

MADHYA PRADESH'S
FIRST
REVOLVING RESTAURANT

EXPERIENCE DINING LIKE NEVER BEFORE !




THE
MAPLE
HOTEL

the
SKY 
REVOLVING RESTAURANT

TIMING:

(12:00hrs-23:55)

Last Order Time (23:15)



JAIN OPTION AVAILABLE



welcome to

Bhopal's timeless culinary journey

Bhopal is known for its Greenery and is also called the City of Lakes. Traditionally ruled by nawabs, the city still resonates with its aura of the yester years. The culture and the tradition have remained the same but the city has also become more modern in its outlook.

Food and its uniqueness are a part of the culture here and keeping up with the tradition has been our endeavor in making this unique menu which is modern and at the same time traditional.

SKY 360* welcomes you to experience the tranquility and also the vibrancy nestled at the top which gives a panoramic view of the city while you enjoy the time of the day with your loved one.

SALADS

▣ Greek Salad

A refreshing Mediterranean classic of crisp lettuce, ripe tomatoes, cucumbers, olives, and feta cheese, lightly dressed with olive oil and herbs.

₹ 310/-

▣▣ Caesar Salad

Crisp romaine lettuce tossed with creamy Caesar dressing, garlic croutons, and parmesan cheese. (Chicken optional)

₹ 310/360/-

▣ Sprouted Salad

A wholesome mix of fresh sprouts, onions, tomatoes, lemon juice, and mild spices — light, nutritious, and refreshing.

₹ 310/-

▣▣ Honey Mustard Chicken Salad

Tender grilled chicken slices tossed with fresh greens and coated in a balanced honey mustard dressing with a hint of sweetness.

₹ 380/-

*Please Inform Server of Allergies, * Government Taxes as applicable



SOUPS

- █ **Cream of Tomato** ₹ 310/-
Smooth and comforting tomato soup finished with cream and mild seasoning.
- █ **Cream of Broccoli** ₹ 310/-
A velvety blend of fresh broccoli purée, cream, and subtle spices.
- █ **Tomato Shorba** ₹ 310/-
A light Indian-style tomato broth infused with garlic, cumin, and aromatic spices.
- █ **Dal aur Nariyal ka Shorba** ₹ 310/-
A delicate lentil and coconut-based soup with gentle spices and coastal flavours.
- █ **Hot & Sour Soup (Veg / Non-Veg)** ₹ 310/ 360/-
A bold Indo-Chinese soup with vinegar, soy, vegetables, and your choice of chicken.
- █ **Sweet Corn Soup (Veg / Non-Veg)** ₹ 310/ 360/-
A comforting soup of sweet corn kernels simmered in a light vegetable or chicken broth.
- █ **Man chow Soup (Veg / Non-Veg)** ₹ 310/ 360/-
Spicy and flavourful soup loaded with vegetables or chicken, served with crispy fried noodles.
- █ **Tom Kha Soup (Veg / Non-Veg)** ₹ 310/ 360/-
A Thai coconut-based soup flavoured with lemongrass, galangal, and kaffir lime leaves.
- █ **Tom Yum Soup (Veg / Non-Veg)** ₹ 310/360/-
Classic Thai hot and sour soup with fresh herbs, chilli, and citrus notes.
- █ **Cream of Chicken** ₹ 360/-
A rich, creamy soup made with tender chicken, mild spices, and cream.
- █ **Paya Shorba** ₹ 310/-
Traditional slow-cooked mutton trotters' broth is rich in flavour and deeply aromatic.

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VEGETARIAN STARTERS

- █ **Santa Fe Spring Rolls** ₹ 480/-
Crisp golden rolls filled with seasoned vegetables and Tex-Mex inspired flavours, served with a tangy dip.
- █ **BBQ Cheese Tacos** ₹ 480/-
Soft tacos loaded with smoky barbecued vegetables and melted cheese, finished with mild spices.
- █ **Falafel & Hummus** ₹ 480/-
Crunchy chickpea falafels served alongside creamy hummus and warm pita bread.
- █ **Tangra Paneer Chilli** ₹ 510/-
Cottage cheese tossed in a spicy Indo-Chinese sauce with bell peppers and spring onions.
- █ **Tandoori Malai Broccoli** ₹ 490/-
Broccoli florets marinated in fresh cream, cheese, and mild spices, slow-roasted in the tandoor.
- █ **Beetroot Galavat** ₹ 480/-
Soft, melt-in-the-mouth beetroot kebabs inspired by Lucknowi galavat, delicately spiced.
- █ **Kumbh ke Angaare** ₹ 480/-
Smoky tandoor-roasted mushrooms marinated with Indian spices and herbs.
- █ **Rum-Soaked Paneer Tikka** ₹ 510/-
Succulent paneer cubes marinated with aromatic spices and subtle rum notes, grilled to perfection.
- █ **Saunfiyani Malai Paneer** ₹ 510/-
Creamy fennel-infused paneer marinated in malai and gentle spices, cooked in the tandoor.
- █ **360★ Aloo ki Tikki** ₹ 480/-
Crispy potato patties with a spiced centre, served with mint chutney.
- █ **Chilli Potato** ₹ 480/-
Crisp fried potatoes tossed in a tangy, spicy Indo-Chinese sauce.
- █ **Crispy Chilli Corn** ₹ 480/-
Crunchy corn kernels tossed with chilli, garlic, and light seasoning — a popular crowd favourite.

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NON-VEGETARIAN STARTERS

- ▣ **Pan-Fried Chilli Fish** ₹ 540/-
Crispy pan-fried fish tossed in a spicy chilli sauce with garlic, peppers, and spring onions.
- ▣ **Salt & Pepper Fish** ₹ 540/-
Lightly battered fish seasoned with cracked pepper, garlic, and aromatic spices for a crisp, flavourful bite.
- ▣ **Lahori Mahi Tikka** ₹ 540/-
Traditional Lahore-style fish tikka marinated in robust spices, char-grilled in the tandoor.
- ▣ **Tangra Chilli Prawns** ₹ 580/-
Juicy prawns cooked Tangra-style with bold Indo-Chinese sauces, onions, and capsicum.
- ▣ **Butter Garlic Prawns** ₹ 580/-
Succulent prawns sautéed in rich butter, garlic, and herbs — simple, aromatic, and indulgent.
- ▣ **Tangra-Style Chilli Chicken** ₹ 540/-
Tender chicken tossed in a spicy, tangy Indo-Chinese sauce with peppers and spring onions.
- ▣ **Makhmali Murg Tikka** ₹ 540/-
Soft chicken cubes marinated in cream, cheese, and mild spices, grilled to a delicate smoky finish.
- ▣ **Traditional Murg Tikka** ₹ 540/-
Classic tandoori chicken tikka marinated in yoghurt and Indian spices, cooked over charcoal.
- ▣ **Tandoori Chicken (Half)** ₹ 580/-
Half chicken marinated in traditional tandoori spices and roasted in the clay oven.
- ▣ **Mutton Chapli Kebab** ₹ 610/-
Minced mutton kebabs flavoured with herbs, spices, and onions, shallow-fried for a rustic texture.
- ▣ **Mutton Gilafi Sheekh Kebab** ₹ 610/-
Juicy minced mutton skewers coated with chopped capsicum and herbs, grilled to perfection.

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DIM SUMS

 **Tibetan Momo (Veg / Chicken)**

Soft steamed dumplings filled with delicately seasoned vegetables or minced chicken, served with traditional chilli sauce.

₹ 480/520/-

 **Crystal Dim Sum (Veg)**

Translucent rice-flour dumplings filled with finely chopped vegetables, light, elegant, and subtly flavoured.

₹ 480/-

 **Mushroom & Cheese Dim Sum**

Steamed dumplings stuffed with sautéed mushrooms and creamy cheese for a rich, umami bite.

₹ 480/-

 **Pan-Fried Momo**

Steamed momos finished on the pan for a crisp base, offering a perfect balance of soft and crunchy textures.

₹ 480/-

 **Dim Sum in Curry (Veg / Chicken)**

Steamed dumplings simmered in a mildly spiced Asian-style curry, comforting and flavourful.

₹ 490/530/-

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SUSHI

- █ **Avocado Sushi** ₹ 580/-
Fresh avocado slices rolled with seasoned rice and nori, light and creamy in texture.
- █ **Crispy Asparagus Sushi** ₹ 610/-
Tempura-fried asparagus rolled with sushi rice, offering a crisp bite with subtle flavours.
- █ **Desi Vegetable Sushi** ₹ 580/-
An Indo-Asian fusion roll with spiced Indian vegetables wrapped in sushi rice and nori.
- █ **Crispy Chicken Sushi** ₹ 640/-
Crispy fried chicken rolled with sushi rice, fresh greens, and a hint of Asian seasoning.

PASTA & PIZZA

Pasta

Choice of Penne / Fusilli / Spaghetti **Available with Vegetables / Chicken / Prawns**
Enjoy your favourite pasta cooked al dente, tossed in a sauce of your choice and finished with herbs and parmesan.

- █ **Alfredo** ₹ 480 / 520/ 550/-
A rich and creamy white sauce made with butter, garlic, fresh cream, and Parmesan cheese.
- █ **Arrabbiata** ₹ 480 / 520/ 550/-
A bold and spicy tomato-based sauce infused with garlic and chilli flakes.
- █ **Creamy Pesto** ₹ 480 / 520/ 550/-
Fragrant basil pesto blended with cream, offering a smooth, herby, and aromatic finish.
- █ **Mixed Sauce** ₹ 480 / 520/ 550/-
A delightful fusion of creamy Alfredo and tangy Arrabbiata for the best of both worlds.

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PIZZA

Pizza 10'

Freshly baked pizzas prepared with homemade tomato sauce, premium mozzarella cheese, and hand-stretched bases.

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|------------------------|---|---------|
| ■ Margherita | Classic Italian-style pizza topped with mozzarella, fresh basil, and rich tomato sauce. | ₹ 580/- |
| ■ Garden Fresh | Loaded with an assortment of fresh seasonal vegetables for a wholesome and flavourful bite. | ₹ 580/- |
| ■ Paneer Tikka | A fusion favourite topped with spiced paneer tikka, onions, capsicum, and a smoky tandoori touch. | ₹ 590/- |
| ■ Chicken Tikka | Juicy spiced chicken tikka layered with mozzarella and finished with tandoori flavours. | ₹ 590/- |
| ■ Prawn Pizza | Succulent prawns tossed in light seasoning, baked with mozzarella for a rich seafood finish. | ₹ 640/- |

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INDIAN VEGETARIAN MAINS

- | | |
|---|---------|
| <p>█ Paneer Tikka Masala
Char-grilled paneer simmered in a rich tomato-based gravy finished with cream and aromatic spices.</p> | ₹ 520/- |
| <p>█ Paneer Bharta
Smoky mashed paneer cooked with onions, tomatoes, green chillies, and rustic Indian spices.</p> | ₹ 520/- |
| <p>█ Paneer – As You Like
Paneer prepared to guest preference in classic gravies such as butter masala, kadhai, or lababdar.</p> | ₹ 520/- |
| <p>█ Jodhpuri Aloo
Royal Rajasthani-style potatoes cooked with yoghurt, spices, and a hint of garlic.</p> | ₹ 490/- |
| <p>█ Methi Aloo
Potatoes tossed with fresh fenugreek leaves and mild spices for a homestyle flavour.</p> | ₹ 490/- |
| <p>█ Til Dhaniya ke Aloo
Potatoes cooked with sesame seeds and fresh coriander offer a nutty and aromatic taste.</p> | ₹ 490/- |
| <p>█ Bhindi Masala
Stir-fried okra cooked with onions, tomatoes, and traditional Indian spices.</p> | ₹ 490/- |
| <p>█ Bhindi Amchuri
Crisp okra flavoured with dry mango powder for a tangy twist.</p> | ₹ 540/- |
| <p>█ Bhindi Anardana
Okra delicately spiced with pomegranate seed powder, balancing sweetness and tartness.</p> | ₹ 490/- |
| <p>█ Gobi ke Nazare
Cauliflower florets cooked in a mildly spiced gravy with onion and tomato base.</p> | ₹ 490/- |
| <p>█ Tawa Vegetables
Mixed vegetables sautéed on a hot griddle with crushed spices and butter.</p> | ₹ 490/- |
| <p>█ Mixed Vegetable Kurchan
Shredded seasonal vegetables tossed with spices for a textured, flavourful preparation.</p> | ₹ 480/- |
| <p>█ Yellow Dal Tadka
Comforting yellow lentils tempered with cumin, garlic, and ghee.</p> | ₹ 480/- |
| <p>█ Dal Palak
Lentils cooked with fresh spinach, light spices, and garlic tempering.</p> | ₹ 480/- |
| <p>█ Dal Makhani
Slow-cooked black lentils simmered overnight with butter and cream.</p> | ₹ 510/- |

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PAN-ASIAN & ORIENTAL VEGETARIAN

- █ **Stir-Fried Vegetables** ₹ 480/-
Seasonal vegetables tossed in light Asian sauces, retaining crunch and freshness.
- █ **Hot Pot Vegetables** ₹ 480/-
Mixed vegetables simmered in a flavourful Asian broth, served hot and comforting.
- █ **Burmese Khow Suey** ₹ 510/-
Creamy coconut-based curry served with noodles and traditional condiments.
- █ **Chinese Greens in Chilli Basil** ₹ 480/-
Asian greens tossed with garlic, chilli, and fragrant basil sauce.
- █ **Vegetable Manchurian** ₹ 480/-
Crisp paneer cubes tossed with peppers, onions, and spicy chilli sauce.
- █ **Chilli Paneer** ₹ 480/-
Classic Thai curry cooked in coconut milk with vegetables, served alongside fragrant steamed rice.
- █ **Vegetable Thai Curry (Red / Green) with Steamed Rice** ₹ 530/-
Crisp okra flavoured with dry mango powder for a tangy twist.
- █ **Grilled Paneer with Herbed Rice in Lababdar Gravy** ₹ 530/-
Char-grilled paneer served over aromatic herbed rice, finished with rich lababdar sauce.

MAINS – FISH & PRAWNS

- █ **Sarson Wali Fish** ₹ 560/-
Fresh fish cooked in robust mustard-based gravy, flavoured with garlic, green chillies, and traditional North Indian spices.
- █ **Fish Kolhapuri Masala** ₹ 560/-
Fish simmered in a fiery Kolhapuri-style masala with roasted spices, coconut, and red chillies for bold flavours.
- █ **Chettinad Prawn Curry** ₹ 620/-
Succulent prawns cooked in classic South Indian Chettinad gravy infused with black pepper, curry leaves, and aromatic spices.

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MAINS – CHICKEN

- ☐ **Chicken Kadhai / Lababdar / Makhani** ₹ 540/-
Chicken prepared in your choice of gravy
• **Kadhai:** Spicy, tomato-based with crushed spices
• **Lababdar:** Rich, mildly sweet tomato gravy
• **Makhani:** Creamy butter-based gravy with subtle spices
- ☐ **Chicken Tikka Masala- Rs 540/-** ₹ 540/-
Char-grilled chicken tikka finished in a smooth tomato and cream gravy with aromatic spices.
- ☐ **Saoji Chicken** ₹ 540/-
A bold Nagpuri speciality featuring chicken cooked in a fiery, spice-forward Saoji masala.
- ☐ **Murgh Bhopali Rizala** ₹ 540/-
A royal Mughlai-style chicken preparation cooked in a white gravy of yogurt, nuts, and delicate spices.

MAINS – MUTTON

- ☐ **Bhuna Mutton** ₹ 620/-
Slow-cooked mutton roasted in its own juices with onions, tomatoes, and whole spices for deep flavour.
- ☐ **Mutton Rogan Josh** ₹ 620/-
Classic Kashmiri-style mutton curry with a rich red gravy, flavoured with aromatic spices.
- ☐ **Keema Ghotala** ₹ 590/-
Spiced minced mutton cooked with onions, tomatoes, and traditional masalas, finished with butter.
- ☐ **Nalli Nihari** ₹ 620/-
Slow-simmered mutton shanks cooked overnight in a rich, collagen-rich gravy infused with warming spices.

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Mains – Oriental Non-Vegetarian

- ▣ **Chilli Basil Prawn** ₹ 620/-
Succulent prawns wok-tossed with garlic, chillies, and fragrant basil in a light Asian sauce.
- ▣ **Garlic Prawn** ₹ 620/-
Juicy prawns sautéed with aromatic garlic, subtle sauces, and a hint of pepper.
- ▣ **Chilli Basil Fish** ₹ 560/-
Crisp fish fillets tossed with chillies, basil, and Asian seasonings for a bold yet balanced flavour.
- ▣ **Chilli Fish** ₹ 560/-
Golden-fried fish cooked in a tangy, spicy Indo-Chinese chilli sauce with peppers and onions.
- ▣ **Chilli Chicken** ₹ 560/-
Tender chicken pieces tossed in a classic chilli sauce with garlic, capsicum, and spring onions.
- ▣ **Kung Pao Chicken** ₹ 540/-
Traditional Sichuan-style chicken stir-fry with roasted peanuts, dried chillies, and rich umami flavours.
- ▣ **Burmese Khow Suey – Chicken** ₹ 540/-
Creamy coconut-based curry served with noodles and traditional condiments, available with prawns or chicken.
- ▣ **Massaman Curry – Chicken** ₹ 540/-
Slow-cooked Thai curry with coconut milk, warm spices, and tender chicken — mildly spiced and aromatic.

Non –Vegetarian International Selection

- ▣ **Barbecue Grilled Chicken on Creamy Mash** ₹ 540/-
Juicy grilled chicken glazed with barbecue sauce, served on a bed of smooth, buttery mashed potatoes.
- ▣ **Chicken à la Kiev** ₹ 590/-
Crisp crumb-fried chicken breast filled with garlic butter, served golden and succulent.
- ▣ **English Fish & Chips** ₹ 590/-
Classic battered fish served with crispy fries and tartar sauce - a timeless British favourite.

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Rice & Noodles

- **Subz Pulao** ₹ 480/-
Fragrant basmati rice cooked with seasonal vegetables and mild whole spices
- **Jeera Rice** ₹ 380/-
Steamed basmati rice tempered with cumin seeds and ghee.
- **Ginger Capsicum Fried Rice** ₹ 390/-
Wok-tossed rice flavoured with fresh ginger, capsicum, and light Asian seasoning.
- **Vegetable Fried Rice / Noodles** ₹ 390/-
Classic Indo-Chinese preparation tossed with mixed vegetables and subtle sauces.
- **Thai Basil Rice / Noodles** ₹ 390/-
Aromatic rice or noodles tossed with fresh basil, garlic, and Thai-style sauces.
- **Peri Peri Rice / Noodles** ₹ 390/-
Spicy rice or noodles tossed with peri peri seasoning for a bold, fiery flavour.
- **Szechwan Fried Rice / Noodles** ₹ 410/-
Spicy and flavour-packed rice or noodles cooked with Szechuan sauce, garlic, and chillies.
- **Chicken Fried Rice / Noodles** ₹ 520/-

Dum Biryanis

- **Subz Dum Biryani** ₹ 490/-
Traditional dum-style vegetable biryani layered with fragrant basmati rice and whole spices.
- **Chicken Dum Biryani** ₹ 620/-
Classic chicken biryani slow-cooked on dum, rich in aroma and flavour.
- **Mutton Dum Biryani** ₹ 680/-
Royal-style mutton biryani slow-cooked with tender meat and fragrant basmati rice.

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INDIAN BREADS

- ❑ **Tandoori Roti (Plain / Butter)** ₹ 68/-
Whole wheat flatbread baked in the tandoor, served plain or brushed with butter.
- ❑ **Ragi Roti (Plain / Butter)** ₹ 68/-
Healthy finger millet flatbread, soft and flavourful, served plain or buttered.
- ❑ **Bajre ki Roti (Plain / Butter)-** ₹ 70/-
Traditional pearl millet roti with a rustic texture and earthy flavour.
- ❑ **Missi Roti (Plain / Butter)** ₹ 70/-
Spiced flatbread made with whole wheat and gram flour, flavoured with herbs.
- ❑ **Naan (Plain / Butter)** ₹ 70/-
Soft leavened bread baked in the tandoor, served plain or with butter.
- ❑ **Garlic Naan** ₹ 85/-
Classic naan topped with roasted garlic and fresh coriander.
- ❑ **Cheese Chilli Naan** ₹ 95/-
Stuffed naan filled with cheese and green chillies for a rich, spicy bite.
- ❑ **Lachha Paratha (Plain / Butter)** ₹ 70/-
Layered whole wheat paratha cooked crisp, served plain or buttered.
- ❑ **Kulcha – Plain** ₹ 70/-
Soft tandoor-baked flatbread with a light, fluffy texture.
- ❑ **Stuffed Kulcha (Aloo / Paneer / Mixed Vegetable)** ₹ 75/-
Kulcha stuffed with spiced potato, paneer, or mixed vegetables, baked in the tandoor.

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DESSERTS

- **Hot Chocolate Brownie** ₹ 480/-
Warm, rich chocolate brownie served with a glossy chocolate sauce — indulgent and comforting.
- **Gulab Jamun** ₹ 380/-
Soft milk-solid dumplings soaked in fragrant sugar syrup flavoured with cardamom and rose.
- **Moong Dal Halwa** ₹ 380/-
Traditional slow-cooked lentil halwa prepared with ghee, sugar, and nuts — rich and aromatic.
- **Coconut Rabri (Chef's Recommendation)** ₹ 410/-
Creamy reduced milk dessert infused with coconut, delicately sweet and luxurious in texture.
- **Ras Malai** ₹ 410/-
Soft cottage cheese patties soaked in chilled saffron-flavoured milk, garnished with nuts.
- **Choice of Ice Cream** ₹ 320/-
Selection of classic flavours:
Vanilla | Butterscotch | Mango | Tutti Frutti

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ALL DAY BREAKFAST (24/7)

BEVERAGES

- █ **Choice of Fresh Juice** ₹ 210/-
Please ask your server for the fresh juice of the day.
- █ **Immunity Booster Juice** ₹ 230/-
A refreshing blend of apple, carrot, and ginger.
- █ **Chaas (Buttermilk)** ₹ 210/-
Lightly spiced traditional buttermilk is refreshing and digestive

FRUITS & CEREALS

- █ **Seasonal Fresh Fruit Bowl** ₹ 280/-
Selection of freshly cut seasonal fruits.
- █ **Choice of Cereals (Hot / Cold) with Milk & Honey** ₹ 280/-
Cornflakes | Muesli | Chocos Add milk or cream to taste.

INDIAN BREAKFAST FAVOURITES

- █ **Poha** ₹ 230/-
Flattened rice cooked with onions, green chillies, peanuts, lemon, and chaat masala.
- █ **Stuffed Parathas (Served with Curd & Sabji) (2pcs)** ₹ 240/-
Choice of fillings: Aloo | Gobi | Paneer | Mixed Vegetables | Onion
- █ **Poori Bhaji** ₹ 230/-
Deep-fried puffed bread served with spiced potato curry.
- █ **Pav Bhaji** ₹ 240/-
Mumbai's iconic dish of buttery mashed vegetables served with soft bread rolls.
- █ **Dal Khichdi** ₹ 220/-
A light and comforting preparation of rice and lentils, finished with a mild tempering.
- █ **Curd Rice** ₹ 220/-
Rice mixed with curd and lightly tempered with mustard seeds and green chillies.

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SANDWICHES & QUICK BITES

- █ **Vegetable Burger** ₹ 280/-
Traditional slow-cooked lentil halwa prepared with ghee, sugar, and nuts — rich and aromatic.
- █ **Vegetable Sandwich** ₹ 280/-
Fresh vegetable sandwich served plain or grilled.
- █ **Paneer Kathi Roll -** ₹ 220/-
Paneer tikka with lightly tossed vegetables wrapped in a flaky lachha paratha.
Add egg or cheese on request.

EGGS & NON-VEG OPTIONS

- █ **Choice of Eggs (3) Served with Toast & Hash Brown** ₹ 220/-
Masala Omelette | Fried Egg | Cheese Omelette | Scrambled Egg | Egg Bhurji
- █ **Add-ons:** ₹ 50/-
Chicken | Chicken Salami | Chicken Breakfast Sausages
- █ **Akhuri with Butter Pav** ₹ 240/-
Parsi-style spiced scrambled eggs served with buttered pav.
- █ **Chicken Sandwich – Plain / Grilled** ₹ 320/-
Classic chicken sandwich served as per your preference

Also available 24/7: Pasta of your choice from the Pasta section.

SOUTH INDIAN BREAKFAST

Available from 07:00 hrs to 11:00 hrs

- █ **Dosa** ₹ 130/-
Masala | Plain | Cheese
Served crisp with chutney and sambar.
- █ **Idli** ₹ 120/-
Soft steamed rice cakes served with chutney and sambar.
Options: Plain | Podi | Gun Powder
- █ **Medu Vada** ₹ 120/-
Crispy lentil fritters with a soft centre, served with chutney and sambar.
- █ **Upma** ₹ 120/-
Homemade semolina porridge tempered with mustard seeds and curry leaves.

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Soft Beverages

Virgin Mojito (Lemon / Green Apple/ Kiwi)	₹ 280/-
Iced Tea (Peach / Lemon)	₹ 280/-
Kiwi Delight	₹ 280/-
Orange Punch	₹ 280/-
Mango Mule	₹ 280/-
Blueberry Cooler	₹ 280/-
Cucumber & Lime Cooler	₹ 280/-
Fresh Lime Soda / Water (Sweet / Salt)	₹ 280/-
Masala Cola	₹ 280/-
Fruit Punch	₹ 280/-
Pina Colada	₹ 280/-
Virgin Margarita	₹ 280/-
Cranberry Margarita	₹ 280/-
Cold Coffee	₹ 280/-
Milk Shakes (Strawberry/ Chocolate)	₹ 280/-
Lassi (Sweet / Salted)	₹ 280/-
Packaged Drinking Water	₹ 110/-
Aerated Water	₹ 180/-
Energy Drink	₹ 270/-

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THE MAPLE HOTEL

 The Maple Hotel
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the
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