



Experience a gastronomic adventure at Triveni Stays, where we present a lavish menu showcasing India's rich culinary heritage. Our exquisite dishes, crafted with love and precision, will transport your taste buds across the country. Begin your culinary journey with aromatic starters like spiced vegetable samosas or succulent chicken tikka. Treat yourself to the iconic gulab jamun or the rich kulfi falooda for a sweet finale. Whether you crave spicy or mild flavors, our menu caters to all palates, ensuring a memorable dining experience at Triveni Stays.





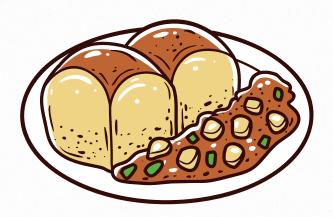
Start your day with a hearty Indian meal. (Choose any one)

(9.00 AM - 10.00 AM)

- Upma
- Poha
- Sabudana Khichdi
- Fried egg
- Scrambled egg
- Fluffy omelet
- Boiled egg
- Uthappam
- Meduvada with Sambar & Chutney
- Idli with Sambar & Chutney
- Pav Bhaji
- Puri Bhajl
- Misal Pav
- Aloo Paratha with Curd and Pickle,
- Paneer Paratha with Curd and Pickle

SERVED WITH

- Tea
- Coffee
- Bread & Butter
- Toast with Jam











Our diverse menu caters to your unique tastes, offering a variety of nutritious dishes.

(2.00 PM - 3.00 PM) / (9.00 PM - 10.00 PM)

MEAL OPTION 1

Vegetarian Lunch/ Dinner Veg dry + Veg gravy + Dal + Rice + Chapati + Dessert

MEAL OPTION 2

Non-vegetarian Lunch/Dinner Veg dry + Non-veg gravy + Dal + Rice + Chapati + Dessert

Choose from the option below:

LUNCH / DINNER





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VEG DRY

- Bhindi Kurkure
- Aloo Gobi
- Harra Pyaaz
- Gobi Matar
- Jeera Aloo
- Mix Veg
- Baingan Bharta
- Akkha Masoor
- Aloo Palak
- Veg kohlapuri
- Bhindi Masala
- Veg handi
- Aloo matar
- Veg Kadai

VEG GRAVY

- Kashmiri Dum Aloo
- Chole Masala
- Paneer Makhni
- Palak Paneer
- Kadhai Paneer
- Dudhi Kofta
- Methi Matar Malai Curry
- Kolhapuri Dum Aloo
- Mushroom Butter Masala
- Dahi Kadhi
- Mushroom Paneer
 Masala
- Paneer butter masala
- Shahi Paneer

NON VEG

- Egg curry
- Egg masala
- Chicken suka
- Chicken masala
- Chicken kadai
- Chicken Handi
- Butter chicken handi
- Chicken Kheema Masala
- Pelpper Chicken Roast
- Andhra Chicken
- Makhni Chicken

- Curry Chicken
- Kalimiri Chicken
- Kolhapuri Kadai Chicken
- Chicken Butter Masala
- Mutton masala
- Mutton fry
- Mutton Curry
- Mutton handi
- Mutton handi half
- Fish (curry/masala)
- Prawns (curry/masala)





Complement your meal with our selection of versatile breads to soak up those delicious gravies and sides.

BREADS

(choose one)

- Chapatti
- Phulka
- Paratha
- Bhakari



RICE AND DAL

(Anyone from both)

- Dal Fry Dal
- Tadka Dal
- Makhni Dal
- Lasooni Dal
- Palak Dal
- Mughlai Dal
- kohlapuri
- Steamed
- Rice Jeera
- Rice Veg
- Pulao Green
- Peas Pulao
- Dal Khichdi
- Paneer
- Pulao









Whether you have a sweet tooth or not, our desserts are a must-try!

DESSERT

(choose one)

- Warm Gulab Jamun
- Gajar Ka Halwa
- Seviyan Kheer
- Fruit Custard
- Vanilla Ice Cream with Chocolate Sauce



DESSER!

EVENING HIGH TEA

(Choose one)

(5.00 PM - 6.00 PM)

- Vada Pav
- Kanda Bhajia's
- Assorted Bhajia's
- French Fries
- Chutney & Cheese
 Sandwich
- Samosa with Chutney

- Plain Vegetable
- Sandwich Veg
- Toast Sandwich
- Sev Puri Bhel
- Aloo Papdi
- Mini Potato Tikki
- Sev Batata Puri

SERVED WITH

- Tea
- Coffee
- Biscuits



Let's grill out.

BARBEQUE MENU

(7.00 PM - 9.00 PM)

- Chicken tikka
- tandoori Mushroom tikka
- Baby potato
- Paneer tikka
- Sweet potato
- Baby corn









Relish all the good things coming your way, and call out to us for more. While you're at it, please remember that we're always here for you.

Memorable tidbits:

- Food requests must be shared at least 72 hours in advance.
- Any additional items selected apart from the menu format will be confirmed at management's discretion.
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 Management holds the right to modify options on the menu without prior notice.
- We can cater to prior 'out of menu' requests subject to feasibility in the kitchen.
- Guests are requested to choose any ONE of the menus from the following - VEG | NON-VEG.
- Jain customizations can be made with enough prior notice.
- Sea food and mutton additional cost mutton and sea food as actual and making charges lk per kg.
- All items are subject to availability or seasonal.
- All meals are home-made.
- South Indian item sub to availability.



Veg: ₹1500/Person

- Breakfast
- Lunch
- High Tea
- Dinner

Non-Veg: ₹1500/Person

- Breakfast
- Lunch
- High Tea
- Dinner

Kids(below 12): ₹700/Person

- Breakfast
- Lunch
- High Tea
- Dinner

Barbeque: ₹1200/Person

- Veg
- Non Veg

Veg & Non-Veg / Person

- Breakfast: ₹250
- Lunch ₹650
- High Tea
 ₹150
- Dinner ₹650

For Kids (below 12)/Person

- Breakfast ₹200
- Lunch ₹450
- High Tea ₹150
- Dinner ₹450