

# The Saddle Room

Welcome to The Saddle Room. Experience culinary excellence in a cozy, modern setting. The Saddle Room offers a casual dining experience with a focus on high-quality, fresh ingredients, ideal for any occasion.

Indulge in our diverse menu featuring gourmet sandwiches, vibrant salads, and savory entrees crafted with locally-sourced ingredients. Enjoy breakfast and brunch classics like fluffy pancakes and farm-fresh eggs, or treat yourself to our house-made pastries and desserts.

Quench your thirst with our artisanal coffees, fine teas, freshly pressed juices, and specialty drinks, all expertly prepared by our skilled baristas.

At The Saddle Room, we strive to exceed your expectations with our commitment to quality and personalized service. Join us to savor every moment, every bite, and every sip in a relaxed and welcoming atmosphere.

*Enjoy Your Meal*

- The Saddle Room Team

## ALLERGEN AND DIETARY INDICATORS



Please let us know if you're allergic to any ingredients. Prices are in Indian rupees and are exclusive of GST. Service charge as applicable.

# MENU

08:00 AM To 10:30 PM





## MORNING FAVOURITES

- Chocolate Waffles  175  
Served with strawberry confit & cocoa chocolate sauce
- Choice Of Pancakes  175  
Banana | Blueberry | Vanilla  
Served with cocoa chocolate sauce & maple syrup









## DURUM PASTA Penne | Spaghetti | Fusilli

- Primavera  390  
Cream, cheese, mushrooms
- Norcina  390  
Spicy tomato sauce with mushroom and topped with truffle oil
- Aglio Olio e Peperoncino  395  
Garlic, olive oil, chili flakes
- Creamy Chicken  475  
Cheese, cream, chicken
- Pesto Cream With Vegetables & Olives  445  
Pesto, cheese, cream, vegetables, olives







## INDIAN STREET JUNCTION

- Jhal Muri  195  
Puffed rice, black chickpea, peanut, tomato, onion, mustard oil
- Bhajiya Baskets  225  
Choice of any three  
Paneer | Onion | Potato | Green Chilli  
Baby Spinach | Cauliflower  
Served with mint relish and tamarind chutney
- Vada Pao  250
- Pao bhaji  250  
A thick vegetable curry, fried and served with homemade Goan bread roll
- Paneer Kathi Roll  375  
Spiced cottage cheese, wrapped in paper thin bread with mint relish and pickled salad
- Murgh Kathi Roll  475  
Indian spiced barbequed shredded chicken, wrapped in egg coated paper thin bread with mint relish

## ALL TIME FAVOURITES

- Cheesy & Spiced Homemade Potato Wedges  300  
Homemade baked potatoes served with cheddar sauce
- Jalapeno Cheese Nachos  325  
Homemade corn chips with Mexican chilli, cheese sauce & tomato salsa
- Bring On The Bruschetta  325  
With pesto sauce
- The Perfect Pesto Panini  425 | 375  
Served with homemade pickle and root chips  
Choice of Veg | Chicken  
Plain cottage cheese, cucumber & tomatoes & grilled sweet peppers
- Garden Fresh Vegetable Burger  425  
Vegetable burger topped with tomato, cucumber, cheddar & coleslaw on a sesame bun
- Masala Fish Fingers  450  
Served with homemade dips & fries
- Jalapenos Chicken Burger  490  
Minced chicken patty & jalapeno
- The Equestrian Club Sandwich  500 | 450  
Triple decker toasted sandwich served with a homemade pickle and root chips  
Choice of Veg | Chicken  
Roasted chicken, fried egg, lettuce & tomato  
vegetable patty, lettuce, yellow cheddar, tomato, cucumber

## DESERT

- Gulab Jamun  155  
An all-time favourite Indian dessert with vanilla ice cream
- Kesari Phirni  155  
Rice pudding flavoured with saffron
- Shahi Tukda  155  
A Mughlai dessert made with ghee-fried bread, thickened sweetened milk, saffron and nuts
- Banana Split  155  
With three scoops of your favourite ice cream
- Chocolate & Walnut Brownie  195
- Makki Ki Kheer  200  
A signature delicacy from fresh corn cultivation

## REJUVENATORS

Mineral Water	60
Fresh Lime (Soda   Water)	99
Masala Shikanji All time favourite Indian homemade refreshing drink flavoured with roasted cumin	99
Aerated Drink & Service	99
Herbal Dose Health is wealth, herbal tulsi tea, honey, thyme	99
Herbal tea Tea made with homegrown lemon grass, tulsi, aniseed & mint	99
Organic Mint & Basil Iced Tea Black tea with mint, basil leaves, lemongrass	99
The Cutting Chai 🍵 Herbal Chai   Adrak Elaichi Chai	99
Hot Chocolate 🍫	145
Red Bull & Service	175

## FRESHLY BREWED COFFEES

Espresso Single Shot	120
Americano 🍵	120
Cappuccino 🍵	140
Café Mocha 🍵	140
Iced Americano 🍵	150
Iced Café Mocha 🍵	150
Iced Latte 🍵	150
Café Latte 🍵	160
Hazelnut Café 🍵	180
Frappe 🍵	180

## WELLNESS COCKTAILS

Canned Juice	99
Guava Mary Combination of guava juice, green chilli, green coriander and lemon juice	120
Skintrip 🍷 For glowing skin try our combination of carrots, beetroot, honey and almonds	145
The Haemoglobin Blood booster, freshly plucked from the gardens of Meerut carrot, beetroot, and apple	145
All Time Favourite Please ask your server for available seasonal fresh fruit juice	145
The Refilled Energy Splendid combination of celery, apple, pineapple and honey	175

## VEGE-LICIOUS SELECTION “SMOOTH SMOOTHIES”

Adraki Chaach 🍷 Thin yogurt, home-grown fresh herbs, green chilli	125
Lassi 🍷 A creamy, frothy yogurt-based drink, blended with water and various fruits or seasonings	155
The Smoothie 🍷 As the name suggests this is worth trying yogurt with Banana   Orange   Frozen Strawberries	195
Zero Calorie Cold Coffee   Regular Cold Coffee 🍷 We make all our cold coffee with double-toned milk or full cream milk	145   145   195

## DETOX WATERS

Bliss Finest homegrown lemon, sweet lime, mint	145
Paradise Liver cleanser in all possible ways; cucumber, mint, lemon	145

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