

# FLAVOURS

AT VESTA GRAND CENTRAL

UDAIPUR, INDIA

MULTI-CUISINE RESTAURANT

At FLAVOURS, our name is a testament to our culinary philosophy - celebrating the diversity of tastes that define the human palate: sweet, salty, sour, bitter, and umami. Our carefully curated menu is designed to cater to every taste preference, ensuring dining experience that is as diverse as is delicious. We offer an exquisite selection of cuisines that span the vibrant flavours of India-from the hearty dishes of Punjab, the royal Feasts of Rajasthan, the vegetarian delights of Gujarat, to the fiery Indian tandoors that ignite the essence of Indian cooking. Our culinary journey doesn't end here, we also extend our flavours to rich Oriental cuisines. At FLAVOURS, embark on a gustatory voyage across India and beyond where each dish is a celebration of its unique taste profile.

## BREAKFAST

Served between 7.00 am – 10.30 am

### FRESH FRUIT PLATTER 200

Seasonal fruits

### COLESLAW SANDWICH 150

Fresh crisp coleslaw between the breads

### BAKED BEANS 150

Saucy, irresistibly flavourful

### PORRIDGE 150

Wholesome & healthy

### PANCAKE 150

Chocolate/ banana

### CORN FLAKES/ CHOCOS/MUESLI 125

With hot or cold milk

### VEG CUTLET 125

Crunchy, vibrant, packed with goodness of vegetables

### YOGHURT 80/100

Plain/ flavoured

### TOAST WITH BUTTER & JAM 60

Brown/ white bread

### MASALA IDLI 150

Sambhar & chutney

### POORI BHAJI 150

Fluffy pooris with spiced potato bhaji

### CHOLE BHATURE 150

Fluffy bhature with spicy Punjabi chole

### CHOICE OF PARATHA 150

Aloo/ pyaaz/paneer



### POHA 125

Sweet & tangy, topped with Sev

### VEGETABLE UPMA 125

Classic semolina upma, curry leaves & mustard seeds

### UTHAPPAM 125

Masala/ tomato/ onion

### MEDU VADA 125

Vada with sambhar & chutney

### STEAM IDLI 125

Sambhar & chutney

### EGGS TO ORDER 175

Masala/cheese/ boiled/ akuri/ sunny side up

## REFRESH & REJOICE

### COLD COFFEE 170

Ice crème, chocolate sauce

### FRESH JUICE 140

Seasonal fruit juice

### MILK SHAKE 120

Vanilla, chocolate, strawberry

### CANNED JUICE 110

Orange, pineapple, mix fruit

### LASSI 110

Sweet, salted, banana

### AERATED DRINKS 90

Refreshing, fizzy beverages

### FRESH LIME SODA 90

Sweet, salted

### BUTTER MILK 60

Plain, masala

### HOT COFFEE 80

Espresso, cappuccino

### SELECTION OF TEA 80

Assam, Darjeeling, green, English breakfast

### MASALA TEA 80

Blend of CTC tea

### ICED TEA 70

Lemon, mint

### MILK 70

Hot, cold

### PACKAGED DRINKING WATER 50

 Signature Dishes  Non Veg

Room service charge 20%

Taxes as applicable



SALAD

**HEALTHY SPROUT 140**  
Protein packed sprouts, tomato, cucumber & lemon juice


**FRUIT CHAT 140**  
Juicy fruits with black salt, mint & citrus twist

**FLAVOURS FARM GREENS 100**  
Vibrant mix of fresh greens

**KACHUMBER 90**  
A refreshing blend of diced fresh greens

**ONION 40**  
Sliced onion, zesty lime twist

SOUPS

**HERB ROASTED TOMATO BASIL 150**   
Infused in aromatic herbs for a Savory experience

**SWEET CORN 150**  
Creamy sweet corns & vegetables, with blends of Indo Chinese spices

**HOT & SOUR 150**  
Schezwan speciality

**LIME & CORIANDER INFUSED VEGETABLE 150**  
Vegetable broth infused in tangy lime & fragrant coriander


**DAL PALAK KA SHORBA 150**  
Package of iron & nutrition


**ROASTED MUSHROOM & CHICKEN 150**   
Smoky roasted mushroom & tender chicken

**THYME INFUSED CHICKEN & GARLIC 150**   
Sauteed chicken, Worcestershire sauce, fresh thyme

TANDOORI FLAVOURS

**GULNAAR PANEER TIKKA 400**  
Grilled paneer tikka with bold spices and smoky finish

**BHATTI KA PANEER TIKKA 400**   
Boneless chicken marinated in Indian spices and yogurt, cooked in a charcoal oven


**ZAFRANI SUBJ MAWE KI SEEKH 350**   
Richness with authenticity of seekh kebab


**ALOO NAJAKAT 300**  
Spiced potato filled with aroma of Indian spices & nuts

**PALAK AUR SABJIYO KI HUSN 300**  
Traditional blend of greens & spices for flavourful bite


**VEG TANDOORI PLATTER 500**  
Ultimate tandoor experience- rich kebabs & juicy tikka

**MURGH ANGAAR TIKKA 400**   
Smoky boneless chicken infused with fiery spices

**BHATTI KA MURGH TIKKA 400**   
Spice infused, upgraded classic malai chicken

**MURGH RESHMI SEEKH KEBAB 400**   
Silky- soft chicken seekh

**LEHSOONI FISH TIKKA 400**   
Marinated in fragrant garlic blend

**NON VEG TANDOORI PLATTER 600**   
Ultimate tandoor experience- rich kebabs & juicy tikka

ASIAN FLAVOURS

**CHILLI PANEER 340**  
Schezwan speciality

**HONEY CHILLI POTATO 340**  
Sweet, spicy & crisp

**VEGETABLE MANCHURIAN 330**  
Saucy & savoury Manchurian

**VEGETABLE SPRING ROLL 330**  
Crisp, golden rolls


**CRISPY CORN 330**  
Crunchy, golden corn tossed in spices


**VEGETABLE FRIED RICE 300**  
Rice tossed with fresh veggies and bold Asian flavours



**HAKKA NOODLES 300**  
Stir fried noodles with crunchy veggies and zesty flavour

**CHILLI CHICKEN 375**   
Schezwan speciality

**CHICKEN MANCHURIAN 375**   
Saucy & savoury Manchurian

**CHICKEN FRIED RICE 375**   
Rice tossed with boneless flavoured chicken and bold Asian flavours

**STIR FRIED NOODLE WITH CHICKEN 375**   
Stir fried noodles with infused chicken strips and zesty flavour

 **Signature Dishes**  **Non Veg**  
Room service charge 20%



Taxes as applicable



INDIAN FLAVOURS

- KAJU CURRY 440**

Rich and creamy kaju curry, simmered in a flavourful spiced gravy
- PANEER BUTTER MASALA 350**

Crispy potato wedges glazed in a sweet and spicy honey-chili sauce
- KADHAI PANEER 350**

Spicy and aromatic, stir fried with fresh bell peppers
- PANEER KHURCHAN 350** 

Simmered in light, flavourful gravy
- PALAK PANEER 300**

Paneer in a luscious, spiced spinach gravy
- MALAI KOFTA 300**

Cottage cheese dumplings in a rich gravy
- CHANA MASALA 300**

Classic chickpeas, spiced gravy for a hearty, flavourful experience
- SUBJ MILONI 300**

Fresh veggies in aromatic Indian curry
- LEHSOONI PALAK 300**

Garlic infused spinach
- ALOO GOBHI ADRAKI 300**

Spiced & infusion of ginger
- KASHMIRI DUM ALOO 300**

Slowly cooked in rich & aromatic spices
- ALOO DAHI WALA 300** 

Creamy yoghurt and spiced potatoes, a comforting blend of flavours
- BESAN KE LIMBOO 300**

Rajasthani besan Ke gatte with tangy yogurt gravy
- KADHI PAKORA 300**

Crispy dumpling in Rajasthani kadhi
- PAPAD MANGODI KI SABJI 300** 

A Rajasthani delight of crispy Papad and lentil dumplings
- HING JEERA KE ALOO 300**

Potatoes infused with cumin seeds & asafoetida for earthy taste
- SEV TAMATAR 300**

A true Gujrati delight
- CABBAGE VATANA NU SAAK 300**


A true Gujrati delight
- DAL MAKHANI 350**

Creamy, slow cooked, smoky
- DAL TADKA 300**

A comforting dish for enjoying all year round
- BUTTER CHICKEN 400** 

Tender chicken in rich, creamy tomato sauce
- HOME STYLE CHICKEN CURRY 400**  

Flavourful chicken curry made with fresh ingredients and homemade spices

- KADHAI CHICKEN 400** 

Spicy and aromatic, stir fried with fresh bell peppers

- EGG CURRY 400** 



Hard boiled eggs in flavourful spices curry



- LAAL MAANS 600**  

Speciality of Rajasthan
- BHUNA GOSHT 600**  


Open & slowly cooked bhujma mutton



 **Signature Dishes**  **Non Veg**  
Room service charge 20%

Taxes as applicable

BIRYANI & BEYOND

SUBJ BIRYANI 250  
Flavoured basmati rice layered with spiced seasonal vegetables

CHICKEN BIRYANI 400   
Flavoured basmati rice layered with spiced & slowly cooked chicken

BHUNA GOSHT BIRYANI 500    
Flavoured basmati rice layered with spiced & bhujma mutton

KHICHDI 220  
Plain/ masala

CHOICE OF PULAO 180  
Jeera, peas, vegetable

STEAMED RICE 160  
Aroma of basmati rice to complement your curries

CHOICE OF RAITA 80  
Vegetable, pineapple, boondi

INDIAN BREADS

TANDOORI ROTI 50  
Plain, butter whole wheat flatbread

MISSI ROTI 60  
Plain, butter gram flour flatbread

TANDOORI NAAN 90  
Plain ,butter pillowy flatbread

LACCHA PARATHA 90  
Plain, butter flaky flatbread

CHEESE/ GARLIC NAAN 120  
Plain ,butter pillowy flatbread stuffed with cheese or infused with garlic

STUFFED KULCHA 120  
Onion/cheese soft bread filled with flavours

ALL DAY DELIGHTS

PENNE PASTA 350  
Alfredo/ arabiata

EXOTIC VEGETABLE PIZZA 350  
Exotic Asian vegetables with rich tomato sauce

MARGHERITA PIZZA 300  
Classical pizza

SAUTEED EXOTIC VEGGIES 300  
Asian veg. , aromatic spices

PANEER PAKORA 180  
Crispy fritters

CHEESE CHILLI GARLIC TOAST 150  
Garlic flavoured cheese topped on slice of bread

VEGETABLE CHEESE SANDWICH 150  
Grilled/ regular

PEANUT MASALA 150  
Best accompaniment ever

ASSORTED VEGETABLE PAKORA 130  
Crispy fritters

FRENCH FRIES 110/130  
Classic/ peri peri

MASALA PAPAD 80  
Roasted/ fried

PAPAD 60  
Roasted/ fried

MEETHA JUNCTION

MOONG DAL HALWA 225  
Rich in flavour, melt in your mouth

DRY FRUIT SOOJI HALWA 200  
A rich, nutty twist on classic halwa

GULAB JAMUN 150  
Irresistibly soft

GULAB JAMUN WITH ICE CREAM 180  
With vanilla ice cream

BROWNIE WITH ICE CREAM 180  
Warm, fudgy brownie

ICE CREAM 150  
Vanilla/ chocolate/ butterscotch



Taxes as applicable