

KARJAT · PRIVATE VILLA

The Menu

Two ways to eat during your stay — both built from fixed chef's sets — home-style rural Maharashtrian cooking, or a North Indian & Chinese spread.

01 — LOCAL RURAL VILLAGE STYLE

Six Fixed Sets



Lunch and dinner also work from fixed sets — three vegetarian, three non-vegetarian — each pairing a gravy with a dry preparation from the same regional style.

One veg set and one non-veg set are paired per meal. Every meal also includes salad, papad, pickle, and a sweet dish.

01 — LOCAL RURAL VILLAGE STYLE

Veg Set 1

 HOME-STYLE

GRAVY

Kadhai Paneer

DRY

Batata Bhaji

DAL

Dal Tadka

RICE

Jeera Rice

BREAD

Chapati

*The same onion-capsicum-tomato kadhai masala
flavours both the paneer gravy and the bhaji.*

01 / 02

01 — LOCAL RURAL VILLAGE STYLE

Veg Set 2

■ MALVANI STYLE

GRAVY

Paneer Malvani Gravy

DRY

Mixed Veg Sukha Malvani

DAL

Dal Fry

RICE

Plain Rice

BREAD

Chapati

One coconut-based Malvani masala batch covers both the paneer gravy and the mixed veg sukha.

01 / 02

01 — LOCAL RURAL VILLAGE STYLE

Veg Set 3

 KOLHAPURI STYLE

GRAVY

Paneer Kolhapuri Gravy

DRY

Mixed Veg Sukha Kolhapuri

DAL

Dal Tadka

RICE

Jeera Rice

BREAD

Chapati

*One spicy Kolhapuri masala batch covers both
the paneer gravy and the veg sukha.*

01 / 02

01 — LOCAL RURAL VILLAGE STYLE

Non-Veg Set 1

 HOME-STYLE

GRAVY

Chicken Gravy

DRY

Chicken Sukha

DAL

Dal Tadka

RICE

Jeera Rice

BREAD

Chapati

*One batch of marinated chicken splits into the
gravy and the sukha; same onion-tomato masala
base for both.*

01 / 02

01 — LOCAL RURAL VILLAGE STYLE

Non-Veg Set 2

 MALVANI STYLE

GRAVY

Chicken Malvani Gravy

DRY

Chicken Sukha Malvani

DAL

Dal Fry

RICE

Plain Rice

BREAD

Chapati

*One coconut-based Malvani masala batch covers
both the gravy and the sukha.*

01 / 02

01 — LOCAL RURAL VILLAGE STYLE

Non-Veg Set 3

 KOLHAPURI STYLE

GRAVY

Chicken Kolhapuri Gravy

DRY

Chicken Sukha Kolhapuri

DAL

Dal Tadka

RICE

Jeera Rice

BREAD

Chapati

*One spicy Kolhapuri garlic-chilli masala batch
covers both the gravy and the sukha.*

01 / 02

01 — LOCAL RURAL VILLAGE STYLE

Hi-Tea



Mix Veg Pakoda

SNACK

Toast / Veg Sandwiches

SNACK

Pav Bhaji

SNACK

Tea / Coffee

BEVERAGE

01 / 02

01 — LOCAL RURAL VILLAGE STYLE

Breakfast



Bread

BASE

Poha (or other veg option)

VEGETARIAN

Omelette / Bhurji

NON-VEG / EGG

Tea / Coffee

BEVERAGE

*This same breakfast & hi-tea spread carries over
to Menu Type 2 as well.*

02 — NORTH INDIAN & CHINESE

Twelve Fixed Sets



Lunch and dinner work from twelve fixed chef's sets — six vegetarian, six non-vegetarian, split evenly between North Indian and Chinese styles.

One veg set and one non-veg set are paired per meal. Lunch draws one pair, dinner draws another — so nothing repeats during your stay.

02 — NORTH INDIAN & CHINESE

Veg Set 1

 CHINESE

GRAVY

Veg Manchurian

STARTER

Veg Spring Rolls

RICE / NOODLES

Veg Fried Rice / Veg Noodles

SOUP

Manchow / Sweet Corn Soup

One large batch of chopped cabbage, carrot, beans, and capsicum feeds the gravy and the rolls.

02 / 02

02 — NORTH INDIAN & CHINESE

Veg Set 2

 CHINESE

GRAVY

Paneer in Chilli Garlic Sauce

STARTER

Crispy Corn

RICE / NOODLES

Veg Fried Rice / Veg Noodles

SOUP

Manchow / Sweet Corn Soup

The same corn goes into the starter and the soup; one soy-garlic-chilli sauce base covers the gravy and noodles.

02 / 02

02 — NORTH INDIAN & CHINESE

Veg Set 3

 CHINESE

GRAVY

Paneer Manchurian

STARTER

Chilli Potato

RICE / NOODLES

Veg Fried Rice / Veg Noodles

SOUP

Manchow / Sweet Corn Soup

*Same corn-flour batter and sauce base for the
paneer Manchurian and the chilli potato.*

02 / 02

02 — NORTH INDIAN & CHINESE

Veg Set 4

 NORTH INDIAN

GRAVY

Paneer Butter Masala

STARTER

Hara Bhara Kebab

DAL

Dal Tadka / Dal Fry

RICE

Jeera Rice / Steamed Rice

BREAD

Chapati

The tomato-butter gravy base doubles as the kebab dip; one paneer delivery covers both dishes.

02 — NORTH INDIAN & CHINESE

Veg Set 5

 NORTH INDIAN

GRAVY

Kadhai Paneer

STARTER

Paneer Tikka

DAL

Dal Tadka / Dal Fry

RICE

Jeera Rice / Steamed Rice

BREAD

Chapati

The same onion-capsicum-tomato kadhai masala covers both the gravy and the tikka marinade.

02 / 02

02 — NORTH INDIAN & CHINESE

Veg Set 6

 NORTH INDIAN

GRAVY

Malai Kofta

STARTER

Veg Seekh Kebab

DAL

Dal Tadka / Dal Fry

RICE

Jeera Rice / Steamed Rice

BREAD

Chapati

The same paneer-vegetable mix used for the kofta filling is shaped and grilled as the seekh kebab.

02 / 02

02 — NORTH INDIAN & CHINESE

Non-Veg Set 1

 CHINESE

GRAVY

Chicken Manchurian

STARTER

Crispy Chicken

RICE / NOODLES

**Chicken Fried Rice / Chicken
Noodles**

SOUP

Manchow / Sweet Corn Soup

*One batch of corn-flour-fried chicken covers the
starter and the Manchurian; trimmings go into
the soup stock.*

02 / 02

02 — NORTH INDIAN & CHINESE

Non-Veg Set 2

 CHINESE

GRAVY

Chicken in Black Bean Sauce

STARTER

Chicken Chilli

RICE / NOODLES

Chicken Fried Rice / Chicken Noodles

SOUP

Manchow / Sweet Corn Soup

One marinated diced-chicken batch splits across the gravy and the starter; the same julienned veg goes into both.

02 / 02

02 — NORTH INDIAN & CHINESE

Non-Veg Set 3

 CHINESE

GRAVY

Chilli Garlic Chicken, Semi-Dry

STARTER

Chicken Lollipop

RICE / NOODLES

Chicken Fried Rice / Chicken Noodles

SOUP

Manchow / Sweet Corn Soup

One batch of prepped drumettes — half fried as lollipop, half tossed in the gravy; one sauce base used twice.

02 / 02

02 — NORTH INDIAN & CHINESE

Non-Veg Set 4

 NORTH INDIAN

GRAVY

Chicken Tikka Masala

STARTER

Chicken Tikka

DAL

Dal Tadka / Dal Fry

RICE

Jeera Rice / Steamed Rice

BREAD

Chapati

The tandoor-grilled tikka pieces go straight into the tikka masala gravy — one fire, two dishes.

02 / 02

02 — NORTH INDIAN & CHINESE

Non-Veg Set 5

 NORTH INDIAN

GRAVY

Butter Chicken

STARTER

Chicken Seekh Kebab

DAL

Dal Tadka / Dal Fry

RICE

Jeera Rice / Steamed Rice

BREAD

Chapati

Pre-cooked kebab pieces go straight into the butter chicken gravy — one fire, two dishes.

02 / 02

02 — NORTH INDIAN & CHINESE

Non-Veg Set 6

 NORTH INDIAN

GRAVY

Kadai Chicken

STARTER

Chicken Reshmi Kebab

DAL

Dal Tadka / Dal Fry

RICE

Jeera Rice / Steamed Rice

BREAD

Chapati

*One batch of boneless chicken splits between
the kadai gravy and the kebab.*

02 / 02

02 — NORTH INDIAN & CHINESE

Breakfast & Hi-Tea



**Breakfast and hi-tea stay the same
as the Local Rural Village Style
menu, regardless of which
lunch/dinner style is chosen for the
stay.**



Bon appétit.