

menu

Cocoon

Whichever meal you choose, our Executive Chef has created unique culinary offerings for all guests of the **Silk Inn** to enjoy throughout the hotel, so relax and take in one of the most exciting dining experiences in the city.



Breakfast Favourites



(Served from 07:30 Hrs to 10:30 Hrs.)

Farm Fresh Eggs **125**

Poached / Fried /Scrambled/ Boiled

(Served with, grilled tomato, potato fries)

Omelette **125**

Plain/ Masala

(Served with French fries)

Fresh Cut Fruits **155**

Bread (Plain / Toasted) **110**

(Served with butter & jam)

Veg Sandwich (Plain/Grilled) **155/175**

(Served plain or grilled accompanied with French fries or potato chips)

Grilled Chicken Sandwich **195**

(Served with French fries or potato chips)

Cereals **145**

Choice of Cornflakes /Wheat flakes / Chocolate flakes

(Served with hot or cold milk &honey)

Aloo Paratha (2 Pcs) **125**

(Served with natural yoghurt (plain) and pickle)

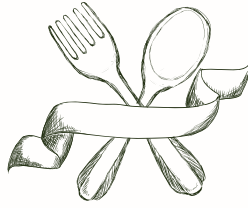
Poori Bhaji (4 Pcs) **95**

(Deep fried whole wheat breads home style served with potato curry)

Chole Bhature (2 Pcs) **145**

(Made with flour kneaded until smooth & soft dough rolled & deep fried, served with chole)

Cocoon's Favourites



(Served from 12:30 Hrs to 15:30 Hrs & 19:30 Hrs to 22:30 Hrs.)

Salads & Condiments

Green Salad **79**

Garden fresh green vegetables salad

Kachumber Salad **90**

Cubes of salad vegetables tossed with Indian herbs & spices

Laccha Onion Salad **59**

Roundels of onion served with lemon & chilies

Russian Salad **165**

Mixed salad composed of diced potatoes & vegetables in mayonnaise

Raita **70/90**

Plain / Mixed

Papad **50/80**

Roasted plain / Roasted Masala

Soups

FROM THE TUREEN

Cream of Tomato **139**

Vegetable Clear Soup **119**

Cream of Chicken **150**

Hot & Sour (Veg / Non-veg) **130/150**

Manchow (Veg / Non-veg) **130/150**

Sweet Corn (Veg / Non-veg) **130/150**

Appetizers



FROM TANDOOR

Paneer Achari Tikka **245**

Cottage cheese marinated in Indian spices cooked in tandoor

Zafrani Paneer Tikka **245**

Saffron marinated cottage cheese cooked in tandoor

Bharwan Aloo **195**

Scooped potato stuffed with an unique combination of paneer & nuts with Chef's special spices, marinated & cooked in tandoor

Irani Mahi Kebab **385**

Bhekti chunks marinated in mouthwatering combination of yoghurt & cheese, cooked to perfection in tandoor

Ajwaini Mahi Tikka **395**

Marinated bekti aromated with caraway seeds & Indian spices, cooked in tandoor

Murgh Malai Kebab **270**

Boneless chicken marinated overnight with yoghurt, cheese & cashew nut paste and Chef's special spices, cooked in clay oven

Dhania Murgh Tikka **270**

Boneless chicken marinated in yoghurt with Indian hot spices, cooked in tandoor

Kasturi Kebab **270**

Boneless chicken rubbed with roasted fenugreek - marinated – cooked succulent in tandoor

Tangri Kebab **295**

Chicken drumsticks marinated overnight in hung curd, ginger & garlic paste and tandoori spices, finished in clay oven

Tandoori Murgh (Full/ Half) **430/260**

Chef's Special

ALL RATES IN INR
GOVERNMENT TAXES AS APPLICABLE ARE CHARGED AS EXTRA

FROM THE OAK

Paneer 65 **235**

Batter fried cottage cheese tossed with curry leaves & red chilly with chef's special spices

Chilly Paneer Dry **245**

Stir-fried cottage cheese and capsicum in chilly soya sauce and oriental spices

Crispy Chilly Baby Corn **259**

Crispy fried baby corn tossed in Szechuan chilly sauce, served hot

Mushroom & Corn Salt & Pepper **259**

American corn & mushroom fried crispy - tossed with onion & chilly flakes

Cheese Ball **285**

Seasoned grated cheese , coated, deep fried, served hot

Tossed Fish Chilly **265**

Stir-fried fish with onion and capsicum tossed in chilly soya sauce

Pan Fried Fish **275**

Pan-seared fish in oriental style

Chilly Chicken **235**

Boneless chicken coated and fried, tossed in oriental style

Lat Mai Kai **255**

Spicy chicken tossed in oriental style

Crispy Honey Chicken **240**

Juliennes of chicken, fried crispy, tossed in Chinese sauce – drizzled with honey

Drums of Heaven **245**

Marinated chicken wings, fried crispy/tossed in sauce

Chicken 65 **249**

Deep fried chicken tossed with curd, curry leaves & red chilly with Chef's special spices

Prawn Salt & Pepper **395**

An all time favourite

Indian Main-Course



Paneer Butter Masala **259**

Cubes of paneer cooked in rich creamy cashew nut & tomato gravy

Kadhai Paneer **249**

Paneer fingers along with julienne capsicum cooked in onion tomato masala, aromated with crushed coriander & chilly flakes

Saahi Paneer **259**

Paneer cubes cooked in buttery almond & cashew nut base

Palak Paneer **249**

Cubes of paneer cooked in creamy spinach gravy

Malai Kofta **285**

Paneer mashed and seasoned with chefs special spices made in dumpling fried and simmered in rich creamy almond & cashew nut gravy

Mix Vegetable Curry **175**

Needs no explanation

Mushroom Babycorn Masala **259**

Baby corns and mushroom cooked in tangy onion & tomato masala

Veg Jhalfrezi **185**

Baton shape vegetables along with capsicum & onion tossed in spicy onion tomato masala aromated with roasted cumin & vinegar

Paneer Tikka Lababdar **285**

Chunks of paneer cooked in tandoor and simmered in creamy tomato and onion gravy

Khumb Matar Hara Pyaz **255**

A classic combination of Mushroom, green peas & spring onion cooked tangy in chefs special gravy

Palak American Corn **259**

Spinach tempered with roasted garlic –infused with paneer cubes and cream.

Dum Aloo Kashmiri 189

Golden fried potato simmered in a gravy of yoghurt & brown onion

DAL TADKEWALI 169

Yellow dal tempered with cumin,garlic & red chilly- finished with corriander leaf

Dal Makhani 195

Slow cooked black lentils with cream, butter and spices

Fish Masala 329

Boneless Fish cooked in spicy onion tomato masala

Fish Dahi Korma 329

Boneless Fish fried & cooked in yoghurt & almond gravy

Home Style Chicken Curry 249

With bone chicken cooked in thin onion tomato gravy with potato in Bengali style

Kadhai Chicken 269

With bone chicken cooked in spicy onion tomato masala along with capsicum aromated with crushed coriander & red chilly

Murgh Makhani (Half/Full) 295/470

With bone chicken cooked in tandoor simmered in rich makhani gravy

Murgh Tikka Makhanwala 295

Chicken tikka cooked in creamy butter masala gravy

Murgh Tikka Masala 295

Chicken tikka cooked in spicy onion tomato masala

Murgh Reshmi Butter Masala 290

Reshmi kebab simmered in creamy butter masala gravy

Home Style Mutton Curry 335

Mutton pieces cooked in thin onion tomato gravy with potato in Bengali style

Mutton Roganjosh 345

An unique Kashmiri delicasy

Bhuna Gosht 335

Mutton pieces cooked in a lip smacking dry masala made with onions ,yoghurt and spices

Rara Gosht 375

Combination of mutton pieces and minced mutton in Punjabi style

RICE

Steamed Rice 115

Jeera Rice 135

Pulao Aap ki Pasand 165

Veg / Green peas

Biryani Aap ki Pasand 240 / 295

Chicken / Mutton Biryani accompanied with raita & salad

BREAD

Roti (Plain / Butter) 30/35

Naan (Plain / Butter / Garlic) 40/45/55

Masala Kulcha 60

Lachha Paratha 50

Choices from Asia



Stir Fried Chinese Greens 195

Stir fried Chinese greens in sesame oil

Paneer Sweet & Sour 195

Paneer coated & fried cooked in sweet & sour sauce with pineapple & cucumber

Mushroom in Butter Garlic Sauce 215

Button mushroom tossed in butter garlic sauce

Veg Thai Curry (Green / Red) 245

Exotic vegetables , cooked with green / red Thai paste and coconut milk aromated with lemon grass

Chicken Thai Curry(Green / Red) 265

Boneless chicken cooked with green/red Thai paste and coconut milk aromated with lemon grass

Fish in Choice of Sauce 275

Hot garlic / Chilly / Oyster

Prawn in Choice of Sauce 340

Hot garlic / Chilly

Chicken in Choice of Sauce 265

Chilly / Hot garlic / Munchurian

FROM THE OAK

Hakka Noodles (Veg/Egg/Chicken/Mixed/Prawn) 155/170/190/210/245

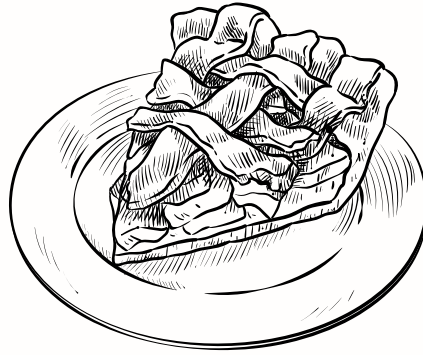
Gravy Noodles (Veg/Egg/Chicken/Mixed/Prawn) 165/180/195/220/245

Selection of Fried Rice (Veg /Egg/Chicken/Mixed/Prawn) 165/180/195/220/245

Thai Fried Rice (Veg / Non-veg) 185/265

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Dessert



Hot Gulab Jamun with Ice-cream & Chocolate
Sauce **145**

Choice of Ice Cream **125**
Vanilla/Butter Scotch/Strawberry/Chocolate

Tutty Frutti **170**



(Snacks served from 1530 Hrs. to 1830 Hrs.)

Veg Sandwich (Plain/Grilled) 155/175

Served plain or grilled accompanied with French fries or potato chips

Grilled Chicken Sandwich 195

Served with French fries or potato chips

Choice of Pakoda (Veg / Paneer / Chicken) 155/175/195

An array of vegetable pakoras& non veg pakoras of your choice

Fried Fish N Chips 319

All time favourite

Basket of Fries (French Fries / Potato Smileys) 85/120



Selection of Tea (Regular / Masala) **35/45**

Coffee **60**

Cold Coffee with/without Ice Cream 110/125

Energisers **95/155**

Packed/Fresh Fruit juices as per available flavors served by glass

Coolants **55 /65 /125**

Aerated soft beverages / Fresh Lime Soda / milk shakes (vanilla, chocolate, strawberry)

Lassi **110**

Yoghurt based drink plain, sweet, salted or flavored

Blossom **110**

Ice cream mixed with juice and caramel to taste your choice of flavor

Choice of Mocktail **145**

Non-alcoholic beverages blended together to give refreshment of different flavors

Packaged Drinking Water (1Ltr) **30**