



THE GOLDEN PALMS

URBAN RESORT | BANQUETS | SPA


CAFE SOLAIRE - FOOD



Cafe Solaire

Welcome to Cafe Solaire, the vibrant all-day diner nestled within the serene Golden Palms Resort & Spa. As a vegetarian-only outlet, our cafe offers an eclectic array of global cuisines, meticulously crafted to cater to diverse palates. Whether you're in the mood for a hearty breakfast, a delightful lunch, a light snack, or an elaborate dinner, our menu promises to deliver a delightful culinary experience.

At Cafe Solaire, we pride ourselves on using the freshest ingredients to prepare an array of dishes that span across Indian, Oriental, and Continental cuisines. Our skilled chefs are dedicated to creating meals that not only satisfy your hunger but also provide a memorable dining experience. Indulge in our gourmet offerings and let the tranquil ambience of the Golden Palms Resort & Spa enhance your culinary journey.





Breakfast

Coffee/Tea	₹ 120
Natural Juice	₹ 120
Sweet & Salt Lassi	₹ 120
Bournvita/Horlicks	₹ 150
Fresh Juice (Grape/Orange/Sweet Lime/Watermelon)	₹ 150
Cereals with Cold/Hot Milk (Chocos/Corn Flakes/Wheat Flakes/Muesli)	₹ 250
Dosa (Masala/Plain/Butter Roast/Ghee Roast/Mysore Masala/Onion Uttapam/Rava Onion - served along with sambar and three varieties of chutneys.)	₹ 350
Idly & Vada (Served along with sambar and three varieties of chutneys.)	₹ 350
Parathas (Aloo/Gobi/Methi - served along with fresh curd and pickle.)	₹ 350
Poori Bhaji	₹ 350
Ghee Pongal (A Golden Palms speciality served along with fresh curd.)	₹ 400
Semiya Bath/Vegetable Upma (Served along with three varieties of chutneys.)	₹ 400
Continental Breakfast (Seasonal Fresh Fruit Juice/Seasonal Fresh Cut Fruits, Oven Fresh Croissant Rolls/Danish Pastries/Muffins/Toast, Coffee/Tea)	₹ 450
Indian Breakfast (Seasonal Fresh Fruit Juice/Lassi, Dosa/Idly and Vada/Paratha/Poori and Bhaji, Coffee/Tea)	₹ 450



Snacks

Papad (Fried/Roasted)	₹ 100
Khichiya Masala Papad	₹ 120
Masala Papad (Fried/Roasted)	₹ 120
Cheese Bread /Garlic Bread (3 Pcs)	₹ 200
Pakodas	₹ 300
French Fries	₹ 320
Sandwiches (Plain/Grilled/Toasted/Club)	₹ 350/375/375/450
Burgers (Crispy Vegetable/Grilled Paneer & Bell Pepper/Mexican)	₹ 400
Kathi Rolls (Paneer/Vegetable)	₹ 400



Lunch & Dinner

Soups

Indian

Dal Pudina Shorba (Boiled lentils and spices with mint, served with lemon wedges.)	₹ 300
Gajar Aur Narangi Shorba (A carrot purée, touched with orange juice and Indian spices.)	₹ 300
Lasooni Mushroom Shorba (A purée of mushrooms flavoured with garlic and Indian spices.)	₹ 300
Makai Aur Adrak Ka Shorba (Roasted corn flavoured with ginger and Indian spices.)	₹ 300
Tomato Aur Tulsi Ka Shorba (Ripe tomato purée cooked along with cumin and black pepper.)	₹ 300

International

American Chowder (A purée of roasted potato and leeks infused with rosemary & cream.)	₹ 300
Broccoli & Cheddar Soup (A purée of broccoli infused with garlic, served with cheddar cheese.)	₹ 300
Crème Delight (Mushroom/Spinach/Tomato)	₹ 300
Minestrone (A purée of tomato infused with basil and garlic, served with shredded vegetables, beans, and pasta, topped with parmesan.)	₹ 300
Roasted Pumpkin & Ginger Soup (A purée of roasted ginger and pumpkin, served with crushed walnuts.)	₹ 300

Oriental

Hot & Sour Soup (Classic spicy and sour soup.)	₹ 300
Manchow Soup (Chinese-style thick vegetable soup, served with crispy noodles.)	₹ 300
Soya Manchow Soup (Spicy soup of soya and vegetables, served with crispy noodles.)	₹ 300
Sprout-Noodle Soup (Oriental clear soup with sprouts and noodles.)	₹ 300
Sweet Corn Vegetable Soup (Chinese-style creamy corn soup with vegetables.)	₹ 300
Talumein Soup (Assorted Chinese vegetable spicy soup, served with soft noodles.)	₹ 300
Vegetable Wonton Soup (Authentic clear soup with wontons.)	₹ 300

Starters

Indian

Tandoori Bharwa Aloo (Stuffed potato marinated with tandoori masala.)	₹ 550
Tandoori Phool (Broccoli and cauliflower, served with tandoori marination sauce.)	₹ 550
Mango Paneer Tikka (Stuffed paneer with the chef's secret ingredients.)	₹ 650
Moti Ka Khazana (Stuffed mushroom with cheese and Indian spices, served with creamy tandoori marination.)	₹ 650
Paneer & Flavours (Achari/Banjara/Classic Tikka/Peshawari/Zafrani)	₹ 650

Soya Chap

(Lasooni/Malai/Tikka)

₹ 650

Vegetable Chapli Kebab

(A combination of cauliflower and potato, with a fusion of Afghan and Indian cuisine.)

₹ 650

Tandoor Ke Shole

(A combination kebab platter with Angara mushrooms, lasooni chops, paneer shashlik, and tandoori baby corn, served with two types of chutneys.)

₹ 850

International

BBQ Mushrooms

(Grilled mushrooms served along with classic barbeque sauce.)

₹ 650

Cajun Style Stuffed Mushroom

(Mushrooms stuffed with cheese, jalapeños, and oregano, deep-fried with tartar sauce.)

₹ 650

Falafel Ravioli

(Meditation traditional falafel with harissa and garlic mayo.)

₹ 650

Grilled Veg Pesto Bruschetta

(Bruschetta with grilled vegetables and pesto cheese on top.)

₹ 650

Mac N Cheese Balls

(Cheese dumplings and crumbed potato, deep-fried.)

₹ 650

Mexican Veg Cheese Wrap

(Sautéed vegetables and cheese wrapped in a tortilla, served with refried beans and salsa.)

₹ 650

Parmesan & Risotto Dumplings

(Deep-fried dumplings of risotto rice, herbs, and parmesan cheese, served with Creole sauce.)

₹ 650

Rissole of Cottage Cheese

(A small patty of cottage cheese served in a Latin-style rissole with tangy tomato sauce.)

₹ 650

Oriental

Honey Chilli Potato

(Crispy potato fries tossed in honey chilli sauce.)

₹ 550

Oriental Veg Yellow Chilli

(Exotic vegetables tossed in yellow chilli paste.)

₹ 550

Poh Pia Tod Jay (Veg Spring Rolls)

(Seasoned vegetables rolled and deep-fried, served with Szechuan sauce.)

₹ 550

Thai Wok Baby Corn

(A 'hot' favourite: wok-tossed baby corn in a Thai flavour.)

₹ 550

Veg Crispy

(Exotic crispy vegetables tossed in hot garlic sauce.)

₹ 550

Sizzling Paneer Satay

(Marinated paneer satay with vegetables, served with peanut sauce.)

₹ 650

Tangra Paneer Chilli Fry

(A tangy flavour of paneer chilli.)

₹ 650

Raitas & Salads

Raita Aap Ki Marzi

(Boondi/Burani/Mint/Mix Veg/Pineapple)

₹ 200

Garden Fresh Vegetable Salad

(Slices of fresh carrot, chilly, cucumber, onion, tomato, and lemon wedges.)

₹ 250

Sweet Potato & Spicy Pineapple Salad

(Diced potato and pineapple marinated in the chef's special sauce.)

₹ 250

Caesar Salad

(Iceberg lettuce with parmesan cheese and croutons, topped with caesar dressing.)

₹ 300

Greek Salad

(Exotic vegetables, diced and marinated with Greek lemon dressing.)

₹ 300

Tomato Caprese

(Tomato & mozzarella marinated in pesto basil.)

₹ 300

Waldorf Salad

(Tomato and mozzarella marinated in pesto basil.)

₹ 300

Main Course

Indian

Aloo Aur...

(Achari/Capsicum/Gobi/Jeera/Lasooni Methi/Mutter/Palak)

₹ 500

Bhindi Do Pyaza

(Lady's fingers cooked with diced onion and tomato masala.)

₹ 500

Kashmiri Dum Aloo

(Tandoori stuff potato Kashmiri gravy.)

₹ 500

Bagiche Ki Taza Sabzi

(Diwani Handi/Kadai/Kolhapuri/Korma/Nizami)

₹ 550

Kathal Rogan Josh

(Raw jack fruit preparation in Kashmiri spices.)

₹ 550

Nargisi Kofta Curry

(Vegetable kofta stuffed with dry fruits, served with cashew and onion gravy.)

₹ 550

Dum Ke Kumbh

(Mushroom cooked in a yellow-brownish gravy.)

₹ 600

Shaam Savera

(This is our version of paneer stuffed palak kofta in a luscious tomato gravy.)

₹ 600

Paneer Kaise Bhi

(Kadai/Korma/Lababdar/Lazeez/Makhani/Pasanda/Tikka Masala)

₹ 650

Paneer Begam Bahar

(Cottage cheese kheema and chunks served with cashew nut gravy.)

₹ 650

Tawa Chaap

(Soya chaap cooked in onion tomato masala with semi-gravy.)

₹ 650

Dal

Dal Fry (Masoor and toor dal cooked with Indian spices, hing, and jeera tadka.)	₹ 350
Dal Palak (Young spinach and channa dal cooked with onion masala and spices.)	₹ 350
Dal Tadkewali (Yellow lentils tempered with cumin, fresh herbs, garlic, and spices.)	₹ 350
Chef's Special Dal (A chef's special lentil in Amritsari style.)	₹ 400
Dal Makhni (Yield black lentils cooked with the chef's secret recipe.)	₹ 400
Pindi Chole (Authentic Rawalpindi style chickpeas.)	₹ 400

Roti

Missi Roti	₹ 120
Roomali Roti	₹ 120
Tandoori Roti	₹ 120
Naan (Cheese/Garlic/Kalonji/Makhani/Olive Rosemary/Sesame)	₹ 150
Paratha (Laccha/Methi/Mirch/Pudina)	₹ 150
Stuffed Kulcha (Aloo/Masala/Paneer/Pyaz)	₹ 150
Rotiyon Ki Tokri (Butter Naan/Kulcha/Laccha Paratha/Missi Roti/Tandoori Roti)	₹ 250

Chawal

Steamed Rice	₹ 350
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Khichdi of Your Choice ₹ 450
(Masala/Palak/Plain)

Pulao of Your Choice ₹ 450
(Jeera/Mushroom/Mutter/Navaratan/Pudina Pyaaz/Sabzi)

Biryani of Your Choice ₹ 550
(Kofta Biryani/Mushroom Biryani/Nawabi Tarkari Sufyani/Soya Biryani - An aromatic veg biryani served encased in a clay pot.)

South Indian Delicacies

Curd Rice ₹ 400

Bisi Bele Bath ₹ 600
(A speciality recipe of Karnataka, a combination of pulses, vegetables, and rice cooked with rich spices, served with khara boondi or potato chips.)

Kootu ₹ 600
(The southern traditional combination of lentils and fresh vegetables, with spices and coconut, served with lemon or tamarind-flavoured rice.)

Appam with Stew ₹ 650
(A Kerala speciality, from God's own country.)

Avial ₹ 650
(Kerala traditional fresh vegetables cooked with special spices, fresh curd, and coconut gravy, served with 2 Pcs of Malabar paratha.)

Battani Kalaan Curry ₹ 650
(Chettinad style farm fresh mushrooms and green peas cooked with cashews and coconut paste, served with 2 hot coin parathas.)

Paal Katti & Battani Kurma ₹ 650
(Fresh cottage cheese and green peas cooked in onion, cashew, and coconut paste, served with 2 Ceylon parathas.)

International

Baked Mushroom & Zucchini ₹ 650
(Ragout of mushrooms and zucchini cooked in a herb butter sauce, served on top of rösti.)

Baked Vegetable Mornay

(Exotic vegetables with creamy butter sauce, served with mixed herb toast.)

₹ 650

Chimmi Changa

(Tortillas filled with exotic vegetables and Mexican spices, pan-fried and served with red salsa and guacamole.)

₹ 650

Creamy Broccoli Au Gratin

(The original French Au Gratin with broccoli, served with French bread.)

₹ 650

Mushroom & Babycorn with Red Pepper Coulis

(Garlic sautéed mushrooms and baby corn cooked with red pimentos and black pepper, served with herb butter rice.)

₹ 650

Peri Peri Cottage Cheese

(Grilled cottage cheese with peri peri-infused rockfort cheese sauce, served with potato wedges.)

₹ 650

Pasta

Farfalle Pizziola

(Farfalle served with delicious tomato, basil, and olive sauce, garnished with fresh basil and parmesan.)

₹ 650

Fusilli Con Funghi e Spinaci Con

(Fusilli cooked with mushrooms and spinach in a creamy style, garnished with parmesan.)

₹ 650

Penne Arrabiata

(Penne cooked with garlic and spicy tomato sauce, garnished with parmesan and olives.)

₹ 650

Spaghetti Aglio e Olio

(Spaghetti tossed with chilli, garlic, and olive oil.)

₹ 650

Pizzas

Mediterranean Pizza

(Pizza topped with a combination of cheddar and capsicum, mozzarella cheese, olives, onion, roasted eggplant, and sundried tomatoes.)

₹ 650

Paneer Tikka Pizza

₹ 650

(Pizza topped with a fusion of paneer tikka, capsicum, fresh basil tomato sauce, and mozzarella.)

Pizza Italiana

₹ 650

(Spicy tomato sauce with cottage cheese, mozzarella, mushroom, and onion.)

Pizza Margarita

₹ 650

(Pizza with tomato slices and fresh sweet basil.)

Note: All pizzas will be thin crusted.

Oriental

Exotic Veg in Basil Chilli Sauce

₹ 600

(Assorted vegetables in chilli basil sauce, served with pan-fried noodles/rice.)

Your Choice of Noodle in Your Choice of Sauce

₹ 600

(Flat Noodle/Rice Noodle/Whole Wheat Noodle/Black Bean Sauce/Hot Garlic Sauce/Hunan Sauce/Manchurian Sauce/Szechuan Sauce)

Your Choice of Rice

₹ 600

(Beijing/Hong Kong/Hunan/Shanghai/Szechuan)

Stir Fried Cantonese Greens

₹ 650

(Assorted exotic vegetables cooked with cashew nuts and finished with golden garlic, sesame, and Shaoxing wine, served with steamed rice.)

Wok Tossed Broccoli & Water Chestnut

₹ 650

(Broccoli and water chestnut cooked with bamboo shoots and sesame soy ginger sauce, served with garlic rice.)

Desserts

Indian

Gulab Jamun	₹ 200
Fruit Rabri	₹ 250
Rasgulla	₹ 250
Baked Angoori Jamun	₹ 275
Halwa Kaise Bhi (Doodhi/Gajar/Moong Dal)	₹ 275
Kesar Rasmalai	₹ 275
Kulfi - Falooda (Kesar/Malai)	₹ 275

International

Your Choice of Ice Cream (Butterscotch/Chocolate/Kesar Pista/Mango/Strawberry/Vanilla)	₹ 250
Cheesecake (Blueberry/Chocolate/Mango/Strawberry)	₹ 300
Chocolate Brownie (Served with vanilla ice cream.)	₹ 300
Chocolate Mousse	₹ 300
Lava Cake (Hot chocolate lava on a plate.)	₹ 300
Tiramisu	₹ 300
Fruit Salad with Ice Cream	₹ 350
Hazelnut Mousse	₹ 350