

MENU



WILLOWS

RESTROBAR



ORO MONTANA
HOTELS & RESORTS



WILLOWS

Multicuisine Restobar

Discover the ultimate culinary experience at our Multicuisine Restaurant “**Willows**”. With a fare that ushers a complete range of Indian, Tandoor, Oriental and Continental with touch of great mixology, it is meant to live pure moments out of sheer gourmandising. Cuisines from Nepal have also been incorporated as a part of our events activity to give the local flair to all our visitors, so that there’s nothing known as amiss in the region. The chic and charming ambience of Willows, offers the product as the King. The vegetarian culinary delights have never been given a finesse as that of **Willows** - the Multicuisine Restaurant at Oro Montana Ranka.



Indian subcontinent

1200 Hrs To 1500 Hrs & 1830 Hrs to 2230 Hrs



Salads & Soups

ORGANIC CHICKPEA & BABY POTATOES	195
A healthy combination of organic chickpea, baby potatoes, roasted flax seeds and black salt vinaigrette.	
GARDEN FRESH	95
RAITA	95
Jeera / Pineapple / Boondi / Mixed	
SHORBA	175
Tamatar Dhania / Adraki Makai	

Starters & Appetizers

	BADAMI CHANDNI KEBAB	355
A gastronomic delicacy originated from the royal Mughal kitchens.		
	PANEER RESHMI MALAI TIKKA	355
Cottage cheese chunks marinated with hung yogurt, cream, hand picked spices and chargrilled over open flame.		
	HARA MIRCH PANEER TIKKA	355
An all time favourite.		
	AACHARI GUCCHI	325
Locally grown mushroom, marinated in Indian pickling spices and chargrilled in Tandoor.		
	MALAI SUNHARI BROCCOLI	295
Khoya and nut filled broccoli in a cheese marinade finished in tandoor.		
	SUBZ GALAWATI KEBAB	295
A tantalizingly soft mixed vegetable kebab with cheese fillings, shallow fried over slow flame on a flat hot plate.		





AFGHANI SOYA TIKKA 295

SOYA BOTI KEBAB 275

TANDOORI ALOO BUKHARA 275

Potato barrels stuffed with dry nuts, fresh coriander, cheese and ginger, grilled over charcoal flame in a clay oven.

 **SOYA FOOTIYA MAKAI SEEKH** 275

Finely minced fresh corns, seasoned with select Indian herbs, delicately wrapped around the skewer and charred in the traditional clay oven.

Main Course

PANEER - IN GRAVY OF YOUR CHOICE 375

Lababdar / Butter Masala / Palak / Do Pyaza / Kadhai / Khurchan / Shahi

 **MAKHMALI KOFTA DILBAHAR** 355

Nuts, ginger, chilli & khoya stuffed cottage cheese koftas cooked in cashew and saffron laced gravy.

GUCCHI MATAR MASALA 325

Mushroom and green peas cooked in chopped tomato based gravy

BHUNA SOYA CHAAP 295

SUBZ DIWANI HANDI 295

Assorted vegetables slow cooked in rich creamy Indian gravy.

METHI MALAI MATAR 295



Green peas cooked in an abundance of fenugreek leaves. and finished with fresh cream

DUM ALOO 255

Potatoes cooked in traditional Kashmiri or Punjabi style.

AAJ KI SUBZI 255



 **Our Speciality**  **Spicy**

All prices are in Indian Rupees, subject to additional Govt. taxes.

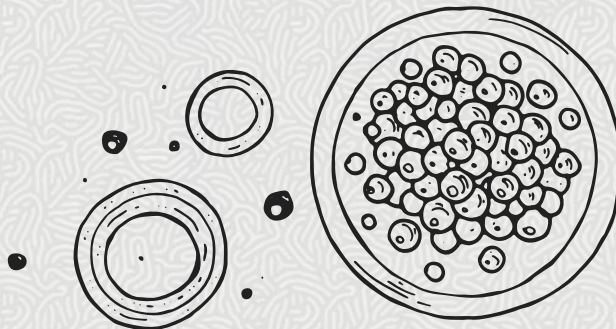
Should you be allergic to any ingredient or have dietary preference, please bring it to the attention of the order taker.



DAL MAKHNI A rare slow-cooked black lentil delicacy, left to mature overnight, finished with tomatoes & fresh cream.	255
DAL PANCHMELA Mélange of five lentils slow cooked with Indian herbs and spices.	225
CHANA PINDI A true mascot of Punjab	225
YELLOW DAL TADKA Yellow lentils tempered with garlic, cumin seed and deshi ghee.	195

Rice & Roti

STEAMED BASMATI	155
PULAO Jeera / Hara Matar	195
 DUM BIRYANI The original Kolkata style.	255
TANDOORI ROTI	45
NAAN Plain / Butter / Garlic	75
LACHCHA PARATHA - Tandoori/Tawa	95
KULCHA - Tandoori/Tawa Aloo / Paneer / Pyaaz	95
PHULKA - Two pieces	45



Silk Route



1200 Hrs To 1500 Hrs & 1830 Hrs to 2230 Hrs



Salads & Soups

-  **KOREAN KIMCHI** 155
Spicy and sour traditional Korean delicacy prepared from fermented cabbage, carrots, and green onions
- STEAMING HOT - SOUP OF YOUR CHOICE** 175
Lemon Corriander / Hot & Sour / Sweet Corn / Manchow

Starters & Appetizers

-  **COTTAGE CHEESE IN SCHEZWAN SAUCE** 355
-  **PEPPERY SCALLION MUSHROOM** 325
- CRISPY BABY CORN TAKRAI** 275
- CORN SALT & PEPPER** 275

Main Course

- COTTAGE CHEESE - IN SAUCE OF YOUR CHOICE** 375
Mild Garlic / Chilli Basil / Hot Garlic / Black Pepper /
 
Schezwan / Manchurian / Sweet & Sour

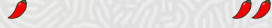
-  **CHILLI PANEER - TANGRA STYLE** 375
Kolkata's very own
- STIR FRIED VEGETABLES - IN SAUCE OF YOUR CHOICE** 295
Mild Garlic / Chilli Basil / Hot Garlic / Black Pepper /
 
Schezwan / Manchurian / Sweet & Sour






SOYA NUGGETS - IN SAUCE OF YOUR CHOICE 295

Chilli / Black Bean / Schezwan



THAI CURRY 325

Green / Red / Yellow

Noodles & Rice

PAD THAI NOODLES 225

PAN FRIED NOODLES 225

PEIKING FRIED RICE WITH CRISPY NOODLES 225

WOK TOSSED HAKKA NOODLES - 195

IN FLAVOUR OF YOUR CHOICE

Chilli Garlic / Schezwan / Chilli Coriander / Singaporean



WOK TOSSED FRIED RICE - 195

IN FLAVOUR OF YOUR CHOICE

Chilli Garlic / Schezwan / Chilli Coriander / Singaporean



 **NASI GORENG** 255



Continental Connections

1200 Hrs To 1500 Hrs & 1830 Hrs to 2230 Hrs



Salads & Soups

CLASSIC CEASAR

Romaine lettuce tossed with caesar dressing, sundried tomatoes and parmesan shavings.

225

RED PIMENTOS & SUNKIST ORANGES, TOASTED PUMPKIN SEED & CHEESE

195

CHOICE OF CREAM

Green Pea / Tomato / Mushroom / Vegetable

175

Starters & Appetizers

MELTING MOMENTS

Hand picked button mushrooms stuffed with soft cheese, crumbed and deep fried.

325

CORN CHEESE ROUNDELS

325

HERBED POTATO WEDGES / FRENCH FRIES

225

Main Course



COTTAGE CHEESE STEAK

Soft and juicy Cottage Cheese steak served on a bed of garlic butter rice with glazed vegetables & mashed potatoes.

375

EXOTIC VEGGIE SIZZLER

Cheesy vegetable patty served with barbeque sauce accompanied with sauté vegetables and French fries.

375

BAKED VEGETABLES

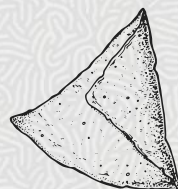
Served with garlic toasts

325

PASTA - IN SAUCE OF YOUR CHOICE

Aglio Olio / Arrabiata / Alfredo / Pesto

325



From The Land Of Mountains

1200 Hrs To 1500 Hrs & 1830 Hrs to 2230 Hrs

GUNDRUK KO JHOL

Gundruk is a fermented leafy green vegetable and a popular food in Nepal and Himalayan range, it is claimed to be one of the national dishes.

175

THUKPA

A noodle soup preparation, originating from the eastern part of Tibet and in high demand across the Himalayan foothills.

195



DUM ALOO

A hot and spicy Nepali curry.

195

MOMO

Steamed / Fried

195



The Sweet Tooth

1100 Hrs to 2230 Hrs



COCKTAIL FLORIDA	275
COUPE' JAMAICA	275
BANANA SPLIT	275
CRÈME CARAMEL	255
DARSAAN WITH VANILLA ICECREAM	225
ROSSOGOLLA / GULAB JAMUN	150
CHOICE OF ICECREAM	150

Beverages

0700 Hrs to 2230 Hrs

SEASONAL FRESH FRUIT JUICE	175
PACKAGED JUICE	155
COLD COFFEE	225
MILK SHAKE	225
HOT CHOCOLATE	225
LASSI - Sweet / Salted	155
FRESH LIME SODA - Sweet / Salted	125
TEA	125
COFFEE	125
AERATED WATER	95
SODA	95





BEVERAGES MENU



WILLOWS

RESTROBAR



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RUM

BACARDI WHITE	PEG	275
OLD MONK	PEG	150

VODKA

ABSOLUTE BLUE	PEG	375
MAGIC MOMENT	PEG	175
SMRINOFF	PEG	275

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BOMBAY SAPHIRE	PEG	375
BEEFEATER	PEG	375
BLUE RIBBAND	PEG	375



BRANDY & COGNAC

MANSION HOUSE	PEG2	225
MORPHEUS	PEG	275
HONEY BEE	PEG	175

PREMIUM WHISKEYS

BALLENTINE	PEG	450
CHIVAS REGAL	PEG	725
JACK DANIEL'S	PEG	875
JAMESON	PEG	450
J/W RED LABEL	PEG	500
J/W BLACK LABEL	PEG	600



DELUX WHISKEYS

100 PIPERS	PEG	325
BLENDERS PRIDE	PEG	250
TEACHERS HIGHLAD CREAM	PEG	325
TEACHERS 50	PEG	375
VAT 69	PEG	225



SINGLE MALTS WHISKEYS

GLENFIDDICH 12YO	PEG	775
THE GLEN LIVET 12YO	PEG	775

TEQUILA

CAMINO GOLD	PEG	475
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RED WINE

FRATILLI SHIRAZ	GLS	395
JACOB CREEK SHIRAZ	GLS	475
SAMARA RED	GLS	200
SULA RED	GLS	375

WHITE WINE

SAMARA WHITE	GLS	200
SULA WHITE	GLS	375



LIQUEURS

BAILEYS	PEG	475
COINTREAU	PEG	485
JAGERMEISTER	PEG	500
KAHLUA	PEG	480



APERITIFS

CAMPARI	PEG	395
MARTINI ROSSO	PEG	395
MARTINI DRY	PEG	395

BOTTLED BEER

DANSBERG	BTL	175
HIT	BTL	175
KINGFISHER STRONG	BTL	175
KINGFISHER PREMIUM	BTL	175



CAN BEER

BUDWISER PREMIUM	CAN	300
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BREEZER

BLACKBERRY BREZZER	PINT	175
JAMAICAN PASSION BREZZER	PINT	175

