● Aerated Soft Drinks (Refreshing aerated soft beverage of choice, served chilled in highball glass)	45
● Fresh Lime Soda (Served sweet or salted)	45
● Soda (300 ml.)	35
● Fresh Lime Water (Served sweet or salted)	35
● Packaged drinking water	40
<b>SNACKS</b>	

● Toast with Butter and Preserves (Crisply four toasts of bread, served with butter, jam / marmalade)	50
● Cheese Toast  (Grilled four bread slices, topped with seasoned / emulsified processed cheese & served hot with tomato sauce)	90
● Chicken Sandwich (Four bread slices, having filling of seasoned chicken slices & mayonnaise garnished with cabbage juliennes & served with tomato sauce)	100
● Cheese Sandwich (Four bread slices, having filing of seasoned paneer & mayonnaise, garnished with cabbage juliennes & served with tomato sauce)	85

● Vegetable Sandwich (Four bread slices, having filling of seasoned tomato or cucumber & mayonnaise, garnished with cabbage juliennes & served with tomato sauce)	75
● Bread Slice ( One slice)	10
● Grilled Veg. Sandwich (Seasoned garden fresh vegetables placed between slices of bread)	90
● Grilled Cheese Sandwich (Oven fresh bread slices with hot melting cheese)	100
● Grilled Chicken Sandwich  <i>(Hot succulent pieces of well-seasoned boneless chicken grilled between bread slices)</i>	115
● Chicken Cutlet (Minced chicken succulents seasoned, deep fried & served with French fries / tomato sauce)	175
● Cheese Cutlet (Cottage cheese mashed / seasoned, coated with bread crumbs, fried till golden brown, served hot with French fries & tomato sauce)	130
● Vegetable Cutlet (Potato & vegetables mashed / seasoned, coated with crumbs, fried till golden brown, served hot with French fries & tomato sauce)	100
● Chicken Manchurian (Dry) (Balls of minced chicken, cooked in manchurian sauce & served hot with manchurian sauce)	240
● Vegetable Manchurian (Dry) (Balls of mashed vegetables, cooked in manchurian sauce & served hot with manchurian sauce)	140



<ul style="list-style-type: none"> <li>● <i>Chilly Chicken (Dry)</i> (Marinated chicken, stir-fried &amp; cooked in hot chilly sauce, served dry)</li> </ul>	430 (F) 240 (H)
<ul style="list-style-type: none"> <li>● Chilly Paneer (Dry) (Marinated cottage paneer, stir-fried &amp; cooked in hot chilly sauce, served dry)</li> </ul>	180
<ul style="list-style-type: none"> <li>● Paneer Tikka (Cottage cheese marinated cooked to perfection in tandoor. Served hot with onion rings, lemon wedge &amp; mint chutney)</li> </ul>	180
<ul style="list-style-type: none"> <li>● Vegetable Chaat (A combination of boiled vegetables, seasoned with salt, pepper, tangy spices &amp; topped with lemon juice)</li> </ul>	90
<ul style="list-style-type: none"> <li>● Masala Peanut (Peanuts tossed with seasoning chopped onions, ginger and green chilies)</li> </ul>	80
<ul style="list-style-type: none"> <li>● Cheese Pakora (Cottage cheese cut to a shape/ size passed through seasoned batter, fried till golden brown, served hot with mint chutney or tomato sauce)</li> </ul>	150
<ul style="list-style-type: none"> <li>● Vegetable Pakora (Cuts of vegetables passed through seasoned batter, deep fried till golden brown, served hot with mint chutney or tomato sauce)</li> </ul>	95
<ul style="list-style-type: none"> <li>● <i>Chicken Pakora</i> (Succulent marinated pieces of Chicken, dipped in gram flour batter and deep fried. Served with tangy green chatney)</li> </ul>	190
<ul style="list-style-type: none"> <li>● <i>Eggs to Order</i> (Egg preparations of choice - fried, omelet, boiled, poached, scrambled)</li> </ul>	70
<ul style="list-style-type: none"> <li>● French Fry (Finger size cut potato, golden fried; served hot with tomato sauce)</li> </ul>	70
<ul style="list-style-type: none"> <li>● Stuff Prantha (Tawa or Tandoori Prantha having stuffing of choice, cooked on slow fire, served hot with pickle)</li> </ul>	45
<ul style="list-style-type: none"> <li>● Puri Choley / Puri Bhaji (Two Puri served hot with Choley Curry or Alu Bhaji)</li> </ul>	100
<ul style="list-style-type: none"> <li>● Papad (2 Pcs) (Dried paper thin cake of pulses, roasted or fried according to choice).</li> </ul>	30
<b>SOUPS</b>	
<ul style="list-style-type: none"> <li>● Cream of Tomato (Tomato thick soup, topped with cream, served hot, with croutons)</li> </ul>	80

<ul style="list-style-type: none"> <li>● Cream of Vegetables (Vegetable thick soup topped with cream, served hot, with croutons)</li> </ul>	80
<ul style="list-style-type: none"> <li>● Chicken Sweet Corn Soup (A Chinese delicacy with corn &amp; chicken)</li> </ul>	100
<ul style="list-style-type: none"> <li>● Chicken Soup (Thickened chicken broth flavoured with aromatic herbs and condiments with tiny pieces of chicken).</li> </ul>	100
<ul style="list-style-type: none"> <li>● Vegetable Sweet Corn Soup (A Chinese delicacy with corn &amp; vegetables)</li> </ul>	80
<ul style="list-style-type: none"> <li>● Chicken Clear Soup (Flavoured aromatic thin soup with the pieces of chicken &amp; vegetables)</li> </ul>	100
<ul style="list-style-type: none"> <li>● Veg. Clear Soup (Thin garden fresh vegetable broth flavoured with aromatic herbs)</li> </ul>	80
<ul style="list-style-type: none"> <li>● Tomato Dhaniya Shorba (Spicy thin tomato soup flavoured with fresh green coriander leaves)</li> </ul>	80
<b>PASTA</b>	
<ul style="list-style-type: none"> <li>● Pasta with Vegetables  (Assorted pasta with tiny pieces of vegetables mixed with tangy tomato or cheese sauce)</li> </ul>	200
<ul style="list-style-type: none"> <li>● Chicken Pasta (Juicy chicken pieces mixed with tangy tomato or cheese sauce)</li> </ul>	240
<b>SALADS / RAITA</b>	
<ul style="list-style-type: none"> <li>● Kabuli Channa Chaat (Combination of boiled kabuli channa, Indian herbs topped with lemon dressing)</li> </ul>	100
<ul style="list-style-type: none"> <li>● Fresh Fruit Salad (Assorted fresh fruits dressed with aromatic herbs)</li> </ul>	150
<ul style="list-style-type: none"> <li>● Green Salad (Assortment of onion, tomato, cucumber, carrot or radish)</li> </ul>	80
<ul style="list-style-type: none"> <li>● Raita (Boondi / Vegetable/Aloo/Pine apple ) (Kachumber, pineapple or alu zeera)</li> </ul>	80
<b>INDIAN DELICACIES</b>	
<ul style="list-style-type: none"> <li>● Tandoori Chicken (Spring chicken kept in a marinade of yoghurt, garlic, ginger &amp; special combination of spices &amp; then roasted to perfection. Served hot with onion rings, lemon wedge &amp; mint chutney)</li> </ul>	<ul style="list-style-type: none"> <li>• 340 (F)</li> <li>• 200 (H)</li> </ul>
<ul style="list-style-type: none"> <li>● Chicken Tikka (Chicken succulents blended with finely chopped onion, ginger, garlic, seasoning; charcoal grilled by applying on a skewer. Served hot with onion rings, lemon wedge and green chutney)</li> </ul>	250

<ul style="list-style-type: none"> <li>● Chicken Malai Tikka (Tender juicy boneless pieces of marinated chicken cooked in Tandoor)</li> </ul>	260
<ul style="list-style-type: none"> <li>● Buttered Chicken (Chicken partially broiled in Tandoor and cooked in tomato gravy, enriched with in house spices and cream)</li> </ul>	430 (F) 240 (H)
<ul style="list-style-type: none"> <li>● Kadhai Chicken (Chicken cooked in kadhai gravy)</li> </ul>	430 (F) 240 (H)
<ul style="list-style-type: none"> <li>● Chicken Curry (Pieces of farm fresh chicken cooked in robust curry prepared with onion, tomatoes and spices).</li> </ul>	190
<ul style="list-style-type: none"> <li>● Chicken Masala (Pieces of farm fresh chicken napped in thick paste of aromates and pungent Indian spices).</li> </ul>	200
<ul style="list-style-type: none"> <li>● Paneer Butter Masala (Chunks of cottage cheese simmered in rich tomato gravy with a hint of kastoori methi)</li> </ul>	190
<ul style="list-style-type: none"> <li>● Kadhai Paneer (Cubes of cottage cheese with tomato, capsicum, green chillies and in house kadahi masala)</li> </ul>	190
<ul style="list-style-type: none"> <li>● Shahi Paneer (Chunks of Paneer cooked in cashew nut based mild white gravy with aromatic spices).</li> </ul>	190
<ul style="list-style-type: none"> <li>● Mushroom Mutter (Fresh mushrooms &amp; peas curry with exotic Indian spices)</li> </ul>	190
<ul style="list-style-type: none"> <li>● Paneer Mutter Bhurji (Grated cottage cheese and green pea cooked in home style)</li> </ul>	190
<ul style="list-style-type: none"> <li>● Palak Paneer (Fresh palak curry cooked with cottage cheese )</li> </ul>	190
<ul style="list-style-type: none"> <li>● Mutter Paneer (Chunks of Paneer and fresh green peas cooked in gravy of onion and tomatoes with robust Indian spices).</li> </ul>	190
<ul style="list-style-type: none"> <li>● Seasonal Vegetable (Seasonal vegetable cooked in home style)</li> </ul>	125
<ul style="list-style-type: none"> <li>● Mixed Vegetables (A combination of seasonal vegetable cooked in home style)</li> </ul>	125
<ul style="list-style-type: none"> <li>● Malai Kofta Dil Khush (Cottage cheese dumplings simmered in mildly spiced cashew nuts and poppy seed gravy)</li> </ul>	190
<ul style="list-style-type: none"> <li>● Dum Alu Chutneywale (Baby potatoes stuffed with paneer &amp; simmered in a tangy raw mango)</li> </ul>	120

● Dal Dry (Traditional yet delectable urd washed, cooked gently)	130
● Dal Tadka (Yellow lentil tempered with cumin)	130
● Dal Makhani (Black lentil simmered & finished with tomato & butter)	150
● Vegetable Pulao (Basmati rice cooked with vegetables in the season)	130
● Chicken Pullao (Long grain Basmati rice cooked in chicken pot liquor with pieces of chicken aromatic whole spices).	180
● Steamed Rice (Basmati rice cooked in a sealed pot)	100
● Bhuna Gosht (Pan fried mutton pieces in spicy onion tomato gravy flavoured with fresh ground spices)	225
● Murgh Biryani (Tender chicken pieces marinated in spicy mix of yoghurt & spices cooked & mixed with gravy & long grained basmati rice)	200
● Mushroom Do Pyaza (Flavourful mushroom with double the amount of onion in tomato-onion based gravy)	150
● Vegetable Biryani (Basmati rice cooked with assorted fresh vegetables flavoured with whole garam masala)	150
● Gobhi Adaraki (Delicious preparation with the just right flavor of ginger embedded in the cauliflower)	135
● Bhindi Masala (Shallow fried ladyfinger with cumin seeds and simple powdered spices)	135
● Paneer Lababdar (Cottage cheese cooked with tomato puree, spices, kasoori methi and a hearty dollop of cream & butter)	200
● Paneer Kali Mirch (Paneer cubes cooked with cashew-onion-masala-cream gravy served with the zesty flavor of freshly ground pepper)	200
<b>INDIAN BREADS</b>	
● Roti (Whole wheat bread baked crisp in Tandoor)	15
● Missi Roti (A special dough made of gram-flour with onion, green chillies and coriander baked in Tandoor)	30

● Lachha Parantha (Multi-layered Tandoori bread made with special dough)	45
● Naan (Refined flour dough baked in Tandoor with Kalaungi)	35
● Butter Naan (Refined flour dough baked in Tandoor with Kalaungi & basted with butter)	45
● Stuffed Tandoori Parantha (Choices of vegetables and spices in the stuffing, cooked in Tandoor)	50
● Eggs Parantha (Tawa paratha with egg mixture stuffing)	70
<b>CHINESE DELICACIES</b>	
● Chicken Chilly	430 (F) 240 (H)
● Chicken in Hot Garlic Sauce (Marinated chicken breast, stir-fried & cooked in garlic sauce)	430 (F) 240 (H)
● Mutton / Fish (250 Gms.)	• 375
● Chilly Paneer	• 180
● Chicken Manchurian (Balls of minced chicken, cooked in Manchurian sauce)	250
● Chicken Sweet and Sour (Marinated chicken pieces, stir-fried & cooked in sweet and sour sauce)	250
● Paneer in Garlic Sauce (Chunks of Indian cottage cheese, cooked in garlic sauce)	180
● Vegetable Sweet and Sour (Cut vegetables & pineapple, cooked in sweet and sour sauce)	150
● Vegetable Manchurian (Balls of grated vegetables, cooked in Manchurian sauce)	150
● Vegetable Noodles (Parboiled noodles, stir fried with julienne of vegetable by adding Soya sauce)	150
● Vegetable Fried Rice (Boiled basmati rice, stir fried with slices of vegetables by adding Soya sauce)	150
● Man Chow Soup (Veg. ) (A mix of finely chopped nutritious vegetables sautéed with Chinese sauce, cooked in flavourful Chinese stock)	110
● Man Chow Soup (non – Veg.) (A mix of finely chopped nutritious chicken sautéed with Chinese sauce, cooked in flavourful Chinese stock)	110

<ul style="list-style-type: none"> <li>● Lemon Chicken (Chicken cooked with spices and lemon juice)</li> </ul>	430-F 240-H
<ul style="list-style-type: none"> <li>● Chilly Garlic Fish (Seasonal) (Boneless fish pieces cooked chopped garlic and chilly sauce)</li> </ul>	400
<ul style="list-style-type: none"> <li>● Egg Fried Rice (Delicious rice preparation made with assorted vegetables and scrambled egg)</li> </ul>	180
<ul style="list-style-type: none"> <li>● Chilly Garlic Noodles (Noodles tossed with fresh garlic and red chilly flakes, Serve hot)</li> </ul>	170
<ul style="list-style-type: none"> <li>● Honey Chilly Potatoes (Crispy fried potato fingers tossed in a honey chilly sauce)</li> </ul>	110
<ul style="list-style-type: none"> <li>● Sauted Vegetables (A colorful array of fresh sautéed vegetables seasoned with herbs)</li> </ul>	180
<b>DESSERTS</b>	
<ul style="list-style-type: none"> <li>● Ice cream with Chocolate Sauce</li> </ul>	90
<ul style="list-style-type: none"> <li>● Ice Cream of Choice (Vanilla / Strawberry /Chocolate )</li> </ul>	70
<ul style="list-style-type: none"> <li>● Butter Scotch / Pista</li> </ul>	80
<ul style="list-style-type: none"> <li>● Kasatta</li> </ul>	90
<ul style="list-style-type: none"> <li>● Hot Gulab Jamun ( one Pc.) &amp; Ice Cream</li> </ul>	80
<ul style="list-style-type: none"> <li>● Gulab Jamun (2 Pcs.)</li> </ul>	60
<ul style="list-style-type: none"> <li>● Warm Chocolate Brownie ( Flat, baked dessert, a cross between a cake and a soft cookie)</li> </ul>	110
<ul style="list-style-type: none"> <li>● Shahi Tukra (Deep fried bread pieces topped with creamy rabri garnished with dry nuts &amp; kesar)</li> </ul>	80
<ul style="list-style-type: none"> <li>● Malpua with Rabri ( Soft, fluffy and yet crisp pancakes of khoya &amp; flour coated with sugar syrup &amp; served with rabri or thickened sweetened milk)</li> </ul>	80
<b>THALI MEAL</b>	
<ul style="list-style-type: none"> <li>● Vegetable Thali (Paneer, seasonal vegetable, dal, raita, salad, papad, rice, two rotis &amp; one gulab jamun).</li> </ul>	200
<ul style="list-style-type: none"> <li>● Non Vegetable Thali (Chicken, seasonal vegetable, dal, raita, salad, papad, rice, two rotis &amp; one gulab jamun).</li> </ul>	260
<ul style="list-style-type: none"> <li>● Budget Thali</li> </ul>	120

(Rice, Dal, Sabzi, two chapatias & Pickles )

**GST / Taxes as applicable would be extra**  
**Room Service Charge: 20% extra**  
**Milk & Curd not for sale**



**Haryana Tourism Corporation Limited**

(a state government undertaking)

CIN : U45202CH1974SGC003437

Regd. Office : S.C.O. 17-18-19, Sector 17-B, Chandigarh-160017



TRANSFORMING HARYANA - PROGRESSING HARYANA

**REVISED MENU / RATES (Grade 'B')**

Items	Revised Rate (Rs.)
<b>BEVERAGES</b>	
● Tea (Stimulating hot beverage)	25
● Coffee (Stimulating hot beverage)	45
● Cold Coffee (Nourishing beverage made of milk, coffee powder & sugar syrup. Served chilled in parfait glass)	65
● Cold Coffee with Ice cream (Nourishing beverage made of milk, coffee powder & sugar syrup. Served chilled in parfait glass with a scoop of ice cream)	75
● Milk Shake of Choice (Flavoured nourishing beverage made of milk, sugar syrup & flavour of choice. Served chilled in parfait glass)	65
● Lassi ( Butter Milk) (Refreshing beverage made of yogurt. Served chilled in Tom Collins glass, sweet or salty)	60
● Hot Chocolate ( Full Cream. Milk mixed with fine quality of drinking chocolate power and sweetened according to taste)	45
● Fruit Juice (Tinned juice served chilled in highball glass)	45

● Aerated Soft Drinks (Refreshing aerated soft beverage of choice, served chilled in highball glass)	35
● Fresh Lime Soda (Served sweet or salted)	40
● Soda (300 ml.)	30
● Fresh Lime Water (Served sweet or salted)	35
● Packaged drinking water	30
<b>SNACKS</b>	
● Toast with Butter and Preserves (Crisply four toasts of bread, served with butter, jam / marmalade)	45
● Chicken Sandwich (Four bread slices, having filling of seasoned chicken slices & mayonnaise garnished with cabbage juliennes & served with tomato sauce)	90
● Cheese Sandwich (Four bread slices, having filing of seasoned paneer & mayonnaise, garnished with cabbage juliennes & served with tomato sauce)	70
● Vegetable Sandwich (Four bread slices, having filling of seasoned tomato or cucumber & mayonnaise, garnished with cabbage juliennes & served with tomato sauce)	60
● Bread Slice ( One slice)	8
● Grilled Veg. Sandwich (Seasoned garden fresh vegetables placed between slices of bread)	75
● Grilled Cheese Sandwich (Oven fresh bread slices with hot melting cheese)	85
● Grilled Chicken Sandwich  <i>(Hot succulent pieces of well-seasoned boneless chicken grilled between bread slices)</i>	105
● Chicken Cutlet (Minced chicken succulents seasoned, deep fried & served with French fries / tomato sauce)	150
● Cheese Cutlet (Cottage cheese mashed / seasoned, coated with bread crumbs, fried till golden brown, served hot with French fries & tomato sauce)	110



<ul style="list-style-type: none"> <li>● Vegetable Cutlet (Potato &amp; vegetables mashed / seasoned, coated with crumbs, fried till golden brown, served hot with French fries &amp; tomato sauce)</li> </ul>	85
<ul style="list-style-type: none"> <li>● <i>Chicken Manchurian (Dry)</i> (Balls of minced chicken, cooked in manchurian sauce &amp; served hot with manchurian sauce)</li> </ul>	220
<ul style="list-style-type: none"> <li>● Vegetable Manchurian (Dry) (Balls of mashed vegetables, cooked in manchurian sauce &amp; served hot with manchurian sauce)</li> </ul>	120
<ul style="list-style-type: none"> <li>● <i>Chilly Chicken (Dry)</i> (Marinated chicken, stir-fried &amp; cooked in hot chilly sauce, served dry)</li> </ul>	390 (F) 210 (H)
<ul style="list-style-type: none"> <li>● Chilly Paneer (Dry) (Marinated cottage paneer, stir-fried &amp; cooked in hot chilly sauce, served dry)</li> </ul>	160
<ul style="list-style-type: none"> <li>● Paneer Tikka (Cottage cheese marinated cooked to perfection in tandoor. Served hot with onion rings, lemon wedge &amp; mint chutney)</li> </ul>	160
<ul style="list-style-type: none"> <li>● Vegetable Chaat (A combination of boiled vegetables, seasoned with salt, pepper, tangy spices &amp; topped with lemon juice)</li> </ul>	75
<ul style="list-style-type: none"> <li>● Masala Peanut (Peanuts tossed with seasoning chopped onions, ginger and green chilies)</li> </ul>	70
<ul style="list-style-type: none"> <li>● Cheese Pakora (Cottage cheese cut to a shape/ size passed through seasoned batter, fried till golden brown, served hot with mint chutney or tomato sauce)</li> </ul>	130
<ul style="list-style-type: none"> <li>● Vegetable Pakora (Cuts of vegetables passed through seasoned batter, deep fried till golden brown, served hot with mint chutney or tomato sauce)</li> </ul>	75
<ul style="list-style-type: none"> <li>● <i>Chicken Pakora</i> (Succulent marinated pieces of Chicken, dipped in gram flour batter and deep fried. Served with tangy green chatney)</li> </ul>	150
<ul style="list-style-type: none"> <li>● <i>Eggs to Order</i> (Egg preparations of choice - fried, omelet, boiled, poached, scrambled)</li> </ul>	60
<ul style="list-style-type: none"> <li>● French Fry (Finger size cut potato, golden fried; served hot with tomato sauce)</li> </ul>	60

● Stuff Prantha (Tawa or Tandoori Prantha having stuffing of choice, cooked on slow fire, served hot with pickle)	35
● Puri Choley / Puri Bhaji (Two Puri served hot with Choley Curry or Alu Bhaji)	85
● Papad (2 Pcs) (Dried paper thin cake of pulses, roasted or fried according to choice).	25
<b>SOUPS</b>	
● Cream of Tomato (Tomato thick soup, topped with cream, served hot, with croutons)	70
● Cream of Vegetables (Vegetable thick soup topped with cream, served hot, with croutons)	70
● Chicken Sweet Corn Soup (A Chinese delicacy with corn & chicken)	80
● Chicken Soup (Thickened chicken broth flavoured with aromatic herbs and condiments with tiny pieces of chicken).	80
● Vegetable Sweet Corn Soup (A Chinese delicacy with corn & vegetables)	70
● Chicken Clear Soup (Flavoured aromatic thin soup with the pieces of chicken & vegetables)	80
● Veg. Clear Soup (Thin garden fresh vegetable broth flavoured with aromatic herbs)	70
● Tomato Dhaniya Shorba (Spicy thin tomato soup flavoured with fresh green coriander leaves)	70
<b>PASTA</b>	
● Pasta with Vegetables  (Assorted pasta with tiny pieces of vegetables mixed with tangy tomato or cheese sauce)	180
● Chicken Pasta  (Juicy chicken pieces mixed with tangy tomato or cheese sauce)	220
<b>SALADS / RAITA</b>	
● Kabuli Channa Chaat (Combination of boiled kabuli channa, Indian herbs topped with lemon dressing)	80
● Fresh Fruit Salad (Assorted fresh fruits dressed with aromatic herbs)	150

● Green Salad (Assortment of onion, tomato, cucumber, carrot or radish)	60
● Raita (Boondi / Vegetable/Aloo/Pine apple ) (Kachumber, pineapple or alu zeera)	70
<b>INDIAN DELICACIES</b>	
● Tandoori Chicken (Spring chicken kept in a marinade of yoghurt, garlic, ginger & special combination of spices & then roasted to perfection. Served hot with onion rings, lemon wedge & mint chutney)	<ul style="list-style-type: none"> <li>• 300 (F)</li> <li>• 175 (H)</li> </ul>
● Chicken Tikka (Chicken succulents blended with finely chopped onion, ginger, garlic, seasoning; charcoal grilled by applying on a skewer. Served hot with onion rings, lemon wedge and green chutney)	210
● Chicken Malai Tikka (Tender juicy boneless pieces of marinated chicken cooked in Tandoor)	220
● Buttered Chicken (Chicken partially broiled in Tandoor and cooked in tomato gravy, enriched with in house spices and cream)	390 (F) 210 (H)
● Kadhai Chicken (Chicken cooked in kadhai gravy)	390 (F) 210 (H)
● Chicken Curry (Pieces of farm fresh chicken cooked in robust curry prepared with onion, tomatoes and spices).	160
● Chicken Masala (Pieces of farm fresh chicken napped in thick paste of aromates and pungent Indian spices).	170
● Paneer Butter Masala (Chunks of cottage cheese simmered in rich tomato gravy with a hint of kastoori methi)	160
● Kadhai Paneer (Cubes of cottage cheese with tomato, capsicum, green chillies and in house kadahi masala)	160
● Shahi Paneer (Chunks of Paneer cooked in cashew nut based mild white gravy with aromatic spices).	160
● Mushroom Mutter (Fresh mushrooms & peas curry with exotic Indian spices)	160
● Paneer Mutter Bhurji (Grated cottage cheese and green pea cooked in home style)	160
● Palak Paneer	160

(Fresh palak curry cooked with cottage cheese )	
● Mutter Paneer (Chunks of Paneer and fresh green peas cooked in gravy of onion and tomatoes with robust Indian spices).	160
● Seasonal Vegetable (Seasonal vegetable cooked in home style)	110
● Mixed Vegetables (A combination of seasonal vegetable cooked in home style)	110
● Malai Kofta Dil Khush (Cottage cheese dumplings simmered in mildly spiced cashew nuts and poppy seed gravy)	160
● Dum Alu Chutneywale (Baby potatoes stuffed with paneer & simmered in a tangy raw mango)	110
● Dal Dry (Traditional yet delectable urd washed, cooked gently)	110
● Dal Tadka (Yellow lentil tempered with cumin)	110
● Dal Makhani (Black lentil simmered & finished with tomato & butter)	125
● Vegetable Pulao (Basmati rice cooked with vegetables in the season)	110
● Chicken Pullao (Long grain Basmati rice cooked in chicken pot liquor with pieces of chicken aromatic whole spices).	160
● Steamed Rice (Basmati rice cooked in a sealed pot)	100
● Bhuna Gosht ( Pan fried mutton pieces in spicy onion tomato gravy flavoured with fresh ground spices)	210
● Murgh Biryani ( Tender chicken pieces marinated in spicy mix of yoghurt & spices cooked & mixed with gravy & long grained basmati rice)	180
● Mushroom Do Pyaza ( Flavourful mushroom with double the amount of onion in tomato-onion based gravy)	135
● Vegetable Biryani ( Basmati rice cooked with assorted fresh vegetables flavoured with whole garam masala )	130
● Gobhi Adaraki (Delicious preparation with the just right flavor of ginger embedded in the cauliflower)	120
● Bhindi Masala	120

(Shallow fried ladyfinger with cumin seeds and simple powdered spices)	
● Paneer Lababdar ( Cottage cheese cooked with tomato puree, spices, kasoori methi and a hearty dollop of cream & butter)	170
● Paneer Kali Mirch (Paneer cubes cooked with cashew-onion-masala-cream gravy served with the zesty flavor of freshly ground pepper)	170
<b>INDIAN BREADS</b>	
● Roti (Whole wheat bread baked crisp in Tandoor)	15
● Missi Roti (A special dough made of gram-flour with onion, green chillies and coriander baked in Tandoor)	25
● Lachha Parantha (Multi-layered Tandoori bread made with special dough)	35
● Naan (Refined flour dough baked in Tandoor with Kalaungi)	30
● Butter Naan (Refined flour dough baked in Tandoor with Kalaungi & basted with butter)	35
● Stuffed Tandoori Parantha (Choices of vegetables and spices in the stuffing, cooked in Tandoor)	40
● <i>Egg Parantha</i> ( Tawa paratha with egg mixture stuffing)	60
<b>CHINESE DELICACIES</b>	
● Chicken Chilly	390 (F) 210 (H)
● Mutton / Fish (250 Gms.)	• 325
● Chilly Paneer	• 160
● Chicken Manchurian (Balls of minced chicken, cooked in Manchurian sauce)	220
● Chicken Sweet and Sour (Marinated chicken pieces, stir-fried & cooked in sweet and sour sauce)	220
● Paneer in Garlic Sauce (Chunks of Indian cottage cheese, cooked in garlic sauce)	175

<ul style="list-style-type: none"> <li>● Vegetable Sweet and Sour (Cut vegetables &amp; pineapple, cooked in sweet and sour sauce)</li> </ul>	120
<ul style="list-style-type: none"> <li>● Vegetable Manchurian (Balls of grated vegetables, cooked in Manchurian sauce)</li> </ul>	140
<ul style="list-style-type: none"> <li>● Vegetable Noodles (Parboiled noodles, stir fried with julienne of vegetable by adding Soya sauce)</li> </ul>	140
<ul style="list-style-type: none"> <li>● Vegetable Fried Rice (Boiled basmati rice, stir fried with slices of vegetables by adding Soya sauce)</li> </ul>	140
<ul style="list-style-type: none"> <li>● Man Chow Soup (Veg. ) ( A mix of finely chopped nutritious vegetables sautéed with Chinese sauce, cooked in flavourful Chinese stock)</li> </ul>	90
<ul style="list-style-type: none"> <li>● Man Chow Soup (non – Veg.) (A mix of finely chopped nutritious chicken sautéed with Chinese sauce, cooked in flavourful Chinese stock)</li> </ul>	90
<ul style="list-style-type: none"> <li>● Egg Fried Rice ( Delicious rice preparation made with assorted vegetables and scrambled egg)</li> </ul>	170
<ul style="list-style-type: none"> <li>● Chilly Garlic Noodles (Noodles tossed with fresh garlic and red chilly flakes, Serve hot)</li> </ul>	160
<ul style="list-style-type: none"> <li>● Honey Chilly Potatoes ( Crispy fried potato fingers tossed in a honey chilly sauce.)</li> </ul>	90
<ul style="list-style-type: none"> <li>● Sauted Vegetables (A colorful array of fresh sautéed vegetables seasoned with herbs)</li> </ul>	170
<b>DESSERTS</b>	
<ul style="list-style-type: none"> <li>● Ice Cream of Choice (Vanilla / Strawberr / Chocolate)</li> </ul>	60
<ul style="list-style-type: none"> <li>● Butter Scotch / Pista</li> </ul>	70
<ul style="list-style-type: none"> <li>● Hot Gulab Jamun ( one Pc.) &amp; Ice Cream</li> </ul>	60
<ul style="list-style-type: none"> <li>● Gulab Jamun (2 Pcs.)</li> </ul>	50
<ul style="list-style-type: none"> <li>● Warm Chocolate Brownie (Flat, baked dessert, a cross between a cake and a soft cookie)</li> </ul>	100
<ul style="list-style-type: none"> <li>● Shahi Tukra (Deep fried bread pieces topped with creamy rabri garnished with dry nuts &amp; kesar)</li> </ul>	60
<ul style="list-style-type: none"> <li>● Malpua with Rabri (Soft, fluffy and yet crisp pancakes of khoya &amp; flour coated with sugar syrup &amp; served with rabri or thickened sweetened milk)</li> </ul>	60
<b>THALI MEAL</b>	

<ul style="list-style-type: none"> <li>● Vegetable Thali (Paneer, seasonal vegetable, dal, raita, salad, papad, rice, two rotis &amp; one gulab jamun).</li> </ul>	180
<ul style="list-style-type: none"> <li>● Non Vegetable Thali (Chicken, seasonal vegetable, dal, raita, salad, papad, rice, two rotis &amp; one gulab jamun).</li> </ul>	240
<ul style="list-style-type: none"> <li>● Budget Thali (Rice, Dal, Sabzi, two chapaties &amp; Pickles )</li> </ul>	80

**GST / Taxes as applicable would be extra**  
**Room Service Charge: 20% extra**  
**Milk & Curd not for sale**



  
**Haryana Tourism Corporation Limited**  
 (a state government undertaking)  
 CIN : U45202CH1974SGC003437  
 Regd. Office : S.C.O. 17-18-19, Sector 17-B, Chandigarh-160017



### REVISED MENU / RATES (Grade 'C')

Items	Revised Rate (Rs.)
<b>BEVERAGES</b>	
<ul style="list-style-type: none"> <li>● Tea (Stimulating hot beverage)</li> </ul>	20
<ul style="list-style-type: none"> <li>● Coffee (Stimulating hot beverage)</li> </ul>	40
<ul style="list-style-type: none"> <li>● Cold Coffee (Nourishing beverage made of milk, coffee powder &amp; sugar syrup. Served chilled in parfait glass)</li> </ul>	55
<ul style="list-style-type: none"> <li>● Cold Coffee with Ice cream (Nourishing beverage made of milk, coffee powder &amp; sugar syrup. Served chilled in parfait glass with a scoop of ice cream)</li> </ul>	70
<ul style="list-style-type: none"> <li>● Milk Shake of Choice (Flavoured nourishing beverage made of milk, sugar syrup &amp; flavour of choice. Served chilled in parfait glass)</li> </ul>	55

● Lassi (Butter Milk) (Refreshing beverage made of yogurt. Served chilled in Tom Collins glass, sweet or salty)	50
● Hot Chocolate ( Full Cream. Milk mixed with fine quality of drinking chocolate power and sweetened according to taste)	40
● Fruit Juice (Tinned juice served chilled in highball glass)	40
● Aerated Soft Drinks (Refreshing aerated soft beverage of choice, served chilled in highball glass)	30
● Fresh Lime Soda (Served sweet or salted)	35
● Soda (300 ml.)	25
● Fresh Lime Water (Served sweet or salted)	30
● Packaged drinking water	25
<b>SNACKS</b>	
● Toast with Butter and Preserves (Crisply four toasts of bread, served with butter, jam / marmalade)	40
● Chicken Sandwich (Four bread slices, having filling of seasoned chicken slices & mayonnaise garnished with cabbage juliennes & served with tomato sauce)	80
● Cheese Sandwich (Four bread slices, having filing of seasoned paneer & mayonnaise, garnished with cabbage juliennes & served with tomato sauce)	65
● Vegetable Sandwich (Four bread slices, having filling of seasoned tomato or cucumber & mayonnaise, garnished with cabbage juliennes & served with tomato sauce)	50
● Bread Slice ( One slice)	6



<ul style="list-style-type: none"> <li>● <i>Chicken Cutlet</i> (Minced chicken succulents seasoned, deep fried &amp; served with French fries / tomato sauce)</li> </ul>	140
<ul style="list-style-type: none"> <li>● Cheese Cutlet (Cottage cheese mashed / seasoned, coated with bread crumbs, fried till golden brown, served hot with French fries &amp; tomato sauce)</li> </ul>	100
<ul style="list-style-type: none"> <li>● Vegetable Cutlet (Potato &amp; vegetables mashed / seasoned, coated with crumbs, fried till golden brown, served hot with French fries &amp; tomato sauce)</li> </ul>	70
<ul style="list-style-type: none"> <li>● <i>Chicken Manchurian (Dry)</i> (Balls of minced chicken, cooked in manchurian sauce &amp; served hot with manchurian sauce)</li> </ul>	200
<ul style="list-style-type: none"> <li>● Vegetable Manchurian (Dry) (Balls of mashed vegetables, cooked in manchurian sauce &amp; served hot with manchurian sauce)</li> </ul>	110
<ul style="list-style-type: none"> <li>● <i>Chilly Chicken (Dry)</i> (Marinated chicken, stir-fried &amp; cooked in hot chilly sauce, served dry)</li> </ul>	360 ( F) 190 (H)
<ul style="list-style-type: none"> <li>● Chilly Paneer (Dry) (Marinated cottage paneer, stir-fried &amp; cooked in hot chilly sauce, served dry)</li> </ul>	135
<ul style="list-style-type: none"> <li>● Paneer Tikka (Cottage cheese marinated cooked to perfection in tandoor. Served hot with onion rings, lemon wedge &amp; mint chutney)</li> </ul>	135
<ul style="list-style-type: none"> <li>● Vegetable Chaat (A combination of boiled vegetables, seasoned with salt, pepper, tangy spices &amp; topped with lemon juice)</li> </ul>	65
<ul style="list-style-type: none"> <li>● Masala Peanut (Peanuts tossed with seasoning chopped onions, ginger and green chilies )</li> </ul>	60
<ul style="list-style-type: none"> <li>● Cheese Pakora (Cottage cheese cut to a shape/ size passed through seasoned batter, fried till golden brown, served hot with mint chutney or tomato sauce)</li> </ul>	110
<ul style="list-style-type: none"> <li>● Vegetable Pakora (Cuts of vegetables passed through seasoned batter, deep fried till golden brown, served hot with mint chutney or tomato sauce)</li> </ul>	65

<ul style="list-style-type: none"> <li>● <i>Chicken Pakora</i> (Succulent marinated pieces of Chicken, dipped in gram flour batter and deep fried. Served with tangy green chatney)</li> </ul>	120
<ul style="list-style-type: none"> <li>● <i>Eggs to Order</i> (Egg preparations of choice - fried, omelet, boiled, poached, scrambled)</li> </ul>	55
<ul style="list-style-type: none"> <li>● French Fry (Finger size cut potato, golden fried; served hot with tomato sauce)</li> </ul>	50
<ul style="list-style-type: none"> <li>● Stuff Prantha (Tawa or Tandoori Prantha having stuffing of choice, cooked on slow fire, served hot with pickle)</li> </ul>	30
<ul style="list-style-type: none"> <li>● Puri Choley / Puri Bhaji (Two Puri served hot with Choley Curry or Alu Bhaji)</li> </ul>	70
<ul style="list-style-type: none"> <li>● Papad (2 Pcs) (Dried paper thin cake of pulses, roasted or fried according to choice).</li> </ul>	20
<b>SOUPS</b>	
<ul style="list-style-type: none"> <li>● Cream of Tomato (Tomato thick soup, topped with cream, served hot, with croutons)</li> </ul>	60
<ul style="list-style-type: none"> <li>● Cream of Vegetables (Vegetable thick soup topped with cream, served hot, with croutons)</li> </ul>	60
<b>SALADS / RAITA</b>	
<ul style="list-style-type: none"> <li>● Kabuli Channa Chaat (Combination of boiled kabuli channa, Indian herbs topped with lemon dressing)</li> </ul>	70
<ul style="list-style-type: none"> <li>● Green Salad (Assortment of onion, tomato, cucumber, carrot or radish)</li> </ul>	55
<ul style="list-style-type: none"> <li>● Raita (Boondi / Vegetable/Aloo/Pine apple) (Kachumber, pineapple or alu zeera)</li> </ul>	60
<b>INDIAN DELICACIES</b>	
<ul style="list-style-type: none"> <li>● Tandoori Chicken (Spring chicken kept in a marinade of yoghurt, garlic, ginger &amp; special combination of spices &amp; then roasted to perfection. Served hot with onion rings, lemon wedge &amp; mint chutney)</li> </ul>	<ul style="list-style-type: none"> <li>• 275 (F)</li> <li>• 175 (H)</li> </ul>
<ul style="list-style-type: none"> <li>● Buttered Chicken (Chicken partially broiled in Tandoor and cooked in tomato gravy, enriched with in house spices and cream)</li> </ul>	360 ( F) 190 (H)
<ul style="list-style-type: none"> <li>● Kadhai Chicken (Chicken cooked in kadhai gravy)</li> </ul>	360 ( F) 190 (H)
<ul style="list-style-type: none"> <li>● Chicken Curry (Pieces of farm fresh chicken cooked in robust curry prepared with onion, tomatoes and spices).</li> </ul>	150

<ul style="list-style-type: none"> <li>● Chicken Masala (Pieces of farm fresh chicken napped in thick paste of aromates and pungent Indian spices).</li> </ul>	160
<ul style="list-style-type: none"> <li>● Paneer Butter Masala (Chunks of cottage cheese simmered in rich tomato gravy with a hint of kastoori methi)</li> </ul>	135
<ul style="list-style-type: none"> <li>● Kadhai Paneer (Cubes of cottage cheese with tomato, capsicum, green chillies and in house kadahi masala)</li> </ul>	135
<ul style="list-style-type: none"> <li>● Shahi Paneer (Chunks of Paneer cooked in cashew nut based mild white gravy with aromatic spices).</li> </ul>	135
<ul style="list-style-type: none"> <li>● Mushroom Mutter (Fresh mushrooms &amp; peas curry with exotic Indian spices)</li> </ul>	135
<ul style="list-style-type: none"> <li>● Paneer Mutter Bhurji (Grated cottage cheese and green pea cooked in home style)</li> </ul>	135
<ul style="list-style-type: none"> <li>● Palak Paneer (Fresh palak curry cooked with cottage cheese )</li> </ul>	135
<ul style="list-style-type: none"> <li>● Mutter Paneer (Chunks of Paneer and fresh green peas cooked in gravy of onion and tomatoes with robust Indian spices).</li> </ul>	135
<ul style="list-style-type: none"> <li>● Seasonal Vegetable (Seasonal vegetable cooked in home style)</li> </ul>	100
<ul style="list-style-type: none"> <li>● Mixed Vegetables (A combination of seasonal vegetable cooked in home style)</li> </ul>	100
<ul style="list-style-type: none"> <li>● Malai Kofta Dil Khush (Cottage cheese dumplings simmered in mildly spiced cashew nuts and poppy seed gravy)</li> </ul>	150
<ul style="list-style-type: none"> <li>● Dal Tadka (Yellow lentil tempered with cumin)</li> </ul>	100
<ul style="list-style-type: none"> <li>● Dal Makhani (Black lentil simmered &amp; finished with tomato &amp; butter)</li> </ul>	110
<ul style="list-style-type: none"> <li>● Vegetable Pulao (Basmati rice cooked with vegetables in the season)</li> </ul>	100
<ul style="list-style-type: none"> <li>● Chicken Pullao (Long grain Bansmati rice cooked in chicken pot liquor with pieces of chicken aromatic whole spices).</li> </ul>	150
<ul style="list-style-type: none"> <li>● Steamed Rice (Basmati rice cooked in a sealed pot)</li> </ul>	85
<b>INDIAN BREADS</b>	
<ul style="list-style-type: none"> <li>● Roti (Whole wheat bread baked crisp in Tandoor)</li> </ul>	12
<ul style="list-style-type: none"> <li>● Missi Roti</li> </ul>	25

(A special dough made of gram-flour with onion, green chillies and coriander baked in Tandoor)	
● Lachha Parantha (Multi-layered Tandoori bread made with special dough)	25
● Naan (Refined flour dough baked in Tandoor with Kalaungi)	25
● Butter Naan (Refined flour dough baked in Tandoor with Kalaungi & basted with butter)	30
<b>CHINESE DELICACIES</b>	
● Chicken Chilly	<b>360-F 190-H</b>
● Mutton / Fish (250 Gms.)	<b>300</b>
● Chilly Paneer	<b>135</b>
● Chicken Manchurian (Balls of minced chicken, cooked in Manchurian sauce)	200
● Vegetable Sweet and Sour (Cut vegetables & pineapple, cooked in sweet and sour sauce)	110
● Vegetable Manchurian (Balls of grated vegetables, cooked in Manchurian sauce)	120
<b>DESSERTS</b>	
● Ice Cream of Choice (Vanilla /Strawberry/Chocolate )	55
● Butter Scotch / Pista Ice Cream	65
● Hot Gulab Jamun ( one Pc.) & Ice Cream	60
● Gulab Jamun (2 Pcs.)	45
<b>THALI MEAL</b>	
● Vegetable Thali (Paneer, seasonal vegetable, dal, raita, salad, papad, rice, two rotis & one gulab jamun )	160
● Non Vegetable Thali (Chicken, seasonal vegetable, dal, raita, salad, papad, rice, two rotis & one gulab jamun )	235
● Budget Thali (Rice, Dal, Sabzi, two chapaties & Pickles )	75

**GST /Taxes as applicable would be  
extra  
Room Service Charge: 20% extra  
Milk & Curd not for sale**



## Haryana Tourism Corporation Limited

(a state government undertaking)

CIN : U45202CH1974SGC003437

Regd. Office : S.C.O. 17-18-19, Sector 17-B, Chandigarh-160017



TRANSFORMING HARYANA - PROGRESSING HARYANA

### REVISED MENU / RATES (Grade 'D')

Items	Revised Rate (Rs.)
<b>BEVERAGES</b>	
•	
● Tea (Stimulating hot beverage)	15
● Coffee (Stimulating hot beverage)	35
● Cold Coffee (Nourishing beverage made of milk, coffee powder & sugar syrup. Served chilled in parfait glass)	50
● Cold Coffee with Ice cream (Nourishing beverage made of milk, coffee powder & sugar syrup. Served chilled in parfait glass with a scoop of ice cream)	65
● Milk Shake of Choice (Flavoured nourishing beverage made of milk, sugar syrup & flavour of choice. Served chilled in parfait glass)	50
● Lassi (Refreshing beverage made of yogurt. Served chilled in Tom Collins glass, sweet or salty)	45
● Hot Chocolate ( Full Cream. Milk mixed with fine quality of drinking chocolate power and sweetened according to taste)	35
● Fruit Juice (Tinned juice served chilled in highball glass)	35
● Aerated Soft Drinks (Refreshing aerated soft beverage of choice, served chilled in highball glass)	30
● Fresh Lime Soda (Served sweet or salted)	30
● Soda (300 ml.)	25
● Fresh Lime Water (Served sweet or salted)	25

● Packaged drinking water	20
<b>SNACKS</b>	
● Toast with Butter and Preserves (Crisply four toasts of bread, served with butter, jam / marmalade)	40
● Cheese Sandwich (Four bread slices, having filing of seasoned paneer & mayonnaise, garnished with cabbage juliennes & served with tomato sauce)	65
● Vegetable Sandwich (Four bread slices, having filling of seasoned tomato or cucumber & mayonnaise, garnished with cabbage juliennes & served with tomato sauce)	50
● Bread Slice ( One slice)	6
● Cheese Cutlet (Cottage cheese mashed / seasoned, coated with bread crumbs, fried till golden brown, served hot with French fries & tomato sauce)	100
● Vegetable Cutlet (Potato & vegetables mashed / seasoned, coated with crumbs, fried till golden brown, served hot with French fries & tomato sauce)	70
● Vegetable Manchurian (Dry) (Balls of mashed vegetables, cooked in manchurian sauce & served hot with manchurian sauce)	110
● Chilly Paneer (Dry) (Marinated cottage paneer, stir-fried & cooked in hot chilly sauce, served dry)	135
● Paneer Tikka (Cottage cheese marinated cooked to perfection in tandoor. Served hot with onion rings, lemon wedge & mint chutney)	135
● Vegetable Chaat (A combination of boiled vegetables, seasoned with salt, pepper, tangy spices & topped with lemon juice)	65
● Masala Peanut (Peanuts tossed with seasoning chopped onions, ginger and green chilies )	60

<ul style="list-style-type: none"> <li>● Cheese Pakora (Cottage cheese cut to a shape/ size passed through seasoned batter, fried till golden brown, served hot with mint chutney or tomato sauce)</li> </ul>	110
<ul style="list-style-type: none"> <li>● Vegetable Pakora (Cuts of vegetables passed through seasoned batter, deep fried till golden brown, served hot with mint chutney or tomato sauce)</li> </ul>	65
<ul style="list-style-type: none"> <li>● French Fry (Finger size cut potato, golden fried; served hot with tomato sauce)</li> </ul>	50
<ul style="list-style-type: none"> <li>● Stuff Prantha (Tawa or Tandoori Prantha having stuffing of choice, cooked on slow fire, served hot with pickle)</li> </ul>	30
<ul style="list-style-type: none"> <li>● Puri Choley / Puri Bhaji (Two Puri served hot with Choley Curry or Alu Bhaji)</li> </ul>	70
<ul style="list-style-type: none"> <li>● Papad (2 Pcs) (Dried paper thin cake of pulses, roasted or fried according to choice).</li> </ul>	20
<b>SOUPS</b>	
<ul style="list-style-type: none"> <li>● Cream of Tomato (Tomato thick soup, topped with cream, served hot, with croutons)</li> </ul>	50
<ul style="list-style-type: none"> <li>● Cream of Vegetables (Vegetable thick soup topped with cream, served hot, with croutons)</li> </ul>	50
<b>SALADS / RAITA</b>	
<ul style="list-style-type: none"> <li>● Green Salad (Assortment of onion, tomato, cucumber, carrot or radish)</li> </ul>	50
<ul style="list-style-type: none"> <li>● Raita (Boondi / Vegetables / Aloo / Pine apple ) (Kachumber, pineapple or alu zeera)</li> </ul>	55
<b>INDIAN DELICACIES</b>	
<ul style="list-style-type: none"> <li>● Paneer Butter Masala (Chunks of cottage cheese simmered in rich tomato gravy with a hint of kastoori methi)</li> </ul>	135
<ul style="list-style-type: none"> <li>● Kadhai Paneer (Cubes of cottage cheese with tomato, capsicum, green chillies and in house kadahi masala)</li> </ul>	135
<ul style="list-style-type: none"> <li>● Shahi Paneer (Chunks of Paneer cooked in cashew nut based mild white gravy with aromatic spices).</li> </ul>	135



● Mushroom Mutter (Fresh mushrooms & peas curry with exotic Indian spices)	135
● Paneer Mutter Bhurji (Grated cottage cheese and green pea cooked in home style)	135
● Palak Paneer (Fresh palak curry cooked with cottage cheese )	135
● Mutter Paneer (Chunks of Paneer and fresh green peas cooked in gravy of onion and tomatoes with robust Indian spices).	135
● Seasonal Vegetable (Seasonal vegetable cooked in home style)	100
● Mixed Vegetables (A combination of seasonal vegetable cooked in home style)	100
● Malai Kofta Dil Khush (Cottage cheese dumplings simmered in mildly spiced cashew nuts and poppy seed gravy)	135
● Dal Tadka (Yellow lentil tempered with cumin)	100
● Dal Makhani (Black lentil simmered & finished with tomato & butter)	100
● Vegetable Pulao (Basmati rice cooked with vegetables in the season)	100
● Steamed Rice (Basmati rice cooked in a sealed pot)	80
<b>INDIAN BREADS</b>	
● Roti (Whole wheat bread baked crisp in Tandoor)	12
● Missi Roti (A special dough made of gram-flour with onion, green chillies and coriander baked in Tandoor)	25
● Lachha Parantha (Multi-layered Tandoori bread made with special dough)	25
● Naan (Refined flour dough baked in Tandoor with Kalaungi)	25
● Butter Naan (Refined flour dough baked in Tandoor with Kalaungi & basted with butter)	30
<b>CHINESE DELICACIES</b>	
● Chilly Paneer	<b>135</b>
● Vegetable Manchurian (Balls of grated vegetables, cooked in Manchurian sauce)	120

<b>DESSERTS</b>	
● Ice Cream of Choice (Vanilla / Strawberry /Chocolate )	55
● Hot Gulab Jamun ( one Pc.) & Ice Cream	50
● Gulab Jamun (2 Pcs.)	45
<b>THALI MEAL</b>	
● Vegetable Thali (Paneer, seasonal vegetable, dal, raita, salad, papad, rice, two rotis & one gulab jamun).	150
● Budget Thali (Rice, Dal, Sabzi, two chapaties & Pickles )	75

**GST / Taxes as applicable would be extra**  
**Room Service Charge: 20% extra**  
**Milk & Curd not for sale**

**MENU / RATES : OASIS RESTAURANT,  
UCHANA, KARNAL**

Name of Items / Dishes	Rate ( in Rs.)
<b>BEVERAGES</b>	
<ul style="list-style-type: none"> <li>• Tea Stimulating beverage; made out of tea leaves. Served piping hot.</li> </ul>	30
<ul style="list-style-type: none"> <li>• Coffee Stimulating beverage; made out of coffee powder. Served piping hot.</li> </ul>	50
<ul style="list-style-type: none"> <li>• Cold Coffee Nourishing beverage; made of milk, coffee powder &amp; sugar syrup. Served chilled in parfait glass.</li> </ul>	70
<ul style="list-style-type: none"> <li>• Cold Coffee with Ice-cream Nourishing beverage; made of milk, coffee powder &amp; sugar syrup. Served chilled in parfait glass with a scoop of ice cream.</li> </ul>	85
<ul style="list-style-type: none"> <li>• Milk Shake of Choice Flavoured nourishing beverage of choice made of milk, sugar syrup. Served chilled in parfait glass.</li> </ul>	70
<ul style="list-style-type: none"> <li>• Fruit Juice Tetra / bottle packaged juice: 200 ml. Served chilled in hi-ball glass.</li> </ul>	55
<ul style="list-style-type: none"> <li>• Aerated Soft Drinks Refreshing aerated soft beverage. Served chilled in hi-ball glass.</li> </ul>	35
<ul style="list-style-type: none"> <li>• Aerated Soda Water Refreshing aerated soft beverage. Served chilled.</li> </ul>	40
<ul style="list-style-type: none"> <li>• Fresh Lime Soda Refreshing soft beverage made of aerated soda water &amp; sugar syrup. Served chilled in parfait glass.</li> </ul>	50
<ul style="list-style-type: none"> <li>• Soda with Ice-cream Refreshing beverage made of aerated soda water &amp; ice-cream of choice Served chilled in parfait glass.</li> </ul>	65
<ul style="list-style-type: none"> <li>• <b>Packaged drinking water. Served chilled.</b></li> </ul>	30
<b>SNACKS</b>	
<ul style="list-style-type: none"> <li>• Toast with Butter and Preserves Four crispy toasts. Served hot with butter, jam / marmalade.</li> </ul>	60
<ul style="list-style-type: none"> <li>• Cheese Toast Four bread slices cooked with seasoned / emulsified processed cheese duly grilled. Served hot with tomato sauce.</li> </ul>	120

<ul style="list-style-type: none"> <li>• Chicken Sandwich</li> </ul> <p>Four triangular sandwiches stuffed with seasoned chicken slices &amp; mayonnaise, garnished with cabbage juliennes. Served cold with tomato sauce.</p>	125
<ul style="list-style-type: none"> <li>• Cheese Sandwich</li> </ul> <p>Four triangular sandwiches stuffed with seasoned processed cheese &amp; mayonnaise, garnished with cabbage juliennes. Served cold with tomato sauce.</p>	95
<ul style="list-style-type: none"> <li>• Vegetable Sandwich</li> </ul> <p>Four triangular sandwiches stuffed with seasoned tomato or cucumber &amp; mayonnaise, garnished with cabbage juliennes. Served cold with tomato sauce.</p>	80
<ul style="list-style-type: none"> <li>• Plain Slice</li> </ul> <p>One slice of bread served as it is.</p>	6
<ul style="list-style-type: none"> <li>• Vegetable Spring Roll</li> <li>• Chinese delicacy made of stir fried julienne of vegetables, rolled in pancake, deep fried, served with hot chilly sauce. Served hot.</li> </ul>	110
<ul style="list-style-type: none"> <li>• Chicken Spring Roll</li> <li>• Chinese delicacy made of stir fried julienne of chicken, rolled in pancake, deep fried, served with hot chilly sauce. Served hot.</li> </ul>	150
<ul style="list-style-type: none"> <li>• Chicken in Hot Garlic Sauce (Dry)</li> </ul> <p>Chinese delicacy made of marinated chicken breast, stir-fried with garlic sauce.</p>	450(F) 270 (H)
<ul style="list-style-type: none"> <li>• Chicken in Hot Chilly Sauce (Dry)</li> </ul> <p>Chinese delicacy made of marinated chicken breast, stir-fried with chilly sauce. Served hot.</p>	450(F) 270 (H)
<ul style="list-style-type: none"> <li>• Chicken Manchurian (Dry)</li> </ul> <p>Chinese delicacy made of minced chicken, stir-fried with manchurian sauce. Served hot.</p>	275
<ul style="list-style-type: none"> <li>• Chicken Chilly (F/H)</li> </ul> <p>Chinese delicacy made of marinated chicken breast stir-fried with chilly sauce. Served hot.</p>	450(F) 270 (H)
<ul style="list-style-type: none"> <li>• Chilly Paneer</li> </ul> <p>Chinese delicacy made of chunks of cottage cheese cooked in chilly sauce. Served hot.</p>	170
<ul style="list-style-type: none"> <li>• Paneer in Garlic Sauce (Dry)</li> </ul> <p>Chinese delicacy made of chunks of cottage cheese, cooked in garlic sauce. Served hot.</p>	170
<ul style="list-style-type: none"> <li>• Paneer in Hot Chilly Sauce (Dry)</li> </ul> <p>Chinese delicacy made of chunks of cottage cheese, cooked in chilly sauce. Served hot.</p>	170
<ul style="list-style-type: none"> <li>• Vegetable Manchurian (Dry)</li> </ul> <p>Chinese delicacy made of balls of grated vegetables, cooked in manchurian sauce. Served hot.</p>	150
<ul style="list-style-type: none"> <li>• Cheese Cutlet</li> </ul> <p>Mashed &amp; seasoned cottage cheese, passed through batter, coated with bread crumbs, deep fried till golden brown. Two cutlets served hot with french fries &amp; tomato sauce.</p>	130
<ul style="list-style-type: none"> <li>• Vegetable Cutlet</li> </ul> <p>Mashed &amp; seasoned potato &amp; vegetables, passed through batter, coated with bread crumbs, deep fried till golden brown. Two cutlets</p>	90

served hot with french fries & tomato sauce.	
<ul style="list-style-type: none"> <li>• Cheese Pakora</li> </ul> <p>Cottage cheese cut to a shape/ size passed through seasoned batter, deep fried till golden brown. Served hot with mint chutney or tomato sauce.</p>	130
<ul style="list-style-type: none"> <li>• Vegetable Pakora</li> </ul> <p>Cuts of vegetables passed through seasoned batter, deep fried till golden brown. Served hot with mint chutney or tomato sauce.</p>	90
<ul style="list-style-type: none"> <li>• Cheese Kathi Kabab</li> </ul> <p>Seasoned paneer &amp; vegetables stir fried, rolled in pancake, wrapped in butter paper. Served hot with tomato sauce.</p>	130
<ul style="list-style-type: none"> <li>• Chicken Kathi Kabab</li> </ul> <p>Seasoned paneer &amp; chicken stir fried, rolled in pancake, wrapped in butter paper. Served hot with tomato sauce.</p>	170
<ul style="list-style-type: none"> <li>• Eggs to Order</li> <li>• Egg preparation of choice made out of two eggs e.g. fried, omelet, boiled, poached, scrambled. Served hot with tomato sauce.</li> </ul>	80
<ul style="list-style-type: none"> <li>• French Fry</li> <li>• Finger size potato, golden fried. Served hot with tomato sauce.</li> </ul>	75
<ul style="list-style-type: none"> <li>• Masala Paneer</li> </ul> <p>Cottage cheese enriched with cumin seeds, crushed pepper corn, finely chopped, onion, ginger &amp; coriander leaves, served cold with lemon wedge.</p>	120
<ul style="list-style-type: none"> <li>• Peanut Masala</li> </ul> <p>A combination of roasted peanut finely chopped onion, green chilly, seasoned with lemon juice &amp; chat masala, served cold.</p>	90
<b>PIZZA / HOT DOG / BURGER</b>	
<ul style="list-style-type: none"> <li>• Farm House Pizza ( 8" )</li> </ul> <p>Italian delicacy consisting of roundel baked base, topped with processed cheese, dices of tomato, onion, capsicum &amp; mushrooms. Served hot with tomato sauce.</p>	140
<ul style="list-style-type: none"> <li>• Chicken Pizza ( 8" )</li> </ul> <p>Italian delicacy consisting of roundel baked base, topped with processed cheese, dices of tomato, onion, capsicum &amp; chicken. Served hot with tomato sauce.</p>	170
<ul style="list-style-type: none"> <li>• Chicken Burger</li> </ul> <p>Chicken steak stuffed in roundel bread roll. Served hot with tomato sauce.</p>	110
<ul style="list-style-type: none"> <li>• Vegetable Burger</li> </ul> <p>Vegetable steak stuffed in roundel bread roll. Served hot with tomato sauce.</p>	70

<b>SOUPS</b>	
<ul style="list-style-type: none"> <li>• Cream of Tomato</li> </ul> Continental thick soup made out of tomato & roux, topped with cream. Served hot with croutons.	75
<ul style="list-style-type: none"> <li>• Cream of Vegetable</li> </ul> Continental thick soup made out of vegetables & roux, topped with cream. Served hot with croutons.	75
<ul style="list-style-type: none"> <li>• Chicken Sweet Corn Soup</li> </ul> Chinese thick soup. Served hot with cruet of chilly vinegar, chilly sauce and soya sauce.	110
<ul style="list-style-type: none"> <li>• Vegetables Sweet Corn Soup</li> </ul> Chinese thick soup. Served hot with cruet of chilly vinegar, chilly sauce and soya sauce.	90
<b>SALADS / RAITA</b>	
<ul style="list-style-type: none"> <li>• Kabuli Channa Chaat</li> </ul> Combination of boiled kabuli channa & Indian herbs, topped with lemon dressing. Served cold.	90
<ul style="list-style-type: none"> <li>• Raita</li> </ul> Combination of hung curd & diced vegetables, seasoned with powdered cumin-seeds. Served cold.	70
<b>CHINESE CUISINE</b>	
<ul style="list-style-type: none"> <li>• Chicken in Hot Garlic Sauce</li> </ul> Chinese delicacy made of marinated chicken breast, stir-fried with garlic sauce. Served hot.	450(F) 270 (H)
<ul style="list-style-type: none"> <li>• Chicken in Hot Chilly Sauce</li> </ul> Chinese delicacy made of marinated chicken breast, stir-fried with chilly sauce. Served hot.	450(F) 270 (H)
<ul style="list-style-type: none"> <li>• Chicken Manchurian</li> </ul> Chinese delicacy made of minced chicken, stir-fried with manchurian sauce. Served hot.	270
<ul style="list-style-type: none"> <li>• Chicken Noodles</li> </ul> Chinese delicacy made of parboiled noodles, stir fried with julienne of chicken by adding soya sauce. Served hot.	170
<ul style="list-style-type: none"> <li>• Paneer in Garlic Sauce</li> </ul> Chinese delicacy made of chunks of cottage cheese, cooked in garlic sauce. Served hot.	170
<ul style="list-style-type: none"> <li>• Paneer in Hot Chilly Sauce</li> </ul> Chinese delicacy made of chunks of cottage cheese, cooked in chilly sauce. Served hot.	170
<ul style="list-style-type: none"> <li>• Vegetable Manchurian</li> </ul> Chinese delicacy made of balls of grated vegetables, cooked in manchurian sauce. Served hot	130
<ul style="list-style-type: none"> <li>• Vegetables Chop-suey</li> </ul> Chinese delicacy made of crispy noodles & shredded vegetables cooked in sweet & sour sauce. Served hot.	130
<ul style="list-style-type: none"> <li>• Vegetable Fried Rice</li> </ul> Boiled basmati rice, stir fried with juliennes of vegetables by adding Soya sauce. Served hot with cruet of chilly vinegar, chilly sauce and	110

soya sauce.	
<ul style="list-style-type: none"> <li>Vegetable Noodles</li> </ul> <p>Chinese delicacy made of parboiled noodles, stir fried with juliennes of vegetables by adding soya sauce. Served hot with cruet of chilly vinegar, chilly sauce and soya sauce.</p>	95
<b><i>NORTH &amp; SOUTH INDIAN CUISINE</i></b>	
<ul style="list-style-type: none"> <li>Kulchey Choley</li> </ul> <p>Tongue- tingling Indian delicacy, served hot in combination with finally chopped onion / green chilly / lemon wedge.</p>	90
<ul style="list-style-type: none"> <li>Stuffed Prantha + Raita</li> </ul> <p>Mouth-watering vegetable stuffed Indian delicacy of choice – mashed potato or grated radish or grated gobi. Served crispy with raita.</p>	100
<ul style="list-style-type: none"> <li>Puri Bhaji</li> </ul> <p>Mouth-watering Indian delicacy served steaming hot with asafoetida (hing) seasoned potato subzi.</p>	90
<ul style="list-style-type: none"> <li>Plain Dosa</li> </ul> <p>Crunchy South Indian delicacy made out of rice batter. Served hot with coconut chutney &amp; hot sambar.</p>	90
<ul style="list-style-type: none"> <li>Paneer Dosa</li> </ul> <p>South Indian delicacy made out of rice batter, stuffed with seasoned mashed cottage cheese. Served hot with coconut chutney &amp; hot sambar.</p>	140
<ul style="list-style-type: none"> <li>Masala Dosa</li> </ul> <p>South Indian delicacy made out of rice batter, stuffed with seasoned mashed potato &amp; vegetables. Served hot with coconut chutney &amp; hot sambar. 80</p>	100
<ul style="list-style-type: none"> <li>Vada Sambar</li> </ul> <p>Crunchy South Indian delicacy made out of urd dal batter. Served hot with coconut chutney &amp; hot sambar.</p>	90
<ul style="list-style-type: none"> <li>Idli Sambar</li> </ul> <p>Steamed South Indian delicacy made out of rice batter. Served hot with coconut chutney &amp; hot sambar.</p>	90
<ul style="list-style-type: none"> <li>Uttapam Sambar</li> </ul> <p>South Indian pancake made out of rice &amp; urd dal batter. Served hot with coconut chutney &amp; hot sambar.</p>	100
<b><i>DESSERTS</i></b>	
<ul style="list-style-type: none"> <li>Hot Gulab Jamun (2 Pcs.)</li> </ul> <p>Indian dessert made out of mashed khoya, ball shaped. Served hot with sugar syrup.</p>	50
<ul style="list-style-type: none"> <li>Rasgula (2 Pcs.)</li> </ul> <p>Indian dessert made out of cottage cheese, ball shaped. Served cold with sweetened syrup.</p>	50

Taxes extra as applicable  
Milk & Curd not for sale



## Haryana Tourism Corporation Limited

(a state government undertaking)

CIN : U45202CH1974SGC003437

Regd. Office : S.C.O. 17-18-19, Sector 17-B, Chandigarh-160017



### HOTEL RAJHANS, SURAJKUND (A unit of Haryana Tourism Corporation Ltd)

#### REVISED RATES: Restaurant / Coffee Shop

Items	Revised Rate (In Rs.)
<b>SALADS / STARTERS</b>	
<ul style="list-style-type: none"><li>• Chatpata Bhutta Chaat Tender corn, potatoes and peas mixed with Indian herbs and condiments enhanced with tamarind chutney.</li></ul>	125
<ul style="list-style-type: none"><li>• Tangy Vegetables Salad Tangy combination of potatoes, bean sprout, beans and carrots jumbled with peanut dressing.</li></ul>	125
<ul style="list-style-type: none"><li>• Stuffed Mushroom Fresh mushrooms stuffed with garlic flavoured spinach and cheese &amp; crumb fried.</li></ul>	275
<ul style="list-style-type: none"><li>• Paneer Tikka Spring Roll Fusion of Chinese and Indian, paneer tikka juliennes with vegetables rolled in pancake and deep fried, served with sweet chilly sauce.</li></ul>	250
<ul style="list-style-type: none"><li>• Chicken Tikka Spring Roll Fusion of Chinese and Indian, chicken tikka juliennes with vegetables rolled in pancake and deep fried, served with sweet chilly sauce.</li></ul>	300
<ul style="list-style-type: none"><li>• Chicken Chaat Achari Chicken and potatoes dressed with pickle, spices and lemon.</li></ul>	300
<b>SOUPS</b>	
<ul style="list-style-type: none"><li>• Cream soups Choice of cream soups – tomato, vegetables, asparagus.</li></ul>	125
<ul style="list-style-type: none"><li>• Vegetable Sweet Corn Soup All time favourite Chinese soup.</li></ul>	125
<ul style="list-style-type: none"><li>• Chicken Sweet Corn Soup All time favourite Chinese soup.</li></ul>	150
<b>TANDOORI</b>	
<ul style="list-style-type: none"><li>• Tandoori Murg (Full / Half) Spring chicken kept in a marinade of yoghurt, garlic, ginger and special combination of spices; roasted to perfection in the tandoor.</li></ul>	600- F 350- H



<ul style="list-style-type: none"> <li>• Achari Murg Tikka Tender chicken pieces marinated overnight in a delicate combination of Indian_pickle spices and barbecued in the tandoor.</li> </ul>	350
<ul style="list-style-type: none"> <li>• Hariyali Tangri Kebab Chicken drumsticks marinated in yoghurt, mint, coriander, spices and barbecued to perfection.</li> </ul>	350
<ul style="list-style-type: none"> <li>• Paneer Ka Soola Chunks of Indian cottage cheese, marinated and barbecued in the tandoor.</li> </ul>	350
<b>MAIN COURSE</b>	
<ul style="list-style-type: none"> <li>• Crispy Fried Fish Chinese delicacy, fish steak golden fried, served with garlic sauce.</li> </ul>	400
<ul style="list-style-type: none"> <li>• Fish Crumb Fried Crum fried fish filled served with tartare sauce</li> </ul>	400
<ul style="list-style-type: none"> <li>• Murg Makhani (Full / Half) Delicacy of barbecued chicken cooked in a smooth butter tomato gravy</li> </ul>	650-F 375-H
<ul style="list-style-type: none"> <li>• Murg Tikka Lababdar Chicken tikka cooked in tandoor, simmered in makhani gravy.</li> </ul>	350
<ul style="list-style-type: none"> <li>• Murg Dahiwala Succulent chicken pieces, cooked with herbs and whole garam masala in curd based gravy.</li> </ul>	350
<ul style="list-style-type: none"> <li>• Mutton Roganjosh / Saag Gost A Kashmiri delicacy.</li> </ul>	400
<ul style="list-style-type: none"> <li>• Palak Paneer A delicate combination of Indian cottage cheese and spinach, simmered in a rich gravy.</li> </ul>	350
<ul style="list-style-type: none"> <li>• Paneer Makhan Masala Cubes of Indian cottage cheese cooked in a makhani gravy, finished with fresh cream.</li> </ul>	350
<ul style="list-style-type: none"> <li>• Mushroom Haradhania Marinated mushrooms, cooked in smooth gravy dominated by coriander paste; served hot; garnished with ginger juliennes</li> </ul>	350
<ul style="list-style-type: none"> <li>• Aloo Dum Chutneywale Potatoes stuffed with paneer and simmered in a tangy raw mango - coriander chutney.</li> </ul>	250
<ul style="list-style-type: none"> <li>• Aaj Ki Subjian Seasonal vegetable cooked in home style.</li> </ul>	250
<ul style="list-style-type: none"> <li>• Dal Makhani Urd simmered on slow fire and tempered with onion, ginger, garlic and tomatoes</li> </ul>	250
<ul style="list-style-type: none"> <li>• Vegetable Pulao Basmati rice cooked with vegetables of the season.</li> </ul>	250
<b>INDIAN BREADS / ROTI</b>	
<ul style="list-style-type: none"> <li>• Lachha Parantha</li> </ul>	50

Multi-layered tandoori bread made with a special dough, sprinkled with dry mint; baked in the tandoor.	
<ul style="list-style-type: none"> <li>• Khasta Roti</li> </ul> Unleavened whole-wheat ajwain flavoured bread; baked crisp in the tandoor.	25
<ul style="list-style-type: none"> <li>• Missi Roti</li> </ul> A special dough made of gram flour with onion, green chilies and coriander; baked in the tandoor.	25
<ul style="list-style-type: none"> <li>• Butter Naan</li> </ul> A rare leavened India bread, stuffed with onion, ginger, coriander leaves, green chillies; baked in the tandoor.	50
<b>CHINESE</b>	
<ul style="list-style-type: none"> <li>• Chicken in Hot garlic Sauce</li> </ul> Marinated chicken breast, stir-fried with garlic sauce.	350
<ul style="list-style-type: none"> <li>• Chicken in Hot Chilly Sauce</li> </ul> Marinated chicken pieces, stir-fried with chilly sauce.	350
<ul style="list-style-type: none"> <li>• Chicken Manchurian</li> </ul> Deep-fried chicken oodles served in Manchurian sauce.	350
<ul style="list-style-type: none"> <li>• Chicken Noodles</li> </ul> Parboiled chowmein, stir-fried with julienne of chicken and vegetables by adding Soya sauce.	300
<ul style="list-style-type: none"> <li>• Chicken Spring Roll</li> </ul> Finely chopped julienne of chicken & vegetables stir-fried, rolled in pancake, deep-fried; served with hot chilly sauce.	300
<ul style="list-style-type: none"> <li>• Paneer in Garlic Sauce</li> </ul> Chunks of Indian cottage cheese, cooked in garlic sauce.	350
<ul style="list-style-type: none"> <li>• Paneer in Hot Chilly Sauce</li> </ul> Chunks of India cottage cheese, cooked in hot chilly sauce.	350
<ul style="list-style-type: none"> <li>• Vegetable Manchurian</li> </ul> Balls of grated vegetables, cooked in Manchurian sauce.	250
<ul style="list-style-type: none"> <li>• Vegetable Chopsuey</li> </ul> Shredded vegetables cooked in hot Chinese sauce, served with crispy fried chow noodles.	250
<ul style="list-style-type: none"> <li>• Vegetables Chowmein</li> </ul> Parboiled Chowmein, stir-fried with julienne of vegetables by adding soya sauce.	250
<ul style="list-style-type: none"> <li>• Sweet &amp; Sour Vegetables</li> </ul> Assortment of chopped / parboiled vegetables, cooked in sweet & sour sauce.	250
<ul style="list-style-type: none"> <li>• Fried Rice with Vegetables</li> </ul> Boiled Sela rice, stir-fried with slices of vegetables by adding Soya sauce.	250
<ul style="list-style-type: none"> <li>• Vegetable Spring Roll</li> </ul> Finely chopped julienne of vegetables stir-fried, rolled in pancake, deep-fried; served with hot chilly sauce.	250
<b>DESSERT</b>	

<ul style="list-style-type: none"> <li>• Kesari Rasmalai Flat round discs of Indian cottage cheese poached in kesar milk, garnished with pista, served cold.</li> </ul>	100
<ul style="list-style-type: none"> <li>• Gulab Jamun (2 Pcs.) Deep fried oodles of khoya, soaked in sugar syrup, served hot.</li> </ul>	100
<ul style="list-style-type: none"> <li>• Elaichi Kheer Delicious cardamom flavoured_rice pudding, served hot.</li> </ul>	100
Choice of Ice Creams – Vanilla, Strawberry, Chocolate. Ice cream of your choice.	100
<ul style="list-style-type: none"> <li>• Vanilla Ice Cream with Gulab Jamun A dessert of cold &amp; hot combination.</li> </ul>	100
<b>SNACKS</b>	
<ul style="list-style-type: none"> <li>• Toast with Butter and Preserves Crisply toasts; served hot with butter, jam, marmalade.</li> </ul>	100
<ul style="list-style-type: none"> <li>• Cheese &amp; Garlic Toast Bread slices, topped with seasoned / emulsified processed cheese, finely chopped vegetables; served crispy hot with tomato sauce.</li> </ul>	250
<ul style="list-style-type: none"> <li>• Chicken Sandwich Triangular sandwiches having filling of seasoned chicken julienne &amp; butter, garnished with cabbage julienne; served with tomato sauce.</li> </ul>	300
<ul style="list-style-type: none"> <li>• Vegetable Sandwich Triangular sandwiches having filling of seasoned tomato or cucumber &amp; butter, garnished with cabbage julienne; served with tomato sauce.</li> </ul>	200
<ul style="list-style-type: none"> <li>• Cheese Cutlet Cottage cheese mashed / seasoned, coated with bread crumbs; fried till golden brown; served hot with French fries &amp; tomato sauce.</li> </ul>	300
<ul style="list-style-type: none"> <li>• Vegetable Cutlet Vegetables mashed / seasoned, coated with crumbs, fried till golden brown, served hot with French fries &amp; tomato sauce.</li> </ul>	200
<ul style="list-style-type: none"> <li>• French Fry Finger size potato, golden deep fried; served hot with tomato sauce.</li> </ul>	150
<ul style="list-style-type: none"> <li>• Cheese Pakora Cubes of cottage cheese passed through seasoned batter, fried till golden brown, served hot with tomato sauce.</li> </ul>	250
<ul style="list-style-type: none"> <li>• Vegetable Pakora Cuts of vegetables passed through seasoned batter, deep fried till golden brown, served hot with tomato sauce.</li> </ul>	200
<ul style="list-style-type: none"> <li>• Eggs to Order Eggs preparations of choice-fried of omelette, boiled, poached, scrambled.</li> </ul>	150

<b>BEVERAGES</b>		
• Tea Stimulating beverages of tea leaves; served piping hot.		50
• Iced Tea Refreshing beverage of tea leaves; served chilled in high ball glass.		75
• Coffee Stimulating beverage of coffee powder; served piping hot.		75
• Espresso Coffee Stimulating beverage of coffee powder and milk; served frothy by incorporating steam.		90
• Cold Coffee with Ice Cream Nourishing beverage made of coffee powder & sugar syrup; served chilled in parfait glass with a scoop of ice cream.		110
• Milk Shake of Choice Flavoured nourishing beverage made of milk, sugar syrup & flavour of choice; served chilled in parfait glass.		110
• Lassi Refreshing beverage made of yoghurt; served chilled in high ball glass, sweet or salty.		75
• Fresh Juice Seasonal fresh juice.		110
• Canned Juice Choice of canned juices – mixed, pineapple, orange.		80
• Aerated Soft Drinks Refreshing aerated soft beverage of choice; served chilled in high ball glass.		60
• Lemonade Refreshing aerated soda water or mineral water beverage with lemon juice; served chilled in high ball glass.		60
• Packaged Drinking Water One litre bottle of quality water.		50

GST / Taxes as Applicable would be extra  
Room Service Charge : 10%

ii) **Fast Foods:** For quick bite, corporation runs below mentioned

Fast Foods on highways at highly reasonable rates:

Sr.	Unit-Place	Sr.No	Unit-Place
1.	Skylark, Panipat	2.	Oasis, Karnal
3	Parakeet, Pipli ( <b>Leased out</b> )	4	Tilyar, Rohtak ( <b>Leased out</b> )

5	Yadavindra Gardens, Pinjore ( <b>Leased out</b> )		
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**MENU / RATES**  
**OASIS FAST FOOD, UCHANA**

Name of items / dishes	Revised Rate (In Rs.)
<b>BEVERAGES</b>	
<ul style="list-style-type: none"> <li>• Tea (premix) Stimulating hot beverage; made out of tea premix.</li> </ul>	25
<ul style="list-style-type: none"> <li>• Tea Cardamom (premix) Stimulating hot beverage; made out of cardamom flavoured tea premix.</li> </ul>	30
<ul style="list-style-type: none"> <li>• Coffee (premix) Stimulating hot beverage; made out of coffee premix.</li> </ul>	40
<ul style="list-style-type: none"> <li>• Espresso Coffee Stimulating beverage; made in espresso mode. Served piping hot.</li> </ul>	45
<ul style="list-style-type: none"> <li>• Cold Coffee Nourishing beverage; made of milk, coffee powder &amp; sugar syrup. Served chilled in parfait glass.</li> </ul>	70
<ul style="list-style-type: none"> <li>• Cold Coffee with Ice-cream Nourishing beverage; made of milk, coffee powder &amp; sugar syrup. Served chilled in parfait glass with a scoop of ice cream.</li> </ul>	85
<ul style="list-style-type: none"> <li>• Plain Slice One slice of bread;served as it is.</li> </ul>	5
<ul style="list-style-type: none"> <li>• Hot Chocolate Full Cream. Milk mixed with fine quality of drinking chocolate power and sweetened according to taste</li> </ul>	65
<ul style="list-style-type: none"> <li>• Cheese Chilly Chinese delicacy made of chunks of cottage cheese, cooked in chilly sauce. Served hot</li> </ul>	150
<ul style="list-style-type: none"> <li>• Chicken Chilly (F/H) Chinese delicacy made of marinated chicken breast, stir- fried with chilly sauce. Served hot</li> </ul>	450(F) 270 (H)
<ul style="list-style-type: none"> <li>• Lassi (Sweet / Salted) Refreshing beverage made of yogurt. Served chilled in Tom Collins glass sweet or salted</li> </ul>	65
<ul style="list-style-type: none"> <li>• Strawberry Shake Refreshing beverage, made out of milk &amp; strawberry flavour. Served chilled in parfait glass.</li> </ul>	65
<ul style="list-style-type: none"> <li>• Cola Ice-cream Refreshing beverage, made out of coke &amp; ice-cream scoop. Served chilled in parfait glass.</li> </ul>	65
<ul style="list-style-type: none"> <li>• Grilled Tomato &amp; Cheese Sandwich Two jumbo sandwiches stuffed with seasoned tomato &amp; cheese. Grilled &amp; served hot with tomato sauce.</li> </ul>	100
<ul style="list-style-type: none"> <li>• Grilled Chicken Sandwich Two jumbo sandwiches stuffed with seasoned dices of chicken. Grilled &amp; served hot with tomato sauce.</li> </ul>	130

<ul style="list-style-type: none"> <li>• Mango Shake</li> </ul> <p>Refreshing beverage, made out of mango &amp; milk. Served chilled in parfait glass.</p>	65
<ul style="list-style-type: none"> <li>• Aam Panna</li> </ul> <p>Refreshing beverage, made out of raw mango &amp; sugar syrup. Served chilled in parfait glass.</p>	55
<ul style="list-style-type: none"> <li>• Grilled Mushroom &amp; Cheese Sandwich</li> </ul> <p>Two jumbo sandwiches stuffed with seasoned mushroom &amp; cheese. Grilled &amp; served hot with tomato sauce.</p>	130
<ul style="list-style-type: none"> <li>• Veg. Burger with Cheese Slice</li> </ul> <p>Vegetable steak &amp; seasoned cheese slice stuffed in roundel bread roll. Served hot with tomato sauce.</p>	90
<ul style="list-style-type: none"> <li>• Hot Gulab Jamun (2 Pcs)</li> </ul> <ul style="list-style-type: none"> <li>• Indian dessert made out of mashed khoya, ball shaped. Served hot with sugar syrup.</li> </ul>	50
<ul style="list-style-type: none"> <li>• Rasgula (2 Pcs)</li> </ul> <ul style="list-style-type: none"> <li>• Indian dessert made out of cottage cheese, ball shaped. Served cold with sweetened syrup.</li> </ul>	50
<b>SNACKS</b>	
<ul style="list-style-type: none"> <li>• Toast with Butter &amp; Preserves</li> </ul> <p>Four crispy toasts. Served hot with butter, jam / marmalade.</p>	55
<ul style="list-style-type: none"> <li>• Vegetable Sandwich</li> </ul> <p>Four triangular sandwiches stuffed with seasoned tomato or cucumber &amp; mayonnaise, garnished with cabbage juliennes. Served cold with tomato sauce.</p>	80
<ul style="list-style-type: none"> <li>• Cheese Sandwich</li> </ul> <p>Four triangular sandwiches stuffed with seasoned processed cheese &amp; mayonnaise, garnished with cabbage juliennes. Served cold with tomato sauce.</p>	95
<ul style="list-style-type: none"> <li>• Chicken Sandwich</li> </ul> <p>Four triangular sandwiches stuffed with seasoned chicken slices &amp; mayonnaise, garnished with cabbage juliennes. Served cold with tomato sauce.</p>	135
<ul style="list-style-type: none"> <li>• Egg Sandwich</li> </ul> <p>Four triangular sandwiches stuffed with seasoned slices of hard boiled egg. Served cold with tomato sauce.</p>	80
<ul style="list-style-type: none"> <li>• Vegetable Burger</li> </ul> <p>Vegetable steak stuffed in roundel bread roll. Served hot with tomato sauce.</p>	70
<ul style="list-style-type: none"> <li>• Cheese Burger</li> </ul> <p>Cheese steak stuffed in roundel bread roll. Served hot with tomato sauce.</p>	80
<ul style="list-style-type: none"> <li>• Chicken Burger</li> </ul> <p>Chicken steak stuffed in roundel bread roll. Served hot with tomato sauce.</p>	110

<ul style="list-style-type: none"> <li>• Finger Chips</li> </ul> <p>Finger size potato, golden fried Served hot with tomato sauce.</p>	70
<ul style="list-style-type: none"> <li>• Vegetable Pakora</li> </ul> <p>Cuts of vegetables passed through seasoned batter, deep fried till golden brown. Served hot with mint chutney or tomato sauce.</p>	85
<ul style="list-style-type: none"> <li>• Cheese Pakora</li> </ul> <p>Cottage cheese cut to a shape/ size passed through seasoned batter, deep fried till golden brown. Served hot with mint chutney or tomato sauce.</p>	125
<ul style="list-style-type: none"> <li>• Eggs to Order</li> <li>• Egg preparation of choice made out of two eggs e.g. fried, omelet, boiled, poached, scrambled. Served hot with tomato sauce.</li> </ul>	70
<ul style="list-style-type: none"> <li>• Vegetable Cutlet</li> </ul> <p>Mashed &amp; seasoned potato &amp; vegetables, passed through batter, coated with bread crumbs, deep fried till golden brown. Two cutlets served hot with french fries &amp; tomato sauce.</p>	85
<ul style="list-style-type: none"> <li>• Cheese Cutlet</li> </ul> <p>Mashed &amp; seasoned cottage cheese, passed through batter, coated with bread crumbs, deep fried till golden brown. Two cutlets served hot with french fries &amp; tomato sauce.</p>	125
<ul style="list-style-type: none"> <li>• Chicken Cutlet (1 Pc.)</li> </ul> <p>Minced chicken succulents seasoned deep fried &amp; served with French fried / tomato sauce.</p>	170
<ul style="list-style-type: none"> <li>• Farm House Pizza ( 8" )</li> </ul> <p>Italian delicacy consisting of roundel baked base, topped with processed cheese, dices of tomato, onion, capsicum &amp; mushrooms. Served hot with tomato sauce.</p>	140
<ul style="list-style-type: none"> <li>• Chicken Pizza ( 8" )</li> </ul> <p>Italian delicacy consisting of roundel baked base, topped with processed cheese, dices of tomato, onion, capsicum &amp; chicken. Served hot with tomato sauce.</p>	160
<b>CHINESE</b>	
<ul style="list-style-type: none"> <li>• Vegetable Noodles</li> </ul> <p>Chinese delicacy made of parboiled noodles, stir fried with julienne of vegetable by adding soya sauce. Served hot.</p>	100
<ul style="list-style-type: none"> <li>• Chicken Noodles</li> </ul> <p>Chinese delicacy made of parboiled noodles, stir fried with julienne of chicken by adding soya sauce. Served hot.</p>	140
<ul style="list-style-type: none"> <li>• Vegetable Fried Rice</li> </ul> <p>Chinese delicacy made of boiled basmati rice, stir fried with slices of vegetables by adding soya sauce. Served hot.</p>	100
<ul style="list-style-type: none"> <li>• Chicken Fried Rice</li> </ul> <p>Boiled basmati rice, cooked with juliennes of chicken by adding soya sauce. Served hot with cruet of chilly vinegar, chilly sauce and soya sauce.</p>	140
<ul style="list-style-type: none"> <li>• Vegetable Spring Roll</li> </ul>	100

<ul style="list-style-type: none"> <li>Chinese delicacy made of stir fried julienne of vegetables, rolled in pancake, deep fried, served with hot chilly sauce. Served hot.</li> </ul>	
<ul style="list-style-type: none"> <li>Chicken Spring Roll</li> <li>Chinese delicacy made of stir fried julienne of chicken, rolled in pancake, deep fried, served with hot chilly sauce. Served hot.</li> </ul>	140
<ul style="list-style-type: none"> <li>Vegetable Manchurian</li> </ul> <p>Chinese delicacy made of balls of grated vegetables, cooked in manchurian sauce. Served hot.</p>	110
<ul style="list-style-type: none"> <li>Chicken Manchurian</li> </ul> <p>Chinese delicacy made of minced chicken, stir-fried with manchurian sauce. Served hot.</p>	260
<ul style="list-style-type: none"> <li>Cheese Kathi Kabab</li> </ul> <p>Seasoned paneer &amp; vegetables stir fried, rolled in pancake, wrapped in butter paper. Served hot with tomato sauce.</p>	125
<ul style="list-style-type: none"> <li>Chicken Kathi Kabab</li> </ul> <p>Seasoned paneer &amp; chicken stir fried, rolled in pancake, wrapped in butter paper. Served hot with tomato sauce.</p>	160
<ul style="list-style-type: none"> <li>Chicken Garlic (full / half)</li> </ul> <p>Chinese delicacy made of marinated chicken breast, stir-fried with garlic sauce. Served hot.</p>	450(F) 270 (H)
<b>DESI DAWAT</b>	
<ul style="list-style-type: none"> <li>Puri Bhaji</li> </ul> <p>Mouth-watering Indian delicacy served steaming hot with asafoetida (hing) seasoned potato subzi.</p>	90
<ul style="list-style-type: none"> <li>Kulchey Choley</li> </ul> <p>Tongue- tingling Indian delicacy, served hot in combination with finally chopped onion / green chilly / lemon wedge.</p>	90
<ul style="list-style-type: none"> <li>Stuffed Prantha + Raita</li> </ul> <p>Mouth-watering vegetable stuffed Indian delicacy of choice – mashed potato or grated radish or grated gobi. Served crispy with raita.</p>	100
<ul style="list-style-type: none"> <li>Buffet Veg</li> </ul> <p>One paneer dish, one dal, one mixed vegetable, Rice, Raita, Salad, papad, pickle &amp; chapatti )</p>	220
<b>SOUTH INDIAN</b>	
<ul style="list-style-type: none"> <li>Plain Dosa</li> </ul> <p>Crunchy South Indian delicacy made out of rice batter. Served hot with coconut chutney &amp; hot sambar.</p>	80
<ul style="list-style-type: none"> <li>Masala Dosa</li> </ul> <p>South Indian delicacy made out of rice batter, stuffed with seasoned mashed potato &amp; vegetables. Served hot with coconut chutney &amp; hot sambar.</p>	100
<ul style="list-style-type: none"> <li>Paneer Dosa</li> </ul> <p>South Indian delicacy made out of rice batter, stuffed with seasoned mashed cottage cheese. Served hot with coconut chutney &amp; hot sambar.</p>	140



<ul style="list-style-type: none"> <li>• Vada Sambar</li> </ul> Crunchy South Indian delicacy made out of urd dal batter. Served hot with coconut chutney & hot sambar.	90
<ul style="list-style-type: none"> <li>• Idli Sambar</li> </ul> Steamed South Indian delicacy made out of rice batter. Served hot with coconut chutney & hot sambar.	90
<ul style="list-style-type: none"> <li>• Uttapam Sambar</li> <li>• South Indian pancake made out of rice &amp; urd dal batter. Served hot with coconut chutney &amp; hot sambar.</li> </ul>	100
<b>SOUPS</b>	
<ul style="list-style-type: none"> <li>• Cream of Tomato</li> </ul> Continental thick soup made out of tomato & roux, topped with cream. Served hot with croutons.	60
<ul style="list-style-type: none"> <li>• Cream of Chicken</li> </ul> Continental thick soup made out of chicken & roux, topped with cream. Served hot with chicken dices.	90
<ul style="list-style-type: none"> <li>• Vegetables Sweet Corn Soup</li> <li>• Chinese thick soup. Served hot with cruet of chilly vinegar, chilly sauce and soya sauce.</li> </ul>	70
<ul style="list-style-type: none"> <li>• Chicken Sweet Corn Soup</li> </ul> Chinese thick soup. Served hot with cruet of chilly vinegar, chilly sauce and soya sauce.	100

Rates are inclusive of Taxes.  
Milk & Curd not for sale

**EXISTING MENU RATES (FAST FOODS : OASIS (EXCEPT OASIS, KARNAL)  
i.e. PANIPAT AND JAL MAHAL PINJORE.**

Items	Rate (In Rs.)
<b>BEVERAGES</b>	
<ul style="list-style-type: none"> <li>• Tea (Stimulating hot beverage)</li> </ul>	20
<ul style="list-style-type: none"> <li>• Coffee (Stimulating hot beverage)</li> </ul>	40
<ul style="list-style-type: none"> <li>• Cold Coffee (Nourishing beverage made of milk, coffee powder &amp; sugar syrup. Served chilled in parfait glass)</li> </ul>	60

<ul style="list-style-type: none"> <li>• Cold Coffee with Ice cream (Nourishing beverage made of milk, coffee powder &amp; sugar syrup. Served chilled in parfait glass with a scoop of ice cream)</li> </ul>	70
<ul style="list-style-type: none"> <li>• Milk Shake of Choice (Flavoured nourishing beverage made of milk, sugar syrup &amp; flavour of choice. Served chilled in parfait glass)</li> </ul>	60
<ul style="list-style-type: none"> <li>• Fruit Juice (Tetra / bottle packaged juice: 200 ml )</li> </ul>	MRP
<ul style="list-style-type: none"> <li>• Aerated Soft Drinks (500 ml / 600 ml / 2000 ml) (Refreshing aerated soft beverage of choice, served chilled)</li> </ul>	MRP
<ul style="list-style-type: none"> <li>• Aerated Soda Water (500 ml / 600 ml) (Refreshing aerated soft beverage of choice, served chilled)</li> </ul>	MRP
<ul style="list-style-type: none"> <li>• <b>Packaged drinking water ( 200 ml / 1000 ml )</b></li> </ul>	MRP
<b>SNACKS</b>	
<ul style="list-style-type: none"> <li>• Toast with Butter and Preserves (Crisply four toasts of bread, served with butter, jam / marmalade)</li> </ul>	45
<ul style="list-style-type: none"> <li>• Chicken Sandwich (Four bread slices, having filling of seasoned chicken slices &amp; mayonnaise garnished with cabbage juliennes, served with tomato sauce)</li> </ul>	85
<ul style="list-style-type: none"> <li>• Cheese Sandwich (Four bread slices, having filing of seasoned paneer &amp; mayonnaise, garnished with cabbage juliennes, served with tomato sauce)</li> </ul>	70
<ul style="list-style-type: none"> <li>• Vegetable Sandwich (Four bread slices, having filling of seasoned tomato or cucumber &amp; mayonnaise, garnished with cabbage juliennes, served with tomato sauce)</li> </ul>	55
<ul style="list-style-type: none"> <li>• Cheese Cutlet (Cottage cheese mashed / seasoned, coated with bread crumbs, fried till golden brown, served hot with French fries &amp; tomato sauce)</li> </ul>	90
<ul style="list-style-type: none"> <li>• Vegetable Cutlet (Potato &amp; vegetables mashed / seasoned, coated with crumbs, fried till golden brown, served hot with French fries &amp; tomato sauce)</li> </ul>	70
<ul style="list-style-type: none"> <li>• Cheese Pakora (Cottage cheese cut to a shape/ size passed through seasoned batter, fried till golden brown, served hot with mint chutney or tomato sauce)</li> </ul>	90
<ul style="list-style-type: none"> <li>• Vegetable Pakora (Cuts of vegetables passed through seasoned batter, deep fried till golden brown, served hot with mint chutney or tomato sauce)</li> </ul>	70
<ul style="list-style-type: none"> <li>• Eggs to Order with 2 slices</li> </ul>	65

( Egg preparations of choice - fried, omelet, boiled, poached, scrambled)	
<ul style="list-style-type: none"> <li>• Patty (Baked savoury, served hot with tomato sauce)</li> </ul>	25
<ul style="list-style-type: none"> <li>• French Fry (Finger size cut potato, golden fried; served hot with tomato sauce)</li> </ul>	60
<b>PIZZA / HOT DOG / BURGER</b>	
<ul style="list-style-type: none"> <li>• Farm House Pizza ( 8" ) (Italian delicacy consisting of roundel baked base, topped with processed cheese, dices of tomato, onion, capsicum &amp; mushrooms. Served hot with tomato sauce)</li> </ul>	120
<ul style="list-style-type: none"> <li>• Chicken Pizza ( 8" ) (Italian delicacy consisting of roundel baked base, topped with processed cheese, dices of tomato, onion, capsicum &amp; chicken. Served hot with tomato sauce)</li> </ul>	175
<ul style="list-style-type: none"> <li>• Chicken Hot Dog (Long bread roll with chicken salami stuffing, served with tomato sauce)</li> </ul>	100
<ul style="list-style-type: none"> <li>• <i>Chicken Burger</i> (Round bread roll with chicken salami stuffing, served with tomato sauce)</li> </ul>	70
<ul style="list-style-type: none"> <li>• Vegetable Hot Dog (Long bread roll with hot vegetable steak stuffing, served with tomato sauce)</li> </ul>	60
<ul style="list-style-type: none"> <li>• Vegetable Burger (Round bread roll with hot vegetable steak stuffing, served with tomato sauce)</li> </ul>	60
<b>SOUPS</b>	
<ul style="list-style-type: none"> <li>• Tomato Soup (Tomato thick soup, topped with cream, served hot, with croutons)</li> </ul>	40
<ul style="list-style-type: none"> <li>• Chicken Sweet Corn Soup (A chinse delicacy with corn &amp; chicken)</li> </ul>	70
<ul style="list-style-type: none"> <li>• Vegetables Sweet Corn Soup (A chinse delicacy with corn &amp; vegetables)</li> </ul>	60
<b>SALADS</b>	
<ul style="list-style-type: none"> <li>• Beansprout Salad (Combination of sprouted beans &amp; vegetables, dressed with vinaigrette)</li> </ul>	70

<ul style="list-style-type: none"> <li>• Kabuli Channa Chaat (Combination of boiled kabuli channa, Indian herbs topped with lemon dressing)</li> </ul>	70
<ul style="list-style-type: none"> <li>• Alu Anarkali (Combination of boiled potato, channa dal &amp; pomegranate topped with mint flavoured, lemon dressing)</li> </ul>	70
<b>CHINESE DELICACIES</b>	
<ul style="list-style-type: none"> <li>• Chicken Noodles (Parboiled noodles, stir fried with julienne of chicken by adding Soya sauce)</li> </ul>	140
<ul style="list-style-type: none"> <li>• Vegetable Manchurian (Balls of grated vegetables, cooked in Manchurian sauce)</li> </ul>	90
<ul style="list-style-type: none"> <li>• Vegetables Chop suey (Crispy noodles served with shredded vegetables cooked in Chinese sauce)</li> </ul>	90
<ul style="list-style-type: none"> <li>• Vegetable Noodles (Parboiled noodles, stir fried with julienne of vegetable by adding Soya sauce)</li> </ul>	80
<ul style="list-style-type: none"> <li>• Vegetable Fried Rice (Boiled basmati rice, stir fried with slices of vegetables by adding Soya sauce)</li> </ul>	90
<ul style="list-style-type: none"> <li>• Vegetable Spring Roll (Julienne of vegetables stir fried, rolled in pancake, deep fried, served with hot chilly sauce)</li> </ul>	90
<ul style="list-style-type: none"> <li>• Chicken Spring Roll (Julienne of chicken stir fried, rolled in pancake, deep fried, served with hot chilly sauce)</li> </ul>	140
<b>NORTH &amp; SOUTH INDIAN DELICACIES</b>	
<ul style="list-style-type: none"> <li>• Kulchey Choley</li> </ul>	70
<ul style="list-style-type: none"> <li>• Stuff Prantha ( 2 stuffed Parantha with 150 gm. Curd )</li> </ul>	80
<ul style="list-style-type: none"> <li>• Puri Choley / Puri Bhaji</li> </ul>	80
<ul style="list-style-type: none"> <li>• Plain Dosa</li> </ul>	70
<ul style="list-style-type: none"> <li>• Rajma Rice / Kari Rice/ Dal Rice</li> </ul>	80
<ul style="list-style-type: none"> <li>• Buffet Meal ( One Paneer Dish, one Dal, one mixed vegetable, Rice, Raita, Salad &amp; Chapati )</li> </ul>	160
<ul style="list-style-type: none"> <li>• Paneer Dosa</li> </ul>	90
<ul style="list-style-type: none"> <li>• Masala Dosa</li> </ul>	80
<ul style="list-style-type: none"> <li>• Vada Sambar</li> </ul>	70
<ul style="list-style-type: none"> <li>• Idli Sambar</li> </ul>	70
<ul style="list-style-type: none"> <li>• Uttapam</li> </ul>	70
<ul style="list-style-type: none"> <li>• Dahi Vada</li> </ul>	70
<b>DESSERTS</b>	
<ul style="list-style-type: none"> <li>• Regular Ice cream in cone</li> </ul>	40
<ul style="list-style-type: none"> <li>• Special Ice cream in cone</li> </ul>	50
<ul style="list-style-type: none"> <li>• Hot Gulab Jamun / Rasgula (Two pieces)</li> </ul>	40
<ul style="list-style-type: none"> <li>• Pastry (one Piece)</li> </ul>	30

• Packaged proprietary food items / ice creams / juices / bakery & confectionery / flavoured milk / aerated soft drinks	MRP
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**Rates are inclusive of  
Taxes/GST  
Milk & Curd not for sale**

- i) Kitty, Birthday, get-together etc. parties in all its tourist resorts at the rates, suiting to all types of customers. Banquet/party rates are given below:-

**CLASSIFICATION / GRADATION OF HTC UNITS FOR THE PURPOSE OF BANQUET/PARTIES**

HRH	Special Grade	A	B	C
	Ethnic India, Rai	Red Bishop	Yadavindra Garden	Mountain Quail
		Magpie	King Fisher	Parakeet,
		Tilyar	Karna Lake	Neelkanthi
			Skylark	Blue Jay
			Badkhal Lake	Dabchick
			Hermitage	Bird Sanctuary
			Sun Bird	Saras
			Shama	J.Babbler
			Barbet	Gauriyya
			Blue Bird	Myna
			Koel	Flamingo
			Golf Course, Fbd.	Bayya
				Jatayu
				Jyotisar
				Sand Piper
				Black Bird
				Papiha
				Surkhab
				Shikara
				Bulbul
				Anjan
				Grey Pelican
				Nahar Singh Palace Ballabgarh
				Oasis

**RATES OF BANQUET / PARTY RATES OF TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION**

BREAKFAST/ HIGH TEA VEGETARIAN	RATES (In Rs.)		
	A	B	C
2 items + Tea/Coffee	90	70	60
3 items + Tea/Coffee	110	80	70
4 items + Tea/Coffee	130	90	80
5 items + Tea/Coffee	140	110	90

<b>NON. VEG.</b>			
3 Veg. Items + 1 Non Veg.+ Tea/Coffee	190	160	150
3 Veg. Items + 2 Non Veg.+ Tea/Coffee	230	200	190
3 Veg. Items + 3 Non Veg.+ Tea/Coffee	260	230	220
<b>BUFFET LUNCH / DINNER RATES**</b>			
<b>“A”</b> Soup, Paneer / Mushroom dish, Two Seasonal Vegetable, Dal, Green Salad, Raita, Papar, ,Pickle, Rice, Nan / Parantha / Missi Roti / Roti, and One Sweet Dish	250	200	170
<b>“B”</b> Soup, Two Seasonal Veggies, 1 Dal, Salad Green, Raita, Papar, Pickles, Rice and Roti	175	150	125
<b>VEG. SNACKS Before Meal</b>			
2 Veg. Snacks	60	40	40
<b>LUNCH / DINNER Non. Veg.</b>			
“A” and 1 Non Veg. dish	350	280	240
“A” and 2 Non Veg. dishes.	400	340	300
<b>NON VEG. SNACKS Before Meal</b>			
2 Veg. + 2 Non Veg. Snacks	Negotiable / a la carte		
<b>** VAT/ Taxes extra; Milk &amp; Curd not for sale</b>			
<b>These rates are fixed minimum rates and can be changed with addition and deletion of items</b>			

#### RATES OF BANQUET / PARTY OF ETHNIC INDIA TOURIST COMPLEX, RAI

<b>BREAKFAST/ HIGH TEA VEGETARIAN</b>	<b>RATES (In Rs.)</b>
	<b>Spl. Grade</b>
2 items + Tea/Coffee	100
3 items + Tea/Coffee	120
4 items + Tea/Coffee	150
5 items + Tea/Coffee	160
<b>NON. VEG.</b>	
3 Veg. Items + 1 Non Veg.+ Tea/Coffee	200
3 Veg. Items + 2 Non Veg.+ Tea/Coffee	250
3 Veg. Items + 3 Non Veg.+ Tea/Coffee	300
<b>BUFFET LUNCH / DINNER RATES**</b>	
<b>“A”</b> Soup, Paneer / Mushroom dish, Two Seasonal Vegetable, Dal, Green Salad, Raita, Papar, ,Pickle, Rice, Nan / Parantha / Missi Roti / Roti, and One Sweet Dish	250
<b>“B”</b>	200

Soup, Two Seasonal Veggies, 1 Dal, Salad Green, Raita, Pappad, Pickles, Rice and Roti	
<b>VEG. SNACKS Before Meal</b>	
2 Veg. Snacks	60
<b>LUNCH / DINNER Non. Veg.</b>	
“A” and 1 Non Veg. dish	350
“A” and 2 Non Veg. dishes	400
<b>NON VEG. SNACKS Before Meal</b>	
2 Veg. + 2 Non Veg. Snacks	Negotiable / a la carte 150
<b>** GST/ Taxes extra; Milk &amp; Curd not for sale</b>	
<b>These rates are fixed minimum rates and can be changed with addition and deletion of items</b>	

### **BANQUET / PARTY RATE- HOTEL RAJ HANS, SURAJKUND**

<b>Type of Activity</b>	<b>Rate (in Rs.)</b>	<b>Applicable Taxes</b>
Wedding / Banquets/ Reception	550/- Veg. 700/- non veg.	VAT Service Tax Service Charge
Conferences / Meetings/ Seminars <b>(Non-Residential)</b>	500/- Veg. 600/- non veg.	VAT Service Tax Service Charge
Conferences / Meetings / Seminars <b>(Residential)</b> Bed Tea /B .fast/ EMT/ Lunch/ PMT/ Dinner	1100/- Veg. 1300/- non veg.	VAT Service Tax Service Charge
Meal for Drivers / supporting staff	Lunch / Dinner 200/- ( Veg.)	VAT

### **RULES OF BOOKING AND CANCELLATION OF BANQUET / PARTIES AT TOURIST COMPLEXES OF HARYANA TOURISM CORPORATION**

#### **General Terms of Conditions**

- i) The Booking is not transferable
- ii) The Party less than 25 PAX will not be treated as Banquet Party.
- iii) The rates for Banquet Booking are subject to change from time to time. In case of the revision of the rates, if any, the booking will be charged at old rates for that bookings already confirmed after having made full payment.
- iv) Sound Proof Generator Set for Electricity will be arranged by the party for the extra load.
- v) In case of Marriage Functions/Ring Ceremony/Banquet Parties and in exceptional case more than two persons may be allowed in a room for change of dress etc. during the day time only.

#### **a) Payment Terms**

- a) **25% of the minimum Net guaranteed Business** (excluding Taxes) will be payable as 1<sup>st</sup> Installment in advance at the time of Booking of Banquet

Party.

**b) 50% of the Net guaranteed business** (excluding Taxes) will be payable before the start of the party atleast One day (24 hours) before.

**c) The balance amount will be settled and deposited as the party is over.**

Payment of the Service Tax, Luxury Tax, Vat and other taxes as imposed by Central/State Govt. from time to time will be paid extra.

**b) Discounts on Banquet Parties** : In order to encourage Banquet party 10% discount can be given by local officer, and 20% discount in total can be extended by M.D in various complexes except marriage parties at Red Bishop and Hotel Raj Hans. DDO of Red Bishop, Panchkula and DDO of Hotel Rajhans, Surajkund can give 5%(Five percent) discount in total and MD can give 10%(Ten percent) discount in total on food bill of marriage parties.

**This discount will not be applicable/allowed on MRP items.**

**In addition to above Discount, the Complimentary room will be allowed on Banquet parties as per details given below:-**

If Total Guaranteed Food Bill is more than Rs. 50,000/- (Rupees Fifty Thousand)	One Room (Except Suite) would be given complimentary for one night in case of Banquet party function.
If Total Guaranteed Food Bill is more than Rs.1,00,000/- (Rupees One lac)	Two rooms (Except Suites) would be given complimentary for night in case of Banquet party.

**Note : There will be no discount on Liquor served in the Parties**

### **DISCOUNT ON BOOKING AMOUNT OF HALLS AT HTC COMPLEXES.**

On the booking amount of Convention Halls/Conference Halls / Porta Cabins/ Banquet Halls / Lawns /Open Spaces, concession of 20% can be given by the M.D. for holding of conferences, conventions, parties, exhibitions, meets, events etc. **except for marriages** in all the Tourist Complexes of HTC.

### **c) Preponement / Postponement**

Banquet party can be Pre-poned/Postponed with a prior notice of more than 10 days before the party and for the same request will be given in writing to Officer Incharge in Tourist Resort. The Preponement / Postponement is allowed only once with the payment of **Preponement/Postponement charges Rs. 5000/+ Taxes** (Taxes as applicable) but is subject to availability of the Preponed/Postponed date. Once the Preponement / Postponement is made no further cancellation is allowed.

### **d) Cancellation and Refund Policy:**

In case of cancellation of Banquet party the Cancellation request should be given 1 month (30 days) in advance of the party to the concerned Officer Incharge of Tourist Resort in writing.

50% of 1st installment will be refunded only and remaining amount will be forfeited. The refund will be made through Account payee cheque only.



**Managing Director, Haryana Tourism Corporation is competent for any relaxation of the rules in public interest by seeing the merits of the case in case of Cancellation and Refund Policy.**

**EXISTING GRADATION / CATEGORISATION LIST OF BARS OF  
HARYANA TOURISM CORPORATION.**

**As ON 10.7.2020**

<b>Category – A</b>	<b>Category- B</b>
1. Hotel Rajhans, Surajkund	1. Sunbird Motel, Surajkund
2. Ethnic India, Rai	2. Badkhal Lake, Faridabad
3. Red Bishop, Panchkula	3. Myna, Rohtak
4. Shama, Gurgaon	4. Kingfisher, Ambala.
5. Karnal Lake, Karnal	5. Yadavindra Gardens, Pinjore
6. Magpie, Faridabad	6. Oasis, Karnal
	7. Skylark, Panipat
	8. Blue Bird, Hisar
	9. Flamingo, Hisar
	10. Morni Hills
	11. Tilyar Lake, Rohtak
	12. Jungle Babbler, Dharuhera
	13. Blue Jay, Samalkha
	14. Parakeet, Pipli
	15. Sandpiper, Rewari
	16. Grey Pelican, Y/ Nagar
	17. Surkhab, Sirsa
	18. Golf Course, Faridabad
	19. Baya, Bhiwani
	20. Koel, Kaithal
	21. Bulbul, Jind
	22. Nahar Singh, Ballabgarh
	23. Gauriyya, Bahadurgarh
	24. Papiha, Fatehabad
	25. Saras, Damdama
	26. Barbet, Sohna

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## Haryana Tourism Corporation Limited

(a state government undertaking)

CIN : U45202CH1974SGC003437

Regd. Office : S.C.O. 17-18-19, Sector 17-B, Chandigarh-160017



### EXISTING BAR RATES OF HARYANA TOURISM CORPORATION LTD., (As on 10.7.2020)

Sr. No	Name of Brands	Existing Sale rate (in Rs.) for 60 ml. peg of IMFS/ bottle of Beer/ Wine/ RTB	
		“A” Grade	“B” Grade
	<b>IMPORTED SCOTCH ( 60 ml)</b>		
1	Chivas Regal 12 YO Scotch	450.00	440.00
2	Johnnie Walker Black Label Scotch	450.00	440.00
3	Johnnie Walker Red Label Scotch	380.00	360.00
4	Absolute Blue Vodka	380.00	360.00
5	Ballentines Finest Scotch	380.00	360.00
	<b>PREMIUM INDIAN SCOTCH (60 ml)</b>		
6	Black Dog Triple Gold Reserve Blended Scotch Whisky	260.00	250.00
7	Teacher’s 50 Blended Scotch Whisky	260.00	250.00
8	100 Piper’s Aged 12 Years Blended Scotch Whisky	260.00	250.00
9	Black & White 12 Years Blended Scotch Whisky	260.00	250.00
	<b>REGULAR INDIAN SCOTCH (60 ml)</b>		
10	Black Dog Centenary Black Reserve Blended Scotch Whisky	220.00	210.00
11	Teacher Highland Cream Scotch Blended Whisky	220.00	210.00
12	100 Piper’s Deluxe Blended Scotch Blended Scotch Whisky	220.00	210.00
13	VAT-69 Blended Scotch Whisky	220.00	210.00
14	Black & White Scotch Whisky	220.00	210.00
15	Jim Beam Kentucky Straight Bourbon Whisky	220.00	210.00
16	Passport Scotch	200.00	190.00
17	William Lawson’s Scotch	200.00	190.00
	<b>SUPER DELUX BRANDS (60 MI)</b>		
18	Antiquity Blue Whisky	190.00	170.00
19	Blender’s Pride Reserve Collection Whisky	190.00	170.00
20	Signature Premier Grain Whisky	190.00	170.00

Sr. No	Name of Brands	Existing Sale rate (in Rs.) for 60 ml. peg of IMFS/ bottle of Beer/ Wine/ RTB	
	<b>SEMI DELUX BRANDS ( 60 ml)</b>		
21	Blender's Pride Ultra Premium Whisky	170.00	160.00
22	Signature Superior Rare Aged Whisky	170.00	160.00
23	Royal Stag Barrel Select Whisky	170.00	160.00
24	Sterling Reserve B10 Premium Blended Whisky	170.00	160.00
25	Royal Challenge Classic Whisky	160.00	150.00
	<b>PREMIUM BRANDS (60 ml)</b>		
26	Royal Stag Premier Whisky	130.00	120.00
27	Sterling Reserve B07 Rare Blended Whisky	130.00	120.00
28	All Seasons Golden Collection Reserve Whisky	130.00	120.00
29.	Mc Dowell's No. 1 Platinum Whisky	130.00	120.00
	<b>SEMI PREMIUM BRANDS</b>		
30	Royal Pride Exquisite Whisky	120.00	110.00
31	White & Blue Whisky	120.00	110.00
32	Mc Dowell No. 1	120.00	110.00
	<b>RUMs (60 ml)</b>		
33	Bacardi Classic White Rum	170.00	160.00
34	Captain Morgan Original Rum	120.00	110.00
35	Jolly Rogers Premium Rum	120.00	110.00
	<b>VODKA ( 60 ml)</b>		
36	Smirnoff No. 21 Triple Distilled Vodka	170.00	160.00
37	OPM Triple Distilled Luxury Russian Vodka	170.00	160.00
38	Fuel Vodka	130.00	120.00
	<b>BEERs ( Bottle)</b>		
1	Heineken Lager Beer	280.00	260.00
2	God Father Strong Beer	220.00	200.00
3	King Fisher Gold Lager Beer	200.00	180.00
4	King Fisher Super Strong Beer	220.00	200.00
5	Kotsberg Premium Pills Beer	240.00	220.00
6	Kotsberg Strong Super Beer	260.00	240.00
7	Kingfisher Ultra Lager Beer	240.00	220.00
8	Kingfisher Ultra Max Strong Beer	260.00	240.00
	<b>READY TO DRINK BEVERAGE ( Bottle)</b>		
1	Bacardi Breezer Jamaican Passion Gold 275 ml Bottle	190.00	180.00
2	Bacardi + Cranberry 275 ml Bottle	190.00	180.00
	<b>WINES ( Bottle)</b>		
1	Nine Hill Wine ( 375 ml)	620.00	600.00

Sr. No	Name of Brands	Existing Sale rate (in Rs.) for 60 ml. peg of IMFS/ bottle of Beer/ Wine/ RTB	
2	Nine Hill Wine (750ml)	1220.00	1200.00
3	One Tree Hill Red (375 ml)	620.00	600.00
4	One Tree Hill White ( 375 ml)	620.00	600.00
		<b>Note: 1 ) VAT and Taxes extra as applicable 2) Soda charges extra</b>	

v) Commission ( For travel agents/Tour operators, approved from Govt. of India)

20% discount or commission shall be given to the Travel Agents/Institutions/Executive offices booking the trip.

vi) Packages: Corporation extends packages also to groups, residential conferences, residential training programmes etc. in its **tourist resorts**

### C) Recreational

i) **Boating:** Corporation offers boating facility at Badkhal Lake-Faridabad, Karna Lake-Karnal, Tilyar Lake-Rohtak, Saras-Damdama , Blue Bird-Hisar, Sunbird-Surajkund.

ii) **Swimming:** Badkhal-Faridabad, Kingfisher-Ambala, Hotel Rajhans-Surajkund

iii) **Steam/Sauna bath :** Badkhal-Faridabad, Barbet-Sohna.

iv) **Golf :** Aravalli Golf Course-Faridabad,Hotel Rajhans-Surjkund, Faridabad, vi) **Sulphur bath:** Barbet-Sohna.

#### vii) Adventure Activities :

- Adventure Camps
- River rafting
- Trekking
- Para Sailing
- Rock Climbing
- Camp Craft
- Rappling

viii) Bird Sanctuary-Sultanpur

**D) Fairs & Festivals:** Haryana Tourism organises a number of fairs and festivals at its complexes in order to project the cultural wealth of the State. The main festivals are :

<u>Festival</u>	<u>Complex</u>	<u>Months</u>
Surajkund Crafts Mela	Surajkund	February 2nd-18th
Baisakhi	Pinjore	April (13 <sup>th</sup> )
Mango Mela	Pinjore	July (1st weekend)
Tourism Week	Major Complexes	September (1st-7 <sup>th</sup> )

**E) Petrol Pumps :** Haryana Tourism runs Petrol Pumps at : Badkhal-Faridabad, Dabchik-Hodel, Uchana-Karnal, Skylark-Panipat, Tilyar- Rohtak, Gauriyya-Bahadurgarh, Blue Bird- Hisar, Shikara-Asakhera, Anjan Yatrika- Pehowa, Koel-Kaithal, Golf Course-Faridabad, Navrang-Meham, Harial-Narwana Red Bishop-Panchkula in order to provide quality fuel to tourists.

**Contact Details :**

Email No. :

Head Office : haryanaturism@gmail.com

Delhi Office haryanaturism74@ gmail.com